Easy Holiday Hot Cocoa
@FANCYTREEHOUSE

We all want more time with family and friends at holiday gatherings so I’m happy to share this super simple and delicious holiday drink!

Ingredients

3 cups whole milk
1 cup peppermint chocolate candy
candy canes, marshmallows, whipped cream for toppings

Directions

1. Turn your slow cooker on to the high setting.

2. Pour in the milk and candies and let cook for 1 hour.

3. Stir it up and see the beautiful pink color come together with no added food coloring!

4. Serve in clear glasses and let your guests top with whipped cream, fun marshmallows, sprinkles, and a candy cane!
Nature Inspired Tablescape
@JAGLEVER

How to quickly transform your holiday table into a cozy nature setting.

Ingredients
2 tablespoons mulling spices
Pinecones
Leaves
Floral Stems (can be sourced at local shops or straight from the wild)
Vases or jars

Directions
1. Grab any vases or bottles you may have laying around or source some vintage bottles.

2. Gather stems, leaves and pinecones.

3. Set the table with your usual decor. Table runner, plates, silverware, candles etc! Garland is also great for this.

4. Cut the stems so they sit nicely in the vases.

5. Arrange leaves and pinecones evenly around the middle of the table.

#AMEXMAGNET
Prosciutto Wrapped Arugula and Fontina Bundles
@JONJON33

Spend less time in the kitchen and more time enjoying the holidays this season, with this no-cook appetizer that you can whip up in less than 5 minutes!

**Ingredients**

4 cups baby arugula
1 tablespoon olive oil
1 tablespoon fresh lemon juice
½ teaspoon salt
¼ teaspoon black pepper
9 ounces fontina, sliced into ¼-inch thick slices
15 ounces sliced prosciutto

**Directions**

1. In a large bowl, toss together the arugula, olive oil, lemon juice, salt and pepper until evenly combined.

2. Gather a small bunch of baby arugula and lay a slice of Fontina cheese on top, to form a small tight bundle.

3. Wrap each bundle in prosciutto, secure with a wooden toothpick and place on a serving tray. Enjoy!

#AMEXMAGNET
Lace Decorated Chocolate Cake

@FOODIEINNEWYORK

Add some flair to your holiday baking by using lace as the pattern for beautiful cake decor.

Ingredients

A single layer of your favorite chocolate cake
Powdered sugar
Lace or paper doily
Sifter for powdered sugar

Directions

1. Lay a clean piece of lace (or paper doily) across a cooled, single layer of cake.

2. Add powdered sugar to a sifter. Sift the powdered sugar on top of the lace.

3. Gently remove the lace and place, and admire the gorgeous design!
Kids Holiday Table
@BUTFIRSTPARTY

Attention parents, you can put together a quick holiday kid's table with supplies you already have in your home!

Materials
- Gift wrap and tags
- Ribbon
- Scissors
- Tape
- Baubles
- Paper party goods

Directions
1. Grab a roll of your favorite holiday gift wrap to create your tossable table covering—at the end of dinner, simply roll it up (used plates, napkins, etc. included) and toss it out! We picked this pretty blue pine tree paper, which is versatile and can be used for a multitude of holiday gatherings.

2. Layer ribbon and decorations down the table for a fun and festive centerpiece.

3. Get creative with gift tags, write your guest's names on them and voilà, place cards!

4. Think outside of the (gift)box with your tableware, we incorporated a pop of pink into our present plates and gift tag napkins—they work perfectly with the gift wrap theme! Present the kiddos with the best table ever!

#AMEXMAGNET
Mini Sweet Potato Tarts
@HUSBANDSTHATCOOK

These simple appetizers couldn’t be easier to make. Tender sweet potatoes are blended with brown sugar, cinnamon, and a splash of cream, then baked in flaky pie crusts until golden brown. Topped with roasted marshmallows and tangy cranberries that burst with every bite—say hello to this year’s holiday hosting hero.

