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*sweet christmas  
cookbook*



# INTRODUCTION

Sweet Christmas Cookbook is a booklet with over 30 wonderful holiday recipes that you can make all year round. In it you will find recipes for various cakes, cookies, sweet yeast dough stuffed with dried fruit, winter drinks and much more. But if you take a closer look, you will see this booklet is woven of a lot of love, effort and desire. When we thought about it, we didn't know what it would look like, what recipes it would contain, or how much it would eventually bring us closer as friends. We just knew we shared the same love for delicious sweet recipes and wanted to give them to you. We have joined forces and created these pages, for you. We spent many hours talking about recipes, exchanging hundreds of messages and emails, just as much time spent in the kitchen and behind the camera. And finally, with great pleasure we can say that our Christmas present is over. We give you this cookbook as a hope that you will find a handful of interesting recipes and ideas for your holiday table. We wish you to spend the most beautiful holidays with the Sweet Christmas Cookbook, to serve you for a long time and to create some beautiful memories with it.

We would like to thank Bosch Croatia who recognized our idea and supported us in the realization. Thank you.

Merry Christmas!

Yours,

*Irena, Mihaela & Nina*



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# CHRISTMAS CAKE

AUTHOR: NINA MRVICA

A festive holiday table would not be complete without a Christmas cake. Our Christmas cake is inspired by ornate pine trees and Candy cane lollipops. It is easy to prepare, and you will have enough time to prepare other recipes or for time with your loved ones.



## INGREDIENTS

### Cake:

- 420 grams all-purpose flour
- 2 1/2 teaspoon baking powder
- 180 grams unsalted butter, *room temperature*
- 280 grams sugar
- 90 grams oil
- a pinch of salt
- 7 egg whites, *room temperature*
- 350 grams of milk

### Buttercream:

- 100 grams all-purpose flour
- 225 grams sugar
- 500 grams milk
- 1 teaspoon vanilla
- 450 grams unsalted butter, *room temperature*
- 1 teaspoon red food coloring
- 1 teaspoon green food coloring

### More:

- 2 ice cream cones
- sprinkles, *to decorate the cones*
- desiccated coconut, *for sprinkling*

## METHOD

- **Cake:** Prepare three 18 cm (7-inch) springform pans. Line the bottom with baking paper and grease the sides.
- Turn the oven to 180 °C (350 °F).
- In a bowl, mix flour, salt, and baking powder.
- In a large bowl, beat the butter and sugar until creamy.
- Add egg white, one at a time mixing between each addition.
- Add oil and mix until incorporated. Then add dry ingredients alternating with milk. Mix until incorporated.
- Divide the batter evenly into prepared pans and bake for 25-30 minutes, or until the toothpick inserted in the middle comes out dry. Cool the cakes on the cooling rack.
- **Buttercream:** In a small saucepan, mix the flour, sugar, and milk with a whisk and cook over medium heat until the mixture thickens. Cover with cling film and allow to cool.
- Beat the butter until creamy, and add the cooled flour mixture. Beat until smooth.
- Separate one-third of the cream and divide it into two parts. Stir in the red food coloring in one part and the green in the second part.
- Put the white and red buttercream in two separate piping bags with a 0.5 cm opening, and the green cream in a piping bag with a smaller star nozzle.
- **Assembly:** Place the first cake layer on a tray, squeeze the white buttercream along the outer edge, then the red one, and so on until you reach the middle. Cover with the second cake layer and repeat the same process with buttercream. Cover with the third cake layer
- Spread the remaining white buttercream all over the top and sides of the cake, and sprinkle it with desiccated coconut.
- Shorten the ice cream cones and place them on the cake. Squeeze out the green buttercream with a star attachment. Sprinkle the sprinkles over the decorated cones.
- Cool the cake before serving.



# BUCHE DE NOEL

AUTHOR: NINA MRVICA

Buche de Noel is a traditional Christmas cake prepared in the form of a roll. Although it bears a French name, it is known all over the world and is an ideal choice for a holiday table.



6-8 SERVING, PREP TIME: 25 MINS, BAKING TIME: 10 MINS

## INGREDIENTS

### Cake:

- 6 large eggs, separated egg whites, and yolks
- 65 grams all-purpose flour
- 35 grams cocoa powder
- 150 grams granulated sugar, (divided into 100 grams and 50 grams)
- a pinch of salt
- powdered sugar, for sprinkling

### Mascarpone Filling:

- 500 grams mascarpone cheese
- 250 grams heavy cream
- 5 grams powdered gelatin
- 2 Tablespoons water

## METHOD

- **Cake:** Preheat oven to 180 °C (350 °F).
- Prepare a baking sheet measuring approximately 38 x 26 cm (15x10-inch). Line the bottom with baking paper and grease with a thin layer of butter.
- In a separate bowl, mix the sifted flour and cocoa.
- Whisk the egg yolks with 100 grams of sugar and a pinch of salt.
- Add the flour mixture and combine everything briefly.
- Beat egg whites and 50 grams of sugar until soft peaks form.
- Using a spatula, gently stir the beaten egg whites into the mixture with the egg yolks.
- Spread the batter evenly on the prepared baking sheet.
- Bake for 11 -13 minutes.
- Prepare a clean kitchen towel and sprinkle it with powdered sugar.
- Carefully turn the baked cake on a cloth, remove the baking paper and immediately roll out the cake (roll the longer side) and leave to cool.
- Mascarpone cream: Mix gelatin powder with water in a small sauce-pan, and let it stand for 10 minutes. Add a few tablespoons of heavy cream to gelatin and heat the mixture until hot.
- Mix the mascarpone and heavy cream until smooth, and add the gelatin mixture.
- Gently unroll the cake. Spread it with 2/3 of the mascarpone cream and roll tightly.
- Spread the remaining mascarpone cream over the Buche de Noel and decorate as desired.



# CRANBERRY ORANGE CAKE

AUTHOR: MIHAELA KOZARIĆ ŠEBREK

Super moist and tender cake with light orange mascarpone whipped cream and extremely delicious cranberry curd layer is the perfect festive dessert for your holiday tables, and a definite showstopper! Orange and cranberry is a flavor match made in heaven!





## INGREDIENTS

### Cake:

- 4 large eggs, *room temperature and separated*
- 120 grams unsalted butter, *room temperature*
- 120 grams oil
- 2 teaspoons vanilla
- 300 grams granulated sugar
- 350 grams all-purpose flour
- 40 grams cornstarch
- ½ teaspoon salt
- 1 ½ teaspoon baking powder
- ½ teaspoon baking soda
- 300 grams buttermilk, *room temperature*

### Cranberry Curd:

- 200 grams cranberries, *frozen*
- 150 grams granulated sugar
- 2 teaspoons orange zest
- 2 tablespoons orange juice
- pinch of salt
- 1 large egg + 1 egg yolk
- 60 grams unsalted butter

### Mascarpone Orange Whipped Cream:

- 250 grams mascarpone
- 250 grams heavy cream
- 100 grams powdered sugar
- 1 teaspoon vanilla
- finely grated zest of 1 orange

## METHOD

- Preheat oven to 180 °C (350 °F ). Grease three 20 cm (8-inch) springform pans and line with baking paper, then grease the baking paper.
- Whisk the flour, cornstarch, baking powder, baking soda and salt together in a large bowl. Set aside.
- Using a handheld or stand mixer fitted with a paddle attachment, beat the butter and sugar together on medium-high speed until creamy, about 2-3 minute. Scrape down the sides of the bowl with a rubber spatula as needed. Add the oil and beat well. Add in egg yolks and vanilla extract and beat on high for 1 minute.
- With a mixer on low speed, add the dry ingredients in 3 additions alternating with the buttermilk (dry-wet-dry-wet-dry).
- Beat the 4 egg whites on high speed until stiff peaks form. Using a rubber spatula, gently fold in the cake batter.
- Divide the batter between prepared pans and bake for 25-30 minutes or until a toothpick inserted in the center comes out clean . Start checking at 20 minutes mark.
- Remove cakes from the oven and let cool in the pans for 20 minutes, then remove the springform, and leave it to cool completely. Do not remove the baking paper until ready to assemble.
- **Cranberry Curd:** Cook cranberries, sugar, orange zest and juice in medium saucepan over medium-low heat, until cranberries have mostly broken down, 10 to 12 minutes. Strain cranberry mixture through fine-mesh strainer into bowl, pressing on solids with rubber spatula to extract as much puree as possible. Discard solids. In a small bowl whisk vigorously egg and egg yolk then add in cranberry mixture and whisk well. Return mixture to saucepan and cook over medium-low heat, stirring constantly with rubber spatula, 5 to 7 minutes. Remove from heat, and stir in the butter. Transfer curd to bowl, press piece of plastic wrap directly onto surface of curd, and refrigerate for at least 3 hours.
- **Mascarpone Orange Whipped Cream:** Add the heavy whipping cream, powdered sugar and vanilla extract to a mixing bowl and whip on high speed until soft peaks form. Add the mascarpone cheese and orange zest to the whipped cream and whip until stiff peaks form.
- **Assembly:** Using a cake leveler or a serrated knife level the tops of your cakes if needed. Place one layer of the cake on cake stand or plate. Using offset spatula or piping bag fitted with round tip, spread third of mascarpone whipped cream and make a cream border. Fill it with cranberry curd, be sure not to overfill it. Repeat with the second layer of cake, mascarpone cream and cranberry curd. Top with third cake layer. Spread the remaining mascarpone whipped cream on the top of the third layer and the sides with an offset spatula.
- Keep it in a fridge, wrapped in cling film, but take it out of it at least half an hour before serving.

# CARMELIZED WALNUT ROLL CAKE

AUTHOR: MIHAELA KOZARIĆ ŠEBREK

For as long as I remember, this dessert is traditionally made in our family for the Christmas holidays. A soft walnut cake and buttercream with caramelized walnuts is a real dream for walnut lovers. I hope you'll also make new traditions and that you will include this dessert in them.





