



HOLIDAY TREATS

RECIPE BOOK



FROM CFBNJ PASTRY CHEF INSTRUCTOR
BRANDON SNYDER



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ABOUT THE

Chef



FROM CFBNJ PASTRY CHEF INSTRUCTOR BRANDON SNYDER

Brandon is a Magna Cum Laude graduate of Johnson & Wales University with an Associates Degree in Science of Baking and Pastry Arts.

He has been baking professionally since he was 14 years old. Brandon specializes in alternative and diet restrictive baking and pastry methods including but not limited to Gluten Free, Keto, Vegan, and Diabetic.

As an entrepreneur, he enjoys decorating elaborate and elegant cakes and chocolate art. Brandon enjoys a good laugh and a well-placed pun.

TREAT 1

Espresso Peppermint Cups

INGREDIENTS

MAKES 12 CUPCAKES

1 3/4 CUPS

ALL-PURPOSE FLOUR

1 1/4 CUPS

GRANULATED SUGAR

1/4 CUP

COCOA POWDER

1 TSP

SALT

2 TSP

BAKING SODA

1 CUP

WATER

1 TSP

INSTANT ESPRESSO

1/2 CUP

VEGETABLE OIL

2 TBSP

VINEGAR

1 TBSP

VANILLA

TREAT 1

Espresso Peppermint Cups

INGREDIENTS

ICING

1 STICK (114 G.)

CRISCO

1/4 CUP

WATER

1 TSP

INSTANT ESPRESSO

1/4 CUP

COCOA POWDER

1 1/2 CUPS

POWDERED SUGAR

1/2 CUP

PEPPERMINT CANDY PIECES

1/4 CUP

DARK CHOCOLATE

Cupcake Directions



1

DRY INGREDIENTS

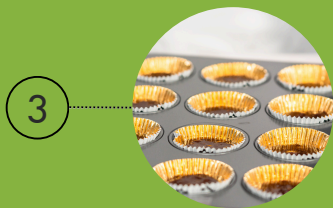
Add the flour, sugar, cocoa powder, baking soda, salt, and instant espresso to a medium sized bowl and whisk lightly till all the ingredients are combined thoroughly.



2

WET INGREDIENTS

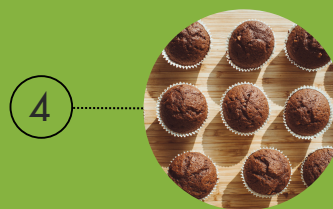
Add the water, oil, vinegar, and vanilla to the bowl. Whisk thoroughly till lump free and smooth.



3

ADD BATTER TO LINED CUPCAKE PAN

Divide the batter into a lined cupcake pan. Each cupcake should be filled $\frac{3}{4}$ full.



4

BAKE

Bake for 22-24 minutes @350°F till the center bounces back when touched or a toothpick is inserted into center and comes out clean.

Step 5

Allow it to cool and set aside.

Icing Directions



1

WATER & ESPRESSO

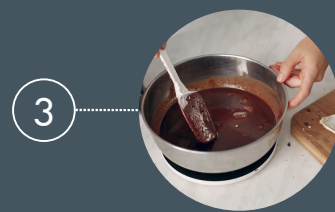
Combine water and instant espresso in a cup and allow it to dissolve.



2

CRISCO IN MIXER

In a mixer with a paddle attachment or a large bowl with a hand mixer, beat Crisco for 30 seconds.



3

MIX TILL FULLY COMBINED

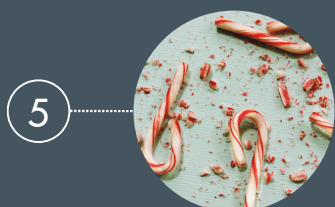
Add espresso water, powdered sugar, and cocoa powder to the bowl. Mix till fully combined. Scrape thoroughly. The color should be darker chocolate colored.



4

MIX 3 MORE MINUTES

On a medium-high speed, continue to mix for 3 minutes. The color should lighten over time.



5

ADD PEPPERMINT CANDY PIECES

Add peppermint candy cane pieces to the bowl and mix for 30 seconds on medium.



