

HOMEMADE



*Holiday Gifts*



DOMINO® SUGAR



**Domino**  
SUGAR





# Make the season merrier

by crafting a handful of our best homemade holiday gifts. From baked goods to edible ornaments to treats for our four-legged friends, each gift idea features holiday and winter themes your friends and family are sure to love!



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# ready made muffin mix

Try this recipe for a delicious ready-made muffin mix for a gift that comes from the heart, not a box! For an impressive homemade gift, create a Muffin Baking Basket that includes the muffin mix, a mixing spoon, decorative muffin liners and a muffin tin.



## Chocolate Chip Muffin Mix

2 cups all-purpose flour	1/4 tsp salt
3/4 cup Domino® Granulated Sugar	2 tsp baking powder
	1 cup mini chocolate chips

### To Assemble Muffin Mix:

In a large bowl, combine all dry ingredients; mix well. Pour mix into an air-tight container or into a large plastic zip bag to then place into a gift container.

Decorate container and add baking instructions with Muffin Mix gift.

### find more

Visit the Domino® Sugar website for recipes to create a Cinnamon Apple or Blueberry Muffin Mix.



## Chocolate Chip Muffins

### To Bake Muffins:

You will need:

1 slightly beaten egg    1 cup milk    1/4 cup vegetable oil

Preheat oven 400°F. Grease a 12-cup muffin pan, or line with paper baking cups. In a mixing bowl, combine muffin mix, egg, milk, and vegetable oil. Stir until all ingredients are blended. Pour batter into prepared muffin pan. Fill only 2/3 full for each muffin to allow room for rising. Bake 20 minutes or until muffins are lightly browned.

Cool in muffin pan on wire rack 5 minutes. Remove from pan and place on wire rack to cool completely.

Makes 12 muffins.



# egg-free sugar cookie dough

Give your family and friends the gift of time along with delicious homemade cookies with Domino® Sugar's Holiday Cookie Rolls. A beautifully wrapped roll of ready-to-bake cookie dough is a simple, low cost gift that is packed with lots of thought and flavor.



## quick tip

Royal Icing works well for decorating. You can find the recipe for Royal Icing listed under Frostings and Glazes on the website, or by using the Recipe Search engine.

## Cookie Dough

1 cup Domino® Granulated Sugar	1/4 cup egg substitute
1 cup butter or margarine, softened	1 tbsp vanilla extract
	2 1/4 cups all-purpose flour
	1 tsp baking soda

### Instructions:

In a large bowl, mix sugar and butter. Beat in egg substitute and vanilla until light and fluffy. Mix in flour and baking soda. Divide dough into halves. Shape each half into a roll about 1 1/2 inches in diameter.

Makes 2 cookie dough rolls.

### For Gift Giving:

First, tightly wrap roll in plastic wrap. Then, cut a sheet of parchment paper 6-8 inches wider than the cookie roll. Wrap the cookie dough in the parchment paper, tying ends with ribbon or twist ties. Refrigerate, minimum 1 hour, until chilled. Cookie dough can also be frozen. Attach the gift tag with Baking Instructions; decorate wrapped cookie dough as desired. Keep refrigerated until baking.

## Egg-Free Sugar Cookie Dough

### To Bake Cookies:

If cookie dough is frozen, defrost to a chilled temperature before baking. Preheat oven to 375°F.

Cut rolls into 1/4-inch slices. Place on cookie sheet and bake 10-12 minutes or until lightly browned around the edges. Cool on wire rack. Cookie dough can also be rolled out on a lightly floured surface and cut out with cookie cutters.

### To Decorate:

Frost cookies with Royal Icing and sprinkles. Makes about 3 dozen cookies.



# sugar scrubs

These easy-to-make sugar scrubs can have all the glamour of a luxurious spa gift. Add a glittery ribbon, a scented candle and a soothing music CD as the perfect complements to your gift basket. It's just the right way to relax after a long day of baking!