## INGREDIENTS

### Caramelized walnuts:

- 150 grams walnut halves
- 150 grams of sugar

### Cake:

- 5 large eggs, separate egg whites, and yolks
- 90 grams granulated sugar
- 50 grams all-purpose flour
- 50 grams ground walnuts
- a pinch of salt
- 1/2 teaspoon baking powder
- 1 teaspoon vanilla extract

### Buttercream:

- 150 grams milk
- 100 grams granulated sugar
- 2 teaspoons vanilla extract
- 30 grams all-purpose flour
- 200 grams unsalted butter, *room temperature*
- half of caramelized walnuts, *ground or in the form of "butter" (described in the preparation)*

## METHOD

- **Caramelized walnuts:** Prepare a medium-sized bowl coated with oil or butter.
- Put the sugar in a larger pan and put on medium heat to melt stirring occasionally so that it melts evenly. When the sugar dissolves and starts to get a golden color, add the walnuts and mix everything well with a wooden spoon to distribute the melted sugar evenly over the walnuts.
- Continue to heat and stir for a few minutes until the sugar turns brown and smells like caramel. Carefully transfer to a greased bowl and allow to cool completely.
- **Cake:** Preheat oven to 180 C (350 F)
- Grease the bottom of the 42 x 30 cm (17x12 inch) baking tray with oil and cover with baking paper. Grease the baking paper too.
- Separate the egg yolks and egg whites.
- In a bowl, whisk together the flour, ground walnuts, and baking powder.
- Beat the egg whites with the salt until stiff.
- In a separate bowl, mix the egg yolks and sugar until you get a frothy mixture pale in color, about 4-5 minutes.
- Using a rubber spatula gently mix the egg yolk mixture with the beaten egg whites.
- Gently fold in dry ingredients until combined.
- Bake for about 10 minutes, or until the toothpick inserted in the middle comes out clean.
- Sprinkle the kitchen towel, larger than the baking tray, with powdered sugar, and as soon as you take the cake out of the oven, gently turn it over on the prepared towel and remove the baking paper. Sprinkle the cake with a little powdered sugar.

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- Starting with the narrow end, slowly and gently roll the cake up with the towel. Allow the cake to cool completely.
- **Buttercream:** In a small saucepan, mix the milk, sugar, vanilla, and flour.
- Heat over medium-high heat until thickened like a pudding. Pour into a bowl, cover with plastic wrap, making sure the foil comes in contact with the pudding, and allow to cool to room temperature. For faster cooling, place in the refrigerator.
- Divide the chilled and caramelized walnuts in half. There are two options for the buttercream only the texture is a little different.
- The first option is, finely grind one half of the walnut and finely chop the other.
- The second option is, add the first half of the caramelized walnuts in a food processor and blend until a greasy butter-like texture forms (it won't be completely smooth because you will feel pieces of caramelized sugar, and that's fine). Finely chop the other half of the walnuts.
- In a separate bowl, mix the butter until completely creamy, about 5 minutes. Add a tablespoon by tablespoon of chilled pudding and mix well.
- Add the caramelized walnuts (ground or in the form of "butter") and mix everything well to combine all the ingredients.
- Carefully roll out the cake. Spread two-thirds of the cream evenly over the cake and gently roll the cake back up, without the towel this time. Spread the rest of the buttercream over the whole roll, and with your hand, press the chopped caramelized walnuts over the entire cake.
- Refrigerate for at least 30 minutes before serving.





# RUM BUNDT CAKE

AUTHOR: IRENA GAVRAN

Seemingly ordinary, this bundt cake will surprise you with its fullness of flavor and irresistible combination of rum and moist vanilla cake. Easy to prepare, it is the perfect choice for any occasion.

14-16 SERVINGS, **PREP TIME:** 20 MINS, **BAKE TIME:** 60-70 MINS

## INGREDIENTS

- 3 large eggs
- 4 egg yolks
- 1 teaspoon vanilla extract
- 1 teaspoon almond extract
- 70 grams spiced rum
- 300 grams all-purpose flour
- 2 1/2 teaspoons baking powder
- a pinch of salt
- 185 grams brown sugar
- 100 grams granulated sugar
- 250 grams unsalted butter

For the syrup:

- 100 grams unsalted butter
- 70 grams water
- 150 grams granulated sugar
- 50 grams spiced rum

## METHOD

- Preheat the oven to 180 °C (350 °F).
- Grease the 10 cup bundt pan well on all sides, making sure to coat all of its nooks and crannies. Take a spoonful of flour and lightly dust the greased pan. Tap away the excess.
- In a bowl, mix eggs, yolks, extracts, and rum.
- In another bowl, mix the flour, baking powder, salt, and sugar. Add the butter and mix gently until you get a crumbly mixture.
- Pour in a third of the wet ingredients and mix. You may need to scrape the mixture off the sides of the bowl with a spatula. When the mixture is smooth, add the rest of the wet ingredients. Briefly mix and pour in the remaining wet ingredients and mix until fully incorporated.
- Pour the mixture into a bundt pan and bake for around 60 - 70 minutes. Check the doneness with a toothpick - if it comes out dry, it's baked.
- Leave the bundt cake in the pan to cool.



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- Melt the butter in a small saucepan over low heat. Add water and sugar, and cook until boiling. Reduce heat and cook on low heat for about 5 minutes, stirring occasionally.
- Remove the mixture from the heat and stir in the rum.
- Take a toothpick or a wooden skewer and poke as many holes as possible on the bundt cake. Spread half of the syrup and let the liquid soak up.
- Carefully remove the bundt cake from the pan.
- Using a kitchen brush, brush the top of the bundt cake with the remaining syrup.
- Leave the bundt cake to absorb the syrup for about an hour, then transfer it to a serving plate.
- Sprinkle with powdered sugar if desired.







# MERINGUE ROLL CAKE

AUTHOR: IRENA GAVRAN

Meringue roll cake, white chocolate cream cheese filling, and favorite jam is a sure combination for something exquisite. Although we are used to filling rolls like this with fresh fruit, we also like to make them in winter using homemade jams and marmalades.

6-8 SERVINGS

PREP TIME: 40 MINUTA

BAKING TIME: 25 MINUTA

## INGREDIENTS

Meringue cake:

- 4 egg whites, *room temperature*
- a pinch of salt
- 1/2 teaspoon white vinegar
- 150 grams of sugar
- 1 teaspoon vanilla extract

Filling:

- 100 grams white chocolate
- 200 grams cream cheese
- 200 grams whipping cream
- a few tablespoons of sour cherry jam, *or flavor of your choice*

## METHOD

- Preheat oven to 160 °C (320 °F). Line a baking sheet with baking paper.
- In a bowl, mix egg whites with salt. When foamy, add the vinegar and a quarter of sugar. Slowly, add the sugar to the egg whites about a tablespoon at a time, beating

after each addition until the sugar is incorporated. Continue beating until stiff peaks form.

- Remove the baking tray from the oven and leave to cool for 5 minutes. Place a towel on the counter, sprinkled with powdered sugar, and turn out the meringue onto the paper.
- Remove the paper from the base of the cooked meringue and allow it to cool for 15 minutes.
- **Filling:** Melt the white chocolate in a water bath and leave for 10 minutes to cool, but it must still be liquid. Mix the cream cheese until creamy. Add the cooled melted chocolate and mix until incorporated. Add the heavy cream and mix until the soft peaks form.
- Spread the filling all over the meringue, then spread the jam over the filling. Roll up the meringue firmly, from the long end of the cake. You must keep the roll very tight.
- Wrap in baking paper and chill before serving.
- When you are ready to serve, dust with powdered sugar, and cut into slices.

# HAZELNUT CAKE BARS

AUTHOR: MIHAELA KOZARIĆ ŠEBREK

Thin layers of soft hazelnut crusts with delicious vanilla buttercream and topped with chocolate ganache guaranteed will be a showstopper on any holiday cake platter.





## INGREDIENTS

### Cake:

- 400 grams granulated sugar
- 100 grams water
- 100 grams oil
- 125 grams all-purpose flour
- 8 egg whites
- 30 grams cocoa powder
- 200 grams ground hazelnuts, *toasted*
- 12 grams baking powder

### Buttercream:

- 8 egg yolks
- 500 grams milk
- 80 grams granulated sugar
- 1 vanilla pudding powder, *cook and serve type for 500 g (2 cups) milk (not instant), like Dr. Oetker*
- 2 teaspoons vanilla extract
- 250 grams unsalted butter, *room temperature*

### Ganache:

- 150 grams semi-sweet or dark chocolate
- 100 grams heavy cream
- chopped hazelnuts for sprinkling

## METHOD

- **Cake:** Preheat oven to 180 °C (350 °F). In a small saucepan add water, oil, and sugar and cook around 10 minutes until it thickens a bit. In the meantime, beat the egg whites until stiff peaks form. Pour the hot syrup in batches, mix well on low speed after each addition.
- Sift flour, baking powder, and cocoa powder and with a rubber spatula fold everything together. Gently fold in ground hazelnuts.
- Divide the batter into 5 equal parts.
- Reverse 33x23 cm (9x13inch) baking pan, so the bottom side is up. Crumple parchment paper with your hands and put it under running water. Drain and unfold parchment paper and line the pan bottom.
- Spread one part of the batter evenly all over the pan bottom, and bake around 10 minutes. Don't let the edges burn. The crust has to be kind of soft when you pull it out of the oven. It will harden as it cools. Don't remove parchment paper yet. Set aside.
- Repeat with the remaining batter, until you get 5 thin cakes.
- **Filling:** Pour milk into a large heavy-bottom saucepan and bring it to a light boil.
- In the meantime beat egg yolks and sugar until pale and frothy. Beat in vanilla and vanilla pudding. Add in few tablespoons of hot milk to heat the eggs, to prevent curdling. Pour egg mixture into hot milk, and cook, stirring frequently, for about 5 minutes, until thickens. Remove from heat, stick plastic foil to the top of the cooked pudding to prevent making crust. Cool completely.
- In a separate bowl, beat the butter until smooth and creamy and mix in cooled pudding until smooth and lump-free. Divide into 4 equal parts.
- **Assembly:** Transfer one cooled crust, parchment paper down, to a big serving dish. Spread one part of buttercream, and cover with second crust, parchment paper up. Remove parchment paper from the second crust (if you have a hard time removing it, damp paper with a little bit of water).
- Repeat with remaining buttercream and crusts.
- Frost the last crust with chocolate ganache. Leave to set overnight, so the crusts can soften. Cut in rectangles and serve. Keep in the fridge in an airtight container for up to 5-6 days.
- **Chocolate ganache:** Pour the cream into a small saucepan and place it over medium-low heat for a few minutes, until it gets hot. Don't let it boil.
- While the cream is heating, chop the chocolate into fine pieces.
- Add the chocolate into the cream. Stir gently to distribute the chocolate through the cream and then let it sit for a few minutes to give the chocolate time to soften and melt.
- Vigorously whisk the mixture in one direction until smooth and creamy.
- Allow cooling for 5 minutes before pouring over the cake.

