



Holiday Baking

Almond Bark Popcorn

1 bag Old Dutch popcorn
1 box Carmel Crunch N' Munch
1 -2 cups Dry Roasted Peanuts - optional
1 package vanilla Almond Bark
1 bag Christmas M&M's

Melt Almond bark in large bowl.

Mix popcorn, crunch n' munch, and peanuts.

Pour melted almond bark over dry ingredients and mix well.

ADD M&M's right before turning out on parchment paper so they don't melt and break during stirring.

Let sit until almond bark turns solid. Store in Ziploc back.

Cinnamon Popcorn

5 quarts air popped corn (1 1/2 cups unpopped)
1 cup white sugar
1 stick oleo
1/4 cup white corn syrup
1/2 teaspoon salt
1 cup red hot candies
1/4 teaspoon soda

Mix all ingredients except corn and soda in microwave safe bowl. Cook on high in microwave 1 1/2 minutes. Stir with wooden spoon. Cook in microwave again until red hots melt. Add soda and pour onto popcorn that has been place in brown paper bag. Stir until mixed well. Place bag in microwave and cook on high 1 1/2 minutes. Stir. Repeat twice more. Pour out on counter and spread out to cool. When cool place in air tight container.

Haystacks

6 oz. real semi sweet chocolate chips
2 tsp veg. oil
2 c. marshmallows
1 pkg. Chow Mein noodles

Melt chocolate chips with oil. Stir in marshmallows and noodles. Drop by teaspoonful onto waxed paper. Cool. Store in an airtight container.

Snickerdoodles

2 c. oleo	3 c. white sugar
4 eggs	5 ½ c. flour
4 tsp. cream of tartar	2 tsp. baking soda
½ tsp. salt	

Topping:

4 tsp. cinnamon	4 T. Sugar
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Mix all the above ingredients, except topping. In separate bowl, mix cinnamon and sugar. Roll cookies into balls and then in sugar mixture. Bake at 350 degrees for 15 minutes.

Bugle Bites

1 box original Bugles
3 to 5 squares of vanilla almond bark
Plain Christmas M&M's

Melt almond bark over simmering water in double boiler or in microwave as directed on the package. Pour melted bark into a sturdy Ziploc bag. Move bark to one end and remove excess air, seal. Snip the end of the bag and use as a decorator tube to place bark into open end of Bugle. Top each with one M&M. Set aside to harden. Store in airtight container.

Chocolate-Covered Cherries

½ c. Butter	1 lb. powdered sugar
1/3 c. white syrup	2 jars maraschino cherries
1 tsp. vanilla	Melted milk chocolate.
Dash of salt	

Cream together butter and syrup. Add vanilla, salt and powdered sugar. Knead together. Dry maraschino cherries on paper towels. Coat fondant mixture over cherries and refrigerate for several hours to chill. Dip in melted milk chocolate and swirl to coat. Dry on waxed paper.

Chex Mix

1 c. margarine	1 dash salt
1 ½ c. Brown Sugar	4 Tablespoons white syrup

Cook the above ingredients for 6 minutes in microwave, stirring every 3 min. Pour over the cereals, pretzels, and M&M's.

2 c. Cheerios	3 c. Crispex
6 c. Chex	2 c. pretzels
2 c. M&M's	

Put in grocery sack and microwave sack for 4 minutes. *Shake sack every minute!*

Snow Ball

2 c. mini marshmallows
2 c. Rice Krispy's
2 c. Dry roasted peanuts
1 cup Peanut Butter (creamy)
2 (12 ounce packages) Milk Chocolate Chips plus, 1 cup

1. Combine Rice Krispy's, peanuts and marshmallows in a LARGE bowl.
2. In a microwave-safe bowl melt peanut butter and white chocolate chips for 1 minutes...and then for 20 to 30 seconds, stirring after until melted.
3. Add Peanut butter mixture into dry mixture.
4. Drop by 1/4 cup onto wax paper. Let set until firm. Usually 2 to 3 hours. Store in an airtight container.

Note: You can also use the colored marshmallows.

