



JOYFUL TABLES

FESTIVE RECIPES FOR
THE HOLIDAY SEASON





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WELCOME

to the joy of creating memories with festive recipes!

The holiday season is a time to gather with loved ones, share laughter, and, most importantly, savor delicious meals that create lasting memories. In this cookbook, you will find a collection of festive recipes designed to bring warmth, joy, and flavor to your holiday table. Whether you are hosting a grand feast or simply enjoying a cozy meal at home, these recipes will help you celebrate the season with dishes that are both classic and creative.

So, tie on your apron, preheat your oven, and get ready to create your own holiday magic. With these recipes, you will be able to share the joy, warmth, and love of the season—one delicious bite at a time.

Happy Holidays and Happy Cooking!





TURKEY TRIUMPH WITH SAVORY STUFFING

Indulge in our Turkey Triumph, a succulent, oven-roasted turkey paired with a hearty stuffing seasoned to perfection. This classic dish promises a symphony of flavors that celebrate the essence of the holiday season.

INGREDIENTS:

1 Whole turkey	¼ tsp Pepper
1 loaf Hearty bread, cubed	½ tsp Salt
1 cup Diced onion	1 tsp Sage
1 cup Diced celery	1 tsp Thyme
½ cup Melted butter	1 cup Chicken Broth

INSTRUCTIONS:

1. Preheat the oven to 350°F.
2. Mix bread cubes, onion, celery, butter, salt, pepper, sage, thyme, and chicken broth in a bowl.
3. Stuff the turkey with the mixture.
4. Roast the turkey for 3-4 hours, or until the internal temperature reaches 165°F.



HEAVENLY HOLIDAY MASHED POTATOES

Our Heavenly Holiday Mashed Potatoes are whipped to creamy perfection and enriched with butter and a touch of cream, providing the ultimate comfort on your festive table.

INGREDIENTS:

4 Potatoes, peeled and cubed
½ cup Milk
¼ cup Butter

INSTRUCTIONS:

1. Boil potatoes in a large pot of water until tender, about 20 minutes.
2. Drain and mash the potatoes.
3. Add milk and butter, and continue mashing until smooth.
4. Add salt and pepper to taste.



GRANDMA'S GOLDEN GRAVY

Enhance your holiday meal with Grandma's Golden Gravy. Rich, smooth, and infused with the savory drippings of roasted turkey, this gravy brings a nostalgic warmth to every bite.

INGREDIENTS:

Pan drippings from roast turkey
2 TBS Flour
1 cup Chicken broth

INSTRUCTIONS:

1. Pour pan drippings from roast turkey into a saucepan.
2. Whisk in flour and cook over medium heat for 2 minutes.
3. Gradually add chicken broth, whisking constantly until thickened.
4. Season with salt and pepper to taste.



HARVEST PUMPKIN SOUP

Warm up with this creamy Harvest Pumpkin Soup. Blended with cinnamon, nutmeg, and rich cream, it is a comforting fall favorite. Garnished with crunchy pumpkin seeds for a delightful finish.

INGREDIENTS:

2 TBS Olive oil
1 large Onion, chopped
2 cloves Garlic, minced
4 cups Pumpkin puree

4 cups Vegetable broth
1 cup Heavy cream
1 tsp Ground cinnamon
½ tsp Ground nutmeg
Pumpkin seeds, for garnish

INSTRUCTIONS:

1. In a large pot, heat olive oil over medium heat. Add onion and garlic, and cook until tender.
2. Stir in pumpkin puree and vegetable broth. Bring to a simmer and cook for 15 minutes.
3. Stir in heavy cream, cinnamon, and nutmeg. Add salt and pepper to taste.
4. Use an immersion blender to puree the soup until smooth.
5. Serve hot, garnished with pumpkin seeds.



GREEN BEAN DELIGHT CASSEROLE

Experience the delightful blend of tender green beans, crispy fried onions, and a creamy mushroom sauce in our Green Bean Delight Casserole. A beloved holiday favorite that is sure to please.

