

Smart Cookies



A COOKIE COOKBOOK
with a Dash of Team Spirit

Securing
the future
for all



The holiday season is a time for warmth, togetherness, and the simple joy of sharing something sweet. At Kalles Group, we believe that every great recipe—like every great idea—begins with a spark of inspiration. This year, we're proud to present our Smart Cookies Cookbook, a collection of cherished cookie recipes straight from our team's kitchens to yours. We hope these recipes bring warmth and joy to your home this season.

Happy Holidays from our team of Smart Cookies!

Smart Cookies

**The Handcrafted
Holiday Collection**

Kalles / Group



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**Brian
Munn**

Sr. Learning &
Development
Consultant

DoubleTree Chocolate Chip Cookie From our People team

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Ingredients

- ½ pound butter, softened (2 sticks)
- ¾ cup + 1 tablespoon granulated sugar
- ¾ cup packed light brown sugar
- 2 large eggs
- 1 ¼ teaspoons vanilla extract
- ¼ teaspoon freshly squeezed lemon juice
- 2 ¼ cups flour
- ½ cup rolled oats
- 1 teaspoon baking soda
- 1 teaspoon salt
- Pinch cinnamon
- 1 ¾ cups chopped walnuts
- 2 ⅔ cups Nestle Tollhouse semi-sweet chocolate chips

Instructions

Cream butter, sugar and brown sugar in the bowl of a stand mixer on medium speed for about 2 minutes.

Add eggs, vanilla and lemon juice, blending with mixer on low speed for 30 seconds, then medium speed for about 2 minutes, or until light and fluffy, scraping down bowl.

With mixer on low speed, add flour, oats, baking soda, salt and cinnamon, blending for about 45 seconds. Don't overmix.

Remove bowl from mixer and stir in chocolate chips and walnuts.

Portion dough with a scoop (about 3 tablespoons) onto a baking sheet lined with parchment paper about 2 inches apart.

Preheat oven to 300°F. Bake for 20 to 23 minutes, or until edges are golden brown and center is still soft.

Remove from oven and cool on baking sheet for about 1 hour.



**Jade
Blackwater**

Sr. Business Analyst
Consultant

Russian Tea Cakes



From our People team

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Ingredients

- 1 cup butter or 1 cup margarine, softened
- 1/2 cup powdered sugar
- 1 teaspoon vanilla
- 2 1/4 cups all-purpose flour
- 1/4 teaspoon salt
- 3/4 cup finely chopped nuts
- powdered sugar

Instructions

Heat oven to 400 degrees F.
Beat butter, 1/2 cup powdered sugar and the vanilla in large bowl with electric mixer on medium speed, or mix with spoon.
Stir in flour and salt.
Stir in nuts.
Shape dough into 1-inch balls.
Place about 2 inches apart on ungreased cookie sheet.
Bake 8 to 9 minutes or until set but not brown.
Immediately remove from cookie sheet; roll in powdered sugar.
Cool completely on wire rack.
Roll in powdered sugar again.



**Kim
Mehta**

Sr. People & Digital
Consultant

Almond Flour Cookies



From our People team

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Ingredients

- 2 1/2 cups almond flour
- 1/2 cup granulated sugar
- 1/4 cup brown sugar
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup unsalted butter, melted
- 1 large egg
- 1 teaspoon vanilla extract
- Optional: 1/2 cup chocolate chips or chopped nuts

Instructions

Preheat your oven to 350°F (175°C). Line a baking sheet with parchment paper or a silicone baking mat.

In a large mixing bowl, combine the almond flour, granulated sugar, brown sugar, baking soda, and salt.

In another bowl, whisk together the melted butter, egg, and vanilla extract.

Pour the wet ingredients into the dry ingredients and mix until a smooth dough forms.

If you are adding chocolate chips or chopped nuts, fold them into the dough at this point.

Using a cookie scoop or a tablespoon, scoop out portions of dough and roll them into balls.

Place the dough balls onto the prepared baking sheet, spacing them about 2 inches apart to allow for spreading. For a classic cookie look, use a fork to gently press down on each dough ball, creating a crisscross pattern. Bake the cookies in the preheated oven for 10-12 minutes, or until the edges are lightly golden.

Remove the cookies from the oven and let them cool on the baking sheet for about 5 minutes. This helps them firm up.

