

COOKBOOK

VOLUME 01

CUMULUS

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2020

CUMULUS ARCHITECTS INC.



ABOUT

Our team at Cumulus is pleased to share with you a small collection of personal kitchen memories and hope they will inspire you to revisit your own holiday favorites with friends and family!

Cumulus is marking our 5th anniversary with a renewed commitment to the Daily Bread Food Bank.

"I have been with you every day of my life. You know, do you not, that is has been so? And, I shall be with you every day that is left to me. Every evening I shall sit down, if not in flesh, which means nothing, in spirit, which is all, to dine with you, just like tonight. For tonight I have learned that in this world anything is possible."

Isak Dinesen, Babette's Feast



CONTENTS

THE PRE-SHOW

10 *Log Cabin Cocktail*
12 *Holly Punch*
14 *Roasted Vegetables on Bread*
16 *Pork Siomai*
18 *Koren-Style Beef*
20 *Crab Tarts*
22 *Sushi Baked*

THE ACCOMPANIMENTS

26 *Cardamom Buns*
28 *Warm Twisted Cheese Bread Sticks*
30 *Cranberry Orange Relish*
32 *Rotkohl (Braised Red Cabbage)*
34 *Easy Peasy Smarty Hearty Lentil Soup*
36 *Chicken & Spinach Gnocchi Soup*
38 *Chestnut Sausage Stuffing*
40 *Brother Andre's Holiday Meat Pie*
42 *Breege's Chistmas Mince Meat*
44 *Breege's Thin Crust Mince Meat Tarts*
46 *Franks Buffalo Chicken Wing Dip*



CONTENTS

THE MAIN EVENT

50 *Red Wine Braised Short Ribs*
53 *Marco's Gravlax*
54 *Boxing Day Soufflé*
56 *Texas Style Oven Brisket*
58 *Veggie Cabbage Rolls*

THE SWEET STUFF

62 *Café Con Leche Jelly*
64 *Peanut Butter Blossoms*
66 *Tiramisu*
68 *Apple Crisp*
70 *Pistachio Fingers*
72 *Granny's Peanut Butter Chews*
74 *Stollen (German Christmas Bread)*
76 *Christmas Torte*
78 *Mud Balls*
80 *Pumpkin Streusel Coffee Cake*
82 *Pumpkin Pie Macrons*
84 *Classic Shortbread*
86 *Mia's Dog Treats*



THE PRE-SHOW

10 *Log Cabin Cocktail*
12 *Holly Punch*
14 *Roasted Vegetables on Bread*
16 *Pork Siomai*
18 *Koren-Style Beef*
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22 *Sushi Baked*

LOG CABIN COCKTAIL

The drink you will definitely need after hunting for all the ingredients...but well worth it.

temperature:	prep time:	bake time:	serves:
n/a	2 min	n/a	2

what

1 oz whiskey
1oz Averna Amaro
1oz Dolins Rouge
5 drops vanilla (or to taste)
1/4oz simple syrup
1.5oz fresh lemon juice (or to taste)
5mL chocolate bitters

how

Shaken and not stirred!

Shake with ice, and pour over a large cube. Garnish with chocolate shavings (from your leftover Halloween candy perhaps).

Enjoy!



HOLLY PUNCH

I make this every year and my kids love it as much as I do. It's a beautiful red punch.

temperature:	prep time:	bake time:	serves:
n/a	10 min	n/a	16

what

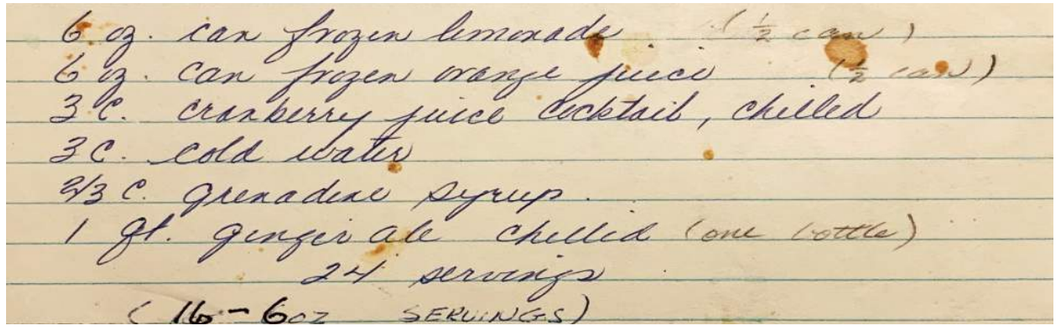
½ can (177ml) frozen concentrated lemonade
½ can (177ml) frozen concentrated orange juice
3 cups cranberry cocktail, chilled
3 cups cold water
⅔ cups grenadine syrup
946 ml (1 bottle) ginger ale, chilled

how

Cut each can of frozen concentrated juice in half. Empty a half can of lemonade and half can of orange juice concentrate into a large punch bowl. Freeze the other half cans of orange and lemonade concentrate to use for future use (usually Christmas dinner, New Year's Eve...). Add cranberry cocktail, water, grenadine syrup and mix well.

If using right away add the ginger ale otherwise keep the punch cold (the garage in December usually works well!) and add the ginger ale just before serving.

original


6 oz. can frozen lemonade (½ can)
6 oz. can frozen orange juice (½ can)
3 C. cranberry juice cocktail, chilled
3 C. cold water
2/3 C. grenadine syrup
1 qt. ginger ale chilled (one bottle)
24 servings
(16 - 6oz SERVINGS)



ROASTED VEGETABLES ON BREAD

Any easy one with the help of BBQ. Worth doing any time of year and even better if you love anchovies. Makes a great winter or summer lunch with a simple salad.

temperature:	prep time:	grill time:	serves:
bbq/grill high	45 min	1 hr	24

what

2 x 200g aubergines (eggplant)
3 large red peppers
2 large onions, left unpeeled
1 fat garlic clove, very finely chopped
a little red wine vinegar
some good extra virgin olive oil
4 large or 8 smaller slices rustic white bread
8 anchovy fillets (or more if I'm eating these)
8 black olives
sea salt flakes

From Rick Stein - Spain

how

Light the barbecue or preheat the grill to high.

Pierce the aubergines near the stalk end with a fork to prevent them from bursting, then barbecue or grill for 30 minutes, turning them regularly, until their skins are black, the insides feel soft and they smell smoky.

Halve the onions and barbecue or grill with the peppers, turning them regularly. The peppers will take 15-minutes and the onions about 25-30 minutes.

When all the vegetables are cooked, leave them to cool then peel away the blackened skins, discarding the stalks and seeds from the peppers.

Pull the aubergines and peppers into long thin strips and break the onions into pieces. Arrange them on a large serving plate and sprinkle with ½ teaspoon of salt.

Just before serving, sprinkle the garlic, a few drops of vinegar and some olive oil over the vegetables. Barbecue or toast the slices of bread until nicely browned on both sides.

Pile some of vegetables onto each slice and garnish with the anchovy fillets and black olives.

Serve straight away while the bread is still crunchy.



PORK SIOMAI

It's tasty and filling! This dish makes a great appetizer, snack or main meal. It's easy to prepare but the wrapping part is a little bit of work.

temperature:	prep time:	steam time:	serves:
steamed	2.5 hrs	20-30 min	36

what

MARINADE
1 liquid cup low sodium soy sauce (Kikkoman with green label is the best)
1 liquid cup oyster sauce
4 tbsp white sugar
4 tbsp sesame oil
4 tbsp tempura sauce

FILLING
2lbs lean ground pork (less fat content the better)
1 lb headless shrimp (peeled and sliced)
ground fresh onion
ground carrot bulb
1 sliced spring onion
2 eggs
Garlic powder and pepper to season
Siomai Wrapper

how

MARINADE (can stay refrigerated for 5 days)
Combine all ingredients and evenly stir.

