

CHURCH URBAN FUND'S FAMILY RECIPE BOOK



Here you will find some recipes that members of our team have shared with you. There are also some recipes that we have found on the internet that we thought sounded nice. We hope you enjoy them. If you make any of the recipes, we would love to see pictures of your creations. Feel free to tag us on our Instagram or Facebook pages.

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Sweet Recipes

Vegan Chocolate Chip Cookies

Ingredients:

- 256g all-purpose flour
- 1 tsp baking soda
- 1/2 tsp kosher salt
- 110g firmly packed dark brown sugar
- 100g granulated sugar
- 170ml canola oil
- 85ml water
- 2 tsp pure vanilla extract
- 256g chocolate chips

Method:

1. In medium bowl, whisk together flour, baking soda, and salt. Add the chocolate chips to this bowl.
2. In second bowl, break up brown sugar, making sure there are no lumps. Add granulated sugar, oil, water, and vanilla and whisk to combine.
3. Add the flour mixture and mix until just combined (there should be no streaks of flour).
4. Line 2 baking trays with parchment paper.
5. Spoon out 2-inch mounds of dough, spacing 2 inches apart.
6. Freeze 30 minutes. After this stage you can store them in a freezer bag if you are not ready to bake. You can then bake off a few whenever you have a craving.
7. Heat oven to 375°F/190°C/Gas mark 5.
8. Bake cookies, rotating the position of trays after 6 minutes, until edges are golden brown, 9 to 12 minutes total.
9. Let cool.
10. Enjoy

Waffle Berry Pie

This is Amy's' favourite winter comfort food – Waffle Berry Pie.
It's so easy so doesn't really count as baking!

Ingredients:

- 2 x 240g pack of waffles
- 150g white chocolate (chopped)
- 600g frozen raspberries
- 55g caster sugar
- 1 tbsp plain flour
- 500ml sour cream or creme fraiche
- 2 eggs
- 1/2 tsp vanilla essence
- 2 tbsp icing sugar
- Vanilla ice cream or cream to serve (optional)

Method:

1. Preheat oven to 200C.
2. Place half the waffles in a deep microwaveable dish and sprinkle half the chopped white chocolate and half the raspberries - repeat layers.
3. Place in microwave on high for 3 minutes (or until raspberries have defrosted)
4. Combine sugar and flour in a bowl. Add sour cream, eggs and vanilla essence. Whisk and spoon evenly over top of raspberries
5. Bake 30-35 minutes or until golden brown and set in centre.
6. Cool for 10 minutes, sprinkle with icing sugar and serve with ice cream or cream if desired.
7. Equally yummy served cold the next day!



Basic Cake Recipe

Ingredients

- 6 Oz (170g) or 8 Oz (227g) Caster Sugar
- 6 Oz (170g) or 8 Oz (227g) Butter
- 6 Oz (170g) or 8 Oz (227g) Self Raising Flour - sifted
- 2 or 3 Eggs
- Vanilla - optional
- Choc chips/raisins etc - optional

If you use 6oz of each ingredient use 2 eggs and if you use 8oz of each ingredient use 3 eggs. You can also add vanilla to the eggs if you want to

Method

1. Cream sugar and butter together until pale, light, and fluffy - I usually do this for minimum of 2 minutes as it makes the cakes lighter.
2. Once sugar and butter are combined add the eggs slowly - I whisk mine slightly to break them up a bit but you could just add them one at a time if you wanted
3. Fold in the flour slowly
4. Once all combined you can add chocolate chips, raisins etc to taste if wanted.
5. Spoon into Muffin cases (probably going to be easier for you) or a greased cake tin
6. I cook mine for 15 mins (cases) or 30 mins (tin) at about 180oc and then test with a skewer to see if cooked - it should come out clean. If it doesn't then put back into the oven for a bit longer. They should be lightly golden on top and still have a bit of a spring when you touch the top
7. Once cooked remove from oven and put onto a cake rack to cool
8. All Done!!

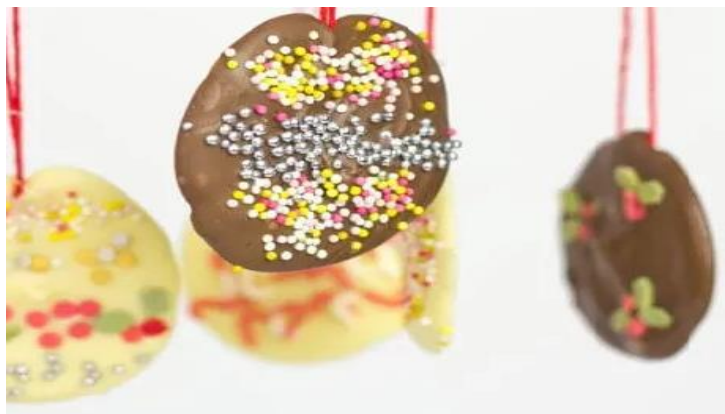
Homemade Chocolate Tree Decorations

What You Will Need To Make Hanging Chocolate Baubles

- 100g White Chocolate
- 100g Milk Chocolate
- A selection of Christmas cake decorating toppings such as sprinkles, hundreds and thousands, silver balls etc.
- Bakers Twine
- Greaseproof Paper