Transfer the cookies to a wire rack to cool completely.

Tips/ Variations:

- If you prefer a chewier cookie, try using more brown sugar and less granulated sugar.
- Add a pinch of cinnamon or nutmeg to the dough for a warm, spicy flavor.
- For a dairy-free version, use coconut oil instead of butter and a flax egg instead of a regular egg.
- You can experiment with different add-ins, such as dried fruit or coconut flakes, for unique flavor variations.

I tried with raisins too and it was delicious!



Cowboy Cookies



From our People team

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Ingredients

- Yield: 3 to 3½ dozen cookies
- 3 cups all-purpose flour
- 1 tablespoon baking powder
- 1 tablespoon baking soda
- 1 tablespoon ground cinnamon
- 1 teaspoon salt
- 1½ cups (3 sticks) butter, at roomtemperature
- 1½ cups granulated sugar
- 1½ cups packed light-brown sugar
- 3 eggs
- 1 tablespoon vanilla
- 3 cups semisweet chocolate chips
- 3 cups old-fashioned rolled oats
- 2 cups unsweetened flake coconut
- 2 cups chopped pecans (8 ounces)

Instructions

Heat oven to 350 degrees.

Mix flour, baking powder, baking soda, cinnamon and salt in bowl.

In a very large bowl, beat butter with an electric mixer at medium speed until smooth and creamy. Gradually beat in sugars, and combine thoroughly.

Add eggs one at a time, beating after each. Beat in vanilla.

Stir in flour mixture until just combined. Stir in chocolate chips, oats, coconut and pecans.

For each cookie, drop ¼ cup dough onto ungreased baking sheets, spacing 3 inches apart.

Bake for 15 to 17 minutes, until edges are lightly browned; rotate sheets halfway through. Remove cookies from rack to cool.



Bryon Scharenberg
Director of Growth

(Almost) Met Market Cookie



From our Digital team

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Ingredients

- 2 cups toasted walnuts
- 1 cup butter, slightly softened*
- 1 cup dark brown sugar, packed
- ½ cup white sugar
- 2 large eggs
- 1 tablespoon vanilla extract
- 2½ cups all-purpose flour
- 1 teaspoon sea salt or kosher salt
- 1 teaspoon baking soda
- 1 cup bittersweet chocolate chips**
- 1 cup semisweet chocolate chips**
- Fleur de sel for garnish

Instructions

Preheat your oven to 350°F. Spread the walnuts on a baking sheet and toast for 8-10 minutes until aromatic. Remove from the oven and let cool completely before chopping.

In a stand mixer, cream the butter and sugars until smooth. Add eggs and vanilla, mixing until combined. Add the flour, salt, and baking soda all at once; mix until just combined (leave some streaks of flour). Gently fold in chocolate chips and chopped toasted walnuts.

3. Preheat the oven to 400°F. Using a size 12 cookie scoop (6 ounces), portion dough onto parchment-lined baking sheets (4 cookies per sheet). Slightly flatten each dough ball and sprinkle fleur de sel on top. Bake one sheet at a time for 12-15 minutes, until golden brown on top and edges.

Let cookies cool on the sheet for 5 minutes before transferring to a rack. Enjoy warm or store in an airtight container.

Special tips

Butter: Slightly softened butter (not fully room temperature) is best for proper creaming. Use salted butter if you like a more savory-sweet balance.

Cookie Size: For smaller cookies, use a size 16 scoop (or weigh to 3 ounces) and bake for 10-12 minutes.



John Stephenson

VP of Sales & Services

Best Chocolate Chip Cookies



From our Digital team

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Ingredients

- Yield: 1½ dozen 5-inch cookies
- 2 cups minus 2 tablespoons cake flour (8½ ounces)
- 1 cups bread flour (8½ ounces)
- 1¼ teaspoons baking soda
- 1½ teaspoons baking powder
- 1½ teaspoons coarse salt
- 1¼ cups unsalted butter (2½ sticks)
- 1¼ cups light brown sugar (10 ounces)
- 1 cup plus 2 tablespoons granulated sugar (8 ounces)
- 2 large eggs
- 2 teaspoons natural vanilla extract
- 1¼ pounds bittersweet chocolate disks or fèves, at least 60 percent cacao content (see note)
- Sea salt

