HOLLY JOLLY GREEN SMOOTHIE

YIELD: **1 SERVING**

PREP TIME: **3 MINUTES**

COOK TIME: **0 MINUTES**

INGREDIENTS

- 1 cup spinach
- 1 cup milk
- 1/2 cup frozen pineapple
- 1/2 cup frozen banana
- garnish: mini marshmallows, strawberries

DIRECTIONS

1. Tightly pack the spinach in a measuring cup.
2. Add the spinach to a high-powered blender along with the milk, pineapple, and banana.
3. Blend well until the mixture is creamy.
4. Serve immediately and enjoy!

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FESTIVE BAKED DONUTS

YIELD: **6 SERVINGS**

PREP TIME: **5 MINUTES**

COOK TIME: **4 MINUTES**

INGREDIENTS

- 1/2 cup vanilla Greek yogurt
- 1/2 cup milk
- 1/4 cup coconut oil
- 1 egg
- 1 1/2 cups flour
- 1/3 cup sugar
- 1 tsp cinnamon
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/4 tsp salt
- sprinkles (optional)

DIRECTIONS

1. Preheat the oven to 375°F and grease two 6-cup donut pans with nonstick spray.
2. Add all ingredients into a large mixing bowl. Whisk to combine into a thick batter.
3. Stir in 2 teaspoons of sprinkles if using.
4. Use 1/4 cup batter in each prepared donut spot.
5. Bake for 12-14 minutes, or until puffed up and golden brown.
6. Remove from oven and let cool for a minute or two. Transfer donuts to a wire rack to cool completely.

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REINDEER PANCAKES

YIELD: **3-4 SERVINGS**

PREP TIME: **5 MINUTES**

COOK TIME: **4 MINUTES**

INGREDIENTS

- 1 1/2 cups rolled oats
- 2 tsp baking powder
- 1/2 tsp cinnamon
- 3 bananas (divided)
- 1 tbsp maple syrup
- 1 egg
- 1 cup milk
- 1 tsp vanilla
- pinch of sea salt
- cooking spray
- toppings: turkey bacon, blueberries, raspberries, maple syrup

DIRECTIONS

1. Add oats, baking powder, 2 bananas, cinnamon, maple syrup, egg, milk, vanilla, and salt to a blender and blend until smooth.
2. Heat a griddle or pan over medium heat and grease with cooking spray.
3. Pour batter, creating a few small and large pancakes. Cook until all bubbles have popped (about 2-3 mins)
4. Flip over and cook for one more minute.
5. Repeat until all pancakes have been cooked.
6. Arrange a large pancake on a plate with a smaller one.Cut a small pancake in half to create ears. Place 2 slices of bacon between the ears. Top with 2 banana slices, 2 blueberries, 1 raspberry.
7. Serve with maple syrup.

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FA-LA-LA FRENCH TOAST

YIELD: **4 SERVINGS**

PREP TIME: **5 MINUTES**

COOK TIME: **4 MINUTES**

INGREDIENTS

- 4 slices whole-grain sandwich bread
- 1 egg
- 1/2 cup eggnog
- toppings: maple syrup, fresh fruit

DIRECTIONS

1. Preheat oven to 350°F and line a baking sheet with parchment paper.
2. Cut each bread slice into quarters vertically to create sticks.
3. Add eggnog and egg to a shallow bowl and whisk together.
4. Dip the bread sticks into the batter, let excess drip off, then place onto baking sheet.
5. Bake for 10 minutes. Flip over and bake for an additional 8-10 minutes.
6. Serve warm with maple syrup, or fresh fruit.

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