

# 5 top recipes to celebrate Valentine's Day



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# 1

## Hazelnut cream-stuffed red velvet cookies

**Time**  
1 hour

**Makes**  
5-6 large cookies

**Difficulty**  
Easy

### Ingredients:

- ¼ cup almond butter
- 1 egg
- ½ tbsp red food coloring
- A big splash of Vainilla Molina Clear
- 1 ½ cups almond flour
- ½ cup coconut sugar
- 1 tsp baking powder
- ¼ tsp salt
- ¾ cup chocolate chips
- ¾ cup hazelnut spread

### Procedure:

- 1 Preheat oven to 350 °F / 175 °C and line a baking sheet with parchment paper.
- 2 Place 6 small spoonfuls of hazelnut cream on a small plate to freeze while you make dough. This will be your filling.
- 3 In a large bowl add almond butter, egg and food coloring.
- 4 Add a big splash of Vainilla Molina Clear and mix well.
- 5 Add almond flour, sugar, baking powder, salt and mix until a sticky dough forms. Fold in chocolate chips.
- 6 Take a spoonful of dough and make a ball, flatten it a little in the middle to place filling and close to create your cookie.
- 7 Repeat process with rest of dough and filling.
- 8 Bake for 15-20 minutes.
- 9 Let cookies rest on the baking sheet for at least 3 minutes before transferring to a wire rack to cool.



# No-bake heart truffles

**Time**  
30 minutes

**Makes**  
10-12 truffles

**Difficulty**  
Easy

## Ingredients:

- $\frac{3}{4}$  cup condensed milk at room temp
- $\frac{3}{4}$  cup cocoa powder
- $\frac{1}{4}$  cup semi sweet chocolate, melted
- A big splash of Vainilla Molina

## To decorate:

- Sprinkles and candy pearls
- Melted white chocolate

## Directions:

- 1 Pour cocoa in a bowl and add condensed milk.
- 2 Add a big splash of Vainilla Molina and mix until everything is incorporated.
- 3 Add melted chocolate and mix again.
- 4 Dough should be soft, smooth and manageable, but not sticky.
- 5 If too wet, add more cocoa. If too dry, add a little more condensed milk.
- 6 Transfer dough to a flat surface covered with cocoa to make it easier to handle and spread it evenly with your fingers or a small rolling pin.
- 7 Sift with a little cocoa and cut using a heart mold.
- 8 Decorate with melted white chocolate and sprinkles.



# 3

## Cupcakes to share

**Time**  
1 hour 30 min

**Makes**  
12 cupcakes

**Difficulty**  
Easy

### Cupcake ingredients:

- ¾ cup sugar
- 3 large eggs
- ½ cup milk with 3 drops of lemon (buttermilk)
- ½ cup melted butter
- A big splash of Vainilla Molina
- 2-3 tsp red food coloring
- 1 ½ cups flour
- ½ cup almond flour
- 3 tbsp unsweetened cocoa powder
- 1 ½ tsp baking powder
- ¼ tsp salt

### Cupcake directions:

- 1 Preheat oven to 350 °F (175 °C) and prepare a muffin tin with muffin liners.
- 2 In a large bowl, add sugar, eggs, buttermilk, melted butter and Vainilla Molina.
- 3 Whisk until combined and smooth.
- 4 Add the red food coloring.
- 5 Stir in almond flour, cocoa, baking powder and salt.
- 6 Fill each muffin tin ¾ full and bake for 18-22 minutes.
- 7 Let cool completely before decorating.

### Frosting directions:

- 1 In a bowl, cream butter and shortening until fluffy.
- 2 Add a big splash of Vainilla Molina and powdered sugar. Beat for 40 seconds until fluffy and firm.
- 3 Adjust texture with a little milk or more powdered sugar.
- 4 Pipe onto your cupcakes.

### Frosting ingredients:

- 2 sticks unsalted butter
- ⅓ cup shortening
- 1 cup powdered sugar
- A big splash of Vainilla Molina
- 3-4 tbsp milk





# Decorated cookies

**Time**  
1 hour 45 min

**Makes**  
16 cookies

**Difficulty**  
Easy

## Ingredients:

- 16 dipped chocolate cookies
- ¼ cup lime juice
- 2 egg whites
- 1 tbsp meringue powder
- 3 cups powdered sugar
- Pretzels
- Brown food coloring
- A big splash of Vainilla Molina

## Directions:

- 1 In a bowl, mix lemon juice, egg whites, meringue powder & powdered sugar (a little at a time). Beat until all ingredients are incorporated.
- 2 Add a big splash of Vainilla Molina and continue beating.
- 3 Separate your frosting into two parts and leave one white. Add brown food coloring to the other part.
- 4 Put your icing in two piping bags with #2 piping nozzles.
- 5 Place a dot of icing over coated cookie and then place a pretzel in its center
- 6 Fill pretzel with icing and add a heart sprinkle.
- 7 Let dry for 1 hour.
- 8 Play with different decorations!



# Pink Valentine's Day Drink

**Time**  
30 min

**Makes**  
2

**Difficulty**  
Easy

## Ingredients:

- 1 ½ cups strawberries, fresh or frozen
- 1 cup water
- 2 cups coconut milk
- 2 tbsp sweetener
- 2 tbsp coconut oil
- A big splash of Vainilla Molina
- Whipped cream and sprinkles

## Directions:

- 1 Heat strawberries, water, coconut milk, sweetener, coconut oil and Vainilla Molina in a saucepan over medium heat.
- 2 Stir until coconut oil melts. DO NOT BOIL!
- 3 Carefully blend mixture.
- 4 Serve in glasses and enjoy hot & cozy or cold & refreshing.
- 5 Top with whipped cream and sprinkles.

Give the gift of magic,  
flavor and love with  
a big splash of  
Vainilla Molina!

