Katherine Wood

Disnep

Winter Edition

COOKDOOK

DISNEY WINTER RECIPES

© Copyright 2020 by Katherine Wood All rights reserved.

This document is geared towards providing exact and reliable information with regards to the topic and issue covered. The publication is sold with the idea that the publisher is not required to render accounting, officially permitted, or otherwise, qualified services. If advice is necessary, legal or professional, a practiced individual in the profession should be ordered.

- From a Declaration of Principles which was accepted and approved equally by a Committee of the American Bar Association and a Committee of Publishers and Associations.

In no way is it legal to reproduce, duplicate, or transmit any part of this document in either electronic means or in printed format. Recording of this publication is strictly prohibited and any storage of this document is not allowed unless with written permission from the publisher. All rights reserved.

The information provided herein is stated to be truthful and consistent, in that any liability, in terms of inattention or otherwise, by any usage or abuse of any policies, processes, or directions contained within is the solitary and utter responsibility of the recipient reader. Under no circumstances will any legal responsibility or blame be held against the publisher for any reparation, damages, or monetary loss due to the information herein, either directly or indirectly.

Respective authors own all copyrights not held by the publisher.

The information herein is offered for informational purposes solely, and is universal as so. The presentation of the information is without contract or any type of guarantee assurance.

The trademarks that are used are without any consent, and the publication of the trademark is without permission or backing by the trademark owner. All trademarks and brands within this book are for clarifying purposes only and are the owned by the owners themselves, not affiliated with this document. This book is not an official or authorized product. It is not approved by Walt Disney Company and/or her publisher. All the characters, names, films and novel characters used within this book are owned and trademarked by the Walt Disney Company.

TABLE OF CONTENTS

DRINKS
ELSA'S HOT COCOA
MILK AND COOKIE SHOT7
WINNIE THE POOH'S MINT HOT COCOA9
CHRISTMASS COOKIE COCTAIL
POINS-TINI CHRISTMASS COCTAIL 11
BLACK CHERRY BOURBON HOT CHOCOLATE12
POMEGRANATE MOSCOW MULE13
WINTER WONDERLAND COCTAIL14
MICKEY MOUSE OREO DRINK15

TROPICAL SNOWSTROM	<u>16</u>
RECIPES	17
FIVE CHEESE BAKED MACARONI	18
CANADIAN CHEDDAR CHEESE SOUP	.20
TOMATO BASIL SOUP	
ONION SOUP	
LOADED POTATO SOUP	<u>26</u>
CHEF MICKEY'S PARMESAN MASHED POTATOES	
RATATOUILLE FROM RATATOUILLE	<u>29</u>
SPAGHETTI WITH MEATBALLS FROM LADY AND THE TRAMP31	
WALT'S CHILLI	<u>33</u>
CORN DOGS	<u>35</u>
PORRIDGE FROM MULAN	37
GUMBO FROM THE PRINCESS AND THE FROG	
MAC AND CHEESE HOT DOG	40
CHEESE SOUFFLE FROM BEUTY AND THE BEAST	
MICKEY AND MINNIE CANDY APPLES	<u>. 43</u>
WHITE CHOCOLATE ''FROZEN'' POPCORN	
ICED ROLLS FROM BRAVE	47
DISNEY CHURRO BITES	<u>49</u>
	1
GINGERBREAD MICKEY MOUSE BEIGNETS	<u>)1</u>
GINGERBREAD MICKEY MOUSE BEIGNETS	

DRINKS

ELSA'S HOT COCOA INGRIEDIENS (SERVINGS 4)

- 4 CUPS WHOLE MILK

- 8 OUNCE WHITE CHOCOLATE
- BLUE FOOD COLORING
- ½ TEASPOON VANILLA EXTRACT
- MINI MARSHMALLOWS FOR GARNISH
- BLUE AND WHITE SPRINKLES

INSTRUCTIONS

In the medium sized pot mix milk, vanilla extract and white chocolate. Keep the heat on low and mix gently until the chocolate is melted completely.

Then add few drops of blue food coloring until you reach the desired blue color.

