

# Day Sixteen

## CLD ADVENT CALENDAR

### **INTERNATIONAL CHRISTMAS COOKING SESSION**

Happy 16th of December!

It's the last weekend before the festivities start! How did time pass so fast?

We don't know about you, but especially during this season we love to spend time with our family, enjoy a nice breakfast, have a chill TV day, go on a walk or decorate the house. These moments with our loved ones are unforgettable and we'll cherish them forever.

To encourage you to spend some quality time with your friends and family, we want to share 3 recipes with you, so that you can have a fun baking session all together!

But these are not just any recipes - since we combine a lot of nationalities at CLD, and in particular we always try to provide everything in English, German and Portuguese due to our origins, we thought that we would share 3 traditional Christmas recipes, one from each country.

#### **ENGLISH - GINGERBREAD COOKIES**

Gingerbread cookies - who doesn't love them! Soft in the center, crisp on the edges, perfectly spiced, and brown sugar-sweetened holiday goodness. Find the recipe attached!

#### **GERMAN - CINNAMON STARS (ZIMTSTERNE)**

Zimtsterne, or "cinnamon stars", are traditional German cookies flavored with cinnamon and made almost entirely of ground nuts - traditionally almonds but also commonly combined with hazelnuts. Super cute looking and delicious! Find the recipe attached!

#### **PORTUGUESE - PORTUGUESE FRENCH TOAST (RABANADAS)**

Rabanadas, also known as Portuguese French Toast, are a delicious and comforting dessert typically enjoyed during the Christmas season. They are similar to French toast but with a unique twist. Find the recipe attached!

We'd love to see your creations! Send us a picture to @clublifedesign or tag us in your stories or posts if you decide to document this fun activity!



# Gingerbread Cookies

## INGREDIENTS - WHAT YOU WILL NEED

### For the Gingerbread Dough:

3 cups (360g) all-purpose flour  
1 teaspoon baking soda  
2 teaspoons ground ginger  
1 1/2 teaspoons ground cinnamon  
1/2 teaspoon ground cloves  
1/2 teaspoon salt  
3/4 cup (170g) unsalted butter, softened  
3/4 cup (150g) packed brown sugar  
1 large egg  
1/2 cup (120ml) molasses (sugar substitute)  
1 teaspoon vanilla extract

### For the Icing:

1 cup (120g) powdered sugar  
1-2 tablespoons milk  
Food coloring (optional)



## INSTRUCTIONS - WHAT YOU NEED TO DO

### For the Cookie Dough:

In a medium bowl, whisk together the flour, baking soda, ground ginger, cinnamon, cloves, and salt. Set aside.

In a large bowl, cream together the softened butter and brown sugar until light and fluffy. Add the egg and beat well. Then, add the molasses and vanilla extract, mixing until well combined.

Gradually add the dry ingredients to the wet ingredients, mixing until a soft dough forms. Divide the dough into two equal portions, flatten each into a disk, wrap in plastic wrap, and refrigerate for at least 1 hour or until firm.

Preheat your oven to 350°F (180°C) and line baking sheets with parchment paper.

On a floured surface, roll out one portion of the chilled dough to about 1/4 inch (0.6 cm) thickness. Use gingerbread cookie cutters to cut out shapes and transfer them to the prepared baking sheets. Repeat with the second portion of the dough.

Bake the cookies for 8-10 minutes or until the edges are set. Keep in mind that the baking time may vary depending on the size of your cookies. Allow the cookies to cool on the baking sheets for a few minutes before transferring them to a wire rack to cool completely.

### For the Icing:

If you'd like to decorate your gingerbread cookies with icing, mix powdered sugar and milk to create a smooth icing. Add food coloring if desired. Once the cookies are completely cooled, drizzle or pipe the icing onto the cookies to create designs.

Allow the icing to set before storing or serving the cookies.



# German Cinnamon Stars

## INGREDIENTS - WHAT YOU WILL NEED

### For the Cookie Dough:

3 large egg whites  
2 1/2 cups (250g) ground almonds  
2 1/4 cups (250g) powdered sugar  
1 tablespoon ground cinnamon  
1 teaspoon lemon zest (optional)  
A pinch of salt

### For the Icing:

1 cup (125g) powdered sugar  
1 to 2 tablespoons lemon juice  
Additional powdered sugar for dusting



## INSTRUCTIONS - WHAT YOU NEED TO DO

### For the Cookie Dough:

In a large mixing bowl, beat the egg whites until stiff peaks form.

In a separate bowl, combine the ground almonds, powdered sugar, cinnamon, lemon zest (if you want), and a pinch of salt. Gently fold the dry ingredients into the egg whites until a sticky dough forms.

Preheat your oven to 300°F (150°C) and line a baking sheet with parchment paper.

Sprinkle a clean surface with powdered sugar and roll out the dough to about 1/4 inch (0.6cm) thickness.

Use a star-shaped cookie cutter to cut out the cookies and place them on the prepared baking sheet.

Bake in the preheated oven for about 12-15 minutes or until the edges are slightly golden. Keep an eye on them as baking times may vary.

### For the Icing:

While the cookies are baking, prepare the icing by mixing powdered sugar with enough lemon juice to form a thick, smooth icing.

Once the cookies have cooled, spread a thin layer of icing on top of each cookie using a brush or the back of a spoon.

Allow the icing to set, and if desired, dust the cookies with additional powdered sugar for a snowy finish.



# Portuguese French Toast

## INGREDIENTS - WHAT YOU WILL NEED

1 loaf bread (1 or 2 days old, slightly stale)  
2 cups (480 ml) milk  
4 large eggs  
1 cup (200g) granulated sugar  
2 tablespoons ground cinnamon  
A pinch of salt  
Vegetable oil, for frying  
Cinnamon sugar (optional, for coating)



## INSTRUCTIONS - WHAT YOU NEED TO DO

Cut the loaf bread into thick slices, about 1 inch (2.5 cm) each. If the bread is too fresh, leave it out for a few hours or overnight for it to become slightly dry.

In a shallow bowl, whisk together the milk, eggs, sugar, ground cinnamon, vanilla extract, and a pinch of salt until well combined.

Dip each slice of bread into the milk and egg mixture, ensuring that both sides are well-coated. Allow the bread to soak for a few seconds to absorb the liquid.

In a large skillet or frying pan, heat vegetable oil over medium heat. Carefully place the soaked bread slices into the hot oil and fry until golden brown on both sides. This usually takes 2-3 minutes per side.

Place the fried Rabanadas on a plate lined with paper towels to drain any excess oil.

While the Rabanadas are still warm, you can coat them with a mixture of sugar and cinnamon for extra flavor. Simply combine some granulated sugar with ground cinnamon in a bowl and dip each fried slice into the mixture.

Rabanadas are best served warm. You can enjoy them as is or drizzle with honey, or sprinkle with powdered sugar before serving.