



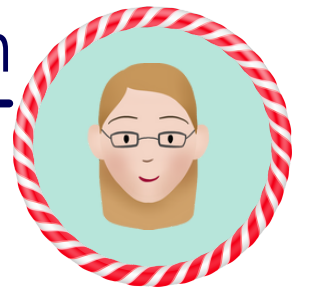
HUM FOR THE HOLIDAYS

THE VIRTUAL COOKBOOK

in support of **FEEDING
AMERICA**

Gingerbread Speculoos & Dark Chocolate Cake

From Andrea's kitchen



INGREDIENTS

2 1/4 cups all-purpose flour
1 tbsp ground ginger
1 tsp ground cinnamon
1/4 tsp freshly grated nutmeg
1/8 tsp ground cloves
1/8 tsp ground cardamom
1 1/2 tsp baking powder
1/2 tsp salt
1/2 cup unsalted butter,
melted & cooled
3/4 cup granulated sugar
2 large eggs
3/4 cup unsulfured molasses
3/4 cup hot water
2 tsp pure vanilla extract
1 cup Speculoos spread
3 oz dark chocolate, melted
(I use Godiva 72% dark chocolate)



DIRECTIONS

1. Place a rack in the middle of the oven and preheat to 350 degrees F. Grease an 8x8 square baking pan. Line with greased parchment paper and set aside.
2. In a large bowl, whisk flour, ginger, cinnamon, nutmeg, cloves, cardamom, baking powder, & salt. In a medium bowl, whisk melted butter, sugar, eggs, & molasses. Whisk until smooth and well combined. Add the hot water and vanilla and carefully stir to incorporate.
3. Add wet ingredients to the dry ingredients. Stir to combine. When no pockets of flour remain and the batter is entirely smooth and silky, pour into the prepared pan. Bake for 30-35 min, or until a skewer inserted in the center of the cake comes out clean. Allow to cool in the pan for 20 mins before removing to a wire rack.
4. When the cake is cooled, but is still just warm to the touch, gently spread with speculoos or cookie butter. Be gentle, so as to not tear the cake. The speculoos will begin to melt against the warm cake. Great! When the entire cake is covered and speculoos is dripping down the sides of the cake, drizzle generously with melted dark chocolate. (I place melted chocolate in a ziploc bag & cut the tip off to create a makeshift pastry bag.)
5. Let set in the fridge for 30 mins before serving.
6. The cake will keep for several days, covered in the fridge. Let adjust to room temperature before serving.

As written, this makes one 8x8 cake, but Andrea recommends doubling (the recipe & baking time) and using a full-size bundt pan.

Buy a single stem poinsettia from Trader Joe's for decoration, and it's a holiday show-stopper.

Pumpkin & Goat Cheese Cheesecake

From Dustin's kitchen



INGREDIENTS

FOR CRUST

175g (about 1.75 cups) gluten-free
graham cracker crumbs
¼ cup granulated sugar (or
coconut sugar)
5 tbsp unsalted butter, melted (or
vegan or dairy-free butter)
¼ tsp kosher salt

FOR FILLING

1/4 tsp salt
12 oz goat cheese
12 oz packaged cream cheese
1/2 c brown sugar
1/4 c maple syrup
1 1/4 c pure pumpkin
.5 tbp pumpkin pie spice
1 c sour cream
1 1/2 tsp vanilla extract
Egg replacement (3 tbsp
cornstarch, 3 tbsp water)

DIRECTIONS

1. Preheat the oven to 350°F.
2. In a medium mixing bowl, combine graham cracker crumbs & sugar with a fork. Pour in melted butter and salt and mix well until crumbs are evenly moistened. The crumbs should be sandy, but a clump will just hold together when pinched. *See Note
3. Use a measuring cup to firmly pack the crumbs down on the bottom of the baking dish or pan. Use your fingers to carefully & firmly press the crust up the sides of a 9" pie dish, 9" tart pan, 9 or 10" springform pan, or 8x8 baking dish.
4. For a tart crust, use your thumb to square off the top of the crust. For a springform pan, press the edge about ¾-inch to 1-inch up the side of the pan. Leave the edge shaggy or use a thin knife along the top to create a more evenly straight edge.
5. Blind bake (bake without filling) the graham cracker crust for 8 mins before filling it. Immediately after it comes out of the oven, use a clean dry measuring cup to gently press the crust down into the bottom and against the sides of the pie or baking dish or pan. Let cool completely before filling.
6. In a large bowl, use an electric mixer on low to mix goat cheese and sugar. Add in cream cheese and beat for 1 minute. Add remaining ingredients and 1/4 tsp salt; beat until mixture is very smooth, about 20 more mins.
7. Transfer batter to crust. Bake on a rack in middle of oven until set, about 1 hour, 15 mins. Transfer to a wire rack to cool completely. Cover with plastic wrap and refrigerate until completely set, 4 to 5 hours or up to 3 days. Serve with whipped cream.

