



AWMI Toronto Chapter Holiday Desserts and Drinks

Festive greetings to our AWTI Toronto Chapter members and friends!
Earlier this month we hosted a virtual holiday mixer, in one of the breakout rooms attendees shared some of their favourite holiday treats - we've compiled some of them here for you!

Peppermint Patties

Submitted by: Anne Kirkpatrick (Hatch)

Ingredients:

- 3-3/4 cups confectioner's sugar
- 3 tbsp softened butter
- 2-3 tsp peppermint extract
- 1/2 tsp vanilla extract
- 1/4 cup evaporated milk
- 2 cups semisweet chocolate chips
- 2 tbsp shortening
- Silver dragées or crushed peppermint candy cane (optional)

Instructions:

1. In a large bowl, combine the sugar, butter and extracts. Add milk and mix well. Roll into 1-in. balls and place on a waxed paper-lined baking sheet. Flatten to 1/4-in. thickness. Cover and freeze for 30 minutes.
2. Melt chocolate and shortening over a bain-marie until melted; stir until smooth. Dip patties (I use chopsticks which reduces wasting the chocolate), allowing excess to drip off. Place on a platter lined with waxed paper and serve when set.
3. Option - sprinkle lightly with dragées or crushed candy cane for extra holiday touch
4. Freezes well. I also freeze the filling in a resealable bag to make the confection quick and easy when needed.

This is such an easy recipe. When I bite into my first one, it takes me back to when my Dad used to get After Eight (chocolate mint thins) growing up back when they were made by Rowntree. The perfect after dinner indulgence. Recipe inspired by www.tasteofhome.com



Lemon zucchini cookies

Submitted by: Lauren Polk

- 2 cups flour
- 1 tsp baking powder
- ½ tsp salt
- ¾ cups butter
- ¾ cups white sugar
- 1 egg
- 2 tsp lemon zest, finely grated
- 1 cup shredded/grated zucchini

Preheat oven to 350F

In one bowl mix flour, baking powder and salt.

In another bowl, cream butter and sugar, add egg and beat until fluffy.

Stir flour mixture into butter mixture, add lemon and zucchini.

Drop by teaspoon onto greased cookie sheet. Bake for 15 minutes.

Lemon drizzle:

- 1 cup icing sugar
- 1 ½ tbsp lemon juice

Mix well and drizzle on warm cookies.

These are a good everyday cookie -These don't sound very festive- and I guess they aren't classically, but I associate citrus with the holidays because growing up there would always be citrus fruits in the toe of our stockings.

These are a nice soft cookie with a perfect fresh lemony taste!

Cherry Salad

Submitted by: Elaine Tadic

- 1 (21 ounce) can cherry pie filling
- 1 (14 ounce) can sweetened condensed milk
- 1 (20 ounce) can crushed pineapple, drained
- 1 (8 ounce) container frozen whipped topping, thawed

Stir together and chill for three hours minimum!

So simple and AH-MAZING!



Sweet Potato Pie!

Submitted by: Elaine Tadic (EMJ)

Ingredients:

- 1/3 cup butter, softened
- 1/2 cup sugar
- 2 eggs, slightly beaten
- 3/4 cup evaporated milk
- 2 cups sweet potatoes, cooked and mashed (Baked Sweet Potato Tips)
- 1 tsp vanilla extract
- 3/4 tsp ground cinnamon
- 3/4 tsp ground nutmeg
- 1/4 tsp salt
- 1 9" unbaked pie shell (homemade or store bought) (Par bake for 10 mins prior to adding filling|)

Instructions:

1. In a mixing bowl, cream butter and sugar. Add eggs and mix well. Add evaporated milk, sweet potatoes, vanilla, cinnamon, nutmeg, and salt; mix well. Pour into pie shell.
2. Bake at 425 degrees for 15 minutes. Reduce heat to 350 degrees and bake 35-40 minutes longer or until pie tests done. Cool on a cooling rack and then store in refrigerator.
3. Make embellishments from leftover pie dough by cutting out and cooking on a small baking sheet while the pie is cooking (for about 10 minutes)

My Sally's Peanut Butter Cookies

Submitted by Amy Beard

Ingredients:

- 1 cup Sugar
- 1 cup Brown Sugar
- 1 cup Crisco (Shortening)
- 2 Eggs
- 1 tsp. Vanilla
- 1.5 cups Peanut Butter
- 1 tsp. Baking Soda
- 1/2 tsp. Salt
- 2 cups Flour

Heat oven to 350oF (176.7oC). Mix ingredients together in a large bowl. Bake on an ungreased baking sheet for about 10 minutes.

Sally was my grandmother and her peanut butter cookies were melt-in-your-mouth delicious!



