

top 5 recipes to make this holiday season

recipes



DECADENT DESSERTS MADE EASY
FLOURING KITCHEN

WELCOME!

This recipe book includes 5 DROOLworthy desserts curated for your holiday and winter table.

1. OREO TIRAMISU
2. FERRERO ROCHER CUPCAKES
3. BUTTERSCOTCH BLONDIES
4. HOT CHOCOLATE COOKIES
5. PUMPKIN BISCOTTI

For more detailed recipes with full substitutions and process pictures, I recommend checking the recipes out on my recipe blog, flouringkitchen.com

KEY TIPS FOR SUCCESS

I always follow these rules for best results ever each time:

1. WEIGH THE FLOUR

Flour is one of the few ingredients that you have to weigh to get the most accurate results. That's because it packs so easily and the particles are so fine! If you don't have a scale, measure properly by stirring the bag and spooning gently into a measuring cup. Scrape the excess off the top with the flat edge of a knife without packing it into the cup.

2. DON'T OVERMIX THE BATTER

Once you add flour into your batter, mix just until you stop seeing dry streaks of flour. If you overmix, you will end up with too much gluten development that will make your yummy dessert dense and tough.

3. USE AN OVEN THERMOMETER

Did you know that most ovens aren't at the temperature that they say they are? You'd be surprised if you manually measured the temperature and found it 20 degrees lower than it claimed to be! Use an oven thermometer to gauge the temperature for perfect results each time.

-wishing you a relaxing and fulfilling holiday season-

oreo tiramisu



This oreo tiramisu has all of the flavours of a traditional tiramisu with a very nontraditional swap of ladyfingers for chocolate sandwich cookies. Oreos soak up the coffee so beautifully and give the tiramisu a deep chocolate flavour.



OREO TIRAMISU

4 large yolks, room
temperature

Pour a few inches of water into a medium saucepan. Find a heat safe bowl that fits well on top of the pan without touching the bottom or the water. Bring the water in the saucepan to a simmer.

2 large eggs whole, room
temperature

Combine yolks, eggs, sugar, vanilla, and coffee in the heat safe bowl. Whisk until combined.

$\frac{3}{4}$ cup granulated sugar

Place the bowl on top of the saucepan and whisk. Continue whisking with a wire whisk until the mixture foams up and thickens considerably.

1 tsp pure vanilla extract

Remove from heat and let cool for 10 minutes. Add mascarpone cheese and whisk it into the egg yolks and whisk until smooth. If it's still lumpy you can use a blender to help make it smooth.

$\frac{1}{2}$ cup strong coffee, cooled

Whip the cream until medium-stiff peaks with a whisk or stand mixer. Be careful not to overwhip or it will become grainy.

1 lb mascarpone cheese 450g,
slightly softened

Gently fold the whipped cream into the mascarpone mixture with a whisk until smooth.

1 $\frac{1}{2}$ cup heavy whipping
cream

Dip the oreos into the coffee and place in a single layer in a 8" by 11" oval dish or a similar sized dish. Break up pieces of oreos to make up the gaps.

1 cup strong coffee, cooled

Spread half of the filling on top of the oreos. Layer more coffee dipped oreos and spread the rest of the filling on top. Cover and refrigerate for at least 8 hours or overnight.

1 family pack oreos (set 3 oreos
aside for crumbling on top)

Before serving, dust the top with cocoa powder and sprinkle with crumbled reserved oreos.

$\frac{1}{4}$ cup cocoa powder

To serve, slice or scoop the cake onto plates.

Coffee Swaps:

- You can use strong brewed decaff coffee for a low caffeinated version. You can also use a strong black tea instead.
- To deepen the flavour with a bit of liquor, I strongly recommend substituting half of the coffee in the filling and assembly with Kahlua or dark rum. My family always requests it to be spiked with Kahlua!
- For a coffee free version, you can easily substitute all of the coffee with milk.

The filling is my tried and true classic tiramisu filling consisting of yolks and mascarpone cheese. Yolks, whole eggs, sugar, and coffee are cooked over a double boiler while whisking continuously. This cooks them making this perfectly safe to eat

ferrero rocher cupcakes



These rich and moist chocolate cupcakes are stuffed with ferrero rocher chocolates, topped with silky nutella buttercream, chopped hazelnuts, and more ferrero rocher chocolates on top!

16 SERVINGS | 40 MIN | CUPCAKES

FERRERO ROCHER CUPCAKES

CUPCAKES

- ½ cup hot water
- ½ tsp instant coffee
- 1 large egg
- ½ cup brown sugar
- ½ cup granulated sugar
- ⅓ tsp sea salt
- 1 tsp pure vanilla extract
- ½ cup buttermilk, room temperature
- ½ cup vegetable oil
- 1 cup all purpose flour (120g)
- 6 tbsp natural cocoa powder (43g)
- 1 tsp baking powder
- ½ tsp baking soda
- 16 ferrero rocher chocolates

FROSTING

- 1 cup unsalted butter softened
- 1-2 cups powdered sugar icing sugar, sifted
- 1/4 teaspoon sea salt
- 1 tsp pure vanilla extract
- ¾ cup nutella
- 5 tablespoon natural cocoa powder, sifted
- 3-5 tbsp heavy whipping cream

ASSEMBLY

- ¾ cup toasted hazelnuts, chopped
- 8 tbsp nutella
- 8-16 ferrero rocher

Preheat oven to 180°C (355°F). Put liners into a 12 hole regular sized cupcake tin. Add instant coffee into the hot water and mix until dissolved. Set aside.

