

This year's Christmas at the Castle theme is "A Taste of the Holidays." Each decorator was invited to use a holiday flavor to inspire their design. In turn, Castle staff curated a collection of recipes inspired by those flavors. We invite you to try them for yourself this holiday season!

01. Mulled Wine
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MULLED WINE

Mulled wine originated in ancient Rome where citizens would fortify themselves against cold weather with warm wine. As the Roman Empire spread across Europe, they shared their love of warm wine with new peoples. In the Middle Age, Europeans added spices to their warmed wine, believing it to promote health and guard against illness. The process of mulling wine continued to be used to improve the taste of less-palatable wines until enthusiasm for the drink slowly faded.

In the 1890s, mulled wine made a resurgence in Europe when a version called glögg became associated with Christmas and wine merchants clambered to promote their own special blends. As a result, many variations of mulled wine exist today, ensuring people of any palate can continue the tradition of enjoying this warm brew at Yuletide.

INGREDIENTS

- 1 (750 mL) bottle of inexpensive, dry red wine
- 6 whole cloves
- 2 cinnamon sticks
- 2 star anise
- 2-4 tbsp of your preferred sweetener (brown or white sugar, maple syrup, or honey), to taste
- 1 orange, sliced into rounds for simmering.
- 1 orange, sliced into rounds to garnish
- Optional: ¼ cup of your preferred liqueur (traditionally brandy, cognac, or bourbon)

INSTRUCTIONS

1. **Combine** all ingredients in a saucepan and stir together.
 - For a less bitter brew, remove the rind of the orange before simmering.
2. **Heat** uncovered over medium-high heat until simmering.
 - Avoid letting the mixture boil to ensure the alcohol doesn't boil off.
3. **Reduce heat** to low, cover, and let simmer for at least 15 minutes.
 - Allowing wine to simmer longer (up to three hours) will intensify the spice flavor.
4. **Strain** with a fine mesh strainer or cheesecloth and discard orange and spices.
5. **Garnish** as desired.
 - Common garnishes include cinnamon sticks and sliced orange rounds.
6. **Serve** warm and enjoy!



A Taste of the Holidays

MULLED CIDER

A family friendly treat to warm the body and soul.

INGREDIENTS

2 quarts apple cider

2 cinnamon sticks

2 whole allspice berries

2 whole cloves

1 orange, thinly sliced

INSTRUCTIONS

Place all ingredients in a large saucepan and bring to a simmer on the grates of the grill or over a burner. Divide among individual mugs and serve hot.

Recipe courtesy Food Network:

<https://www.foodnetwork.com/recipes/bobby-flay/mulled-cider-recipe-1943275>



A Taste of the Holidays

CITRUS SPICED TEA

Citrus juices and spices, teamed with fragrant black tea, produce a never fail hot beverage for a crowd. Makes 12 eight ounce servings.

INGREDIENTS

- 1 tablespoon whole cloves
- 3 cinnamon sticks
- 12 cups of water
- 15 black tea bags
- 1 1/2 cups of orange juice
- 1/2 cup lemon juice
- 1 cup of sugar

INSTRUCTIONS

Bring cloves and cinnamon, and water to a boil in a medium saucepan. Add the tea, remove from the heat, and steep for three minutes; strain. In a separate saucepan, bring the orange juice, lemon juice, and sugar to a boil, stirring until the sugar is dissolved. Add to the hot tea. Serve at once

Recipe from *Marlene Sorosky's Seasons Greetings Cooking and Entertaining for Thanksgiving, Christmas and New Years*



A Taste of the Holidays

CANDIED ORANGE SLICES

Prep Time: 10 minutes **Cook Time:** 1 hour 5 minutes **Total Time:** 1 hour 15 minutes

INGREDIENTS

ice water

8 cups (1920 ml) water, divided

4 small oranges, such as tangelos

4 cups (800 g) granulated sugar, plus more for coating

INSTRUCTIONS

1. Fill a large bowl with ice water and set it aside.
2. Add 4 cups of the regular water to a large saucepan and bring to a boil over high heat. Add the orange slices. Boil for 2 minutes. Transfer the orange slices to the bowl of ice water and discard the boiled orange water.
3. In the same saucepan, add the remaining 4 cups of water and the sugar. Bring to a boil over medium heat, stirring occasionally until the sugar has completely dissolved.
4. Turn the heat to medium-low and add the orange slices. Simmer for 45-60 minutes or until the rinds are slightly translucent. Gently swirl the oranges every 15 minutes to make sure they are evenly coated with the sugar water.
5. Transfer the slices to a cooling rack set over a large baking sheet. Let them sit for up to 24 hours or until dry.
6. Dip the candied orange slices in granulated sugar, if desired. Use immediately or store them in an airtight container in the refrigerator for up to 1 month.

