Fill your wish lists with magic.
‘Tis the season to unwrap holiday magic all throughout Walt Disney World® Resort! This winter, you’ll find new enchantment (like special seasonal fun in Toy Story Land), classic excitement (including Mickey’s Very Merry Christmas Party) and more in all four Theme Parks, Disney Springs® and the Disney Resort hotels. You’ll also enjoy great Passholder discounts, exclusive holiday merchandise and more.

Hope to see ya real soon,

Your Passholder Program Friends

Experience a “Wanderland” of Holiday Happenings

This winter, enjoy Disney Springs® as it’s transformed into a wonderland for sharing warm moments with family and friends during the holidays. And for sensational shopping, dining and entertainment, too!

Come check out the Christmas Tree Trail as it twinkles with Disney magic, including three new trees and five new themes: Haunted Mansion®, Toy Story, vintage Mickey and Minnie, Pluto and Star Wars™. You’ll even discover expanded merchandise locations in the area for easier access to the
amazing collection of Disney ornaments showcased on the trees. Also among the Tree Trail is Santa’s Chalet where you can stop by for a picture with the Big Guy November 8–December 24.

…it’s transformed into a wonderland for sharing warm moments with family and friends…

During Stitch’s Holiday Gift Hunt, the whole family can get in on the action and explore Disney Springs® while helping Stitch find the perfect gift. Just pick up a scavenger hunt booklet and be on your way. Once completed, bring your booklet back to a redemption location for a complimentary button. Oh…and to help YOU find the perfect gift, check out the Disney Springs Gift Guide. And no matter where you turn, you’ll see and hear holiday cheer around every corner. So come get down at a DJ holiday dance party and look up to the toy soldier stilt walkers. Plus, see living statues in holiday attire, sing along with the Right on Key Carolers, enjoy kids’ activities and more. To cap (or nightcap) things off, you’ll soon be able to dine at two amazing new eateries: Jaleo® by José Andrés and Wolfgang Puck® Bar & Grill.

Go to the next page for even more.
If you haven’t been to World of Disney® at Disney Springs® recently—you’re in for quite a treat.

When Walt Disney Imagineering decided to give the store a fresh look, they drew inspiration from their backstory that this extraordinary shop was once an animation annex. The result is an incredible new space that has been re-imagined from top to bottom. Now you’ll discover products displayed on animators’ work desks, whimsical line drawings adorning countertops and painted graphics on rustic brick walls.

You’ll also find ink and paint jars that erupt in color, bringing many classic Disney animated moments to life, and magic movie posters that also come to life with some famous Disney films. Then there’s enchanted art, where pixie
dust floats onto blank paper and pencil sketches appear before becoming moving animation tests. And that’s just the beginning of the fun.

Here, you can explore the world’s largest collection of Disney merchandise. From classic Disney favorites—like huggable plush Characters and colorful Minnie Ears—to stylish collaborations with some of your favorite brands, you’ll find yourself lost in the magic as you browse through a masterfully curated collection of wonderful Disney finds.

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See what wonders await at the remarkably re-imagined World of Disney—the ultimate shopping destination for Disney fans of all ages—at Disney Springs®.
From November 8–January 6, Flurry of Fun is back and full of even more merriment at Disney’s Hollywood Studios®.

It all starts with the return of Sunset Seasons Greetings, where Mickey, Minnie, Buzz, Woody, Olaf and more share stories, songs and cheer. And Sunset Boulevard comes to life with animated magic on billboards and on The Hollywood Tower Hotel itself. This year, you’ll even find new lasers and effects to make for an extra spectacular holiday spectacular!

Then be there as Jingle Bell, Jingle BAM! takes you on a Yuletide adventure with the stars of Disney “Prep & Landing.” Watch as your surroundings are suddenly merrily fitted with state-of-the-art projections, fireworks, lasers and “snow.”

For an even sweeter experience—complete with a reserved viewing area for the show—book your spot at the Jingle Bell, Jingle BAM! Holiday Dessert Party, where you’ll delight in holiday-inspired snacks, delicious desserts, beer, wine and specialty beverages. Call 407-WDW-DINE (939-3463) to book.

Also new this year, check out the special seasonal fun in Toy Story Land, including holiday tracks incorporated into Alien Swirling Saucers, holiday sounds added to Slinky Dog Dash and festive winter wear on some of your favorite Toy Story Characters.

