



Season's Greetings





Jana

Chocolate Christmas Celebration Cake by Betty Crocker

INGREDIENTS

Sugared Cranberries

1 ¼ cups granulated sugar

¾ cup water

1 cup frozen cranberries, thawed

Cake

1 box Betty Crocker™ Super Moist™ chocolate fudge cake mix

Water, vegetable oil and eggs called for on cake mix box

1 box (3.4 oz) Jell-O™ chocolate-flavor instant pudding & pie filling mix

Frosting

2 cups Kraft Jet Puffed marshmallow creme (from two 7-oz jars)

1 ¼ cups butter, softened

1 teaspoon vanilla

CHOCOLATE CHRISTMAS CELEBRATION CAKE BY BETTY CROCKER

1 to 2 tablespoons milk

3 ¼ cups powdered sugar

Decoration

Fresh rosemary sprigs

DIRECTIONS

1. In 1-quart saucepan, mix $\frac{3}{4}$ cup of the granulated sugar and $\frac{3}{4}$ cup water. Heat to boiling over medium-high heat, stirring until sugar is dissolved. Remove from heat; cool 5 minutes. In small bowl, place cranberries. Pour syrup over berries; stir to blend. Refrigerate, uncovered, 1 hour, stirring occasionally.
2. Remove berries from refrigerator and drain; discard liquid. In small bowl, place remaining $\frac{1}{2}$ cup granulated sugar. Working with a few berries at a time, roll one by one in the sugar to completely coat. Place on waxed paper-lined cookie sheet. Let stand at room temperature about 1 hour or until dry. Set aside.
3. Meanwhile, heat oven to 350°F (325°F for dark or nonstick pans). Spray bottoms and sides of three 8-inch round cake pans with cooking spray.
4. In large bowl, beat Cake ingredients with electric mixer on medium speed 2 minutes, scraping bowl occasionally. Pour 1 $\frac{2}{3}$ cups of the batter in each pan.
5. Bake 20 to 24 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pans to cooling racks. Cool completely, about 1 hour.
6. In large bowl, beat marshmallow creme, softened butter, vanilla and 1 tablespoon of the milk with electric mixer on medium speed until blended. Beat in powdered sugar until fluffy. If necessary, beat in more milk, a few drops at a time, until spreading consistency.
7. Place one cake layer on serving plate. Spread $\frac{3}{4}$ cup frosting on top; top with second cake layer. Spread $\frac{3}{4}$ cup frosting on top; top with third cake layer. Frost sides with a thin layer of frosting so sides are covered but cake still shows through. Spread remaining frosting on top.
8. Place sugared cranberries around base of cake, and press in slightly to adhere to frosting. Place remaining cranberries on top, mounding in center of cake; garnish with sprigs of rosemary. Loosely cover and refrigerate any remaining cake.



Tony

Chocolate Linzer Torte

INGREDIENTS

12-ounce jar (about 1 cup) seedless raspberry jam

1 $\frac{3}{4}$ sticks (14 tablespoons)unsalted butter, softened

$\frac{1}{2}$ cup granulated sugar

3 large egg yolks

1 teaspoons cinnamon

1 teaspoon freshly grated lemon zest

$\frac{1}{2}$ teaspoon salt

2 cups all-purpose flour

1 $\frac{1}{2}$ cups hazelnuts, toasted and skinned and ground fine in a food processor

3 ounces semisweet chocolate (not unsweetened), ground fine in a food processor

confectioners' sugar for dusting the torte

whipped cream as an accompaniment

CHOCOLATE LINZER TORTE

DIRECTIONS

Dough Preparation

1. In a small saucepan boil the jam, stirring, for 3 minutes and let it cool.
2. In a bowl with an electric mixer cream the butter with the granulated sugar until the mixture is light and fluffy.
3. Beat in the egg yolks, the cinnamon, the zest, and the salt, and beat the mixture until it is smooth.
4. Add the flour and beat the dough until it is just combined.
5. Beat in the hazelnuts and the chocolate.

