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EGGNOG COFFEE CREAMER

INGREDIENTS

- 1 cup sweetened condensed milk
- 1 cup heavy cream
- ¼ cup half-and-half
- 1 tsp. vanilla
- ½ tsp. rum extract
- ½ tsp. grated fresh nutmeg
- Dash ground cinnamon

DIRECTIONS

Start to Finish: 10 minutes

In a large glass measuring cup stir together all ingredients.

Cover and store in the refrigerator up to 3 days.

Makes 24 servings



CHRISTMAS CRANBERRY BREAD

INGREDIENTS

- 3½ cups all-purpose flour
- 2 cups sugar
- 2 Tbsp. lemon zest
- 4½ tsp. baking powder
- 1 tsp. salt
- 1 tsp. ground cinnamon
- Dash grated fresh nutmeg
- 4 eggs
- 1 cup vegetable oil
- ½ cup milk
- 1 Tbsp. pure maple syrup
- 2 cups fresh or frozen cranberries, halved
- 1 cup chopped walnuts

DIRECTIONS

Prep: 30 minutes Bake: 1 hour Stand: Overnight

1. Preheat oven to 350°F. Grease the bottom and 1/2 inch up the sides of two 9×5-inch or 8×4-inch loaf pans. In a very large bowl stir together the flour, sugar, lemon zest, baking powder, salt, cinnamon, and nutmeg. In a medium bowl lightly beat the eggs. Whisk in oil, milk, and maple syrup. Add to flour mixture; stir to combine (batter will be stiff). Stir in cranberries and walnuts. Divide batter between prepared loaf pans; spread evenly.

2. Bake about 60 minutes or until a toothpick inserted in the centers comes out clean. Let stand in pans on a wire rack 10 minutes. Remove loaves from pans. Cool completely on wire rack. Wrap loaves in foil or plastic wrap and store overnight before slicing.

Makes 24 servings (2 loaves)



EGGS BENEDICT WITH TARRAGON BÉARNAISE SAUCE

INGREDIENTS

- 1 Tbsp. butter
- 1 12- to 13-oz. pkg. sourdough English muffins, cut in 1-inch cubes
- 3 6-oz. pkg. Canadian-style bacon, chopped
- 10 eggs
- 2 cups heavy cream
- ½ tsp. garlic powder
- ½ tsp. paprika
- ¼ tsp. salt
- ¼ tsp. black pepper
- 1 recipe Tarragon Béarnaise Sauce, opposite

DIRECTIONS

Prep: 25 minutes Chill: Overnight Bake: 50 minutes

1. Grease a 3-qt. rectangular baking dish with the butter. Toss together English muffin cubes and Canadian-style bacon in dish; spread evenly. In a large bowl lightly beat eggs. Whisk in cream, garlic powder, paprika, salt, and pepper. Evenly pour egg mixture over mixture in dish. Cover and refrigerate overnight.
2. Let casserole stand at room temperature 30 minutes. Preheat oven to 325°F. Bake, uncovered, about 50 minutes or until puffed and set. Let stand 10 minutes before serving.
3. While casserole bakes, prepare Tarragon Béarnaise Sauce. Ladle sauce over individual servings.

Makes 12 servings



SIMPLE BAKED OATS WITH POMEGRANATE SEEDS

INGREDIENTS

- 1 Tbsp. butter
- 5 cups rolled oats
- 2 cups packed brown sugar
- 4 tsp. baking powder
- 2 tsp. salt
- 4 eggs
- 2 cups heavy cream
- 1 cup unsalted butter, melted
- 1 Tbsp. pure maple syrup
- 1 tsp. honey
- 1 cup pomegranate seeds

DIRECTIONS

Prep: 15 minutes Bake: 45 minutes

1. Preheat oven to 350°F. Grease a 3-qt. baking dish with the 1 Tbsp. butter. In a very large bowl combine oats, brown sugar, baking powder, and salt. In another bowl lightly beat eggs. Whisk in cream, melted butter, maple syrup, and honey. Add to oat mixture and stir to combine. Spoon into the prepared baking dish.
2. Bake, uncovered, 45 to 50 minutes or until golden brown and a toothpick inserted near the center comes out clean. Sprinkle with pomegranate seeds.

