

Frankly

# Frankly Festive Food



**Frankly**

There are roughly

# **20 Frankly nationalities**

When it comes to holiday treats, that basically equates to a whole bunch of different ways with fruit, yeast, cinnamon and sugar (and the odd outlier: thank you, feta).

From Australian pavlova to Swedish lussebullar, here are some of our favourite family recipes for you to enjoy.

Happy baking!



# Lussebullar (saffron buns)

**Sofia, Head of Marketing  
Sweden**

For me and many Swedes, Lussebullar is a must during Christmas season. My mother makes these golden saffron buns every Christmas, and I am obsessed. They come in different shapes and with different fillings, but my favourite is the one tied into a juicy knot stuffed with butter, vanilla and marzipan.

Known as Lussekatter or Lucia cats, these buns are traditionally enjoyed on St. Lucia Day on December 13, symbolising light and warmth as winter reaches its darkest days. For me, Lussebullar represent the cosy, joyful spirit of Swedish Christmas, and they're best enjoyed in nice company with a cup of glögg (or a glass of milk, don't judge me) and a lot of holiday cheer.





# How to make Lussebullar (saffron buns)



**24 servings**



**120 mins**

## Buns

- 500ml whole milk
- 50g yeast
- 1g saffron
- 1tsp granulated sugar
- 200g room temperature butter
- 1tsp salt
- 200g granulated sugar
- 840g special wheat flour (840 gram)

## Filling

- 200g almond paste
- 100g butter at room temperature
- 2tbsp granulated sugar
- 2tsp vanilla sugar

## Brushing and decoration

- 1 egg
- 100g almonds flakes
- 100g pearl sugar / granulated sugar

## Method

1. Warm the milk to 37C
2. Mortar the saffron with a teaspoon of granulated sugar and mix into the dough liquid.
3. Crumble the yeast into the dough pile and mix with the milk.
4. Add the butter, salt, granulated sugar and almost all of the wheat flour, saving some for the pastry.
5. Work the dough for 10 minutes.
6. Cover the bowl and leave to rise until doubled in size – about 40 minutes.
7. While the dough is rising, mix the almond paste with the butter, sugar and vanilla sugar.
8. Roll out the dough into a large rectangle on a lightly floured baking tray, spread with the filling and fold the long sides together.
9. Cut into 2cm-wide strips. Twist and pinch the end under the bun.
10. Place the buns on a baking tray lined with baking paper. Leave to rise covered with a cloth for 30 minutes. Preheat the oven to 250C.
11. Brush with beaten egg and sprinkle with almonds and pearl sugar.
12. Bake in the centre of the oven for 6-8 minutes until golden.
13. Leave to cool on a wire rack under a cloth.



# Buñuelos and Natilla

**Stephanie, EU Relations Manager  
Colombia**

One thing Colombians have in common is that we all make Buñuelos and Natilla for Christmas celebrations. We celebrate Christmas Eve on 24th December, and on the 25th the kids open presents that El Niño Dios, AKA Baby Jesus, has left for them.

We have a Catholic tradition called Novena, where the community gathers to pray every evening in the nine days leading up to Christmas Eve. When I was growing up, each neighbour hosted a day of prayer. This always involved fun Christmas songs we call Villancicos, which are very upbeat and super Latin vibes, with instruments like maracas and little drums and, of course, always amazing food on the table - including Natillas and Buñuelos.