Oreo Balls

Yield ~ 3 dozen

1 package Oreo cookies, crushed
8 ounces cream cheese, softened

Vanilla or chocolate almond bark

Using a food processor, crush ½ the Oreo at a time, then add ALL crushed Oreos and softened cream cheese together and mix well. Roll into walnut size balls. Chill. Melt almond bark. Stick a toothpick in Oreo ball and dip it in the melted almond bark. Allow to harden on wax paper. Takes about 15min. When Oreo balls are no longer sticky to the touch, decorate with drizzles of chocolate and white almond bark.

Fantasy Fudge

Yield ~ 9x13 pan

3 cups sugar
¾ cup margarine
2/3 cup evaporated milk
12 oz. chocolate chips
7 oz. jar marshmallow crème
1 tsp. vanilla

Combine sugar, margarine and evaporated milk.

Bring to a *rolling* boil, stirring constantly. ***Boil 5 minutes*** over *medium* heat, stirring constantly.

Remove from heat. Stir in chips until melted. Add marshmallow crème, and vanilla. Beat until well blended.

Pour into buttered 9x13 pan. Cool. Cut in squares.

Puppy Chow

Yield ~ 8 cups

¼ cup oleo
½ cup peanut butter
1 cup chocolate chips
1 tsp. vanilla
8 cups Rice Chex or Crispex
1 ½ cups powdered sugar

1. Melt oleo, peanut butter, and chocolate chips on microwave on medium heat. Add vanilla. **MAKE SURE YOU USE A MICROWAVABLE BOWL!**
2. Place cereal in large bowl and pour chocolate mixture over cereal and mix well.
3. Put powdered sugar in large plastic bag and put cereal in powdered sugar and shake well until coated. Allow to cool on wax paper.

Cut-out (Rolled) Sugar Cookies

Yield ~ 3 dozen

BEAT TOGETHER

1 cup butter (real) or 2 sticks
1 cup sugar
1 egg
1 tsp vanilla

ADD: ½ cup sour cream

3 cups flour (but keep adding until not sticky) **SLOWLY**

1 tsp salt

1 tsp baking soda

Bake for 8 minutes @ 350 degrees

Check at 5 minutes

DO NOT DOUBLE THE RECIPE!

Sugar Cookie Frosting

1 cup Crisco
1 tsp. clear vanilla
1 tsp. almond flavoring
Milk – 1 tsp. at a time
Powdered sugar – approx. 3 cups – add one cup at a time

Beat Crisco; add vanilla and almond flavoring; add powdered sugar and milk alternately.

Snowy Mint-Chocolate Bark

6 cups (3 bags, 12 oz. each) vanilla chips

36 starlight peppermint candies

1 box (4.67 oz.) chocolate crème de menthe wagers (such as Andes), coarsely chopped

1. Line a jelly-roll pan with foil.
2. Melt vanilla chips according to package directions. Let cool if warm.
3. Place mints in doubled sturdy ziptop bag and coarsely crush with a mallet or the side of a hammer. Remove and reserve 3 tablespoons.
4. Scrape melted chips into a large bowl. Stir in crushed mints. Spread in lined pan. Immediately sprinkle with chopped wafers and reserved crushed mints. Pat in slightly. Refrigerate until firm.
5. Invert pan, peel off foil and break into chunks.
6. Store airtight with waxed paper between layers.

Peanut Clusters

Yield ~ 3 dozen

1 jar dry roasted peanuts

1 lb. chocolate almond bark

Carefully melt almond bark in microwave. Stir in peanuts and drop by tablespoon onto wax paper. Let cool. Refrigerate.

Peanut Butter Balls

Yield ~ 4 dozen

1/2 cup softened butter

2 cups creamy or crunchy peanut butter

1/2 teaspoon vanilla

2 cups confectioners' sugar

3-4 cups crisp rice cereal

3 c. milk chocolate

1 c. semi-sweet chocolate chips

1/2 bar melted paraffin

1. Cream butter, peanut butter, vanilla in large bowl or food processor. Add powdered sugar. Stir in crisp rice cereal by hand.
2. Dust hands with confectioners' (powdered) sugar and shape walnut size balls.
3. Melt 1/2 bar paraffin wax in double boiler or microwave.
4. In double boiler or microwave, melt milk chocolate, semi-sweet chocolate chips and 1/2 bar melted paraffin.
5. Dip balls quickly, cover completely; remove to wax paper, let cool.

