



Christmas

— recipes —

Carnation Recipe eBook



No Bake Reindeer Cheesecake

Super simple to whip up, this delightful and oh-ho-tasty treat will wow your guests and sprinkle a dash of whimsy into your holiday festivities!



PREP: 20 MINS
CHILL TIME: 2 HOURS+



SERVES: 10
383 KCAL PER SERVING



RECIPE CONTAINS:
WHEAT, MILK

Method

- 1** Mix the crushed biscuits and melted butter together, then press firmly into the base of your tin. Pop in the fridge to chill for ten minutes.
- 2** Add the cream cheese, caramel, icing sugar & vanilla extract to a large bowl and using an electric hand whisk on slow speed, whisk until completely combined.
- 3** In a separate bowl, whisk the cream to soft peaks then fold into the cream cheese mix. Decant the mix onto the set base and smooth over the top. Pop back into the fridge for two hours or until fully set.
- 4** When ready to serve, remove from the cake tin and cut into 10 pieces. Decorate using edible eyes, pretzels for antlers and for the nose. Serve, and enjoy!

Ingredients

For the base:

- 175g light digestive biscuits, crushed
- 55g unsalted butter, melted

For the cheesecake:

- 300g full fat cream cheese
- 80g icing sugar, sieved
- 1 tsp vanilla extract
- 225ml whipping cream
- 150g Carnation Caramel

For the decoration:

- 9 brown / 1 red coloured chocolate buttons
- 20 lightly salted pretzels
- edible eyes

You will also need...

- 20cm loose bottomed cake tin



Biscoff Truffles

It takes just three ingredients to make our Biscoff Truffles. These sweet bites combine crunchy biscuits, smooth condensed milk and luscious white chocolate.



PREP: 20 MINS
CHILL TIME: 1 HOUR+



SERVES: 14
196 KCAL PER SERVING



RECIPE CONTAINS:
WHEAT, MILK

Method

- 1 Reserve a couple of tablespoons of the biscuit crumb then add the rest to a bowl with the condensed milk. Mix until everything is combined.
- 2 Roll the mix into small balls and place on the baking tray. Pop in the fridge for 10 mins to firm up.
- 3 Melt the white chocolate in a heatproof bowl over a pan of boiling water or in 10-20 second bursts in the microwave.
- 4 Dip each ball into the chocolate and turn gently with a fork until completely covered. Tap away any excess chocolate and place back on the baking tray.
- 5 Whilst the chocolate is still wet, sprinkle over the reserved crumbs and pop back into the fridge to set completely.

Ingredients

- 250g Lotus Biscoff® Biscuits, crushed
- 150g Carnation Condensed Milk
- 225g white chocolate, melted

You will also need...

- A large baking tray lined with baking parchment



Rum & Raisin Fudge

Soak those raisins in rum until they're bursting before adding them to the fudge so there's a pop of juiciness in every bite.



PREP: 10 MINS
CHILL TIME: 1 HOUR+



MAKES: 36 PIECES
117 KCAL PER SERVING



RECIPE CONTAINS:
MILK

Method

- 1 Pour the rum over the raisins and leave to soak for at least an hour before making the fudge.
- 2 Add the fudge ingredients to the pan and melt over a low-medium heat, stirring occasionally until the sugar dissolves. Bring to a steady boil for 10-15 minutes, stirring continuously and scraping the base of the pan to prevent it from catching.
- 3 Remove the fudge from the heat and leave to cool for 5 minutes. After cooling, add in all the mix-ins and start to beat the mixture until it loses its shine and becomes very thick.
- 4 Press into the prepared tin with the back of a spoon and leave to set before cutting. The fudge will keep up to two weeks in an airtight container at room temperature.

TIP: The mixture should reach 113-115°C on a sugar thermometer if you have one. If you don't you can drop a little mixture into a bowl of ice-cold water - if it forms a soft, round ball that doesn't stick to your fingers then it should be ready.

Ingredients

For the fudge:

- 397g Carnation Condensed Milk
- 150ml semi skimmed milk
- 450g light brown sugar
- 115g unsalted butter

For the mix-ins:

- 100g raisins
- 50ml dark rum
- 1 tsp vanilla extract
- ½ tsp sea salt

You will also need...

- 20cm square tin lined with baking parchment
- A large non stick saucepan



Alfajores

These melt in your mouth biscuits originated from South America and are sandwiched together with a thick layer of delicious dulce de leche.



