



MCC

holiday
RECIPE BOOK

2021

Christmas 2021 will be celebrated together as a church family this year! We will be sharing some of the delicious baked goods included in this cookbook on Sunday, December 19, 2021. We had two additions to the cookbook this year. Bristolone, which sounds delicious and I will be making, and Downeast Maine pumpkin bread which I was asked to include.

We hope you enjoy making these, or getting someone else to make them for you if need be. They all sound delicious!

There are some easy crafts for kids scattered within the book for them to enjoy as well.

May God shine the light of his love on you and your families, gracing all with Health, Peace and Love this holiday season and forever.

In grateful service,
The Fellowship Board





ARTICHOKE SQUARES

Christmas 2020 (from Heather Hennings's family Christmas Favorites)

-
- 2 6oz jars marinated artichoke hearts**
 - 1 small onion (finely chopped)**
 - 1 clove garlic (minced)**
 - 4 eggs**
 - ¼ cup dry bread crumbs**
 - ¼ tsp salt (optional)**
 - 1/8 tsp pepper**
 - 1/8 tsp oregano**
 - 1/8 tsp Tabasco sauce**
 - ½ lb cheddar cheese (2 cups and shredded)**
 - 2 tbsp parsley (minced)**
-



Drain the juice from 1 jar of artichoke hearts into frying pan.

Discard juice from the second jar. Chop artichokes; set aside.

Sauté onion and garlic in the artichoke liquid until the onion is transparent.

Beat eggs until frothy; add bread crumbs, salt, pepper, oregano and Tabasco sauce.

Stir in cheese, parsley, chopped artichokes and onion mixture.

Turn into a butter 7 x 11 inch baking pan and bake for 30 minutes at 350 degrees.

Let cool in pan.

Cut into 1 inch squares.

Serve cold or reheat at 325 degrees for 10 minutes.



LET YOUR CREATIVITY FLOW WITH SOME GLUE AND Q-Tips



PEROGI

Christmas 2020

(from Heather Hennings's family Christmas Favorites)

This recipe has been passed down from generation to generation my family. Everything is an approximate measurement.



DOUGH:

3 cups sifted flour

2 whole eggs

1 cup water (use saved potato water from the filling)



POTATO FILLING:

Cook about 4 – 6 potatoes peeled and drained and mash. Add fried buttered onion. Season with salt and pepper. Then add about 1/2 to 3/4 pounds of DRY cottage cheese and mash a bit more. (Dry cottage cheese is made by straining cottage cheese until most of the liquid is out.)



- 1) Knead dough ingredients lightly and cover. Dough needs to set and rest about 10 minutes. (The secret to this dough is not to handle it too much)
- 2) Roll out 1/2 dough and cut with a round cookie cutter.
- 3) Fill immediately with filling and make sure all edges are tightly crimped.
- 4) Cook in boiling salted or oiled water approximately 10-15 minutes or until they float to the top. (Mix with WOODEN SPOON gently to avoid ripping.)
- 5) Remove from boiling water and put in a pan of cold water. Let sit for about 5 minutes and drain.
- 6) To serve, fry in butter and onions. To freeze, dip in melted butter before packaging to avoid them sticking together.



OTHER FILLINGS

Sweet Cheese Filling:

2 egg yolks

1 tbsn butter

1 lb Ricotta cheese

1 tbsn sugar

Pinch of salt

Handful of golden raisens

Cream yolks and butter. Combine with cheese and seasonings. Mix well.



Cabbage and Onion Filling:

Shred cabbage and onions and fry in butter.

Prune Filling:

Use canned polish prune filling.

COUSIN MARY'S WELSH RAREBIT

Christmas 2020

(from (from Heather Hennings's family Christmas Favorites)



1 tbsn butter
1/2 cup milk
1/2 tsp Worcestershire sauce
1/2 tsp dry mustard
1/2 lb cheese cut in small pieces
1 tbsn flour
1/2 tsp salt



Melt butter, add flour and milk to make cream sauce.

While stirring, add cheese.



Add all other ingredients. (The dry mustard may need a little water to help Smooth it out)

Cook until cheese is melted, mix well.

Pour over hot toast.

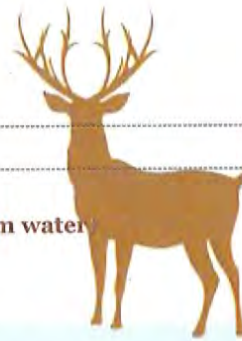




Tyrone's Herbed Stuffing

Christmas 2020

(from Jen & Larry Wissink)



Veggie-friendly stuffing... in the crock pot!

- 2 c. herbed bread crumbs or stuffing mix
 - $\frac{3}{4}$ vegetable stock (or 1 bouillon cube dissolved in $\frac{3}{4}$ c. warm water)
 - 4 vegan sausage links, sliced
 - 3 stalks celery, thinly sliced
 - $\frac{1}{2}$ c. non-dairy margarine or olive oil
 - $\frac{1}{2}$ c. diced yellow onions
 - $\frac{1}{2}$ c. coarsely chopped walnuts
 - $\frac{1}{2}$ c. raisins
-

Rub the sides and bottom of a slow cooker with a little margarine or olive oil to prevent sticking.

Combine all the ingredients in the slow cooker, and cook on low for 6-8 hours.





