

HOLIDAY RECIPES



MINI GINGERBREAD HOUSES

Submitted by Debbie Alli

This is so much fun because they are the perfect size and the kids can make them with friends, and eat them an hour later. (Maybe save one for Santa!)

Empty pint sized milk carton

1 can of white frosting

Graham Crackers

An assortment of candy decorations or foods (mini marshmallows, chocolate chips, gum drops, peppermint, cereals, pretzels, etc.)

Simply wash and air dry the containers. Cut the Graham Crackers midway. Use a plastic knife to spread the frosting on the cracker, then gently place it on your milk carton to cover it all up. Lastly, add your candy decorations by putting frosting on the graham then arranging your decorations.

These beautiful masterpieces dry within an hour and are so yummy to enjoy! My kids look forward to making them every year and I'm sure your little ones will too!



CINNAMON-SUGAR SNOWFLAKES

Submitted by Trina Padilla

Ingredients:

tortillas

white sugar

cinnamon

melted butter

Start by putting your tortillas in the microwave for about 10 seconds. This softens them up so they won't rip.

Fold a tortilla in half, and then in half again, and cut it as if you were making a paper snowflake.

Place your tortillas on a baking sheet and brush with them with the melted butter.

Now sprinkle your snowflakes generously with cinnamon and sugar.

Bake your snowflakes, at 350 for five to ten minutes. I leave mine in for ten so they crisp right up.

Let them cool for a few minutes before serving.



GINGERBREAD COOKIES

Submitted by Miranda Mokarzel

Ingredients

- 10 Tablespoons (2/3 cup; 145g) unsalted butter, softened to room temperature
- 3/4 cup (150g) packed light or dark brown sugar
- 2/3 cup (200g) unsulphured molasses
- 1 large egg, at room temperature
- 1 teaspoon pure vanilla extract
- 3 and 1/2 cups (438g) all-purpose flour (spoon & leveled)
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 Tablespoon ground ginger (yes, 1 full Tablespoon!)
- 1 Tablespoon ground cinnamon
- 1/2 teaspoon ground allspice
- 1/2 teaspoon ground cloves
- optional: easy cookie icing or royal icing



Instructions

1. In a large bowl using a hand-held mixer or stand mixer fitted with a paddle attachment, beat the butter for 1 minute on medium speed until completely smooth and creamy. Add the brown sugar and molasses and beat on medium high speed until combined and creamy-looking. Scrape down the sides and bottom of the bowl as needed. Next, beat in egg and vanilla on high speed for 2 full minutes. Scrape down the sides and bottom of the bowl as needed. The butter may separate; that's ok.
2. In a separate bowl, whisk the flour, baking soda, salt, ginger, cinnamon, allspice, and cloves together until combined. On low speed, slowly mix into the wet ingredients until combined. The cookie dough will be quite thick and slightly sticky. Divide dough in half and place each onto a large piece of plastic wrap. Wrap each up tightly and pat down to create a disc shape. Please see photo and description above in my post. Chill discs for at least 3 hours and up to 3 days. Chilling is mandatory for this cookie dough. I always chill mine overnight.
3. Preheat oven to 350°F (177°C). Line 2-3 large baking sheets with parchment paper or silicone baking mats. (Always recommended for cookies.) Set aside.
4. Remove 1 disc of chilled cookie dough from the refrigerator. Generously flour a work surface, as well as your hands and the rolling pin. Roll out disc until 1/4-inch thick. Tips for rolling- the dough may crack and be crumbly as you roll. What's helpful is picking it up and rotating it as you go. Additionally, you can use your fingers to help meld the cracking edges back together. The first few rolls are always the hardest since the dough is so stiff, but re-rolling the scraps is much easier. Cut into shapes. Place shapes 1 inch apart on prepared baking sheets. Re-roll dough scraps until all the dough is shaped. Repeat with remaining disc of dough.
5. Bake cookies for about 9-10 minutes. If your cookie cutters are smaller than 4 inches, bake for about 8 minutes. If your cookie cutters are larger than 4 inches, bake for about 11 minutes. My oven has hot spots and yours may too- so be sure to rotate the pan once during bake time. Keep in mind that the longer the cookies bake, the harder and crunchier they'll be. For soft gingerbread cookies, follow my suggested bake times.
6. Allow cookies to cool for 5 minutes on the cookie sheet. Transfer to cooling rack to cool completely. Once completely cool, decorate as desired.
7. Cookies stay fresh covered at room temperature for up to 1 week.