INGREDIENTS:

4 cups Green beans, trimmed
1 can Cream of mushroom soup
½ cup Milk
1 cup French fried onions

INSTRUCTIONS:

1. Preheat the oven to 350°F.
2. In a large bowl, combine green beans, cream of mushroom soup, and milk. Add salt and pepper to taste.
3. Pour into a casserole dish and top with French fried onions.
4. Bake for 25 minutes.



FESTIVE CRANBERRY ORANGE RELISH

Brighten your holiday table with this zesty cranberry orange relish. Bursting with fresh flavors and a hint of sweetness, it is perfect as a tangy side dish or topping.

INGREDIENTS:

12 oz Fresh cranberries
1 large Orange, peeled and segmented
1 cup Sugar
½ cup Walnuts, chopped (optional)

INSTRUCTIONS:

1. In a food processor, combine cranberries and orange segments. Pulse until finely chopped.
2. Transfer to a bowl and stir in sugar. Mix well.
3. If desired, stir in chopped walnuts.
4. Cover and refrigerate for at least 2 hours before serving.



PUMPKIN SPICE DREAM PIE

Savor the essence of autumn with our Pumpkin Spice Dream Pie. Featuring a velvety pumpkin filling infused with aromatic spices, this pie sits in a buttery crust and is topped with a dollop of whipped cream.

INGREDIENTS:

2 cups Pumpkin puree	¼ tsp Ground cloves
1 cup Sugar	½ tsp Salt
1 tsp Ground cinnamon	2 Eggs
½ tsp Ground ginger	1 cup Evaporated milk
	1 Pie crust

INSTRUCTIONS:

1. Preheat the oven to 425°F.
2. In a large bowl, mix pumpkin puree, sugar, cinnamon, ginger, cloves, and salt.
3. Beat in eggs and evaporated milk until smooth.
4. Pour into pie crust and bake for 15 minutes.
5. Reduce heat to 350°F and bake for 40-50 minutes.



GINGERBREAD SPICE LATTE

Enjoy the cozy flavors of the season with this Gingerbread Spice Latte. A blend of coffee, warm spices, and molasses, topped with whipped cream and cinnamon, perfect for holiday mornings.

INGREDIENTS:

2 cups Milk
2 TBS Molasses
2 TBS Sugar
1 tsp Ground ginger

½ tsp Ground cinnamon
¼ tsp Ground nutmeg
2 cups Brewed coffee, strong
Whipped cream, for topping
Ground cinnamon, for topping

INSTRUCTIONS:

1. In a medium saucepan, combine milk, molasses, sugar, ginger, cinnamon, and nutmeg. Heat over medium heat until steaming, stirring occasionally.
2. Pour hot coffee into mugs.
3. Add the spiced milk mixture to the coffee, stirring to combine.
4. Top with whipped cream and a sprinkle of ground cinnamon.



PINEAPPLE GLAZED HAM PERFECTION

Our Pineapple Glazed Ham Perfection features a tender, juicy ham adorned with a sweet and tangy pineapple glaze. This dish is a centerpiece worthy of any holiday table.

INGREDIENTS:

1 Ham, whole
1 cup Brown sugar
½ cup Honey
¼ cup Dijon mustard
1 can Pineapple slices

INSTRUCTIONS:

1. Preheat the oven to 325°F.
2. In a bowl, mix brown sugar, honey, and Dijon mustard.
3. Score the ham and place pineapple slices on top.
4. Brush with brown sugar mixture.
5. Bake for 1½ to 2 hours.



SWEET POTATO HARMONY CASSEROLE

Savor the comforting taste of our Sweet Potato Harmony Casserole. Creamy sweet potatoes are topped with a crunchy pecan streusel, creating a perfect balance of flavors and textures.

