





## Ingredients

- 2 cups Icing Sugar
- 2 tbsp Milk
- 1 tsp Vanilla
- Food Colouring

## Directions

1. Mix icing sugar and milk together. Add more or less milk to achieve desired consistency.
2. Add in Vanilla.
3. Divide Icing into separate bowls.
4. Mix Food colouring into each bowl.



# Christmas Crepes



## Ingredients

- 4 eggs
- 1 Cup Milk
- 1 Cup Water
- 2 Cups Flour
- 4 tbsp Oil
- 1 tsp Sugar
- 1/4 tsp Salt

Enjoyed on Christmas morning ever since I was a little girl!

## Directions

1. Beat Eggs until frothy.
2. Add all ingredients into eggs.
3. Refrigerate overnight.
4. Add a little milk before cooking if batter is too thick.
5. Heat non stick pan on medium heat. Pour 1/4 cup of batter into greased crepe pan. Tip to swirl and coat the bottom of the pan. Remove when underside is slightly browned. No need to flip.
6. Stack between parchment paper. Freezes well.

# Christmas Crack



## Ingredients

- 1 package saltine crackers
- 1 cup brown sugar
- 1 cup butter
- 1/4 tsp salt
- 1 tsp vanilla
- 2 cups chocolate chips

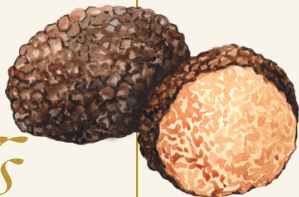
## Gather Before Making



## Directions

1. Place crackers side by side on a parchment paper covered pan.
2. Combine butter, brown sugar, and salt in a saucepan. Cook over medium heat until it boils and thickens. Be careful it is very hot!
3. Stir vanilla into mixture.
4. Pour mixture overtop of crackers.
5. Heat oven to 400F and bake for 5 minutes.
6. Spread chocolate chips overtop of crackers while hot. You may need to put the pan back in the oven for a few minutes to get the chocolate to melt.
7. Optional: Sprinkle a small amount of salt on top or other toppings like nuts or crushed candy cane.
8. Freeze and crack into pieces.
9. Store in a freezer bag and serve frozen.

# *Peanut Butter Balls*



## Ingredients

- 1 1/2 cup peanut butter
- 1/2 cup butter
- 1 tsp vanilla
- 4 cups icing sugar
- 2 cups chocolate chips
- 2 tbsp butter

## Gather Before Making



## Directions

1. Mix peanut butter, butter, vanilla and icing sugar together.
2. Shape into balls and refrigerate for a few hours.
3. Melt chocolate and butter together.
4. Dip balls into chocolate and place on a parchment paper lined pan. Refrigerate until firm.

# Whipped Shortbread Cookies



## Ingredients

- 3 cups flour
- 1/2 cup corn starch
- 1 cup icing sugar
- 1lb of butter (2 cups)

## Gather Before Making



## Directions

1. Mix butter and icing sugar together until creamy.
2. Blend in corn starch and flour until well combined.
3. Spoon tablespoon size balls onto a parchment paper lined baking sheet. Top cookies with a maraschino cherry, chocolate piece or sprinkles.
4. Preheat oven to 350F.
5. Bake for 10-15 minutes.
6. Optional; Dip in melted chocolate once cooled.