

Holiday Sweets



A gluten-free cookbook from



awareness • advocacy • action

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Pumpkin Coffee Cake

Ingredients

Batter

- 4 eggs, large
- ½ cup butter, melted
- 1 cup sour cream or whole milk yogurt
- ¼ cup brown sugar
- 1 bag Pamela's Pumpkin Bread Mix

Filling

- ¼ cup sugar
- ¼ cup brown sugar
- 2 tsp. pumpkin pie spice
- ¾ cup pumpkin seeds, divided (½ cup for filling, ¼ cup reserved for the top)
- ¾ cup pecans or walnuts, divided (½ cup chopped for filling and ¼ cup whole nuts for top, about 20 pecans or 10 walnuts)

Equipment

9" springform pan, angel food pan with removable bottom, Bundt pan or 9" cake pan



Directions

1. Pre-heat oven to 350°F with rack in the middle of the oven.
2. Toast pumpkin seeds 8-10 minutes until seeds are starting to turn golden brown.
3. Spray the pan and set aside. If using a 9" cake pan, make sure to line the bottom and sides of pan with parchment paper.

Filling

4. Mix together all filling ingredients, either by hand or with a fork, until well blended. Set aside.

Batter

5. Mix together eggs, butter, sour cream and brown sugar in a large bowl. Add Pumpkin Bread Mix and mix well.
6. Put half the batter in the pan and spread to the edges of the pan. Top the batter with half the filling, taking care to keep it away from the edges. Cover the filling with the rest of the batter and then top with the last half of the filling.
7. To disperse the filling throughout the cake, insert a butter knife straight down into batter and then move the knife up and down around the pan in a zigzag pattern, about 1" from the sides. Do this a couple of times in the center also (unless you are using a pan with a center tube). Do NOT smooth out the batter.
8. Top with whole nuts and seeds.
9. Bake in oven for 55-60 minutes until a toothpick comes out clean and the cake is slightly pulling away from the sides of the pan.
10. Remove the cake from oven and, while it is still warm, run a knife around the edges of the pan (and center if using a tube pan). Let cool and carefully remove from pan to serving plate.

Courtesy of



Coconut Pumpkin Pie

Ingredients

- 1 frozen unbaked 9" deep dish pie crust
- 3 eggs, lightly beaten
- ¾ cup firmly packed brown sugar
- 1 Tbsp. McCormick® Pumpkin Pie Spice
- ½ tsp. salt
- 1 can (15 oz.) pumpkin
- 1 1/3 cups Thai Kitchen® Coconut Milk



Courtesy of

Directions

1. Preheat oven to 425°F. Place frozen pie crust on foil-lined baking sheet.
2. Mix eggs, sugar, pumpkin pie spice and salt in large bowl until smooth. Stir in pumpkin. Gradually add coconut milk, mixing well. Pour into pie crust.
3. Bake 15 minutes. Reduce oven temperature to 350°F. Bake 55 minutes longer or until knife inserted in center comes out clean. Cool on wire rack.
4. Serve warm or refrigerate until ready to serve. Store leftover pie in refrigerator.



Pecan Pie with Artisan Crust

Ingredients

Pie Crust

- 3 cups Pamela's All-Purpose Flour Artisan Blend (420 gr.)
- 1 tsp. salt
- 1 tsp. sugar
- 8 Tbsp. shortening, chilled and cubed
- 8 Tbsp. unsalted butter, cubed and chilled
- $\frac{1}{3}$ cup ice water plus up to 1 Tbsp. if necessary
- Cream for brushing pie dough before baking (optional)

Pecan Pie Filling

Makes one pie, double for two 8" pies

- 6 Tbsp. butter
- $1\frac{1}{4}$ cup brown sugar
- $\frac{3}{4}$ cup light corn syrup
- 2 tsp. vanilla
- $\frac{1}{4}$ tsp. salt
- 3 large eggs
- 2 cups whole pecans
- 1 cup chopped pecans (optional)
- Zest of 1 orange (optional)



Directions

1. Make the dough first, before the pie filling. Let it set up and get cold before filling so it will be much easier to handle and fill.

Pie Crust

2. In the bowl of a stand mixer, whisk together flour, sugar and salt.
3. With paddle attachment, pastry blender, or using fingers, cut butter and shortening into dry mixture until pea-sized crumbs are formed.
4. Slowly add ice water just until dough comes together (not sticky). Add 1 tsp. additional water at a time if dough is too dry.
5. Divide dough in half and roll between sheets of parchment or plastic wrap, to about $\frac{1}{8}$ " thick. Peel off top layer and invert into lightly greased pie plate. Peel off second sheet and fix crust edge. Cover and chill dough before filling. Repeat process for second pie crust, if using (see chef's note below.)
6. Preheat oven to 425°, place rack and empty sheet pan on the rack, in lower third of oven.