Instructions:

1. To melt the chocolate for your edible ornaments break it up into little pieces into a bowl. Then sit that bowl in a larger bowl of warm water until the chocolate melts.
2. While you're waiting for your chocolate to melt get the threads ready to hang your chocolate baubles from. Cut some short pieces of bakers twine and tie them together to form loops.
3. Lay the thread loops in rows onto the greaseproof paper about 10cm apart.
4. Once your chocolate has melted it's time to get creative and make your chocolate bauble ornaments. This bit is so much fun! Simply spoon some melted chocolate onto the knot end of your thread loops and spread it out to make a bauble shape.
5. Before the chocolate sets add your Christmas sprinkle decorations. It's best to just make one at a time because once the chocolate's set you can't add any decorations to it.
6. Once your chocolate ornaments are finished, leave them to set fully for an hour or so. When your chocolate tree decorations are fully set you can hang them on display or wrap them up as a gift.



Gingerbread Layer Cake

[Pioneer Woman Recipe](#) (with some UK Substitutes)

3 c. All-purpose Flour
2 tsp. Ground Ginger
2 tsp. Cinnamon
1/2 tsp. Cloves
1/4 tsp. Nutmeg
1 1/2 tsp. Salt
1 tsp. Baking Powder
1 tsp. Bicarbonate of Soda
1 c. Butter, Softened
1 c. Packed Brown Sugar
2 Large Eggs
1 c. Black Treacle
2 tsp. Freshly Grated Ginger
1 1/4 c. Whole Milk

Preheat oven to 350°F (175°C). Grease three 6-inch/15-cm cake pans, line with rounds of parchment paper, and flour.

In a medium bowl, whisk together flour, ground ginger, cinnamon, cloves, nutmeg, salt, baking powder, and Bicarbonate of Soda.

Laura's Veganized Version

3 c. All-purpose Flour
2 tsp. Ground Ginger
2 tsp. Cinnamon
1/2 tsp. Cloves
1/4 tsp. Nutmeg
1 1/2 tsp. Salt
1 tsp. Baking Powder
1 tsp. Bicarbonate of Soda
1 c. Vegan Butter Sub, Softened
1 c. Packed Brown Sugar
6 tablespoons aquafaba*
1 c. Black Treacle
2 tsp. Freshly Grated Ginger
1 1/4 c. Soya Milk**

Preheat oven to 350°F (175°C). Grease three 6-inch/15-cm cake pans, line with rounds of parchment paper, and flour.

In a medium bowl, whisk together flour, ground ginger, cinnamon, cloves, nutmeg, salt, baking powder, and Bicarbonate of Soda.

In the bowl of a stand mixer***, beat butter and brown sugar on medium until light and fluffy, about 5 minutes. Add eggs, one at a time, beating well after each addition. Slowly add treacle, followed by ginger. Beat until well mixed.

Scrape down sides of mixer bowl. Alternating between dry ingredients and milk, add flour mixture in 3 additions, scraping down sides of bowl between additions. Mix just until combined.

Scrape batter into prepared pans, evenly distributing it between the pans. Bake in preheated oven until a toothpick comes out almost clean (with a few moist crumbs), about 25–35 minutes. Start checking at 25 minutes.

Remove from oven and allow to cool in pans on a wire rack for 15 minutes before inverting on the rack to cool completely. Place cakes in the freezer for about 15 minutes before slicing in half and frosting.

In the bowl of a stand mixer***, beat butter and brown sugar on medium until light and fluffy, about 5 minutes. Add aquafaba one tablespoon at a time, beating well after each addition. Slowly add treacle, followed by ginger. Beat until well mixed.

Scrape down sides of mixer bowl. Alternating between dry ingredients and soya milk, add flour mixture in 3 additions, scraping down sides of bowl between additions. Mix just until combined.

Scrape batter into prepared pans, evenly distributing it between the pans. Bake in preheated oven until a toothpick comes out almost clean (with a few moist crumbs), about 25–35 minutes. Start checking at 25 minutes.

Remove from oven and allow to cool in pans on a wire rack for 15 minutes before inverting on the rack to cool completely. Place cakes in the freezer for about 15 minutes before slicing in half and frosting.

*Aquafaba is the juice found in a tin of any white beans (chickpeas, navy beans, cannellini beans, etc). It literally means bean water! Instead of dumping it down the drain, use it as an egg replacement when baking. 3 tablespoons per egg replaced.

**You could sub coconut milk, but I wouldn't go for any thinner milks, such as rice or almond.

***I do not own a mixer or a beater – I mix this recipe entirely by hand with a fork and it turns out fabulously every time.

No bake Granola Bars



Ingredients

- 125g Oats
- 25g Rice Krispies
- 100g Peanut Butter
- 100g Honey
- 50g Coconut Oil
- 25g Melted Chocolate

Method:

1. Mix all of the ingredients (not the melted chocolate) together
2. Put mix into a lined tin
3. Set in the freezer for ½ hour
4. Remove and drizzle the melted chocolate on
5. Cut into portions and enjoy (store in the fridge when you are not eating them!)

