A HOLIDAY RECIPE COLLECTION

MERRY & MADE *at home*

Favorite family recipes from realtors across the U.S. and Canada

shared with love by Julie Herrmann · REALTOR®, Kelly Right Real Estate





from our kitchens TO YOURS

This little cookbook is a collection of favorite holiday recipes from real estate agents all across the United States and Canada. Every recipe comes straight from a real family kitchen: the cookies, casseroles, and cozy drinks that make the season feel like home. We spend all year helping people find their way home. This is our way of filling yours with something good. Happy cooking, and happy holidays!

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shared with love by Julie Herrmann · REALTOR®, Kelly Right Real Estate
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MINI CINNAMON ROLL WREATH

PREP	25 min
COOK	18–20 min
SERVES	16



INGREDIENTS

- 2 packages (8 oz/235 g each) seamless crescent dough, divided
- 2 tbsp (30 mL) butter
- 1/4 cup (50 mL) granulated sugar
- 1 tsp (5 mL) cinnamon
- 1 cup (250 mL) powdered sugar
- 1 tbsp (15 mL) milk
- Optional garnish (see Cook's Tip)

DIRECTIONS

1. Preheat oven to 375°F (190°C). Unroll one package of crescent dough onto a lightly floured surface and roll it into a 9x14-in. (23x35-cm) rectangle. Repeat with the other dough.
2. Brush melted butter evenly over the dough. Combine the sugar and cinnamon and sprinkle evenly over the dough.
3. Starting on the short side, roll each piece into a 9-in. (23-cm) log, pinching the seams to seal. Cut each roll into 16 slices (32 rolls total) with a serrated knife.
4. For the inside ring of the wreath, arrange 11 slices in a slightly overlapping circle on a large round baking stone. Arrange the remaining 21 slices outside the first ring, slightly overlapping each other but not touching the first ring.
5. Bake 18–20 minutes or until golden brown. Cool 10 minutes. Mix the powdered sugar and milk until smooth, spoon into a small resealable bag, snip a corner, and drizzle over the warm rolls. Serve warm.

Cook's Tip: Decorate with a taffy candy bow and halved maraschino cherries. Recipe provided by Pampered Chef.



from the kitchen of
MELANIE WRIGHT
Waterman Real Estate · Redding, CA

movewithmel.com

NANA'S EGG SOUFFLÉ BREAKFAST CASSEROLE

PREP	20 min
COOK	40 min
SERVES	8–10



INGREDIENTS

- 12 slices of bread, buttered (I use white)
- 3 cups milk
- 6 eggs
- 1 tsp salt
- 1/4 tsp dry mustard
- 8 oz grated cheese

DIRECTIONS

1. Grease an 11x7 (2-qt) baking dish.
2. Cut the crusts off the buttered bread and cut into cubes.
3. Put the bread in the baking dish and mix with the grated cheese.
4. In a separate bowl, mix the milk, eggs, salt, and dry mustard. Pour over the bread and cheese.
5. Refrigerate overnight.
6. In the morning, bake at 350°F (175°C) for 40 minutes.



from the kitchen of

JILL LEBBIN

Berkshire Hathaway HomeServices Northern Indiana & Michigan · Northern Indiana & SW Michigan

BLUEBERRY STUFFED FRENCH TOAST

PREP	20 min
COOK	45 min
SERVES	8



INGREDIENTS

- 1 loaf French bread, cut into 1" cubes (about 5 cups)
- 8 oz (1 package) cream cheese, cut into 1" cubes
- 1/2 cup fresh blueberries (or more if you like)
- 1/4 cup Stonewall Kitchen Wild Maine Blueberry Jam
- 6 large eggs, slightly beaten
- 1/3 cup maple syrup
- 1 cup milk
- Blueberry syrup: 1/2 cup Stonewall Kitchen Wild Maine Blueberry Jam, 2 tbsp water, 1 tbsp butter, a dash of cinnamon

DIRECTIONS

1. Preheat the oven to 350°F (175°C) and grease a 9" deep-dish pie pan.
2. Place half the bread cubes in the bottom of the pan.
3. Scatter the cream cheese cubes, blueberries, and blueberry jam over the bread. Top with the remaining bread cubes.
4. In a medium bowl, whisk the eggs, maple syrup, and milk. Pour over the bread. Refrigerate several hours or, better yet, overnight.
5. Bake covered with foil for 30 minutes. Remove the foil and bake 15–30 minutes more, until set and golden.
6. For the syrup, heat the jam, water, butter, and cinnamon in a small saucepan over medium heat until bubbly. Drizzle over each serving.



from the kitchen of

ANDREA K. FEDDERSEN

RE/MAX Real Estate Center · Boston Suburbs & Cape Cod

THE PERFECT QUICHE

PREP	15 min
COOK	45 min
SERVES	6



INGREDIENTS

- 1 pie crust
- 6 large eggs
- 1/2 cup heavy cream (120 mL)
- 1/2 cup whole milk (120 mL)
- 1/2 tsp salt
- 1/4 tsp ground black pepper
- 1 cup shredded Gruyère or Swiss cheese
- 1/2 cup crispy bacon or sausage
- 1 cup finely chopped spinach

DIRECTIONS

1. Preheat the oven to 375°F.
2. In a medium bowl, whisk the eggs, cream, milk, salt, and pepper. Stir in the remaining ingredients.
3. Pour the egg mixture into the prepared crust.
4. Bake 45 minutes, until puffed and completely set.
5. Cool 30 minutes before slicing and serving.



from the kitchen of

CHRISTY WALLACE
eXp Realty · Greenville & Eastern NC

BREAKFAST CUPCAKES

PREP	5 min
COOK	25 min
SERVES	12



INGREDIENTS

- 1 (20 oz) bag frozen hash browns, thawed
- 6 eggs
- 1/2 cup milk
- Salt
- 1 tbsp butter
- 8–10 pieces bacon, cooked and crumbled
- 1 1/2 cups cheese, divided
- Optional: chives or cilantro for garnish

DIRECTIONS

1. Preheat the oven to 400°F and grease 12 muffin cups. I like to use avocado oil for this.
2. Press the thawed hash browns into the muffin cups, up the sides and across the bottoms. Bake 20 minutes or until golden brown.
3. While the potatoes bake, melt the butter in a skillet. Add the eggs, milk, and salt and cook until mostly set with no liquid left. Add the bacon and 1 cup of the cheese and cook 1 minute more.
4. Spoon the egg mixture into the potato cups, sprinkle with the remaining cheese, and bake 5 more minutes.
5. Let cool 5 minutes before removing from the muffin cups.



from the kitchen of

APRIL RAMPANI

Rampani Realty Group · San Diego, CA

GRAMMEE'S CINNAMON ROLLS

PREP	2 1/2 hrs
COOK	25 min
SERVES	12



INGREDIENTS

For the dough

- 2 packages yeast
- 2 cups warm water
- 1/3 cup sugar
- 1/3 cup oil
- 3 eggs, beaten
- 1 tsp salt
- 7–7 1/2 cups flour

For the filling

- 1/2 cup butter, softened
- 1 cup brown sugar
- 2 tsp cinnamon

For the icing

- 1/3 cup butter, softened
- 2 cups powdered sugar
- 1 1/2 tsp vanilla
- 2–4 tbsp vanilla (or cinnamon) coffee creamer

DIRECTIONS

1. Soften the yeast in the warm water. Add the sugar, oil, eggs, salt, and 2 cups of flour. Mix on high 3 minutes. Stir in as much remaining flour as possible. Knead 6–8 minutes. Place in a greased bowl, cover, and let rise 1 hour 15 minutes or until doubled.
2. Punch down and divide in half. Cover and let rise 10 minutes.
3. Roll one half into a rectangle. With the back of a spoon, spread butter to 1/2" from the edges. Sprinkle with half the brown sugar and cinnamon mixture. Roll up lengthwise and slice into 1" slices. Repeat with the other half.
4. Lay the slices flat in a greased 9x13 pan about 1/2" apart. Cover and let rise 30 minutes, or until doubled.
5. Bake at 350°F for 20–25 minutes, or until lightly browned.
6. Let cool, then drizzle with the icing.

This is THE recipe my family requests most! We usually double the glaze, and my grands love to dip graham crackers in the leftovers.



from the kitchen of

DEBBEE DEWITT

KW – Debbee DeWitt and Company · Metro Denver, CO

debbeedewitt.com

OVERNIGHT BAKED FRENCH TOAST

PREP	20 min
COOK	45 min
SERVES	6–8



INGREDIENTS

- 1/2 cup melted butter
- 1 cup brown sugar
- 1 loaf Texas toast bread
- 4 eggs
- 1 1/2 cups milk
- 1 tsp vanilla

DIRECTIONS

1. Melt the butter in the microwave and stir in the brown sugar until mixed.
2. Pour the butter mixture into the bottom of a 9x13 pan and spread it around.
3. Beat the eggs, milk, and vanilla.
4. Lay a single layer of Texas toast over the butter mixture.
5. Spoon half the egg mixture over the bread.
6. Add a second layer of Texas toast and spoon the remaining egg mixture on top.
7. Cover and chill in the fridge overnight.
8. Bake at 350°F for 45 minutes, covered for the first 30 minutes.
9. Sprinkle with powdered sugar and serve.
   Serve warm with syrup, whipped cream, berries, or any of your favorite toppings. Enjoy!



from the kitchen of

NICOLE GLASS
eXp Realty · Dallas–Fort Worth, TX

CHRISTMAS CROCKPOT BREAKFAST CASSEROLE

PREP	20 min
COOK	8 hrs
SERVES	4–6



INGREDIENTS

- 1 dozen eggs
- Splash of milk
- Pinch of salt and pepper
- Breakfast sausage of your choice
- Shredded cheddar cheese
- 1 pkg frozen shredded hash browns
- Optional: peppers, onions, tomatoes, mushrooms, or anything you want

DIRECTIONS

1. Brown the sausage in a pan until cooked.
2. Crack the eggs into a bowl, add the salt, pepper, and milk, and beat until blended.
3. If using optional add-ins, cook them in a pan for 2–4 minutes.
4. Coat the crockpot with butter, oil, or a liner.
5. Layer frozen hash browns, then sausage, then cheese. Repeat until everything is used.
6. Pour the egg mixture over the top and finish with cheese.
7. Set the crockpot on low for 8 hours.

