



CANADIAN APARTMENT
PROPERTIES • REIT

Holiday Treats *Recipes*





EGGNOG CRÈME BRÛLÉE

BY PARTH DESHMUKH

Indulge in a holiday classic with a luxurious twist! This Eggnog Crème Brûlée combines the creamy richness of eggnog with a perfectly caramelized sugar crust. Elegant yet surprisingly simple, it's the ultimate dessert to impress your guests this festive season.



PREP TIME
10 MIN



COOK TIME
40 MIN



SERVINGS
~1 POUND OF BUTTER

Instructions

1. Whisk the egg yolks and sugar together until they're slightly pale.
2. Warm the eggnog in a saucepan until it's steaming.
3. Slowly pour the warm eggnog into the yolk mixture while whisking. Add vanilla, nutmeg and cinnamon.
4. Pour the custard into ramekins and then place them in a baking dish. Pour hot water into the dish until it reaches halfway up the sides.
5. Bake at 325°F for 40 minutes, until the centers are set but still have a gentle wobble.
6. Let them cool and then refrigerate for at least two hours.
7. Right before serving, sprinkle a thin layer of sugar on top and torch it until it forms a crisp, caramelized shell.

Notes:

- "Serve the dish chilled with the freshly caramelized top. It's simple, festive and really tasty. Just remember to keep one hidden for yourself. My friends wiped them out before I even grabbed a spoon hahaha".

Ingredients

- 2 cups eggnog
- 4 egg yolks
- ¼ cup sugar (plus extra for the topping)
- 1 teaspoon vanilla extract
- Pinch of nutmeg
- Pinch of cinnamon



HOMEMADE GINGERBREAD BUTTER

BY LIBBIE ARSENAULT

Spread the warmth of the holidays with this spiced, sweet butter that's perfect for toast, pancakes, or even as a dip. Quick to make and bursting with cozy flavours, this recipe is a delightful way to add holiday cheer to any meal.



PREP TIME
15 MIN



SERVINGS
4 RAMEKINS

Instructions

1. With an electric mixer, beat on slow, then medium speed the whipping cream. You will see it start to thicken and it will look like whipped cream after about 5 minutes. Keep beating the mixture at medium speed and add the sugar and spices.
2. As it is mixed, you will see the cloudy liquid (buttermilk) start to separate from the solid mass. The mass with continued mixing will start to turn yellowish. Once it reaches a buttercup colour, you can stop mixing.
3. It is very important that the solid mass - the butter - be rinsed in cold water and squeezed really well to remove any buttermilk left behind as this could cause your butter to become rancid.

Notes:

- This will yield approximately a pound of butter. It will last for about 2 weeks in the fridge, or up to a year in a tightly sealed container in the freezer.
- You can switch out the sugar and spice, and instead use minced garlic and onion powder for a homemade garlic butter spread!

Ingredients

- 1 liter of whipping cream (the higher the fat count, the bigger the yield)
- ½ cup brown sugar
- 1 teaspoon of cinnamon
- 1 teaspoon of nutmeg
- ¾ teaspoon of clove
- ¾ teaspoon of ginger



MANGOMISU (MANGO TIRAMISU)

BY ELENA DIACHENKO

Take your taste buds on a tropical holiday escape! This fruity twist on the Italian classic layers creamy mascarpone with sweet mango for a refreshing dessert that's light, luscious, and festive.



PREP TIME
30 MIN



SERVINGS
ABOUT 8 SLICES

Ingredients

- 600ml Woolworths Thickened Cream
- 500g mascarpone
- 2 egg yolks
- ½ cup (50g) pure icing sugar, sifted
- 1 vanilla bean, split, seeds scraped
- 3 mangoes, flesh sliced 1cm thick
- Juice of 2 oranges
- ½ cup (125ml) Grand Marnier
- 300g savoiardi (ladyfinger) biscuits

Raspberry Sauce

- ¼ cup (55g) caster sugar
- 250g fresh or frozen raspberries
- Juice of 1 lemon

Instructions

1. Line the base of a 22cm springform cake pan with plastic wrap or baking paper, leaving 2cm overhanging.
2. Place the thickened cream, mascarpone, egg yolks, icing sugar and vanilla seeds in a stand mixer fitted with the whisk attachment and whisk on high speed until stiff and well combined. Chill until needed.