# How to make Natillas



**6 servings**



**45 mins**

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## Ingredients

- 700ml whole milk
- 250g cornstarch
- 250ml coconut milk
- 100g grated coconut
- 2 cinnamon sticks
- 1 can condensed milk
- ½ teaspoon vanilla extract
- 65g sugar or to taste
- Pinch of salt
- 1 tablespoon butter
- Ground cinnamon to taste

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## Method

1. Pour 230ml milk in a small bowl, add the cornstarch and stir to dissolve.
2. Put the coconut milk and grated coconut into a blender and blend until smooth.
3. Put the rest of the milk and the cinnamon sticks into a medium pot and bring to boil over a medium-low heat.
4. When the milk is warm but not boiling, add the coconut mixture.
5. When the milk starts to boil, add the condensed milk, sugar and salt and stir well with a wooden spoon.
6. Add the milk and cornstarch mixture and continue stirring constantly.
7. Add the vanilla extract.
8. Reduce the heat to low and continue stirring until the Natilla thickens – about 10 to 20 minutes.
9. Add the butter, stir and remove from the heat.
10. Discard the cinnamon sticks and ladle into a serving dish or individual custard cups.
11. Sprinkle cinnamon powder on top and let cool at room temperature for at least 2 hours. Refrigerate until ready to serve.

# How to make Buñuelos



4-6 servings



45 mins

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## Ingredients

- 230g cornflour
- 45g tapioca starch
- 250g feta cheese
- 1 egg
- 100g milk
- 1 teaspoon baking powder
- 1 teaspoon salt
- 2 tablespoons caster sugar
- Oil to fry

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## Method

1. In a mixing bowl add the cornstarch and tapioca starch, crumbled feta, sugar, salt, baking powder and egg, and mix with a spoon.
2. While mixing, add the milk little by little and slowly, as the flour absorbs the liquid very fast.
3. Knead for a couple of minutes until you achieve a playdough consistency.
4. If it's very crumbly, add a teaspoon of milk at a time.
5. Leave the dough to rest in the fridge for 10 to 20 minutes.
6. Take pieces of dough of around 30g and shape into balls in the palms of your hands.
7. Fry them in batches of 3 or 4 for 5-8 minutes in a pan filled with exactly 170C oil. (If it's too hot the buñuelos will pop. If you don't have a thermometer, make a small test buñuelo and add it into the oil. If it rises up after 10-15 seconds, you're good to go!)
8. Remove with a slotted spoon and transfer to a plate lined with kitchen paper to soak up the excess oil.



# Weihnachtsstollen (Christmas Stollen)

**Tabea, Content Specialist**  
**Germany**

My grandma is THE biggest baker I know. There won't be a single time that you stop by her place without getting to try the most delicious cake. This stollen is her traditional Christmas treat. It's perfect for any time of day, lasts for ages, and the combination of Christmas spices and marzipan is unbeatable. Enjoy a slice with a bit of butter and a traditional cup of East Frisian tea (but don't forget to add the cream and the kluntje - yep, that's a rock of sugar). And if you don't like raisins - you're missing out.





# How to make Weihnachtsstollen



**Makes 2 loaves**



**2.5 hours including proving time**

## Ingredients

The dough:

- 300g raisins
- 3 tablespoons dark rum
- 540g wheat flour
- 90g sugar
- 85g clarified butter
- 250g butter
- 50g candied lemon peel (Zitronat)
- 50g candied orange peel (Orangeat)
- 120g ground almonds
- 30g marzipan
- ½ teaspoon salt
- Grated zest 1 organic lemon
- ½ teaspoon Stollen spice mix or ground mace (see mix below)
- 140ml milk
- 2 cubes fresh yeast (each 42g)

Stollen spice mix:

- 10g mace (also known as nutmeg flower)
- 5g cardamom
- Seeds from 1 vanilla bean
- 4g cinnamon
- 2g piment
- 1g cloves
- For brushing and dusting:
  - 100g clarified butter
  - 75g sugar
  - 100g powdered sugar

