



LONGMONT DAIRY FARM INC.

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920 Coffman, Longmont, Colorado 80501

www.LongmontDairy.com

Longmont Dairy Farm, Inc.

DECEMBER

Merry Christmas!



Dear Friends,

It's hard to believe we are already closing in on the end of 2021. It's been a wild couple of years with a Global Pandemic, but I'm very grateful for the support of our local customer base and for the hard work from our wonderful employees. Thank you!!!!

I'm also very grateful for the many local companies that we work with to get the extra products that we deliver to you. Although we also use a few out of state companies such as Original Bagel, Califia and Tillamook, the majority of the additional products we supply come from local businesses right in our backyard. Many of these businesses are women-owned, and a handful are family owned for many decades. It's been a pleasure establishing relationships with these businesses. We have been able to collaborate to come up with new ideas, recipes and packaging. It's exciting to help each other to grow and serve our community with local products.

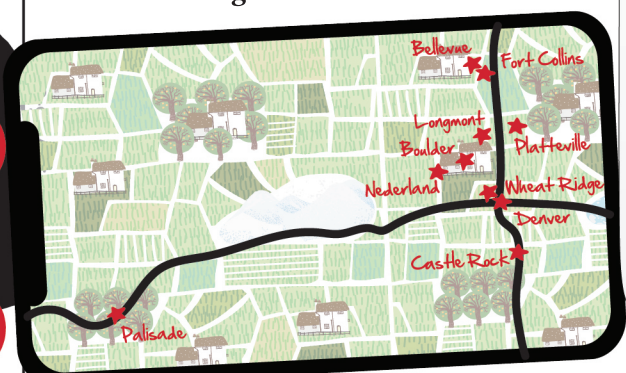
All of us at Longmont Dairy wish you all a Merry Christmas and Happy Holidays!

Take Care,

Katie

Our Local Partners

- Bhakti Chai** Boulder
- Bread in the Box** Castle Rock
- Egg-land's Best Eggs** Platteville
- Enjoy Biscotti** Wheat Ridge
- Georgia Boys Barbecue** Longmont
- Mary's Mountain Cookies** Fort Collins
- Noosa Yoghurt** Bellevue
- Porch Box** Longmont
- Prefare Foods** Denver
- Silver Canyon Coffee** Boulder
- Talbott's** Palisade
- Tungsten Toffee** Nederland
- YoBucha Yogurt** Denver



Get your 2021 Eggnog Holiday Bottle

Classic or Cinnamon Eggnog in the 2021 Holiday Bottle will be delivered December 13-17. Pre-order online, or call 303-776-8466, before noon on Friday, December 10. You may keep the holiday bottle if you'd like! Order extra for friends and neighbors and just add a bow to make the perfect holiday gift.



MOOO RECIPES

What better way to show your loved ones just how much you care than with a homemade Christmas food gift? Whether you're looking for something personal to give your best friend, or an economical stocking stuffer, these edible Christmas gifts will cover everyone on your list.

Cookie Cutter Peppermint Fudge

This simple fudge recipe can be set in cookie cutters and given as gifts!



- 2¼ c. (16 oz.) semisweet chocolate chips
- 1 c. round peppermint candies, plus 18 for garnish
- ¾ c. LDF whipping cream
- 3½ c. mini marshmallows
- 5 Tbsp. Country Cream butter
- 1¼ c. sugar
- 1 tsp. coarse salt

Spray a baking dish and the inside of cookie cutters. Place cookie cutters in the prepared baking dish.

Place chocolate in a bowl. In a food processor, pulse candies until finely chopped. In a medium saucepan, combine candies, cream, marshmallows, butter and sugar over medium-high heat. Whisk until smooth, about 5 minutes. (Candies may clump.)

Pour mixture through a strainer into bowl with chocolate; let stand 1 minute, then stir until smooth. Pour into cookie cutters and smooth. Refrigerate until set, at least 3 hours. Sprinkle top of fudge with crushed peppermint candies, gently pressing into the top.

Wrap in a cellophane bag and tie with a ribbon. If making these ahead, store packaged in the refrigerator for longevity.

To make in a 9" baking pan: Lightly coat a 9-inch square baking pan with nonstick spray. Line pan with two pieces parchment paper in both directions, leaving 2 inches of overhang on all sides; spray parchment. Make fudge as directed above. Pour into baking pan and refrigerate until set, 3 hours. Cut fudge into 1½-inch squares. Sprinkle with crushed peppermint candies.