Linzer Torte Assembly

1. Preheat the oven to 375°F.
2. Press lightly more than half the dough onto the bottom and up the side of an 11-inch tart pan with a removable fluted rim.
3. Roll out the remaining dough between 2 sheets of wax paper into a round slightly thicker than $\frac{1}{8}$ inch and freeze the round in the paper on a baking sheet for 15 minutes.
4. Spread the jam evenly on the tart shell to within $\frac{1}{4}$ inch of the edge.
5. Remove the top sheet of wax paper from the round of dough, with a pastry wheel or sharp knife cut the round into $\frac{1}{2}$ -inch-wide strips.
6. Using a long metal spatula, arrange the strips in a lattice pattern over the jam.
7. Trim the ends of the strips at the edge of the pan and with the remaining dough press a $\frac{1}{4}$ -inch-thick rim over the ends of the strips.
8. Bake the Linzer Torte in the middle of the oven for 25 to 30 minutes, or until it is browned lightly, and let it cool in the pan on a rack.
9. The Linzer Torte may be made 3 days in advance and kept covered loosely and chilled.
10. Remove the rim of the pan, dust the edge of the Linzer Torte with the confectioners' sugar, and serve the Linzer Torte with the whipped cream.



Jennifer

Chocolate Stuffed French Toast Muffins

INGREDIENTS

- 24 slices soft white bread
- 4 eggs
- 2 tbsp milk
- 1½ tsp cinnamon
- ½ cup plus 1 tbsp sugar
- ½ tsp vanilla essence
- 2 cups chocolate hazelnut spread

DIRECTIONS

1. Preheat oven to 350°F (180°C) and grease a 12 whole cupcake tin, set aside.
2. Using a 4" round cookie cutter, cut out the center of each piece of white bread, keeping the crusts for breadcrumbs.

CHOCOLATE STUFFED FRENCH TOAST MUFFINS

3. In a bowl whisk together eggs, milk, $\frac{1}{2}$ tsp cinnamon and 1 tbsp sugar until smooth. Dip a round of bread in the egg and then press into the center of a cupcake cavity. Repeat with remaining rounds.
4. Fill each with a heaping tablespoon of chocolate hazelnut spread. Cover with another egg dipped round and gently press the edges to adhere and press into the sides of the tin.
5. Mix together remaining sugar and cinnamon, sprinkle generously over top of each and bake for 20-25 minutes until cooked and golden brown.
6. Enjoy!



James

Cinnamon Roasted Pecans

INGREDIENTS

½ cup granulated sugar (heaping)

2 teaspoons ground cinnamon

½ teaspoon salt

1 egg white

1 lb. pecan halves

DIRECTIONS

1. Preheat oven to 325 degrees.
2. Combine sugar, cinnamon and salt in small bowl
3. Whisk egg white in large bowl until frothy. Add pecans to egg white and toss well to coat.
4. Add sugar mixture and toss carefully and thoroughly, doing your best not to break the pecans.

CINNAMON ROASTED PECANS

5. Spread pecans in a single layer on a large cookie sheet. (I like to do them on a silicone mat-lined sheet--makes cleanup easier)
6. Bake until toasted and crisp, about 30 minutes turning them over after the first 20 minutes (take them out of oven and do this and arrange them neatly once again; this helps keep them from sticking to the pan after the 20 minutes).
7. Using a spatula, immediately loosen pecans from cookie sheet and let cool.



Jack

Crispy Ginger Snaps

INGREDIENTS

1 ½ sticks unsalted butter, at room temperature

1 ¼ cups granulated sugar, divided

¼ cup lightly packed light brown sugar

⅓ cup unsulphured molasses (NOT blackstrap)

