Cinnamon Vanilla Glazed Walnuts

These slightly spicy, sweet nuts are a terrific holiday snack or a topping for salads or vegetables such as carrots, winter squash or sweet potatoes. Photo credit: Katie Goodman from Good Life Eats.

Prep Time: 5 minutes
Cook Time: 1 hour

1/4 cup sugar
1 1/2 teaspoons McCormick® Cinnamon, Ground
1/8 teaspoon McCormick® Red Pepper, Ground
1/4 teaspoon salt
1 egg white
1 tablespoon McCormick® Pure Vanilla Extract
2 cups walnut halves

1. Preheat oven to 250°F. Mix sugar, cinnamon, red pepper and salt in small bowl. Set aside.
2. Beat egg white and vanilla in medium bowl until foamy. Add walnuts; toss to coat. Add spice mixture; toss to coat nuts evenly. Spread nuts in single layer on greased baking sheet.
3. Bake 1 hour, stirring nuts after 30 minutes. Cool slightly and break apart. Cool completely and store in airtight container up to 2 weeks.

Makes 10 servings.

Nutritional Information Per Serving: 178 Calories, Total Fat 16g, 0mg Cholesterol, 65mg Sodium, 8g Carbohydrates, 2g Fiber, 4g Protein
Pumpkin Pie Spiced Pecans

Use pecans or walnuts for these lightly sweetened spiced nuts. Serve at a holiday party for guests to nibble on. It's also great for gift-giving. Place in cellophane bags and tie with a holiday ribbon.

Prep Time: 10 minutes
Cook Time: 1 hour

1/3 cup sugar
2 teaspoons McCormick® Pumpkin Pie Spice
1/4 teaspoon salt
1 egg white
1 tablespoon McCormick® Pure Vanilla Extract
3 cups pecan halves

1. Preheat oven to 250°F. Mix sugar, pumpkin pie spice and salt in small bowl. Beat egg white and vanilla in large bowl until foamy. Add pecans; toss to coat well. Add spice mixture; toss to coat pecans evenly.

2. Spread pecans in single layer on lightly greased baking sheet.


Makes 12 servings.

Nutritional Information Per Serving: 210 Calories, Total Fat 18g, 2g Saturated Fat, 0mg Cholesterol, 54mg Sodium, 9g Carbohydrates, 2g Fiber, 3g Protein
Cranberry Rum Brie

Warm Brie cheese topped with spiced cranberry sauce and pecans will delight your holiday guests with its flavor and festive appearance.

Prep Time: 10 minutes
Cook Time: 7 minutes

1/2 cup canned whole berry cranberry sauce
1 tablespoon brown sugar
1/2 teaspoon McCormick® Rum Extract
1/8 teaspoon McCormick® Nutmeg, Ground
1 round (8 ounces) Brie cheese, at room temperature
2 tablespoons chopped pecans
Assorted crackers and French bread slices

1. Preheat oven to 450°F. Mix cranberry sauce, sugar, rum flavor and nutmeg.
2. Peel off top rind of Brie, leaving 1/4-inch edge. (Leave sides and bottom of Brie intact). Place in pie plate or ovenproof dish. Top with cranberry mixture. Sprinkle with pecans.
3. Bake 5 to 7 minutes or until cheese softens. Place Brie on serving plate. Serve with crackers and French bread slices.

Makes 10 servings.

Nutritional Information Per Serving: 142 Calories, Total Fat 9g, 28mg Cholesterol, 186mg Sodium, 9g Carbohydrates, 0g Fiber, 6g Protein
**Baked Brie Bowl**

Creamy baked Brie and this spice blend are a robust flavor combination that is sure to please. It makes a spectacular appetizer at any occasion.

Prep Time: 15 minutes  
Cook Time: 25 minutes

1 1/2 teaspoons McCormick® Chili Powder  
1/2 teaspoon McCormick® Garlic Powder  
1/2 teaspoon McCormick® Mustard, Ground  
1/2 teaspoon sugar  
1 loaf round sourdough bread, (about 1 pound)  
1 tablespoon butter, softened  
1 round (8 ounces) Brie cheese

1. Preheat oven to 350°F. Mix spices and sugar in small bowl. Set aside. Place bread on baking sheet. Cut circle in top of bread and remove bread center to make room for the Brie.

