

December

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ON THE COVER

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REAL *life*

Health Bites

Seize the Every Day

Room Redo

PERSONAL SPACE

COOL YULE

FOOD BLOGGER AND
COOKBOOK AUTHOR
TIEGHAN GERARD
SAVORS THE SEASON
IN HER COMFY-COZY
COLORADO STUDIO.
BY DANIELLE BLUNDELL



PROP STYLING BY KAITLYN DU ROSS WALKER

PHOTOGRAPHS BY HEIDI'S BRIDGE

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“ I LIKE MIXING NEUTRAL FURNISHINGS WITH POPS OF COLOR,” SAYS TIEGHAN. “WHEN THE HOLIDAYS ROLL AROUND, IT’S NO DIFFERENT. I’M TEAM RED-AND-GREEN ALL THE WAY!”



Tieghan Gerard started her blog, *Half Baked Harvest*, out of her kitchen when she was just 19. While she was growing up with six siblings, there was always someone to feed, so it wasn't long before she started writing her own recipes and sharing them on her blog. Seven years, two cookbooks, and nearly 1 million Instagram followers later, her popular brand finally has a legit headquarters: a freestanding barn-style studio, located right beside her family's home outside of Breckenridge, Colorado. With its large windows, high ceilings, and enviable test kitchen full of pretty finishes, the bright, airy structure was built from the ground up with food photography in mind. But it's also a spot where Tieghan likes to hunker down for the holidays with friends and family.

Construction lasted two years with Tieghan's mom, Jen, serving as general contractor. Tieghan took the lead on fixture and finish selections: wood floors and beams, handmade tiles, and warm brass lighting and faucets. And, of course, special care also went into the kitchen design. Since Tieghan preps, cooks, and cleans on repeat, her wish list included KitchenAid appliances, a huge island, an apron-front sink, and a full pantry. As for the decor, cozy is king and Tieghan avoids trendy for trendiness' sake. "It's cold in Colorado so fuzzy rugs and knit throws are practical," she says. "But the furniture is neutral and classic. These pieces will last a lifetime." Just like Tieghan's favorite recipes, the studio, on the whole, is traditional with a modern twist.

In the living room (above), a striped sofa and a whitewashed wooden coffee table by Arhaus give the space an updated farmhouse look. Velvet pillows and a Balsam Hill tree, dressed in metallic baubles, add subtle shine. Inspired by the simplicity of Nordic Christmas decor, Tieghan wrapped her vintage ladder in a garland and hung a single wreath above her fireplace and pizza oven (top right). Her favorite holiday hack? Adding fresh cuttings, like eucalyptus and red amaranth, to artificial greens for a festive Noel smell (top right and bottom right). No room is left out of the holiday fun: Even the pantry is dolled up with ornaments and ribbons (far right).





Three-Ingredient Blue Cheese Bites

SERVES 6 TO 8 | ACTIVE: 10 MIN
TOTAL: 30 MIN

- 1 stick butter, cut into 1-inch pieces
- 1 can (12 oz.) flaky biscuit dough, biscuits separated and quartered
- 4 oz. crumbled blue cheese
- Fresh thyme leaves (optional), for garnish

1. Preheat the oven to 375°. In a 9-inch glass pie plate, microwave the butter on high until melted, about 30 seconds. Place the quartered biscuits in the pie plate and toss until coated with the butter. Sprinkle the blue cheese evenly over the biscuits.

2. Bake the biscuits until the tops are lightly browned and bubbly and the centers are cooked through, 20 to 25 minutes. (Tent the biscuits with foil if they brown too quickly.) Garnish with thyme leaves (if using).



It's hard to say what takes center stage in the kitchen (top left): the rustic Clé tile backsplash or the gorgeous view? With its floor-to-ceiling shelves, the pantry is Tieghan's happy place (top right). When entertaining at Christmas, Tieghan always makes blue cheese bites (near right). The recipe, which is featured in her book *Half Baked Harvest: Super Simple*, came from her grandmother.



BOOK: COURTESY OF THE PUBLISHER



“THE HOLIDAYS ARE ALL ABOUT COMFORT FOOD,” SAYS TIEGHAN. “THIS ISN’T A TIME FOR A FANCY TABLE. WE EAT ALL OF OUR FAVORITE DISHES FAMILY-STYLE.”