



# All dressed up for the holidays!

## Simply Organic® Fair Trade Certified™ Baking Mixes



### Mint Cocoa Biscotti

1. Preheat oven to 300°F.
2. Empty contents of package into mixing bowl.
3. Add 2 large eggs (slightly beaten) and 2 to 3 teaspoons Simply Organic Peppermint Flavor. Mix well.
4. Knead mixture as you would bread; add 1 to 2 tsp. water if needed to bind dough.

Dough shouldn't stick to the working surface or your hands.

5. Roll kneaded dough into a log approximately 3 inches wide and 6 inches long.
6. Place on lightly greased cookie sheet and bake 30 minutes.
7. Let cool to touch and then slice like bread (3/4 inch thick).
8. Separate slices on cookie sheet, place on side and bake for 10 more minutes per side or until desired texture is reached. (Biscotti are typically very hard cookies).

After Biscotti is cooled, drizzle with melted almond bark and sprinkle with crushed peppermint candies. The candy pieces will set in the almond bark as it cools.



### Chai Scones

1. Preheat oven to 350°F.
2. Empty contents of package into mixing bowl.
3. Cut 4 tbsp. butter into dry mix using pastry blender or crisscrossing 2 knives, until mixture looks like fine crumbs.
4. Add 2 large eggs, slightly beaten. Stir.
5. Add 1 tsp. milk at a time (no more than 3 tsp. total) to moisten mixture to a cookie-dough texture.

6. Knead dough, roll out on floured surface into a pie shape, cut into 6 wedges, trim bottom to a straight edge.
7. Bake for 20 to 25 minutes, until bottoms of scones are lightly browned.
8. Decorate wedges by lightly icing then adding sprinkles, nuts or dried fruit so wedges resemble holiday trees.

Serve with Egg Nog to complete the holiday fare.

### Vanilla Icing:

- 1/3 cup melted butter
- 2 cups powdered sugar
- 2 teaspoons SO Vanilla Extract

Blend all ingredients together. Place in a frosting bag or plastic bag (cut a tip off the end) and drizzle on top finished scones.



### Pumpkin Cake

1. Preheat oven to 350°F. Grease bottom of 8" or 9" round cake pan.
2. Empty contents of package into mixing bowl.
3. Add 2 large eggs (slightly beaten), 1/2 cup water, and 3/4 cup (approx. half a 15 ounce can) of pumpkin.
4. Stir just until mixture is evenly moist.
5. Pour into cake pan.
6. Bake for 45 to 50 minutes, or until center tests done with a toothpick or knife. *Do not under bake. Cake should begin to pull away from sides of pan.*
7. Cool, loosen edges, and turn onto serving plate.

### Pumpkin Sour Cream Frosting

Add an extra pumpkin kick to your cake and/or add candy or other edible decorations

This recipe will make enough to frost 2 cake layers

- 3/4 cup pumpkin
- 1/4 cup cornstarch
- 3 cups powdered sugar
- 1 cup sour cream

Blend all the ingredients together. Transfer to a medium sauce pan. Heat on medium-low until desired thickness is reached, approximately 5 minutes. Chill. Frost cake when cooled.



### Cranberry Bread

1. Preheat oven to 350°F.
2. Empty contents of package into mixing bowl.
3. Add 2 large eggs, 3/4 cup + 2 tablespoons water and 5 ounces (a full cup) of dried, chopped cranberries.
4. Stir just until mixture is evenly moist.
5. Spread batter in greased 9"x4" loaf pan.
6. Bake for 50 to 60 minutes, until center tests done with a toothpick or knife.
7. Cool for 15 minutes in pan, then remove loaf from pan and finish cooling on rack.