



CHRISTMAS BAKING



**CHRISTMAS IN OUR
SCHOOLS 2024-2025**

CHRISTMAS RECIPES

**WATCH OUR
STUDENTS BAKE AND
COOK**





Pumpkin Dessert

3 lbs butternut squash or pumpkin (1500 gr)

2-3 cups sugar

1/2 cup walnuts or pecans

thickened cream (optional)

Cut the butternut squash or pumpkin in chunks larger than bite size (you can cut them in any size you like).

Clean the seeds inside and peel the pumpkin chunks.

Place them in a large pot and spread the sugar evenly on the surface.

Let them stand for 3-4 hours, for sugar to dissolve.

After you see the sugar dissolved, place the pot on a low-medium heat and cook for 40-50 minutes until the pumpkins are darkened in color. The water should be mostly drained.

When they are cooled; garnish them with thickened cream, walnuts, pecans or any kind of nuts.

ENJOY

Hatice Biçici Enginoğlu, Özel Dünya Koleji Primary School, Türkiye/İzmir



Traditional Baklava

Implementation

First grind the nuts in the blender with the sugar, to make them powder.

Melt the butter over low heat and set aside. Brush the leaves very well with the soft butter. We will make a layer with half the leaves. We spread one package, layering one on top of the other.

Sprinkle the melted butter between them. Sprinkle the ground nuts in a layer. Layer the rest, one by one, sprinkling them lightly with a little melted

butter. Even if some of them break, we normally use them in layers. With a sharp knife, remove the protruding edges. Put it in the fridge to cool down a bit. This will make it easier to cut into pieces. With a sharp

knife, carefully carve small pieces into rhombuses and pour the melted warm butter over the surface. We shake it so that the butter goes everywhere. Sprinkle the surface with a little water so that the corners do not rise during baking.

Baking time. Preheat the oven to 150°C on the resistances. Place the pan on the last bottom rack and bake for about 1 hour and 30 minutes, until well browned.

Materials

2 packs crust sheet

300 gr. butter

500 gr. nuts

50 gr. sugar

50 gr. soft butter for the pan

For the syrup

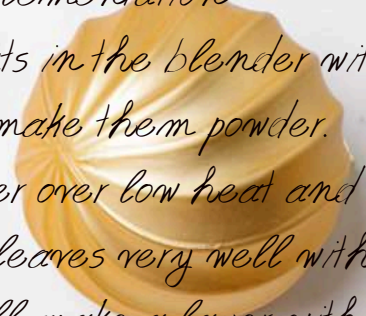
600 gr. sugar

500 gr. water

A few drops of lemon juice



12th Primary school of Lamia GREECE AGLAIA MIDOUHA





TRADITIONAL KOURABIEDES

500g Lurpak butter, at room temperature

220g icing sugar

1 vanilla pod

1 tsp rose water

30g bitter almond liqueur, or cognac or rum

200-280g flaked almonds, or coarsely chopped, unsalted and roasted

200g all-purpose flour

1 pinch salt

• Preheat the oven to 180°C in air.

• In the mixer bowl, put the butter, icing sugar and beat at high speed with the whisk for 10-15 minutes until the mixture becomes fluffy and white.

• Add the vanilla powder, the flower water, the bitter almond liqueur and continue beating.

• Remove the bowl from the mixer.

• Crush the almond with our hands to make crumbs and put it in a bowl.

• Add the flour, the salt and put it in the mixer bowl.

• Mix the mixture with a spoon, very gently so that the volume of the mixture does not drop.

• Once the ingredients are homogenized, mix with our hands.

• Form balls of 30 gr. each and transfer to a baking sheet lined with parchment paper.

• Press lightly in the center with your finger and bake for 20-25 minutes.

• Follow the same process for the entire mixture.

• Remove and let cool.

• Place a layer of the kourabiedes on the serving platter, drizzle with rose water and sprinkle with powdered sugar.

• Follow the same process for all the kourabiedes and serve.