Throw in Character Greetings with Santa (through December 24) and Santa Goofy (December 25–31), an enchanting Olaf sing-along during For the First Time in Forever: A Frozen Sing-Along Celebration and Minnie’s Seasonal Dining at Hollywood & Vine, and you’ve got yourself one holly jolly celebration.
Get ready for an oh-so-jolly holiday celebration as Mickey’s Very Merry Christmas Party returns on select Magic Kingdom® nights, November 8 through December 21.

Feel the magic come alive as Mickey invites his pals over for Mickey’s Most Merriest Celebration—a joyous stage show that fills the air with music, dancing, laughter and “snow.” Rock to carols old and new and experience the splendor of Cinderella Castle with ever-changing projections and special effects. Festive fun awaits with over 25 of Mickey’s special Guests, including Woody, Jessie and Jiminy Cricket.

And that’s not the only excitement happening at Cinderella Castle. Get swept up in the spirit of the season as Queen Elsa uses her incredible powers to transform it into a sparkling centerpiece for the celebration during A Frozen Holiday Wish.

Then catch some of your favorite Disney Characters, toy soldiers and Santa Claus himself make their way down Main Street, U.S.A.® during Mickey’s Once Upon a Christmastime Parade—the largest parade at Walt Disney World® Resort!

Speaking of the parade...ever wonder what goes on behind the magic? Wonder no more. Because Parade Director Jerry Pierce gave us some inside info about this incredibly happy holiday procession.

What’s new and returning?

Jerry: The parade is a Guest classic with returning favorites like the toy
Over 110,000 poinsettias are planted in Magic Kingdom® Park for the holiday season.

Poinsettias Galore

Plaza Ice Cream Parlor on Main Street, U.S.A.®) for Holiday Wishes: Celebrate the Spirit of the Season—the most festive fireworks show around.

Don’t miss this and so many more enchanting surprises this season. And on select nights, you can even save an extra $10 in addition to your regular $5 Passholder discount when you purchase Mickey’s Very Merry Christmas Party tickets in advance.

Entertainment offerings subject to change without notice. Admission to this event requires a separately priced ticket. Ticket valid only during specific event hours and subject to availability.

Jerry: Production and work sessions begin in early February. And it’s about a 2-month process for Cast to get costume fittings and rehearse. As for float care, it’s a yearlong process. Once we start walking the floats, we’ll bring in painters to touch up.

If you can sum up the parade in one word, what would it be?

Jerry: Magical. I know it’s a cliché, but it’s all the magic of Christmas and seeing the snow on Main Street, the elves dancing and hearing the clink and clank from the toy soldiers.

Insider tip: Get an early jump on claiming the perfect spot (like the one between Casey’s Corner and the Toy Boy Band and the dancing reindeer. And we’ll be highlighting something new this year on our Toy Story float.

When does preparation start for the big parade?

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Enjoy a seasonal celebration like no other at Epcot® International Festival of the Holidays, returning November 18–December 30. Here, you’ll be inspired by the Candlelight Processional (beginning November 22)—a joyous retelling of the Christmas Story as told by a celebrity narrator accompanied by a 50-piece orchestra and massed choir. And you just can’t miss the collection of Holiday Kitchens filled with tasty treats throughout World Showcase. In fact, the Seared Salmon from the Yukon was such a hit last year, we’ve included the recipe (and even more) for you to try at home! Just turn the page and enjoy.

Also part of your international tour are the costumed storytellers you’ll find sharing the traditions of Christmas and other holidays around the world, including:

LA BEFANA IN ITALY

Come see La Befana—Italy’s “holiday witch”—telling the story of the Epiphany in Italy along with other holiday lore.

PERE NOEL IN FRANCE

Listen as Pere Noel reads a little girl’s letter and tells of French traditions like kids leaving out their shoes for Christmas.

FATHER CHRISTMAS IN THE UK

Join Father Christmas as he shares historical traditions of Christmas (like the story behind mistletoe) in the United Kingdom.

Plus, Chip & Dale’s Christmas Tree Spree scavenger hunt is back with all-new hiding spots. So pick up your map and stickers and travel around each World Showcase pavilion looking for those rascally chipmunks. Once you’ve found all their hiding spots, you’ll be rewarded with a special prize you can claim at Disney Traders or World Traveler. As a Passholder, you can even save 10% on the purchase of the souvenir map and stickers needed to embark on this adventure.

And, to make the season even sweeter, indulge in the new Holiday Cookie Stroll around World Showcase. Purchase any five cookies from any official cookie stroll location and receive a complimentary sixth cookie and an icy cold glass of milk. (See your Festival Passport for more details.)