1 large egg

½ tsp fine salt

2 tsp baking soda

1 ½ tsp ground ginger

1 tsp ground cinnamon

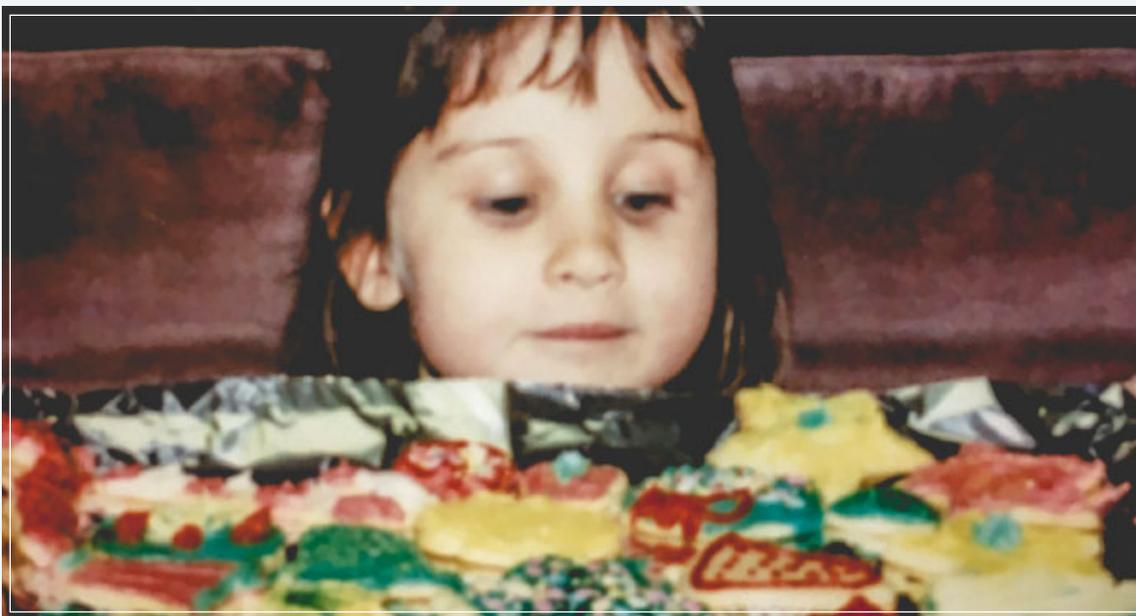
¼ tsp ground cloves

2 ¼ cups all-purpose flour

CRISPY GINGER SNAPS

DIRECTIONS

1. Preheat the oven to 350°F. Line baking sheets with parchment paper.
2. In a large bowl, use an electric mixer to beat the butter, $\frac{3}{4}$ cup granulated sugar, and brown sugar until light and fluffy, 2 minutes. Add the molasses and egg and beat until combined. Add in the salt, baking soda, ginger, cinnamon, cloves, and flour and beat until combined.
3. Place the remaining $\frac{1}{2}$ cup sugar in a shallow dish. Scoop the dough into $1\frac{1}{2}$ tablespoon balls and roll in the sugar before placing on the baking sheet, leaving plenty of room for spread. Bake for 15 minutes or until the cookies are spread and the surface looks crackled.
4. Remove and place on a cooling rack.
5. Put on holiday music and enjoy with a hot cuppa!



Leslie

Grandma Johnson's Christmas Double Batch Sugar Cookies

INGREDIENTS

3 Cups Sifted Flour

½ tsp Baking Soda

½ tsp Baking Powder

½ tsp Salt

1 cup Soft Butter

2 Eggs

1 cup Sugar

1 tsp Vanilla

GRANDMA JOHNSON'S CHRISTMAS DOUBLE BATCH SUGAR COOKIES

DIRECTIONS

1. In sifter, combine flour, soda, baking powder, salt. Sift 3 times.
2. With finger tips or pastry blender, work in butter.
3. Beat eggs, add sugar and vanilla and combine with flour mixture.
4. Chill one hour. Roll very thin, cut with cutter.
5. Sprinkle with sugar and bake on oiled sheet for 10 min at 350 degrees.



Brandon

Jenn Jenn's BBQ Pork Ribs

INGREDIENTS

2 to 2 ½ pounds baby back pork ribs

1 lemon

Salt

Pepper

Barbeque Sauce

DIRECTIONS

1. Preheat your oven to 395 degrees Fahrenheit.
2. Remove the membrane.
3. Add salt, pepper and lemon to both sides of the ribs.
4. Cook the ribs in the oven for 1 hour and 50 minutes.
5. When finished cooking, take the ribs out and slather in your favorite barbecue sauce (I recommend Sweet Baby Ray's).

