

Indulge in Festive Delights: Christmas Easy Meal and Dessert Cookbook



Christmas Easy Meal And Dessert Cookbook: 100+ easy recipes like Crispy Caprese Cakes, Citrusy Shredded Pork, and Mustard-Crusted Mini Meatloaves, all developed

★★★★★ 5 out of 5

Language : English

File size : 75640 KB

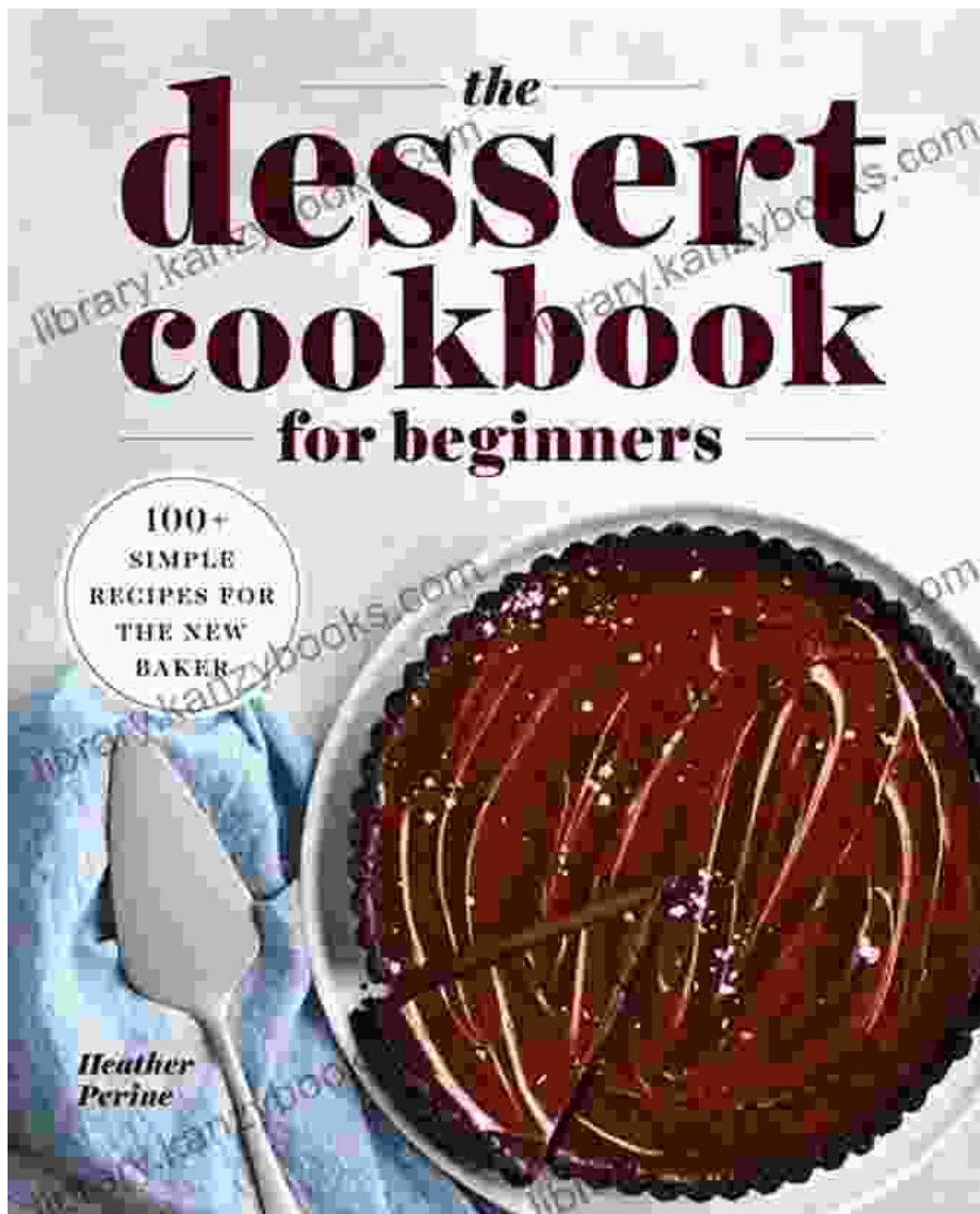
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Elevate your holiday celebrations with our comprehensive cookbook, featuring a delectable array of easy-to-prepare meals and tantalizing desserts.

Create a memorable Christmas feast with this indispensable cookbook, packed with over 100 mouthwatering recipes crafted to bring joy and

warmth to your festive table. From cozy dinners to indulgent treats, our carefully curated collection caters to every palate and skill level.

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- **Festive Dishes for Every Occasion:** Discover a wide range of recipes perfect for Christmas Eve dinners, festive lunches, and indulgent Christmas Day feasts.
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Gingerbread Cookies

- 1 cup (2 sticks) unsalted butter, softened
- 1 cup granulated sugar
- 1 large egg
- ½ cup molasses
- 2 ¾ cups all-purpose flour
- 2 teaspoons ground ginger
- 1 teaspoon ground cinnamon
- 1 teaspoon baking soda

- 1 teaspoon ground cloves

Instructions:

1. Preheat oven to 375°F (190°C).
2. In a large bowl, cream together the butter and sugar until light and fluffy.
3. Beat in the egg and molasses.
4. In a separate bowl, whisk together the flour, ginger, cinnamon, baking soda, and cloves.
5. Add the dry ingredients to the wet ingredients and mix until just combined.
6. Wrap the dough in plastic wrap and refrigerate for at least 30 minutes, or up to overnight.
7. On a lightly floured surface, roll out the dough to a thickness of 1/8 inch.
8. Cut out the dough using your desired shapes.
9. Place the cookies on a baking sheet lined with parchment paper.
10. Bake for 10-12 minutes, or until the cookies are firm to the touch.
11. Let the cookies cool on the baking sheet for a few minutes before transferring them to a wire rack to cool completely.



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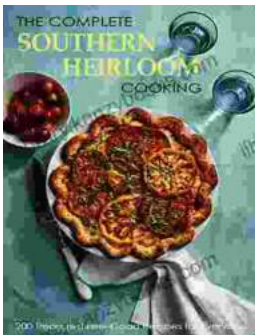
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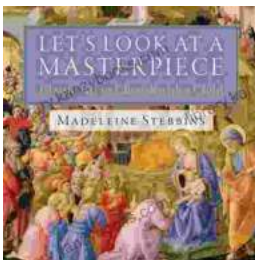
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