



11 SPECIAL CHRISTMAS DESSERT RECIPES TO MAKE FOR FAMILY AND FRIENDS





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Message from Angie

Thanks for downloading my first eBook. My name is Angie. I'm from the United Kingdom, I'm 8 years old and I really like baking.

In this book I will show 11 of my favourite Christmas desserts which are very easy to make even if you've never baked before.

If you're stuck and need some help you can always visit my [YouTube channel](#) and watch the videos where I show you step by step how to make these desserts.

I hope you like these recipes and will have the opportunity to try them yourself!

So, let's see what my favourite Christmas dessert recipes are...

I would like to wish you and your family a Merry Christmas and a Happy New Year.



Red Velvet Christmas Cake



BAKING



12



90 MINS



Starting guide

Cuisine:USA

Calories:630kcal

Carbs:80g

Skill:Medium

Fat:38g

Protein:9g

Ingredients

3 layer cake:

- 450g flour
- 1.5 teaspoon baking soda
- 1.5 teaspoon baking powder
- 3 spoons cocoa powder
- 600g caster sugar
- 200ml vegetable oil
- 375ml buttermilk
- 2 eggs
- vanilla extract
- 1.5 teaspoon red food colouring
- 180ml caffeine free coffee

Frosting:

- 375g unsalted butter
- 375g cream cheese
- 360g icing sugar
- vanilla extract
- 1 spoon lemon juice

Steps

3 layer cake:

- 1.Mix the ingredients in a bowl
- 2.Pre-heat the oven to 170C
- 3.Butter 3*23cm round cake pan
- 4.Divide the mixture between the cake pans evenly
- 5.Bake them for 30 minutes
- 6.Leave them to cool completely

Frosting:

- 1.Beat the soft butter until fluffy in a bowl
- 2.Add the cream cheese and mix them
- 3.Add the rest of the ingredients slowly and mix them well
- 4.Spread the icing between the cake layers
- 5.Cover the cake with white ready-roll icing and decorate it



**"EVERYTHING IS BETTER WITH A LITTLE BIT OF GLITTER"
-PEPPA PIG**

Christmas Cake Pops -No Bake



NO BAKE



20



40 MINS



Starting guide

Cuisine:USA

Calories:432kcal

Carbs:82g

Skill:Easy

Fat:12g

Protein:5g

Ingredients

- 160g oreo
- 100g mascarpone
- 50g white chocolate
- sprinkles and pearls
- food colouring

Instructions

- 1.Crumble up the cookies.
- 2.Mix the mascarpone with the cookie crumbs.
- 3.Shape the dough into 2cm little balls.
- 4.Place the cake pops into the fridge for 30 minutes.
- 5.Melt the white chocolate,divide it and add some food colouring
6. Take out the balls from the fridge,dip the lollipop sticks into the melted chocolate and and stick them in the cake pops
- 7.Dip the cake pops in the chocolate
- 8.Dip the cake pops in the sprinkles
- 9.Leave them to dry



Easy Chocolate Brownie



BAKING



8



35 MINS



Starting guide

Cuisine:USA

Calories:140kcal

Carbs:18g

Skill:Medium

Fat:9g

Protein:2g

Ingredients

- 9 spoons flour
- 9 spoons sugar
- 4 spoons cocoa powder
- 2 eggs
- 7 spoons milk
- 7 spoons oil

Instructions

- 1.Measure the ingredients into a bowl and mix them until blended.
- 2.Preheat the oven to 180°C/Fan
- 3.Spoon the mixture in a small baking sheet what you ve already lined with baking paper
4. Level the surface with a spoon
- 5.Bake 10 minutes ,until it has a crusty top
- 6.Leave it to cool than cut it into squares



Chocolate Coconut Balls



NOBAKE



8



35 MINS



Starting guide

Cuisine:Sweden

Calories:180kcal

Carbs:31g

Skill:Easy

Fat:4g

Protein:2g

Ingredients

Instructions

- 500g ground biscuit
- 100g soft butter
- 100g icing sugar
- 2 spoons cocoa powder
- 200 milk
- 1 tspoon rum
flavour(optional)

- 1.Place the ingredients into a mixing bowl and mix them.
2. Take a small amount of the mixture and roll into a ball
- 3.Roll the balls in the coconut flake
- 4.Place the balls in the fridge for 30 minutes



Gingerbread



BAKING



10-14



90 MINS



Starting guide

Cuisine:Germany

Calories:160kcal

Carbs:27g

Skill:Easy

Fat:5g

Protein:2g

Ingredients

- 450g flour
- 200g icing sugar
- 2 teaspoons baking soda
- 1teaspoon gingerbread spice
- 3 eggs
- 50g soft butter
- 200g honey
- vanilla sugar or vanilla extract
- 120g icing sugar
- 1 egg white

Instructions

- 1.Mix all the ingredients in a mixing bowl
- 2.Wrap the dough in kitchen foil and leave to chill for 1 night
- 3.Roll the dough out to 2 mm on a lightly floured surface
- 4.Use cutters and cut out the shapes
- 5.Line the baking sheet whit baking paper
- 6.Place the shapes on the baking sheet
- 7.Brush the eggwash over the shapes
- 8.Bake the shapes in a pre-heated oven for 7-10 minutes on 175C
- 9.Leave them to cool and decorate them with the icing



Santas Chocolate Chip Cookie



BAKING



10-14



90 MINS



Starting guide

Cuisine:Germany

Calories:160kcal

Carbs:27g

Skill:Easy

Fat:5g

Protein:2g

Ingredients

- 200g flour
- 150g sugar(brown and white)
- 150g soft butter
- 1 t.spoon baking powder
- 2 eggs
- chocolate chip
- vanilla sugar or vanilla extract
- mini smarties

Instructions

- 1.Cream the butter,sugar, vanilla sugar together
- 2.Add the eggs and mix them
- 3.Add the dry ingredients and mix them well
- 4.*Stir the chocolate chips in
- 5.Pre-heat the oven to 190C
- 6.Line the baking sheet with baking paper
- 7.Use spoones to make small balls of the mixture
- 8.Place the balls on the baking sheet
- 9.Press some mini smarties in the balls
- 10.Leave them to cool



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