In a large bowl, whisk together egg, brown sugar, granulated sugar, salt, and vanilla until it lightens in colour. Add buttermilk and oil, whisk to combine.

Sift cocoa powder, baking powder, and baking soda right into the bowl. Fold with a whisk until just combined. Add dissolved instant coffee into the batter and fold. Sift the flour into the bowl and fold until just combined.

Scoop batter into the lined muffin tin half of the way full. Press an unwrapped ferrero rocher into each muffin tin. Cover each chocolate with a teaspoon of extra batter so that the tins are slightly over ¾ of the way full. Bake for 18-20 minutes or until a toothpick inserted into the middle comes out clean. Let the cupcakes cool for 10 minutes before removing from the muffin tin.

Place softened butter into a large bowl or stand mixer. Beat the butter with a paddle attachment for 3-5 minutes or until very light and fluffy.

Add powdered sugar (start off with 1 cup). Beat for 2-3 minutes or until it becomes light and fluffy again.

Add sea salt, vanilla, nutella, and sifted cocoa powder. Beat until well combined and fluffy. Taste to see if you want to add more powdered sugar.

Add the heavy cream gradually, until the frosting loosens up and you get a silky smooth consistency. Don't beat for too long after adding cream or the frosting might curdle. Place the frosting into a piping bag with a piping tip.

Spread each cooled cupcake with a ½ tablespoon of nutella. Flip the cupcake upside down and press the nutella side into the chopped hazelnuts to coat lightly.

Frost each cupcake with a tower of nutella buttercream. Sprinkle with leftover chopped hazelnuts. Top with either half or whole ferrero rocher.

How to Toast and Skin Hazelnuts:

Place hazelnuts on a baking sheet into an oven preheated to 350F (180C). Bake for 7-10 minutes, mixing them halfway. They are ready when the skin starts to separate and they are a very light golden colour underneath. Let them cool and wrap the hazelnuts in a kitchen towel. Rub them well so that the shells come off and they are ready to use!

butterscotch blondies



These butterscotch blondies are fudgy, packed with loads of butterscotch, and topped with a whipped butterscotch cream cheese frosting. Decorate with festive sprinkles. The perfect easy treat for New Years!

18 SERVINGS | 45 MIN | BROWNIES AND BARS

FROSTED BUTTERSCOTCH BLONDIES

BLONDIES

- 2 cups butter melted and cooled
- 3 ½ cups brown sugar packed
- ½ tsp sea salt
- 4 large eggs room temperature
- 2 tbsp pure vanilla extract
- 3 ¾ cup all purpose flour (450g)
- ¼ tsp baking soda
- 3 cups butterscotch chips

FROSTING

- ½ cup heavy whipping cream
- ½ cup butterscotch chips
- ¾ cup butter slightly softened
- 2 ½ cups powdered sugar sifted
- ¼ teaspoon sea salt
- 4 oz cream cheese cold (114g)
- 1 tsp pure vanilla extract
- ¼ cup butterscotch chips for decorating
- 3 tbsp sprinkles

Line a 9" by 12" rectangular baking pan with parchment paper, leaving long handles on the edges to be able to pull out the blondies after baking. Preheat oven to 350°F (180°C).

In a very large bowl, combine melted butter, brown sugar, and sea salt. Whisk well with a hand whisk until thickened and combined.

Add eggs, one at a time, whisking well in between each egg. Add vanilla extract and whisk well.

Sift flour and baking soda right into the bowl. Use a spatula or whisk, fold until no more dry streaks of flour remain and a thick batter forms. Add butterscotch chips and fold.

Pour into the prepared baking pan and spread out to the edges if needed. Bake for 30-35 minutes or until the edges are set and puffed, and the center is still a bit jiggly. It will continue to bake as it cools. Let cool completely in the pan before topping with frosting.

Heat up cream until it just comes to a simmer. Place butterscotch chips into a medium heat safe bowl. Pour hot cream over the chips and let sit untouched for 5 minutes. Whisk until smooth and refrigerate until cold.

The butter needs to be only slightly softened. It should still feel a bit cold to the touch but will make an indentation if you press your finger into it. Beat butter, sugar, and salt until very light and fluffy with a paddle attachment – about 5-7 minutes. It should become very pale in colour.

Add in the cold cream cheese, piece by piece, beating well in between each addition. Beat until smooth.

Add vanilla and beat well. Gradually pour in the cold cream and butterscotch mixture, beating until light and fluffy.

Cover the blondies with the frosting and sprinkle butterscotch and sprinkles on top. Cut into squares, and enjoy!

