

Joy to the world. The Lord has come!

CHRISTMAS COLORING AND ACTIVITY BOOK





This is another book from Adquin Roca. Smiles around the world that makes these books possible are: Elroy Germishuys, South Africa: Susan Brandt, United States; Carol Anton, United States; Anis Akermi, Italy; Robert P. Avila, United States; and Daniel Bothma, South Africa

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## Homemade Christmas Drinks Strawberry Hot Chocolate

All you need is strawberries puree; mix it with some milk and white chocolate on low heat. Wait until the chocolate is fully melted, and you are ready to enjoy this delicious hot chocolate drink! You can always add more strawberries, if you want to.



## Sugar Cookie Coffee

Simply need to brew the coffee with any

coffee machine and prepare the creamer on the stovetop. Combine white chocolate chips, vanilla syrup, and almond extract. The creamer formula can be quadrupled, halved, quartered, and so on, giving it a lot of versatility. Stir frequently until the white chocolate chips have melted.

Pour the coffee in a cup, add the sugar cookie, and you are good to go. You can always top it with whipped cream and a dash of cinnamon to add to that Christmas vibe.

## **Gingerbread** Latte

Wafting in the scent of gingerbread while going past a kitchen or market says "holidays" like nothing else. Enjoy this sweet and creamy gingerbread latte with spices and whipped cream. You can also have it with or without an espresso shot.

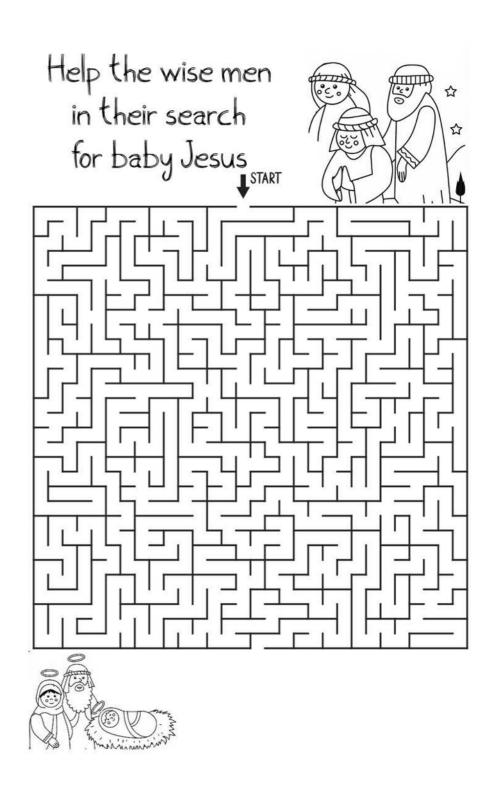
Combine ground ginger, cinnamon, ground nutmeg, sugar, and vanilla extract in a bowl. Together with some milk, heat the mixture until the sugar dissolves. Pour in a cup and top with whipped cream and a mini gingerbread man to serve.

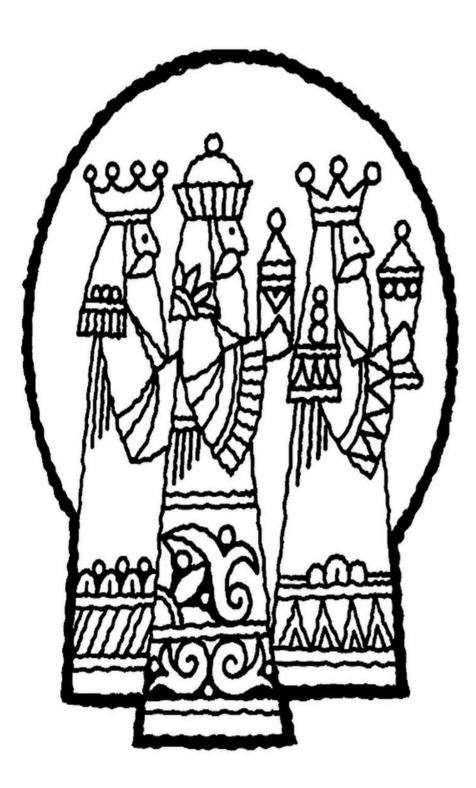
## Egg (ream

You must think about how an egg can be made a drink? Sounds odd but rest assured there is no egg included in the recipe. It is made with only three simple ingredients: milk, seltzer water, and chocolate-flavored syrup.

Proceed you start mixing the drink, you need to put an empty serving glass in the freezer because you must ensure that the glass is icy cold before mixing the drink. After that, fill the chilled glass halfway with cold milk and the seltzer until the white head reaches the top of the glass. Finally, add the syrup, and you can enjoy your homemade egg cream.









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	PRESENTS	CHRISTMAS TREE	SON OF GOD	GOD	
	DONKEY	MERPH	FRANKENCENCE	GOLD	
	ANIMAL	WISE MEN	BABY	CROSS	
	JOSEPH	MARY	LAMB	THREE GIFTS	
	MANGER	STABLE	CHRISTIAN	JESUS	
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