

# Holiday Recipes - 2020

## Homemade Peanut Clusters

Linda Clauson

12 oz. white almond bark

12 oz. semi sweet real chocolate chips

16 oz. dry roasted peanuts

Directions:

Melt almond bark and chocolate chips in the microwave. Add peanuts and drop onto waxed paper lined cookie sheets. Store in the refrigerator.

## Almond Bark Popcorn

Linda Playle

Pop 3 bags of microwave popcorn (I like the buttery kind) and put in a large bowl after removing the unpopped kernels. Set aside.

In microwavable bowl melt a 24 oz package of Vanilla Almond bark for 30 seconds. Stir and continue to melt in 30 second intervals until it reaches a pourable consistency. (Chocolate can be used but my friends liked the Vanilla best).

Drizzle over popcorn and toss to coat popcorn completely. Pour onto cookie sheets to cool. When cool, separate clumps into bite size pieces and store in air-tight container.

## Crab Quiche

Dee Johnson

I have made this, and it is honestly awesome and so easy to make and to share.

~~~~~

- (1) 9-inch refrigerated pie crust
- 2 teaspoons olive oil
- 1/3 cup chopped yellow onion
- 1/4 cup chopped red bell pepper
- 1/4 cup chopped green bell pepper
- 4 large eggs
- 1 cup half and half
- 1/4 teaspoon kosher salt
- 1/2 teaspoon freshly cracked black pepper
- 1/2 teaspoon Old Bay Seasoning
- 1 teaspoon dried parsley
- 4 ounces sharp cheddar cheese, shredded
- 4 ounces mozzarella cheese, shredded
- 1 (8-ounce) container lump crab meat

## **Date Nut Log**

**Pat Denson**

40 Graham Cracker squares or (20 doubles) crushed.

24 large marshmallows cut small

8oz package of mini dates

2 cups walnuts

Evaporated milk

Coolwhip

Mix everything together. Moisten with evaporated milk and a couple good size spoon fulls of coolwhip. Add just enough liquid so it sticks together. Put some additional crushed Graham crackers on wax paper and make a roll (log) with your mix. Wrap tight in wax paper and cool overbite. To serve: slice and top with a dollop of Coolwhip and top with a cherry. keep refrigerated!! This is Rob's Great Aunt Helen's holiday recipe, Enjoy!!

## **Edna's Christmas Cookies**

**Verna McNeal-White**

1 cup sugar

1 cup butter or regular margarine (not soft spreadable)

1 cup sorghum

1 cup strong hot coffee w/2 tsp soda dissolved in it.

Mix above all together then add:

4 1/2 to 5 cups flour

1 tsp ginger

1 tsp cinnamon

1 tsp nutmeg

1 tsp salt

CHILL dough, roll to 1/4" thickness then cut using favorite cookie cutter. Keep dough chilled and surface well floured or dough gets very sticky. Bake @ 350 degrees until your desired doneness. (I prefer softer) Frost with powdered sugar icing if desired.

Note: These cookies were introduced to my family as a child by wonderful neighbors to our family farm. They became my dad's & my favorite! My adult daughter loves them too. These were the ONLY rolled cookie my mother ever baked as drop cookies or bars were more her thing to save time! Wonderful memories.....

## **Kringla**

**Sue Gibbons**

2 c. sugar

2 sticks butter

4 egg yolks

2 c. buttermilk

2 t. soda

2 t. baking powder

1 t. salt

6 c. flour

1 t. vanilla

Mix butter, egg yolks, salt, sugar and 1/2 c. buttermilk. Mix until fluffy. Add soda to remaining buttermilk and add to above mixture and mix slightly. Add baking powder to 2 c. flour. Add to above mixture and beat until well blended. Add vanilla. Stir in remaining 4 c. flour. Chill dough overnight. Take about a walnut size piece of dough, roll out in a rope on a lightly floured cloth and shape into a wreath or the traditional Kringla shape. Bake at 475 degrees for 6-7 minutes. Enjoy! Pop in the microwave or toaster oven briefly for a warm, just baked treat.

## **Microwave Peanut Brittle**

**Bonnie McBee**

1 cup raw peanuts

1 cup sugar

1/2 cup white syrup

1/8 tsp salt

Mix together in 4-cup glass measure and cook 7-8 minutes in microwave. (Stir once - use wooden spoon). Add 1 tsp butter and 1 tsp vanilla and stir - cook 1-2 minutes. Add 1 tsp baking soda. Stir until foamy. Immediately pour onto greased cookie sheet. Let cool 30 minutes and break into pieces.

Caution - mixture will be very hot.

May use cashews instead of peanuts.

## **Mocha Crinkles**

**Verna McNeal- White**

1 1/2 cups firmly packed light brown sugar

1/2 cup vegetable or canola oil

1/4 cup low-fat sour cream

1 egg

1 tsp vanilla

1 3/4 cups all-purpose flour

3/4 cup unsweetened cocoa powder

2 tsps instant espresso or coffee granules

1 tsp baking soda

1/4 tsp salt

1/8 tsp ground black pepper

1/2 cup powdered sugar

1. Beat brown sugar and oil in medium bowl with electric mixer. Mix in sour cream, egg and vanilla. Set aside.

2. Mix flour, cocoa, espresso powder, baking soda, salt & pepper in another medium bowl.

3. Add flour mixture to brown sugar mixture and mix well. Refrigerate dough until firm, 3-4 hours.

4. Preheat oven to 350 degrees. Pour powdered sugar into shallow bowl. Set aside. Cut dough into 1-inch pieces; roll into balls. Roll balls in powdered sugar.