SPIRIDOULA BALKURA

120 primary school Lamia

GREECE



Merry
Christmas

COZONAC



1.5 l of milk
1.1 kg of flour
15 eggs
3.5 - 4 kg of flour
1/2 l of oil
6 sachets of vanilla sugar
grated rind from 2 lemons
200 gr of yeast
1 tablespoon of salt

Place the yolks together and the whites in 2 bowls. 7 in one, and 8 in the other. Heat the milk. A cup is taken from it for the mayo. Yeast is rubbed with a spoonful of sugar, stopped milk and 10 spoons of flour. It is left to ferment. In the rest of the milk put: 1 kg of sugar, lemon peel and vanilla sugar. When the mayo has fermented, put it over the flour in the basin, then add: the milk, the egg yolks rubbed with salt, 7 egg whites whipped into a foam with the rest of the remaining sugar. Knead for 15 minutes. Then add the warm oil little by little and knead for another 30 minutes. It is left to ferment until it doubles in size. Divide into 6 parts and put the filling in each part. Filling: 8 egg whites beaten into foam, 1 cup of sugar, 3 spoons of cocoa, 250 g of nuts. Each ball is divided into 2, stretched by hand, the filling is placed, rolled and intertwined, then left to rise until it comes out of the shape. Bake in the oven at 150 degrees for 40 minutes.

*Școala Gimnazială „Mihai Eminescu” Alexandria,
Romania*

CHRISTMAS CAKE

INGREDIENTS



250 g of butter
150 g of sugar
4 eggs
250 g wheat flour
2 tsp of baking powder
a pinch of salt
1 tsp of cinnamon
1 tsp ground cardamom
500 g of dried fruits and berries
(raisins, plums, apricots,
cranberries, cherries)
50 g of almonds
1–2 dl apple juice + a little
extra to brush and moisten the
cake later

DIRECTIONS

- Cut up dried fruits, berries and almonds and pour apple juice over them and leave to season.
- Whip room temperature butter with sugar until light foam.
- Add the eggs one at a time while whipping.
- Mix the cinnamon, cardamom, salt and baking powder with the flour.
- Mix the flour with the butter foam and finally mix in the fruit, berries and almond pieces.
- Pour the dough into a greased biscuit tin and bake in a 175-degree oven for 50–60 minutes.
- Allow to cool, wrap in foil and refrigerate until Christmas. Meanwhile, the cake should be moistened apple juice.
- Before serving, sprinkle with powdered sugar and garnish with blueberries or cranberries.

GINGERBREAD



INGREDIENTS

- 2 dl of sugar syrup
- 2 dl of sugar
- 1 tbsp ground cinnamon
- 2 tsp ground cloves
- 1 tbsp ground cardamom
- or 3 tablespoons of gingerbread seasoning instead of the previous three seasonings
- 250 g of butter
- 2 eggs
- approx. 10 dl of wheat flour
- 2 tsp of baking soda

DIRECTIONS

- Heat the syrup with the sugar and ground spices in a pot until it boils.
- Add the chopped butter, mix and leave the pot to cool.
- Add the eggs one at a time while whipping.
- Mix baking soda with flour and add little by little to the syrup-butter mixture.
- Knead the dough carefully and wrap it in plastic wrap.
- Keep in the fridge at least until the next day (this way the dough tastes better).
- Roll out the dough on a floured board and cut the desired shapes with the molds.
- Bake in the middle of the oven at 200 degrees until the gingerbreads acquire a nice brown color.

CHOCOLATE SALAMI



INGREDIENTS

360 g of vanilla or coffee cookies
250–300 g of marmalade candies
1 dl raisins
3 tablespoons of cocoa powder
150 g of soft butter
200 g e. half a can of condensed milk with sugar

DIRECTIONS

- Crush cookies, chop marmalade candies into pieces.
- Mix in a bowl with cocoa and raisins.
- Melt butter in a pot, add condensed milk little by little.
- Put the butter and condensed milk mixture on top of the dry ingredients mixture and mix.
- Add the chopped marmalade candies, mix and press until smooth (if the mixture is very dry, add a little milk).
- Place the mixture on cling film or baking paper and form into a long sausage.
- Wrap in film/paper.
- Refrigerate for at least 2 hours to overnight.

Christmas COOKIES!



Ingredients
200 g margarine at room temperature
300 g smooth flour
80 g of powdered sugar
1 egg white
1 vanilla sugar
1 lemon sugar

Preparation

Crumble the flour, powdered sugar and margarine at room temperature with your hands in a large bowl, then add the egg whites that you have beaten with the sugars.

Beat the egg white first until foamy, gradually add vanilla and lemon sugar and mix everything well. Roll out the dough on a lightly floured surface and cut out the desired shapes.

Arrange the shapes of the dough in a baking sheet covered with greaseproof paper. Bake the biscuits for 8 minutes at a temperature of 180 °C.