Instructions

Sift flours, baking soda, baking powder and salt into a bowl. Set aside. Using a mixer fitted with paddle attachment, cream butter and sugars together until very light, about 5 minutes. Add eggs, one at a time, mixing well after each addition. Stir in the vanilla. Reduce speed to low, add dry ingredients and mix until just combined, 5 to 10 seconds. Drop chocolate pieces in and incorporate them without breaking them. Press plastic wrap against dough and refrigerate for 24 to 36 hours. Dough may be used in batches, and can be refrigerated for up to 72 hours. When ready to bake, preheat oven to 350 degrees. Line a baking sheet with parchment paper or a nonstick baking mat. Set aside. Scoop 6 3½-ounce mounds of dough (the size of generous golf balls) onto baking sheet, making sure to turn horizontally any chocolate pieces that are poking up; it will make for a more attractive cookie. Sprinkle lightly with sea salt and bake until golden brown but still soft, 18 to 20 minutes. Transfer sheet to a wire rack for 10 minutes, then slip cookies onto another rack to cool a bit more. Repeat with remaining dough, or reserve dough, refrigerated, for baking remaining batches the next day. Eat warm, with a big napkin.



Gingerbread Ice Cream Sandwich Cookies



From our Digital team

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Ingredients

- 2 cups flour
 - 2 teaspoon baking soda
 - 2½ teaspoon ground ginger
 - 1 teaspoon cinnamon
 - 1 teaspoon cloves
 - 1 tsp salt
 - ½ cup butter, room temp
 - ¼ cup vegetable shortening
 - 1 cup dark brown sugar
 - 1 egg
 - ¼ cup molasses
 - 1 tablespoon orange zest
 - ¼ cup sugar, for rolling
- Homemade Vanilla Ice Cream
- 1 cups heavy whipping cream
 - 1 cups half and half
 - ½ cup sugar
 - 1 tablespoon vanilla extract

Instructions

In your mixer, combine butter, shortening and sugar until light and fluffy, about 3 minutes. Add in egg, molasses and orange peel. Beat until blended.

Stir flour, baking soda, ground ginger, cinnamon, cloves and salt together in a medium bowl.

Add dry ingredients to wet ingredients and mix until just incorporated. Cover and chill for 1 hour.

Preheat oven to 350° and grease 2 baking sheets (or line with silicone baking sheet). Place sugar in small bowl.

Form cookie dough into 24 equal balls (about ***). Roll each ball in sugar and transfer to prepared baking sheet.

Bake for 12-15 minutes. Cookies should be cracked on top, but still soft.

Ice Cream

In a large bowl, combine all ingredients. Stir until sugar has dissolved. Pour into an Ice Cream Maker and freeze according to the maker's instructions.

Ice Cream Sandwiches

Place 12 cookies onto your work surface. Make sure the flat side is facing up.

Top each cookie with about ¼ cup of ice cream. Spread the ice cream out evenly, but not to the very edge, leave about ¼ inch. Top the ice cream with a second cookie.

Place cookie sandwiches in the freezer for about 2 hours. Keep frozen until serving*.



Soft & Chewy Snickerdoodles



From our Digital team

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Ingredients

- 1 cup Unsalted Butter (softened)
 - 1 1/2 cups Sugar
 - 2 large Eggs
 - 2 teaspoons Vanilla
 - 2 3/4 cup Flour
 - 1 1/2 teaspoon Cream of Tartar
 - 1/2 teaspoon Baking Soda
 - 1 teaspoon Salt
- Cinnamon-Sugar Mixture:
- 1/4 cup Sugar
 - 1 1/2 Tablespoons Cinnamon

Instructions

Preheat oven to 350 degrees.

In a large mixing bowl, cream butter and sugar for 4-5 minutes until light and fluffy. Scrape the sides of the bowl and add the eggs and vanilla. Cream for 1-2 minutes longer.

Stir in flour, cream of tartar, baking soda, and salt, just until combined.

In a small bowl, stir together sugar and cinnamon.

If time allows, wrap the dough and let refrigerate for 20-30 minutes. Roll into small balls until round and smooth.

