

GIVE THE GIFT
of goodness

*Holiday treats made
with REAL Butter.*



REAL Butter. Pure and natural.

REAL



*M*ake someone's day this holiday season by giving a gift from your heart—homemade treats made with the goodness of pure and natural butter. The unmistakable flavor and texture that REAL Butter delivers will let your loved ones know you care.



Consider this booklet your holiday gift-giving companion—your guide to providing tidings of comfort and joy. In these eight pages, we've assembled a collection of recipes sure to make your friends and relatives swoon. And to wrap it all up in a nice, tidy bow, we've provided clever packaging ideas to ensure your gifts stay fresh with a touch of added style.

So get the butter out of the fridge and start dusting off that rolling pin. It's time to make memories.

For more ideas and recipes featuring the fabulous flavor of REAL Butter, visit butterisbest.com.

Custom complimentary gift tags for all of the enclosed recipes can be found at butterisbest.com.

RASPBERRY

limoncello linzers



A Pretty Platter

Rather than hiding daintily decorated cookies in a tin, arrange them on a pretty keepsake platter. Vintage shops and flea markets are the perfect place to find gorgeous gift-worthy plates at a reasonable price.

Raspberry Limoncello Linzers

The tangy brightness of Limoncello liqueur is balanced by this cookie's rich, buttery base and a burst of sweet, flavorful jam.

Makes 2 dozen cookies

INGREDIENTS

- 1 cup** (2 sticks) butter, softened
- 4 ounces** cream cheese, softened
- 1 cup** light brown sugar, packed
- 1** egg yolk
- 1 teaspoon** pure vanilla extract
- 1/2 teaspoon** almond extract
- 2 3/4 cups** flour
- 1/2 cup** cornstarch
- 1 1/2 cups** seedless raspberry jam
- 4 cups** confectioners' sugar
- 3 tablespoons** powdered egg whites
- 1 tablespoon** lemon juice
- 1 tablespoon** lemon zest
- 1/2 to 3/4 cup** Limoncello liqueur

DIRECTIONS

In large bowl, cream together butter, cream cheese and brown sugar using electric mixer. Add egg yolk and extracts; mix well. Gradually add flour and cornstarch; mix just until blended. Divide dough in two pieces, flatten into discs and wrap in plastic wrap. Refrigerate until firm, 30 to 45 minutes.

Preheat oven to 350°F. On lightly floured surface, roll chilled dough to 1/8-inch thick and cut into desired shapes. Place cookies on parchment-lined baking sheets and bake 9 to 11 minutes, until edges begin to brown and cookies are firm. Cool cookies on sheet 3 to 4 minutes. Remove cookies to wire rack to cool completely.

Meanwhile, in small saucepan, bring raspberry jam to simmer over medium-high heat, insert candy thermometer. Simmer, stirring constantly, until jam reaches 225°F; cook 1 minute more. Remove from heat, cool slightly. Spread 1 heaping teaspoon jam in center of each cookie.

In medium bowl, combine confectioners' sugar and egg white powder. Add lemon juice and zest; stir in Limoncello beginning with 1/2 cup, add more, if necessary, to reach desired consistency. Pipe or drizzle cookies with frosting; allow frosting to set before serving or storing. Store cookies in airtight container, separating layers with parchment paper, for up to 1 week.

SPICED APPLE

Caramels

A Creative Candy Cone

To recreate this package, find some festive paper at a craft or scrapbook store, roll it into a cone shape, then tape it shut at the seam. Add ribbon or other decorations and then fill the cone with these sweet little waxed paper-wrapped candies.

Spiced Apple Caramels

When you bite into these soft, chewy treats, you immediately taste the sweetness of spiced apple cider, followed by the luxurious flavor of butter.