CRANBERRY MOLD

Christmas 2020
(from Michelle Cardentey)

- 2 16oz cans whole cranberry sauce
- 2 cups boiling water
- 2 3oz packages strawberry jello (we use 1 cranberry/1 raspberry)
- 2 tbsn lemon juice (fresh is best)
- ½ tsp salt
- 1 cup mayonnaise
- 2 cups apples or oranges (we use 1 of each)
- 2 cups chopped walnuts



Melt cranberry sauce over medium heat.
Drain, reserving liquid and berries.
Mix together cranberry liquid, boiling water and jello, stir
Until jello is dissolved. Add lemon juice and salt.
Chill until mixture mounds slightly on spoon.
Add mayonnaise and beat until smooth.
Fold in cranberries, apples /or oranges and nuts.
Pour into a 2 qt mold, chill overnight.
Makes 10-12 servings.

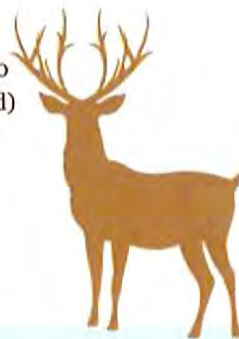
Tip: To get jello mold to release easily, turn mold over and run hot
over it for a few seconds. If you do not have a top on the mold be sure
to have a plate underneath when you do this.

My mom found this recipe and has made it every
Thanksgiving for as long as I can remember. The
whole family loves it!





Christmas 2020
(from Kate Parker-Burgard)



Pecan Sweet Potatoes

Grease 11x13 pan and preheat oven to 350 degrees

8 medium-sized sweet potatoes, peeled, cubed, and boiled

When the potatoes are still hot, mash them with $\frac{1}{2}$ **cup sugar** and $\frac{1}{2}$ **melted butter**

Add **3 eggs**, $\frac{1}{2}$ **cup milk**, and **1 $\frac{1}{2}$ tsp vanilla**. Spread in prepared pan.

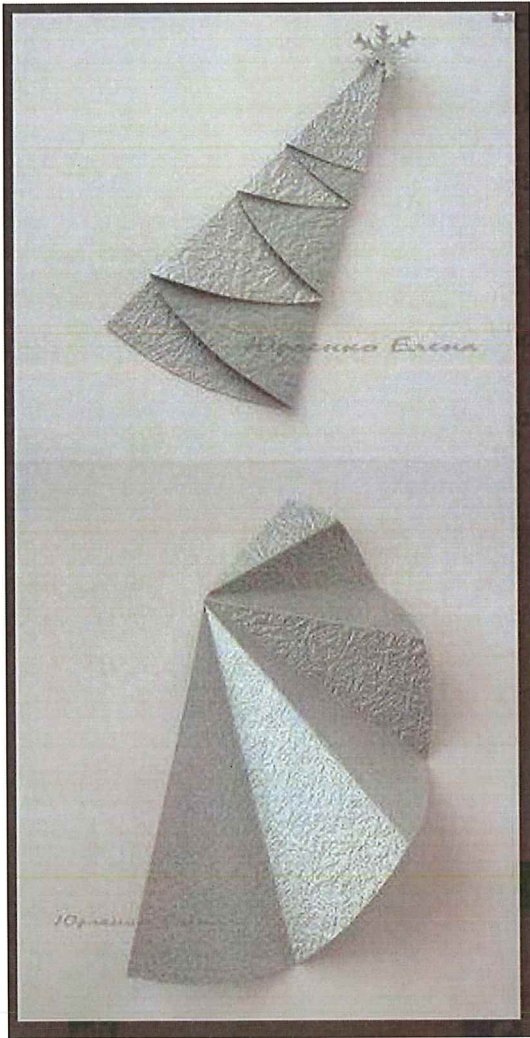
Topping: In a food processor mix **together 1 cup of brown sugar, 1 cup of flour, and $\frac{1}{2}$ cup butter** until the butter is fully integrated.

Add in $\frac{3}{4}$ **cup of pecan pieces** and pulse briefly to mix them in.

Spread on top of the sweet potatoes.

Bake for 40-45 minutes until heated throughout and the topping is slightly browned.







Sour Cream Coffee Cake

Christmas 2020
(from Jessica Pfalzgraf)

350° preheated oven

Topping: ½ cup sugar

2 tsp cinnamon

Mix and set aside for sprinkling

Batter: 4 cups sifted flour

2 tsp baking powder

2 tsp baking soda

Mix together and set aside



Cream together **2 sticks margarine** and **2 cups of sugar**

Add in **four eggs** one at a time, mixing well after each addition

Add in **1 pint of sour cream** and **2 tsp of vanilla** and mix well

Slowly add in flour mixture and beat until combined (it is a very thick batter)

Spread half of batter in two **greased** loaf pans. Sprinkle half of the topping

mix. Add remaining batter to loaf pans and top with remaining topping.

Bake for about 1 hour at 350°

Cool in pans before removing. Enjoy!

Christmas 2020 (From Recipe Author)

The recipe I am attaching has a very warm memory to it from childhood. As a pre-teen and through high school a neighbor of ours used to send this coffee cake over every Christmas. It was the first time I remember receiving homemade goodies from someone other than my grandmother. It was so delicious it never made it to Christmas morning!!

I started this tradition once I got into my own home and have continued sharing this coffee cake every Christmas with my friends and neighbors. I also bring one to any new neighbors who move into our neighborhood as a welcome with my phone number in case they have any question. Needless to say, I am quite busy every Christmas making about 20 and sometimes more!!!





TEXAS SHEET CAKE

Christmas 2020 (from Juliana Lavitola 7/11/09)

Preheat oven 400
2nd shelf for 15-18 minutes (do not burn, watch)

1 cup water
2 sticks butter
4 T cocoa

Use pot on stove with **low** heat under pot
Stir & bring to a boil



Take off burner & add:

2 cups granulated sugar
2 cups flour
1/2 t. salt
1 t. baking soda
2 eggs
1/2 sour cream

Beat all 9 ingredients in the pot, then
pour into a buttered 17 1/2 x 11 1/2 x 1/2"
pan.