Put into mugs. Top with blue and white sprinkles and marshmallows.

MILK AND COOKIE SHOT INGREDIENTS (18 shots)

- 2 ¹/₂ cups all-purpose flour
- 2 large or 3 small egg yolk
- 1 cup of sugar
- 1 ¹/₂ cup unsalted butter
- 1 ½ tablespoon vanilla extract
- ½ tablespoon salt
- 2 cups small milk or dark chocolate chips
- 2 cups of milk

INSTRUCTIONS

Preheat your oven to 350 degrees F (175 degrees C) and grease your molds with shortening.

In a bowl mix together butter, sugar and salt. Add eggs yolk and vanilla extract and beat to combine.

Then slowly add flour and salt. Mix until completely combined. Add 1 cup of small chocolate chips and stir in.

Fill each mold with cookie dough (¼ thickness of cookie dough). Before baking chill for 25 minutes or place in the freezer for about 10 minutes.

Bake until the cookies start to become brown (about 20 minutes). Remove from the oven and let it cool completely. Then remove the cookies from the molds.

Melt 1 cup of chocolate chips and pour it into each shot cookie.

Refrigerate until the chocolate is set. Pour milk into each cookie and enjoy it!

WINNIE THE POOH'S MINT HOT COCOA INGREDIENTS (4 SERVINGS)

- 4 cups of milk
- 4 pumpkin pie
- peppermint extract or peppermint oil
- 2 cups of milk chocolate chips

INSTRUCTIONS

Heat milk (3 cups) in the medium sized saucepan, add chocolate and stir until the chocolate is melted. Add peppermint extract (1 teaspoon) or peppermint oil (2-3 drops).

Pour it into Winnie pooh mugs. Froth 1 cup of milk and spoon on the top of cocoa.

Then generously sprinkle the pumpkin pie on.

CHRISTMASS COOKIE COCTAIL INGREDIETS (2 DRINKS)

- 2 ounce Kahlua
- 2 ounce Baileys
- 2 ounce peppermint schnapps
- Chocolate sauce
- Whipped cream
- 2 balls of nut ice cream
- Ice cubes

INSTRUCTIONS

Place in a shaker few ice cubes. Add ice cream, Kahlua, Baileys and peppermint schnapps. Shake well. Fill the bottom of the glass with chocolate sauce, pour the drink into and top with whipped cream.

POINS-TINI CHRISTMASS COCTAIL INGREDIENTS (2 SERVINGS)

- 5 ounces gin
- 1 ounce Chambord
- 3 ounces cinnamon syrup
- 3 ounces fresh lemon juice
- Black cherry syrup
- Sugar
- Bitters
- Ice cubes

Moisten and dip the rim of martini glass with sugar and then layer the bottom with black cherry syrup. Using cocktail shaker mix gin, Chambord, lemon juice, cinnamon syrup and few ice cubes.

Pour the mixture into a glass and top with bitters.

BLACK CHERRY BOURBON HOT CHOCOLATE INGREDIENTS (2 SERVINGS)

- 1 $\frac{1}{2}$ cup of milk
- 2 ounce black cherry bourbon
- Whipped cream
- 4 tablespoons chocolate of your choice
- Maraschino cherry
- Chocolate shavings

INSTRUCTIONS

Heat milk with chocolate in a medium sized saucepan until chocolate is melted completely. Stir frequently. Pour 1 ounce of bourbon into each glass and add hot chocolate.

Add whipped cream and top with maraschino cherry and chocolate shavings.

POMEGRANATE MOSCOW MULE INGREDIENTS (2 SERVINGS)

- 1 cup pomegranate juice
- 2 tablespoons fresh lime juice
- 3 ounces of good quality vodka
- Ginger beer of your choice
- Ice cubes
- Fresh mint leaves

Fill your mug with ice cubes.

In a cocktail shaker mix vodka, pomegranate and lemon juice. Pour into a mug and fill to the top with ginger beer. Stir and garnish with some fresh mint leaves.