NO BAKE FUDGE

Submitted by Cassidy Dill

-1/2 C Semi- Sweet Chocolate Chips

-1/2 C Milk chocolate chips

-1 can condensed milk

-1 tbs vanilla

-pinch salt

-1 cup pecans (optional)

1. Mix together over medium heat until melted.
2. Pour into baking dish.
3. Chill for 2-4 hours.
4. Cut and serve



HOMEMADE COOKIE FROSTING

for store bought cut out cookies

Submitted by Sonya Norton

Combine powdered sugar and softened butter with an electric mixer.

Add vanilla and 1 tablespoon of milk.

Gradually add additional milk, if needed, until you reach a smooth, easy to spread frosting.

Once prepared, add food coloring, if desired, stirring the coloring in by spoon.

Frost and decorate the cookies with sprinkles for quick and easy Christmas cookies! Santa won't know the difference!



GINGERBREAD CUTOUTS

Submitted by Cherie Mallynn

Ingredients

Butter 8 tbs (1 stick) 1/2 cup granulated sugar

1 egg

1/2 cup molasses (I use Grandma's brand)

2 cups all purpose flour (unbleached)

1 tap baking soda

1 tsp salt

1 tsp each of cinnamon, and ginger

1/8 tsp ground cloves

In a mixing bowl cream butter and sugar. Beat in egg and molasses. Combine flour baking soda salt and spices; gradually add to the creamed mixture and mix well. Refrigerate dough for 2 hours or overnight. On a lightly floured surface, roll dough and 1/4 in thickness. Cut into desired shapes. Place on ungreased baking sheets (I use air bake sheets). Bake at 350° for 8 to 10 minutes or until edges begin to brown. Cool on a wire rack. For icing beat sugar butter and flavorings in a mixing bowl. Gradually stir in milk until smooth and thick. Frost cookies. Yield: about 3 and 1/2 dozen 2 to 1/2 in cookies.

Icing:

Three cups confectioners sugar

1/3 cup butter softened

1 tsp vanilla extract

1/4 teaspoon lemon extract

1/4 tsp butter flavoring

3-4 tablespoons of milk

Add food coloring of choice put in a icing bag and pipe using various tips for designs.



DOUBLE DUTCH BROWNIES

Submitted by Jay Renee

Ingredients

1 1/2 cups sugar

2/3 cups butter

1/4 cup water

4 cups semi-sweet chocolate chips- divided

4 eggs

3 teaspoons vanilla extract

1 1/2 cups unbleached flour

1/2 teaspoon baking soda

1/2 teaspoon kosher salt

Chocolate frosting (optional)

Preheat your oven to 325 F. In a large size heavy saucepan, combine the sugar, butter and water. Bring to a boil and stir constantly.

Remove from the heat and stir in 2 cups of chocolate chips. Cook until the chocolate chips have melted. Set aside. In a large size bowl, mix together the eggs and vanilla extract. Slowly pour the melted chocolate mixture into the egg mixture. In another large size bowl, combine the flour, baking soda and salt. Slowly add the flour mixture to the chocolate mixture. Add the remaining chocolate chips.

Grease a 13 x 9 inch baking pan or line it with parchment paper. Pour the batter into the prepared pan and bake for 35 minutes. Remove from the oven and let cool completely on a wire rack. When cooled either frost with chocolate frosting or just cut into squares. YUM!

Makes 3 dozen. Santa loves these!