6

FILL PIPING BAG

Fill a piping bag fitted with a larger round tip. Set aside.

Chocolate Drizzle Directions



DARK CHOCOLATE

Break dark chocolate into lima bean size pieces. Place in a microwave safe container.



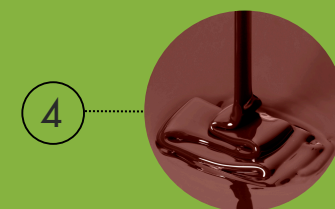
MELT CHOCOLATE

Microwave for 1 minute. Then mix around with a spoon. Repeat with 30 seconds and 10 second intervals. You may need more time but only add 10 seconds at a time till the chocolate is almost fully melted.



ADD VEGETABLE OIL IF VERY THICK

If the chocolate seems very thick add a $\frac{1}{2}$ Tbsp of vegetable oil and mix thoroughly till combined.



MELTED CHOCOLATE

Chocolate shouldn't be hot or warm when melted.

Assembly Directions



PARCHMENT PAPER

Arrange your cupcakes over parchment paper.



PIPING ICING

Pipe on your icing by pointing the tip perpendicular to the table, then squeeze in firmly till the cupcake has a bubble looking icing on top.



ADD SMALLER ICING BUBBLE

Repeat the bubble on top of the first but this time, make it smaller.



SPRINKLE PEPPERMINT PIECES

Sprinkle peppermint candy cane pieces immediately after icing to be sure they adhere to the cupcake.

Step 5

Drizzle the melted chocolate with a spoon or use a piping bag to drizzle.

TREAT 2

Gingerbread & Cheesecake



INGREDIENTS

GINGERBREAD COOKIES
MAKES 13" X 9" PAN OR 10" ROUND PAN

1 1/4 CUPS
GRANULATED SUGAR

1/2 CUP
BUTTER

1/2 CUP
MOLASSES

3/4 CUP
WATER

3 1/4 TSP
BAKING SODA

5 1/2 CUPS
ALL-PURPOSE FLOUR

1 TBSP
GROUND GINGER

1/2 TBSP
SALT

TREAT 2

Gingerbread Cheesecake

INGREDIENTS

CRUST

1 1/2 CUPS
GINGERBREAD
SCRAPS (LEFT OVER
FROM COOKIES)

1/2 CUP
BUTTER



TREAT 2

Gingerbread Cheesecake

INGREDIENTS

CHEESECAKE FILLING

1 1/2 CUPS

CREAM CHEESE

1 1/4 CUPS

GRANULATED SUGAR

5

EGGS

1/2 CUP

HEAVY CREAM

1/4 CUP

MOLASSES

1 TBSP

GROUND GINGER

TREAT 2

Gingerbread & Cheesecake

INGREDIENTS

TOPPING

1 PINT
HEAVY CREAM

2 TBSP
POWDERED SUGAR

Cookie Directions



MIX BUTTER & SUGAR

Place the butter (room temperature) and sugar into a mixer or bowl with a hand mixer and beat at a medium speed till light and fluffy and pale yellow in color.



WATER & BAKING SODA

Combine the water (room temperature) and baking soda together and stir together for 30 seconds.



ADD MOLASSES

Slowly add water mixture and molasses to the butter mixture. Scrape the bowl after every addition.



ADD FLOUR, GINGER & SALT

Add the flour, ginger, and salt to the bowl and slowly incorporate till just combined. Scrape the bowl and mix for an additional 2 minutes.



KNEAD DOUGH

Remove the dough from the bowl and knead till in a smooth ball. Allow to rest for 10-15 minutes covered.



ROLL THE DOUGH

On a floured surface, roll the dough to a $\frac{1}{4}$ in thick and cut out the decoration cookies with a desired cookie cutter. Place them on a lined cookie pan. The scrap pieces should also be placed on a lined cookie sheet.

Step 7

Bake the cookies for 12-15 minutes @360°F till edges slightly brown and center feels slightly firm to the touch.