Recipe courtesy Baked by an Introvert blog:

<https://www.bakedbyanintrovert.com/candied-orange-slices/>



A Taste of the Holidays

WHITE CHOCOLATE PEPPERMINT COOKIES

Prep Time: 10 minutes **Inactive Time:** 10 minutes **Cook Time:** 6 minutes **Servings:** 18 cookies

INGREDIENTS

- 1 1/4 cup all-purpose flour
- 1/2 cup unsalted butter room temp
- 3/4 cup white chocolate chips
- 1/2 cup crushed candy canes plus more for dipping
- 1 pinch salt
- 1/4 tsp baking soda
- 1 pinch baking powder
- 1 egg room temperature
- 1/2 cup sugar plus 1 tbsp
- 1/2 tsp vanilla extract
- 1/4 tsp peppermint oil

INSTRUCTIONS

1. Whisk together the flour, baking soda, baking powder and salt.
2. Beat the butter and sugar until light and fluffy. While the mixer is running add the egg then the vanilla and peppermint oil.
3. Slowly add the flour mixture and scrape the bowl down. Add the white chocolate chips and crushed candy canes and mix until just incorporated.
4. Place the cookie dough on a parchment lined cookie sheet using an ice cream scoop if you have one. A 2 tablespoon sized portion for each cookie is recommended.
5. Dip each ball of cookie dough into a bowl filled with crushed candy canes.
6. Chill on baking sheet for 5-10 minutes in the refrigerator.
7. Bake at 350F for about 6 to 7 minutes. Allow to cool on cookie sheet.

Recipe courtesy the Preppy Kitchen blog:

<https://preppykitchen.com/white-chocolate-peppermint-cookies/>



A Taste of the Holidays

PEPPERMINT PIE

Prep Time: 25 minutes **Inactive Time:** 2 hours **Total Time:** 2 hours 10 minutes

INGREDIENTS

- 25 chocolate sandwich cookies
- ½ cup butter, melted
- 2 cups marshmallow Fluff
- ¼ cup creme de menthe liqueur
- 2 cups whipping cream

INSTRUCTIONS

1. Crush cookies and set aside ¼ cup of crumbs.
2. Place remaining crumbs in a medium bowl and mix in melted butter. Press mixture firmly into bottom and sides of a 9 inch spring-form pan.
3. In a large mixing bowl, whip together marshmallow fluff and creme de menthe until smooth.
4. In a separate bowl, whip cream until soft peaks form, then fold into marshmallow mixture.
5. Pour mixture into pan and sprinkle reserved cookie crumbs on top.
6. Freeze at least 2 hours, until firm. Remove from freezer 20 minutes before serving to soften slightly.

Recipe courtesy AllRecipes.com:

<https://www.allrecipes.com/recipe/17612/creme-de-menthe-grasshopper-pie/>



A Taste of the Holidays

CRANBERRY BREAD

Prep Time: 15 minutes **Cook Time:** 1 hour **Total Time:** 1 hours 15 minutes

INGREDIENTS

- 1/3 cup unsalted butter , softened
- 1 cup sugar
- 1 teaspoon vanilla extract
- 2 large eggs
- 1 1/2 cups flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 3/4 cups whole milk
- 12 ounces fresh cranberries, (frozen okay too)

INSTRUCTIONS

1. Preheat the oven to 350 degrees and butter and flour an 8x4 inch loaf pan.
2. In a stand mixer cream your butter and sugar until light and fluffy, about 2-3 minutes then add in the vanilla and eggs until fully combined.
3. In a separate bowl sift together the flour and baking powder before adding it into the stand mixer on low speed, alternating with the milk until just combined.
4. Stir the cranberries in by hand until just combined and pour into the pan.
5. Bake for 60 minutes until a toothpick comes out clean.

Recipe courtesy Dinner Then Dessert blog:

<https://dinnerthendessert.com/cranberry-bread/>



A Taste of the Holidays

CRANBERRY SAUCE

A holiday classic!

