



# CENTERPOINTE COMMUNITY

# RECIPE BOOK





# Centerpointe Community Holiday Recipes 2025

We're so blessed to have a worldwide community that's so full of cheer, positivity, excitement and love.

We see that in the messages you send us. We see it in our coaching calls. We see it in the everyday interactions we have with the community.

And we also see it in the recipes you submitted during our recent Holiday Party survey. Thank you to each and every one of you who submitted a recipe - we wish we could include them all!



Instead, our team has selected 10 recipes that showcase a variety of dishes from breakfast foods to snacks, savory meals and sweet desserts.

We're so proud of this year's community recipe book, the very first one we've put together from your submissions. And if this is well-received, we will probably do it again next year!

And with that, I hope you'll give one or more of these recipes a try this Holiday season (or anytime of year).

Enjoy!

*-MaryEllen Tribby & the Centerpointe Team*






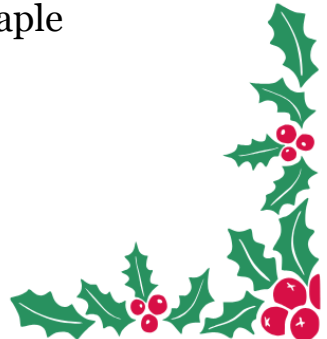
# Eggnog French Toast (2025 Winner)

*by Kenssen Tinker*

## Ingredients:

- Texas toast bread slices (10 = 5 servings)
- 1 quart of eggnog
- 6oz cognac or Jamaican spiced rum
- 2 xtra large eggs
- Cinnamon
- Nutmeg
- dark brown sugar
- vanilla extract
- powdered sugar.

## Directions:

- Mix eggs, eggnog, rum/cognac, vanilla, 1tsp cinnamon+nutmeg, 1 tsp vanilla and 1/4cup of brown sugar together in a square bowl/baking pan, whisking until smooth.
  - Heat large skillet or griddle to 350°F adding butter for frying.
  - Dip slices of bread into eggnog mixture, coating each side and the edges (NB. Do Not drench or over saturated bread with liquid).
  - Fry each slice on each side until golden brown.
  - Place 2 slices of French toast on plate, shake(sifting) powdered sugar and cinnamon over topside of French toast and serve with maple syrup or honey on the side.
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# Peanut Clusters

By Sue

## Ingredients:

- Big bag of semisweet chocolate chips
- Little bag of butterscotch chips
- 2 jars of peanuts
- A big microwavable bowl

## Directions:

- Melt the chocolate and butterscotch chips, 30 seconds at a time in the microwave or in a double boiler
  - Pour in the peanuts until there is no more chocolate to stick to. Usually about 1.5 jars.
  - If there's chocolate left pour in more peanuts and it's ok to microwave it again if the chocolate is too thick
  - Spoon chocolate covered peanuts onto a flat surface and let them solidify.
  - This makes A LOT of peanut clusters. Enjoy!!!
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# Mexican Christmas Fruit Punch

By Celina Orensanz

## Ingredients

- 24 cups of water
- 2 cups of piloncillo or jaggery
- 3 cinnamon sticks
- 10 tejocotes (Crataegus Mexicana)
- 8 guavas
- 1 cup prunes
- 3 chopped apples
- 3 chopped pears
- 1/2 cup raisins
- 3 peeled 4 inch long sugar cane sticks. Cut each cane in four lengthwise.
- 1 cup of peeled tamarind pods or 1 cup of Hibiscus flowers
- Any dried fruits you enjoy

## Directions

- Place the water in a large pot and add the piloncillo (or jaggery), the cinnamon, and the tejocotes.
  - Allow it to boil for about 15 minutes.
  - Add the rest of the ingredients.
  - Let it boil for about an hour and until the fruits are cooked and the prunes are soft.
  - Serve hot in large mugs that can hold not only the liquid but also the fruits.
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# Roasted Cauliflower with Nước chấm Sauce



By Mark McIntyre



*(Nước chấm pronounced “nook-chahm”)*

## Ingredients:

- 2 heads cauliflower, stems removed, sliced vertically about 1/2” thick.
- 4 tablespoons neutral oil, vegetable, canola or peanut.
- 1/3 cup rice vinegar.
- 1/3 cup fish sauce
- 1 teaspoon sugars
- 3 garlic cloves (optional) finely chopped
- 1/4 small red onion
- 2 tablespoons chopped cilantro.
- 4-6 Thai green chilies thinly sliced with or without seeds.
- 2 tablespoons crushed roast peanuts or whatever nuts you prefer, walnuts are delicious
- Rice (optional)

