

**Onion Dip** from Courtney W.

- One 8oz package of cream cheese (softened)
- ¼ cup mayo
- 1 large onion finely chopped
- 1 cup shredded parmesan cheese

**Instructions**

1. Heat oven to 350 degrees.
2. Combine all ingredients in a bowl and mix until incorporated.
3. Put mixture in a baking dish.
4. Bake uncovered for 30-40 minutes or until it's browned and bubbling

### Baked Apple Cider Doughnuts from Victoria O.

- Nonstick cooking spray
- 1¾ cup (225 grams) all-purpose flour
- 1¼ teaspoon baking powder
- ¾ teaspoon fine sea salt
- 2 teaspoons ground cinnamon
- ½ teaspoon freshly grated nutmeg
- 1 cup (225 grams) unsalted butter (2 sticks), at room temperature
- ¾ cup (165 grams) light brown sugar
- ¾ cup (150 grams) granulated sugar
- 2 large eggs, at room temperature
- 1 teaspoon vanilla extract
- ½ cup (120 milliliters) apple cider

#### Instructions

1. Heat oven to 350 degrees. Lightly grease 2 (6-cavity) doughnut pans (or a 12-cup muffin tin) with nonstick spray. In a medium bowl, add flour, baking powder, salt, 1 teaspoon cinnamon and nutmeg and whisk to combine. Set aside.
2. In the bowl of a stand mixer fitted with the paddle attachment, cream 10 tablespoons/140 grams butter, brown sugar and ¼ cup/50 grams granulated sugar on medium speed until light and fluffy, 3 to 4 minutes. Add the eggs one at a time and mix until well incorporated after each addition, scraping the bowl as necessary. Beat in the vanilla extract.
3. Add the flour mixture and mix on low speed until incorporated. With the mixer running, add the apple cider in a slow, steady stream and mix to combine. Scrape the bowl well to make sure the batter is homogeneous.
4. Spoon the batter into prepared doughnut pans, filling them about ¾ of the way. (You can also do this using a disposable piping bag or a resealable plastic bag with a ½-inch opening cut from one corner.) Bake until evenly golden brown and a toothpick inserted into the center of the thickest portion comes out clean, 12 to 15 minutes. Rotate the pans halfway through baking. (If you are making muffins, divide batter evenly between the prepared cups and bake for 15 to 20 minutes, rotating halfway through.)
5. While the doughnuts bake, whisk the remaining ½ cup/100 grams granulated sugar and 1 teaspoon cinnamon together in a small bowl to combine. In a separate small bowl, melt the remaining 6 tablespoons butter in the microwave. Let the doughnuts cool for 5 minutes after baking, then unmold them from the pans, brush with the melted butter and dredge them in the cinnamon sugar while they are still warm. Serve immediately, or let cool to room temperature.

### **Mexican Bread Pudding** from Stephanie R.

- 6 cups of water
- 3 Piloncillo cones
- 3 Mexican cinnamon sticks
- 3 whole cloves
- 1 cup raisins
- 1/2 cup roasted, salted peanuts and other nuts of your choice
- 12 thick slices of bolillo or French bread
- 2 cups of queso fresco
- Sliced Bananas (amount of your choosing)
- Sprinkles (optional)

### Instructions

1. Preheat oven to 350 degrees
2. In a medium-sized stockpot, add the water, piloncillo, cinnamon sticks, and cloves over medium-high heat. Allow the piloncillo to completely dissolve and the syrup thickens (about 10 to 15 minutes).
3. Slice the bolillos about 1/3 inch thick and assemble on a baking sheet. Place in the oven for about 15 to 20 minutes to toast.
4. In a deep 9x9 inch baking dish, use some cooking spray on the bottom of the baking dish.
5. In layers, add the toasted bread, queso fresco, sprinkle raisins, nuts and coconut shavings. Continue with the next layer until you have a full baking dish adding extra toppings and raisins on top.
6. Spoon the syrup over the assembled dish until all the bread is moist.
7. Bake for 40 minutes until golden brown.
8. Place sliced bananas and sprinkles (optional) throughout the tray.
9. Enjoy warm.

**Glühwein (Mulled wine)** from Rachel H.

- 1 bottle of dry red wine (750 ml)
- 1/4 cup brandy (more to taste)
- 1 orange, sliced into .25" rounds
- 10 whole cloves
- 3 large cinnamon sticks
- 3-5 star anise
- 4 tablespoons honey or maple syrup (*or whatever you-friendly sweetener you desire*)

Instructions

1. Combine all ingredients in a crockpot on high. Stir together.
2. Let the wine, spices, and fruit simmer together for 1-2 hours, stirring occasionally.
3. Turn crockpot heat to low if wine starts to boil, as this will boil off the alcohol.
4. After simmering, taste and add more brandy or sweetener to your liking.
5. Reduce crockpot to low and serve in mugs.