PREP: 10 MINS
CHILL TIME: 45 MINS
COOK TIME: 8 MINS



MAKES: 15 BISCUITS
248 KCAL PER SERVING



RECIPE CONTAINS:
WHEAT, MILK, EGG

Method

- 1 Using an electric hand whisk, beat the butter, sugar and lemon zest together until very pale. Add the egg yolks and vanilla paste and beat again until completely combined.
- 2 Combine the flour and cornstarch in another bowl and add gradually to the wet ingredients on a low until you have a smooth dough. Wrap the dough in clingfilm and chill for 30 mins.
- 3 On a floured work surface, roll out the dough to the thickness of a £1 coin. Cut out 30 biscuits and place them onto the baking tray. Pop back into the fridge for 15 minutes to firm up.
- 4 Pre-heat your oven to 180°C, (160°C fan), Gas Mark 4.
- 5 Bake the biscuits for 8 mins until just set and still pale in colour. Once the biscuits have cooled, sandwich two together with a teaspoon of caramel.

Ingredients

For the fudge:

- 225g unsalted butter, room temp
- 65g icing sugar
- 1 lemon, zested
- 1 tsp vanilla paste
- 2 large egg yolks
- 160g plain flour
- 80g cornstarch

To decorate:

- 250g Carnation Caramel

You will also need...

- 2 large baking trays lined with baking parchment
- 5cm round cutter



Hot Chocolate Brownies

These brownies are deliciously dense and fudgy with toasted marshmallow running through every bite.



PREP: 15 MINS
COOK TIME: 35 MINS



SERVES: 16
219 KCAL PER SERVING



RECIPE CONTAINS:
MILK, WHEAT, EGGS

Method

- 1 Pre-heat your oven to 180°C, (160°C fan), Gas Mark 4.
- 2 Add the condensed milk, butter and sugar to a large bowl and using an electric hand mixer, whisk on high speed until thick and smooth (around 3-5 minutes). Add the eggs and vanilla extract and mix again to combine.
- 3 In another bowl, combine the flour and cocoa powder. Add half the mix to the wet ingredients and whisk on low until just combined. Add the other half and whisk on low again until the mixture is smooth and lump free.
- 4 Decant the mix into the tin and sprinkle the chocolate chips over the top. Place in the middle of the oven and bake for 15 minutes. Carefully remove the brownies from the oven, sprinkle over the marshmallows and then return to the oven to cook for the final 15 minutes.
- 5 You'll know the brownies are ready when the centre still has a slight wobble, but the edges are set. Leave to cool for 10 minutes before putting in the fridge to cool completely. When ready to serve, remove from the tin and slice into 16 pieces. Any leftovers can be stored in an airtight container in the fridge for up to three days.

Ingredients

- 397g Carnation Condensed Milk
- 55g unsalted butter, room temp
- 150g granulated sugar
- 1 tsp vanilla extract
- 2 large eggs
- 60g plain flour
- 50g unsweetened dark cocoa powder, sifted
- 100g milk chocolate chips
- 60g mini marshmallow

You will also need...

- A 32cm x 20cm baking tin lined with baking parchment



Chocolate Hazelnut Fudge

It takes just a handful of ingredients to make this festive fudge. You'd be nuts not to give it a go!



PREP: 10 MINS
CHILL TIME: 1 HOUR+



MAKES: 36 PIECES
169 KCAL PER SERVING



RECIPE CONTAINS:
MILK, NUTS

Method

- 1 Add the chocolate, condensed milk and chocolate hazelnut spread to a non-stick saucepan and melt over a low-medium heat, stirring occasionally until silky smooth.
- 2 Press the fudge into the prepared tin and smooth over the top with the back of a spoon. Sprinkle the hazelnuts over the top of the fudge and press down carefully again with the back of a spoon.
- 3 Pop in fridge to chill for an hour or completely set, then cut into squares. Store the fudge in an airtight container in the fridge for up to two weeks.

TIP: You can also freeze the fudge for up to one month. Simply wrap tightly in clingfilm and place in the freezer until ready to use.

Ingredients

- 397g Carnation Condensed Milk
- 400g dark chocolate, chopped
- 300g chocolate hazelnut spread

To top:

- 100g hazelnuts, toasted

You will also need...

- 20cm square tin lined with baking parchment



Homemade Irish Cream

Simply delicious served over ice and an excellent way to round off Christmas dinner (if you're old enough!)



