

Manor Woods **HOLIDAY BOOK** OF RECIPES AND CRAFTS



FAVORITES FROM OUR
Teachers, Staff, and PTA Board

BLUEBERRY SOUR CREAM COFFEE CAKE

from the kitchen of Mrs. Jacobson
her family's favorite Christmas morning treat!

INGREDIENTS:

2 CUPS WHITE SUGAR
1 CUP BUTTER, SOFTENED
2 EGGS
1 CUP SOUR CREAM
1 TEASPOON VANILLA EXTRACT
1 5/8 CUPS ALL-PURPOSE FLOUR

1 TEASPOON BAKING POWDER
1/4 TEASPOON SALT
1 CUP FRESH OR FROZEN BLUEBERRIES
1/2 CUP BROWN SUGAR
1/2 CUP CHOPPED PECANS
1 TEASPOON GROUND CINNAMON
1 TABLESPOON CONFECTIONERS' SUGAR FOR DUSTING

DIRECTIONS:

1. PREHEAT THE OVEN TO 350 DEGREES F (175 DEGREES C). GREASE AND FLOUR A 9-INCH BUNDT PAN.
2. BEAT SUGAR AND BUTTER TOGETHER IN A LARGE BOWL WITH AN ELECTRIC MIXER UNTIL LIGHT AND FLUFFY. ADD EGGS, ONE AT A TIME, BEATING WELL AFTER EACH ADDITION. BEAT IN SOUR CREAM AND VANILLA EXTRACT.
3. COMBINE FLOUR, BAKING POWDER, AND SALT; STIR INTO BUTTER MIXTURE UNTIL JUST BLENDED. FOLD IN BLUEBERRIES; SPOON 1/2 OF THE BATTER INTO THE PREPARED PAN.
4. COMBINE BROWN SUGAR, PECANS, AND CINNAMON IN A SMALL BOWL; SPRINKLE 1/2 OF THE MIXTURE OVER BATTER IN THE PAN. SPOON REMAINING BATTER ON TOP, THEN SPRINKLE OVER REMAINING PECAN MIXTURE. USE A KNIFE OR THIN SPATULA TO SWIRL THE SUGAR LAYER INTO THE CAKE.
5. BAKE IN THE PREHEATED OVEN UNTIL A TOOTHPICK INSERTED INTO THE CENTER COMES OUT CLEAN, ABOUT 1 HOUR. COOL BRIEFLY ON A WIRE RACK. INVERT CAREFULLY ONTO A SERVING PLATE; DUST WITH CONFECTIONERS' SUGAR JUST BEFORE SERVING.

**BAKE LONGER IF USING FROZEN BLUEBERRIES.

CINNAMON ROLL CASSEROLE

from the kitchen of Mrs. Machado

whose family makes this every holiday as their special
holiday breakfast.

INGREDIENTS:

2 CANS CINNAMON ROLLS
1/2 CUP BUTTER, MELTED
1/3 CUP SUGAR
2 EGGS
3/4 CUP HEAVY WHIPPING CREAM (HALF & HALF WORKS TOO)
3 TSP CINNAMON
1/4 TSP NUTMEG
2 TSP VANILLA EXTRACT
ICING FROM CINNAMON ROLL PACKAGES

DIRECTIONS:

1. IN A LARGE GLASS BOWL, MELT BUTTER WITH SUGAR.
2. BEAT IN EGGS, CREAM, CINNAMON, NUTMEG AND VANILLA.
3. OPEN CANNED CINNAMON ROLLS, SLICE EACH CINNAMON ROLL INTO FOURTHS. PLACE CINNAMON ROLL PIECES INTO THE BOWL OF EGG MIXTURE AND TOSS TO THOROUGHLY COAT. THEN POUR THE PIECES, COATED IN EGG MIXTURE, INTO A GREASED 9×12 CASSEROLE DISH AND SPREAD OUT EVENLY. USE ANY LEFTOVER EGG MIXTURE TO COAT THE CASSEROLE.
4. BAKE ON 350° ON A LOW RACK FOR 35-40 MINUTES OR UNTIL BROWN.
5. REMOVE CASSEROLE FROM OVEN. WARM ICING FROM CINNAMON ROLLS IN MICROWAVE FOR 15 SECONDS; POUR EVENLY OVER BAKE.

Mrs. Machado makes this the night before and pops it in the oven about 30 minutes before everyone is ready to eat!