## Method

1. Place the raisins in a bowl, cover with the rum, and leave to soak for about an hour.
2. Meanwhile, combine the flour, sugar, salt, lemon zest and Stollen spice mix in a large mixing bowl.
3. Warm the milk slightly and dissolve the yeast in it.
4. Melt the clarified butter and 250g of butter together, then allow to cool slightly.
5. Add the melted butter mixture and the yeast-milk mixture to the dry ingredients.
6. Knead the mixture into a smooth dough.
7. Chop the marzipan into small pieces.
8. Add the soaked raisins (including any remaining rum), candied lemon peel, candied orange peel, ground almonds, and marzipan pieces to the dough.
9. Knead until all ingredients are evenly distributed.
10. Cover the dough with a clean cloth and let it rise in a warm place for about 1 hour, or until it has visibly increased in size.
11. Preheat the oven to 180C.
12. Lightly knead the dough again and divide it into two equal portions.
13. On a floured surface, shape each portion into a loaf.
14. Flatten each loaf slightly and fold it lengthwise, offsetting the top layer slightly to create the traditional Stollen shape.
15. Place the loaves on a baking sheet lined with parchment paper. Cover them and let them rise for another 30 minutes.
16. Then bake the Stollen in the preheated oven for about an hour, or until golden brown.
17. Melt 100g of clarified butter.
18. While the Stollen are still warm, brush them generously with the melted butter.
19. Sprinkle 75g sugar over the top.
20. Once the Stollen have cooled completely, dust with the powdered sugar.
21. Wrap tightly in foil and store in a cool, dry place. To allow the flavours to develop fully, leave to rest for at least 1-2 weeks before serving.



# Beigli (Christmas poppy-seed roll)

Nora, Designer  
Hungary



# How to make Beigli



**10 servings**



**70 minutes**

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## Ingredients

### ROLL

- 500g plain flour
- 250g butter or margarine
- 2 whole eggs
- 50g sugar
- 20g yeast
- 200ml milk
- A pinch of salt

### POPPY SEED FILLING

- 300g ground poppy-seeds
- 200g sugar
- 200ml milk
- 1 sachet vanilla sugar

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## Method

### POPPY SEED FILLING

1. Bring the milk to a boil.
2. Add the sugar, vanilla sugar and ground poppy seeds.
3. Simmer, then season with a pinch of ground cinnamon.

### ROLL

1. On a flat surface, mix the flour with the salt, butter and sugar using your hands.
2. Mix the yeast with some lukewarm water, then add to the flour mixture and knead the whole lot with the eggs.
3. Cover and leave to rest.
4. Roll the pastry out to a rectangular shape and spread the cold poppy-seed mixture on top.
5. Roll up and tuck in the ends, then lay your rolls on a baking tray, keeping an appropriate distance between the two.
6. Prick the top with a fork a couple of times, then brush with a whole beaten egg and let it dry.
7. Bake in a hot oven until golden brown, checking regularly.



# Cinnamon 'S' Cookies

**Kalle, IT Support / Junior Developer  
Finland**

Though Finnish cinnamon 'S' cookies (kaneliässät) are made all year round, they are especially associated with Christmas and the winter season. In our household, my mom's S cookies were always a part of the Christmas celebrations, with the aroma of the cinnamon and sugary dough filling the air. That smell takes me back to the Christmas mornings of my childhood, when our pet goat Pukki ('goat' in Finnish, imaginatively named by my dad) was promoted to 'Joulupukki' (Finnish for Santa Claus; translating to Yule-goat or Christmas goat, for reasons best described as obscure if not downright distressing) and allowed to help with unwrapping the presents. I don't remember if he also got to help with the cookies, but they were always gone in a flash.

Even if you don't have your own Christmas goat to share in the festivities, these cookies are sure to be a memorable treat for everyone in your household.





# How to make Cinnamon 'S' Cookies



**Makes roughly 40 cookies**



**2.5 hours including resting time**

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## Ingredients

- 225g (minus 15g) butter or margarine
- 150g sugar
- 2 eggs
- 2 teaspoons baking powder
- 280g white flour
- Mixture of 3 teaspoons cinnamon and 3 tablespoons sugar

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## Method

1. Beat the butter and sugar until fluffy.
2. Add the eggs one at a time, beating well.
3. Mix the baking powder and flour, then fold into the mixture.
4. Let the dough rest in the refrigerator for a couple of hours.
5. Shape the dough into 10cm-long sticks, roughly the thickness of a little finger.
6. Roll the sticks in the sugar and cinnamon mixture, then form into "S" shapes on a cookie sheet.
7. Bake at 170C for 10–12 minutes, until golden brown.
8. Try dipping the finished cookies in milk for the full experience.



