

TREATS & SWEETS

RECIPES
from the

heart

DECEMBER 2020



Table of Contents

Candy Cane Cookies.....	2
Caramel Apple Cheesecake Crumble Bars	3
Carmelitas	5
Chantal's New York Cheesecake.....	5
Chocolate Oatmeal Coconut No-Bake Cookies	6
Cinnamon Apples.....	7
Creamy Squares.....	8
Easy Peanut Butter Pie	8
Four Layer Pumpkin Cake.....	9
Gâteau Breton (Brittany Butter Cake)	10
Gruyere, Cranberry and Sage Buttermilk Biscuits.....	10
Gypsy Pudding	11
Libby's Pumpkin Roll	12
Magic Cookie Bars.....	13
Marinated Mushrooms	14
Momma's Jalapeno Corn Bread	15
No-Bake Snow Balls	15
Overnight French Toast	16
Pecan Crescents.....	17
Peanut Blossoms	18
Peanut Butter and Chocolate Fudge.....	19
Poppy Seed Cookies	19
Pumpkin Butterscotch Muffins	20
Pumpkin Spice Cake & Cream Cheese Frosting	21
Raspberry Bow Tie Cookies.....	22
Spicy English Gingersnaps.....	23
Sugar Cookies	24
Yummy Cream Cheese Balls	25

Candy Cane Cookies

Ingredients:

½ cup butter
½ cup shortening
1 cup powdered sugar
1 egg
1 teaspoon vanilla
¾ teaspoon peppermint extract
2 ½ cup flour
½ teaspoon salt
½ teaspoon red food coloring

Topping

½ cup finely crushed peppermint candy
¼ cup sugar
1 egg white

Directions:

1. In large bowl with electric mixer at medium speed, cream butter, shortening, sugar and egg until light and fluffy.
2. Add extracts.
3. In medium bowl, combine flour and salt. Gradually add to creamed mixture and continue beating just until combined.
4. Divide dough in half. Add food coloring to one half of the dough, mixing well.
5. Wrap each ball of dough in waxed paper and refrigerate at least 1 hour.
6. Preheat oven to 375 degrees.
7. Grease 2 large cookie sheets.
8. Pull off about a teaspoon of each dough (white and pink). On a lightly floured surface, roll each portion into a 5-inch-long rope. Place rope side by side on cookie sheet and carefully twist together, form a candy cane. Repeat.
9. Bake 9-10 minute- till golden at edges.
10. Combined crushed candy and sugar.
11. Right when cookies come out of the over, brush lightly with beaten egg white and sprinkle with candy/sugar mixture. Cool on racks. Makes 3 dozen.



Caramel Apple Cheesecake Crumble Bars

Ingredients:

Crust

1 cup all-purpose flour
1/4 cup light brown sugar, packed
1/2 cup unsalted butter (1 stick), softened

Cheesecake

8 ounces cream cheese, softened (use brick-style, lite okay)
1 large egg
1/2 cup granulated sugar
1 teaspoon vanilla extract

Apples

About 2 cups small dices apples (from about 2 medium apples, peeled and cored; I used 1 Fuji and 1 Gala)
2 tablespoon granulated sugar
1 tablespoon cinnamon
1/4 teaspoon ground nutmeg

Crumble

1/2 cup light brown sugar, packed
1/2 cup all-purpose flour
1/2 cup old-fashioned-whole rolled oats (not quick-cook or instant)
6 tablespoons unsalted butter (3/4 of 1 stick), softened

Caramel

1/2 cup+ (salted) caramel sauce, for drizzling (homemade salted caramel, or store bought; use a thick caramel sauce and not thin, runny ice cream sundae topping)

Ice cream, optional for serving

Directions:

1. Preheat oven to 350F.
2. Line an 8-inch square pan with aluminum foil leaving overhang and spray with cooking spray, or grease and flour the pan; set aside.

Crust

3. In a large bowl, add the flour, brown sugar, and cut in the butter with two forks. Keep working until mixture is combined and pea-sized crumbly bits are present.
4. Turn mixture out into prepared pan, hard packing it with your fingertips in an even, smooth, flat layer to form a crust.
5. Bake for 14-15 minutes, or just until set (set a timer). Remove from oven; set aside. While crust bakes, prepare the remaining layers.