CORN CASSEROLE

from the kitchen of Mrs. Walker
who has been making this since she was a newlywed first
learning to prepare meals.

INGREDIENTS:

1 CAN CREAMED CORN
1 CAN WHOLE KERNEL CORN (UNDRAINED)
1 STICK OF SOFTENED BUTTER (OR A CUP OF APPLESAUCE)
1 BOX OF JIFFY CORN MUFFIN MIX
1 CUP MILK
1 CUP (OR MORE) SHREDDED CHEESE (USE WHATEVER KIND IS
YOUR PREFERENCE. I LIKE CHEDDAR.)
1 T (OR MORE) SUGAR
1 EGG

DIRECTIONS:

1. MIX ALL INGREDIENTS TOGETHER.
2. POUR IN BUTTERED 9X13 CASSEROLE DISH.
3. BAKE FOR ABOUT AN HOUR OR UNTIL TOP GETS SLIGHTLY
GOLDEN BROWN AND EDGES ARE A BIT CRISPY.

Mrs. Walker likes to keep all of the ingredients on-hand to be ready
for an impromptu side dish to bring to a potluck or include in a meal
for another family. She hopes that your family enjoys it as much as
her family and friends have!

PEPPERONI BREAD

from the kitchen of Mrs. Gradone

whose family enjoys this every Christmas, but it can be used
as an appetizer for any event!

INGREDIENTS:

*MAKES TWO LOAF

1 PACKAGE PILLSBURY HOT ROLL MIX

1/2 POUND GENOA SALAMI, SLICED THIN

1/2 POUND SLICING PEPPERONI, SLICED THIN

2 (8OZ.) PKGS. SHREDDED MOZZARELLA CHEESE

ITALIAN SEASONING TO TASTE

GARLIC POWDER TO TASTE (OPTIONAL)

1 JAR ROASTED PEPPERS

1 EGG WHITE

DIRECTIONS:

1. MAKE PIZZA DOUGH ACCORDING TO HOT ROLL MIX DIRECTIONS FOR THE PIZZA RECIPE. LET RISE FOR 10 OR SO MINUTES IN A WARM PLACE. ROLL OUT LIKE A JELLY ROLL.
2. LAY ONE ROW OF PEPPERS IN A ROW CLOSEST TO YOU. THEN ALTERNATE ROWS OF PEPPERONI AND SALAMI ACROSS THE DOUGH. (USUALLY 5 ROWS ALTOGETHER)
3. COVER MEATS AND PEPPERS WITH SHREDDED CHEESE.
4. ADD ITALIAN SEASONING AND GARLIC POWDER IF USED.
5. ROLL JELLY ROLL FASHION STARTING WITH THE ROW OF PEPPERS AND TUCK EACH END IN WITH A FOLD MAKING SURE THAT ENDS ARE SECURE.
6. CAREFULLY TRANSFER TO A BAKING SHEET COVERED WITH PARCHMENT PAPER USING HANDS AND A BIG SPATULA. BRUSH WITH EGG WHITE ON TOP AND SIDES.
7. BAKE AT 425 DEGREES FOR 15 TO 20 MINUTES OR UNTIL BROWN. COOL FOR 15 MINUTES
8. SLICE 1/2 INCH THICK OR SO. ENJOY!

* IF MAKING AHEAD OF TIME, CUT BAKING TIME TO 12 MINUTES THEN WRAP IN WAX PAPER AND ALUMINUM FOIL AND FREEZE FOR UP TO 2 WEEKS. WHEN REHEATING, DEFROST FIRST FOR A NIGHT AND THEN REHEAT AT 425 DEGREES FOR 15 MINUTES.



PINEAPPLE CHEESE BALLS

from the kitchen of Mrs. Tanis

who gives this as a gift prior to the holidays so friends have
an instant appetizer!!

INGREDIENTS:

16 OUNCES CREAM CHEESE ROOM TEMPERATURE
1 1/2 CUP WHITE CHEDDAR CHEESE SHREDDED
8 OUNCES CRUSHED PINEAPPLE DRAINED VERY WELL
1/4 CUP GREEN ONIONS DICED SMALL
1/4 CUP ROASTED RED PEPPERS DRAINED VERY WELL AND DICED
SMALL
1 TEASPOON GARLIC POWDER
3/4 CUP TOASTED PECANS (OR CANDIED) CHOPPED SMALL

DIRECTIONS:

1. IN A LARGE BOWL BEAT THE CREAM CHEESE.
2. MIX IN THE CHEESE, PINEAPPLE, GREEN ONIONS, PEPPERS, AND GARLIC POWDER.
3. SPREAD OUT A LARGE PIECE OF SARAN WRAP. PLACE THE MIXTURE INTO THE MIDDLE OF IT AND USE THE PLASTIC WRAP TO FORM IT INTO A BALL.
4. CHILL FOR 8 HOURS.





