

Father Christmas' Stash:

Magical Treats for Little Hands and Big Hearts

Cook, Cackle, and Create Christmas Magic.

This isn't just a cookbook—it's a sleigh-load of laughter. *Father Christmas' Stash* turns your kitchen into the happiest place north of Lapland, with recipes that teach kids, delight parents, and satisfy even the hungriest elves. Filled with old-fashioned favourites, no-bake wonders, and stories from Mrs Claus's bakery, this book is the perfect blend of fun, flavour, and family. Whether you're icing cookies, stirring fudge, or inventing reindeer snacks, each page invites you to bake memories that last far beyond Boxing Day.

Because the true secret ingredient of Christmas... is togetherness.

**100 Festive Recipes for Kids and Grown-Ups to Bake,
Make and Nibble Together**

(Written in British English · Metric measures · Real-world ingredients and kit)

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Straight from Santa's Kitchen

If you've ever wondered what keeps Father Christmas going through a night of chimney-hopping, the answer is not just magic—it's snacks. From Mrs Claus's shortbread to the elves' secret stash of chocolate buttons, the North Pole kitchen runs on sugar, spice, and the occasional mug of cocoa large enough to swim in.

This book gathers one hundred recipes designed for little helpers and big hearts. Some are sweet enough for Santa, others sneaky-savory for Christmas Eve buffets, and every one is tested in a real-world British kitchen—no sleigh required. Expect floury noses, sticky fingers, and a chorus of giggles.

So tie on an apron (preferably with jingle bells), pre-heat the oven, and prepare to bake memories that last longer than tinsel.

How to Bake Like an Elf

Elves believe that perfection is overrated; enthusiasm is essential. These recipes encourage teamwork—grown-ups handle the hot stuff, children stir, roll, and decorate. Every dish includes simple sensory steps: the crunch of crushed candy canes, the swoosh of icing sugar snow, the scent of cinnamon drifting through the house.

Where you see **“Elf Assist”**, that’s your cue for child-friendly tasks. Safety tips appear in italics, because even the merriest kitchen needs care. Most recipes can be prepped ahead or frozen, because Santa approves of organised chaos.

The Christmas Store Cupboard

Keep these to hand from 1 December and you'll never face a festive baking emergency.

- **Dry goods:** plain flour, self-raising flour, oats, golden caster sugar, soft brown sugar, icing sugar, bicarbonate of soda, baking powder, cocoa powder.
- **Spices:** cinnamon, mixed spice, nutmeg, ginger, cloves.
- **Fats & dairy:** unsalted butter, cream cheese, double cream, milk (or plant alternative).
- **Sweet things:** golden syrup, honey, marshmallows, chocolate (dark, milk, white), candy canes, sprinkles.
- **Fruit & nuts:** raisins, cranberries, glacé cherries, orange peel, almonds (use seeds or oats if nut-free).
- **Savoury bits:** puff pastry, mini sausages, cheese, herbs, crackers.
- **Extras:** red and green food colouring, edible glitter, ribbon for wrapping, parchment paper.

Equipment You'll Actually Use

Mixing bowls, wooden spoons, whisks, rolling pin, measuring spoons, weighing scales (digital, preferably), baking trays, cupcake tins, cooling rack, silicone spatulas, microwave-safe bowl, small saucepan, piping bags or food-safe freezer bags with snipped corners. Optional but fun: star cutters, snowflake stencils, reindeer-shaped moulds.

Techniques Made Merry

- **Creaming Butter & Sugar:** Beat until pale and fluffy; this traps air for soft cookies.
- **Melting Chocolate Safely:** Microwave 20 seconds at a time, stirring between bursts.
- **Rolling Dough:** Lightly flour the surface and rolling pin; rotate dough a quarter-turn each roll to avoid sticking.
- **No-Bake Bars:** Press mixture firmly into the tin, chill before slicing.
- **Decorating with Kids:** Set up a “sprinkle station” with trays underneath—catch stray sugar snowflakes before they hit the floor.

Conversions & Temperatures (Quick Reference)

- **Oven:** 160 °C fan = 180 °C conventional = 350 °F

- **Cups to Grams (approx.):** Flour = 125 g, Sugar = 200 g, Butter = 225 g.
- **Liquids:** 250 ml = 1 cup = 8 fl oz.
- **Baking Tray Sizes:** 20 × 30 cm traybake ≈ 9 × 13 in.
- **Eggs:** Large = ≈ 60 g each.

Allergens & Swaps (Quick Reference)

Gluten:

Use gluten-free self-raising flour plus 1 teaspoon xanthan gum. Keep an eye on baking times, as gluten-free mixtures tend to brown more quickly.

Dairy:

Use dairy-free margarine and plant milk. Choose unsalted dairy-free spreads that are specifically labelled as suitable for baking.

Eggs:

Use 1 tablespoon chia seeds mixed with 3 tablespoons water. This works best in cookies and brownies where slight density is acceptable.

Nuts:

Swap nuts for seeds or oats. The texture will be similar but the flavour will not be the same; however, it provides a safe alternative.

Gelatine:

Use agar-agar. Replace at a ratio of $\frac{3}{4}$ teaspoon agar-agar for every 1 teaspoon of gelatine. Adjust for firmness as needed.

Origins & Facts

Many recipes trace back to Victorian parlours where sugar was a luxury and oranges a stocking treasure. Others borrow cheer from abroad—Scandinavian spice, German stollen, American cookies, even a nod to Aussie pavlova for warm-weather Christmases. Father Christmas himself is a blend of these global traditions, so why not his menu?

Wine or Beer Pairings (for Grown-Ups)

Most children's treats beg for cocoa, but adults deserve a glass too.

- **Spiced bakes:** try a sweet Madeira or mulled red.
- **Citrus desserts:** chilled prosecco or wheat beer.
- **Chocolatey goodies:** tawny port or stout.

Chapter 1 – Elf-Approved Breakfasts

Because every good day at the North Pole starts with a spoonful of sugar and a lot of laughter.



Recipe 1: North Pole Pancakes

Serves 4 • Prep 10 min • Cook 10 min • Freezable ✓

Ingredients

200 g self-raising flour

1 tsp baking powder

2 tbsp caster sugar

250 ml milk

1 egg

25 g melted butter + extra for frying

½ tsp vanilla extract

To serve: icing sugar snow, sliced strawberries (hats),
mini marshmallows (snowballs)

Method

1. **Elf Assist:** Sift the flour, baking powder and sugar into a bowl.
2. Whisk together milk, egg, butter and vanilla.
3. Pour wet into dry, whisk until smooth. Don't over-mix—the elves like it lumpy.
4. Heat a non-stick pan with a dab of butter; drop tablespoons of batter.
5. Flip when bubbles pop, about 1 minute per side.
6. Stack, dust with “snow”, and decorate with fruit hats and marshmallow snowballs.

Origins & Facts: Pancakes at the Pole? Absolutely. Elves claim to flip them using sleigh bells for timing.

Nutrition (per pancake): 165 kcal, 5 g fat, 23 g carb, 5 g protein.

Allergens: Gluten, Egg, Dairy.

Swaps: Use oat milk + DF spread for vegan version.

Note to Reader: Freeze leftovers between sheets of parchment; pop in toaster Christmas morning.



Recipe 2: Jingle Bell Jam Toasties

Sweet fruit toasties filled with cheer.

Ingredients

8 slices thick white bread

4 tbsp strawberry jam

25 g soft butter

Icing sugar for dusting

Method

Spread jam between bread slices.

Butter outsides; toast in frying pan or sandwich maker until golden.

Cut with star cutter; dust with icing sugar “snow”.

Origins & Facts: Inspired by Victorian “jam puffs,” these became an elf-canteen favourite because you can hum carols while they cook.

Nutrition (per toastie): 210 kcal.

Allergens: Gluten, Dairy. Vegan bread + margarine makes it plant-based.



Recipe 3: Cinnamon Snowflake Porridge

A bowl of warmth when frost nips your nose.

Ingredients

100 g porridge oats

600 ml milk (or half milk half water)

1 tsp cinnamon

2 tsp honey

Optional: grated apple, cranberries, sprinkle of icing sugar.

Method

Simmer oats 5 min until creamy; stir in cinnamon and honey. Top with apple and cranberries. Dust lightly with icing sugar for “snow”.