## Brown Sugar Body Scrub

- |  |                            |
|--|----------------------------|
| 1/2 cup ground almonds                   | 1/4 cup almond oil         |
| 1/2 cup ground oatmeal                   | 1 tsp vanilla extract      |
| 1/2 cup Domino® Dark Brown Sugar, packed | Small containers with lids |

### Instructions:

Combine all ingredients using a spatula in a large bowl until well blended. Mix should have a paste-like texture. If it is too dry, add more oil a few drops at a time. Conversely, if it is too oily, add more dry ingredients until you reach the desired consistency. Keep stored in tightly sealed jars. You may need to mix before use if ingredients settle.



## Peppermint Sugar Scrub

- |   |   |
|---|---|
| 4 candy canes, crushed                  | 6 drops peppermint oil                    |
| 2 cups Domino® Granulated Sugar         | 2 (8 oz.) decorative containers with lids |
| 1 cup light olive, canola or almond oil |   |

### Instructions:

Place candy canes into a food processor, and process for 30 seconds until ground into a fine powder. You should have 1/3 cup.

Place sugar in a bowl with crushed candy cane powder. Slowly incorporate oil until it becomes a thick paste. Add peppermint oil, mixing well. Transfer mix into containers and secure lids. Yields approximately 2 cups.

## caution

Be sure to clean your shower or bathtub thoroughly, as the oil in the scrub will cause surfaces to become slippery.

## sugar scrub

Contents will settle; mix before using.

Scoop a teaspoon or two of the scrub in your hands, and gently massage in circular motions onto moist skin. Rinse well.

Sugar scrubs are not recommended for the face. Avoid using on sensitive areas, in cuts or on skin that is irritated or sunburned.



# sugar scrubs

When giving sugar scrubs, look for unusual containers to recycle from other products like jelly and baby food jars, candle jars with lids or beauty products. You may find an interesting shape or packaging from looking in grocery stores and picturing it emptied and repurposed. Be sure to thoroughly clean the package of its previous contents.



## Lavender Sugar Scrub

2 cups Domino® Granulated Sugar  
1 cup light olive, canola or almond oil

12 drops lavender essential oil  
2 (8 oz.) decorative containers with lids

### Instructions:

Place sugar in a bowl and with a spatula, incorporate oil until it becomes a thick paste. Add lavender essential oil, mixing well. Transfer mix into containers and secure lids. Contents will settle; mix before using.

Yields approximately 2 cups.



## Cucumber Facial Sugar Scrub

1/2 cucumber, seeds removed  
3 cups Domino® Granulated Sugar

2 tbsp vitamin E oil  
1 tbsp light olive oil  
2 (8 oz.) airtight containers

### Instructions:

Place cucumber in a food processor and process for 30 seconds. Add sugar and process for additional 30 seconds. Pour contents into a bowl, add oils and stir. Place in an airtight container and store in refrigerator until ready to use.

### quick tip

Put a small amount of the scrub on the inside of your wrist to test for allergic reaction before use.

### sugar scrub

Contents will settle; mix before using.

Scoop a teaspoon or two of the scrub in your hands, and gently massage in circular motions onto moist skin. Rinse well.

Sugar scrubs are not recommended for the face. Avoid using on sensitive areas, in cuts or on skin that is irritated or sunburned.



# microwave chocolate cake in a mug

With this gift, friends can bake an individual-sized cake in the microwave for an instant homemade dessert. Set up an assembly line of pretty mugs, holiday trim and the dry mix for the Microwave Chocolate Cake in a Mug for quick holiday gifts anyone is sure to enjoy.



## Microwave Chocolate Cake in a Mug

4 tbsp all-purpose flour	2 tbsp cocoa powder
4 tbsp Domino® Granulated Sugar	1/2 tsp baking powder
	4 tbsp semi-sweet chocolate chips

### To Assemble Chocolate Cake Mix:

Mix all the dry ingredients together and place in a resealable plastic bag. Package the chocolate chips in a separate resealable plastic bag. Bundle both bags together and wrap in a piece of fabric; tie with ribbon and place in a large mug to give as gift. Add the Gift Tag with instructions.

Dry ingredients make enough for 1 gift mug.

### quick tip

You can give a set of microwave-safe mugs with your gift since finished recipe will make 2 servings.