**OŠ SVETI KRIŽ ZAČRETJE,
CROATIA**



Greek New Year's cake - Vasilopita

Ingredients

300 butter, at room temperature + extra for the pan
250 g icing sugar
1 tablespoon(s) granulated sugar
7 g mahlab
2 g mastic
1/2 teaspoon(s) ground nutmeg
400 g all-purpose flour, + extra for the pan
orange zest, from 1-2 oranges
1 1/2 teaspoon(s) vanilla extract
4 eggs, at room temperature
25 g whole milk
1 tablespoon(s) baking powder

Anastasia
Mavrogeorgou
3rd Primary
School Anatoli
Ioannina
Greece

Execution Method

Preheat the oven to 180°C (350°F) set to fan. Put the butter and the icing sugar into a mixer's bowl, and beat them with the whisk attachment for 2-3 minutes until the butter is fluffy.

Use a silicone spatula to scrape down the sides of the bowl, beat the mixture for at least 5 more minutes, and set it aside.

Put the sugar, mahlab, mastic, nutmeg, and 2 tablespoons of the flour into a chopper blender, and beat them very well until powdered.

Transfer this mixture to the mixer's bowl, and then add the orange zest and vanilla extract.

Transfer the bowl back to the mixer and start beating at low speed.

Add the eggs one by one, waiting for each egg to be incorporated into the mixture before adding the next. Remove the bowl from the mixer, add the milk, and mix gently with the silicone spatula.

Put the rest of the flour and the baking powder into a bowl, add them to the mixer's bowl, and fold gently with the spatula.

Butter and flour a 25 cm round springform pan. Pour the cake batter into the pan and spread it well with the spatula.

Put a coin randomly somewhere in the cake batter. Put the pan in the oven and bake the cake for 45 minutes at the top oven rack position.

Remove the pan from the oven and let the "vasilopita" cool well.

Dust the cake with some icing sugar, decorate it with a few Christmas sugar decorations, and serve.

Christmas Chocolate salami eggs free! from... Sicily-Italy- ICS "A.Caponnetto- Sciascia" of Caltanissetta



PREPARATION

Ingredients

Butter 150 g

Dark chocolate 70% 260 g

Dry biscuits 150 g

Peanuts 100 g

Preparation:

Start by chopping the chocolate (it must be a type of dark chocolate no higher than 70%) 1.

Then place it in a cup, placing it inside a saucepan with water; stirring often in the cup, melt it. In the meantime, in a bowl, work the biscuits, crumbling them with your hands. 2 Add the soft butter, add them to the butter and chocolate mixture 3; mix with a spatula, then add the whole peanuts 4 and mix everything together, always mixing with a spatula. 5 Transfer the mixture to the center of a sheet of baking paper, to form your egg-free chocolate salami: lift the edges of the paper 6, join them and, folding them on themselves, roll them towards the mixture 6, until the salami is sealed and let everything cool in the refrigerator for about 2 hours. 11



Christmas Orange Cookies

Ingredients:

- 1 cup sugar
- 2 cups corn oil
- 1 teaspoon ground cloves
- 2 teaspoons cinnamon
- 1 teaspoon baking soda (level)
- 2 teaspoons baking powder
- 1 cup orange juice
- Zest of oranges
- 1 kilogram flour



Instructions:

1. Dissolve the baking soda in the orange juice and mix well.
2. In a large bowl, combine all the other ingredients and mix lightly with your hands.
3. Add the orange juice with the dissolved baking soda to the mixture.
4. Finally, add the flour, ensuring the dough doesn't stick to your hands.
5. Roll out the dough, divide it, and shape it into any designs you like.
6. Place the cookies on a baking tray lined with parchment paper.
7. Bake in a preheated oven at 180°C (356°F) for about 25-30 minutes.

Enjoy your delicious homemade cookies! 🍪🍊



Christiana Gkiza

3rd Primary School of Anatoli

Ioannina Greece



Christmas chocolate chip cookies

Ingredients

- 1 packet of Butter softened
- $\frac{3}{4}$ of a cup brown sugar
- $\frac{3}{4}$ of a cup white sugar
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon soda powder
- 2 $\frac{1}{2}$ cups of all purpose flour
- 2 cups of chocolate chips

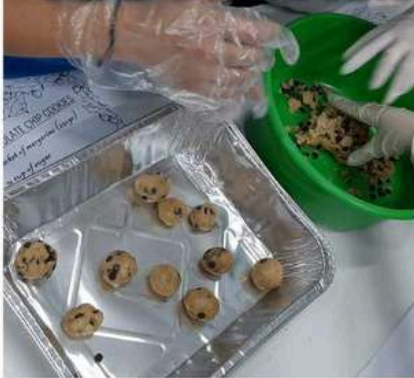
Instructions

1. You mix all the ingredients and then you add the chocolate chips.
2. Make small balls the size of a walnut
3. Put them on a tray on non-stick paper quite apart from each other
4. Bake at 180 C degrees for only 10 minutes!