INGREDIENTS:

4 Sweet potatoes, large
½ cup Unsalted butter, melted
⅓ cup Brown sugar
½ cup Milk
½ tsp Ground cinnamon
1 tsp Vanilla extract

¼ tsp Ground nutmeg
¼ tsp Salt
2 Eggs, beaten
1 cup Mini marshmallows
½ cup Pecans, chopped

INSTRUCTIONS:

1. Preheat your oven to 350°F.
2. Peel and chop the sweet potatoes. Boil them until tender, then drain and mash.
3. In a large bowl, combine mashed sweet potatoes, melted butter, brown sugar, milk, vanilla extract, cinnamon, nutmeg, and salt. Mix well.
4. Add the beaten eggs to the mixture and stir until fully combined.
5. Pour the mixture into a greased baking dish.
6. Top with mini marshmallows and chopped pecans.
7. Bake for 25-30 minutes, or until the marshmallows are golden brown.



JOLLY HOLIDAY FRUITCAKE

Celebrate with our Jolly Holiday Fruitcake, packed with a medley of dried fruits, nuts, and a splash of brandy. This moist, flavorful cake is a time-honored tradition for your festive gathering.

INGREDIENTS:

1 cup Butter, softened	½ tsp Salt
1 cup Brown sugar	1 tsp Ground cinnamon
4 Eggs	½ tsp Ground nutmeg
2 cups Flour	1 cup Mixed dried fruit
½ tsp Baking powder	½ cup Chopped nuts

INSTRUCTIONS:

1. Preheat the oven to 325°F.
2. Beat butter and brown sugar until creamy.
3. Beat in eggs one at a time.
4. Stir in flour, baking powder, salt, cinnamon, and nutmeg.
5. Fold in dried fruit and nuts.
6. Pour batter into a greased loaf pan and bake for 75-90 minutes.



NUTTY PECAN SNOWBALL COOKIES

Bite into the buttery goodness of our Nutty Pecan Snowball Cookies. These melt-in-your-mouth treats are rolled in powdered sugar and packed with crunchy pecans, perfect for holiday snacking.

INGREDIENTS:

1 cup Unsalted butter, softened
½ cup Powdered sugar
1 tsp Vanilla extract

2¼ cups Flour
¼ tsp Salt
1 cup Pecans, finely chopped
Additional powdered sugar for rolling

INSTRUCTIONS:

1. Preheat your oven to 350°F.
2. In a large bowl, cream together the butter and ½ cup powdered sugar until light and fluffy.
3. Add vanilla extract and mix well.
4. Gradually add the flour and salt, mixing until just combined.
5. Stir in the chopped pecans.
6. Roll the dough into 1-inch balls and place them on a baking sheet.
7. Bake for 12-15 minutes, or until the bottoms are lightly golden.
8. Let the cookies cool for 5 minutes, then roll them in powdered sugar while still warm.



GINGERBREAD MAGIC COOKIES

Delight in the festive flavor of our Gingerbread Magic Cookies. These chewy treats are spiced with ginger, cinnamon, and nutmeg, and decorated with a touch of holiday magic.

INGREDIENTS:

3 cups Flour	½ tsp Ground cloves
¾ cup Brown sugar	½ tsp Salt
½ tsp Baking soda	¾ cup Butter, softened
1 tsp Ground cinnamon	½ cup Molasses
1 tsp Ground ginger	1 Egg

INSTRUCTIONS:

1. Preheat the oven to 350°F.
2. In a large bowl, combine flour, brown sugar, baking soda, cinnamon, ginger, cloves, and salt.
3. Beat in butter, molasses, and egg until well combined.
4. Roll out dough and cut into shapes.
5. Place on baking sheets and bake for 8-10 minutes.



WINTER WONDERLAND HOT CHOCOLATE

Cozy up with this rich and creamy Winter Wonderland Hot Chocolate. Topped with whipped cream, marshmallows, and crushed peppermint, it is the perfect treat for cold, snowy days.

INGREDIENTS:

4 cups Whole milk
1 cup Heavy cream
8 oz chopped Bittersweet chocolate
¼ cup Sugar

1 tsp Vanilla extract
Whipped cream, for topping
Mini marshmallows, for topping
Crushed peppermint candies, for topping

INSTRUCTIONS:

1. In a medium saucepan, heat milk and cream over medium heat until just simmering.
2. Add chopped chocolate and sugar, stirring until melted and smooth.
3. Stir in vanilla extract.
4. Pour into mugs and top with whipped cream, mini marshmallows, and crushed peppermint candies.