STUFFED FIGS

from the kitchen of Mrs. Livak

INGREDIENTS:

14 ORGANIC SUN-DRIED FIGS
SMALL PACKAGE OF GOAT CHEESE
14 WALNUTS OR PINE NUTS
BALSAMIC VINEGAR

DIRECTIONS:

1. SLICE THE FIG DOWN THE MIDDLE, CREATING A POCKET- DO NOT CUT IN HALF. YOU CAN ALSO CUT IT CROSSWISE.
2. STUFF EACH FIG WITH A 1/3 TO 1/2 TEASPOON OF GOAT CHEESE AND A NUT OF YOUR CHOICE- THE SIZE OF THE FIG WILL DETERMINE THE AMOUNT OF CHEESE USED.
3. DRIZZLE BALSAMIC VINEGAR ON EACH.
4. BAKE AT 350° UNTIL CHEESE IS MELTED AND GOLDEN IN COLOR.
5. SERVE WARM, ENJOY!



ZUCCHINI BREAD

from the kitchen of Mrs. Lyons

A Lyons family favorite and a great way to sneak in some vegetables!

INGREDIENTS:

1 CUP OIL
2 CUPS GRATED ZUCCHINI
1 TSP VANILLA
3 EGGS
2 CUPS SUGAR
3 CUPS FLOUR
1 TSP SALT
1/4 TSP BAKING POWDER
1 TBSP CINNAMOM
1 TSP BAKING SODA
1/2 CUP CHOPPED NUTS (OPTIONAL)

DIRECTIONS:

1. BLEND ALL INGREDIENTS TOGETHER. (OR MIX WET INGREDIENTS FIRST AND THEN FOLD IN DRY INGREDIENTS)
2. POUR INTO 2 GREASED LOAF PANS
3. BAKE AT 325 DEGREES FOR ABOUT 1 HOUR- CHECK FREQUENTLY TOWARDS THE END OF BAKING

CHRISTMAS MICE COOKIES

from the kitchen of Mrs. Hornicek

who discovered these cookies when preparing for a cookie swap. Mrs. Horneicek is known to win the *best decorated* cookie and these cookies earned her that award again!

INGREDIENTS:

24 DOUBLE-STUFFED OREO COOKIES
24 RED MARASCHINO CHERRIES WITH
STEMS, DRAINED (TAILS)
24 PLAIN CHOCOLATE HERSHEY
KISSES (HEADS)
48 BROKEN APART PEANUTS OR
48 SLICED ALMOND (EARS)
ONE BAG OF SEMI-SWEET CHOCOLATE CHIPS

DECORATIONS:

WHITE FROSTING
HOLLY LEAVES AND BERRIES
SMALL TUBE RED ICING
SMALL TUBE GREEN ICING
SMALL TUBE BLACK ICING



DIRECTIONS:

1. FOR THE BASE, TWIST APART OREO COOKIES OR MAKE YOUR OWN COOKIE BASE
2. OPTIONAL: USING THE FROSTING, COVER THE BASES WITH MORE "SNOW"
3. PREPARE BY SEPARATING PEANUTS OR SLICED ALMONDS IN A BOWL FOR QUICK DECORATING.
4. IN A BOWL, MELT CHOCOLATE CHIPS, STIR TILL SMOOTH.
5. HOLDING EACH CHERRY BY THE STEM, DIP IN MELTED CHOCOLATE, THEN PRESS TOGETHER WITH HERSHEY KISS.
6. PLACE BOTH TOGETHER ON THE COOKIE BASE WITH THE STEM FACING UP FOR THE TAIL. IT'S BEST TO PLACE SLIGHTLY OFF CENTER FOR DECORATING WITH THE HOLLY LEAVES AND BERRIES.
7. IMMEDIATELY PLACE PEANUTS OR ALMONDS BETWEEN THE HERSHEY KISS AND CHERRY (BODY) WHILE THE CHOCOLATE IS STILL STICKY.
8. REFRIGERATE OR IF LIMITED TIME YOU CAN START DECORATING.
9. WITH A TOOTHPICK OR A DECORATOR BAG PUT ON WHITE BASE FOR EYES AND HIGHLIGHT EYES WITH A LITTLE BLACK.
10. DECORATE BY ADDING HOLLY LEAVES AND BERRIES. I ALSO ADD RED AND GREEN SPRINKLES
11. USE A TOOTHPICK ADD RED NOSES.
12. STORE IN AIR-TIGHT CONTAINER AT ROOM TEMPERATURE.

