



**SPECIAL
HOLIDAY
EDITION**

Let's Do This at Home!

Recipes and Inspiration That Make it Easier to Stay at Home
Edition # 19

'Tis the season for goodies and whether you're going to eat them yourself or give them away, there's nothing like homemade treats for the holidays! Enjoy these tried and true recipes for our BSC favorites!

Peppermint Cocoa Mix

7 cups Nestle chocolate milk mix
2½ cups dry non-dairy creamer
3 cups dry milk
½ teaspoon cinnamon
⅓ cup unsweetened cocoa powder
2 teaspoons salt
1 cup crushed peppermint candy

Combine all ingredients in a big bowl and use whisk to combine. Use ½ cup measuring scoop to pour into cellophane bags or other containers.

Directions for cocoa: "Spoon 3 tablespoons into 8-ounces steaming water and stir."

Scarborough Shortbread Cookies

1 cup all-purpose flour
¼ cup plus ½ tablespoon superfine granulated sugar
⅛ teaspoon salt
2 teaspoons finely chopped fresh flat-leaf parsley
½ teaspoon each finely chopped fresh sage, rosemary, and thyme
1 stick (½ cup) unsalted butter, softened

Put oven rack in middle position and preheat oven to 375°F.

Stir together flours, ¼ cup sugar, salt, and chopped herbs in a bowl, then add butter and stir with a fork until mixture forms a dough. Divide dough in half and pat each half into a 6-inch round on an ungreased baking sheet. Crimp edges of rounds and cut each into 8 wedges with a sharp knife. Sprinkle with remaining ½ tablespoon sugar.

Bake until golden, about 15 minutes. Re-cut wedges while shortbread is hot, then cool completely on sheet on a rack. Makes 16 cookies

Easy Rocky Road Fudge

- 1 pound of good quality semi-sweet or bittersweet chocolate, chopped (BSC loves Callebaut sold in Bulk)
- 4 tablespoons unsalted butter
- 1 can sweetened condensed milk
- 2 cups pecans, very coarsely chopped or broken
- ½ recipe of homemade marshmallows

Line a 9-inch x11-inch glass baking pan with parchment paper.

In large saucepan, gently melt chocolate and butter together. When melted, stir in sweetened condensed milk until fully incorporated. Stir in pecans and marshmallows and pour into prepared pan, spreading out evenly. Refrigerate for 1 hour until set. Cut into 2-inch squares.

Homemade Marshmallows

- 2½ tablespoons unflavored gelatin
- 1½ cups granulated sugar
- 1 cup light corn syrup
- ¼ teaspoon salt
- 2 tablespoons vanilla extract
- Confectioner's sugar for dusting

Combine gelatin and ½ cup cold water in a standing electric mixer with whisk attachment. Let stand 30 minutes.

Combine granulated sugar, corn syrup, salt and ½ cup water in a small heavy saucepan. Place over low heat and stir until sugar has dissolved. Wash down sides of pan with a wet pastry brush to dissolve sugar crystals.

Clip on a candy thermometer, raise heat to high. Cook syrup without stirring until it reaches the firm-ball stage (244°F). Immediately remove pan from heat.

With mixer on low speed, slowly and carefully pour syrup into the softened gelatin. Increase speed to high, beat until mixture is very thick and white and has almost tripled in volume, about 10 minutes. Add vanilla; beat to incorporate.

Generously dust and 8-inch x12-inch glass baking pan with confectioner's sugar. Pour marshmallow mixture into pan. Dust top with confectioner's sugar. Let stand overnight, uncovered to dry out. Turn out onto a board and cut marshmallows with a dry, clean knife into 1½-inch squares and dust with more sugar so they don't stick together.

Bayview School of Cooking
Register on-line: www.BayviewSchoolOfCooking.com
[FACEBOOK.com/BayviewSchoolofCooking](https://www.facebook.com/BayviewSchoolofCooking)
BayviewSchoolOfCookingBlog.wordpress.com