

RECIPES

CENTRAL PARK HOLIDAY LIGHTING

Peppermint Hot Chocolate

Prep Time: 5 minutes
Cook Time: 5 minutes
Total Time: 10 minutes
Servings: 4 servings

INGREDIENTS

- ☐ 1/4 cup unsweetened cocoa powder
- ☐ 1/2 cup sugar
- ☐ 1/3 cup hot water
- ☐ 1/8 teaspoon salt
- ☐ 4 cups milk (dairy or non-dairy)
- ☐ 1 teaspoon vanilla extract
- ☐ 1/2 teaspoon peppermint extract
- ☐ Topping suggestions: whipped cream, crushed peppermints, marshmallows

INSTRUCTIONS

- Combine the cocoa powder, sugar, water, and salt in a medium saucepan. Over medium heat, stir constantly until the mixture comes to a boil.
- Continue stirring for a full minute. Then add the milk and heat, but do not bring to a boil. Remove from the heat, add vanilla and peppermint extract and stir well. Serve immediately.



Gingerbread Loaf

Prep Time: 10 minutes
Cook Time: 45 minutes
Total Time: 55 minutes
Servings: 10 servings

INGREDIENTS

- ☐ 2 cups all-purpose flour
- ☐ 1 teaspoon baking soda
- ☐ 2 teaspoons ginger
- ☐ 3/4 teaspoon nutmeg
- ☐ 1/2 teaspoon salt
- ☐ 1/2 cup brown sugar (packed)
- ☐ 1/2 cup butter (softened)
- ☐ 1/2 cup molasses
- ☐ 1 teaspoon vanilla
- ☐ 2 large eggs
- ☐ 1 cup buttermilk
- ☐ powdered sugar for dusting the top, if desired

INSTRUCTIONS

- Preheat the oven to 350 degrees.
- In a mixing bowl, thoroughly stir together the flour, baking soda, ginger, nutmeg, and salt. Set aside.
- In a large mixing bowl, mix together the sugar and butter until well combined. Add the molasses and vanilla. Mix well. Add the eggs, one at a time, until well combined.
- Add the flour mixture to the sugar mixture alternately with the buttermilk, stirring just until blended after each addition.
- Spoon the batter into a greased 9x5 inch loaf pan and bake at 350 degrees for 45 to 50 minutes.
- Cool in the pan for 10 minutes.
- Remove from the pan and cool.

CENTRAL PARK CONSERVANCY

Morning Cinnamon Rolls

Active Time: 45 minutes
Total Time: 4 hours and 10 minutes (includes rising time)
Servings: 12 servings

INGREDIENTS

Dough:

- ☐ 1 cup warm milk
- ☐ 1/3 cup granulated sugar
- ☐ 6 tablespoons unsalted butter, melted
- ☐ 1 teaspoon kosher salt
- ☐ One .25-ounce package active dry yeast
- ☐ 2 large eggs
- ☐ 4 cups all-purpose flour, plus more for dusting
- ☐ Vegetable oil, for the bowl

Filling:

- ☐ 6 tablespoons unsalted butter, softened, plus more for the baking dish
- ☐ 3/4 cup light brown sugar
- ☐ 2 tablespoons ground cinnamon
- ☐ 1 cup chopped toasted pecans, optional
- ☐ 1/2 cup raisins, optional

Icing:

- ☐ 2 cups confectioners' sugar
- ☐ 2 tablespoons, unsalted butter, melted
- ☐ 1/2 teaspoon vanilla extract
- ☐ 4 tablespoons milk

INSTRUCTIONS

- For the dough: combine the milk, granulated sugar, butter, salt, and yeast in the bowl of a stand mixer fitted with the hook attachment and stir to combine well. Add the eggs and stir. Add the flour and mix on medium-high speed until the dough is smooth and elastic; this should take about four minutes.
- Transfer the dough to a large, lightly oiled bowl and cover with cling wrap or a clean kitchen towel. Let stand in a warm, draft-free place until it has doubled in size, approximately 1 1/2 to 2 hours.
- Punch the dough down and lightly flour a work surface. Lay the dough out and roll the dough out into an 18x12 inch rectangle.
- For the filling: butter a 13x9 inch glass baking dish. Spread the softened butter evenly over the dough, leaving a half-inch border, then sprinkle evenly with the brown sugar and cinnamon. Sprinkle with the pecans and raisins (if you opt to add them). Beginning with a short end, roll up the dough and crimp the edges to seal. Cut the dough into 12 slices and arrange them in the 13x9 baking dish. If you want to bake them the same day, cover with plastic wrap and let stand until doubled in size, about one hour. Otherwise, refrigerate overnight; take out of the refrigerator and let sit at room temperature for one hour before baking.
- Preheat the oven to 375 degrees. Bake the cinnamon rolls until puffed and golden brown all over, about 25 minutes.
- For the icing: put the confectioners' sugar in a medium bowl. Whisk in the melted butter, vanilla, and 4 tablespoons of milk; whisk until smooth. Add additional milk, about 1 teaspoon at a time, if needed to achieve a thick but spreadable consistency.
- Spread the icing over the cinnamon rolls. Serve warm.