INGREDIENTS

- 12 ounces cranberries
- 1 cup white sugar
- 1 cup orange juice

INSTRUCTIONS

1. Dissolve sugar in the orange juice in a medium saucepan over medium heat.
2. Stir in the cranberries and cook until they start to pop, about 10 minutes.
3. Remove from heat and place sauce in a bowl. It will thicken as it cools.

Recipe courtesy of AllRecipes.com

<https://www.allrecipes.com/recipe/9111/cranberry-sauce/>



A Taste of the Holidays

HOMEMADE HOT CHOCOLATE

Is there anything better than hot chocolate on a cold winters night?

INGREDIENTS

- $\frac{3}{4}$ cup of sugar
- $\frac{1}{3}$ cup unsweetened cocoa powder
- 1 pinch salt
- $\frac{1}{3}$ cup boiling water
- 3 $\frac{1}{2}$ cups milk
- $\frac{3}{4}$ teaspoon vanilla extract
- $\frac{1}{2}$ cup half-and-half cream

INSTRUCTIONS

1. Combine sugar, cocoa powder, and salt in a saucepan.
2. Add boiling water and whisk until smooth.
3. Bring mixture to a simmer, stirring continuously to prevent scorching, and cook for 2 minutes.
4. Stir in milk and heat until very hot without boiling.
5. Remove from heat; add vanilla.
6. Divide hot cocoa between mugs. Add cream to each mug to cool cocoa to drinking temperature.
7. Optional: Add Marshmallows, Chocolate Syrup, Cinnamon or Whipped Cream for a little something extra!

Recipe courtesy of AllRecipes.com

<https://www.allrecipes.com/recipe/20211/creamy-hot-cocoa/>

BUCHE DE NOEL (CHOCOLATE LOG CAKE)

Prep Time: 10 minutes Cook Time: 2 hours Total Time: 2 hours 10 minutes Servings: 12

INGREDIENTS

Cake:

- 6 tablespoons of sifted flour
- 1/3 cup of cocoa
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 4 eggs separated
- 3/4 powdered sugar
- 1 teaspoon vanilla

Frosting:

- 1 1/2 cups of sugar
- 1 1/2 teaspoon light corn syrup
- 1 teaspoon vanilla
- 1/2 cup of boiling water
- 2 egg whites
- 1 jar of Chocolate Frosting

INSTRUCTIONS

1. Sift flour, cocoa, baking powder and salt together twice.
2. Beat egg yolks until very thick; beat egg whites until stiff, gradually beating sugar into them. Add these with vanilla to egg yolks; fold in dry ingredients carefully.
3. Line very shallow pan of the cookie sheet type with greased paper, pour in batter, spread evenly and bake in moderately hot oven (375-400 F) 12-14 minutes. Turn onto cloth sprinkled with powdered sugar, while still warm roll into a log shape before it cools.
4. For the center frosting in a medium saucepan mix sugar, syrup, and water and bring to boiling point, stirring only until the sugar is dissolved, then continue boiling rapidly until a little dropped into cold water forms a soft ball.
5. Pour in fine stream over stiffly beaten egg whites, beating constantly.
6. Add vanilla and continue beating until cool and of spreading consistency (ten to fifteen minutes).
7. As frosting becomes too stiff for beater, substitute for a flat wooden spoon, set aside to cool.
8. When cool, unroll and spread frosting in the middle and then re-roll.
9. Let set, and then take a jar of chocolate frosting and spread evenly on the log. Sift a light dusting of powdered sugar on top.



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GINGERBREAD

It's a holiday classic for a reason!

INGREDIENTS

- ½ cup of shortening
- ½ cup brown sugar
- 1 egg
- ½ cup molasses
- 2 cups sifted flour
- 1 teaspoon salt
- 2 teaspoons of baking powder
- ¼ teaspoon of baking soda
- 2 teaspoons ground ginger
- ½ cup of milk
- 1 teaspoon ground cinnamon
- ¼ teaspoon of cloves

INSTRUCTIONS

1. Cream shortening and sugar, add egg and molasses and beat well.
2. Add sifted dry ingredients alternating with milk.
3. Bake in greased shallow pan in moderate oven (350F) for 45 minutes.
4. Serve plain or with icing, ice-cream, whipped cream or frosted.