Savoury Recipes

BBQ CHICKEN

Marinade

- skinless, boneless chicken breasts
- 1 Tbsp dried onion flakes or 2 chopped garlic cloves
- 1 tsp smoked paprika
- 4 tablespoons honey
- 4 tablespoons Tomato Ketchup
- 4 tablespoons brown sugar
- 1 tablespoon soy sauce
- salt and pepper to taste

Method

1. Slice the chicken breasts in half to create 8 thin pieces
2. Place everything in a plastic bag and ensure chicken is fully coated
3. Marinade for 3-4 hours
4. Barbeque slowly to prevent burning, turn regularly. Cooking time 3-4mins each side

Baked Bean Lasagne

Ingredients

- 1 onion/1 garlic
- 100g mushrooms
- 1 red pepper
- 2 tins of baked beans
- 1 tin chopped tomatoes
- Spinach or any veg can also be added
- Lasagne sheets
- Mixed herbs
- Worcester sauce
- Quark, 2 eggs yolks and mustard powder/nutmeg beaten together to make white sauce
- 160g cheese for topping

Method

1. Preheat the oven gas mark 6 / 200 degrees centigrade
2. Cut up onion, pepper, garlic and mushrooms into fine pieces.
3. Fry off and cook for about 5 mins until golden brown.
4. Add baked beans, tomatoes, herbs and Worcester sauce – cook for another 5 mins
5. Build lasagne layers alternating with above mix and white sauce.
6. Cover with foil and cook for 30 minutes
7. Remove foil, add cheese and cook for another 5 mins uncovered 😊

Chicken stuffing

By Simon Wadham, head chef at the Rivington Grill

Serves 6

Ingredients:

- 125g cleaned chicken livers
- 115g sausage meat
- 1 small onion, diced
- 15ml port
- 70g butter
- Small bunch of sage
- 65g Japanese breadcrumbs (such as panko) (I use normal breadcrumbs)
- Salt and pepper

Method:

1. Sauté the chicken livers in a hot pan until just cooked. Add the port and reduce right down to a glaze.
2. In a separate pan, melt the butter and slowly cook the diced onion until soft and almost opaque.
3. Add the sage and cook for a little longer.
4. Add the breadcrumbs, mix together over a low heat until combined. The breadcrumbs should soak up all the butter.
5. Remove from the heat and allow to cool.
6. Mix in the sausage meat, and then the chicken livers. Fold them in gently to maintain good texture.
7. Place the stuffing mix into a suitably sized baking dish and put in the oven for a further 10-15 minutes at about 160C.(I cook it for a bit longer to be on the safe side!)

SOY & ORANGE PORK with Mediterranean Vegetables and Couscous



Preparation Time - 40 minutes

Difficulty level – Medium

Serves 2

This recipe is shared from Hello Fresh and is one of Danielle's favorite dinners

Ingredients:

- ½ a large Orange
- 2 pork steaks
- 1 Red Pepper
- ½ Bunch Flat leaf parsley or 1tsp dried if you don't have fresh
- 1 Red onion
- 1 Courgette
- 150g Cous Cous
- 300ml Water
- Salt and pepper to taste
- Chicken stock – 1 stock pot
- 1 ½ tbsp Soy sauce
- 1 ½ tbsp Balsamic Vinegar
- ½ - 1 tbsp sugar (depending on how ripe the orange is)

Method:

1. Preheat your oven to 200°C.
2. Zest and juice the orange.
3. Put both the zest and juice in a mixing bowl.
4. Add the soy sauce and the sugar.
5. Mix together, then add the pork and make sure it is well coated in the marinade.
6. Set aside to marinate while you prepare everything else.
7. Halve the pepper(s) and discard the core and seeds. Chop into 2cm pieces.
8. Trim the courgette then quarter lengthways. Chop widthways into 2 cm pieces.
9. Put the pepper and courgette on a lined baking tray and drizzle with oil.
10. Season with salt and pepper.
11. Roast on the top shelf of your oven until so and slightly charred, 25-30 mins.
12. Halve, peel and thinly slice the red onion.
13. Roughly chop the parsley (stalks and all).
14. Heat a drizzle of oil in a small saucepan on medium heat and add the onion.
15. Stir and cook until soft , 10 mins.
16. Add the balsamic vinegar, lower the heat and cook gently until the onion is caramelised, another 10 mins. **TIP:** Stir every now and then to make sure the onions aren't burning.
17. When done, put a lid on the pan, take it off the heat and set aside.
18. Meanwhile, pour the water into a large saucepan and add the stock powder.
19. Bring to the boil.
20. When boiling, stir to dissolve the stock powder then stir in the couscous, pop a lid on the pan and remove from the heat.
21. Leave to the side for 8-10 mins or until ready to serve.
22. Put a drizzle of oil in a frying pan on medium heat.
23. Lay in the pork (leave the marinade in the bowl for now).
24. Cook until slightly caramelised, 7-8 mins on each side. **TIP:** The pork is cooked when it is no longer pink in the middle.
25. Remove from the pan and rest on a board for a few mins.
26. Cover with foil to keep warm.
27. Add the marinade to your (now empty) pan and simmer for 2 mins.
28. Fluff up the couscous with a fork.

