

the  
INCREDIBLE EGG

ohioeggs.com

# The Gift of Eggs

CREATE AN INCREDIBLE  
HOLIDAY SEASON





# Give the Gift of Eggs this Holiday Season

After months of adapting to the “new normal,” you don’t need the stress of deciding what to give your loved ones this holiday season. With you in mind, The Incredible Egg along with Ohio Egg Farmers have created this exciting collection of make-ahead dishes, impressive desserts and delicious gifts that will delight everyone on your list – and simplify your holiday preparations.

Eggs play an extraordinary role in many beloved holiday recipes. And, Ohio egg farmers continue to work hard to ensure grocery store shelves are stocked with high-quality eggs for your families.

So, go ahead and relax...with these recipes, you’ll have all the ingredients you need for an incredible holiday season!

*From front cover*



Festive  
Peppermint  
Chocolate  
Éclair Wreath  
[CLICK HERE TO SEE RECIPE](#)



Decadent  
Gingerbread Cake with  
Caramel Frosting and  
Meringue Snowflakes  
[CLICK HERE TO SEE RECIPE](#)



# BREAKFAST CHARCUTERIE BOARD WITH EVERYTHING DEVILED EGGS

Grab a large platter and get the whole family involved in assembling this colorful and delicious breakfast board. Arrange an array of favorites – from fruits and nuts to bagels and Everything Deviled Eggs!

## INGREDIENTS:

- 6 large hard cooked eggs (your favorite method) cut in half with yolks removed
- 4 oz. cream cheese, softened to room temperature
- 1 tsp. apple cider vinegar
- 1 tsp. everything seasoning, plus extra for sprinkling (Can be purchased online, in stores or use recipe below)\*

## DIRECTIONS:

### STEP 1:

Combine egg yolks, cream cheese and vinegar in a food processor and process until the mixture is smooth and well mixed.

### STEP 2:

Add 1 teaspoon of the Everything seasoning and pulse to mix in.

### STEP 3:

Transfer egg mixture to a pastry bag or plastic storage bag to pipe into the whites. If using a plastic bag, snip the corner off so you are able to pipe.

### STEP 5:

Garnish with a sprinkling of the Everything seasoning.

## ASSEMBLY:

Use a large cutting board to assemble your breakfast items. Place them on the board in a casual manner so that family or guests can help themselves as they arrive for breakfast.

Here are some ideas for your board:

- Everything Deviled Eggs (of course!)
- Fruits, fresh and dried
- Nuts
- Bacon
- Sausage
- Bagels
- Muffins
- Mini cinnamon rolls
- Cream cheese
- Butter
- Jelly
- Many, many more!

SERVINGS 12
20 MIN. PREP TIME
20 MIN. COOK TIME
40 MIN. TOTAL TIME

## EVERYTHING SEASONING:

- 2 Tbsp. Sesame seeds
  - 1 Tbsp. Poppy seeds
  - 1 tsp. Garlic powder
  - 2 tsp. Dried minced onion
  - 2 tsp. Kosher salt
- Stir together until well mixed. Store any leftover seasoning in the refrigerator or freezer. (Sesame seeds and poppy seeds can go rancid.)





# CINNAMON TOFFEE CHIP MERINGUE COOKIES

With only a few ingredients, these cloud-like cookies pack the perfect amount of cinnamon and chocolate toffee flavor in each bite.

## INGREDIENTS:

6 eggs whites at room temperature  
Pinch of sea salt or kosher salt  
1 ½ cups superfine sugar  
¼ tsp. cream of tartar  
½ tsp. pure vanilla extract  
1 ½ tsp. cinnamon  
1 cup chocolate toffee bits, plus additional for sprinkling

SERVINGS 18 - 20
10 MIN. PREP TIME
3 HRS. COOK TIME
3 HRS. 10 MIN. TOTAL TIME

## DIRECTIONS:

### STEP 1:

Place one oven rack in the upper middle position of the oven and the second rack in the lower middle position. Preheat oven to 300 degrees. Line 2 sheet pans with parchment paper or silicone baking mats.

### STEP 2:

Using a stand mixer with the whisk attachment or a hand mixer, whip the egg whites and salt together. Gradually add the sugar 1-2 tablespoons at a time. Add the cream of tartar, vanilla and cinnamon. Increase the mixer speed to high and mix until the whites form stiff peaks. Gently fold in the toffee bits with a rubber spatula.

