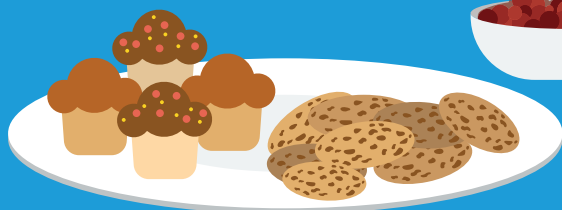
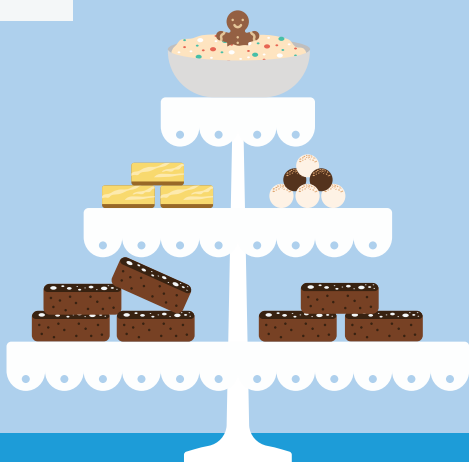




SAFE AT
home
for the holidays
COOKBOOK





ADT is here to help you protect what matters most. That's why we created this holiday cookbook, to give you delicious and festive reasons to stay #SafeAtHome.

We have more than just recipes to share! Visit adt.com/SafeAtHome for fun activities, tips and even more recipes to help keep you Safe at Home.





SHELBY'S GINGERBREAD CHEESECAKE DIP

RECIPE BY @SHELBYHJOHNSON

INGREDIENTS

- 8 oz softened cream cheese
- 1/4 cup brown sugar
- 1/4 cup powdered sugar
- 3 tbsp molasses
- 1 tsp ground ginger
- 1 tsp ground cinnamon
- Pinch of nutmeg
- 4 oz Cool Whip
- Sprinkles
- Graham crackers

INSTRUCTIONS

1. Beat cream cheese until smooth.
2. Pour in sugar and molasses and beat until smooth and combined.
3. Add ginger, cinnamon and nutmeg and mix until combined.
4. Add Cool Whip and beat until combined.
5. Add sprinkles on top.
6. Transfer to festive bowl and chill until served.
7. Serve with graham crackers.



WHAT SOCIAL FANS HAD TO SAY:

Fun and easy to make and SUPER delicious, too. 💙

Adriana P.

The family is obsessed with this recipe! 💖

Steve L.



SNOWMAN FRUIT KABOBS

RECIPE BY @BUBBYANDBEAN



INGREDIENTS

Makes Two

- 1 banana, peeled
- 1 strawberry
- 1 green apple
- 1 baby carrot
- 4 pretzel sticks
- 10 mini chocolate chips or raisins
- 2 wooden skewers

INSTRUCTIONS

1. Cut banana into 6 thick slices (3 for each snowman).
2. Cut triangle shapes (1 from strawberry and 1 from green apple) for hats, 2 slivers from baby carrot for noses, and peel slices of green apple for scarves.
3. Slide 3 banana slices onto each skewer. Top one with the strawberry triangle and the other with the apple triangle.
4. Insert pretzel sticks for arms, carrot slices for noses, and mini chocolate chips or raisins for eyes and buttons.



DEVIN'S HOT CHOCOLATE BOMBS

RECIPE BY @ROKKETQUEEN66



INGREDIENTS

- White chocolate melts
- Silicone sphere mold
- Hot chocolate mix
- Toppings and/or marshmallows
- Candy thermometer

INSTRUCTIONS

1. Place silicone sphere mold on flat surface.
2. Heat and temper your chocolate (temper to 95°).
3. Take a spoonful or two of your melted chocolate and layer into your mold. Flip and let excess chocolate drip out.
4. Let them sit on the counter for a few minutes then pop into the refrigerator upside down for about four minutes. Remove and place in the freezer, chocolate side up, for about two minutes.
5. Carefully pull away the silicone from your chocolate.
6. Fill your bombs with hot chocolate mix and toppings, then seal with warm chocolate.
7. After sealing, place back into the fridge to harden.



BIANCA'S PEPPERMINT BARK BROWNIES

RECIPE BY @LENOXBAKERY

INGREDIENTS

- 4 eggs
- 1 + 1/4 cup cocoa powder
- 1 tsp salt
- 1 tsp baking powder
- 1 tsp vanilla extract
- 2 sticks butter
- 1 + 1/4 cups all-purpose flour
- 2 cups sugar
- 1/4 cup brown sugar
- 2 cups chocolate chips
- 10-12 white chocolate peppermint candies

INSTRUCTIONS

1. Beat eggs, cocoa powder, salt, vanilla extract and baking powder together for about 3 minutes.
2. While the egg mixture is beating, melt the butter in a heavy-bottomed pot.
3. Once the butter is melted, add in the sugar and mix until well combined.
4. Add into the egg mixture. Then add in the flour and chocolate chips and white chocolate peppermint candies.
5. Pour the batter into a greased 9x13 inch pan.
6. Bake at 350° for 25-30 minutes or until a toothpick comes out clean.