COWBOY COOKIES

from the kitchen of Mrs. Levy

who has been making these cookies for a long time and now enjoys making them with her grandchildren who take turns adding the ingredients and stirring!

INGREDIENTS:

| | |
|---------------------------------------|----------------------------------|
| 3 CUPS ALL-PURPOSE FLOUR | 1 1/2 CUPS PACKED BROWN SUGAR |
| 1 TABLESPOON BAKING POWDER | 3 EGGS |
| 1 TABLESPOON BAKING SODA | 1 TABLESPOON VANILLA EXTRACT |
| 1 TABLESPOON GROUND CINNAMON | 3 CUPS SEMISWEET CHOCOLATE CHIPS |
| 1 TEASPOON SALT | 3 CUPS OLD-FASHIONED ROLLED OATS |
| 1 1/2 CUPS UNSALTED BUTTER, ROOM TEMP | 2 CUPS SWEETENED FLAKE COCONUT |
| 1 1/2 CUPS GRANULATED SUGAR | 1 CUP CHOPPED PECANS |



DIRECTIONS:

1. HEAT OVEN TO 350 DEGREES.
2. MIX FLOUR, BAKING POWDER, BAKING SODA, CINNAMON AND SALT IN A BOWL. SET ASIDE.
3. IN A VERY LARGE BOWL, BEAT BUTTER WITH AN ELECTRIC MIXER ON MEDIUM SPEED UNTIL SMOOTH AND CREAMY. GRADUALLY BEAT IN SUGARS AND COMBINE THOROUGHLY. ADD EGGS ONE AT A TIME, BEATING AFTER EACH. BEAT IN VANILLA. *SWITCH TO NOW MIXING WITH A RUBBER SPATULA OR WOODEN SPOON.* STIR IN FLOUR MIXTURE UNTIL JUST COMBINED.
4. NOTE: YOU MAY REACH A POINT WHEN YOU'RE BLENDING IN THE FLOUR AND REMAINING INGREDIENTS THAT YOU FEEL LIKE THINGS WILL NEVER COME TOGETHER. IT WILL ... JUST KEEP STIRRING. THIS BECOMES A VERY THICK, HEARTY DOUGH BY THE TIME THAT ALL INGREDIENTS ARE INCORPORATED.
5. STIR IN CHOCOLATE CHIPS, OATS, COCONUT AND PECANS (IF USING).
6. FOR EACH COOKIE, DROP A HEAPING, ROUNDED TABLESPOON ONTO A BAKING SHEET LINED WITH PARCHMENT PAPER ... SPACING 2 - 3 INCHES APART. *EIGHT COOKIES PER LARGE BAKING SHEET WORKS BEST SO THAT THE COOKIES DO NOT TOUCH ONCE BAKED.*
7. BAKE FOR 8 - 10 MINUTES OR UNTIL EDGES ARE LIGHTLY BROWNED AND COOKIES ARE STILL SLIGHTLY DOUGHY IN THE CENTER. *ROTATE BAKING SHEET HALFWAY THROUGH.*
8. ALLOW COOKIES TO COOL ON SHEET PAN FOR 2 - 3 MINUTES ON COUNTER, THEN TRANSFER COOKIES TO A WIRE RACK TO COOL.

EASY NO-BAKE CHOCOLATE CHIP COOKIES

from the kitchen of Mrs. Heinlein
whose family has been making these since she was a child!