## Microwave Chocolate Cake in a Mug

You will need:

1 egg	1/4 tsp vanilla extract
3 tbsp coffee or milk	2 large microwave-safe mugs
3 tbsp vegetable oil	

Empty all ingredients, except for chocolate chips, in a mug or medium bowl; mix until completely combined. Pour half of mixture into another mug. Add 2 tablespoons of chocolate chips in each mug; mix and cook in microwave on high for 3 minutes. Be careful, mug will be hot.

Serve warm. If desired, top with chocolate syrup, ice cream or whipped cream.



# cappuccino mix in a jar

Delight your friends, neighbors and that person who "has everything" with a homemade ready-to-make drink mix. It's like giving a warm holiday hug in a jar! Include a serving spoon, a festive mug and some fresh baked cookies to complete your gift.



## quick tip

Double or triple this recipe to make several gift jars at a time.

## Cappuccino Mix In a Jar

- |                                  |                                     |
|----------------------------------|-------------------------------------|
| 1/2 tsp ground cinnamon          | 1 cup instant chocolate drink mix   |
| 1/4 tsp ground nutmeg            |                                     |
| 1 cup instant coffee creamer     | 2/3 cup instant coffee crystals     |
| 1/2 cup Domino® Granulated Sugar | 1/4 to 1/2 cup mini chocolate chips |

### Instructions:

In a small bowl, mix cinnamon and nutmeg with instant coffee creamer, set aside.

In a quart jar with a tight sealing lid, layer ingredients in the following order: sugar, instant chocolate drink mix, instant coffee crystals and instant coffee creamer mixture. Add mini chocolate chips to top layer, as needed, to fill to the top of the jar. Seal jar tightly, careful not to shake the jar.

Decorate lid by cutting fabric into a 7-inch wide square or circle. Secure with a rubber band and tie with a decorative ribbon and accents. Attach Gift Tag with instructions.



## Cappuccino Mix in a Jar

### To Make Cappuccino:

Pour contents of jar into a large bowl; mix thoroughly. Pour drink mix back into jar for storage.

To prepare a single serving, add 3 Tablespoons of the cappuccino mix into a mug with 8 oz. of hot water; mix well. Serve with fresh whipped cream if desired.

*Mix contains: instant coffee creamer, instant chocolate drink mix, instant coffee crystals, granulated sugar, cinnamon and nutmeg.*



# edible ornaments

Turning cookies into decorative ornaments for the holidays is a tradition that harkens back to a time when there was a simpler way of life. Inspire your friends and family with homemade cookie ornaments to dazzle their trees and delight their tastes!



## Cookie Ornaments

1 cup butter or margarine, softened	2 eggs
$\frac{3}{4}$ cup firmly packed Domino® Light Brown Sugar	2 tbsp milk
$\frac{3}{4}$ cup Domino® Granulated Sugar	2 tsp vanilla extract
	4 cups all-purpose flour
	2 $\frac{1}{2}$ tsp baking powder
	1 tsp salt

### Instructions:

Beat butter and sugars together in a large mixing bowl until light and fluffy. Add eggs, milk and vanilla; beat well.

Stir together flour, baking powder and salt in a small bowl; gradually add to sugar mixture. Cover and refrigerate dough 3-4 hours until chilled.

Preheat oven to 375°F. On well floured surface, roll out half of dough at a time, to 1/8-inch thickness. Cut into desired shapes. Bake on ungreased cookie sheet for 8-10 minutes or until lightly browned at edges. Cool. Decorate as desired.

Just after the cookies are baked, use a small straw or a paring knife to create a hole at the top of the cookie. Leave 1/2-inch space from the top of the cookie. It is important to cut out holes while cookies are still warm.

Makes about 7 dozen cookies.



# peanut butter dog biscuits

Our four-legged friends can't be left off the holiday gift list! Personalized and with a ton of taste, they are a safe and delicious stocking stuffer.