29. Add the roasted veggies, the caramelised onion and half the parsley.
30. Stir everything together.
31. Slice your pork into roughly 1cm thick slices.
32. Serve the couscous in bowls with the pork on top.
33. Drizzle with a good spoonful of soy and orange sauce and sprinkle on the remaining parsley.

Sourdough Starter

This recipe is Danielle's favorite Soda bread recipe and is shared from the following website:

[Sourdough Bread Masterclass With Patrick Ryan - ILoveCooking](#)

Giving life to your very own sourdough starter

Day 1

- 50g wholemeal flour
 - 50g water
1. Place the flour and water into a clean bowl and stir together until fully combined.
 2. Cover and leave at room temperature overnight.

Day 2

- 50g wholemeal flour
 - 50g water
1. To the sourdough starter add 50g wholemeal flour and 50g water. Stir together until fully combined.
 2. Cover and leave at room temperature overnight.

Day 3

- 100g wholemeal flour
 - 100g water
1. Throw away 100g of the starter.
 2. To the remaining starter, add the 100g flour to the starter and mix in the 100g water.
 3. Cover and leave overnight.

Day 4

- 100g wholemeal flour
 - 100g water
1. Throw away 150g of the starter.
 2. To the remaining starter, add the 100g flour to the starter and mix in the 100g water.

3. Cover and leave overnight. The starter should start to smell pleasantly sour with small bubbles appearing on the surface.

Day 5

- 150g wholemeal flour
150g water
1. Throw away 200g of the starter.
 2. To the remaining starter, add the 150g flour to the starter and mix in the 150g water.
 3. Cover and leave overnight. The starter should appear active and full of bubbles.

Day 6

- 200g wholemeal flour
 - 200g water
1. The starter should be quite active now and be full of little bubbles and smell slightly sour.
 2. Throw away 250g of sourdough starter.
 3. To the remaining starter, add the 200g flour to the starter and mix in the 200g water.
 4. Cover and leave overnight.

Day 7

- The starter should now be very active and full of bubbles and is now ready to use.
- Remember when making your sourdough bread to always retain some sourdough starter which will be fed/refreshed, ensuring you have some sourdough starter for the next dough.

Maintaining your sourdough starter

Hi, I am your sourdough starter. If you look after me I will give you an endless supply of wholesome, tasty sourdough breads. I am pretty easy going and don't require anything too fancy. A regular diet of flour and water will keep me strong and healthy. You can use me every day if you wish but I understand that you're pretty busy and you may only get to hang out with me once a week. I get very hungry when left at room temperature so just pop me into the fridge where I can chill out until you need me. I can't wait for us to bake breads together.

Your sourdough starter/culture is a bubbling living collection of friendly bacteria that will be used to make your dough rise. It is the natural yeast that will be used to make your sourdough bread.

Sourdough starter is best stored in a bowl or plastic container, something that can be covered. Make sure to allow room within the container for the sourdough starter to grow and rise.

To refresh or feed the sourdough starter:

1. Whatever weight of sourdough starter you have add the same weight of flour and the same weight of water.
2. For example, to 200g of sourdough starter add 200g of flour and 200g water. Stir everything together.
3. If you have too much starter discard the excess and keep back what you need.
4. If the sourdough starter is stored at room temperature it will require to be refreshed/fed every day.
5. For the home baker where you might only bake once a week, having to feed/refresh your sourdough starter every day can become quite expensive.
6. Therefore, your starter can be stored in the fridge for up to 10 days and taken out when needed.
7. If using the starter from the fridge:
8. Take the starter out of the fridge the day before you plan to bake. This will allow the starter to come to room temperature. The night before you plan to bake, refresh/feed your starter as per the instructions above. Leave the sourdough starter at room temperature overnight. The next morning the starter should be active and full of bubbles and ready to bake with.
9. Take what you need to make your dough. Feed the remaining starter and return it to the fridge.

White Sourdough



(Makes 2 loaves. Halve the amounts for a single loaf)

Ingredients:

- 800g strong white flour
- 10g salt
- 460ml water
- 320g sourdough starter

Method:

1. Add the flour to a clean mixing bowl. Mix the salt through the flour. Add the water and sourdough starter to the flour. Combine all the ingredients together to form a rough dough.
2. Turn the dough out on to a clean surface and knead for approximately 10 minutes or until the windowpane effect has been achieved. The dough should be smooth, soft and elastic.
3. *When kneading, do not worry if the dough is slightly wet or sticky. Resist the temptation to add any extra flour.*
4. Return the dough to the mixing bowl, cover with cling film and allow the dough to prove for 4 hours at room temperature.

5. After 4 hours turn the dough onto a clean work surface and knock the dough back. *Knocking back the dough simple involves knocking the air from the dough which helps to equalise the temperature within the dough.*
6. Form the dough into a tight round ball.

