



12 Days of Holiday Desserts

From your friends at TJK Consulting Engineers



Introduction

This holiday season, the TJK team came together to craft a dessert book that includes 12 special holiday treat recipes. In this book, you will find tasty desserts such as cookies, cakes, and other unique treats that come from the homes of the members of our team. Every creation in this book has been taste tested and carefully selected by the members of our team for your enjoyment. We hope you indulge in some of our favorite holiday sweets.

From our kitchens to yours, Happy Holidays!

The TJK Team

TABLE OF CONTENTS

- 1 Barry's White Chocolate Cranberry Cookies
- 2 Charlene's Butter Mochi
- 3 Michael P's Pumpkin Rolls
- 4 Ken's Mango Sticky Rice
- 5 Gabriel's Snickerdoodles
- 6 Neal's Best Brownies
- 7 Michael V's Pineapple Cake
- 8 Kayleigh's Chocolate Crinkle Cookies
- 9 Ken's Red Velvet Cupcakes
- 10 Natalya's Ideal Cake
- 11 Steve's Fantasy Fudge
- 12 Neal's Crispy Caramel Rice Treats

On the first day of Christmas, TJK gave to me...

Barry's White Chocolate Cranberry Cookies



INGREDIENTS

- 2 $\frac{3}{4}$ cup flour (spooned & leveled)
- 1 tsp baking soda
- 1 tsp salt
- 1 cup unsalted butter (softened)
- 1 cup brown sugar (lightly packed)
- $\frac{1}{2}$ cup granulated sugar
- 2 large eggs
- 1 tsp vanilla extract
- 1 $\frac{1}{2}$ cup white chocolate chips (but measure with your heart)
- 1 cup sweet, dried cranberries

DIRECTIONS

- In a large bowl, mix and set aside flour, baking soda, and salt.
- In a stand mixer with paddle, mix softened butter, brown sugar, and granulated sugar.
- Add one egg at a time to mixer.
- Add vanilla extract and mix 1-2 minutes.
- Slowly add dry ingredients from step 1 while mixing
- Incorporate dried cranberries and white chocolate.
- Chill in the refrigerator.
- Dollop cookies onto baking sheet.
- Bake at 350 degrees F for 10-12 minutes.
- Cool on a wire rack.



Recipe Courtesy of: Barry Lasseigne

Charlene's Butter Mochi



INGREDIENTS

- 1 lb mochiko flour
- 2 tsp baking powder
- 1 cup white sugar
- 1 cup brown sugar
- 1 can (13.5 fl oz) coconut milk
- 1 ½ cup milk
- 4 eggs
- 2 blocks of butter (melted)

DIRECTIONS

- Pre-heat oven to 350 degrees F.
- Mix together dry ingredients (mochiko flour, baking powder, white sugar, brown sugar).
- Mix together wet ingredients (coconut milk, milk, eggs, and melted butter).
- Combine wet and dry ingredients. (TIP: Combine ingredients just to the point that the dry ingredients are wet. Try not to over-mix.)
- Place combined mixture in oven safe 13" x 9" and place into oven for 1 hour.
- TIP: After 1 hour, check the center of the mochi using a toothpick and if mixture is still wet, add additional 5-10 minutes to bake time.



Michael P's Pumpkin Rolls



INGREDIENTS

- ¼ cup flour
- 1 tsp baking powder
- 2 tsp cinnamon
- 1 tsp ginger
- ½ tsp nutmeg
- Sprinkle of salt
- 3 eggs
- 1 cup sugar
- 2/3 cup canned pumpkin
- 1 tsp lemon juice
- Sprinkle of powdered sugar

Filling:

- 1 cup powdered sugar
- 4 oz cream cheese
- 4 tbs butter
- ½ tsp vanilla

DIRECTIONS

- Mix together flour, baking powder, cinnamon, ginger, nutmeg, and salt.
- Beat eggs on the side for 5 minutes then add to dry mixture. Gradually beat in sugar, then add pumpkin and lemon juice.
- Spray a 15 x 10 baking pan or jelly roll pan.
- Bake at 375 degrees F for 15 minutes. Loosen edges and turn out immediately onto wax paper sprinkled with powdered sugar.
- Roll up with wax paper in between the roll. Let cool in fridge for 30 minutes.
- Make filling by beating together powdered sugar, cream cheese, butter and vanilla.
- Gently unroll and spread filling inside.
- Reroll leaving wax paper completely outside the roll this time. Let sit in fridge for at least an hour.
- Slice and enjoy!



Ken's Mango Sticky Rice



INGREDIENTS

- 2 cups sticky rice
- 1 cup coconut milk
- 1/2 cup sugar
- 1 teaspoon salt
- 5 medium yellow mangoes
- 2 tablespoons cooked coconut milk

DIRECTIONS

- Soak the sticky rice in water for 5-8 hours. Strain, and place the sticky rice in top of a double boiler.
- Cover the sticky rice with water (about 1/2 inch above rice). Cook for 25 minutes or until done.
- Cook 2 tablespoons coconut milk over low heat. Set aside.
- In a mixing bowl dissolve sugar and salt in coconut milk.
- Add the cooked sticky rice and stir until well mixed.
- Cover and let stand for 15 minutes.
- Peel the mangoes off the stone and slice. Place on a serving plate.
- Spoon the cooked sticky rice beside the mango.
- Top with cooked coconut milk.
- Serve.



