

# Holiday Recipes

## 2025



## To bring you a holiday full of sweets and treats...

1. Christmas bundt cake
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4. Brownies and blondies
5. Muffins, red velvet and Christmas style (coeliac-friendly, wheat-free)
6. Glazed donuts
7. Gingerbread man
8. Syrup waffles, known in Holland as stroopwafels
9. Macarons
10. M&M's<sup>®</sup> cookies
11. Tompouce croissant

**...we at TRACER prepared some  
delicious recipes.**



# Christmas bundt cake

## Ingredients

- 300 g white soft sugar
- 300 g unsalted butter, at room temperature
- ¼ tsp salt
- zest of 1 orange
- 6 eggs, at room temperature
- 350 g flour (all-purpose/plain)
- 7–8 g baking powder
- 100 g cranberries

## For frosting and garnish

- 150–200 g powdered sugar
- orange juice (from ½ an orange)
- flaked/sliced almonds
- rosemary
- extra cranberries for garnish

## Preparation

1. Preheat oven to 160 °C. Grease the bundt pan with soft butter. Once greased, dust the pan with a little flour and tap/turn so the entire pan has a thin flour coating.
2. Mix the butter, sugar, salt, and orange zest.
3. Add the eggs one at a time, beating gently after each addition.
4. When all the eggs are incorporated and the mixture is light and airy, fold in the flour mixed with the baking powder. Finally, fold in the cranberries. Toss the cranberries in a little flour to prevent them from sinking during baking.
5. Put the batter into the bundt pan and bake for 60 minutes.
6. Check doneness with a wooden skewer—if it comes out clean, it's ready.
7. When cake is nicely browned and baked through, let it cool 10 minutes in the pan. This helps it release more easily. Then take out and let the cake cool completely.
8. **For the frosting**, mix powdered sugar with the orange juice. Adding powdered sugar makes it thicker, adding juice thinner.
9. Drizzle the frosting over the top of the cake, then sprinkle with flaked almonds and cranberries.
10. As a finishing touch, snip tiny “trees” from sprigs of fresh rosemary—your mini Christmas trees on the cake!



# Petit fours

## Ingredients for about 18

- 1 (homemade) cake of about 25 × 10 cm
- 250 g unsalted butter, at room temperature
- 250 g powdered sugar
- 1 tsp vanilla extract
- 200 ml whipping cream
- 2 tbsp fine granulated sugar
- 1 sachet whipped-cream stiffener (e.g., Klop-Fix)
- few tablespoons of jam
- about 300 g colored marzipan or fondant
- red fruit, strawberry or raspberry

## Preparation

1. Beat the butter until light and fluffy—about 5 minutes, until it's almost white.
2. Add the powdered sugar in portions so it incorporates well. Beat in the vanilla extract.
3. Whip the cream with the sugar and the cream stabilizer to stiff peaks.
4. If cake is domed while baking, trim off dome and both long sides to form a neat rectangle.
5. Carefully slice the cake horizontally to make two long, thin layers.
6. Spread one layer with a generous amount of whipped cream and smooth it.
7. Spread the other layer with jam.
8. Place the layers together with the coated sides touching; press gently.
9. Slice the cake lengthwise down the middle to make two thin strips.
10. Coat both strips all over with the buttercream. *Important: Keep the jam and whipped cream from touching the fondant/marzipan, or it will melt.*
11. Roll out the fondant or marzipan into a thin sheet.
12. Cover both strips and press lightly to adhere. Trim the excess.
13. Slice the cake into small pieces to make individual pastries.
14. Decorate with cone-shaped red fruit. You can make small Santa hats by adding a dot of cream below and on top of the fruit.