### STEP 3:

Using a #16 cookie scoop or a ¼ cup measure to dollop the mixture onto the sheet pans couple of two inches apart. Sprinkle with additional chocolate toffee bits. Place baking sheets on each rack and bake for 30 minutes. After 30 minutes switch the pans to the opposite positions and rotate them at the same time. Bake for another 30 minutes. Then, turn off the oven and let the cookies cool in the oven for about 2 hours. Store in an airtight container.

## COOKING TIP

1. Use a pastry bag or zipper plastic bag to pipe the cookies onto the sheet pan to make whatever size you desire.
2. If you don't want to purchase superfine sugar, use regular sugar and process it in a food processor. Measure the sugar after it has been processed.





# EGG STUFFED PRETZEL BUNS

Cooked eggs, bacon and cheese stuffed in a soft pretzel bun will become your go-to breakfast sandwich.

## INGREDIENTS:

- 8 large eggs
- 1 Tbsp. unsalted butter
- 1 Tbsp. finely chopped chives
- ¼ cup half and half
- Salt and pepper
- ½ cup sharp cheddar cheese
- ½ cup diced cooked bacon
- 4 pretzel rolls

SERVINGS 4
10 MIN. PREP TIME
10 MIN. COOK TIME
20 MIN. TOTAL TIME

## DIRECTIONS:

### STEP 1:

Prep the pretzel rolls by using a knife to cut all the way around the roll at a slight angle. Remove the top of the roll and pull out some of the bread to form a bowl. Trim the top so it is flat and will fit on the top of the finished sandwich.

### STEP 2:

Combine the eggs, half and half, salt & pepper and chives and stir until well combined and no whites are showing. Stir in the chives and season with salt and pepper.

### STEP 3:

Melt the butter in a non-stick pan over medium heat. When butter is melted, pour in the egg mixture.

### STEP 4:

Gently stir the eggs in the pan with a rubber spatula to form soft curds. When the eggs are almost cooked, but still moist, take them off the heat and stir in the cheese and bacon. The carryover heat will finish cooking the eggs.

### STEP 5:

Divide the egg mixture between the 4 pretzel rolls and put the top on.





# RED PEPPER AND CORN SPOON BREAD

Red Pepper and Corn Spoon Bread is the perfect side dish to add to your holiday meal. This festive recipe provides a twist on the classic cornbread featuring red and green peppers and eggs giving it a creamy, almost souffle-like consistency.

## INGREDIENTS:

2 Tbsp. butter, divided  
½ cup finely diced red pepper  
¼ cup thinly sliced green onion  
2 cups milk  
1 ½ cups corn  
¾ cup yellow cornmeal  
Salt  
⅛-¼ tsp. chipotle pepper, depending on your taste  
1 ¼ cup sharp cheddar cheese, divided  
4 large eggs, separated

SERVINGS 4-6
10 MIN. PREP TIME
45 MIN. COOK TIME
55 MIN. TOTAL TIME

## DIRECTIONS:

### STEP 1:

Preheat oven to 400 degrees. Spray a 2-quart casserole dish with non-stick cooking spray.

### STEP 2:

In a small skillet, melt 1 tablespoon of the butter and sauté the red pepper and green onion until they start to soften. Let cool to room temperature.

### STEP 3:

In a medium saucepan, stir together the remaining tablespoon of butter, milk, corn, cornmeal, salt to taste and Chipotle pepper. Bring mixture to a boil and then lower heat and cook stirring often until thickened. Remove from the heat and stir in the 1 cup of the cheddar cheese and the cooled red pepper and green onions. Let cool for about 10-15 minutes and then stir in the egg yolks.

### STEP 4:

With a stand mixer or hand mixer, whip the egg whites with a pinch of salt until they form soft peaks. Gently fold 1/3 of the egg whites at a time into the cornmeal mixture with a rubber spatula. Pour into the prepared casserole. Top with remaining ¼ cup of cheddar cheese.

### STEP 5:

Place the uncovered casserole in the oven and reduce the temperature to 375 degrees. Bake until lightly browned on the top, about 25-30 minutes. Cool slightly before serving.





# TURKEY SWEET POTATO HASH WITH BAKED EGGS

Holiday leftovers will be delicious added to a Turkey Sweet Potato Hash that's topped with baked eggs.