JENN JENN'S BBQ PORK RIBS

6. Place back in the oven and cook for an additional 10 minutes.
7. Add your favorite toppings such as chives.
8. Enjoy the sweet barbecue goodness!



Tammy “Home”made bundt cake

INGREDIENTS

Computer

Internet Access

Credit card

Someone else’s home/work

DIRECTIONS

1. Turn on your computer
2. Decisions, decisions, decisions
3. Fill cart, address, order
4. Do the million other tasks needing your attention
6. Alone or Gathered together, enjoy your choice
7. Sanity is saved knowing, for me, baking makes me cry, and why cry!



Brian

Homemade Hot Chocolate

INGREDIENTS

1 ½ tablespoons Dutch Processed Cocoa Powder

1 ½ tablespoons Raw Sugar

Small handful of dark chocolate chunks or chips

1 cup organic whole milk

DIRECTIONS

1. Pour all ingredients into a small saucepan and heat over medium-low heat.
2. Stir constantly until the ingredients are fully combined and the milk is hot.
3. Serve immediately.



Anthony Pizzelle

INGREDIENTS

¾ Cup of Sugar

½ Cup of Unsalted Butter, melted

2 Tbsp Milk

1 Tsp Vanilla Extract

½ Tsp Anise Extract (Optional)

3 Large Eggs

1 ⅓ Cups of All-Purpose Flour

1 ½ Tsp Baking Powder

¼ Tsp Salt

powdered sugar for taste and/or decoration

PIZZELLE

DIRECTIONS

1. Whisk the butter, sugar, milk, vanilla, anise (if using), and the eggs in a large bowl.
2. Add the flour, baking powder, and salt, and continue to whisk.
3. Allow to stand at room temperature for at least 1 hour to let the batter hydrate.
4. Add a small spoonful to a pizzelle iron and cook until a light golden brown.
5. Place on a cooling rack and sprinkle powdered sugar if desired.



Stephen

Poached Holiday Pears

INGREDIENTS

½ bottle (1 ½ cups) red wine or Frozen Red Raspberries to replace the wine

1 lemon

1 navel orange, quartered

¾ cup sugar

½ vanilla bean, split, or ¼ teaspoon vanilla extract

1 cinnamon stick

5 cloves

4 small ripe pears (any variety), peeled

POACHED HOLIDAY PEARS

DIRECTIONS

1. In a small saucepan, combine the wine or raspberries, the juice from the lemon and orange, 1 of the squeezed orange quarters, the sugar, vanilla, cinnamon stick, and cloves.
2. Add the pears and bring to a boil. Reduce heat and simmer, uncovered, turning the pears occasionally, until they're easily pierced with the tip of a knife, about 25 minutes. Using a slotted spoon, transfer the pears to individual plates.
3. Remove and discard the orange quarter and spices. Return the liquid to a simmer and cook until syrupy and reduced by two-thirds, about 15 minutes, depending on size of pan. Spoon the sauce over the pears.
4. Plate and decorate as you like.



Rachel

Polish Red Beet Soup (Barszcz Czerwony)

INGREDIENTS

4 whole beets (or 2 cups sliced canned or jarred beets)

4 cups stock (chicken, beef, or vegetable)

1 clove garlic, minced

1 teaspoon sugar

2 tablespoons fresh lemon juice (or 1 tablespoon red wine vinegar)

Black pepper, to taste

Salt, to taste

Meat-filled dumplings, optional

Chopped fresh dill, optional

POLISH RED BEET SOUP (BARSZCZ CZERWONY)

DIRECTIONS

1. Gather the ingredients.
2. If using fresh beets, heat the oven to 400 F. Wrap beets in aluminum foil and roast until tender, about 30 to 45 minutes.
3. When cool enough to handle, peel, and slice into strips or julienne.
4. In a medium pot, bring meat or vegetable stock to a boil. Add sliced beets, garlic, sugar, lemon juice, and pepper and salt. Simmer 10 minutes.
5. Serve hot with optional meat-filled dumplings and garnish with chopped dill.