Crust Directions

1



CRUSH THE SCRAPS

Once the left over gingerbread scraps are cool, add to either a blender/food processor or place in a Ziplock bag and smash them till dust with a rolling pin.

2



MELT BUTTER

Melt the butter, to add extra flavor the butter can be browned slightly. Add the crumbs and the butter to a large bowl and rub them together till feels like wet sand.

3



PRESS INTO A PAN

Place in a lined and sprayed 13" X 9" pan. Spread out to the edges and pat flat with your hand by pressing firmly.

4



BAKE

Bake for 10 minutes @375°F till edges become browned.

Step 5

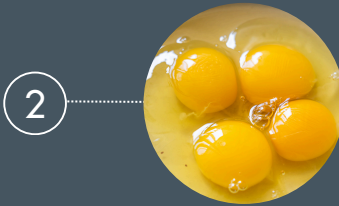
Allow to cool completely before adding filling.

Filling Directions



MIX CREAM CHEESE & SUGAR

In a mixer with a paddle attachment or bowl with a hand mixer, cream together the sugar and cream cheese on medium speed for 2 minutes. Scrape the bowl thoroughly and mix for 2 more minutes.



ADD EGGS

Add one egg at a time and mix on low till combined thoroughly. Scrape the bowl thoroughly. Repeat this process for each remaining egg.



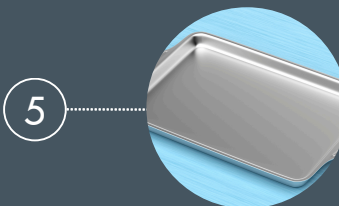
ADD HEAVY CREAM, MOLASSES & GINGER

Add the heavy cream, molasses, and ground ginger. Mix till thoroughly combined.



POUR THE FILLING

Carefully pour the filling into the cooled 13" X 9" crust.



PAN IN A PAN

Place the 13" x 9" pan in another pan about 1 ½ to 2 times its size and the same height. Place the pan onto the center rack of the oven and fill the outer pan with water reaching ¾ of the way up the side of the 13" X 9" pan.



BAKE

Bake for 1 hour and 15 minutes @315°F. the top should be slightly browned and when the 13" X 9" pan is tapped on the side it should slightly "jiggle" like cold Jell-O.

Step 7

Turn off your oven and slightly prop open the door using a wooden spoon. Allow the cheesecake and water to come to room temperature before removing the pans. Remove the 13" X 9" from the water and cover it with plastic wrap. Refrigerate overnight.

Topping & Finishing Directions



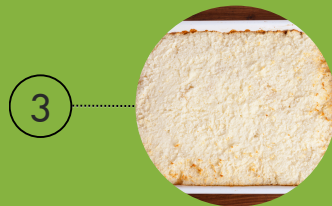
MIX HEAVY CREAM

In a mixer with a whip attachment or in a bowl with whisk, mix together the heavy cream and powder sugar. Continue to mix on medium speed till fluffy and stiff and it should be shiny in appearance.



READY PIPING BAG

Add whipped cream to a piping bag fitted with a star tip. Ready the extra crumbles of gingerbread in a bowl.



SLICE CAKE

Remove the cake from the refrigerator and remove from the pan and place the cake on a large cutting board and slice with a warmed knife into 4.5" X 1.5" pieces.



TOP THE CAKE

Swirl the cream on the top of each strip of cake. Sprinkle with the gingerbread. And add a cookie to serve.

