



Christmas  
Cookbook



# Table of Content

<b>03</b>	Introduction
<b>05</b>	Eggless Fruit Cake
<b>07</b>	Eggless Gingerbread Cookies
<b>09</b>	Christmas Pudding (Steamed Cake)
<b>11</b>	Eggless Mince Pies
<b>13</b>	Eggless Chocolate Yule Log
<b>15</b>	Contact Info





MAPLE™

## Introduction

For close to fifty years, at Group Welkin, we have been adding value to clients across every conceivable industry and business entity. We have become a corporate gifting staple for hundreds of discerning organizations, who count on us as their one stop solution provider. Over the past fifteen years, our flagship brand, Maple, has touched the lives of over two million homes and families, with our boutique Kitchenware and Household appliances.



# MAPLE<sup>TM</sup>

Welcome to MAPLE's Curated E-Recipe Book, where we celebrate the joyous and flavorful spirit of **Christmas**. This collection is crafted to inspire both seasoned chefs and passionate home cooks, featuring festive recipes that bring warmth and cheer to your holiday celebrations.

At **MAPLE**, we believe that the magic of Christmas begins in the kitchen. With our high-quality cookware and kitchen appliances, you can create memorable feasts and sweet treats, making every dish not just delicious but a delightful part of your holiday traditions.



# Eggless Fruit Cake

A rich and moist eggless fruit cake infused with the flavors of dried fruits, nuts, and warm spices, perfect for Christmas celebrations.



## Ingredients

- 1 ½ cups all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- 1 teaspoon cinnamon powder
- ½ teaspoon nutmeg powder
- ½ cup brown sugar or jaggery
- ¾ cup mixed dried fruits (raisins, cranberries, apricots)
- ½ cup mixed nuts (almonds, cashews, walnuts)
- ½ cup orange juice
- ½ cup milk
- ½ cup oil or melted butter
- 1 teaspoon vanilla extract

## Prepare Time

15 Minutes

## Cook Time

45 Minutes





## Instructions

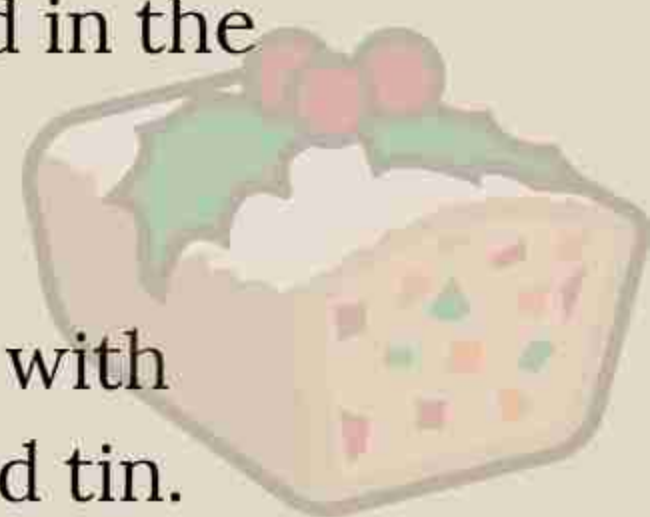
**Prepare the Dry Ingredients:** In a mixing bowl, sift together all-purpose flour, baking powder, baking soda, cinnamon powder, and nutmeg powder.

**Soak the Fruits:** Soak the dried fruits in orange juice for at least 30 minutes to enhance their flavor.

**Mix the Wet Ingredients:** In another bowl, whisk together brown sugar, milk, oil, and vanilla extract until well combined.

**Combine Wet and Dry Ingredients:** Gradually add the dry ingredients to the wet mixture, stirring gently. Fold in the soaked dried fruits and nuts.

**Prepare the Cake Tin:** Grease a cake tin and line it with parchment paper. Pour the batter into the prepared tin.



**Bake the Cake:** Preheat the oven to 180°C (350°F) and bake for 40-45 minutes or until a toothpick inserted in the center comes out clean.

**Cool and Serve:** Allow the cake to cool completely before slicing. Enjoy the festive flavors!



# Eggless Gingerbread Cookies



Delightfully spiced eggless gingerbread cookies that are perfect for Christmas. These cookies are great for decorating or enjoying plain with a cup of hot cocoa.

