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MAKING SPIRITS BRIGHT WITH *Irish Cream Hot Cocoa*

Warm up with a mug of Irish Cream Hot Cocoa — where rich chocolate meets a splash of creamy liqueur. It's a decadent twist on a favourite winter drink, perfect for chilly nights, festive gatherings, or a quiet moment by the fire.

HOW TO MAKE IT →

HOW TO MAKE

Irish Cream Hot Cocoa

INGREDIENTS

- ¼ cup hot cocoa mix
- ¾ cup milk
- 1-2 ounces Bailey's Irish Cream (or homemade version)
- Chocolate shavings (optional)
- Whipped cream (optional)

DIRECTIONS

1. In a saucepan, heat milk until warm and whisk in cocoa mix.
2. Pour Irish Cream into a mug, then pour warm cocoa over top.
3. Option to top with whipped cream and chocolate shavings.

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MAKING SPIRITS BRIGHT WITH *Pizzelle Cookies*

Italian Pizzelle cookies have been delighting taste buds for centuries. These crisp and delicate waffle cookies are widely considered one of the oldest cookies in the world! Traditionally made with hints of vanilla or anise and pressed into beautiful, snowflake-like patterns, these wafer-thin treats bring a sweet touch of old-world charm to any dessert table.

HOW TO MAKE IT →

HOW TO MAKE
Pizzelle Cookies

INGREDIENTS

- ☐ 1 ¾ cups flour (plus extra if needed for thin batter)
- ☐ 2 teaspoons baking powder
- ☐ ½ teaspoon salt
- ☐ 3 eggs
- ☐ ¾ cup sugar
- ☐ 8 tablespoon (1 stick) butter, melted and cooled
- ☐ 2 teaspoons vanilla extract (can also use anise)
- ☐ Pizzelle press or iron
- ☐ Confectioners' sugar (optional)

DIRECTIONS

1. Mix flour, baking powder, and salt in a small bowl.
2. In a larger bowl, mix eggs and sugar. Slowly add cooled butter and vanilla.
3. Gradually mix in the dry ingredients, adding a little at a time to create a smooth and thick batter. (Option to add extra flour if batter is too thin.)
4. Heat and prepare pizzelle iron according to its package instructions.
5. Use a tablespoon to scoop and place batter in the centre of the iron. Press down and cook for 2 to 3 minutes.
6. Use a spatula to gently remove the pizzelle.
7. Once the pizzelle has cooled, dust with confectioners' sugar.

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MAKING SPIRITS BRIGHT WITH *Swedish Glögg*

Enjoy a taste of Scandinavia at home with a steaming cup of Swedish Glögg. Made with red wine, warming spices, and a splash of spirits, it's a holiday favourite steeped in Nordic tradition that brings comfort and cheer to cold winter nights.

HOW TO MAKE IT →

HOW TO MAKE
Swedish Glögg

INGREDIENTS

- 5 (750 mL) bottles port wine
- 1 (750 mL) bottle 100 proof bourbon whiskey
- 1 (750 mL) bottle white rum
- 1 cinnamon stick
- 1 strip of orange peel
- 4 whole cloves
- 3 whole cardamom pods, cracked
- 1 (20cm) square of cheesecloth
- ¾ cup white sugar
- 1 (425 gram) package dark raisins
- 1 (170 gram) package blanched and slivered almonds