Nutrition (per bowl): 220 kcal.

Allergens: Oats (may contain gluten), Dairy.

Freezable: No (quick fresh is best).

Wine Pairing: Mulled apple juice for kids; spiced cider for grown-ups.



Recipe 4: Santa Hat Smoothie Bowls

Elf Assist: Arrange fruit into hat shapes.

Ingredients

2 bananas, frozen chunks

100 g frozen strawberries

200 ml yoghurt (or plant alt.)

1 tbsp honey

Mini marshmallows for “pom-poms”

Method

Blend fruit + yoghurt + honey; pour into bowls. Top with strawberries for red hats, bananas for trim, marshmallow at tip.

Nutrition (per serving): 190 kcal.

Allergens: Dairy (optional). DF swap = coconut yoghurt.

Origin: An elf adaptation of Aussie Christmas smoothies for hot workshops.



Recipe 5: Christmas Crumpet Faces

Because breakfast should smile back.

Ingredients

4 crumpets

Butter or margarine

Banana slices, raisin eyes, strawberry mouths

Toast crumpets, spread with butter, decorate into silly faces.

Elf Assist: Perfect for toddlers learning to decorate.

Nutrition: 180 kcal each. **Allergens:** Gluten, Dairy.

Freezable: Yes (before decorating).



Recipe 6: Snowy Cinnamon Rolls (Quick Version)

Ingredients

1 sheet ready-rolled puff pastry

2 tbsp soft butter

3 tbsp brown sugar

1 tsp cinnamon

Icing sugar + milk for glaze

Spread butter, sugar, cinnamon over pastry. Roll, slice, bake at 200 °C for 15 min. Drizzle glaze like fresh snow.

Nutrition: 260 kcal each. **Freezable:** Yes. **Origin:** Scandi inspired.



Recipe 7: Rudolph's Carrot Muffins

A healthy nod to the reindeer.

Ingredients

150 g self-raising flour

½ tsp baking powder

100 g light brown sugar

2 eggs

100 ml oil

150 g grated carrot

½ tsp cinnamon

Mix dry then wet; combine; spoon into cases. Bake 180 °C for 20 min.

Nutrition: 210 kcal. **Allergens:** Gluten, Egg.

Swap: Use GF flour + chia egg for vegan version.

Wine Pairing: Sweet Madeira (or milk with nutmeg for kids).



Recipe 9: Gingerbread Oat Bars

Bowl-mix bars for small hands.

Oats, butter, syrup, brown sugar, ginger; press into tray,
bake 15 min at 180 °C.

Nutrition: 230 kcal. **Freezable:** Yes. **Fact:** Elves call these “ginger-energy bars”.



Recipe 10: Peppermint Hot Chocolate with Elf Cream

Ingredients

500 ml milk, 100 g dark choc, 1 drop peppermint essence, whipped cream, crushed candy cane. Melt choc into milk; add essence; top with cream + candy cane dust.

Nutrition: 240 kcal per mug. **Allergens:** Dairy. **Vegan:** Use plant milk + DF choc.

Origin: Mrs Claus's reward after toy-inventory nights.

“Elf Tips – Making Mess Without Mayhem”

Line surfaces with parchment before sprinkling icing sugar; use a washing-up bowl as a mini sink for child-height clean-up. Remember, flour on the floor means fun was had.

Chapter 2 – Workshop Cookies & Biscuits

Where the smell of butter, spice, and mischief fills the air. This is the heart of Santa's kitchen—the place where elves compete for the crispest snap and the best icing swirl. Keep a mug of cocoa handy and remember: it's not about perfect edges, it's about joy in every crumb.



Recipe 11: Starry Shortbread Wands

Serves 12 • Prep 15 min • Chill 15 • Bake 12 min •

Freezable ✓

Ingredients

250 g plain flour

75 g caster sugar

175 g butter, chilled and diced

½ tsp vanilla extract

Pinch of salt

Edible glitter, icing sugar, and optional lollipop sticks

Method

1. Rub butter into flour and sugar until it resembles snow drifts.
2. Add vanilla and press together into dough; chill 15 min.

3. Roll to ½ cm thick; cut stars; insert sticks if using.
4. Bake at 170 °C for 12–15 min until pale gold. Cool before dusting in glittery snow.

Origins & Facts: Scottish shortbread has graced winter tables for centuries; elves simply added sparkle and sticks to turn it into edible magic wands.

Nutrition (per piece): 175 kcal · **Allergens:** Gluten, Dairy.

Swaps: GF flour + vegan butter work beautifully.

Wine Pairing: Crisp prosecco or vanilla malt milkshake.



Recipe 12: Gingerbread Buttons

Bite-sized spiced coins of joy.

Ingredients

350 g plain flour

1 tsp bicarb of soda

2 tsp ground ginger

1 tsp cinnamon

125 g butter

175 g brown sugar

4 tbsps golden syrup

1 egg

Method

Melt butter, sugar, syrup; cool slightly, stir in dry ingredients + egg. Roll, cut circles, pierce holes with straw. Bake 180 °C 10 min. Thread with ribbon.

Origins: From German *Lebkuchen*, now an elfin tradition to hang on the Christmas tree.

Nutrition: 110 kcal each. **Allergens:** Gluten, Dairy, Egg.

Freezable: Dough or baked.



Recipe 13: Candy-Cane Cookie Swirls

Red-and-white peppermint spirals that look like Santa's barber pole.

Ingredients

250 g butter

125 g caster sugar

1 tsp peppermint extract

350 g plain flour

Red food colouring

Cream butter + sugar, stir in extract + flour. Divide in half; colour one red. Roll two rectangles, stack, roll into log, slice into rounds. Bake 12 min at 180 °C.

Nutrition: 145 kcal. **Allergens:** Gluten, Dairy.

Note: Chill before slicing for perfect swirls.

Wine Pairing: Peppermint cocoa or dessert wine.



Recipe 14: Polar Bear Paws

Soft white chocolate cookies that melt hearts faster than snow.

Ingredients

100 g butter

100 g sugar

1 egg

150 g self-raising flour

100 g white chocolate chunks

25 g desiccated coconut

Cream butter + sugar; beat in egg; fold in flour, chocolate, coconut. Drop spoonfuls, bake 10–12 min.

Nutrition: 180 kcal. **Allergens:** Gluten, Egg, Dairy.

Origin: A nod to Arctic explorers’ “snow biscuits.”

Freezable: Dough balls.



Recipe 15: Santa's Secret Biscuit Tin

A mix of hidden-centre cookies.

Ingredients

Basic sugar-cookie dough

Mini chocolates or marshmallows

Wrap dough around hidden treat, bake at 180 °C 12 min.

Cool before revealing to little tasters.

Origins & Facts: Based on Victorian “surprise biscuits” where fortunes or charms were hidden inside.

Nutrition: 190 kcal. **Allergens:** Gluten, Dairy, Egg.



Recipe 16: Spiced Snowflake Snap Biscuits

Crisp and perfumed with nutmeg.

Roll spiced dough thin, stamp snowflakes, bake crisp.

Dust with icing “frost”.

Nutrition: 120 kcal. **Freezable:** Yes.

Origin: Danish *pebernødder* meets British biscuit tin.



Recipe 17: Cocoa Crinkle Comets

Chocolate cookies that crack open like shooting stars.

Ingredients

200 g dark chocolate

50 g butter

2 eggs

100 g sugar

150 g flour

½ tsp baking powder

Icing sugar for rolling

Melt choc + butter. Beat eggs + sugar; mix all. Chill 30 min. Roll balls in icing sugar, bake 10 min at 180 °C.

Nutrition: 170 kcal. **Allergens:** Gluten, Egg, Dairy.

Wine Pairing: Port or hot chocolate.



Recipe 18: Cranberry & White Chocolate Rounds

Sweet-tart and festive.

Ingredients

100 g butter, 100 g sugar, 1 egg, 150 g flour, 75 g cranberries, 75 g white choc.

Bake 12 min at 180 °C.

Nutrition: 185 kcal. **Allergens:** Gluten, Egg, Dairy.

Origin: Born from Mrs Claus's "leftover cranberry sauce experiments."



Recipe 19: Snowball Sandwich Biscuits

Two butter biscuits hugged around marshmallow fluff. Roll balls, flatten, bake 10 min; cool, sandwich with fluff or icing, roll edges in coconut.

