

# SAVORY SWEETS *From Around* THE WORLD

***Recipes to share with your  
whole family this Christmas!***

**A**s we journey through Advent with the “Hope in the Waiting” devotional, we’re reminded that the season of waiting is also a season of wonder — filled with anticipation, joy and the promise of Christ. Around the world, families celebrate Christmas with unique traditions and sweet treats that reflect the beauty of their culture and the hope they’ve found in Jesus.

In this recipe booklet, you’ll discover festive flavors from six different countries — from warm drinks and crispy desserts to creamy comfort foods. As you bake and share these recipes with loved ones, we hope that they spark conversations, create memories and remind you of the millions of people who are now able to experience the hope of God’s Word in their own language, as well as the many who are still waiting.

Bible translation is about more than words — it’s about lives that are transformed by the truth of Scripture. This Christmas, let’s savor the sweetness of God’s love and celebrate how He’s moving in hearts and homes around the world.





SAVORY SWEETS

MEXICO

Buñuelos — A Sweet Christmas Tradition From Mexico

During the holiday season, buñuelos are often served with a hot drink or sometimes even ice cream. Tradition says that after you finish eating the **buñuelos**, you make a wish and throw your clay plate on the ground, smashing it to bits. This festive dessert is a favorite at Christmas gatherings. The best part? They're surprisingly simple to make and share.

Ingredients

- 6 flour tortillas (you can keep these whole or cut them into pretty shapes)
- 1 teaspoon ground cinnamon
- ½ cup white sugar
- Oil

Instructions

1. Mix the sugar and cinnamon together on a plate.
2. In a medium saucepan, add enough oil to come halfway up the sides of the pan.
3. Heat over medium-high heat until the oil is hot. Test this with a small piece of tortilla. If the oil sizzles when it touches the tortilla, it's ready!
4. Fry the tortillas, one at a time, until they're golden brown. Then remove them from the pan with a slotted spoon or tongs and place them on a paper towel to drain the oil.
5. While they're still warm, place them on the plate of cinnamon-sugar mix and coat both sides. Once they're cool, they are ready to eat!



Fun Fact

Texmelucan Zapotec is a language from western Oaxaca, Mexico. There are many exciting traditions in Mexico that prepare the way for Christmas. Many families' traditions begin on Dec. 12 and continue through Jan. 6. Starting on Dec. 16, kids lead nightly *posadas* — lively processions that reenact Mary and Joseph's search for a place to stay.

Jan. 6 is Día de los Reyes (also known as Epiphany or Three Kings Day). This holiday celebrates the three kings who brought gifts to Jesus. Families share *rosca de reyes*, a sweet bread with a hidden figure of baby Jesus inside. The celebration doesn't stop there! Many gather again on Feb. 2 for Candelaria, hosting parties and marking the official end of the Christmas season.







### Fun Fact

“Meri Kirihimete” is how you say “Merry Christmas” in Māori, one of the languages spoken in New Zealand! Christmas in New Zealand looks a little different than in snowy places — it falls right in the middle of summer. Schools are on break, and many families head to the beach, go camping or relax at holiday homes. Sunshine, sand and time with loved ones often mark the season.

No matter where you are in the world — whether it’s warm or cold, snowy or sunny — the purpose of Christmas remains the same: celebrating the hope of Jesus, Immanuel, God with us.

## SAVORY SWEETS

# NEW ZEALAND

### Pavlova — A Fun New Zealand Dessert

**P**avlova is often part of the Christmas Day meal in New Zealand. It’s a crisp white meringue, made from beaten egg whites, topped with fresh fruit and whipped cream. This recipe might take a little effort, but it’s worth the time to make this wonderfully delicious dessert. You can even double the recipe and make a two-layer **pavlova**!

#### Ingredients

- 4 egg whites
- 1 ¼ cups white sugar
- 1 teaspoon vanilla extract
- 1 teaspoon lemon juice
- 2 teaspoons cornstarch
- Whipped cream
- Mixed fruit (like strawberries, blueberries, raspberries, kiwi or mangoes — any kind of fruit you like!)

#### Instructions

1. Preheat the oven to 300 degrees F.
2. Line a baking sheet with parchment paper and draw a 9-inch circle on it.
3. In a large bowl, beat the egg whites until they’re stiff but not dry.
4. Gradually add sugar (about 1 tablespoon at a time), beating well until thick and glossy.
5. Gently fold in vanilla extract, lemon juice and cornstarch.
6. Now you can spoon the mixture inside the circle drawn on the parchment paper. Spread the mixture toward the outside edge, working from the middle so that the edge gets slightly higher. This will act as a rim and will make it look almost like a shallow bowl (that way your fruit and whipped cream have somewhere to sit later!).
7. Bake for one hour. When it’s done, let it cool on a wire rack.
8. Once it’s all cool, you can fill the center of the meringue with the whipped cream and fruit. Now dig in and enjoy!