Ingredients

1 refrigerated pie crust
115 oz can sweet potatoes, drained
3 tablespoons brown sugar
½ teaspoon ground cinnamon
¼ teaspoon salt
2 teaspoons whipping cream
36 cranberries
48-60 mini marshmallows

Directions

1. Preheat oven to 375°F/191°C, and grease a muffin tin.

2. Unroll the pie crust on a clean work surface, and use a 2 ½ inch circle cutter to cut out 12 circles of dough. Press a circle of dough into one of the cups in the prepared muffin tin so it

3. Mash the sweet potatoes until smooth, then add the sugar, cinnamon, salt, and cream and stir until blended. Divide the sweet potato mixture evenly between the 12 muffin cups, using a heaping tablespoon of mixture per tart. Use your finger or the back of a spoon to evenly spread the filling in each mini crust. Top each tart with 3 cranberries. Bake for 20-25 minutes, until the edges of the crusts are lightly golden brown and the cranberries have begun to burst.

4. Remove the pan from the oven, and carefully top each tart with 4-5 mini marshmallows. Turn on the oven broiler, and place the pan directly under the heating element until the marshmallows turn golden brown, about 1 to 2 minutes, rotating the pan as needed to ensure even cooking. Serve immediately while still warm, and enjoy!

#AMEXMAGNET
6 Ingredient Snowball Cookies
@THEFAUXMARTHA

These simple, wintery cookies melt in your mouth and are a perfect, quick treat for all your holiday hosting needs. Yields 20 tiny cookies.

Ingredients
1 stick (8 tbsp.) unsalted butter, room temperature
½ cup powdered sugar, divided
1 cup all-purpose flour
¼ cup finely crushed pecans
⅛ tsp. kosher salt
¼ tsp. pure vanilla extract

Directions
1. Preheat the oven to 325°F. Line a baking sheet with parchment paper. Set aside.

2. In a stand mixer, cream together the butter and ¼ cup of the powdered sugar until creamy, about 3 minutes. Meanwhile, stir together the flour, pecans, and salt in a small bowl.

3. Turn off mixer and add in the flour mixture and vanilla extract. Mix on medium-low until everything is incorporated. Dough will look dry and rollable. Using a tbsp-sized spring release scoop or a spoon, scoop tbsp-sized dough balls. Roll into a ball and place on the prepared baking sheet.

4. Bake for 14-16 minutes, removing before any browning occurs. The edge of the cookie should just start to feel crisp to the touch with some visible cracks when ready. Cookies harden as they cool. Allow to cool for about 10 minutes.

5. In a small bowl, add the remaining 1/4 cup powdered sugar. Roll the top of each cookie in the powdered sugar. It will melt onto the cookie. Place on a serving platter or in an airtight container. Just before serving, add an additional light dusting of powdered sugar to the tops.

#AMEXMAGNET
Holiday Sangria Mocktail
@INSPIREDBYCHARM

Whether you're hosting a large holiday party or just having a few friends over for a seasonal celebration, you're going to love this Holiday Sangria Mocktail. With zero-stress and just a few ingredients, you can craft this delicious and easy recipe in no time at all.

**Ingredients**

- 4 cups cranberry juice
- 2 cups brewed black tea, cooled
- 1 (750mL) bottle sparkling red grape juice
- 1 orange sliced
- 1 cup fresh cranberries
- 5 cinnamon sticks
- Ice

**Directions**

1. Begin by setting up a festive bar cart. I like to include functional things, such as glassware, napkins, and small plates. Since it is the holidays, I recommend adding colorful seasonal decor and a few candles for sparkle. For this recipe, you'll also need a pitcher of ice.

2. With your bar cart looking festive, pour the cranberry juice, black tea, and sparkling red grape juice into the pitcher of ice.

3. Add sliced orange, fresh cranberries, and cinnamon sticks for a little holiday spice. These simple ingredients also give fantastic flavor to this mocktail. Once everything is in the pitcher, stir to combine.

4. Serve this Holiday Sangria Mocktail in glasses filled with ice. For the perfect finishing touch, garnish with a slice of orange, more cranberries, and a cinnamon stick.

5. Finally, here's to you and yours and a happy holiday season for all. (This recipe will serve about 10 people.)

#AMEXMAGNET
From Rachel Brosnahan’s Kitchen

My Fam’s Favorite Cheese Mound

INGREDIENTS

16 oz. light cream cheese
8 oz. blue cheese
¼ cup of red onion (up to half for taste)
1 small can of chopped black olives

DIRECTIONS

1. Combine the cream cheese, blue cheese and black olives in a mixing bowl.
2. Use a cheese grater to create a red onion pulp. Add to the bowl.
3. Mix using hands or a large spoon until ingredients are fairly evenly dispersed.
4. Serve with crackers.
5. To store, place covered in fridge.

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