Wake up Christmas morning and enjoy! Top with ketchup, salsa, or avocado and pair with cinnamon rolls, coffee, and juice. I hope you love this as much as my family and I do.



from the kitchen of

SONIA GRAHAM

Simple Moves Group at Douglas Realty · Fort Meade, MD

PECAN PIE FRENCH TOAST CASSEROLE

PREP	20 min
COOK	30 min
SERVES	8



INGREDIENTS

For the French toast

- Butter or nonstick cooking spray
- 1 loaf French bread, about 18" long
- 8 large eggs
- 1 cup whole milk
- 1 cup heavy cream
- 1/4 cup light brown sugar
- 2 tbsp granulated sugar
- 1 tsp cinnamon
- 1 tbsp vanilla extract

For the pecan pie topping

- 1 1/2 cups pecans
- 1 stick butter
- 1 1/2 cups light brown sugar, packed
- 1/2 cup light corn syrup
- 1/3 cup maple syrup

DIRECTIONS

1. Preheat the oven to 350°F. Grease a 9x13 baking dish and cut the bread into 16 slices, about 1 inch thick.
2. In a large bowl, mix the eggs, milk, cream, sugars, cinnamon, and vanilla. Dip the bread four slices at a time, letting each rest 1 minute per side.
3. Shingle the soaked slices in the baking dish and pour any remaining egg mixture over the top.
4. For the topping, roughly chop the pecans, leaving some whole. Cook the butter, brown sugar, corn syrup, and maple syrup over medium-low heat until the sugar dissolves. Remove from heat and stir in the pecans.
5. Spoon the topping over the bread. Cover and bake 20 minutes, then uncover and bake 10 more, until golden. Rest 10 minutes.
6. Cut into squares and serve with a drizzle of the syrup from the bottom of the pan.

This recipe is a staple at every Christmas brunch my family hosts, and there are never any leftovers!



from the kitchen of

KENDRA MCCARVER

eXp Realty · North & South Carolina

MINI BRIE CHRISTMAS TREES

PREP	15 min
LEVEL	Easy
SERVES	8–10 bites



INGREDIENTS

- 1 round Brie cheese (8 oz)
- 1/4 cup chopped walnuts
- 1/4 cup pomegranate seeds
- 2 tbsp fresh parsley, finely chopped
- 1 tbsp honey
- 1 tbsp crushed pineapple or dried apricots, finely diced (optional, for extra sweetness)
- 6–8 mini pretzel sticks

DIRECTIONS

1. Cut the Brie: slice the wheel into even wedges, just like cutting a pie. Each wedge becomes a “tree.”
2. Shape the trees: cut each wedge in half to make mini triangles.
3. Add the trunks: carefully insert a mini pretzel stick into the bottom of each wedge.
4. Make the topping: in a small bowl, combine the walnuts, pomegranate seeds, parsley, and pineapple or apricot.
5. Coat the trees: lightly dip the trees cheese side down into the nut and fruit mixture, pressing gently so it sticks. Drizzle with the honey.

A little creamy, a little crunchy, and full of holiday cheer! These are my go-to for easy entertaining. They look like Christmas magic and taste even better.



from the kitchen of
KARI HUGHES
Compass · Phoenix, AZ

yourbestazliving.com

CRANBERRY JALAPEÑO DIP

PREP	10 min
CHILL	2 hrs
SERVES	10



INGREDIENTS

- 1 bag (12 oz) fresh whole cranberries
- 2 small jalapeño peppers
- 2 green onions
- 1/2 cup parsley
- 2 tbsp lemon juice
- 1/2 cup granulated sugar
- 2 tbsp maple syrup
- 2 blocks (16 oz) cream cheese, softened

DIRECTIONS

1. Place the cranberries, jalapeños, green onions, parsley, lemon juice, sugar, and maple syrup in a food processor.
2. Pulse until chopped.
3. Transfer to a bowl and refrigerate at least 2 hours so the flavors come together.
4. In a large bowl, beat the cream cheese with a hand mixer until nice and fluffy.
5. Spread the cream cheese evenly in a shallow bowl or festive baking dish.
6. Spread the cranberry mixture gently over the top.
7. Refrigerate until ready to serve. Enjoy!



from the kitchen of

ASHLEY SCHMIDT

Saguaro Living Team at West USA Realty · Valley of the Sun, AZ

GOAT CHEESE & POMEGRANATE CROSTINI

PREP	20 min
COOK	8 min
SERVES	12



INGREDIENTS

- 1 loaf French baguette, sliced 1/2 to 3/4 inch
- Olive oil, for brushing

For the cheese spread

- 2 tbsp olive oil
- 2 cloves garlic, minced
- 1 tsp rosemary leaves, finely minced
- 8–12 oz goat cheese, softened
- 4 oz cream cheese, softened
- 1–2 tbsp half & half

To finish

- Pomegranate seeds
- 2–3 stems rosemary
- Honey, for drizzling

DIRECTIONS

1. Preheat the oven to 400°F.
2. Place the baguette slices on a pan and brush the tops with olive oil. Toast about 8 minutes, then cool.
3. Heat 2 tbsp olive oil in a medium skillet over medium-low heat.
4. Add the garlic and sauté 1 minute. Add the rosemary and sauté 1 minute more. Remove from heat and let cool.
5. Beat the goat cheese and cream cheese on medium speed until combined. Add the half & half, starting with 1 tbsp, until spreadable.
6. Mix in the garlic, rosemary, and olive oil.
7. Spread about 1 tbsp of the cheese mixture on each crostini.
8. Top with a few pomegranate seeds and a sprinkle of rosemary.
9. Drizzle with honey and serve.



from the kitchen of

EDEL DI GANGI

Corcoran Sawyer Smith · Northern New Jersey

HOLIDAY CRANBERRY SALSA

PREP	15 min
MARINATE	2 hrs
SERVES	6–8



INGREDIENTS

- 1/2 (6 oz) bag fresh cranberries, roughly chopped
- 1/4 cup sugar
- 1/2 of a 14 oz can crushed pineapple, drained
- 1/2 jalapeño, chopped (or more for spice)
- 1/4–1/2 cup fresh cilantro, chopped

DIRECTIONS

1. Add the sugar to the cranberries and let sit 2 hours or more.
2. Add the remaining ingredients.
3. Serve with yam chips, homemade or store-bought (Trader Joe's and Costco have good ones).



from the kitchen of

REBECCA MAURER

Coldwell Banker · Idaho & Montana

rebeccamaurerrealestate.com

CRANBERRY BRIE PULL-APART BREAD

PREP	10 min
COOK	20–25 min
SERVES	8



INGREDIENTS

- 1 (1 1/2 to 1 3/4 lb) round or oval sourdough or crusty Italian loaf, unsliced
- 5 tbsp butter, melted
- 2 tbsp honey
- 1 tsp chopped fresh rosemary
- 1 tsp chopped fresh thyme
- 1/4 tsp freshly ground black pepper
- 1/8 tsp salt
- 1 (8 oz) wheel Brie, cut lengthwise into 1-inch strips, then thinly sliced crosswise
- 1/3 cup cranberries

DIRECTIONS

1. Preheat the oven to 350°F (175°C) and line a baking sheet with foil.
2. With a serrated knife, cut the bread from the top nearly to the bottom in 1-inch diagonal diamonds (don't cut all the way through).
3. Combine the melted butter, honey, rosemary, thyme, pepper, and salt in a small bowl.
4. Gently pull the bread open at the cuts and brush evenly with half the butter mixture.
5. Stuff the Brie and cranberries into the cuts as you go.
6. Place the loaf on the baking sheet and drizzle with the remaining butter mixture.
7. Bake 20–25 minutes, until the Brie is melted and the bread is toasty. Serve immediately and enjoy!



from the kitchen of

KERI GRAMMOND

Long Realty · Arizona

CHRISTMAS CRANBERRY MEATBALLS

PREP	15 min
COOK	25 min
SERVES	8



INGREDIENTS

- 1 lb ground beef or turkey
- 1 cup breadcrumbs
- 1 egg
- 1/2 cup grated Parmesan cheese
- 1 tsp garlic powder
- 1 tsp onion powder
- Salt and pepper to taste
- 1 cup cranberry sauce
- 1 tbsp soy sauce
- 1 tbsp Dijon mustard
- 1 tbsp brown sugar

DIRECTIONS

1. Preheat the oven to 400°F (200°C).
2. In a large bowl, combine the ground beef or turkey, breadcrumbs, egg, Parmesan, garlic powder, onion powder, salt, and pepper. Mix until well combined.
3. Roll into 1-inch meatballs and place on a baking sheet.
4. In a small bowl, mix the cranberry sauce, soy sauce, Dijon, and brown sugar.
5. Pour the cranberry mixture over the meatballs.
6. Bake 20–25 minutes, until cooked through (165°F in the center). Serve warm.



from the kitchen of
MICHELE MORRIS
Michele Morris Realty · Plainfield, IL

michelemorrisrealty.com

SWEET POTATO ROUNDS WITH BRIE, CRANBERRY & PECANS

COOK 20–30 min

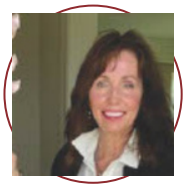


INGREDIENTS

- 2 medium sweet potatoes, sliced into 1/4" rounds
- 1 tbsp olive oil
- Salt & pepper to taste
- 4.2 oz (1/2 cup) Brie cheese, cut in small pieces
- 1/3 cup cranberry sauce
- Pecan halves

DIRECTIONS

1. Toss the sweet potato slices with the oil, salt, and pepper and bake at 400°F until tender, 20–30 minutes.
2. Top each round with Brie, cranberry sauce, and a pecan half.
3. Return to the oven until warm.