ICING** use same cleaned pot on the top of the stove while cake is baking
Pour on HOT cake!

5 - 6 T. milk (use 6 if adding chopped
walnuts to icing)
1 stick butter
4 T. cocoa

Stir & bring to a simmer

Take off burner & add & beat all in pot:

1 box powdered sugar
1 t. vanilla

Pour icing on the hot cake!

Sprinkle with chopped walnuts if desired.





Cream Cheese Coffee Cake

Christmas 2020 (from Joanne Malia)

Pastry:

- 1 package dry yeast
- ¼ cup warm water
- 1 tsp sugar
- 1 egg, slightly beaten
- 2 cups flour
- ¾ cup butter, margarine or light margarine
- ¼ tsp salt



Filling:

- 2 8-oz packages of cream cheese or light cream cheese
- 2 tbsp lemon juice
- 2 cups sugar
- 1 to 1 ½ tsp almond extract
- Shaved almonds
- Powdered sugar

Dissolve yeast in warm water with the sugar and allow to sit for 10 min to proof. Beat eggs

Slightly and add to yeast. Cut butter into flour and salt as if making a pie crust. Add yeast mixture to flour and butter mixture and mix until flour is all mixed in.

Prepare filling: mix cream cheese, sugar, lemon juice and almond extract until smooth. The amount of almond extract and lemon juice can be varied to taste.

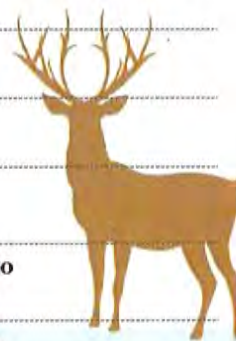
Roll dough into roughly an 8" x 10" rectangle. Distribute filling into the middle of the rectangle making sure to leave 1 ½" on both ends and sufficient dough on the sides to be able to fold over the filling. Fold dough over the filling, invert so that the seam is down, sprinkle top with shaved almonds and bake at 375 for 25 minutes. Dust the top with powdered sugar after baking.

Serves 10-12.





1/2 cup butter	In medium saucepan on medium heat, melt butter.
16 oz (1 pkg) brown sugar	Stir in brown sugar and milk.
1/2 cup milk	Bring to a boil and simmer 2 minutes, stirring frequently.
3/4 cup peanut butter	Remove from heat, blend in peanut butter and vanilla.
1 tsp vanilla extract	In large mixing bowl pour over confectioner's sugar.
3 1/2 cups confectioner's sugar	Beat until smooth, then pour into an 8x8 inch dish.
	Chill until firm, cut into squares.



Peanut Butter Fudge

Christmas 2020
From Susan Walker

Cinnamon Coffee Cake

Quick, easy, festive any time.

Christmas 2020 (from Dave Walker)

Heat oven to 375°, grease 8x8 baking pan/dish with butter or cooking spray.

Mix 1 3/4 c all-purpose flour*, 1 c sugar, 1/4 t salt, 2t baking powder, pinch of nutmeg (optional)

Cut in 1/4 c butter, cubed. Beat in 1 lg egg, 1/4 c sour cream, 3/4 c milk, 1 t vanilla; turn into pan.

Mix 2T ground cinnamon, 1/4 c light brown sugar, 1/4 c chopped walnuts or pecans (optional),

Spread topping over batter. Bake 25-30 minutes, then cool ~ 15 minutes.

Whisk together 6T confectioner's sugar + 1T water or lemon juice** to make a runny glaze,

Drizzle glaze over cake, give it a couple minutes to set then cut into squares for serving.

*I use 1 1/4 c gluten free flour mix + 1/2 c corn meal for texture.

**Or triple sec. Optional lemon zest adds zing.



Rice Pudding

8 cups whole milk	4 eggs, <i>separated</i> (chill the whites for later)
1 cup rice (uncooked)	4 tablespoons butter
1 cup sugar	2 teaspoons vanilla
½ tsp salt	Cinnamon for serving

Beat egg yolks into cold milk, stir in sugar until dissolved then stir in rice. Heat in large pan and simmer on low for ~ 1 hour, *stirring frequently*. When rice is cooked and milk absorbed (add more if needed), remove from heat and let stand ~ 5 minutes. *Meanwhile*, Beat egg whites to soft peaks. Stir butter and vanilla into rice, then egg whites. Serve warm or chilled with cinnamon or cinnamon sugar.

Christmas 2020 (from Susan Walker)



Flourless Chocolate Cake

10 T butter + 1T for pan	1 T coffee extract <i>or Kahlua</i>
¼ c sugar + ¼ c for pan	4 large eggs, <i>separated</i>
8 oz semisweet chocolate chopped	1 tsp vanilla extract
4 oz bittersweet* chocolate chopped	Powdered sugar (for serving)

Heat oven to 425°. Butter a 9"-10" springform pan, dust with ¼ cup sugar and tap out excess. In pan or microwave, melt 10 T butter then add and melt chocolate, stir until melted and blended then stir in vanilla and coffee flavor. With electric mixer, beat eggs yolks until smooth & thick then beat in butter & chocolate mixture. In separate bowl beat egg whites until foamy, then beat in remaining ¼ c sugar 1T at a time then continue beating until soft peaks form. Whisk 1/3 of whites into chocolate then continue folding in remaining whites. Pour batter into prepared pan, bake until a top crust forms but center is still moist and jiggles when shaken (~15-20 min in 9" pan, 5 min less in 10" pan). Cool to room temp then refrigerate. To serve, run a knife around the edge then remove form. Dust with powdered sugar for festive presentation.

*Or more semisweet.

