

CHRISTMAS
MADE
EASY



SAVORY IDEAS



BROCCOLI CHEESE SOUP

Ingredients:

- 1 tbsp melted butter + 1 chopped onion – saute
- 1/4 cup melted butter
- 1/4 cup gluten free flour
- 2 cups of 1/2+1/2
- 2 cups of chicken or vegetable stock
- 1 cup of broccoli florets
- 1 cup of shredded carrots
- 8 oz. of extra sharp cheddar cheese
- Salt and pepper to taste + 1/4 tsp nutmeg [optional]



Step-by-Step Instructions:

- Saute your butter and onion and set aside
- Whisk together your butter and flour in a large pot on medium heat for about 3-4 minutes be careful not to burn this
- Slowly whisk in stock and 1/2+1/2 – simmer for about 20 minutes
- Add broccoli, carrots and onion and simmer for another 25 minutes
- Add seasonings and cheese until melted
- For a smoother pour you can puree half and then add it back to your pot.

CLICK HERE FOR MORE DETAILS
OR TO PIN OR PRINT THIS RECIPE

GLUTEN FREE HONEY OAT BREAD


Ingredients:

- 2 1/3 cup gluten free flour – I highly recommend the Cup4Cup brand. I normally love Bob's Red Mill, but the Cup4Cup just works really well for bread.
- 2 1/2 tsp baking powder
- 1 tsp salt
- 1 cup of rolled oats – I used Bob's Red Mill + extra for sprinkling on top.
- 1/4 cup of olive oil – I used extra virgin
- 1 cup plain Greek yogurt – I thinned mine out. Greek yogurt can be really thick and I was worried about the bread being too dense. I decided to thin out the yogurt with almond milk. I did this in the measuring cup until I reached a thinner consistency while maintaining that 1 cup total.
- 1 egg
- 1/4 cup of raw honey
- 3/4 cup unsweetened almond milk



Step-by-Step Instructions:

- Preheat oven to 350 degrees F. Line a loaf pan with parchment paper or grease with oil. Set aside.
- In a mixing bowl, sift the gluten free flour to remove all lumps. This is a must step. Do not skip this! Sift in your baking powder and add in your sea salt. Gently mix.
- In a separate mixing bowl, add the rolled oats, oil, yogurt [thinned out], egg, and honey. Mix with a whisk until fully combined. Then, slowly pour in the almond milk and continue to mix until fully combined.
- Pour the wet ingredients into the bowl of dry ingredients and gently mix until fully incorporated. I like to fold to avoid over mixing. The texture will be slightly thick and sticky.
- Transfer this mixture into the loaf pan. Spread evenly. Sprinkle some rolled oats over top. Bake bread for 45-55 minutes or until you can insert a toothpick in the center and it comes out clean. – I baked mine for the full 55 minutes. I would start checking in around 45-50 minutes depending on your oven.
- Once done, allow bread to cool in the pan for 10-15 minutes then transfer bread to a cooling rack. ENJOY!



CLICK HERE FOR MORE DETAILS
OR TO PIN OR PRINT THIS RECIPE

HAM & SPINACH QUICHE

Ingredients:

- 1 9-inch Pie Crust
- 8 oz. of Cheese
- Diced Ham (approximately 1 cup)
- 3/4 Cup of Milk
- 4 Eggs Beaten
- 1 Bag of Spinach Thawed (or Cooked!) and Drained



Step-by-Step Instructions:

- Prepare spinach.
- In a medium bowl, combine milk, eggs, half of your cheese (approximately 4 oz.), any additional seasonings and or veggies you like, etc. and then pour the mixture over the layers of ham and spinach.
- Layer ham, spinach, and egg mixture.
- Top with another 4 oz. or so of cheese.
- Bake at 375 degrees for approximately 30-40 minutes or until a knife inserted near center comes out clean.
- Cut & Serve.