*GF graham crackers differ by brand.

If a clump will not hold together because your crumbs are too dry, add ½ tbsp more melted butter.

If your graham crackers are too wet, add ¼ cup more graham crackers crumbs.

Bacon-Wrapped Water Chestnuts

From Niall's kitchen



INGREDIENTS

2 cans of water chestnuts
Soy source
Bacon



DIRECTIONS

1. Soak water chestnuts in soy sauce for 4 hrs.
2. Cut bacon slices into thirds
3. Wrap bacon pieces around each water chestnut. Wrap tightly enough that the bacon will stick to itself - no toothpicks required!
4. Bake at 425 for 15 min. Flip and bake for another 15 min.
5. Take out of dish and let fat run off on paper towels. Serve while they are still hot.

Curried Crab Dip

From Niall's kitchen



INGREDIENTS

1 lb cooked lump crab meat
(Backfin is the best, but whatever is on sale, amirite?)
16 oz light cream cheese
1 large diced shallot
1-2 lemons-worth of lemon juice
~2fl oz Worcestershire Sauce
~1-2Tbsp Curry Powder
Ground Parmesan
(The prepackaged stuff works perfectly because you actually don't want this to melt)
Stone Ground Wheat Thins
(or substitute your favorite dipping treat – you just want something hearty!)



DIRECTIONS

1. To start, soften Cream Cheese either in the Microwave or by taking out ahead of time.
2. Add crab and mix thoroughly. Mix in about 1/2 of the lemon, curry powder and Worcestershire sauce. Now that you have a base, season to taste (The dip is already edible at this point!)
3. You definitely want a strong flavor, but lets face it, its already crab and cream cheese so you can't go wrong. Add a few shakes of each and taste again.
4. Pour mixture into an oven safe serving dish and cover in a layer of parmesan.
5. Cook at 425 until golden brown on top & the dip is bubbling through, you definitely want some of that burnt edge. Broil for a couple of minutes to get that golden brown top.
6. Let cool for just long enough that it won't injure you and dive in.

The Season's Best Fruit Tart

From Chelsea's kitchen



INGREDIENTS

FRUIT

Any fruit you'd like to add.
I generally use strawberries,
raspberries, blueberries,
pineapple, and kiwi.

CRUST

1 1/3 cup flour
1/4 cup sugar
1/2 tsp salt
10 tbsp melted butter
1 tsp almond extract

FILLING

1/2 cup heavy whipping cream
8 oz mascarpone cheese
4 oz cream cheese softened
1/2 cup powdered sugar
2 tbsp lemon juice
1 tsp almond extract

GLAZE

1/4 cup lemon juice
1/4 cup lime juice
1/4 cup sugar
2-3 tbsp corn starch

DIRECTIONS

- 1.To make the crust: preheat oven to 350 degrees F. Whisk together flower, sugar, and salt in a bowl. Then add your melted butter and almond extract and stir until dough forms. Press into a large tart pan (preferably with a removable bottom). Poke around with a form and bake for 20-25 min. Cool in the fridge.
- 2.To make the filling: In a separate bowl, use a hand mixer to beat the heavy whipping cream until stiff peaks form. In another bowl, beat mascarpone and cream cheese until smooth. Then add powdered sugar, lemon juice, and almond extract together. Fold the whipped cream into this bowl.
- 3.Spread the filling into the cooled crust. Cut and arrange your fruit on top.
- 4.To make the glaze: In a small sauce pan, mix lemon juice, lime juice, and sugar on low to medium heat. Slowly add corn starch until sauce thickens. Use a brush to brush your glaze on top of your fruit tart. (You don't need to use all of the glaze, this makes enough for 2 fruit tarts)
- 5.Chill for 4+ hours before serving.