To prove & bake using a proving basket:

1. Prepare a proving basket by lightly dusting with flour. Place the dough, seamed side facing up, into the proving basket. Loosely cover the proving basket with a clean tea towel and leave to prove for another 3 – 3½ hours.
2. Alternatively, to prove overnight for baking first thing in the morning, place into a fridge and leave overnight.
3. Using a fridge reduces the temperature of the dough allowing it to prove slower and longer which allows for a greater development of flavour within the dough but also increasing its digestibility. As dough ferments or proves the gluten within the dough breaks down. The longer a dough is allowed to prove the more flavour it will contain and the easier it is for your body to digest.
4. To bake, preheat your oven to 230°C / 210°C fan assisted (445°F / Gas 8). Place a shallow baking tray into the bottom of the oven to preheat with the oven.
5. Carefully turn your dough out from the proving basket onto a baking tray dusted with flour (*the domed side with the indentations from the proving basket should now be facing up and the seamed side on the baking tray*).
6. Using a sharp knife cut the surface of the dough, this is what is known as the baker's signature. The dough can be cut up to ½ cm deep. (*This isn't just for aesthetics, scoring the bread also helps control where and how it rises while baking*)
7. Boil a kettle of water then pour the boiled water into the dish that was preheated in the bottom of the oven, this will create steam in the oven while baking.
8. Place the baking tray with the sourdough into the oven and bake for 30 to 35 minutes or until a good crust has formed and the loaf sounds hollow when tapped on the base.

Alternatively, if you do not have a proving basket, you can use a large glass casserole dish to prove and bake your sourdough.

To prove & bake using a Pyrex dish:

1. Line a 2.5l round Pyrex dish with a clean tea towel and dust with flour. Place the formed ball of dough into the Pyrex dish lined with the floured tea towel then place the lid (the inside of the lid lightly greased and floured) on the Pyrex dish. Leave to prove for another 3 – 3½ hours.

2. Alternatively, to prove overnight for baking first thing in the morning, place into a fridge and leave overnight.
3. The reason for using a Pyrex dish is that it acts like a proving basket. The dish acts as a support to your dough. It encourages the dough to take on the shape of the dish and to prove up and not just to spread out flat. The dough will also be baked in the Pyrex dish.
4. Using a fridge reduces the temperature of the dough allowing it to prove slower and longer which allows for a greater development of flavour within the dough but also increasing its digestibility. As dough ferments or proves the gluten within the dough breaks down. The longer a dough is allowed to prove the more flavour it will contain and the easier it is for your body to digest.
5. To bake, preheat your oven to 230°C / 210°C fan assisted (445°F / Gas 8).
6. Flip the Pyrex dish over so the bowl of the Pyrex dish now becomes the lid. Carefully remove the tea towel.
7. Using a sharp knife cut the surface of the dough, this is what is known as the baker's signature. The dough can be cut up to ½ cm deep. *(This isn't just for aesthetics, scoring the bread also helps control where and how it rises while baking)*
8. Cover the dough with the bowl of the Pyrex dish and place the Pyrex dish into the preheated oven.
9. *By baking the dough in the Pyrex dish there is no need to steam the oven. Baking with a lid on the Pyrex dish creates its own steam which will allow the dough to rise and open up while baking. The Pyrex is very similar to the old style of Dutch oven baking.*
10. Bake for 25 minutes then remove the lid from the Pyrex dish and continue to bake, uncovered, for a further 25 minutes until a good crust has formed and the loaf sounds hollow when tapped on the base.
11. Once baked remove the bread from the Pyrex dish and allow to cool.

Christmas Cocktails

Here are a few cocktails to get you through the Christmas period

Alcoholic

Candy Cane Vodka

There are ***only three ingredients*** in this DIY peppermint vodka:

VODKA – 1 CUP

Choose a plain, unflavoured vodka for this infusion.

VANILLA VODKA – ½ CUP

Adding the vanilla vodka gives a warm balance to the minty flavour. Purchased vanilla vodka can be used or you can infuse your own too!

CANDY CANES – 6 6 INCH

Be sure to select a peppermint flavoured candy canes for the best results.

Supplies for making candy cane infused peppermint vodka

- 1-quart Mason Jar
- Candy Canes
- Cheesecloth



What type of candy canes to use for candy cane vodka?

Testing results say using classic red and white peppermint candy canes give the best flavour and colour results.

How to make candy cane peppermint vodka – step-by-step

Making liquor infusions is very easy. This will take less than 5 minutes to put together.

To infuse the Candy Cane Vodka:

1. Pour plain vodka and vanilla vodka in a jar with a lid. Add 6 candy canes, broken up so the liquid covers them.
2. Allow to sit in a cool, dark location for 3-4 days, shaking periodically to mix any sediment into liquid.
3. When ready to use, strain through 2 layers of cheesecloth to trap any sediment. Seal in a jar, store in a cool, dark location until using.



A few tips before grabbing your Mason jar.

- The candy canes will dissolve in probably less than an hour. **Allow the infusion sit undisturbed for about 4 days to let the flavours to fully develop.**
- If you use an ***artificially coloured candy cane*** you will most likely find *its colour to remain in the infused vodka.*
- ***Do not use green and red striped candy canes.*** They will create a dingy coloured vodka.



Candy Cane Cocktail

Candy Cane peppermint vodka pairs perfectly with chocolate flavours for a candy cane martini you'll love!

Candy Cane Cocktail Ingredients

This candy cane martini is a delicious peppermint-chocolate cocktail! Perfect for holiday sipping!

- 3 ounces Candy Cane Vodka
- 2 ounces Crème de Cacao , clear (no colour)
- Dash Angostura Bitters
- 2 6-inch Candy Canes – to make the rimming sugar

NOTE: do not select non-clear Crème de Cacao or you'll have a brown cocktail.