Christmas 2020 (from Susan Walker)



DOWNEAST MAINE PUMPKIN BREAD

From Michelle Cardentey (Food.com)



READY IN: 1hr 5mins

SERVES: 18

YIELD: 3 7 X 3-In loaf pans

UNITS: US



- 1 (15 ounce) can pumpkin puree
- 4 eggs
- 1 cup vegetable oil
- $\frac{2}{3}$ cup water
- 3 cups white sugar
- $3\frac{1}{2}$ cups all-purpose flour
- 2 teaspoons baking soda
- $1\frac{1}{2}$ teaspoons salt
- 1 teaspoon ground cinnamon
- 1 teaspoon ground nutmeg
- $\frac{1}{2}$ teaspoon ground cloves
- $\frac{1}{4}$ teaspoon ground ginger

DIRECTIONS

Preheat oven to 350 degrees F.

Grease and flour three 7x3 inch loaf pans.

In a large bowl, mix together pumpkin puree, eggs, oil, water and sugar until well blended.

In a separate bowl, whisk together the flour, baking soda, salt, cinnamon, nutmeg, cloves and ginger.

Stir the dry ingredients into the pumpkin mixture until just blended.

Pour into the prepared pans.

Bake for about 50 minutes in the preheated oven.

Loaves are done when toothpick inserted in center comes out clean.



10 of 35

Cinnamon Stick Christmas Tree

This is a craft that looks *and* smells great! Kids might need help using a hot glue gun to stick the button on top, but they can certainly handle tying the green ribbons on the cinnamon stick.

[Get the tutorial at See Vanessa Craft »](#)





CREAM PUFF CHRISTMAS TREES

Christmas 2020 (from Heather Hennings's family Christmas Favorites)

1 stick (1/2 cup) butter	3 pt peppermint-stick ice cream
1 1/2 cups water	1 1/2 cups bottled good-quality hot fudge sauce
1 1/2 cups flour	4 peppermint candy canes, finely crushed

- 1) Position racks to divide oven in thirds. Heat to 400 degrees. Lightly grease 2 large cookie sheets.
- 2) Bring butter and water to boil in a heavy 3-qt saucepan. Boil until butter melts. Over low heat, add flour all at once. Stir vigorously with a wooden spoon until mixture forms a ball and leaves sides of pan. Remove from heat; let stand 2 minutes.
- 3) With mixer on medium speed, beat in eggs 1 at a time, beating until dough is smooth and no longer looks slippery.
- 4) Drop round teaspoon dough 3/4 inch apart onto prepared cookie sheets. (You'll need 108 for 12 servings. This recipe lets you make a few extra)
- 5) Bake 1 cookie sheet on each oven rack, switching position of sheets halfway through baking 20 to 25 minutes until puffs are puffed, golden and firm. Remove to a wire rack to cool completely.
- 6) Chill a cookie sheet in freezer about 10 minutes. Meanwhile cut puffs in half horizontally. Working quickly, fill bottoms with ice cream, then replace tops. Place on chilled cookie sheet, cover with plastic wrap and freeze until firm, or transfer frozen puffs to an airtight container and freeze up to 1 week.
- 7) To serve: Heat fudge sauce as directed on jar. On each dessert plate arrange 5 cream puffs in a tight circle, topped by 3 and then 1 puff. Drizzle with fudge sauce and sprinkle with crushed candy canes.

Tip: Crush candy canes in a food processor or put them in a sturdy plastic food bag and tap firmly with a heavy skillet.





A family recipe (from Maria Barresi)

Christmas 2020

¾ cup sugar

¼ cup butter (one stick)

¼ cup margarine (one stick)

2 eggs/ one teaspoon vanilla AND one beaten egg to use as an egg wash

4 cups flour –I start with 3 ½ cups- add more only if needed to make a pliable dough

2 teaspoons baking powder

¼ cup orange juice



Cream butter, margarine and sugar until creamy. Add 2 eggs, vanilla, and orange juice. Then add flour & baking

Powder a little at a time until the dough is a good consistency for rolling. Roll a small amount into a ball then

Roll the ball between your palms until a small rope about 5 or 6 inches long is formed. Hold the dough from the middle of the rope, then twist each piece over the other. (see picture) Then place on parchment lined baking

Sheet about 2 inches apart. Brush with beaten egg. Preheat oven to 375 bake between 15-20 minutes- but check at 13 minutes. The bottom of cookie is golden brown or a little darker. Let cookies rest for a minute before transferring to cooling rack. Cookies must completely cool before storing them in a cookie tin. Enjoy the cookie with afternoon coffee or tea for a nice treat!

**Koulourakia
(Greek twisted
butter cookie) This
recipe is dedicated
to Eleanor as she
enjoyed these
cookies.**





GERMAN CHRISTMAS COOKIES

Christmas 2020 (Michelle Cardentey from Taste of Home 2016)

2 cups all-purpose flour
1 cup granulated sugar
1 tsp ground cinnamon
½ tsp baking soda
½ tsp ground cloves
¼ tsp ground nutmeg
¼ tsp ground allspice
2 large eggs, room temperature
½ cup butter, melted
½ tsp grated lemon peel
½ tsp anise extract
1 ½ cups chopped almonds
½ cup chopped candied citron
Confectioners' sugar



Preheat oven to 350. Combine first seven ingredients. In another bowl, combine eggs, butter, lemon peel and extract. Stir into dry ingredients just until moistened. Fold in almonds and citron.

Shape into ½ inch balls and place 1 inch apart on greased baking sheets. Bake until set, 8-10 minutes. Roll warm cookies in confections' sugar; cool on wire racks. Store in airtight container.

