



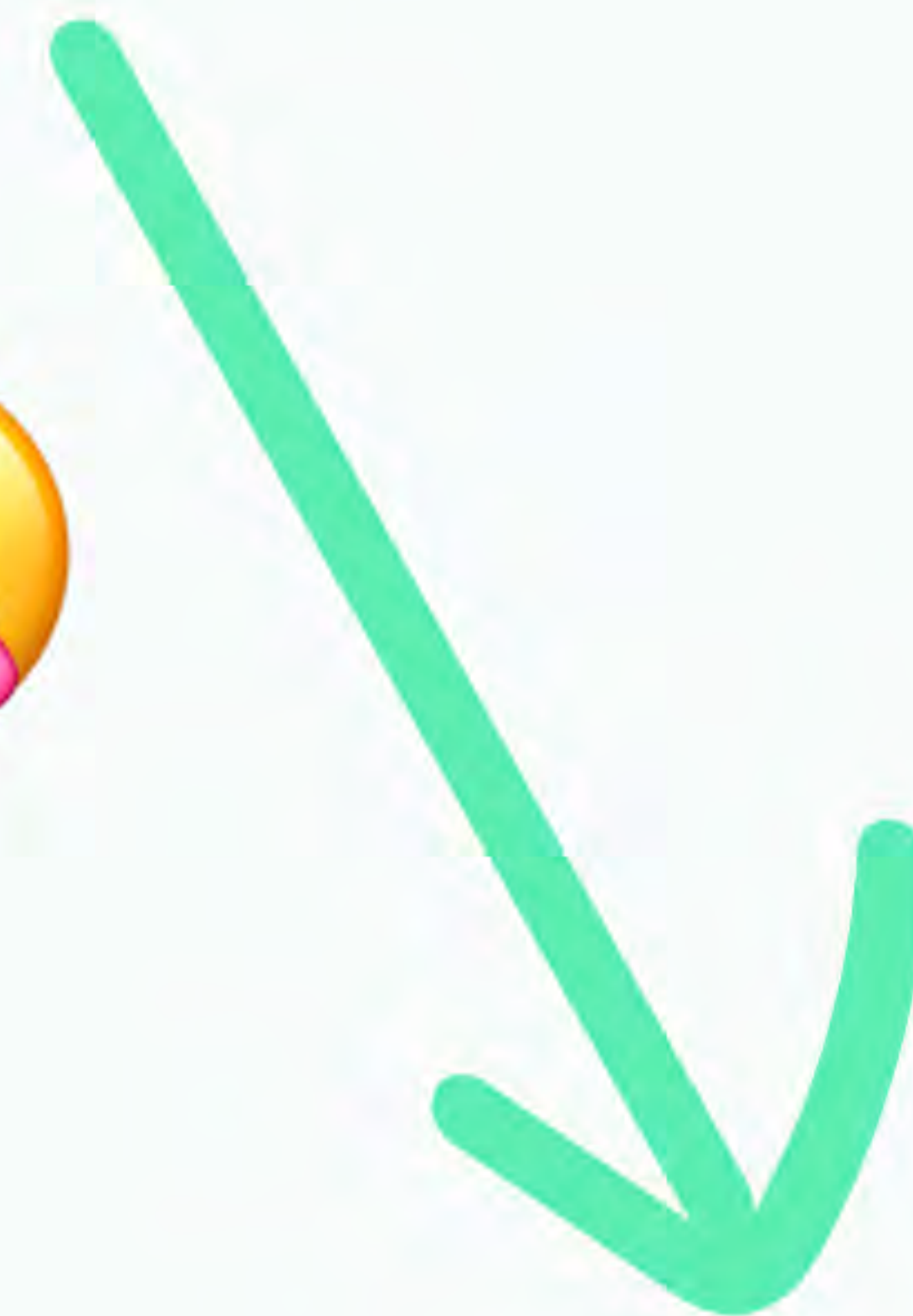
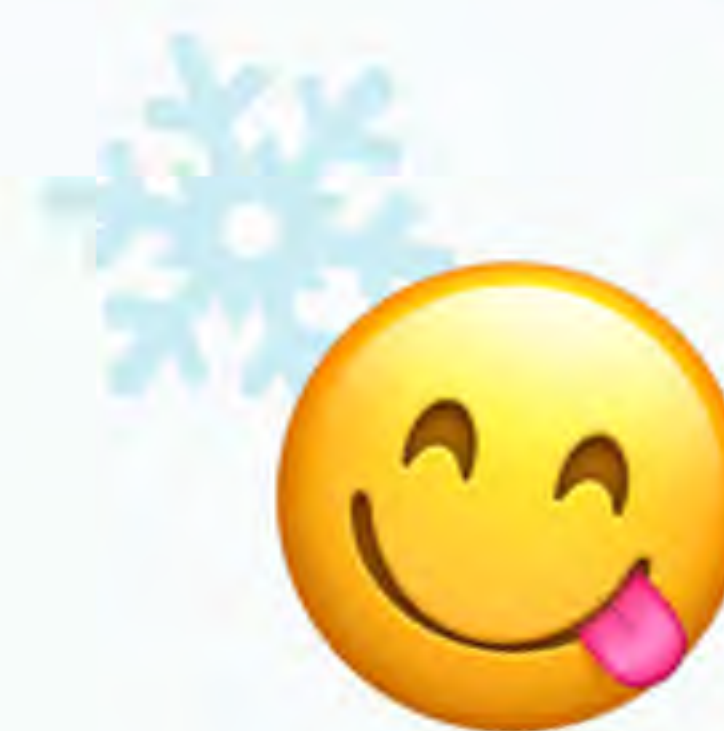
Let's Up The