1st Primary School of Katerini
Evaggelia Petkousi



1st Primary School of Katerini





Christmas Cookies

Christmas Cookies Ingredients

These are the basic ingredients you'll need to make this soft Christmas cookie recipe:

- **Flour:** These classic Christmas cookies start with all-purpose flour.
- **Baking powder:** Baking powder acts as a leavener, which means it makes the cookies rise.
- **Salt:** A pinch of salt enhances the overall flavor, but it won't make the cookies taste salty.
- **Sugar and margarine:** White sugar is beaten with margarine. You can use butter if you prefer.
- **Eggs:** Two eggs lend moisture and bind the dough together.
- **Vanilla:** Two teaspoons of vanilla extract is the perfect finishing touch.



How to Make Christmas Cookies

1. Mix the dry ingredients in one bowl.
2. Beat the margarine and sugar in another bowl, then beat in the eggs and vanilla.
3. Chill the dough in the fridge.
4. Roll out the dough and cut into desired shapes.
5. Bake the cookies on prepared baking sheets until the edges are golden.



Cristina Simion
Secondary School no. 28 Dan Barbilian
Constanta, Romania





Traditional Christmas Pudding

INGREDIENTS:

- 225g dried fruits (raisins, currants, sultanas)
- 100g chopped nuts (optional)
- 100g dark brown sugar
- 100g breadcrumbs
- 100g self-raising flour
- 1 tsp mixed spice
- 1 tsp cinnamon
- 100g suet or butter
- 2 large eggs
- 100ml dark stout or brandy
- Zest of 1 orange and 1 lemon

INSTRUCTIONS:

- **Mix Dry Ingredients:** Combine fruits, nuts, sugar, breadcrumbs, flour, spices, and suet.
- **Add Wet Ingredients:** Stir in eggs, stout/brandy, and citrus zest.
- **Prepare the Pudding Basin:** Grease the basin and fill with the mixture. Cover with parchment paper and foil.
- **Steam:** Place in a pot with water halfway up the basin. Steam for 5–6 hours, topping water as needed.
- **Store:** Cool, wrap, and store in a cool place.
- **Reheat:** Steam for 2 hours before serving.

Florina Madalina
Oprea_Scoala
Gimnaziala
Comisani,
Romania



Cornelians with jam

ingredients

For the dough:

250 g flour

125 g heavy cream

3 egg yolks

150 g butter or 100 g lard

salt

vanilla

For the filling:

300 g jam

or 200 g jam + 100 g walnut)

For decoration:

100 g vanilla powdered sugar

For the dough, put cold cubed butter, egg yolks, a pinch of salt and cream, vanilla in a bowl, on top of which add the entire amount of flour. Mix by hand only until the ingredients are homogenized.





CHRISTMAS COOKIES



INGREDIENTS

- 2 cups all-purpose flour
- ¾ cup unsalted butter, melted
- 1 tablespoon vanilla extract
- ½ teaspoon baking soda
- 1 cup packed brown sugar
- 1 egg, 1 egg yolk
- ½ teaspoon salt
- ½ cup white sugar
- 2 cups chocolate chips

DIRECTIONS

1. Preheat the oven to 325 degrees F. Grease cookie sheets or line with parchment paper.
2. Sift together the flour, baking soda and salt; set aside.
3. In a medium bowl, cream together the melted butter, brown sugar and white sugar until well blended. Beat in the vanilla, egg, and egg yolk until light and creamy. Mix in the sifted ingredients until just blended. Stir in the chocolate chips by hand using a wooden spoon. Drop cookie dough 1/4 cup at a time onto the prepared cookie sheets. Cookies should be about 3 inches apart.
4. Bake for 15 to 17 minutes in the preheated oven, or until the edges are lightly toasted. Cool on baking sheets for a few minutes before transferring to wire racks to cool completely.





Diples

Greek traditional Christmas sweet

3.5 cups all purpose flour, 5 eggs, 2 vanillas, 1 pinch of salt, half a teaspoon of sunfloweroil for frying. For the honey 500 grams of honey, 1 cup of water, g walnuts, cinnamon, cloves

Beat the yolksseparately fromthe whites, add the vanilla to the yolks, mix and a the soda, then the flour, knead and let the dough rest. Open into leaves, cut into l narrow pieces, wrap and fry. Dilute the honey with water and pour over the dip to add the walnuts, cinnamon and cloves.