Prep: 30 minutes Bake: 8 min/batch Yield: 12 dozen

This cookie is very similar to pfeffernuesse. Pfeffernuesse was a Holiday staple at our house, however they were store bought and became hard to find so I started making these. My brother loves Pfeffernuesse and he loves these.





CINNAMON SUGAR ROLL-UPS

Christmas 2020 (from Joyce Rousseau)

Combine

8oz (1 cup) cottage Cheese – small curd

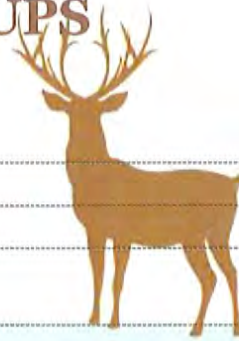
1 c softened butter

2 c flour

Melt $\frac{1}{4}$ c butter

Mix $\frac{3}{4}$ c brown sugar and 1 tsp cinnamon

Beat 1 egg to brush tops



Divide dough into 1/3rds

Roll thin on a floured surface in the shape of a circle. Spread with melted butter and 1/3 of the cinnamon mixture.

Cut into 16 pieces from outer edge. Roll each wedge to the center and place on a greased baking sheet.

Brush with beaten egg.

Bake at 350 till brown.

(I use parchment paper which makes clean-up easy!)

Mom got this recipe someplace and I use it every Christmas. It's easy to make once you're used to it and they all fit on one of my big baking sheets at once.

ENJOY!





Bristalone (By Aunt Mary – Michele Molloy's Aunt)

Christmas 2021

My Aunt Mary was the kindest and most generous person in the world. She made every day and every holiday the most special.

¾ cup of Crisco

1 cup of Sugar

2 Eggs

3 cups of Flour

3 Tbs Baking Powder

¼ Tsp Salt

¾ Cup of Milk

1 Small bottle of Anise extract or 2 Tbs Vanilla extract

GLAZE:

Confectioners' Sugar & water

Multi-colored sprinkles



Cream Crisco and sugar together. Add 2 eggs, sifted flour, baking powder, salt together and add alternating with milk and extract.

Grease and flour a pizza pan. Spoon batter on and form into a ring. Hopefully the center will not close.

Bake at 350 for 30-45 minutes.

While still warm in pan, make glaze of confectioners' sugar and water. Brush top sections at a time with glaze and sprinkle multi-colored sprinkles on after each section is glazed.





ITALIAN SPRINKLE COOKIES

Christmas 2020 (Michelle Cardentey from Taste of Home 2001)

6 eggs
5 cups all-purpose flour
2 cups confectioner's sugar
2 tbsp plus 1 ½ tsp baking powder
1 cup vegetable oil
1 tbsp almond extract
1 ½ tsp lemon extract

GLAZE:

½ cups warm milk
1 tsp almond extract
1 tsp vanilla extract
3 ¾ cups confectioner's sugar
Colored sprinkles (jimmies)



In a mixing bowl, beat eggs until light and foamy, about 5 minutes. Set aside. In another mixing bowl, combine flour, sugar and baking powder; stir in oil and extracts. Gradually add eggs (dough will be stiff) Roll dough into 1 inch balls. Place on ungreased baking sheets. Bake at 350 for 12 minutes or until edges begin to brown. For glaze, combine milk and extracts in a large bowl. Add sugar; whisk until the glaze is smooth. As soon as cookies are removed from the oven, quickly immerse two or three at a time into the glaze. Remove with a slotted spoon or fingers. Place cookies on wire racks to drain. Quickly top with sprinkles. Let dry 24 hours before storing in airtight containers. Yield: about 7 dozen.

I make these every year. I searched for years for an Anisette cookie that tasted like my Grandmother's. This recipe came the closest. Everyone loves them. If you want you can substitute the almond extract with anise extract. Also you can make the glaze a little thicker and drizzle on top of the cookie instead of immersing into the glaze.



Candy Cane Fudge Cookies

Christmas 2020
(from Jen & Larry Wissink)

- ½ c. refined coconut oil (room temperature)
 - 1 ¼ c. sugar
 - ½ c. unsweetened applesauce (room temperature)
 - ¼ c. unsweetened almond or non-dairy milk (room temperature)
 - 2 tsp vanilla extract
 - 2 c. all-purpose flour
 - 2/3 c. unsweetened cocoa powder (sifted if clumpy)
 - 1 tsp baking soda
 - ½ tsp salt
 - Two 3-oz chocolate peppermint bars, chopped up
 - 4 crushed candy canes
-

Preheat the oven to 350. Lightly grease rimmed baking sheets. In a large bowl, cream together the oil and sugar until light and fluffy. Add the applesauce and milk and mix gently; it might make the oil clump and firm up a bit, but that's OK. Mix in the vanilla. Add 1 cup of the flour, along with the cocoa powder, baking soda, and salt and mix well. Mix in the peppermint chocolate chunks and then add the remaining 1 cup flour and mix until it firms up. You might need to use your hands to get it fully incorporated. Place twelve 1 ½ tbsp scoops of dough on each baking sheet, a few inches apart. Flatten slightly with your hand. Place a pinch of crushed candy cane in the center of each and press gently into the surface. Bake for 10 minutes. Remove from the oven and let cool for 5 minutes, then transfer to a cooling rack to cool completely.





Nurse Mike's Ginger Cookies

In a bowl, mix together:

1 cup of shortening
1/2 cup molasses
2 eggs
2 cups of sugar
2 tsp cinnamon
2 tsp ground ginger
2 tsp allspice
4 tsp baking soda

Add in 4 cups of flour.