# DACQUOISE CAKE

AUTHOR: IRENA GAVRAN

This delicate cake with beautiful dacquoise crusts and hazelnut praline cream is a really special cake, and it is perfect for any occasion. With this cake, we decided to celebrate the New Year and make its first moments irresistibly delicious.





## INGREDIENTS

### Praline paste:

- 300 grams hazelnuts, *toasted and peeled*
- 200 grams sugar
- 1 teaspoon oil

### Dacquoise 2x26 cm:

- 160 grams ground roasted hazelnuts
- 160 grams egg whites
- a pinch of salt
- 140 grams sugar

### Chocolate cream:

- 200 grams dark chocolate, (70% cocoa)
- 200 grams heavy cream

### Mousse:

- 250 grams heavy cream
- 100 grams milk
- 2 teaspoons vanilla extract
- 10 grams ground gelatin
- 30 grams cold water
- 6 egg yolks, *room temperature*
- 150-200 grams praline paste

### Additionally:

- 400 grams whipping cream
- 50 grams cornflakes
- 50 grams ground hazelnuts

## METHOD

- Preheat oven to 180 °C (350 °F). Toast the hazelnuts for pralines and dacquoise (460 grams) for 10-15 minutes. Use a clean kitchen towel to remove the shell from warm hazelnuts. Divide into 300 grams and 160 grams.
- **Praline paste:** Add the sugar in a heavy bottom pan and caramelize it over medium heat. When the sugar takes on a darker golden hue, and you can smell the caramel, add 300 grams of hazelnuts and mix everything.
- Transfer the caramelized hazelnuts to a baking sheet lined with baking paper. Cool completely.
- In a bowl of a food processor, add cooled hazelnuts and blend until smooth paste forms. It will take you 10-15 minutes for this step.
- **Dacquoise:** On two baking papers, draw circles with a diameter of 26 cm (10 inches). Grind 160 grams of toasted hazelnuts.
- In a bowl, add egg whites and salt and beat until foamy. Gradually add sugar, tablespoon by tablespoon, and beat until stiff peaks form. Gently fold in the ground hazelnuts.
- Spread the dacquoise batter within the drawn circles and level the surface so that the dacquoise is evenly baked.
- Bake in a preheated oven at 180 °C (350 °F) for about 18 minutes. Cool the dacquoise and carefully separate them from the paper. Place one dacquoise on the bottom of a 26 cm (10 inches) springform pan.
- **Chocolate ganache:** Heat the whipping cream to almost boiling, and pour over the chopped chocolate.
- Allow a minute to melt, then stir to combine. Pour half of the ganache over the dacquoise, and place in the refrigerator.
- **Mousse:** Add cold water to the gelatin and set aside for 10 minutes.
- Add milk and whipped cream in a sauce and heat until boiling.
- Beat the egg yolks and vanilla, then gradually add the milk and cream, stirring constantly. Return the mixture to the heat. When the cream thickens, add the gelatin mixture and praline paste, and mix everything well.
- Beat 400 grams of heavy cream until soft peaks form. Fold in the whipped cream to the cooled hazelnut cream.
- **Assembly:** Place half of the mousse on the dacquoise covered with ganache, and sprinkle with crumbled cornflakes and ground hazelnuts. Spread the rest of the mousse.
- Store the cake in the refrigerator for an hour, then spread the remaining half of the ganache and cover with a second dacquoise.
- Refrigerate overnight and decorate as desired before serving.

# WINTER CAKE

AUTHOR: IRENA GAVRAN

Soft sponge topped with fluffy white chocolate cream cheese whipped cream. Perfect for snowy days and the holiday season. This Winter cake sprinkled with coconut is reminiscent of the irresistible Raffaello truffles.





## INGREDIENTS

### Sponge:

- 4 large eggs
- 85 grams granulated sugar
- 60 grams all-purpose flour
- 1 teaspoon vanilla extract

### Whipped cream:

- 300 grams whipping cream
- 50 grams unsalted butter
- 300 grams white chocolate
- 300 grams cream cheese
- 5 grams gelatin powder
- 2 tablespoons water

### For decoration:

- shredded coconut or grated white chocolate



## METHOD

- Preheat the oven to 180 °C (350 °F).
- Line a 26 cm (10-inches) springform pan with baking paper and grease the sides with butter.
- Sift the flour. Mix eggs with sugar and vanilla at the highest speed for about 5 minutes. The mixture must be foamy and pale yellow.
- Using a rubber spatula, fold in the flour, being careful not to blow air out of the eggs.
- Pour the mixture into the prepared pan and bake until golden brown, about 20-25 minutes. A toothpick inserted in the center of the cake must come out clean.
- Take the sponge out of the oven and let it cool. The sponge will lose its volume, but that is normal.
- **Whipped cream:** Mix the gelatin with 2 tablespoons of water and let it rest for 10 minutes.
- In a small saucepan heat the heavy cream to a low boil, remove from the heat, and add the chopped white chocolate. Stir until smooth and shiny. Add the gelatin, stir and allow to cool.
- Mix the cream cheese briefly, add the cooled white chocolate mixture and mix until smooth.
- Pour the whipped cream over the cooled sponge and place in the fridge for at least 6 hours, preferably overnight.
- Remove the rim from the pan, then sprinkle with coconut or grated white chocolate if desired.

# CHRISTMAS TREE STUMP CAKE

AUTHOR: MIHAELA KOZARIĆ ŠEBREK

Christmas tree stump cake, with chocolate sponge and delicious coconut buttercream, is perfect for the holiday season. Decorated with chocolate shards that resemble birch bark, it is sure to attract the most attention of your friends and family.





## INGREDIENTS

### Cake:

- 6 large eggs,
- 150 grams granulated sugar
- 70 grams oil
- 120 grams all-purpose flour
- 30 grams cocoa powder
- 1 teaspoon baking powder
- 1 teaspoon vanilla extract
- a pinch of salt

### Buttercream:

- 250 grams milk
- 30 grams cornstarch
- 100 grams granulated sugar
- 50 grams desiccated coconut
- 1 teaspoon vanilla extract
- a pinch of salt
- 200 grams unsalted butter, room temperature

### For decoration, optional:

- 300 grams white candy melts
- 10 grams dark chocolate

## METHOD

- **Cake:** Preheat oven to 180 °C (350 °F). Grease a 42x30 cm (17x12 inch) baking tray and line it with baking paper. Lightly grease the baking paper as well.
- Sift flour, cocoa, baking powder, and salt into a bowl.
- Mix the eggs with the sugar until they become frothy and pale in color, 5–7 minutes.
- Add the oil and vanilla extract, then mix for 1 minute.
- Using a rubber spatula, gently stir in the dry ingredients until combined.
- Spread the mixture evenly in the prepared baking tray. Bake for 10 minutes or until the toothpick comes out clean.
- Place a kitchen towel on a flat surface and lightly dust with cocoa powder or powdered sugar. Gently turn the baked cake on the prepared kitchen towel, peel off the top layer of baking paper. Slowly roll the cake with a kitchen towel, rolling it from short to second short end. Allow it to cool completely.
- **Buttercream:** Heat approximately 200 grams of milk to a low boil. Mix the cornstarch, sugar, vanilla, and salt with the rest of the milk, then add to the hot milk.
- Add the desiccated coconut and cook for about 5 minutes until thickened. Cool.
- In a bowl, mix the softened butter until creamy, then add cooled pudding and mix until you get a smooth mixture.
- Carefully roll out the cooled cake and cut it longer side into 3 equal parts. Spread about 3 tablespoons of buttercream on each part. Roll one part, then place the end of the first roll at the beginning of the second part of the cake, so that one layer becomes an extension of the second. Place the third part of the cake at the end of the second and wrap around the second part, to get a wide roll.
- Turn the roll cake spiral side down and transfer it to a serving plate and place it in the refrigerator.

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- **For the birch bark decoration, optional:**
- Cover a baking tray with baking paper. Melt dark chocolate Candy on half power in the microwave, stirring every 30 seconds until melted.
- Using a paintbrush, paint knots of a tree, striations, stripes, and add little dots to the paper to mimic a birch tree. Fill the entire tray with a pattern because you'll need the entire tray.
- Melt the white candy melts and let it cool until it's not at all warm to the touch, but still melted. 10 minutes or so.
- Place your painted tray in the fridge for 2 minutes, just to chill the chocolate pattern. Remove and spread all the white coating across the pan, filling the tray entirely. Place the tray back in the fridge for 10 minutes to firm up.
- Remove the chilled bark. Place the short end of the tray toward you. Lift the parchment paper and simultaneously use both hands to break the sheet into large strips of bark.
- Place the strips of bark on the sides of the cake, using some extra buttercream to adhere them if necessary.





# STOLLEN

AUTHOR: NINA MRVICA

Stollen or Christmas sweet bread is a traditional holiday cake. You can make it with with the addition of marzipan and dried fruit as desired. It is easy to prepare, and it lasts for days. It is ideal as a gift or as a sweet treat served with coffee or tea.