On the fifth day of Christmas, TJK gave to me...

Gabriel's Snickerdoodles



INGREDIENTS

- 1 ½ cup sugar
 - ½ cup butter
 - ½ cup shortening
 - 2 eggs
 - 2 ½ cup flour
 - 2 tsp cream of tartar
 - 1 tsp baking soda
 - ¼ tsp salt
- Cinnamon-Sugar Mixture:
- ¼ cup sugar
 - 2 tsp ground cinnamon

DIRECTIONS

- Preheat oven to 400 degrees F.
- Mix sugar, butter, shortening, and eggs in a large bowl.
- Stir in the flour, cream of tartar, baking soda, and salt.
- In a small bowl, make the cinnamon-sugar mixture by mixing sugar and cinnamon together.
- Make balls of dough about 1-1/2 inches wide and roll in the cinnamon-sugar mixture. Place on an ungreased cookie sheet about 2 inches apart.
- Bake 9-10 minutes.
- Cool on wire rack.



Neal's Best Brownies



INGREDIENTS

- 1 cup butter or margarine (2 sticks)
- 2 cups sugar
- 2 tsp vanilla extract
- 4 eggs
- 3/4 cup Hershey's Cocoa or
Hershey's Special Dark Cocoa
- 1 cup all-purpose flour
- 1/2 tsp baking powder
- 1/4 tsp salt
- 1 cup chopped nuts (optional)
- 1 cup Hershey's Milk Chocolate
Chips (optional)

DIRECTIONS

- Heat oven to 350 degrees F. Grease 13x9x2 inch pan (or two 8 or 9 inch square pans).
- Place butter in microwave-safe bowl. Microwave at medium (50%) for 2 to 2 1/2 minutes or until melted. Stir in sugar and vanilla. Add eggs, one at a time, beating well with spoon after each addition. Add cocoa and beat until well blended. Add flour, baking powder and salt and beat well. Stir in nuts, if desired. Pour batter into prepared pan/pans.
- Bake 30 to 35 minutes for 13x9x2 inch pan (20 to 22 minutes for 8 or 9 inch pans) or until brownies begin to pull away from sides of pan. Cool completely in pan on wire rack.
- Cut into bars.



Michael V's Pineapple Cake



INGREDIENTS

Pineapple rings (fresh or canned)

Maraschino cherries

Brown sugar

1 $\frac{3}{4}$ cup granulated sugar

3 cups flour

Milk

$\frac{1}{2}$ cup butter

$\frac{1}{2}$ cup canola oil

4 eggs

$\frac{1}{2}$ teaspoon vanilla extract

1 tbsp baking powder

$\frac{3}{4}$ teaspoon salt

1 $\frac{1}{4}$ cup buttermilk

DIRECTIONS

- For the top of the cake, pour thin layer of melted butter into pie pan. Brush up the side of pan as well. Sprinkle brown sugar evenly over top melted butter. Arrange pineapple rings evenly across pie pan, and cherries within pineapple rings.
- Preheat oven to 350 degrees F.
- For the cake batter, cream together butter, canola oil, and granulated sugar until light and fluffy using mixer. Add in eggs one at a time, beating well after each is added. Stir in vanilla extract.
- In another bowl whisk flour, baking powder, and salt.
- With spatula and hand mixing, alternate mixing buttermilk and mixed dry ingredients into butter and oil batter. Start and end with mixed dry ingredients. Mix until just combined after each addition.
- Pour cake batter overtop pineapple, cherries, butter, and brown sugar in pie pan.
- Bake cake for 30 minutes and check using toothpick. Leave in oven until no batter sticks to toothpick. Cool for 10-15 minutes, then flip cake out of the pie tin onto plating.
- Allow cake to finish cooling. Cut and serve.



On the eighth day of Christmas, TJK gave to me...

Kayleigh's Chocolate Crinkle Cookies



INGREDIENTS

- 1 cup unsweetened cocoa powder
- 2 cups white sugar
- ½ cup vegetable oil
- 4 eggs at room temp
- 3 tsp vanilla extract
- 2 cups all-purpose flour
- 2 tsp baking powder
- 1 tsp kosher salt
- ½ cup powdered sugar for dusting

DIRECTIONS

- In a stand mixer, combine the cocoa powder, white sugar and vegetable oil. Mix for 2 minutes. Add the eggs and vanilla extract and mix until evenly combined. Add the flour, baking powder and salt and incorporate all the ingredients. Cover the dough and refrigerate for at least 3 hours.
- Preheat oven to 350 degrees F. Line a baking sheet with parchment paper. Measure out small ball of dough (about 1 tablespoon of dough per cookie). Roll the dough into balls with lightly oiled hands. Coat each ball in powdered sugar before placing onto prepared baking sheets.
- Bake for 10 minutes. Let cool slightly before transferring the cookies to a cooling rack to finish cooling.