WINTER WONDERLAND COCTAIL INGREDIENTS (2SERVINGS)

- 3 ounces of good quality vanilla vodka
- 1 ½ ounce white chocolate liquor
- 1 ¹/₂ ounce peppermint schnapps
- Ice cubes
- Vanilla sugar

INSTRUCTIONS

Dip rim of martini glass into vanilla sugar.

Fill half of cocktail shaker with ice and add vodka, chocolate liquor and peppermint schnapps. Shake well. Pour into a glass, serve and enjoy.

MICKEY MOUSE OREO DRINK INGREDIENTS (2 SERVINGS)

- 1 cup of milk
- 14 oreo cookies
- $\frac{1}{2}$ ounce white chocolate syrup
- 2 balls of vanilla ice cream

- Whipped cream

INSTRUCTIONS

Put 5 crushed oreo cookies into each jar, add milk and stir well. Let sit for 5 minutes.

Put oreo and milk mixture into a blender, add ice cream and white chocolate syrup. Blend until smooth. Pour back into a jar, top with whipped cream. Use two oreo cookies to create Mickey Mouse ears.

TROPICAL SNOWSTROM INGREDIENTS (2 SERVINGS)

- 3 ounce Bourbon of your choice
- 2 ounce coconut rum
- 2 ounce coconut cream
- ¹⁄₂ ounce falernum syrup
- ¹⁄₂ ounce cinnamon syrup
- Cinnamon stick
- Crushed ice

INSTRUCTIONS

In a cocktail shaker mix well all ingredients. Fill glass with crushed ice and pour the mixture into. Garnish with cinnamon stick and serve.

RECIPES

FIVE CHEESE BAKED MACARONI INGREDIENTS (4 SERVINGS)

- 4 cups of short pasta of your choice
- ¹/₂ cup smoked bacon (chopped)
- 2 cups grated parmesan cheese
- 1 ¹/₂ cup cheddar cheese (shredded)

- 1 ¹/₂ cup mozzarella cheese (shredded)
- 1 cup provolone cheese (cut into small cubes)
- ¹/₂ cup gouda cheese (shredded)
- 8 tablespoon unsalted butter
- 2 ¹/₂ cups heavy cream
- 1 tablespoon of salt
- ½ tablespoon of black pepper

Preheat oven to 350 F (175 C). In a large sized pot cook pasta al dente.

In a small pot melt the butter, add heavy cream, gouda, provolone, mozzarella and cheddar cheese, salt and pepper. Stir until cheese melt and consistence is smooth.

In a baking dish mix well pasta, bacon and cheese sauce.

Top with parmesan cheese.

Cover with foil and bake in the preheated oven about 30 minutes. After that time remove the foil and bake uncovered for another 15 minutes.

CANADIAN CHEDDAR CHEESE SOUP INGREDIENTS (6 SERVINGS)

- 1 ¹/₂ cup of smoke bacon
- 1 cup all-purpose flour
- 2 small red onions
- 3 tablespoons of unsalted butter
- 3 celery ribs (diced)
- 3 cups of milk
- 4 cups chicken stock
- 2 cups of cheddar cheese
- 1 tablespoon Worcestershire sauce
- 1 tablespoon tabasco sauce
- Salt and fresh ground pepper
- ¹⁄₂ cup pale lager beer of your choice

- 1 tablespoon chopped chives for garnish

INSTRUCTIONS

Cook bacon half way over medium heat about 5 minutes. Add butter celery and red onion and cook until bacon is crisped.

Add flour stirring constantly. Then add chicken stock and bring to boil.

Add milk and continue to stir constantly, reduce the heat and continue to simmer about 15-20 minutes (do not boil!).

Remove from heat and add cheddar cheese, whisk until cheese is completely melted.

Add salt and pepper, Tabasco, Worcestershire sauce and pale lager. Blend everything well until the soup is completely smooth. Garnish with chives and serve.