PREP: 10 MINS
CHILL TIME: 1 HOUR+



MAKES: 24x 50ML SERVINGS
86 KCAL PER SERVING



RECIPE CONTAINS:
MILK

Method

- 1 Spoon the caramel into a bowl, then beat in the coffee, vanilla, chocolate syrup and whisk until smooth.
- 2 Stir the cream in slowly until everything is completely combined.
- 3 Decant the mix into clean bottles and pop in the fridge to chill.
- 4 When ready to serve, pour over ice and enjoy!

Contains alcohol. Consume responsibly.

Ingredients

- 397g Carnation Caramel
- 1 tbsp instant coffee + 1 tbsp boiling water
- 1 tsp vanilla extract
- 2 tsp chocolate syrup
- 350ml Irish Whisky
- 450ml single cream



Christmas Tres Leche

We've decked our Tres Leche not just boughs of holly but also a splash of Irish Cream. If you're not a fan of Christmas pud, this makes for an excellent alternative.



PREP: 15 MINS
COOK TIME: 40 MINS
CHILL TIME: 1 HOUR



SERVES: 16
326 KCAL PER SERVING



RECIPE CONTAINS:
WHEAT, MILK, EGG, NUTS

Method

- 1 Pre-heat your oven to 180°C, (160°C fan), Gas Mark 4.
- 2 Add the eggs, sugar and almond extract to a large bowl and using an electric hand mixer, whisk on medium until the mix has doubled in volume and is mousse-like in texture (this will take around 5-7 minutes).
- 3 Add the flour and milk to the mix and carefully fold in. Gently pour the mix into the tin, smooth the top and bake for 40 minutes until a skewer inserted into the center comes out clean.
- 4 Whilst the cake is baking, mix the evaporated milk, condensed milk and Irish Cream in a small jug.
- 5 Remove the cake from the oven and allow it to cool for 5 minutes. Pierce small holes all over the top of the cake, then pour a third of the soaking liquid over the top, letting it soak in completely before you repeat with another third of the soaking liquid. Repeat with the last third, then allow the cake to cool completely in the tin
- 6 When the cake is fully cooled, remove it from the tin and place on a serving plate or board. Whisk the cream and icing sugar to soft peaks then spread over the top of the cake and sprinkle over the espresso powder. Slice into 16 pieces and serve.

Ingredients

For the sponge:

- 4 medium eggs
- 1 tsp almond extract
- 200g caster sugar
- 100ml semi skimmed milk
- 200g self raising flour

For the soaking liquid:

- 410g Carnation Evaporated Milk
- 397g Carnation Condensed Milk
- 100ml Irish Cream

For the topping:

- 2 tbsp icing sugar
- 300ml whipping cream
- 1 tsp espresso powder

You will also need...

- 20cm (8in) square loose-bottom cake tin, lined with baking parchment



No Bake Millionaire's Cheesecake

We imagine your oven is pretty stuffed this time of year so why not make life easier with our decadent no bake Millionaire's Cheesecake.



PREP: 10 MINS
CHILL TIME: 2 HOUR+



SERVES: 14
265 KCAL PER SERVING



RECIPE CONTAINS:
WHEAT, MILK

Method

- 1** Reserve a couple of tablespoons of the crushed shortbread. Mix the rest of the crushed biscuits and melted butter together, then press firmly into the base of your tin. Pop in the fridge to chill for ten minutes.
- 2** Using an electric hand whisk on low speed, mix the cream cheese, icing sugar, vanilla and dark cocoa powder together.
- 3** In a separate bowl, whisk the cream to soft peaks then fold into the cream cheese mix. Decant the mix onto the set base and smooth over the top. Pop back into the fridge for two hours or until fully set.
- 4** When ready to serve, remove the cheesecake from the tin and place on desired serving plate. Drizzle the caramel over the top of the cheesecake then sprinkle over the reserved rushed shortbread. Serve and enjoy!

Ingredients

For the base:

- 175g shortbread biscuits, crushed
- 60g butter, melted

For the cheesecake:

- 400g full fat cream cheese
- 50g icing sugar
- 1 tsp vanilla
- 40g dark cocoa powder
- 200ml whipping cream

For the topping:

- 4 tbsp Carnation Caramel Drizzle OR Carnation Caramel

You will also need...

- 23cm loose bottomed cake tin



Ginger & White Chocolate Cookies

Give Santa's snack an upgrade this year. Gently spiced and loaded with white chocolate, these cookies pair perfectly with a glass of milk and a carrot.



