


MomTrésor
IDEAS & EARLY STIMULATION

MAGICAL COOKING

Christmas Recipes to Cook
with Your children this
Holiday Season





**Thank you very much for downloading this
Christmas recipe book; I have created it
with all the excitement to share it with you.**

In my experience, cooking with children during the holidays not only creates lasting memories but also promotes the comprehensive development of the little ones through active and practical participation in the preparation of delicious, easy, and fun dishes at home.

Discover how this culinary experience will not only fill your home with festive aromas but also nurture the emotional, cognitive, and social growth of your little ones.

**If you give them the
opportunity to be creative
and have fun, you will create
memorable moments with your
boys and girls that they will
never forget.**



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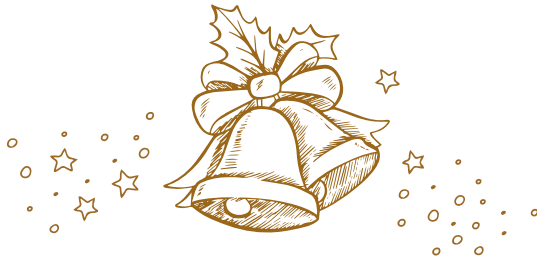
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CHRISTMAS TOAST WITH CHOCOLATE AND FRUIT

Ideal for Christmas morning breakfast

INGREDIENTS

4 to 6 slices of sandwich bread

1 jar of spreadable chocolate or Nutella

2 Kiwis

4 Strawberries

1 Pomegranate

20 Blueberries or fruits of your choice

STEP BY STEP

- 1 Toast the bread slices until they are crispy.
- 2 Wash and prepare the fruits: With the help of your little one, remove the pomegranate seeds, peel the kiwis, blueberries, and strawberries, and cut them into small triangles. Separate the fruits into different bowls.
- 3 Spread the bread with chocolate. Let your child enjoy the delight of spreading the chocolate on the bread. It will be a great experience! I guarantee it!
- 4 Decorate each toast with fruits to create Christmas motifs; let your little ones create delicious combinations.



DECORATED COOKIES WITH ICING AND COLORFUL SPRINKLES

To share during snack time with the family

INGREDIENTS

For the Cookies

50g Unsalted Butter

50g White Sugar

125g Flour

1 Egg

3ml Vanilla Essence

For the Icing

1 Egg white

200g Icing Sugar

½ tsp Vanilla Essence

Edible Food Coloring (red, green, white)

STEP BY STEP

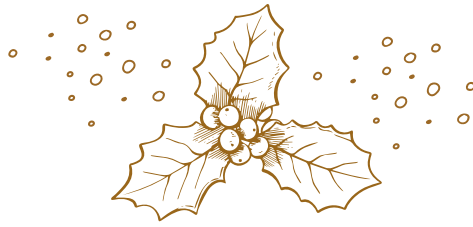
For the Cookies

- 1 In a bowl, beat the butter with sugar and vanilla essence until creamy. Add the egg and mix well until integrated into the dough. Let your child pour each ingredient; they will enjoy it a lot.
- 2 Gradually add the flour until you get a pliable consistency and a homogeneous texture. Wrap in plastic film and refrigerate for 1 hour.
- 3 Roll out the dough and use a tree-shaped cookie cutter to form Christmas cookies; you can also cut with a knife to give them shapes. If you have a cutter, it will be easier for your little one to help.
- 4 Bake on a silicone mat or on a baking tray with parchment paper for 7 minutes at 180°C. Let it cool and set aside.

For the Icing

- 1 Beat the egg white until stiff peaks form with a drop of vanilla essence. When the whites are whipped, gradually add the icing sugar until you get a creamy consistency.
- 2 Distribute into different bowls to paint with edible food coloring.
- 3 Transfer the icing to different pastry bags and decorate the trees as you like. Colorful sprinkles can also be used to simulate Christmas lights.
- 4 Wait for the icing to solidify and enjoy the delicious cookies.





FRUIT TREES

A healthy and festive snack!

INGREDIENTS

Skewers
500g Strawberries
Styrofoam cone
Powdered sugar
Melting chocolate (optional)

STEP BY STEP

- 1 Wash the strawberries well and dry them with the help of your little ones. Cut off the stems if they are long, but leave the green leaves for decoration.
- 2 Melt the chocolate of your choice and dip the strawberries halfway (optional if you've decided to add chocolate). Let them dry.
- 3 Pierce the strawberries from the stem side, inserting the skewer almost all the way. Or if you prefer, you can pierce them upside down so you can pull out the strawberries by the stems.
- 4 Allow your little one to stick the skewers with the strawberries from the base of the cone, indicating to start from the bottom and then go up. (Important: As they approach the top of the tree, it will be necessary to cut the skewer sticks because the cone becomes thinner).
- 5 Sprinkle with a little powdered sugar at the end.



CHRISTMAS CUPCAKES

An incredibly easy delight to surprise everyone

INGREDIENTS

For the cupcake base

75g Cake flour
75g Sugar
50g Butter
1 Egg
1 tablespoon Milk
1 tsp Vanilla extract
1 tsp Baking powder

For the cupcake frosting

125g Butter
125g Powdered sugar
125g Cream cheese
1 tsp Vanilla extract
Edible food coloring (red
and green)
Red candies

STEP BY STEP

For the cupcakes

- 1 Preheat the oven to approximately 180°C.
- 2 Beat the butter in a large bowl until creamy. Add the sugar, tablespoon of milk, and vanilla extract, and beat until the mixture is homogeneous. Add the egg to the mixture while continuously beating until fully integrated (let your little ones help you add the ingredients, including cracking the eggs).
- 3 Sift cake flour with a teaspoon of baking powder into another bowl and mix everything.
- 4 Distribute the cupcake batter into several molds.
- 5 Bake for about 15 to 20 minutes, or until the batter rises and sets.

For the frosting

- 1 In a bowl, add the butter, powdered sugar, a teaspoon of vanilla extract, and cream cheese.
- 2 Divide the frosting equally into three different containers (one without coloring, one with red coloring, and the other with green coloring. You don't need to add too much as they quickly acquire the color).
- 3 With the help of pastry bags of each color, let the little ones add the frosting to the cupcakes, giving them the shape of a Christmas tree.
- 4 Sprinkle candies on top.





HOT CHOCOLATE WITH MARSHMALLOWS AND CANDY CANES

Especially for chilly evenings

INGREDIENTS

- ½ liter of Milk (of your choice)
- 1 tsp Vanilla extract
- 1 Dark chocolate bar or soluble chocolate
- 1 Bag of marshmallows
- 1 Bag of candy canes

STEP BY STEP

- 1 Heat the milk slowly in a pot or microwave.
- 2 Add the chocolate to the milk.
- 3 Let it cool to room temperature until it's warm.
- 4 Add a pinch of vanilla extract, stir, and decorate with marshmallows and candy canes with your little ones! Enjoy!



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