2 STOLLEN LOAFS  
PREP TIME: 30 MINS  
2.5 H RAISING TIME  
BAKING TIME: 35-40 MINS

## INGREDIENTS

- 180 grams raisins
- 180 grams dried fruit of your choice (cranberries, blueberries, figs...)
- 2 tablespoons rum
- 225 grams milk, *divided into 100 grams and 115 grams*
- 365 grams all-purpose flour, *divided into 300 grams and 65 grams*
- 14 grams dry yeast
- 15 grams granulated sugar
- 6 grams salt
- finely grated zest of one orange and one lemon
- 7 grams cinnamon
- 1 large egg
- 75 grams unsalted butter, *room temperature*
- 60 grams water
- 60 grams almond paste or marzipan, *optional*

Additionally:

- oil
- powdered sugar



## METHOD

- The night before, soak raisins and dried fruit in 100 grams of milk mixed with rum. Cover and leave at room temperature overnight.
- For the dough, make yeast first. In a bowl, mix 65 grams of flour, 115 grams of lukewarm milk, and dry yeast. Cover and let stand for an hour.
- In a bowl of a stand mixer with dough attachment, mix the remaining flour, sugar, salt, and orange and lemon zest. Add the yeast mixture, egg, butter, and water and mix until incorporated.
- Separate one-third of the soaked dried fruit and add the rest to the dough. Mix the dough for 5-7 minutes until it pulls away from the sides of the bowl, and it is smooth.
- Transfer the dough to a lightly oiled bowl and cover with a kitchen towel and leave for an hour in a warm place.
- Transfer the dough to a floured work surface, divide it into two equal parts, and roll each out to the 20 x 12 cm (8x5 inch) oval.
- Place half of the remaining fruit and half of the marzipan down the longer center of each oval, and fold the dough over it lengthwise, leaving the top edge of the dough just shy of the bottom edge. Repeat the same with the remaining half of the dough.
- Lightly spray the dough with oil and cover it with a kitchen towel. Let them rise for about 1.5 hours, or until it doubles in size.
- Preheat oven to 180 °C (350 °F).
- Bake the stollen for 35 - 40 minutes or until golden brown.
- Remove the stollen from the oven, and brush them with melted butter.
- Generously dust with powdered sugar.



# WHITE CHOCOLATE SOUR CHERRY AND CINNAMON BABKA

AUTHOR: IRENA GAVRAN

During the holiday week, one day I can afford the smell of sweet yeast dough around the house because the yeast dough sweets are something I enjoy. So I decided that this dessert deserved to be in this cookbook because I want to transfer part of my holiday atmosphere to your homes.



## INGREDIENTS

### Dough:

- 250 grams all-purpose flour
- 4 grams dry yeast
- 40 grams unsalted butter, *room temperature and cubed*
- 40 grams granulated sugar
- 1 large egg
- 60 grams lukewarm milk
- a pinch of salt

### Filling:

- 200 grams white chocolate
- 80 grams butter
- 1-2 teaspoons cinnamon
- 200 grams sour cherries, *pitted (fresh, or frozen but thawed)*

## METHOD

- In a bowl of a stand mixer, add yeast, a teaspoon of sugar, and milk. Let it stand for 5 minutes.
- Then, add the flour, remaining sugar, egg, salt, and butter.
- Knead the dough with a dough attachment for 5-7 minutes. Add a little bit of milk or flour as needed. The dough should be smooth and shiny and separate from the edges of the mixing bowl.
- Transfer the dough to a lightly oiled bowl, cover with cling film and leave on warm until doubled in size (1-2 hours).
- Once doubled transfer the dough on a lightly floured surface, pat it into a square, wrap in cling film, and refrigerated overnight.
- **For the filling**, over a water bath melt the chocolate and butter and add the cinnamon. Stir the mixture until it becomes glossy. Set it aside to cool slightly.
- Take the dough out of the fridge and roll it out into a rectangle 0.5 cm thick. Spread the filling over the dough and sprinkle with sour cherries.
- Starting at the long edge nearest you, tightly roll up the dough into a tight log.
- Using a sharp knife, cut the roll lengthwise in half; carefully turn each half cut side up. Loosely twist strips around each other, keeping cut surfaces facing up; pinch ends together to seal. Place in a greased 23x13 cm (9x5-in) loaf pan, cut side up.
- Cover it with a clean kitchen towel and let it rise in a warm place until almost doubled about 1 hour.
- Preheat the oven to 180 °C (350 °F).
- Bake until golden brown, 35-45 minutes, tenting with foil halfway through baking.



# MINCEMEAT PIES

AUTHOR: MIHAELA KOZARIĆ ŠEBREK

Mincemeat pies have been a traditional part of British Christmas since the 16th century. Back then, they were made from a spicy-sweet mixture of meat, and today they are made with the mixture of dried fruit, sugar, and spices, with the addition of suet. Mincemeat pies are a significant part of the British Christmas heritage.



## INGREDIENTS

### Filling:

- 2 granny smith apples, *peeled, cored, and chopped*
- 40 grams raisins or currants
- 40 grams dried cranberries
- 80 grams prunes, *cut into smaller pieces*
- 80 grams of dried apricots, *cut into smaller pieces*
- 80 grams of dried figs, *cut into smaller pieces*
- 40 grams candied orange peel
- 60 grams freshly squeezed orange juice
- ½ Tablespoon finely grated orange peel
- 1 Tablespoon lemon juice
- ½ Tablespoon finely grated lemon zest
- 1 teaspoon cinnamon
- a pinch of salt
- 50 grams brown sugar
- 60 grams butter
- 300 grams apple cider, *divided*
- 45 grams rum or brandy

### Dough:

- 300 grams all-purpose flour + *more if necessary*
- 30 grams granulated sugar
- 1 teaspoon salt
- 230 grams cold butter, *diced*
- 120 -140 grams sour cream
- 1 small egg, *beaten for egg wash + sugar for sprinkling*

## METHOD

- **Filling:** In a larger pot, mix the apples, dried fruit, candied orange, orange and lemon juice, orange and lemon zest, cinnamon, salt, brown sugar, butter, and 250 grams of apple cider and bring to a boil. Reduce heat and simmer for about 45 minutes, stirring occasionally, until liquid evaporates.
- Add the rest of the cider and rum (or brandy) and cook for another 5-8 minutes until you get a jam-like mixture.
- Allow it to cool.
- **Dough:** In a bowl, mix the flour, sugar, and salt.
- Add the butter and rub it with your fingers until you get a crumbly mixture. Add 120 grams of sour cream and mix with a fork until the flour is moist (if you find it too dry, add more sour cream, but a maximum of another 20 grams).
- Transfer the dough to a lightly floured work surface and knead several times and shape the dough into a ball (the dough will have the texture of a play-doh).
- Divide into two parts, press each part into a disc about 2 cm thick, and wrap in plastic wrap. Refrigerate for at least 2 hours.

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- Remove the dough from the plastic foil and place it on a floured work surface. Flour the top of the dough and roll it out to a thickness of about 4 mm (1/8 inch). If the edges crack, attach it with your fingers and continue rolling.
- Preheat oven to 200 °C (400 °F). Prepare muffin tin.
- With a round cookie cutter (which is larger than the muffin tin in, about 9 cm), cut out the circles. Re-roll any scraps of dough and cut more circles. You should have about 16-18 circles.
- From the rest of the dough, cut out stars or smaller circles to cover the pies.
- Press each round of dough lightly into the muffin tin.
- Fill the pastry-lined tins 2/3 full with mincemeat and cover with stars or smaller circles.
- Brush each pie with beaten egg and sprinkle with sugar.
- Bake for about 20 minutes (if your muffin tins are smaller, bake shorter) or until golden brown.
- Allow to cool slightly, remove from the mold and sprinkle with powdered sugar.

TIP: Instead of the listed fruit, you can use 320 grams of mixed dried fruit or dried fruit of your choice.





# NUTELLA FILLED CHRISTMAS TREES

AUTHOR: MIHAELA KOZARIĆ ŠEBREK

Cute Christmas trees made of yeast dough rolled in cinnamon sugar and filled with Nutella. They are not difficult to make, and in preparation, you can include even the youngest members of the family. These bring a wonderful holiday atmosphere to any table. You can use them as a gift or a decoration, or serve them for breakfast with a glass of milk.





## INGREDIENTS

Dough:

- 7 grams dry yeast
- 60 grams honey
- 250 grams warm milk
- 60 grams sour cream, *room temperature*
- 120 grams unsalted butter, *room temp. and diced*
- 1 large egg
- 500-550 grams all-purpose flour
- 2 teaspoons vanilla extract
- 1/2 teaspoon salt

Additionally:

- 50 grams melted butter
- 10 ice cream cones
- 100 grams granulated sugar
- 1 teaspoon cinnamon
- Nutella
- dark chocolate, chopped hazelnuts, and decorative stars

## METHOD

- Add milk, yeast, and honey in a bowl of a stand mixer attached with the paddle attachment, stir and leave for about 10 minutes for the yeast to activate.
- Add in the egg, sour cream, vanilla, salt, and about one-quarter of the flour into the milk and yeast mixture and mix on low speed until combined.
- At low speed, add the butter cubes, piece by piece until completely combined, slowly add about 370 grams of flour, and mix briefly until the flour is moistened. Place a dough hook and mix for 5-7 minutes or until the dough is smooth and it pulls away from the sides of the bowl. If the dough seems very soft and very sticky add the rest of the flour, spoon by spoon, mixing between additions until you get a smooth and stretchy but still soft dough.
- Transfer the dough to a lightly oiled bowl, cover with plastic wrap and leave to rise in a warm place until doubled in size, about 1-1.5 hours.
- Wrap each ice cream cone in aluminum foil until it is completely wrapped, making sure that the top of the foil is pointed, and push a small part of the foil into the cone itself to hold it in place.
- Preheat the oven to 180 °C (350 °F) and line the baking sheet with baking paper. Mix sugar with cinnamon.
- Deflate the dough by punching it down and place it on a floured surface. Roll the dough into approx 40x25 cm (15x10 inch) rectangle on a lightly floured surface.
- Cut it into 10 long strips.

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- Brush each cone wrapped in foil with melted butter. Take one strip of dough, push a small part into the bottom of the cone, and roll the rest around the rest of the cone, taking care not to overlap the dough. Cut off the excess dough and shape it into a pointed tip.
- Roll the cone firmly with your hand on the work surface to make the dough strip stick well. Brush with butter and roll in cinnamon sugar. Transfer to a prepared baking sheet and repeat the process with the rest of the dough.
- Bake for about 18–20 minutes, until golden brown.
- Allow to cool, then carefully pull out the cone. Cut off any excess bread. Trim the base evenly so the trees stand up straight.
- Heat the Nutella briefly in the microwave, and brush it all over the inside of the trees.
- Melt the chocolate, using a teaspoon, drizzle a little on each top. Sprinkle with chopped hazelnuts and decorate with a star.
- Store them well in a closed container at room temperature.





# PANETTONE

**AUTHOR: NINA MRVICA**

Panettone originates from Italy and is one of the most famous Christmas sweetbreads. It is traditionally served during Christmas and New Year around the world. Its preparation ranges from simple to demanding and time-consuming, depending on which recipe you make. In the cookbook, we bring you a recipe for a simple, but flavorful Panettone.