Sydney

Pumpkin Bread with Brown Butter Frosting

INGREDIENTS

Pumpkin Bread:

3 cups all-purpose flour

1 tsp ground cloves

2 tsp ground cinnamon

1 tsp ground nutmeg

1 tsp ginger

1 tsp cardamom

½ tsp salt

1 tsp baking soda

½ tsp baking powder

2 ½ cups granulated sugar

1 cup butter, really soft

3 large eggs

PUMPKIN BREAD WITH BROWN BUTTER FROSTING

One 16 oz can of pure pumpkin

½ cup chopped and toasted pecans

Browned Butter Frosting:

½ cup butter

2 cups powdered sugar

1 tbsp milk

1 tsp vanilla

DIRECTIONS

1. Preheat the oven to 350°F and spray two medium loaf pans with non-stick spray.
2. Cream the sugar, butter and eggs in the bowl of a stand mixer on medium speed until fluffy, about 2 minutes. Add the pumpkin and combine well.
3. Add the flour, pecans, spices, salt, baking soda, and baking powder to the mixer. You can pre-mix them in a bowl if you'd like, but I am too lazy for that. Just sprinkle them evenly around the mixture and it mixes in fine. Mix until just incorporated, scraping down the bowl at least once.
4. Pour the batter into your pans and bake for about one hour.

To Make the Frosting:

1. Melt the butter in a small saucepan over a low heat, letting it cook till it begins to brown. Turn off the heat and let the butter cool to room temp.
2. Combine powdered sugar with browned butter. Add the milk and vanilla and mix well. If you want a thinner frosting, add more milk as needed.
3. Spread a thick layer of frosting on warm but not hot loaves. It should melt slightly, which makes for a magical topping once set. Let cool before slicing, if you can.



Kevin

Shortbread Sunset Cookies

INGREDIENTS

2 cups butter (unsalted)

$\frac{3}{4}$ cup sugar

4 $\frac{1}{2}$ cups all-purpose flour

2 tsp vanilla extract

colored sugar or sprinkles in various colors

DIRECTIONS

1. Cut 8 pieces of wax paper (20" long), and set aside for rolling the dough in sugar and wrapping for later.
2. Cut the butter into $\frac{1}{2}$ " cubes and leave in a bowl to soften for 2 hours.
3. Once the butter is softened, cream the butter and sugar with a stand mixer. To do this properly, whip the butter in the mixer on low for 30 seconds, then add the sugar and mix on high for 3-4 minutes (be sure to stop occasionally to scrape down the bowl). Cream until the mixture is very light in color and becomes mousse-like and fluffy.

SHORTBREAD SUNSET COOKIES

4. Add the vanilla extract and mix until well blended.
5. Add the flour (one cup at a time) and mix by hand with the creamed mixture, which will effectively knead the dough.
6. Split the dough into 4 equal chunks, and roll into logs approximately 10" long and 2" thick. Roll the logs in your desired sugar colors on a piece of wax paper, then transfer to a clean piece of wax paper and wrap tightly.
7. Store the logs in the refrigerator for at least 3-4 hours, or overnight.
8. Cut the logs into 1/3" pieces and bake on an ungreased cookie sheet for 13 minutes at 375 degrees.



Victoria

Stuffed Mushrooms

INGREDIENTS

½ bunch of scallions finely chopped

4 cloves of garlic finely chopped

¼ lb of butter

50 small mushrooms - Remove stems and finely chop

1 ¼ cup Swiss cheese shredded

¼ cup Parmesan cheese

1 cup cooking sherry boiled down to about ½ cup

1 ¼ cup of Breadcrumbs

Salt and Pepper to taste

STUFFED MUSHROOMS

DIRECTIONS

1. Preheat oven to 350.
2. Melt butter in a saucepan, don't let it burn.
3. Add mushroom stems, scallions, and garlic. Cook down.
4. In a second saucepan, boil the sherry.
5. In the pot with the mushrooms stems, add:
 - swiss cheese
 - breadcrumbs
 - parmesan cheese
 - salt and pepper
 - pour sherry over the mixture until you get the desired consistency for stuffing
6. Stuff the mushrooms.
7. Generously brush melted butter on top.
8. Sprinkle parmesan cheese on top.
9. Bake at 350° for 15 minutes; after 15 minutes, keep checking them until tops are golden.
10. Let stand 10 minutes before serving.