Nutrition: 230 kcal. **Allergens:** Gluten, Dairy.

Fact: Named for elf snowball fights gone sweetly wrong.



Recipe 20: Peppermint Reindeer Biscotti

Twice-baked for dunking into hot chocolate.

Ingredients

250 g plain flour

150 g sugar

1 tsp baking powder

2 eggs

50 g crushed candy canes

Mix all, form log, bake 25 min 160 °C. Slice, rebake 10 min. Cool hard and crunchy.

Nutrition: 150 kcal. **Allergens:** Gluten, Egg.

Wine Pairing: Coffee liqueur for adults, cocoa for kids.

“The Story of the Gingerbread Man (According to the Elves)”

They insist he was originally baked to guard the sleigh keys—until he ran off to the biscuit tin. Moral: never underestimate the energy of fresh dough.

Chapter 3 – North Pole Cakes & Cupcakes

At the North Pole, cakes are serious business. Elves claim they invented the cupcake (though the Tooth Fairy disputes this). Between frosting feuds and sprinkles everywhere, it's a wonder Mrs Claus gets any peace at all. These bakes are simple enough for small helpers and spectacular enough for a Christmas table.



Recipe 21: Reindeer Carrot Muffins

Serves 10 • Prep 15 min • Bake 20 min • Freezable ✓

Ingredients

150 g self-raising flour
1 tsp baking powder
100 g light brown sugar
100 ml sunflower oil
2 eggs
150 g grated carrot
½ tsp cinnamon

Optional: cream cheese icing + pretzel “antlers”

Method

1. Mix flour, baking powder, sugar, and cinnamon.
2. Whisk oil and eggs; fold into dry mix with grated carrot.
3. Spoon into cases and bake 180 °C for 20 minutes.

4. Cool, then pipe icing and perch pretzels for antlers.

Elf Assist: Children can grate carrots (with care) and decorate antlers.

Origins & Facts: Rumour says Rudolph's favourite snack inspired Mrs Claus to sneak vegetables into dessert.

Nutrition (per muffin): 210 kcal · **Allergens:** Gluten, Egg.

Swaps: GF flour + chia egg for vegan version.

Wine Pairing: Spiced Madeira or carrot-orange mocktail.



Recipe 22: Snowstorm Fairy Cakes

Serves 12 • Prep 15 min • Bake 15 min • Freezable ✓

Ingredients

100 g butter, softened

100 g caster sugar

2 eggs

100 g self-raising flour

1 tsp vanilla extract

2 tbsp milk

For icing: 100 g icing sugar + water

Cream butter + sugar; add eggs, then flour, vanilla, milk.

Bake 15 min at 180 °C. Cool; spoon icing and dust icing sugar “snow”.

Origins & Facts: The original fairy cakes danced from Edwardian cookbooks into modern lunchboxes; elves just added the blizzard.

Nutrition: 195 kcal. **Allergens:** Gluten, Egg, Dairy.

Swaps: Vegan spread + flax eggs.



Recipe 23: Hot Chocolate Cupcake Cones

Serves 10 • Freezable ✓

Ingredients

10 flat-bottomed ice cream cones

150 g self-raising flour

2 tbsp cocoa

100 g butter

100 g sugar

2 eggs

100 ml milk

Frosting: whipped cream, marshmallows

Fill cones two-thirds, bake 180 °C 18 min. Cool, top with cream + mallows.

Elf Assist: Hold cones steady in a muffin tin.

Origins: Inspired by 1950s American fairground cakes, adopted by Santa's cocoa team.

Nutrition: 220 kcal. **Allergens:** Gluten, Dairy, Egg.

Pairing: Marshmallow cocoa (for all ages).



Recipe 24: Mrs Claus's Spiced Loaf

Serves 8 • Freezable ✓

Ingredients

200 g self-raising flour

100 g brown sugar

100 ml oil

2 eggs

2 tsp mixed spice

50 g raisins

Zest of 1 orange

100 ml milk

Mix all, pour into loaf tin, bake 170 °C 40 min. Glaze with orange icing.

Origins & Facts: An heirloom from Mrs Claus's grandmother, who swore spice could cure any grumble.

Nutrition (per slice): 230 kcal. **Allergens:** Gluten, Egg, Dairy.

Swaps: Plant milk + chia egg.

Wine Pairing: Warm mulled wine or orange juice with cloves.



Recipe 25: Frosty Flake Traybake

Serves 12 • Freezable ✓

Ingredients

200 g butter

200 g sugar

3 eggs

200 g self-raising flour

2 tbsp milk

Frosting: icing sugar + crushed cornflakes + edible glitter
Cream butter/sugar, add eggs + flour + milk. Bake 25 min at 180 °C. Cool, spread icing, top with crunchy “snowflakes.”

Origins: Inspired by 1970s school bakes, renamed by elves who thought the flakes looked like frost.

Nutrition: 210 kcal. **Allergens:** Gluten, Egg, Dairy.



Recipe 26: Chocolate Log Snowdrift (Mini Yule Log)

Serves 8 • Freezable ✓

Ingredients

3 eggs

75 g caster sugar

50 g flour

25 g cocoa

Filling: whipped cream + jam

Icing sugar to dust

Whisk eggs + sugar until pale; fold flour + cocoa; bake thin sponge 10 min at 180 °C. Roll in parchment to cool. Fill, roll again, dust like snow.

Origins: French *Bûche de Noël* turned elf-sized for portability.

Nutrition: 240 kcal. **Allergens:** Gluten, Egg, Dairy.

Pairing: Espresso or hot chocolate.



Recipe 27: Candy Cane Marble Cake

Serves 10 • Freezable ✓

Ingredients

200 g butter

200 g sugar

3 eggs

200 g self-raising flour

½ tsp peppermint extract

Red food colouring

Split batter; colour half red; swirl in tin; bake 170 °C 40 min. Ice with peppermint glaze.

Origins: Inspired by Victorian striped confectionery canes.

Nutrition: 250 kcal. **Allergens:** Gluten, Egg, Dairy.



Recipe 28: Polar Blizzard Cupcakes

Vanilla sponge with coconut snow.

Ingredients

100 g butter

100 g sugar

2 eggs

100 g self-raising flour

1 tsp vanilla

Topping: icing + shredded coconut

Bake 15 min at 180 °C. Ice and roll in coconut.

Origin: Created when elves ran out of sprinkles—problem deliciously solved.

Nutrition: 210 kcal. **Allergens:** Gluten, Egg, Dairy.



Recipe 29: Toffee Pudding Snowballs

Sticky date pudding reinvented as bite-sized winter treats.

Chop 100 g dates, simmer in 150 ml milk; mix with 50 g butter, 100 g sugar, 1 egg, 100 g flour. Bake 15 min in mini tins; drizzle warm toffee sauce.

Origins: British classic with a sleigh-ride twist.

Nutrition: 260 kcal. **Allergens:** Gluten, Egg, Dairy.

Freezable: Yes.



Recipe 30: Snowflake Lemon Drizzle Squares

Sharp, sweet, utterly moreish.

Ingredients

200 g butter

200 g sugar

3 eggs

200 g self-raising flour

Zest + juice of 2 lemons

Icing sugar glaze

Bake 25 min at 180 °C; drizzle icing while warm.

Origins: Modern British classic reborn under polar fairy lights.

Nutrition: 225 kcal. **Allergens:** Gluten, Egg, Dairy.

Wine Pairing: Sweet Riesling or sparkling elderflower.

“A Letter from Mrs Claus”

*“Dear little bakers,
If you find flour on the ceiling, don’t fret—
it’s proof that Christmas spirit is airborne.
My secret for perfect cakes? Stir with love,
share with laughter, and never forget to
lick the spoon (responsibly).”*

Chapter 4 – Magical Morsels (No-Bake Treats)

In the deep hum of Santa’s kitchen, there’s always one corner glowing without an oven. Here, bowls clink, spoons clatter, and fridge doors swing open like workshop doors. These recipes are made for busy days, tiny hands, and minimal washing-up—proof that magic doesn’t always need to rise.