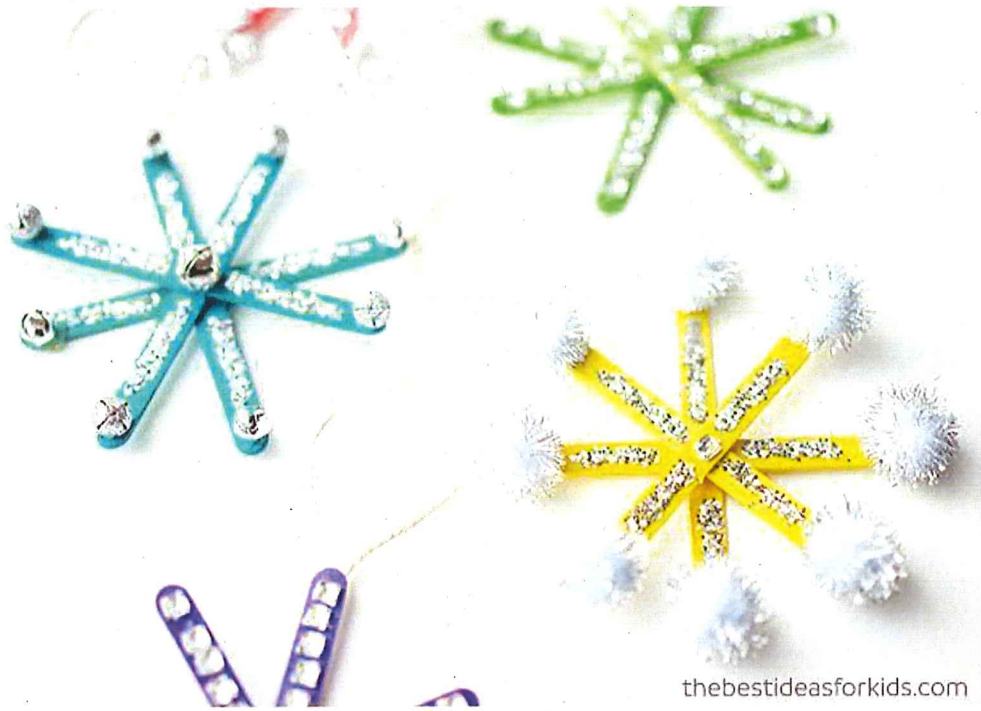
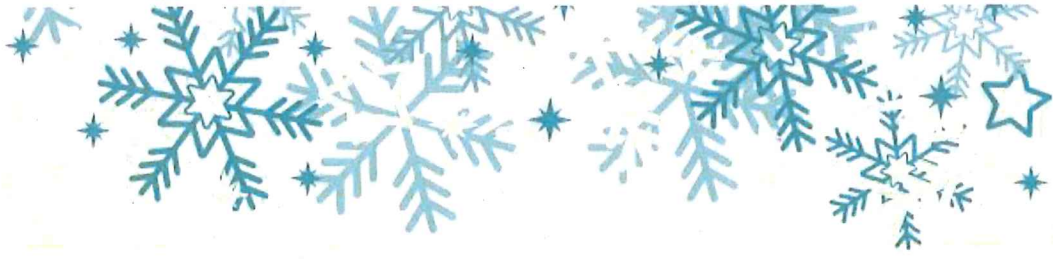
Refrigerate them for at least 15 minutes and then roll into balls.

Roll those dough balls into granulated sugar.

Bake at 350 on lightly greased baking sheets for 12-15 minutes.

Christmas 2020 (from Kate Parker-Burgard)







GLUTEN FREE PEANUT BUTTER KISS COOKIES

Christmas 2020 (Michelle Cardentey – modified Eagle brand recipe)

1 can of condensed milk
¾ cup GF peanut butter
2 cups of GF Bisquick
1 tsp vanilla extract
Hershey Kisses
Sugar to roll cookies in



Heat oven to 375

Beat condensed milk and peanut butter until smooth and creamy.
Add bisquick and vanilla.

Form into 1" balls and roll in sugar. (can make larger if you wish)

Bake 6-8 minutes (lightly browned on bottom)

Immediately after removing from oven, place a kiss in each cookie.
Let cool overnight

This was a favorite of my children's. I could never make enough for them and their friends. I always made a triple batch and there was 1 year I had to do that 3 times because they magically kept disappearing.

My daughter in law has celiac and my daughter is extremely allergic to Gluten. You do not have to use GF Bisquick, but I found after modifying the recipe for them is that they stay softer longer.



Our Favorite Chocolate Chip Cookies

Christmas 2020

(from Jen & Larry Wissink)

They're even vegan!



1 c. margarine (at room temperature)

1 ¼ c. sugar

1 tbsp molasses

2 tsp. vanilla extract

2 ½ c. all-purpose flour

1 tsp. baking soda

1 tsp. salt

1 ½ c. semisweet chocolate chips



Preheat oven to 350.

Cream together the margarine and sugar until fluffy. Add the molasses and vanilla. Add the flour, baking soda, and salt, and mix well. Fold in the chocolate chips.

Drop by teaspoonful's spaced a little over 2" apart onto un-greased cookie sheets.

Bake for 8-10 minutes, until ever so slightly browned.

Let cool on the baking sheets for 5 minutes, then transfer to a cooling rack.



ITALIAN BUTTER COOKIES

Christmas 2020 (Jeanette Cardentey from Cooks.com)

2 1/2 cups flour
3/4 cup sugar
1/2 tsp cream of tartar
1/2 tsp baking soda
2 sticks butter, room temperature
1 egg, slightly beaten

ICING:

1 1/2 cups confectioner's sugar
1/4 tsp Vanilla
Warm water
Jimmies

Mix all ingredients together well. Roll into little balls. Flatten slightly on an ungreased Cookie sheets. Bake 10 minutes at 375. Bottom will be light brown. Remove to brown paper Or waxed paper.