## INGREDIENTS:

2 Tbsp. olive oil, divided  
1/3 cup onion, 1/4-inch dice  
1 clove garlic, minced  
1 pound roast turkey, 1/2-inch dice  
1 large baked sweet potatoes, 1/2-inch dice  
1 large baked potato, 1/2-inch dice  
2 Tbsp. ketchup  
2 Tbsp. dijon mustard  
1 tsp. fresh thyme leaves (or 1/2 teaspoon dried)  
2 Tbsp. chopped fresh parsley  
2 Tbsp. water  
Salt and pepper to taste  
4 eggs

SERVINGS 4
10-15 MIN. PREP TIME
20-22 MIN. COOK TIME
40 MIN. TOTAL TIME

## DIRECTIONS:

### STEP 1:

Heat 1 tablespoon oil over medium-high heat in a 12-inch non-stick, ovenproof skillet. Add onion; cook 2-3 minutes, stirring often. Add garlic, and cook an additional 2-3 minutes, again stirring often. Add turkey and potatoes and remaining olive oil, continue to cook until golden brown and heated through.

### STEP 2:

Mix ketchup, mustard, thyme, parsley and water in a small bowl. Stir ketchup mixture into turkey/potatoes. Season with salt and pepper, to taste. Reduce heat to medium, continue to stir for an additional 4-5 minutes.

### STEP 3:

Make 4 "wells" into hash mixture. Break an egg into a small bowl and transfer egg to the "well." Repeat until 4 wells are filled with an egg.

### STEP 4:

Transfer skillet to 350-degree, preheated oven. Bake 20-22 minutes, or until egg whites are firmly set and yolks are to your desired degree of doneness.





# FLOURLESS TURTLE COOKIES

Take your cookies up a notch with this perfect combination of chocolate, pecans and sea salt caramel – that just happens to be gluten-free.

## INGREDIENTS:

3 cups confectioners' sugar  
2/3 cup unsweetened dark cocoa powder  
1/2 tsp. salt  
1/2 tsp. espresso powder  
3 large egg whites  
1 tsp. pure vanilla extract  
1 cup sea salt caramel baking truffles  
1 cup chopped pecans  
Flaky sea salt for sprinkling

## DIRECTIONS:

### STEP 1:

Preheat the oven to 350 degrees.

### STEP 2:

Add the confectioner's sugar, dark cocoa powder, salt, espresso powder, egg whites and vanilla to a mixer bowl. Mix on low speed to start gradually increasing the speed. The mixture will be very stiff. On low speed or by hand, add the truffles and pecans.

### STEP 3:

On a baking sheet lined with parchment paper, drop 2 tablespoon (or small cookie scoop) portions onto the baking sheet about an inch apart. Sprinkle the tops with the sea salt and bake for 10-12 minutes. Cool on the baking sheets.

SERVINGS 18 - 20
10 MIN. PREP TIME
12 MIN. COOK TIME
22 MIN. TOTAL TIME





# CREAMY JALAPEÑO DEVILED EGGS

Jalapeño cream cheese snacks meet deviled eggs for a modern update that is sure to delight guests. These creamy deviled eggs are loaded with crispy bacon and spicy jalapeño for a delicious combination.

## INGREDIENTS:

- 4 large eggs
- 2 Tbsp. mayonnaise
- 2 Tbsp. cream cheese, softened
- 2 tsp. yellow mustard
- ½ tsp. white vinegar
- ⅛ tsp. salt
- 2 small jalapeños, divided
- 1 Tbsp. cooked bacon pieces
- 2 tsp. green onions, sliced

SERVINGS 8
20 MIN. PREP TIME (PLUS 1 HOUR CHILL TIME)
15 MIN. COOK TIME
35 MIN. TOTAL TIME

## DIRECTIONS:

### STEP 1:

Place eggs in a large saucepan and cover with cool water. Bring to a boil, then remove from heat and cover with a lid. Allow eggs to sit in pan for 12 minutes, then transfer eggs to an ice bath using a slotted spoon. Once eggs are cool, peel eggs and slice in half lengthwise.

### STEP 2:

Place egg yolks in a bowl. Add mayonnaise, cream cheese, mustard, white vinegar and salt. Finely dice one of the jalapeños, then add to the bowl. Stir until smooth, then place in a piping bag fitted with a small piping tip.

### STEP 3:

Pipe filling into the whites of each egg. Slice the remaining jalapeño into thin rounds and place on each egg. Sprinkle each egg with bacon and green onions.

### STEP 4:

Serve and refrigerate leftovers up to 3 days.

## TIME-SAVING HACK

A quick and mess-free way to make deviled eggs! Once eggs are cooked, halved and the yolks are hollowed out, place the yolks and other ingredients into a resealable bag, close and mash all together with your hands. When completely mixed, snip off a corner and pipe the filling into the egg halves.





# DAY AFTER THANKSGIVING CREPES

These crepes make holiday leftovers a little more special.