No-Bake Eggnog Pie

From Nickelle's kitchen



INGREDIENTS

- 2 3.4 oz packages of vanilla or cheesecake instant pudding
- 1 1/4 cup eggnog
- 1/3 cup whole milk
- 1/2 tsp nutmeg
- 1 cup Cool Whip topping
- 1 standard size graham cracker pie crust

DIRECTIONS

1. Beat pudding mix with eggnog, milk and nutmeg for two mins.
2. Fold 1 cup of Cool Whip or whipped topping into mixture until just combined.
3. Spoon mixture into pie crust.
4. Refrigerate at least three hours, up to 24.
5. Enjoy!

Don't use skim or fat-free milk or eggnog! You want a thick pie.

The longer you chill this pie, the thicker it will get.

Midnight Meringue Cookies

From Laura's kitchen



INGREDIENTS

- 2 egg whites
- 1/2 tsp Cream of Tartar
- Pinch of salt
- 1/4 tsp of Mint Extract
- 3/4 cup sugar
- 1-2 cups mint chocolate chips or Andes mint pieces
- Green food coloring

DIRECTIONS

1. Preheat oven to 375°F. Line one or two baking sheets with parchment paper.
2. Using an electric mixer, beat egg whites until stiff, gradually adding sugar. Fold in mint chocolate chips, mint extract, & food coloring (optional).
3. Drop mixture by teaspoonfuls onto prepared baking sheets, using an upward twist of the spoon to form peaks. Place in preheated oven and turn oven off immediately. Leave in oven with door closed overnight.
4. In the morning, remove cookies from oven & store in air-tight container!

Swedish Almond Paste Twirl

From Laura's kitchen



INGREDIENTS

3 $\frac{3}{4}$ cup all-purpose flour
1 package active dry yeast
1 cup milk
 $\frac{1}{3}$ cup granulated sugar
 $\frac{1}{3}$ cup butter
 $\frac{1}{2}$ tsp salt
2 eggs
 $\frac{1}{2}$ cup sifted powdered sugar
 $\frac{1}{2}$ tsp vanilla
1 tsp milk
 $\frac{1}{4}$ cup sliced almonds, toasted

ALMOND FILLING

$\frac{1}{3}$ cup granulated sugar
2 tbsp margarine or butter
 $\frac{1}{2}$ cup ground almonds



DIRECTIONS

1. In large mixing bowl, combine 2 cups of the flour & the yeast. In small saucepan, heat and stir milk, sugar, butter, & salt just until warm – when butter has almost melted. Add to dry ingredients; add eggs. Beat with electric mixer on low for 30 seconds, scraping sides of the bowl constantly. Beat on high for 3 mins. Stir in as much of the remaining flour as you can.
2. Turn dough out on a lightly floured surface. Knead in enough of the remaining flour to form moderately soft dough that is smooth & elastic (3 to 5 mins total). Shape dough into a ball. Place in a lightly greased bowl, turning once to grease surface of dough. Cover; let rise in a warm place until double in size (about 1 hour).
3. Punch dough down. Turn out on a lightly floured surface. Cover; let rest 10 mins.
4. Make almond filling: In a small bowl, beat sugar and butter with electric mixer on medium speed until combined. Stir in ground almonds.
5. Roll out dough to an 18x12-inch rectangle. Sprinkle with Almond Filling. Roll up, jelly-roll style, starting from a long side. Place seam side down, on lightly greased baking sheet. Shape into a ring; press ends together to seal. Using kitchen scissors, snip at 1-inch intervals, making each cut two-thirds of the way to center. Gently turn each section slightly to a side. Cover and let rise in warm place until nearly double in size (about 30 mins).
6. Bake in a 350 degree F oven for 20-25 mins or until bread sounds hollow when lightly tapped. Transfer to a wire rack and let cool.
7. For icing, in a small bowl mix powdered sugar, vanilla, and 1-2 tsps milk. Drizzle over bread. Top with sliced almonds.