from the kitchen of

BEVERLY MICHALEK

Crye-Leike Realtors · Memphis, TN

CREAMY TOMATO BASIL BISQUE

PREP	15 min
COOK	30 min
SERVES	6



INGREDIENTS

- 1 cup carrot
- 1 cup celery
- 1 cup onion
- 1/2 cup butter
- 2 tbsp white wine
- 2–3 cups chicken broth
- 1 can diced tomatoes
- 3/4 cup half & half
- 1 tsp dried basil
- Salt and pepper to taste

DIRECTIONS

1. Finely mince the carrot, celery, and onion in a food processor.
2. Melt the butter in a saucepan and sauté the vegetables until softened.
3. Add the white wine, chicken broth, and tomatoes. Simmer 30 minutes.
4. Purée in a blender or with an immersion blender until smooth.
5. Right before serving, stir in the half & half, basil, salt, and pepper.
6. Simmer 5 more minutes and serve!



from the kitchen of

LAURIE BROWN

Chamberlain Realty · OKC Metro

HERB-CRUSTED RACK OF LAMB WITH CHERRY GLAZE

PREP	15 min
COOK	18–23 min
SERVES	5



INGREDIENTS

For the lamb

- 2 racks of lamb
- 1/3 cup fresh parsley, finely chopped
- 1/3 cup fresh mint, finely chopped
- Zest of 1/2 lemon
- 2 tsp salt, divided
- 2 tsp fresh cracked pepper, divided
- 3 tbsp olive oil
- 1 cup panko bread crumbs
- 1 tbsp butter
- 2 tbsp Dijon mustard

For the cherry glaze

- 1 tbsp olive oil
- 1/2 onion, finely chopped
- 1/2 cup red wine
- 1 1/2 cups dark sweet cherries, pitted or frozen

DIRECTIONS

1. Preheat the oven to 450°F. Mix the parsley, mint, lemon zest, bread crumbs, salt, and pepper. Drizzle with olive oil, toss, and set aside.
2. Lightly score the fat side of the lamb in an X pattern. Season both sides with 1 1/2 tsp each salt and pepper.
3. Melt 1 tbsp butter in a hot cast iron skillet over medium-high. Sear the racks fat side down about 1 1/2 minutes, then flip and sear 1 1/2 minutes more.
4. Brush 1 tbsp Dijon on one side of each rack and press a generous few tbsp of the herb mixture onto the mustard.
5. Return to the skillet and roast until the internal temperature reaches 135°F, 15–20 minutes. Rest 10–15 minutes, then slice between the bones.
6. For the glaze, sauté the onion in the olive oil over medium heat about 5 minutes. Deglaze with the wine, add the cherries, and simmer until thickened, about 15 minutes. Season and spoon over the lamb.



from the kitchen of

ALLY PRESICCI

Coldwell Banker Realty · Front Range of Colorado

PAVO AL HORNO PERUANO (PERUVIAN ROAST TURKEY)

PREP	25 min
COOK	3.5–4.5 hrs
SERVES	14



INGREDIENTS

For the turkey

- 1 whole turkey (12–15 lbs)
- 1 red onion, in large chunks
- 1 orange and 1 lime, quartered
- 4 bay leaves
- 1 stick butter, cut in pieces

For the marinade

- 1 cup orange juice
- 1/2 cup lime juice
- 1/2 cup soy sauce
- 1/2 cup vegetable oil
- 1/4 cup white vinegar
- 2 tbsp each minced garlic, mustard, Worcestershire sauce, and paprika
- 1 tbsp each cumin, oregano, black pepper, and salt
- 1 tsp ground achiote (optional but recommended)

DIRECTIONS

1. Blend all marinade ingredients until smooth.
2. Rinse the turkey and pat dry. Carefully lift the skin and rub marinade underneath, then pour the rest over the turkey.
3. Stuff the cavity with the onion, orange, lime, bay leaves, and butter.
4. Cover and refrigerate 12 hours or more.
5. Preheat the oven to 350°F (175°C). Cover with foil and roast 3.5–4.5 hours depending on size (until the thickest part of the thigh reaches 165°F), removing the foil for the last 45 minutes to brown.
6. Every 45–60 minutes, spoon the pan juices over the turkey.
7. Let rest 20–30 minutes before carving.

The secret isn't the turkey... it's the marinade with love, and leaving it overnight. That's the Peruvian way!



from the kitchen of

MELISSA HENNINGS

The Mel Collective · Dallas–Fort Worth & South Florida

@the.mel.collective

ALL-STAR CHICKEN MARINADE

PREP	10 min
COOK	20–30 min
SERVES	12



INGREDIENTS

- Boneless, skinless chicken thighs or breasts

For the marinade

- 1/2 cup soy sauce
- 1/2 cup Worcestershire sauce
- 1 1/2 cups Dijon mustard
- 1/4 cup brown sugar
- 1 tsp black pepper
- 1/2 tsp salt
- 3 tbsp vegetable oil (optional)

DIRECTIONS

1. Trim any excess fat from the chicken and place it in a gallon-size zip-top bag or lidded container.
2. Mix all the marinade ingredients well and pour over the chicken. Seal and refrigerate 6–8 hours or overnight.
3. Drain and discard the marinade.
4. Grill the chicken 20–30 minutes, or until cooked through (165°F).

Delicious on both thighs and breasts. It takes minutes to put together, and it works for grilling, baking, pan-frying, or roasting.



from the kitchen of

AMY DONATO

Coldwell Banker Realty–Gundaker · St. Louis & St. Charles Counties

CHICKEN DIVAN

PREP	30 min
COOK	25–30 min
SERVES	6–8



INGREDIENTS

- 2 (10 oz) packages frozen broccoli spears
- 2 cups sliced cooked chicken (or 3 cooked boneless chicken breasts)
- 2 cans condensed cream of chicken soup
- 1 cup mayonnaise
- 1 tsp lemon juice
- 1/2 tsp curry powder
- 1/2 cup grated sharp cheese
- 1/2 cup soft bread crumbs
- 1 tbsp melted butter

DIRECTIONS

1. Preheat the oven to 350°F.
2. Cook the broccoli until tender and drain.
3. Arrange the spears in a greased 9x13 pan with the blossom ends toward the edges.
4. Place the chicken on top of the broccoli.
5. In a separate bowl, combine the soup, mayonnaise, lemon juice, and curry powder. Pour over the chicken.
6. Sprinkle with the cheese.
7. Toss the bread crumbs with the melted butter and sprinkle over the top.
8. Bake 25–30 minutes, until heated through.

This has been a favorite meal of mine since I was a kid. I requested it for almost every birthday dinner growing up. I hope you enjoy it too!



from the kitchen of

MELANIE WRIGHT
Waterman Real Estate · Redding, CA

movewithmel.com

GRANDPA JOHN'S STUFFED FILET

PREP	20 min
COOK	20–25 min
SERVES	6–8



INGREDIENTS

For the stuffing

- 1 1/2 cloves garlic, minced
- 2 onions, diced
- 2 stalks celery, chopped small
- 3/4 lb shrimp, cut into bite-size pieces
- 1/4 to 1/2 lb scallops, chopped (depending on filet size)
- 1/2 cup brandy
- 1 cup plain breadcrumbs
- 1 cup grated cheese, such as Parmesan
- Fresh parsley, chopped
- Olive oil and a pat of butter

For the fish

- 2 large fish filets, about 12 inches each (one for the bottom, one for the top)
- 2 eggs, beaten
- Seasoned breadcrumbs, for dredging
- Butter, for baking

DIRECTIONS

1. In a large sauté pan, heat olive oil with a little butter. Add the garlic, onions, and celery and cook until the onions are soft and translucent.
2. Add the shrimp and scallops and cook about 2 minutes. Pour in the brandy and cook 1 minute more to cook off the alcohol.
3. Add a small pat of butter. Stir in the breadcrumbs, cheese, parsley, and a drizzle of olive oil until the stuffing is moist and slightly thick.
4. Dip each filet in beaten egg, then coat generously with seasoned breadcrumbs, like making cutlets.
5. Place one filet on a buttered baking dish or parchment-lined sheet pan. Spread the stuffing evenly over it, top with the second filet, and dot with butter.
6. Cover loosely with foil and bake at 375°F about 10 minutes. Uncover and bake 10 minutes more, until the fish is cooked through and golden.
7. Serve with roasted asparagus and a fresh arugula salad.

When the house is full and the kitchen smells like garlic, seafood, and butter, we know something special is coming out of the oven. This recipe comes from my husband John's grandfather, Grandpa John Crisafulli.



from the kitchen of

TARA PECORARO
Palm Circle Realty · Orlando, FL

GREEN FLUFF JELLO SALAD

PREP	5–10 min
CHILL	2 hrs
SERVES	8



INGREDIENTS

- 12 oz Cool Whip (1 1/2 tubs)
- 16 oz cottage cheese (larger curd is better)
- 0.6 oz sugar-free lime Jell-O (1 box)
- 20 oz pineapple chunks (1 can)
- 2 (15 oz) cans mandarin oranges
- Crushed walnuts or pecans

DIRECTIONS

1. Mix the Cool Whip, cottage cheese, and dry Jell-O powder.
2. Fully drain the pineapple and mandarin oranges, then fold them into the mixture.
3. Chill in the refrigerator about 2 hours.
4. Optional: sprinkle crushed walnuts or pecans on top.