## INGREDIENTS:

- 3 large eggs
- 1 ¼ cups milk
- ¼ tsp. salt
- ½ tsp. sugar
- 4 Tbsp. butter, melted and divided
- 1 cup flour
- 2 Tbsp. chopped herbs – chives, parsley, thyme or sage
- 2 cups holiday leftovers (mashed potatoes, stuffing, turkey, roasted vegetables, gravy and cranberry sauce)

SERVINGS 4-5
20 MIN. PREP TIME
15 MIN. COOK TIME
35 MIN. TOTAL TIME

## DIRECTIONS:

### STEP 1:

In a medium bowl, whisk eggs, milk, salt and sugar. When combined, add the flour and then 3 tablespoons of butter. Cover and let rest for 20 minutes (or overnight in the refrigerator). Add the chopped herbs when ready to make.

### STEP 2:

Heat an 8"-9" nonstick skillet over medium high heat. Brush with some of the remaining melted butter and pour ¼ cup batter into the pan, tipping the pan to cover the bottom. Cook 50-60 seconds until light brown and gently flip over. Cook the other side. Repeat with remaining butter and batter – stirring between making each crepe.

### STEP 3:

Stack crepes on a plate and cover with a second plate to keep them from drying out. Fill with warmed leftover mashed potatoes, stuffing, turkey, roasted vegetables, gravy and cranberry sauce.

## COOKING TIP

To help ensure that your crepes don't tear, refrigerate the batter for 10 minutes before you make them to eliminate any bubbles. You can even make the batter two days ahead of time, refrigerate it in an airtight container and use it as you need it.



Savory  
**Easy As Pie Crab Quiche**  
[CLICK HERE TO SEE RECIPE](#)





Individual  
Caprese Egg Muffins  
[CLICK HERE TO SEE RECIPE](#)



# OVERNIGHT BAKED FRENCH TOAST

This overnight French toast is perfect for a large crowd. It is easy to assemble the night before. In the morning, just place it in the oven for a tasty treat everyone will love.

## INGREDIENTS:

1 (1 lb.) loaf sourdough bread, torn into 1" pieces or cut into 1" cubes  
8 large eggs  
2½ cups milk  
½ cup granulated sugar  
½ cup brown sugar  
1 Tbsp. vanilla extract  
1 tsp. ground cinnamon  
½ tsp. ground ginger  
¼ tsp. ground nutmeg  
¼ tsp. salt  
3 cups fresh berries, such as strawberries, blueberries, raspberries and/or blackberries  
1 Tbsp. confectioners' sugar, to serve, if desired  
Maple syrup, to serve, if desired

## DIRECTIONS:

### STEP 1:

Prepare a 9"x13" baking dish with nonstick cooking spray. Place bread pieces or cubes in the prepared dish in an even layer.

### STEP 2:

In a medium bowl, add eggs, milk, granulated sugar, brown sugar, vanilla extract, cinnamon, ginger, nutmeg and salt. Whisk to combine, then pour over bread. Cover with plastic wrap and refrigerate overnight.

### STEP 3:

When ready to bake, preheat oven to 350°F. Remove plastic wrap from dish and bake 45-60 minutes, until desired texture.

### STEP 4:

Top with fresh berries, sprinkled confectioners' sugar and maple syrup, if desired.

### STEP 5:

Serve and refrigerate leftovers up to 3 days.

## TIME-SAVING HACK

Mornings can be hectic, whether you're entertaining a crowd or just feeding your own hungry kids. Recipes that you can prepare the night before, like this baked French toast, will make everyone happy—including mom and dad!





# SAINT NICK'S EGGNOG

Is there anything more traditional than eggnog? It's also great to use as an ingredient for your morning French toast!

## INGREDIENTS:

6 large eggs  
¼ cup sugar  
¼ tsp. salt  
4 cups whole milk, divided  
1 tsp. vanilla  
12 cinnamon sticks  
for garnish

SERVINGS 12 6 CUPS
10 MIN. PREP TIME (PLUS OVERNIGHT)
15 MIN. COOK TIME
25 MIN. TOTAL TIME

## DIRECTIONS:

### STEP 1:

Beat eggs, sugar and salt in large heavy saucepan until blended. Stir in 2 cups milk.

### STEP 2:

Cook over low heat, stirring constantly but gently, until mixture is just thick enough to coat a metal spoon with a thin film and temperature reaches 160°F, about 15 minutes. Do not allow to boil. Remove from heat immediately.

### STEP 3:

Stir in remaining 2 cups milk and vanilla. Refrigerate, covered, until thoroughly chilled, several hours or overnight.

## COOKING TIP

Watch carefully and test frequently toward the end of the cooking time, after about 10 to 12 minutes. The last few minutes are crucial. Undercooked eggnog will be thin and watery; overcooked custard will curdle. The difference is a matter of only a few degrees.