TREAT 3

Eggnog Oat Pies

INGREDIENTS

COOKIES

MAKES 24 PIES

1 CUP
GRANULATED SUGAR

1 CUP + 2 TBSP
BROWN SUGAR

1 CUP
BUTTER

2
EGGS

1 1/2 TBSP
HONEY

2 1/2 CUPS
ROLLED OATS

2 CUPS
ALL-PURPOSE FLOUR

1 1/2 TSP
SALT

1/2 TSP
BAKING POWDER

1/2 TSP
GROUND CARDAMOM

1/2 TSP
GROUND NUTMEG

1 1/2 TSP
BAKING SODA

TREAT 3

Eggnog Oat Pies

INGREDIENTS

FILLING

1 CUP
EGGNOG

2 CUPS
WHITE CHOCOLATE

1 1/2 CUPS
HEAVY CREAM

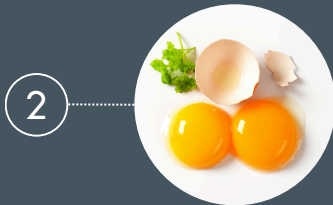
2 TBSP
POWDERED SUGAR

Cookie Directions



MIX BUTTER & SUGAR

In a mixer with a paddle attachment or a medium bowl with a hand mixer, cream together the butter, granulated sugar, and brown sugar. Once together, put on medium speed till it is light tan in color and fluffy in texture.



ADD EGGS & HONEY

Add one egg to the bowl, mix on low till combined and scrape the bowl. Mix for 30 seconds after scrapping. Repeat for the remaining eggs and honey.



ADD OATS

Add rolled oats to the bowl and mix till combined. Scrape the bowl thoroughly. (Pro tip: place the oats in a food processor and create an oatmeal dust. This creates a better mouth feel and texture for the cookies.)



ADD DRY INGREDIENTS

Add the flour, salt, baking soda, baking powder, cardamom, and nutmeg to the bowl. Mix till just incorporated. Scrape the bowl thoroughly. Mix for another 30 seconds.

Cookie Directions

5



SEPARATE DOUGH

Separate dough into 1 ½ Tbsp size pieces. Round the pieces into a ball and place 1 inch apart on a lined cookie sheet or a greased cookie sheet.

6



BAKE

Bake for 12-14 minutes at 330°F until the edges are golden with a brown hue. The edges should have a slight firmness to the touch. Be careful not to over-bake the cookies.

Pro Tip

Allow cookies to cool completely before filling.

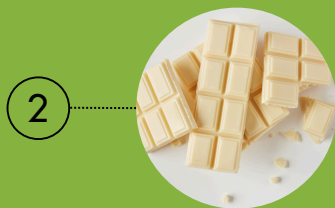
Filling Directions



1

HEAT EGGNOG

Place the eggnog in a small pot or microwave-safe container. Heat until just scalded or until steam is visible on the surface. Do not boil the mixture.



2

ADD WHITE CHOCOLATE

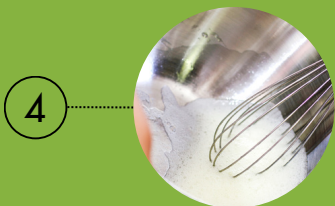
Place the white chocolate in a microwave-safe container. Pour the heated eggnog on the white chocolate. Allow the mixture to sit and melt for 3 minutes.



3

MIX MELTED WHITE CHOCOLATE

Mix till smooth and thoroughly combined. If the chocolate isn't melted all the way, microwave for 15 seconds and mix after each round of heating.



4

WHIP HEAVY CREAM & POWDERED SUGAR

Allow the eggnog ganache (melted chocolate and eggnog) to firm up in the fridge for 30 minutes. Once the ganache is slightly firm, whip the heavy cream and powdered sugar till stiff peaks form. Should still look shiny and glossy.



5

ADD GANACHE TO CREAM & WHIP

Add the ganache to the cream and whip for 30 seconds to combine them.

Assembly Directions

1



SIZE MATCH COOKIES

Line up your cookies to have similar sizes and shapes together. (Pro tip: Even our cookies are not all perfect so don't sweat it. Just make sure the cookies are paired with similar sizes and no one will mind.)

2



ADD CREAM

Scoop an even amount of cream onto the bottom of half the cookies, and place the top cookie on top. Don't squish the cookies, let gravity do the work.

3



FREEZE THE FINISHED OAT PIES

Place finished oat pies in the freezer and keep them frozen until you're ready to serve them.



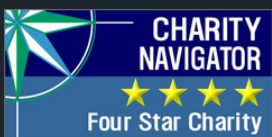
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31 EVANS TERMINAL, HILLSIDE, NJ 07205

908-355-3663

6735 BLACK HORSE PIKE, EGG HARBOR TOWNSHIP, NJ 08234

609-383-8843