Filling

7. Put pecans in prepared pie shell. Use the chopped pecans first and spread around, then use the whole pecans. Set aside.
8. Melt butter in a medium heavy bottom sauce pan. Add brown sugar, mixing until smooth. Remove pan from heat and whisk in corn syrup. Add vanilla, salt and zest, and mix to incorporate. Beat eggs in a bowl, then add to sugar mixture and whisk until smooth.
9. Pour mixture evenly over pecans. Put pie on hot sheet pan in oven.
10. Bake 15 minutes at 425°F, then reduce heat to 350°F and bake about 35 minutes or longer, until center is set and feels firm to the touch. The pecans will be dark in color; cover with foil if they are getting too dark. Cool on a rack.
11. Do not cut pie until totally set and cool. It is best to refrigerate overnight and bring to room temperature before serving. This way, you will get nice clean cuts and the filling will stay firm.
12. Serve at room temperature with a dollop of whip cream, crème fraiche or ice cream.

Chef's Note

If not using pie crust right away, pie crust may be frozen for later use; wrap in plastic and freeze. You can fill a frozen pie crust and put into the bottom third of a preheated oven, without thawing, and bake as normal.

Courtesy of



Chocolate Cake with Buttercream Frosting

Ingredients

Cake

- 1 cup plus 2 tsp. unsweetened cocoa powder, divided
- $\frac{3}{4}$ cup cornstarch
- $\frac{3}{4}$ cup sorghum flour
- $\frac{1}{2}$ cup tapioca flour
- $1\frac{1}{4}$ tsp. xanthan gum
- $\frac{3}{4}$ tsp. baking powder
- $\frac{1}{4}$ tsp. baking soda
- $\frac{1}{2}$ tsp. salt
- 2 cups granulated sugar
- 1 cup vegetable oil
- 4 oz. semisweet chocolate, melted
- 4 eggs
- 1 tsp. McCormick® Pure Vanilla Extract
- 1 cup buttermilk

Frosting

- 1 cup (2 sticks) butter, softened
- 1 tsp. McCormick® Pure Vanilla Extract
- 1 box (16 oz.) confectioners' sugar
- $\frac{1}{4}$ cup unsweetened cocoa powder
- $\frac{1}{4}$ cup milk



Directions

1. Preheat oven to 350°F. For the cake, grease 2 9" round cake pans with oil. Coat with each pan with 1 tsp. of the cocoa powder. Set aside.
2. Mix remaining 1 cup cocoa powder, cornstarch, sorghum flour, tapioca flour, xanthan gum, baking powder, baking soda and salt in medium bowl. Set aside.
3. Beat granulated sugar and oil in large bowl with electric mixer on medium speed until well blended. Add melted chocolate; mix well. Beat in eggs, 1 at a time. Stir vanilla into buttermilk. Gradually add flour mixture alternately with buttermilk mixture, beating on low speed after each addition until smooth. Do not overbeat. Pour batter into prepared pans.
4. Bake 40-45 minutes or until toothpick inserted in center comes out clean. Cool in pan 10 minutes. Remove from pans; cool completely on wire rack.
5. For the frosting, beat butter and vanilla in large bowl until light and fluffy. Mix confectioners' sugar and cocoa powder. Gradually add to butter, beating well after each addition and scraping sides and bottom of bowl frequently. Add milk; beat until light and fluffy. If frosting is too thick to spread, gradually beat in additional milk.
6. Fill and frost cooled cake with frosting.