Use half to marinade the filling and half as dipping sauce. You can add garlic powder, chili oil or lime to the sauce base to get the flavor you prefer.

FILLING
Combine in one bowl mixing well. Pour in half of the marinade and set aside for two hours.

Individually wrap 1 tsp of the marinaded filling in a Siomai wrapper. Steam for 20-30 min. Wrapping method may affect cooking time; avoid loose and peaked edges.

hot tip

Wrappers at room temperature are much easier to work with.



KOREAN-STYLE BEEF

This is still one of my favorite Christmas Eve hors d'oevres – you just have to make sure you don't get distracted and set the fire alarm off if you leave them under the broiler too long!

temperature:	prep time:	broil time:	serves:
broil	20 min + 6hrs refrigeration	2 min	8

what

1 lb boneless top sirloin steak
2 tbsp vegetable oil
¼ cup soy sauce
1 clove garlic, crushed
¼ cup onion, minced
⅛ tsp pepper
¼" slice fresh ginger root, finely chopped
(or ¼ tsp ground ginger)
1 tsp honey

how

Partially freeze steak and cut into very thin slices. Thread the meat on 15 to 20 6" long bamboo skewers by pushing skewers in and out of meat strip as if sewing.

In 9"x5" pan, combine oil, soy sauce, garlic, onion, pepper, ginger and honey. Place skewered meat in marinade, turning to coat all sides. Cover and refrigerate 6 hours or overnight. Turn occasionally.

Preheat broiler. Place oven rack 5-8" from heating element. Drain meat, reserving marinade. Broil meat in oven for about 2 minutes. Baste several times with reserved marinade. Broil until evenly browned.



CRAB TARTS

A bit of work (no....getting meat from crabs is A LOT of work) but a seriously impressive result. Made initially for my birthday by Kit but has emerged as the food that best says 'special occasion'.

temperature:	prep time:	bake time:	serves:
400 - 425°	1.5 hrs	10 min & 5-6 min	12

what

1 quantity (approx. 175gm) shortcrust pastry
1 large cooked brown crab (or substitute canned or frozen crabmeat)
5 + 1 tbsp olive oil
8 garlic cloves (4 bruised and 4 finely chopped)
200g canned chopped tomatoes
60ml white wine
60ml brandy
3 fresh bay leaves
1 large sprig tarragon
1 small bunch flat-leaf parsley
100g shallot, finely chopped
40gm finely chopped carrot
½ tsp crushed dried chilli flakes
225g skinned, seeded and chopped tomatoes (fresh or from a can)
25g fresh white breadcrumbs
salt and freshly ground black pepper

From Rick Stein - Spain

how

Preheat oven to 200°C/400°F. Roll out pastry very thinly and cut out twelve 9cm discs using a plain pastry cutter. Use these to line lightly greased small tartlet tins that measure 6.5cm across the base. Do this in batches if you don't have enough tins. Line each one with small discs of foil and place on a baking tray and bake blind for 10 minutes or until golden brown. Remove and set to one side.

Remove the white meat from the crabs and set aside. You should have about 225g. Put all the debris, except for the back shells, in a pan and crush them slightly with the end of a rolling pin. Add 2 tablespoons of oil and the bruised garlic cloves and fry over a high heat for 5 minutes.

Add the canned tomatoes, wine, brandy, 200ml water, bay leaves, tarragon and the stalks from the bunch of parsley. Bring to the boil, lower the heat and simmer for 30 minutes, then strain into a bowl or clean pan. Discard everything left in the sieve.

Heat 3 tablespoons of oil in a medium-sized pan over a medium heat. Add the remaining garlic, the shallot, carrot and crushed chilli flakes and cook gently for 10 minutes until very soft, sweet and lightly browned. Add the fresh tomatoes, crab shell stock and a pinch of salt and simmer until the mixture has reduced to a thick sauce. Finely chop the remaining parsley leaves and stir in all but 1 tablespoon with the crab meat and a little more seasoning to taste.

Set the oven to 220°C/425°F. Spoon the mixture into the pastry cases.

Stir the teaspoon of olive oil into the breadcrumbs with the parsley and sprinkle on top. Bake for 5-6 minutes until the topping is crisp and golden.

Serve warm.



SUSHI BAKED

This is my quarantine food experiment which turned out to be a "big hit" because everybody loves it. Very quick and easy to make. You should try it!

temperature:	prep time:	broil time:	serves:
390°	20 min + 6hrs refrigeration	15 - 20 min	10 - 12

what

4 cups freshly cooked Japanese rice
3 tbsp rice vinegar
1 tbsp sugar
1 tsp salt

FURIKAKE
½ cup sesame seed
½ cup roasted seaweed crumbled/cut into small bits

CREAMY TOPPING
1 package of imitation crab meat
1 ripe mango - diced
1 medium cucumber – diced
½ cup Japanese mayonnaise
½ cup cream cheese
1 tbsp sriracha

how

Cook rice. Mix rice vinegar, salt and sugar in a small bowl and pour over freshly cooked rice.

Mix cream cheese, Japanese mayo and sriracha in a separate bowl. Add diced mango, cucumbers and crab meat and a little bit of salt to taste.

Using a very low heat, toast the sesame seed until brown, mix the seaweed crumbled and put it in a bowl.

ASSEMBLY
In a rectangular pan, spread the sushi rice evenly. Sprinkle a thin layer of Furikake. Add the creamy topping then spread evenly. Sprinkle the remaining mango and cucumber and put more Furikake on top.

Drizzle with Japanese mayo and sriracha.
Baked for 15-20 minutes. Scoop a portion and wrap it in seaweed wrapper.





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CARDAMOM BUNS

This Cardamom Bun recipe is based on one my family in Sweden used to make. The original Swedish recipe called for fresh yeast, this version uses dry yeast instead. It took a lot of experimenting to get it just right, these buns turn out fluffy and delicious every time!

temperature:	prep time:	bake time:	serves:
225°	2 hrs	8 - 10 min	25

what

DOUGH
500 mL milk
2 X 7 g dried yeast sachets
150 mL sugar
1.4 L (840 g) flour
2 tsp ground cardamom
½ tsp salt
150 g butter

FILLING
125 g butter
75 mL sugar
1 ½ tbsp ground cardamom
1 pinch salt

BEFORE THE OVEN
1 egg lightly beaten
(pearl) sugar

how

Dough: Mix the dry ingredients and put everything in the mixing bowl. Add softened butter in knobs.

Knead dough thoroughly, in mixer for 5 – 10 minutes, or by hand. Cover and let rest for at least 40 minutes.

Filling: Mix together all ingredients for the filling. Roll out dough on a lightly floured surface to make a large rectangle, 3-4 mm thick.

Spread the filling over the dough and fold dough in half, to create a long and narrow rectangle.

Cut in 2-3 cm wide strips. Twist dough strips and coil them together to make a dough 'nest'.

Evenly space the buns out on baking trays lined with parchment paper, cover and leave to prove for approximate 40 minutes.

Brush each bun lightly with the egg, and sprinkle sugar.

Bake in the middle of the oven for 8-10 minutes or until they turn golden brown.



WARM TWISTED CHEESE BREAD STICKS

This is a newer family favorite. These breadsticks are great because they taste amazing and can be prepared a month in advance and go straight from freezer to oven on Christmas Eve.

temperature:	prep time:	bake time:	serves:
385°	2 hrs	15 - 20 min	20

what

1 ½ cups gruyere cheese, grated
1 ½ cups Parmigiano-Reggiano, grated
½ tsp cayenne pepper (or less if serving to children)
1 tsp paprika
1 tsp salt
500g puff pastry

how

Combine the chesses with the cayenne, paprika and salt.