CLICK HERE FOR MORE DETAILS
OR TO PIN OR PRINT THIS RECIPE

CRUSTY BREAD

Ingredients:

- 3 cups bread flour, plus more for dusting
- 1/4 tsp yeast
- 1 1/4 tsp salt
- 1 5/8 cups warm water
- extra flour as needed



Step-by-Step Instructions:

- **The NIGHT BEFORE:** combine ingredients in a glass bowl. Cover with plastic wrap, a tea towel, and set aside for 12-18 hours
- **The MORNING OF BAKING:** Dust your counter and dump the shaggy, sticky dough onto the flour. Fold the dough + a dusting of flour onto itself, being mindful to not squish out all of the air bubbles formed within the dough.
- Let the dough rest, covered with a tea towel, for 15-30 minutes. Preheat baking dish and oven to 450 degrees at this time. You want the oven **HOT** so your bread gets a delicious crusty outer layer.
- Once preheated, bring out the dutch oven and carefully place a small piece of parchment inside so the dough releases easily once baked. Dump the dough into the dutch oven, place the lid on the dish, and pop it back into the oven.
- Bake covered for 30 minutes. Remove the lid and bake until golden brown; 15-30 minutes.
- Let cool, slice, and **ENJOY!**

CLICK HERE FOR MORE DETAILS
OR TO PIN OR PRINT THIS RECIPE

OVERNIGHT OATMEAL BAKE


Ingredients:

- 2 large eggs
- 1/3 cup maple syrup
- 1 teaspoon baking powder
- 1 teaspoon vanilla
- 1 1/2 teaspoon cinnamon
- 1/4 cup butter or coconut oil, melted
- 1/2 cup apple sauce
- 1 1/4 cups milk
- 3 cups old-fashioned oats



Step-by-Step Instructions:

- Prepare liquid ingredients in a large mixing bowl by putting them in the bowl and whisking them together.
- Add the oats and sprinkle with dry ingredients (baking powder & cinnamon) to the wet ingredients.
- Mix until combined.
- Pour into a greased (I use butter to grease my pan) 2 quart pan. If you double the recipe, use a 9×13 dish.
- Cover in plastic wrap. Press it down on top of the oats so they don't dry out. Refrigerate overnight.
- Preheat oven to 350°F. Bake in a preheated oven for 30 minutes.



CLICK HERE FOR MORE DETAILS
OR TO PIN OR PRINT THIS RECIPE

SAVORY CHEX MIX

Ingredients:

- 6 Tablespoons of butter
- 4 Tablespoons of Worcestershire Sauce
- 3/8 Teaspoon of Garlic Powder
- 2 Cups of Corn Chex Cereal
- 2 Cups of Rice Chex Cereal
- 2 Cups of Honey Nut Chex Cereal
- 1 Cup of Honey Roasted Peanuts



Step-by-Step Instructions:

- Pre-heat oven to 250 degrees.
- Melt the butter in a saucepan. Stir in the Worcestershire sauce and garlic powder.
- Mix together the cereal and peanuts.
- Pour the butter mixture over the cereal and peanuts. (Mix well until coated.)
- Heat for 45 minutes in the oven – stirring/tossing every 15 minutes.

CLICK HERE FOR MORE DETAILS
OR TO PIN OR PRINT THIS RECIPE

CHIPPED BEEF CHEESEBALL


Ingredients:

- 1 8 oz. block of Cream Cheese
- 1 jar of Dried Beef
- 1/2 package of dry ranch seasoning
- 1 handful of Green Onions
- A dash of Worcestershire Sauce (Optional)



Step-by-Step Instructions:

- Begin by removing the cream cheese from the fridge and allowing it to soften.
- Next, dice the slices of dried beef in to small square-like pieces.
- When your cream cheese has softened enough to be workable, mix in the diced beef, green onions, ranch seasoning, and a dash of Worcestershire Sauce.
- After all of the ingredients have been mixed together, either place the dip down in a ball or form it in to a ball and set it on a serving dish. Fancy or casual – either way goes!



CLICK HERE FOR MORE DETAILS
OR TO PIN OR PRINT THIS RECIPE


CHRISTMAS MORNING CASSEROLE

Ingredients:

- 1 pound breakfast sausage
- 1 tube crescent rolls
- 2 cups shredded cheddar cheese
- 8 large eggs
- 2 cups whole milk
- ½ teaspoon salt and pepper

Step-by-Step Instructions:

- Preheat oven to 375 °F and grease a 9 x 13 baking dish.
- Brown your pork sausage in a medium skillet until the pink is gone. Drain the cooked sausage.
- In a large bowl, whisk the eggs, salt, pepper, and milk together.
- Open the tube of crescent rolls and press into the bottom of your baking dish. Spread the sausage evenly over the crescent rolls. Sprinkle the cheese on top of the sausage.
- Pour the egg and milk mixture over the sausage and cheese.
- Bake the casserole 35 minutes, or until the center is done and doesn't jiggle.
- Allow casserole to cool for 10 minutes before cutting.