# Pavlova

**Sophia, UX Designer**  
**Australia**

Don't let the Kiwis fool you, the pavlova is a quintessentially AUSTRALIAN dessert! Originally created as a tribute to the Russian ballerina Anna Pavlova during a 1920s tour down under, this meringue-based dessert can be found on 90% of Aussie tables on Christmas Day.



# How to make Pavlova



**8-10 servings**



**90 minutes plus cooling time**

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## Ingredients

- 4 large egg whites, room temp
- 150g superfine castor sugar
- 2 teaspoons cornflour
- 1/2 teaspoon vanilla extract
- 1 teaspoon lemon juice
- 580ml heavy whipping cream
- 1 tablespoon sugar
- Strawberries, blueberries, kiwi or your choice of fresh fruit
- Pinch of salt

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## Method

1. Preheat oven to 135C.
2. Line a baking sheet with parchment paper and draw a 20cm circle as a guide for the pavlova, then turn the paper over so the pencil side is facing down.
3. Sprinkle a small amount of extra corn starch on the circle so the pavlova doesn't stick.
4. In a large very clean bowl, beat the egg whites and pinch of salt until glossy and in soft peaks. Do not overbeat. (Ensure there's no yolk in the whites, as this will keep them from beating properly.)
5. Add the sugar a tablespoon at a time until the mixture makes firm, glossy peaks, but isn't dry. Sift the corn starch softly over the whites and fold in with lemon juice and vanilla.
6. Spoon the mixture over the circle, mounding in the centre and then spreading outward to make a circle with a slight depression in the middle.
7. Bake for 1 hour, then turn off the oven and leave the pavlova to cool in the oven for 2 hours. Store in airtight container.
8. Best if served the same day. Add the fruit and cream just before serving.



# Šimtalapis (100-layer cake)

**Paulius, Senior Designer**  
**Lithuania**

This is a traditional celebration cake, first made by the Tartars of the Alytus region, and is special because of the rather complicated method of preparation. It requires not only knowledge of the recipe, but also good dough kneading and stretching skills. It usually takes over 4 hours to make... It is, however, incredibly delicious. Totally worth the effort!





# How to make Šimtalapis



**12-15 servings**



**Several hours (more like seven hours)**

## Ingredients

### DOUGH

- 335g flour
- Pinch of salt
- 95ml warm milk
- 2 tablespoons sugar
- 18g fresh yeast
- 2 medium eggs
- 30ml sunflower or rapeseed oil for greasing

### FILLING

- 335g ghee or melted butter
- 225g sugar
- 1 tablespoon cinnamon
- 130g poppy seeds
- 250-300ml boiling water
- 70-75g of raisins
- 120-130ml brandy or black tea