TOMATO BASIL SOUP INGERDIENTS (4 SERVINGS)

- 4 cans of diced tomatoes
- 2 cups vegetable stock
- 7 tablespoons tomato paste
- 2 carrots (chopped)
- 1 onion (chopped)
- 1 stalk celery (chopped)
- 4 garlic cloves (minced)
- 2 tablespoons extra virgin olive oil
- ¹/₂ cup heavy cream
- 3 tablespoons fresh basil (chopped)
- 1 bay leave
- Salt, pepper and sugar to taste

INSTRUCTIONS

Heat extra virgin olive oil, add celery, carrots and onion. Cook until onion is translucent and then add minced garlic. Continue to cook for about 1 minute.

Add salt and pepper to taste.

Add tomato paste and cook 2 minutes stirring often. Pour vegetable stock, diced tomatoes, bay leave, salt, pepper and sugar if needed. Bring everything to boil.

Then reduce the heat and cook slowly for about 45 minutes.

Remove the soup from heat and add heavy cream stirring until smooth. Blend everything.

Serve and garnish with a tablespoon of heavy cream and some leaves of fresh basil.

ONION SOUP INGREDIENTS (4 SERVINGS)

- 12 cups vegetable stock
- 15 yellow onion (sliced)
- ½ cup unsalted butter
- 3 tablespoons all-purpose flour
- 2 tablespoon fresh parsley (chopped)
- 2 teaspoons fresh thyme (chopped)
- 2 bay leaves
- 10 ounces Gruyere Cheese (grated)
- Salt and pepper to taste

INSTRUCTIONS

Preheat oven to 250 F (120 C).

On medium heat melt butter and saute sliced onions until translucent and caramelized.

Add flour stirring everything often until combined. Slowly pour vegetable stock add bay leaves, fresh parsley and thyme.

Salt and pepper to taste. Stir well.

Bring to boil and then reduce the heat to low and let it cook for about 30 minutes.

Pour soup into oven bowls and top with cheese. Bake until cheese is melted and golden.

LOADED POTATO SOUP INGREDIENTS (4 servings)

- 7 slices bacon
- 6 large potatoes (diced)
- 3 cups chicken or vegetable stock
- 2 cloves garlic (minced)
- 1 onion (sliced)
- 3 tablespoons all-purpose flour
- 1 carrot (diced)
- 2 cups heavy cream
- 2 cups of milk
- 1 cup cheddar cheese
- Sour cream for garnish
- Salt and pepper to taste

INSTRUCTIONS

Cook bacon over medium heat for about 10 minutes, until crispy. Let cool on a paper towel.

In bacon fat cook carrots, onions and garlic. Constantly stirring add milk and flour and let it cook for few minutes. Then add broth, potatoes, salt and pepper to taste. Cook until potatoes are creamy and tender. If needed mash some potatoes for creamy consistency.

Add heavy cream and stir well on low heat for about 10 minutes. Top with cheddar cheese and sour cream.

CHEF MICKEY'S PARMESAN MASHED POTATOES INGREDIENTS (4 SERVINGS)

- 8 large potatoes (cut in cubes)
- 3 tablespoons of unsalted butter
- 1 cup sour cream
- 1 ¹/₂ cup parmesan cheese (grated)

- $\frac{1}{2}$ / 1 cup of milk
- Salt and pepper to taste

Boil the potatoes until totally soft. Drain in a strainer and return to the pot. Mash potatoes until smooth.

Add milk, cream and butter. Mix until creamy and smooth. Salt and pepper to taste.

RATATOUILLE FROM RATATOUILLE INGREDIENTS (4 SERVINGS)

- 1 eggplant (sliced thinly)
- 1 yellow squash (sliced thinly)
- 1 zucchini (sliced thinly)
- 1 red and yellow bell pepper (sliced thinly)
- 1 onion (chopped)
- 4 cloves garlic (minced)
- 1 can tomato paste
- 4 tablespoons extra virgin olive oil
- 3 tablespoons mascarpone cheese
- ³⁄₄ cup of water
- Fresh thyme leaves to taste

INSTRUCTIONS

Preheat the oven to 370 F (190 C).

On a bottom of baking dish spread tomato paste, add salt, pepper, onion and garlic. Mix well with 1 tablespoon of extra virgin olive oil and water. Place alternation vegetables slices (eggplant, yellow squash, zucchini, red and yellow bell pepper. Start at the outer edge and continue towards the center.