12 SERVINGS,  
PREP TIME: 15 MINS+  
1 H DOUGH RESTING;  
BAKING TIME : 60 MINUTA

## INGREDIENTS

- 650 grams all-purpose flour, *divided*
- 14 grams dry yeast
- 200 grams unsalted butter, *melted*
- 150 grams granulated sugar
- 250 grams lukewarm milk
- 5 egg yolks
- 1 teaspoon salt
- 1/2 teaspoon ground cardamom
- finely grated zest of one lemon and one orange
- 150 grams candied orange and lemon peel
- 150 grams raisins



## METHOD

- Grease an 18 cm (7 inches) panettone tin or panettone paper with butter. If you have neither of these, use a regular cake tin, but line the base and sides with greaseproof paper standing at least 2 inches above the rim.
- In a bowl of a stand mixer with a dough hook, mix 65 grams flour, yeast, and 115 grams lukewarm milk, cover, and leave for half an hour in a warm place.
- To the yeast mixture, add egg yolks, sugar, salt, ground cardamom, and melted and cooled butter.
- Add the remaining milk and flour and knead with the until the dough is silky and shiny 8-10 minutes. Cover with a clean kitchen towel and leave for half an hour to rest.
- Mix in the raisins and candied fruit, shape into a ball and transfer the dough to the prepared tin.
- Preheat oven to 180 °C (350 °F).
- Cover and let it rise for another half hour. When the dough has risen, use a sharp, serrated knife to cut a shallow cross from edge to edge.
- Bake the panettone for 55-60 minutes.
- Let the cake cool for 5 minutes in the tin on a cooling rack, then remove and leave it to cool completely.



# GINGERBREAD SHAPED PECAN PIES

AUTHOR: NINA MRVICA

When the classic pecan pie takes on holiday attire, we get these irresistible little hand pies. The flaky dough filled with pecans with a pinch of cinnamon will bring a warm holiday scent to any home. These hand pies are ideal as a gift or as a decoration on your table.



6 SERVINGS  
PREP TIME: 30 MINS+  
COOLING TIME  
BAKING TIME: 17 MINS

## INGREDIENTS

### Dough:

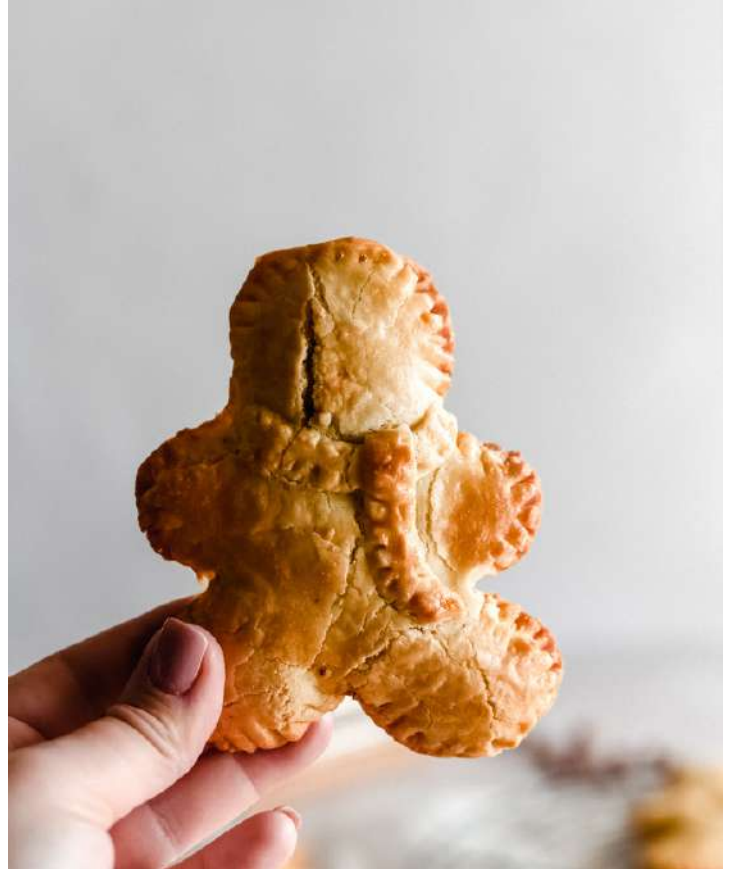
- 250 grams all-purpose flour
- 95 grams powdered sugar
- 1 large egg
- 150 grams unsalted butter, *room temperature*
- a pinch of salt
- 30 grams ground almonds
- 1 teaspoon cinnamon

### Filling:

- 50 grams ground pecans
- 50 grams granulated sugar
- 50 grams unsalted butter
- 1 small egg

### Additionally:

- 1 small egg
- 2 tablespoons water
- coarse sugar, to decorate if desired



## METHOD

- **Dough:** Mix butter and sugar, until fluffy, 3–4 minutes.
- Add egg and mix one more minute. Add sifted flour, cinnamon, ground almonds, and salt and make a dough that will be sticky.
- Wrap the dough in cling film and store in the refrigerator for an hour.
- **Filling:** Put pecans, sugar, butter, and egg in a bowl of a food processor and mix everything until fully combined. Set aside.
- Prepare a baking sheet lined with baking paper.
- Preheat oven to 180 °C (350 °F).
- On a floured surface roll out the dough to 3 mm (1/8 inch) thick. Using a gingerbread cookie cutter, cut out the dough and place it on the prepared baking sheet. The photo shows little men measuring 13 x 10 cm.
- Fill each piece of dough with around 1 Tablespoon and cover with another piece of the dough. Use a fork to press the edges.
- If desired, make a decoration for each little man, such as scarves, buttons, etc., using the remaining dough.
- Beat the egg with 2 Tablespoons of water.
- Brush each pie with egg wash. Sprinkle with coarse sugar if desired.
- Bake for 15 – 17 minutes, until golden brown.



# GINGERBREAD HOUSE

AUTHOR: NINA MRVICA

Gingerbread houses are one of the most beautiful Christmas edible decorations. They are the main star of every shop window, display case or table. Sprinkled with a little powdered sugar and a glaze reminiscent of snow, these houses instantly turn into a real winter fairy tale.



PREP TIME: 1 HOUR + COOLING 2 H; BAKING TIME: 14 MIN

## INGREDIENTS

- 150 grams unsalted butter, *room temperature*
- 150 grams brown sugar
- 1 large egg
- 115 grams honey
- 1 teaspoon vanilla extract
- 400 grams all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon gingerbread spice mix

Additionally:

- 150 grams powdered sugar
- 2 -3 tablespoons milk

## TEMPLATE DIMENSION

- Front and back wall – 14 cm (bottom edge) x 21 cm (height in the middle – 12 straight edges and 11 cm roof edges)
- Side walls – 13 x 11 cm
- Roof – 16 x 13 cm
- Door 3 x 5 cm
- Chimney – front part 5 x 4 cm (make a V-shaped cut-out for roof) and side parts 4 x 4 cm
- **You need two gingerbread pieces from each template.**

## METHOD

- Whisk the flour, baking soda, and spice blend, together in a large bowl. Set aside.
- In a large bowl using a hand-held mixer or stand mixer fitted with a paddle attachment, beat the butter and sugar together on medium speed until completely smooth and creamy, about 2 minutes. Beat in the egg, honey, and vanilla at high speed. Scrape down the sides and up the bottom of the bowl and beat again as needed to combine. On low speed, slowly mix the dry ingredients into the wet ingredients until combined.
- Divide the dough in half and wrap each in cling film and chill in the refrigerator for 2 hours.
- Preheat oven to 180 °C (350 °F). Prepare two baking sheets lined with baking paper.
- Cut paper templates from the dimensions indicated above.
- Between two pieces of baking paper, roll out half of the dough to a thickness of 3 mm (1/8 inch). Transfer the dough to a prepared baking sheet. Use a knife to cut the shapes according to the template. Don't cut through, just imprint.
- Bake the dough with imprinted templates for 7-10 minutes, or until the edges start to darken.
- Carefully transfer the baked cookie with the baking paper to the flat work surface and using a sharp knife, cut the shapes according to the imprinted lines on the baked dough. Don't forget to make a window on the front wall and windows on the sides.
- Cool the cutouts completely.
- Mix sugar and milk to get a thick icing, add more sugar or milk as needed. Transfer it to a piping bag and make a small opening.
- Squeeze the icing along the straight edge of the front wall and glue one sidewall. Repeat with the other one. Wait a few minutes for the icing to dry. Now squeeze the icing on the free edges of the sides and glue the back wall on them. Finally, glue the roof. Arrange the chimney in the same way.
- Decorate the house as desired.



# STAINED GLASS COOKIES

AUTHOR: NINA MRVICA

Crispy cookies with stained glass made of hard candies are an ideal decoration for any Christmas tree, but also a wonderful gift for family or friend. Involve your loved ones in making these and thus breathe a special value into the cookies – fill them with memories.



**25 COOKIES**  
**PREP TIME:** 20 MINS+  
**COOLING TIME** 1 H  
**BAKING TIME:** 7-9 MINS

## INGREDIENTS

- 225 grams unsalted butter, *room temperature*
- 115 grams powdered sugar
- 1 teaspoon vanilla extract
- 30 grams egg yolks (*2 egg yolks from medium eggs*)
- 320 grams all-purpose flour
- a pinch of salt
- hard candies



## METHOD

- Crush candies into small bits using a meat mallet, set aside.
- Beat butter and sugar until fluffy. Mix in egg yolks one at a time, then blend in vanilla.
- With mixer set on low speed slowly add in flour and salt, and mix until well combined.
- Wrap the dough in cling film and store in the refrigerator for an hour.
- Preheat oven to 180 °C (350 °F).
- Place the baking paper on the baking sheet.
- Roll out the dough on a floured work surface to a thickness of about 4 mm (1/8 inch).
- Using a cookie cutter of your choice, cut out as many cookies as possible.
- Transfer the cutouts to a baking sheet and cut out the center of each. Re-roll and cut scrap dough.
- Make a small hole on the top of the cookie, if you plan to hang them on the tree.
- Fill cut out centers with crushed candies.
- Bake the cookies for 7-9 minutes.
- Let cool on the baking sheet until candies have set and hardened.



# CHOCOLATE SALAMI

AUTHOR: IRENA GAVRAN

Chocolate salami is one of the traditional recipes that are a favorite at every holiday table. Easy to make, and full of flavor, it will delight anyone who tries it.