2. Spread butter on bread. Sprinkle with 2 teaspoons of the spice mixture. With knife, make 2-inch cuts at 1-inch intervals around edge of bread. Remove rind from Brie and place in bread. Sprinkle Brie with remaining spice mixture. Replace top of bread.

3. Bake 20 to 30 minutes. To serve, remove bread top and break into bite size pieces. Dip bread pieces in hot Brie.

Makes 8 servings.

**Nutritional Information Per Serving:** 263 Calories, Total Fat 11g, 32mg Cholesterol, 545mg Sodium, 30g Carbohydrates, 2g Fiber, 11g Protein
Slow Cooker Peppermint Hot Chocolate

Prepare this cold-weather-favorite to help party guests warm up: rich, creamy hot chocolate made right in the slow cooker. Created with just five ingredients, you can let this indulgent treat simmer in the crock, while you mingle. Add a refreshing hint of mint with McCormick® pure peppermint extract and ladle into mugs. Top with marshmallows or whipped cream.

Prep Time: 5 minutes  
Cook Time: 1 hour 10 minute

1/2 gallon (8 cups) whole milk  
1 can (14 ounces) sweetened condensed milk  
1 package (12 ounces) dark chocolate chips  
1/2 teaspoon McCormick® Pure Peppermint Extract

1. Place all ingredients in slow cooker. Cover.  
2. Cook 60 to 70 minutes on HIGH or until chocolate is melted and mixture is heated through, stirring every 15 minutes. Reduce heat to WARM or LOW to serve.

Makes 10 servings.

Nutritional Information Per Serving: 450 Calories, Total Fat 22g, 13g Saturated Fat, 30mg Cholesterol, 125mg Sodium, 52g Carbohydrates, 2g Fiber, 11g Protein
**Eggnog Martini**

The distinctive flavor of eggnog in a martini – this creative cocktail will be a hit at your holiday party.

Prep Time: 5 minutes

4 ounces light cream
2 ounces white chocolate liqueur
1/4 teaspoon *McCormick® Nutmeg, Ground*
1/4 teaspoon *McCormick® Rum Extract*

1. Fill cocktail shaker two-thirds full with ice. Add cream, white chocolate liqueur, nutmeg and rum flavor; shake until well mixed and chilled.

2. Strain into a martini glass. Serve immediately.

Makes 1 serving.

**Nutritional Information Per Serving:** This product has no significant nutritional value.
Peppermint Martini

This festive martini unites the crisp bite of peppermint with the smooth sweetness of white chocolate liqueur.

Prep Time: 5 minutes

Crushed peppermint candies
4 ounces white chocolate liqueur
2 ounces half-and-half
2 ounces vanilla vodka
1/4 teaspoon McCormick® Pure Peppermint Extract

1. Dip rim of martini glasses with crushed peppermint candies to lightly coat.
2. Fill cocktail shaker two-thirds full with ice. Add white chocolate liqueur, half-and-half, vanilla vodka and peppermint extract; shake until well mixed and chilled. Strain into martini glasses. Serve immediately.

Makes 2 servings.

Nutritional Information Per Serving: This product has no significant nutritional value.
**Maple Amaretto Sour**

Give the traditional Amaretto Sour – amaretto, simple syrup and lemon juice – the fall treatment, with the real flavor of McCormick® Maple Extract.

**Prep Time:** 2 minutes

1/4 cup amaretto  
2 tablespoons lemon juice  
1 tablespoon simple syrup  
3/4 teaspoon *McCormick® Maple Extract*

1. Fill cocktail shaker two-thirds full with ice. Add all ingredients; shake until well mixed and chilled.

2. Strain into a martini glass. Serve immediately.

Makes 1 serving.

**Test Kitchen Tip**  
Use store-bought amaretto or prepare your own Homemade Amaretto

**Nutritional Information Per Serving:** This product has no significant nutritional value.
Eggnog Thumbprint Cookies

These thumbprint cookies with a creamy eggnog-flavored filling will get you into the holiday spirit.