If the puff pastry has two sheets, roll out each sheet to a rectangle that is 9x18" and ¼" thick. Brush or mist both sheets with a little water, then sprinkle ¼ of the cheese mixture overtop of each. Using a rolling pin, lightly press the cheese into the pastry.

Slide pastry onto a parchment-lined baking sheet and place in the fridge to firm up for about 20 minutes.

Remove from the fridge and place sheets, cheese side down, and press the remaining cheese into the exposed sides.

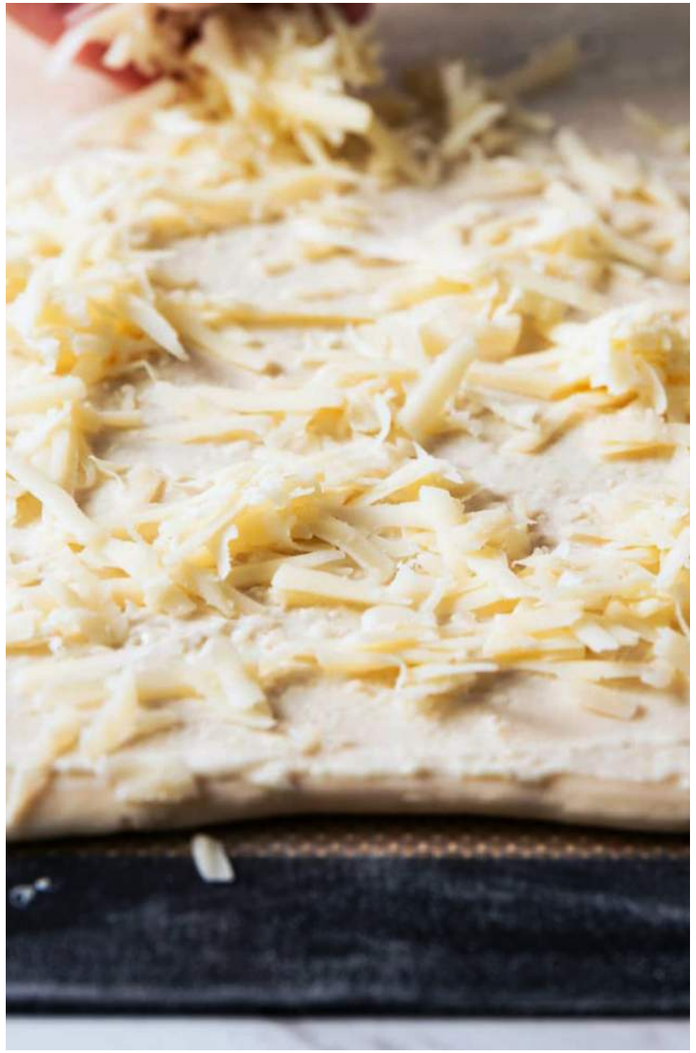
For each sheet, fold ⅓ of the pastry from the short end to the centre. Fold the other short end over that. Turn it to a horizontal position and roll out again into a rectangle ¼" thick.

Cut widthwise into ½" wide strips. Twist each strip from each end to make a spiral. Makes 40 bread twists.

Lay the cheese straws in a single layer on the baking sheet lined with parchment paper and place into the freezer until frozen. Once frozen wrap tightly. They will keep well up to a month.

Bake from frozen in a single layer at 385 F for 15-20 minutes until puffed and golden.

Serve warm.



CRANBERRY ORANGE RELISH

Grew up with Ocean Spray cranberry bogs behind the house. This was a holiday staple – its great with turkey and a fresh alternative to cranberry sauce.

temperature:	prep time:	cook time:	serves:
n/a	20 min	n/a	everyone

what

4 cups fresh cranberries (not frozen)
2 oranges
2 cups Sugar
1-2 small apples (optional)

how

Wash and dry fruit. Cut and core apple if using. Cut and de-seed oranges, leave peel on. Blenderize and add sugar. Stir and chill.







ROTKOHL (BRAISED RED CABBAGE)

The quintessential sweet and sour cabbage side dish. Often served as a side dish to meats like sausages or sauerbraten, and accompanied with a starch, like potatoes, spaetzle, potato dumplings or potato pancakes. But goes with most anything.

temperature:	prep time:	cook time:	serves:
medium - high	10 min	2.5 hrs	everyone

what

1 ½ pounds red cabbage ,very thinly sliced
1 large yellow onion ,finely diced
1 large semi-tart apple, peeled, cored and diced
4 slices thick bacon, chopped
2-3 tbsp red wine vinegar
1/2 cup broth
½ cup red wine (optional)
1 bay leaf
3 whole cloves
3 juniper berries
1 tsp sugar
1 tsp salt

how

Cook bacon in a Dutch oven over medium-high heat until crisp. Remove bacon from pan, reserving 1 tablespoon of drippings, and set bacon aside.

Add onion to drippings in pan and cook until caramelized and just beginning to brown, about 7-10 minutes. Add the cabbage and cook for another 5 minutes.

Add the apple, broth, bay leaf, cloves, juniper berries, red wine vinegar, red wine (optional), sugar and salt. Bring to a boil, reduce the heat to low, cover and simmer for 2 hours, stirring occasionally.

Add more broth if needed.

Simmer for another minute.

Add more salt, sugar and vinegar to taste.
Pull out the juniper berries, cloves, bay leaf. Sprinkle with bacon.

hot tip

If you don't want the crunchy bacon as a topper you can keep it in the mix while you are cooking. Just make sure not to cook to a crisp and still drain some of the drippings out.



EASY PEASY SMARTY HEARTY LENTIL SOUP

This soup is like a warm hug in a bowl, perfect for winter lazy days. It's also a good precursor or in-between-food before big dinners .

temperature:	prep time:	cook time:	serves:
medium heat	15 min	40 min	25

what

1 cup cooked lentils (canned is fine also)
1 medium tomato, diced
2 carrots, diced
1 celery stalk, chopped
2 cloves garlic, minced
1 medium onion, chopped
1 ½ cups Kale, chopped
1-2 cups chicken broth (or vegetable broth)
2 teaspoons olive oil
1 bay leaf
1 tsp thyme or basil depending on taste
salt and pepper to taste
You can also add pearl barley, but it will increase cooking time

how

First, you need to sauté the onions, garlic, carrots and celery (and any other "hard" ingredients like extra seasonal vegetables you may add) in the olive oil on medium heat until the onions are semi-transparent.

Toss in the diced tomatoes and give it a stir.

Add the cooked lentils and stir for a few minutes. If you're using canned lentils, drain them and don't cook them too long in this stage - simply pour them in and immediately move to the next step or else the lentils may become overcooked.

At this point you can add the teaspoon of thyme or basil. Stir until fragrant.

Pour in the broth – I usually prefer a stronger taste so I concentrate the broth with another bouillon cube as needed. Add more water to your preferred taste and depending on the size of the pot.

Toss in the chopped kale. Bring soup to a boil and then reduce heat.

Place the bay leaf on the surface of the soup and let simmer on low-med heat for a half hour to forty-five minutes, stirring every so often.

Add salt and pepper. You may also put in some lemon juice.

Enjoy!

hot tip

This recipe is an amalgamation of tips given by my mother, from recipes found in cookbooks and online, and my own brain, so take it with a grain of salt (literally). You can season it more with other herbs/spices if you like, but you will lose the taste of the lentils, which in my opinion is the whole point.