Makes 12 servings



TARRAGON BÉARNAISE SAUCE

DIRECTIONS

In a small saucepan combine 1 cup dry white wine; 1/4 cup white wine vinegar; 2 green onions, white parts only, finely chopped; and 1 Tbsp. cracked black pepper. Bring just to boiling. Reduce heat and simmer, uncovered, until reduced to about 1/4 cup liquid (about 20 minutes). Strain through a fine-mesh sieve into a bowl. Place 3 egg yolks and a dash of salt in the top of a double boiler. Whisk in vinegar mixture. Place over gently boiling water (upper pan should not touch water). With an immersion blender constantly running, gradually add 11/4 cups melted butter to yolk mixture while blending. Continue blending until mixture becomes thick and an instant-read thermometer inserted in sauce registers 160°F. Immediately remove from heat. Stir in 1 to 2 Tbsp. chopped tarragon leaves.



OVERNIGHT CHRISTMAS MORNING FRENCH TOAST

INGREDIENTS

- 1 Tbsp. butter, softened
- 1 16-oz. loaf Italian bread, sliced 1 inch thick
- 10 eggs
- 2 cups heavy cream
- 1 cup milk
- 1/2 cup granulated sugar
- 2 tsp. vanilla
- 1 stick (1/2 cup) cold butter
- 1 cup packed brown sugar
- 1 cup pecan halves
- 1/2 cup all-purpose flour
- Dash salt
- Maple syrup (optional)

DIRECTIONS

Prep: 20 minutes Chill: Overnight Bake: 50 minutes

1. Grease a 3-qt. rectangular baking dish with the 1 Tbsp. butter. Arrange slices of bread in baking dish in two rows with slices overlapping. In a large bowl lightly beat eggs. Whisk in cream, milk, granulated sugar, and vanilla. Evenly pour over bread in dish. Cover and refrigerate overnight.
2. Let casserole stand at room temperature 30 minutes. Preheat oven to 350°F. Grate the stick of cold butter into a medium bowl. Add brown sugar, pecans, flour, and salt. Mix until blended and crumbly. Crumble mixture over bread in dish.
3. Place baking dish in oven. Place a foil-lined baking sheet on the rack below the dish. Bake, uncovered, about 50 minutes or until puffed, browned, and inside is set but soft. Cool slightly. If desired, serve warm with maple syrup.

Makes 12 servings



POTATO GRATIN MINI STACKS

INGREDIENTS

- Nonstick cooking spray
- 2 Tbsp. butter
- 2 Tbsp. minced garlic
- ½ cup heavy cream
- ¾ tsp. grated fresh nutmeg
- ½ tsp. salt
- ½ tsp. black pepper
- 2 lb. small- to medium-size russet potatoes
- 1 cup shredded sharp white cheddar cheese
- 1 Tbsp. snipped fresh chives

DIRECTIONS

Prep: 30 minutes Bake: 40 minutes

1. Preheat oven to 375°F. Coat twelve 2½-inch muffin cups with cooking spray. In a small saucepan melt butter over medium heat. Add garlic and cook until tender. Stir in cream, nutmeg, salt, and pepper. Remove from heat.
2. Peel potatoes and very thinly slice with a mandoline or sharp chef's knife. Place in a large bowl. Add cream mixture, tossing to coat.
3. Stack the potato slices in the prepared cups. Spoon any remaining cream mixture in bowl over potato stacks. Cover pan with foil.
4. Bake 30 minutes. Remove pan from oven and remove foil. Top stacks with cheese. Bake, uncovered, 10 to 15 minutes more or until cheese is golden brown and potatoes are fork-tender. Let stand 10 minutes before serving. Sprinkle with snipped chives.