Finally, don’t miss your chance to say farewell to IllumiNations: Reflections of Earth. This is definitely one global celebration you won’t want to miss!
2018 Candlelight Processional Narrators

<table>
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<th>Narrator</th>
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<tr>
<td>Chita Rivera</td>
<td>11/22 &amp; 11/23</td>
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<tr>
<td>NEW Helen Hunt</td>
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<td>NEW Alfonso Ribeiro</td>
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<td>Robby Benson</td>
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<td>John Stamos</td>
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<td>NEW Auli’i Cravalho</td>
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<td>Edward James Olmos</td>
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<td>Jodi Benson</td>
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Please check the website for the most up-to-date information. Entertainment subject to change without notice.

DisneyWorld.com/candlelightprocessional
4 Stir in vinegar, sugar and sweet chili glaze. Cook over low heat until almost all liquid evaporates, about 8 minutes. (Apples should still hold their shape and not become mushy.)

5 Taste and adjust seasoning. Set aside and keep warm.

For Crown Royal Maple Glaze

1 Combine all ingredients in a medium saucepan over medium heat.

2 Simmer for 8 minutes, stirring occasionally and adjusting heat to keep from boiling over. Remove from heat and strain out chili flakes and garlic.

3 Return glaze to saucepan and cook until thick enough to coat the back of a wooden spoon. There will be almost 1 cup of sauce. Set aside and keep warm.

For Seared Salmon

1 Pat salmon dry with paper towels. Season both sides with salt and white pepper.
2 Heat a sauté pan over medium-high heat; once hot, add oil.

3 Sear salmon about 3–4 minutes on first side and 2–3 minutes on second side.

4 Remove from heat and brush with Crown Royal maple glaze.

For Serving

1 Place ½ cup of parsnip silk on bottom of plate; make an arc with back of a spoon.

2 Place one seared salmon filet on top of parsnip silk.

3 Place 2 tablespoons of apple chutney next to salmon.

4 Drizzle glaze around each plate.

5 Place micro watercress on top of salmon and sprinkle toasted hazelnuts around plate, if desired.

What to drink: A dry pinot gris with a floral, fruity taste.

Home hack: When the glaze is reducing, it’s important not to let it cook too long or it will be too hard when it cools. Eight minutes was about right for us—but the rate of evaporation depends on temperature and humidity, so it might be a little different in your kitchen.

What You’ll Need

Parsnip Silk

1 ½ pounds parsnips, peeled and cubed
1 pound white potatoes, peeled and cubed
2 cups heavy cream
½ cup butter
½ teaspoon salt
¼ teaspoon ground cinnamon

Apple Chutney

1 cup medium-diced Granny Smith apples
¼ cup small-diced Vidalia onion
1 tablespoon candied ginger, minced
1 cinnamon stick
1 star anise pod
1 teaspoon apple cider vinegar
1 tablespoon sugar
¼ tablespoon sweet chili glaze

Crown Royal Maple Glaze

3 tablespoons + 1 teaspoon Crown Royal Maple Whisky
1 cup maple syrup
1 tablespoon soy sauce
1 pinch dried chili flakes
¼ teaspoon minced garlic

Seared Salmon

4 (6-ounce) salmon filets
½ teaspoon salt
¼ teaspoon white pepper
1 teaspoon canola oil

Optional Garnishes

Crushed toasted hazelnuts
Feast of the Three Kings
Holiday Kitchen Coquito

SERVES Six

1. Mix evaporated milk, unsweetened condensed milk, cream of coconut, cinnamon and nutmeg in a blender. Refrigerate for at least 1 hour.

2. Just before serving, add dark rum and give a quick blend.

3. Serve in 8-ounce glasses and garnish each with a cinnamon stick.

Home hack: Coquito is a traditional coconut eggnog punch served at Christmas and New Year’s celebrations in Puerto Rico. It’s rich, and meant to be sipped—and you can always add more rum and sip it on the rocks.

What You’ll Need

- 12 ounces evaporated milk
- 14 ounces sweetened condensed milk
- 16 ounces cream of coconut
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 6 ounces dark rum
- Cinnamon sticks for garnish
Serves Six

For Cheese Fondue
1. Add wine to a medium saucepan over medium heat. Bring to a simmer, then stir in 3/4 cup heavy cream.
2. Whisk together remaining 1/4 cup cream and cornstarch in a small bowl to make a slurry.
3. Whisk nutmeg, cayenne pepper and salt into wine and cream mixture.
4. Gradually whisk cornstarch slurry into wine and cream mixture. Continue to whisk until thickened, about 30 seconds.
5. Turn heat to medium-low. Whisk cheese into cream mixture a handful at a time, whisking until cheese melts before adding more.