Cheesecake

6. In a large bowl (same one used for crust is okay, just wipe with a paper towel), add all ingredients and beat with a hand mixer (or whisk vigorously by hand) until smooth and combined, about 2 minutes on high power; set aside.

Apples

7. Peel, core, and dice apples and place in a medium bowl.
8. Sprinkle with sugar, cinnamon, nutmeg, and toss well to combine; set aside.

Crumble

9. In a medium bowl, add the flour, brown sugar, oats, and cut in the butter with two forks.
10. Keep working until mixture is combined and pea-sized crumbly bits are present. If necessary, add an extra tablespoon or two of flour or oats for preferred consistency if mixture is loose.

Assemble the Bars

11. After removing pan with the crust layer from the oven, pour cheesecake mixture over the crust, smoothing the top lightly with a spatula.
12. Lightly and evenly sprinkle the apples.
13. Evenly sprinkle with the crumble mixture. It looks like a lot, but it sinks some while baking.
14. Bake for 45 to 50 minutes (I baked 48 minutes), or until crumble topping is just set and very lightly golden browned. Place pan on a wire rack to cool for about 30 minutes.
15. After 30 minutes, evenly drizzle with (salted) caramel sauce.

16. Allow bars to cool, in pan, on wire rack for at least 4 hours, or overnight. Cover with foil if cooling overnight. Don't slice bars too early because you'll have a literal hot mess and bars will likely fall apart. Prior to slicing, lift bars out using foil overhang, slice, and serve.

17. Bars will keep airtight at room temp for up to 1 week, or in the freezer for up to 6 months. Optionally serve with ice cream.

Carmelitas

Ingredients:

2 ½ cups flour
2 teaspoon baking soda
2 cups quick cooking oatmeal
½ teaspoon salt
1 ½ cups brown sugar
1 ½ cups melted butter
Package of caramels
¾ cup cream
2 cups milk chocolate chips

Directions:

1. Mix flour, soda, oatmeal, salt, brown sugar, and butter.
2. Press 2/3 of mixture into a 10 x 15" jelly roll pan.
3. Bake at 350 for 10 minutes. Remove from oven.
4. Meanwhile, melt caramels with cream over low heat. Pour over crust.
5. Sprinkle chips over caramel. Sprinkle remaining crust on top of chips.
6. Bake an additional 15-20 minutes at 350.

Chantal's New York Cheesecake

Ingredients:

2 tablespoons butter, melted
1 ½ cups graham cracker crumbs
4 (8 ounce) bricks of cream cheese

1½ cups white sugar
¾ cup milk
4 eggs
1 cup sour cream
1 tablespoon vanilla extract
¼ cup all-purpose flour

Directions:

1. Preheat oven to 350 degrees F. Grease a 9-inch springform pan and wrap the bottom and sides of pan in foil.
2. In a medium bowl, mix graham cracker crumbs with melted butter. Press onto bottom of springform pan.
3. In a large bowl, mix cream cheese with sugar until smooth. Blend in milk, and then mix in the eggs one at a time, mixing just enough to incorporate.
4. Mix in sour cream, vanilla and flour until smooth.
5. Pour filling into prepared crust.
6. Bake in a water bath in a preheated oven for 1 hour. Turn oven off, and let cake cool in oven with the door closed for 5 to 6 hours; this prevents cracking.
7. Chill in refrigerator until serving.



Chocolate Oatmeal Coconut No-Bake Cookies

From the recipe submitter:

This was a unique recipe that my mom always made during the holidays and she died unexpectedly 3 years ago, so the recipe means a lot and feels very connected with Judi's House's meaningful mission.

Ingredients:

¼ lb. margarine
6 tablespoons cocoa
2 cups sugar
½ cup milk
3 cups oatmeal
1 cup coconut
Pinch of Salt

Directions:

1. Mix oatmeal, coconut, and salt into a large mixing bowl.
2. Use a double boiler and combine the margarine, cocoa, sugar, and milk for 1-2 minutes, until liquid and smooth.
3. Pour chocolate mixture into mixing bowl and stir all ingredients together.
4. Drop onto wax paper and allow to harden.



Cinnamon Apples

Ingredients:

½ cup sugar

½ cup water

½ cup cinnamon candies

5-6 apples – Jonathan Apples are best. Peeled, cored, and sliced.

Directions:

1. Combine sugar, water, and cinnamon candies in a saucepan.
2. Heat to dissolve candies and sugar.
3. Add apples and simmer slowly, covered, for 30 minutes.
4. Uncover and simmer for 1 more hour.