SAVORY SWEETS

GERMANY

Kinderpunsch — A Cozy German Hot Punch

When it's cold outside, a hot drink is a special treat that many people love to enjoy — especially during the holidays! Try out this recipe for *kinderpunsch*, a warm punch that's popular in Christmas markets in Germany. The scent of cinnamon and cloves fills the air and invites everyone to slow down and savor the season.

- Ingredients**
- 1 cup water
  - 2/3 cup sugar
  - 2 pinches ground cloves
  - 1 cinnamon stick
  - 3 cups apple juice (or grapefruit juice, if preferred)
  - 1 lemon or orange, sliced

- Instructions**
1. In a saucepan, bring water, sugar, cloves and cinnamon to a boil.
  2. Stir in juice. Heat, but don't boil. Simmer for 10-15 minutes.
  3. Take spices out and pour over lemon or orange slices in a mug. Now it's ready to drink!



Fun Fact

North Frisian is a language spoken along the coastline and islands of northwest Germany. “Noflike krystdagen” is one way to wish someone a “Happy Christmas!” As a West Germanic language, it reflects the deep cultural and linguistic heritage of the region.

Today there are still people across Europe waiting to encounter the story of Immanuel, God with us, in their language. But praise God that translation work is changing this! Throughout every corner of the world, God continues to draw people to Himself.







### Fun Fact

“Feliz Navidad!” is how you say “Merry Christmas” in Spanish, the primary language of Puerto Rico. In Puerto Rico, Christmas is a joyful season stretching from November to mid-January. One beloved tradition is *parrandas*, late-night caroling where friends surprise others with music and grow the group house by house.

From Dec. 15-24, many attend early morning Misa de Aguinaldos services filled with music and traditional instruments. Nochebuena (Christmas Eve) is the highlight, celebrated with roasted pork, plantains and sweet *arroz con dulce*.



## SAVORY SWEETS

# PUERTO RICO

### Arroz Con Dulce — A Puerto Rican Favorite

Every country has different treats and sweets that they like to eat around the holidays, and **arroz con dulce** is a favorite in Puerto Rico! This tasty dessert is enjoyed around Christmas and New Year’s but also throughout the year.

- Ingredients**
- 1 ½ cups rice
  - 4 ½ cups coconut milk
  - 1 ½ teaspoons salt
  - 3 cinnamon sticks
  - 2 ounces ginger
  - 6 whole cloves
  - Pinch of nutmeg (optional)
  - 1 ½ cups sugar
  - ½ cup raisins

- Instructions**
1. Rinse rice and then cover it in water and let it soak for two hours. The rice will soak up the water, so make sure you have a couple extra inches of water above the top layer of rice!
  2. Once the rice has been soaking for around an hour and 40 minutes, combine the 4 ½ cups coconut milk with the salt, cinnamon sticks, ginger, cloves and nutmeg in a medium-size pot.
  3. Bring to a boil over high heat. Then reduce the heat to medium, cover and boil for 15 minutes.
  4. Drain the rice thoroughly and add it to the pot. Mix and bring to a boil over medium heat.
  5. Add the sugar and raisins. Reduce heat to medium-low, cover and simmer for 15-20 minutes or until rice is tender and the liquid is absorbed.
  6. Remove the cinnamon sticks and cloves. Then spoon the rice into a flat serving platter. Allow it to cool at room temperature. Once it’s cooled, you can eat it!



SAVORY SWEETS

GEORGIA

Gozinaki Candy — A Sweet Georgian Candy

Gozinaki candy is something that many Georgians enjoy around Christmas. Made with honey and walnuts, it's a treat full of texture, flavor and tradition. As you make it with your friends and family, you can be reminded that, just like **gozinaki** takes time and care to prepare, the joy of sharing God's love with others is always worth the effort!

Ingredients

- 2 pounds shelled walnuts
- 10 tablespoons honey
- 2 tablespoons sugar

Instructions

1. Pour the walnuts into a dry pan and toast them over low to medium heat for 2-3 minutes, stirring occasionally so they don't burn.
2. Remove the walnuts from the heat and let them cool slightly. If there are any skins left, gently rub them off, then chop the walnuts into small pieces.
3. In a separate pan, add the honey and warm it over low heat, stirring continuously for 8-10 minutes until it becomes thick and glossy.
4. Lower the heat and stir in the sugar until it fully dissolves and blends smoothly with the honey.
5. Gradually add the chopped walnuts to the honey mixture, stirring for another 2-3 minutes until everything is well combined.
6. Lightly dampen a wooden chopping board or a cookie sheet, then wipe off any excess water and spoon the warm walnut-honey mixture onto the surface.
7. Use the back of a spoon or a dampened rolling pin to flatten the mixture and shape it into a neat square or rectangle.
8. Once the mixture has cooled slightly but is still soft enough to cut, slice it into diamond-shaped pieces and let it cool completely — then enjoy this sweet, nutty treat!



Fun Fact

გილოცავთ შობა-ახალ წელს! That's what "Merry Christmas" looks like in Georgian, the main language of the country of Georgia in Eastern Europe. Georgian is the most widely spoken Kartvelian language.