# Scones

## Ingredients for 7 pcs

- 40 g unsalted butter
- 225 g self-raising flour
- 30 g fine granulated sugar
- pinch of salt (only if self-raising flour is salt-free)
- 100 ml milk
- extra milk for brushing
- clotted cream and jam



## Preparation

1. Put the self-raising flour and pieces of butter in a bowl.
2. Rub the butter into the flour with your fingertips until the mixture looks crumbly.
3. Stir in the sugar and salt.
4. Finally, add the milk and mix it in with a fork or table knife until you get a lumpy dough. If too dry, add milk. If too wet, add flour.
5. Knead very briefly by hand until it comes together into a soft, smooth dough.
6. Roll or pat the dough out to a thickness of 3 cm.
7. Cut out the scones with a round cookie cutter or a glass, diameter 5 cm.
8. Gently press the trimmings back into a ball, pat out again, and cut out more rounds. Repeat until all the dough is used.
9. Place all the rounds on a baking tray lined with baking paper. Brush the tops with a little milk.
10. Bake at 220 °C (conventional top/bottom heat) for 12–15 minutes, until cooked and lightly golden.
11. Serve with clotted cream and jam.



# Brownies and blondies

## Ingredients for 10 pcs, depending on size

### Brownies

- 60 g unsalted butter
- 150 g fine granulated sugar
- 75 g dark brown soft sugar
- 125 g dark chocolate
- 1 tbsp syrup
- 2 eggs
- 1 tsp vanilla extract
- 100 g flour (all-purpose/plain)
- 20 g cocoa powder
- ½ tsp baking powder

### Blondies: (without chocolate)

- 225 g unsalted butter
- 350 g light brown soft sugar
- 2 eggs
- 1 tbsp vanilla extract
- 275 g flour (all-purpose/plain)
- pinch of salt



## Preparation

1. Line a baking tin and preheat the oven to 190 °C (conventional top/bottom heat).

### Continue for brownies:

- Put the butter, both sugars, chocolate, and syrup in a saucepan. Heat gently, stirring, until the butter and chocolate have melted. *The sugar doesn't need to dissolve.* Let the mixture cool to room temperature.
- Meanwhile, whisk the eggs and vanilla until light and airy. Add the chocolate mixture and mix on low speed until smooth.
- Add the flour, cocoa powder, and baking powder. Mix again on low just to combine.

### Continue for both:

- Pour the batter into the tin and spread it evenly.
- Bake at 190 °C for 25–30 minutes until golden. The top should form a thin, crisp layer; the center may be slightly moist but should feel set. Note, a deep tin will bake slower.
- Let cool completely to firm up. Trim the edges if you like and cut into squares.

### Continue for blondies:

- Melt the butter in a saucepan, then add it to the bowl of a stand mixer with the sugar. Beat until smooth.
- Add the eggs one at a time, mixing in between. Add the vanilla and beat on high speed for 2–3 minutes.
- Add the flour and salt. Mix briefly on full speed, just to combine.

# Red velvet muffins

## Ingredients for about 14 pcs

- 170 ml buttermilk, at room temperature
- 1–2 tsp red food coloring
- 10 g cocoa powder
- 130 g unsalted butter, at room temperature
- 200 g fine granulated sugar
- 1 tsp vanilla extract
- ¼ tsp salt
- 2 eggs, at room temperature
- 200 g flour (all-purpose/plain)
- 1½ tsp baking powder
- 1 tsp white wine vinegar

## Cream cheese frosting

- 175 g unsalted butter, at room temperature
- 150 g powdered sugar
- 300 g cream cheese, at room temperature
- 2 tsp vanilla extract
- optional: decorations