## Directions

- Heat oven to 500
  - Lay cauliflower steaks on large sheet pan, make sure they don’t touch.
  - Drizzle Cauliflower with oil both sides.
  - Bake 13-15 minutes per side or until the cauliflower turns deep golden brown.
  - While the cauliflower is roasting make the Nước chấm sauce.
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- In a small bowl mix the vinegar, fish sauce, sugar, garlic (if using)
  - Cook white rice (optional for servings)
  - Remove cauliflower from oven and top with onion, chilies, cilantro and nuts.
  - Pour sauce over and enjoy







# Tourtière (French Canadian Meat Pie)

By John Racine  
(*Tourtière pronounced "tor-tee-ehr"*)

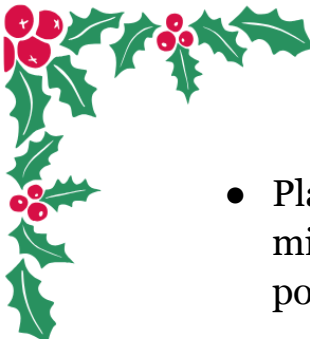



## Ingredients:

- 1 premade pie crust 2 sheets for top and bottom
- 1 pound ground pork
- 1 pound ground beef
- 1 onion chopped fine
- 1-2 pounds Russet Potatoes
- Butter to taste
- Milk or cream to taste
- Old Bay Seasoning to taste
- Cinnamon Pinch
- Nutmeg pinch
- Salt to taste
- Pepper to taste

## Directions

- Preheat oven to 350
  - Line bottom of pie pan with 1 layer of pie crust
  - In large pan, cook meats with chopped onion until meats are cooked completely. Season to taste with Old Bay. Strain when done.
  - Peel and chop potatoes and cook in pot with water until tender
  - Strain potatoes and place back in pan and place on a low burner to eliminate moisture
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- Place potatoes in bowl of a stand mixer or a large bowl and use a hand mixer. Add in cream, butter, salt and pepper to make stiff mashed potatoes.
  - Add mashed potatoes to the meat mix combining completely. You may not need all of the potatoes. You want to achieve a firm consistency with the meat held together by the potatoes.
  - Season combined mixture with additional salt, pepper and the cinnamon and nutmeg all to taste.
  - Place mixture in prepared pie pan. Top with remaining pie crust. Crimp the edges with a fork and trip overhang with a knife.
  - Place in preheated oven and bake until brown, approximately 45 minutes,
  - Slice and serve. Best topped with catsup.
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# Our Favorite Shortbread

By Hillary Tinsley

## Ingredients

- 2 cup flour
- 1 cup butter
- 1/2 cup icing sugar
- 1/2 tsp salt
- 1/8 tsp nutmeg
- 1 egg yolk

## Directions:

- Soften butter slightly, but do not allow to become oily.
  - Stir in sugar, salt, nutmeg and egg yolk with a wooden spoon.
  - Add flour, a little at a time, until mixture is too stiff to work with a spoon.
  - Turn onto floured board and knead lightly, drawing in flour all the time until dough just begins to crack.
  - Roll out dough until 1/4" thick and cut into desired shapes with a cookie cutter; place on an uncreased cookie sheet.
  - Bake at 350°F 10 minutes or until delicately brown.
  - Makes about 3 dozen
  - Decorate with maraschino cherries before baking.
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# Chocolate Eclair

By Lori Castile

## Ingredients

- 2 (3.4-ounce) boxes of instant vanilla pudding mix
- milk to prepare the pudding according to the package instructions
- 1 (8-ounce) container frozen whipped topping, thawed
- 1 (14.4-ounce) box graham crackers
- 1 (16-ounce) can chocolate fudge cake frosting

## Directions:

- Prepare pudding using directions on the box. Allow to set.
  - Add whipped topping to pudding, fold gently.
  - In a 9×13-inch baking dish, layer starting with graham crackers, then pudding mixture, more crackers, more pudding, then top with another layer of crackers. (You'll have to break crackers up to make them fit edges and corners.) You should have 3 layers of crackers and 2 pudding mixture.
  - Remove the lid and foil from the icing. Melt in microwave using 30 second intervals, until pourable. Then pour over the top layer of graham crackers. Smooth if necessary.
  - Cover and chill for at least 3 to 4 hours, but preferably overnight for best results.
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# Kitchen Sink Cookies