Makes about 75 caramels

INGREDIENTS

- 2 cups** apple cider
 - 2/3 cup** heavy cream
 - 1 teaspoon** salt
 - 1 teaspoon** apple pie spice*
 - 1/2 teaspoon** ground cinnamon
 - 1 1/2 cups** sugar
 - 1/4 cup** light corn syrup
 - 1/2 cup** (1 stick) butter, cubed
- Freshly ground cinnamon or course sea salt (optional)

DIRECTIONS

Pour cider into small saucepan and simmer over medium heat until reduced to 1/3 cup; approximately 35 to 40 minutes. Set aside to cool.

Line 8-inch square pan with buttered parchment paper or aluminum foil. In small bowl, combine heavy cream, salt, apple pie spice, cinnamon and reduced cider; set aside.

In large, heavy-bottom saucepan, combine sugar and corn syrup. Cook over low heat, stirring until sugar dissolves. Insert candy thermometer and simmer until syrup reaches 234°F.

Remove from heat, remove thermometer and very slowly whisk in cream mixture (mixture will foam and may spatter). Add cubed butter and stir or whisk until cream and butter are fully incorporated. Return pan to heat, reinsert thermometer and cook over low heat, stirring frequently, until temperature reaches 250°F.

Remove from heat and pour caramel into prepared pan; let mixture cool slightly, then sprinkle with freshly ground cinnamon or sea salt, if desired. Cool completely at room temperature or refrigerate until set. Once set, remove caramel from pan lifting out by parchment paper or foil. Cut caramel into 3/4-inch squares. Wrap each piece in small wax paper square, twisting at each end. Store caramels in airtight container in cool place or refrigerate up to 2 weeks.

**If you cannot find apple pie spice, substitute 1/2 teaspoon ground cinnamon, 1/4 teaspoon nutmeg and 1/4 teaspoon allspice.*

SMOKED ALMOND CHOCOLATE *shortbread*

Think Outside the Cardboard Box

Consider packaging your gifts in a simple wooden box with a festive bow tied around it. Visit your local craft store for interesting containers to help you break free of the typical cardboard variety.

Smoked Almond Chocolate Shortbread

A rich, buttery crust is topped with almonds, a dense, fudge-like chocolate and a sprinkling of sea salt.

*Makes 2
dozen bars*

INGREDIENTS

Shortbread:

1/2 cup (2 ounces) smoked
(or roasted) almonds

1 1/2 cups flour

1/2 teaspoon salt

1/2 teaspoon ground cinnamon

10 tablespoons (1 1/4 sticks) butter,
softened (plus additional for pan)

1/2 cup light brown sugar, packed

1/4 teaspoon almond extract

Chocolate Caramel:

11 ounces (about 2 cups) milk
chocolate, chopped or chips

1 1/2 cups sugar

1/4 cup light corn syrup

1/4 cup water

6 tablespoons (3/4 stick) butter

1 cup heavy cream

1/2 teaspoon salt

1 tablespoon sea salt or smoked salt
(optional)

DIRECTIONS

Shortbread:

Preheat oven to 350°F. Line 9x9-inch pan with parchment paper or foil; butter the interior of the paper or foil. Grind smoked almonds in food processor until the consistency of coarse corn meal. In medium bowl, whisk together ground almonds, flour, salt and cinnamon; set aside.

In large bowl, beat butter, brown sugar and almond extract with electric mixer until light and fluffy. Add flour mixture in two batches mixing until crumbly, but sticky dough forms. Press dough evenly into bottom of prepared pan. Bake until golden brown, about 25 to 30 minutes. Let cool completely on wire rack.

Chocolate Caramel:

Place chocolate in medium glass or stainless steel bowl; set aside. In medium saucepan, combine sugar, corn syrup and water. Cook mixture over medium heat 10 to 12 minutes, until mixture coats the back of a wooden spoon.

Remove from heat. Add butter, cream and salt. Return to heat and simmer over medium heat, stirring until smooth. Simmer 2 to 3 minutes. Pour mixture over chocolate; let stand 2 minutes. Stir until smooth; let stand to cool slightly, about 10 minutes. Pour mixture over shortbread. Allow to cool about 30 minutes and then refrigerate overnight or at least 5 hours.