INGREDIENTS:

1/2 CUP BUTTER
2 CUPS GRANULATED SUGAR
1/2 CUP MILK
1/4 CUP UNSWEETENED COCOA POWDER
1/2 CUP CREAMY PEANUT BUTTER
3 CUPS QUICK OATS
2 TEASPOONS VANILLA
PINCH OF SALT



DIRECTIONS:

1. LINE TWO BAKING SHEETS WITH PARCHMENT PAPER
2. IN LARGE HEAVY POT, COMBINE BUTTER, SUGAR, MILK, AND COCOA POWDER. HEAT OVER MEDIUM HEAT UNTIL IT STARTS TO BUBBLE, THEN SET A TIMER AND BOIL FOR 60 SECONDS (NO MORE!)
3. WORKING QUICKLY, DROP ABOUT 2 TABLESPOONS OF THE CHOCOLATE PEANUT BUTTER OATS MIXTURE AT A TIME ONTO THE PREPARED COOKIE SHEET, PRESSING GENTLY ON THE TOPS OF EACH COOKIE TO FLATTEN SLIGHTLY
4. LET THE COOKIES SIT AT ROOM TEMPERATURE UNTIL COOL AND FIRM

IF YOU HAVE A PEANUT ALLERGY, OTHER SUBSTITUTE SPREADS CAN BE USED, LIKE SESAME BUTTER, ALMOND BUTTER, OR COOKIE BUTTER

ICED SUGAR COOKIES

from the kitchen of Mrs. Zinn

who received this recipe her best friend from high school,
who had gotten it from her grandmother.

COOKIE

INGREDIENTS:

1 CUP BUTTER, SOFTENED
1 1/2 CUPS SUGAR
3 EGGS
1 TSP. VANILLA
3 1/2 CUPS FLOUR
1 TSP. BAKING SODA
1/2 TSP. SALT
2 TSP. CREAM OF TARTAR

DIRECTIONS:

1. CREAM BUTTER, SUGAR, EGGS, AND VANILLA.
2. COMBINE DRY INGREDIENTS, ADD, AND MIX WELL.
3. REFRIGERATE IN A COVERED BOWL FOR SEVERAL HOURS OR OVERNIGHT.
4. HEAT OVEN TO 400 DEGREES. FLOUR BOARD AND ROLL OUT SMALL PORTIONS TO DESIRE THICKNESS (I ALWAYS GO A LITTLE THICK BECAUSE THEY ARE SO GOOD SOFT).
5. CUT WITH COOKIES CUTTERS AND PLACE ON UNGREASED COOKIE SHEET.
6. BAKE 6-8 MINUTES. COOL AND ICE.

ICING

INGREDIENTS:

1/2 CUP BUTTER, SOFTENED
1 PKG (8 OZ) CREAM CHEESE, SOFTENED
1 TSP VANILLA
1 LB. POWDERED SUGAR
FOOD COLORING (IF DESIRED)

DIRECTIONS: COMBINE ALL INGREDIENTS AND MIX WELL.

TIPS: IT NEVER HURTS TO DOUBLE THE BATCH OF ICING, ESPECIALLY IF YOU ARE DOING MULTIPLE COLORS. THE ICING WILL KEEP IN THE FRIDGE FOR WEEKS. DON'T ROLL THE DOUGH TOO THIN OR COOKIES WILL BE DRY AND CRISP. WORK WITH SMALL AMOUNT OF DOUGH AT A TIME, LEAVING THE REMAINING DOUGH IN THE FRIDGE TO KEEP COLD.



Mrs. Zinn's family has been making this sugar cookie recipe for the holidays for many years on Christmas Eve and leave a couple for Santa.

LEMON SHORTBREAD COOKIES

from the kitchen of Mrs. Ostericher

whose family gets together every year to make Christmas cookies, making their favorites, but each year also trying a new recipe. This was a new recipe they tried last year and decided to add to their favorites list!

INGREDIENTS:

1/2 CUP UNSALTED BUTTER
3/4 CUPS GRANULATED SUGAR
3/4 TEASPOON LEMON EXTRACT
1/2 TEASPOON SALT
ZEST OF 1/2 LEMON
2 CUPS WHITE FLOUR
1 1/4 CUPS WHITE CHOCOLATE CHIPS
1 TEASPOON SHORTENING (OPTIONAL)
1/4 CUP CHOPPED PISTACHIO NUTS



DIRECTIONS:

1. IN A STAND MIXER FITTED WITH A PADDLE ATTACHMENT CREAM TOGETHER THE BUTTER AND SUGAR. ADD IN THE LEMON EXTRACT, SALT, AND ZEST. LASTLY ADD IN THE FLOR, MIXING ON LOW UNTIL THE DOUGH COMES TOGETHER. SHAPE THE DOUGH INTO A DISK AND WRAP IN PLASTIC WRAP. COVER AND REFRIGERATOR FOR AT LEAST 2 HOURS UP TO OVERNIGHT.
2. PREHEAT OVEN TO 350 DEGREES.
3. ROLL THE DOLL TO 1/4 INCH THICK. CUT OUT WITH FLUTED SQUARE CUTTER, OR OTHER DESIRED SHAPES. PLACE THE COOKIES ON A PARCHMENT LINED BAKING SHEET AND BAKE FOR 10-11 MINUTES OR UNTIL VERY LIGHTLY BROWNED ON THE EDGES.
4. TRANSFER THE BAKED COOKIES TO A COOLING RACK. ALLOW TO COOL COMPLETELY.
5. MELT THE WHITE CHOCOLATE CHIPS AND SHORTENING TOGETHER IN THE MICROWAVE. HEAT FOR 30 SECONDS AT A TIME, STIRRING IN BETWEEN, UNTIL COMPLETELY SMOOTH. THE SHORTENING MAKES THE MELTED CHIPS A LITTLE THINNER AND EASIER TO DRIP, BUT IS COMPLETELY OPTIONAL.
6. DIP HALF OF EACH COOKIE IN THE MELTED CHOCOLATE. IMMEDIATELY SPRINKLE WITH THE PISTACHIOS. PLACE THE FINISHED COOKIE SHEET LINED WITH A PIECE OF WAXED PAPER OR PARCHMENT PAPER TO FINISH DRYING.

MELTED SNOWMAN COOKIES

from the kitchen of the Norris Family

INGREDIENTS:

YOUR FAVORITE SUGAR COOKIE
RECIPE

BASIC WHITE ROYAL ICING
(4 CUPS SUGAR, 10 TBSP WATER)

MARSHMELLOWS

FOOD MARKERS OR DECORATOR ICING

SMALL CANDIES OR SPRINKLES



DIRECTIONS:

1. BAKE YOUR PREFERRED COOKIE AND LET COOL
2. WHILE THE COOKIES ARE COOLING, GRAB A MARSHMALLOW FOR EACH COOKIE AND DRAW A FACE ON IT
3. MIX YOUR WHITE ICING, THEN POUR OVER THE COOLED COOKIES.
4. STICK THE MARSHMALLOW TO THE ICING WHILE STILL WET, SOMEWHAT OFF-CENTER
5. DECORATE THE REMAINDER OF THE COOKIE WITH THE CANDIES FOR BUTTONS, SCARF, ETC.
6. ONCE THE ICING HAS DRIED, YOU CAN DRAW ON YOUR ARMS.
7. ENJOY!

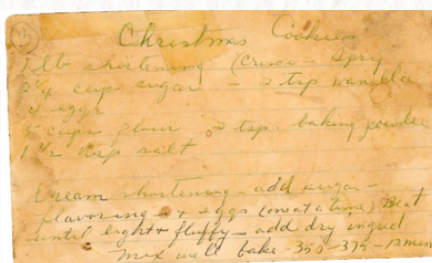
NANA CLAIRE'S CHRISTMAS COOKIES

from the kitchen of the Beno Family

A family favorite recipe from Riley's great-grandma.

INGREDIENTS:

1 LB SHORTENING
2 1/4 CUPS SUGAR
4 EGGS
5 CUPS FLOUR
2 TSP BAKING POWDER
1 1/2 TSP SALT
SPRINKLES



DIRECTIONS:

1. CREAM SHORTENING
2. ADD SUGAR + FLAVORING + EGGS (ONE AT A TIME). BEAT UNTIL LIGHT & FLUFFY
3. ADD DRY INGREDIENTS. MIX WELL.
4. BAKE 350-375 FOR 12 MINUTES
5. DECORATE WITH SPRINKLES OF YOUR CHOICE

Riley and her grandma in New Jersey make these every year
and use a cookie press to make small bite sized cookies.

OATMEAL BUTTERSCOTCH COOKIES

from the kitchen of Mrs. Miskimins
who has made these cookies since she was a little girl.