# ELF'S BITE-SIZED CHOCOLATE PEPPERMINT CRINKLES

Crinkle cookies are fun to make with your little elves—especially when it's time to roll them in sugar and crushed candy.

## INGREDIENTS:

2¼ cups all-purpose flour  
¼ cup unsweetened cocoa powder  
1½ tsp. baking powder  
½ tsp. salt  
2 cups granulated sugar  
1-12 oz. pkg. chocolate chips, melted & cooled  
3 large eggs room temperature  
½ cup vegetable oil  
1 tsp. peppermint extract  
⅓ cup powdered sugar, sifted  
¼ cup crushed peppermint candies or candy canes  
⅓ cup granulated sugar, for rolling

SERVINGS 72
30 MIN. PREP TIME (PLUS 1 HOUR CHILL TIME)
8 MIN. COOK TIME
1 HR. 38 MIN. TOTAL TIME

## DIRECTIONS:

### STEP 1:

Mix flour, cocoa powder, baking powder and salt in large bowl.

### STEP 2:

Beat 2 cups sugar, cooled melted chocolate, eggs, oil and peppermint extract in mixer bowl on medium speed until blended. Gradually add flour mixture, beating on low speed until blended.

### STEP 3:

Refrigerate, covered, until firm enough to shape, about 1 hour or overnight.

### STEP 4:

Heat oven to 350°F. Mix powdered sugar and crushed candy in small bowl. Work with 1/3 of the dough at a time, keeping remaining dough refrigerated. Shape dough into 1-inch balls; roll in granulated sugar first and then in crushed candy mixture. Place 2 inches apart on parchment paper-lined or ungreased baking sheets.

### STEP 5:

Bake in 350°F oven until lightly browned, 8 to 10 minutes. Cool on baking sheets 1 to 2 minutes. Remove to wire racks; cool completely.

## COOKING TIPS

How to keep your cookies white? Roll the cookie dough ball in granulated sugar before rolling it in the powdered sugar and crushed candy cane mix.

Also, chilled dough is easier to handle and holds its shape better.





# EASY LEMON CURD GIFT JARS

This tangy and sweet lemon curd is quick to whip up the night before serving for the perfect addition to almost any baked good. Offer this lemon curd to friends for a homemade gift from your kitchen.

## INGREDIENTS:

3 large eggs  
 $\frac{3}{4}$  cup granulated sugar  
 $\frac{1}{4}$  tsp. salt  
 $\frac{1}{2}$  cup fresh lemon juice  
(about 2 large lemons)  
2 Tbsp. lemon zest (about  
2 large lemons)  
 $\frac{1}{4}$  cup butter

SERVINGS 10-12
10 MIN. PREP TIME (PLUS OVERNIGHT)
10 MIN. COOK TIME
20 MIN. TOTAL TIME (PLUS OVERNIGHT)

## DIRECTIONS:

### STEP 1:

Place eggs, sugar, salt, lemon juice and lemon zest in a saucepan. Whisk until combined, then place over low heat.

### STEP 2:

Stir constantly, until mixture thickens, about 4-6 minutes. On very low heat, add butter and stir until smooth. Strain lemon curd into a bowl and cover with plastic OR strain into individual jars with airtight lids. Allow to cool about 10 minutes, then refrigerate overnight.

### STEP 3:

Serve and refrigerate leftovers up to 3 days. Lemon curd should be refrigerated up until it is given as a gift or used. Be sure to let the recipient know to keep it refrigerated as well.

## HOLIDAY GIFT IDEA

Craft stores have a wide variety of small jars that work great for this recipe. You can make it more festive by adding a label with the date you made it plus a ribbon with a jingle bell and sprig of evergreen.



# 2 Dozen Eggs, 8 Incredible Food Gifts



## Easy Lemon Curd Gift Jars

[CLICK HERE TO SEE RECIPE](#)



## Easy Lemon Baked Donuts

[CLICK HERE TO SEE RECIPE](#)





**Crinkle Cookies:**  
Chocolate Sprinkle, Chocolate Espresso,  
Red Velvet and Pistachio

[CLICK HERE TO SEE RECIPE](#)



**Mini Holiday Bundt  
Cakes**

[CLICK HERE TO SEE RECIPE](#)



**Salted Caramel  
Pecan Bars**

[CLICK HERE TO SEE RECIPE](#)



# Christmas Eve Cookies

[CLICK HERE TO SEE RECIPE](#)



For more holiday recipes, visit [OhioEggs.com](http://OhioEggs.com) or [IncredibleEgg.org](http://IncredibleEgg.org).