Sprinkle with sea salt or smoked salt, if desired. To cut, run a knife around edges of pan to loosen the parchment or foil; carefully lift the paper out of pan. Cut bars with knife dipped in hot water and remove paper or foil. Store bars in airtight container in the refrigerator for up to 5 days.

NORTH POLE

cookie dough

Take and Bake

This unique idea is the perfect hostess gift. Consider presenting it in disposable pint-sized containers. You can find them online or you can simply snag a few from your local ice cream shop. Just don't forget to add a festive tag with baking instructions.

North Pole Cookie Dough

Studded with chocolate chunks, nuts and marshmallows, buttery chocolate cookie dough makes fresh-baked cookies a fast and easy cinch for the lucky people on your gift list.

Makes three "pints" of dough or 2 dozen cookies

INGREDIENTS

- 1 1/2 cups semi-sweet chocolate chips
- 1 2/3 cups flour
- 1/3 cup unsweetened cocoa powder
- 1 1/4 teaspoons baking soda
- 1/4 teaspoon salt
- 1 cup (2 sticks) butter, softened
- 1/2 cup dark brown sugar, packed
- 1/2 cup sugar
- 1 1/4 teaspoons pure vanilla extract
- 2 large eggs
- 1 cup semi-sweet chocolate chunks
- 1 cup roasted almonds or toasted walnuts, roughly chopped
- 1 1/2 cups mini marshmallows

DIRECTIONS

Place 1 1/2 cups chocolate chips in microwave-safe dish. Microwave 30 seconds on high, stir and continue to microwave in 10- to 20-second intervals, stirring after each, until chocolate is melted and smooth. Set bowl aside and cool to room temperature.

In medium bowl, whisk together flour, cocoa powder, baking soda and salt. In large bowl, beat butter and both sugars using electric mixer until light and fluffy. Add melted, cooled chocolate and vanilla, blend until fully incorporated. Add eggs, one at a time, beating well after each addition. Add flour mixture slowly, mixing until incorporated. Fold in chocolate chunks, nuts and mini marshmallows.

Fill pint containers with cookie dough and refrigerate up to 4 days or freeze up to 1 month. When giving as a gift, attach following baking instructions:

Preheat oven to 350°F. Drop dough by rounded tablespoons, or using small cookie scoop, onto parchment-lined baking sheets, about 1 inch apart. Flatten dough slightly using back of spoon. Bake 10 to 12 minutes, until edges are lightly cracked but centers are still soft.

Remove from oven and cool slightly on baking sheet before transferring cookies to wire rack to cool completely.

PEPPERMINT

whoopie pies



A Delicious Dish

A candy dish of cookies is a clever way to make someone's day. After you've arranged cookies in the dish, wrap it in cellophane and tie it with a bow for a gift that looks as good as it tastes.

Peppermint Whoopie Pies

Ooey, gooey marshmallow is sandwiched between two chewy, buttery chocolate cookies, then rolled in crunchy, crushed peppermint in this holiday twist on a classic treat.



Makes 3 dozen sandwich cookies

INGREDIENTS

Cookies:

2 cups flour
1/2 cup cocoa powder
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon salt
1/2 cup (1 stick) butter
1 cup brown sugar, packed
1 egg
1 teaspoon pure vanilla extract
1/2 teaspoon peppermint extract
1 cup buttermilk

Filling:

1/2 cup (1 stick) butter, softened
1 7.5-ounce jar marshmallow fluff
2 teaspoons pure vanilla extract
1 1/4 cups powdered sugar
1 cup crushed peppermint candies (about 50 peppermint discs)

DIRECTIONS

Preheat oven to 350°F. In medium bowl, combine flour, cocoa powder, baking powder, baking soda and salt; set aside.

In large bowl, cream butter and brown sugar with electric mixer until light and fluffy. Add egg and extracts; mix well. Slowly add flour mixture and buttermilk, alternating, beginning and ending with flour mixture. Cover dough and chill at least 30 minutes.