## Preparation

1. Preheat the oven to 175 °C. Line muffin tin with paper cases. *(Optional: sprinkle a few grains of rice under each case to reduce sogginess.)*
2. Stir the buttermilk together with the red food coloring and cocoa.
3. In a bowl, beat the butter, sugar, vanilla, and salt with a mixer for a few minutes until creamy.
4. Add the eggs one at a time, mixing until fully incorporated before adding the next. Stop mixing once the mixture is airy.
5. Mix in half of the buttermilk mixture and half of the flour.
6. Add the remaining buttermilk mixture and flour.
7. Mix in the baking powder and white wine vinegar until just combined.
8. Divide the batter, filling each about 2/3 full.
9. Bake for 20–25 minutes. Remove from the tin right after baking. Cool on a wire rack.
10. **For the frosting**, beat the butter with the powdered sugar for a few minutes until creamy.
11. Add the cream cheese and vanilla and beat for a few minutes until light and fluffy.
12. Put the cream cheese frosting in a piping bag fitted with a star tip and pipe onto the cupcakes. Garnish with cake crumbles or decorations.

# Christmas muffins

## Ingredients for about 14 pcs

- 200 g unsalted butter, softened (use hard dairy-free margarine)
- 200 g fine caster sugar
- 4 eggs
- 165 g gluten-free self-raising flour
- 25 g cocoa powder
- ¼ tsp gluten-free baking powder
- ¼ tsp xanthan gum (omit if your flour blend already contains it)

## Buttercream and decoration

- 200 g butter, softened (or dairy-free margarine)
- 400 g powdered sugar, plus extra for dusting "snow"
- 1–2 tsp vanilla extract
- green food coloring
- gluten-free Christmas sprinkles
- chocolate stars

## Preparation

1. Preheat to 180 °C (conventional) or 160 °C (fan). Line muffin tin with paper cases. *(Optional: sprinkle a few grains of rice under each case to reduce sogginess.)*
2. Cream the butter and sugar together with an electric whisk until paler and fluffy.
3. Add the eggs gradually, whisking briefly after each addition.
4. Sift in the flour, cocoa, baking powder, and xanthan gum. Mix until combined.
5. Divide between the cases and bake 20–22 minutes.
6. Cool a minute in the tin, then transfer to a rack to cool completely.
7. **For the buttercream**, beat the butter on medium speed 3–5 minutes until pale.
8. Add powdered sugar in two additions, beating about 3 minutes after each. Start slow, then increase to medium-high.
9. Beat in vanilla, then tint with green coloring.
10. Pipe onto cooled cupcakes with a closed star tip to make little trees.
11. Garnish with sprinkles, dust with powdered sugar "snow," and top with a chocolate star.





# Glazed donuts (doughnut)

## Ingredients for about 10 pcs

- 500 g all-purpose flour
- 120 ml lukewarm water
- 120 ml lukewarm milk
- 7 g active dry yeast ( $\approx 2\frac{1}{4}$  tsp)
- 1 egg and 1 egg yolk (large)
- 50 g sugar
- 56 g unsalted butter, *softened*
- $\frac{1}{4}$  tsp fine salt

## Glaze

- 120 g powdered sugar
- 45 ml water
- 1 tbsp meringue powder  
(optional, for extra  
sheen/stability)
- pink food coloring
- sprinkles

## Preparation

1. Set aside about 30 g of the flour.
2. Put remaining flour in mixer bowl with the sugar, milk, yeast, egg, yolk, and salt.
3. Mix on low speed (dough hook) until combined.
4. Knead on low-medium, adding the softened butter in  $\frac{1}{2}$ –1 tbsp portions until fully incorporated. If the dough smears on the bowl, dust in a little of the reserved flour to help it clear the sides. Use only as much as needed for a soft, slightly tacky dough.
5. Continue kneading 5–7 minutes until smooth, shiny, and elastic.
6. Make a tight ball with a brief hand-knead and place seam-side down in a lightly oiled bowl and cover with plastic. Let it rise for 1 hour at 21–24 °C until doubled.
7. Gently degas, cover, and refrigerate overnight (or at least a few hours). This improves flavor and makes shaping easier.
8. Turn the dough onto a floured surface. Roll to 1.25 cm thick.
9. Cut doughnuts with a 9–10 cm cutter plus a small cutter for holes (or a doughnut cutter). Place doughnuts and holes on baking paper.
10. Gently press scraps together, rest 30 min, then re-roll and cut once more.
11. Cover loosely and let rise for about 1 hour until puffy.
12. Heat neutral oil to 190 °C in a heavy pot, oil depth at least 5 cm. Fry 1–2 at a time: 30–45 sec on the first side to light golden, flip, then finish to golden on the second side. Transfer to a rack to drain, cool 5–10 min. Tip: test baking with donut holes.
13. **Make pink glaze**, sift in icing sugar (optional: 1 tbsp meringue powder), whisk in 45 ml water, a tablespoon at a time, to a thick, pourable glaze. Add pink coloring.
14. Dip one side of each doughnut. Add sprinkles immediately before the glaze sets.