CHICKEN & SPINACH GNOCCHI SOUP

It's a pasta that most people don't think of to use for soup – but potato gnocchi is what sets this recipe apart from the other chicken soups out there. It's blend of fried spinach, spices and creamy chicken broth base makes for a hearty and delicious app or main to be shared.

temperature: slow cooker low heat

prep time: 15 min

bake time: several hours

serves: 6 - 7

what

3-4 chicken breasts
onion (puree or chopped fresh if preferred)
garlic (puree or chopped fresh if preferred)
1 stalk of celery (chopped finely)
1 large carrot (chopped finely or shredded)
1 package of raw spinach
1-2 cartons of chicken broth (1L-2L, depending on how thick you want your soup)
1-2 cups of 2% milk or heavy cream (depending on how thick you want your soup)
1 can of cream of potato soup
1 large bag of potato gnocchi ~750g
salt + pepper

how

Chop chicken breasts into small cubes and place in slow cooker to begin cooking.

Add chicken broth, cream of potato soup and all vegetables.

Fry a large quantity of spinach leaves in frying pan. Once cooked, transfer into slow cooker to join rest of ingredients.

Pour entire contents of gnocchi pasta into soup mixture and let cook for several hours on low heat.

Approximately 15 minutes before serving, add milk and/or cream to thicken the mixture.

Salt and pepper to taste



CHESTNUT SAUSAGE STUFFING

A New England Special.

temperature: 400°

prep time: 45 min

bake time: 30 min

serves: 3 x 1½ qt. casseroles

what

½ lb fresh/500g pre roasted peeled chestnuts chopped
3 onions chopped
½ bunch celery chopped
½ bunch parsley chopped
small handful cranberries or a small peeled chopped apple (optional)
1 stick butter (can use less)
2 tbsp bell's poultry spice (or sage and thyme)
season with salt/Pepper
½ a loaf bread, cubed and dried dry out
2 cups dried mushrooms
1 lb pork sausage (frozen Jimmy Dean pork sausage)

how

Sauté together onions, celery, parsley and mushrooms – if using fresh, cranberries/apple, butter and spices. Taste. Put in large bowl. Set aside.

If using dried mushrooms soak in hot water then drain and chop. Add mushrooms and bread to large bowl. If not using mushrooms, add bread to mix.

Note on the Chestnuts:
Can use fresh or roasted/pre peeled. Peeled is so much easier. If using roasted/pre peeled: 300-500 G (depends on how much you like chestnuts).

If using fresh: Shell and skin ¼ - ½ lb. chestnuts. Make a criss-cross slit in each nut on flat side just through shell. Cover nuts in water and boil low 10-15 min.

Drain & peel when cool enough to handle but still warm. Shell has to be peeled - inner skin okay. Slow boil peeled nuts till tender and chop or food mill.

Add chestnuts to sauté mix.

Cook sausage to crumbly and also add to mix.

Stir, taste and season. If your mix is looking too dry add some broth.

Oil casserole dish(s) and fill.

Cover tightly with foil and bake until mostly heated through, about 20 minutes. Remove foil and bake until crispy edges form - 10 minutes longer.





BROTHER ANDRE'S HOLIDAY MEAT PIE

Let the great meat pie debate rage on! Potatoes or no potatoes, onions and veggies or Plain Jane (my Great Grandmother was Jane, so no shade on Jane), raisins or no raisins. I say no dried fruit of any kind in any dish – especially baking – save them for decorations or emergency caulking around those drafty windows or as a handy chair leveler.

temperature:	prep time:	bake time:	serves:
425°	30 min	20 - 30 min	4-6

what

PIE CRUST

Blah blah blah iced water fingers...etc, or,
Tenderflake Pie Crusts

MEAT PIE FILLING

1 medium white onion diced fine
1 lbs Ground Veal
1 lbs Ground Pork
1 lbs Ground Beef
¼ tsp salt and pepper to taste

hot tip

Serve with roast potatoes (the ones you omitted from the filling perhaps) and ketchup. Cranberry sauce optional.

how

Mince over medium low heat until pink is gone.

Bake until golden 20 - 25mins.

brother Andre's secrets

Sprinkle Panko or breadcrumbs at the bottom of the pie shells.

Add a tablespoon of water to the filling before capping.

Use egg mixture to fork the edges.

Brush left over egg on top to crust up the top.



BREEGE'S CHRISTMAS MINCE MEAT

Mince meat is for use in small, elegant and exquisite ***tarts.*** *Many have been misled to believe that mince meat pies are candidates for this wondrous confection. They are mistaken.*

temperature:	prep time:	bake time:	serves:
n/a	1 yr	n/a	lots

Time is required to carefully prepare the ingredients. They must be finely chopped - especially the suet - and consistent in size. Firstly, to better absorb the key ingredients, to allow better marinating and cooking in short order to maximize the caramelization so important to realizing the magic, while not overcooking the delicate butter pastry that envelopes the loveliness.

what

500g currant
500g muscatel or Californian raisin (or a mixture)
500g sultana raisins
500g sturdy apple (russet), peeled, cored & finely chopped
500g beef suet shredded by hand,finely
100g whole blanched almond, medium to fine chopped
350g natural demerara sugar
100g dark muscovado sugar
1 rounded tsp ground cinnamon
1 tsp cardamon
2 rounded tsp ground mixed spice
1 large, juicy lemon
250g whole mixed peel citrus, chopped into small dice
1 rounded tsp ground cinnamon
1 tsp cardamon
2 rounded tsp ground mixed spice
1 large, juicy lemon
250g whole mixed peel citrus, chopped into small dice

KEY INGREDIENTS
350 ml French brandy
For extra depth, add 100 ml Island dark rum

how

Chop peel, suet, nuts and apples; place in large bowl.

Wash the dried fruit thoroughly in a colander in batches. Dry on clean tea towels.

Chop dried fruit and add to bowl with spices, sugars lemon juice, zest & key ingredients.

Mix very thoroughly and let stand for 24 hrs.
Pack the mincemeat into sterilized or dishwasher-clean jars (mason jars are ideal) and top with vacuum-seal covers. Seal the jars tightly and store in a cool place

Mince meat needs time to mature; years in fact. The longer the better. Minimum 1 year. Think of scotch and staggered bottlings. Tending regularly to your stash is necessary. Fortification yearly with key ingredients is mandatory after which, seal tightly and retire to its cool, dark hiding place.

This recipe creates a massive amount of mince meat, so prepare to share.





BREEGE'S THIN CRUST CHRISTMAS MINCE MEAT TARTS

These tarts are the perfect balance of booze soaked, savory-sweet mince meat and thin, salty fluffy pastry baked to a golden brown. The importance of thin pastry cannot be overstated.

This recipe yields a paltry 3-4 dozen tarts. Breege was known to routinely make that for her youngest son. Several dozen more for made for family and holiday entertaining . . .

Consider doubling the yield, the fun and solving all your Christmas shopping.

temperature:	prep time:	cook time:	serves:
400°	3.5 hrs	16 min per batch	36-48

what

Simple butter pastry
2 ½ cups all-purpose flower
½ tsp salt
1 cup butter – frozen (24 hours)
1 cup ice water
Brigid's Christmas Mince meat
2 stainless steel bowls, 1 large, the other 2" smaller diameter
2" and 1" biscuit cutters (no frilly edges please, and no bloody stars either)
Pastry roller and 2 large cutting boards
Flour for dusting
A group of four cheery souls
Cocktails

how

Refrigerate the bowls for 2 hours. When ready, place crushed ice in the larger one and seat the smaller within.

Whisk together the flour and salt in the smaller bowl. Using a cheese grater, grate the frozen butter into the flour mixture. Mix in until the butter is coarse crumbs.

Make a well in the centre of the dry ingredients and add the iced water 1-2 tablespoons at a time to the centre, using a fork to toss the flour instead of mixing. Add enough water that the dough comes together.

Briskly form the dough into two disks. Don't over handle. Wrap in plastic wrap and refrigerate for 2-3 hours.

Preheat your oven to 400°F.

Gather around, cocktails in hand, assign roles and get the party started.

