



CHRISTMAS
RECIPES

'TIS THE SEASON

These recipes are wholesome and traditional, using the warming, festive ingredients and spices of the season. The gingerbread recipes use Einkorn flour, an ancestral flour full of flavor and nutrition, made from wheat grown in a sustainable and nourishing way, as all wheat was grown once upon a time.

The panettone is fermented with sourdough starter, a natural levain used by our ancestors. If you can, use grass-fed butter and fresh farm eggs, as well as good quality whole milk in these recipes, and the resulting dessert will be even more wholesome and delicious.

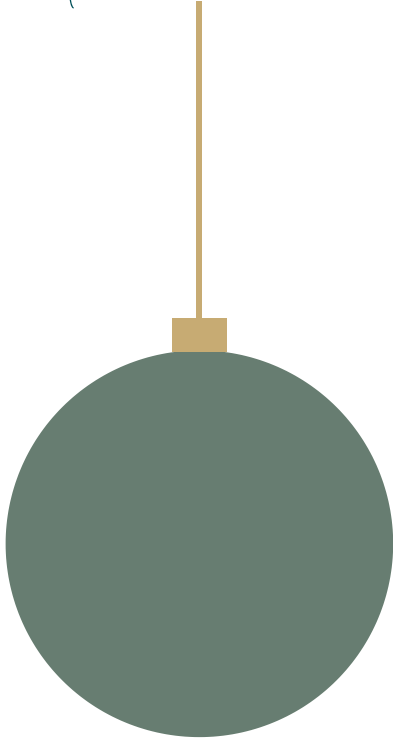
"But I am sure that I have always thought of Christmas time, when it has come round...as a good time; a kind, forgiving, charitable, pleasant time; the only time I know of, in the long calendar of the year, when men and women seem by one consent to open their shut-up hearts freely."

— Charles Dickens





Einkorn Gingerbread with Royal Icing



Cookies:

6 cups einkorn flour

1 teaspoon baking soda

1 1/2 teaspoons salt

1 cup butter, melted

1/2 cup coconut sugar

1/2 cup coconut brown sugar

(or 1 cup of coconut sugar, omitting the brown sugar)

1 cup molasses

1 teaspoon fresh grated ginger

1 Tablespoon ground ginger

1 teaspoon cinnamon

1/2 teaspoon ground cloves

2 eggs

Royal Icing:

1 egg white

Scant cup powdered sugar (200 grams)

1 teaspoon apple cider vinegar

(white vinegar can be used as well)

What to Do:

Add the flour, baking soda, and salt into a large bowl.

In a separate bowl, combine the butter, sugar, molasses, ginger, cinnamon, cloves and eggs. With a hand-held mixer, blend until all the ingredients are combined.

Fold the flour mixture into the wet batter.



Flatten the dough and wrap it in plastic wrap or parchment paper. Refrigerate for at least 30 minutes.



Preheat the oven to 350 degrees fahrenheit.

If you left the dough in the refrigerator for more than 30 minutes, let it sit out for 10-15 minutes. Place the dough on a well-floured surface and roll to about 1/2 inch thick for chewier cookies, and 1/4 inch thick for crispier. Cut the cookies as desired. Re-assemble each remaining dough into a ball, kneading for a few seconds to be sure it's combined, and repeat the roll/cut process until all the dough is used.

Line baking sheets with parchment paper and place each cookie on top.

Bake for 13 minutes, rotating the pan halfway through.



For the icing:

