



SNOWVILLE
CREAMERY

2023

Winter Cookbook



BETTER MILK

More delicious, more nutritious.



Better For YOU!

Happy cows make exceptional milk!

- ✓ Happy cows make exceptional milk!
- ✓ Milk from A2 A2 cows is easier for some to digest.
- ✓ Grass grazing results in more nutrient dense milk with up to 150% more CLA's and Omega 3 fatty acids.
- ✓ Our milk is not homogenized — it's less processed so naturally the cream rises to the top!

Better For The Cows

Cow's should be able to forage and graze on pasture.

- ✓ Grass grazing improves a cow's health and longevity.
- ✓ The cows spend their days in the fields, freely interacting with their herd.
- ✓ No toxic herbicides, pesticides, or GMOs are used on the farms.

Better For The Planet

Our mission is to leave the planet better than we found it.

- ✓ We strive to help restore the balance between earth, farm, and table.
- ✓ Regenerative agriculture improves soil health, biodiversity, and pulls carbon from the atmosphere.
- ✓ We use innovative sustainably sourced packaging.

[Click Here to Find Where you can Buy Snowville Products](#)



SNOWVILLE
CREAMERY

VICTORIA'S BLUEBERRY COFFEE CAKE



Ingredients

- 1 carton of Snowville Creamery Crème Fraiche
- 2 Cups frozen blueberries
- 12 oz of sugar
- 2 cups flour
- 1 tsp of vanilla extract
- 1 tsp of baking soda
- 1 tsp of cinnamon
- ½ tsp of salt

Directions

Preheat oven to 325°

In a pot on the stove top, combine the sugar and Snowville Crème Fraiche. Warm over low heat until blended.

While it is heating, add the vanilla and baking soda.

Turn off the heat and add the flour. Stir until well mixed.

Fold the fruit into the batter then pour the batter into a 9 X 12 glass cake pan. Bake for about 40 minutes.

Turn off the oven and let the cake cool in the warm oven with the door open for about 10 minutes.

Serve warm. Optional: garnish with whipped cream.



SNOWVILLE'S EASIEST 60-SECOND HOT COCOA

Ingredients

Snowville Creamery Chocolate Milk

Optional Toppings:

- Cayenne Pepper
- Marshmallows
- Whipped Cream

Directions

Pour Snowville Chocolate Milk into a mug and microwave for 30 seconds, or warm in a small pot on the stove.

Once it has been warmed to the temperature you like, add your favorite toppings. We love Whipped Cream, a dash of Cayenne pepper, or marshmallows!



SNOWVILLE
CREAMERY

SNOWVILLE SUPER EASY MAC & CHEESE RECIPE



Ingredients

8oz. Elbow Macaroni (uncooked)

Magic Cheese Sauce:

1 1/8 Cup Cold Water

11 grams Sodium Citrate

4 Cups Snowville Creamery White Cheddar Cheese

Directions

Start by making the magic cheese sauce:

Combine the Sodium Citrate and Cold Water, be sure to dissolve all the sodium citrate before you bring to a simmer over medium heat.

Add one small handful of shredded cheese to the simmering liquid and whisk until completely smooth.

Repeat this step until you have incorporated all of the cheese. Set aside.

Cook pasta in salted, boiling water until al-dente. Add magic cheese sauce and stir until all noodles are coated in cheese. Add any veggie or protein you like or eat it straight out of the pan!

Optional garnish with breadcrumbs and parsley.



COLD WEATHER CREAMY GARLIC SOUP

Ingredients

26 garlic cloves (unpeeled)
2 Tablespoons olive oil
¼ stick of butter
2¼ cups of sliced onions
1½ Teaspoons fresh thyme, chopped
18 garlic cloves, peeled
3½ cups of stock, chicken or vegetable
½ cup Snowville Creamery whipping cream
½ cup finely grated Parmesan cheese
Salt and pepper
4 lemon wedges

Directions

Place 26 garlic cloves in small baking dish, adding the olive oil, salt and pepper; toss to coat. Cover baking dish tightly with foil and bake until garlic is golden brown and tender, about 45 minutes. After the garlic has cooled, squeeze the cloves between your fingers into a small bowl, discarding the peels.

Melt butter in a heavy large saucepan over medium-high heat. Add onions and thyme, and sauté until onions are translucent, about 6 minutes. Add roasted garlic and raw garlic cloves, sautéing about 3 minutes. Add stock; cover and simmer until garlic is very tender, about 20 minutes. Working in batches, puree soup in blender until smooth. Return soup to saucepan; add cream and bring to simmer. Season with salt and pepper.

Divide the Parmesan into 4 bowls, ladle soup on top, and squeeze a lemon wedge into each bowl. Eat and be happy!



SNOWVILLE
CREAMERY



VICTORIA'S EASIEST GREEN GODDESS DRESSING

Ingredients

- 1 ripe avocado
- 1 8oz. container of Snowville Plain Yogurt (Whole or Low Fat)

Directions

Mash the avocado into a bowl. Add yogurt and mix together. Add garlic powder, salt & pepper if you prefer. Use this as a salad dressing or on top of your favorite roasted veggie or grilled meat.

SHOP LOCAL AND MULTIPLY: THE LOCAL MULTIPLIER EFFECT

Shopping small, locally owned businesses like Snowville Creamery has a lot of benefits, from familiar faces to being more environmentally friendly. But did you know that **for every \$100 spent at a small business, about \$53 recirculates in your community**? Compare this to only \$13.60 with chain businesses. This is thanks to what's called the Local Multiplier Effect.

[Click Here to Read More](#)