## Ingredients

- 2 ½ cups all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 teaspoon ground ginger
- 1 teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- ¼ teaspoon ground cloves
- ½ cup brown sugar
- ½ cup molasses
- ⅓ cup oil or melted butter
- ¼ cup milk
- 1 teaspoon vanilla extra



## Prepare Time

15 Minutes

## Cook Time

12-15 Minutes



## Instructions

**Prepare the Dry Ingredients:** In a large mixing bowl, sift together all-purpose flour, baking soda, salt, ginger, cinnamon, nutmeg, and cloves.

**Mix the Wet Ingredients:** In a separate bowl, combine brown sugar, molasses, oil, milk, and vanilla extract. Whisk until smooth.

**Combine Wet and Dry Ingredients:** Gradually add the dry ingredients to the wet mixture, stirring until a soft dough forms. Cover the dough and refrigerate for 30 minutes.

**Roll and Cut the Dough:** Roll the chilled dough on a lightly floured surface to about ¼-inch thickness. Use cookie cutters to shape the dough into festive designs like stars, trees, or gingerbread men.

**Bake the Cookies:** Preheat the oven to 180°C (350°F). Place the cookies on a baking tray lined with parchment paper and bake for 12-15 minutes or until the edges are firm.

**Cool and Decorate:** Allow the cookies to cool completely on a wire rack. Decorate with icing or enjoy as is.

Perfect for holiday gifting or a cozy treat, these cookies are sure to spread the Christmas cheer! 🎄





# Christmas Pudding (Steamed Cake)



A rich and moist steamed Christmas pudding packed with dried fruits, warm spices, and a hint of citrus. Perfect for a traditional Christmas dessert.

## Ingredients

- 1 ½ cups all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon mixed spice (cinnamon, nutmeg, cloves)
- ½ teaspoon ground ginger
- ½ cup dark brown sugar or jaggery
- ¾ cup mixed dried fruits (raisins, currants, chopped dates)
- ¼ cup chopped nuts (almonds, cashews)
- ¼ cup melted butter or oil
- ½ cup milk
- 2 tablespoons molasses or dark syrup
- 1 teaspoon vanilla extract
- 1 tablespoon orange zest



Prepare Time

15 Minutes

Cook Time

1 Hour





## Instructions

**Prepare the Dry Ingredients:** In a mixing bowl, sift together all-purpose flour, baking powder, baking soda, mixed spice, ginger, and a pinch of salt.

**Soak the Fruits:** Soak the dried fruits in warm milk for at least 30 minutes to infuse their flavors.

**Mix Wet Ingredients:** In another bowl, combine brown sugar, melted butter, molasses, vanilla extract, and orange zest.

**Combine Wet and Dry Ingredients:** Gradually add the dry ingredients to the wet mixture, stirring well to combine. Fold in the soaked dried fruits and chopped nuts.

**Prepare the Pudding Steamer:** Grease a pudding basin or a deep bowl. Pour the batter into the basin and cover tightly with a lid or aluminum foil.

**Steam the Pudding:** Place the pudding basin in a steamer and steam for 1 hour, ensuring the water in the steamer does not boil dry.

**Serve:** Once steamed, remove the pudding and let it cool slightly before serving. Top with a dollop of whipped cream or brandy sauce.

Enjoy a slice of this traditional Christmas pudding for a taste of nostalgia and warmth during the festive season!



# Eggless Mince Pies



Delightful eggless mince pies filled with a rich mixture of dried fruits and spices, perfect for Christmas celebrations. These buttery, flaky treats are an essential festive treat.



## Ingredients

2 ½ cups all-purpose flour  
 ½ teaspoon salt  
 1 teaspoon baking powder  
 ½ cup cold unsalted butter or oil  
 ½ cup cold milk or almond milk  
 ½ cup powdered sugar  
 ½ teaspoon vanilla extract  
 1 cup prepared mincemeat (sweetened dried fruits, nuts, spices)

## Prepare Time

15 Minutes

## Cook Time

25-30 Minute





## Instructions

**Prepare the Dough:** In a large mixing bowl, combine all-purpose flour, salt, and baking powder. Gradually cut in the cold butter or oil until the mixture resembles breadcrumbs.

