



# HAPPY HOLIDAYS

Happy Holidays and Season's Greetings from everyone at Mezzanine Growth! Nothing says the holidays like a plate of freshly baked cookies. Whether you are gathering with friends and family to celebrate this year, or just staying home, make time to whip up a batch of winter comfort. We hope you find inspiration in this delicious collection of the Mezzanine team's favourites.

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**Wishing you the very best of the  
holidays and a happy, healthy and  
prosperous 2022!**





## EASY CRANBERRY VANILLA COOKIES

COURTESY OF: [30seconds.com](https://30seconds.com)

### INGREDIENTS:

- 3 eggs
- 2 cups sugar
- $\frac{3}{4}$  cup butter, softened
- 1  $\frac{1}{2}$  teaspoons vanilla
- 2  $\frac{1}{2}$  cups flour
- 2 - 3 cups fresh cranberries

### DIRECTIONS:

- 1 Beat the eggs and sugar with an electric mixer until thickened, about 5 minutes. (You want the mixture to double in size.)
- 2 Add the butter and vanilla. Mix about 2 more minutes.
- 3 Stir in the flour.
- 4 Fold in the cranberries.
- 5 Put balls of the dough onto parchment paper-covered baking sheets.
- 6 Bake in a preheated 350°F oven for about 17 to 19 minutes or until golden brown on the edges. Cool on the baking sheets a few minutes before removing to cool completely.





## PEPPERMINT PATTY SNOWDRIFTS

COURTESY OF: [parade.com](https://www.parade.com)

### INGREDIENTS:

- ☐ 1 package chocolate chunk cookie mix
- ☐ ¼ cup softened butter
- ☐ 2 tablespoons water
- ☐ 1 egg
- ☐ 42 peppermint patty candies
- ☐ 1¼ cups dark chocolate chips
- ☐ ½ cup heavy whipping cream
- ☐ Sprinkles

### DIRECTIONS:

- 1 Preheat oven to 375°F.
- 2 In a large bowl, mix cookie mix, butter, water and egg until a soft dough forms.
- 3 On ungreased cookie sheets, drop dough by rounded teaspoonfuls 2 inches apart. Bake 6 to 8 minutes or until edges are set.
- 4 Press 1 peppermint patty on each cookie. Cool 2 minutes; remove from cookie sheets to cooling racks. Cool completely, at least 1 hour.
- 5 Microwave dark chocolate chips and heavy whipping cream uncovered on high for 60 seconds, stirring once until chips are softened and can be stirred smooth. Spoon generous teaspoonful on top of each peppermint candy; spread to cover. Top with sprinkles. Refrigerate until set, about 15 minutes.





## NANA'S PEANUT BUTTER COOKIES

### INGREDIENTS:

- ☐ 1 cup Crisco or butter
- ☐ 1 cup white sugar
- ☐ 1 cup light brown sugar
- ☐ 2 eggs
- ☐ 1 teaspoon vanilla
- ☐ 1 cup peanut butter
- ☐ 2 cups flour
- ☐ 2 teaspoons baking soda
- ☐ ½ teaspoon salt
- ☐ Hershey's bars or kisses for decoration

### DIRECTIONS:

- 1 Preheat oven to 350°F.
- 2 Combine dry ingredients, set aside.
- 3 Mix butter/Crisco and sugars. Add eggs and vanilla until combined. Mix in peanut butter. Mix in dry ingredients.
- 4 Form into 2 inch balls and place on an ungreased cookie sheet. Press down with fork.
- 5 Bake for 10 minutes. Top with 1 square of a Hershey bar or a kiss while cookies are still warm.