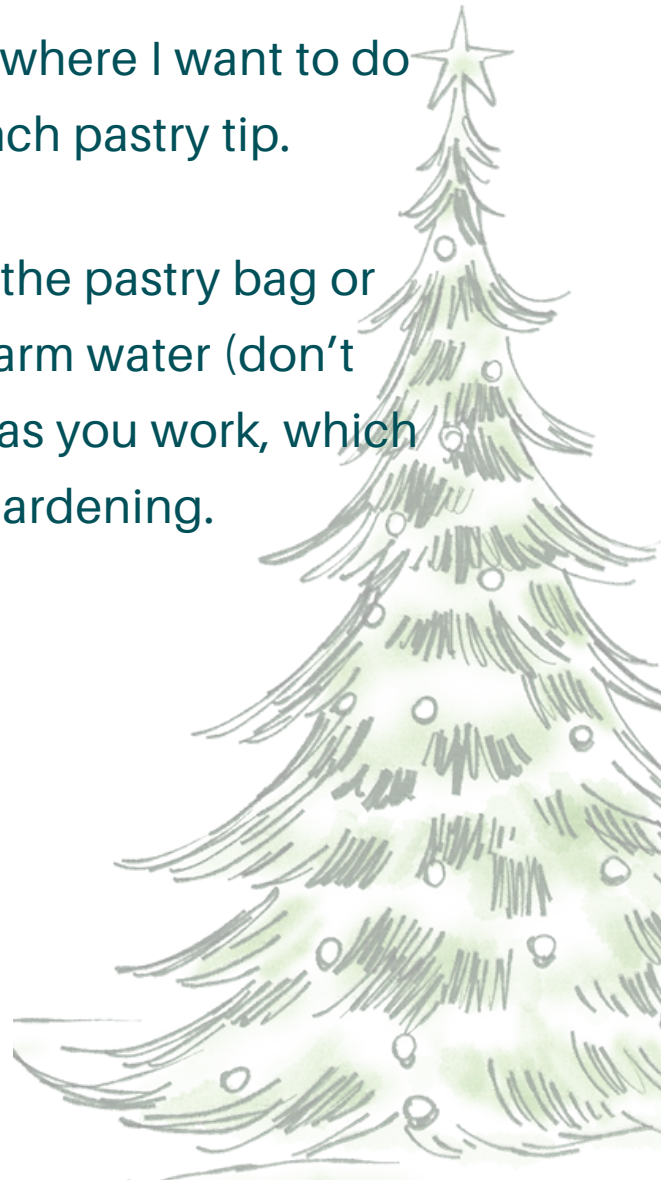
Let the cookies cool completely before icing.

Place all the ingredients in a small bowl and whisk together. Place the icing into a pastry bag, or cut a small corner of a ziploc bag and place the icing inside.


Ice the cookies as desired.

For the cookies pictured here, where I want to do finer detail, I use a 0.04 inch pastry tip.

A good tip with icing is to let the pastry bag or ziploc bag sit in a bowl of warm water (don't submerge the tip) periodically as you work, which keeps the icing from hardening.







“We are better
throughout the
year for having, in
spirit, become a
child again at
Christmastime.”

