

PANDEMIC PANTRY RECIPES ~ DECEMBER 24, 2020
HOLIDAY SPECTACULAR! TREATS FOR SANTA!

Coconut Macaroons ~ The Silver Palate
(yield about 20)

1/3 cup all-purpose flour
2 1/2 cups shredded sweetened coconut
1/8 teaspoon kosher salt
2/3 cup sweetened condensed milk
1 teaspoon vanilla extract

In a mixing bowl, place flour, coconut, and salt.
Mix in the sweetened condensed milk and vanilla. This will form a very heavy, sticky dough.

Preheat oven to 350 degrees and spray a baking pan or line it with parchment. With a small ice cream scoop, portion out the cookie dough. They don't need to have much space in between as they will not spread. Bake until golden on the bottom, about 12 minutes.

Chocolate Truffles
(yield...about 15 - 20 truffles)

1 cup heavy cream
10 ounces good quality dark chocolate chips
1.5 ounces of unsalted butter
¼ cup tasty booze: Frangelico, Amaretto, Kahlua, Framboise....yum

In a heavy saucepan, add cream, chocolate, and butter. Cook until melted and incorporated. Take off stove. Add liquor and mix well. Place in a bowl covered and put in refrigerator overnight. Take a small scoop (a melon baller is perfect) and with the palms of your hands, roll out truffles into small balls. Place on a foiled sheet pan and place in freezer to set. At this point, they can be rolled in chopped nuts, powdered sugar, cocoa powder or they can be dipped in melted chocolate that has been loosened with a little walnut, hazelnut, or almond oil.(be sure the melted chocolate is not really hot or your truffles will be impossible to handle!)

Once the candies have set in the refrigerator, they can be moved to candy cups....or directly into your belly ☺

Pumpkin Sticky Toffee Pudding
(yield about 6 – 8 portions)

Preheat oven to 350 degrees. Prepare an 8 inch cake pan (spray and add a parchment circle to the bottom of pan)

In a saucepan:
2 TBS of cubed butter (salted or unsalted does not matter)

½ cup chopped dates
¼ cup chopped candied ginger (optional)
1 ½ teaspoons lemon zest
1 teaspoon baking soda
4 tablespoons water
Heat until soda begins to froth and butter has melted...set aside.

In a mixing bowl:
1 cup pumpkin puree (NOT pumpkin pie filling)
½ cup brown sugar
1 teaspoon cinnamon
½ teaspoon cardamom
Pinch ground cloves
¼ teaspoon kosher salt
1 cup all-purpose flour

Mix dry ingredients. Add pumpkin and the date mixture. Mix well. The dough will be heavy and sticky. Place in prepared pan and bake for 25 – 30 minutes.

Sauce:

In a sauce pan:
½ cup brown sugar
6 tablespoons pureed pumpkin (not pumpkin pie filling)
4 tablespoons heavy cream
Pinch kosher salt
1 stick of cubed, unsalted butter
2 Tablespoons or rum, bourbon, or brandy...your choice

Mix all over heat and blend well. Bring up to a simmer but don't allow to boil. You only want the sugar to melt.

When the cake comes out of the oven, cool a bit on a rack. Pour the sauce over it or serve the sauce in a pitcher.

Only the Best Hot Chocolate for Santa!
(serves 6 – 8)

In a saucepan:

½ cup granulated sugar
½ cup dark cocoa powder
Pinch of kosher salt
Pinch of cinnamon
1/3 cup water

Bring up to a simmer and allow sugar to dissolve then add...
4 cups half and half
¾ cup semi sweet chocolate chips

Bring up to almost a boil, whisking constantly to incorporate the chocolate chips.

When fully heated add 1 teaspoon of vanilla extract. A capful of rum or a tasty liqueur to each cup is optional. Top with whipped cream. Add a candy cane...the sky is the limit!