



COOKBOOK

DESSERTS



While turkey, stuffing, and gravy may hold a soft spot in your heart over the holidays, we all know what we're most looking forward to: dessert! Other holidays - Easter, Valentine's Day, and Halloween - may claim to offer the best in sweets, but Christmas is truly king when it comes to the sweet stuff. Once you've had your fill of Christmas dinner you always know there are baked treats and sweet confections of peppermint and chocolate to get excited for.

These holiday recipes from some of your favourite stars of *The Young and the Restless* will surely satisfy your sweet tooth this holiday season!





## Tracey Bregman's Peanut Butter Chocolate Cookies

### Ingredients

- 1 cup creamy peanut butter
- 1/2 cup granulated sugar - I use coconut palm sugar, it's the only vegan sugar and has a low glycemic index
- 1/2 packed light brown sugar
- 1/2 cup semisweet chocolate chips - vegan chips can be substituted
- 1 large egg beaten - for vegan eaters, use egg replacement
- 1 teaspoon vanilla extract

### Instructions

- Preheat oven to 350
- Combine all ingredients in the bowl and stir with a wooden spoon. Divide into 1 heaping tablespoon each and bake between 8-10 minutes. They won't brown on top so you need to look at the bottom of one cookie to check browning. Do NOT eat warm! Wait until they are completely cool!





## Kate Linder's Sweet Potato Eggnog Pudding

This recipe came from my mother, Molly Wolveck. It is one of my favorites!

### Ingredients

- 2 16 oz cans of sweet potatoes
- 2 tablespoons butter, melted
- 1 cup eggnog
- 3/4 cup sugar
- 1/2 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 2 tablespoons grated orange rind
- 1/2 cup finely chopped walnuts

### Instructions

- Beat sweet potatoes with beater until thoroughly mashed. Add melted butter, eggnog, sugar, salt, cinnamon and ginger. Beat until fluffy and blended. Fold in rind and walnuts. Pour into greased 1 1/2 quart baking dish. Bake 375 degrees for 45 minutes. Serves 10-12. ENJOY!





## Christel Khalil's Death By Chocolate

### Ingredients

- 1 chocolate cake ring (ready-made plain chocolate - NO frosting or crumbles)
- 2 packages of chocolate pudding
- 1 cup of caramel sauce
- 2 cups chocolate sauce
- 1 container of whipped cream or Cool Whip
- 1 package: Heath English Toffee Bits (baking section)

### Instructions

- Prepare pudding as instructed
- Place chocolate cake into a tall bowl
- In this order layer: toffee, caramel, and pudding
- Layer Cool Whip around the cake and finish with caramel and chocolate sauces.
- Serve cool.





## Melissa Ordway's Christmas Sugar Cookies

### Cookie Ingredients

- 1 stick butter (or margarine) - melted
- 1 cup sugar
- 1 egg
- 1 tsp. vanilla flavoring
- 1 1/2 cups flour

### Buttercream Icing Ingredients

- 1 box powdered sugar
- 1 stick butter
- 1 -2 tablespoons milk - add slowly! 1 at a time!

### Cookie Instructions

- Mix ingredients and roll into dough on a floured surface. Roll out dough to desired thickness for type of cookies. Thinner dough = crispy cookies. Thicker dough for cake-like cookies. Cut into shapes with cookie cutters. Bake at 350\* for 10-12 min. (Parchment paper is wonderful for these!!)

### Buttercream Icing Instructions

- Mix ingredients in large bowl then separate into smaller bowls. Add a few drops of food coloring for desired colors (or cocoa for chocolate).

