



# Holiday Knights

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## Cut-Out Sugar Cookies

### APPROX. YIELD

32 cookies

### INGREDIENTS

3 cups all-purpose flour

1 tsp baking powder

1/4 tsp salt

1 cup sugar

1 cup cold butter - chunked

1 large egg

1 1/2 tsp vanilla extract

1/2 tsp almond extract

### INSTRUCTIONS

1. Heat oven to 350 degrees. Line cookie sheets with parchment paper; set aside.
2. Combine flour, baking powder and salt in small bowl; set aside. Place sugar and butter into bowl of heavy-duty stand mixer fitted with paddle attachment. Beat at medium speed until well combined.
3. Add egg, vanilla and almond extract; beat until well mixed. Gradually add flour mixture, beating at low speed until just combined.
4. While removing dough from bowl, knead to incorporate crumbs and form smooth dough. Roll out dough on lightly floured surface to 1/8-inch thickness.
5. Cut into shapes with 2 1/2-inch cookie cutter. Place onto prepared cookie sheets. Bake 8-10 minutes or until just beginning to brown around the edges. Cool on cookie sheet for 2 minutes and then transfer to a cooling rack. Cool completely.

## Oreo Ball Cookies

### APPROX. YIELD

25-35 cookies

### INGREDIENTS

8 oz package of cream cheese - softened

16 oz package of Oreos—crushed

24 oz package of melting white chocolate

24 oz package of melting chocolate

### INSTRUCTIONS

1. Using a blender or handheld mixer, mix Oreos and cream cheese together.
2. Roll into walnut-sized balls.
3. Chill for an hour.
4. Melt approx. 3/4 package of white melting chocolate.
5. Stick a toothpick in an Oreo ball and dip it in the white chocolate.
6. Allow to harden on wax paper (about 15 minutes).
7. While waiting, melt about 1/4 package of regular melting chocolate.
8. When Oreo balls are no longer sticky to the touch, decorate with drizzles of melted chocolate and white chocolate.

## White Chocolate Cranberry Oatmeal Cookies

### APPROX. YIELD

75 cookies

### INGREDIENTS

2 2/3 cups old-fashioned rolled oats

1 1/2 cups all-purpose flour

1 tsp baking soda

1/2 tsp salt

1 cup dried cranberries

6 oz white chocolate (broken into pieces)

1/2 cup finely chopped walnuts

2 sticks unsalted butter

1 1/3 cups firmly packed light brown sugar

1 tsp ground cinnamon

2 large eggs

1 tsp vanilla extract

### INSTRUCTIONS

1. Preheat oven to 350 degrees. Line 2 cookie sheets with parchment paper.
2. Whisk oats, flour, baking soda, and salt together in a medium bowl; stir in dried cranberries, white chocolate, and nuts.
3. In a medium saucepan, melt butter over medium heat. Continue to simmer over medium-low heat until the milk solids turn golden brown, about 4 minutes; take care not to burn.
4. Pour browned butter into a large bowl and whisk in brown sugar until combined. Whisk in cinnamon, then whisk in eggs and vanilla, beating well after each.
5. Add dry mixture to wet ingredients and stir just until combined. Mixture will be thick. Drop generously rounded tablespoons 2 inches apart onto prepared cookie sheets.
6. Bake until light golden brown and just dry to the touch, but still a little soft inside, about 10 minutes. Slide parchment onto racks to cool cookies completely.

# Creamy Hot Cocoa

## APPROX. YIELD

4 servings

## INGREDIENTS

1/3 cup unsweetened cocoa powder

3/4 cup white sugar

1 pinch salt

1/3 cup boiling water

3 1/2 cups milk

3/4 tsp vanilla extract

1/2 cup half-and-half cream

## INSTRUCTIONS

1. Combine the cocoa, sugar and pinch of salt in a saucepan. Blend in the boiling water.
2. Bring mixture to a boil while continuously stirring.
3. Reduce heat and simmer while continuously stirring, approximately 2 minutes.
4. Stir in milk until mixture is heated
5. Remove mixture from heat and add vanilla.
6. Divide cocoa mixture among 4 mugs.
7. Divide half-and-half evenly into 4 mugs.
8. Garnish with fun toppings such as marshmallows, peppermint, specialty syrups, chocolate shavings, etc.

# Nutcracker's Old Fashioned

## INGREDIENTS

2 oz bourbon

1/4 oz pure maple syrup

3 dashes of walnut bitters

1 cup of ice

1 orange peel (garnish)

## INSTRUCTIONS

1. Add all ingredients to mixing glass.
2. Stir briskly to combine and chill ingredients.
3. Strain into serving glass over fresh ice.
4. Garnish with orange peel.



# Butterscotch Drop Manhattan

## INGREDIENTS

1 oz bourbon

1 oz butterscotch schnapps

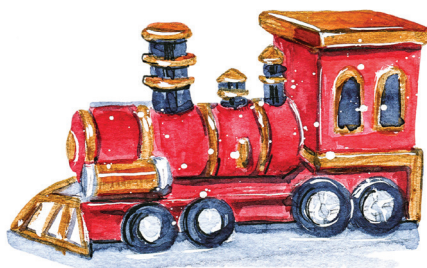
1 oz sweet vermouth

1 cup of ice

1 cinnamon stick (garnish)

## INSTRUCTIONS

1. Add spirits to a shaker filled with ice.
2. Shake and mix well.
3. Strain into martini glass.
4. Garnish with cinnamon stick.



# The Good Knight

## INGREDIENTS

2 oz bourbon

1 oz sweet vermouth

1 oz coffee liqueur

1 cup of ice

1 cherry (garnish)

## INSTRUCTIONS

1. Put scoop of ice in metal shaker tin.
2. Add bourbon, sweet vermouth and coffee liqueur.
3. Shake vigorously.
4. Strain contents into a chilled martini glass.
5. Garnish with a cherry.