**Add Wet Ingredients:** Add powdered sugar, vanilla extract, and cold milk. Mix until a soft dough forms.

**Chill the Dough:** Cover the dough and refrigerate for 30 minutes.

**Prepare the Pies:** Preheat the oven to 180°C (350°F). Grease a muffin tin or pie tray.

**Fill and Bake:** Roll out the dough and cut into circles. Press the circles into the muffin tins, fill each with a spoonful of mincemeat, and top with another layer of dough to form a lid. Seal the edges and prick a small hole on top.

**Bake:** Bake in the preheated oven for 25-30 minutes or until golden brown.

**Serve:** Let the pies cool slightly before dusting with powdered sugar and serving warm.

**Enjoy the festive flavors of these eggless mince pies this Christmas season! 🎄**



## Eggless Chocolate Yule Log

Prepare Time

20 Minutes

Cook Time

30-35 Minutes



A rich, eggless chocolate yule log filled with creamy buttercream, perfect for the festive season. This show-stopping dessert is ideal for Christmas celebrations.

### Ingredients

For the Cake:

- 1 ½ cups all-purpose flour
- 1 cup granulated sugar
- ½ cup unsweetened cocoa powder
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 cup unsweetened almond milk or any dairy-free milk
- ½ cup vegetable oil
- 1 teaspoon vanilla extract
- ½ teaspoon apple cider vinegar
- ½ cup boiling water

For the Buttercream Frosting:

- 1 cup vegan butter or margarine
- 2 ½ cups powdered sugar
- 2-3 tablespoons unsweetened cocoa powder
- 2 tablespoons almond milk or any plant-based milk
- 1 teaspoon vanilla extract





## Instructions

**Preheat Oven:** Preheat the oven to 180°C (350°F). Grease and line a 9x13 inch baking sheet with parchment paper.

**Prepare Dry Ingredients:** In a large bowl, whisk together the flour, sugar, cocoa powder, baking powder, baking soda, and salt.

**Add Wet Ingredients:** In a separate bowl, combine almond milk, oil, vanilla extract, and apple cider vinegar. Slowly add the wet mixture into the dry ingredients, mixing until smooth.

**Bake the Cake:** Gradually add boiling water to the batter and mix well. Pour the batter into the prepared baking sheet and bake for 30-35 minutes or until a toothpick inserted into the center comes out clean.

**Prepare Buttercream:** In a mixing bowl, beat vegan butter until creamy. Gradually add powdered sugar and cocoa powder, followed by almond milk and vanilla extract. Mix until smooth and spreadable.

**Roll the Cake:** Once the cake is cool, spread a thin layer of buttercream over the entire surface. Carefully roll the cake from one end to the other to create the log. Trim the ends if necessary.

**Decorate:** Frost the log with more buttercream, creating rustic lines with a fork to resemble bark. Add festive decorations like berries, edible glitter, or sprigs of mint for garnish.

**Chill and Serve:** Chill the yule log for at least 30 minutes before slicing and serving.

Enjoy this indulgent, eggless chocolate yule log for a decadent Christmas dessert! 🎅





**Thank You for Joining Us** in the Joy of Christmas Cooking!  
We hope you enjoyed exploring the festive flavors of Christmas through these thoughtfully curated recipes. Each dish is a reflection of the warm, comforting traditions of the season, and we're thrilled to share them with you.

Cooking is more than just preparing food; it's about creating cherished moments, sharing joy, and celebrating the spirit of togetherness. With our Christmas-themed cookware and kitchen tools, we strive to make your cooking experience even more delightful and hassle-free. We believe that the right tools can transform your kitchen into a space of creativity and warmth.

### Stay Connected

We'd love to hear about your Christmas cooking experiences! Share your festive dishes, photos, and feedback with us on social media. Don't forget to tag us at @mapleideas and use the hashtag #CookingWithmaple

Happy cooking, and may your holiday meals be filled with flavor, warmth, and love! 🌲

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