



Recipes
from the
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Café

These recipes are from the novel
Christmas by Accident,
by Camron Wright
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André's Cinnamon Eggnog

- 1 package (3.4 oz.) instant
French vanilla pudding mix
- 2 tablespoons sugar
- ½ teaspoon nutmeg
- ½ teaspoon cinnamon
- ⅛ teaspoon ginger
- ⅛ teaspoon allspice
- 5 cups milk (whole or 2%)
- ¾ cup heavy cream
- 4 tablespoons pure maple syrup
- ½ teaspoon vanilla extract
- ¼ teaspoon rum extract (optional)

Combine dry pudding mix, sugar, nutmeg, cinnamon, ginger, and allspice; mix together well.

Combine milk, cream, maple syrup, vanilla, and rum extract in a large bowl. Slowly hand whisk dry ingredients into wet ingredients until mixed thoroughly. (Do not use a blender.)

Refrigerate for at least one hour to thicken (two or three hours is better). Stir well. (If the consistency is thicker than desired, add ½ to 1 cup milk to thin.)

Pour into cups, garnish each with a spoonful of cinnamon whipped cream (below), sprinkle with freshly ground nutmeg, and enjoy!



Cinnamon Whipped Cream

4 tablespoons powdered sugar

1 teaspoon cinnamon

½ teaspoon nutmeg

1 cup cream

In a small bowl, mix together powdered sugar, cinnamon, and nutmeg.

In a separate bowl, whip cream with beaters or hand whisk while slowly adding dry ingredients. Whip until soft peaks form. (Don't over whip.)

Makes 6 to 8 servings.



Mini Peppermint Chocolate Cheesecakes

Before you begin baking, be sure all the ingredients are at room temperature. They will mix more easily and the finished cheesecakes will have a smoother texture.

Crust:

Purchase a package of your favorite chocolate wafer cookies.
(For a gluten-free option, omit the crust, letting the bottom chocolate cheesecake layer become the crust.)

Cheesecake Filling:

3 packages (8 ounces each) cream cheese, softened
1 cup sugar
2 tablespoons cornstarch
3 large eggs
½ cup sour cream
1 teaspoon vanilla extract

For Chocolate Filling:

1½ cups semisweet chocolate chips, melted and cooled

For Peppermint Filling:

1 cup crushed peppermint candy canes
(approximately 6 large candy canes)
1 teaspoon peppermint extract

Sour Cream Topping:

1¼ cups sour cream
⅓ cup sugar
1 teaspoon vanilla extract



Hot and Creamy Christmas Caramel Cocoa

- 2 cups milk (whole milk preferred)
- 1 cup heavy cream
- 5 ounces quality dark chocolate,
chopped (approximately 72% Cocoa)
- 2 tablespoons light brown sugar
- 1 teaspoon cinnamon
- 1 teaspoon vanilla extract
- $\frac{3}{4}$ cup quality caramel sauce, divided
(Torani brand, if available)
- 4–5 ginger snap cookies, crushed
- Whipped cream

Mix milk and heavy cream in a medium saucepan and heat on medium-low, stirring occasionally, until just before the mixture simmers (the edges will barely begin to bubble). Use a large enough saucepan to ensure it isn't more than half full.

Add chopped chocolate and whisk until melted. Whisk in brown sugar, cinnamon, vanilla, and $\frac{1}{2}$ cup of the caramel sauce. Continue to heat for two or three minutes, whisking occasionally. It will thicken slightly. (If it begins to boil, turn down the heat.)

Ladle hot cocoa into mugs until they are half to three-quarters full. Top with whipped cream and sprinkle generously with ginger snap crumbles. Drizzle with remaining caramel sauce. Enjoy!