



'Tis the Season for Desserts

A recipe book of holiday desserts

Jasmine Thomas

www.jasmine.net

Contents

➤ Elf-Sized Strawberry Cheesecakes.....	3
➤ Santa's Favorite Mini Banana Pudding Cheesecakes.....	5
➤ Frosty's Buttercream Vanilla Cupcakes.....	7
➤ Rudolph's Peanut Butter Chocolate Cupcakes.....	9
➤ Decorative Frosted Sugar Cookies	11
➤ Big Chewy Chocolate Chip Cookies for St. Nick.....	13
➤ Mrs. Claus' Traditional Mini Sweet Potato Pies	15
➤ References.....	18

Elf-Sized Strawberry Cheesecakes



Ingredients

Makes 12 mini
cheesecakes

Crust

- 1 cup graham cracker crumbs
- 4 tbsp unsalted butter, melted
- 2 tbsp granulated sugar

Cheesecakes

- 16oz cream cheese, softened
- 1/2 cup sour cream
- 1/4 cup granulated sugar
- 2 eggs
- 1 tsp vanilla extract

Strawberry Sauce

- 1 cup strawberries, halved
- 1/2 tsp lemon juice
- 2 tsp granulated sugar

**Note:* I used Biscoff cookies because I couldn't find vanilla wafers in Turkey.

Instructions

Strawberry Sauce

1. Add strawberries, lemon juice and sugar to small saucepan. Simmer on low for 15 minutes, mashing the strawberries with a wooden spoon.
2. Remove from heat and allow to cool.
3. Place in food processor, pulse until creamy and thick. Place back in the refrigerator and serve cold.

Cheesecakes

1. Preheat oven to 325 degrees F.
2. Line a muffin pan with paper liners not foil.
3. Combine graham cracker, butter and sugar in small bowl. Texture should be like wet sand. Divide crusts evenly into the bottom of each lined tin.
4. Bake 5-6 minutes until golden brown. Remove from oven, cool completely.
5. In a large bowl, beat cream cheese with a paddle attachment (or silicone spatula).
6. Add in sour cream, sugar, eggs and vanilla. Mix until well combined, scraping down sides of bowl.
7. Pour mixture into cooled muffin tin. About 2 tbsp of filling each (fill almost to the top).
8. Bake for 20 minutes or until cheesecakes are set. If they start to crack they are being overcooked.
9. Cool cheesecakes completely in the muffin tin, then place in the refrigerator to chill.
10. Serve with strawberry topping.

Santa's Favorite Mini Banana Pudding Cheesecakes



Ingredients

Makes 12-14 mini
cheesecakes

Crust

- 1 cup vanilla wafer
cookie crumbs
- 2 tbsp granulated white
sugar
- 4 tbsp butter (melted)

Filling

- 12oz cream cheese
(room temp)
- 1/2 cup granulated
white sugar
- 3 tbsp all-purpose flour
- 1/4 cup sour cream
- 1/4 cup lightly mashed
bananas
- 1 tsp vanilla extract
- 2 eggs
- banana slices

Topping

- whipped cream (store
bought)
- vanilla wafers
- banana slices

**Note:* I used Biscoff cookies because I
couldn't find vanilla wafers in
Turkey.

Instructions

Crust

1. Preheat oven to 325 degrees F. Add cupcake liners to the cupcake pan.
2. Combine vanilla wafer cookie crumbs, sugar and melted butter in a bowl. Divide about 2 tbsp of the mixture per cupcake liner and flatten into the bottoms.
3. Bake crusts for 5-6 minutes then remove from oven and allow them to cool completely.

Filling + Topping

1. Reduce oven to 300 degrees F.
2. In a large bowl, mix cream cheese, sugar and flour slowly until well combined. Scrape down the sides of the bowl.
3. Add sour cream and mashed bananas. beat on low until well combined.
4. Add vanilla extract and the first egg, beat slowly until mostly combined.
5. Add the second egg and mix until well combined.
6. Add a small amount of filling to each cup then put banana slices on top. Add additional filling on top of the banana slices until each cup is mostly full.
7. Bake the cheesecakes for 18-20 minutes. Turn off the oven, leaving the door closed — let cakes sit in oven for an additional 5 minutes.
8. Crack the oven door and allow cakes to cool for 15-20 minutes. Then take the cakes out of the oven and put them in the fridge to finish cooling.
9. Once completely cooled, remove the cakes from the pan.
10. Top each cheesecake with a swirl of whipped cream, one vanilla wafer and one banana slice.
11. Refrigerate well-covered until ready to serve.

