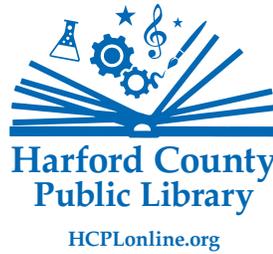




in
partnership
with



and



POTS DE CREME – VEGAN

MAKES APPROXIMATELY 1 QUART
Stays fresh, refrigerated for up to 3 months

INGREDIENTS

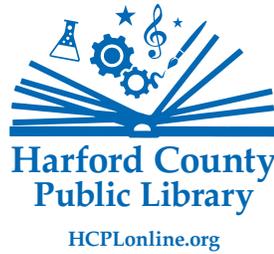
$\frac{3}{4}$ cup cacao powder
1 $\frac{1}{2}$ cup raw cashews
 $\frac{1}{2}$ cup melted coconut oil
1 $\frac{1}{4}$ cup water
2 cups raw blue agave nectar
 $\frac{1}{2}$ teaspoon salt
1 tablespoon cinnamon
1 tablespoon ginger
 $\frac{1}{4}$ teaspoon cayenne
splash of vanilla extract

DIRECTIONS

- 1** | Add all ingredients to a high-powered blender. Blend until very smooth. Pour into chilled jars. Chill in refrigerator until firm. Enjoy!



in
partnership
with



and



S'MORES

INGREDIENTS

FOR EACH:

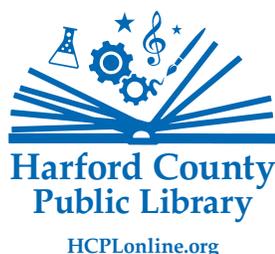
- One marshmallow
- Two graham crackers (each, 3 inches)
- One square of Jinji's dark chocolate (1 oz)

DIRECTIONS

- 1 | Skewer your marshmallow and roast until charred.
- 2 | Stack one graham cracker, one square of dark chocolate, charred marshmallow, and top with second graham cracker. Careful layering in the charred marshmallow! It gets quite gooey during roasting!



in
partnership
with



and



ALMOND & ORANGE BISCOTTI

MAKES 11 BISCOTTI

Almond is one of the earliest versions of biscotti. This recipe is based on the 14th century Biscotti di Prato from Tuscany, where almonds are abundant. Instead of forming into logs, we prefer the lighter texture achieved by baking in a loaf pan. The recipe makes 1 9x5 loaf or a batch of 11 biscotti

INGREDIENTS

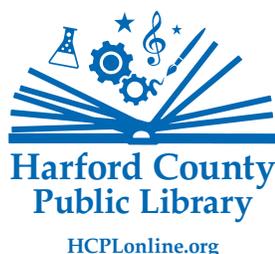
- 2 large eggs
- 1 cup flour, pastry or all purpose
- 2 tablespoons sugar
- ¼ cup brown sugar
- 1 teaspoon baking powder
- ¼ cup olive oil
- Pinch of salt
- ½ teaspoon Amaretto
- ⅔ cup almonds, toasted and then chopped,
less than the size of peas
(skins are fine)
- ½ teaspoon orange zest

DIRECTIONS

- 1** | Line a 9x5 loaf pan with parchment. Set oven to 325°F. In a regular mixing bowl, combine the flour, salt, baking powder, orange zest and chopped almonds.
- 2** | Using the whisk attachment, combine eggs and sugars on high speed until very light and fluffy. This should take several minutes of whipping. Turn down the mixer and gradually add the olive oil. This mixture should begin to look like mayonnaise, very thick and fluffy. Add the amaretto and incorporate.
- 3** | Turn off the mixer and, using a rubber spatula, gently fold in the dry flour/nuts mixture. Once fully mixed, pour into pan and bake for 20-25 minutes, until golden brown on top.
- 4** | Once baked, remove from the oven and let cool completely, at least a couple hours.
- 5** | Using a sharp knife (preferably serrated), slice the biscotti evenly, with steady back and forth motions instead of just pressing down with the knife. Lay the pieces on a baking sheet and bake for a second time at 325°F, until dry to the touch, toasted and golden. Then flip and toast the other side.
- 6** | Allow to cool and keep them in a nice jar. They last for a very long time.



in
partnership
with



and



MARSALA WINE BISCOTTI

MAKES 11 BISCOTTI

This is a simple interpretation of versatile, old world biscotti. Originally, biscotti were not just for coffee but also served with alcohol. In the past, biscotti were been popular with sailors because of their dryness and ability to stave off mold on a long sea journey. Marsala wine was widely traded through antiquity making it an accessible ingredient to many people. The recipe makes 1 9x5 loaf or a batch of 11 biscotti.

INGREDIENTS

- 2 large eggs
- 1 cup flour, pastry or all purpose
- 1/3 cup sugar
- 1 teaspoon baking powder
- ¼ cup olive oil
- Pinch of salt
- ⅓ cup plus 1 tablespoon dry Marsala wine reduction (see recipe below)
- ½ teaspoon lemon zest

MARSALA WINE REDUCTION:

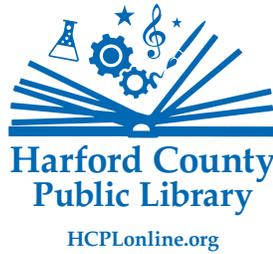
To reduce wine, place 1 cup in a small saucepan and simmer on low until reduced by about half. Save remaining reduction covered in the refrigerator for future batches.

DIRECTIONS

- 1 | Line 9x5 loaf pan with parchment. Set oven to 325°F.
- 2 | In a regular mixing bowl, combine the flour, salt, baking powder, and lemon zest. Using the whisk attachment, combine eggs and sugar on high speed until very light and fluffy. This should take several minutes of whipping. Turn down the mixer and gradually add the olive oil. This mixture should begin to look like mayonnaise, very thick and fluffy. Add the cooled wine and incorporate.
- 3 | Turn off the mixer and, using a rubber spatula, gently fold in the dry flour mixture. Once fully mixed, pour into pan and bake for 20-25 minutes, until golden brown on top.
- 4 | Once baked, remove from the oven and let cool completely, at least a couple hours.
- 5 | Using a sharp knife (preferably serrated), slice the biscotti evenly, with steady back and forth motions instead of just pressing down with the knife. Lay the pieces on a baking sheet and bake for a second time at 325 F, until dry to the touch, toasted and golden. Then flip and toast the other side.
- 6 | Allow to cool and keep them in a nice jar. They last for a very long time.



in
partnership
with



and



MOM GILLIGAN'S HOMEMADE HOLIDAY IRISH CREAM

MAKES ABOUT 3 QUARTS

Stays fresh, refrigerated for up to 3 months

INGREDIENTS

Equivalent of 8 eggs
(either pasteurized or Energy Egg Replacer)
1 can (14-ounce) sweetened condensed milk
1 teaspoon vanilla extract
¼ teaspoon almond extract
⅓ cup chocolate syrup
1 cup light rum
1 cup Crème de Cacao
2 cups vodka
1 quarts of half & half
1 cup heavy whipping cream

DIRECTIONS

- 1** | Mix all the ingredients together well.
Serve either: over ice, chilled, warm, in coffee, or in hot chocolate