The unfrosted blondies will keep well in an airtight container, refrigerated, for up to 3 days or in the freezer for up to 2 months. Keep the blondies in the fridge because of the cream cheese frosting.

Unfrosted, you can store the blondies at room temperature in an airtight container for up to 3 days or in the freezer for up to 2 months.

Make sure to let the blondies come to room temperature before eating so they become nice and soft again.

hot chocolate cookies



These hot chocolate cookies are crispy on the edges, soft and fudgy in the middles, and stuffed with gooey marshmallows. The marshmallow middle peaks through the cookie dough as they bake.



HOT CHOCOLATE COOKIES

1 cup melted butter, cooled slightly

$\frac{3}{4}$ cup brown sugar, packed

$\frac{1}{2}$ cup granulated sugar

$\frac{1}{4}$ tsp sea salt

1 large egg, room temperature

1 tsp pure vanilla extract

1 $\frac{3}{4}$ cup all purpose flour (210g)

$\frac{1}{2}$ cup natural cocoa powder (50g)

$\frac{1}{2}$ tsp baking soda

1 cup mini marshmallows or 6 giant marshmallows

$\frac{3}{4}$ cup chopped chocolate (dark and milk)

$\frac{1}{2}$ tsp flaky salt (optional)

Combine melted butter, sugars, and salt in a large bowl, whisk until smooth.

Add egg and vanilla and whisk (by hand or with a mixer) until thickens and falls off the whisk in ribbons.

Sift flour, cocoa, and baking soda into the bowl. Fold just until you stop seeing any ribbons of dry flour.

Add half the chopped chocolate into the dough and fold.

Let the dough set in the freezer for 5 minutes so that it firms up enough to scoop.

Scoop or roll the dough into 12 equal balls and place onto a baking sheet. Flatten each ball in your hand into a disk and place 6 mini marshmallows or half a large marshmallow into the middle. Close the dough around the marshmallows and press remaining chopped chocolate onto the top of each dough ball.

Chill the cookie dough balls in the refrigerator for at least 45 minutes or overnight. Preheat oven to 180°C (350°F).

Arrange cookie dough balls on baking sheet lined with parchment paper with at least 4" in between each cookie.

Bake for 10-12 minutes or until the cookies are slightly set on the edges. If you like fudgy cookies, bake them for shorter and if you prefer crispier cookies, bake for longer.

Let the cookies cool for 5 minutes before transferring onto a cooling rack. Sprinkle with flaky salt (optional).

They will stay soft for days in an airtight container. Freeze dough in balls and bake whenever you want fresh baked cookies. Just add a few more minutes to the cooking time.

pumpkin biscotti



These pumpkin biscotti are packed with pumpkin flavour and dipped in chocolate. They are crispy but not hard, perfect for dipping into coffee or hot chocolate.

©flouringkitchen 2021

PUMPKIN BISCOTTI

COOKIES

½ cup unsalted butter melted
2 large eggs room temperature
½ cup granulated sugar
½ cup brown sugar packed
⅛ tsp sea salt
1 tsp pure vanilla extract
½ cup pumpkin puree
2 ½ cups all purpose flour (300g)
1 ½ tsp baking powder
1 tsp pumpkin spice
1/2 tsp cinnamon ground

Preheat oven to 355°F (180°C). Line 1 large or 2 smaller cookie sheets with parchment paper.

Combine melted butter, eggs, sugars, salt, and vanilla extract in a large bowl. Whisk until well combined and slightly thickened. Add pumpkin and whisk until combined.

Sift flour, baking powder, pumpkin spice, and cinnamon, right into the same bowl. Fold well with a rubber spatula to form a dough. Stop folding as soon as no more dry streaks remain.

Form the dough into one large or two smaller loaves on parchment lined baking sheets. Use a rubber spatula and/or wet fingers to smooth the log.

Bake in preheated oven for 25-27 minutes, or until toothpick inserted into the center of the log comes out clean. Remove and let cool for 10 minutes. Lower oven temperature to 340°F (170°C).

Cut loaf into ¾" slices on a slight angle. Arrange cut side down onto the same baking sheet as before. Bake for 30-40 minutes, flipping at 15 minutes. Crack open the oven door and leave inside to cool overnight or take them out of the oven to cool.

CHOCOLATE

1 cup chocolate chips semisweet,
milk, or white
1/2 tsp butter
3 tbsp pecans or walnuts toasted
and chopped

Find a medium saucepan and a heat safe bowl that fits on top. Add 1" of water to the pan and bring to a simmer.

In the heat safe bowl, combine the chocolate chips and butter. Place on top of the simmering pan and stir until melted and smooth.

Pour melted chocolate into a glass for easier dipping. Dip one end of the cooled pumpkin biscotti into the chocolate one at a time, arranging them back onto the baking sheet. Sprinkle with chopped pecans.

Place tray of dipped biscotti into the freezer for 10 minutes to set the chocolate. Serve!

Make Ahead: Bake the biscotti the night before and leave in the oven overnight to cool. Dip the day of serving. They will also freeze very well undipped.