DIRECTIONS

1. Warm the port wine in a large stockpot over medium heat (lid on) until it's just below a simmer. Add the bourbon and rum and continue heating until just below a simmer. (Bottles and caps can be saved to store leftover glögg.)
2. While wine and spirits are heating, place cinnamon stick, orange peel, cloves, and cardamom pods in the centre of the cheesecloth square. Use kitchen twine to tie the edges of the cheesecloth together. Set aside.
3. Once the wine mixture is hot (but not boiling), carefully use a long-handled match to light it. Wearing a heatproof oven mitt, carefully pour the sugar into the flames. Allow mixture to burn for 1 minute. Cover the pot with its lid to extinguish the flames and turn off the heat. Allow the mixture to cool, covered, for about 10 minutes.
4. Add raisins, almonds, and prepared spice bundle (in cheesecloth) to wine mixture. Let it stand until it reaches room temperature, approximately one hour.
5. Strain cooled glögg, reserving raisins and almonds.
6. For serving, gently reheat glögg in a saucepan over medium-low heat until hot but below a simmer. Ladel roughly 85 grams into a coffee cup or glögg mug, topping each serving with a few of the reserved raisins and almonds.

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MAKING SPIRITS BRIGHT WITH *Matcha Cookies*

Bring a vibrant twist to your baking tray. These cookies get their signature colour and earthy flavour from matcha — a finely ground green tea powder that's been a cornerstone of Japanese tea culture for centuries. While these cookies aren't traditional, they're a delicious way to enjoy the bold, slightly sweet taste of matcha in a snackable form.

HOW TO MAKE IT →

HOW TO MAKE
Matcha Cookies

INGREDIENTS

For cookies

- ¾ cup cane sugar
- ¼ cup light brown sugar, packed
- 1 tablespoon matcha powder
- 1 cup melted coconut oil
- 1 large egg
- 1 large egg yolk
- 1 teaspoon vanilla extract
- ½ teaspoon baking soda
- ½ teaspoon sea salt
- 2½ cups all-purpose flour, spooned and levelled

For white chocolate dip

- 1 cup white chocolate chips
- 1 teaspoon coconut oil
- Black sesame seeds, for sprinkling

DIRECTIONS

1. Preheat the oven to 190°C. Line two large baking sheets with parchment paper.
2. Whisk together cane sugar, brown sugar, and matcha powder in a large bowl. Add coconut oil, whisk to combine, then add egg and egg yolk and whisk well to combine. Whisk in vanilla extract.
3. Sprinkle baking soda and salt over the matcha mixture and whisk gently to blend. Add flour and stir with a spatula just until dough comes together.
4. Scoop dough onto lined baking sheets with a 2-tablespoon scoop. Leave about 5 cm of space between each portion.
5. Bake a single sheet at a time until the cookies are puffed and the edges are slightly set, approximately 8 minutes. Once removed from the oven, let cookies sit for 5 minutes before moving to a wire rack.
6. To melt the white chocolate, place about 2 cm of water in a small saucepan and bring to a gentle simmer over medium heat. Adjust heat to maintain a light simmer. In a heatproof, medium-sized bowl, combine white chocolate chips and coconut oil. Set the bowl over the saucepan and stir occasionally until chocolate is fully melted and smooth.
7. Dip each cookie halfway into the white chocolate, then lay them on parchment. Sprinkle with black sesame seeds and let them sit so chocolate can set, approximately 20 minutes.

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MAKING SPIRITS BRIGHT WITH *Pavlova*

Crisp on the outside, soft and marshmallowy within, Pavlova is a show-stopping dessert with roots in Australia and New Zealand. Finished with toppings like whipped cream and fresh fruit, this airy meringue cake is as pretty as it is delicious — perfect for celebrations or a sweet touch to any gathering.

HOW TO MAKE IT →

HOW TO MAKE *Pavlova*

INGREDIENTS

- ▫ 4 large egg whites
- ▫ 1 cup sugar, superfine
- ▫ 1 teaspoon vanilla extract
- ▫ ½ teaspoon cream of tartar
- ▫ 1 teaspoon cornstarch
- ▫ whipping cream, fresh fruit, lemon curd, or other desired toppings