Alternate oven method: Can also be cooked in a casserole dish in the oven; leave lid on for 30 minutes, then remove lid and bake until syrup thickens, about 1 hour.

Syrup will thicken as it cools.

Serve as a cold condiment. This is a great way to use overripe apples.




Creamy Squares

Ingredients:

1 box of yellow cake mix
3 eggs
1 stick butter
1 box of powdered sugar
1 brick (8 oz) cream cheese

Directions:


1. Mix cake mix, 1 egg and butter together with a pastry blender and press into sheet pan.
 2. Beat eggs well; add cream cheese and beat.
 3. Slowly, add sugar and beat.
 4. Pour into pan over bottom crust mixture.
 5. Bake at 350 for 40-45 minutes.
 6. Cut into squares while warm.
- 

Easy Peanut Butter Pie

Ingredients:

3 chocolate pie crusts
12 oz. creamy peanut butter
1 brick (8 oz.) cream cheese
1 cup powdered sugar
1 cup milk
2 (8 oz) Cool Whip tubs

Directions:

1. Combine peanut butter, cream cheese, sugar, and milk.
 2. Fold in Cool Whip.
 3. Spread evenly into each of the three pie crust shells.
 4. Freeze until firm.
- 

Four Layer Pumpkin Cake

Ingredients:

1 package yellow cake mix
1 15 oz can pumpkin, divided
1/2 cup milk
1/3 cup oil
4 large eggs
1 1/2 teaspoon pumpkin pie spice
8 oz cream cheese, softened
1 cup powdered sugar
8 oz whipping cream (whipped)
1/4 cup chopped pecans
1/4 cup caramel topping

Directions:

1. Preheat oven to 350.
2. Grease and flour two 9-inch round cake pans.
3. Combine cake mix, 1 cup pumpkin, milk, oil, eggs and 1 tsp pumpkin pie spice in large bowl, beat on medium until blended. Pour evenly into prepared pans.
4. Bake 28 to 30 min or until wooden toothpick comes out clean.
5. Cool in pans 10 min. Remove from pans to wire racks and cool completely.
6. Beat cream cheese with mixer until creamy.
7. Add sugar, remaining pumpkin and spice and mix well.
8. Fold in whipped cream.
9. Cut each cake layer horizontally in half with serrated knife.
10. Stack one layer on serving plate, spread filling between each layer and top with filling
11. Sprinkle with pecans and drizzle with caramel.

Serve at room temperature and store leftover cake in fridge.



Gâteau Breton (Brittany Butter Cake)

Ingredients:

1 lb. butter

1 1/2 cup sugar

1 whole egg

6 egg yolks

4 1/2 cups flour

1/2 teaspoon flavor of your choice (almond, vanilla, orange, lemon, etc. – I use almond extract)

9" cake pan

Directions:

1. Cream softened butter and sugar together until smooth.
2. Add one whole egg and five egg yolks, flour, and flavor and mix until smooth. You may need to use bread dough hooks or your hands to get it all mixed together – this dough is thick!
3. Use the empty butter wrappers to wipe butter around the bottom and edges of the cake pan.
4. Pack the dough into the pan.
5. Lightly beat one egg yolk and smear it on top of the cake for a glaze. You can use a fork, knife, or your fingers to draw a design in the glaze.
6. Bake in 350-degree oven for 45 minutes to 1 hour.

Best served warm with fruit preserves!



Gruyere, Cranberry and Sage Buttermilk Biscuits

Ingredients:

5 tablespoons cold butter

2 cups all-purpose flour

1 tablespoons baking powder

½ teaspoon baking soda

1 teaspoon salt

1 cup shredded gruyere cheese
4 tablespoons finely chopped fresh sage
½ cup dried cranberries
2 tablespoons vegetable shortening
½ cup + 2 tablespoons cold buttermilk
1 egg + 1 tablespoon water

Directions:

1. Preheat oven to 425°. Line a rimmed baking sheet with parchment paper or a sil-pad.
2. Cut cold butter into small cubes, place back in the fridge until ready to use.
3. In a medium bowl, whisk together flour, baking powder, baking soda and salt until combined. Add in cheese, sage and cranberries. Toss until combined.
4. Add the cubed butter and shortening to the flour mixture. Using your fingers or a fork, quickly cut the butter into the flour until small pieces of both the butter and shortening remain and the mixture looks like coarse crumbs.
5. Add the buttermilk and use a wooden spoon to mix the ingredients together just until combined. (It's ok if the dough is a little scrapy.) Dump the mixture out onto a lightly floured surface and gently knead one or two times until the dough comes together.
5. Flour a rolling pin and roll the dough out until it's about 1-inch thick. Use a 2 ¼ - inch biscuit cutter to form biscuits. Use the scraps to make more biscuits until there is no dough left. Line the biscuits up on prepare pan and place in the freezer for 5 minutes.
6. Mix egg and water together in a small bowl. After the biscuits have chilled, brush with egg mixture.
7. Bake until golden brown and tall, about 12-15 minutes.
8. Serve warm with butter.



Gypsy Pudding

Ingredients:

1 Angel Food Cake (sliced)
¼ c. sherry (or more)
Vanilla Pudding (already made)

Strawberry preserves

1 pt. whipped cream OR Cool Whip (as needed)

Directions:

1. Line 9x14 inch pan with cake.
2. Sprinkle with sherry.
3. Spread preserves over it.
4. Cover with pudding.
5. Repeat layers.
6. Top with Cool Whip.



Libby's Pumpkin Roll

Ingredients:

Cake

1/4 cup powdered sugar (to sprinkle on towel)

3/4 cup all-purpose flour

1/2 teaspoon baking powder

1/2 teaspoon baking soda

1/2 teaspoon ground cinnamon

1/2 teaspoon ground cloves

1/4 teaspoon salt

3 large eggs

1 cup granulated sugar

2/3 cup LIBBY'S 100% Pure Pumpkin

1 cup walnuts (optional), chopped

Filling

8 oz. cream cheese, softened

1 cup powdered sugar, sifted

6 tablespoons butter or margarine, softened

1 teaspoon vanilla extract

1/4 cup powdered sugar (optional)

Directions:

For Cake

1. Preheat oven to 375°F.
2. Grease 15 x 10-inch jelly-roll pan; line with wax paper.
3. Grease and flour paper.
4. Sprinkle a thin, cotton kitchen towel with powdered sugar.
5. Combine flour, baking powder, baking soda, cinnamon, cloves and salt in small bowl.
6. Beat eggs and sugar in large mixer bowl until thick.
7. Beat in pumpkin. Stir in flour mixture.
8. Spread evenly into prepared pan. Sprinkle with nuts.
9. Bake for 13 to 15 minutes or until top of cake springs back when touched.
10. Immediately loosen and turn cake onto prepared towel. Carefully peel off paper. Roll up cake and towel together, starting with narrow end. Cool on wire rack.

For Filling

1. Beat cream cheese, powdered sugar, butter, and vanilla extract in small mixer bowl until smooth.
2. Carefully unroll cake; remove towel.
3. Spread cream cheese mixture over cake.
4. Reroll cake.
5. Wrap in plastic wrap and refrigerate at least one hour.
6. Sprinkle with powdered sugar before serving, if desired.

Makes 10 servings



Magic Cookie Bars

Ingredients:

- 1 ½ cups graham cracker crumbs
- 1 stick of butter
- 1 can (14 oz) sweetened condensed milk

1 cup butterscotch chips
1 cup chocolate chips
1 cup shredded coconut
1 cup roughly chopped nuts, optional. Anything you have on hand will do!

Directions:

1. Preheat oven to 350 degrees.
2. Generously spray a 9 x 13 baking pan, or line with parchment paper.
3. Melt butter in the microwave or small saucepan. Mix in graham cracker crumbs.
4. Press the crumb mixture evenly in the pan.
5. Pour the can of sweetened condensed milk evenly over the crust.
6. Sprinkle the chips, coconut and nuts evening over the condensed milk.
7. Gently press on the top to have ingredients sink into the condensed milk.
8. Bake for 25–30 minutes.
9. Cool completely before cutting into squares or bars.



Marinated Mushrooms

Ingredients:

1/3 cup red wine vinegar
1/3 cup water
1 small onion, thinly sliced in rings
1 teaspoon salt (Kosher salt preferred)
2 teaspoons snipped parsley
1 teaspoon prepared mustard
1 tablespoon sugar or sugar substitute equivalent
2 (6 oz) jars of whole mushrooms, drained or fresh portabellas, diced

Directions:

1. In small saucepan, combine red wine vinegar, water, onion, salt, parsley, mustard, and sugar. Bring to a boil.
2. Add mushrooms and simmer.
3. Pour into bowl and cover.