Roller: To make the tarts, roll out the dough on a larger flour dusted counter or cutting board until it's a 'phat' ⅛" inch thick. Critical.

Shells: For the bases, someone uses a 2- inch biscuit cutter and cuts out discs; set aside. For caps, someone else uses a 1-inch biscuit cutter and cuts out matching discs and sets aside.

Tin master: Grease the small-ish muffin tins.

Assembly line:
Place bases in all tins; step aside;
Fill the bases with 1 tsp + of Christmas mince meat; you're thirsty
Place caps on filling; steady there.
Place as many tins as possible in 2-rack oven.

Bake in the oven for 14-16 minutes until the pastry is golden brown.
Remove and cool.
Repeat and repour.
Yield 3-4 dozen tarts, which frankly isn't enough.





FRANKS BUFFALO CHICKEN WING DIP

This mouth-watering dip is essential for any gathering - be it a holiday potluck, watching the "big game", or even a hot appetizer for dinner guests. This ultra flavorful, creamy, cheesy dip is a winner at all events.

temperature:	prep time:	bake time:	serves:
n/a	15 min	10 min	30

what

2-3 chicken breasts
1-2 package(s) of cream cheese (250-450g) [softened, for easiest use]
1 cup ranch dressing
1-2 cups shredded cheddar cheese
1 bottle of Franks Red Hot sauce (350mL – use the whole thing if you LOVE Franks!!)

how

cook chicken breasts and shred completely.

Add all chicken, cheeses, dressing and hot sauce in a sauce pan on stove top. Cook on low heat until hot and bubbly, stirring consistently throughout.

Remove from heat and dig in!

hot tip

Best served with tortilla chips or celery stalks (chopped)





THE MAIN EVENT

50 *Red Wine Braised Short Ribs*
52 *Marco's Gravlax*
54 *Boxing Day Soufflé*
56 *Texas Style Oven Brisket*
58 *Veggie Cabbage Rolls*

RED WINE BRAISED SHORT RIBS

Seriously cold winter day food. For when you have a weekend that you just want to spend indoors cooking. Make lots. It's worth having more to freeze or eat at a later date. Despite efforts to eat less red meat, this just has to be the recipe for when that theory goes out the window.

temperature:	prep time:	coke time:	serves:
325°	1 hr	2.5 hrs + 30 min	6 - 8

what

1 (750 ml) bottle of full-bodied red wine (drink the Barolo- don't use in this)
4 (4 lb) beef short ribs, cut into individual 4 inch long ribs
3 tbsp olive oil
2 oz sliced pancetta, chopped
1 medium onion, chopped
5 large garlic cloves, finely chopped
3 medium carrots, chopped
3 celery ribs, chopped
4 thyme sprigs
2 rosemary sprigs
1 (14-15 oz) can diced tomatoes in juice
2 cups water
12" wide heavy ovenproof pot with a tight lid

hot tip

Short ribs improve in flavor if braised 1 day ahead and cooled, uncovered, then chilled, covered.

how

Put oven rack in lower third of oven and preheat to 325°F.

Boil wine in a 2 to 3 quart pot until reduced to 1 cup, 20 to 25 minutes. Meanwhile, pat ribs dry; rub with 2 teaspoons salt and 1 teaspoon pepper.

Heat oil in pot over high heat until it shimmers and quickly brown ribs on all 3 meaty sides (but not bone side) without crowding, in batches, about 1 minute per side. Transfer meat to a large plate.

Pour off all but 1 tablespoon of fat and cook pancetta over medium heat, stirring, until browned and fat is rendered.

Add onion and cook, stirring occasionally, until softened and lightly browned, about 6 minutes. Add garlic and cook, stirring, until pale golden, about 2 minutes.

Add carrots, celery, and herbs and cook, stirring occasionally for another 2 minutes. Stir in tomatoes with their juice and return ribs with any juices to pot, arranging them bone side down.

Add reduced wine and water and bring liquid to a boil, uncovered.

Cover pot and transfer to oven, then braise until meat is very tender, 2 to 2 1/2 hours.

Skim excess fat from surface of sauce and discard herb stems. If a thicker sauce is desired, transfer ribs carefully to a plate (bones will fall off meat easily) and boil sauce, stirring occasionally, to thicken slightly. Return short ribs to sauce.

Bring back to a simmer on top of the stove, then reheat, covered, in a 350°F oven until hot, about 30 minutes.

Serve with buttered egg pasta tossed with chopped parsley.



MARCO'S GRAVLAX

The traditional Swedish method for curing fish, gravlax takes some patience and attention, but you will be soooo pleased with yourself when you succeed.

The colour of the 'beetroot gravlax' is really quite fetching when sliced.

temperature:	prep time:	bake time:	serves:
n/a	2.5 days	n/a	6 - 8

what

2 kg sushi grade salmon fillets that can 'stack'
2 ¼ cups sugar
1 ¼ cup salt
1 - 2 tbsp of coarsely ground black pepper
2 cups or more of coarsely chopped dill with the stems
2 – 5 tbsp of liquor – aquavit, fine vodka, botanical gins (gins are my recommendation especially for the beetroot version)

OPTIONAL FOR BEETROOT VERSION
1 ½ cups grated beets

hot tip

Sushi grade salmon is a must. Its best to get 2 pieces of fillet that are mirrors of themselves to allow maximum contact with the curing salts and when placed on top of one another – picture a really big sandwich. Note the salt proportions; always more sugar than salt.

how

Mix together salt, sugar and pepper.

Clean fillets and lay them out, skin down, on a large piece of plastic wrap and rub the flesh very well with the curing salts.

Place loose curing salts on each fillet. Don't be worried if there's some salt mixture leftover.

Place the dill mixture evenly across the two pieces. Optional for beetroot version – spread grated beets over both fillets. Sprinkle the liquor evenly over the fillets.

Carefully place one fillet on top of the other so that they are 'aligned in section' and wrap tightly in the plastic.

Place the wrapped salmon in a sealable bag and press all the air out. Place bag on the deeper walled platter; place 2nd platter on top of the bag; place the weights on the assembly; put in your fridge.

Leave in the fridge for at least 2 to 4 days depending on the amount of the fish and how deep a cure you want. About 2 ½ days is my recommendation.

Once a day, undo the contraption, turn the bag over a couple of times and flip over to opposite slide to allow the curing juices to be distributed more evenly, reassemble and place back in the fridge.

To see if its ready, check if the salmon is beginning to look darker & translucent and the edges are beginning to get a bit firm. That's when you are in the clear. DON'T over cure – its surprising how safely this method prepares the fish.

When ready to serve, remove from bag, clean the flesh with a soft cloth to remove the larger bits but NOT to scrub it clean. No washing.

Now with a very sharp long knife knife, slice nice and thin and lay up on a generous serving platter surrounded by dill and lemon wedges.

Accompany with Swedish Mustard Sauce, onions and freshly grated horseradish.







BOXING DAY SOUFFLÉ

This Souffle is the only reason I'm still married.

temperature:	prep time:	cook time:	serves:
425°	30 min	20 -30 min	8

what

8oz butter - 2 for the casseroles, 6 for the roux
1 medium onion or leek chopped
3 tbsp flour
¼ cup chopped parsley
salt & pepper to taste
grated nutmeg
1 cup grated Parmesan
5 eggs separated - but only use 4 yolks. Why?
Because you want to stay married.

how

Butter one medium or two smaller but deep casseroles and coat with grated Parmesan.

Bring 1 cup milk to the edge of boiling.
Saute small onion or leek diced with 6 oz butter (medium low). Stir 3 tablespoons of flour into the onion and butter to make a nice roux (mushy floury paste). Remove from heat and add hot milk and keep stirring!