WHAT SOCIAL FANS HAD TO SAY:

Tried this last night! Easy and fun for the fam, thanks for sharing 💙

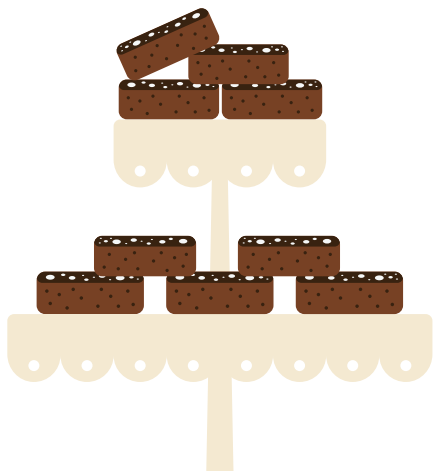
Mitch L.

What a good winter treat!

Stacie D.

✨ AMAZING ✨

Maren H.





KATE'S CRANBERRY ORANGE MUFFINS

RECIPE BY @KATE_ROMANOFF



INGREDIENTS

- 2 cups all-purpose flour
- 3/4 cup packed brown sugar
- 2 tsp baking powder
- 2 large eggs
- 2/3 cup orange juice
- 1/3 cup vegetable oil
- 1 cup cranberries, coarsely chopped
- 1 cup chopped walnuts

Orange Glaze

- 1 cup powdered sugar
- 1 + 1/2 - 2 tbsp orange juice

INSTRUCTIONS

1. Combine flour, brown sugar and baking powder in a large bowl.
2. Separately mix eggs, orange juice and vegetable oil.
3. Combine the wet and dry ingredients, then stir in the cranberries and walnuts.
4. Bake for 18 to 20 minutes at 375°.
5. Mix the powdered sugar with 1 + 1/2 - 2 tbsp of orange juice until smooth and drizzle the glaze over cooled muffins.



CHRISTIAN'S GINGERBREAD MUFFINS

RECIPE BY @MEMORIESWITHTHEMULKEYS

INGREDIENTS

- 1/3 cup brown sugar
- 1/3 cup molasses (do NOT use black strap molasses, it can leave the muffins with a weird savory flavor)
- 1/3 cup boiling water
- 2 tbsp softened unsalted butter
- 1/2 tsp baking soda
- 1/4 tsp salt
- 1 large egg yolk (egg white reserved for another use)
- 3/4 cup all-purpose flour
- 1 tsp ground ginger
- 1/2 tsp ground cinnamon
- 1/8 tsp ground nutmeg
- 1/8 tsp ground allspice
- 1/8 tsp ground cloves

Optional Ingredients

- Powdered sugar
- Spiced butter

INSTRUCTIONS

1. Preheat your oven to 350°. Spray your muffin pan with non-stick spray or place 6 muffin liners into 6 cups in the muffin pan.
2. Whisk together the brown sugar, molasses, boiling water and butter in a medium-sized bowl. Whisk until the butter melts, and then add the baking soda and salt. Set the mixture aside to cool for 10 minutes, whisking occasionally.
3. Next, whisk in the egg yolk. Then whisk together the flour and spices. Add this to the molasses mixture, and whisk till combined.
4. Divide the mixture between the muffin cups and bake for 15 minutes at 350°, checking with a toothpick. Sprinkle with a little powdered sugar or warm spiced butter.



KATE'S GINGERBREAD HOUSE

RECIPE BY @KATE_ROMANOFF

INGREDIENTS

- 6 cups all-purpose flour
- 1/2 tsp baking powder
- 4 tsp ground ginger
- 4 tsp ground cinnamon
- 1/2 tsp salt
- 1 + 1/2 sticks (12 tbsp) butter, softened
- 1 + 1/2 cups packed light brown sugar
- 2 large eggs
- 1 cup dark molasses
- Icing of your choice

INSTRUCTIONS

1. Combine flour, baking powder, ginger, cinnamon and salt.
2. Separately mix butter, sugar, eggs and molasses.
3. Combine wet and dry ingredients, knead the dough.
4. Chill at least 30 minutes or until firm.
5. Roll out dough and cut out ginger house elements with pattern pieces.
6. Bake in a 350° oven for 10-15 minutes.
7. Let sheets cool for about 15 minutes.
8. Assemble house using icing.