Prep Time: 40 minutes  
Cook Time: 10 minutes

1 1/2 cups flour  
1/4 teaspoon McCormick® Nutmeg, Ground  
3/4 cup (1 1/2 sticks) butter, slightly softened  
1/2 cup granulated sugar  
1 whole egg plus 1 egg yolk  
1 teaspoon McCormick® Pure Vanilla Extract  
1 3/4 cups finely chopped walnuts, divided  
1 egg white, lightly beaten

Eggnog Filling

6 tablespoons butter, softened  
1 1/2 cups confectioners' sugar  
1 tablespoon milk  
1/4 teaspoon McCormick® Rum Extract  
1/8 teaspoon McCormick® Nutmeg, Ground

1. For the Cookies, mix flour and nutmeg in medium bowl. Set aside. Beat 3/4 cup butter and granulated sugar in large bowl with electric mixer on medium speed until light and fluffy. Add whole egg, egg yolk and vanilla; mix well. Gradually beat in flour mixture on low speed until well mixed. Stir in 1/2 cup of the nuts. Refrigerate 30 minutes or until dough is easy to handle.

2. Preheat oven to 375°F. Shape dough into 1-inch balls. Roll in egg white then in remaining nuts. Place about 1 inch apart on baking sheets. (Refrigerate remaining dough while baking each batch of cookies.)

3. Bake 10 minutes or until edges are lightly browned. Remove from oven. Immediately make an indentation in center of each cookie by gently pressing with back of small spoon. Cool on baking sheets 1 minute. Remove to wire racks; cool completely.

4. For the Eggnog Filling, beat 6 tablespoons butter in medium bowl until softened. Gradually beat in confectioners' sugar until fluffy. Beat in milk, rum flavor and nutmeg. Pipe or spoon about 1/2 teaspoon filling into center of each cooled cookie. Sprinkle with additional nutmeg, if desired.

Makes 34 (1 cookie) servings.

Nutritional Information Per Serving: 150 Calories, Total Fat 10g, 28mg Cholesterol, 49mg Sodium, 13g Carbohydrates, 1g Fiber, 2g Protein
Fancy Christmas Cakes

Creating a beautiful and delicious mini-cake for your Holiday celebration has never been easier! These Fancy Christmas Cakes are as tasty as they are festive.

Cook Time: 30 minutes

Fancy Christmas Cakes
1 box white cake mix (can also use vanilla or a from-scratch recipe)
McCormick Vanilla Extract
1-ounce bottle McCormick® Red Food Color
1-ounce bottle McCormick® Green Food Color
2 bowls
1 spatula
(2) 9 x 13 baking pans
2 1/2 round cookie cutter
1 recipe buttercream (below)
16-ounce package Candyquick Chocolate (can also use your preferred chocolate, but may need to add shortening)
1 Sheet pan
Parchment paper
1 Cooling rack

Whipped Filling
1/2 cup (1 stick) butter, softened
1 teaspoon McCormick® Pure Vanilla Extract
16 ounces confectioners' sugar, sifted
2 tablespoons 2% or whole milk
pinch salt

1. Start out by prepare box cake mix according to directions. (You can also make a homemade white cake)
2. Separate the cake batter into two bowls. There are approximately 3 cups total of cake batter so put 1 1/2 cups into each bowl.
3. To the first bowl of cake batter add 1 tablespoon of red food coloring.
4. Once you have added the red food coloring and vanilla carefully mix until fully incorporated. Pour into a prepared lined, greased pan. Once the batter is in the pan, tap it one the counter to force air bubbles to the top.
5. Bake for 12-15 minutes. At 6 minutes remove pan and tap it on the counter to remove any air bubbles. When cake is done baking invert it onto a cooling rack.
6. While red cake is baking prepare green cake batter.
7. Add 1 tablespoon of green food coloring to remaining cake batter. Carefully mix until fully combined. If you have another 9×13 pan you can pour the batter into the pan. (Or you can use the pan the red cake is in, just be careful when cleaning it as it will be hot.)
8. Bake green cake for 12-15 minutes. At 6 minutes remove pan and tap it on the counter to remove any air bubbles. When cake is done baking invert it onto a cooling rack.
9. Chill cakes until ready to assemble.
11. Beat butter in bowl of stand mixer with whisk attachment on medium-high speed until light and fluffy. (about 3 minutes)
12. Add vanilla extract.
13. With mixer on low, slowly add in confectioners sugar, milk, and salt; frequently scrape sides and bottom of bowl.
14. Once incorporated, whip frosting for at least 3 minutes on medium high to high. (My mixer went for 7 minutes)
15. If frosting is too thick to spread, gradually beat in additional milk.
16. When ready to assemble place green cake on a flat surface covered with parchment paper.
17. Cover with thin layer of buttercream. Smooth out the frosting so that it is flat and even.
18. Place red cake on top of buttercream.
19. You may need to chill cakes more at this point. If they are too soft you will not get precision cuts with the cookie cutter.
20. Place a cookie cooling rack on a sheet pan lined with parchment paper. Prepare a second sheet pan and cover with parchment paper.
21. Press cookie cutter into the cake and then press all the way through. Repeat this seven more times so you have 8 total mini cakes.
22. Set mini cakes on the cooling rack.
23. Melt chocolate according to the directions on the package. Pour chocolate over mini cake then smooth out chocolate with an offset spatula. Once mini-cake is completely covered, put offset spatula under the cake and carefully lift it up and move it to other sheet pan covered with parchment paper.
24. Repeat until all the mini cakes are covered. You should only need one coat of chocolate
25. Cool mini cakes for about 30 minutes, or until chocolate is hard.
Holiday Painted Cookies