Sparkling Winter Berry Holiday Cocktail (With Alcohol-Free Option)

Ingredients

- 1 liter cranberry juice (about 4 cups)
- 1/2 liter apple juice (about 2 cups)
- 1/3 cup strawberry-flavoured syrup (grenadine bar syrup also works)
- 3/4 to 1 liter sparkling water or champagne (or your favourite sparkling wine, 7up, ginger ale, or any other sparkling beverage works here)
- fresh or frozen cranberries, fresh blueberries, fresh strawberries for garnish
- water and sugar for rimming the glasses (optional)

Instructions:

Add the cranberry juice, apple juice, and strawberry syrup to a large pitcher and stir well until combined.

Rim glasses with sugar by moistening the rim of the glass with water and then dipping the rim of the glass in sugar (place some sugar on a plate).

Fill each glass half full with the juice mixture and add a few berries to each glass as well, placing a strawberry on the rim of each glass.

Top it up with the sparkling water, champagne or other sparkling beverage of your choice.

Hot Toddy

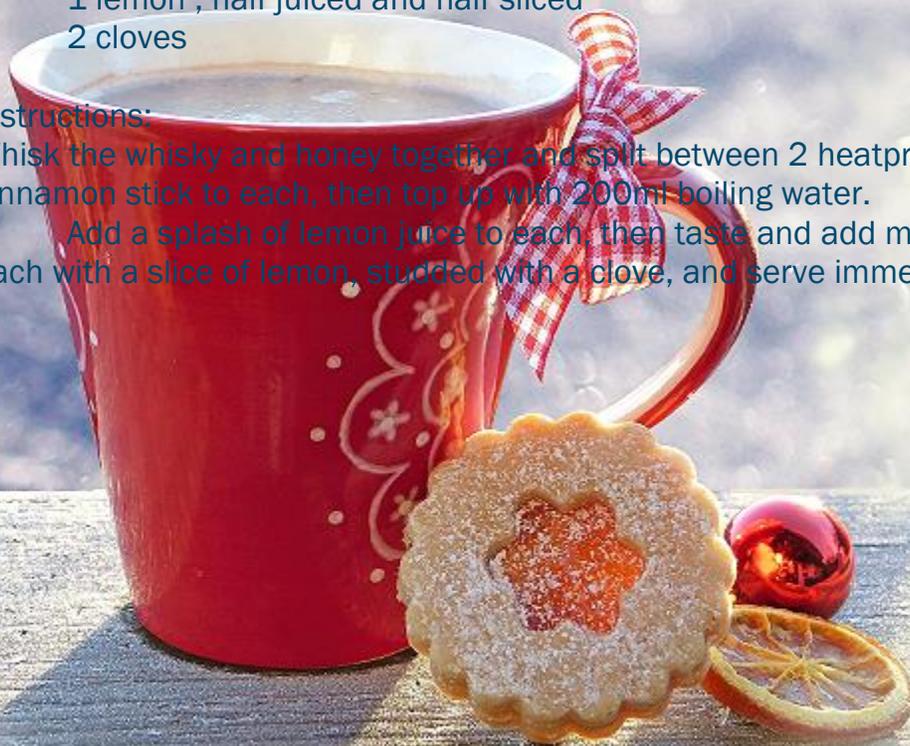
Ingredients:

- 50ml whisky
- 3 tsp honey
- 1 cinnamon stick , snapped in half
- 1 lemon , half juiced and half sliced
- 2 cloves

Instructions:

Whisk the whisky and honey together and split between 2 heatproof glasses. Add half of the cinnamon stick to each, then top up with 200ml boiling water.

Add a splash of lemon juice to each, then taste and add more to your preference. Finish each with a slice of lemon, studded with a clove, and serve immediately.



Santa Hat Martini

Ingredients

- 1/2 oz. coconut syrup, plus extra for garnishing
- Powdered sugar
- Grated coconut
- 4 oz. cranberry juice
- 2 oz. coconut rum
- 1 oz. vanilla vodka

Instructions:

Rim a martini glass with the extra coconut syrup, powdered sugar, and grated coconut. Shake the cranberry juice, coconut rum, vanilla vodka, and 1/2 oz. of coconut syrup in a cocktail shaker.

Pour into the rimmed glass and serve.

Cranberry Sparkle Mocktail

Ingredients:

- Mango Juice* 90mL
- Orange Juice* 90mL
- Cranberry Juice 60mL
- Soda 60mL
- Lemon or Lime Juice (fresh or bottle) 15mL
- Rose Syrup 5mL (Optional)
- Maraschino cherries (1 or 2 Optional)

*you can substitute these with other juices if you like (i.e. pineapple or a punch mixture)

Instructions:

Combine and stir juices, syrup and soda.

Serve over ice and garnish with maraschino cherries