Courtesy of 

Vanilla Cake with Chocolate Frosting

Ingredients

Cake

- 1 cup cornstarch
- 1 cup sorghum flour
- ½ cup tapioca flour
- 1¼ tsp. xanthan gum
- ¾ tsp. baking powder
- ¼ tsp. baking soda
- ½ tsp. salt
- 1½ cups granulated sugar
- 1 cup (2 sticks) butter, softened
- ½ cup sour cream
- 4 tsp. McCormick® Pure Vanilla Extract
- 4 eggs
- ½ cup milk

Frosting

- 1 cup (2 sticks) butter, softened
- 1 teaspoon McCormick® Pure Vanilla Extract
- 1 box (16 oz.) confectioners' sugar
- ¼ cup unsweetened cocoa powder
- ¼ cup milk

Directions

1. Preheat oven to 350°F. For the cake, mix cornstarch, sorghum flour, tapioca flour, xanthan gum, baking powder, baking soda and salt in medium bowl. Set aside.
2. Beat granulated sugar, butter, sour cream and vanilla in large bowl with electric mixer on medium speed 5 minutes or until light and fluffy. Beat in eggs, 1 at a time. Gradually add flour mixture alternately with milk, beating on low speed after each addition until smooth. Do not overbeat. Pour batter evenly into 2 9" round cake pans sprayed with no stick cooking spray.
3. Bake 30-35 minutes or until toothpick inserted in center comes out clean. Cool in pan 10 minutes. Remove from pans; cool completely on wire rack.
4. For the frosting, beat butter and vanilla in large bowl until light and fluffy. Mix confectioners' sugar and cocoa powder. Gradually add to butter, beating well after each addition and scraping sides and bottom of bowl frequently. Add milk; beat until light and fluffy. If frosting is too thick to spread, gradually beat in additional milk. Fill and frost cooled cake with frosting.



Courtesy of



Spiced Mousse Minis

Ingredients

- 4 oz. (½ package) cream cheese, softened
- 2 tsp. McCormick® Pumpkin Pie Spice
- ½ cup sugar, divided
- ½ cup Thai Kitchen® Coconut Milk
- 1 cup heavy cream



Courtesy of

Directions

1. Beat cream cheese, pumpkin pie spice and ¼ cup of the sugar in large bowl with electric mixer on medium speed until smooth and creamy. Add coconut milk; beat until well blended.
2. Beat cream and remaining ¼ cup sugar in another large bowl with electric mixer on medium speed until stiff peaks form. Add ½ of the whipped cream to cream cheese mixture; stir until well blended. Gently stir in remaining whipped cream.
3. Makes mousse for 12 mini desserts.



Gingerbread Cookies

Ingredients

- 2½ cups Pamela's All-Purpose Flour Artisan Blend
 - ¾ cup brown sugar
 - 1 Tbsp. cinnamon
 - 1 Tbsp. ginger
 - ½ tsp. cloves
 - ¾ tsp. baking soda
 - ¾ tsp. salt
 - 12 Tbsp. butter*, cubed and softened, or shortening
 - ¾ cup molasses
 - 2 Tbsp. milk* or milk substitute
- *Recommended for best results

Courtesy of



Directions

1. In the bowl of a stand mixer, whisk together dry ingredients. Add butter and mix until a fine meal forms.
2. Mix molasses with milk. Add to bowl and mix thoroughly.
3. Divide dough in half or quarters and roll to desired thickness between 2 pieces of parchment paper or plastic wrap. Set aside on cookie sheets to chill in refrigerator or freezer for 15 minutes, until dough is stiff.
4. Preheat oven to 350°F. Working with 1 cookie sheet at a time, remove from refrigerator, remove top sheet, cut out cookies and place on parchment-lined cookie sheet.
5. It is fine to re-roll the dough leftover from cutting out the cookies; gather scraps together, push into a ball of dough, re-roll into dough sheet. Chill the re-rolled dough before cutting out the shapes.
6. Bake in the top third of the oven for 10-14 minutes, depending on how large and how thick your cookies are. Adjust baking times to suit your taste.
7. Allow to cool 1-2 minutes before removing to wire rack. Cool completely before decorating.
8. They taste best a couple of days after they are made; keep in airtight container, separated with wax paper or parchment paper.

Chef's Note

Cut ¼" thick for soft and chewy or ⅛" for crisp and crunchy. If you are making these to use as decorations, you need to cut them ¼" thick and cook until crisp, 14-16 minutes, or they will be too wobbly to stand up.