This is our go-to side salad for the holidays, or any day!



from the kitchen of
KAREN CHELLING
First Team Real Estate · Long Beach, CA
karenchelling.firstteam.com

ROASTED CARROTS WITH WHIPPED RICOTTA & HOT HONEY

PREP	15 min
COOK	25 min
SERVES	4–6



INGREDIENTS

For the carrots
- 1 lb (450 g) baby or heirloom carrots
- 2 tbsp olive oil
- 1 tbsp maple syrup
- 1 tsp ground cumin
- 1/2 tsp smoked paprika
- Salt and pepper, to taste

For the whipped ricotta
- 1 cup (225 g) ricotta
- 2 tbsp heavy cream
- 1 tsp lemon zest
- Salt, to taste

For the hot honey
- 1/4 cup (60 mL) honey
- 1/2 tsp red pepper flakes
- 1 tsp apple cider vinegar

For topping
- 2 tbsp chopped pistachios
- 1 tsp fresh thyme leaves
- Fresh parsley (optional)

DIRECTIONS

1. Preheat the oven to 400°F (200°C). Toss the carrots with the olive oil, maple syrup, cumin, paprika, salt, and pepper.
2. Roast in a single layer 20–25 minutes, flipping halfway, until tender and caramelized.
3. In a food processor, blend the ricotta, cream, lemon zest, and a pinch of salt until smooth.
4. Warm the honey and pepper flakes in a small saucepan over low heat 1–2 minutes. Stir in the vinegar and let cool slightly.
5. Spread the ricotta on a platter and arrange the carrots on top.
6. Drizzle with hot honey and sprinkle with pistachios, thyme, and parsley. Serve warm.



from the kitchen of
EVE SHAPIRO
SK Fine Homes @ Compass · Northern Virginia
skfinehomesdmv.com

MAC-N-CHEESE

PREP	15 min
COOK	40 min
SERVES	10



INGREDIENTS

- 2 cups uncooked elbow macaroni
- 8 oz cheddar cheese, shredded
- 8 oz white cheddar, shredded
- 1 cup whole milk
- 1/2 cup sour cream
- 2 eggs
- 1/4 cup unsalted butter, cut into pieces
- 1 tsp hot sauce
- 1/2 tsp salt

DIRECTIONS

1. Preheat the oven to 350°F and grease a 9x13 baking dish.
2. Cook the macaroni according to the package and drain. Return it to the saucepan.
3. While the macaroni is hot, add the cheeses and stir well. Spread in the baking dish.
4. In a bowl, whisk the milk, sour cream, eggs, butter, hot sauce, and salt. Pour over the macaroni.
5. Bake 35–40 minutes, until golden and bubbling. Let stand 10 minutes before serving.



from the kitchen of

TINA HADDOCK

Remi Realty · Northeast Florida

PECAN SWEET POTATO CASSEROLE

PREP	25 min
COOK	25–30 min
SERVES	12



INGREDIENTS

For the filling

- 2 large cans cut sweet potatoes (yams) in syrup, drained
- 2/3 cup evaporated milk or cream
- 1/3–1/2 cup packed brown sugar
- 2 large eggs
- 6 tbsp butter, melted
- 1/4 tsp vanilla extract
- 1 tsp salt
- 1 (8 oz) can crushed pineapple

For the pecan topping

- 3/4 cup brown sugar
- 1/2 cup all-purpose flour
- 6 tbsp butter, melted
- 1 1/4 cups chopped pecans or 2 cups pecan halves

DIRECTIONS

1. Preheat the oven to 350°F (175°C) and grease a 9x13 baking dish.
2. Put the drained sweet potatoes in a large mixing bowl.
3. Add the melted butter, sugar, and milk and beat slowly. Add the eggs one at a time, then the vanilla, salt, and pineapple. Beat until mixed.
4. Spread evenly in the pan.
5. For the topping, whisk the brown sugar and flour. Add the butter and pecans and mix until combined. Sprinkle over the sweet potatoes.
6. Bake 25–30 minutes, until hot throughout and the topping is golden and bubbly.

Don't like pecans? Use marshmallows instead, added the last 10 minutes until melted and golden. I usually make one of each!



from the kitchen of

KIM NATHANSON

Berkshire Hathaway HomeServices Arizona Properties · Phoenix, AZ

ROASTED BRUSSELS SPROUTS WITH BACON

PREP	20 min
COOK	30 min
SERVES	8–12



INGREDIENTS

- 2 lbs fresh Brussels sprouts, trimmed and halved
- 12 slices bacon
- 5 tbsp good olive oil
- 1/2 tsp sea salt
- 1/2 tsp ground pepper
- 1 shallot, chopped

DIRECTIONS

1. Preheat the oven to 400°F (200°C). I use a 5-quart oven-safe sauté pan.
2. Wash the Brussels sprouts, peel off the outer leaves, cut off the stems, and halve them.
3. Cut the bacon into large pieces.
4. Heat the olive oil in the pan and brown the shallot.
5. Add the bacon and cook until almost done. Remove it with a slotted spoon, leaving the grease in the pan.
6. Add the Brussels sprouts and cook until bright green, about 10 minutes.
7. Add the bacon back with the salt and pepper. Mix well and put the pan in the oven.
8. Roast about 25 minutes, until tender and the bacon is crispy.



from the kitchen of

JENNIFER BERGERON

John Greene Realtor · Chicago Suburbs

GREEN BEAN CASSEROLE WITH CORNFLAKE CRUST

PREP	15 min
COOK	30 min
SERVES	6



INGREDIENTS

- 3 tbsp unsalted butter
- 2 tbsp flour
- 1 tsp salt
- 1/4 tsp black pepper
- 1 tsp sugar
- 1 cup sour cream
- 12 oz frozen French-cut green beans, cooked and drained

For the topping

- 2 cups shredded cheddar cheese
- 1 tbsp melted butter
- 1/2 cup cornflake crumbs

DIRECTIONS

1. Preheat the oven to 350°F.
2. Melt the butter in a sauté pan over low heat. Stir in the flour and cook 3 minutes, until bubbly. Remove from heat.
3. Mix in the salt, pepper, sugar, and sour cream until smooth.
4. Fold in the green beans and mix well.
5. Pour into a 2-quart casserole dish and sprinkle the cheddar evenly on top.
6. Toss the cornflake crumbs with the melted butter and sprinkle over the cheese.
7. Bake 30 minutes, until bubbly and golden on top.



from the kitchen of

LYNDA LINLEY

Coldwell Banker Realty · Newtown, CT

THE BEST DINNER ROLLS

PREP	2 hrs
COOK	16 min
SERVES	16



INGREDIENTS

- 1 cup milk
- 1/2 cup unsalted butter
- 1/4 cup sugar
- 2 large eggs
- 3/4 tsp salt
- 4 cups flour, divided
- 1 rounded tbsp yeast (I use SAF)
- Softened butter, for brushing

DIRECTIONS

1. Heat the milk and butter until hot but not boiling. Pour into the mixer and add the sugar.
2. With the mixer running, add 2 cups of the flour, the salt, and the eggs.
3. Add the yeast, then the remaining 2 cups of flour.
4. Mix 2 minutes. The dough should be a nice soft ball. Cover with a dish towel and let rise 30 minutes.
5. Roll the dough into a circle on a lightly floured surface, about the size of a large pizza. Use a pizza cutter to cut it into 16 triangles.
6. Roll each from the wide end to the point and pinch so it holds while baking. Place on a cookie sheet, cover with a towel, and let rise 20–30 minutes.
7. Bake at 350°F about 16 minutes, until golden brown.
8. Cool on a rack 5 minutes, then brush the tops with softened butter. Enjoy!



from the kitchen of

KARINA VANORMAN

VanOrman Realty · Northern Utah

BOOZY PEPPERMINT MOCHA COFFEE

PREP	5 min
SERVES	4



INGREDIENTS

- 4 cups brewed coffee
- Chocolate syrup
- Peppermint syrup (or a drop of peppermint extract)
- 2 oz crème de menthe
- 2 oz chocolate liqueur
- 1/2 cup cream
- 1 tbsp sugar, if desired
- Whipped cream, crushed peppermint candies, and sprinkles, for topping

DIRECTIONS

1. For a classic peppermint mocha, pour 1 cup brewed coffee into a mug.
2. Stir in 1 tbsp chocolate syrup, 1 tbsp peppermint syrup (just a drop of extract will do, it's potent!), and 2 tbsp milk or cream.
3. Top with whipped cream, crushed candy canes, and more chocolate syrup. Serve immediately.
4. To make it boozy: pour 1 cup brewed coffee into a mug and stir in 1/2 oz crème de menthe and 1/2 oz chocolate liqueur.
5. Add 2 tbsp heavy cream and 1/2 tsp sugar, if desired.
6. Top with whipped cream, crushed peppermint candies, and sprinkles.



from the kitchen of

AMANDA ALBRECHT

Michele Morris Realty · Plainfield, IL

@sellingthesuburbs

PEPPERMINT HOT COCOA

PREP	5 min
COOK	10 min
SERVES	4



INGREDIENTS

- 4 cups whole milk
- 1/2 cup chopped dark chocolate
- 3 tbsp cocoa powder
- 3 tbsp sugar
- 1/4 tsp peppermint extract
- Pinch of salt
- Marshmallows + crushed candy canes

DIRECTIONS

1. Warm the milk in a saucepan over medium heat until steamy. Don't let it boil.
2. Whisk in the cocoa, sugar, and salt until smooth.
3. Add the chocolate and stir until melted.
4. Take it off the heat and stir in the peppermint.
5. Pour into mugs and top with marshmallows and crushed candy canes.



from the kitchen of
AMANDA ALBRECHT
Michele Morris Realty · Plainfield, IL

@sellingthesuburbs

JINGLE JUICE CHRISTMAS PUNCH

PREP	5 min
ICE RING	6–8 hrs
SERVES	16



INGREDIENTS

- 1 bottle (750 mL) whipped cream vodka
- 1 bottle pink champagne or sparkling rosé
- 1 (2-liter) bottle cherry 7-Up
- Fresh rosemary sprigs
- Frozen cranberries or maraschino cherries

DIRECTIONS

1. In a punch bowl or large pitcher filled with ice, combine the vodka, champagne, and 7-Up. Stir well.
2. Serve over ice, garnished with rosemary sprigs and frozen cranberries or cherries.
3. Optional ice ring: use a 10-inch tube pan, fluted cake pan, or silicone mold that fits your punch bowl. Fill with about 1 inch of punch or juice and freeze until solid.
4. Add another inch of punch and the fruit of your choice and freeze again. Repeat until the mold is as full as you like.
5. To release, let it sit at room temperature about 20 minutes, or dip the mold in hot water for about 1 minute.