Put back on low heat and add the yolks one at a time and keep stirring. Remove from heat and add chopped parsley, salt and pepper, ½ cup Parmesan and the nutmeg to taste.

Whip the 5 egg whites to stiff peaks. Fold in half the egg whites with the mixture and then the other half to produce a super light and fluffy mixture - careful not to over fold or blend the mixture!

Place mixture into casserole, top with remaining Parmesan and bake for 20-30 minutes until it's ballooning like a chef's hat!

Serve with left overs and a bottle of bubbly.



TEXAS STYLE OVEN BRISKET

A simple smoky brisket recipe with a zesty dry rub, that can be made in the oven, instead of a smoker. Enjoy with others! This is probably the biggest cut of meet you will ever cook at home.

temperature: 250°

prep time: 5 min

cook time: 6 hours
resting time: 20 min

serves: 6 - 8

what

6 pound boneless flat cut beef brisket
2 tbsp sea salt
2 tbsp brown sugar
1 tbsp chili powder
1 tbsp bay seasoning
1 tbsp smoked paprika
1 tbsp paprika
1 tbsp dried mustard
1 tbsp garlic powder
1 tbsp onion powder
2 tsp dried thyme
¼ cup liquid smoke, any variety

hot tip

Brisket for Beginners
https://www.nytimes.com/2019/05/24/dining/smoked-brisket.html?referringSource=articleShare

how

Pour 3 cups water (I substitute beef broth for water) into the bottom of a large roasting pan with a rack and add the liquid smoke.

In a small bowl, mix salt, brown sugar, and all remaining spices until well combined. Rub the spice blend over the entire surface of the brisket and lay the brisket on the wire roasting rack. Insert an oven-safe meat thermometer into the thickest part of the brisket and cover the roasting pan tightly with foil. *If you have an oven with a built-in meat thermometer, run the wire out the side of the pan. If you are using a standard meat thermometer, insert it into the brisket, through the foil, so you can see the reading. If you're like me, you just leave it in a little longer as its hard to overcook. Do Not be tempted to raise heat to speed up the process. The key is SLOW and LOW.

If you buy the whole brisket it is probably too big (12-18 lbs). I cut the fat to fit our roasting tray. The thicker cut makes a great roast in the slow cooker but that's another recipe!

Slow roast in the oven until the internal temperature reaches 155° F. Then remove the foil and continue roasting until internal temperature reaches 168° F. Depending on your oven, and where you inserted the meat thermometer, this process may take 5-6 hours. Remember SLOW and LOW is the secret.

Take the brisket out of the oven and allow it to rest for 20 minutes before serving. Cover it loosely with foil to help retain the heat. Cut the brisket across the grain into thin slices, and serve warm. My girls love to add barbecue sauce for extra tangy. If you're a small family you can freeze portions for quick meals.





VEGGIE CABBAGE ROLLS

My mom always made super hearty comfort foods for family gatherings and, of course, made enough to feed the neighborhood. This dish brings me back every time.

temperature:	prep time:	bake time:	serves:
350°	+/- 1 hr	2 hrs	12

what

1 -2 large green cabbages
1 yellow onion, finely chopped
1 tsp dried oregano
1 tsp dried thyme
1 cup long grain white rice
2 cups vegetable stock
1 large carrot, grated
1 zucchini, grated
¼ tsp salt
¼ tsp pepper
1 egg, beaten
28oz (796 mL) sauerkraut, drained
¼ cup (50mL) tomato paste
2 ½ cups (625mL) tomato juice
1 ½ tsp vegetable oil
1 (or more) garlic cloves, minced

how

Cook cabbage in boiling salted water for 8-10 minutes. If you've got your hands on a huge cabbage boil longer to warm the centre. This will make your life way easier when trying to peel the leaves free.

Chill in cold water until it can be managed with bare hands. Cut the core out and carefully peel off 12 leaves. Do your best not to rip the edges so rolling/ wrapping later will be simpler.

In a deep sauce pan, heat the vegetable oil. Cook garlic (I like to use at least 4 cloves), oregano and thyme for 5 minutes or until soft.

Stir in rice, add vegetable stock and bring to a boil. Reduce heat, cover and let simmer for 20 minutes.

Stir in carrot, zucchini, salt and pepper. Remove from heat and let cool to room temperature but be sure to keep stirring to soak up all of the flavor. Once at room temperature, stir in the beaten egg.

Spoon mixture into individual leaves and wrap tight.

Line a deep and large casserole dish with a bed of sauerkraut, the more the better, and place your cabbage rolls on top.

In a separate bowl, mix the tomato paste and juice, whisk well. Pour the tomato mix over the cabbage roles. Try to get a thick even distribution.

Cover with a lid or tin foil and bake for 2 hours.

hot tip

Use the leftover cabbage to make soup!









62 *Café Con Leche Jelly*
64 *Peanut Butter Blossoms*
66 *Tiramisu*
68 *Apple Crisp*
70 *Pistachio Fingers*
72 *Granny's Peanut Butter Chews*
74 *Stollen (German Christmas Bread)*
76 *Christmas Torte*
78 *Mud Balls*
80 *Pumpkin Streusel Coffee Cake*
82 *Pumpkin Pie Macrons*
84 *Classic Shortbread*
86 *Mia's Dog Treats*

CAFÉ CON LECHE JELLY

Simple and great to finish off any serious winter meal- and despite strong coffee, will not render you awake till 2am.

temperature: chill overnight

prep time: 30 min

bake time: n/a

serves: 6

what

500 mL (2 cups) freshly brewed coffee
2 tbsp soft brown sugar, or to taste
2 tsp powdered gelatine
1 tbsp coffee liqueur (kahlúa or substitute if not available)
125 mL (½ cup) whipping cream
1 tbsp icing sugar
1 tsp natural vanilla extract
ground cinnamon

how

Put the coffee and sugar in a small saucepan over medium high heat. Stir until the sugar has dissolved then bring to the boil. Remove from heat and pour 60ml of the hot coffee into a small bowl. Sprinkle the gelatin over the surface and when it becomes spongy, whisk until smooth.

Pour the mixture back into the saucepan and stir until completely dissolved. Stir in the coffee liqueur, then strain into six coffee cups or small glasses. Allow to cool to room temperature, then cover and refrigerate overnight or until the jellies have set.

Just before serving, put the cream, icing sugar and vanilla extract in a bowl and lightly whip. Dollop the cream over the jelly and sprinkle with cinnamon.



PEANUT BUTTER BLOSSOMS

These beauties are delicious with coffee (and Baileys). They've also been known to be broken down, soaked in milk and devoured for breakfast as a cereal alternative. Not naming names.

temperature: 350°

prep time: 15-20 min

bake time: 10 min

serves: 24

what

1 ¾ cups of all purpose flour
½ cup of granulated white sugar
1 tsp baking soda
1 egg
½ cup of shortening
½ cup of creamy peanut butter
1 tsp vanilla extract
½ cup brown sugar
½ tsp salt
2 tbsp milk
1 bag of milk chocolate chips

how

Combine all ingredients except for the chocolate chips and mix until the dough forms into balls (or seems crumbly).

Roll the dough into little balls and place on a baking sheet with parchment paper.

Bake for 10 min. Once you start to see the cracks and they are golden brown on the bottom take them out.

Press a chocolate chip into the middle while the cookies are still warm and squishy to get that dimple and let the chocolate melt and fuse.

For Those who like things a bit sweeter, make a row of 3 chocolate chips down the middle.



TIRAMISU

Most of my family are not dessert people and generally find most of them too sweet. This recipe was from a lot of trial and error for a bunch of Thanksgivings and Christmases to find the right balance.

