

Bonbons De Noël

Produced by: The Yellow Jacket
newsletter team.



Christmas Morning Life Saver Recipe



Why it's a lifesaver:

Christmas morning is busy, so having breakfast ready without stress is essential. This recipe is designed to be assembled the night before and baked fresh in the morning. It has become one of my favorite traditions.

Caution: *It might be so tasty that you make it on other occasions too!*

Ingredients

16 slices of bread, crusts removed
16 slices Canadian back bacon or ham
16 slices sharp cheddar cheese
6 eggs
1/2 tsp. pepper 2 mL
1 tbsp. mustard 15 mL (if you have Dijon mustard, you can do half and half)
1/4 cup minced onion 60 mL
1/4 cup finely chopped green pepper 60mL
1-2 tsp. Worcestershire sauce 5-10 mL
3 cups milk 750 mL
dash Tabasco
1/2 cup butter (or margarine) 125 mL
Special K or crushed Corn Flakes

Instructions

Set 8 pieces of bread into a 9" x 13" (23 x 33 cm) buttered, glass baking dish. Cover bread with slices of back bacon. Lay slices of cheddar cheese on top of bacon and then cover with remaining slices of bread to make it like a sandwich.

In a bowl, beat eggs and pepper. To the egg mixture add dry mustard, onion, green pepper, Worcestershire sauce, milk and Tabasco. Pour over the sandwiches, cover and let stand in fridge overnight.

In the morning, melt butter, pour over top. Cover with Special K or crushed Corn Flakes. Bake, uncovered, 1 hour at 350 deg.F (180 deg.C). Let sit 10 minutes before serving.

~ Sarah Demerchant

Stuffed Mushrooms

Ingredients:

1 tbsp blue cheese
8 oz cream cheese
30 - 40 fresh mushrooms
Parmesan cheese
1/2 cup melted butter

Instructions:

1. Clean mushrooms thoroughly with only water.
2. Remove stems, set caps aside, cut stems up.
3. Melt cream cheese. Mix in blue cheese and stems.
4. Dip caps in butter.
5. Stuff mixture into mushroom caps.
6. Sprinkle with parmesan cheese
7. Cook under broiler until brown.

~ Brenda Payne

Chocolate Snickerdoodle

Ingredients:

Cookies:

- 1 1/2 cup sugar
- 1/2 cup butter or margarine
- 1 tsp vanilla
- 2 eggs
- 2 1/4 cup flour
- 1/2 cup cocoa
- 1 tsp cream of tartar
- 1/2 tsp baking soda
- 1/2 tsp salt

Coating:

- 2 tbsp sugar
- 2 tsp cinnamon

Instructions:

1. Preheat oven to 350° degrees.
2. Cream sugar, butter, vanilla, and eggs together.
3. Add in dry ingredients until, mix until fully combined.
4. Roll into balls, then roll balls in the coating.
5. Place on a baking sheet, bake for approximately 8 minutes.

~ Melissa Evans

Ginger Snaps

Ingredients:

2 cups flour
1 tbsp dried ginger
2 tsp baking soda
1/2 tsp salt
3/4 cup shortening
1 egg
1 cup white sugar
1/4 cup dark molasses
1/3 cup cinnamon sugar

Instructions:

1. Pre-heat oven to 375° degrees.
2. Sift together dry ingredients.
3. Whip butter, beat egg, add together with sugar and molasses.
4. Add 1/3 of the dry ingredients to the butter mixture.
5. Roll into 1 inch balls.
6. Roll in the cinnamon sugar to coat.
7. Place 2 inches apart on an ungreased cookie sheet.
8. Bake 10 minutes.

~ Jana Epkens-Shaffer

Almond Roca

Ingredients:

2 cups butter

1 cup white sugar

3/4 cup brown sugar

3 cups melting chocolate wafers (milk chocolate)

2 cups crushed almonds

Instructions:

1. Melt butter and sugar over medium heat and boil until it reaches hard crack stage.
2. Add 1 cup of almonds and stir away from the heat for 5 minutes.
3. Pour onto a greased cookie sheet.
4. Sprinkle top with 1/2 of the chocolate while hot and smooth with a spatula.
5. Sprinkle with 1/2 cup of almonds.
6. Refrigerate for 1 hour.
7. Melt the rest of the chocolate and smooth over, flip side of Roca.
8. Sprinkle with remaining almonds
9. Put in fridge for 30 minutes and then break into small pieces
10. Put on two cookie sheets, otherwise it is too thick.