1 SALAMI, **PREP TIME:** 10 MINS + COOLING

## INGREDIENTS

- 200 grams digestive biscuits, *crushed*
- 70 grams hazelnuts, *toasted, shell removed and chopped*
- 220 grams Nutella
- 250 grams mascarpone cheese, *room temperature*
- powdered sugar, *for sprinkling*

## METHOD

- In a large bowl mix Nutella and mascarpone until creamy.
- Add crushed digestive biscuits and chopped hazelnuts.
- Stir with a spatula until all the ingredients are combined and the biscuits are completely coated with Nutella mixture.
- Spread the mixture out on parchment paper dusted with powdered sugar and shape it into a log. Roll up the paper and wrap it like candy. Place in the fridge for several hours until firm.
- After chilling, unwrap it from the paper, then dust it with powdered sugar on all sides.
- Cut into slices and serve.
- Store in the refrigerator until serving.



# WALNUT MERINGUE COOKIES

**AUTHOR: MIHAELA KOZARIĆ ŠEBREK**

Walnut Meringue Cookies can be called a real traditional holiday cookie. Since this is an old-fashioned recipe that dates back to my grandmother's cookbook, I do not doubt that it has graced holiday trays for years. We continue the tradition every year because Christmas is unthinkable without these cookies.

**YIELDS 40, PREP TIME: 15 MINS  
BAKING TIME 1.5 H**

## INGREDIENTS

- 3 eggs whites
- 300 grams ground walnuts
- 300 grams powdered sugar
- 2-3 Tablespoons lemon juice

## METHOD

- Preheat oven to 100 °C (210 °F).
- Mix the egg whites until soft peaks form. Then add the sugar in batches while mixing all the time. Add 1 tablespoon of lemon juice, and mix until meringue becomes glossy. Add lemon juice gradually, then taste the meringue, it shouldn't be too sour.
- Divide meringue in half. In one half add ground walnuts and gently stir with a spatula until walnuts are fully incorporated.
- Flour well the working surface and then roll out the dough until it becomes about 1 cm thick. The dough is pretty sticky, so you might feel that you've done something wrong, but you haven't.
- Cut equal little bars out of the dough approx 5 x 1.5 cm (this is "sticky" business, so after each cut, wipe it with a paper towel) and transfer them onto the baking sheet lined with parchment paper.
- Put the other half of the meringue into a piping bag and squeeze onto each bar.
- Put the bars in the preheated oven, and dry them around 1 – 1.5 hours, until the meringue is firm but still white (do not let meringue turn yellow).
- Let cookies cool to room temperature, then store them in an airtight container for up to 2 weeks.





# COLORFUL SHORTBREAD COOKIES

AUTHOR: NINA MRVICA

You can make these colorful shortbread cookies in different shapes and colors. It will fit beautifully into any cookie box and cheer up the youngest. It's just as much fun to make them as it is to eat them.



12 COOKIES  
PREP TIME: 20 MINS+  
COOLING TIME  
BAKING TIME: 9 MINS

## INGREDIENTS

- 225 grams unsalted butter, *room temperature*
- 115 grams powdered sugar
- 1 teaspoon vanilla extract
- 2 egg yolks
- 320 grams all-purpose flour
- a pinch of salt

Additionally:

- 50 grams powdered sugar
- 1 teaspoon milk
- round sprinkles
- red and green food coloring



## METHOD

- Beat butter and sugar until fluffy. Mix in egg yolks one at a time, then blend in vanilla.
- With mixer set on low speed slowly add in flour and salt, and mix until well combined.
- Divide the dough in half.
- Wrap the first half of the dough in a cling film. Divide another half into two equal parts.
- Add a few drops of red food coloring in one part, and green in the other.
- Wrap each dough with cling film and store in the refrigerator for an hour.
- Prepare a baking sheet lined with baking paper.
- Preheat the oven to 180 °C (350 °F).
- Roll out the noncolored dough on a floured work surface to a thickness of 3 mm (1/8 inch). Use a round cookie cutter to cut out the circles. Cut out the center of the cookie with a shape of your choice (we used candy cane and Christmas tree).
- Transfer the dough circles to the prepared baking sheet. Now roll out the green and red dough separately, and cut out the smaller shapes, the same you cut out the centers from circles. Place smaller cutouts in the center of circles.
- Bake the cookies for 7-9 minutes, or until the edges start to brown.
- Mix powdered sugar and milk until you get a thick glaze. Dip the edges of each cookie into the glaze and roll them into the round sprinkles.
- Leave for half an hour on the cooling rack and serve.



# VIENNESE WHIRLS

AUTHOR: IRENA GAVRAN

These biscuits are the definition of melt in the mouth. Incredibly light and buttery, they're easier to make than you might think and you're likely to have all the ingredients already on hand.

25-28 COOKIES, **BAKING TIME:** 25 MINS+ COOLING TIME, **BAKING TIME:** 10 MINS

## INGREDIENTS

- 230 grams unsalted butter, *room temperature*
- 90 grams powdered sugar
- 2 tablespoons vanilla extract
- 300 grams all-purpose flour

Additionally:

- 100 grams white chocolate, *melted*
- shredded coconut for sprinkling, *optional*

## METHOD

- Beat the butter, powdered sugar, and vanilla together in a stand mixer or using an electric whisk for 3- 5 minutes until creamy.
- Add in the flour and salt and beat on a medium speed for 1-2 minutes until fully combined and smooth.
- Transfer the dough to a piping bag with a star nozzle.
- Line two baking sheets with baking paper and preheat the oven to 180 °C (350 °F).
- Hold the bag firmly and pipe out the swirly shapes (or any shape you want).
- Bake for 10 to 12 minutes, until the edges are slightly browned. Let cool.
- Melt the chocolate in a water bath, then dip one side of each cookie in the melted chocolate. If desired, sprinkle with coconut.
- Allow the chocolate to harden and then place cookies in the fridge.





# CHOCOLATE CRINKLE COOKIES

AUTHOR: NINA MRVICA

Chocolate crinkle cookies are a favorite holiday cookie. They are easy to make and can be enjoyed by the whole family. Involve the children and prepare this holiday treat together. Except on the table, they are ideal as a gift for friends and relatives.

AROUND 30 COOKIES  
PREP TIME: 20 MINS  
BAKING TIME: 10 MINS

## INGREDIENTS

- 200 grams dark chocolate
- 200 grams all-purpose flour
- 2 large eggs
- 100 grams brown sugar
- 50 grams unsalted butter, room temperature
- 1 teaspoon vanilla extract
- a pinch of salt
- 1/2 teaspoon baking powder
- powdered sugar

## METHOD

- Melt the chocolate in a water bath. Let it cool down a bit.
- Whisk the flour, baking powder, and salt together in a large bowl. Set aside.
- In a large bowl using an electric mixer, beat the butter and brown sugar together until fluffy and creamed, about 2 minutes. Beat in egg and vanilla on high speed. Scrape down the sides and bottom of the bowl as needed.
- Add the cooled chocolate and beat well.
- Add in dry ingredients and mix until incorporated, but don't over mix. Cover and store in the fridge for two hours.
- Preheat oven to 180 °C (350 °F)
- Prepare two baking sheets lined with baking paper.
- Put powdered sugar in a bowl.
- Using a spoon, take out the dough the size of a walnut. Shape the ball with your hands. Roll the shaped ball in powdered sugar, then transfer it to a baking sheet. Stack the balls making sure to leave a space between each.
- Bake the cookies for about 10 minutes.
- Cool cookies for 5 minutes on the baking sheet, then transfer to a wire rack to cool completely.



# CINNAMON MUSCOVADO COOKIES

AUTHOR: MIHAELA KOZARIĆ ŠEBREK

Easy to prepare, and so soft and flavorful. The exquisite taste of brown butter combined with muscovado sugar and the addition of cinnamon makes these cookies an irresistible holiday dessert.





20-25 COOKIES  
PREP TIME: 20 MINS  
+ COOLING TIME  
BAKING TIME: 10 MINS

## INGREDIENTS

- 125 grams all-purpose flour
- 125 grams spelt flour, *or more all-purpose flour*
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 5 grams cornstarch
- 120 grams brown butter, *you'll need 150 grams unsalted butter*
- 200 grams muscovado sugar, *light or dark*
- 30 grams oil
- 1 large egg
- 1 egg yolk
- 1 teaspoon vanilla extract

Additionally:

- 50 grams turbinado sugar
- 5 grams cinnamon



## METHOD

- In a bowl, whisk the all-purpose flour, spelt flour, baking soda, cornstarch, cinnamon, and salt.
  - Melt 150 grams of butter in a medium-sized pot. Stir until it stops foaming for about 3–4 minutes, and it will start to smell nutty, and at the bottom of the pot, you will see small brown pieces. Pour into a large bowl and let cool for 10–15 minutes.
  - Add oil and muscovado sugar to the cooled brown butter and mix with an electric mixer for about 1 minute. Add the egg, yolk, and vanilla and mix for another minute or so.
  - Add the dry ingredients and mix with a spatula (or mixer at the slowest speed) just enough to combine, and there are no visible parts of the flour. Be careful not to over mix.
  - Cover with plastic wrap and refrigerate for at least 1 hour.
  - Mix 50 grams of sugar and cinnamon in a small bowl.
  - Remove the dough from the refrigerator. If you've refrigerated it for more than 2 hours, let it stand for about 10 minutes.
1. Preheat the oven to 180 °C (350 °F) and cover two sheets with baking paper. Using an ice cream spoon or a tablespoon, take around 25–30 grams of the dough, roll it into balls, and roll them in cinnamon sugar.
- Arrange on the prepared sheet 4–5 cm apart.
  - Bake for about 7 minutes, remove from the oven and tap the tin several times on the worktop, return to the oven, and bake for a minute, then repeat the process. Return to the oven and bake for another 2–3 minutes. The cookies will be very soft in the middle (it will look unbaked), but it will harden as it cools.
  - Store in a well-covered container at room temperature for about a week.



# LINZER COOKIES

AUTHOR: NINA MRVICA

Linzer cookies are essential cookies on every holiday table. In addition to traditional round shapes, they can also be shaped variously. Filled with raspberry jam and in the shape of trees, these Linzer cookies are not just a perfect treat, they can also be a beautiful table decoration.