Some people might find it not sweet enough, but they can add more sugar to the filling if they prefer.

temperature:	prep time:	cook time:	serves:
n/a	1 hr	overnight	12

what

1 full pot of brewed espresso (cooled)
¼ cup of liquor of choice (rum or cognac)
2 tsp vanilla extract
3 large egg yolks
¼ cup of granulated sugar
1 tub of mascarpone cheese (475g)
2 cups of heavy whipping cream
1 pack of gioia brand savoiardi ladyfingers
bittersweet chocolate for topping
cocoa powder for topping

how

COFFEE
Brew espresso and let cool to at least room temperature, add 2 TBSP of liquor and vanilla extract.

FILLING
Vigorously whisk egg yolks and 3 tbsp of sugar in a heat-proof bowl over a saucepan with barely simmering water until tripled in volume (5-8 minutes). Do not stop beating until removed from heat.

Remove bowl from heat and beat in mascarpone cheese, the remaining sugar and the rest of liquor until combined. Let cool.

Whip heavy cream until it holds stiff peaks. Fold half of whipped cream into the egg-marscarpone mixture, then add other half until fully incorporated.

ASSEMBLY
Dip lady fingers quickly into espresso (3 seconds each side) and line bottom of dish. Spoon half of the filling mixture over the lady fingers evenly, grate chocolate and dust cocoa powder. Repeat for second layer.

Cover with plastic wrap and refrigerate for at least 6 hours. Best to make the day before.



APPLE CRISP

This one's a banger!

temperature: 325°

prep time: 15-20 min

bake time: 1 hr

serves: 12

what

BASE

4 cups of sliced apples

½ cup sugar

2 tbsp flour

½ tsp of cinnamon

1 tbsp margarine or butter

2 tbsp lemon juice

TOPPING

¾ cup brown sugar

¾ cup sifted flour

⅓ cup butter or margarine

⅛ tsp salt

¾ cup nuts, chopped

how

Slice the apples into a well greased baking dish. In a separate bowl, mix together the sugar, flour, cinnamon and margarine or butter. Sprinkle this mixture over the apples and pour lemon juice on top.

To prepare the topping, mix together brown sugar, flour, butter or margarine, salt and nuts. Spread over the apples.

Bake until golden brown.



PISTACHIO FINGERS

or Grinch poop depending on who you're dealing with

temperature:	prep time:	bake time:	serves:
350°	1.5 hrs	9-12 min	24

what

1 cup white granulated sugar
1 cup margarine (soft)
1 package of plain cream cheese (8oz)
1 tsp vanilla extract
1 egg
2 ¼ cups of all purpose flour
1 package of pistachio pudding
1 tsp baking powder
½ tsp of salt

FOR THE DRIZZLE
3oz of semi sweet chocolate
1 tsp of shortening

hot tip

Beating margarine and cream cheese works best when both are at room temperature.

how

Beat sugar, margarine and cream cheese together until light and fluffy. Add vanilla and egg and beat well.

In a separate bowl, combine and mix flour, pistachio pudding mix, baking powder and salt. Add this to cream cheese mix and stir well.

Wrap and refrigerate for 1 hour.

Now that your dough mixture is cool and hard, shape into 1½" fingers and place on baking sheet. Best to line your baking sheet with parchment paper! Bake for 9-12 minute or until the bottoms have a golden brown edge.

While your fingers are in the oven, melt chocolate and shortening and stir until blended. Drizzle and drip all over your fingers and let cool.

These fluffy little turds are a favorite anywhere they go!



GRANNY'S PEANUT BUTTER CHEWS

This is a childhood favorite that Granny used to make. Although not necessarily a holiday recipe- we grew up in a different province then the grandparents and most visits were around the holidays so I've always thought of them as a winter treat. I've recently learned that I'm not the only grandchild that still remembers these decades later.

temperature:	prep time:	bake time:	serves:
n/a	20 min	0 min	12

what

1 cup peanut butter
½ cup corn syrup
½ cup brown sugar
1 tsp vanilla
3 cups Rice Crispies

how

Combine peanut butter, corn syrup, brown sugar, and vanilla in a saucepan.

Place over low heat, stir until melted. Remove from heat and stir in cereal until completely coated.

Press into lightly greased 2L (8") square pan. Let cool

hot tip

Can be frozen.





STOLLEN (GERMAN CHRISTMAS BREAD)

Stollen is a yeast-based cake, full of fruit and nuts, flavored with spices and rum like a classic fruitcake, but more like a brioche in texture.

temperature:	prep time:	bake time:	serves:
350°	1 hrs + overnight	40 min	24

what

6-8 cups all-purpose flour
1 tbsp plus 1 teaspoon yeast
1 ½ cups milk, scalded and cooled to 110F
½ cup dark raisins (or sub for more of other fruits)
½ cup currants
1 ½ cups whole raw almonds
½ cup chopped candied citrus peel (lemon & orange mix is the best)
⅓ cup citron (candied melon)
¾ cup sugar
1 ½ cups butter, plus extra for brushing loaves
3 eggs
¾ tsp salt
¾ tsp grated lemon rind (about one lemon)
⅓ cup rum (or whatever covers the fruit for soaking)

how

Soak the fruit in rum over night. When ready use, drain. Toss fruit with a bit of flour yo prevent a sticky mess. Add nuts and set aside.

In a large bowl, combine warm milk and yeast. Allow to sit 10 minutes until yeast is dissolved. Add 1 cup of sifted flour and mix to form dough. Let sit in a warm place until doubled.

When dough has sufficiently rested, place butter in the bowl of a stand mixer and beat well. Beat in sugar and blend until light and creamy.

Add eggs, one at a time, followed by the salt and lemon rind. Mix well then fold in the fruit and nuts. Add all the dough and the remaining flour.

Knead the dough until smooth and elastic, adding more flour if too sticky. Cover dough with plastic wrap and let rise in a warm place until doubled in bulk.

To shape dough, toss it onto a floured board and divide in two. Pat into a rough oval and fold over one third of the dough lengthwise onto the other two thirds. Repeat with remaining dough.
Place on baking sheet -one loaf per sheet- and brush with butter.

Allow to rise again until almost doubled in bulk.

Bake loaves for about 40 minutes until they are a dark golden brown.

Powder with sugar once cooled.

hot tip

And a 1-2 tbsp of sugar sprinkled down the centre before folding over.



CHRISTMAS TORTE

My French Canadian mother made this classic Polish Almond Torte every Christmas growing up in Bonnyville Alberta. It was the perfect antidote to the traditional Cold Lake white fish and jellied salads that graced our 1970's Christmas table. This spectacular torte pairs well with any holiday playlist that includes Mireille Matthieu or Harry Belafonte.

temperature:	prep time:	bake time:	serves:
350°	30 -40 min	30 - 40 min	8

what

TORTE
10 eggs - separated
1 ¼ cup white flour
3 ⅓ oz flour
3 ⅓ oz potato flour
1 tbsp plain vinegar

BUTTER ALMOND FILLING
4 oz unsalted butter
½ tsp vanilla
3 ½ oz of ground almonds (toasted)
3 ⅓ oz icing sugar
2 egg yolks (use whites to make meringues)
½ cup pieces of marzipan

OTHER FILLING
Jar of Apricot Jam

how

TORTE
Ready two 9" round sprung pans with buttered wax paper lining.

In a large mixing bowl whip the egg yolks and sugar. Add vinegar. Add Flour and Potato Flour.

In another mixing bowl whip up the egg whites to stiff peaks, and fold together. Divide mixture into two spring pans, and bake for 30-40 minutes. Cool completely on a rack.

Trim fluffy edges (reserve for chef tasting), remove from cake pan and, using a long serrated knife, carefully half the two cakes to make 4 cake rounds.

ICING
1 cup of confectioners icing sugar or more...add milk and lemon in super small quantities and work up slowly to get desired thickness.