Drop dough by rounded tablespoons onto parchment-lined baking sheet, placing cookies 2 inches apart. Bake cookies 9 to 12 minutes, or until firm. Cool cookies on pan 3 to 5 minutes or until set, then transfer to wire rack to cool completely.

For filling, in large bowl, cream together butter, fluff, and vanilla extract until light and fluffy. Add powdered sugar slowly; mix well. Spread flat side of half the cookies with heaping tablespoon of filling; top with second cookie to create sandwich. Roll edges in crushed peppermint candies; chill cookies to set filling.

Store unfilled cookies and filling in airtight containers in refrigerator for up to 1 week, and filled cookies for up to 3 days. Bring cookies to room temperature before serving.

FIVE-SPICE

caramel corn &

BOURBON SPICE

pecans

Snack Tins

Whether you recycle or venture online to find something new, a stylish tin is a great way to give gifts like these. Just be sure to add a personal touch—like a gift tag that labels the tin's contents.

Five-Spice Caramel Corn and Bourbon Spice Pecans

The flavors of the holidays—including cinnamon, cloves and ginger—are unmistakable in this addictive popcorn. Couple that with pecans drenched in sweet, buttery bourbon and you'll be sure to make an impression.

FIVE-SPICE CARAMEL CORN

Makes 3 quarts

INGREDIENTS

- 3 quarts** (12 cups) popcorn (about 1/2 cup unpopped corn kernels)
- 1/2 cup** (1 stick) butter
- 1/4 cup** honey
- 1 cup** light brown sugar, packed
- 1/2 teaspoon** salt
- 1/4 teaspoon** baking soda
- 1 1/2 teaspoons** five-spice powder

DIRECTIONS

Preheat oven to 250°F. Place popcorn in large bowl, set aside. Line rimmed cookie sheet with parchment paper.

In medium saucepan, melt butter over medium heat. Stir in honey, brown sugar and salt. Bring mixture to boil, stirring constantly. Reduce heat to low and continue to simmer 5 minutes without stirring.

Remove from heat, stir in baking soda and five-spice powder. Pour mixture over popcorn and quickly mix to coat. Spread coated popcorn onto prepared cookie sheet and bake 40 minutes, stirring every 10 to 15 minutes with spatula.

Cool completely before packaging. Store caramel corn in airtight container at room temperature up to 5 days.

BOURBON SPICE PECANS

Makes 4 cups

INGREDIENTS

- 4 cups** pecans, halves or halves and pieces
- 1/2 cup** (1 stick) butter
- 1 1/2 cups** dark brown sugar, packed
- 1 teaspoon** cinnamon
- 1 teaspoon** salt
- 1/4 cup** bourbon

DIRECTIONS

Preheat oven to 350°F. Place pecans on rimmed cookie sheet and bake 10 minutes or until fragrant. Transfer toasted pecans to bowl; set aside.

In large skillet, melt butter over medium heat. Add toasted pecans and stir to coat. Add brown sugar, cinnamon and salt; continue to cook over medium heat, stirring constantly about 8 to 10 minutes.

Add bourbon; stir to combine and cook 1 to 2 minutes, mixing well. Remove skillet from the heat and pour pecans onto rimmed cookie sheet lined with parchment paper. Spread pecans into thin layer and let cool 20 minutes. Break mixture into bite-sized pieces and cool completely before packaging.

Store pecans in airtight container at room temperature for up to 1 week.

NUTTY

bonbon pops



Bag It and Tag It

Just one of these sweet little treats makes a nice gift when wrapped individually in a cellophane bag. If you're bringing them to a party as a hostess gift, arrange them on a plate. Chances are, they won't make it until the end of the party.

Nutty Bonbon Pops

Similar to a buttery buckeye or rum ball (without the rum), these people-pleasing pops are a fun little bite-sized treat.