The recipe is from the Greek chef Argyro Barbarigou

3rd primary School anatoli Ioannina, Greece
Lamprini Tsoumani

Pumpkin pie

INGREDIENTS:

FOR THE DOUGH:

- 400 G FLOUR
- 7 SPOONS OF SUGAR
- 7 SPOONS OF MILK
- 7 TABLESPOONS OF OIL
- 1 EGG
- 1 GRATED TEASPOON SODIUM BICARBONATE
- 1 VANILLA ESSENCE
- A LITTLE SALT

FOR THE FILLING:

- 1.5 KG OF CHOPPED PUMPKIN
- 150 G OF SUGAR
- 2 TEASPOONS OF CINNAMON



METHOD OF PREPARATION:

MIX ALL THE INGREDIENTS FOR THE SHEETS AND GENTLY KNEAD THE SOFT DOUGH. IT IS SPREAD INTO TWO THIN SHEETS BETWEEN WHICH WE WILL PUT THE PUMPKIN FILLING. FOR THE FILLING, CHOOSE A GOOD, BAKED PUMPKIN FOR THE PIE. ADD SUGAR AND CINNAMON. TO BAKE IT, CUT IT AND PUT IT IN THE OVEN, AT 180 DEGREES, FOR ABOUT AN HOUR. IT IS SERVED HOT OR COLD. GOOD APPETITE!



Secondary School „Zaharia Stancu,,
Rosiori de Vede, , Romania
POPESCU IOANA GEORGIANA



Christmas Cake

Ingredients

6 eggs
1 C sugar
1/2 lb melted butter
1 C flour
1 t vanilla

Fruit stuff:

1/2 C flour
1 lb candied cherries
1 lb candied pineapple
4 C chopped pecans

Method

1. Mix eggs, sugar, butter, flour and vanilla together.
2. Flour the fruit stuff items.
3. Place the fruit stuff into a greased Angel Food cake pan.
4. Pour the batter over the fruit stuff.
5. Bake at 300 degrees until cooked inside (about 1 1/2 hour).

stuffed grape leaves

How to Make Stuffed Leaves Recipe

- * First of all, the pickled leaves are soaked in hot water for 2-3 minutes, washed and put into a strainer.
- * Grate the onions into a large bowl.
- * Olive oil is poured on it.
- * Wash the rice and add it to the bowl.
- * After adding spices, tomato paste and salt, finely chopped parsley is added and mixed (it will be a raw stuffing).
- * The filling is placed on the wide part of the leaf and wrapped by closing it from both sides like a roll. This process is continued until the leaves are finished.
- * Add olive oil and lemon slices to the wrapped leaves, add about 5-6 cups of hot water and cook over low heat. (You can cover it with a bowl a little smaller than the pot lid to prevent the stuffing from falling apart.)

Bon appetit...



This food symbolizes abundance because it is grainy and plentiful. The reason why it is held on New Year's Eve is to wait for the new year with abundance.



Betül Tokmak
Sevgi
Dünya Koleji
Primary School
Türkiye/ İzmir/
Ödemiş





Christmas cookies

Ramona Girleanu, Secondary School „Mihail Sadoveanu", Galati- Romania

- Ingredients
- 140g icing sugar
- 1 tsp vanilla extract
- 1 egg_yolk
- 250g butter
- 375g plain flour

To decorate

- 200g icing sugar
- edible food colouring

Indications

- step 1
- Tip the icing sugar, vanilla extract, egg yolk and butter into a mixing bowl, then stir together with a wooden spoon (or pulse in a food processor until well combined). Add the flour and mix to a firm dough. Shape the dough into two flat discs and wrap them. Chill for 20-30 mins. Heat oven to 190C/fan 170C/gas 5 and line two baking sheets with non-stick baking paper.
- step 2
- Roll out the dough on a lightly floured surface to about the thickness of two £1 coins. Cut out Christmassy shapes (use a cutter if you like) and place on the baking sheets. Using the tip of a skewer, cut a small hole in the top of each cookie. Bake for 10-12 mins until lightly golden.
- step 3
- Lift the biscuits onto a wire rack to cool. Meanwhile, mix the icing sugar with a few drops of cold water to make a thick, but still runny icing. Colour with edible food colouring, if you like. Spread it over the cooled biscuits, decorate with edible balls and thread with ribbon when dry.