LAURA INGALLS WILDER

Gingerbread Bundt Cake

Ingredients

2 1/2 cups (300g) Einkorn

3 teaspoons ginger

1 1/2 teaspoons cinnamon

1 teaspoon nutmeg

1/2 teaspoon cloves

1/2 teaspoon allspice

1/2 teaspoon fine sea salt

1/4 teaspoon baking soda

1 teaspoon baking powder

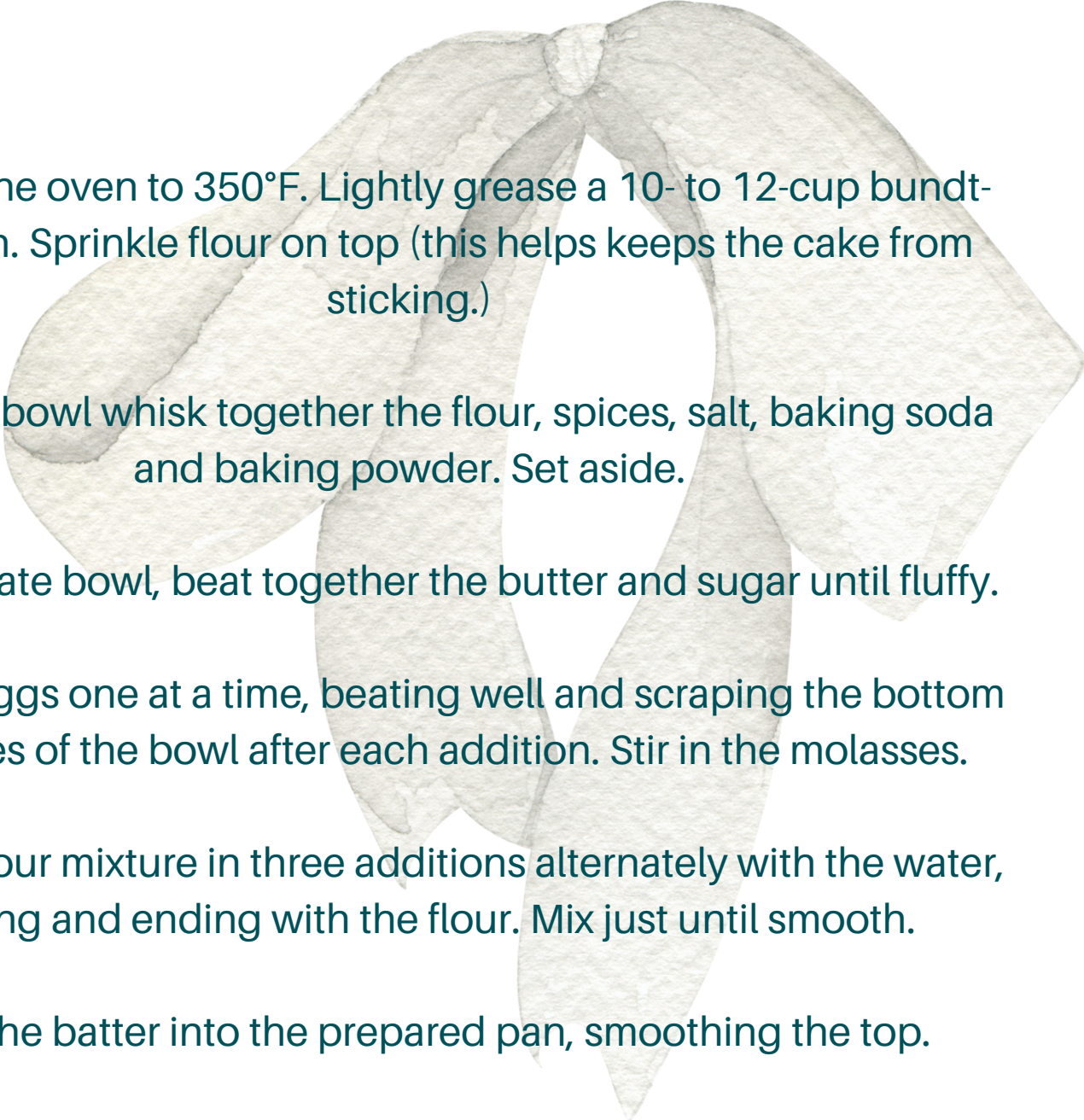
12 tablespoons (170g) unsalted butter, at room temperature

1 1/4 cups (250g) brown sugar (light or dark), packed

2 eggs, at room temperature

1/2 cup (170g) molasses

3/4 cup water



Preheat the oven to 350°F. Lightly grease a 10- to 12-cup bundt-style pan. Sprinkle flour on top (this helps keeps the cake from sticking.)

In a large bowl whisk together the flour, spices, salt, baking soda and baking powder. Set aside.

In a separate bowl, beat together the butter and sugar until fluffy.

Add the eggs one at a time, beating well and scraping the bottom and sides of the bowl after each addition. Stir in the molasses.

Add the flour mixture in three additions alternately with the water, starting and ending with the flour. Mix just until smooth.

Pour the batter into the prepared pan, smoothing the top.

Bake the cake for 55 to 65 minutes, or until a cake tester inserted into the center comes out clean.

While the cake is baking, make the glaze by stirring together the water, spice and sugar. Set aside.

Remove the cake from the oven, cool it in the pan for 10 minutes, then turn it out onto a rack.

Brush the cake with the glaze, and allow it to cool completely before serving.



Fresh
MOZZARELLA
Italian

Panettone

Some tips and items you'll need for this recipe:

Very fine sugar—Also known as caster sugar, this is very fine sugar that dissolves quickly and easily into the dough. You can buy caster sugar, or you can grind coarse sugar in a food processor until it is super fine (finer than table sugar).