By Lynda Jeffery

## Ingredients:

- 1 cup salad oil (liquid form)
- 1 cup melted butter
- 1 cup peanut butter or almond butter
- 2 cups brown sugar
- 2 cups white sugar
- 4 eggs
- 2 teaspoons vanilla
- 2 cups quick oatmeal
- 2 cups Rice Krispies (or can omit Rice Krispies and use 2 more cups of oatmeal)
- 4 cups flour
- 2 teaspoons baking soda
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1 cup of chocolate chips or any other flavour chipits
- 1 cup chopped nuts (optional)

## Directions:

- Blend oil, sugar, eggs and vanilla together.
  - Mix dry ingredients together and add half to wet mixture, mix well and then add remaining dry ingredients.
  - Drop spoonfuls onto parchment paper lined cookie trays and bake 10-12 minutes at 350 degrees. (If you want chewy cookies, bake only 8-10 minutes. Baking for longer will result in crunchier cookies.)
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# Joey Apple Pie



By Joseph Errico

## Ingredients:

- 6 pounds of assorted apples
- 1 cup of sugar
- 1/4 cup Ceylon cinnamon
- 1/4 of a whole nutmeg grated
- 1/4 tsp salt
- 1/4 cup instant tapioca granules
- 1 stick of butter
- 2 pie crusts - Pillsbury work fine or you can make from scratch
- Milk to brush on crust to help it brown
- Coarse decorating sugar

## Directions:

- Peel, core and slice the apples
  - Put the apples in a large pot a Dutch oven is ideal if you have one big enough
  - Add all of the ingredients and put the pot on the stove.
  - Turn the burner to medium and when the apples start to render stir to mix all of the ingredients.
  - Cover the pot and stir every few minutes.
  - Cook the apples for 15 to 20 minutes until the apples are soft but not mushy.
  - Taste the filling to see if more sugar, salt or cinnamon are required.
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- When the apples finish cooking, keep covered and allow to cool, overnight is best.
  - Prepare the crust in a pie plate and add all of the filling. Put on the top crust and seal the edges using a fork.
  - Use the fork to poke holes in the top crust and brush the top with milk. Sprinkle the top with the decorating sugar.
  - Cover the edges with aluminum foil or a pie shield and bake in a preheated 350° oven until brown about 20 to 30 minutes
  - Let cool until warm and serve





# "Painted" Pumpkin Roll

By Rose

## Ingredients:



### Pattern Batter:

- 3 Tbsp (43g) butter, softened
- 3 (120g) egg whites
- 1/2 cup (57g) powdered sugar
- 2/3 cup (80g) flour
- Assorted gel food coloring

### Cake:

- 3/4 cup (90g) flour
- 1/2 teaspoon (2g) baking powder
- 1/2 teaspoon (3g) baking soda
- 2 teaspoons (8g) pumpkin pie spice
- 1/2 teaspoon (3g) salt
- 1 cup (198g) sugar
- 2 Tbsp (27g) brown sugar
- 3 (150g) eggs
- 2/3 cup (151g) pumpkin puree
- 1 teaspoon (6g) vanilla
- Powdered sugar

### Filling:

- 1/2 cup (113g) butter, softened
  - 1 1/2 cups (170g) powdered sugar
  - 1/4 teaspoon (2g) salt
  - 1/4 cup (57g) half and half
  - 4 oz (113g) cream cheese, softened
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## Directions:



### Pattern Batter:

- Combine all the ingredients in a medium bowl. Blend with a mixer until the batter is smooth. Do not keep mixing after it's blended, or it might start to separate. The batter should have a medium consistency: thin enough to pipe easily and thick enough to hold its shape and stay in place.
- Divide the batter into 4 portions; add gel food coloring and stir until you have 4 vibrant autumn colors. Place each color in a piping bag fitted with a small round tip.
- Place your design template on a 10×15" jelly roll pan, and place a piece of parchment over it. Spray the parchment and sides of the pan very well with Bakers Joy. Then lightly wipe off the excess with a paper towel.
- Trace the pattern with your batter. You can make the pattern with solid colors, but it looks best with two-tone coloring. To make the two-tone look, outline elements of the pattern in single colors. Freeze the outlined pattern for 15 to 20 minutes. Now add the filler colors.
- Once your pattern is complete, freeze the pan for at least 20 minutes to set the batter (longer is okay). When fully set, remove the outline paper by sliding it out from under the parchment paper.
- While the pan is in the freezer, make the pumpkin cake batter.