Making the ice ring from extra punch or juice instead of water keeps the punch from getting watered down as it melts.



from the kitchen of

AMANDA COLBY
Real People Realty · Southwest Chicago Suburbs

HOLIDAY SIPS

Cranberry Moscow Mule



PREP	COOK	SERVES
5 mins	0 mins	1

INGREDIENTS

- 4 oz ginger beer
- 4 oz cranberry juice
- 1.5 oz of vodka
- half freshly squeezed lime
- ice cubes
- 1 lime slice
- fresh cranberries for topping

DIRECTIONS

1. Add ginger beer, cranberry juice, vodka, and the juice of a squeezed ½ lime in a cocktail shaker filled with ice.
2. Gently shake, then pour into the copper mug.
3. Top with a slice of lime and a few cranberries.
4. Enjoy!



from the kitchen of

SUSY VIEIRA

Michelle David Realty Group
Central New Jersey

"An easy holiday cocktail."

BEST NON-ALCOHOLIC HOLIDAY PUNCH

PREP	5 min
COOK	5 min
SERVES	25–30



INGREDIENTS

- 1 (64 oz) bottle cranberry juice cocktail
- 1 (46 oz) can pineapple juice
- 1 1/2 cups sugar
- 1 tbsp almond flavoring
- 2 liters ginger ale, chilled
- 1–2 bags mixed frozen fruit

DIRECTIONS

1. Mix the cranberry juice, pineapple juice, sugar, and almond flavoring as the punch base and refrigerate. It's best made the night before.
2. When ready to serve, add the frozen fruit to the punch bowl and slowly pour the punch base over it.
3. Slowly pour in the ginger ale so it doesn't splash.
4. Stir and serve.



from the kitchen of

ERICA XANDER

Keller Williams Lanier Partners · Northeast Georgia

HOT SPICED TEA (RUSSIAN TEA)

PREP	20 min
YIELD	2 3/4 cups mix
SERVES	35



INGREDIENTS

- 2 cups Tang powdered drink mix (full can)
- 1 cup instant tea (I use the kind with lemon)
- 1 tsp ground cinnamon
- 1/2 tsp ground cloves
- 1 cup granulated sugar (sweeten to taste)
- Option: swap in 1 cup unflavored instant tea plus 6 tbsp sugar-sweetened lemonade mix

DIRECTIONS

1. Mix all the ingredients thoroughly in a food processor, in a blender, or by hand.
2. Stir 2–3 heaping teaspoons into a mug of hot water, adjusting to taste.
3. Ahhh! Enjoy!

Store the mix in an airtight container (preferably glass) in a cool, dry place. It starts to harden after about six months, so don't forget to drink up!



from the kitchen of
REBA BARKLEY
Davidson Realty, Inc. · St. Augustine, FL
rebayourkeytoclosing.com

SPICED GINGERBREAD WREATH CAKE

PREP	20 min
COOK	35–40 min
SERVES	12



INGREDIENTS

For the cake

- 2 1/2 cups all-purpose flour
- 1 1/2 tsp baking powder
- 1 1/2 tsp ground ginger
- 1 tsp ground cinnamon
- 1/2 tsp ground cloves
- 1/4 tsp ground nutmeg
- 1/2 tsp salt
- 1 cup unsalted butter, softened
- 1 1/2 cups dark brown sugar, packed
- 2 large eggs
- 1 cup molasses
- 1 tsp vanilla extract
- 1 cup buttermilk
- 1 tsp baking soda

For the frosting

- 2 cups heavy cream
- 2 tbsp powdered sugar
- 1 tsp vanilla extract

For decoration

- Cinnamon sticks, star anise, candied ginger, rosemary sprigs

DIRECTIONS

1. Preheat the oven to 350°F (175°C). Grease a 9-inch Bundt pan and line with parchment.
2. Whisk the flour, baking powder, ginger, cinnamon, cloves, nutmeg, and salt.
3. Beat the butter and brown sugar until fluffy, then add the eggs one at a time.
4. Stir in the molasses and vanilla.
5. Add the dry ingredients and buttermilk alternately, starting and ending with dry. Stir in the baking soda.
6. Bake 35–40 minutes, until a toothpick comes out clean. Cool 10 minutes, then move to a wire rack.
7. Beat the cream, powdered sugar, and vanilla until stiff peaks form.
8. Pipe the whipped cream around the edge, garnish with cinnamon sticks, star anise, candied ginger, and rosemary, then dust with powdered sugar.



from the kitchen of

AMANDA ALBRECHT

Michele Morris Realty · Plainfield, IL

@sellingthesuburbs

CHOCOLATE-CHOCOLATE CHIP CAKE

PREP	15 min
COOK	55 min
SERVES	8–10



INGREDIENTS

- 1 box devil's food cake mix
- 1 package chocolate pudding mix
- 1 cup sour cream
- 1 cup vegetable oil
- 4 eggs, beaten
- 1/2 cup warm water
- 1 (12 oz) bag semisweet chocolate chips (adjust as you like)

DIRECTIONS

1. Preheat the oven to 350°F.
2. Mix the cake mix, pudding mix, sour cream, oil, eggs, and water.
3. Stir in the chocolate chips.
4. Pour the batter into a well-greased Bundt pan.
5. Bake 50–55 minutes.
6. Serve plain, sprinkled with powdered sugar, with warm icing, or with vanilla ice cream.

This is my son's favorite cake. We have it for his birthday and all the holidays!



from the kitchen of

CHRISTINE OLSEN
EXIT Realty Liberty · Riverhead, NY

PUFF PASTRY CLOUDS

COOK	15 min
SERVES	12–16



INGREDIENTS

For the pastry
- Frozen puff pastry sheets

For the filling
- 2 sticks butter, softened
- 2 cups powdered sugar
- 2 tbsp vanilla

For the outside
- More powdered sugar

DIRECTIONS

1. Take the puff pastry out of the freezer and let it thaw just until pliable.
2. Cut into rectangles and stack two together for a double thickness.
3. Bake at 400°F about 15 minutes, until fluffy. Don't let them over-brown.
4. Let the pastries cool.
5. With a mixer, beat the butter, powdered sugar, and vanilla.
6. Gently separate each pastry and fill the middle with the butter mixture.
7. Roll each pastry gently in a bowl of powdered sugar until covered.
8. Your tasty clouds are done. Enjoy!

This traditional Portuguese dessert has been a family favorite for decades, mostly around the holidays. Hope you enjoy! —Diana



from the kitchen of

DIANA FABIA
One Nest Realty · Castle Rock, CO

SALTINE CRACKER TOFFEE

PREP	7 min
COOK	8 min
SERVES	24

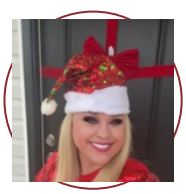


INGREDIENTS

- 35 saltine crackers (about 1 sleeve; you may need a few more or less)
- 1 cup unsalted butter
- 1 cup brown sugar, well packed
- 1 tsp vanilla extract
- 1/2 tsp kosher or sea salt
- 2 cups chocolate chips (milk or semisweet; Guittard or Ghirardelli are best)
- Christmas sprinkles and Christmas M&M's, for decorating

DIRECTIONS

1. Preheat the oven to 350°F. Line a 10x15 jelly roll pan with nonstick foil (or foil coated with cooking spray) or a silicone baking mat.
2. Place the crackers in a single layer in the pan. A little leftover space is fine.
3. Melt the butter and brown sugar in a heavy 3-quart saucepan over medium-high heat, stirring often.
4. Bring to a boil and boil 3 full minutes, stirring almost constantly (270–290°F on a candy thermometer).
5. Remove from heat and stir in the vanilla and salt. Pour over the crackers and spread evenly.
6. Bake 5 minutes. The caramel should be bubbling vigorously.
7. Sprinkle the chocolate chips over the top, cover with foil, and let sit 5 minutes. Spread the melted chocolate with an offset spatula.
8. Add sprinkles if you like. Let set at room temperature, or chill at least 2 hours.
9. Peel off the foil and crack or cut into pieces. *Store in an airtight container with parchment between layers, up to 2 weeks in the fridge or 4 months in the freezer.*



from the kitchen of

LAUREN PETERSON
Real Broker LLC · Pensacola, FL

BEST SUGAR COOKIES WITH BUTTERCREAM

PREP	15 min
BAKE	8–10 min
MAKES	36 cookies



INGREDIENTS

- 2 cups granulated sugar
- 1 cup unsalted butter, room temperature
- 2 eggs, lightly beaten
- 1/2 tsp baking soda
- 1 tsp baking powder
- 1/2 tsp salt
- 1/2 tsp ground nutmeg
- 1 tsp almond extract
- 4 cups all-purpose flour, sifted

For the buttercream

- 1 cup unsalted butter, room temperature
- 4 cups powdered sugar, sifted
- 2–3 tbsp milk
- 1 tsp vanilla (or 1/2 tsp almond extract)
- Pinch of salt

DIRECTIONS

1. Preheat the oven to 350°F.
2. Cream the butter and sugar until light and fluffy, 2–3 minutes. Beat in the eggs and almond extract.
3. Whisk the flour, baking soda, baking powder, salt, and nutmeg, then add gradually until a soft dough forms.
4. Roll into 1-tbsp balls, or roll out 1/4–3/8 inch thick on a floured counter and cut into shapes.
5. Bake on parchment-lined sheets 8–10 minutes, just until the edges are set. Cool on a wire rack.
6. For the frosting, beat the butter until creamy. Add the powdered sugar a cup at a time on low, then the milk, vanilla, and salt. Beat on medium-high 2–3 minutes. Add a splash of milk for a softer spread.