Recipe courtesy of *Rumford Complete Cook Book, First Edition*

GINGERBREAD TRIFLE

Prep time 30 minutes **Cook time** 50 minutes

INGREDIENTS

Gingerbread Cake:

- 9 tablespoons unsalted butter, room temperature
- $\frac{1}{3}$ cup granulated sugar
- $\frac{3}{4}$ cup molasses
- 1 large egg, room temperature
- 2 $\frac{1}{4}$ cups (281 g) all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon ground ginger
- 1 teaspoon ground cinnamon
- $\frac{1}{4}$ teaspoon salt
- $\frac{3}{4}$ cup of water

Pumpkin Spice Pudding Layer

- 1 box instant white chocolate pudding mix
- 2 cups whole milk
- 1 teaspoon pumpkin pie spice
- 16 ounces whipped topping, divided
- White Chocolate Pudding Layer
- 1 box instant white chocolate pudding mix
- 2 cups whole milk

INSTRUCTIONS

1. Preheat the oven to 325°F. Spray a 9x9-inch baking dish with nonstick cooking spray. Set aside.
2. In the bowl of a stand mixer with a paddle attachment, cream butter and sugar until light and fluffy. Add the molasses and egg. Beat until smooth.
3. In a large bowl, whisk together the flour, baking soda, ginger, cinnamon, and salt. Add about $\frac{1}{3}$ of the dry ingredients to the butter and sugar mixture, mixing until just combined (don't overmix).
4. Add half the water, followed by another third of the dry ingredients. Pour in the remaining water and add the final third of the dry ingredients. Mix until combined.
5. Pour batter into prepared baking dish. Bake 45-50 minutes. (Check the cake after about 30 minutes; cover with aluminum foil if the edges are getting too dark.) The cake is done when an inserted toothpick comes out with a few crumbs, but no wet batter. Remove from the oven and let cool as you prepare the pudding.
6. In a bowl, combine a box of pudding mix with 2 cups milk and pumpkin pie spice, whisking for 2 minutes. Gently fold in half of the whipped topping, reserving the other half for the topping. Refrigerate until ready to use.
7. In a bowl, add a box of white chocolate pudding mix and 2 cups cold milk. Whisk for about 2 minutes. Refrigerate until ready to use.



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8. When the cake has completely cooled, cut it into 1-inch cubes. Cover the bottom of a trifle dish with a single layer of gingerbread cake pieces. Top with a cup of the pumpkin spice pudding, followed by a cup of the white chocolate pudding. Repeat this layering two more times. Top with the reserved whipped topping and extra gingerbread cake pieces. Chill until ready to serve.

Recipe courtesy of I Am Baker blog:

<https://iambaker.net/gingerbread-trifle/>

FRUITCAKE

Prep time: 1 day **Cook time:** 1 hour 30 minutes **Inactive Time:** 1 day

EQUIPMENT

- All-Clad Nonstick Pro-Release Loaf Pan
- All-Clad 5-Piece Silicone Spatulas
- Unbleached Cheesecloth

INGREDIENTS

Soaked Fruit Mixture:

- 1¼ cups dark raisins
- 1¼ cups golden raisins
- 2 cups mixed unsweetened dried fruit, chopped (equal parts peaches pears, apples and apricots)
- 1 cup dried unsweetened black figs chopped
- 1 cup dried unsweetened tart cherries chopped
- ¾ cup dried unsweetened prunes chopped
- ¾ cup dark rum

For Storage:

- Medium sherry or triple sec for soaking

Fruit Cake Ingredients:

- 1½ cups unbleached all-purpose flour

- ½ teaspoon baking powder
- 1 teaspoon ground cinnamon
- 1 teaspoon ground ginger
- ¼ teaspoon ground nutmeg
- 1 teaspoon salt
- 1 stick unsalted butter, softened
- ¾ cup packed light brown sugar
- 5 large eggs room temperature
- 1 tablespoon lemon zest
- 1 tablespoon orange zest
- ½ cup orange juice
- 1 apple peeled and coarsely grated
- ¾ cup slivered almonds (or chopped pecans or walnuts)
- 3 tablespoons finely diced crystallized ginger
- 1 batch soaked fruit mixture (see above)
- ⅔ cup chopped bittersweet chocolate or dark chocolate chips optional

Decorative Glaze (Optional):

- ¼ cup apricot preserve
- ¼ cup water
- Whole pecans for garnishing

INSTRUCTIONS

The Day Before Baking: Combine the dried fruit in a large mixing bowl. Add the dark rum, cover, and allow the mixture to soak at room temperature for a minimum of 12 hours, or ideally 24 hours prior to preparing the fruit cake batter.

