



# Flappy Holidays!

To:

From:



## CURRIED LENTIL SOUP

SERVES: 8

Mix contains: red and yellow lentils, sun-dried tomatoes, turmeric, curry powder, dried chile pepper and bay leaves.

Heat 3 tablespoons **butter** in a large pot over medium-high heat. Add 4 smashed **garlic cloves** and 1 diced **red onion**; sauté 6 minutes. Add the contents of the spice bag, the bay leaves and chile pepper from the **Curried Lentil Soup mix** and cook about 3 minutes. Add the rest of the soup mix and 8 cups water or **chicken broth**; simmer until the lentils are soft, about 1 hour. Season with **salt**.



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## BLUE CORNBREAD WITH PINEAPPLE

MAKES: 16 pieces

Mix contains: flour, baking powder, baking soda, salt, blue and yellow cornmeal and dried blueberries and pineapple.

Butter an 8- or 9-inch square baking dish and line with parchment paper. Stir the **Blue Cornbread with Pineapple mix**, 1 cup **butter/milk**, 2 eggs and 4 tablespoons melted **butter** in a large bowl until just combined. Pour into the prepared dish and bake at 425° until a toothpick inserted in the middle comes out clean, about 25 minutes. Cool, then slice into squares.



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## SUPER-CHUNKY CHRISTMAS COOKIES

MAKES: about 2 dozen cookies  
Mix contains: flour, baking powder, white chocolate chips, semisweet chocolate chunks, cashews and shredded coconut.

Beat 1¼ cups **sugar** and 1 stick **butter** with a mixer until fluffy. Beat in 1 **egg** and 1 teaspoon **vanilla extract**. Add the **Super-Chunky Christmas Cookie mix** and mix until well combined. Scoop big round cookies (about 2 heaping tablespoons, each) onto a baking sheet. Bake at 350° until set, 10 to 12 minutes. Cool on a rack.



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## HOLIDAY PANETTONE

MAKES: 2 loaves

Mix contains: flour, salt, sugar, yeast, dried raspberries and cherries, raisins and candied orange peel.

Empty the **Holiday Panettone mix** into a bowl. Heat 1 cup **whole milk**, 1 stick **butter**, ¼ cup **honey** and 2 tablespoons grated **lemon zest** to 120° in a saucepan; stir into the mix. Mix in 2 lightly beaten **eggs** and 1 teaspoon **vanilla extract**; cover and let rise until doubled in size, about 1 hour. Butter two 5-by-9-inch loaf pans or two empty 10-ounce coffee cans and line with parchment paper. Add the dough; cover and let rise 1 hour. Bake at 350° until a toothpick inserted in the middle comes out clean, about 55 minutes. Cool before slicing.



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## SPICED HOT COCOA

MAKES: 24 cups

Mix contains: condensed milk, sugar, vanilla powder, pepper, cocoa powder and cardamom.

Sift the **Spiced Hot Cocoa mix** into a large bowl. For each serving, stir ¼ cup mix into 1 cup hot **milk**. Store the remaining mix in the jar.

Cut along dashed lines; fold along dotted lines. Attach gift tags to jars filled with recipe ingredients.

GIFT TAGS: SARAH GOLDSCHMIDT; PHOTOS: LEFT: MICHAEL; FOOD STYLING: BRETT KURTZWEIL.