Recipe 31: Snowball Popcorn Clusters

Makes 12 • Prep 10 min • Chill 30 min • Freezable X
Ingredients

75 g popcorn (popped and cooled)

150 g white chocolate, melted

30 g mini marshmallows

2 tbsp desiccated coconut

Sprinkle of edible glitter

Method

1. Mix popcorn and marshmallows in a large bowl.
2. Pour over melted chocolate, stir to coat.
3. Scoop mounds onto baking paper, dust with coconut “snow”.
4. Chill until firm, about 30 minutes.

Origins & Facts: Said to have been invented by an elf who burnt the biscuits but refused to waste the popcorn.

Nutrition (per cluster): 130 kcal · **Allergens:** Dairy (chocolate).

Swaps: Use dairy-free chocolate for vegan.

Note: Best eaten within two days; never survives that long.



Recipe 32: Polar Ice Fudge

White chocolate fudge speckled with crushed peppermints.

Ingredients

300 g white chocolate

100 g condensed milk

50 g crushed candy canes

Melt chocolate and condensed milk gently; stir in candy cane shards. Pour into lined tin, chill 2 hours, slice.

Nutrition: 210 kcal per square. **Allergens:** Dairy.

Origins: Popular with Mrs Claus's letter-sorting team for mid-shift sugar boosts.



Recipe 33: Chocolate Coal Nuggets

For the “naughty” list crowd—though they taste far too good.

Ingredients

200 g dark chocolate

100 g rice cereal

2 tbsp golden syrup

1 tbsp cocoa

Melt chocolate and syrup, stir in cereal + cocoa. Heap into rough lumps, chill.

Nutrition: 160 kcal. **Allergens:** May contain gluten (check cereal).

Fact: Santa secretly loves these with his coffee.



Recipe 34: Sleigh Bell Cereal Bars

Sweet, chewy snack bars for elves on the go.

Ingredients

250 g mixed cereals (cornflakes, oats)

100 g honey

100 g peanut butter (or seed butter)

50 g dried cranberries

Warm honey + nut butter till runny; stir in cereals + cranberries. Press into lined tin, chill 1 hour.

Nutrition: 190 kcal. **Allergens:** Nuts (optional), Gluten (depending on cereal).

Swaps: Use sunflower seed butter for nut-free.



Recipe 35: Reindeer Food Mix (Indoor Edition)

A crunchy, chocolatey trail mix for sleigh-watchers.

Ingredients

100 g pretzels

50 g mini marshmallows

50 g chocolate buttons

30 g raisins

Edible gold dust (optional)

Combine everything in a big bowl, shake with sparkle.

Store airtight.

Origins: Adapted from the outdoor “reindeer feed” tradition; this version’s human-safe and utterly moreish.

Nutrition: 170 kcal. **Allergens:** Gluten, Dairy.



Recipe 36: Snowflake Truffle Bites

Makes 20 · Chill 1 hr · Freezable ✓

Ingredients

200 g digestive biscuits, crushed

100 g condensed milk

2 tbsp cocoa

50 g desiccated coconut

Mix everything; roll into balls; coat in coconut. Chill.

Nutrition: 140 kcal. **Allergens:** Gluten, Dairy.

Wine Pairing: Baileys for grown-ups; milk for elves.

Fact: A 1970s school-fair classic made festive.



Recipe 37: Polar Fudge Pebbles

Chunky chocolate-nut fudge that looks like Arctic stones.

Ingredients

200 g dark chocolate

150 g condensed milk

50 g chopped nuts or seeds

Melt, mix, pour, chill. Break into rustic chunks.

Nutrition: 210 kcal. **Allergens:** Dairy, Nuts.

Swaps: Sunflower seeds for nut-free.



Recipe 38: North Pole Rocky Road

Because no one ever said moderation was festive.

Ingredients

200 g milk chocolate

2 tbsp golden syrup

50 g butter

100 g biscuits, broken

75 g marshmallows

50 g glacé cherries

Melt chocolate, syrup, butter. Fold in biscuits, mallows, cherries. Press into tin, chill 2 hours.

Nutrition: 250 kcal. **Allergens:** Gluten, Dairy.

Origin: British cinema treat gone North-Pole deluxe.



Recipe 39: Minty Snow Squares

Cool, creamy and quick.

Ingredients

200 g cream cheese

100 g icing sugar

½ tsp peppermint extract

Crushed chocolate mints

Beat cream cheese + sugar + extract; spread in tray, sprinkle crushed mints. Chill and slice.

Nutrition: 170 kcal. **Allergens:** Dairy.

Freezable: No.

Fact: Favoured at the Post-Sleigh Party, served with candy-cane cocoa.



Recipe 40: Snowfall Cheesecake Pots

Mini cheesecakes without baking.

Ingredients

100 g crushed biscuits

40 g melted butter

200 g cream cheese

2 tbsp sugar

1 tsp vanilla

Whipped cream + sprinkles

Combine crumbs + butter; spoon into cups. Beat cheese + sugar + vanilla, layer on top, finish with whipped cream. Chill.

Nutrition: 230 kcal. **Allergens:** Gluten, Dairy.

Swaps: GF biscuits + vegan cream cheese.

Wine Pairing: Sweet Riesling or spiced chai.

“Snowflake Science – Why Sugar Sparkles”

Each flake of icing sugar reflects light from its tiny crystalline faces, just like real snow. That’s why a dusting of sugar can make an ordinary biscuit shine as if it’s been kissed by frost. If elves could patent sparkle, they would.

Chapter 5 – Santa’s Sweet Tooth

Even the busiest gift-giver needs dessert. This chapter celebrates everything sticky, spoonable, and gloriously over-the-top—the sort of puddings Father Christmas insists are “for testing only.” Expect comfort, nostalgia, and a few spoon-licking shortcuts that turn cold nights into golden ones.



Recipe 41: Santa's Midnight Snack Bars

Serves 12 • Prep 15 min • Bake 25 min • Freezable ✓

Ingredients

200 g butter (melted)
150 g light brown sugar
2 eggs
1 tsp vanilla
200 g self-raising flour
75 g chocolate chips
75 g crushed biscuits

Method

1. Whisk melted butter, sugar, eggs, vanilla.
2. Stir in flour, chocolate, biscuits.
3. Spread in lined 20 × 30 cm tin; bake 180 °C 25 min.
4. Cool, cut into generous squares.

Origins & Facts: Dreamed up when Santa missed the biscuit tin on a dark December night.

Nutrition (per bar): 235 kcal · **Allergens:** Gluten, Egg, Dairy.

Swaps: GF flour + vegan butter.

Pairing: Glass of cold milk (or Baileys for grown-ups).



Recipe 42: Peppermint Hot Chocolate Delight

A pudding in a mug—faster than a sleigh.

Ingredients

150 ml milk

50 g dark chocolate

½ tsp peppermint extract

1 tsp cornflour

Whipped cream + crushed candy cane

Warm milk and chocolate; whisk in cornflour to thicken.

Add extract; pour into mugs; crown with cream and candy dust.

Nutrition: 220 kcal. **Allergens:** Dairy.

Origin: Mrs Claus’s “one-pot wonder” for overtime elves.



Recipe 43: Mini Christmas Pudding Pops

Makes 15 • Freezable ✓

Crumble 300 g fruit cake with 2 tbsp melted chocolate + 1 tbsp orange juice. Roll into balls; dip tops in white choc for “icing”; add holly sprinkles.

Origins: Borrowed from Australian party tables and adopted up north.

Nutrition: 180 kcal. **Allergens:** Gluten, Dairy.



Recipe 44: Caramel Sleigh Rides

Soft, chewy caramels that vanish faster than wrapping paper.

Ingredients

100 g butter

100 g brown sugar

100 g golden syrup

100 ml double cream

Boil everything 5–6 min to 118 °C; pour into lined tin; cool and cut into tiny “sleighs.”

Nutrition: 190 kcal. **Allergens:** Dairy. **Freezable:** No.

Wine Pairing: Port or spiced rum.



Recipe 45: Marshmallow Muddle

Messy, magnificent, microwaveable.

Ingredients

200 g marshmallows

100 g milk chocolate

50 g biscuits, broken

2 tbsp raisins

Melt marshmallows + chocolate (1 min bursts); stir in biscuits + raisins; pour into tin; chill.

Nutrition: 210 kcal. **Allergens:** Gluten, Dairy.

Elf Assist: Stirring is half the fun.



Recipe 46: Gingerbread Fudge Swirls

Old-fashioned fudge scented with ginger.