Frosty's Buttercream Vanilla Cupcakes



Ingredients

Makes 24 cupcakes

Vanilla Cupcakes

- 1 1/4 cup all-purpose flour
- 1 3/4 cup cake flour
- 2 1/2 tsp baking powder
- 1 tsp salt
- 1 3/4 cup sugar
- 2 tsp vanilla extract
- 4 eggs
- 1 cup butter, room temperature
- 1 cup milk

Buttercream Frosting

- 4 1/2-5 cups powdered sugar
- 1/4 tsp salt
- 1 tsp vanilla extract
- 1 cup butter, softened
- 5 tbsp heavy cream or milk
- Your color choice of food coloring

Instructions

Vanilla Cupcakes

1. Preheat oven to 350 degrees F. Line cupcake pan with cupcake liners.
2. In a large bowl, add all flour, baking powder, salt and sugar. Stir with silicone spatula until combined for about a minute.
3. Slowly drop in parts of the butter, mixing slowly until the texture resembles coarse sand.
4. Add eggs one at a time, continue to mix on low.
5. Slowly mix in the milk and vanilla. Once added, mix for two minutes on medium until batter is smooth. Scrape sides of the bowl as needed.
6. Fill liners 2/3 full (about 1/4 cup batter) and bake for 15-20 minutes until centers are set and a toothpick comes out clean.
7. Cool completely before frosting.

Buttercream Frosting

1. In a medium bowl combine butter, powdered sugar, vanilla, cream/milk, and salt. beat for 5-7 minutes until light and fluffy.
2. Add more powdered sugar as needed to thicken. Add cream/milk to thin.

Rudolph's Peanut Butter Chocolate Cupcakes



Ingredients

Makes 18-24 cupcakes

Chocolate Cupcakes

- 1 3/4 cups all-purpose flour
- 1 1/2 tsp baking powder
- 1 1/2 tsp baking soda
- 3/4 cup cocoa powder (unsweetened)
- 1 tsp salt
- 1 tsp vanilla extract
- 2 cups white sugar
- 1 cup milk
- 2 eggs
- 1/2 cup vegetable oil
- 1 cup boiling water

Peanut Butter Frosting

- 1 1/2 cups peanut butter
- 1/2 cup butter (softened)
- 2 tbsp milk
- 2 tsp vanilla extract
- 2 cups powdered sugar

Instructions

Chocolate Cupcakes

1. Preheat oven at 350 degrees F. Line cupcake pan with liners.
2. In a large bowl, sift together flour, sugar, cocoa powder, baking powder, baking soda and salt.
3. In another bowl, mix the eggs, oil, milk and vanilla. Add the wet ingredients to the dry ingredients. Beat for 2-3 minutes, then stir in the boiling water.
4. Fill cups 2/3 full. Bake 15-22 minutes or until a toothpick comes out clean.
5. Allow cupcakes to cool for 10 minutes before moving them to a cooling rack. Allow them to cool completely before frosting.

Peanut Butter Frosting

1. In a medium bowl, cream together peanut butter and butter.
2. Add vanilla extract and powdered sugar, mix until well-combined.
3. Add milk. Add more or less to achieve the consistency you want.
4. Taste and adjust.

Decorative Frosted Sugar Cookies



Ingredients

24-36 cookies

- 1 cup butter, softened
- 1 1/2 cups granulated sugar
- 1 egg
- 2 1/4 cups all-purpose flour
- 1/2 tsp baking powder
- 1/2 tsp salt
- 1 tsp vanilla extract
- 1/4 cup granulated sugar (for rolling cookies)
- Frosting*
- Food coloring (to color frosting)
- Sprinkles

*Note: See Buttercream Frosting Ingredients/
Instructions on page 9-10.