~ Brenda Payne

Chocolate Kisses Snowball Cookies

Ingredients:

1 cup (2 sticks) unsalted butter; softened

1/4 cup granulated white sugar

1/4 cup light brown sugar

1 tsp vanilla extract

2 cups ground pecans should be a cookie crumb consistency - not super fine but not super coarse chunks

2 cups all-purpose flour

22-24 Hershey's milk chocolate Kisses; unwrapped

1 cup confectioners sugar

Instructions:

1. Preheat oven to 375° degrees F. Line 2 baking sheets with parchment paper or silicone liner. Set aside.
2. Cream together the butter and sugars until fluffy and smooth. Scrape down the sides of the bowl and add vanilla, mixing well. Lastly, add in the finely ground pecans and flour and beat until combined and a soft dough comes together.
3. Using a Tablespoon-size cookie dough scoop, portion out a ball of cookie dough and gently flatten it in your palm.
4. Place an unwrapped Hershey's Kiss in the center, then roll the dough around the Kiss, enclosing it into a ball.
5. Dredge the cookies dough into the confectioners sugar and place 1-2" apart on the baking sheets.
6. Bake for 10-12 minutes, rotating pans halfway through baking time to ensure even cooking, or until cookies appear set and dull in colour.
7. Allow to cool completely on the baking sheets, then dredge again in the remaining confectioners sugar.

~ Jana Epkens-Shaffer



Lox Bagels

Ingredients:

1 bagel

a smattering of cream cheese

two lox slices (or cold smoked salmon)

a thin slice of red onion

lightly sprinkled black pepper and dill

3-4 capers on top

Instructions:

1. Cut open and spread each half generously with cream cheese.
2. Add thin slices of smoked salmon on top. Top with few slices of red onion, capers and a sprinkle of fresh dill and pepper.
3. You could also make it into a lox bagels sandwich.

~ Garret Shaw



Sugar Cookies

Ingredients:

2 cups white sugar

2 cups margarine

4 eggs

2 tsp vanilla

5 cups flour

2 tsp baking soda

4 tsp crème of tartar

1 tsp salt

Instructions:

1. Cream the first four ingredients together.
2. Then add the next four.
3. Bake at 350° for 10 minutes or until golden brown.

~ Ileasha Gooding



Icing for Sugar Cookies

Cream Cheese Mint Icing

Ingredients:

2/3 cup crème cheese; softened

1/2 tsp peppermint

3 cups sifted icing sugar

Few drops of green colouring

Instructions:

1. In a mixing bowl, mix crème cheese, peppermint extract.
2. Gradually add icing sugar, then food coloring.
3. Add icing to cooled cookies. Then you can freeze cookies or put into the fridge until icing hardens.

~ Ileasha Gooding

Master Scones

Ingredients:

2 cups flour

1/2 cup granulated sugar

1/2 tsp salt

2 1/2 tsp baking powder

1/2 cup unsalted butter; frozen

1/2 cup heavy cream or buttermilk

1 large egg

1 1/2 tsp vanilla extract

1-1 1/2 cups add ins (chocolate chips, berries, nuts, fruit, ect.)

Instructions:

1. Whisk flour, sugar, salt and baking powder together in a large bowl. Grate frozen butter using a box grater. Add it to the flour mixture and combine until it comes together in pea-sized crumbs. Place in fridge or freezer until you mix the wet ingredients.
2. Whisk 1/2 cup heavy cream, the egg, and vanilla together in a small bowl. Drizzle over the flour mixture, add the add-ins, then mix together until everything appears moist.
3. Press dough into a pizza shape disk, then cut out the size of triangle you would like. If your dough is to sticky, add more flour, if it is to dry, add some water.
4. Brush scones with remaining heavy cream and sprinkle with course sugar.
5. Place onto a baking sheet and place into a 400° preheated oven for 18-24 minutes

Soft and Chewy Chocolate Cookies

Ingredients:

1/3 cup margarine

3/4 cup granulated sugar

1 large egg

1 tsp vanilla extract

1 cup all-purpose flour

1/4 cup unsweetened cocoa powder

1/2 tsp baking soda

1/4 tsp salt

1 tsp coarse sugar or salt; for sprinkling on top

Instructions:

1. Preheat oven to 350°. Line a sheet pan with parchment paper.
2. With a hand mixer, beat the margarine and sugar until light and creamy, about 4 minutes. Add the eggs and mix, then add the vanilla.
3. In a separate bowl, sift together the flour, cocoa powder, baking soda, and salt.
4. Add the dry flour mix into the wet ingredients bowl, mix until just combined. Scrape down the bowl as needed to make sure its mixed evenly.
5. Scoop cookie dough with a tablespoon into 12 balls, place onto the prepared sheet pan.
6. Bake until edges are crisp and the tops just barely appear set (no longer wet), about 9 minutes. Baking times may vary based on your oven and cookie size.
7. Immediately sprinkle with optional coarse salt or sugar while cookies are still hot.
8. Let the cookies cool on the pan



Marlene's Bannock

Ingredients:

4 cups flour

1/2 cup powdered mute

4 tbsp baking powder

1 tsp salt

Water; as needed

Instructions:

1. Warm about half a cup of oil in a pan.
2. Drop tester dough balls into the oil until they float to the top.
3. Drop in your bannock balls, cook until a light golden brown.
4. Top with your choice of ingredients.

~ Antheia Gibson

Ginger Snaps

Ingredients:

3/4 cup butter (or margarine)

1 cup brown sugar (I prefer) or granulated sugar or a mix

1/4 cup molasses

1 egg, beaten

2 cups flour, sifted

2 tsp baking soda

1/2 tsp salt

1 tsp ginger

1/2 tsp cloves

Instructions:

1. Cream butter (or margarine) and sugar together with a wooden spoon.
2. Crack your egg into a small bowl and whisk with a fork.
3. Add molasses and egg to the butter/margarine and sugar mixture.
4. Use a separate bowl, add flour and other dry ingredients (baking soda, salt, spices).
5. Slowly add your dry ingredients to your 'wet' bowl (butter, sugar, egg, etc.) Fold in together (fold in and gently push downward with a wooden spoon). Be careful not to over mix. Some arm strength required, it should be a thicker dough.
6. Let dough sit in the fridge for up to 45 minutes.
7. Roll into 2-inch balls, Roll into sugar and place on prepared cookie sheet, use parchment paper. Use a fork to gently press down the cookie ball.
8. Bake at 350° degrees for 7-12 minutes.

Notes:

Don't make the ginger snaps too big or they will not bake well. Bake less = chewier cookie, bake longer = crunchie cookie (as in 'snap'). Personally, I like them chewy.

Butter Tarts

Ingredients:

1 egg

1/3 cup butter or margarine

3/4 cup brown sugar

2 tbsp milk

1/2 cup raisins (optional) or pecans/walnuts (optional)

1 tsp vanilla

Instructions:

1. Make dough - follow a pie dough recipe. OR purchase tart shells from the frozen section.
2. Roll dough out, cut out large circles and put into a greased muffin tin. You can use a wide mouthed cup to cut the circle.
3. In a pot, melt butter or margarine and brown sugar.
4. Take the pot off the heat and add milk, raisins or pecans or walnuts, and vanilla.
5. Crack the egg in a small bowl and whisk.
6. Add the whisked egg to the mixture in the pot. (Remember the pot is no longer on heat).
7. Grease muffin tin.
8. Add pastry circles to the muffin tin and form it into shells.
9. Add mixture to the pastry shells in the muffin tin.
10. **Oven needs to be at 450° degrees for 8 minutes and turned down to 350° degrees for 15-20 minutes.**
11. Let cool and enjoy! Keep the tarts in the fridge or freezer.

Caramel Popcorn

Ingredients:

For Popcorn:

2-3 tbsp canola or coconut oil (to make popcorn). Personally, coconut oil is my first choice.

Heaping 1/3 cup popcorn kernels.

Heat 2-3 tbsp of chosen oil in a large pot over medium heat (5). Add one popcorn kernel and listen for it to pop. Once it pops, add all the kernels, cover immediately, move the pot constantly (back and forth motion), until popping has slowed. Listen to the popping and as soon as you cannot hear it anymore take the pot off the burner. Transfer to a large bowl. MAKE TWO BATCHES OF POPCORN. Make one batch, dump the popcorn into a large bowl, and do it again. You want more popcorn than sauce. Pick out the unpopped kernels (do not hurt your teeth).