Ingredients

400 g condensed milk

100 g brown sugar

100 g butter

1 tsp ground ginger

Simmer 8–10 min to soft-ball stage (115 °C), beat till thick, pour into tin. Swirl extra ginger syrup for marbling.

Nutrition: 200 kcal. **Allergens:** Dairy.

Origin: A North Pole fusion of Scottish tablet and gingerbread men.



Recipe 47: Spiced Cranberry Crumble Cups

Quick puddings that smell like Christmas eve.

Ingredients

300 g cranberries (fresh or frozen)

50 g sugar

100 g oats

50 g butter

½ tsp cinnamon

Simmer cranberries + sugar 5 min. Rub butter into oats + cinnamon. Layer fruit and crumble in ramekins; bake 180 °C 15 min.

Nutrition: 190 kcal. **Allergens:** Oats (may contain gluten), Dairy.

Swaps: Vegan butter.



Recipe 48: Elf Eton Mess

A chaotic classic the elves refuse to tidy.

Ingredients

200 ml double cream

2 meringue nests, crushed

150 g berries (strawberries or frozen mix)

Whip cream; fold in meringue + berries. Serve instantly.

Nutrition: 230 kcal. **Allergens:** Egg, Dairy.

Fact: Named after an incident with a dropped dessert and too much laughing.



Recipe 49: North Pole Trifle Jars

Mini layered puddings for tiny spoons.

Ingredients

Trifle sponges, custard, jelly, cream, sprinkles.

Layer in small glasses; finish with a cherry and sparkle.

Nutrition: 240 kcal. **Allergens:** Gluten, Dairy, Egg.

Freezable: No (jelly sulks in freezers).



Recipe 50: Cocoa-Mint Brownie Bliss

Dense, dark, and impossible to share.

Ingredients

150 g butter

200 g dark chocolate

3 eggs

200 g caster sugar

100 g flour

1 tsp mint extract

Melt butter + choc; whisk in eggs + sugar; fold flour + extract; bake 180 °C 25 min.

Nutrition: 255 kcal. **Allergens:** Gluten, Egg, Dairy.

Origin: First baked to celebrate an elf birthday—now an annual tradition.

Pairing: Peppermint tea or chocolate porter.

“The Great Cookie Countdown Game”

Before bed on Christmas Eve, the elves count how many cookies they can balance on one plate without toppling it. When they reach ten, they declare the night officially “snack o’clock.” Play at home—winner gets first pick of the crumbs.

Chapter 6 – Christmas Eve Snack Station

*The stockings are ready, the fire crackles,
and the whole house hums with that
sparkling sort of quiet before the sleigh-
bells sound. In kitchens everywhere,
families leave out a treat and a note for
Santa. These recipes are built for that
moment—half tradition, half excitement,
and all heart.*



Recipe 51: Milk & Magic Cookies

Makes 18 • Prep 15 min • Bake 12 min • Freezable ✓

Ingredients

200 g butter

150 g soft brown sugar

1 egg

1 tsp vanilla

250 g self-raising flour

100 g chocolate chips

Method

1. Cream butter + sugar. Add egg + vanilla. Stir in flour + choc chips.
2. Drop spoonfuls on trays; bake 180 °C 12 minutes until golden.
3. Cool slightly—Santa's teeth prefer warm, not molten.

Origins & Facts: Based on the world's favourite cookie, but sized for sleigh-stopping midnight breaks.

Nutrition: 185 kcal per cookie. **Allergens:** Gluten, Egg, Dairy.

Swaps: Vegan butter + flax egg works well.

Pairing: A cold glass of milk, of course.



Recipe 52: Mince Pie Minis

Makes 12 • Freezable ✓

Ingredients

1 sheet ready-rolled shortcrust pastry

150 g mincemeat

Icing sugar for dusting

Cut pastry circles; fill with mincemeat; top with smaller stars. Bake 190 °C 15 minutes. Dust snow-style.

Origin: From medieval British “minced” pies of meat and spice, now purely sweet and saintly.

Nutrition: 210 kcal. **Allergens:** Gluten, may contain Nuts.

Swaps: GF pastry, nut-free mincemeat.



Recipe 53: Rudolph's Carrot Cupcakes

Makes 10 • Freezable ✓

Ingredients

150 g self-raising flour

100 g brown sugar

2 eggs

100 ml oil

1 tsp cinnamon

100 g grated carrot

Icing: cream cheese + orange zest

Mix dry + wet separately; combine; bake 180 °C 20 min.

Ice with zest-spiked topping.

Origin: “For the reindeer,” says Santa, while licking the spoon.

Nutrition: 210 kcal. **Allergens:** Gluten, Egg, Dairy.

Pairing: Warm milk or mulled apple juice.



Recipe 54: Frosted Apple Slices

Sweet, simple, and secretly healthy.

Ingredients

2 apples, cored and sliced into rings

2 tbsp honey

1 tbsp lemon juice

Cinnamon + icing sugar

Brush slices with honey + lemon; sprinkle cinnamon;
bake 150 °C 25 min until chewy. Dust with sugar snow.

Nutrition: 90 kcal. **Allergens:** None.

Freezable: No need—they vanish fresh.

Origins: Based on Scandinavian *æble chips*.



Recipe 55: Christmas Tree Bark

Chocolate slab disguised as decoration.

Ingredients

200 g milk chocolate

100 g white chocolate

Handful red + green sprinkles

Melt both chocolates; swirl on parchment; add sprinkles in tree shapes. Chill, snap, and store.

Nutrition: 210 kcal. **Allergens:** Dairy.

Origin: North Pole confectioners invented it to use leftover drizzle chocolate.



Recipe 56: Cookie Crumb Truffles

Makes 20 • Freezable ✓

Ingredients

200 g crushed cookies

100 g cream cheese

150 g milk chocolate

Mix crumbs + cheese; roll balls; chill; dip in melted chocolate. Chill again until glossy.

Origins: Popular among overworked elves as “one-bowl miracles.”

Nutrition: 180 kcal. **Allergens:** Gluten, Dairy.



Recipe 57: Cinnamon Pretzel Knots

Sweet-salty twists perfect for reindeer wait-time snacking.

Ingredients

250 g ready-made bread dough

25 g butter, melted

3 tbsp sugar + 1 tsp cinnamon mix

Shape dough into knots; bake 200 °C 10 min. Brush with butter, roll in sugar-cinnamon mix.

Nutrition: 160 kcal. **Allergens:** Gluten, Dairy.

Swaps: Dairy-free spread.

Pairing: Hot chocolate or eggnog.



Recipe 58: Snowy Snack Mix

Trail mix for tired gift-wrappers.

Ingredients

100 g popcorn

50 g pretzels

50 g mini marshmallows

50 g white chocolate buttons

Toss all together; store in jars.

Nutrition: 190 kcal. **Allergens:** Dairy, Gluten.

Origin: Started as a “keep awake” snack for elf inventory night.



Recipe 59: Starry Puff Pastry Bites

Makes 20 • Freezable ✓

Ingredients

1 sheet puff pastry

2 tbsp jam or chocolate spread

Icing sugar

Cut stars, sandwich with filling, bake 200 °C 10–12 min.

Cool; dust sugar snow.

Origins: Victorian jam puffs with modern sparkle.

Nutrition: 160 kcal. **Allergens:** Gluten, Dairy.



Recipe 60: Santa's Midnight Cheesecake Dip

Creamy and dangerously dip-able.

Ingredients

200 g cream cheese

50 g icing sugar

½ tsp vanilla

50 ml cream

Crushed biscuits to dip

Whisk cheese + sugar + vanilla; fold in cream; serve with biscuit “sleighs.”

Nutrition: 210 kcal per serving. **Allergens:** Dairy, Gluten.

Pairing: Warm cocoa or dessert wine.

“How to Write a Thank-You Note to Santa”

Start with a kind greeting (“Dear Father Christmas”), include a line about your favourite treat, and end with a wish for the reindeer. Remember: gratitude keeps the sleigh flying straighter than sugar ever could.

Chapter 7 – Mrs Claus’s Bakery Secrets

There’s a rumour around the North Pole that Mrs Claus runs a second, secret workshop—one with whisks instead of hammers and ovens that glow like the Northern Lights. Here, she perfects the classics: old-fashioned bakes that smell of home, winter, and quiet kindness.



