

# REALSIMPLE

LIFE MADE EASIER

SPECIAL  
DOUBLE  
ISSUE!

Cookies,  
Cocktails &  
Nibbles!

Our Best  
Gift Guide  
Ever

All Wrapped Up

Festive  
Party  
Outfits

DECEMBER 2024



# stuff we love

FOR SELF-CARE, HOME CARE  
& ALL YOUR OTHER CARES



ADD TO CART

## TIME TO SPARKLE

Celebrate (and save!) with these affordable,  
excellent bottles of bubbles.

BY JENNA HELWIG

Photograph by Victor Protasio

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**RISATA PROSECCO**

Produced in northern Italy from the Glera grape, this classic, bright prosecco is delightful on its own, and it shines in a spritz or mimosa. \$15; [risatawines.com](http://risatawines.com)



**A-TO-Z BUBBLES**

Take a whiff of this zippy, blush-colored pinot noir blend from Oregon, and you'll find notes of berries and cherries. \$17; [atozwineworks.com](http://atozwineworks.com)



**GRUET NV BRUT**

It may be made in New Mexico, but Gruet bubbly is crafted in the style of Champagne. The result is a crisp sparkler that punches above its weight. \$15; [gruetwinery.com](http://gruetwinery.com)



**LANGLOIS CRÉMANT DE LOIRE**

A budget alternative to champers, crémant is made outside the Champagne region (but practically right next door) using the same methods. This one is fresh, elegant, and food friendly. \$24; [wineaccess.com](http://wineaccess.com)



**VENTURINI BALDINI MANODORI REGGIANO LAMBRUSCO**

This lightly fizzy Italian red boasts notes of violet and spice. It's medium-bodied and structured enough to sip throughout a holiday dinner, from appetizers to dessert. \$22; [wine.com](http://wine.com)



**BELLA MISTALA CAVA**

If you open a bottle of this elegant Spanish sparkler at midnight this New Year's, you won't be disappointed. Get ready for stone fruit and citrus flavors, with a touch of toastiness. Oh, and happy 2025! \$19; [winechateau.com](http://winechateau.com)



**GOOD GEAR**

**KITCHEN SCALE**

In her latest cookbook, *Zoë Bakes Cookies* (see page 82!), baking pro Zoë François writes, "If you buy anything for baking, it should be a scale." Hear, hear! Not only does a scale make baking more precise (which can mean the difference between a dense cake and an airy one), it can also save loads of fussy dishwashing—looking at you, measuring cups and spoons. Let's say your recipe calls for one cup, or 250 grams, of sticky peanut butter. Just put your mixing bowl on the scale, zero out the display, and add the amount of peanut butter you need. We've started including metric weights in our baking recipes in *REAL SIMPLE* for those exact reasons! We love the Good Grips 5-lb. Food Scale (\$33; [oxo.com](http://oxo.com)). There are no bells and whistles, and it's thin enough to slide into a kitchen drawer between uses. —J.H.

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