

HOMEMADE HOLIDAY BAKING HACKS 2025



Hi,

Enjoy these delicious holiday Baking Hacks — curated by czurban.com

🍪 *Classic Favorites*

Spiced Gingerbread Cookies

Ingredients

- 3 cups all-purpose flour
- $\frac{3}{4}$ cup brown sugar
- $\frac{1}{2}$ cup unsalted butter (softened)
- $\frac{1}{2}$ cup molasses
- 1 large egg
- 1 tsp baking soda
- 1 tsp ground ginger
- 1 tsp cinnamon
- $\frac{1}{2}$ tsp nutmeg
- $\frac{1}{2}$ tsp salt

Steps

1. Cream butter and sugar until fluffy.
2. Add egg and molasses; mix well.
3. Whisk flour, baking soda, and spices separately.
4. Combine dry with wet ingredients.
5. Chill dough for 1 hour.

6. Roll, cut into shapes, bake at 350°F for 8–10 minutes.

7. Cool and decorate with icing.

Modern Holiday Treats

Peppermint Mocha Cupcakes

Ingredients

- 1 ½ cups flour, ½ cup cocoa powder, 1 cup sugar
- ½ cup oil, 2 eggs, ½ cup brewed coffee
- 1 tsp baking powder, ½ tsp baking soda, ½ tsp salt
- 1 tsp peppermint extract

Frosting

- 1 cup butter, 3 cups powdered sugar, 2 tbsp milk, ½ tsp peppermint extract

Steps

1. Mix dry ingredients.
2. Add wet ingredients; blend smooth.
3. Fill liners ¾ full, bake at 350°F for 18–20 minutes.
4. Beat frosting until fluffy, pipe onto cooled cupcakes.
5. Garnish with crushed candy canes.

Eggnog Cheesecake Bars

Ingredients

- 2 cups graham cracker crumbs, ½ cup melted butter
- 3 packs cream cheese (8 oz each), 1 cup sugar
- 3 eggs, 1 cup eggnog, 1 tsp nutmeg, 1 tsp vanilla

Steps

1. Mix crumbs + butter, press into pan.
2. Beat cream cheese + sugar.

3. Add eggs one at a time.
4. Stir in eggnog, nutmeg, vanilla.
5. Bake at 325°F for 40–45 minutes.
6. Chill 4 hours, slice into bars.

Show-Stoppers

Red Velvet Yule Log

Ingredients

- $\frac{3}{4}$ cup cake flour, $\frac{1}{4}$ cup cocoa powder, 1 tsp baking powder
- 4 eggs, $\frac{3}{4}$ cup sugar, 2 tbsp oil, 1 tsp vanilla, red coloring

Filling

- 8 oz cream cheese, $\frac{1}{2}$ cup powdered sugar, 1 cup whipped cream

Steps

1. Beat eggs + sugar until thick.
2. Fold in flour, cocoa, baking powder, oil, vanilla, coloring.
3. Spread on sheet pan, bake 12–15 minutes at 350°F.
4. Roll cake in towel, cool.
5. Beat filling smooth, spread, re-roll.
6. Dust with sugar or drizzle chocolate.

Chocolate-Dipped Biscotti

Ingredients

- 2 cups flour, 1 cup sugar, 1 tsp baking powder, $\frac{1}{2}$ tsp salt
- 3 eggs, 1 tsp vanilla, 1 cup almonds, 1 cup dark chocolate

Steps

1. Mix flour, sugar, baking powder, salt.
2. Add eggs + vanilla, fold in almonds.
3. Shape logs, bake 25 minutes at 350°F.
4. Slice, bake 10 minutes per side.

5. Dip cooled biscotti in chocolate.

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Sincerely,

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