This recipe comes from my great-grandmother's family in England, dating back to 1809. My mother made these every holiday with different cutters, colors, and flavors.



from the kitchen of
NANCY WINCHESTER
eXp Realty · Western Chicago Suburbs
nancywinchester.com

CRANBERRY WHITE CHOCOLATE CHIP COOKIES

PREP	20 min
COOK	15 min
SERVES	15



INGREDIENTS

- 1 1/4 cups all-purpose flour
- 1 cup cake flour
- 1/2 tsp salt
- 1 tsp baking soda
- 1/2 cup unsalted butter, softened
- 1/2 cup vegetable shortening
- 3/4 cup light brown sugar, packed
- 3/4 cup white sugar
- 2 large eggs
- 1 tsp vanilla extract
- 8 oz white chocolate chips
- 8 oz dried cranberries
- Granulated sugar, for sprinkling

DIRECTIONS

1. Preheat the oven to 350°F (175°C) and line cookie sheets with parchment.
2. Whisk the flours, baking soda, and salt.
3. In a separate bowl, cream the butter and shortening. Add both sugars and mix until fluffy, then add the eggs and vanilla. Mix in the dry ingredients.
4. Stir in the white chocolate chips and cranberries.
5. Scoop about 15 cookies with a medium ice cream scoop onto a tray and chill at least 1 hour. Bake them cold.
6. Bake 6 per sheet so they aren't crowded. After 7 minutes, gently press the centers with a spoon and turn the pan. Bake 7 minutes more, until lightly brown at the edges.
7. Sprinkle with granulated sugar right out of the oven. Let cool and enjoy!



from the kitchen of

MICHELLE SHANER
RE/MAX Crown Realty · Vero Beach & Sebastian, FL

LEMON RICOTTA COOKIES

PREP	10 min
BAKE	12–14 min
MAKES	36 cookies



INGREDIENTS

- 2 cups (286 g) all-purpose flour
- 2 tsp baking powder
- 1/2 tsp salt
- 1 cup granulated sugar
- 1/2 cup unsalted butter, softened
- 1 tsp lemon zest
- 1 cup whole milk ricotta (drained if wet)
- 1 large egg
- 2 tbsp lemon juice

For the lemon glaze

- 1 cup powdered sugar
- 2 tbsp lemon juice
- 1 tsp lemon zest

DIRECTIONS

1. Line a baking pan with a nonstick mat or parchment.
2. Whisk the flour, baking powder, and salt.
3. Beat the sugar, butter, and lemon zest until light and fluffy, about 2 minutes. Beat in the ricotta, egg, and lemon juice, then mix in the flour mixture until just combined.
4. Cover and chill the dough at least 2 hours.
5. Preheat the oven to 350°F. Scoop tablespoon-size balls 2 inches apart on the pan.
6. Bake 12–14 minutes, until the bottoms just start to brown (the tops won't change much). Cool 5 minutes on the pan, then on a wire rack.
7. Whisk the glaze ingredients. Dip the top of each cooled cookie in the glaze and return to the rack to set.



from the kitchen of

MELISSA CHOULER

Chouler & Associates · Corona, CA

EGGNOG BOURBON POUND CAKE

PREP	30 min
COOK	60–70 min
SERVES	12



INGREDIENTS

- 1 1/2 cups unsalted butter, softened
- 3 cups granulated sugar
- 6 large eggs
- 3 3/4 cups all-purpose flour, plus more for the pan
- 1 1/2 tsp kosher salt
- 1/4 tsp grated fresh nutmeg, plus more for garnish
- 3/4 cup heavy cream
- 1/4 cup plus 1 tbsp (2 1/2 oz) bourbon, divided
- 2 tbsp vanilla extract, divided
- Vegetable shortening, for the pan
- 2 cups powdered sugar
- 2–3 tbsp refrigerated eggnog

DIRECTIONS

1. Preheat the oven to 350°F. Beat the butter on medium until smooth, about 1 minute. Slowly add the sugar and beat 2 minutes. Add the eggs one at a time, beating 30 seconds after each.
2. Whisk the flour, salt, and nutmeg. Stir the cream, 1/4 cup bourbon, and 1 tbsp vanilla together.
3. On the lowest speed, add the flour and cream mixtures alternately, beginning and ending with flour, just until blended.
4. Pour into a greased and floured 12- to 15-cup Bundt pan.
5. Bake until a toothpick comes out clean, 1 hour to 1 hour 10 minutes. Cool in the pan 20 minutes, then turn out onto a rack to cool 1 hour.
6. Stir the powdered sugar, 2 tbsp eggnog, and remaining 1 tbsp each bourbon and vanilla until smooth. Pour over the cake, sprinkle with nutmeg, and let stand 5 minutes before slicing.



from the kitchen of

DAPHNE BROWN

Beyond the Home Realty · Houston Suburbs

ARROZ CON LECHE (RICE PUDDING)

PREP	25 min
COOK	40 min
SERVES	12



INGREDIENTS

- 4 1/2 cups water
- 1 cinnamon stick
- 1 cup rice
- 1 can La Lechera sweetened condensed milk
- 1 can Carnation or Clavel evaporated milk
- 1/4 cup whole milk (if needed for texture)
- 1/4 cup raisins (optional)
- Vanilla extract (optional)
- Toppings: raisins, walnuts or pecans, ground cinnamon
- Decoration: cinnamon sticks, star anise

DIRECTIONS

1. In a medium pot, combine the water, rice, and cinnamon stick. Bring to a boil over high heat, then reduce to low and cook about 20 minutes, until the rice is tender.
2. Meanwhile, stir together the evaporated milk and sweetened condensed milk.
3. When the water has mostly evaporated and you see little gaps forming, remove from heat, add the milk mixture, and stir well. Add raisins or vanilla now if using.
4. Return to the stove, cover, and cook on low 5–10 minutes, stirring occasionally so it doesn't stick, until thick and creamy.
5. If it seems dry, stir in about 1/4 cup warm whole milk. It should be soft and creamy.
6. Serve warm topped with raisins or pecans and cinnamon, or chill and add toppings cold.
   Enjoy it for breakfast, dessert, or a snack!



from the kitchen of

VAL SANCHEZ

Alliance Realty Properties · Pearland, TX

VEGAN CHOCOLATE CHIP COOKIES

PREP	25 min
BAKE	8–12 min
MAKES	14–18 cookies



INGREDIENTS

Dry ingredients

- 1 1/3 cups gluten-free oat flour
- 1/4 tsp baking powder
- 1/2 tsp baking soda
- 1/4 tsp salt

Wet ingredients

- 1/4 cup + 2 tbsp solid coconut oil
- 2/3 cup coconut sugar
- 1 1/3 flax eggs (4 tsp ground flax + 4 tbsp water, rested 15 min)
- 1 tsp vanilla extract

Add-ins

- 1/2 cup + 2 tbsp vegan chocolate chips, plus 2 tbsp for topping

DIRECTIONS

1. Preheat the oven to 375°F and line a cookie sheet with parchment or greased foil.
2. Whisk the oat flour, baking powder, baking soda, and salt. Set aside.
3. In a large bowl, cut the solid coconut oil into the coconut sugar with a pastry cutter or fork until it looks like clumpy wet sand.
4. Whisk in the flax egg and vanilla. It will be wet and chunky.
5. With a hand mixer, gradually add the dry ingredients until a dough forms (small coconut oil clumps are fine). Fold in the chocolate chips.
6. Scoop 2-tbsp balls onto the sheet and press extra chips on top if you like. Bake 8–12 minutes (mine took 10). Tap the pan a few times to flatten.
7. Cool on the pan 10 minutes, then move to a rack. Enjoy!

Gluten-free, dairy-free, and refined-sugar-free.



from the kitchen of

DAPHNE BROWN

Beyond the Home Realty · Houston Suburbs

DIPPED GINGERSNAP COOKIES

PREP	20 min
BAKE	10–12 min
MAKES	6 1/2 dozen



INGREDIENTS

- 2 cups sugar, plus more for rolling
- 1 1/2 cups canola oil
- 2 large eggs, room temperature
- 1/2 cup molasses
- 4 cups all-purpose flour
- 4 tsp baking soda
- 3 tsp ground ginger
- 2 tsp ground cinnamon
- 1 tsp salt
- 2 packages (10–12 oz each) white baking chips
- 1/4 cup shortening

DIRECTIONS

1. Preheat the oven to 350°F. In a large bowl, combine the sugar and oil. Beat in the eggs, then stir in the molasses.
2. Combine the flour, baking soda, ginger, cinnamon, and salt, and gradually add to the sugar mixture. Mix well.
3. Shape into 1-inch balls and roll in sugar. Place 2 inches apart on ungreased baking sheets.
4. Bake 10–12 minutes, until the cookies spring back when lightly touched. Cool completely on wire racks.
5. Melt the white chips and shortening in the microwave and stir until smooth.
6. Dip each cookie halfway or drizzle with the mixture. Let the excess drip off and set on waxed paper.

