



# DISNEY CHRISTMAS RECIPES

MAKE MAGIC IN YOUR KITCHEN THIS HOLIDAY SEASON



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# RED VELVET MINI BUNDT CAKE

Prep Time: 15 minutes | Cook Time: 25 minutes | Additional Time: 1 hour

## Ingredients

- 2 ½ cups flour
- 1 ½ teaspoons baking soda
- 1 tablespoon white vinegar
- 8 ounces cream cheese, softened
- ½ cup butter, softened
- 2 teaspoons vanilla extract
- 1 ½ pounds confectioners' sugar, or to taste
- 1 teaspoon salt
- 1 teaspoon vanilla extract
- 1 cup buttermilk
- 2 (1 ounce) bottles red food coloring
- 2 tablespoons unsweetened cocoa powder
- ½ cup butter
- 1 ½ cups white sugar
- 2 large eggs
- green & red icing
- holiday candy sprinkles

## Instructions

1. Preheat oven to 350 degrees F (175 degrees C).
2. Grease and flour 2 9-inch cake pans.
3. Pour the red food coloring into a small bowl, and mix with cocoa powder to make a paste.



# RED VELVET MINI BUNDT CAKE

## **Instructions, cont.**

4. In a large bowl, add 1/2 cup of butter, the sugar, and eggs and beat with an electric mixer until smooth and thoroughly combined
5. Mix in the 1 teaspoon of vanilla extract, red color mixture and salt
6. Gradually mix in the buttermilk, alternating with flour, until the batter is smooth.
7. Mix the baking soda and vinegar in a small bowl, and stir into the batter.
8. Pour the batter into the prepared cake pans.
9. Bake until a toothpick inserted in the center of a cake comes out clean, 25 to 35 minutes.
10. Remove from oven, and cool in pans for 10 minutes before removing cakes to finish cooling on racks.
11. In a bowl, mash cream cheese with 1/2 cup softened butter and 2 teaspoons of vanilla extract until smooth and creamy
12. Stir in the confectioners' sugar, about half a cup at a time, until the frosting is thick and spreadable.
13. Sprinkle holiday sprinkle candies on the top before the icing hardens
14. Use a leaf attachment to pipe two leaves on the top and add the red berries to make a Mickey head!



# MICKEY CHOCOLATE CHIP COOKIES

Prep Time: 25 minutes | Cook Time: 15 minutes | Additional Time: 5 minutes

Servings: 8 cookies

## Cookie Ingredients

- 1 cup butter, at room temperature
- 3 cups all-purpose flour
- 1/2 cup granulated sugar
- 1 cup brown sugar, packed
- 3 teaspoons baking powder
- 1/8 teaspoon salt
- 2 eggs
- 1 cup semisweet chocolate chips

## Toppings

- 5 ounces dark chocolate, chopped
- 1/2 cup chopped pecans
- 1/2 cup dried cranberries

## Instructions

1. Preheat oven to 375°F.
2. Line two baking sheets with parchment paper or silicone baking mats and set aside.
3. Cut butter into sixteen small cubes and place in bowl of electric mixer fitted with paddle attachment.
4. Add flour, granulated sugar, brown sugar, baking powder, salt, and eggs; mix at low speed for 1 minute. Increase speed to medium and beat for 2 minutes, until soft dough forms.



# MICKEY CHOCOLATE CHIP COOKIES

## **Instructions, cont.**

5. Add chocolate chips and mix on low speed until evenly distributed through dough.
6. Roll 8 balls of dough, each measuring  $\frac{1}{3}$  cup for Mickey's head.
7. Roll 16 balls of dough, each measuring  $1\frac{1}{2}$  tablespoons for Mickey's ears.
8. Slightly flatten each ball of dough with hands.
9. Place 4 heads on each baking sheet. Place 2 ears on top of each head to form Mickey's head and ears. The ears should be  $\frac{1}{4}$  inch from the head.
10. Bake one sheet at a time for 17 minutes, until edges of cookie begin to brown.
11. Cool on baking sheet for 5 minutes, then cool completely on wire racks before decorating.

## **Decorating**

1. Melt dark chocolate in glass bowl in microwave on 50% power, for 30 seconds, then stir. Repeat until chocolate is melted.
2. Transfer chocolate to piping bag fitted with small round tip.
3. Pipe diagonal lines on each cookie and top with dried cranberries and pecans.
4. Allow chocolate to set before eating.