FILLING
Cream butter, add eggs yolks, sugar, vanilla, almonds, icing sugar and marzipan for spreading.

ASSEMBLY
Find your best cake plate. Flat is best. Start with a torte layer and top with ½ the Butter Almond Filling. Place second torte layer and top with Apricot Jam. Lay down the third torte round and spread the remaining Butter Almond Filling. Top with the 4th torte round. Cover the whole torte with icing sugar with clean confident strokes in a single direction to avoid pulling up the cake.

Decorate as you wish...meringues with silver sprinkles make for a classic cloudy finish!



MUD BALLS

These are an absolute must have every holiday season in my family. Life wouldn't be the same without them. I'm positive that if you give these a go, your life will be forever changed.

temperature: n/a

prep time: 15-20 min

bake time: n/a

serves: 24

what

1 ½ cup sugar
½ cup milk
½ butter
1 tsp vanilla extract
3 cups oats
1 cup coconut
6 tbsp cocoa

how

Drop sugar, milk and butter in to a pot and bring to a boil. Add vanilla and remove from heat. Add oats, coconut a cocoa.

Mix it all up and drop by the spoonful on to whatever.

After they've hardened seal in an air-tight container and serve as needed.

I like to triple this recipe because you can never have enough.



PUMPKIN STREUSEL COFFEE CAKE

Best served after a morning hike.

temperature:	prep time:	bake time:	serves:
350°	15-20 min	55 - 60 min	10

what

STREUSEL
¾ cups all-purpose flour
¼ cup packed light brown sugar
¼ cup granulated sugar
¼ tsp salt
¼ cup unsalted butter, melted

CAKE
1 ½ cup all-purpose flour
2 tsp baking powder
1 ½ tsp pumpkin pie spice
1 tsp each baking soda and cinnamon
½ tsp salt
¼ tsp nutmeg
½ cup unsalted butter, softened
1 cup granulated sugar
2 eggs
1 cup pumpkin purée
½ cup sour cream

GLAZE
¾ cups icing sugar
1 tablespoon 2% milk or 35% cream (approx)
Cream cheese to taste (optional)

how

Grease 9" springform pan; line bottom with parchment paper.

STREUSEL
In bowl, stir together flour, brown sugar, granulated sugar and salt; using fork, mix in butter until crumbles start to form.

CAKE
In a separat bowl, mix flour, baking powder, pumpkin pie spice, baking soda, cinnamon, salt and nutmeg. In another large bowl, beat butter with sugar until fluffy. Beat in eggs, 1 at a time; beat in pumpkin purée. Stir in flour mixture, alternating with sour cream.
Put mixture into pan and smoothing top; sprinkle with streusel. Bake for about 55 to 60 minutes. Let cool in pan for 15 minutes then transfer onto a cooling rack and let cool completely before adding the glaze.

GLAZE
In bowl, whisk icing sugar, milk, and cream cheese, adding more milk if needed, ½ tsp at a time, until smooth and consistency of molasses; drizzle over cake. Let stand until set, about 10 minutes.

Decorate with your fallen finds from the morning hike!



PUMPKIN PIE MACRONS

It's a bit of work but so worth it!

temperature: 300°

prep time: 30-45 min + 2 days

bake time: 15 min

serves: 24

what

MACRONS
1 cup almond flour
1 ½ cups powdered sugar
3 large egg whites (aged and at room temperature)
¼ cup white sugar
1 tsp salt
orange food colouring (gel-based, not water)
½ tsp cinnamon
¼ tsp nutmeg
¼ tsp allspice

FILLING
¼ cup unsalted butter (at room temperature)
¼ cup cream cheese (at room temperature)
¼ tsp pure vanilla extract
3 tbsp pumpkin puree
½ cup powdered sugar

how

First get your egg whites in a bowl, cover with plastic wrap, poke holes and place in the fridge to age. Do this at least 2 days (five max.) in advance. Bring to room temperature before use.

MACRONS
In one mixing bowl, sift almond flour, powdered sugar, cinnamon, nutmeg, and allspice. Do not press down or push them through the sieve. We're aiming for fine ingredients; toss any large particles that don't pass through.

Transfer the dry ingredients into a food processor. Pulse three times, then run it on high for 30 seconds. Repeat sifting and processing. Sift on more time and set aside.

MERINGUE
Get your aged egg whites and transfer to a large bowl and add salt. Mix until eggs develop a foam-like texture then add white sugar, one tbsp at a time. Continue mixing until near-stiff peaks form. Then, add orange coloring until desired color is reached and vanilla extract. Mix until stiff peaks form.

Add ⅓ of the dry ingredients mixture into the meringue, folding in until fully incorporated. Add the rest of your dry mix. Do not over-mix.

Fill a pastry bag with the batter and pipe 1½" circles onto the parchment-lined baking sheets. Tap the baking sheets against your counter to eliminate air bubbles. Don't be shy.

Let sit at room temperature until the tops are dry - about 30 minutes. Once dry bake for 13-15 minutes. Remove and let cool completely.

FILLING
Beat butter until smooth. Add pumpkin puree, powdered sugar and vanilla extract and beat until light and fluffy. Add cream cheese, beating until fully incorporated and smooth.

Make a sandwich with 2 cookies and a generous dollop of filling in the middle.





CLASSIC SHORTBREAD

This is an obvious classic but it couldn't be overlooked. Holiday baking was an assembly line in my house that brought the whole family together. So get you cocktails out and get ready to get your hands dirty.

temperature: 350°

prep time: 15-20 min
decorate time: 1 hr

bake time: 10 min

serves: 24

what

DOUGH
2 cups all purpose flour
¼ tsp salt
1 cup unsalted butter (no substitutes allowed)
½ cup confectioners sugar
1 tsp vanilla extract

OPTIONAL
I've started experimenting with adding fresh rosemary to the dough mixture . It 's the perfect addition to this classic cookie

ICING
1 cup confectioners sugar
1 tsp milk
2 tsp light corn syrup
¼ tsp almond extract
food coloring

how

DOUGH
Cream butter until smooth. Add sugar and mix until smooth then add vanilla. Add flour and, this is a must, kneed with both hands.

ICING
Mix sugar and milk until smooth. Beat in corn syrup and almond extract until icing is smooth and glossy.

If it's too thick, add more corn syrup.

Divide into separate bowls and add food coloring. I find 1 - 2 drops makes for beautiful pastels.

hot tip

Use parchment paper to create icing tubes! Cute into squares and wrap into a funnel/tube shape with a sharp point. Fold in ope end to maintain structure. Spoon in the icing and cut the sharp tip. A small opening is best for more detailed control over your decorating.



MIA'S DOG TREATS

Our neighbor Mia is developing a dog treat business and our dog Finn has graciously stepped up to participate in blind taste tests. This one is from yummly.com and is a proven success!

temperature: 350°

prep time: 15-20 min

bake time: 20-25 min

serves: +/- 24

what

2½ cups whole wheat flour
1 tsp baking powder
1 cup natural peanut butter
1 cup water
2 tbsp honey
1 egg

how

Line a baking sheet with parchment paper or a silicone baking mat; set aside.

In the bowl of an electric mixer fitted with the paddle attachment, beat peanut butter, water, honey and egg on medium-high until well combined, about 1-2 minutes.

Gradually add 2¼ cups flour at low speed, beating just until incorporated. Add an additional ¼ cup flour at a time just until the dough is no longer sticky.

Working on a lightly floured surface, knead the dough 3-4 times until it comes together. Using a rolling pin, roll the dough to ¼-inch thickness. Using cookie cutters, cut out desired shapes and place onto the prepared baking sheet.

Place into oven and bake until the edges are golden brown, about 20-25 minutes.*

Let cool completely before serving.







FIN





THE CUMULUS CREW

Abe Galway
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