Ken's Red Velvet Cupcakes



INGREDIENTS

- 1 box red velvet cake mix
- 1 cup heavy whipping cream
- 8 oz cream cheese (softened)
- 1 3/4 cup powdered sugar
 - 1/8 tsp salt
 - 1 tsp vanilla
- 2 snack size chocolate pudding cups (or 1/2 cup sour cream)

DIRECTIONS

Frosting:

- Chill bowl and whisks in refrigerator 20 min prior.
- Pour whipping cream into chilled bowl and mix on high until stiff peaks form. Set aside.
- Combine cream cheese, sugar, salt and vanilla in large bowl. Beat until smooth.
- Fold whipped cream into cream cheese mixture until consistency is even.

Cake Mix:

- Prepare red velvet cake mix as directed.
- Add two snack size cups of chocolate pudding or 1/2 cup sour cream.
- Do not overbake.



Natalya's Ideal Cake



INGREDIENTS

- 4 eggs
- 4 cups of all-purpose flour
- 2 cups of sugar
- 1.5 tablespoons of honey
- 1 teaspoon of baking soda
- 1 teaspoon of white wine or apple cider vinegar
- 5 OZ (140gr.) of unsalted butter (softened)
- 1 cup of chopped walnuts
- 1 can of caramelized condensed milk (Dulce de Leche)
- 8 OZ (230 gr.) of unsalted butter (softened)
- 1 cup of chopped walnuts
- 1 teaspoon of vanilla extract or ¼ teaspoon vanilla powder

DIRECTIONS

Cake Layers:

- Place eggs and ¼ of the sugar in a large bowl and whisk with a mixer for 2 min, then add another ¼ and keep repeating process until all sugar is dissolved and keep whisking. Add honey and mix. In a small glass, combine baking soda and vinegar before adding the ingredients to the bowl. Continue to whisk for another minute and stop. Add chopped walnuts and stir well with rubber spatula. Add sifted flour and mix to combine.
- Place the dough mass onto floured working surface and continue to knead with your hands until homogenous. Divide the dough into 3 or 4 equal parts (depending on baking sheet size). Lightly grease baking sheet and line with parchment paper. Roll out each piece of dough and bake in preheated oven (380 F) for 7-8 minutes. Invert cake onto wire rack and carefully peel away parchment paper. Set aside to cool completely.

Building the Cake:

- In a large bowl whisk softened butter until smooth. Little by little add the dulce de leche and whisk using mixer. Add chopped walnuts, vanilla extract, and stir well with spatula. Stack baked layers one on top of the others and trim the edges. Place the first cake onto a serving plate and cover it with cream. Place the next cake over the cream layer and repeat process until all layers are stacked and topped with cream. Crush the cake layer trimmings by hand and sprinkle the cake with walnuts, chocolate shavings and cake trimmings. Before serving, let it sit at room temperature for 8-10 hours, and refrigerate until satisfactory. Cut into 2x2 inch diamonds and enjoy!



Steve's Fantasy Fudge



INGREDIENTS

- 3 cups sugar
- 3/4 cups margarine
- 2/3 cups evaporated milk
- 1 12 oz. package of semi-sweet
chocolate chips
- 1 jar Kraft marshmallow cream
- 1 cup chopped nuts
- 1 tsp vanilla

DIRECTIONS

- Combine sugar margarine and milk.
- Bring to a rolling boil, stirring constantly.
Boil 5 minutes over medium heat, stirring
constantly (mixture scorches easily).
- Remove from heat.
- Stir in chocolate chips until melted.
- Add marshmallow cream nuts and vanilla.
- Beat until well blended.
- Pour into a greased 9 x 13 pan.
- Cool.
- Cut into squares.



Neal's Crispy Caramel Rice Treats



INGREDIENTS

- ½ cup butter
- 1 cup brown sugar packed
- 8 cups mini marshmallows
- 8 cups rice cereal

DIRECTIONS

- Add butter and brown sugar to a medium saucepan on low heat. While the butter is melting, stir the mixture until the brown sugar is incorporated with the butter. The butter and sugar will come together. Be patient. If you skip this step, your caramel mixture may turn out grainy.
- When the butter and sugar have thoroughly combined, increase temperature to medium low heat and continue to stir. You want enough heat to bring the caramel to a slow boil, but don't want it to burn. When you have bubbles across the top of the surface of the caramel sauce, stop stirring.
- Allow mixture to cook for 4 minutes without stirring. Give the caramel mixture a stir. Add mini marshmallows to the caramel mixture. Stir until the marshmallows are melted and thoroughly combined with the caramel mixture.
- Take the pan off the heat and add the rice cereal and fold in the caramel mixture. Pour the warm caramel rice mixture into a buttered 9"x13" pan.
- Cool before cutting into bars.