Recipe 61: Spiced Apple Turnovers

Makes 6 • Prep 15 min • Bake 20 min • Freezable ✓

Ingredients

1 sheet ready-rolled puff pastry
2 medium apples, peeled and diced
25 g butter
2 tbsp brown sugar
½ tsp cinnamon
Icing sugar to dust

Method

1. In a small pan, cook apples with butter, sugar, and cinnamon until soft. Cool slightly.
2. Cut pastry into squares; fill one half with apple; fold, seal edges with fork.
3. Bake 200 °C 20 minutes until puffed and golden.
4. Dust with icing “snow.”

Origins & Facts: Born from Mrs Claus's orchard experiments (she swears the apples stay crisp even at the Pole).

Nutrition (each): 230 kcal. **Allergens:** Gluten, Dairy.

Swaps: GF pastry + vegan margarine.



Recipe 62: Gingerbread Menagerie

A zoo of spiced biscuits for creative decorators.

Ingredients

350 g plain flour

1 tsp bicarb of soda

1 tbsp ground ginger

1 tsp cinnamon

125 g butter

100 g brown sugar

4 tbsp golden syrup

Melt butter, sugar, syrup; stir in dry ingredients; roll, cut animals or people; bake 180 °C 10–12 min. Decorate.

Nutrition: 130 kcal. **Allergens:** Gluten, Dairy.

Origin: Medieval spice trade meets childhood imagination.



Recipe 63: Cherry Snow Squares

Retro coconut-topped traybake that looks like a snowstorm.

Ingredients

200 g self-raising flour

100 g butter

100 g sugar

2 eggs

1 tsp vanilla

100 g glacé cherries, halved

Topping: 50 g desiccated coconut + icing sugar glaze

Cream butter + sugar, add eggs + flour + vanilla; fold in cherries. Bake 180 °C 25 min. Glaze and shower with coconut.

Nutrition: 240 kcal. **Allergens:** Gluten, Egg, Dairy.

Freezable: Yes.

Fact: Mrs Claus serves this with tea while checking the Naughty List twice.



Recipe 64: Nut-Free Yule Log

The classic, minus the sneezes.

Ingredients

3 eggs

75 g caster sugar

50 g flour

25 g cocoa

100 ml cream

2 tbsp jam

Icing sugar

Whisk eggs + sugar until thick; fold in flour + cocoa. Bake 10 min 180 °C. Roll warm; unroll, fill with jam + cream, roll again; dust snow.

Nutrition: 230 kcal. **Allergens:** Gluten, Egg, Dairy.

Swaps: DF cream alternative.

Origin: Mrs Claus’s “inclusive Yule log” tradition.



Recipe 65: Christmas Coconut Macaroons

Soft, chewy, simple.

Ingredients

2 egg whites

100 g sugar

150 g desiccated coconut

¼ tsp vanilla

Beat whites till frothy; fold in sugar, coconut, vanilla.

Heap spoonfuls on tray; bake 160 °C 15 min until golden.

Nutrition: 170 kcal. **Allergens:** Egg.

Freezable: Yes.

Origin: 19th-century convent recipe made merry.



Recipe 66: Snowy Fruit Slice

A soft slice that tastes like a white Christmas.

Ingredients

200 g mixed dried fruit

100 ml orange juice

150 g butter

150 g sugar

2 eggs

200 g self-raising flour

Icing sugar to finish

Soak fruit in juice 15 min. Cream butter + sugar, beat eggs, fold flour + fruit. Bake 170 °C 35 min. Cool, dust sugar.

Nutrition: 240 kcal. **Allergens:** Gluten, Egg, Dairy.

Freezable: Yes.



Recipe 67: Cranberry Tea Loaf

Perfect with butter and quiet.

Ingredients

250 g self-raising flour

100 g brown sugar

50 g butter

150 ml tea, cold

100 g dried cranberries

1 egg

Mix all, bake 170 °C 45 min. Cool completely before slicing.

Nutrition: 200 kcal. **Allergens:** Gluten, Egg, Dairy.

Origin: Borrowed from British tea-bread lore.



Recipe 68: Frosted Orange Drizzle Cake

Bright and buttery, like sunrise after snow.

Ingredients

200 g butter

200 g sugar

3 eggs

200 g self-raising flour

Zest + juice of 2 oranges

Icing: 100 g icing sugar + 2 tbsp juice

Cream butter + sugar; add eggs, flour, zest, juice. Bake
180 °C 30 min. Drizzle icing while warm.

Nutrition: 250 kcal. **Allergens:** Gluten, Egg, Dairy.

Swaps: DF margarine.

Pairing: Earl Grey or mulled white wine.



Recipe 69: Cinnamon Swirl Scones

Half biscuit, half cloud.

Ingredients

225 g self-raising flour

50 g butter

25 g sugar

100 ml milk

½ tsp cinnamon

Extra butter and sugar for rolling

Rub butter into flour + sugar + cinnamon; stir in milk.

Roll, spread butter, sprinkle sugar, roll again, slice rounds. Bake 200 °C 12 min.

Nutrition: 190 kcal. **Allergens:** Gluten, Dairy.

Freezable: Yes.

Origin: Adapted from Mrs Claus’s “brunch scones” for reindeer carers.



Recipe 70: Plum Pudding Muffins

Speedy cousin to the grand old pudding.

Ingredients

150 g self-raising flour

100 g brown sugar

100 g mixed dried fruit

1 tsp mixed spice

100 ml milk

1 egg

50 g butter, melted

Mix all; bake 180 °C 20 min. Serve warm with custard or cream.

Nutrition: 210 kcal. **Allergens:** Gluten, Egg, Dairy.

Swaps: Vegan butter + chia egg.

Origin: Invented when Mrs Claus overslept on Christmas morning.

“The Great Bake-Off of the North”

Once a year, the elves hold a friendly competition judged by Mrs Claus herself. The winner earns an extra marshmallow in their cocoa—and the honour of polishing her rolling pin. Legend says no one’s ever beaten her cherry snow squares.

Chapter 8 – Festive Fun & Party Food

Every December, Santa's workshop throws a grand party—the kind where snowflake confetti fills the air, someone brings a ukulele, and the punch bowl mysteriously refills itself. This chapter gathers the cheerful nibbles and savoury bites that make a kitchen feel like Christmas, even when it's just Tuesday tea-time.



Recipe 71: Snowflake Pizza Twists

Makes 12 • Prep 15 min • Bake 12 min • Freezable ✓

Ingredients

- 1 sheet ready-rolled puff pastry
- 3 tbsp tomato purée
- 50 g grated cheese
- 1 tsp mixed herbs
- 1 beaten egg for glazing

Method

1. Spread tomato purée evenly over pastry; sprinkle cheese and herbs.
2. Cut into thin strips, twist, brush with egg.
3. Bake 200 °C 12 minutes until golden and puffed.

Origins & Facts: First made by elves during a blizzard when delivery pizza wasn't an option.

Nutrition (each): 130 kcal · **Allergens:** Gluten, Dairy, Egg.

Swaps: GF pastry + vegan cheese.



Recipe 72: Cheesy Stars

The simplest nibble in the galaxy.

Ingredients

100 g plain flour

50 g butter

75 g grated cheddar

2 tbsp milk

Rub butter into flour, mix in cheese, bind with milk. Roll, cut stars, bake 180 °C 10 min.

Nutrition: 140 kcal. **Allergens:** Gluten, Dairy.

Freezable: Yes.

Pairing: Sparkling apple juice or festive ale.



Recipe 73: Mini Sausage Sleigh Rolls

Makes 12 • Freezable ✓

Ingredients

½ pack ready-rolled puff pastry

6 sausages, halved

1 egg, beaten

Sesame seeds (optional)

Roll pastry around sausages; glaze; sprinkle seeds; bake
200 °C 20 min.

Origin: Santa's favourite post-flight snack.

Nutrition: 195 kcal. **Allergens:** Gluten, Egg.

Swaps: Vegan sausages + oat pastry.



Recipe 74: Elf Corn (Spiced Popcorn Mix)

Sweet, salty, and slightly bonkers.

Ingredients

50 g popcorn kernels

1 tbsp butter

1 tbsp honey

Pinch cinnamon and salt

Pop corn; melt butter + honey + spice; drizzle, toss, cool slightly.