OMG! This is my all-time favorite holiday cookie. I wish I could take credit, but the recipe is from Taste of Home.



from the kitchen of

EVE SHAPIRO
SK Fine Homes @ Compass · Northern Virginia
skfinehomesdmv.com

ITALIAN ORANGE COOKIES

PREP	15 min
BAKE	10–13 min
MAKES	14–16 cookies



INGREDIENTS

- 6 tbsp butter, room temperature
- 1/2 cup (100 g) sugar
- 1 egg, room temperature
- 1/3 cup (80 g) fresh orange juice (carton works too)
- 1 tbsp orange zest
- 1/8 tsp almond extract
- 1 1/2 cups (180 g) all-purpose flour
- 1 tsp baking powder
- 1/4 tsp salt

For the icing

- 1/2 cup (57 g) powdered sugar
- 1 tbsp fresh orange juice
- 1 tsp orange zest
- 1 tbsp melted butter
- 1 tbsp softened cream cheese

DIRECTIONS

1. Preheat the oven to 350°F and line a large baking sheet with parchment.
2. Cream the butter and sugar 1 minute. On medium-low, beat in the egg until smooth and creamy (run it under warm water 1 minute to bring it to room temperature). Beat in the orange juice, zest, and almond extract about 30 seconds.
3. Whisk the flour, baking powder, and salt, then mix into the wet ingredients on medium until combined.
4. Drop heaping tablespoons 2 inches apart. Bake 10–13 minutes, until just golden at the edges.
5. Cool a few minutes on the sheet, then on a wire rack.
6. Mix the icing ingredients (add a drop of almond extract if you like). Dip the tops of the cooled cookies, let set, and garnish with extra zest.



from the kitchen of

ALEXANDRIA FIORENTINO

HomeSmart Evergreen Realty · Southern California

BUCKEYES

PREP	15 min
CHILL	20 min
MAKES	24



INGREDIENTS

- 1 cup smooth peanut butter
- 5 tbsp unsalted butter, softened
- 2 cups powdered sugar
- 1 tsp vanilla extract
- 2 cups semisweet chocolate
- 2 tbsp coconut oil (optional)

DIRECTIONS

1. Cream the peanut butter, butter, and vanilla.
2. Add the powdered sugar and mix on low until combined. Scrape down the bowl and mix again.
3. Pinch off tablespoon-size pieces, roll into balls, and place on a cookie sheet. (Chill the dough a minute first if you like.)
4. Melt the chocolate and coconut oil in the microwave at 50% power. Stir and let cool to room temperature.
5. Use a skewer or toothpick to dip each ball into the chocolate, leaving a bit of peanut butter showing for the “buckeye” look.
6. Chill until the chocolate is firm. Smooth the toothpick holes with a small knife if you like, and enjoy!



from the kitchen of

CHRISTY SNYDER

NC/SC Realtor · North & South Carolina

AUSTRALIAN PAVLOVA

PREP	20 min
COOK	1 1/2 hrs
SERVES	8



INGREDIENTS

- 6 egg whites
- 1 1/2 cups (330 g) caster sugar
- 1 tbsp cornstarch
- 1/2 tsp white vinegar
- 1 1/3 cups (300 mL) heavy whipping cream
- 1 tbsp powdered sugar
- 1 tsp vanilla
- 1 1/4 cups (250 g) strawberries, halved
- 3/4 cup (125 g) blueberries
- 3 passionfruit or other fresh fruit

DIRECTIONS

1. Preheat the oven to 250°F. Trace an 8-inch (20 cm) circle on baking paper and lay it marked side down on a greased tray.
2. Beat the egg whites until soft peaks form. Gradually add the caster sugar, beating until it dissolves after each addition, 6–7 minutes. Gently fold in the cornstarch and vinegar.
3. Spread the meringue inside the circle and smooth the sides and top with a spatula.
4. Bake about 1 1/2 hours, until dry. Don't open the oven door or the middle may collapse. Turn off the oven and let it cool inside with the door ajar, about 3 hours.
5. An hour before serving, beat the cream, powdered sugar, and vanilla to soft peaks. Top the pavlova with the cream and decorate with fruit.

Make the meringue the day before and store airtight. Use a fat-free bowl and no trace of yolk, and rub a little meringue between your fingers: it should feel silky, not gritty.



from the kitchen of

SUSAN BLANCO
Real Broker · Utah & Salt Lake Counties

GINGERSNAPS

PREP	20 min
COOK	8–10 min
SERVES	24



INGREDIENTS

- 3/4 cup butter-flavored Crisco
- 1 cup brown sugar
- 1 egg
- 1/4 cup molasses (Grandma's brand)
- 2 scant cups flour
- 2 tsp baking soda
- 1 tsp cinnamon
- 1 tsp ginger
- 1/2 tsp ground cloves
- 1/4 tsp salt

DIRECTIONS

1. Preheat the oven to 350°F (175°C).
2. Mix the Crisco, brown sugar, molasses, and egg with an electric mixer until combined.
3. Gradually add the flour, baking soda, spices, and salt.
4. Roll the dough into 1-inch balls and space them evenly on a greased cookie sheet.
5. Bake 8–10 minutes. Don't over-bake.
6. Move to cooling racks right away. Enjoy!



from the kitchen of

WHITNEY WILKINSON

RE/MAX Fine Properties · Phoenix Metro, AZ

CAKES

APPLE CAKE



PREP	COOK	SERVES
15 min	45 min	8

INGREDIENTS

- 2 cups almond flour
- 1 tsp baking powder
- ½ tsp baking soda
- ½ tsp salt
- 1 tsp cinnamon
- 3 eggs, room temperature
- ½ cup maple syrup
- 3 tbsp unflavored coconut oil
- 1 tsp vanilla extract
- 1 medium apple, thinly sliced

DIRECTIONS

1. Preheat oven to 325°F. Lightly grease an 8-inch round cake pan.
2. In a medium bowl, combine the almond flour, baking powder, baking soda, salt, and cinnamon.
3. In a separate large bowl, whisk together the eggs, maple syrup, coconut oil, and vanilla extract until well combined.
4. Gradually add the dry ingredients to the wet ingredients, mixing until a smooth batter forms.
5. Gently fold in the thinly sliced apples, making sure they are evenly distributed throughout the batter.
6. Pour the batter into the prepared cake pan. Use the back of a spatula to spread it evenly.
7. Bake for approximately 45 minutes, or until the center is set and a toothpick inserted comes out clean.
8. Allow the cake to cool before slicing and serving. Enjoy!



from the kitchen of

GRACE DIETERICH

Coldwell Banker · Parkland, FL

We love this cake because it's light, wholesome, and just the right amount of sweet. Proof that something healthy can still taste like a little indulgence! ❤️

PECAN FINGER COOKIES

PREP	20 min
COOK	15–20 min
SERVES	12



INGREDIENTS

- 1 cup unsalted butter, softened
- 1 1/2 cups confectioners' sugar, divided
- 2 cups all-purpose flour
- 1/2 tsp salt
- 1 tsp vanilla extract
- 1 cup pecans, finely chopped

DIRECTIONS

1. Preheat the oven to 350°F.
2. Beat the butter and 1/2 cup of the confectioners' sugar until creamy and fluffy.
3. Gradually add the flour, then the salt, vanilla, and pecans.
4. Shape level teaspoons of dough into 2-inch fingers.
5. Place on an ungreased cookie sheet and bake 15–20 minutes, until lightly browned.
6. Roll in the remaining confectioners' sugar while still warm.



from the kitchen of

MANDY TACONI-PITALO

Keller Williams Atlanta North · Marietta, GA

mandypitalorealestate.com

MARSHMALLOW FUDGE CANDY

PREP	25 min
COOK	10 min
SERVES	Tons!



INGREDIENTS

- 3 3/4 cups sugar
- 1 1/4 cups evaporated milk
- 1/2 cup (1 stick) butter
- 1 (12 oz) bag milk or semisweet chocolate chips
- 2 3/4 cups good chocolate buttons (I use Merckens), plus more for dipping
- 1/2 tsp vanilla
- 1/2 tsp peppermint oil (optional)
- 1 (7 oz) jar Kraft marshmallow creme
- Toppings: crushed peppermint, green chocolate drizzle, or crushed peanuts

DIRECTIONS

1. In a large bowl, have ready the chocolate chips, chocolate buttons, vanilla, peppermint (if using), and marshmallow creme.
2. Combine the sugar, evaporated milk, and butter in a saucepan and cook to 218°F on a candy thermometer.
3. Pour the hot syrup into the bowl of chocolate and stir to combine.
4. Pour into a buttered 9x11 pan, cover with plastic wrap, and let cool, usually overnight.
5. Cut into shapes and enjoy as is, or dip in melted chocolate buttons and set on wax paper.
6. While they set, sprinkle with crushed peppermint, drizzle with green chocolate, or top with peanuts so you know which flavor is which.

Variation: swap in butterscotch chips and add 2 tbsp peanut butter. I make hundreds of these every year because everyone who tries them requests them. Dangerously delicious!



from the kitchen of

KARINA VANORMAN

VanOrman Realty · Northern Utah

GRANDMA'S FAMOUS KOLACZKI COOKIES

PREP	10 min
BAKE	10–12 min
MAKES	80–100



INGREDIENTS

- 4 cups sifted flour
- 2 tbsp granulated sugar
- 1 lb margarine or butter, softened
- 1 pint vanilla ice cream, softened
- Jelly preserves, one can of each flavor you like (apricot, strawberry, raspberry), or canned pie filling
- Powdered sugar, for dusting

DIRECTIONS

1. In a large bowl, combine the flour, sugar, margarine or butter, and softened ice cream. Mix by hand or with a sturdy spatula just until it comes together. Don't overmix.
2. Roll the dough into a large square between sheets of parchment and chill about 30 minutes.
3. Cut the chilled dough into small squares with a knife or square cutter.
4. Spoon 1/2 to 1 teaspoon of filling into the center of each square. Don't overfill; it spreads as it bakes.
5. Turn each square like a diamond and fold two opposite corners to the center, slightly overlapping. Place on an ungreased baking sheet.
6. Bake at 350°F for 10–12 minutes, until the edges are just golden.
7. Cool completely and dust with powdered sugar.