INGREDIENTS:

1 CUP BUTTER, SOFTENED
¾ CUP WHITE SUGAR
¾ CUP PACKED BROWN SUGAR
2 LARGE EGGS
1 TEASPOON VANILLA EXTRACT
1 ¼ CUPS ALL-PURPOSE FLOUR
1 TEASPOON BAKING SODA
½ TEASPOON GROUND CINNAMON
½ TEASPOON SALT
3 CUPS ROLLED OATS
1 ⅔ CUPS BUTTERSCOTCH CHIPS



DIRECTIONS:

1. PREHEAT THE OVEN TO 375 DEGREES F.
2. BEAT BUTTER, WHITE SUGAR, AND BROWN SUGAR TOGETHER IN A LARGE BOWL WITH AN ELECTRIC MIXER UNTIL LIGHT AND FLUFFY.
3. ADD EGGS ONE AT A TIME, BEATING WELL AFTER EACH ADDITION. BEAT IN VANILLA.
4. STIR TOGETHER FLOUR, BAKING SODA, CINNAMON, AND SALT IN A SEPARATE BOWL. GRADUALLY ADD FLOUR MIXTURE TO BUTTER MIXTURE AND MIX UNTIL BLENDED.
5. MIX IN OATS AND BUTTERSCOTCH CHIPS UNTIL COMBINED.
6. DROP DOUGH BY TEASPOONFULS ONTO AN UNGREASED COOKIE SHEET. BAKE IN THE PREHEATED OVEN UNTIL THE EDGES BEGIN TO BROWN, 8 TO 10 MINUTES.

**IF THE COOKIES CRUMBLE, IT'S A GOOD IDEA TO ADD MORE BUTTER

Mr. Miskimins's mom also happened to make these cookies each year on his birthday, December 10th. Now Mrs. Miskimins and her family make these cookies together on December 10th.

OERO TRUFFLES

from the kitchen of Mrs. Wilson

who has been making these cookies with her daughters since they were little girls!

INGREDIENTS:

8 OUNCES CREAM CHEESE, SOFTENED
4 CUPS CRUSHED OREOS
2 CUPS WHITE CHOCOLATE CHIPS OR
SEMISWEET CHIPS
1 TABLESPOON SHORTENING



DIRECTIONS:

1. BEAT CREAM CHEESE UNTIL LIGHT AND FLUFFY
2. ADD COOKIE CRUMBS AND BEAT TO COMBINE
3. REFRIGERATE AT LEAST 2 HOURS
4. ROLL INTO 1" BALLS
5. MELT CHIPS AND SHORTENING UNTIL SMOOTH, DIP TO COAT
6. COOL ON WAX PAPER
7. STORE IN THE REFRIGERATOR

Mrs. Wilson likes to use Ghirardelli semisweet chocolate chips to dip in and then add sprinkles on the top.

RED AND GREEN COOKIES

from the kitchen of Mrs. Collins
who likes to make these cookies every holiday season!

INGREDIENTS:

1 ½ CUPS BUTTER
1 CUP GRANULATED SUGAR
1 EGG
1 TEASPOON VANILLA
1/2 TEASPOON ALMOND EXTRACT
4 CUPS ALL-PURPOSE FLOUR
1 TEASPOON BAKING POWDER
1 PACKAGE OF JELLO – LIME FLAVORED FOR GREEN
COOKIES RASPBERRY FLAVORED FOR RED COOKIES
FOOD COLORING GEL – BASED ON DESIRED COLOR



DIRECTIONS:

1. THOROUGHLY CREAM SUGAR AND BUTTER. ADD JELLO PACKET, EGG, VANILLA, FOOD COLORING, AND ALMOND EXTRACT. BEAT WELL.
2. SIFT FLOUR AND BAKING POWDER. ADD GRADUALLY TO CREAMED MIXTURE, MIXING TO SMOOTH DOUGH. DO NOT CHILL.
3. FORCE DOUGH THROUGH COOKIE PRESS ONTO UNGREASED COOKIE SHEET.
4. BAKE IN HOT OVEN, 400 DEGREES FOR 8 MINUTES. MAKES 6 DOZEN.

REINDEER CHOW

from the kitchen of Mrs. Lynch

who makes big batches of this snack to share with family and friends during the holiday season. Her family loves the sweet and salty combo!