25-28 COOKIES, **PREP TIME:** 25 MINS+ **COOLING TIME,** **BAKING TIME:** 10 MINS

## INGREDIENTS

- 225 grams unsalted butter, *room temperature*
- 100 grams powdered sugar
- 150 grams ground almonds or hazelnuts
- 1 large egg
- 1 teaspoon cinnamon
- 1 teaspoon vanilla extract
- 1/2 teaspoon salt
- 250 grams all-purpose flour

Additionally:

- raspberry jam, *or jam of your choice*

## METHOD

- In a medium bowl, whisk together almond flour, all-purpose flour, cinnamon, and salt.
- In a large bowl, using a hand mixer, beat butter and sugar until light and fluffy, 3 to 4 minutes. Add egg and vanilla and beat until combined. Add dry ingredients and beat until just incorporated.
- Cover it with cling film and store in the refrigerator for an hour to compress.
- Preheat the oven to 180 °C (350 °F) and prepare three baking sheets lined with baking paper.
- Roll out the dough to a thickness of about 3 mm (1/8 inch).
- Use a tree-shaped cookie cutter (or a cutter of your choice) to cut out cookies. Using a toothpick, make small holes on one-half of the cutouts. Place cookies on a baking sheet about 2.5 cm apart.
- Bake 7-11 minutes, or until cookies are lightly golden. Let cool.
- Place the cookies with holes in them on a baking sheet and lightly dust the tops with powdered sugar.
- Spread a thin layer of jam on the bottom surface of the full cookie (the top of the cookie will face out).
- Place the cookie with holes on top and gently sandwich them together.







# CHOCOLATE SANDWICH COOKIES

AUTHOR: IRENA GAVRAN

Soft cookies that literally melt in your mouth. Whipped white chocolate ganache sandwiched between two slightly bitter cookies, with an amazing orange flavor, make this a winning flavor combination.

AROUND 20 COOKIES, PREP TIME: 25 MINS, BAKING TIME: 15 MINS

## INGREDIENTS

### Cookies:

- 125 grams unsalted butter, room temperature
- 30 grams powdered sugar
- 115 grams all-purpose flour
- 25 grams dark cocoa powder
- 20 grams cornstarch
- grated zest of half an orange

### Whipped chocolate ganache:

- 50 grams heavy cream
- 150 grams white chocolate

### Chocolate glaze:

- 200 grams semi sweet chocolate
- 2 teaspoons oil

## METHOD

- **Cookies:** Put all the ingredients in a mixing bowl. Mix until everything is combined, transfer to a floured work surface, and knead with your hands into a smooth dough.
- Wrap the dough in cling film and refrigerate for 20 minutes.
- Line the bottom of 2 sheets with baking paper.
- Preheat oven to 170 °C (340 °F).
- Roll out the dough to a thickness of about 3–4 mm (1/8 inch). Using a round cookie cutter to cut out the dough.
- Carefully transfer them to the prepared sheets. Re-roll the scraps and cut out as many cookies as you can.
- Bake the cookies for about 15 minutes and leave them to cool completely.
- **Whipped white chocolate ganache:** Heat the heavy cream almost to boiling. Pour over the chocolate, then stir to combine until smooth.
- Cool the ganache in the refrigerator for 2 hours. Using an electric mixer beat cooled ganache until stiff peaks form.
- Spread one cookie with a little cream, then cover with another cookie.
- **Glaze:** Melt the chocolate with the oil in a water bath and stir until the chocolate melts.
- Dip each sandwich cookie completely (or only half, if desired) into the melted chocolate and transfer to a wire rack.
- Place in the refrigerator to allow the chocolate to set completely.

# LINZER PRETZEL COOKIES WITH CARAMEL FILLING

AUTHOR: MIHAELA KOZARIĆ ŠEBREK

This holiday season, in addition to the classic Linzer cookies, serve these soft cookies with the addition of ground pretzels and an irresistible caramel filling. If you are a fan of sweet and salty combinations, then you will enjoy this holiday treat.

AROUND 20 COOKIES, **PREP TIME:** 10 MINS + COOLING TIME, **BAKING TIME:** 10 MINS

## INGREDIENTS

- 130 grams pretzels
- 220 grams all-purpose flour
- 100 grams granulated sugar
- 50 grams brown sugar
- 240 grams unsalted butter, *cold and diced*
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1 large egg
- 1 egg yolk

Caramel:

- 200 grams of sugar
- 80 grams butter
- 100 grams heavy cream, *room temperature*
- 1/2 teaspoon salt
- powdered sugar, *for dusting*

## METHOD

- Using a food processor, blend the pretzels until flour-like. Add flour, sugars, baking powder, and salt. Pulse several times to combine the ingredients.
- Add the butter cut into pieces and pulse until you get a crumbly mixture. Add the egg and egg yolk and pulse until the mixture is combined. Transfer to a lightly floured work surface and knead briefly. If you find the dough is too dry, add a teaspoon or two of water.
- Divide the dough into two parts, and roll each part between two baking papers, to a thickness of about 3 mm (1/8 inch). Transfer both rolled out doughs with baking paper to a baking sheet or a large tray and place in the refrigerator for a minimum of 30 minutes.
- Preheat the oven to 180 °C (350 °F) and cover two baking sheets with baking paper.
- Take out one dough and peel off the top of the baking paper. Press the cookie cutter into the flour, then cut out the shapes as desired. Knead the rest of the dough briefly and roll it out again and cut as many cookies as possible. If the dough seems sticky, put it in the freezer for a few minutes.



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- Cut out the center of half of the cookies. Transfer to a prepared baking sheet and refrigerate for 15 minutes.
- Remove from the refrigerator and bake for 9-10 minutes, until the edges start to get a light brown color. Don't over bake. Transfer the cookies to a cooling rack and allow to cool completely.
- Repeat the process with the other part of the dough.
- **Caramel:** Heat the sugar in a medium-sized pot over low heat, stirring constantly with a wooden spoon. The sugar will clump first but will melt completely. Once the sugar is completely melted immediately add the butter and whisk until combined. Be careful as the mixture will suddenly start to boil and bubbles will form. Stir until the butter is melted and combined. If the butter seems to separate from the sugar, remove it from the heat and stir vigorously until everything comes back together. Slowly pour in the heavy cream and stir until combined. Let the mixture boil for 1-2 minutes. Remove from the heat and stir in the salt. Allow it to cool, just enough so that the caramel is not hot to the touch.
- Lightly dust the cookies with the holes in the center with powdered sugar.
- The other part of the cookies, which are full shape, turn upside down and put about 1 teaspoon of caramel on each and cover with cookie lids dusted with sugar.
- Store them in the refrigerator in a closed container for about 2 weeks and serve them at room temperature.

TIP: You can also knead the dough by hand. In that case, let the butter stand for about 10 minutes to soften. Keep in mind that pretzels must be very finely ground.







# ALFAJORES

AUTHOR: MIHAELA KOZARIĆ ŠEBREK

Alfajores cookies originate from South America and are most popular in Argentina. Two melt in your mouth cookies, combined with an irresistible dulce de leche, and then, if desired, rolled into shredded coconut.

20-24 COOKIES  
PREP TIME: 10 MINS+ COOLING  
BAKING TIME: 10 MINS

## INGREDIENTS

- 150 grams all-purpose flour
- 200 grams cornstarch
- 1/2 teaspoon baking powder
- 3 egg yolks
- 100 grams of sugar
- 2 teaspoons vanilla extract
- 180 grams unsalted butter, *room temperature*

Additionally:

- powdered sugar
- dulce de leche
- shredded coconut, optional

## METHOD

- In a bowl, sift flour, cornstarch, and baking powder. Mix the butter and sugar for about 3 minutes until creamy.
- Add egg yolks and vanilla and beat well.
- Using a mixer on the slowest speed, add the dry ingredients and mix until combined. Don't over mix.
- Form the dough into a smooth ball, and press it into a disk with your hands. Wrap in plastic wrap and refrigerate for 1-2 hours.
- Preheat the oven to 180 °C (350 °F). Line two baking sheets with baking paper.
- Take the dough out of the fridge and let it stand for about 5 minutes. Roll it out to a thickness of about 3 mm (1/8 inch) on a floured surface (or between two baking papers).

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- Use a round cookie cutter to cut out the circles and arrange them on the prepared baking sheet.
- Refrigerate for 10 minutes (cookies are less prone to spread when baking).
- Bake for 8-10 minutes, when the edges start to take on a light golden color.
- Leave them to cool on a baking sheet for about 10 minutes, then carefully transfer them to the cooling rack.
- Place 1 teaspoon of dulce de leche on half of the cookies, and carefully cover with the other half of the cookies.
- Dust with powdered sugar and roll the edges into shredded coconut if desired.

## HOW TO MAKE DULCE DE LECHE

You need one can of sweetened condensed milk.

Immerse the closed can in water and cook on a very low heat for about 2-3 hours, making sure that the water level is constantly about 1-2 cm above the top of the can.

Remove the can from the water and allow it to cool to room temperature. Under no circumstances open the hot can.

Transfer the cooled dulce de leche to a jar with a lid and store in the refrigerator for up to a month.

If you use dulce de leche from the fridge for this recipe, heat it gently in the microwave, just enough to make it liquidy.





# WALNUT AND RUM CRINKLE COOKIES

AUTHOR: MIHAELA KOZARIĆ ŠEBREK

Crinkle cookies are synonym for holiday treats, right? That powdered sugar is like a snowy blanket. These Walnut Rum Cookies have crispy outside with perfect crinkles, and soft middle and just the perfect balance of rum and walnut flavor.