Candy Cane Rimming Sugar

It's very easy to make your own rimming sugar for the cocktail glasses:

- Put candy canes into a blender or mini chopper.
- Process the candy canes until making a granulated sugar.

To make 2 Candy Cane Cocktails:

1. Add Candy Cane vodka, Crème de Cacao, Bitters, and ice to a shaker; shake and strain into a rimmed cocktail glass

Citrus Whiskey Punch



Ingredients

- 15 lemons
- 1 1/2 cups / 301g sugar
- 4 cinnamon sticks
- 2 cups / 473ml bourbon or rye

Directions

1. From lemons, cut 8 long strips zest and squeeze 2 ½ cups / 591ml juice.
2. In a large saucepan, combine the lemon-zest strips, sugar, cinnamon sticks, and 2 cups / 473ml water
3. Heat on medium until sugar dissolves, stirring. Remove from heat.
4. Let stand 10 minutes. Remove and discard lemon zest. Refrigerate lemon syrup until cold. Remove and discard cinnamon sticks.
5. In punch bowl or large pitcher, stir together lemon juice, syrup, bourbon or rye and 1 1/2 to 3 cups cold water. Serve immediately on ice, garnished with lemon twists and cinnamon sticks, or cover and refrigerate up to 3 days.

Makes about 11 cups.

Jingle Juice (like citrus sangria)



SERVES 10 TO 12

prep time: 20 MINUTES

additional time: 4 HOURS

total time: 4 HOURS 20 MINUTES

Ingredients

Citrus Sugar:

- 1 1/2 cups / 301g sugar
- 1 teaspoon lemon zest
- 1 teaspoon lime zest
- 1 teaspoon grapefruit zest
- 1 teaspoon orange zest
- 1 teaspoon ground ginger
- 1/2 teaspoon cinnamon

Punch:

- 3/4 cup / 150g Citrus Sugar
- 1 cup / 236.5ml lime juice
- 1 cup / 236.5ml lemon juice

- 2 cups / 473ml orange juice
- 1 cup / 236.5ml grapefruit juice
- 1 cup / 236.5ml mango nectar
- 1 cup / 236.5ml pineapple juice
- 3 3/4 cups / 887ml Captain Morgan Spiced Rum
- 2 1/4 cup / 532ml Grand Marnier
- 1 1/2 cups / 355ml Amaretto
- 3 cups / 710ml sparkling water
- frozen orange, lemon, lime and grapefruit slices and frozen cranberries, for garnish (see notes)

Instructions

1. Make the citrus sugar by combining the sugar, zests, ginger and cinnamon. Rub the zest between your fingers to release the oils. Let sit at room temperature for 4 hours, or up to a few days in an airtight container.
2. Peel the skins off of the fruit and juice.
3. Make the punch by adding the sugar to the bottom of the punch bowl.
4. Pour in the juice and stir to start to dissolve the sugar.
5. Pour in the alcohol. And the sparkling water.
6. Garnish with frozen cranberries and fruit slices.

Notes

Squeeze the fruit ahead of time and put in a pitcher and keep it icy cold in the fridge. Just give it a shake before you pour it into the punch bowl.

Rumchata Eggnog

Yields: 4

Ingredients

Cinnamon-sugar Rim

- 50g sugar
- 1 tsp cinnamon

Egg nog

- 5 egg yolks
- 67g sugar
- 473ml milk
- ½ tsp cinnamon
- ¼ tsp nutmeg, plus more for garnish
- 1 tsp vanilla
- 177ml heavy cream
- 237ml RumChata
- Cinnamon sticks for garnish (optional)

Instructions:

1) Make cinnamon sugar rim:

- a) Combine cinnamon and sugar on a shallow plate.
- b) Moisten the rim of each glass with water and dip into the cinnamon sugar.
- c) Set aside

2) Make egg nog:

- a) In a large saucepan, whisk egg yolks and sugar to combine
- b) Add milk, nutmeg, cinnamon and vanilla and turn on heat to medium-low
- c) Cook for about 10 minutes or until the mixture is thick enough to coat the back of a spoon.
Do not boil
- d) Remove from heat, stirring in the heavy cream and RumChata.
- e) Refrigerate until chilled.
- f) When ready to serve, pour into cups and sprinkle with additional nutmeg. Garnish with cinnamon sticks

Cranberry Mimosas



INGREDIENTS

- 1 lime, halved
- 2 tbsp. sugar
- 1 cup / 237ml sweetened cranberry juice
- 1 bottle champagne
- 12 fresh cranberries
- 4 small sprigs fresh rosemary

DIRECTIONS

- 1) Rim champagne flutes with lime and dip in sugar. Pour 1/4 cup / 59ml cranberry juice into each glass and top with champagne.
- 2) Use a toothpick to poke a hole through cranberries. Thread rosemary skewer through cranberries and garnish mimosas.

Blood Orange Spritz



Ingredients

- 1/4 cup / 59ml blood orange juice
- 1 tbsp. Aperol
- Sparkling wine
- Blood orange twist, for serving

Directions

- 1) Fill cocktail shaker with ice.
- 2) Add blood orange juice and Aperol and shake well for 1 minute.
- 3) Strain into champagne coupe and top with sparkling wine.
- 4) Serve with blood orange twist.