Mix confectioner's sugar, vanilla and small amounts of water until smooth.
Dip cookie tops in icing and sprinkle with jimmies.

When in college we had a holiday party in my Italian class. We were asked to bring Italian goodies. Since I love to bake I looked up a recipe and made these. There Was an older gentleman in the class who insisted that I had purchased them at a Bakery. I have been making them since every year since 2001. Enjoy





- 3 ½ cups thin chow mein noodles
- ½ cup unsalted cashews, chopped fine
- 1 bag butterscotch chips

In a glass bowl, microwave the butterscotch on high for 30 second intervals until melted.

Combine noodles and cashews in large mixing bowl, drizzle butterscotch, mix

Drop by tablespoon onto parchment paper, chill for 1 hour



Butterscotch Haystacks

Christmas 2020
(from Rev. Jennifer Gingras)

My mother-in-law, Rita Sirois, made these as part of a cookie bag gift every year. Her family liked to tease her by calling it “Petrified Cat Puke”, but this is the cookie that would be gone first. Just three ingredients and very easy to make.

But there’s a reason WHY these are important for me to make this year. In 2018, Rita got sick with cancer and was unable to celebrate Christmas with her family. We were devastated when she passed away the following January. Zachary was unable to come home from Korea for the funeral, because in the Army, they may only take bereavement leave for a spouse, child, parent or sibling – not a grandparent. This year, he is unable to take leave because of the coronavirus, it will have been 18 months when we can see him again this June. So I’m sending a care package containing “Grandma’s favorites” to let him know how much he is loved and that his grandmother is still with us in the traditions we continue. I can’t wait to hear about what it’s like for him to share his “Petrified Cat Puke” with his buddies stationed far from home for the holidays. Merry Christmas!



REESE CUP CANDY

Candy by Juliana S. Lavitola Dec 9, 2004

- 1 box confectioners' sugar
- 2 sticks soft butter
- 1 12oz jar or 1 1/2 cup peanut butter
- 1 39-cent Hershey Bar (???? Who knows how much that is now??)
- 3/4 bar paraffin wax

Mix sugar, butter and peanut butter with electric mixer. Roll mixture into balls on waxed paper. Melt Hershey bar and paraffin in top of double boiler. Dip candy balls in chocolate; lift out with fork. Place candy on waxed paper



WHISKEY BALLS

- 2 1/2 cups vanilla wafers, crushed (1 lg. Box)
- 1 cup pecans, ground
- 2 level tablespoons cocoa
- 1/2 cup rum
- 3 tablespoons bourbon or brandy
- 3 tablespoons corn syrup
- 1 cup powdered sugar

After crushing vanilla wafers, add nuts and cocoa and mix well. Then, add rum and brandy or bourbon and slowly add corn syrup; mix thoroughly. Roll into small balls. Roll balls in powdered sugar and store carefully. They improve with age!



PEANUT BUTTER BALLS with COCONUT

Melt 2 stick margarine (that is butter)

Add:

- 1 1/2 cup g. cracker crumbs
- 1/2 cup chopped nuts
- 1 cup fine coconut
- 1 box powdered sugar
- 1 tablespoon vanilla



PEANUT BUTTER BALLS

Candy by Jennifer McCoy Dec 11,2004

1 box confectioners' sugar

1 stick soft butter

2 cups creamy peanut butter

1 lb Nestle's milk chocolate confectionary coating
chocolate melting chips

3 cups Rice Krispies cereal (can use less if desired)

Mix sugar, butter and peanut butter with hands or electric mixer. (I refrigerate mixture for a bit to harden—easier for the next rolling step.) Roll mixture into balls on waxed paper. Melt Nestle's baking chips in microwave on medium for 2 minutes; stir; heat again for another 2 minutes on medium; stir. Dip peanut butter balls in chocolate; cover well with chocolate; lift out with fork. Place candy on waxed paper and place in the refrigerator for 5-10 minutes. Store in a tightly sealed container at room temperature. Makes approx. 7 to 8 dozen.



Peppermint Bark

1 bag peppermint crunch candies (tiny bite sized pieces)

2 lb 8 oz (40 oz) Nestle white caps confectionary coating
chocolates

Melt Nestle's w.c. confectionary chips in microwave on medium for 2 minutes; stir; heat again for another 2 minutes on medium; stir (continue until melted).

Once melted, add peppermint pieces and stir thoroughly.

Quickly place on a large sheet of wax paper and spread out evenly.

Let cool.

Break into pieces once cooled.



Turtles

Candy by Jennifer McCoy Dec 11,2004

1 lb Nestle's milk chocolate confectionary coating chocolate melting chips

One bag (50 pieces) Kraft soft caramels.

Pecans or cashews

Large baking cups (cupcake paper cups will work)

¼ cup water

Flatten cupcake paper cups and arrange in a 9 x 13 baking dish.

Melt Nestle's w.c. confectionary chips in microwave on medium for 2 minutes; stir; heat again for another 2 minutes on medium; stir (continue until melted).

In a separate microwave safe container, add ¼ water to 50 caramels, and melt on high in microwave for 2 minutes; remove; stir.

Pour a small amount of chocolate into paper cups and spread evenly.

Place broken nut pieces (or whole) on top of chocolate.

Cover nuts with a small amount of caramel.

Cover caramel with another thin layer of melted chocolate.

Place baking dish in refrigerator for 5-10 minutes or until chocolate has hardened.