Nutrition: 110 kcal. **Allergens:** Dairy.

Swaps: Coconut oil for vegan version.



Recipe 75: Festive Veg Dippers with Rudolph Dip

Healthy snacks disguised as fun.

Ingredients

Carrot and cucumber sticks

Cherry tomatoes

For dip: 100 g cream cheese + 1 tbsp ketchup + pinch paprika

Mix dip ingredients until pinkish “Rudolph red.” Serve with crudités antlers.

Nutrition: 90 kcal. **Allergens:** Dairy.

Origin: Mrs Claus’s solution to sugar overload.



Recipe 76: Cranberry Brie Puff Bites

Mini mouthfuls of party cheer.

Ingredients

1 sheet puff pastry

100 g brie, cubed

3 tbsp cranberry sauce

Cut pastry into squares; press into mini tin; fill with cheese + sauce. Bake 200 °C 12 min.

Nutrition: 150 kcal. **Allergens:** Gluten, Dairy.

Swaps: Vegan brie-style cheese.

Pairing: Mulled wine or sparkling grape juice.



Recipe 77: Turkey & Stuffing Pinwheels

Turn roast leftovers into showstoppers.

Ingredients

1 sheet puff pastry

2 tbsp cranberry sauce

100 g cooked turkey, shredded

2 tbsp stuffing

Spread sauce, layer fillings, roll, slice, bake 200 °C 15 min.

Nutrition: 200 kcal. **Allergens:** Gluten, Dairy (stuffing), Egg (if glazed).

Freezable: Yes.

Fact: Invented by an elf who hated leftovers but loved spirals.



Recipe 78: Snowball Cheese Bites

Cheese balls rolled in “snow.”

Ingredients

150 g cream cheese

50 g grated cheddar

Pinch paprika

Chopped herbs or coconut for coating

Mix cheeses + paprika; roll small balls; coat in herbs or coconut. Chill.

Nutrition: 120 kcal. **Allergens:** Dairy.

Origin: The only snowballs allowed indoors at the Pole.



Recipe 79: Reindeer Trail Mix

Sweet and savoury energy boost.

Ingredients

50 g salted peanuts

50 g raisins

25 g pretzels, broken

25 g chocolate chips

Mix all together; store airtight.

Nutrition: 180 kcal. **Allergens:** Nuts, Gluten, Dairy.

Swaps: Omit nuts for school-safe mix.



Recipe 80: Festive Party Pinchos

Mini skewers with big personality.

Ingredients

Cherry tomatoes, mozzarella balls, basil leaves, cubes of ham or veg sausages, drizzle of olive oil.

Thread onto cocktail sticks; chill until serving.

Nutrition: 90 kcal. **Allergens:** Dairy (mozzarella).

Pairing: Sparkling elderflower.

Origin: A Spanish snack adapted for cold climates (no beach, just snow).

“Elf Tips – The Art of Party Plates”

Elves never pile food high—they build it tall. Stack biscuits in trees, line up cheese stars like constellations, and remember: symmetry is optional, sparkle is not.

Chapter 9 – Drinks from the North Pole

When you live somewhere made entirely of snow, you learn a thing or two about hot drinks. This chapter gathers the most comforting concoctions from Santa's workshop—steaming mugs of sweetness, sparkling sippers for parties, and bedtime soothers good enough to melt icicles.



Recipe 81: Mrs Claus's Hot Chocolate Supreme

Serves 4 • Prep 5 min • Cook 10 min • Freezable X

Ingredients

750 ml whole milk

150 g dark chocolate, chopped

1 tbsp cocoa powder

2 tbsp sugar

Pinch salt

Whipped cream + chocolate shavings

Method

Warm milk gently with chocolate, cocoa, sugar, and salt. Whisk until glossy and thick. Pour into mugs, top with cream and curls.

Origins & Facts: Rumour has it this recipe powers half the toy production line. Mrs Claus claims it's the "liquid equivalent of a cuddle."

Nutrition: 220 kcal per mug. **Allergens:** Dairy.

Swaps: Oat milk + vegan cream.



Recipe 82: Candy-Cane Milkshakes

A chilled treat for elves who prefer their sugar cold.

Ingredients

400 ml milk

3 scoops vanilla ice cream

1 drop peppermint extract

1 candy cane, crushed

Blend all until frothy; pour into glasses; swirl whipped cream and sprinkle candy cane dust.

Nutrition: 280 kcal. **Allergens:** Dairy.

Freezable: Not required.

Origin: Created during an unseasonably warm December.



Recipe 83: Frosty Berry Fizz

Bubbles meet berries in a merry mocktail.

Ingredients

150 ml cranberry juice

150 ml lemonade

Handful frozen berries

Mint leaves

Mix, pour over ice or snow cubes; garnish with mint.

Nutrition: 85 kcal. **Allergens:** None.

Pairing: Perfect for Christmas brunch.

Origin: First served at the Elf Choir after-party.



Recipe 84: Melted Snow Cocoa

White chocolate version of the classic.

Ingredients

600 ml milk

100 g white chocolate

1 tsp vanilla extract

Whipped cream + silver sprinkles

Heat milk and chocolate until smooth; stir in vanilla; top with cream and glitter.

Nutrition: 240 kcal. **Allergens:** Dairy.

Swaps: Coconut milk + DF white chocolate.

Fact: Named by elves after watching real snowflakes vanish in mugs.



Recipe 85: Apple Pie Punch

Warm and fragrant, like dessert in a cup.

Ingredients

1 litre apple juice

1 cinnamon stick

2 cloves

Peel of 1 orange

1 tbsp honey

Simmer gently 10 min; strain; serve warm with orange peel twists.

Nutrition: 110 kcal. **Allergens:** None.

Freezable: Yes.

Pairing: Ginger biscuits.

Origin: The official beverage of Reindeer Stable Night.



Recipe 86: Gingerbread Latte (Elf Edition)

Coffee with a hug of spice.

Ingredients

1 espresso (or 100 ml strong coffee)

200 ml milk

1 tsp golden syrup

¼ tsp ground ginger

Whipped cream

Warm milk with syrup and ginger, froth, pour over coffee, crown with cream.

Nutrition: 180 kcal. **Allergens:** Dairy.

Swaps: Almond or oat milk for DF.

Origin: Mrs Claus's invention to help night-shift elves stay awake (and cheerful).



Recipe 87: Polar Lemonade Snowdrift

Icy refreshment for dancing elves.

Ingredients

Juice of 2 lemons

500 ml sparkling water

1 tbsp sugar syrup

Crushed ice

Blue food colouring (optional)

Stir everything gently, pour over ice, and imagine a glacier in a glass.

Nutrition: 70 kcal. **Allergens:** None.

Origin: Inspired by aurora borealis hues.



Recipe 88: Reindeer Milk (Banana & Cinnamon Smoothie)

Filling, sweet, and wholesome.

Ingredients

2 bananas

300 ml milk

1 tbsp honey

½ tsp cinnamon

Blend until smooth. Serve chilled or slightly warm for bedtime.

Nutrition: 190 kcal. **Allergens:** Dairy.

Swaps: Plant milk for vegan.

Fact: Officially endorsed by Dasher, unofficially slurped by Blitzen.



Recipe 89: Cherry Snow Soda

Sparkling cherry fizz with a vanilla cloud.

Ingredients

200 ml cherry juice

200 ml soda water

½ tsp vanilla extract

Crushed ice

Scoop vanilla ice cream (optional)

Stir juice + vanilla, top with soda, finish with floating scoop of ice cream.

Nutrition: 160 kcal. **Allergens:** Dairy (if using ice cream).

Origin: Served at Santa's New Year's Eve "North Ball."



Recipe 90: Spiced Cocoa for Two

A quiet, cosy drink for after the presents are wrapped.

Ingredients

400 ml milk

2 tbsp cocoa powder

1 tbsp sugar

Pinch cinnamon + nutmeg

Mini marshmallows

Warm everything until steamy, whisk frothy, pour into two big mugs.

Nutrition: 180 kcal per mug. **Allergens:** Dairy.

Swaps: Soy or oat milk.

Pairing: Silence and fairy lights.