DIRECTIONS

1. Preheat the oven to 176°C. Line a large baking sheet with parchment paper.
2. Beat egg whites with a handheld or stand mixer for approximately 5 minutes, until soft peaks form. Add half of the sugar. Beat for 30 seconds, then add remaining sugar and beat for another 30 seconds.
3. Once all sugar is added, beat egg white mixture on high speed for approximately 2 minutes, until glossy stiff peaks form. Add vanilla extract. Beat for 1 more minute.
4. Fold in cream of tartar and cornstarch using a rubber spatula.
5. Spread pavlova mixture on baking sheet, forming a 20- to 22-centimetre circle. Shape so the centre slightly dips in and the edges are taller.
6. Place pavlova in the oven. Close the oven door, and reduce oven temperature to 93°C. Bake for approximately 90 minutes, until pavlova is dry and firm. (Note: You may need to occasionally rotate the baking sheet if some spots are browning.)
7. Turn oven off and leave the pavlova inside, allowing it to cool.
8. Once cool, remove from oven and top with whipped cream and/or other toppings.

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MAKING SPIRITS BRIGHT WITH *Malva Pudding*

Malva Pudding is the kind of dessert that'll have guests racing to the table. Golden, tender, and drenched in a sweet, sticky syrup, this South African classic is served at festive occasions year-round — holidays included. Serve it warm with vanilla ice cream or warm custard, and watch it vanish.

HOW TO MAKE IT →

HOW TO MAKE
Malva Pudding

INGREDIENTS

For pudding

- ☐ 1 tablespoon room temperature butter
- ☐ 1 cup brown sugar
- ☐ 4 tablespoons apricot jam
- ☐ 1 large egg
- ☐ 1 cup milk
- ☐ 2 tablespoons vinegar

For sauce

- ☐ 2 tablespoons butter
- ☐ 125 ml cream
- ☐ 4 tablespoons brown sugar
- ☐ 2 tablespoons water

DIRECTIONS

1. Preheat oven to 176°C.
2. In a large mixing bowl add butter, brown sugar, jam and egg. Beat until mixture becomes slightly fluffier and lighter.
3. In a separate bowl, lightly whisk together milk, vinegar, and vanilla essence.
4. In a separate bowl, mix flour with baking soda.
5. Add milk mixture and flour mixture to the first large mixing bowl (that contains butter/sugar/jam/egg). Mix and alternate between milk and flour as you go.
6. Pour into a lightly greased rectangular pan (15 x 30cm or similar size). Bake for 45 minutes, or until a knife comes out with spongy crumbs rather than wet batter.
7. To make sauce, add all sauce ingredients to a pot and bring to boil. Allow it to simmer for 3 minutes, stirring constantly.
8. Pierce the pudding (still in its baking pan) several times with a fork. Slowly pour the sauce over, being sure to coat the entire surface.
9. Allow to rest before serving.

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MAKING SPIRITS BRIGHT WITH

Holiday Mule Mocktail

This alcohol-free drink brings tidings of joy to everyone at the holiday party. With beautiful colouring, some fizz, and a mix of spicy, sweet, and fresh flavours, this mocktail will dress up your holiday table and elevate your annual holiday punchbowl. And the fact that it's easy to prepare is a little gift just for you.

HOW TO MAKE IT →

HOW TO MAKE
Holiday Mule Mocktail

INGREDIENTS

1. Ice cubes
2. 1/2–1 oz. (1–2 Tablespooons) mint simple syrup
3. 1 oz. (2 Tablespoons) fresh lime juice
4. 6 oz. (3/4 cup) ginger beer
5. 2 oz. (1/4 cup) club soda or sparkling water

DIRECTIONS

1. Combine sugar and water in a saucepan. Stir over medium heat until the sugar dissolves, then turn off the heat and add fresh mint leaves.
2. Steep the mint for at least 30 minutes up to 2 hours, then cool to room temperature.
3. Strain the syrup through a fine mesh sieve and store in a glass jar.
4. Mint syrup will keep several weeks in the fridge and can be made in advance.