For Steamed Vegetables
1. Cut each zucchini in half, cut each half into thirds, then cut each third lengthwise into thirds again. The result should be thick zucchini sticks.
2. Cut carrots so they are same size as zucchini (or use baby carrots).
3. Boil baby potatoes and carrot sticks in salted water until al dente.
4. Blanch zucchini about 2 minutes.
5. Place all vegetables in a bowl and season with salt and pepper.

To Serve
1. To make the bread bowl, slice off top one-quarter of the bread with a serrated knife and set aside. Hollow out loaf by cutting a circle around the inside of the bread leaving a 1-inch border. Pull the soft bread out and cube for dipping.
2. Place bread bowl on a plate and place cut pieces on the side.
3. Ladle cheese fondue into bowl.
4. Place steamed vegetables around bread bowl for dipping.

What to drink: Epcot® chefs pair this rich fondue with a refreshing German black currant apple cider.

Home hack: The finer you grate the cheese, the smoother the fondue.

What You’ll Need

Cheese Fondue

- 1/2 cup white wine
- 1 cup heavy cream, divided
- 2 1/4 teaspoons cornstarch
- 1 pinch ground nutmeg
- 1 pinch cayenne pepper
- 1/8 teaspoon salt, more to taste
- 1 cup (4 ounces) Swiss cheese, finely grated
- 1 cup (4 ounces) Gruyère cheese, finely grated

Steamed Vegetables

- 2 zucchinis
- 2 carrots
- 3 cups baby potatoes

For Serving

- 6 bread bowls
- Chopped chives
Bavaria Holiday Kitchen
Sauerbraten with Red Cabbage and Spätzle

SERVES Six

For Sauerbraten
1. Whisk together red wine, red wine vinegar, water, salt and pepper in a large container. Add all other ingredients except beef.
2. Cut beef into 6 pieces and add to container. Cover and refrigerate for 24 hours to marinate.
3. Remove beef from marinade and place in large pot. Cover beef with marinade; cook over low to medium heat until meat is tender and moist, about 3 ½ hours.
4. Remove from heat and drain liquid, reserving to make sauce.

For Sauerbraten Sauce
1. Heat a medium saucepan over medium heat. Melt butter, then add onion and cook until translucent, about 2 to 3 minutes, stirring occasionally.
2. Add garlic and cook 30 seconds, stirring constantly, then whisk in red wine and tomato paste. Turn heat to high and cook until wine is reduced by half.
3. Whisk in flour.
5. Cook until sauce thickens enough to coat the back of a wooden spoon, about 20 to 25 minutes, whisking frequently. Keep sauce at a rolling boil, but turn heat down as necessary so it doesn’t boil over.
6. Taste and season with salt and pepper. Remove from heat and strain through a fine-mesh sieve.
7. Keep warm for drizzling on top of sauerbraten.

For Red Cabbage
Heat a large pot over medium heat. Add all ingredients, cover and cook until cabbage is tender, about 30 to 40 minutes, stirring occasionally. Keep warm until ready to serve.
What You’ll Need

**Sauerbraten**
- 2 cups red wine
- 2 cups red wine vinegar
- 1 cup water
- 1 teaspoon salt
- ½ teaspoon ground black pepper
- ¼ cup coarsely chopped carrots
- ¼ cup coarsely chopped onion
- ¼ cup coarsely chopped celery
- 3 cloves garlic
- 1 sprig fresh thyme
- ¼ teaspoon whole juniper berries
- ⅛ teaspoon whole cloves
- 4 to 5 pounds beef shoulder roast

**Sauerbraten Sauce**
- 2 tablespoons butter
- 1 tablespoon minced white onion
- ¼ teaspoon minced garlic
- ½ cup red wine
- 1 tablespoon tomato paste
- 2 tablespoons flour
- 2 cups beef stock
- 1 cup sauerbraten liquid
- ½ tablespoon red wine vinegar
- 1 sprig fresh thyme
- Coarse salt, freshly ground black pepper, to taste

**Red Cabbage**
- 1 ½ pounds red cabbage, thinly sliced, about 8 cups
- ¼ cup applesauce
- 2 tablespoons sugar
- 2 tablespoons red wine
- 2 tablespoons red wine vinegar
- 1 pinch ground cloves

**Spätzle**
- 10.5-ounce bag uncooked spätzle
- 4 tablespoons butter
- Coarse salt, to taste
- Ground nutmeg, to taste

**Garnishes**
- Minced fresh chives
- Golden raisins

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For Spätzle
1. Add spätzle to a pot of boiling salted water.
2. Cook according to package directions; drain and set aside.
3. Melt butter in a medium skillet over medium heat. Add spätzle and cook until golden brown, stirring frequently.
4. Season with salt and nutmeg. Keep warm until ready to serve.