4. Chill several hours or overnight.

5. Drain, when ready to serve.

Makes 2 cups

Momma's Jalapeno Corn Bread

Ingredients:

1/2 cup self-rising corn meal

1 cup buttermilk

1/4 cup shredded cheddar cheese

½ cup of finely chopped jalapeno peppers

1 teaspoon baking soda

2 eggs, well beaten

½ cup oil

1 cup green onion

1 cup cream-style corn

Directions:

1. Combine corn meal and baking soda in a large bowl.

2. Add eggs, buttermilk, and oil. Stir to combine.

3. Add in cheese, onions, creamed corn and peppers.

4. Pour into 10-inch skillet or baking pan or muffin pan.

5. Bake at 375 degrees for 45 minutes. Muffins will take less time to bake.

No-Bake Snow Balls

Ingredients:

1 (12 ounce) package vanilla wafers

3-4 cups sifted powdered sugar

1/2 cup butter, softened

1 (6 ounce) can frozen orange juice concentrate, thawed

1 cup flaked coconut or more

Directions:

1. Crush vanilla wafers to make fine crumbs. (I use large baggie and rolling pin)
2. Add sugar, orange juice concentrate, and butter. (It will be mushy so put in refrigerator for an hour or so).
3. Roll into small balls and then roll in coconut.
4. You can also roll in chopped pecans or powdered sugar.
5. Refrigerate until firm. They also freeze well.

Pro tip: I freeze and take out what I need and they soften up very quickly. You don't want them too warm as they get soft. Enjoy! And they are super sweet.



Overnight French Toast

Ingredients:

- 1 (13 -16 ounce) French bread
- 8 large eggs
- 2 cups half-and-half (*Heavy Whipping Cream also works)
- 1 cup milk
- 2 tablespoons granulated sugar
- 1 teaspoon vanilla extract
- ¼ teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- 1 dash salt
- maple syrup

PRALINE TOPPING

- ½ pound butter
- 1 cup packed light brown sugar
- 1 cup chopped pecans
- 2 tablespoons light corn syrup
- ½ teaspoon ground cinnamon
- ½ teaspoon ground nutmeg

Directions:

1. Slice French bread into 20 slices, 1-inch each. (Use any extra bread for garlic toast or breadcrumbs).
2. Arrange slices in a generously buttered 9 by 13-inch baking dish in 2 rows, overlapping the slices.
3. In a large bowl, combine the eggs, half-and-half, milk, sugar, vanilla, cinnamon, nutmeg and salt and beat with a rotary beater or whisk until blended but not too bubbly.
4. Pour mixture over the bread slices, making sure all are covered evenly with the milk-egg mixture. Spoon some of the mixture in between the slices.
5. Cover with foil and refrigerate overnight.

The next day, preheat oven to 350 degrees F.

Prepare the Praline Topping:

1. Combine all ingredients in a medium bowl and blend well.
2. Spread Praline Topping evenly over bread,
3. Bake for 40 minutes, until puffed and lightly golden.

Serve with maple syrup



Pecan Crescents

Ingredients:

- 1 cup butter
- ½ teaspoon salt
- 2 cups chopped pecans
- 1 tablespoon almond extract
- 2 cups all-purpose flour
- ½ cup confectioners' sugar

Directions:

1. Preheat oven to 325 degrees F

2. Cream butter or margarine, gradually adding confectioners' sugar and salt. Cream until light and fluffy.
3. Stir in pecans and almond extract. Add flour gradually. Mix well.
4. Shape dough into crescents using a teaspoon full for each crescent. Place on ungreased cookie sheet and bake for 15-30 minutes.
5. Let cool slightly, then roll cookies in additional confectioners' sugar.



Peanut Blossoms

From the recipe submitter:

This recipe comes from my mom's best friend that passed away shortly after my mom did. She was a very special person in my life and my go to person after my mom died. Sadly, she was taken too soon too. I love making these cookies every year and thinking about her.

Ingredients:

1 $\frac{3}{4}$ cup flour
1 teaspoon baking soda
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ cup butter
 $\frac{1}{2}$ cup peanut butter
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup brown sugar
1 egg
1 teaspoon vanilla
Chocolate Candy Kisses

Directions:

1. Cream butter and peanut butter.
2. Add in sugar, brown sugar, egg and vanilla.
3. Combine dry ingredients and blend into the mixture.
4. Shape in balls and roll in colored sugar.
5. Bake for 8 minutes in a preheated 375-degree oven.
6. Once they come out of the oven, immediately top with a chocolate Kiss.