Make a quick and easy glaze for cookies by warming canned white frosting in the microwave. Then paint colorful designs on the cookie shapes using Flavor Paints – a fragrant mix of vanilla or lemon extract and food color.

Prep Time: 45 minutes
Cook Time: 10 minutes

2 1/3 cups flour
1 teaspoon baking soda
1 teaspoon McCormick® Cinnamon, Ground
1/4 teaspoon McCormick® Nutmeg, Ground
1/4 teaspoon salt
1 1/4 cups sugar
1 cup (2 sticks) butter, softened
1 egg
2 teaspoons McCormick® Pure Vanilla Extract
2 containers (16 each ounces) white frosting

1. Mix flour, baking soda, cinnamon, nutmeg and salt in medium bowl. Set aside. Beat sugar and butter in large bowl with electric mixer on medium speed until light and fluffy. Add egg and vanilla; mix well. Gradually stir in flour mixture on low speed until well mixed. Refrigerate 2 hours or until firm.

2. Preheat oven to 375°F. Roll dough on generously floured surface to 1/4-inch thickness. Cut out shapes with holiday cookie cutters. Place on ungreased baking sheets.

3. Bake 8 to 10 minutes or until lightly browned. Cool on baking sheets 1 minute. Remove to wire racks; cool completely.

4. Spoon 1 container of the frosting into medium microwavable bowl. Microwave on HIGH 20 to 30 seconds, stirring every 10 seconds. (Frosting should be a pourable consistency.) Dip tops of cookies into frosting. Microwave remaining container of frosting as needed. Place frosted cookies on wire rack set over foil-covered baking sheet. (The baking sheet will catch drips.) Let stand 10 minutes or until frosting is dried.

5. Prepare desired colors of Holiday Flavor Paints (see tip). Using small clean paint brushes, paint designs on cookies.

Makes 24 servings.

Nutritional Information Per Serving: 313 Calories, Total Fat 13g, 28mg Cholesterol, 220mg Sodium, 47g Carbohydrates, 0g Fiber, 2g Protein
Almond Gingerbread Cookies

Spread holiday cheer with a batch of these classic gingerbread cookies with a crunch of toasted almonds.

Prep Time: 20 minutes  
Cook Time: 10 minutes  

3 cups flour  
2 teaspoons McCormick® Ginger, Ground  
1 teaspoon McCormick® Cinnamon, Ground  
1 teaspoon baking soda  
1/4 teaspoon McCormick® Nutmeg, Ground  
1/4 teaspoon salt  
3/4 cup (1 1/2 sticks) butter, softened  
3/4 cup firmly packed brown sugar  
1/2 cup molasses  
1 egg  
1 teaspoon McCormick® Pure Vanilla Extract  
1 1/3 cups sliced almonds

1. Mix flour, ginger, cinnamon, baking soda, nutmeg and salt in large bowl. Beat butter and brown sugar in large bowl with electric mixer on medium speed until light and fluffy. Add molasses, egg and vanilla; beat well. Gradually beat in flour mixture on low speed until well mixed. Press dough into a thick flat disk. Wrap in plastic wrap. Refrigerate 4 hours or overnight.

