

Coconut porridge with cranberries

1 cup of oatmeal
1 cup of water
1 small can of coconut
milk / 165 ml
1 teaspoon of cane sugar
1/4 vanilla pod a pinch of salt
1/2 cup of fresh cranberries
1/4 cup of brewed chokeberry
or rose tea

Preparation

- 1. Put all ingredients except cranberries and tea into the pot. Heat over low heat without stirring, then cook for 5 7 minutes until it thickens.
- 2. Meanwhile, in a nearby pot, boil the cranberries and chokeberry tea. Cook for 2 3 minutes until the cranberries become soft.
- 3. Pour the hot oatmeal into bowls together with cranberries, or sprinkle with coconut flakes





Cranberry smoothie

1 banana
Half a cup of your favorite
berries (frozen or fresh)
Half a cup of cranberries
1 cup of plant milk
a teaspoon of honey

Preparation

Mix the ingredients in a blender... and that's it! Enjoy the taste of health



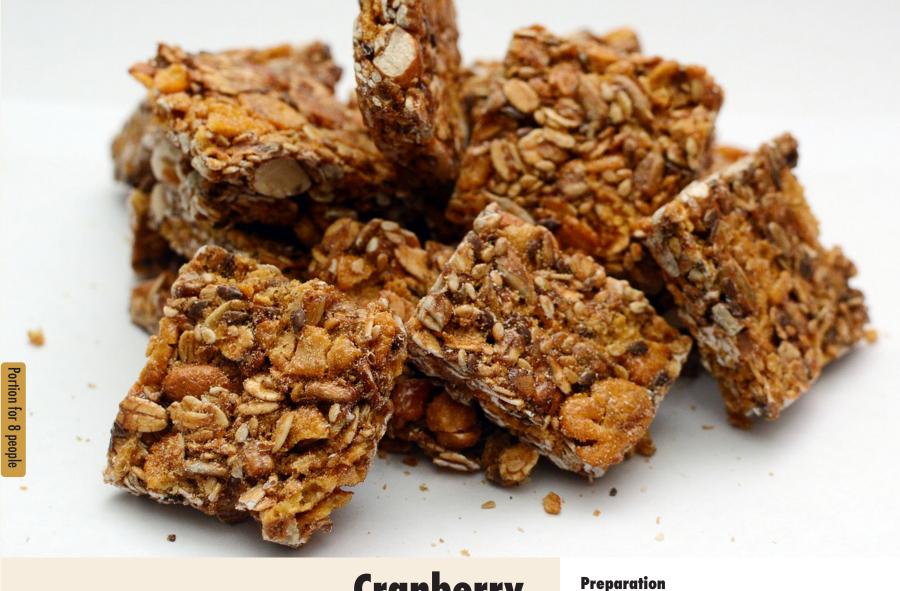
Oat cookies with cranberry

140g of dried cranberries 200g of instant oat flakes 2 tablespoons of flour 1 flat teaspoon of baking powder 150g soft butter 150g light brown sugar 1 egg

Preparation

- 1. Grind the cranberries in a blender or chop them finely.
- 2. Mix together outmeal, flour, baking powder and cranberries.
- **3.** In another bowl, cream the butter and sugar (beat for about 3-4 minutes). Reduce the mixer speed and add the egg, mix for another 30 seconds. Add flour mixed with oatmeal and cranberries and mix thoroughly (preferably with a spoon or hands).
- 4. Form two rolls from the dough and put them in the fridge for 3 hours.
- **5.** Then cut the rolls with a sharp knife into slices about 1 cm wide and place them on a baking tray lined with baking paper. I baked at 170°C using the convection function for 14 minutes.

After removing the cookies from the oven, leave them to cool on a baking tray because they are very soft (they will harden once they cool down).