Instructions

1. Preheat oven to 350 degrees F. Line cookie sheets with parchment paper.
2. Cream together butter and sugar until light and fluffy, about 3 minutes. Add egg and mix until well combined.
3. Stir in flour, baking powder, salt and vanilla.
4. Add granulated sugar to large bowl for rolling cookies.
5. Scoop dough by the tablespoon, roll into a ball and coat in the sugar.
6. Place each ball 2 inches apart on baking sheet. Lightly press down each cookie.
7. Bake 8-10 minutes or until lightly browned.
8. Cool cookies completely. Frost and decorate!

Note: Add flour to the finished dough, roll it out on a flour-coated surface and use cookie cutters to shape the cookies for the holiday! :)

Big Chewy Chocolate Chip Cookies for St. Nick



Ingredients

18 cookies

- 2 cups all-purpose flour
- 1/2 tsp baking soda
- 1/2 tsp salt
- 3/4 cup unsalted butter, melted
- 1 cup dark brown sugar
- 1/2 cup granulated sugar
- 1 tbsp vanilla extract
- 1 egg
- 1 egg yolk
- 2 cups chocolate chips
(or 1 cup chunks)

Instructions

1. Preheat oven at 325-335 degrees F. Line baking sheets with parchment paper.
2. Sift together flour, baking soda and salt. Set aside.
3. In a medium bowl, cream together melted butter, brown sugar and granulated sugar until well combined. Beat in vanilla, egg and egg yolk until light and creamy. Mix in the sifted dry ingredients until just blended. Fold in chocolate chips (or chunks) using wooden spoon. Chill dough at least 2 hours (preferably overnight).
4. Remove dough from refrigerator, let it sit for 10 minutes. Drop 4-tbsp-sized scoops of dough onto the baking sheet. Cookies should be 3 inches apart.
5. Bake 10-12 minutes or until edges are lightly toasted.
6. Cool on baking tray for 3 minutes. Transfer to wire rack and cool completely.

Mrs. Claus' Traditional Mini Sweet Potato Pies



Ingredients

36 mini pies (or two 9" pies)

- 2 1/2 lbs sweet potato (cooked, peeled, mashed)
- 1/2 cup unsalted butter
- 2 cups of sugar
- 3 eggs
- 1/2 tsp ground cinnamon
- 1 tsp ground nutmeg
- 12 oz evaporated milk
- 2 refrigerated pie crusts
- Whipped cream (store bought)

**Note:* I made my own pie crust, couldn't find refrigerated crusts in Turkey.

Instructions

1. Preheat oven at 350 degrees F.
2. Boil sweet potatoes until completely cooked and tender. Peel and mash.
3. Cut rounds of pie dough with biscuit cutter (or size equivalent). Press rounds into muffin tins.
4. In a bowl, mix all ingredients together until smooth. Pour mixture into crust.
5. Bake for 25 minutes. Cool completely.
6. Serve room temperature or chilled topped with whipped cream.

Don't be a scrooge — share the link to download my book with at least one other person to sweeten his or her holiday.

Thanks!

XO, Jas

<http://ja5mine.net/recipe-book-holiday-desserts/>

References

Elf-Sized Strawberry Cheesecakes

<https://chefsavvy.com/recipes/mini-cheesecake-cupcakes/>

Santa's Favorite Mini Banana Pudding Cheesecakes

<https://lifeloveandsugar.com/2017/05/15/mini-banana-pudding-cheesecakes/>

Frosty's Buttercream Vanilla Cupcakes

https://cookiesandcups.com/my-favorite-vanilla-cupcakes/#_a5y_p=1095146

<https://chef-in-training.com/2015/10/perfect-buttercream-frosting/>

Rudolph's Peanut Butter Chocolate Cupcakes

<https://rosebakes.com/one-bowl-chocolate-cake-scratch/>

<https://eazypeazymealz.com/peanut-butter-cupcake/>

Big Chewy Chocolate Chip Cookies for St. Nick

allrecipes.co.uk/recipe/4807/best-big-fat-chewy-chocolate-chip-cookies.aspx

Mrs. Claus' Traditional Mini Sweet Potato Pies

<https://chewsylovers.com/traditional-thanksgiving-menu/>