Cranberry Gin Fizz



INGREDIENTS

For the Cranberry Syrup:

- 1/2 cup / 64g cranberries
- 3/4 cup / 150g granulated sugar
- 3/4 cup / 177ml water
- 4 sprigs fresh thyme

For the Cocktail:

- 2 oz. gin
- 3/4 oz. Cranberry Syrup (see below)
- 3/4 oz. fresh lemon juice
- 1/2 oz. elderflower liquor
- Ice
- Club soda
- Fresh cranberries, to garnish
- 2 sprig fresh thyme, to garnish

DIRECTIONS

1) Make the Cranberry Syrup:

- a) Simmer cranberries, granulated sugar, and water in a small saucepan over medium heat until sugar dissolves and cranberries break down – this should take about 10 to 12 minutes.
- b) Stir in 4 sprigs fresh thyme.
- c) Cool to room temperature.



d) Strain and discard solids.

2) **Make the Cocktail:**

- a) Combine gin, Cranberry Syrup, fresh lemon juice, elderflower liquor, and ice in a cocktail shaker.
- b) Shake until chilled and strain into 2 glasses.
- c) Top with ice and club soda.
- d) Garnish each drink with fresh cranberries and 1 sprig fresh thyme.



Warm Tea-and-Cider Punch

6 servings

INGREDIENTS

- 6 cups / 1.4 litres fresh apple cider
- 8 English breakfast tea bags
- 1 sliced lemon
- 4 1/2 oz. bourbon

DIRECTIONS

1. Bring 6 cups of fresh apple cider to a boil in a large saucepan.
2. Reduce heat and simmer until cider is reduced to 3 cups / 0.7litres. This should take 30 to 45 minutes.
3. Remove from heat and add 8 English breakfast tea bags and 1 sliced lemon
4. Steep for 4 minutes. Discard tea bags.
5. Stir in 4 1/2 ounces bourbon.
6. Serve warm.

Ramos Gin Fizz



Ingredients

- 2 oz. gin
- 1 egg white
- 1 tbsp. lemon juice
- 1 tbsp. lime juice
- 1 tbsp. heavy cream
- 1 tbsp. simple syrup
- 3 drops orange blossom water
- Club soda

Directions

1. In a cocktail shaker (with no ice), shake gin, egg white, lemon and lime juice, heavy cream, simple syrup, and orange blossom.
2. Add ice and shake until cold.
3. Strain into a Collins glass and top with a splash of club soda.

Mocktails

Slow-Cooker Peppermint Bark Hot Chocolate

Makes 12

Ingredients

8 cups / 1.89litre whole milk
1 can sweetened condensed milk
3 cups / 384g bittersweet or semisweet chocolate chips
1/4 cup / 59ml. crème de menthe or vodka
1 tbsp. vanilla extract
1 tsp. peppermint extract
1/4 tsp. salt
Whipped cream
Crushed candy canes

Directions

1. Put the milk, sweetened condensed milk, chocolate chips, crème de menthe (or vodka), vanilla extract, peppermint extract, and salt in a slow cooker.
2. Cover and cook on high for 2 hours or until combined, whisking vigorously halfway through to help chocolate melt.
3. Switch to warm for serving. Set out whipped cream and crushed candy canes, for topping.

Non-alcoholic mulled wine



Ingredients

- 500ml pomegranate juice
- 25g golden caster sugar
- handful of frozen blackberries
- 250ml apple juice
- 1 cinnamon stick
- 1 star anise
- 4 cloves
- 3 black peppercorns
- 1 orange, quartered

Method

- 1) Put the pomegranate juice, sugar, blackberries and apple juice in a saucepan.
- 2) Add the cinnamon, star anise, cloves, peppercorns and orange.
- 3) Heat gently until simmering.
- 4) Taste for sweetness, then strain into heatproof glasses.

Non-alcoholic eggnog



Ingredients

- 1 vanilla pod, split and seeds scraped out
- 4 egg yolks
- 100ml sugar syrup
- 100ml double cream
- 500ml whole milk
- ice

Method

- 1) Put the vanilla seeds in a large bowl.
- 2) Add the egg yolks and sugar syrup, and beat with an electric whisk until pale, about 2-3 mins.
- 3) Add the cream and milk, and beat again until just combined.
- 4) Fill a large jug with ice, then strain in the eggnog mixture.
- 5) Stir gently until the outside of the jug feels cold, then pour the eggnog into tumblers to serve.

Vegan eggnog



Ingredients

- 25g pitted dates
- 25g cashew nuts
- 25g dried apricots
- ¼ tsp mixed spice
- 100ml brandy
- 1 vanilla pod , seeds only
- 1l sweetened almond milk
- ice , to serve
- nutmeg , to serve

Method

- 1) Soak the dates, cashews, apricots and mixed spice in the brandy overnight.
- 2) The next day, tip the mixture into a blender and add the seeds from the vanilla pod and the almond milk.
- 3) Blitz until smooth, then pour into eight tall glasses (use a sieve, if you like) with ice and grate some nutmeg on top.