## VEGAN + GLUTEN-FREE GINGERBREAD COOKIES

### INGREDIENTS:

- ☐ 2 cups gluten-free all-purpose baking flour
- ☐ ½ tsp baking soda
- ☐ 1 teaspoon ground ginger
- ☐ 1 teaspoon ground cinnamon
- ☐ ¼ coconut oil
- ☐ ¼ oat milk or other non-dairy milk of choice
- ☐ ¼ cup 100% pure maple syrup
- ☐ ½ coconut sugar
- ☐ 1 tablespoon blackstrap molasses

### DIRECTIONS:

- 1 Mix together flour, baking soda, ground ginger and ground cinnamon in a bowl. Put aside.
- 2 Melt coconut oil. Whisk in non-dairy milk, coconut sugar, maple syrup, and blackstrap molasses.
- 3 Pour wet ingredients into dry. Mix together. Form dough into a ball and chill for one hour.
- 4 Roll out dough 1/8 inch thick and create shapes using cookie cutters. Place cookies on a parchment-covered baking sheet. Chill for 20 min.
- 5 Bake at 350°F for 12 minutes or until golden.





## CHEWY TOFFEE BITS COOKIES

COURTESY OF: [food.com](https://www.food.com)

### INGREDIENTS:

- ☐ 2 ¼ cups flour
- ☐ 1 teaspoon baking soda
- ☐ ½ teaspoon salt
- ☐ ½ cup butter, softened
- ☐ ¾ cup granulated sugar
- ☐ ¾ cup packed light brown sugar
- ☐ 1 teaspoon vanilla extract
- ☐ 2 eggs
- ☐ 1 (10 ounce) package toffee bits

### DIRECTIONS:

- 1 Heat oven to 350°F.
- 2 Stir together flour, baking soda and salt.
- 3 In a large mixer bowl, beat butter, granulated sugar, brown sugar and vanilla until well blended.
- 4 Add eggs and blend thoroughly.
- 5 Gradually add flour mixture, beating well.
- 6 Stir in toffee bits.
- 7 Drop by rounded teaspoonfuls onto a lightly greased cookie sheet.
- 8 Bake 10 minutes or until lightly browned.
- 9 Cool slightly, remove from the cookie sheet to a wire rack.





## BEST CHOCOLATE CHIP COOKIES

COURTESY OF: [allrecipes.com](https://allrecipes.com)

### INGREDIENTS:

- ☐ 1 cup butter, softened
- ☐ 1 cup white sugar
- ☐ 1 cup packed brown sugar
- ☐ 2 eggs
- ☐ 2 teaspoons vanilla extract
- ☐ 1 teaspoon baking soda
- ☐ 2 teaspoons hot water
- ☐ ½ teaspoon salt
- ☐ 3 cups all-purpose flour
- ☐ 2 cups semisweet chocolate chips
- ☐ 1 cup chopped walnuts

### DIRECTIONS:

- 1 Preheat oven to 350°F.
- 2 Cream together the butter, white sugar, and brown sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla. Dissolve baking soda in hot water. Add to batter along with salt. Stir in flour, chocolate chips, and nuts. Drop by large spoonfuls onto ungreased pans.
- 3 Bake for about 10 minutes in the preheated oven, or until edges are nicely browned.





## NUTELLA SWIRL PEANUT BUTTER COOKIES

COURTESY OF: [creationsbykara.com](https://creationsbykara.com)

### INGREDIENTS:

- ☐ 1 cup soft butter
- ☐  $\frac{2}{3}$  cup peanut butter
- ☐ 1 cup sugar
- ☐ 1 cup brown sugar
- ☐ 2 eggs
- ☐ 2 teaspoons vanilla
- ☐  $2\frac{2}{3}$  cups all purpose flour
- ☐ 2 teaspoons baking soda
- ☐  $\frac{1}{2}$  teaspoon salt
- ☐  $\frac{1}{2}$  teaspoon baking powder
- ☐  $\frac{1}{2}$  cup Nutella

### DIRECTIONS:

- 1 Cream together butter, peanut butter, and sugars in a mixing bowl till creamy. Beat in eggs and vanilla.
- 2 In a small bowl, whisk together flour, soda, salt, and baking powder, then add to the wet ingredients. Stir till thoroughly blended.
- 3 Carefully add dollops of Nutella to the dough, folding it over gently so you can space them throughout the dough. Then use a knife to swirl the Nutella into the dough. You don't want to stir it too much!
- 4 Cover and chill the dough for about 30 minutes so the Nutella has a chance to set up. It can be refrigerated overnight as well.
- 5 Drop spoonfuls of dough onto lightly greased or silicone lined cookie sheets. Bake at 350°F for about 10 minutes.