FRITULE

PRIMARY SCHOOL LJUBLJANICA

Ingredients:

500 g all-purpose flour

2 eggs

1 tablespoon sunflower oil

1 tablespoon rum

1 packet instant yeast

2 tablespoons sugar

1 packet vanilla sugar

300 ml milk

Sunflower oil for frying



Instructions:

1. Prepare the yeast: In a small amount of lukewarm milk, dissolve the instant yeast, a little sugar, and a bit of flour. Mix everything well and let it rise for a few minutes until it starts to bubble.
2. Make the dough: In a large bowl, beat the eggs, then add the sunflower oil, rum, sugar, and vanilla sugar. Once the yeast mixture is ready, add it to the bowl. Gradually add the flour and mix.
3. Knead the dough: Slowly add the lukewarm milk and knead the dough until it's soft but firm enough to hold its shape. Leave it to rise for about an hour, or until it doubles in size.
4. Shape the fritule: Once the dough has risen, use two teaspoons to scoop out small portions of dough. Dip the spoons in hot oil to help the dough slide off easily.
5. Fry the fritule: Heat the sunflower oil in a pan and fry the fritule until they are golden brown on all sides. Remove them from the oil and place them on paper towels to drain the excess oil.
6. Finish: Dust the fritule with powdered sugar before serving.



KREM ŠNITE

Ingredients:

- frozen puff pastry
- 1 liter of milk
- 6 egg yolks
- 15 dag of sugar
- 1 vanilla sugar
- 15 dag of flour
- 15 dag of sugar
- 6 egg whites
- 2 dl of sweet cream



Defrost the puff pastry. Bake two layers of puff pastry. Custard: Mix egg yolks, vanilla sugar, sugar and flour. Pour boiling milk over the mixture. Put everything in a pot and cook while stirring for 10-15 minutes, or until the cream thickens. Next, beat the egg whites, add sugar and continue beating until you get firm snow, which you then gently mix into the first mixture.

Put a layer of puff pastry in the pan in which you baked it and pour the custard over it. When custard has cooled down a little, spread whipped cream over it and cover it with another layer of puff pastry. Use powdered sugar to sugar the top layer. Put everything in the refrigerator and serve when it cools down and hardens.

Traditional mosaic (Corn)

250 g. butter, melted

200 g. icing sugar

50 g. cocoa

1 pinch of salt

orange zest, from 1 orange

100 g. walnuts

250 g. petit-bert cookies

50 g. cognac

Method of Execution

TIP

As you cook, check the steps you complete and follow the recipe without getting lost.

Let's cook...

In a bowl, put the butter, icing sugar and cocoa, and mix with hand wire until it becomes a paste.

Add the salt, orange zest and walnuts, and mix.

In another bowl, place the cookies and cognac, and mix by pressing lightly with our hands to break the cookies.

Transfer the cookies to the bowl with the cocoa and mix.

Spread the mixture on a piece of parchment paper and roll into roll. Wrap the outside with cling film and roll the edges like candy. This way we will give a uniform shape to our mosaic.

Transfer to the refrigerator for 3-4 hours and serve.





Cookie house

Materials

Tracks: 1

- 3 packages of patty ber type butter cookies
- 1 dose of egg glaze
- 1 box of Caprice-type pies, candies and candies, for decoration

Procedure

1. We place cookies next to each other, sticking them with a little egg glaze and give the desired shape.
2. Let the parts of the house dry overnight.
3. The next day we start decorating the house as we like.

Coconut Balls

Ingredients:

- 250 gr plain biscuits
- 397 gr Condensed Milk
- 1 cup coconut
- 3 tbs cocoa



Method:

- Crush biscuits in a food processor or by hand
- Place biscuit crumbs in a bowl and mix in cocoa
- Add condensed milk and form mixture into balls.
- Roll in coconut and chill to set



Ms Bernice: Junior 5 Tigers,
SPMC, MALTA



BUTTER Biscuits for Christmas



Ingredients

- 250 g Flour 00
- 75 g Powdered sugar
- 1 egg yolk
- 125 g Butter
- Vanilla

Preparation

In a bowl, cream the cold butter with the sugar and egg yolk. You should obtain a soft and creamy mixture. Add the flour. Work the dough quickly until all the flour is incorporated and you obtain a soft dough.

Cover with a sheet of cling film and place in the refrigerator to firm up for half an hour.

Take the dough and place it on a floured surface. Roll out the pastry with a rolling pin to obtain a sheet of about 4 mm. Cut it out with the "Christmas" cutters. Place the biscuits on a baking tray. Preheat the oven to 200° in static mode and bake the biscuits on the middle shelf for 8-10 minutes.