## Method

1. Put the sugar and yeast in a bowl, and mash with a fork until smooth.
2. Add 1-2 tablespoons of warm milk and mix.
3. Cover with a towel and leave for about 10 minutes in a warm place until slightly foamy.
4. Meanwhile, beat the eggs in a bowl.
5. Pour in the remaining warm milk and beat with a fork or pastry brush until smooth.
6. Add the flour and salt to a larger bowl, and mix.
7. Pour the egg and milk mixture and foamed yeast into a bowl with flour and salt.
8. Mix to a smooth dough (you can do this by hand or in a food processor with a hook attachment).
9. When the dough becomes smooth, transfer it to the counter and knead by hand for 30-40 minutes until soft, but not sticky. If you hear and feel bubbles popping, the dough is good.
10. Divide the kneaded dough into five equal parts.
11. Take one part of the dough and stretch slightly with your hands to form a circle.
12. Then take one side of the circle, stretch it a bit and fold into the centre. Do this with three sides, then turn the dough over so the folds are underneath.
13. Brush the dough balls with oil.
14. Loosely wrap each ball in cling film, allowing space for the dough to expand.
15. Either cover the dough balls with a towel and leave to rise in a warm place for 50-60 minutes, or in a 25-30C oven for 20-25 minutes.
16. Meanwhile, put the poppy seeds in a bowl and cover with boiling water. Stir and leave to stand for 50-60 minutes.
17. Then drain the unabsorbed water from the soaked seeds and grind them.
18. Put the raisins in a bowl and pour over half the brandy. Leave to stand for at least 30 minutes, then pour in the remaining brandy.
19. Put the sugar in a bowl, add a teaspoon of cinnamon and mix.
20. Melt the butter.
21. When all the ingredients are ready and the dough has risen, it's time to start rolling the dough. Using a pastry brush, oil a large area of the countertop and lightly oil one of the balls of risen dough.
22. Using your fingers, start to lightly press the surface of the dough, making it thinner and spreading its surface little by little. The goal is for the dough to reach paper thinness without tearing. Pull slowly, expanding the dough to the sides a few millimetres at a time. Take your time – it's worth it in the end.
23. Brush the dough with a fifth of the melted butter and sprinkle with the sugar and cinnamon mixture.
24. Repeat with all the dough balls, adding each thin layer on top of the one before.
25. Spread the last, fifth, layer with butter and sprinkle with the remaining sugar.
26. Spoon the poppy seed mixture along the long edge of the dough.
27. Sprinkle raisins soaked in brandy over the entire area.  
Curl the dough into a bundt tin, cover with a towel and leave to rise for 50-60 minutes.
28. Bake at 180C for 55-60 minutes: uncovered for the first 15-18 minutes to brown the top, and then covered with foil.
29. After baking, sprinkle with powdered sugar.
30. Leave for three days to allow the flavours to develop before eating.



# Mince pies

**Ali, Copywriter**  
**UK**

Mince pies are sweet pastry cases filled with mincemeat (a mixture of fruit and spices, which back in the Middle Ages did also contain meat. Purists still add suet, which is probably not something you'll want to Google. I have just discovered). British supermarkets sell tons of mince pies from October to the end of December, and they are DELISH. My mum used to make them every year, and the smell of sweet pastry, nutmeg, apple and raisins fresh from the oven takes me right back to the strangely panicked excitement of childhood Christmases.

This is adapted from the Delia Smith (queen of British cookery 1970s-1990s) recipe my mum has always used, although in her version the measurements are imperial and the suet is real.



# How to make Mince pies



Makes 12



60 mins, or 4 hours if you make the mincemeat from scratch. Not including resting time.

## Ingredients

### MINCEMEAT

Honestly, it's quicker and probably cheaper to just buy a jar of good quality mincemeat, but if you want to go all in, this recipe is enough for 3 jars. You can gift the spares to an English friend, who will put them in a cupboard to languish until the end of time.

- 225g Bramley apples, cored and chopped small (no need to peel)
- 25g whole almonds, cut into slivers (WHO HAS THE TIME TO SLIVER ALMONDS? JUST BUY FLAKED ALMONDS FGS)
- 2 level teaspoons ground mixed spice
- ¼ level teaspoon ground cinnamon
- Pinch freshly grated nutmeg
- 3 tablespoons brandy
- 112g shredded vegetarian suet (or butter if you can't find any)

- 175g raisins
- 112g sultanas
- 112g currants
- 112g whole mixed candied peel, finely chopped
- 175g soft dark brown sugar
- Grated zest and juice 1 orange
- Grated zest and juice 1 lemon

### PIES (makes 12)

280g mincemeat  
175g plain flour  
85g butter  
Pinch of salt  
For the top:  
A little milk  
Icing sugar