# Gingerbread man (or woman)

## Ingredients for about 25 depending on size

- 405 g all-purpose flour (plus extra for rolling)
- 1½ tbsp ground ginger
- 1½ tsp cinnamon
- ¼ tsp ground cloves
- ¼ tsp nutmeg
- 1 tsp baking soda
- ½ tsp fine salt
- 170 g unsalted butter, *softened*
- 150 g light brown soft sugar, *packed*
- 120 ml molasses
- 1 large egg, *room temperature*

### Icing and decoration

- 300 g powdered sugar
- 60 ml warm water
- 2 tbsp meringue powder
- ½ tsp cream of tartar
- sprinkles



## Preparation

1. Line a baking tray with baking paper.
2. Whisk the flour, spices, baking soda, and salt together in a bowl. Set aside.
3. Beat the butter, brown sugar, and molasses with an electric mixer for about 2 minutes until fluffy. Beat in the egg until combined.
4. With the mixer on low, gradually add the dry mixture to the wet mixture until a dough just forms. *Do not overmix.*
5. Divide the dough in half, wrap each piece in plastic, and chill 1 hour in the refrigerator until firm (*you can also chill overnight*).
6. Let the dough rest at room temperature for 10 minutes. Preheat oven to 175 °C.
7. Roll on a lightly floured surface to 6 mm thick, using about 30 g flour per disc if needed. If the dough feels too soft, work in a little flour.
8. Cut gingerbread men with a 10 cm cutter. Transfer the cut cookies to a lined tray.
9. Re-roll scraps and remaining dough, dusting as needed to prevent sticking.
10. Bake for 9–10 minutes at 175 °C. Cool on the tray for 5 minutes, then transfer to a wire rack to cool completely.
11. For the icing, combine the powdered sugar, warm water, meringue powder, and cream of tartar in a bowl.
12. Beat on low speed to moisten, then on medium speed for 1–3 minutes until slightly thickened and glossy. Use icing and sprinkles to decorate cooled cookies.

# Syrup waffles (stroopwafels)

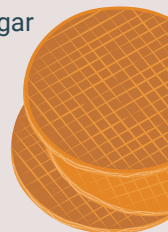
## Ingredients for about 14 pcs

You need a syrup waffle iron.

- 15 ml milk
- 7 g instant dried yeast
- 250 g flour (all-purpose/plain)
- 120 g unsalted butter
- 80 g white soft sugar
- 1 egg
- pinch of salt

Syrup filling

- 200 g pouring syrup (Dutch pancake syrup)
- 120 g light brown soft sugar
- 80 g unsalted butter
- 1 tsp cinnamon