To Serve
1. Place red cabbage on one side of serving plate, then place spätzle next to the cabbage.
2. Place sauerbraten on top of red cabbage.
3. Spoon sauce over top of entire plate. Drizzle glaze around each plate.
4. Garnish with golden raisins and minced chives.

What to drink: Both sweet and sour, this dish goes nicely with a lager or a white wine with the same level of sweetness, such as an off-dry Riesling.

Home hack: Sauerbraten is the German version of a pot roast, marinated in red wine and vinegar to tenderize the meat (it translates as “sour roast,” from sauer for “sour” or “pickled” and braten for “roast meat”). Don’t forget, you’ll need to start this dish at least a day in advance. And don’t use a metal container for marinating, as the acid in the marinade can react with the metal.
Bavaria Holiday Kitchen
Black Forest Roulade

SERVES Six to Eight

For Chocolate Cream
1. Heat cream in small saucepan over medium heat until simmering.
2. Place chocolate in small bowl. Pour simmering cream over chocolate and let sit for 1 minute. Gently whisk until chocolate melts.
3. Cool at room temperature for 30 minutes. Refrigerate at least 8 hours.

For Cherries
1. Place cherries in medium saucepan and cook over medium-low heat for 15 minutes, or until juices reduce by half. Add sugar and simmer 5 minutes more.
2. Remove from heat and add Kirsch, if desired. Cool at room temperature for 20 minutes and refrigerate until ready to use.

For Chocolate Sponge Cake
1. Preheat oven to 350°F. Spray half sheet pan with nonstick cooking spray and line with parchment paper.
2. Melt chocolate in glass bowl in microwave on low heat, stirring every 30 seconds until melted.
3. Beat egg yolks in electric mixer fitted with a paddle attachment on medium speed for 2 to 3 minutes, or until yolks are light in color and begin to thicken. Add 1/2 cup of sugar and beat on medium speed for 2 minutes.
4. Reduce speed to low and mix in melted chocolate. Turn mixer off and sift in 6 tablespoons of the cocoa powder. Add salt and stir with rubber spatula until blended.
5. In a clean bowl, beat egg whites for 30 seconds or until frothy using an electric mixer fitted with a whisk attachment. Slowly add remaining 1/2 cup of sugar to egg whites and increase speed to medium-high and whip to medium peaks.
6. Gently fold half of egg whites into chocolate mixture using a rubber spatula. Add remaining egg whites and fold until no white streaks remain.
7. Spread batter evenly on lined sheet pan and smooth with offset spatula.
8 Bake 9 minutes. Rotate pan and bake 9 minutes more, or until cake springs back when touched and begins to pull away from sides of pan.

9 Remove from oven and immediately loosen sides of cake from pan with a paring knife.

10 Sift remaining 2 tablespoons of cocoa powder over cake. Cool 1 hour before rolling.

For Black Forest Roulade

1 Whip chocolate cream in bowl of electric mixer fitted with whisk attachment until medium peaks form.

2 Place a piece of parchment paper at least 2 inches longer and wider than the cake on a large cutting board and dust with powdered sugar.

3 Run a spatula around outside of cake and turn onto parchment paper. Peel away top layer of parchment paper.

4 Spread chocolate cream on top of cake, leaving a 1/2-inch border. Use a slotted spoon to add cherries over cream.

5 Carefully roll cake starting toward you with one short side and loosening parchment paper. Roll in parchment paper and refrigerate 4 hours before serving.

6 When ready to serve, transfer to serving platter. Remove parchment paper, gently rolling cake into center of platter with seam on bottom. Trim both ends with a sharp knife. Cut into 1-inch-thick slices.

What to drink: Pour a strong dark roast coffee.

Home hack: Roulades can be finicky—if it cracks when you roll it, add a little whipped cream “icing” to the top and dust with powdered cocoa. Two spatulas work nicely for transferring to a serving platter.

