



Prep ahead - Party ready sweets

Basic Dough Recipe

Hands-on time: 10 min.

- 1 cup butter, softened
- 2/3 cup sugar
- 1/2 tsp. salt
- 1 egg
- 1 Tbsp. vanilla extract
- 2 cups all-purpose flour

Whip butter 30 sec. with mixer on high. Add sugar and salt, mix another 2 min. Scrape bowl as needed. Beat in egg and vanilla. Mix in flour until combined.

One batch will make one recipe below. Store in fridge until ready to use. Allow dough to soften at room temperature if chilled before proceeding with adding recipe ingredients.



Get little hands on!

Little mouths will love even more if they help with their little fingers! Allowing a little hands on approach is a bit more messy but fun! Kid-friendly knives can get them slicing and frosting as young as age 2. Chopped ingredients are so fun to sprinkle - an then of course eat!



holiday BARK

Storage tips:

Once bark is broken and cookies are frosted, flash freeze.

Parchment or wax paper is a MUST! Divide goodies in containers with layer of parchment or waxed paper in between. Freeze!

Label with contents and destination so you can grab and go to cookie exchange or holiday party.

Print cute labels like these - <http://wildolive.blogspot.com>



Pomegranate Almond Choco Bark

- 2/3 cup pomegranate arils (in produce aisle)
- 1/2 cup slivered almonds-toasted
- 1 cup milk chocolate chips
- 1 cup white chocolate chips
- 2 teaspoons avocado oil
- 2 oogaa plates or 9" pan greased with coconut oil

Hands-on time: 30 min.

- Rinse and gently pat dry pomegranate arils.
- Lightly toast slivered almonds by baking them in the oven at 325 degrees, for a few minutes, stirring often.
- Melt milk chocolate chips with 1 teaspoon oil, stirring often, just until melted
- Line baking sheet with a silicone baking liner or parchment paper. Spread milk chocolate over center of liner. Sprinkle half of the pomegranate arils and toasted almonds over top of chocolate.
- Melt white chocolate chips and remaining teaspoon of oil, stirring often, just until melted. Drop by tablespoons over milk chocolate. Gently smooth out white chocolate over the top. Sprinkle with remaining arils and slivered almonds. Gently press down.
- Chill until chocolate is set, break into chunks. Store in refrigerator or freezer in airtight container.

Makes up to 72 cookies
Hands-on time: 35 min.

Pistachio Sticks

- 1 batch basic dough
- 1 cup finely chopped pistachios
- 3/4 cup dried cranberries, finely chopped

COATING

- (Doubled or triple if making all 3 dough balls)
- 1/2 cups white baking chocolate
- 1 tsp. shortening
- Additional pistachios and/or cranberries to garnish.

Stir pistachios and cranberries into the basic dough. Divide into three balls, cover and chill for 30 min. Roll out on lightly floured surface - rectangle about 1/2-inch thick. Cut lengthwise into 3/4-inch wide strips. Cut each into thirds crosswise. Place 1 inch apart on an ungreased cookie sheet. Bake at 375° for 10 minutes or until edges start to brown. Transfer to wire rack to cool. Repeat with 2 other balls of dough or save for later. Melt chocolate and shortening in a small bowl in microwave 1 minute or until melted and smooth. Dip ends of cookies in chocolate to coat. Place on waxed paper and sprinkle with garnish. Chill to set.

Makes up to 72 cookies
Hands-on time: 35 min.

cookie DOUGH



Cinnamon Roll Cookie

- 1 batch basic dough
- 1 egg, lightly beaten
- 1/2 cup brown sugar, packed
- 2 tsp. ground cinnamon
- Cream cheese frosting (recipe below or store bought)

Makes 40 cookies
Hands-on time: 30 min.

On a floured surface roll basic dough into a 15x10 inch rectangle. Brush with egg. Stir together brown sugar and cinnamon, sprinkle over dough. Roll up from a long side. Place on baking sheet, cover and freeze about 30 minutes, until very firm. Line cookie sheets with parchment paper. Slice roll into 1/4-inch slices. Place 2 inches apart on baking sheet. Bake at 375° for 8-10 minutes. Transfer to wire rack to cool. Once cooled, frost with cream cheese frosting.

Cream Cheese Frosting:

Beat 2 oz. softened cream cheese with 1 Tbsp. softened butter with mixer on medium until smooth. Add in 3/4 cup powdered sugar and enough milk (2-3 Tbsp.) to make desired consistency.

Peppermint Bark

- 8 oz dark chocolate chips
- 8 oz white chocolate chips/ almond bark
- 1 cup Andies mint candy pieces- divided
- Peppermint extract or essential oil
- Coconut oil

Hands-on time: 30 min.

- Place the dark chocolate chips in a small microwave safe bowl. Add 1/4 tsp coconut oil. Microwave for 30-40 seconds. Remove and stir. Continue to in 10-25 second intervals, mixing each time. When chocolate has melted add 1/4 tsp peppermint extract, mix.
- Pour into plates or pan, spreading evenly over the bottom. Sprinkle half the crushed peppermint candy on top of dark chocolate. Place in freezer, uncovered for 20-25 minutes until solid.
- About 5 minutes before you remove the bark from freezer, melt the white chocolate chips with coconut oil in the same fashion you did the dark chocolate. Add 1/4 tsp peppermint extract, mix.
- Pour over the dark chocolate and spread evenly. Do this quickly! You don't want the dark chocolate to melt. Sprinkle remaining crushed peppermint.

Find more fun recipes including a coconut macadamia bark at oogaa.com/recipes