Class 1B "Chiarini" school, Chieti -Italy-

Kaišiadorių Vaclovo Giržado progimnazija, Lithuania

CHRISTMAS CAKES „KŪČIUKAI”

You will need:

500 g flour, 250 ml milk, 20 g fresh or 7–10 g dry yeast, 100 g sugar, a pinch of salt, 2 tablespoons of oil, 50 g poppy seeds

Warm the milk slightly to about body temperature. Dissolve the fresh yeast with a pinch of sugar and a tablespoon of milk. If the yeast is dry and works quickly, mix it with all the milk. Whisk the remaining milk with salt, sugar and oil. Shake the yeast and mix. Add a little less than half of the flour and mix. Cover the bowl with the dough with a clean towel and set aside in a warm place for about half an hour. Pour the remaining flour and poppy seeds into the risen dough. Knead the dough for at least 5 minutes. Then cover again, set aside in a warm place and let it double in size for 1–1.5 hours. Knead the risen dough again, squeeze out the air from it. Pinch off a small piece, roll it into the smallest possible roller, cut it into tiny pieces and place it in an oiled tin. Bake in an oven preheated to 190 °C for about 10 minutes.



Christmas Log

Ingredients

- 450 g Morning Coffee/Petit Beurre biscuits
- 45 g cocoa powder 6 tbsp
- 100 g walnuts
- 100 g hazelnuts
- 125 ml vermouth 1/2 cup optional
- 100 g whole candied cherries
- 400 g condensed milk
- 150 g chocolate melted



Natalie Lombardi Calleja
SPMC, Malta

Instructions

Start by roasting the walnuts and hazelnuts until fragrant. Let them cool and chop into medium sized pieces.

In a food processor finely crush all the biscuits.

In a large bowl, add the crushed biscuits, chopped nuts, cocoa powder, and whole candied cherries. Combine together.

Add the condensed milk and the vermouth, if desired. With your hands mix everything well together until you achieve a sticky mixture.

Roll this mixture in a cylindrical shape and set aside for now.

Melt the chocolate and cover the log shaped dessert completely. To get the trunk texture, you can simply pass through the melted chocolate with a fork to get all those ridges.

Let the chocolate harden before slicing through it and don't forget to add your decorations with a sprinkle of icing sugar.

Ideally, the Christmas log doesn't get stored in the fridge as this will make it dry.

Petit beurre ballsbiscuit



Ingredients

300 grams of petit beurre biscuits
200 grams of sugar
200 grams of butter or margarine
100 g cooking chocolate
200 grams of coconut
1 dl milk
Sprinkle
70 grams of coconut
Add to shopping list

Preparation

Grind the petit beurre biscuits in a blender.
In a saucepan on the stove, heat the milk, sugar, butter and chocolate and add the coconut and crushed biscuits. Mix everything well and cool for a few minutes. Make balls, roll them in coconut and place in paper baskets.



Christmas resipe



"The Infants of Christ"

Materials

Tracks: 20

1 kilo of all-purpose flour

minimal salt

water, as needed

plenty of grated walnuts cinnamon (optional)

For the syrup

1 liter of water

500 gr. sugar

Procedure

Sift the flour and mix it with a little salt.

Add warm water little by little.

Beat the mixture very well until it becomes a thick batter. We light a fire and place a clean stone slab on the hearth.

After the slab has burned, pour mixture with a large spoon.

When the pancake is cooked on one side, turn it over to cook on the other side.

Place the pancakes in a pan and add grated walnuts between each layer.

Then we boil the sugar with the water until it becomes a very thin syrup with which I cover the pancakes.

3rd primary school Anatoli Ioannina

Greece

Eleni Biti



Συνταγή για κουραμπιέδες

SMAROPOULOU AIKATERINI 3RD PRIMARY SCHOOL OF TRIANDRIA

ΥΛΙΚΑ:

- 500 γρ. βούτυρο αγελαδινό (ή 250 γρ. βούτυρο αγελαδινό + 250 γρ. βούτυρο γάλακτος)
- 180 γρ. άχνη ζάχαρη
- 2 κρόκοι αυγών
- 1 βανίλια (ή 1/2 κουταλάκι του γλυκού εσθιασμένη βανίλια)
- 1/2 κουταλάκι του γλυκού μπότταν παούτερ
- 1 σφηνάκι κοινάκι
- 800-850 γρ. αλεύρι μαλακό (πασπαλισμένο)
- 200 γρ. αμύγδαλα καθαρισμένα και χοντροκομμένα (προαιρετικά)
- άχνη ζάχαρη για πασπαλισμό

ΒΙΒΛΙΟΚΑΛΩΣΗ:

Προετοιμασία βουτύρου:

1. Βγάζουμε το βούτυρο από το ψυγείο και το αφήνουμε να μαλακώσει.
2. Χτυπάμε το βούτυρο με την άχνη ζάχαρη στο μίξερ σε υψηλή ταχύτητα μέχρι να αρατίξει και να γίνει ένα ανοιχτόχρωμο, κρεμώδες μάζμα (περίπου 10-12 λεπτά).