Michael

Vegan Pumpkin Pie

INGREDIENTS

15 Ounces Pumpkin (1 Can)

$\frac{3}{4}$ Cup Full Fat Coconut Milk (Cold)

$\frac{2}{3}$ Cup Brown Sugar

$\frac{1}{4}$ Cup Corn Starch

1 Tablespoon Pumpkin Pie Spice

2 Teaspoons Vanilla Extract

$\frac{1}{2}$ Teaspoon Sea Salt

One 9" Keebler Ready Crust (Graham Cracker)

VEGAN PUMPKIN PIE

DIRECTIONS

1. Preheat oven to 350 degrees fahrenheit.
2. Mix all the ingredients (pumpkin, coconut milk, sugar, corn starch, pumpkin pie spice, vanilla, and salt). You can do it by hand or in a food processor.
3. Pour pumpkin pie filling into Keebler Ready Crust.
4. Bake for 45-50 minutes.
5. Let sit out until it reaches room temperature, then chill for at least 6 hours (overnight is best). Serve with vegan ice cream or coconut whipped cream.



Susan

Whipping Cream Potatoes

INGREDIENTS

1 Package of Simply Potatoes shredded potatoes

1 pint heavy whipping cream

salt

pepper

DIRECTIONS

Day Before

1. Spray the inside of a glass casserole or baking dish with a non-stick baking spray.
2. Spread shredded potatoes evenly in the baking dish and pour the heavy cream over the potatoes.
3. Generously add salt and pepper.
4. Cover with foil and refrigerate overnight.

WHIPPING CREAM POTATOES

Cooking Day

1. Remove potatoes from the refrigerator and preheat the oven to 375 degrees.
2. Cook for 1 hour with foil on.
3. Turn oven down to 350, remove foil and cook for another 30 minutes or until top is golden brown.



Courtney

White Chocolate Snickerdoodle Cookies

INGREDIENTS

1 cup butter, chilled (let rest on room temperature counter for about 30 minutes before using otherwise the cookies will spread too much)

$\frac{3}{4}$ cup brown sugar

$\frac{3}{4}$ cup granulated sugar

1 tsp cinnamon

3.4 oz package of white chocolate instant pudding mix (Vanilla also works!)

2 large eggs

1 tsp vanilla extract

2 $\frac{1}{2}$ cups all-purpose flour

1 tsp baking soda

1 tbsp hot water

$\frac{1}{2}$ tsp salt

2 cups white chocolate chips

$\frac{1}{3}$ cup cinnamon-sugar for rolling ($\frac{1}{3}$ cup granulated sugar + 1 tsp cinnamon)

WHITE CHOCOLATE SNICKERDOODLE COOKIES

DIRECTIONS

1. Preheat oven to 350 degrees F.
2. Using a stand mixer, beat the butter until smooth.
3. Add the brown sugar and sugar. Beat for 1-2 minutes until nearly creamy.
4. Add the eggs one at a time, mixing between additions.
5. Dissolve the baking soda in the tablespoon of hot water.
6. Add both the baking soda mix and the vanilla to the mixer and mix well.
7. Mix in the salt and cinnamon.
8. Add the flour and pudding mix and mix until a dough forms.
9. Mix in the white chocolate chips using a wooden spoon or spatula.
10. Scoop dough by heaping tablespoons and roll in the cinnamon-sugar mix before placing onto a parchment lined or silicone lined baking sheet 2 inches apart.
11. Bake for 10-12 minutes until edges are golden brown. Let cool on the baking sheet for a few minutes before removing to wire rack to cool completely.

Makes approximately 48 cookies.