Apple Crumb Bread Pudding

Ingredients

Bread Pudding

- 2 cans (13.66 oz. each) Thai Kitchen® Coconut Milk
- 3 eggs, lightly beaten
- ¾ cup granulated sugar
- 1 Tbsp. McCormick® Apple Pie Spice
- 1 Tbsp. McCormick® Pure Vanilla Extract
- 8 cups gluten-free cinnamon raisin bread, cubed (about 16 slices)
- 2 apples, peeled and cut into ½" cubes

Streusel Toppings

- ¾ cup firmly packed light brown sugar
- ¾ cup gluten-free rolled oats
- 1 tsp. McCormick® Apple Pie Spice
- ¼ cup (½ stick) cold butter, cut into pieces

Directions

1. Preheat oven to 350°F.
2. For the bread pudding, pour coconut milk into large bowl. Stir with wire whisk until smooth. Add eggs, granulated sugar, apple pie spice and vanilla; mix until well blended. Add bread cubes and apples; toss to coat well.
3. Pour into greased 13x9" baking dish. Let stand 10 minutes.
4. Meanwhile, for the streusel topping, mix brown sugar, oats and apple pie spice in medium bowl. Cut in butter with pastry blender or 2 knives until coarse crumbs form. Sprinkle evenly over top.
5. Bake 50 minutes or until apples are tender and topping is golden brown. Cool on wire rack.



Courtesy of



Coconut Pumpkin Bread Pudding

Ingredients

Bread Pudding

- 2 cans (13.66 oz. each) Thai Kitchen® Coconut Milk
- 4 eggs, lightly beaten
- 1 cup sugar
- 1 cup canned pumpkin
- 1 Tbsp. McCormick® Pumpkin Pie Spice
- 1 Tbsp. McCormick® Pure Vanilla Extract
- 8 cups gluten-free cinnamon raisin bread, cubed (about 16 slices)
- 1 cup flaked coconut
- 1 cup chopped pecans

Spiced Maple Syrup

- 1 cup maple syrup
- 1 tsp. McCormick® Pure Vanilla Extract
- ¼ tsp. McCormick® Pumpkin Pie Spice

Directions

1. Preheat oven to 350°F. For the bread pudding, pour coconut milk into large bowl. Stir with wire whisk until smooth. Add eggs, sugar, pumpkin, pumpkin pie spice and vanilla; mix until well-blended. Add bread cubes; toss to coat well.
2. Pour into greased 13x9" baking dish. Let stand 10 minutes. Sprinkle evenly with coconut and pecans.
3. Bake 35-40 minutes or until knife inserted in center comes out clean. Cool slightly on wire rack.
4. For the spiced maple syrup, mix all ingredients in microwavable bowl or measuring cup. Microwave on high 1 minute or until warm, stirring once. Serve with bread pudding.



Courtesy of



Mini Apple Fritters

Ingredients

Fritters

- 2 Tbsp. butter
- 1½ cups chopped apples
- 1½ cups Pamela's Baking & Pancake Mix
- ½ cup sugar
- ½ cup milk
- 1 egg
- 1 tsp. baking powder
- ½ tsp. salt
- 1 tsp. cinnamon

Glaze

- 2 cups powdered sugar
- 1 tsp. cinnamon
- 2 Tbsp. water (more or less depending on humidity)

Directions

1. In a large bowl, mix fritter ingredients. Mix well. Set aside.
2. In another bowl, mix glaze ingredients and set aside.
3. Pour 1" extra virgin olive oil in pan. Heat until oil stays bubbly when food is added, not boiling.
4. Drop small spoonfuls of fritter mixture into oil. Let cook about five minutes per side. Drain on a paper towel for one minute.
5. Drizzle with glaze mixture.
6. For a healthier version, bake fritters in the oven at 350°F for 12 minutes.

Chef's note

If the fritter batter seems to runny, slowly add more mix until desired consistency.



Courtesy of



Chocolate Bread Pudding Cake

Ingredients

- 1 package Schar Artisan Baker White Bread
- 4 eggs
- 1 cup almond milk
- 1 Tbsp. gluten-free vanilla extract
- ½ cup sugar
- ½ cup dark unsweetened cocoa
- Sugar powder



Directions

1. Preheat oven to 350°F. Grease a round metal Bundt cake pan, dust with cocoa; set aside.
2. In an extra-large mixing bowl, whisk together the eggs, almond milk, vanilla, sugar and cocoa.
3. Add bread cubes and fold until combined and well coated. Let sit for a minute, then fold again. Repeat until all the liquid is absorbed by the bread.
4. Spoon mixture into the prepared Bundt cake pan and press to compact.
5. Bake for 25-30 minutes or until cooked through.
6. Remove from the oven and allow to cool for 5 minutes.
7. Loosen cake with a rubber spatula and flip onto a plate. Allow to cool for another 5-10 minutes.
8. Dust with powdered sugar, slice and serve. Store in an airtight container in the refrigerator for up to 3 days. Re-heat before serving.