Drop into the cinnamon-sugar mixture and coat well. Using a spoon, coat for a second time, ensuring the cookie balls are completely covered. *To make flatter snickerdoodles, press down in the center of the ball before placing in the oven. This helps to keep them from puffing up in the middle. *

Place on a parchment paper-lined baking sheet. Bake for 9-11 minutes. Let cool for several minutes on baking sheet before removing from the pa



**Dan
Banick**

Director of Risk
& Security

Chocolate Dipped Almond Horns



From our Security team

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Ingredients

- 10 ounces marzipan, broken into 1-inch pieces
- 4 ounces finely ground almonds
- 2 tablespoons granulated sugar
- 1 large egg white
- 1 1/2 teaspoons pure almond extract
- 1 cup sliced almonds
- 4 ounces bittersweet chocolate, finely chopped

Instructions

Adjust oven rack to middle position and preheat oven to 375°F (190°C). Line rimmed baking sheet with parchment paper.

In the bowl of a stand mixer fitted with paddle attachment, mix marzipan, ground almonds, and sugar on low speed until combined (mixture may appear dry). Mix in egg white and almond extract until combined.

Place sliced almonds in shallow dish and lightly crush with hands. Divide dough into 12 equal portions (about 1 rounded tablespoon each). Working one at a time, roll each ball into almonds as you shape it into 4 1/2-inch ropes with blunt ends. Shape rope into U shape and place on prepared baking sheet. Continue with remaining balls of dough, evenly spacing apart from each other.

Bake cookies until just beginning to turn golden, about 15 minutes. Let cool on pan 10 minutes, then transfer to cooling rack to cool completely, about 30 minutes.

In microwave or in medium bowl over pan of barely simmering water, melt half of chocolate, stirring gently, then add remaining chocolate and stir to melt. Dip ends of almond horns in chocolate and place back on parchment paper lined baking sheet. Chill cookies in fridge until set. Serve cookies at room temperature.

Almond paste may be used instead of marzipan with the following changes: 12 ounces almond paste, 3/4 cup granulated sugar, and 2 ounces finely ground almonds.



**Kristen
Kibbee**

Head of Talent
& Community

Candy Cane Cookies



From our Security team

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Ingredients

- 2 sticks (227g) unsalted butter, at room temperature
- 1 cup (200g) sugar
- 1 1/2 teaspoons peppermint extract
- 1 teaspoon vanilla extract
- 1 teaspoon baking powder
- 1/2 teaspoon kosher salt
- 1 large egg
- 2 3/4 cup (385g) all-purpose flour
- 1 teaspoon liquid red food coloring

To finish

- 1 egg white
- 2 tablespoons sparkling sugar

Instructions

Place the butter, sugar, peppermint, vanilla, baking powder, and salt in the bowl of stand mixer. Beat until a paste forms and clings to the side of the bowl. Scrape down the side of the bowl and beat in the egg until it is absorbed. Add the flour and beat until just combined and no more dry streaks of flour remain.

Divide and remove half the dough from the bowl. Carefully add the red food coloring to the remaining dough. Mix on low until the color is evenly distributed.

Pat each piece of dough into a disk, wrap in plastic wrap, and refrigerate for at least 3 hours or overnight.

When ready to bake, preheat the oven to 350°F: Line a baking sheet with parchment paper or a silicon baking mat. The chilled dough should be firm, but still easy to shape straight from the fridge. If not, let it warm for just a few minutes until malleable. Don't let it warm too much or it will be too soft to work with again.

Pinch off a 1-inch round piece of the white dough and roll it out to a 5-inch rope. Do the same with a piece of the red dough (make sure the ropes are the same length). Place the ropes next to each other and twist together. Transfer to the baking sheet and curve the top of the dough into a candy cane shape.

Make the egg white wash by beating the egg white with 1 tablespoon of water until foamy. Brush the top of each cookie with the egg white wash and then sprinkle with the sugar.

Repeat with the remaining dough, spacing the cookies about 2 inches apart.

Bake in the oven for 8 to 10 minutes or until the edges are just barely brown. Let cool on the baking sheet for 10 minutes before moving to a wire cooling rack.