For Caramel Sauce:

1/2 cup butter or coconut oil

1/2 cup honey

1/2 cup brown sugar

Pinch of sea salt

1/2 tsp baking soda

1 tsp vanilla

At home, I add pumpkin seeds to my popcorn. Mix it in and bake!

Instructions:

1. Preheat oven to 250° degrees. Get baking sheet and cover it with parchment paper.
2. In a medium saucepan, melt butter, brown sugar, honey, and salt. Bring to a gentle simmer and cook/stir for around 5 minutes. Stirring frequently, until mixture bubbles and lightens in color, 3-5 minutes.
3. Take off heat and whisk in the baking soda, and vanilla. Stir until the mixture gets foamy and fluffy. Pour over the cooked popcorn and, with a rubber spatula, make sure you get all the caramel sauce into the popcorn. Work quickly, using a wooden spoon, mix and stir the sauce into the popcorn. The sauce will begin to thicken/harden, and we want to make sure we have full popcorn coverage before that happens.
4. Spread the popcorn mixture on the baking sheet and bake, tossing once, 4 to 8 minutes. Then, check, toss again and keep in the oven for another 4 to 8 minutes. Remove from oven, toss, and let cool on the baking sheet. Check popcorn and be careful not to burn it.

~ Sarah De Bruijn

Popcorn Balls: Ms. de Bruijn's Favorite

Make popcorn, pour into a bowl, and set aside.

2-3 tbsp canola or coconut oil (to make popcorn). Personally, coconut oil is my first choice.

Heaping 1/3 cup popcorn kernels.

(Add your chosen oil to a bit pot. Place one popcorn kernel in and put the lid on top. Do not put the temperature any higher than medium (5). Wait until the one popcorn kernel 'pops' and add the rest of the kernels. Lid on and move the pot gently back and forth on the stove element. Stop occasionally and listen to the popping. Once it slows down, take off the heat. Be careful not to burn the popcorn.)

Instructions:

1. Get another pot and add the following ingredients (melt everything together)
 - 8 cups of miniature marshmallows (a little extra if you want them gooey)
 - 1/2 cup butter or margarine
 - 2 tsp vanilla
1. Stir the marshmallow mixture constantly until it is all mixed and melted. Take off the heat. Do not burn.
2. Dump the popcorn into the marshmallow mixture (be careful and do not let any unpopped kernels go in)
3. Mix everything together and coat your hands with margarine.
4. Roll/press popcorn mixture into balls and place onto parchment paper. Be careful and do not burn your hands!!!

~ Sarah de Bruijn

Nanaimo Bars

Ingredients:

Bottom layer:

1/2 cup hard margarine (or butter)

1/3 cup cocoa, sifted if lumpy

1/4 cup granulated sugar

1 large egg, fork-beaten

1 3/4 cups graham cracker crumbs

3/4 cup fine (or medium unsweetened) coconut

1/2 cup finely chopped walnuts

Middle layer:

2 cups icing (confectioners) sugar

1/2 cup hard margarine (or butter), softened

3 tbsp milk

2 tbsp vanilla custard powder

Bottom layer:

2/3 cup semi-sweet chocolate chips

2 tbsp hard margarine (or butter)

Instructions:

Bottom layer: Heat and stir margarine, cocoa and sugar in heavy medium saucepan on medium-low until smooth. Add egg. Stir until thickened. Remove from heat.

Add graham crumbs, coconut and walnuts. Stir well. Press firmly in ungreased 9x9 inch pan.

Middle layer: Beat all 4 ingredients in medium bowl until smooth. Spread evenly over bottom layer.

Top layer: Heat chips and margarine in small heavy saucepan on lowest heat, stirring often, until chips are almost melted. Do not overheat. Remove from heat. Stir until smooth. Cool slightly.

Spread evenly over middle layer. Chill until top layer is set. Cuts into 36 squares.

Honey Mustard Curry Chicken

Ingredients:

4-6 boneless, skinless chicken breast, about 2 pounds

1 tsp dried minced onions

4 tbsp butter

1/4 cup Dijon mustard

1/2 cup honey

1 tsp sea salt

1 tsp curry powder

Instructions:

1. Preheat oven to 375° degrees.
2. Grease a large baking dish with oil or non-stick cooking spray.
3. Place chicken in prepared baking dish in an even layer, and sprinkle minced onions over chicken.
4. In a small bowl, melt butter in the microwave, then add the mustard, honey, sea salt and curry powder, and whisk until well combined.
5. Pour sauce evenly over the chicken.
6. Bake for 40 minutes uncovered or until internal temperature reaches 165° degrees, according to a meat thermometer.
7. Sprinkle with chopped parsley , if desired, and serve immediately.

