



2 BROKE GIRLS

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Season's Eatings

Sweet treats that will make your holiday party a hit

by MONA BUEHLER

T IS THE SEASON TO EAT, DRINK and be merry! If you're looking for delicious dessert and party planning inspiration, the **Sweet! Celebrations** cookbook may be your new go-to guide. Here's a sampling of favorites that author and admitted cupcake addict **Elise Strachan** likes to whip up for her little elves. We think *2 Broke Girls*' baking queens **Max Black** and **Caroline Channing** would delight in making some of this holiday magic, too. ■





VANILLA SUGAR COOKIES

Nothing gets you in the Christmas spirit like fresh-baked cookies. Tip: You can prep the dough ahead and refrigerate for up to three days or freeze (well wrapped) for up to a month. Makes about four dozen 3-inch cookies.

INGREDIENTS

3¼ cups all-purpose flour
¼ tsp. baking soda
¼ tsp. salt
2 sticks (8 oz.) unsalted butter, at room temperature
¾ cup plus 2 tbsp. superfine sugar
1 large egg
1 tsp. vanilla extract

INSTRUCTIONS

1. In a large bowl, whisk together the flour, baking soda and salt.
2. In a stand mixer, beat the butter and sugar until light and fluffy. Add the egg and vanilla. Beat until well combined.
3. With the mixer on low, add one-third of the flour mixture and mix to combine. Add the second third of the flour and continue mixing on low speed. Add the final third of the flour mixture, beating just until combined.
4. Pour the mixture onto a work surface. Knead with your hands until the dough is no longer crumbly and you are able to form a tight ball, 3 to 5 minutes.
5. Cover the dough in plastic wrap and refrigerate for at least 1 hour (preferably 3 hours).
6. When ready to bake, preheat the oven to 350°F. Line baking sheet with parchment paper.
7. Remove the dough from the fridge. Break off a section to work with (a third at a time works well). Give it a quick knead and sprinkle a generous amount of flour on your work surface and on top of the dough. Using a rolling pin, roll the dough out to a ¼-inch thickness.
8. Cut out shapes using your desired cookie cutter and place on baking sheet(s).
9. Bake until the cookies start to turn golden brown, 7 to 10 minutes.
10. Immediately transfer the cookies to a cooling rack. Once they are completely cool, decorate as desired.



From Sweet! Celebrations: The Ultimate Dessert & Party Planning Companion by Elise Strachan. Copyright © 2016 by the author and reprinted by permission of Atria Books, an imprint of Simon & Schuster.

For more recipes from Sweet! Celebrations, go to cbswatchmagazine.com.

RICH CHOCOLATE MUD CAKE

Make this gooey goodness for guests, and they'll taste firsthand why this is the most wonderful time of the year. Makes one 9-inch round cake.

INGREDIENTS

2 sticks plus 2 tbsp. (9 oz.) salted butter
¾ cup water
2 tbsp. plus 2 tsp. instant coffee
9 oz. semisweet or milk chocolate, chopped or broken
2½ cups all-purpose flour
2¾ cups superfine sugar
½ cup plus 3 tbsp. unsweetened cocoa powder
1½ tsp. baking powder
1½ tsp. baking soda
5 extra-large eggs, lightly beaten
½ cup buttermilk
5 tbsp. vegetable oil

INSTRUCTIONS

1. Preheat oven to 325°F. Grease and flour a 9x3-inch round cake pan. Line the bottom with a round of parchment paper.
2. In a saucepan, combine the butter, water and coffee and heat over medium until they come to a slow boil. Remove from the heat and add the chocolate, stirring until it's completely melted. Set aside to cool to room temperature.
3. In a large bowl, whisk together the flour, sugar, cocoa, baking powder and baking soda. Make a well in the center.
4. Pour in the eggs, buttermilk, oil and chocolate mixture. Stir vigorously with a wooden spoon until there are no lumps.
5. Pour the batter into the prepared pan and bake until a skewer inserted into the center comes out clean, about 1¼ hours. Allow the cake to completely cool in the pan before removing.