## Method

**MINCEMEAT** (with deep respect for your commitment to mince-pie purity)

1. Thoroughly combine all the ingredients, except the brandy, in a large oven-proof mixing bowl.
2. Cover the bowl with a clean cloth and leave in a cool place overnight or for 12 hours (allows the flavours to develop, apparently. Shout out to everyone who didn't pre-read the recipe and will therefore be moving immediately to step 3).
3. Pre-heat the oven to 120C, cover the bowl loosely with foil and cook for 3 hours.
4. Remove the bowl from the oven. Don't worry, the mixture's supposed to look disgusting at this stage.
5. As it cools, give it an occasional stir.
6. When it's completely cold, stir in the brandy.
7. Heat clean jars at 180C for 5 minutes to sterilise them, then when cooled fill with the mincemeat. Cover with waxed discs and seal. They will keep in a cool, dark cupboard basically forever.

### PIES

1. Make the pastry by sifting the flour and salt into a mixing bowl and rubbing in the butter until the mixture resembles fine breadcrumbs.
2. Add just enough cold water to mix to a dough that leaves the bowl clean.
3. Cover the pastry and leave to rest in the fridge for 20-30 minutes.
4. Roll half of it out as thinly as possible and cut it into 24 x 7.5cm rounds, gathering up the scraps and re-rolling.
5. Then do the same with the other half of the pastry, this time using a 6cm cutter.
6. Grease a 6cm-patty tray and line with the larger rounds.
7. Fill these with mincemeat to the level of the edges of the pastry.
8. Dampen the edges of the smaller rounds of pastry with water and press them lightly into position to form lids, sealing the edges.
9. Brush each one with milk and use scissors to make three snips in the tops.
10. Bake near the top of the oven for 25-30 minutes until light golden brown.
11. Cool on a wire tray and sprinkle with icing sugar.
12. When cool, either store in an airtight container or eat immediately with wild abandon and/or custard.





# Kalėdiniai Meduoliai (‘Simply the most delicious gingerbread cookies’)

**Edita, Frontend Developer  
Lithuania**

What else could I call them?! I've been baking these for 8 years in a row now. I have a tradition of baking the first batch well before the holidays, usually around mid-November. The entire house turns upside down (sprinkles have this magical ability to wander wherever they please, and I even find icing in my hair), but the smell of Christmas fills the air! And that warmth, that cosiness—there's just no other way when it comes to gingerbread.





# How to make Kalėdiniai Meduoliai



**Makes about 110 small cookies**



**3 hours including chilling time**

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## Ingredients

### DOUGH

- 150g honey
- 110g butter
- 100g brown sugar
- 375g flour
- ½ teaspoon cinnamon
- ½ teaspoon ground ginger
- ½ teaspoon baking powder
- ¼ teaspoon ground cloves
- ¼ teaspoon salt
- 1 large egg

### ICING

- 1 small egg white
- 200g icing sugar
- 2 tablespoons lemon juice

### DECORATION

- Sprinkles

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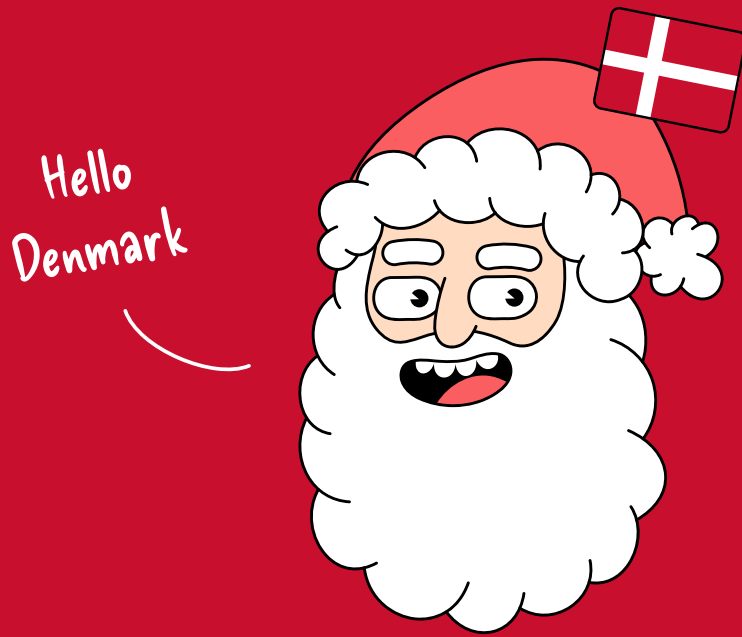
## METHOD