YIELD: 20-25, PREP TIME: 10 MINS + COOLING; BAKING TIME: 10 MINS

## INGREDIENTS

- 80 grams unsalted butter, *room temperature*
  - 50 grams granulated sugar
  - 50 grams light brown sugar
  - 1 large egg, *room temperature*
  - ½ teaspoon vanilla
  - 2 tablespoons dark spiced rum
  - 1 teaspoon rum extract, *optional, for enhanced rum flavor*
  - 150 grams all-purpose flour
  - 100 grams ground walnuts
  - ½ teaspoon baking powder
  - ½ teaspoon baking soda
  - ½ teaspoon salt
- More:
- 50 grams granulated sugar
  - 50 grams powdered/icing sugar

## METHOD

- In a mixing bowl, whisk together the flour, ground walnuts, baking powder, baking soda, and salt.
- In a large bowl, cream butter and sugars together until light and fluffy, 3–4 minutes. Beat in vanilla, egg, and rum (and rum extract if using). Scrape down the sides of the bowl with a spatula as necessary. Reduce mixer speed to low and gradually add flour mixture. Mix until just combined. Don't over mix!
- Cover bowl and chill in the refrigerator for at least 3–4 hours or overnight. Chilling is necessary for crinkle type cookie.
- When you are ready to bake the cookies, preheat the oven to 180 °C (350 °F). Line a baking sheet with parchment paper or a silicone baking mat. Set aside.
- Add granulated sugar into one small bowl and powdered sugar into another.
- Scoop about 15 grams (1 Tablespoon) of dough, roll it into a ball with your hands. Arrange the balls on a plate or tray covered with baking paper. Put them in the freezer for about 20–25 minutes.
- Remove from the freezer, then roll each ball first in granulated sugar and then in powdered sugar.
- Place the dough balls on the prepared baking sheet and bake for 8–10 minutes. Eight minutes for a softer cookie and 10 minutes for a crispier one.
- Allow the cookies to cool for 5 minutes on the baking sheet, then transfer to a cooling rack to cool completely.
- Store in a tightly-closed container.





## ALMOND CHOCOLATE NO BAKE COOKIES

AUTHOR: IRENA GAVRAN

Almonds chocolate no-bake cookies are so easy to make and reminiscent of decadent pralines and it's impossible not to love them. They are ready in just 10 minutes and perfect for the holidays.

25-30 COOKIES, PREP TIME:10 MINS

### INGREDIENTS

- 200 grams slivered almonds
- finely grated rind of half an orange
- 300 grams milk chocolate
- 1 teaspoon vanilla extract
- 1/2 teaspoon gingerbread spice blend

### METHOD

- Toast the almonds in a pan, stirring constantly, until they start to crackle and take on a brownish color
- Melt the chocolate in a water bath, add and stir in the vanilla and gingerbread spice blend.
- Add the toasted almonds and grated orange peel and combine everything with a wooden spoon.
- Using two teaspoons, stack the piles of the mixture on sheets lined with baking paper.
- Store in the cold to harden and enjoy your future favorite sweet treats.





## HOMEMADE FERRERO TRUFFLES

AUTHOR: MIHAELA KOZARIĆ ŠEBREK

Homemade Ferrero truffles are super simple, sweet, crispy, crunchy, and oh so delicious treat.

YIELD 25-30 , PREP TIME: 10 MINS + COOLING

### INGREDIENTS

- 100 grams Nutella, *or any other chocolate hazelnut spread*
- 150 grams dark chocolate
- 75 grams heavy cream
- 50 grams ground hazelnuts
- 50 grams toasted chopped hazelnuts
- approx 30 whole hazelnuts *toasted and without skin*

For dipping:

- 50 grams milk chocolate
- 50 grams dark chocolate
- 150 grams toasted chopped hazelnuts

### METHOD

- On a double boiler or in a water bath melt Nutella and dark chocolate.
- Add in the ground and chopped hazelnuts and heavy cream.
- Mix well until all of the ingredients are incorporated.
- Put in the refrigerator for at least 1 hour.
- Melt together milk and dark chocolate and put chopped hazelnuts into a separate dish.
- From the chilled dough form balls and put one toasted hazelnut into the middle of every truffle.
- Dip in melted chocolate and roll into chopped hazelnuts.
- Move to a wire rack to cool.
- Keep in an air-tight container in the refrigerator.
- Remove from the fridge 30 minutes before serving.

# CROATIAN FRITTERS (FRITULE)

AUTHOR: MIHAELA KOZARIĆ ŠEBREK

Fritule is Croatian festive dessert resembling little doughnuts, they are a traditional Christmas treat, but that doesn't mean you can't make them any time of the year when you want a little sweet treat. They are highly addictive, crunchy on the outside and soft and fluffy on the inside, and are done in 30 minutes.

4 SERVINGS  
PREP TIME: 5 MIN  
FRYING TIME 5 MIN

## INGREDIENTS

- 400 grams all-purpose flour
- 2 1/2 teaspoons baking powder
- 2 large eggs
- 60 grams granulated sugar
- pinch of salt
- 360 grams plain yogurt
- 1 teaspoon vanilla extract
- 1 tablespoon rum or brandy *optional*
- about 750 ml oil for frying
- powdered sugar for dusting

## METHOD

- In a bowl, combine flour with baking powder.
- In a separate bowl, mix eggs, sugar, salt, yogurt, vanilla, and rum if using.
- Add wet ingredients mixture to flour mixture and using rubber spatula mix until dough is smooth and there are no lumps.
- In a frying pan, heat oil on high heat, there should be at least 1 inch (2.5 cm) of oil in the pan so the batter does not stick to the bottom of the pan.
- When the oil is hot enough (test by dropping in a small piece of the batter, which should sizzle but not burn), lower heat to low/medium-low.
- Take 2 dessert spoons, using one spoon take a dollop of batter, and using a second spoon push the batter into the oil.
- Fry each ball on all sides until golden. Do not overcrowd the frying pan.
- Drain on a paper towel and dust with powdered sugar or drizzle with chocolate sauce.







# EGGNOG

**AUTHOR: MIHAELA KOZARIĆ ŠEBREK**

A sweet drink based on eggs and milk, and spiced with nutmeg and cinnamon, with the addition of alcohol, if desired. Eggnog is a traditional Christmas drink in the United States and Canada and is consumed throughout the holiday season.

**4 SERVINGS**

**PREP TIME: 10 MINUTA**

**COOKING TIME: 5 MINUTA**

## INGREDIENTS

- 4 egg yolks
- 75 grams granulated sugar
- 400 grams milk
- 300 grams heavy cream, *room temperature*
- 1 vanilla pod
- ½ teaspoons nutmeg
- ½ teaspoons cinnamon
- a pinch of salt
- 3–4 tablespoons of rum, or to taste

## METHOD

- Cut the vanilla pod in half the entire length, and scrape the seeds, and put them together with milk, cinnamon, and nutmeg in a small pot.
- Heat until slightly boiling, then remove from heat.
- Mix the eggs and sugar with an electric mixer until you get a thick and pale mixture, about 4–5 minutes.
- Slowly add the hot milk, stirring constantly, to temper the eggs.
- Return the mixture to the pot and heat for about 3–4 minutes, but be careful not to boil it, as your egg will curdle.
- Remove from heat and add whipped cream, mix well with a whisk.
- Add rum, to taste. Serve cold with whipped cream and sprinkled with nutmeg.
- Store in the refrigerator.

## TIPS

- If your eggs curdle, don't panic. Pour the mixture into a blender and blend until you get a smooth mixture, 1–2 minutes.
- Instead of rum, you can use another alcoholic beverage (whisky, bourbon, cognac, brandy) or omit the alcohol completely.

# HOT CHOCOLATE

AUTHOR: NINA MRVICA

This hot drink is perfect for cold winter days. Homemade hot chocolate is ready in an instant, you can serve it with various flavors and additives such as whipped cream or marshmallow cookies. It is ideal for hanging out with friends or with a movie and a blanket.

4 SERVINGS, PREP TIME: 10 MINUTA

## INGREDIENTS

- 200 grams dark chocolate, *min. 65% cocoa*
- 200 grams milk
- 200 grams heavy cream
- a pinch of salt
- vanilla pod
- 2 teaspoons sugar
- cinnamon stick, *optional*
- 1 teaspoon cornstarch, *optional*

Additionally:

- whipped cream
- marshmallow cookies, *optional*
- chocolate shavings, *optional*

## METHOD

- Cut the vanilla pod in half the entire length, and scrape the seeds
- Cut the chocolate into small pieces and place in a heat-resistant bowl.
- In a heavy bottom pot, over medium heat, heat milk, heavy cream, sugar, vanilla, and cinnamon.
- When it boils, remove from the heat and set aside for 10 minutes.
- If you want thicker chocolate, separate two tablespoons of warm milk and cream and mix them with a teaspoon of cornstarch. When cornstarch melts, add it to the milk.
- Remove the vanilla pod and cinnamon if using it.
- Add warm milk and cream to the chopped chocolate. Leave for a few minutes and mix everything until combined.
- Serve immediately with whipped cream or marshmallows.





# HOLIDAY PUNCH

**AUTHOR: IRENA GAVRAN**

Some kind of a punch is a must for holidays, and they're also a great way to ring in the New Year with friends! This is my version that we love.

**4 SERVINGS**  
**PREP TIME: 5 MINS**  
**BAKING TIME: 5 MINS**

## INGREDIENTS

- 500 grams of water
- 2 bags of black tea
- 100 grams of sugar
- grated rind of one orange
- 1 cinnamon stick
- 1 star anise
- 150–200 grams of orange juice
- 100 grams dark rum



## METHOD

- Bring water, sugar, tea bags, and spices to a boil. When it boils, reduce the heat and cook for another 5 minutes.
- Strain the boiled spice liquid.
- Add orange juice and rum.
- Stir, pour into glasses, and enjoy a warm holiday drink.

# GIFT JAR

AUTHOR: NINA MRVICA

If you are looking for a simple and interesting holiday gift, this jar will be an ideal choice. It contains most of the ingredients for your favorite choco chip cookies. It's just up to you to put the ingredients in the jar, tie the ribbon and write the instructions. And a wonderful gift is ready to give!

## INGREDIENTS FOR 350 ML JAR

- 110 grams all-purpose flour
- 1 teaspoon baking soda
- a pinch of salt
- 110 grams brown sugar
- 30 grams granulated sugar
- 100 grams chocolate, chopped

Additionally:

- 350 ml jar
- rope and cardboard for instructions

## METHOD

- Mix the flour with the baking soda and a pinch of salt.
- Place a piping bag with an opening of a few cm in a clean jar.
- Add the flour mixture, then the brown sugar, the white sugar, and finally the chopped chocolate.

## INSTRUCTIONS FOR THE RECIPIENT

- "Use a mixer and beat 90 grams of butter and 1 egg. Add the contents of the jar and mix everything. Store the dough in the refrigerator for two hours, form balls, place on a baking sheet, and bake for 11-13 minutes at 180 °C (350 °F).





# IMPRESSUM

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