2. Preheat oven to 350°F. Shape dough into 1-inch balls. Roll in sliced almonds, pressing almonds into dough. Place 2 inches apart on ungreased baking sheets.

3. Bake 8 to 10 minutes or until edges of cookies just begin to brown. Remove to wire racks; cool completely. Store cookies in airtight container up to 5 days.

Makes 30 servings.

Nutritional Information Per Serving: 151 Calories, Total Fat 7g, 19mg Cholesterol, 102mg Sodium, 20g Carbohydrates, 1g Fiber, 2g Protein
Peppermint One Bowl Brownies

A delicious and easy holiday spin on a classic and decadent one bowl brownies recipe filled with chocolate flavor and topped with delicious McCormick peppermint frosting.

Prep Time: 20 minutes  
Cook Time: 25 minutes  

For the Brownies:  
½ cup (1 stick) unsalted butter, melted then cooled  
¾ cup granulated sugar  
½ cup brown sugar, packed  
2 large eggs, room temperature  
1 tablespoon oil  
2 teaspoons McCormick® Pure Vanilla Extract  
¾ cup all-purpose flour  
½ cup cocoa powder  
½ teaspoon baking soda  
½ teaspoon salt

For the Peppermint Frosting:  
½ cup unsalted butter, room temperature  
½ cup cocoa powder  
2½ cups confectioner’s sugar  
1 teaspoon McCormick® Pure Vanilla Extract  
¼ teaspoon McCormick® Pure Peppermint Extract  
1 tablespoon milk  
Crushed peppermint for garnish

For the Brownies:  
1. Preheat oven to 350 degrees and prepare 8x8 sized baking pan with parchment paper and non-stick spray.  
2. In a medium sized bowl, add melted butter, granulated sugar and brown sugar and whisk together.  
3. Next add in eggs one at a time, mixing after each addition to incorporate.  
4. Mix in oil and vanilla extract.  
5. In intervals, slowly add in flour, cocoa powder, baking soda and salt until batter is well mixed, smooth and all ingredients are well incorporated.  
6. Add brownie batter to 8x8 sized baking pan.  
7. Bake for 25-30 minutes or until a toothpick inserted into the center comes out just barely clean. Don't overbake.  
8. Remove brownies and cool on cooling rack while you make the frosting.

For the Peppermint Frosting:  
1. Add butter to stand mixer and mix on medium speed until fluffy.  
2. Next slow down mixer to slowest speed and carefully add cocoa powder and powdered sugar to butter. Once it begins to mix in, speed the mixer up to medium speed and allow until everything is incorporated and fluffy.  
3. Then add in vanilla extract, peppermint extract and milk and mix until completely fluffy and well incorporated.
4. Spread frosting over brownies then sprinkle with crushed peppermint. Cut into squares and serve.
Holiday Cinnamon Snickerdoodles

Old-fashioned favorites like these Snickerdoodles will always have a place on the holiday dessert table.

Prep Time: 15 minutes
Cook Time: 8 minutes

2 3/4 cups Pillsbury BEST® All Purpose Flour
2 teaspoons McCormick® Cream of Tartar
1 teaspoon baking soda
3/4 teaspoon salt
1 3/4 cups sugar, divided
1 cup Crisco® Butter Flavor All-Vegetable Shortening Substitutions available
2 eggs
2 tablespoons milk
2 teaspoons McCormick® Pure Vanilla Extract
1 tablespoon McCormick® Cinnamon, Ground

1. Preheat oven to 400°F. Mix flour, cream of tartar, baking soda and salt in medium bowl. Set aside. Beat 1 1/2 cups of the sugar and shortening in large bowl with electric mixer on medium speed until light and fluffy. Add eggs, milk and vanilla; mix well. Gradually beat in flour mixture on low speed until well mixed.

2. Mix remaining 1/4 cup sugar and cinnamon. Shape dough into 1-inch balls. Roll in cinnamon sugar mixture to coat. Place 2 inches apart on ungreased baking sheets.

3. Bake 7 to 8 minutes or until lightly browned. Cool on baking sheets 2 minute. Remove to wire racks; cool completely.

Makes 36 servings.

Nutritional Information Per Serving: 126 Calories, Total Fat 6g, 10mg Cholesterol, 89mg Sodium, 17g Carbohydrates, 0g Fiber, 1g Protein