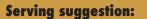
120 g of your favorite mix nuts 400 g oat flakes 100 g of your favorite mix grains and seeds 80 g of dried cranberries 2 tablespoons of oil

Cranberry Granola



1. Preheat the oven to 180°C

- 2. Finely chop the nuts, mix them with oatmeal, cranberries and oil.
- **3.** Divide the mixture into two parts, then spread evenly on 2 baking sheets lined with baking paper. Bake each portion for about 25 minutes until golden and crispy



Granola tastes great as a yoghurt dessert: mix your favorite natural yoghurt with a bit of cinnamon and honey and serve with the granola prepared earlier.







Cranberry Sauce

500 g fresh or frozen cranberries 2 apples, peeled and cut into small pieces 150 g cane sugar 1 cinnamon stick

Preparation

- 1. Put the ingredients in a pot, add a small amount of water. Tip: If using frozen cranberries, it's best to thaw them before cooking
- **2.** Gently heat the ingredients, bring to the boil and simmer until the apples are soft.
- **3.** When the sauce thickens slightly, remove from the heat source and wait for the sauce to cool.

The sauce prepared in this way is a great addition to your favorite Christmas dishes, both meat and vegan.

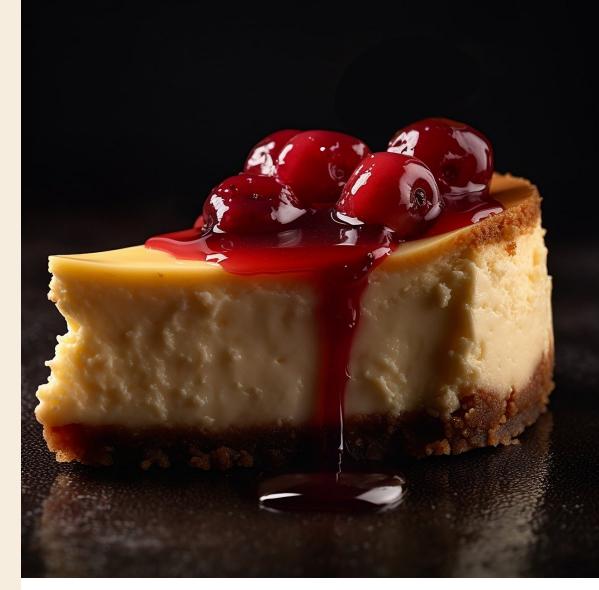


Christmas cheesecake from Nowiny

500g wheat flour
5 yolks
250g butter
150g of powdered sugar
1 pack of vanilla sugar
1 tablespoon of sour cream
1 teaspoon of baking
powder
Pinch of salt
1kg of cheesecake cottage
cheese
125g of sugar

2 packages of vanilla sugar
3 eggs
100g melted butter
2 tablespoons of potato flour
15g of wheat flour
Juice of half a lemon
80g of candied cranberries
5 egg whites
150g of coarse sugar
powdered sugar for
decoration

- 1. Mix the flour with powdered sugar, baking powder and a pinch of salt. Cut the butter into cubes, add it to the rest of the ingredients and knead gently. While kneading, add the egg yolks and a spoonful of cream. Knead everything until a uniform mass is obtained. Divide the dough into two parts (2/5 and 3/5), put the smaller part in the fridge for an hour, and put the larger part in the freezer after forming a roll.
- 2. After an hour, roll out the dough from the refrigerator to a thickness of 6-7 mm and place it in a rectangular form. Then, bake the cake for about 10-15 minutes at 180 ° C without convection and set aside to cool.
- 3. Beat the eggs with sugar and vanilla sugar, then gradually add cottage cheese, melted butter, wheat and potato flour and lemon juice. Mix until a homogeneous mass is obtained
- 4. Place the resulting mass on the baked bottom of the cake.



- 5. Pour boiling water over the cranberries. After 5 minutes, drain and place on top of the cheese mass.
- 6. Whip the egg whites and sugar until foamy, then pour it onto the cranberry layer.
- 7. Grate the dough from the freezer and sprinkle it with the prepared mass, cranberries and foam on top.
- **8.** Bake the cake for about 50 minutes. After baking and cooling completely, you can sprinkle the cake with powdered sugar