Alcohol-free passion fruit martini



Ingredients

- 3 passion fruits , halved
- 1 lemon , juiced
- 1 egg white
- 100ml alcohol-free spirit
- 2 tsp sugar syrup
- handful of ice
- sparkling grape juice , to serve

Method

- 1) Scoop the flesh from four of the passion fruit halves into a cocktail shaker.
- 2) Add the lemon juice, egg white, spirit and syrup and shake vigorously until frothy.
- 3) Add the ice, then shake again until the outside of the shaker feels cold.
- 4) Double strain into martini glasses (see tip below).
- 5) Top up the martinis with the grape juice and garnish with the remaining passion fruit halves.

HOW TO DOUBLE STRAIN

To 'double strain' means to cover the cocktail shaker with a hawthorne strainer (or use the integrated strainer if you have a cobbler-style shaker) while holding a fine sieve over your glass and pouring the liquid through it. The first strainer holds back the ice, while the second, finer strainer gets rid of any smaller bits, such as pips.

Chai latte



Ingredients

- 2 cinnamon sticks
- 8 cardamom pods
- 4 cloves
- 6 peppercorns
- 1 star anise
- 2cm piece ginger, sliced
- 3 black teabag (such as ceylon, assam or English breakfast)
- 500ml whole milk, or coconut milk also works well
- 1-2 tbsp brown sugar
- pinch cinnamon to serve

Method

- 1) Toast the spices in a dry frying pan until they are fragrant
- 2) Put the spices, the ginger and tea bags into a teapot or cafetière with 500ml freshly boiled water and leave to infuse for 10 mins.
- 3) Heat the milk with the brown sugar, stirring until the sugar has dissolved.
- 4) Once lightly steaming froth the top with a milk frother or whisk to create some foam.
- 5) Strain the tea between 4 mugs, or heatproof glasses, then pour in the milk, keeping the froth back.
- 6) Stir to combine.
- 7) Top each latte with a bit of the milk foam then dust with a pinch of cinnamon.

Pear & rose punch



Ingredients

- 1l pear juice
- 1 vanilla pod
- 1 tbsp golden caster sugar
- 4 cardamom pods
- few slices root ginger
- 25ml raw apple cider vinegar
- ½ tsp rosewater
- 250ml sparkling water
- ice

For the garnish

- rosemary sprigs
- thyme , leaves picked
- sliced red pear
- handful frozen redcurrants

Method

- 1) Pour the pear juice into a large pan. Add the vanilla pod, golden caster sugar, cardamom pods and root ginger, then bring to a simmer.
- 2) Leave to cool completely, then strain into a punch bowl or jug.
- 3) Add the raw apple cider vinegar, rosewater and sparkling water.
- 4) Garnish with rosemary sprigs, thyme, sliced red pear and a handful of frozen redcurrants.
- 5) Add ice and serve.

Pomegranate mojito mocktail



Ingredients

- 3 tbsp pomegranate seeds
- big bunch mint
- 2 limes , quartered, plus slices to garnish
- 1l pomegranate juice
- 500ml lemonade

Method

- 1) A day ahead, divide the pomegranate seeds between the holes in an ice cube tray, top up with water and freeze.
- 2) Reserve half the mint for serving, and tear the rest into a large jug with the lime quarters.
- 3) Using a rolling pin, bash the mint and lime to release the flavours.
- 4) Add the pomegranate juice and lemonade.
- 5) Put ice cubes in each glass, then strain over the pomegranate mix through a small sieve.
- 6) Garnish with lime slices and more mint.

Gin-free G&T



Ingredients

- 5 cardamom pods
- ½ cucumber
- 1 chamomile teabag
- ½ bunch mint leaves , plus extra to garnish
- 1 strip lemon zest
- 5 cloves
- ½ bunch rosemary
- tonic water , to top up
- ice
- few pomegranate seeds , to garnish (optional)

Method

- 1) Bruise the cardamom pods and slice the cucumber.
- 2) Put them both in a large jug and add the chamomile teabag, mint leaves, lemon zest, cloves and rosemary.
- 3) Top up with 500ml cold water.
- 4) Leave to infuse in the fridge for 2-4 hrs.
- 5) To serve, strain the infused water and pour 50ml of it into each glass.
- 6) Top up with tonic water and lots of ice.
- 7) Garnish each one with a few more mint leaves and pomegranate seeds, if you like.

Faux fizz



Ingredients

- 2 tsp apple cider vinegar
- sparkling water , to top up
- For the base syrup
- 1 sliced pear
- 4 dried apricots
- 75g golden caster sugar
- 25g honey
- 1 sprig rosemary , plus extra to garnish (optional)
- 1 strip lemon zest

Method

- 1) To make the base syrup, put the sliced pear, dried apricots, golden caster sugar, honey, sprig of rosemary and a strip of lemon zest in a saucepan with 100ml water.
- 2) Heat for 10 mins or until the sugar has dissolved and the pear is very soft, then leave to cool completely.
- 3) Strain the syrup into a jug, add the apple cider vinegar and chill in the fridge for at least 30 mins.
- 4) Pour about 25ml of the syrup into a champagne flute and top with cold sparkling water.
- 5) Garnish with a rosemary sprig, if you like.