Grandma Tena's Ginger Cookies



From our Security team

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Ingredients

- 2 ¼ cups flour
- 1 tsp salt
- 2 tsp baking soda
- ½ tsp cloves
- 1 tsp cinnamon
- 1 tsp ginger

Sift above

- ¾ cup butter
 - 1 cup brown sugar
 - 1 egg
 - ¼ cup molasses
- Cream above

Instructions

Stir in flour mixture. Chill. Shape into walnut shaped balls. One side dip in sugar. Place on greased cookie sheet. One drop of water on each cookie. Bake for 12 to 15 minutes at 375.



The Best Oatmeal Chocolate Chip M&M Cookies



From our Security team

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Ingredients

- 1 cup butter softened to room temp
- 1 cup light brown sugar
- ½ cup sugar
- 2 eggs
- 1 ½ tsp vanilla extract
- 1 ½ cups flour
- 1 tsp ground cinnamon
- ½ tsp baking soda
- ½ tsp baking powder
- ¼ tsp salt
- 3 cups old-fashioned oats
- 1 ½ cups mini M&Ms divided
- 1 cup mini chocolate chips

Instructions

Preheat oven to 350°.

In a large bowl, mix butter and sugars together for 2-3 minutes. Add eggs and vanilla and blend for another 2 minutes.

In a separate bowl, mix together the flour, cinnamon, baking soda, baking powder and salt until well combined. Add the flour mixture to the butter mixture and mix just until combined. Add the oats, half of the M&Ms and chocolate chips and stir until evenly distributed throughout the dough.

Place the other half of the M&Ms into a small bowl. Use a cookie scoop to scoop the dough into balls and then press the top of each cookie dough ball into the M&Ms, so that each cookie dough ball is well coated with M&Ms on the top.

Place cookie dough balls onto a well-greased cookie sheet or a cookie sheet that has been lined with parchment paper or a silicone baking mat.

Bake cookies for about 12 minutes or until the edges just barely begin to brown. Don't overbake! Let the cookies cool on the cookie sheet for a few minutes before transferring them to a wire rack to cool completely.



Arthur Mansourian
Privacy Consultant

Classic Gingerbread Cookies



From our Risk team

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Ingredients

- 3 cups all-purpose flour
- 3/4 cup dark brown sugar , packed
- 3/4 teaspoon baking soda
- 1 Tablespoon ground cinnamon
- 1 Tablespoon ground ginger
- 1/2 teaspoon ground cloves
- 1/2 teaspoon salt
- 12 Tablespoons butter , room temperature, cut

- into 12 pieces
- 3/4 cup molasses (dark molasses)
- 2 Tablespoons milk

For the frosting:

- 2 Tablespoons butter , room temperature
- 2 cups powdered sugar
- 2 Tablespoons milk

Instructions

Add flour, brown sugar, baking soda, cinnamon, ginger, cloves and salt to a mixing bowl and mix. Add the butter pieces and use a pastry blender to cut the butter in until the mixture resembles fine meal. With a mixer running on low speed gradually add the molasses and milk and mix until combined, about 30 seconds. Divide the dough in half, forming each into a ball. Wrap each in plastic wrap and refrigerate for 2 hours or overnight, or place in the freezer for about 20 minutes, until firm, if you're in a hurry. (Refrigeration is mandatory or the dough will be too sticky to handle). Preheat the oven to 350 degrees. Line 2 baking sheets with parchment paper. Remove one dough sheet from the fridge/freezer and place on a well floured counter. Lightly flour the top of the dough and the rolling pin and roll out the dough (dust with a little more flour if needed), until it's about 1/2 inch thick. Cut gingerbread men and place them on prepared baking sheets. Refrigerate the gingerbread men for 5 minutes (meanwhile you can roll out the other dough ball). Bake the cookies until set in the centers and the dough barely retains and imprint when touched very gently with fingertip, 8 to 11 minutes (depending on the size of your cookie cutter). Do not overbake!! Remove the cookies to a wire rack. Allow to cool to room temperature before frosting. Store gingerbread cookies in an airtight container with parchment paper between the layers.



Glen Willis

Director of Cyber & Technology

Chocolate Oatmeal Cookies



From our Risk team

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Ingredients

- 1 cup (230g) unsalted butter, softened
- 1 cup (200g) granulated sugar
- 1 cup (200g) packed brown sugar
- 2 large eggs
- 2 teaspoons vanilla extract
- 1 3/4 cups (220g) all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 3 cups (240g) old-fashioned oats
- 1 1/2 cups (260g) semi-sweet chocolate chips
- 1/2 cup (50g) cocoa powder (optional, for extra chocolate flavor)

Instructions

Preheat the Oven: Preheat your oven to 350°F (175°C). Line baking sheets with parchment paper or silicone baking mats.