What You’ll Need

Chocolate Cream
- 1 1/2 cups heavy whipping cream
- 3/4 cup semisweet chocolate chips

Cherries
- 1 1/2 cups pitted tart cherries
- 3 tablespoons sugar
- 1 tablespoon Kirsch, optional

Chocolate Sponge Cake
- 1/2 cup semisweet chocolate chips
- 9 eggs, separated
- 1 cup sugar, divided
- 8 tablespoons cocoa powder, divided
- 1/4 teaspoon salt

For Finishing
- 1/2 cup powdered sugar
SERVES Twelve

For Gingerbread Chiffon Cake

1. Preheat oven to 325°F. Line 12-x-17-inch rimmed baking sheet with parchment paper.
2. Beat egg yolks until pale, about 2 minutes, with electric mixer. Add molasses, brown sugar and fresh ginger. Beat until combined.
3. Whisk cake flour, baking powder, ground ginger, allspice and salt in separate bowl. Add dry ingredients to egg yolk mixture, with mixer on medium speed, until combined. Remove bowl from stand.
4. Using clean bowl and whisk, beat egg whites on medium-high speed until soft peaks form. Gradually add sugar and beat until firm and glossy. Remove from stand and fold egg whites into batter until no streaks remain. Spread batter in an even layer onto parchment-lined baking sheet. (It doesn’t hurt to use a bit of cooking spray on parchment paper.) Bake for about 15 minutes, until lightly browned and firm to touch. Transfer to rack and let cool for about 30 minutes.
5. Run blade of sharp knife around edge of pan. Cover cake with clean kitchen towel and top with large cutting board or baking sheet. Holding pan, towel and cutting board, invert cake onto cutting board. Remove pan and carefully peel off parchment paper. Cover loosely with kitchen towel and let cake cool completely.

For Candied Pecans

1. Combine all ingredients except pecans in medium skillet and cook over medium heat until sugar dissolves and mixture starts bubbling.
2. Add pecans and cook for about 3 minutes, stirring to coat pecans in glaze.

For Cranberry Sauce

1. Combine ingredients in medium saucepan over medium-high heat. Bring to boil and reduce to simmer, cooking until berries start to pop.
2. Press berries against side of pan with wooden spoon or heat-resistant spatula, continuing to stir until fruit breaks down and becomes jam-like in consistency.
3. Remove from heat and cool.
4. Before serving, if sauce is too thick, add water 1 tablespoon at a time until reaching desired consistency.

For Crown Royal Mousse

1. Whip egg yolks on high speed of electric mixer until thick and pale in color.
2. Gradually add sugar and reduce speed to low.
3. Heat 1 cup whipping cream in small saucepan over medium heat until just hot.
For Maple Meringue

1. Bring maple syrup to boil in small heavy-bottomed saucepan over medium heat.

2. Place egg whites in bowl of standing mixer with whisk attachment. Once syrup reaches about 150°F, start whipping egg whites at medium-high speed. Slowly sprinkle sugar into whites and whip until soft peaks form.

3. When syrup reaches 236°F, lower mixer speed to medium and carefully add maple syrup, pouring it alongside inside of bowl. Increase speed to medium-high and continue whipping for an additional 4 to 5 minutes until stiff peaks form.

To Assemble

1. Once gingerbread chiffon is cool, spread Crown Royal mousse evenly over entire surface of cake. Starting at short end, roll up cake like a jelly roll.

2. Wrap cake in plastic and refrigerate until firm, several hours or overnight.

3. Unwrap cake and cover outside with maple meringue using icing spatula.

4. Wearing kitchen gloves, run fingers lightly across the top of the meringue to make impressions similar to tree bark. (A spatula also works.) Blow torch meringue on cake roll, varying color to light and golden brown.

5. Slice and top with cranberry sauce and candied pecans.

What to drink: Sip a refreshingly sweet Canadian ice wine.

Home hack: Patience is a virtue; give yourself two days to make this masterpiece. We made the gingerbread chiffon cake and mousse in one day, then iced and rolled the cake so that it could set overnight in the refrigerator. The next day, we made the cranberry sauce, pecans and meringue just before serving.
There are nine iconic Christmas trees throughout Walt Disney World® Resort, ranging from 35,000 to 45,000 lbs each!

Watch Festive New Magic Take Flight

Now through December 30, come discover the story of Diwali—the Festival of Lights—during UP! A Great Bird Adventure at Disney’s Animal Kingdom® Theme Park.

Be there as the show pays homage to this Indian festival that celebrates new beginnings and light over darkness with special enhancements including traditional costuming and music changes. And watch as the stage bursts into vibrant color with the passion and pageantry of the holiday.