## Peanut Butter Dog Biscuits

2 <sup>3</sup> / <sub>4</sub> cups whole wheat flour	1 tsp salt
2 <sup>3</sup> / <sub>4</sub> cups all-purpose flour	3 eggs
3 tbsp Domino® Dark Brown Sugar	1 cup peanut butter
	<sup>1</sup> / <sub>3</sub> cup vegetable oil
	1 cup water

### Instructions:

Preheat oven to 375°F. Line a cookie sheet with parchment paper and set aside.

Combine all dry ingredients in mixing bowl. Add eggs and peanut butter, mixing well. Blend in oil and water until dough is smooth. Cover dough and allow to rest for about 20 minutes.

Roll dough out onto floured board to 1/2 inch thick, and cut into desired shapes. Place on prepared cookie sheet and bake 25-30 minutes, depending on size of dog treat. The biscuits will look light brown in color and will be very hard.

Customize your dog biscuits before baking by using a toothpick or the tip of a small paring knife to write their name. Garnish with ribbon.

Makes 18 to 24 biscuits.

### *quick tip*

When measuring peanut butter, line your measuring cup with plastic wrap for easy clean up. Also, wrap your rolling pin in plastic wrap to prevent any peanut oils from being absorbed into the wood of your rolling pin.



# sweet shippers

Here's a packaging idea that will not only keep your cookies intact while traveling, but is an added holiday treat for the recipient!



## Caramelized Popcorn for Mailing Baked Goods

5 quarts popped popcorn	1/2 cup light corn syrup
1 cup salted butter	1 tsp salt
2 cups Domino® Light or Dark Brown Sugar	1/2 tsp baking soda
	1 tsp vanilla extract

### Instructions:

Preheat oven to 250°F. Line two large shallow baking dishes with parchment paper. Divide popcorn and spread into baking dishes, set aside.

For caramel: In a medium saucepan, over medium heat, melt butter. Add brown sugar, corn syrup and salt. Continuously stirring, bring to a boil. Let boil 3-4 minutes without stirring. Remove from heat, stir in baking soda and vanilla. While caramel is still hot, stream over popcorn. Stir caramel into popcorn with a wooden spoon to coat. Bake for one hour, stirring every 15 minutes. Remove from oven and let cool completely. Break apart popcorn with your hands.

### Instructions:

To ship baked goods with popcorn as cushion, add 1/2 of caramelized popcorn into a large clear plastic bag. Insert bag into shipping box. Adjust bag and popcorn to fill bottom of box. Add your baked goods, which should be in a sealed plastic bag. Top off with the remaining popcorn mixture and securely seal the plastic bag. Be sure to release enough air so that you can close the box. Your baked items will safely be floating in the delicious caramelized popcorn, ready to ship.

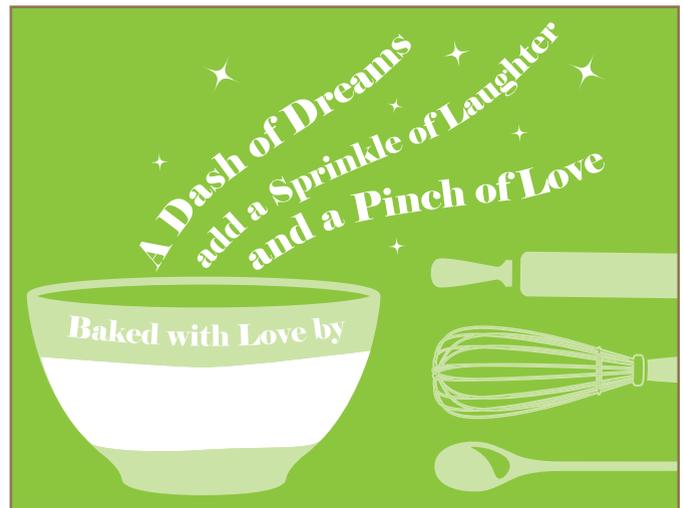
### quick tip

Making sure there is plenty of cushion is the real key to avoid damaged baked goods.



# our gift to you — printable gift tags

Now that the holiday cookies are baked, the dough has been rolled, and the popcorn popped, it's all ready to give away! Print out these exclusive gift tags to attach to all of your homemade goodies. Select from the designs below.



## find more

Visit the Domino® Sugar website for even more great printables to attach to your homemade gifts.