## Preparation

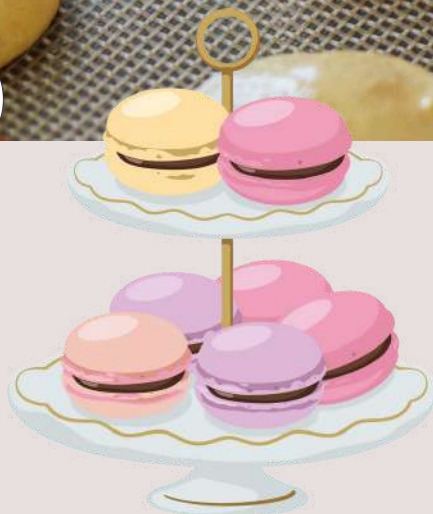
1. Stir the milk and yeast together in a small bowl and let stand a few minutes so the yeast dissolves.
  2. In another bowl, combine the flour, butter, sugar, egg, and salt. Pour in the yeast mixture and knead until you have a smooth, supple dough.
  3. Cover the bowl and let the dough rise for 1 hour.
  4. When the dough is almost ready, make the syrup filling. Put all those ingredients into a saucepan.
  5. Stir over medium heat until the butter melts and the sugar dissolves, then let it bubble briefly. *It will thicken further as it cools; keep it warm on low heat.*
  6. Divide the dough into balls of about 35 g each. Preheat the iron on high.
  7. Place one ball in the iron and close it. *Do not press the waffle completely flat—you need some thickness so you can slice it.*
  8. Bake 1–2 minutes until evenly golden brown.
  9. Remove the waffle and immediately punch out a neat circle with an 8–9 cm round cutter.
  10. Put the hot waffle on a cutting board and slice it horizontally with a sharp knife. *It's very hot, so hold it steady with an oven mitt.*
  11. Spread the hot syrup on one half, place the other half on top, press gently, and set on a rack to cool.
- Tip: If the syrup thickens too much while you work, rewarm it gently so it spreads easily.

# Macarons (shells)

## Ingredients for about 18–20 pcs

- 100 g almond flour
- 100 g powdered sugar
- food coloring (powder)
- 75 g egg whites
- 28 ml water
- 100 g granulated sugar
- pinch of salt

You need a sugar  
thermometer



## Preparation

1. In a large bowl, mix the almond flour, powdered sugar, coloring, and half of the egg whites until you have a smooth, thick paste. Set aside.
2. Bring the water and granulated sugar to a boil in a small saucepan. Use a sugar thermometer.
3. Put the remaining egg whites with a pinch of salt in a stand mixer. Check the sugar thermometer, **when the syrup reaches 113 °C**, start the stand mixer.
4. **When the syrup hits 118 °C**, remove the sugar mixture from the heat and, with the mixer running, pour it in a thin stream down the side of the bowl onto the whipping egg whites. Whip until the meringue cools to around 37 °C and is glossy with stiff peaks.
5. Fold one-third of the meringue into the almond paste to loosen it. Add the rest and fold until the batter loosens and flows slowly from the spatula in a thick ribbon that settles back within 10 seconds. *(Stop before it gets runny.)*
6. Transfer to a piping bag fitted with a plain 1 cm tip. Pipe shells about 3.5 cm wide onto baking-paper-lined trays. *Tap the underside of the tray to pop surface bubbles.*
7. Let the shells dry at room temperature for about 1 hour until you can touch the surface without batter sticking.
8. Bake at 150 °C for 14–18 minutes. You can use conventional or fan heat. The shells are done when they lift off the paper with a gentle twist.
9. Slide the paper (with shells) off the hot tray and let cool completely before peeling them off.





# Macarons (filling)

For the filling, many flavors are possible. The main methods are, adding fresh ingredients or a flavoring oil to buttercream. Adding alcohol based flavorings to ganache. Infuse whipping cream with ingredients like coffee beans, tea leaves, or herbs by bain-marie heating. Below, the ingredients and basic method for buttercream and ganache is described. Keep in mind, you can find many different recipes.

## Ingredients for about 18–20 pcs

### Buttercream (raspberry)

- 125 g unsalted butter, at room temperature
- 30 g powdered sugar
- 60 g raspberries (fresh or thawed from frozen)

### Chocolate Ganache (white chocolate)

- 240 g chocolate (chopped or chips)
- 80 g whipping cream
- 1 tsp vanilla extract

Note: different chocolate means different ratios.