3. Combine the orange juice and Grand Marnier in a separate bowl. Dip half the savoiardi biscuits into the juice mixture and layer in the base of the prepared pan. Spread with one-third of the mascarpone mixture, and top with one-third of the mango slices. Repeat the process, then top with the remaining mascarpone mixture, reserving the remaining mango slices to serve. Cover the cake and chill for 2 hours, or until firm.
4. Meanwhile for the raspberry sauce, place the sugar and 2 tbs water in a small pan over medium heat, stirring to dissolve the sugar. Add the berries and lemon juice, crushing berries slightly. Stand to cool completely. Pass through a sieve set over a bowl and chill until ready to serve. (You can store the sauce, covered, in the fridge for up to 3-4 days.)
5. To serve, carefully remove the sides and base of the cake pan and transfer the mangomisu to a platter. Decorate with curls of the reserved mango, then slice and serve with berry sauce .

How to serve Mango Tiramisu

Just when you're ready to serve your mangomisu, transfer the cake to your platter of choice. Decorate with curls of mango slices before serving and pouring over the luscious berry sauce. For a personal touch, feel free to add fresh raspberries, mint leaves and passionfruit pulp.



WALNUT CRESCENTS WITH ORANGE & CHOCOLATE

BY JEFF CAMILLO

Delicate, nutty crescents infused with citrus zest and finished with a touch of chocolate—these cookies are as beautiful as they are delicious. Perfect for gifting or enjoying with a warm drink during the holidays.



PREP TIME
25 MIN



COOK TIME
12-15 MIN



SERVINGS
ABOUT 24 COOKIES

Ingredients

- 1 cup unsalted butter, softened
- ½ cup granulated sugar
- 1 tsp vanilla extract
- Zest of 1 medium orange
- 2 cups all-purpose flour
- 1 cup finely ground walnuts
- ½ tsp salt
- ½ cup powdered sugar (for dusting)

Instructions

1. Cream the base: In a large bowl, beat butter and sugar until light and fluffy. Mix in vanilla and orange zest.
2. Build the dough: Stir in flour, walnuts, and salt until a soft dough forms. If crumbly, knead gently with hands until it comes together.
3. Shape crescents: Pinch off small pieces (about 1 tbsp each), roll into logs, and curve into crescent shapes. Place on a parchment-lined baking sheet.
4. Bake: Preheat oven to 350°F (175°C). Bake crescents for 12-15 minutes, until edges are lightly golden. Cool on wire racks.
5. Snowy finish: While still slightly warm, roll crescents in powdered sugar for that festive “snow-kissed” look.

Notes:

- Perfect with coffee
- Store in an airtight tin for up to 5 days — they actually taste better the next day as the flavors meld.
- For extra flair, drizzle in melted chocolate in zig zag line



NANNY'S MOLASSES COOKIES

BY LISA MYERS

Bring back the flavours of tradition with these soft, spiced molasses cookies. A nostalgic treat that fills your home with the comforting aroma of the holidays—ideal for sharing with family and friends.



PREP TIME
15 MIN



COOK TIME
11-13 MIN



SERVINGS
ABOUT 24 COOKIES

Ingredients

- $\frac{3}{4}$ cup soft butter
- 1 $\frac{1}{4}$ cup white sugar ($\frac{1}{4}$ cup reserved)
- 1 egg
- $\frac{1}{4}$ cup light molasses
- 2 cups flour
- 1 tbsp ground ginger
- 2 tsp baking soda
- 1 tsp cinnamon
- $\frac{1}{2}$ tsp salt

Instructions

1. Mix softened butter and sugar together with stand or hand mixer. Add egg and molasses. Mix in flour.
2. Form into 1-inch balls and roll the balls in reserved sugar.
3. Do not flatten.
4. Bake on ungreased pan at 350°F for 11 to 13 minutes.



INDIAN BUTTER CHICKEN

BY MANIK VIJ

Add a savoury twist to your holiday menu with this rich and creamy butter chicken. Packed with aromatic spices and velvety sauce, it's a comforting dish that pairs perfectly with naan or rice for a festive feast.



PREP TIME
15 MIN



COOK TIME
20 MIN



SERVINGS
4

Ingredients

- 1 lb boneless chicken (cut into cubes)
- 2 tbsp butter
- 1 cup tomato sauce
- ½ cup heavy cream (or coconut milk)
- 1 tsp garlic (minced)
- 1 tsp ginger (minced)
- 1 tsp garam masala (found in most grocery store's spice section)
- 1 tsp chili powder (optional)
- Salt to taste
- 1 onion diced
- 1 tsp ground cumin
- 1 Tbsp red curry paste (found in the Asian section of grocery store)
- ½ cup low-fat plain yogurt (optional)
- cilantro, chopped for garnish (optional)

Instructions

1. Heat butter in a pan, add garlic and ginger, sauté for 1 minute.
2. Add chicken cubes, cook until lightly browned.
3. Stir in tomato sauce, garam masala, chili powder, and salt.
4. Simmer for 10 minutes until chicken is cooked through.
5. Add cream, stir well, and cook for another 5 minutes.

Notes:

- Enjoy with naan, roti, or steamed rice.