### Cake:

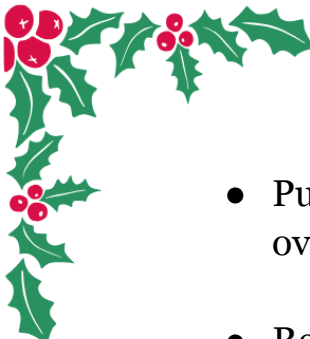

- Preheat the oven to 350°F. Sift together the flour, baking powder, baking soda, spice, and salt in a medium bowl. Set aside.
  - Place both sugars and the eggs in the bowl of a stand mixer fitted with a paddle attachment and beat them together for 3 minutes until thick
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and light yellow. Add the pumpkin and vanilla and mix until combined.

- Add the flour to the mixer and mix on low speed just until combined. Scrape down the bottom and sides of the bowl with a spatula to finish mixing the batter.
  - Pour the pumpkin cake batter directly on top of the pattern you piped and chilled. Smooth it into a thin, even layer. Bake for 13 to 16 minutes, until the cake starts to slightly darken along the edges and it springs back when lightly pressed in the middle.
  - While the cake bakes, prepare the tools needed for the next steps of rolling the cake. You'll need a knife, a piece of parchment paper that has been sprayed with baking spray and a large cutting board.
  - Prepare a tea towel by sprinkling both sides with a generous amount of powdered sugar, rubbing it into the fibers of the towel. It will help to prevent the cake from sticking together, so, don't be shy with the powdered sugar.
  - As soon as the cake is done baking, work quickly to remove it from the pan and begin the rolling process while the cake is still hot.
  - Once the cake is out of the oven, immediately run a knife around the edges of the pan to gently loosen the cake. Place the greased parchment paper on top of the cake and cover it with a large cutting board. Carefully flip the cake upside-down, so the top of the cake is resting on the cutting board. Remove the jelly roll pan and set it aside.
  - Peel the parchment off the bottom of the cake, revealing the design, and sprinkle it liberally with powdered sugar. Place the sugared towel on top of the design.
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- Put a cutting board on top of the towel, and once again, flip the cake over—now the tea towel and patterned-side should be on the bottom.
  - Remove the parchment paper and sprinkle this side of the cake liberally with powdered sugar. Place the short side of the cake directly in front of you and begin rolling it together with the towel into a spiral.
  - Place the rolled cake in the refrigerator for at least one hour. The cake needs to be completely cool in order to hold its shape. If you try too unroll the cake too soon, it will crack.

### **Filling:**

- While the cake roll cools, combine the butter, powdered sugar, and salt in the bowl of a large stand mixer fitted with the paddle attachment. Mix them together on low speed, then gradually raise the speed to medium and beat it for 4 minutes, until the mixture is white and fluffy.
  - Add the half and half to the bowl. Beat on low speed until it is incorporated. It will look chunky at this stage but will gradually come together. Slowly raise the speed to medium and beat for 1 to 2 minutes until the filling looks smooth and glossy, with a stiffer texture. Set aside.
  - Place the softened cream cheese in another mixing bowl and beat it with a paddle attachment until it's smooth and free of lumps.
  - Mix on low and slowly add the butter mixture into the cream cheese in 3 to 4 batches. Once all of the butter mixture has been added, stop mixing and finish stirring by hand. Cover with plastic wrap and chill the filling until you're ready to assemble the cake.
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### Assembly:

- When the cake is completely cool, carefully unroll it. Be gentle, since the cake might stick to the towel in some places. Some cracking on the top of the cake (the un-decorated side) is normal.
- Spread the filling in an even layer across the cake, leaving a bare margin around the edge. Use the tea towel to guide the filled cake into a spiral shape, encouraging it to roll over on itself.
- Brush the top of the cake with a very light layer of milk or water to dissolve excess powdered sugar and fully reveal the colorful pattern. Wrap the cake in plastic wrap and refrigerate for at least 4 hours, or overnight, to firm.
- Slice and serve!

