

Alina's Punsch:

Put tea bags, cinnamon and cloves in a pot of boiling water, cover and leave to infuse for 10 minutes.

Remove the tea bags and stir in the home-squeezed orange juice (or lemon juice) and sugar.

Heat the punch until it starts to simmer slightly, then reduce the heat and add the rum. Do not bring the punch to a boil now, otherwise the alcohol will evaporate (alcohol evaporates well above 78 °C).

If the punch is kept warm for a longer period of time, it is best to remove the spices, as these can make the punch bitter or too intense over time.

Geffen's Orange Sponge Cake:

Ingredients:

1 and a half cups of flour
A teaspoon and a half of baking powder
A little pinch of baking soda (just a 1/4 teaspoon)
Another pinch of salt (1/4 teaspoon here too)
4 large eggs (room temperature, separated)
A cup of sugar
Half a cup of butter
Half a cup of fresh orange juice
The zest of one large orange (also some lemon zest, optional)
A dash of vanilla if you like (about 1/2 teaspoon)
1/4 cup milk (room temp)

Preparation:

Preheat oven to 175c.

Sift the dry ingredients in a bowl.

In another bowl, beat the egg whites with sugar until medium peaks form.

In the first bowl (with the dry ingredients), add the butter, egg yolks, orange zest, milk, and orange juice and mix until completely combined.

Fold the whipped egg whites and sugar into the mixture- but make sure to do it gently to keep as much air in as possible).

Butter up a cake pan and pour in the mix, bake for around 30 minutes (or until a toothpick to the middle comes out dry).

Molly's Hot Chocolate:

I don't have an exact recipe but if you heat milk and mix in chocolate (either milk or dark) and candy canes or some kind of peppermint candy it is easy to make at home.

Dori's Bejgli recipe (for 4 rolls):

For the dough:

500 g flour
200 g butter
20 g yeast
30 g powdered sugar
2 egg yolk

For the walnut filling:

250 g ground walnuts
200 g powdered sugar
1 grated apple
50 g apricot jam
a pinch of salt
100 g quince cheese OR dried fruits
50 g raisins

For the poppy seed filling:

250 g ground poppy seed
200 g powdered sugar
200 g raisin
2 dl milk
1 bag vanilla sugar
3 crushed clove

1 coffee-spoon orange zest

a pinch of salt

Preparation:

Crumble the flour with the butter. Mix the crumbled yeast with the sugar and 1 dl of lukewarm milk, and after waiting for 5 minutes, pour it into the buttery flour. Add all the remaining ingredients for the dough, and knead well. Once it's smooth, divide it into four and dust the top with flour. Place them on a floured board, cover them with a kitchen towel, and let them rise in a warm place (but not on the edge of a hot stove!) until it has doubled in volume.

Walnut filling:

Boil the sugar in half a dl of water, then pour it over the walnuts. Mix it with the grated apple, quince cheese/dried fruit, the washed and cleaned raisins, salt, and apricot jam.

Poppy seed filling:

Mix the poppy seeds, sugar, raisins, and spices into the milk, bring it to a boil, and then immediately remove it from the heat. Let it cool completely.

Roll out the risen dough balls very thinly on a floured board, and spread half of the walnut filling over the entire surface. Roll it up tightly, press the ends slightly, and place it on a baking sheet. Prepare another walnut roll with the second ball, and use the remaining two balls to make two poppy seed rolls. Brush the tops with egg white and let them rest in a cool place for 1 hour. Then, brush again with egg white and let them sit at room temperature for half an hour.

Bake in a preheated, hot, but steamy oven until they are a nice golden brown. (To create steam in the oven, place a heatproof dish filled with water on the rack below the rolls; this will keep generating steam as it evaporates during baking.) Only remove the rolls from the baking sheet once they are completely cool.

Store wrapped in foil in the least cold part of the refrigerator until serving. They can be stored this way for up to three weeks, or you can freeze them. It's a good idea to bake them well in advance of the holiday! (At least that way, you'll have one less thing to worry about.)

Katharina's Fruchtebrot:

This is my grandmother's family recipe. Again, each family probably has a different recipe, and it is difficult to say which one is right. Unless you are making "Dresdner" Stollen, in which case that is a protected geographical indication under EU law.

Ingredients:

400 g raisins

100 g currants

5 tbsp rum

75 g candied orange peel
75 g candied lemon peel
200 g peeled almonds
750 g flour
75 g yeast
1/8-1/4 l milk
125 g sugar
350 g butter
1 tsp salt
grated peel of an orange
butter for spreading
icing sugar for sprinkling

Preparation:

Marinate the raisins and currants overnight in rum. Finely dice the candied orange peel and candied lemon peel. Roughly chop the almonds. Pour the flour into a bowl, make a well in the middle and add the yeast mixed with half the milk and 1 tbsp sugar. Leave to rise in a warm place. Knead the flour with the yeast and the melted lukewarm butter, sugar, spices and the rest of the milk into the dough. Add the raisins, currants, candied orange peel, candied lemon peel and almonds; Knead the dough until it forms bubbles. Then let the dough rise again until it is twice as large, then halve it. Roll out each half into a 4-5 cm thick oval, and fold it lengthways once so that the bottom part protrudes a little. Make a notch lengthways over the fold with the edge of your hand. Place the Stollen on a greased baking tray, leave to rise, then bake at 180°C for 50-70 minutes. Brush with melted butter while still warm, then sprinkle with icing sugar. Let the Stollen rest for at least 14 days before cutting it so that the taste and aroma can develop properly. Wrap it in aluminium foil or cling film to prevent it from drying out.

Viola's Saarländische Zimtwaffeln (Cinnamon Waffles):

Ingredients:

250 g	Butter
4	Eggs
375 g	Sugar
500 g	Flour
15-20 g	Cinnamon (use a high-quality one, like Ceylon)

Preparation:

Just mix everything together until the dough has a rather thick consistency. Then bake in a waffle pan*. The dough can also be left in the fridge for a few days and baked in portions.

* Traditionally, a special waffle iron is used to create beautiful patterns. If you don't have one, don't worry! Just use one that makes the waffles very thin.

Prof. Doris Wydra's Stosssuppe:

<https://www.soschmecktnoe.at/rezept-stosssuppe>