



# 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 has 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.

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](#)



# CREAMY JALAPEÑO DEVEILED 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
- ⅓ 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

SERVINGS 12
10 MIN. PREP TIME (PLUS OVERNIGHT)
45 MIN. COOK TIME
55 MIN. TOTAL TIME

**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
- ¾ cup granulated sugar
- ¼ tsp. salt
- ½ cup fresh lemon juice (about 2 large lemons)
- 2 Tbsp. lemon zest (about 2 large lemons)
- ¼ 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

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

[CLICK HERE TO SEE RECIPE](#)

**Mini Holiday Bundt  
Cakes**

[CLICK HERE TO SEE RECIPE](#)

**Easy Lemon Curd  
Gift Jars**

[CLICK HERE TO SEE RECIPE](#)

**Easy Lemon Baked  
Donuts**

[CLICK HERE TO SEE RECIPE](#)

**Salted Caramel  
Pecan Bars**

[CLICK HERE TO SEE RECIPE](#)





## Christmas Eve Cookies

[CLICK HERE TO SEE RECIPE](#)



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