Peanut Butter and Chocolate Fudge

Ingredients:

- 1 12-ounce bag of peanut butter chips
- 1 14 ounce can sweetened condensed milk
- ¼ cup oleo, margarine, or butter
- 1 cup chocolate chips

Directions:

1. In a saucepan on low heat and stirring occasionally, combine the peanut butter chips mixed with 1 cup of sweetened condensed milk and 2 tablespoons of oleo.
2. After the peanut butter chips are melted, remove from heat and spread the mixture into a wax paper lined 8-inch square pan.
3. In a small saucepan, melt the chocolate chips, remaining condensed milk, and oleo.
4. Spread the chocolate mixture on top of the peanut butter mixture.
5. Chill 2 hours until firm.
6. Turn the fudge out of the pan onto a cutting board and peel off the wax paper. Cut into squares and enjoy.



Poppy Seed Cookies

Ingredients:

- 1 cup butter
- ⅔ cup sugar
- 1 egg
- 1 teaspoon vanilla
- 2 ½ cups flour
- 1 teaspoon baking powder
- ½ teaspoon salt
- 1 tablespoon poppy seeds

Directions:

1. Cream butter and sugar.
2. Beat in egg and vanilla
3. Add in flour, baking powder, salt and poppy seeds.
4. Chill 3-4 hours.
5. Roll out on a floured surface. If too sticky add a little more flour.
6. Cut with festive cookie cutters.
7. Bake on a greased cookie sheet 8-10 minutes at 350 degrees. They should be lightly brown.

ICING FOR COOKIES

Ingredients:

- 2 ¼ cup powdered sugar
- 2 ½ tablespoons vegetable oil
- 1 ½ - 3 tablespoons water
- ¼ teaspoon vanilla extract
- Pinch of salt
- Food coloring

Directions:

1. Beat sugar, oil, water, salt until smooth.
2. Add water to thin.
3. Use food coloring to make different colors of icing and have fun frosting! My family also loves adding colored sugars and sprinkles over the iced cookies.



Pumpkin Butterscotch Muffins

Ingredients:

- 2 ½ cups flour
- 1 tablespoon baking powder
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 ½ cups brown sugar

2 teaspoon cinnamon
¾ teaspoon nutmeg
1 ¾ cups pumpkin
4 eggs
½ cup oil
2 cups nuts, optional (I always leave these out)
2 cups butterscotch chips/morsels

Directions:

1. Combine all dry ingredients. Add pumpkin, eggs, and oil. Mix until smooth. Add nuts (if desired) and the butterscotch chips.
2. Bake at 350 degrees for 20 minutes or until done.

Notes:

You can use 1 cup of wheat flour and 1 ½ cup of all-purpose flour.
I typically only use about 1 ½ cups of butterscotch chips.
I add chopped pecans on top before baking for a bit of crunch.



Pumpkin Spice Cake & Cream Cheese Frosting

Ingredients:

2 cups sugar
1 ½ cups vegetable oil
¾ of a can (9oz) Pumpkin Purée
4 eggs
2 cups flour
1 teaspoon salt
4 teaspoons cinnamon (can add 1 tsp pumpkin pie spice for more of a pumpkin flavor extra)
2 teaspoons baking soda

Directions:

Cake

1. Mix all ingredients (using a mixer helps but not necessary)

2. Pour into loaf pan or Bundt cake pan (grease them vigorously first!).
3. Bake at 325 F for 1 hour. Keep an eye on it though, baking in altitude is weird.

Cream Cheese Frosting:

½ lb. powdered sugar
1 stick margarine or butter
8 oz cream cheese
1 tablespoon vanilla

Mix all ingredients (using a mixer is easiest but not necessary) and apply to cake generously once cooled.