Throughout the Park, you’ll find other seasonal touches, from the iconic tree at the front of the Park to every handmade decoration. At Disney’s Animal Kingdom Theme Park, you’ll find the magic of nature is in every detail.

Tipping The Scales

There are nine iconic Christmas trees throughout Walt Disney World® Resort, ranging from 35,000 to 45,000 lbs each!
And this is all in addition to the DisneyWorld.com/Passholder website for discounts, extras and FAQs; the Passholder Facebook group (@DisneyWorldPassholders); and the dedicated Theme Park locations. As a friendly reminder, here’s where you can find those locations: Liberty Square Ticket Office in Magic Kingdom® Park, Ticket Central at Disney’s Hollywood Studios® and Ticket Corner at Disney’s Animal Kingdom® Theme Park.

H eard the latest? Now there’s V.I.PASSHOLDER Support just for our VIP Passholders, and it’s perfect for asking questions, understanding benefits and receiving valuable information. Just call the 407-WDW-PASS (939-7277) phone line, available 7 days a week, 7 a.m.–11 p.m., or access a special email form or start an online chat at DisneyWorld.com/PassholderHelp.

THE LATEST

Even More from Around Our “World”
Decking Out the Disney Resort Hotels

With the fun theming, cool pools and amazing service, Walt Disney World® Resort hotels are incredible every day of the year. But during the holidays, special Yuletide touches add a big twinkle of magic to keep you feeling extra merry all season long.

The popcorn on the Magic Kingdom® holiday tree is crafted to match the original 1971 tree décor. Décor That Pops

streetlamp bulbs visible from 25 miles away.

Of course, one of the sweetest sights of the season is the 17-foot-tall, 12-foot-long, 10-foot-wide gingerbread house at Disney’s Grand Floridian Resort & Spa—an undertaking of North Pole-like proportions. As Master Pastry Chef Erich Herbitschek explains, “We make the honey dough in June. We start baking in August. By the time it’s finished, all you really see is chocolate and gingerbread.”

Two more must-see Disney Resort hotel holiday highlights are the giant, meticulously crafted village that a train runs through at Disney’s Yacht Club Resort and the “looks good enough to eat” gingerbread carousel at Disney’s Beach Club Resort.

Come by to see. Come by to stay. And have a very happy holiday.

Throughout each Disney Resort hotel, you’ll discover a delightfully decorated tree adorned with sparkling lights and enchanting ornaments. Be sure to check out the holiday tree outside Disney’s Contemporary Resort. It’s the tallest of its kind at Walt Disney World Resort and all of its lights are painted

The popcorn on the Magic Kingdom® holiday tree is crafted to match the original 1971 tree décor.
Passholders, Experience a Warm Winter Welcome at a Disney Resort Hotel!

This holiday season, take advantage of special Passholder rates at select Walt Disney World Resort hotels for stays most nights now through December 25.

Book thru December 25.

As a Guest of a Disney Resort hotel, you can unwrap benefits like early access to Disney FastPass+ planning*, complimentary Walt Disney World transportation via motor coach, monorail and water taxi, as well as more time to enjoy select attractions with the Extra Magic Hours benefit (valid Theme Park admission and Resort ID required).

For reservations, visit DisneyWorld.com/PassholderHoliday or call 407-560-PASS (7277).

The number of rooms allocated for this offer is limited. Length-of-stay requirements may apply. Additional per-adult charges may apply if there are more than two adults per room at Disney Value, Moderate and Deluxe Resorts. Cannot be combined with any other discount or promotion. Advance reservations required. Passholder must present valid adult pass at check-in. Offer excludes 3-bedroom villas, campsites, Cabins at Copper Creek Villas & Cabins at Disney’s Wilderness Lodge and Bungalows at Disney’s Polynesian Villas & Bungalows.

*Valid Theme Park admission and online registration required. Disney FastPass+ attractions and entertainment experiences, the number of selections you can make and arrival windows are limited.
Unwrap Exclusive Holiday Must-Haves

Pins. Ornaments. T-shirts and more. Celebrate the season with a sleigh full of Passholder-exclusive merchandise featuring fun from Mickey’s Very Merry Christmas Party, Epcot International Festival of the Holidays and beyond. Treat yourself to some of it now. Come back to get more of it later!
A March to Magic Kingdom® Park to get this limited-release pin.
Available only during Mickey’s Very Merry Christmas Party

B Give yourself the gift of these festive Character ornaments.
Soldier ornament, available only during Mickey’s Very Merry Christmas Party