Makes about 50 1-inch pops

INGREDIENTS

- 1 cup (2 sticks) butter, softened
 - 1 1/2 cups smooth cashew butter*
 - 1 1/2 teaspoons pure vanilla extract
 - 1/2 teaspoon fine grain sea salt
 - 4 cups confectioners' sugar, sifted
 - 1 pound (16 ounces) semi-sweet chocolate,** chopped or chips
 - Chopped nuts, cocoa nibs or sprinkles for garnish
- Equipment: pretzel, wooden popsicle or lollipop sticks (optional)

DIRECTIONS

In large bowl, combine butters, vanilla and salt using electric mixer. Add sifted confectioners' sugar one cup at a time, whipping to fully incorporate. Dough will be fluffy but firm; chill briefly if sticky.

Shape dough into 1-inch balls. Insert pretzel or stick three-fourths of the way into each ball; place on parchment-lined baking sheets; refrigerate at least one hour or overnight.

Place chocolate in small microwave-safe bowl. Microwave 30 seconds on high, stir and continue to microwave in 10- to 20-second intervals, stirring after each until chocolate is melted and smooth. Dip pops in melted chocolate up to the stick, allowing excess chocolate to drip off; sprinkle or dip bottom of pop in garnishes and return to parchment-lined baking sheet to allow chocolate to set or refrigerate pops briefly.

Store pops in airtight container at room temperature for up to 1 week.

**Any nut butter may be substituted; try almond, hazelnut or peanut butter.*

***Bittersweet, milk or white chocolate may be substituted.*



GLUTEN-FREE
allspice gingerbread

Wrap and Roll

Stack flat, frosting-free cookies like these by the dozen and wrap them in cellophane. Then, roll a piece of cardboard or construction paper around the outside of the cookies and fasten it closed with tape, ribbon or other accoutrements.

***Gluten-Free Allspice
Gingerbread***

Thin, crispy and full of holiday spice, these buttery bites are a fantastic way to celebrate the season, whether you have dietary restrictions or not.

Makes 3 dozen cookies

INGREDIENTS

- 2 1/3 cups** all-purpose gluten-free flour mix*
- 1 cup** almond meal or almond flour
- 1/2 teaspoon** xanthan gum powder** (optional)
- 1 teaspoon** baking soda
- 1 1/2 teaspoons** ground allspice
- 1 1/2 teaspoons** ground cinnamon
- 1 1/2 teaspoons** ground ginger
- 1/2 teaspoon** ground cloves
- 1/4 teaspoon** finely ground black pepper
- 1/2 teaspoon** salt
- 3/4 cup** (1 1/2 sticks) butter, softened
- 1/2 cup** light brown sugar, packed
- 2/3 cup** natural, unsulfured molasses
- 1 large egg**

Colored sugar, for decoration

DIRECTIONS

In medium bowl, combine flour mix, almond meal, xanthan, baking soda, allspice, cinnamon, ginger, cloves, pepper and salt; set aside.

Beat butter and sugar in large bowl with electric mixer until light and fluffy. Add molasses and egg; blend well. Add dry ingredients in three batches, blending just until fully incorporated. Dough will be stiff. Divide dough into two balls, flatten into discs, wrap in plastic wrap and refrigerate at least 3 hours or up to 3 days.

Preheat oven to 350°F. Remove one dough disc from refrigerator and roll out between two pieces of parchment paper or on lightly gluten-free floured work surface to 1/8-inch thick. Cut into desired shapes and place on parchment-lined baking sheets. Sprinkle cutouts with colored sugar, if desired.

Bake 9 to 13 minutes, until edges of cookies are crisp. Cool cookies on sheet 2 to 3 minutes. Remove cookies to wire rack to cool completely. Store in airtight container for up to 1 week.

**Gluten-free flour mix and almond meal or almond flour can be found in the gluten-free or natural food section of most stores.*

***Xanthan gum powder will improve texture of cookies but is not required to make this recipe. It can be found in health food stores and gourmet markets.*

W I S C O N S I N
M I L K M A R K E T I N G B O A R D

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