Raspberry Bow Tie Cookies

Ingredients:

8 oz cream cheese softened
8 oz butter softened
¾ cup powdered sugar
½ teaspoon vanilla
2 ½ cups flour
½ cup raspberry jam
1 egg white
1 tablespoon water
powdered sugar for dusting cookies

Directions:

1. In a mixing bowl, mix cream cheese and butter together.
2. Mix in powdered sugar and vanilla.
3. Mix in flour. Beat until all flour is incorporated into dough.
4. Divide dough in half. Wrap each half in plastic wrap, flattening into 4 in disc.
5. Refrigerate for at least one hour or overnight.
6. When ready to bake, work with one disc of dough at a time.
7. Place on a lightly floured surface and roll into a rectangle approx. 1/8" thick.
8. Trim edges and cut into 2-inch squares.

9. Place ½ teaspoon of jam on each square
10. Mix egg white together with water.
11. Fold two corners together over your index finger. Place a dab of egg white mixture between overlapping corners of cookies. Press firmly together so the dough is fused.
12. Place on a baking sheet lined with parchment paper. Press folded sides down slightly so they are not rounded. This will help prevent cookies from coming apart while baking.
13. Bake for 10 minutes in a preheated 400-degree oven.
14. Cool on a baking rack. Sprinkle with powdered sugar when completely cooled



Spicy English Gingersnaps

Ingredients:

- 2 cups unbleached flour (I sift mine)
- 2 teaspoons baking soda
- 2 teaspoons ground ginger (I buy mine in the grinder)
- ½ teaspoon salt
- ½ teaspoon ground cinnamon
- ½ teaspoon freshly ground pepper
- ¾ cup butter
- 1 cup white sugar
- 1 egg
- ¼ cup molasses
- ½ cup sugar to roll the balls in – then flatten with bottom of small glass or jar.

Directions:

1. In a medium mixing bowl combine flour, baking soda, ginger, salt, cinnamon, and pepper.
2. In a large bowl, beat butter and 1 cup sugar on medium high until fluffy.
3. Beat in egg and molasses on low speed, then beat in flour mixture.
4. Cover and chill at least 2 hours or up to 2 days.
5. Grease cookie sheet.
6. Roll dough into balls and roll balls into sugar.

7. Place on the cookie sheet and flattened with the bottom of a jar or cup. IMPORTANT....really flatten them or else they will not be crispy because they do rise quite a bit.

8. Bake at 350 degrees in oven for 9-11 min until crinkled and edges are brown.

Store in freezer if you want crunch, if not do whatever you want with them within reason, eating them being the best suggestion!



Sugar Cookies

From the recipe submitter:

My husband died when my boys were ages 3 and 7. Despite not having many Christmases together, one tradition we always looked forward to was decorating sugar cookies together. My husband, though not a baker, loved decorating the cookies and making each one look special.

Since his death, I have carried on this tradition and open my home every year to friends and family to come and decorate the sugar cookies. As we bake and decorate, we often talk about how much my husband loved this activity and it makes him feel close.

Pro-tips: use real butter at room temperature, chill the dough to help it roll out better, and use extra flour to sprinkle over the dough so it won't get too sticky.

Ingredients:

1 ½ cups powdered sugar (you could use regular sugar, in that case, I use only 1 cup)

1 cup butter, softened (2 sticks)

½ teaspoon vanilla

1 teaspoon almond extract

1 egg (I sometimes use 2 if small)

2 ½ cups flour

Directions:

1. Beat sugar, butter, vanilla, almond extract and the egg with a mixer.

2. Once combined, fold in 2 ½ cups of flour a little at a time (I use a wooden spoon).
3. Refrigerate dough at least 1 hr.
4. Roll out on floured surface, cut out shapes.
5. Bake for 6–8 min at 375 F.

Frosting

Ingredients:

- 3 cups powdered sugar (I sometimes add a little softened butter, 3 tablespoons to the sugar)
- 3 to 5 tablespoons milk
- ¼ teaspoon vanilla

Directions:

1. Beat all ingredients together.
2. Add food coloring, if desired
Colored sugar or candy sprinkles, if desired



Yummy Cream Cheese Balls

Ingredients:

- 2 (8 oz) bricks of cream cheese
- 1 small can crushed pineapple, drained
- 3 tablespoons of chopped onion
- 1 teaspoon seasoned salt
- ½ cup chopped nuts (pecans or almonds)

Directions:

1. Mix cream cheese, pineapple, onion and seasoning salt.
2. Form into balls and roll in nuts.
3. Chill 2 hours before serving with crackers.

Thank you to everyone who submitted their favorite sweet or savory holiday treat recipe! We hope these treats and sweets delight your homes throughout the year and remind you of the connection we all share.