PREP: 15 MINS
CHILL TIME: 30 MINS
COOK TIME: 15 MINS



MAKES: 20 COOKIES
258 KCAL PER SERVING



RECIPE CONTAINS:
WHEAT, MILK

Method

- 1 Using an electric hand whisk, cream the butter, sugar and condensed milk together until light and fluffy. Mix in the flour and spices to form a soft dough then the chopped white chocolate.
- 2 Using clean hands, roll the dough into balls and place on a baking tray lined with baking parchment. Pop into the fridge to chill for at least 30 minutes (but ideally overnight – chilling helps the flavours develop and also stops the cookies from spreading whilst cooking).
- 3 Pre-heat your oven to 180°C, (160°C fan), Gas Mark 4.
- 4 Space the cookie balls well apart on the baking trays then pop into the oven for 12-15 minutes or until they're turning golden brown around the edges.
- 5 Remove from the oven and allow to cool for 5 minutes before transferring to a wire rack to cool completely. Store any leftovers in an airtight container for up to three days.



Ingredients

- 225g unsalted butter, room temp
- 225g dark brown sugar
- 170g Carnation Condensed Milk
- 350g self-raising flour
- 1.5 tsp ground ginger
- ½ tsp ground cinnamon
- 150g white chocolate, chopped

You will also need...

- A baking tray lined with baking parchment



Cinnamon & Caramel Wreath

Flaky puff pastry filled with a cinnamon caramel butter. Baking this is going to fill your house (and your bellies) with Christmas cheer.



PREP: 15 MINS
COOK TIME: 40 MINS



SERVES: 12
187 KCAL PER SERVING



RECIPE CONTAINS:
WHEAT, MILK, EGG

Method

- 1 Pre-heat your oven to 200°C, (180°C fan), Gas Mark 6.
- 2 Mix the softened butter, caramel and cinnamon together until it is completely combined.
- 3 Unwrap the pastry and lay out on a floured worktop with one of the long edges facing towards you. Spread the caramel butter over the pastry, leaving a 1 cm gap at the top. Gently roll the pastry starting at the long edge facing you and rolling up until you have formed a large sausage shape.
- 4 Starting from the top, slice vertically down the middle to create two halves then wrap the pieces round each other. Transfer to a baking tray and join the ends together to form a wreath shape.
- 5 Brush the pastry with the beaten egg and place in the middle of the oven to bake for 20 minutes uncovered. After 20 minutes, cover with tin foil and continue baking for another 20 minutes until golden brown.
- 6 Remove from the oven and transfer to a wire rack to cool completely. When ready to serve, dust with icing sugar and enjoy!

Ingredients

- 100g unsalted butter, softened
- 2 tbsp Carnation Caramel
- 1 tsp cinnamon
- 320g pre – rolled sheet of puff pastry

For the topping:

- 1 small egg, beaten
- 2 tbsp icing sugar

You will also need...

- A baking tray lined with baking parchment



Christmas Pudding Fudge

All the flavours of Christmas wrapped up in one bite. Pop in a box to give to friends and family or simply enjoy a piece as an afternoon treat with a cup of tea.

 PREP: 10 MINS
CHILL TIME: 1 HOUR+

 SERVES: 36
95 KCAL PER SERVING

 RECIPE CONTAINS:
MILK

Method

- 1** Add the fudge ingredients to the pan and melt over a low-medium heat, stirring occasionally until the sugar dissolves. Bring to a steady boil for 10-15 minutes, stirring continuously and scraping the base of the pan to prevent it from catching.
- 2** Remove the fudge from the heat and leave to cool for 5 minutes. After cooling, add in all the mix-ins and start to beat the mixture until it loses its shine and becomes very thick.
- 3** Press into the prepared tin with the back of a spoon and leave to set before cutting. The fudge will keep up to two weeks in an airtight container at room temperature.

TIP: The mixture should reach 113-115°C on a sugar thermometer if you have one. If you don't you can drop a little mixture into a bowl of ice-cold water - if it forms a soft, round ball that doesn't stick to your fingers then it should be ready.

Ingredients

For the fudge:

- 397g Carnation Condensed Milk
- 150ml semi skimmed milk
- 450g demerara sugar
- 115g unsalted butter, cubed

For the mix-ins:

- ½ tsp mixed spice
- 100g mixed dried fruit and peel
- 1 orange, zested
- 1 tsp vanilla paste

You will also need...

- 20cm square tin lined with baking parchment a non-stick pan



