

BETTER TOGETHER

recipes

TOOLS

- 2 glasses
- Medium & large bowl
- Spatula
- Biscuit cutter or large glass
- Standing or hand mixer
- Pastry cutter, fork or potato masher
- 3 baking sheets

Access your shopping list online at datenightinboxes.com/Better-together



CRANBERRY & ORANGE BEVERAGES

PREP: 3-5 MIN
TOTAL: 3-5 MIN



INGREDIENTS

- 6 oz bourbon (for alcoholic version)
- 2-6 oz cranberry cocktail
- 1 large orange
- 6 oz lemon-lime soda (for non-alcoholic version)

DIRECTIONS

Fill two glasses with ice.

Cranberry & Orange Bourbon

Pour 3 oz of bourbon, 1 oz of cranberry cocktail and the juice of half an orange in each glass. Stir with a spoon and enjoy.

Sparkling Cranberry & Orange

Pour 3 oz of cranberry cocktail and the juice of half an orange in each glass. Top each glass with three ounces of lemon-lime soda. Stir with a spoon and enjoy.

PECAN & CARAMEL COOKIES

PREP: 7-10 MIN
TOTAL: 22-25 MIN



INGREDIENTS

- 1/2 cup butter, softened
- 1/2 cup packed light brown sugar
- 1/4 cup white sugar
- 1 egg
- 1 tsp vanilla extract
- 1 1/4 cups all-purpose flour (GF option: almond flour)
- 1/4 tsp baking soda
- 1/2 tsp baking powder
- 1/4 tsp salt
- 1/4 cup chopped pecan chips, plus more for topping
- 18-20 caramels, halved
- Sea salt for topping
- Parchment paper

DIRECTIONS

Preheat your oven to 350 degrees.

In a large bowl, cream together the butter, brown sugar and white sugar until they are smooth. Beat in the egg, then stir in vanilla. Combine the flour, baking soda, baking powder and salt in a medium bowl and stir them into the creamed mixture until just blended. Scrape the sides with a spatula. Then, stir in the pecans and caramel. Next, drop tablespoon-sized balls onto parchment-lined baking sheets. Top each with an additional pinch of pecan chips and sea salt.

Bake for 13-15 minutes in the preheated oven or until golden brown around the edges (may take longer based on the type of cookie sheet you use). Allow cookies to cool on a wire rack.

BUTTERMILK BISCUITS

PREP: 5-10 MIN
TOTAL: 25-35 MIN



INGREDIENTS

- 1 1/2 cups of flour (GF option: almond flour)
- 1/2 tbsp of baking powder
- 1/4 tsp of baking soda
- 1/2 tsp of salt
- 6 tbsp of cold unsalted butter (cut into small cubes and keep in the fridge until ready to use; it is super important that the butter is very cold when you mix everything and that you have more for brushing)
- 1 cup of buttermilk
- 4 oz of cream cheese

DIRECTIONS

Preheat the oven to 425 degrees.

In a medium bowl combine the flour, baking powder, baking soda and salt. Using a pastry cutter (fork or potato masher will do the trick, too), cut the butter into the dry flour mixture until the butter pieces are the size of a pea.

Next, gradually add the buttermilk, stirring until the ingredients are just combined (don't overstir!). Using teaspoon portions, add the cream cheese to the bowl, stirring until everything is just combined.

On a floured surface, knead the dough a couple of times and then pat it into a rectangle that is about 1-2 inches thick. Using a biscuit cutter (a large glass or round cookie cutter will also work), cut each biscuit and place them on a baking sheet. Once all of the biscuits are cut, melt 2-3 tablespoons of butter and heavily brush the tops of each biscuit.

Place biscuits in the oven to cook for 20-25 minutes or until they are golden brown on the top. When they are done, remove them from the oven and set them aside.

HINT

Do not overmix your biscuit dough!! Try your best to touch it as little as possible, as overmixing will make your biscuits tough.