# Holiday Rizz!

**Rizz:** 2023's Vibe. Charisma? Allure? Spark? 100 These recipes? Your ticket to holiday rizz. Tradition's out. Bold's in. Down? Hop on our sleigh cause we're out here making fresh tracks.

*Ready to crush unforgettable holiday flavor?*

*KEEP SCROLLING  
TO GET ALL THE INSPO W/  
READY TO ROLL RIZZ-IPES!*







❄️ Holiday Rizz-ipe #1 ❄️

# Fruitcake Cookie!

HANG ON HATERS,  
THIS ONE SLAPS! 🙌🙌







❄️ Holiday Rizz-ipe #1 ❄️

# Fruitcake Cookie!

FROM TASTE OF HOME

YIELD: 50 COOKIES ⌚ PREP TIME: 15 MINS 👨🍳 COOK TIME: 12 MINS ⌚ TOTAL TIME: 27 MINS

## INGREDIENTS

- 1 CUP RAISINS
- 1 CUP CANDIED CHERRIES (RED + GREEN ARE PRETTY), COARSELY CHOPPED
- 1 CUP CANDIED PINEAPPLE, COARSELY CHOPPED
- 1 CUP PECANS (OR BRAZIL NUTS), COARSELY CHOPPED
- 1/2 CUP GOLDEN CRISCO SHORTENING
- 3/4 CUP WHITE SUGAR
- 1 EGG
- 1 TSP. VANILLA
- 1/2 TSP. ALMOND EXTRACT
- 1 1/4 CUPS FLOUR
- 1/2 TSP. BAKING SODA
- 1/2 TSP. SALT

## INSTRUCTIONS

1. COMBINE FRUIT AND NUTS AND 1/2 THE FLOUR, AND MIX WELL.
2. CREAM THE SHORTENING AND SUGAR, AND ADD THE EGG AND FLAVORING.
3. BEAT ON MEDIUM SPEED WITH AN ELECTRIC MIXER UNTIL LIGHT AND CREAMY.
4. STIR IN FRUIT MIXTURE AND REMAINING FLOUR, BAKING SODA, AND SALT AND MIX WELL.
5. DROP ONTO PARCHMENT LINED OR GREASED BAKING SHEET USING A 1" SCOOP AND BAKE AT 350F FOR 10-12 MIN. LET COOL ON COOLING RACKS.