Peanut Blossoms

Yield ~ 72 small cookies

1 c. margarine, softened
1 c. peanut butter
1 c. brown sugar
1 c. white sugar
2 eggs
2 tsp. vanilla
1 tsp. salt
2 tsp. soda
3 1/2 c. flour

Chocolate stars

1. Cream together shortening and peanut butter, brown sugar, white sugar.
2. Add eggs and vanilla.
3. Sift together salt, baking soda, and flour and add to rest of mixture.
4. Shape into 1 inch balls.
5. Roll in granulated sugar.
6. Bake at 375° for 7-8 minutes or until cracks appear.
7. Remove from oven and press a chocolate star into each cookie.
8. Remove and place on cooling rack to cool.

White chocolate Cherry Shortbread Cookies

½ cup maraschino cherries, drained and finely chopped
2 ½ cups all-purpose flour
½ cup sugar
1 cup cold butter
12 ounces white chocolate baking squares with cocoa butter, finely chopped
½ teaspoon almond extract
2 drops red food coloring (optional)

2 teaspoons shortening
White nonpareils and/or red edible glitter (optional)

1. Preheat oven to 325° F. Spread cherries on paper towels to drain well.
2. In a large bowl, combine flour and sugar. Using a pastry blender, cut in the butter until mixture resembles fine crumbs. Stir in drained cherries and 4 ounces (2/3 cup) of the chopped chocolate. Stir in almond extract and, if desired, food coloring. Knead mixture until it forms a smooth ball.
3. Shape dough into 3/4-inch balls. Place balls 2 inches apart on an ungreased cookie sheet. Using the bottom of a drinking glass dipped in sugar, flatten balls to 1-1/2-inch rounds.
4. Bake in preheated oven for 10 to 12 minutes or until centers are set. Cool for 1 minute on cookie sheet. Transfer cookies to a wire rack and let cool.
5. In a small saucepan, combine remaining 8 ounces white chocolate and the shortening. Cook and stir over low heat until melted. Dip half of each cookie into chocolate, allowing excess to drip off. If desired, roll dipped edge in nonpareils and/or edible glitter. Place cookies on waxed paper until chocolate is set.

Bing Cherry Bars

2 c. sugar
2/3 c. evaporated milk
Dash of salt
1/2 c. butter
12 lg. marshmallows

6 oz. pkg. cherry chips
1 tsp. vanilla

3/4 c. peanut butter
12 oz. pkg. chocolate chips
2 c. salted peanuts, chopped fine

1. Combine first 5 ingredients and bring to *rolling* boil on *medium* heat. **Boil for 5 minutes.** Remove from heat.
2. Add and mix well cherry chips and vanilla.
3. Pour into bottom of greased (bottom greased only) 9 x 13 or 9 x 9 pan.
4. Melt peanut butter and chocolate chips in microwave on medium heat. Add crushed peanuts. Pour over cherry mixture and cut in squares right away.

Molasses Cookies

Yield ~ 4 dozen

Cookie

2 c. sugar
1 ½ c. vegetable oil
2 eggs
½ c. molasses
4 c. all-purpose flour
4 tsp. baking soda
1 T. ginger
2 tsp. cinnamon
1 tsp. salt

Extra granulated sugar to roll balls.

Dip

2 12 oz. pkg. white chips or vanilla chips
¼ c. Crisco

Day 1

1. Preheat oven to 350°. Combine sugar and oil. Add eggs and beat well. Add molasses and beat well. Combine dry ingredients and add to liquids.
2. Roll into balls and roll in granulated sugar.
3. Bake for 10-12 minutes on ungreased cookie sheet.