### COOKIES

1. In a small pan, melt the honey, butter, and sugar over a low heat, stirring constantly until all the sugar has dissolved.
2. Remove from heat and cool for at least 30 minutes until the mixture becomes thick like caramel.
3. Sift the flour with the baking powder, spices and salt into a large bowl.
4. Make a well in the centre, add the egg, pour in the prepared syrup, and knead into a ball. If the dough is too sticky, add a little more flour.
5. Wrap the dough in plastic wrap and refrigerate for about two hours.
6. Preheat the oven to 175C.
7. Divide the dough into smaller portions and roll each one out as thinly as possible on a floured surface. Use cookie cutters to cut out gingerbread shapes.
8. Line baking trays with parchment paper. Place the gingerbread shapes on the lined trays and bake in the oven for about 8–10 minutes, or until golden brown. Be attentive – the thinner the cookies, the faster they will bake!
9. Transfer the baked cookies to an airtight container and store for as long as you like, ideally until Christmas (if you can resist!).

### ICING

1. To make the icing, whisk the egg white with a fork until it forms light bubbles.
2. Gradually add the powdered sugar, whisking continuously until you have a thick, smooth icing. Mix in the lemon juice. If the icing seems too runny, add a little more powdered sugar. The icing should be thick but smooth enough to draw designs on the gingerbread.
3. Decorate the cookies using the icing or decorating pens and sprinkle with sprinkles before the icing sets. Allow the decorations to harden completely.
4. Enjoy your festive, aromatic gingerbread cookies!



# **Æbleskiver (pancake balls)**

**Stine, Project Manager  
Denmark**



# How to make Æbleskiver



**Makes 20**



**60 minutes**

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## Ingredients

- 250g all-purpose flour
- 1/4 teaspoon salt
- 1/2 teaspoon baking soda
- 1 tablespoon vanilla sugar
- 400ml buttermilk
- 100g butter, melted
- 3 eggs
- 1 tablespoon sugar

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## METHOD

1. Separate the egg whites and yolks into separate bowls.
2. Whisk the sugar, vanilla sugar and egg whites until fluffy and stiff. The bowl must be completely clean and dry – even a tiny bit of water will make the eggs whites impossible to whisk. Set aside.
3. Mix the egg yolks, flour, baking soda, salt and vanilla sugar in a separate bowl.
4. Use a hand mixer to mix the ingredients while gradually adding the buttermilk. Keep mixing until the batter is uniform.
5. Melt the butter and let it cool slightly. Slowly add the cooled butter to the buttermilk mixture while whisking.
6. Use a wooden spoon or similar to slowly mix the stiff eggs whites into the batter.
7. You need a special Æbleskive pan for frying - you can get one online.
8. Heat the Æbleskive pan at medium heat and add a small piece of butter in each hole. Fill the holes 3/4 with the Æbleskive batter.
9. When the batter starts to get firm and you can turn them over without cracking, turn the Æbleskiver 90 degrees (using a wooden stick or similar) and let the batter flow into the pan.
10. At this point there is a hole in the side of the Æbleskive. Pour a little extra batter into the hole and turn the Æbleskive another 90 degrees so that the hole gets closed.
11. When the Æbleskiver have a solid surface, turn them regularly so they get an even and light-brown crust.
12. Serve with jam and icing sugar.