C Don yourself some toy soldier apparel (complete with a dash of Donald Duck).
Available only during Mickey’s Very Merry Christmas Party

D Stay festively fashionable with this nordic winter Dooney & Bourke satchel.
Available now

E Put this jolly holiday pin and ornament set on your list.
Available Dec 6 at Magic Kingdom Park

F Go nutcrackers for this hinged limited-edition pin.
Available Nov 18

G Scurry on over for this Chip ’n Dale raglan tee.
Available Nov 18
**CALENDAR**

**SELECT NIGHTS**

Nov 8
Dec 21

**Mickey’s Very Merry Christmas Party**

Enjoy a Passholder discount on select nights

*MAGIC KINGDOM® PARK*

**COMING SOON**

**Jaleo® by José Andrés and Wolfgang Puck® Bar & Grill**

Savor two amazing new eateries

*DISNEY SPRINGS®*

**Dec 19**

**Mary Poppins Returns**

Witness the return of the enigmatic Mary

*AMC® DISNEY SPRINGS® 24 DINE-IN THEATRES*

**Dec 25**

**Disney Parks Magical Christmas Day Parade**

Tune in for merry magic

*ABC*

**Jan 23**

**Jan 28**

**NFL Pro Bowl Week Events**

Experience sporty fun for everyone

*ESPN WIDE WORLD OF SPORTS COMPLEX*

**Feb 21**

**Feb 24**

**Disney Princess Half Marathon Weekend presented by Children’s Miracle Network Hospitals**

Experience a royal race like no other

*WALT DISNEY WORLD® RESORT*
Ralph Breaks the Internet
Watch the new adventures of Ralph and Vanellope

AMC® DISNEY SPRINGS®
24 DINE-IN THEATRES

Walt Disney World® Marathon Weekend presented by Cigna
Run the most magical races on earth

WALT DISNEY WORLD® RESORT

Epcot® International Festival of the Arts
Celebrate art, food and entertainment

EPCOT®

Star Wars™ Rival Run Weekend presented by OtterBox
Feel the Force on this incredible course

WALT DISNEY WORLD RESORT
It’s safe to say we’re in the giving mood this holiday season. And you get to receive!

First, Walt Disney World® Resort is teaming up with the Orlando Magic once again. From now until September 30, 2019, if you purchase or renew any qualifying annual pass at Amway Center, you can get an Orlando Magic jersey (while promotional supplies last)! For more information, visit OrlandoMagic.com/AnnualPass.

A SWEET SWEATER PIN SET

Then Disney store is getting in on the gifting action, too. With a purchase of $25 or more, a Disney store-exclusive Mickey Mouse holiday sweater pin set* can be yours while promotional supplies last. Simply show your valid annual pass at checkout at your local Disney store.

*Available to Walt Disney World Annual Passholders Nov. 2–30, 2018—or while supplies last—on select, in-stock items, excluding Disney gift cards and Disney Theme Park passes, purchased at Disney store locations. Not valid at Walt Disney Parks and Resorts locations and shopDisney.com. Cannot be combined with other offers or discounts. Void where prohibited. See shopDisney.com/WDWAPOFFER for additional restrictions.
You know that at Walt Disney World Resort, the fun doesn’t end when the holiday season does. In fact, all four Theme Parks will be bursting with new excitement in the months to come. For now, enjoy this little teaser and stay tuned.

**EPCOT®**

Enjoy worlds of fun for the whole family at the Epcot® International Festival of the Arts (January 18–February 25) and the Epcot® International Flower & Garden Festival (March 6–June 3). Both will feature an expanded concert series—rocking the Park seven days a week! Plus, don’t miss your chance to say farewell to IllumiNations: Reflections of Earth.

**MAGIC KINGDOM® PARK**

Anything can happen during Mickey & Minnie’s Surprise Celebration beginning January 18! Come celebrate with the all-new Move It! Shake It! MousekeDance It! Street Party, be on the lookout for limited-time experiences throughout the Park and more.

**DISNEY’S ANIMAL KINGDOM® THEME PARK**

From January 18–September 30, be part of the incredible celebration of The Lion King, where you can dance with Timon and Rafiki, sing with Simba, and enjoy new surprises during some of your favorite shows.

**DISNEY’S HOLLYWOOD STUDIOS®**

In celebration of the Park’s 30th anniversary, you’re invited to come party with some Pixar pals and celebrate the worlds of Pixar’s The Incredibles; Monsters, Inc.; Cars and Toy Story.

**DISNEY’S MAGICAL KINGDOM® PARK**

Take a Peek at What’s to Come