Prepare the Fruitcake: Preheat the oven to 300°F with a rack in the center position. Set aside two 8x4-inch All Clad Pro-Release Bakeware Loaf Pans. If using these pans, you do not need to line or grease the pans prior to adding the batter, lightly grease and line with parchment paper.

In a medium mixing bowl, whisk together the all purpose flour, baking powder, spices, and salt. Set aside. In the bowl of a stand mixer fitted with a paddle attachment, cream the softened butter and light brown sugar together over medium-high speed for 3 minutes, or until light and fluffy. Reduce speed to medium and add the eggs one at a time, beating just until each egg is incorporated. The mixture will look slightly broken, that's ok. Over low speed, slowly add the flour mixture until just absorbed. Remove the bowl from the stand mixer. Add the lemon zest, orange zest, fresh orange juice, grated apple, slivered almonds, diced candied ginger, soaked dried fruit mixture (along with any liquid if it hasn't already been absorbed), and chocolate. Stir mixture with a large spatula, scraping the edges and bottom of the bowl several times, until all of the ingredients are evenly incorporated. It is a very thick, fruit heavy mixture. Transfer and divide the batter evenly among the loaf pans. Use an offset spatula to smooth the batter into an even layer. Set the loaf pans on the center rack, several inches apart from one another. Bake - rotating the pans halfway - for 75 to 90 minutes or until the batter is set and the tops are golden brown. The edges of the cake may also start to pull away slightly from the edges of the pan. Remove from the oven and place on a rack to cool completely before removing from the pans. Once the cake has cooled, carefully remove the cakes from the loaf pans and set upright. Soak two large pieces of cheesecloth in medium sherry or triple sec (*they should be lightly damp, not soaking wet when you wrap the cakes, so you may need to squeeze out any excess liquor). Wrap each cake tightly. Cover loafs with wax paper and foil before transferring to a large Ziploc bag. Store in the refrigerator for up to 6 to 8 weeks (it can often last even longer). You can serve this cake right after it has cooled, but the flavors improve greatly with time. Unwrap and re-soak the cheesecloth once a week. If desired, you can top the fruitcake with a light apricot glaze and whole pecans before serving. Combine the apricot preserves and water in a small saucepan. Bring to a light simmer, stirring until the glaze is shiny and thin. If it is too thin for glazing, reduce to desired consistency. If it becomes too thick, add a teaspoon of water. Brush the tops of the fruitcakes with apricot glaze and garnish with whole pecans. Slice fruit cake with a serrated knife. Serve on its own or spread with a small amount of salted butter.

Recipe courtesy of A Beautiful Plate blog:

<https://www.abeautifulplate.com/worlds-best-fruitcake/>



A Taste of the Holidays

FRUITCAKE COOKIES

A twist of a holiday tradition!

INGREDIENTS

- 1 cup butter, softened
- 3/4 cup packed brown sugar
- 1 large egg, room temperature
- 1/2 teaspoon vanilla extract
- 1 2/3 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1 1/2 cups dates, finely chopped
- 4 ounces red candied cherries, halved
- 4 ounces candied pineapple, diced
- 1/2 cup whole hazelnuts, toasted
- 1/2 cup coarsely chopped pecans
- 1/2 cup coarsely chopped walnuts

INSTRUCTIONS

1. Preheat oven to 325°.
2. In a large bowl, cream butter and brown sugar until light and fluffy.
3. Beat in egg and vanilla.
4. In another bowl, whisk together flour, baking soda and salt; gradually beat into creamed mixture.
5. Stir in remaining ingredients.
6. Drop dough by tablespoonful onto greased baking sheets.
7. Bake until golden brown, about 15 minutes.
8. Store in an airtight container. Cookies are best after a few days.

Recipe courtesy of Taste of Home blog:

<https://www.tasteofhome.com/recipes/fruitcake-christmas-cookies/>



A Taste of the Holidays

CLASSIC SUGAR COOKIE

Perfect for making and sharing with family and friends!