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MAKING SPIRITS BRIGHT WITH

Smoky Mezcal-Fig Sour

Smoky, fruity, and tart. This cocktail gifts your guests with a festival of flavours. Fresh, zesty lemon juice, sweet figs and simple syrup, aromatic nutmeg, and the bite of mescal and ginger come together in a beautiful drink. This is a unique way to share the taste of the holiday season.

HOW TO MAKE IT →

HOW TO MAKE
Smoky Mezcal-Fig Sour

INGREDIENTS

1. 1 1/3 cups simple syrup
2. 10 dried figs, halved
3. 1 (4-inch) piece fresh ginger, peeled and thinly sliced (about 1/3 cup)
4. 1 (750-ml) bottle mezcal
5. 1 1/4 cups fresh lemon juice (from 8 large lemons)
6. 3/4 cup water
7. Whole nutmeg

DIRECTIONS

1. Combine simple syrup, figs, and ginger in a small saucepan. Bring to a boil over medium. Reduce heat to low, and simmer until figs are softened, about 5 minutes. Remove from heat, and let cool 30 minutes. Refrigerate mixture, covered, 8 hours or overnight. Pour mixture through a fine wire-mesh strainer into a bowl; discard solids. Store in an airtight container up to 1 week.
2. Place mezcal in a pitcher. Pour 1¼ cups fig-ginger syrup through a fine-mesh sieve into pitcher, followed by lemon juice and 3/4 cup water. Refrigerate until chilled, 2 hours or up to overnight. Stir before serving. Pour over large ice cubes into rocks glasses. Garnish servings with freshly grated nutmeg.

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MAKING SPIRITS BRIGHT WITH *Yorkshire Pudding*

This traditional side dish is a staple during a British Sunday roast dinner. Airy, puffy, and crispy, they are like the North American popover. Served with gravy, this savoury side is a welcome accompaniment to any dinner, and will be a welcomed addition to a holiday meal spread.

HOW TO MAKE IT →

HOW TO MAKE
Yorkshire Pudding

INGREDIENTS

- 1 cup all-purpose flour
- 1 cup whole milk
- 3 large eggs
- 1 ½ teaspoons kosher salt
- ¼ cup fat of choice: vegetable oil, bacon fat, or beef drippings, or 2 tablespoons melted unsalted butter mixed with 2 tablespoons vegetable oil

DIRECTIONS

1. Make the batter. Place 1 cup all-purpose flour, 1 cup whole milk, 3 large eggs, and 1 ½ teaspoons kosher salt in a medium bowl and whisk until smooth. Set aside to rest at least 20 minutes while you heat the oven.
2. Heat the oven to 232°C. Remove all of the racks from the oven except one arranged in the lower third position, then heat the oven to 232°C.
3. Oil the pan. Pour ¼ cup oil or drippings (or mix 2 tablespoons melted unsalted butter with 2 tablespoons vegetable oil) into a 10-inch straight-sided oven-safe regular or cast iron skillet. Alternatively, place 1 teaspoon of the oil or beef drippings into each well of a 12-well muffin pan, or 2 teaspoons into each well of a 6-well popover pan.
4. Heat the pan. Place the skillet in the oven, or place the muffin tin or popover pan on a baking sheet before placing in the oven. Bake for 5 minutes to heat the oil and the pan.
5. Add the batter. Remove the skillet, muffin tin, or popover pan from the oven. Rewhisk the batter, then pour all of it into the skillet, or divide the batter between the wells of the muffin tin or popover pan.
6. Bake until puffed and deep golden brown. Return the skillet, muffin tin, or popover pan to the oven. Make sure the muffin tin or popover pan is on the baking sheet to catch any drips. Bake until puffed, deep golden brown, and crisp to the touch, about 25 minutes for the skillet, or 20 to 25 minutes for individual puddings. (Do not open the oven door during the baking time.)
7. Serve the Yorkshire pudding hot. Serve immediately from the skillet, or remove the individual puddings from the pan and serve immediately.