Christmas isn't celebrated on Dec. 25 in Georgia. Instead, people celebrate it on Jan. 7. That's because religious holidays in Georgia are based on the Gregorian calendar!





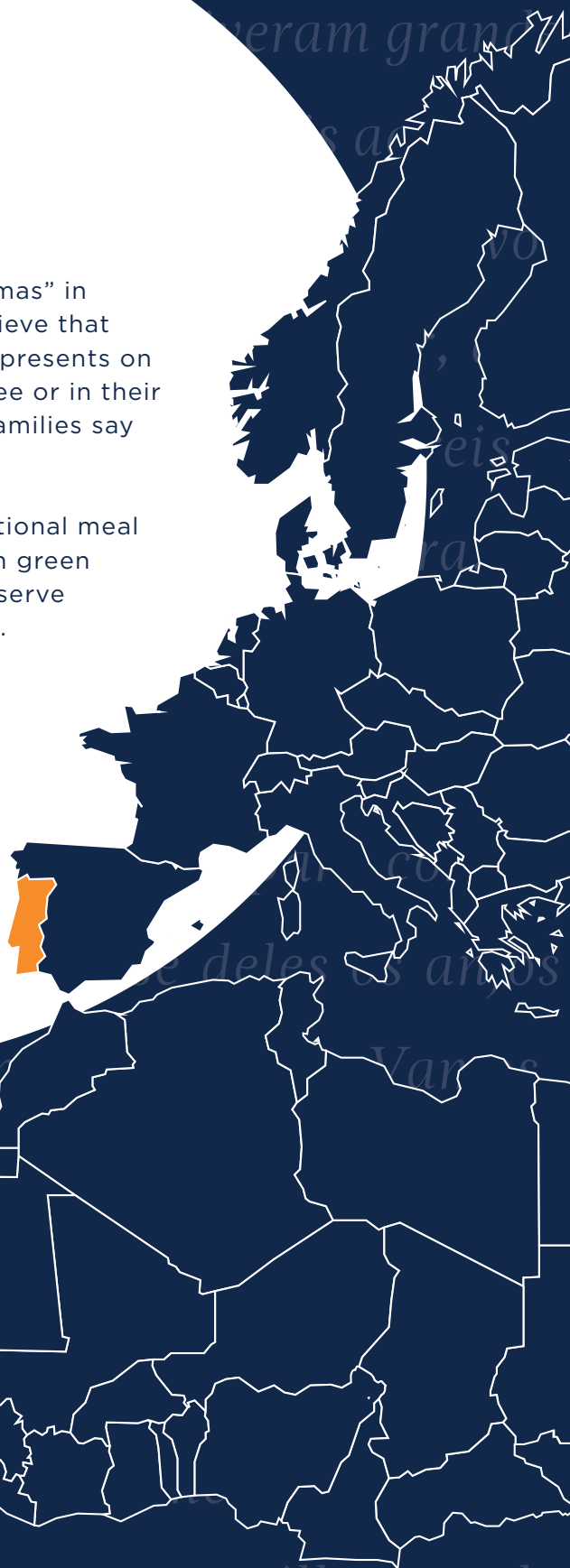


### Fun Fact

“*Feliz Natal*” is how you say “Merry Christmas” in Portuguese! In Portugal, many children believe that Father Christmas — or “Pai Natal” — brings presents on Christmas Eve and leaves them under the tree or in their shoes by the fireplace. But in some homes, families say it’s baby Jesus who brings the gifts.

On Christmas Eve, families gather for a traditional meal called *consoada*, often featuring codfish with green vegetables and boiled potatoes. Some also serve shellfish, wild meats or other special dishes.

For dessert, there’s usually *bolo rei* (more commonly known as king cake), a sweet bread filled with candied fruits and nuts and *rabanadas*!



## SAVORY SWEETS

# PORTUGAL

## Rabanadas — A Portuguese Christmas Treat

If you like French toast, then you’re going to like **rabanadas**! This dessert is popular in Portugal during the Christmas season and is often enjoyed warm, right off the skillet. As you dip each piece in cinnamon sugar, think of how we can share the sweetness of Christ’s love with others.

### Ingredients

- 1 cup sugar
- 2 tablespoons ground cinnamon
- 4 eggs
- 2 cups milk (2% is good)
- Oil for frying
- 1 loaf French bread, cut into 1-inch slices

### Instructions

1. In a small bowl, mix sugar and cinnamon until blended.
2. In a large shallow dish, whisk eggs and milk. Then dip both sides of the bread in the egg mixture, soaking lightly.
3. In a pan or electric skillet, heat 1 inch of oil until it pops and has small bubbles rising to the surface.
4. Remove bread from the egg mixture and allow excess liquid to drain. Then fry each piece of toast for 2-3 minutes on each side or until it’s golden brown. Drain it on paper towels.
5. Dip warm rabanadas in the cinnamon-sugar mix so that it’s coated on all sides. Eat it while it’s warm!





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