CHRISTMAS EVE BEEF WELLINGTON

Indulge in the elegance of our Christmas Eve Beef Wellington. Tender beef fillet is encased in flaky puff pastry with a rich mushroom duxelles, creating a sumptuous holiday entrée.

INGREDIENTS:

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|--------------------------------|-----------------------------|
| 2 TBS Olive oil | ¼ cup Onion, finely chopped |
| 1 lb Beef tenderloin | ¼ cup Dijon mustard |
| 2 TBS Butter | 6 slices Prosciutto |
| 8 oz Mushrooms, finely chopped | 1 sheet Puff pastry, thawed |
| 2 cloves Garlic, minced | 1 Egg, beaten |

INSTRUCTIONS:

1. Preheat your oven to 425°F.
2. Heat olive oil in a pan over medium-high heat. Sear the beef tenderloin on all sides, then season with salt and pepper. Set aside to cool.
3. In the same pan, melt butter and sauté mushrooms, garlic, and onion until tender. Set aside to cool.
4. Brush the beef with Dijon mustard.
5. Lay out the prosciutto slices on a sheet of plastic wrap, overlapping them slightly.
6. Spread the mushroom mixture over the prosciutto, then place the beef on top.
7. Roll up the beef in the prosciutto, using the plastic wrap to help.
8. Roll out the puff pastry and wrap it around the beef. Seal the edges and brush with beaten egg.
9. Place the wrapped beef on a baking sheet and bake for 25-30 minutes, or until the pastry is golden brown.
10. Let rest for 10 minutes before slicing.



HOLIDAY HERB ROASTED VEGETABLES

Our Holiday Herb Roasted Vegetables are a medley of seasonal produce, roasted to perfection with a blend of fresh herbs. This vibrant dish is a healthy and delicious addition to your holiday table.

INGREDIENTS:

- | | |
|---|----------------------|
| 1 lb Carrots, peeled and cut into sticks | 2 tsp Dried rosemary |
| 1 lb Parsnips, peeled and cut into sticks | 2 tsp Dried thyme |
| 1 lb Brussels sprouts, halved | 1 tsp Salt |
| ¼ cup Olive oil | ½ tsp Pepper |

INSTRUCTIONS:

1. Preheat your oven to 425°F.
2. In a large bowl, toss the vegetables with olive oil, rosemary, thyme, salt, and pepper.
3. Spread the vegetables in a single layer on a baking sheet.
4. Roast for 25-30 minutes, or until tender and golden brown, stirring halfway through.



HOLIDAY HARVEST CORNBREAD

Enjoy the rustic charm of our Holiday Harvest Cornbread. Moist and slightly sweet, this cornbread is studded with kernels of corn and a touch of honey, perfect for complementing your holiday meal.

INGREDIENTS:

1 cup Cornmeal	½ tsp Salt
1 cup Flour	1 cup Milk
¼ cup Sugar	¼ cup Vegetable oil
1 TBS Baking powder	1 Egg

INSTRUCTIONS:

1. Preheat your oven to 400°F. Grease a baking pan.
2. In a large bowl, whisk together cornmeal, flour, sugar, baking powder, and salt.
3. In another bowl, whisk together milk, oil, and egg.
4. Pour the wet ingredients into the dry ingredients and stir until just combined.
5. Pour the batter into the prepared pan and bake for 20-25 minutes, or until a toothpick inserted into the center comes out clean.



CHRISTMAS MORNING CINNAMON ROLLS

Start your holiday with our Christmas Morning Cinnamon Rolls. Soft, gooey, and topped with a luscious cream cheese frosting, these rolls are a delicious way to begin the festivities.