I usually double the sauce so I can put it on my rice, the following recipes pairs well with this one.

~ Antheia Gibson

Pairs with Honey Mustard Curry Chicken

Oven Fried Rice

Ingredients:

2 cups rice

3 1/3 cups water

1 package onion soup mix

3 1/2 tbsp soy sauce

3 tbsp oil

1/2 red bell pepper, chopped

1/2 green bell pepper, chopped

1 green onion, chopped

1/2 (8 ounce) can mushrooms, chopped

Instructions:

1. Preheat oven to 350° degrees.
2. While oven is heating, combine all ingredients in a medium-sized casserole dish.
3. Stir thoroughly to combine.
4. Place on middle rack in oven, and cook uncovered for 50 minutes to 1 hour, or until rice is cooked and all water is absorbed.

~ Antheia Gibson

Bold and Buttery Homemade Chex Mix

Ingredients:

- 3 cups Corn Chex Cereal
- 3 cups Wheat Chex Cereal
- 3 cups Rice Chex Cereal
- 2 cups mini pretzels, salted
- 1 cup Rye bagel chips
- 1 cup mixed nuts (optional)
- 1 cup butter
- 1/3 cup Worcestershire sauce
- 1 1/2 tbsp Lawry's seasoned salt
- 1 tsp garlic powder
- 1 tsp onion powder

Instructions:

1. Preheat oven to 250° degrees.
2. Combine cereal, pretzels, chips, and nuts in a large bowl.
3. In a microwave safe bowl, melt butter and whisk in Worcestershire sauce and seasonings and gradually pour over cereal mixture mixing with your hands or a large spoon after each addition until the cereal is fully coated.
4. Spread onto 2 large rimmed baking sheet and bake for an hour, stirring every 15 minutes and rotating the tray from top to bottom so that it is evenly cooked. Remove once it is golden brown and crisp.

~ Antheia Gibson



Christmas Punch

Ingredients:

- 1 large bag of ice
- 5 cups 100% cranberry juice
- 2 cups apple cider
- 1 1/2 cups diet ginger ale
- 2 oranges, sliced thinly
- 1 cup fresh cranberries

Instructions:

1. Make sure all the ingredients are well chilled.
2. Fill a large punch bowl with ice.
3. Top with the cranberry juice, apple cider, and ginger ale.
4. Stir gently to combine.
5. Top with the orange slices and fresh cranberries. Enjoy!

~ Antheia Gibson

Candied Cranberries

Ingredients:

2 cups fresh cranberries

2 cups orange juice or sprite

1 cup powdered sugar

Instructions:

1. Add cranberries to a large bowl. Pour juice or soda in. your cranberries should be covered in liquid. Let the cranberries soak in the liquid for about one hour. You can let them soak for longer than one hour. If you plan on soaking them for a few hours or overnight, make sure to keep them in the fridge.
2. Use a large kitchen strainer to remove cranberries from the soaking liquid. Do not shake or dry off the cranberries. You want them to be wet. Place the cranberries into a large Ziploc bag (you can also use a large clear container with a lid).
3. Add in the powdered sugar. Seal the bag (or seal your container) and shake the cranberries vigorously until they are all fully coated in powdered sugar. You do want a fairly thick coating over the cranberries (you really shouldn't see the red color peeking through).
4. Preheat oven to 200° degrees. Line a large baking sheet with parchment paper. Transfer your cranberries to the parchment lined baking sheet, spreading them out so they aren't touching.
5. Bake the cranberries for about 5 minutes. When the cranberries are done, you should notice that the sugar coating around the berries is solid and firm and not loose and powdery still. Mine are usually between 4-5 minutes. Be careful not to bake too long because the cranberries will start to cook, which you don't want.
6. Let cranberries fully cool before eating them. I like letting them cool to room temperature and then placing them in an airtight container to chill in the fridge for about 1 hour before eating them. Store in an airtight container in the fridge.

~ Antheia Gibson

**We hope everyone has an
amazing break and Christ-
mas!**

**Thank you for your sup-
port.**

**Hope you enjoy the reci-
pes!**