Panettone molds—You could probably use a similar sized pot with some parchment paper inside, but if you're going to do all this work, I recommend purchasing panettone molds beforehand, because you don't want to find you used the wrong pot or it didn't form well at the end of this long process.

The molds are relatively inexpensive. I use smaller molds, making it easier to gift these cakes, with 4.3 W x 4.3 H molds that you can buy off Amazon.

Bamboo skewers or knitting needles—You'll need to hang the panettone upside down after baking to let them cool! These will help you to do that.



I recommend starting this process very early in the morning on day one, as it'll continue over 24 hours.

The warmth of your kitchen will impact how the preferment and dough rises. I leave each batch in a cold oven (turned OFF) with just the pilot light turned on. This assures a nice little warm climate for everything to rise and triple in volume.

I recommend using a measuring scale for this recipe especially, as cup sizes can vary.

Read all the directions before starting!

Step 1:

Preferment

20g white bread flour

(or some other strong flour with a high gluten content.

I use King Arthur Bread Flour.)

20g of sourdough starter

9g of water

Second Feeding

40g of white bread flour

40g of sourdough starter

17g of water

Third Feeding

80g of white bread flour

80g of sourdough starter

34g of water

Step 2:

First Dough

400g of white bread flour

170g of butter, softened

190g of Preferment (should be the entire batch after all feedings)

200g of egg yolk

150g of warm water (around 80 degrees)

175g of very fine sugar

Step 3:

Second Dough

100g of white bread flour

35g of very fine sugar

60g of egg yolks

60g of butter, softened

15g of honey

13g of salt

Seeds scraped out from 1/2 of a vanilla pod

Zest of 1/2 orange

Zest of 1/2 lemon

200g of raisins

To begin, start making the initial preferment. Mix the ingredients in a stand mixer fitted with a dough hook and stir for 7 minutes. Cover with saran wrap or beeswax wrap and allow to rise for 3 hours. The preferment should triple in size.

Add all of the ingredients for the second preferment into the stand mixer with the first preferment. Stirring for 7 minutes. Cover and let rise for 3 hours.

Add the ingredients for the third preferment to the preferment batch already made, again stirring for 7 minutes. Cover and let rise for 3 hours. Again, the dough should triple in size.

Now make the first batch of dough. Melt the sugar in the water over low heat, then add the flour and half of the egg yolks.

Combine in a stand mixer and mix until the dough is smooth, shiny, and elastic.

Add the entire preferment and the remaining egg yolks, mixing until combined. Finish by adding the butter about a tablespoon at a time. Cover and leave to rest for 12 hours.

In a stand mixer with the dough hook attachment, add the flour for the second dough to the first batch of dough, mixing for about 15 minutes. Add the sugar and egg yolks in three batches, allowing them to be absorbed before adding the next batch.

Add the honey, vanilla seeds, orange and lemon zests. Once combined, add the salt and mix for another 3 minutes.

Gradually add the soft butter about a tablespoon at a time and mix until smooth, shiny and elastic. Add the raisins to the dough. Allow to rest for one hour.

At this point, you can divide the dough into two pieces if using regular sized panettone molds, or into three pieces if using smaller ones (linked to above). Roll each piece of dough several times and place into the panettone mold. You want the dough to be no higher than halfway up the mold. Cover and leave to rise for 6 hours.

After 6 hours, preheat the oven to 340 degrees.

Bake until the inner part of the panettone reaches 202 degrees, approximately 30 to 35 minutes, but you'll want to insert a baking thermometer into the center periodically after about 20 minutes to check the internal temperature. That's more important than the time frame.

Remove panettone from the oven and insert a bamboo skewer or thin knitting needle through the side of each panettone, carefully pushing it through to the other side.

Arrange items that will allow you to sit either end of the skewer upon it, so that the panettone can hang, upside down (I use tall jars and pitchers.)

Let the panettone hang, upside down, to cool for 12 hours before serving.



*Wishing you and your family a very
Merry Christmas!
Buon Natale!*



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