Season with salt, black pepper and thyme leaves. Drizzle with 3 tablespoons of extra virgin olive oil. Cover everything with parchment paper cut to fit inside.

Bake in the preheated oven about 50 minutes until the vegetables are roasted and soft.

Serve and top with mascarpone cheese.

SPAGHETTI WITH MEATBALLS FROM LADY AND THE TRAMP INGREDIENTS (4 SERVINGS)

- 2 lbs ground lean beef
- 3 tablespoons bread crumbs
- ¹/₂ cup Parmesan cheese (grated)
- 1 large egg or 2 small
- 3 small onions (chopped)
- 4 garlic cloves (minced)
- 2 tablespoons fresh parsley (chopped)
- 2 tomatoes can
- Fresh basil leaves (chopped)
- 2 tablespoons extra virgin olive oil
- Olive oil to fry
- Salt and pepper to taste
- A pack of spaghetti

INSTRUCTIONS

Cook 2 chopped onions in extra virgin olive oil over medium heat until onions are translucent. Add 2 minced garlic cloves and cook one more minute. Add tomatoes and fresh basil, season with salt and pepper and cook on low heat for about 20 minutes stirring often.

In the meantime prepare the meatballs. Saute remaining onions until translucent.

Combine beef with onions, minced garlic, bread crumbs and egg. Salt and pepper to taste.

Form the meatballs to the desired size. Heat olive oil and fry the meatballs until browned. Add fried meatballs to the tomato sauce and cook on low heat until the meatballs are cooked (about 20 minutes). Add fresh parsley and stir occasionally.

Boil spaghetti al dente. Serve the meatballs over spaghetti. Top with parmesan cheese.

WALT'S CHILLI INGREDIENTS (6 SERVINGS)

- 2 lbs ground beef
- 2 garlic cloves (minced)
- 2 onions (chopped)
- 1 cup celery (chopped)
- 2 lbs dry pink beans
- 2 tomatoes can
- 1 teaspoon chili powder (or to taste)
- 1 teaspoon paprika
- 1 teaspoon dry mustard
- ¹/₂ cup extra virgin olive oil
- Salt and paper to taste

INSTRUCTIONS

Soak beans overnight in cold water.

Drain beans, place in a big pot with onions. Add enough water to cover everything (2 inches over beans) and simmer until beans are tender. This can take 2-5 hours (depending on beans).

Heat the oil and cook beef with celery and minced garlic. Salt and pepper to taste. Add paprika, dry mustard and chili powder. Add tomato, mix well and cook on low heat about 1 hour.

When the beans are cooked and tender add the meat sauce and simmer for a half-hour stirring often. Serve and enjoy!

CORN DOGS INGREDIENTS (8 CORN DOGS)

- 8 hot dogs
- 1 cup yellow cornmeal
- 1 cup all-purpose flour
- 1 egg (beaten)
- 1 ¹⁄₂ teaspoon baking powder
- 3 tablespoons of honey
- 1 cup of milk
- Salt to taste
- Vegetable oil for frying
- 8 wooden skewers

INSTRUCTIONS

In a large pot heat vegetable oil to 350 F (190 C).

In a large bowl mix flour, sugar, egg, baking powder, cornmeal, honey and milk. Salt to taste. Stir well to combine.

To make easier dipping hot dogs pour mixture into a tall glass. Insert a skewer into each hot dog and dip generously one dog at a time into a batter. After that, put immediately into a hot oil to fry.

Fry around 3 minute until brown on all sides. Transfer to the paper towel to drain.

Serve with your favorite condiments.

PORRIDGE FROM MULAN INGREDIENTS (4 SERVINGS)

- 2 cups of rice
- 8 cups chicken or vegetable stock
- 8 eggs
- 4 strips of bacon
- Salt and pepper to taste

On a medium heat cook rice in a chicken/vegetable stock for about 40 minutes, stirring often until you reach the desire mushy consistency.

Season with salt.