INGREDIENTS

- ½ cup butter
- 1 cup sugar
- 2 eggs
- 1 teaspoon vanilla
- 2 ½ cups sifted flour
- ½ teaspoon salt
- 2 ½ teaspoons baking powder

INSTRUCTIONS

- Cream butter, add sugar gradually; add well-beaten eggs and vanilla alternately with sifted dry ingredients.
- Chill thoroughly.
- Roll out on well-floured board and cut with a cookie cutter; sprinkle with sugar.
- Bake at 350F on a greased cookie sheet, till golden brown, about 10-12 minutes.

Recipe courtesy of *Rumford Complete Cook Book, First Edition*



A Taste of the Holidays

EGGNOG

From its roots as a medieval British brew of hot milk, egg, and sherry, today's eggnog much more closely resembles the colonial American version of the drink, which was heavy on the rum! Although originally served warm – because it was believed to help fortify the imbiber against the winter elements – modern eggnog is typically served chilled. This recipe makes 8 to 10 servings.

Note, a virgin version can be made simply by omitting the alcohol.

INGREDIENTS

- 4 cups milk
- 12 egg yolks
- 1 cup granulated sugar
- 1 teaspoon ground cinnamon
- 1 teaspoon ground nutmeg
- 1 teaspoon vanilla extract
- 2 cups heavy cream
- 2 cups spiced rum or bourbon

INSTRUCTIONS

1. **Combine** milk, ground spices, and vanilla extract in saucepan over low heat.
2. Bring mixture to a **low boil**, stirring occasionally.
3. In a large bowl, **whisk together** egg yolks and sugar.
4. **Temper** egg mixture by slowly adding hot milk mixture and whisking to combine.
5. Once tempered, **return** mixture to saucepan and cook until slightly thickened over medium heat. The mixture should reach approximately 160 degrees Fahrenheit.
6. **Remove** from heat and **add** heavy cream and liqueur of choice.
7. **Refrigerate** until chilled. Mixture can be stored in an airtight container in the fridge up to three days.
8. **Garnish** with cinnamon, **serve** and enjoy!



A Taste of the Holidays

EGGNOG PIE

Simple and simply delicious!

INGREDIENTS

- Two (2) 3.4 oz packages of vanilla instant pudding
- 1 ¼ cup eggnog (do not use fat free)
- 1/3 cup whole milk
- ½ tsp nutmeg
- 1 cup Whipped Topping
- 1 standard size graham cracker
- Pie crust

INSTRUCTIONS

1. Beat pudding mix with eggnog, milk and nutmeg for two minutes.
2. Fold 1 cup whipped topping into mixture until just combined.
3. Spoon mixture into pie crust. Refrigerate at least three hours, up to 24.

Recipe courtesy of Love From the Oven blog:

<https://www.lovefromtheoven.com/easy-eggnog-pie/>



A Taste of the Holidays

SUGAR PLUMS

It's a holiday classic for a reason!

INGREDIENTS

- ½ cup coarsely chopped pitted dates
- ½ cup coarsely chopped toasted walnuts
- ¼ cup dried cranberries
- ¼ cup finely chopped prunes
- ¼ cup finely chopped skinless toasted hazelnuts
- 2 tablespoons cherry preserves
- ½ teaspoon ground cinnamon
- 1/8 teaspoon ground cloves
- ½ cup sugar

INSTRUCTIONS

1. Place the chopped dates, walnuts, cranberries, prunes, and hazelnuts in the food processor. Pulse the mixture a few times.
2. Place dates, walnuts, cranberries, prunes, and hazelnuts in food processor. Add the cherry preserves, cinnamon, and cloves, and pulse several more times until the mixture begins to come together. It should hold itself in a ball when you squeeze it between your fingers. You want to retain some of the coarse texture. Do not over process it into a sticky paste.
3. Add cherry preserves, cinnamon, and cloves Roll the candy into small 1-inch balls. Then roll the balls in the granulated sugar until they are fully covered with the sugar.
4. Store the finished sugarplums in an airtight container between layers of waxed paper until you are ready to serve them. Sugarplums can be kept refrigerated, for up to one month.