These buttery, jam-filled cookies are a nostalgic favorite: soft, flaky, and perfect for holidays and family gatherings.



from the kitchen of

CHRISTINA GERACI

@properties | Christie's International Real Estate · Chicagoland

RED VELVET CHEESECAKE BROWNIES

PREP	15 min
COOK	35–40 min
SERVES	10



INGREDIENTS

For the brownies

- 1/2 cup butter
- 2 oz dark chocolate chips
- 1 cup sugar
- 2 large eggs
- 1 tsp vanilla extract
- 1 1/2 tsp red food coloring
- 2/3 cup self-rising flour
- 1/4 tsp salt

For the cheesecake swirl

- 8 oz cream cheese, room temperature
- 1/3 cup sugar
- 1 large egg
- 1/2 tsp vanilla extract

DIRECTIONS

1. Preheat the oven to 350°F (175°C).
2. Grease an 8-inch metal baking pan, line with parchment that hangs over the sides, and butter the paper.
3. Melt the butter and chocolate chips, stir until smooth, and cool slightly.
4. In a large bowl, whisk the sugar, eggs, vanilla, and food coloring. Stir in the cooled chocolate, then fold in the flour and salt until no dry streaks remain. Spread in the pan.
5. Beat the cream cheese, sugar, egg, and vanilla. Drop over the brownie batter and swirl with a knife.
6. Bake 35–40 minutes, until set and lightly browned at the edges.
7. Cool completely in the pan, then lift out with the parchment.



from the kitchen of

TINA HADDOCK

Remi Realty · Northeast Florida

HAYSTACKS

PREP	25 min
SET	40 min
MAKES	about 30



INGREDIENTS

- 4 cups chow mein noodles
- 2 cups butterscotch chips
- 1 cup peanut butter
- 1 cup peanuts (roasted or cocktail)

DIRECTIONS

1. Line 2–3 cookie sheets with wax paper and set aside.
2. In a large microwave-safe bowl, microwave the butterscotch chips and peanut butter in 30-second bursts, stirring each time, until smooth.
3. Add the chow mein noodles and peanuts and mix until everything is well coated.
4. Drop heaping tablespoons onto the wax paper.
5. Let sit until hardened, about 40 minutes, or refrigerate to speed it up.
   To share with friends and family, make extra and pack them in holiday tins with lids.



from the kitchen of

ROBIN MCCLAIN

Real Broker LLC · Middle Georgia

THE BEST APPLE PIE EVER

PREP	1 hr
COOK	1 hr
SERVES	8



INGREDIENTS

For the all-butter crust

- 2 1/2 cups all-purpose flour
- 1 cup unsalted butter, cold, cut into small cubes
- 1 tsp salt
- 1 tsp sugar
- 1/2 cup cold water plus one ice cube
- 2 tsp vinegar or apple cider vinegar

For the filling

- 7 large Granny Smith apples, peeled, cored, and sliced 1/2 inch thick
- 1/2 cup granulated sugar
- 1/2 cup light brown sugar, loosely packed
- 2 tbsp all-purpose flour
- 1 tsp ground cinnamon
- 1/8 tsp ground nutmeg
- 1 tbsp lemon juice + zest of 1/2 lemon
- 1 large egg, beaten (egg wash)
- 2 tbsp sanding sugar (optional)

DIRECTIONS

1. Mix the flour, salt, and sugar. Cut in the cold butter with a fork until it forms coarse crumbs.
2. Combine the cold water, ice, and vinegar and add gradually until the dough just comes together. Divide in half, wrap, and chill at least 1 hour.
3. Toss the apples with the sugars, flour, cinnamon, nutmeg, lemon juice, and zest.
4. Preheat the oven to 400°F (204°C). Roll out one disk into a 9-inch pie dish and add the filling (discard extra juice).
5. Roll out the second disk, lay it over the filling, trim, seal, and flute. Cut four small vents.
6. Brush with egg wash and sprinkle with sanding sugar. Bake 25 minutes at 400°F, then 30–35 minutes at 375°F, until golden and bubbly.
7. Cool at room temperature 3 hours before slicing.

Pro tip: chill everything (your butter, bowl, even your rolling pin) for the flakiest, most tender crust!



from the kitchen of

DANA FAUSEY

Keller Williams Realty Gulf Coast · Emerald Coast, FL

CHOCOLATE CAKE

PREP	20 min
COOK	30–40 min
SERVES	8



INGREDIENTS

For the cake

- 2 eggs
- 2 cups sugar
- 1/2 cup baking cocoa
- 2 1/2 cups flour
- 2 tsp baking soda
- 1 cup buttermilk
- 1 1/4 cups vegetable oil
- 1/8 tsp cream of tartar
- 1/2 tsp salt
- 1 cup very hot water

For the frosting

- 1/2 cup (1 stick) butter
- 6 tbsp baking cocoa
- 1 (1 lb) package confectioners' sugar
- 2 tbsp milk
- 2 tsp vanilla extract

DIRECTIONS

1. Preheat the oven to 300°F and grease and flour three 8-inch cake pans.
2. In a large bowl, combine the eggs, sugar, cocoa, flour, baking soda, buttermilk, oil, cream of tartar, and salt. Beat on high until smooth. Add the hot water and beat 1 minute more.
3. Divide the batter among the pans.
4. Bake 30–40 minutes, until the layers test done.
5. Cool in the pans 5 minutes, then on a wire rack until completely cool.
6. For the frosting, melt the butter in the microwave and stir in the cocoa. Add the confectioners' sugar, milk, and vanilla and stir until smooth.
7. Spread between the layers and over the top and sides.



from the kitchen of

AMY THOMPSON

Big Rock Properties, powered by Real Broker · North Dallas, TX

GOOEY RASPBERRY WHITE CHOCOLATE COOKIES

PREP	15 min
BAKE	12–15 min
MAKES	24 cookies



INGREDIENTS

- 1 cup unsalted butter, softened
- 1 cup granulated sugar
- 1 cup brown sugar, packed
- 2 large eggs
- 1 tsp vanilla extract
- 3 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp baking powder
- 1/2 tsp salt
- 1 cup fresh raspberries
- 1 cup white chocolate chips
- 1/2 cup white chocolate chunks

DIRECTIONS

1. Preheat the oven to 350°F (175°C) and line baking sheets with parchment.
2. Cream the butter and both sugars until light and fluffy. Add the eggs one at a time, beating well after each, then stir in the vanilla.
3. Whisk the flour, baking soda, baking powder, and salt, then gradually mix into the wet ingredients.
4. Gently fold in the raspberries, white chocolate chips, and chunks.
5. Scoop onto the sheets about 2 inches apart.
6. Bake 12–15 minutes, until the edges are lightly golden. Cool 5 minutes on the sheet, then on a wire rack. Enjoy!



from the kitchen of

BRITNEY BAKER

Equity Real Estate – Advantage · Salt Lake City, UT

COCONUT CLOUD CREAM PIE

PREP	15 min
COOK	15 min
SERVES	8



INGREDIENTS

- 1 premade pie crust of your choice
- 2/3 cup granulated sugar
- 3 tbsp cornstarch
- 2 tbsp flour
- 1/4 tsp salt
- 3 cups whole milk
- 3 egg yolks, slightly beaten
- 1 tbsp butter
- 1 tsp vanilla extract
- 1 tsp coconut extract
- 2/3 cup unsweetened shredded coconut

For the whipped cream

- 2 cups heavy cream
- 1 tsp vanilla or coconut extract
- 1/2 cup granulated sugar
- Toasted coconut, for garnish

DIRECTIONS

1. Bake your pie crust (I use Robin Hood mix). Prick it or use pie weights, then cool completely.
2. In a medium saucepan, combine the sugar, cornstarch, flour, and salt. Whisk in the milk until smooth.
3. Cook over medium heat, whisking constantly, until thickened.
4. Stir a little of the hot mixture into the egg yolks, then whisk it all back into the pan. Boil 1 minute more, whisking constantly.
5. Remove from heat and stir in the butter and extracts. Cool, stirring occasionally.
6. Fold in the coconut and pour into the crust.
7. Beat the cream, sugar, and extract to stiff peaks. Top the cooled pie and garnish with toasted coconut. Enjoy!



from the kitchen of

KATRINA HOLMES

Real Estate Professionals · Calgary, Alberta

LITTLE ELVES CAN HELP

Recipes from this book that are easy and fun for kids to make with a grown-up.



Haystacks	No oven, just stir and drop	58
Buckeyes	Roll the peanut butter balls	50
Best Sugar Cookies with Buttercream	Cut shapes and frost	42
Mini Brie Christmas Trees	Add pretzel trunks	12
Breakfast Cupcakes	Press hash brown cups	7
Puff Pastry Clouds	Roll in powdered sugar	40
Green Fluff Jello Salad	Stir it all together	25
Peppermint Hot Cocoa	Top with candy canes	33

Kids handle the stirring, scooping, and sprinkles. Grown-ups handle the oven and anything hot.

MAKE IT AHEAD

DONE BEFORE THE DOORBELL

Recipes from this book you can prep the night before (or weeks ahead) so you can enjoy your guests.



Nana's Egg Soufflé Casserole	Assemble the night before	4
Overnight Baked French Toast	Chill overnight, bake in the a.m.	9
Crockpot Breakfast Casserole	Set it and sleep	10
Cranberry Jalapeño Dip	Chill 2+ hours	13
Peruvian Roast Turkey	Marinate overnight	21
Best Non-Alcoholic Holiday Punch	Make the base the night before	36
Saltine Cracker Toffee	Keeps 2 weeks chilled	41
Hot Spiced Tea (Russian Tea)	Mix keeps for months	37

KITCHEN CONVERSIONS

VOLUME

US	EQUALS	METRIC
1 tsp	1/3 tbsp	5 mL
1 tbsp	3 tsp	15 mL
1/4 cup	4 tbsp	60 mL
1/3 cup	5 1/3 tbsp	80 mL
1/2 cup	8 tbsp	120 mL
2/3 cup	10 2/3 tbsp	160 mL
3/4 cup	12 tbsp	180 mL
1 cup	16 tbsp	240 mL
2 cups	1 pint	475 mL
4 cups	1 quart	950 mL
16 cups	1 gallon	3.8 L

WEIGHT

US	METRIC
1 oz	28 g
4 oz (1/4 lb)	113 g
8 oz (1/2 lb)	227 g
12 oz (3/4 lb)	340 g
16 oz (1 lb)	454 g

OVEN

°F	°C
250°F	120°C
300°F	150°C
325°F	165°C
350°F	175°C
375°F	190°C
400°F	200°C
425°F	220°C
450°F	230°C

BUTTER

STICKS	CUPS
1/2 stick	1/4 cup
1 stick	1/2 cup
2 sticks	1 cup
4 sticks	2 cups

1 stick = 8 tbsp = 4 oz = 113 g

ABBREVIATIONS

tsp = teaspoon · tbsp = tablespoon · c = cup · oz = ounce · lb = pound
mL = milliliter · L = liter · g = gram · °F = Fahrenheit · °C = Celsius



from our kitchens TO YOURS

Thank you for letting me be part of your home this season.
Wishing you a merry, cozy, and delicious holiday!



JULIE HERRMANN · REALTOR®, KELLY RIGHT REAL ESTATE

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