## BEST FUDGY CHOCOLATE CRINKLE COOKIES

COURTESY OF: [cafedelites.com](https://cafedelites.com)

### INGREDIENTS:

- ☐ ½ cup unsweetened cocoa powder
- ☐ 1 cup white granulated sugar
- ☐ ¼ cup vegetable oil
- ☐ 2 large eggs
- ☐ 2 teaspoons pure vanilla extract
- ☐ 1 cup all-purpose or plain flour
- ☐ 1 teaspoon baking powder
- ☐ ½ teaspoon salt
- ☐ ¼ cup confectioner's sugar or icing sugar (for coating)

### DIRECTIONS:

- 1 In a medium-sized bowl, mix together the cocoa powder, white sugar and vegetable oil. Beat in eggs one at a time, until fully incorporated. Mix in the vanilla.
- 2 In another bowl, combine the flour, baking powder, and salt. Stir the dry ingredients into the wet mixture just until a dough forms (do not over beat). Cover bowl with wrap and refrigerate for at least 4 hours or overnight.
- 3 When ready to bake, preheat oven to 350°F. Line 2 cookie sheets or baking trays with parchment paper. Roll 1 tablespoonful of dough into balls for smaller cookies, or 2 tablespoonfuls for larger cookies.
- 4 Add the confectioners (icing) sugar to a smaller bowl. Generously and evenly coat each ball of dough in confectioners' sugar and place onto prepared cookie sheets.
- 5 Bake in preheated oven for 10 minutes (for small cookies) or 12 minutes (for larger cookies). The cookies will come out soft from the oven but will harden up as they cool.
- 6 Allow to cool on the cookie sheet for 5 minutes before transferring to wire racks to cool.





## BONUS!

If you're not a fan of cookies, here are a few fun alternatives

## CLASSIC CHOCOLATE TRUFFLES

COURTESY OF: [eaglebrand.ca](http://eaglebrand.ca)

### INGREDIENTS:

- ☐ 3 packages (175 g each) semi-sweet chocolate chips
- ☐ 1 can sweetened condensed milk
- ☐ 1 tablespoon vanilla extract
- ☐ Optional Coatings: finely chopped nuts, flaked coconut, chocolate sprinkles, coloured sprinkles, unsweetened cocoa powder, icing sugar

### DIRECTIONS:

- 1 In a heavy saucepan over low heat, melt chocolate chips. Stir in sweetened condensed milk.
- 2 Remove from heat and stir in vanilla. Chill until firm enough to handle, about 2-3 hours.
- 3 Shape into 1 inch balls (a melon baller is helpful). Roll in any of the coatings, and place on a parchment-lined cookie sheet. Chill again until firm.





## GRANDMA WEBSTER'S TOFFEE BALLS

### INGREDIENTS:

- 4 Macintosh toffee bars
- 2 cups Rice Krispies
- 16 large marshmallows
- 2 tablespoons milk

### DIRECTIONS:

- 1 Melt toffee in the top of a double boiler with 2 tablespoons of milk.
- 2 Put a marshmallow on a long-handled fork.
- 3 Roll it in the melted toffee, then the Rice Krispies.
- 4 Cool on wax paper.





## MICROWAVE CHOCOLATE MUG CAKE

COURTESY OF: [allrecipes.com](https://www.allrecipes.com)

### INGREDIENTS:

- ☐ ¼ cup all-purpose flour
- ☐ ¼ cup white sugar
- ☐ 2 tablespoons unsweetened cocoa powder
- ☐ ⅛ teaspoon baking soda
- ☐ ⅛ teaspoon salt
- ☐ 3 tablespoons milk
- ☐ 2 tablespoons canola oil
- ☐ 1 tablespoon water
- ☐ ¼ teaspoon vanilla extract

### DIRECTIONS:

- 1 Mix flour, sugar, cocoa powder, baking soda, and salt in a large microwave-safe mug; stir in milk, canola oil, water, and vanilla extract.
- 2 Cook in microwave until cake is done in the middle, about 1 minute 45 seconds.