Recipe courtesy of The Spruce Eats blog:

<https://www.thespruceeats.com/sugarplums-520692>

FIGGY PUDDING

Prep Time: 25 minutes **Cook Time:** 8 hours

INGREDIENTS

- | | | |
|--|--|---|
| <ul style="list-style-type: none"> • 1 cup dried currants • 3/4 cup raisins • 3/4 cup golden raisins/sultanas • 2 tablespoons finely chopped candied orange • 2 tablespoons finely chopped candied lemon peel • 2 tablespoons finely chopped walnuts or almonds, optional • 1/2 cup brandy • 2 cups fresh white breadcrumbs • 1/2 cup all-purpose flour | <ul style="list-style-type: none"> • 1/2 teaspoon baking powder • 1/2 teaspoon salt • 1 teaspoon nutmeg • 1 teaspoon cloves • 1 teaspoon ground cinnamon • 4 ounces shredded beef suet • 1 cup packed dark brown sugar • 2 large eggs lightly beaten • 1 small apple, grated • 1 tablespoon black treacle or molasses • Zest of one lemon • Zest of one small orange | <p>Hard Sauce:</p> <ul style="list-style-type: none"> • 1/2 cup unsalted butter softened but not liquid • 1 1/2 cups powdered sugar • 2 tablespoons brandy (can substitute rum, cognac, sherry, whiskey) • 2 tablespoons brandy (can substitute rum, cognac, sherry, whiskey) • 1/2 teaspoon quality pure vanilla extract |
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INSTRUCTIONS

Place the raisins, sultanas, currants, almonds, and candied citrus peel in a bowl. Pour the brandy over and stir to combine the mixture. Cover and let sit overnight to allow the brandy to fully penetrate the fruit.

The next day, place the breadcrumbs, flour, baking powder, brown sugar, and spices in a bowl and stir to combine.

In another bowl add the soaked dried fruit mixture, grated apple, black treacle, suet, lemon and orange zest, and egg. Stir to combine. Add the dry mixture to the fruit mixture and stir to thoroughly combine it. It will be thick and sticky. Generously butter your pudding mold and scoop the batter into the mold, pressing down and smoothing the top. Cut a circle out of parchment paper the same diameter as the top of the pudding mold. Lightly butter the paper and place it, butter side down, on top of the batter. Next tear off two more pieces of parchment paper large enough to cover the top of the pudding mold and partially down the sides of the mold. If your pudding mold is small and the batter comes to the top



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of it, fold a pleat in the center of the parchment papers to allow room for expansion as the pudding cooks. Trim off excess paper. Secure the paper by folding down the sides and tying securely with a string (to make it easier you can secure it first with a rubber band while you're tying it and then remove the rubber band). Bring a large pot of water to a very low simmer. Place a folded cloth or trivet on the bottom of the pot to prevent the pudding mold from coming in direct contact with the pot in order to prevent scorching. Lower the pudding mold down into the water on top of the folded cloth. The water level should come up to the halfway point of the pudding mold. Cover the pot with the lid. Steam the pudding over very low heat for approximately 8 hours. The water should not be boiling; it should be steaming. Check periodically to ensure the water level is still at the halfway point and add more water as needed. The longer the pudding steams the darker in color it will become. When the pudding is done steaming, carefully lift out the pudding mold and let it sit for 5 minutes. Then invert the pudding on a plate. Let it sit until the pudding slides out onto the plate. Let the pudding cool completely. To store, remove the parchment paper and wrap the pudding with clean parchment paper followed by aluminum foil. Wrap tightly. Store it in a cool, dark place, preferably a basement. If you do not have a cool, dark environment in your home you can keep it in the fridge but make sure it is tightly wrapped in two layers of plastic wrap and some aluminum foil to prevent it from drying out. Before you serve it make the hard sauce, Place the softened butter in a medium mixing bowl and beat for several minutes until pale and fluffy. Add the sugar and continue to beat until smooth. Avoid over-beating otherwise the brandy butter will become oily. Add the brandy one tablespoon at a time, beating between additions, along with the vanilla. Beat just until combined. Cover and refrigerate the hard sauce for at least two hours before serving, preferably overnight or maximum flavor. Remove it from the fridge at least a couple of hours before serving so it can come to room temp. The texture should be soft and spreadable. When you're ready to serve the pudding you will need to reheat it either by re-steaming it for 30-60 minutes or until heated through or you can also microwave it in a microwave safe container to keep the moisture in. You can light the pudding on fire just before serving and then serve with hard sauce or powdered sugar, whipped cream, English Custard, ice cream, or lemon sauce.

Recipe courtesy of the Daring Gourmet blog:

<https://www.daringgourmet.com/christmas-pudding/>

<https://www.daringgourmet.com/hard-sauce-brandy-butter/>



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