Day 2

4. Melt chips and Crisco. Cool cookies and dip. Dip only about 1/3 - ½ the cookie.
5. Place on waxed paper to set.

Peppermint Sugar Cookie Bark

1 pouch Betty Crocker™ sugar cookie mix
1/3 cup butter, softened
1 egg

1 bag (12 oz.) white vanilla baking chips (2 cups)
1/3 cup coarsely crushed peppermint candy canes (14 miniature)

1. Heat oven to 375°F. Line large cookie sheet with foil. In medium bowl, stir cookie mix, butter and egg until soft dough forms. Press dough into 12-inch square on cookie sheet.
2. Bake 10 to 14 minutes or until light golden brown; cool.
3. In microwavable bowl, microwave white vanilla baking chips uncovered on High 30 to 60 seconds, stirring every 30 seconds, until chips can be stirred smooth. Pour and spread over cooled cookie base. Immediately sprinkle with candy. Let stand until set, about 30 minutes.
4. Gently break up cookie bark. Store tightly covered.

Chocolate chip cookie mix can be substituted for the sugar cookie mix. Top it with melted chocolate and some chopped nuts for an indulgent treat.

Gingerbread Cookies

Cookies

1 cup packed brown sugar
1/3 cup shortening
1 1/2 cups dark molasses
2/3 cup cold water
7 cups Gold Medal™ all-purpose flour
2 teaspoons baking soda
2 teaspoons ground ginger
1 teaspoon ground allspice
1 teaspoon ground cinnamon
1 teaspoon ground cloves
1/2 teaspoon salt

Frosting

4 cups powdered sugar
1 teaspoon vanilla
About 5 tablespoons half-and-half

1. In large bowl, stir together brown sugar, shortening, molasses and water. Stir in remaining cookie ingredients. Cover and refrigerate at least 2 hours.
2. Heat oven to 350°F. Lightly grease cookie sheet. On floured surface, roll dough 1/8 inch thick. Cut with floured gingerbread cutter or other favorite shaped cutter. Place about 2 inches apart on cookie sheet.
3. Bake 10 to 12 minutes or until no indentation remains when touched (for a softer, chewier cookie, bake 8 to 10 minutes). Remove from cookie sheet to wire rack. Cool completely, about 30 minutes.
4. In large bowl, stir together all frosting ingredients until smooth and spreadable. Decorate cookies with frosting.

Shiny Decorator Frosting

This recipe makes a big bunch but you can cut it down if you want.

4 cups powdered sugar
2 1/2 T. Light Karo syrup
2 1/2 T. milk
1 t. almond extract
Coloring of your choice

Mix all ingredients together. If the frosting is too thick, add more corn syrup. (I usually add a little more milk too). The corn syrup makes them shiny and dry smooth.

Peanut Butter White Chocolate Candy

2 cups Rice Krispy's
2 cups Peanuts (dry Roasted)
2 cups Marshmallows
1 cup Peanut Butter (creamy)
2 (12 ounce packages) White Chocolate Chips plus, 1 cup

1. Combine Rice Krispy's, Peanuts and Marshmallows in a LARGE bowl.
2. In a microwave-safe bowl melt peanut butter and white chocolate chips for 1 minutes...and then for 20 to 30 seconds, stirring after until melted.
3. Add Peanut butter mixture into dry mixture.
4. Drop by 1/4 cup onto wax paper. Let set until firm. Usually 2 to 3 hours. Store in an airtight container.

Peanut Butter Cup Cookies

1/2 c. softened butter
1/2 c. creamy peanut butter
1/2 c. sugar
1/2 c. brown sugar, packed
1 egg, beaten
1 tsp. vanilla extract
2 T. milk
1 3/4 c. all-purpose flour
1/2 tsp. salt
1 tsp. baking soda
40 miniature chocolate covered peanut butter cups, unwrapped

1. Preheat oven to 375°.
2. Cream together the butter, sugar, peanut butter and brown sugar until fluffy. Beat in the egg, vanilla and milk.
3. Sift together the flour, salt, and baking soda.
4. Add the flour mixture; mix well. Shape into 40 balls and place each into an ungreased mini muffin pan.
5. Bake at 375 degrees for about 8 minutes. Remove from oven and immediately press a mini peanut butter cup into each ball. Cool and carefully remove from pan.