Makes 12 servings



BUTTERMILK BLUEBERRY PUFF

INGREDIENTS

- 1 Tbsp. unsalted butter, softened
- 5 to 6 large croissants, cubed (10 to 12 cups)
- 3 cups fresh blueberries
- ½ cup unsalted butter, softened
- ½ cup sugar
- 3 eggs
- 1 cup heavy cream
- ½ cup buttermilk
- 1 Tbsp. vanilla
- 1 tsp. salt
- 1 Tbsp. coarse sugar for topping

DIRECTIONS

Prep: 15 minutes Bake: 30 minutes

1. Preheat oven to 375°F. Grease a 3-qt. baking dish with the 1 Tbsp. butter. Spread croissant cubes evenly in baking dish. Top with blueberries.
2. In a large bowl beat the ½ cup butter and ½ cup sugar with a mixer on medium until creamy. Beat in the eggs, one at a time, until combined. Beat in cream, buttermilk, vanilla, and salt (mixture may appear curdled). Pour over croissants and berries in the baking dish. Sprinkle with the coarse sugar.
3. Bake about 30 minutes or until a knife inserted near the center comes out clean.

Makes 12 servings



GARLIC CHEESE GRITS

INGREDIENTS

- 1 Tbsp. butter
- 7 cups water
- 3 cups quick-cooking grits
- 1 tsp. salt
- 1 lb. Velveeta cheese product, cubed
- 6 oz. Gruyère or Swiss cheese, shredded (1½ cups)
- 1 Tbsp. garlic powder
- ½ cup heavy cream
- Paprika

DIRECTIONS

Prep: 15 minutes Bake: 30 minutes

1. Preheat oven to 350°F. Grease a 3-qt. baking dish with the butter. In a 4- to 5-qt. pot bring the water to boiling. Add grits and salt, stirring constantly. Reduce heat. Cook and stir 2 minutes or until thickened. Stir in cheeses and garlic powder, stirring until cheeses melt. Gradually stir in cream. Pour into the prepared baking dish.

2. Bake, uncovered, 20 minutes. Sprinkle lightly with paprika. Serve warm.

Makes 12 servings



BRULÉE GRAPEFRUIT HALVES

INGREDIENTS

- 5 pink grapefruit, chilled
- ½ cup coarse granulated sugar or granulated sugar
- 1 tsp. pink Himalayan salt or coarse salt

DIRECTIONS

Start to Finish: 25 minutes

Cut each grapefruit in half. Remove any seeds. Cut between each segment and the membranes and the peel to loosen segments. Sprinkle sugar over grapefruit halves. Using a handheld kitchen torch,* brown the sugar on each half. Just before serving, sprinkle with salt.

*To broil: If you don't have a kitchen torch, you can broil the grapefruit halves. Preheat broiler. Place grapefruit halves in a shallow baking pan. Sprinkle with sugar. Broil 4 inches from the heat about 4 minutes or until sugar is melted and lightly browned.

Makes 10 servings



ORANGE ZEST SCONES

INGREDIENTS

- 2 cups all-purpose flour
- 1½ tsp. baking powder
- ½ tsp. baking soda
- ½ tsp. salt
- 1 egg
- ¾ cup sour cream
- ½ cup sugar
- 1 tsp. orange zest
- ¾ cup unsalted butter, cut into squares and frozen
- 1 recipe Maple-Orange Glaze

DIRECTIONS

Prep: 20 minutes Bake: 13 minutes

1. Preheat oven to 400°F. Line a baking sheet with parchment paper. In a large bowl stir together the flour, baking powder, baking soda, and salt. In a small bowl lightly beat the egg. Whisk in sour cream. In another bowl combine sugar and orange zest. Using the back of a spoon, work zest into sugar until well combined; stir into flour mixture. Add butter to flour mixture; using your fingers or a pastry blender, blend in butter until mixture is pebblelike. Stir in sour cream mixture until dough starts to come together and forms a ball. Divide dough in half.

2. Place one dough portion on a lightly floured surface and press into a 6-inch circle. (It should be about ¾ to 1 inch thick.) Cut circle into six triangles. Arrange triangles 1 inch apart on the prepared baking sheet. Repeat with second dough portion.

3. Bake 13 to 15 minutes or until golden. Cool on baking sheet 5 minutes. Transfer scones to a wire rack. While scones cool, make Maple-Orange Glaze. Spoon the glaze over scones.

Makes 12 scones

MAPLE ORANGE GLAZE: In a bowl stir together 13/4 cups powdered sugar and 1 tsp. orange zest. Stir in 3 Tbsp. melted butter, 3 Tbsp. orange juice, 1 tsp. vanilla, and 1/2 tsp. pure maple syrup until smooth.