Festive Food Trivia



Questions 1-4 | Circle one answer

1. Panettone is a festive sweet bread especially associated with which country?

A. Norway
B. Japan
C. Italy

2. Which dried fruit is commonly found in traditional mince pies?

A. Avocado
B. Raisins
C. Fresh watermelon

3. Which spice gives gingerbread its name?

A. Saffron
B. Mustard
C. Ginger

4. What shape is a traditional Yule log cake designed to resemble?

A. A wooden log
B. A sailing ship
C. A teapot

Festive Food Trivia



Questions 5-8 | Circle one answer

5. Which German festive loaf is often dusted with powdered sugar?

A. Baguette
B. Pita
C. Stollen

6. Which warm drink is traditionally made by heating spiced wine?

A. Iced coffee
B. Mulled wine
C. Lemon squash

7. Which nut is traditionally roasted and sold as a winter street snack in many places?

A. Chestnut
B. Pine nut only
C. Macadamia only

8. Which creamy festive drink traditionally contains eggs?

A. Black tea
B. Apple juice
C. Eggnog

Festive Food Trivia



Questions 9-12 | Circle one answer

9. Which Italian festive cake is commonly star-shaped in cross-section and dusted with sugar?

A. Bagel
B. Pandoro
C. Pretzel

10. Which crisp potato pancakes are associated with Hanukkah?

A. Latkes
B. Scones
C. Eclairs

11. Which small spiced biscuit is often shaped like a person?

A. Gingerbread biscuit
B. Rice cake
C. Meringue nest

12. Which fruit sauce is commonly served with festive turkey in North America?

A. Lemon curd
B. Cranberry sauce
C. Mango chutney only

Festive Food Trivia



Answer guide 1-4 | Keep with host

1. C. Italy

Panettone is strongly associated with Italy. Its tall shape and enriched dough distinguish it from many flatter or denser festive baked goods.

2. B. Raisins

Traditional sweet mincemeat commonly contains dried fruit such as raisins. Modern mince pies should not be confused with an ordinary savory pie of minced meat.

3. C. Ginger

Ginger gives gingerbread its name, although recipes often include other spices. Recognizing the central flavor is enough without requiring a complete recipe.

4. A. A wooden log

A Yule log cake resembles a log, often through icing and decoration. The visual reference connects a dessert with an older seasonal symbol.

Festive Food Trivia



Answer guide 5-8 | Keep with host

5. C. Stollen

Stollen is a German festive bread often containing dried fruit. Its appearance and ingredients vary, so the question uses a familiar defining association.

6. B. Mulled wine

Mulled wine is wine warmed with spices and other flavorings. Alcohol-free alternatives exist, but they should be described separately rather than assumed from the name.

7. A. Chestnut

Edible chestnuts are roasted as a seasonal snack in many places. They are not horse-chestnut conkers, an important distinction if the conversation turns to collected nuts.

8. C. Eggnog

Traditional eggnog contains eggs along with dairy and flavorings. Recipes vary, and the quiz is not advice on handling raw eggs or serving a particular preparation.

Festive Food Trivia



Answer guide 9-12 | Keep with host

9. B. Pandoro

Pandoro is a sweet Italian festive bread with a distinctive star-like form. It is different from panettone despite their shared seasonal association.

10. A. Latkes

Latkes are associated with Hanukkah and are often made with potato. Families and communities have varied food traditions, so this is one recognizable example.

11. A. Gingerbread biscuit

Gingerbread biscuits are commonly cut into person shapes. The same dough can form other designs, so the shape is a familiar option rather than a requirement.

12. B. Cranberry sauce

Cranberry sauce is a familiar accompaniment to festive turkey in North America. Individual menus differ, and the question describes a common association rather than a rule.