

Homemade Food Gifts for the Holidays

Cranberry Panettone Mix

Prep Time: 10 minutes | Cook Time: none | Serves: 10

Ingredients

- 1 cup dried cranberries
- ½ cup candied orange peel
- 1 tablespoon lemon zest
- ½ cup raisings
- ½ cup dried apricots, chopped
- ½ cup candied ginger, chopped
- ½ cup white sugar
- 3 ½ cups flour
- 1 tablespoon dry yeast
- ½ cup sugar
- 1 large jar, approximately 2 quarts

Directions

1. Combine the flour, yeast, and sugar in a bowl and mix well. Place in the bottom of your jar.
2. Next add the remaining ingredients in layers upon each other and seal tightly.

Instructions to include with the gift

- Empty the contents of the jar into a large bowl.
- Combine 1 cup milk, ½ cup butter, 1 teaspoon orange extract, and 2 tablespoons of honey into a sauce pan and heat over low heat until butter is melted.
- Add to the jarred mix, along with two eggs. Mix well. Cover and let rise for 1 hour.
- For a traditional Panettone, line two empty coffee cans with parchment paper and add the dough in equal amounts to each before setting aside to rise for an additional hour.
- Preheat the oven to 350°F/177°C.
- Place the cans in the oven and bake for approximately 1 hour.
- Let cool before removing from the cans and serving.

Mini Hot Cocoa Treasure Mix

Prep Time: 10 minutes | Cook Time: none | Serves: Makes 4 little jars

Ingredients

- ½ cup brown sugar
- 1 cup dark cocoa powder
- ½ cup add-ins such as chocolate chips, candy canes, mint chocolate candies, or toffee bits.
- ½ cup mini marshmallows
- Several small 4-5 ounce jars (should make about 4 little jars)

Directions

1. Layer all of the ingredients in each of the jars in the order listed, adjusting the amount of candies and marshmallows to suit individual tastes.
2. Seal tightly.

Instructions to include with the gift

- Remove the marshmallows from the top of the jar and set aside.
- Add approximately 2 cups of milk to a saucepan and add the remaining contents of the jar. Heat over medium-low heat, stirring constantly until cocoa and candies are melted.
- Remove from heat, pour into mugs, and top with marshmallows.

Salted Caramel Sauce

Prep Time: 5 minutes | Cook Time: 15 minutes | Serves: 12

Ingredients

- 1¼ cups white sugar
- ½ cup salted butter, cubed
- ½ cup heavy cream
- 1 teaspoon salt
- 8-ounce glass jar or bottle

Directions

1. Add the sugar to a heavy sauce pan and heat over medium. Stir constantly until sugar begins to liquefy and turns an amber brown. Take care not to burn or scorch the sugar.
2. Add in the cubed butter and continue stirring until butter is melted.
3. Slowly add in the heavy cream and stir until mixture comes to a boil. Let boil for one minute before removing from heat and adding in the teaspoon of salt.
4. Let cool slightly but not completely before transferring into the gifting jar or bottle.
5. Include instructions to store the sauce in the refrigerator and heat gently when ready to use.

Old South Pralines

Prep Time: 10 minutes | Cook Time: 10 minutes | Serves: makes 24 large pralines

Ingredients

- 1 cup brown sugar
- 1½ cups white sugar
- ½ cup salted butter
- ½ cup milk or heavy cream
- 1 teaspoon vanilla extract
- ½ teaspoon maple extract
- ½ teaspoon salt
- 1½ cups pecans, chopped

Directions

1. Line a baking sheet with parchment paper.
2. In a large sauce pan, combine all of the ingredients and heat over medium-high heat, stirring frequently until boiling.
3. Let boil for several minutes, stirring continuously, until temperature registers 240°F/116°C on a candy thermometer.
4. Remove from heat and continue stirring until the mixture begins to thicken and take on a bit of a grainy texture.
5. Drop by spoonfuls onto the parchment-lined baking sheets and let cool completely.

Gingerbread Loaf

Prep Time: 10 minutes | Cook Time: 50 minutes | Serves: 12

Ingredients

- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 2 teaspoons ginger
- 1½ teaspoons nutmeg
- 1 teaspoon salt
- ¼ cup white sugar
- ½ cup molasses
- ½ cup unsalted butter, softened
- 2 eggs
- 2 teaspoons pure vanilla extract
- 1 cup buttermilk
- ½ cup walnuts, chopped

Directions

1. Preheat the oven to 350°F/177°C and lightly oil a bread pan.
2. In a bowl, combine the flour, baking soda, ginger, nutmeg, and salt. Stir to blend.
3. In another bowl, combine the white sugar, molasses, butter, eggs and vanilla. Beat on low to medium speed until well blended.
4. To the sugar mixture, add the flour and buttermilk in an alternating pattern, stirring until just blended after each addition.
5. Fold in the walnuts and add the batter into the bread pan.
6. Place in the oven and bake for 50-55 minutes.
7. Let cool slightly before removing from pan.

Triple Heat Hot Sauce

Prep Time: 10 minutes | Cook Time: 20 minutes | Serves: 32

Ingredients

- 1 tablespoon olive oil
- 1 teaspoon chili oil
- 10 serrano chiles, seeded and cut into strips
- 6 red jalapeño peppers, seeded and cut into strips
- 5 cloves garlic, crushed and minced
- ½ cup shallots, sliced
- 1 teaspoon salt
- 1 cup apple cider vinegar
- 2 cups water

Directions

1. Heat the olive oil and chili oil in a large sauté pan over medium heat.
2. Add the Serrano chiles, jalapeno peppers, garlic, shallots, and salt. Sauté until tender, approximately 5 minutes.
3. Add the water and continue cooking, stirring occasionally until most of the liquid has evaporated. Remove from heat and let cool completely.
4. Add the entire contents of the pan to a blender or food processor. Pulse until smooth while gradually adding in the vinegar.
5. Transfer to a gifting bottle or jar, straining with a mesh sieve, if necessary, and store in the refrigerator.

Spirited Cranberry Gin

Prep Time: 10 minutes | Cook Time: none | Serves: 16

Ingredients

- 1 cup fresh cranberries
- ½ cup fine white sugar
- 2½ cups gin
- Orange peel, optional

Directions

1. Gently poke each of the cranberries in two places.
2. Add the cranberries to a decorative bottle, along with the orange peel, if using.
3. Combine gin and fine white sugar.
4. Pour the gin into the bottle and seal tightly.
5. Let sit in a cool dark place for at least two weeks before using.

***These recipes and more are found in Louise Davidson's *Easy Homemade Edible Holiday Gifts*. To get your copy, click on the cover below or click [here](#).