# MOLASSES CRACKLE COOKIES

Prep Time: 15 minutes | Cook Time: 25 minutes | Additional Time: 1hr

## Ingredients

- 1 cup canola oil
- 2 1/4 cups granulated sugar; divided
- 1/3 cup molasses
- 1 egg
- 3 cups all-purpose flour
- 1 tablespoon baking soda
- 1 tablespoon ground ginger
- 1 1/2 teaspoons ground cinnamon
- 1/2 teaspoon ground clove

## Instructions

1. Preheat oven to 350°F.
2. Line 2 baking sheets with parchment paper.
3. Cream together canola oil and 1 3/4 cups sugar in large bowl.
4. Add in molasses and egg, mix until blended.
5. Combine flour, baking soda, ginger, cinnamon and clove in medium bowl.
6. Add dry ingredients to molasses mixture and mix until combined.
7. Add remaining 1/2 cup sugar in small bowl. Use a small ice cream scoop or with hand form 2-inch balls, roll in sugar.
8. Place on baking sheets at least 2 inches apart.
9. Bake 10 to 12 minutes, until golden brown.



# PEPPERMINT PINWHEEL COOKIES

Prep Time: 25 minutes | Cook Time: 5 minutes | Additional Time: 8 hours  
Servings: 72 cookies

## Ingredients

- 4 cups all-purpose flour
- 1 teaspoon baking powder
- ¼ teaspoon baking soda
- 1 teaspoon salt
- 1 ⅓ cups butter
- peppermint extract
- 1 ½ teaspoons vanilla extract
- 1 drop red food coloring, or as needed
- 2 eggs, beaten
- 1 cup packed brown sugar
- ⅔ cup white sugar
- holiday colored jimmies

## Instructions

1. Sift the flour, baking powder, baking soda, and salt together into a bowl. Resift again into another bowl.
2. Beat the butter with the brown and white sugars in a mixing bowl until light and fluffy.
3. Beat in the eggs and vanilla until smooth.
4. Gradually stir in the flour mixture until evenly blended. Gather the dough into a ball, and divide into two equal parts.



# PEPPERMINT PINWHEEL COOKIES

## **Instructions, cont.**

5. Place one half in a second bowl. Add red food coloring to the dough in one bowl, and 1 teaspoon peppermint extract to the dough in the other bowl.
6. Use a fork or wooden spoon to blend the food coloring into the dough until evenly blended. Add additional drops of food coloring to make the desired shade.
7. Roll out the red dough to 1/4 inch thickness. Roll out the white dough to 1/4 inch thickness, and place on top of the red dough.
8. Beginning on one edge, roll the doughs to make a log so the two colors spiral inside each other.
9. Wrap the log in waxed paper, then in a cotton towel, and refrigerate at least 8 hours.
10. Preheat oven to 400 degrees F. Lightly grease 2 baking sheets.
11. Unwrap the dough log, and place on a clean, lightly floured surface.
12. Roll the log in Christmas colored jimmie candies.
13. Slice the log into rounds 1/8 inch thick, and place on prepared baking sheets.
14. Bake in preheated oven until set, 5 to 6 minutes. Watch carefully to prevent edges from browning. Remove from oven, and cool on racks.



# SHORTBREAD MICKEY COOKIES

Prep Time: 25 minutes | Cook Time: 15-17 minutes | Additional Time: 45 minutes  
Servings: 12-15 large cookies

## Ingredients

- 2 cups butter, softened
- 2 1/2 cups powdered sugar
- 2 egg whites
- 20 oz. white melting chocolate
- 1 teaspoon vanilla
- Zest of one orange
- 5 cups all-purpose flour

## Instructions

1. Cream butter and powdered sugar in bowl of electric mixer with paddle attachment until fluffy. Add egg whites, vanilla extract, and orange zest and mix on medium speed until egg whites are incorporated.
2. Add flour, one cup at a time, until just mixed.
3. Shape into a ball and flatten into a disk. Wrap in plastic wrap and refrigerate for 2 hours.
4. Preheat oven to 350°F. Line two baking sheets with parchment paper or silicone baking mats and set aside.
5. Roll dough on floured surface into a 1/2-inch thick rectangle.

A close-up photograph of a person's hands holding a large, Mickey Mouse-shaped shortbread cookie. The cookie is light golden-brown and has a thick layer of white icing spread over its entire surface. The hands are positioned to frame the cookie, with the fingers visible on the sides. The background is a solid dark blue.

# SHORTBREAD MICKEY COOKIES

## **Instructions, cont.**

6. Cut into twelve Mickey Mouse-shaped cookies using a cookie cutter that is 3.7 inches tall and 3.95 inches wide.
7. Place 6 cookies on each prepared baking sheet. Chill in freezer for 10-15 minutes.
8. Bake for 17-20 minutes, until edges of cookies begin to brown.
9. Cool on wire racks for 30 minutes.