Cream Butter and Sugars: In a large bowl, beat the softened butter, granulated sugar, and brown sugar together until light and fluffy (about 2-3 minutes).

Add Eggs and Vanilla: Beat in the eggs one at a time, then add the vanilla extract and mix until combined.

Combine Dry Ingredients: In a separate bowl, whisk together the flour, baking soda, salt, and cocoa powder (if using). Slowly add the dry ingredients to the wet ingredients and mix until just combined.

Stir in Oats and Chocolate Chips: Gently fold in the oats and chocolate chips using a spatula or wooden spoon.

Scoop Dough: Use a cookie scoop or tablespoon to drop dough onto the prepared baking sheets, spacing them about 2 inches apart.

Bake: Bake in the preheated oven for 10-12 minutes, or until the edges are lightly golden and the centers look set. Be careful not to overbake.

Cool: Allow the cookies to cool on the baking sheet for 5 minutes before transferring them to a wire rack to cool completely.

Tips: For chewier cookies, underbake slightly and let them finish setting while cooling. Add a pinch of cinnamon or a handful of chopped nuts for extra flavor and texture.



Kelly Berres
Account Executive

Sour Cream Sugar Cookies



From our Risk team

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Ingredients

- 1 ½ cups white sugar
- 1 cup butter
- 1 teaspoon vanilla extract
- 2 eggs
- 1 cup sour cream
- 5 cups all-purpose flour
- ½ teaspoon salt
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 (8 ounce) package cream cheese
- 2 tablespoons evaporated milk
- 1 teaspoon vanilla extract
- ¼ teaspoon salt
- 4 cups confectioners' sugar

Instructions

Cream together 1 1/2 cups white sugar, butter or margarine, 1 teaspoon vanilla, and eggs. Add sour cream. Mix together 5 cups flour, 1/2 teaspoon salt, baking powder and baking soda. Gradually add to the egg-sugar mixture. Cover and chill dough for 1 hour. Preheat oven to 375 degrees F (190 degrees C). Roll out on lightly floured surface to 1/4 inch thick. Cut out cookies. Bake on lightly greased cookie sheet for 10 - 12 minutes. To Make Frosting: In small bowl, with mixer at medium speed, beat together the softened cream cheese and evaporated milk until smooth. Add 1 teaspoon vanilla, 1/8 teaspoon salt and confectioners' sugar. Beat until well blended. Color as desired and frost cooled cookies.



Applesauce Cookies



From our Risk team

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Ingredients

- 1/2 cup butter melted and cooled
- 1/2 cup brown sugar
- 1/3 cup white sugar
- 1 egg room temperature
- 1 tbsp vanilla
- 3/4 cups unsweetened applesauce
- 2 cups all-purpose flour
- 1 cup rolled oats
- 3/4 tsp baking soda
- 1 tsp cinnamon
- 1/2 tsp baking powder
- 1/2 tsp salt

Instructions

Preheat the oven to 350°/180° and line two trays with parchment paper. Melt and cool the butter.

In a medium bowl, add in flour, oats, cinnamon, baking powder, baking soda, and salt.

2 cups all-purpose flour, 1 cup rolled oats, 3/4 tsp baking soda, 1 tsp cinnamon, 1/2 tsp baking powder, 1/2 tsp salt

In a large bowl, whisk cooled butter, brown sugar, and sugar. Add in vanilla, egg, and applesauce. Whisk until smooth.

1/2 cup butter, 1/2 cup brown sugar, 1/3 cup white sugar, 1 egg, 1 tbsp vanilla, 3/4 cups unsweetened applesauce

Add in the dry ingredients and mix until a soft cookie dough forms. Don't over-mix!

Scoop 6 cookie dough balls and place on the prepared cookie sheet.

Bake for 13-16 minutes. Mine took 16 minutes. The cookies will be ready when the edges are a golden brown, but the inside will look very soft. Remove from oven, let the cookies cool on the hot pan for a few minutes before serving warm or cool completely and enjoy!



From all of us at Kalles / Group
Happy Cooking
and Happy Holidays!