Προσθήκη αυγών και αρωμάτων:

1. Προσθέτουμε τους κρόκους των αυγών, τη βανίλια και το κοινάκι, συνεχίζοντας το χτύπημα μέχρι να ενσωματωθούν.

Προσθήκη αμυγδαλών (προαιρετικά):

1. αν χρησιμοποιούμε αμύγδαλα, τα καθαρίζουμε ελαφρώς στο γυάλινο και τα αφήνουμε να κρυώσουν. Στη συνέχεια, τα γυαλίζουμε και τα προσθέτουμε στο μάζμα.

Ενσωμάτωση αλευριού:

1. Ανακατεύουμε το αλεύρι με το μπότταν παούτερ και το προσθέτουμε σταδιακά στο μάζμα, ρυθμίζοντας αργά μέχρι να σχηματιστεί μια μαλακή, ελαστική μίξη που δεν κολλάει στα χέρια.

Σχηματισμός κουραμπιέδων:

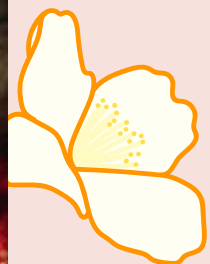
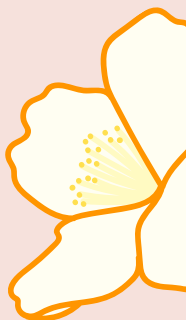
1. Πλάθουμε μικρές μπάλες ή σχήματα της επιλογής μας (πχ. μισοσφύγγα, στρογγυλά).
2. Τοποθετούμε τους κουραμπιέδες σε ταψί με λαδόκολλα, αφήνοντας λίγο χώρο ανάμεσά τους.

Ψήσιμο:

1. Προθερμαίνουμε τον φούργο στους 170°C (στον αέρα) ή στους 180°C (στις εστιαστές).
2. Ψήνουμε τους κουραμπιέδες για περίπου 20-25 λεπτά, μέχρι να πάρουν ελαφρώς χρώμα (ή να παλι σκόνη).

Πασπαλισμός με άχνη ζάχαρη:

1. Αφήνουμε τους κουραμπιέδες να κρυώσουν ελαφρώς και τους πασπαλίζουμε γενναιά με άχνη ζάχαρη. αν θέλουμε, μπορούμε να τους βουτήξουμε πρώτα σε άχνη ζάχαρη και μετά να τους πασπαλίσουμε ξανά.



CHRISTINA SMAROPOULOU DS KOKKINI HANI



CRETAN LOUKOUMIA OR KOUMBANIA

FOR THE DOUGH:

- 1 CUBE OF FRESH YEAST (ABOUT 40 GRAMS) OR TWO SACHETS OF DRY YEAST
- 1/2 CUP OF CINNAMON JUICE
- 1/2 CUP OLIVE OIL
- 3/4 CUP ALUMINUM (CAN BE REPLACED WITH A SHOT OF RAKI OR COGNAC AND THE REST CAN BE WATER)
- 3/4 CUP FRESH ORANGE JUICE
- MINIMUM SALT
- 1 TEASPOON OF SUGAR TO SUSPEND THE YEAST
- 1 TABLESPOON OF ORANGE OR LEMON ZEST OR BOTH)
- ABOUT A KILO OF ALL-PURPOSE FLOUR (THERE IS ABOUT A CUP LEFT OVER FROM THE PACKET)

OLIVE OIL FOR FRYING

FOR THE SYRUP:

1,5 CUP OF HONEY

1,5 CUP OF HONEY, 1,5 CUP OF SUGAR

FOR THE SPRINKLING:

- 1/2 CUP OF GROUND TOASTED SESAME SEEDS (UNPEELED)
- 1 TABLESPOON OF GRATED SESAME SEEDS, GROUND (GROUND)
- 1 TEASPOON OF CINNAMON