In the end of cooking fry 2 eggs and bacon for each portion. Transfer the porridge to a bowl. Place the eggs and bacon on top to form a smiley face.

GUMBO FROM THE PRINCESS AND THE FROG INGREDIENTS (6 SERVINGS)

- 2 cups fish stock
- 2 cups chicken stock
- 2 tomatoes (diced)
- ¹/₂ cup celery (diced)
- ¹/₂ cup onion (diced)
- ¹⁄₂ red and green bell pepper (diced)
- ¹/₂ cup Okra (diced)
- 2 cups scallops (diced)
- 2 cups small shrimps (diced)
- 2 chicken breast halves
- 5 tablespoons of butter
- $\frac{1}{2}$ cup all-purpose flour
- $\frac{1}{2}$ teaspoon gumbo file
- ½ teaspoon chili
- Oil to cook
- Cooked white rice (1/2 cup for serving)
- Salt and pepper to taste
- Green onions for garnish (chopped)

INSTRUCTIONS

Salt and pepper the chicken and cook it on oil until browned on both sides. After cooked put the chicken away from the pot. Using the same pot add butter and flour to the remained oil and stir continuously on low heat until becomes a caramel color.

Add onions, celery, red and green bell pepper. Stir and cook on low heat until vegetables are soft and start to clump with the roux. Add salt and pepper.

Add chicken and fish stock 1 cup at the time stirring constantly.

Add chicken and bring to boil. Reduce the heat to medium and cook for about 30 minutes. Then add tomatoes and okra and simmer for 1 hour.

Add gumbo file, chili, shrimps and scallops and cook until the seafood is ready. Take care to do not overcook the seafood. Mix well.

Serve each portion with ½ cup of rice and top with green onions.

MAC AND CHEESE HOT DOG INGREDIENTS

- 8 hot dogs
- 8 hot dog buns
- 8 slices of bacon
- 8 ounces of elbow macaroni
- 8 ounces Cheddar cheese
- 3 cups heavy cream
- 1 tablespoon of oil
- Salt and pepper to taste

INSTRUCTIONS

Cook pasta according to package directions.

Cook hot dogs and warm in the oven the hot dog buns. On a small saucepan crisp bacon with 1 tablespoon of oil.

Using a medium sized pot cook together Cheddar cheese and heavy cream, until cheese is melted. Stir constantly. Salt and pepper to taste.

Add cooked pasta and mix well.

Place hot dogs into buns, add on top macaroni and cheese. Garnish with crispy bacon.

CHEESE SOUFFLE FROM BEUTY AND THE BEAST INGREDIENTS (4 SOUFFLE)

- 2 cups Gruyere cheese (grated)
- 1 cup Parmesan cheese (grated)
- 4 tablespoons unsalted butter (plus butter for greasing)
- 2 cups of milk
- 4 tablespoons of all-purpose flour
- 5 eggs (beaten)
- Salt and pepper to taste

INSTRUCTIONS

Preheat the oven to 375 F (190 C).

In a medium size pot melt the butter, add flower with salt and pepper to taste. Cook about 2 minutes on low heat stirring constantly.

Increase heat to medium and slowly add milk, whisk to combine. Bring to boil and remove from the heat.

Add eggs and cheese mixing constantly until incorporated. Grease the dish and pour the mixture into. Bake in preheated oven for about 35 minutes until the soufflé is puffy and golden.

Serve immediately.

MICKEY AND MINNIE CANDY APPLES INGREDIENTS (8 APPLES)

- 8 apples of your choice

- 8 lollipop or wooden sticks
- 1 bag Caramels

- ½ cup of milk
- 16 marshmallows
- 1 bag milk or dark chocolate chips
- 1 bag white chocolate chips
- 8 white jelly beans
- 1 cup red decorating sugar
- Red ribbon
- Wax paper

Remove bottom and top stems from the apples. Insert a stick to the top of each apple.

Melt the caramels in medium sized pot on low heat, add some milk if necessary. Stir constantly until caramels are melted completely. Put the apples in the caramel and let them cool on wax paper.

The caramel should be cool but still sticky.