# Brigadeiro (chocolate truffle balls)

**Paula, Brand Consultant  
Brazil**

Brigadeiro isn't just a year-round favourite; it's the perfect dessert for Christmas, bringing warmth, joy and sweetness to the holiday table. Its rich, chocolatey goodness feels like a festive hug, whether served in delicate paper cups or shared straight from the pot during cosy family moments. A symbol of togetherness and celebration, brigadeiro is the ideal treat to make your Christmas feel even more magical.







# How to make Brigadeiro



**Makes 8**



**75 minutes including chilling time**

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## Ingredients

- 1 tablespoon butter
- 400ml sweetened condensed milk
- 30g cocoa powder
- 160g chocolate sprinkles

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## METHOD

1. Melt the butter, condensed milk and cocoa powder in a pan over a low heat, stirring continuously until you can see the bottom of the pot for 2-3 seconds when dragging a spatula through.
2. Pour onto a greased plate, then chill for 1 hour.
3. Shape and roll the chilled mixture into balls.
4. Roll the balls in chocolate sprinkles.
5. Enjoy!



# Cozonac (filled sweet bread)

Maria, Frontend Developer  
Romania



# How to make Cozonac



**20 servings**



**4 hours including proving time**

## Ingredients

### DOUGH

- 250ml whole milk, warm
- 2 teaspoons dry yeast
- 360g bread flour
- 65g granulated sugar
- 4 egg yolks
- 2 tablespoons sour cream
- 1 tablespoon vanilla extract
- 85g unsalted butter, room temperature
- 1/4 teaspoon salt
- 150g raisins (optional) rehydrated in water and dried with paper towel
- 1 tablespoon lemon or orange zest (optional)

### FILLING

- 450g walnuts or pecans
- 130g granulated sugar
- 3 egg whites
- 2 tablespoons cocoa
- 1 teaspoon vanilla extract
- 2 teaspoons rum extract
- 1 teaspoon orange extract (optional)

### EGG WASH

- 1 egg yolk
- 2 tablespoons water

## METHOD

1. Dissolve 2 teaspoons of yeast with 120ml milk and 1 teaspoon of sugar and leave in a warm place until frothy – about 10-15 minutes.
2. Sift the flour into the bowl of a mixer, then add the sugar, the remaining warm milk, 4 egg yolks, 2 tablespoons of sour cream, 1 tablespoon of vanilla extract, and the risen yeast mixture. By hand, using a spoon or the hook of the mixer, quickly mix the ingredients until a rough, shaggy mixture forms.
3. Attach the hook to the mixer and knead on low speed for about 20 minutes or until the dough stops sticking to the side of the bowl, feels elastic, and is tacky to the touch. If the dough is adequately kneaded, a small piece can be stretched into a see-through 'window' without tearing.
4. Add the butter and 1/4 tsp of the salt and knead it into the bread until no streaks of butter are seen (around 5-7 minutes). Sometimes tearing the dough into chunks helps to incorporate the butter easier/faster.
5. Oil the sides of the bowl and the dough. Cover the bowl with a kitchen towel and leave in a warm place to rise until doubled in size – about 1.5 hours.
6. When the yeast dough is almost doubled in size, start on the walnut filling. Do not make the filling too long ahead, as it will deflate.
7. Grind or grate the walnuts and set aside.
8. In a clean, grease-free mixer bowl combine 3 egg whites and the sugar. Whip on medium-high speed for about 10-15 minutes or until the mixture is thick, shiny and tripled in volume.
9. To the meringue add the ground walnut mixture, cocoa powder, vanilla, rum extract, orange extract (optional) and mix gently until thoroughly combined.
10. Dust your work surface with flour. Punch the dough down and turn it out onto the floured surface.
11. Using a rolling pin, roll it to one big 60x41cm rectangle.
12. Add the prepared Cozonac walnut filling and spread it into an even layer, leaving a 2.5cm strip down one horizontal side.
13. Roll into a log. Pinch the end to seal. Cut the rolled log into 2 even pieces.
14. Twist the two pieces together and cut into 2 even pieces.