WHAT SOCIAL FANS HAD TO SAY:

Takes some patience but soo worth it! 🥰

Drake R.

Can't wait to try this with the kids this weekend 🥰🎄

Skye L.





CRANBERRY CINNAMON MOCKTAIL



INGREDIENTS

- Cranberry juice
- Cinnamon stick
- Rosemary simple syrup
- Ginger beer
- Ice
- Sugared rosemary and cranberries
- Raw sugar

INSTRUCTIONS

1. Rim the mason jar with rosemary simple syrup and sugar.
2. Shake 1/2 oz rosemary simple syrup and 3 oz cranberry juice in shaker with ice and cinnamon. Pour into glass.
3. Top with ginger beer and garnish with sugared rosemary and cranberries.



CARAMEL APPLE MOCKTAIL

INGREDIENTS

- Caramel sauce
- Apple cider
- Ginger ale
- Raw sugar
- Caramel apple, sliced

INSTRUCTIONS

1. Rim your glasses with caramel sauce and raw sugar.
2. Pour 2 tablespoons of caramel into each glass. Add 1/3 cup apple cider.
3. Top with ginger ale and stir to combine. Add a slice of caramel apple for garnish.

ROASTED PEAR MOCKTAIL

INGREDIENTS

- 2 pears
- 4 tbsp honey
- 2 tsp balsamic vinegar
- Pinch of cinnamon
- Pinch of nutmeg
- 1/3 cup apple juice
- 24 oz ginger beer
- Cinnamon sticks for garnish

INSTRUCTIONS

1. Quarter your pears and remove the stems. Place on a foil-lined baking sheet.
2. Whisk together honey, balsamic vinegar, and spices. Brush mixture over pears and bake at 400° for 25 minutes.
3. Remove from oven, let cool completely. Remove skins and seeds.
4. Blend roasted pears and apple juice until smooth, add to large pitcher along with ginger beer. Stir and serve with a cinnamon stick.



EMILY'S CRANBERRY SAUCE

RECIPE BY @ECLINE_EATS

INGREDIENTS

- 1/3 cup cranberries
- 1/3 cup orange juice
- 1/4 cup coconut sugar
- 1 tsp cinnamon

INSTRUCTIONS

1. Place all ingredients in a small saucepan.
2. Cook on stove for 6 minutes at medium heat (the mixture should boil).
3. Top on the pancake stack of your dreams.

PEANUT BUTTER AND CREAM CHEESECAKE BITES

INGREDIENTS

- 1 package chocolate sandwich cookies
- 4 oz cream cheese
- 4 oz creamy peanut butter
- 1 bag white chocolate chips

INSTRUCTIONS

1. Crush entire package of cookies finely in gallon freezer bag, add to bowl.
2. Stir in cream cheese and peanut butter, form into 1-inch balls and freeze for 2 hours.
3. Melt white chocolate and dip frozen balls in to coat; re-freeze.
4. Keep refrigerated until ready to serve.



PATIENCE'S EASY PECAN PIE

RECIPE BY @DELALHI



INGREDIENTS

- 3 eggs
- 1 cup corn syrup
- 1 cup brown sugar
- 1 tbsp condensed milk
- 1 cup halved pecans, chopped
- 2 tbsp butter, melted
- 9-inch pie crust

INSTRUCTIONS

1. Preheat oven to 350°. Crack eggs into a bowl.
2. Add corn syrup, brown sugar, condensed milk, pecans and butter. Mix thoroughly.
3. Pour mixture into pie crust and bake for 60 minutes.



ELIZABETH'S CREAM CHEESE FILLED PUMPKIN BREAD

RECIPE BY @ELIZABETHSALAZARRR

INGREDIENTS

Cream cheese filling

- 1 8 oz. package of cream cheese, softened
- 1/2 cup granulated sugar
- 1 tbsp all-purpose flour
- 1 egg
- 1 tsp vanilla

Bread

- 1 + 2/3 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp cinnamon
- 1/2 tsp nutmeg
- 1/2 tsp pumpkin pie spice
- 1/2 cup vegetable oil
- 1 + 1/2 cups granulated sugar
- 2 eggs
- 1 cup pumpkin puree

INSTRUCTIONS

1. Preheat oven to 325°. Spray a 9x5 inch loaf pan with nonstick spray.

For the cream cheese middle:

1. In a medium bowl, combine the cream cheese, sugar, flour, eggs and vanilla and beat until smooth. Set aside.

For the bread:

1. In a medium bowl, whisk together the flour, baking soda, salt, cinnamon, nutmeg and pumpkin pie spice. Set aside.
2. In a large bowl, mix together the vegetable oil, sugar, eggs and pumpkin puree until well combined.
3. Add the flour mixture to the pumpkin mixture a little at a time, stir until evenly combined.
4. Pour 1 + 1/2 cups of the batter into the prepared loaf pan. Spoon the cream cheese mixture over the top of this layer and spread evenly, then add the remaining batter.
5. Bake for 65 minutes or until a toothpick inserted into the center comes out clean. Cool in pan for 15 minutes before removing.