Then from marshmallows create the mouse ears. Place two marshmallows on the top of each apple creating the ears (you can also attach them better with some toothpicks, just remember to take them out before eating).

Put the apples into the fridge and let it cool completely. Meantime prepare the chocolate. Melt the chocolate in a medium sized pot or in a microwave.

Now you can dip the caramel apples in warm melted chocolate. Chocolate must cover well entire apple and marshmallow ears. Put the apples on wax paper and let cool completely.

Create some red bows of red ribbon, and while the chocolate is still semi warm, press the bows on the top of the Minnie apples.

Now is time to make Minnie's skirt and Mickey's shorts. Melt the white chocolate the same way as milk/dark chocolate. Dip the apples half way in the white semi warm chocolate and set them again on wax paper.

Prepare red sugar and jelly beans. Attach 2 jelly beans into white chocolate creating the Mickey's bottoms and cover completely the white part of apple with red sugar. For Minnie skirt attach some white chocolate chips and then cover the white chocolate with red sugar.

Set aside to harden completely.

WHITE CHOCOLATE "FROZEN" POPCORN INGREDIENTS

- 1 bag of popcorn
- 3 cups white chocolate chips
- ¼ cup of milk
- ¹/₂ cup blue sprinkles
- ¹/₂ candy snowflakes

INSTRUCTIONS

Microwave 1 bag of popcorn, open carefully and transfer to a large bowl. Remove all the un-popped kernels or burnt pieces. Melt the chocolate chips in a small sized pot, add some milk to do not burn the chocolate. Stir often. Pour the chocolate over popcorn and mix well.

Transfer the popcorn into a baking paper and immediately top with blue sprinkles and candy snowflakes.

Cool popcorn in refrigerator.

ICED ROLLS FROM BRAVE INGREDIENTS (12 ROLLS)

- 3 cups all-purpose flour
- 4 tablespoons of butter
- 1 package active dry yeast
- 5 eggs
- ½ cup sugar
- 2 tablespoons of honey

- 1 teaspoon salt
- ½ cup milk (warm)
- 1 cup powdered sugar
- 1 teaspoon vanilla extract
- 2 tablespoons of water
- 12 Maraschino cherries

Preheat oven to 350 F (190 C).

In a bowl mix warm milk, dry yeast, 1 tablespoon of sugar and 5 tablespoons of flour. Let set for 10 minutes.

Beat 4 eggs and one egg white (save the yolk for the wash) with the remaining sugar in a mixer.

Slowly add the remaining flour, honey, salt and butter. Mix well and then knead everything for about 3-4 minutes. Form a ball and let it set for about 2 hours (until doubled) in warm place.

Then form 12 bowls, cover with a cotton towel and let them rest another 30 minutes in warm place. Mix egg yolk and brush on balls. Bake in preheated oven for about 20 minutes until golden brown. Remove from oven and let cool before icing. Meantime prepare the icing. Mix powdered sugar with vanilla icing and 2 tablespoons of water. Top each roll with icing and maraschino cherry.

DISNEY CHURRO BITES INGREDIENTS

- 1¹/₂ cup all-purpose flour
- 1 cup of water
- 8 tablespoons unsalted butter
- 3 eggs
- ¹/₂ cup of sugar
- ¹⁄₂ teaspoon of ground cinnamon
- Pinch of salt
- Vegetable oil to fry

- Large star piping tip

INSTRUCTIONS

In a medium sized pot bring to boil water, butter, ½ teaspoon of cinnamon and salt. Stir well. Then reduce heat to low.

Add flour and whisk vigorously until dough is well combined and forms a ball.

Remove from heat and let cool for about 7 minutes. Add eggs, one each time. Stir until well combined.

Heat oil and spoon dough into pipping bag fitted with large star tip. When the oil reaches temperature of 350 F (195 C) carefully pipe in the dough (1-inch) into hot oil. Continue until the pot is full of churros but still with space to fry.

Fry until golden brown and remove from oil and transfer to a paper towel. Sprinkle churros while still hot with mix of sugar and ½ teaspoon of cinnamon.