“Why Elves Never Measure Marshmallows”

*Because marshmallows obey emotional
law: add as many as your heart can hold.*

*One for each wish, two for each giggle,
and three if you’ve been extra good this
year.*

Chapter 10 – The Christmas Morning Feast

Dawn breaks over rooftops dusted with frost; wrapping paper rustles in the distance. In the Claus household, the air smells of cinnamon, bacon, and triumph. This chapter celebrates breakfast as ceremony – a reward for early risers and a warm welcome to the day itself.



Recipe 91: Snowy Cinnamon Rolls

Makes 8 · Prep 15 min · Bake 20 min · Freezable ✓

Ingredients

1 sheet ready-rolled puff pastry
50 g soft butter
3 tbsp brown sugar
1 tsp cinnamon
100 g icing sugar + 1 tbsp milk for glaze

Method

Spread butter over pastry, scatter sugar + cinnamon. Roll, slice 2 cm thick. Bake 200 °C 20 min. Drizzle glaze like fresh snow.

Origins & Facts: The official breakfast of post-delivery Santa.

Nutrition: 260 kcal · **Allergens:** Gluten, Dairy.

Swaps: GF pastry + vegan margarine.



Recipe 92: Pigs-in-Blankets Pancakes

Serves 4 • Freezable X

Stacked pancakes hiding cheeky sausages.

Ingredients

200 g self-raising flour

1 tsp baking powder

1 egg

250 ml milk

8 mini sausages, cooked

Butter for frying

Make pancake batter; cook small circles. Place sausage on each, roll, serve with maple syrup.

Nutrition: 290 kcal. **Allergens:** Gluten, Egg, Dairy.

Origin: An elf's Boxing-Day compromise between sweet and savoury.



Recipe 93: Berry-Burst Trifle Jars

Mini trifle jars bursting with colour.

Ingredients

Sponge cake chunks

Whipped cream

Custard

Frozen berries, thawed

Layer sponge, berries, custard, cream. Chill 30 min.

Sprinkle grated chocolate.

Nutrition: 240 kcal. **Allergens:** Gluten, Dairy, Egg.

Freezable: No.



Recipe 94: Toasted Brioche Stars

Sweet bread with a golden glow.

Ingredients

4 brioche slices

25 g butter

1 tbsp honey

Pinch cinnamon

Cut stars; fry lightly in butter + honey mix until caramelised. Dust with sugar snow.

Nutrition: 210 kcal. **Allergens:** Gluten, Dairy, Egg.

Origin: French toast meets Christmas wish.



Recipe 95: Santa's Cookie Milkshake

A liquid form of naughty-and-nice.

Ingredients

400 ml milk

2 scoops vanilla ice cream

2 cookies

1 tsp cocoa

Blend everything together until smooth; serve with a crumb rim and straw.

Nutrition: 275 kcal. **Allergens:** Dairy, Gluten.

Swaps: Oat milk + vegan ice cream.



Recipe 96: Christmas Morning Bacon Twists

Because even Santa needs something salty.

Ingredients

12 streaky bacon rashers

1 sheet puff pastry

Cut pastry into strips, wrap around bacon, bake 200 °C
20 min until crisp.

Nutrition: 220 kcal. **Allergens:** Gluten.

Freezable: Yes (baked).

Origin: Elves' hangover cure after the Christmas party.



Recipe 97: Merry Berry Porridge

Warm, wholesome, and hug-in-a-bowl.

Ingredients

100 g oats

600 ml milk or half milk half water

100 g frozen berries

1 tbsp honey

Simmer oats and milk 5 min; stir in berries + honey.

Nutrition: 210 kcal. **Allergens:** Oats (may contain gluten), Dairy.

Swaps: Plant milk + maple syrup.



Recipe 98: Snowdrift Fruit Salad

Bright freshness after the feast.

Ingredients

Mandarins, kiwi, apple, banana, grapes

Juice of ½ lemon

Spoon of Greek yoghurt

Sprinkle of icing sugar

Toss fruit in lemon juice; top with yoghurt and dust of sugar snow.

Nutrition: 120 kcal. **Allergens:** Dairy.

Freezable: No.

Origin: Invented to prove something green belongs on Christmas plates.



Recipe 99: Mini Muffin Frittatas

Savoury breakfast bites for a crowd.

Ingredients

6 eggs

50 ml milk

50 g grated cheese

50 g chopped ham or pepper

Salt + pepper

Whisk eggs + milk; stir in fillings; pour into greased muffin tin; bake 180 °C 15 min.

Nutrition: 130 kcal. **Allergens:** Egg, Dairy.

Freezable: Yes.



Recipe 100: North Star Crumpets with Maple Butter

Serves 4 • Prep 5 min • Cook 5 min

Ingredients

4 crumpets

25 g butter

1 tbsp maple syrup

Star-shaped fruit (sliced banana, strawberry)

Toast crumpets; mix butter + syrup into golden spread; top with fruit stars.

Nutrition: 210 kcal. **Allergens:** Gluten, Dairy.

Fact: Tradition states the first bite grants one wish for the new year.

“The First Bite of Christmas”

The elves believe the first thing you eat on Christmas morning sets the tone for your whole year. Make it something shared and something sweet. It works surprisingly well.

Afterword – Keep the Magic Going

When the wrapping paper settles and the tree lights dim, remember that the best part of Christmas isn't the presents but the presence – the quiet moments in warm kitchens with sticky fingers and shared laughter. Bake through the seasons; rename the recipes; let the tradition grow with you.

About the Author

Robin Wickens believes Christmas belongs in the kitchen as much as under the tree. Known for cookbooks that mix British humour with real-world ingredients, Robin writes for families who like their flour flying and their memories measurable only in giggles. When not testing recipes, Robin can be found drinking too much tea and plotting what the elves might bake next.

Allergens & Swaps (Quick Reference)

Gluten

Swap: Gluten-free flour with a little xanthan gum.

Tip: Reduce bake time by 1–2 minutes, as GF bakes brown faster.

Dairy

Swap: Plant-based butter and oat milk.

Tip: Add a pinch of salt to bring back some of the flavour depth.

Egg

Swap: Mix 1 tablespoon chia seeds with 3 tablespoons water.

Tip: Let the mixture rest for 5 minutes to form a gel before adding.

Nuts

Swap: Use seeds or oats.

Tip: This maintains crunch without the allergen risk.

Nutrition & Allergens

All recipes provide approximate values per serving and highlight the main allergens (Gluten, Egg, Dairy, Nuts, Soy). Values are based on average UK household ingredients and may vary.

Substitutes for UK Cooks

- **All-purpose flour (US)** = Plain flour (UK).
- **Cornstarch (US)** = Cornflour (UK).
- **Molasses** = Black treacle.
- **Confectioners' sugar** = Icing sugar.
- **Heavy cream** = Double cream.

Dietary Constraints

Vegan, gluten-free, and dairy-free options are offered where possible. Recipes using ready-rolled pastry, sauces, or spreads should be checked for hidden allergens.

Store Cupboard List

Flour (plain + self-raising), baking powder, bicarb of soda, caster and brown sugars, icing sugar, golden syrup, honey, oats, chocolate, marshmallows, coconut, spices (cinnamon, ginger, nutmeg, cloves), dried fruit, nuts or seeds, raisins, cranberries, pastry sheets, cheese, milk, eggs, butter or margarine, vanilla, herbs, lemon juice, and sprinkles.

Equipment You'll Actually Use

Mixing bowls, whisk, spatula, measuring spoons and scales, baking trays, cake tins, cooling rack, microwave-safe bowl, rolling pin, and cutters. Optional fun gear: star moulds and edible glitter.

Techniques Quick Reference

Cream butter and sugar until pale; fold flour lightly; melt chocolate slowly and stir often; chill no-bake mixes before cutting. Always read recipes to kids before starting – anticipation is half the magic.

Conversions & Temperatures

1 cup = 250 ml · 1 oz = 28 g · Oven 160 °C fan = 180 °C conventional = 350 °F.

Wine or Beer Pairings

- Sweet bakes → Madeira or spiced mulled wine.

- Chocolate treats → Port or stout.
- Citrus cakes → Prosecco or wheat beer.
- Savouries → Pale ale or sparkling cider.
-

Freezable Flags

✓ = Freeze after baking or before decorating. Cool completely; store airtight up to 3 months.

Notes to the Reader

May your kitchen smell like cinnamon, your mixing bowl never be empty, and your spoon always find its way back to joy. If flour ends up in your hair, you're doing it right.