Courtesy of



Oatmeal Raisin Bread

Ingredients

- ¼ cup plus 2 Tbsp. Chobani Honey Greek Yogurt
- 1 cup gluten-free all-purpose flour
- ½ cup gluten-free rolled oats
- ½ tsp. baking soda
- ½ tsp. ground cinnamon
- ¼ tsp. kosher salt
- ½ cup unsweetened applesauce
- ¼ cup packed dark brown sugar
- 2 Tbsp. canola oil
- 1 large egg
- ¼ tsp. vanilla extract
- ¼ cup raisins
- ½ cup pecans, coarsely chopped

Directions

1. Preheat oven to 350°F. Lightly coat 9x5" loaf pan with gluten-free nonstick cooking spray and set aside.
2. In a large bowl, stir together flour, oats, baking soda, cinnamon and salt. In a medium bowl, whisk together applesauce, Chobani, sugar, oil, egg and vanilla.
3. Scrape Chobani mixture into dry ingredients and stir until half combined. Add raisins and pecans. Stir until just a few dry spots remain.
4. Transfer to prepared loaf pan and bake until a cake tester inserted into center comes out clean, 50-60 minutes.
5. Cool 15 minutes, loosen edges and turn cake onto a wire rack to cool completely.

Courtesy of **CHOBANI**



Coconut Flan

Ingredients

- 1 cup sugar
- ¼ cup water
- 1 can (14 oz.) sweetened condensed milk
- 1 can (13.66 fluid oz.) Thai Kitchen® Coconut Milk
- 5 eggs
- ¼ cup flaked coconut
- 2 tsp. McCormick® Pure Vanilla Extract
- ¼ cup flaked coconut, toasted (for garnish)

Directions

1. Preheat oven to 350°F.
2. Place sugar and water in 9x2" round heavy duty cake pan. Stir until sugar is slightly dissolved. Place pan on stove on medium heat. Cook sugar about 10 minutes, without stirring, until sugar turns golden brown. Using oven mitts, tilt pan to coat bottom and sides with caramel. Place pan on wire rack to cool and harden caramel slightly.
3. Meanwhile, place remaining ingredients, except toasted coconut, in blender container; cover. Blend until smooth. Pour mixture over cooled caramel in pan. Cover with foil.
4. Place cake pan in large baking pan or roasting pan. Pour hot water into baking pan to come halfway up side of cake pan.
5. Bake 60-75 minutes or until knife inserted in center comes out clean. Remove cake pan from water bath. Cool on wire rack. Carefully loosen sides of custard from pan with a knife. Cover.
6. Refrigerate at least 3 hours or overnight. To unmold, invert pan onto a large shallow plate or 10" pie dish. Sprinkle flan with toasted coconut.

Courtesy of



Candy Cane Saltine Bark

Ingredients

- 1 package Schar Table Crackers
- ¼ tsp. kosher salt
- 6 Tbsp. unsalted butter, melted
- 1 egg white
- 1⅔ cup semisweet chocolate chips
- 1⅔ cup white chocolate chips
- ¼ cup candy canes, roughly broken

Courtesy of



Directions

1. Pre-heat your oven to 350°F. Place the table crackers and salt in a food processor and pulse until they form a loose sand like texture (about 1 minute).
2. Transfer the crumbs to a bowl and toss with the melted butter until evenly coated. Add the egg white and mix thoroughly until the consistency of wet sand is achieved.
3. Turn the crumb mixture onto a 9x13" sheet pan and press down making sure to get into each corner.
4. Bake the crust in the 350°F preheated oven for 10 minutes.
5. After 10 minutes, remove the crust and evenly sprinkle the semi sweet chocolate chips onto the still warm crust. Place back in the oven for 3 minutes, giving the chocolate time to melt.
6. Let cool in refrigerator for 2-4 hours.
7. Melt white chocolate chips in sauce pan and pour into sheet pan.
8. Sprinkle candy cane pieces on top.
9. Let cool in fridge or freezer for 2-4 hours and enjoy!



Creamy Cheesecake

Ingredients

Crust

- 2 cups Crunchmaster® Artisan Four Cheese Baked Rice Crackers, finely crushed
- ½ cup unsalted butter, melted
- ¼ cup sugar
- 2 cups finely crushed Crunchmaster® Artisan Four Cheese Baked Rice Crackers
- ½ cup unsalted butter, melted
- ¼ cup sugar

Filling

- 1½ lb. cream cheese, at room temperature
- ¾ cup sugar
- 2 tsp. vanilla extract
- 2 Tbsp. fresh lemon juice
- 3 large eggs, at room temperature

Directions

Crust

1. Preheat oven to 350°F.
2. In a food processor, combine the finely crushed Crunchmaster® Artisan Four Cheese Baked Rice Crackers, sugar and melted butter. Process until the crumbs begin to stick together.
3. With your hand draped with plastic wrap to form a glove, press the crumbs firmly onto the bottom and 2¼ inches up the side of a 9" spring form pan. Wrap the outside of the pan with aluminum foil.
4. Bake the crust for 15 minutes until set. Remove from the oven and let cool.