Christmas Ribbon Trees



For each ribbon tree ornament, you will need:

16" silk embroidery ribbon (available at Joyous Home)

Size 8 embroidery needle, or a needle-thin enough to fit through a seed bead, or other petite

19" of 3/4" wide crafting ribbon

11 pearly beads

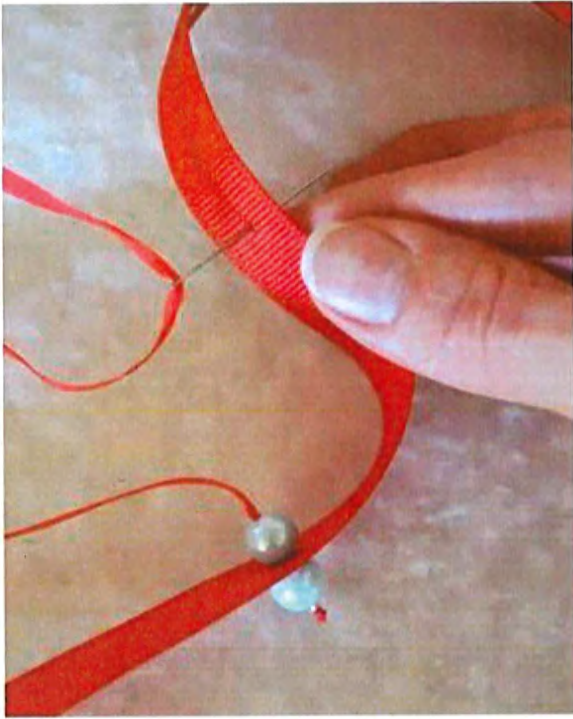
2 seed beads or another very petite bead (found in the embroidery section of the craft store)

On one side of the 19" piece of ribbon (the wrong side of the ribbon if not double-sided) Make a single dot in the center of the ribbon 3" from the end. Make another dot 2 3/4" away from this dot. Continue, spacing each dot after at these points (specified below), stopping at 1".

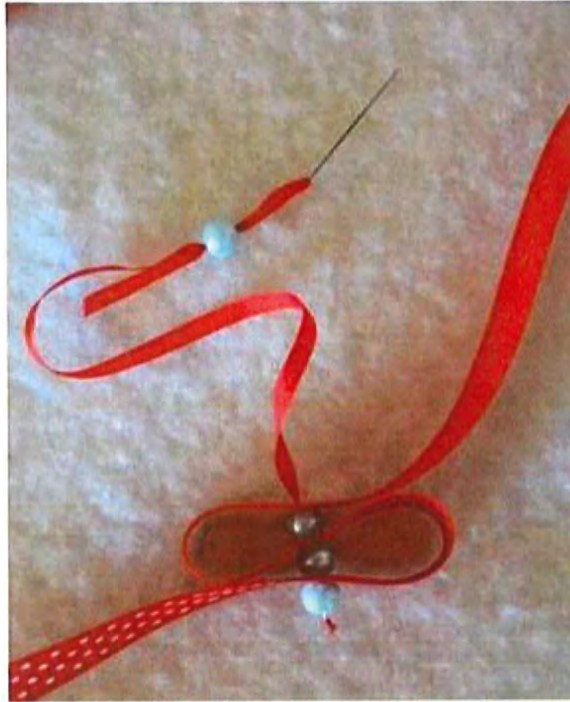
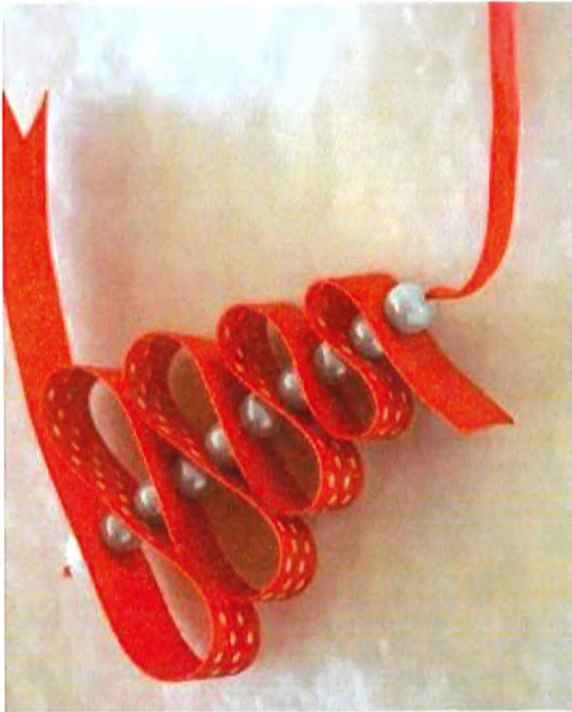
2 1/2", 2 1/4", 2", 1 3/4", 1 1/2", 1 1/4", 1"

1. Thread the embroidery needle with the silk ribbon and knot the end with a single tight knot. Slide one seed bead over the needle and pull to the end of the ribbon so that sits on the knot.

2. Start with one pearly bead. Slide down to meet the other seed bead. With the wrong side of the ribbon facing you, bring the needle up through the first marked dot, from the right side of the ribbon, pull through.



3. Add another pearly bead. Insert the needle through the next dot as shown, pull through and then add another bead...
4. Continue the pattern until you finish with the last dot; top with one last pearly bead and the last seed bead on top of th



5. To make the ribbon loop and finish off - run the needle through the ribbon at the top of the bead as shown. Pull through until loop forms, stop when it's the right size.

Run the needle back through from the opposite side; pull through, but stop right before the loop closes, and pass the needle through the loop, then pull until tight and snug. This will complete a knot. Clip the ribbon.





6. Trim the ribbon on the top and bottom of the tree, and finish off with a triangular cut into the ribbon end. Finished!





Have fun making traditions!