GINGERBREAD MICKEY MOUSE BEIGNETS INGREDIENTS (12 BEIGNETS)

- 4 cups all-purpose flour
- 2 teaspoons dry east
- 1 egg
- 1 cup evaporated milk (warm, not hot!)
- 2 tablespoons vegetable oil
- ¼ cup of sugar
- ¹/₂ cup molasses
- ¹/₂ cup heavy cream
- ¹/₂ cup hot water
- 1 teaspoon ground ginger
- 1 $\frac{1}{2}$ teaspoon ground cinnamon
- ¹⁄₂ teaspoon ground nutmeg

- ¼ teaspoon ground cloves
- ¼ teaspoon salt
- Vegetable oil for frying
- Powdered sugar for garnish
- Cookie cutter in the shape of Mickey Mouse

In a large bowl mix dry east with evaporated milk and let rest for about 10 minutes.

Combine with hot water flour, sugar, salt, egg, 2 tablespoons of vegetable oil, spices (cinnamon, cloves, ginger, nutmeg) and heavy cream. Add dry east and evaporated milk mixture and stir well.

Knead until everything combine well and form dough into ball. Wrap in plastic wrap and refrigerate 4-5 hours.

Roll dough to ¼ inch thickness and cut beignets with a Mickey Mouse shaped cutter (if you do not have cut into squares or any other shape).

Cover with the cotton towel and let rest 1-1 ½ hour in a warm place (until doubled in size).

Prepare the plate with paper towel and heat oil to 375 F (190 C). Fry beignets until puffed and golden on each side. Remove from oil and transfer to a plate with paper towel to drain.

Dust still warm beignets with powdered sugar.

CINNAMON GLAZED ALMONDS INGREDIENTS (4 SERVINGS)

- 1 package almonds
- 4 tablespoons unsalted butter
- 2 egg whites
- 1 cup sugar
- 2 tablespoons ground cinnamon
- Pinch of salt

Melt butter in a large saucepan.

Beat eggs with pinch of salt until frothy, gradually add sugar and cinnamon beating until stiff peaks.

Gently mix the almonds in a stiff foam. Transfer into a saucepan with butter and stir well.

Cook on medium heat until almonds are crisp. Mix often.

THE GREY STUFF FROM BEAUTY AND THE BEAST INGREDIENTS (4 SERVINGS)

- 15 oreo cookies
- $1\frac{1}{2}$ cups of milk
- 8 ounces Cool Whip
- 1 package vanilla pudding
- 2 tablespoons chocolate pudding mix
- Candy pears or sprinkle for topping

INSTRUCTIONS

Mix until smooth vanilla pudding with milk. Refrigerate for about 20 minutes.

Crush the oreo with a blender or food processor until finely ground.

Add crumbled cookies into milk and vanilla pudding mixture. Stir until fully combined.

Add Cool Whip and chocolate pudding mix. Stir well until well combined.

Chill in refrigerator for about 1 hour.

Place into piping bag with large star tip and pipe onto a plate. Top with sprinkles or candy pears.

DISNEYWORLD CLASSIC TIRAMISU INGREDIENTS

- 25 ladyfingers
- 6 eggs
- 1 ½ cups sugar
- 2 cups espresso
- 3 cups mascarpone cheese
- 6 tablespoons amaretto
- Cocoa powder for dusting

Separate eggs yolks and egg whites.

In a large bowl beat egg yolks with ½ cup of sugar. Add mascarpone cheese, 2 tablespoons of espresso and 2 tablespoons of amaretto, mixing until smooth.

In a separate large bowl beat on medium high speed, egg whites with $\frac{1}{2}$ cup of sugar until stiff.

Gently mix with mascarpone mixture.

In a shallow flat bowl combine remaining espresso, amaretto and sugar. Dip each ladyfinger into and create a single layer on the bottom of a 13x9 inch dish.

Spread half of mascarpone mixture on and then crate the second layer of soaked ladyfingers.

Top with remained mascarpone mixture and dust with cocoa powder. Refrigerate about 4 hours before serving.