❄️ Holiday Rizz-ipe #2 ❄️

# Frozen Grasshopper!

TAKE A FROSTY  
HOP INTO  
MINTY  
WONDERLAND!







❄️ Holiday Rizz-ipe #2 ❄️



# Frozen Grasshopper!

FROM TOASTY KITCHEN

YIELD: 2 DRINKS ⌚ PREP TIME: 5 MINS 🕒 TOTAL TIME: 5 MINS

## INGREDIENTS

- 1.5 OUNCES CREME DE MENTHE
- 1.5 OUNCES CREME DE CACAO
- 16 OUNCES VANILLA ICE CREAM
- ¼ CUP MILK, OPTIONAL
- 1 TEASPOON CHOCOLATE SYRUP, AS A GARNISH

## INSTRUCTIONS

1. IN A BLENDER, ADD CREME DE MENTHE, CREME DE CACAO, AND VANILLA ICE CREAM. BLEND UNTIL SMOOTH. CHECK CONSISTENCY AND ADD MILK AS NEEDED FOR DESIRED CONSISTENCY.
2. SWIRL CHOCOLATE SYRUP ON THE INSIDES OF A HIGHBALL GLASS. POUR GRASSHOPPER INTO GLASS AND SERVE IMMEDIATELY.



made better.™





❄️ Holiday Rizz-ipe #3 ❄️

# Red Bean Cookies!

SERVE THESE TO  
YOUR EATER!



BROUGHT TO YOU BY  
OUR A.I. BRETHREN.







❄️ Holiday Rizz-ipe #3 ❄️

# Red Bean Cookies!

AI CONCEPT VIA TASTEWISE, RECIPE BY HUMANS AT CHINA SICHUAN FOOD

YIELD: 2 SERVINGS ⌚ PREP TIME: 1HR 👨🍳 COOK TIME: 12 MINS ⌚ TOTAL TIME: 27 MINS

## INGREDIENTS

- 100 G CAKE FLOUR
- 100 G RED BEAN PASTE
- 50 G UNSALTED BUTTER, SOFTEN IN ROOM TEMPERATURE
- 25 G POWDERED SUGAR
- 2 DROPS OF VANILLA EXTRACT
- 1.5 TBSP. WHISKED EGG
- SESAME SEEDS FOR DECORATION
- EXTRA WHISKED EGG FOR BRUSHING

## INSTRUCTIONS

1. BEATEN THE SOFT BUTTER UNTIL LIGHT AND WHITE, ADD WHISKED EGG AND WHISK UNTIL THEY ARE WELL COMBINED.
2. SHIFT FLOUR AND SUGAR IN AND ADD VANILLA EXTRACT; KNEAD TO FORM DOUGH. COVER WITH PLASTIC WRAPPER AND REFRIGERATE FOR 1 HOUR.
3. PRE-HEAT OVEN TO 180 DEGREE C (AROUND 360 DEGREE F)
4. SHAPE THE DOUGH INTO A LONG LOG AND THEN PRESS DOWN TO A RECTANGULAR WRAPPER. SHAPE THE RED BEAN PASTE INTO A SMALLER LONG LOG TOO AND PLACE IT IN THE CENTER OF THE WRAPPER.
5. CAREFULLY FOLD THE TWO SIDES UP. ROLL SEVERAL TIMES ON THE OPERATING BOARD AND THEN CUT THE LONG LOG INTO ONE-BITE SIZE SMALL COOKIES.
6. BRUSH WHISKED EGG ON SURFACE AND DECORATE WITH SESAME SEEDS (OPTIONAL).
7. BAKE FOR 20 TO 25 MINUTES UNTIL WELL COLORED!
8. COOL DOWN SEVERAL MINUTES AND ENJOY! BEST SERVED WITH TEA!







❄️ *Call-to-flavor-action!* ❄️

# *Ready for better?*



*Hit us up today!*

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FLAVORS & INGREDIENTS

made better.™