INGREDIENTS:

For the dough:

1 cup Milk, warmed
2¼ tsp Active dry yeast
½ cup Sugar
⅓ cup Unsalted butter, melted

1 tsp Salt
2 Eggs
4 cups Flour
⅓ cup Unsalted butter, softened
1 cup Brown sugar, packed
3 TBS Ground cinnamon

For the icing:

4 oz Cream cheese, softened
¼ cup Unsalted butter, softened
1½ cups Powdered sugar
½ tsp Vanilla extract
2-3 TBS Milk

INSTRUCTIONS:

1. In a large bowl, combine warm milk and yeast. Let sit for 5 minutes.
2. Add sugar, melted butter, salt, eggs, and flour to the bowl. Mix until a dough forms.
3. Knead the dough for 5-7 minutes until smooth and elastic. Place in a greased bowl, cover, and let rise in a warm place for 1 hour.
4. Roll out the dough into a 16x21-inch rectangle.
5. Spread softened butter over the dough, then sprinkle with brown sugar and cinnamon.
6. Roll up the dough tightly and cut into 12 rolls.
7. Place the rolls in a greased baking dish, cover, and let rise for 30 minutes.
8. Preheat your oven to 350°F.
9. Bake the rolls for 25-30 minutes, or until golden brown.
10. While the rolls bake, make the icing by beating together cream cheese, butter, powdered sugar, vanilla, and milk until smooth.
11. Spread the icing over the warm rolls.



PEPPERMINT WONDERLAND BARK

Delight in the refreshing taste of our Peppermint Wonderland Bark. This festive treat features layers of rich dark and white chocolate, sprinkled with crushed peppermint candies.

INGREDIENTS:

12 oz Dark chocolate, chopped
12 oz White chocolate, chopped
½ tsp Peppermint extract
½ cup Candy canes, crushed

INSTRUCTIONS:

1. Line a baking sheet with parchment paper.
2. Melt the dark chocolate in a double boiler or microwave, stirring until smooth.
3. Spread the melted dark chocolate evenly on the prepared baking sheet.
4. Melt the white chocolate in a double boiler or microwave, stirring until smooth.
5. Stir the peppermint extract into the melted white chocolate.
6. Spread the white chocolate over the dark chocolate layer.
7. Sprinkle the crushed candy canes over the white chocolate.
8. Refrigerate until set, then break into pieces.



FROSTY'S FROSTED SUGAR COOKIES

Get into the festive spirit with Frosty's Frosted Sugar Cookies. These buttery cookies are beautifully decorated with colorful icing, making them as delightful to look at as they are to eat.

INGREDIENTS:

For the cookies:

1 cup Unsalted butter, softened	1 tsp Vanilla extract
1 cup Sugar	2½ cups Flour
1 Egg	½ tsp Baking powder
½ tsp Salt	

For the frosting:

3 cups Powdered sugar
1/3 cup Unsalted butter, softened
1½ tsp Vanilla extract
2-3 TBS Milk
Food coloring and sprinkles (optional)

INSTRUCTIONS:

1. Preheat your oven to 350°F.
2. In a large bowl, cream together butter and sugar until light and fluffy.
3. Beat in the egg and vanilla extract.
4. In another bowl, whisk together flour, baking powder, and salt.
5. Gradually add the dry ingredients to the wet ingredients, mixing until combined.
6. Roll out the dough on a lightly floured surface and cut into shapes with cookie cutters.
7. Place the cookies on a baking sheet and bake for 8-10 minutes, or until the edges are lightly golden.
8. Let the cookies cool completely.
9. To make the frosting, beat together powdered sugar, butter, vanilla, and milk until smooth.
10. Divide the frosting and add food coloring if desired. Frost the cookies and decorate with sprinkles.



CANDY CANE FUDGE

Treat yourself to our Candy Cane Fudge, a creamy, melt-in-your-mouth confection infused with peppermint and topped with crunchy candy cane pieces. This festive sweet is perfect for sharing.

INGREDIENTS:

3 cups White chocolate chips
14 oz Sweetened condensed milk
½ tsp Peppermint extract
1 cup Candy canes, crushed

INSTRUCTIONS:

1. Line an 8x8-inch baking pan with parchment paper.
2. In a microwave-safe bowl, combine white chocolate chips and sweetened condensed milk. Microwave in 30-second intervals, stirring after each, until melted and smooth.
3. Stir in peppermint extract.
4. Pour the mixture into the prepared pan and spread evenly.
5. Sprinkle crushed candy canes on top and gently press them into the fudge.
6. Refrigerate for at least 2 hours or until firm.
7. Cut into squares and enjoy.