A wooden rolling pin is positioned horizontally at the bottom of the page. It has a light brown wood grain and rounded ends. The text is centered on the flat part of the pin.

CLICK HERE FOR MORE DETAILS
OR TO PIN OR PRINT THIS RECIPE

SWEET IDEAS



OLD FASHIONED CREAM PUFFS

Ingredients:

Choux Pastry | Puffs

- 1 cup water
- 7 tablespoons butter
- 1 tablespoon sugar
- pinch of salt
- 1¼ cup all-purpose flour
- 3 large eggs
- 2 tablespoons powdered sugar, for sprinkling

Cream Puff Cream | Custard

- ½ cup cane sugar
- pinch of salt
- ¼ cup all-purpose flour
- 2 cups milk
- 4 large egg yolks
- 1 teaspoon vanilla


Step-by-Step Instructions:

Choux Pastry | Puffs

- Preheat your oven to 350°F and place parchment paper on your **baking sheet**.
- Add the butter, water, and 1 tablespoon of sugar to a large saucepan. Heat on the stove to medium heat and allow it to come to a boil.
- Turn the heat on LOW, add the flour, stirring quickly until the dough comes together in a big ball. Cook the choux dough for a minute, stirring constantly, to remove any excess moisture from the dough.
- Remove the pan from the heat and make a well on the inside of the choux dough. Add one egg at a time, stirring rapidly to incorporate the egg into the dough. Once one egg is fully mixed in and the dough has structure to it again, add another egg and repeat the process.
- Form the dough into 1-inch balls using greased hands (a drizzle of oil or butter creates hands the dough won't stick to). Place the balls onto the parchment lined baking sheet. Bake for 25-30 minutes or until light, fluffy, and golden.

Cream Puff Cream | Custard

- Combine sugar, salt, flour, and milk in a saucepan on medium heat. Whisk the mixture and allow it to come to a boil.
- Simmer on the stove for 5 minutes, stirring continuously.
- Add the egg yolks and vanilla, stirring continuously for 5 more minutes. The mixture should become thicker as you get to the end of the 5 minutes.
- Remove the custard from the heat and allow it to cool.



CLICK HERE FOR MORE DETAILS
OR TO PIN OR PRINT THIS RECIPE

ORANGE SCONES

Ingredients:

Orange Scones

- 2 cups all-purpose flour, plus more for rolling out the scones
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1 large egg
- 3/4 cup sour cream
- 1/2 cup sugar
- 1 teaspoon orange zest, save the oranges for the juice needed for the glaze
- 12 tablespoons salted butter, if you use unsalted butter, increase the salt to 1/2 teaspoon

Orange Glaze

- 1 3/4 cups powdered sugar
- 3 tablespoons butter, melted
- 3 tablespoons orange juice
- 1 teaspoon pure vanilla

Step-by-Step Instructions:

Orange Scones

- Preheat oven to 400°F and line a baking sheet with parchment paper.
- Whisk the flour, baking powder, baking soda, and salt together in a large bowl.
- In a small bowl, whisk the egg and sour cream together.
- Pour sugar in another small bowl and press the orange zest into the sugar until combined. Once combined, add the sugar mixture to the flour mixture and mix.
- Add the frozen butter and cut it in with a pastry cutter or fork. Work it in well or until the mixture is pea-sized.
- Stir in the egg/sour cream mixture with a wooden spoon or with your hands until thoroughly combined and it forms into a ball.
- Divide the dough in half. Place balls on lightly floured surface and roll or pat them into a 6-inch circle. Don't roll it too thin or they will dry out. Cut each circle into 6-8 wedges. We prefer 6 wedges so we can have bigger scones.
- Put scones on a parchment lined baking sheet. Keep the scones from touching as they will grow in the oven. Bake for 13-15 minutes, or until golden brown.
- While the scones bake, make the glaze.

Orange Glaze

- Melt the butter in a saucepan.
- Mix the powdered sugar, orange juice, melted butter, and vanilla together.
- Add more powdered sugar or milk to create the consistency you want. If it's too thin, add some powdered sugar. If it's too thick, add milk (one tablespoon at a time) until it's the consistency you are looking for.

