



Christmas Happenings!!



What We've Been Up To

With the holidays quickly approaching, we've been busy with client lunches and creative holiday snack gift deliveries. Check out our holiday spin on the popcorn bar!

History of the

Candy Cane

As legend has it, the origin of the candy cane appears to stem back to Cologne, Germany around 1670. A clergyman and choirmaster purportedly had given hard white candy, with



one end shaped into a "crook", to pacify anxious children during church services. Although straight peppermint sticks have been a sweet treat for over 600 years, the legend of the peppermint candy with a curved hook seems to be the starting point for our modern candy cane that we know and love today. The real meaning and reason of the "crook" shape along with whom the original creator is still shrouded in mystery as there have been no historical evidence uncovered to validate such. As the candy cane evolved, various other religious symbolism of the candy cane became imbedded in the religious and spiritual ideals as it pertained to Christian ideology.

-www.starstuffs.com

Recipe Corner

Here's one of our favorite Christmas cookies! These cookies have many different names: Mexican Wedding Cookies, Pecan Snowballs, etc. but we know them as Sand Tarts. Enjoy!

Ingredients

1 cup unsalted butter
1 cup powdered sugar,
plus more for coating
2 teaspoons vanilla
extract
1/4 teaspoon salt
2 cups all-purpose flour
1 1/4 cups finely



chopped pecans

Instructions

1. Preheat the oven to 350 degrees F and line a cookie sheet with parchment or silicone baking mat.
2. In a large bowl, (or in the bowl of your stand mixer) cream your butter and sugar together. Add the vanilla and salt and mix well. Slowly add the flour, mixing well after each addition. A thick dough will form. Add the chopped pecans and mix well.
3. Scoop 1 tablespoon of the dough out and roll it into a ball and place it on the cookie sheet. Continue until all the dough has been formed into balls. Place

them on the cookie sheet about 1 inch apart. Bake for 15-18 minutes.

4. Allow the cookies to cool for about 5 minutes then gently roll them in powdered sugar while still warm. Allow them to cool completely and then coat them in powdered sugar again.

-<https://southernbite.com/pecan-snowballs/>

**With Warm Regards during the Christmas Season,
Eji's Culinary**



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