HOLIDAY CHEER

CHRISTMAS PUNCH

This festive punch blends cranberry, pineapple, and orange juices with ginger ale for a sparkling holiday treat. Garnished with fresh cranberries, orange slices, and rosemary, it is perfect for holiday gatherings!

INGREDIENTS:

4 cups Cranberry juice
2 cups Pineapple juice
1 cup Orange juice
1 liter Ginger ale, chilled

1 cup Sparkling water for extra fizz, optional
½ cup Pomegranate seeds for garnish, optional
1 Orange, thinly sliced for garnish
1 cup Fresh cranberries for garnish
Sprigs Fresh rosemary for garnish, optional
Ice cubes

INSTRUCTIONS:

1. In a large punch bowl, combine cranberry, pineapple, and orange juices.
2. Slowly pour in the ginger ale and sparkling water (if using), stirring gently to combine.
3. Add the orange slices, fresh cranberries, and pomegranate seeds to the punch. They will float and add a festive touch to the presentation.
4. Add ice cubes to the punch or serve ice on the side.
5. For an extra holiday vibe, add a few sprigs of fresh rosemary as a garnish. It provides a lovely aroma and visual flair.



NEW YEAR'S EVE LOBSTER BISQUE

Celebrate the new year with a luxurious lobster bisque. Creamy and rich, this elegant dish combines tender lobster, seafood stock, and a splash of sherry, perfect for a special occasion.

INGREDIENTS:

4 Lobster tails	4 cups Seafood stock
4 TBS Unsalted butter	1 cup Heavy cream
½ cup Onion, finely chopped	½ cup Dry sherry
½ cup Celery, finely chopped	1 tsp Paprika
¼ cup Flour	Fresh parsley, for garnish

INSTRUCTIONS:

1. In a large pot, bring water to a boil. Add lobster tails and cook for 5-7 minutes. Remove lobster meat from shells and chop into bite-sized pieces.
2. In a large saucepan, melt butter over medium heat. Add onion and celery, and cook until tender.
3. Stir in flour and cook for 1-2 minutes.
4. Gradually add seafood stock, stirring constantly.
5. Add heavy cream, sherry, and paprika. Add salt and pepper to taste. Simmer for 15 minutes.
6. Stir in chopped lobster meat and continue simmering until heated thoroughly.
7. Garnish with fresh parsley and serve.



ROASTED BRUSSELS SPROUTS JUBILEE

Enjoy the earthy flavors of our Roasted Brussels Sprouts Jubilee. These caramelized sprouts are tossed with balsamic glaze and sprinkled with toasted almonds, offering a delightful crunch.

INGREDIENTS:

1 lb Brussels sprouts, trimmed
and halved
2 TBS Olive oil
½ tsp Salt

¼ tsp Pepper
¼ cup Parmesan cheese, grated

INSTRUCTIONS:

1. Preheat the oven to 400°F.
2. Toss brussels sprouts with olive oil, salt, and pepper.
3. Spread on a baking sheet and roast for 20-25 minutes.
4. Sprinkle with Parmesan cheese before serving.



FESTIVE NEW YEAR'S PARTY CHEESEBALL

A creamy blend of sharp cheddar, pepper jack, and savory spices, rolled in crunchy pecans. This cheeseball is a flavorful and elegant centerpiece, perfect for your New Year's celebration!

INGREDIENTS:

16 oz. Cream cheese, softened
1 cup Sharp cheddar cheese, shredded
1 cup Pepper jack cheese, shredded
¼ cup Green onions, finely chopped
2 tsp Worcestershire sauce

¼ cup Red bell pepper, finely chopped
½ tsp Garlic powder
½ tsp Onion powder
¼ tsp Smoked paprika (optional)
¼ tsp Pepper

¼ tsp Salt
½ cup Pecans (or walnuts) for rolling, chopped
Fresh parsley, finely chopped (optional)
Assorted crackers for serving

INSTRUCTIONS:

1. In a large mixing bowl, combine the cream cheese, cheddar, and pepper jack. Stir until thoroughly mixed and smooth.
2. Stir in the green onions, red bell pepper, Worcestershire sauce, garlic powder, onion powder, smoked paprika, pepper, and salt. Mix until all ingredients are well combined.
3. Shape the cheese mixture into a ball using a spatula or your hands. It might help to chill the mixture for about 15 minutes to make shaping easier.
4. Spread the chopped pecans (and parsley, if using) on a plate. Roll the cheeseball in the mixture, pressing gently so the toppings stick to the outside.
5. Wrap the cheeseball in plastic wrap and refrigerate for at least 1 hour.
6. Serve surrounded by an assortment of crackers or fresh vegetables. You can also sprinkle extra chopped herbs on top for a festive New Year's garnish.



CHOCOLATE HAZELNUT YULE LOG

Celebrate the holidays with this decadent Chocolate Hazelnut Yule Log. A rich cocoa cake rolled with creamy hazelnut filling, topped with a silky chocolate frosting for a stunning festive dessert.

INGREDIENTS:

For the cake:

¾ cup Flour	4 Eggs
¼ cup Cocoa powder	¾ cup Sugar
1 tsp Baking powder	1 tsp Vanilla extract
¼ tsp Salt	¼ cup Unsalted butter, melted

For the filling:

1 cup Heavy cream
2 TBS Powdered sugar
½ cup Chocolate hazelnut spread

For the frosting:

1 cup Heavy cream
8 oz Dark chocolate, chopped
2 TBS Unsalted butter

INSTRUCTIONS:

1. Preheat your oven to 350°F. Line a jelly roll pan with parchment paper.
2. In a medium bowl, whisk together flour, cocoa powder, baking powder, and salt.
3. In a large bowl, beat the eggs and sugar until thick and pale. Stir in vanilla extract and melted butter.
4. Gently fold in the flour mixture until just combined.
5. Spread the batter evenly in the prepared pan and bake for 10-12 minutes, or until the cake springs back when touched.
6. Immediately roll the cake in the parchment paper and let cool completely.
7. For the filling, beat heavy cream and powdered sugar until stiff peaks form. Gently fold in the chocolate hazelnut spread.
8. Unroll the cake and spread the filling evenly. Re-roll the cake without the parchment paper.
9. For the frosting, heat heavy cream until steaming. Pour over chopped chocolate and butter, stirring until smooth.
10. Spread the frosting over the cake roll. Let set before serving.



CLASSIC HOLIDAY EGGNOG ELIXIR

Toast to the season with our Classic Holiday Eggnog Elixir. Creamy and spiced with nutmeg and cinnamon, this traditional drink is perfect for warming up on a cold winter night.

INGREDIENTS:

4 cups Milk	12 Egg yolks
5 Whole cloves	1½ cups Sugar
2½ tsp Vanilla extract, divided	2 cups Heavy cream
1 tsp Ground cinnamon	½ tsp Ground nutmeg

INSTRUCTIONS:

1. In a saucepan, combine milk, cloves, ½ tsp vanilla extract, and cinnamon. Cook over low heat until hot.
2. In a bowl, whisk together egg yolks and sugar.
3. Gradually add hot milk mixture to egg yolk mixture, whisking constantly.
4. Return mixture to saucepan and cook over medium heat until thickened.
5. Remove from heat and let cool.
6. Stir in heavy cream, remaining 2 tsp vanilla extract, and nutmeg.

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FESTIVE RECIPES FOR
THE HOLIDAY SEASON

CELEBRATE THE HOLIDAYS WITH FLAVOR AND TRADITION!

Step into the warmth of the holiday season with Joyful Tables, a collection of festive recipes designed to bring joy, creativity, and delicious dishes to your table. Whether you are hosting a grand feast or enjoying a quiet meal with loved ones, this cookbook is filled with classic and innovative recipes to make every holiday gathering memorable.

From succulent roasts to sweet treats, and comforting soups to festive beverages, each recipe is crafted to infuse your celebrations with warmth, flavor, and festive spirit. Let Joyful Tables be your guide as you create holiday magic, one meal at a time.



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