INGREDIENTS:

3 CUPS RICE CHEX CEREAL

3 CUPS CHEERIOS CEREAL

3 CUPS PEANUTS

3 CUPS PRETZEL PIECES

3 CUPS RED & GREEN M&MS

20 OUNCES WHITE CHOCOLATE

3½ TABLESPOONS SOLID VEGETABLE SHORTENING

DIRECTIONS:

1. LINE A LARGE BAKING SHEET WITH PARCHMENT PAPER OR WAX PAPER; SET ASIDE.
2. IN A VERY LARGE BOWL, MIX TOGETHER THE RICE CHEX, CHEERIOS, PEANUTS, PRETZELS AND M&MS.
3. IN A MEDIUM BOWL, MELT THE WHITE CHOCOLATE AND SHORTENING IN THE MICROWAVE ON 50% POWER, STIRRING EVERY 30 SECONDS, UNTIL COMPLETELY MELTED.
4. POUR THE MELTED CHOCOLATE OVER THE DRY INGREDIENTS AND QUICKLY TOSS TOGETHER UNTIL EVERYTHING IS PRETTY EVENLY COATED IN THE WHITE CHOCOLATE.
5. SPREAD THE MIXTURE OUT ON THE PREPARED PAN AND REFRIGERATE UNTIL IT'S SET, ABOUT 20 MINUTES.
6. BREAK UP ANY CHUNKS AND STORE IN TINS OR AIRTIGHT CONTAINERS IN THE REFRIGERATOR FOR UP TO 4 WEEKS.

TOFFEE

from the kitchen of the Panetti Family

INGREDIENTS:

1 CUP SUGAR
1 CUP BUTTER
1/4 CUP WATER
1/4 CUP CHOPPED ALMOND
1/2 TSP SALT
1 TSP VANILLA
4 OZ MILK CHOCOLATE
4 OZ SEMI-SWEET CHOCOLATE



DIRECTIONS:

1. BUTTER 10X15 COOKIE SHEET
2. COMBINE SUGAR, BUTTER, WATER, SALT IN SAUCEPAN. COOK OVER MEDIUM HIGH HEAT. BRING TO BOIL, STIRRING UNTIL SUGAR DISSOLVES.
3. CONTINUE BOILING, STIRRING CONSTANTLY UNTIL REACHES 305° (IT SHOULD BECOME FROTHY AND THEN TURNS CARAMEL COLOR). TURN HEAT DOWN AND STIR.
4. REMOVE FROM HEAT, ADD VANILLA, POUR ONTO BAKING SHEET TO COOL AND LET HARDEN
5. MELT CHOCOLATE AND SPREAD OVER HARDENED TOFFEE
6. SPRINKLE WITH CRUSHED ALMONDS

BEADED CANDY CANE

from the Panetti Family

It makes a great ornament for your Christmas tree or to tie with the ribbon on your Christmas gifts.

WHAT YOU'LL NEED

RED AND WHITE TRI BEADS (OR WHATEVER
COLORS YOU'D LIKE YOUR CANDY CANES TO BE)
RED AND WHITE PIPE CLEANERS
RED RIBBON
SCISSORS



DIRECTIONS:

1. CUT YOUR PIPE CLEANERS TO YOUR PREFERRED SIZE
2. THREAD THE PIPE CLEANER THROUGH THE BEADS IN YOUR PREFERRED PATTERN
3. FOLD THE EDGES AROUND THE TOP AND BOTTOM BEADS TO SECURE
4. SHAPE THE PIPE CLEANER INTO A CANDY CANE
5. TIE A RIBBON CANDY CANE

The Legend of the Candy Cane by Lori Walburg is a wonderful story to read before or after creating your own candy canes!

PLASTIC CUP SHRINKY DINK ORNAMENT

from the Norris Family

who made these to gift to family members. It was a fun little activity that kids and grown ups of all ages can enjoy!

WHAT YOU'LL NEED

PERMANENT MARKERS

PLASTIC CUPS (10 OZ OR SMALLER!)

HOLE PUNCH

RIBBON OR ORNAMENT HOOKS



DIRECTIONS:

1. DRAW A DESIGN WITH PERMANENT MARKERS ON PLASTIC CUPS. DECORATE THE BOTTOM AND SIDES
2. TURN ON OVEN TO BROIL
3. PLACE ON A COOKIE SHEET (WE LINE OURS) AND MELT IN OVEN FOR ABOUT 30 SECONDS. (I RECOMMEND RUNNING THE VENT FAN DURING THIS PROCESS). THE CUPS WILL MELT FLAT QUICKLY, BUT DON'T TAKE OUT UNTIL FLAT.
4. REMOVE FROM OVEN AND LET COOL. YOU CAN ALSO PRESS FLAT WITH A METAL BOWL/PAN ONCE OUT TO GET OUT ANY LINGERING BUBBLES/WAVES
5. HOLE PUNCH THE CUP AND HANG WITH A RIBBON!