- For white: 3 : 1, dark: 2 : 1, and milk: 2.5 : 1.
- When adding flavor liquids, use less cream.

## Preparation

### Buttercream

1. Beat the butter for about 5 minutes with stand mixer until pale and fluffy.
2. Press the raspberries through a sieve; add the strained purée/juice and the powdered sugar to the butter.
3. Mix until smooth and creamy.

*Note: there are many buttercream recipes, also with eggs (white, yolks, or both), or with granulated sugar instead of powdered sugar, and many different flavors are used.*

### Ganache

1. Melt the chocolate in a bain-marie, stirring until completely smooth.
2. Warm the cream in a small saucepan or microwave until hot, not simmering.
3. Slowly pour the hot cream in with the chocolate while whisking.
4. Remove from the heat and whisk in any coloring and flavoring.
5. Press cling film directly onto the surface and refrigerate until firm, 1–2 hours.
6. Bring to room temperature before assembling the macarons.

*Tips: Too soft? Add more chocolate. Too firm? Add more cream. Splits? Blend in a spoon of warm cream.*

# M&M's<sup>®</sup> cookies

## Ingredients for about 16 pcs

- 100 g unsalted butter
- 150 g dark brown soft sugar
- 1 egg
- 1 tsp vanilla extract
- 175 g flour (all-purpose/plain)
- 25 g cocoa powder
- pinch of salt
- 1 tsp baking soda
- 100 g M&M's, plus extra for topping

## Preparation

1. Preheat to 170 °C (conventional top/bottom heat).
2. Beat the butter and sugar until creamy. Add the egg and vanilla extract and mix until incorporated.
3. Add the flour, cocoa powder, salt, and baking soda all at once. Mix/knead into a uniform cookie dough.
4. Add the M&M's and knead until evenly distributed through the dough.
5. Roll the dough into balls and place them on a lined baking tray. For visible M&M's on top, press a few extra into each dough ball so they stick.
6. Bake for 10–12 minutes at 170 °C.
7. Let the cookies rest on the tray for a few minutes, then transfer to a wire rack to cool completely.



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# Tompouce croissant

The Tompouce croissant, or Crompouce® for short, is a Dutch trend. Needless to say, it combines the well known croissant with the Dutch pastry, a Tompouce.

You can make it as simple as:

- croissants
- pastry cream
- pink glaze



Prepare all according to product instructions and combine. However, you can also make your own pastry cream and glaze or even bake your own croissants.

## Ingredients for about 4 croissants

- 4 baked croissants
- 250 ml milk
- ½ vanilla bean (pod)
- 50 g sugar
- 1 egg yolk
- 23 g cornstarch (Maizena)

### Glaze:

- 65 g powdered sugar
- ¼ tsp beet juice or a few drops pink food coloring
- 12–20 ml hot water

## Preparation

1. Put 10% of the milk aside.
2. Split the vanilla pod lengthwise and scrape out the seeds. Put with the rest of the milk in a saucepan and bring to a boil. When the milk boils, remove the vanilla pod.
3. In a bowl, whisk the milk you've put aside with the sugar and egg yolks until smooth.
4. Whisk in the cornstarch to make a lump-free slurry.
5. While whisking, pour half of the hot milk onto the yolk mixture and stir well. Return this to the saucepan with the rest of the milk and bring back to a boil while whisking.
6. The mixture will thicken and bubble. Keep whisking and let it cook gently for 1–2 minutes.
7. Spread the pastry cream in a shallow dish and press plastic wrap onto the surface.
8. Let it cool briefly on the counter, then refrigerate. Before using, whisk briefly until smooth and creamy again.
9. **For the glaze**, mix the powdered sugar, beet juice or pink coloring, and hot water into a smooth glaze. Spread it over the top of the croissants.



**That's all for this year**



**From everyone  
at **TRACER**, we  
wish you happy  
holidays and all  
the best for the  
new year!**