Mooo News, December 2021

Mini Chocolate Loaf Cakes

These easy-to-make mini chocolate loaves get their richness from Dutch process cocoa and a touch of sour cream. Makes 8 mini loaves.

- ¾ c. (1½ sticks) Country Cream butter, cut into pieces
- ½ c. Dutch process cocoa
- ½ c. brewed coffee
- ¼ c. LDF milk
- 1½ c. all-purpose flour
- 1½ c. sugar
- ½ tsp. baking soda
- ½ tsp. ground cinnamon
- ¼ tsp. baking powder
- ¼ tsp. fine salt
- ⅓ c. Daisy sour cream
- 1 tsp. vanilla extract
- 2 Egg-land's Best eggs
- Mini white chocolate chips or powdered sugar



Preheat oven to 350° F. Butter an 8-cup mini loaf baking pan.

Put the butter, cocoa, coffee and milk in a small microwave-safe bowl. Cover and microwave until the butter melts, about 3 minutes. Whisk to combine and set aside.

Whisk the flour, sugar, baking soda, cinnamon, baking powder and salt in a large bowl. Blend sour cream, vanilla and eggs in a small bowl. Whisk the hot cocoa mixture into the flour mixture and then stir in the sour cream mixture until just combined. Divide the batter equally among the loaf cups.

Bake until a toothpick inserted in the center comes out clean, about 30 minutes. Cool loaves in the pan on a wire rack for 10 minutes and then remove and cool completely on a rack. Sprinkle the tops of the loaves with mini white chocolate chips or dust with powdered sugar.

Mooo News, December 2021

Mini Apple Cranberry Bread

These apple cranberry loaves are great for enjoying on Christmas morning or sharing with friends. Makes 8 little loaves.

- 2½ c. all-purpose flour
- 2 tsp. baking powder
- ½ tsp. ground cinnamon
- ¼ tsp. salt
- ¼ c. (½ stick) Country Cream butter, softened
- ⅔ c. firmly packed brown sugar
- 2 Egg-land's Best eggs
- 1 tsp. vanilla extract
- 1 c. LDF milk
- 2 c. Gala apples (about 2 medium apples), peeled and chopped
- 1 c. dried cranberries, coarsely chopped
- Glaze: 1 c. powdered' sugar
- 3-4 tsp. cranberry juice

Preheat oven to 350° F. Prepare an 8-cavity mini loaf pan with non-stick vegetable pan spray.

In a large bowl, combine flour, baking powder, cinnamon and salt. In a separate bowl, beat butter and brown sugar with a mixer until light and fluffy. Add eggs, one at a time, then add the vanilla.

Alternately add the flour mixture and milk to the butter mixture, mixing until just combined. Stir in apples and chopped cranberries. Divide evenly into prepared pan, filling each cavity nearly full.

Bake for 26-30 minutes or until a toothpick inserted in the center comes out clean. Cool loaves in the pan on a wire rack for 10 minutes. Remove the loaves from the pan and cool completely.

For glaze: Whisk together the powdered sugar and cranberry juice. Drizzle sugar glaze over the loaves. Add Christmas holiday sprinkles for a more festive touch.



Mooo News, December 2021

More Gift Ideas

Winter's Companion Holiday Blend Coffee

The gift of a perfect cup of coffee to start their mornings. Fresh roasted and local from Silver Canyon Coffee.

This flavor only available through December 31.



Dark Chocolate Toffee

Classic English Toffee in rich dark chocolate. Handmade in Nederland. The perfect gift!



Available through December 31.

Haystack Mountain Cashmere

Like it's namesake wool, this wonderful cheese is luxurious and delicate. Made locally from double cream cow milk.

Only available through December 31.



Cinnamon Eggnog

Share this rich and spicy treat with friends and family.

Available through December 31.

Bread of the Month

December:
Braided Cinnamon



Bread Delivery Holiday Schedule

Our bread supplier is a small, local business that closes the week after Christmas. Bread deliveries will be made through December 24 to those who pre-order early enough. Regular delivery will resume on January 4.



MERRY CHRISTMAS

and Happy New Year

From Our Families to Your Family!

Your friends at Longmont Dairy Farm



The 2021 Christmas Card

Thanks to Greta Senecal (9), a 4th grade student at Eldorado Elementary School in Superior, for her Christmas Card design.

Gift Giving Made Easy!

Give a gift box of 6 biscotti with a hand-tied bow from Enjoy Biscotti Co. Each gift box includes Gingerbread Almond, GoDiva Mint, Vanilla Almond, The Grasshopper, Amaretto Double Chunk, and Frangelico Chocolate Toffee Chunk. Available through December.