CLICK HERE FOR MORE DETAILS
OR TO PIN OR PRINT THIS RECIPE

NUTELLA CINNAMON BUNS


Ingredients:

- 1 can of crescent roll dough
- 1 tablespoon of melted butter
- 1 cup of hazelnut spread
- 2 teaspoons cinnamon



Step-by-Step Instructions:

- Preheat your oven to 400 degrees.
- Unroll your crescent dough – pressing the seams together in order to create a complete sheet of dough.
- Evenly spread your melted butter across the dough.
- Create a generous layer of hazelnut spread, and then sprinkle your cinnamon on top of that.
- Roll it up, slice, and bake for approximately 10 minutes!



[CLICK HERE FOR MORE DETAILS
OR TO PIN OR PRINT THIS RECIPE](#)

BROWN SUGAR BANANA BREAD

Ingredients:

- 2 1/2 Cups of All-Purpose Flour
- 1/2 Cup of Granulated Sugar
- 1/2 Cup of Packed Brown Sugar
- 3 1/2 Teaspoons of Baking Powder
- 1 Teaspoon of Salt
- 3 Tablespoons of Vegetable Oil
- 1/3 Cup of Milk
- 1 Egg
- 2 Mashed Bananas (The riper the better!)
- 1 Cup of Chopped Nuts



Step-by-Step Instructions:

- Pre-heat oven to 350 degrees.
- Grease bottom of loaf pan.
- Mix together all of the ingredients and toss the mixture in to the loaf pan.
- Bake for approximately 1 hr (60-70 minutes).
- As soon as you pull it out of the oven, sprinkle a handful of brown sugar on top of the bread!
- Allow the bread to cool and then slice.

A light-colored wooden rolling pin with handles at both ends, positioned horizontally at the bottom of the page.

[CLICK HERE FOR MORE DETAILS
OR TO PIN OR PRINT THIS RECIPE](#)

WALNUT PUMPKIN PIE


Ingredients:

- 1 Ready-Made Graham Cracker Pie Crust
- 1 15 oz. Can of Pumpkin
- 1 14 oz. Can of Sweetened Condensed Milk
- 1 Egg
- 1 1/4 Teaspoons of Ground Cinnamon
- 1/2 Teaspoon Each of Ginger, Nutmeg, and Salt
- 1/4 Cup of Brown Sugar
- 2 Tablespoons of All-Purpose Flour
- 2 Tablespoons of Cold Butter
- 3/4 Cup of Chopped Walnuts



Step-by-Step Instructions:

- Begin by pre-heating your oven to 425 degrees.
- In mixing bowl, combine pumpkin, sweetened condensed milk, egg, ginger, nutmeg, salt, and 3/4 teaspoon of ground cinnamon. When these yummys are all mixed together, pour the concoction in to the pie crust and bake for 15 minutes.
- Remove the pie and reduce the heat to 350 degrees.
- In a mixing bowl, combine brown sugar, flour, and the remaining 1/2 teaspoon of ground cinnamon – cutting in the cold butter. Next, stir the chopped walnuts in to this mixture and then sprinkle it evenly over the pie.
- Return the pie to the oven and bake for 40 minutes.



CLICK HERE FOR MORE DETAILS
OR TO PIN OR PRINT THIS RECIPE

SNOWMAN MIX

Ingredients:

- 2 Cups of Rice Cereal Squares
- 1/2 Cup of Raisins
- 1 Cup of Marshmallows
- 2 Cups of Chocolate Chips
- 1/2 a Block of White Almond Bark



Step-by-Step Instructions:

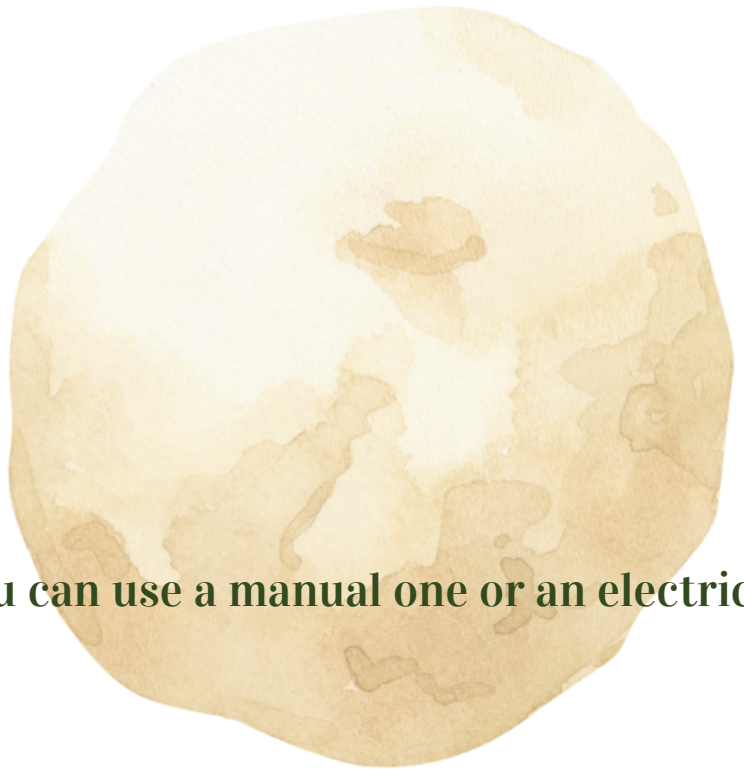
- Melt your almond bark. (For this step, I like to use my double boiler.)
- After your almond bark has melted, gently fold in the cereal squares and raisins. (You may want to omit the raisins and use nuts instead. OR You may not want to raisins or nuts. You might rather use pretzels. Anything goes!)
- Allow the mixture to cool for 1-2 minutes, but don't let it sit too long or it will harden.
- After it cools (just a smidge), toss in the chocolate chips and marshmallows.
- Once again, fold gently – being sure not to over mix and melt everything.
- Next, lay the mixture out on wax paper and let it sit for an hour or so.

CLICK HERE FOR MORE DETAILS
OR TO PIN OR PRINT THIS RECIPE

NORWEGIAN CONE COOKIES


Ingredients:

- 4 eggs
- 1 cup of sugar
- 2 cups of flour
- 3 tsp of vanilla
- 1/2 lb of butter
- Powdered sugar for dusting
- You will need a krumkake iron you can use a manual one or an electric one.



Step-by-Step Instructions:

- Beat eggs + add sugar. Add softened butter and mix. Add in your vanilla.
- Then add in flour. I just mix with my handheld mixer.
- Drop half a TBSP of batter on to a preheated iron you can use an old fashioned iron, my favorite way, but I have to use an electric one because of our stove top
- Check your cookie – it doesn't take long, it should be light golden brown. If you're using an electric iron they typically have settings and lights (like a waffle maker)
- Remove from iron with a butter knife or with a spatula.
- Place on plate and roll into a cone shape using a carrot or a wooden cone.
- Dust with sugar and store in airtight container. These freeze well, too! If your family is like mine they won't last long enough to freeze, though!



CLICK HERE FOR MORE DETAILS
OR TO PIN OR PRINT THIS RECIPE

GLUTEN FREE COFFEE CAKE

Ingredients:

- 2 cups of gluten free flour [Bob's Red Mill is my go to]
- 1.5 tsp baking powder
- 1 tsp baking soda
- 1 stick of butter
- 1 cup sugar
- 2 eggs
- 1 cup sour cream
- 1 tsp vanilla
- 1 tsp water



Step-by-Step Instructions:

- Mix your dry ingredients and in a separate bowl cream your butter, sugar, eggs, sour cream and vanilla. Add your dry ingredients to your wet ingredients.

Sugar Topping

- 6 ounces chocolate chips
 - 1 tsp cinnamon
 - 1/3 cup of brown sugar
 - 1/2 cup granulated sugar
- Pour half of your batter into a greased and floured 9×13 pan. Sprinkle half of the sugar + chocolate chip topping on top and then pour the rest of the batter and top with the rest of the sugar + chocolate chip mixture. Bake at 350 degrees for about 30 minutes or until toothpick comes out clean. Let it cool for at least an hour before serving.

CLICK HERE FOR MORE DETAILS
OR TO PIN OR PRINT THIS RECIPE

TITLE



PREP TIME

TOTAL TIME

PREP TIME

TOTAL TIME

SERVES

INGREDIENTS



NOTES

TITLE

PREP TIME

TOTAL TIME

NOTES



INGREDIENTS

TITLE

PREP TIME

TOTAL TIME

NOTES

[illegible]

TITLE

PREP TIME

TOTAL TIME

NOTES



INGREDIENTS

BROWSE OUR KITCHEN FAVORITES



CLICK HERE
TO SHOP

THE QUICK JOURNEY'S
KITCHEN FAVORITES



CLICK HERE
TO SHOP

VISIT BREE'S
KITCHEN AREA



CLICK HERE
TO SHOP

THIS LITTLE HOME OF MINE'S
KITCHEN MUST-HAVES

We hope you enjoy cooking with us!