SIMMER POT

INGREDIENTS

- 2 rosemary sprigs
- 2 oranges
- 1 tsp whole cloves
- 2 cinnamon sticks
- 2 cups fresh cranberries
- Fresh ginger root
- 1 tsp vanilla
- 1/2 cup apple cider
- 1 + 1/2 cups water

INSTRUCTIONS

1. Add all the ingredients into a large pot.
2. Set stove on medium-low heat to simmer up to 4 hours.

WHAT SOCIAL FANS HAD TO SAY:

I tried it yesterday and the house smelled amazing and festive. Hands down will make again. 💙

Ash W.

I have really been enjoying your posts of different recipes & DIY projects, thank you!!! 🍷

Molly L.





BIANCA'S PUMPKIN CHEESECAKE BARS

RECIPE BY @LENOXBAKERY

INGREDIENTS

Graham Cracker Crust

- 1 + 1/2 cups graham cracker crumbs
- 1/2 cup melted butter
- 2 tbsp brown sugar

No-Bake Pumpkin Cheesecake Bars

- 1 cup heavy cream
- 10 oz cream cheese
- 1 12 oz. can pumpkin puree
- 1 tbsp pumpkin pie spice
- 1/2 cup sugar
- 1 tsp vanilla extract
- 1/4 cup cream cheese mixture reserved for swirl

INSTRUCTIONS

Graham Cracker Crust:

1. Line a 9-inch square baking pan with parchment.
2. In a bowl, mix the graham cracker crumbs, melted butter and sugar.
3. Press into the baking pan.
4. Freeze the crust for about 10 minutes.

Pumpkin Cheesecake:

1. Place the mixing bowl and beater into the fridge for about 20 minutes.
2. After about 20 minutes, beat the heavy cream until stiff peaks form. Set aside.
3. Mix cream cheese, sugar, and vanilla together. Reserve about 1/4 cup to swirl on top. Add in the pumpkin puree and pumpkin pie spice.
4. Gently fold the whipped cream into the pumpkin cream cheese mixture.
5. Pour into the cooled graham cracker crust.
6. Top with 1/4 cup of cream cheese mixture and create a swirl pattern with a knife.
7. Place in the fridge for at least 2-4 hours, but best if overnight.



DEVIN'S APPLE PIE

RECIPE BY @ROKKETQUEEN66

INGREDIENTS

- 8-10 apples peeled and cored
- 2-pack pie crust
- 1 tsp cinnamon
- 1 tsp sugar
- 1 tsp apple pie spice
- Splash of water
- 1/4 cup flour
- Egg wash

Filling:

- 1/2 cup brown sugar
- 1 tbsp water
- 1 tbsp butter
- 1/4 tsp salt
- Splash of vanilla
- Splash of milk

INSTRUCTIONS

1. Slice apples thinly, place in large bowl. Mix cinnamon, sugar, apple pie spice, and flour in a separate bowl. Toss apples in mixture, add splash of water and stir.
2. Combine all filling ingredients in a saucepan on medium heat. Pour over apples and stir.
3. Place one pie crust in your pie plate. Pour in coated apples. Cut leaves into top crust, layer over top and brush with egg wash.
4. Bake at 400° for 55-60 minutes but be sure to keep an eye on your pie!



OATMEAL RAISIN COOKIES

INGREDIENTS

- 1/2 cup softened butter
- 1/2 cup white sugar
- 1/2 cup packed light brown sugar
- 1 egg
- 3/4 tsp vanilla extract
- 3/4 cup and 1 tbsp all-purpose flour
- 3/4 tsp baking soda
- 1 tsp ground cinnamon
- 1/4 tsp salt
- 1 + 3/4 cups rolled oats
- 1/2 cup raisins

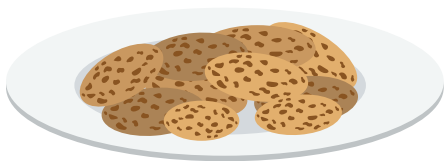
INSTRUCTIONS

1. Preheat oven to 375°.
2. In a large bowl, cream together butter and sugars until smooth. Beat in the egg and vanilla.
3. In another large bowl, stir together flour, baking soda, cinnamon, and salt.
4. Gradually beat flour mixture into butter mixture. Stir in oats and raisins. Drop by teaspoonfuls onto ungreased cookie sheets and bake 8-11 minutes.

WHAT SOCIAL FANS HAD TO SAY:

It's delicious with cranberries!

Lucila F.





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