

# Holiday Gift Recipes



apples to zucchini  
cooking school



## SPICED NUTS

3 Cup of any nuts: Walnuts,  
Cashews, Almonds, Pecans,  
Pistachios

2 Tbsp Spices:  
Cinnamon, Clove, and Nutmeg

2 Tbsp Olive Oil  
Salt to Taste



Preheat oven at 350  
Mix dry ingredients  
Combine wet ingredients  
Pour together onto parchment lined  
sheet pan  
Bake 10 min  
Stir - Let cool



## OVERNIGHT OATS

Steel Cut Oats  
Dried Fruit cut into small pieces  
Flax Hemp or Chia Seeds  
Cinnamon  
Agave or Honey (optional)

Fill Your Jar: Using a jar with a lid,  
fill 1/2 with oats, adding optional  
dried fruit, nuts, seeds and  
cinnamon. Leave room at top.

To eat:  
Add water and let sit in  
fridge for 6 hours

To gift:  
Wrap with a recipe tag and share  
\*Do not add liquid if gifting\*



## HOLI-DATE BITES

1 Cup Dried Fruit  
1/2 Cup Nuts and Seeds  
1/2 Tbsp Vanilla Extract  
1/2 Tsp Cinnamon  
Cocoa Powder (optional)

Add fruit, nuts, and seeds combo to  
food processor  
(Do not over process)

Form Balls: Scoop dough from food  
processor with your hands (or a  
cookie scoop) and form into small  
balls using your hands. Coat with  
cocoa powder (optional)



Enjoy right away or  
store to share for later.



## GRANOLA

3 Cup Oats  
1 Cup Chopped Nuts and Seeds  
1-2 Tbsp Vanilla Extract  
1 Tbsp Cinnamon  
1/3 Cup Honey  
1/3 Cup Nut Butter  
3 Tbsp Coconut Oil  
Salt to taste

Preheat oven at 350  
Mix all ingredients  
Pour onto parchment lined sheet pan  
Bake 30 min  
Stir - Let cool  
Add dry fruit

