

## Peppermint White Chocolate Popcorn

### Ingredients

¾ cup to 1 cup Un-popped popcorn

1 pkg. white chocolate chips

5-6 drops peppermint oil

### Directions:

Pop popcorn in air popper and set aside. Place white chocolate in a microwaveable bowl with peppermint oil. Heat for 30 sec. stir and repeat until smooth and melted. Pour over popcorn and spread onto wax paper to dry. You can then drizzle dark chocolate or use other oils to flavor popcorn with cinnamon, cassia, wild orange etc.

## Irresistible White Chocolate Lemon Popcorn

### Ingredients

1/2 cup unpopped popcorn

12 oz. white candy melts (such as Wilton) or white chocolate chips

2 1/2 Tbsp lemon zest

2 Tbsp fresh lemon juice

### Directions:

Pop popcorn in a popcorn popper, according to manufacturer's directions, into a very large bowl. Melt white candy melts in a microwave safe bowl, on 50% power, in 30 second intervals, stirring after each interval until melted and smooth. Pour melted white candy melts over popcorn and toss with a rubber spatula until evenly coated. Sprinkle lemon zest over popcorn and toss until evenly distributed.

Preheat oven to 275 degrees. Allow coated popcorn to dry at room temperature, about 10-15 minutes, then drizzle lemon juice over popcorn and toss well to evenly coat. Spread popcorn onto a rimmed cookie sheet and bake in preheated oven for 15 - 20 minutes until lightly golden. Allow popcorn to cool completely, store in an airtight container or large ziploc bag (note: this is best enjoyed the day it's made or one day following).

## Christmas Crunch {Funfetti Popcorn Christmas Style}

### Ingredients

1/2 cup popping popcorn kernels, or 2 bags tender white popcorn

1 (12 oz) bag Vanilla Candy Melts (such as Wilton Candy Melts) or White Chocolate Chips

1 1/3 cups broken pretzel pieces

1 (12 oz) bag green and red Milk Chocolate or Mint M&Ms

Red, green and white Sprinkles (I used Jingle Mix Nonpareils)

### Directions

Pop popcorn in a popcorn popper into a large bowl (or alternately in the microwave if using microwave bags of popcorn) according to manufactures directions. Remove any unpopped popcorn kernels. Toss in broken pretzel pieces and M&Ms.

Melt Vanilla Candy Melts in a microwave safe bowl on 50% power in 30 second intervals, stirring after each interval until melted and smooth. Drizzle half of melted chips over popcorn mixture, then stir, tossing gently a few times with a

rubber spatula. Then drizzle remaining half of melted chips over popcorn, and gently stir mixture until evenly coated (don't over stir though or your sprinkles won't stick if the white chips begin to set and harden). Pour mixture into a single layer onto wax paper. Sprinkle entire mixture evenly with sprinkles (as many as you'd like) before vanilla chips set. Allow to cool and harden, then gently break into pieces and store in an airtight container.

Note: I was able to fill 8 - 9 1/2" x 4" party treat bags about 2/3 full with this recipe, just to let you know so you have an idea for gift giving.

\*These can be found in the cake decorating section of some supermarkets, at craft stores or at specialty kitchen kneads stores.

## **Fudge Peppermint Sauce**

### Ingredients

2 tablespoons margarine, melted

1/3 cup cocoa

1 (14 ounce) can sweetened condensed milk

2 tablespoons water

1 teaspoon vanilla

3-6 drops peppermint oil

### Directions

In a microwave proof bowl, combine margarine, water and cocoa. With wire whisk, blend in condensed milk. Microwave on high 1 minute then whisk to blend. Microwave 1 1/2 minutes more on high. Add vanilla and peppermint and blend with whisk completely. Serve over your favorite ice cream, can sprinkle with peppermint candy canes.

Store in 1 pint canning jar, cool and refrigerate. Can be re-warmed in jar (lid removed) in microwave--add a bit of water if it thickens too much.

## **Fruit Dip**

### Ingredients

8oz pkg. cream cheese softened

1 8oz. tub whipped topping (for a change of flavor get strawberry cool whip)

1 can sweetened condensed milk

3-6 drops of any of the following oils (or you can mix and match)—lemon, wild orange (my favorite), Lime, or Grapefruit.

Mix together and chill. Dip your favorite fruits in this!



## **No Bake Key Lime Cream Cakes Crust Ingredients:**

### Ingredients

1 cup graham cracker crumbs

½ cup finely chopped pecans

4 tablespoons unsalted butter

### Filling Ingredients:

8 ounces cream cheese

1 can sweet & condensed milk

3 drops dōTERRA lime essential oil

2 cups cool whip

### Directions

Line a muffin pan with 12 foil liners. Stir graham cracker crumbs, pecans, and melted butter together in a bowl to combine. Spoon 1 tablespoon of the mixture into each liner, pressing it down to make the crust. With an electric mixer on low speed, beat the cream cheese in a large bowl until creamy, about 30 seconds. Add the condensed milk and lime essential oil, and blend on medium speed until combined. Add whipped topping and blend on low speed. Spoon mixture evenly into liners. Cover with plastic and freeze until firm. Remove from freezer 10 minutes before serving. Peel off liners and add a dollop of whipped topping on each cake. Garnish with lime slices.

## **To-Die-For Salad**

### Ingredients

1 head romaine

1/2 head red-leaf lettuce

1/2 cup red onion, chopped

2 medium artichokes, chopped

1/2 cup sun-dried tomatoes, chopped

1/2 cup kalmata olives (or whatever your favorite olive is)

### Dressing:

1 lemon, juiced

1/4 cup white wine vinegar

3-4 drops doTERRA Lemon essential oil

1/3 cup EVOO (extra virgin olive oil)

Salt & Pepper Top salad with some Parmesan Reggiano. Oh so yummy!

## **Festive Black Bean Salsa**

### Ingredients

1 (15oz) can Black Beans drained

1 (15.25 oz) can Corn

3 large Roma Tomatoes diced

1 Medium Avocado peeled and diced

2 jalapeños seeded and diced

½ c. red onion chopped

½ c. cilantro chopped

3 drops Lime Essential Oil

1 (.6 oz) packet of Dry Italian salad dressing mix

\*Mix together and chill. Serve with tortilla chips.

## **Nana's homemade Ginger Snaps:** (with the doTERRA oils added to them)

BEAT: 3/4 cup shortening 1 C sugar 1 egg 1/4 c molasses

ADD: 2 cup flour 1/2 tsp salt 1/2 tsp dried cloves, 1/2 tsp dried Ginger 1/2 tsp dried cinnamon 3 tsp baking soda, 2 drops ginger, 2 drop clove, 1 drop cinnamon, 1 drop cassia, 1 drop wild orange

Roll in balls, roll in cinnamon and sugar mix Bake @ 350 for 8 to 10 mins and enjoy! :) Truly yummy!!!

## **Holiday Party Mix:**

### Ingredients

½ cup butter, ½ cup brown sugar, 1 Tbsp. honey, mix together in a sauce pan and bring to a boil. Boil for 1 min.

Pour over cereal mixture below and gently stir to coat.

3 cups each of Rice and Corn Chexs

2 cups pretzels

½ cup almonds

## Directions

Spread mixture onto a cookie sheet and bake in a 325 degree oven for 8 mins stirring a few times. Let it cool and break into pieces. Then stir in the following and enjoy:

½ cup red and green M & M's

1 package of red Nibs

1 cup of golden raisins or craisins