BREAKFAST

& CRAFTS

Fun Holiday Breakfast

Submitted by Wendy Lemke
My son got a kick out of these! That's some Halloween candy cut up for the top hat and fruit by the foot for the scarf!



Snowman Breakfast

Submitted by Courtney Marie Terry
This is my girls favorite! And it's so easy to create.

Christmas Morning Casserole

Submitted by Makayla Flores
This breakfast casserole is quick to whip up (can be done the night before) and I just pop in the oven in the morning while we open presents. My family loves this and requests is all year round!

INGREDIENTS

For the casserole:

- 1 pound ground breakfast sausage or bacon
- 4 cups sharp cheddar cheese, grated
- 12 eggs
- 1 large onion, chopped
- 1 red bell pepper, chopped
- 1 cup heavy whipping cream
- 1/4 cup green onion, chopped (1/2 cup?)
- 8 oz sliced mushrooms
- Kosher salt and freshly ground pepper, to taste

For the gravy:

- 2 cups milk
- 1/4 cup all-purpose flour
- 1-2 tablespoons butter or oil
- Kosher salt and freshly ground pepper, to taste

PREPARATION

When ready to bake, preheat oven to 350°F. Lightly grease a 9x13-inch baking dish and set aside. (I use one of those disposable aluminum ones to make clean up easy)

In a large skillet over medium heat, add the sausage, breaking it up with a wooden spoon. When meat has begun to brown, add onions, mushrooms, and bell pepper to the skillet and cook until vegetables have softened and meat is cooked through. Stir in green onion and remove meat and vegetables from skillet and set aside to cool. (Do not drain skillet.)

While meat and vegetables cool, make the gravy:

Add butter or oil to undrained skillet. Once melted, whisk in flour and allow to cook for 2 minutes.

Gradually whisk milk in and cook until gravy thickens. Simmer 2-3 more minutes and season with salt and pepper. Cover and set aside (or put in a container to chill overnight).

In the prepared baking dish, crack eggs evenly across the bottom of the dish, keeping yolks intact. Poke a hole in each yolk with the toothpick and pour cream over the top of the eggs. Top with 1/2 of the cheese.

Spoon sausage mixture over the eggs and cream in the baking dish and then top with remaining cheese. Cover dish with foil and chill overnight.

Bake covered in preheated oven for 30 minutes. Remove foil and bake 30 minutes more. Serve with country gravy, and enjoy!

To reheat gravy: Put gravy into a microwave-safe container. Add a little bit of milk to loosen the gravy and heat in 45 second intervals, stirring in between, until gravy is hot. You can also heat over medium heat on the stovetop, thinned with a little bit of milk.



Tea Light Reindeer/Snowman

Submitted by Pooja Srivastava

This craft can be used as an ornament, door hanger, fridge magnet or even a gift tag. Decorate however you like.



CINNAMON TREE ORNAMENTS

Submitted by Fozia Afzal

We like making cinnamon trees. Aromatic and easy to do. Just get a long piece of cinnamon stick and tie a few pieces of colorful ribbons at different lengths around it so it looks like a mini Christmas tree.

GLITTER ORNAMENTS

Submitted by Gwen Hajdik Kalkomey

We like to make glitter ornaments celebrating special events ongoing in our family's lives.



Bath Salt Peppermint Ornaments

Submitted by Claudia Leos
Ingredients:

- Epsom Salt
- Baking Soda
- Peppermint Essential Oil
- Red Food Coloring
- Funnel
- Plastic Bulb Ornaments
- Christmas/Holiday Ribbon
- Paper Tags
- Mini Peppermint Treat (optional)

Mix 2 cups of epsom salt, 3-5 drops of peppermint oil, 2 tablespoons of baking soda in a bowl. Follow the same procedure in a different bowl with a few drops of red food coloring (until you get the color desired). With a funnel, add a layer of white (regular epsom salt) mixture and alternate with the red food coloring mixture. Seal, tie a ribbon, peppermint and tag. It's ready to be gifted and enjoyed in a nice hot bath!