Filling

5. In a large bowl, combine the cream cheese, sugar, lemon juice and vanilla extract.
6. Using an electric mixer set on medium speed, mix until well blended. Add the eggs one at a time.
7. Pour the filling into the cooled crust.
8. Bake until the edges are set but the center still quivers slightly when the pan is shaken, about one hour.



Courtesy of



CRUNCHMASTER

Cinnamon Dip

Ingredients

- 1 cup Chobani Vanilla Greek Yogurt
- $\frac{1}{3}$ cup reduced fat cream cheese, room temperature
- 2 Tbsp. packed dark brown sugar
- 1 tsp. vanilla extract
- 1 tsp. ground cinnamon
- $\frac{1}{2}$ tsp. ground nutmeg
- 2 apples, cored and sliced

Directions

1. Whip Chobani with cream cheese until smooth.
2. Stir in brown sugar, vanilla, cinnamon and nutmeg until smooth. Serve with sliced apples.

Courtesy of **CHOBANI**



Coconut Almond Hot Mocha

Ingredients

- 1 can (13.66 oz.) Thai Kitchen® Coconut Milk
- 4 oz. semisweet baking chocolate, chopped
- ½ cup sugar
- 1 tsp. vanilla extract
- ¼-½ tsp. almond extract
- 5 cups hot brewed coffee
- Whipped cream and chocolate curls (optional)

Directions

1. Microwave coconut milk, chocolate and sugar in medium microwavable bowl on high 2-3 minutes or until heated through. Stir until chocolate is completely melted and mixture is smooth. Stir in extracts.
2. Stir into hot brewed coffee.
3. Pour into serving cups. Top with whipped cream and chocolate curls, if desired.



Courtesy of



Coconut Pumpkin Smoothie

Ingredients

- 1 can (13.66 oz.) Thai Kitchen® Coconut Milk
- 1 cup canned pumpkin
- ½ cup firmly packed brown sugar
- 1 tsp. McCormick® Pumpkin Pie Spice
- 1 tsp. McCormick® Pure Vanilla Extract
- 2 cups ice cubes

Directions

1. Place all ingredients in blender container; cover. Blend on high speed until smooth.
2. Pour into tall glasses. Garnish with whipped cream and chopped pecans, if desired.

Courtesy of



Coconut Cream Eggnog

Ingredients

- 6 egg yolks
- 6 Tbsp. sugar
- 3 cans (13.66 oz. each) Thai Kitchen® Coconut Cream, divided
- ¼ cup brandy, (to taste)
- ½ tsp. McCormick® Pure Vanilla Extract
- McCormick® Nutmeg, ground

Directions

1. Beat egg yolks and sugar in medium saucepan with a wire whisk. Add 1 can of the coconut cream. Stir constantly on medium heat until mixture reaches a temperature of 140-145°F, about 10 minutes. (The mixture will begin to thicken and coat the back of a spoon.) Remove from heat.
2. Stir in remaining 2 cans coconut cream and extract. Strain into large bowl. Cool completely.
3. Stir in up to ¼ cup brandy or rum to taste. Serve in beverage glasses. Sprinkle with nutmeg, if desired.



Courtesy of



Wine Mulled Fruit Over Chobani

Ingredients

- 2 cup Chobani Black Cherry Greek Yogurt
- 1½ cup fruity red wine
- ¼ cup sugar
- ½ tsp. cinnamon
- ¼ tsp. ground cloves
- ¼ tsp. ground cardamom
- 6 dried figs, quartered
- 6 dried apricots, chopped
- 4 dried pears, chopped

Directions

1. Bring wine, sugar and spices to simmer in a saucepan over medium heat, stirring until sugar is dissolved, 3-5 minutes.
2. Add dried fruit and simmer until tender, 12-15 minutes. Transfer fruit to a bowl.
3. Continue to simmer liquid until reduced by half.
4. Pour over fruit, cover and chill. Serve over Chobani.

Courtesy of **CHOBANI**