5. Bake on ungreased cookie sheets 10-12 minutes or until tops of cookies are firm to touch. (Do not overbake.) Cool on wire racks.

My family was introduced to Mocha Crinkles prepared by our Iowa State Highway Patrol officer residing on our street during annual neighborhood cookie exchange.

## **Mrs. Field's Chocolate Chip Cookies**

**Barb Schmidt**

Stir together the following dry ingredients and set aside:

2 c. flour

2 1/2 c. oatmeal

1 tsp. baking powder

1 tsp. baking soda

1/2 tsp. salt

Using a mixer, blend together:

1 c. butter

1 c. granulated sugar

1 c. brown sugar  
2 eggs  
1 tsp. vanilla  
Add dry ingredients, mix well

Add and mix until blended:

12 oz. semi-sweet chocolate chips  
2 oz. unsweetened chocolate, cut into small pieces  
Using a cookie scoop or spoon, drop onto cookie sheet. Bake at 375 for 8 minutes.

Makes about 4 dozen cookies

Note...I always treat a recipe as a suggestion, so I substituted 2 oz unsweetened chocolate for 3 oz Hersey Bar. Enjoy!

### **No-Bake Eggnog Pie**

**Judy Miller**

1 pkg (3.4 oz) vanilla or cheesecake instant pudding  
1 3/4 c cold eggnog  
1 c frozen whipped topping, thawed  
1 graham cracker or gingerbread cookie pie crust

In a large mixing bowl beat pudding with the eggnog for 2 minutes. Gently fold in the whipped topping until combined. Spoon mixture into crust. Refrigerate for 4 hours. Add whipped topping and/or nutmeg when served.

### **Peanut Blossoms**

**Bonnie McBee**

1 3/4 cup flour  
1 tsp baking powder  
1/2 tsp salt  
1/2 cup sugar  
1/2 cup brown sugar  
1/2 cup shortening  
1/2 cup peanut butter  
1 egg  
2 Tbsp milk  
1 tsp vanilla

Candy chocolate stars or Kisses

Shape into balls (walnut size) and roll in sugar. Cook on ungreased cookie sheet @ 350 for 10-12 minutes. Press on chocolate piece immediately upon removal from oven.

## **Pecan Drops**

**Verna McNeal-White**

1 cup pecans

1/2 cup butter

1/2 cup + 2 Tbsp shortening

1 cup powdered sugar

2 1/2 cup sifted cake flour

2 tsp vanilla

Preheat oven to 325 degrees. Chop pecans coarsely.

Cream butter and shortening together until smooth. Add and blend in the vanilla. Beat in powdered sugar gradually. Stir in flour thoroughly then add pecans. Mix well and drop by teaspoons onto ungreased baking sheet. Bake 15-20 minutes OR until a delicate light brown. Makes 4 dozen. "Melt in your mouth"

## **Potato Burritos**

**Niki Beaird**

Left over mashed potatoes

Flour tortillas (Burrito size)

3-5 eggs, scrambled

2 cups cheddar cheese

Breakfast sausage, browned \*optional

\*Any additional peppers, onions, or bacon

Add a couple scoops of potatoes to the tortilla. Add eggs, cheese, and anything else that you'd like to add. Roll up and place in 9x13. Cover with foil and bake at 325 for 30-40 minutes.

Serve with salsa and sour cream.

## **Toffee**

**Lois Kiester**

1 cup butter

1 cup sugar

3 Tbsp water

1 Tbsp light corn syrup  
1 tsp vanilla  
1/2 cup milk chocolate chips  
1/2 cup semi-sweet chocolate chips

Place butter, sugar, water & corn syrup in a heavy 3-qt. saucepan. Cook over medium heat, stirring almost constantly, to 300 degrees Fahrenheit. Remove from heat.

Stir in the vanilla.

Pour out on buttered cookie sheet; tip to spread.

Sprinkle chocolate chips on the toffee. Let set for about 5 minutes. Spread with a bent-blade knife.

Cool until chocolate becomes firm.

Break into small pieces. Store in an air-tight container.

ENJOY!

## **Tortilla Pinwheels**

**Kari Schopf**

1 cup sour cream  
8 oz. package cream cheese, softened  
4 oz. can diced green chilies, drained  
4 oz. can chopped black olives, drained  
1 cup shredded cheddar cheese  
1/2 cup real bacon bits  
1/2 cup chopped green onions  
1 tsp. garlic powder  
1 tsp. seasoned salt  
8 (10-inch) flour tortillas

1. Mix all filling ingredients together, except tortillas. Divide filling and spread evenly over tortillas; roll up tortillas.
2. Roll each tortilla up in plastic wrap or foil, twisting the ends. Refrigerate several hours or overnight.
3. Unwrap; cut into slices. Lay pinwheels flat on serving plate.

## Treasure Bars

Judy Vogel

1 stick butter  
1/2 c. brown sugar  
1 c. flour

Combine and press in 9x13 pan. Bake 10 minutes at 350 degrees.

In large bowl, mix  
1 c. brown sugar  
2 eggs (beaten)  
1 tsp vanilla  
1 Tbsp flour  
1/2 tsp baking powder  
1/4 tsp salt  
1 c. chocolate chips  
1 c. nuts  
1 c. coconut

(If desired, 1 c. butterscotch morsels can be used to replace chocolate chips, nuts, or coconut. My family likes 1 c. chocolate chips, 1 c. butterscotch morsels, 1/2 c. nuts, and 1/2 c. coconut.)

Spread on cooled crust. Bake 20 minutes at 325 degrees.

## White Chocolate Cranberry Macadamia Nut Cookies

Dana Zeiser

White Chocolate Cranberry Macadamia Nut Cookies 🍪

Preheat oven: 350 degrees      Cook time: 10-12 Minutes

Ingredients:

3 cups all-purpose flour  
3/4 teaspoon baking soda  
3/4 teaspoon salt  
3/4 cup white sugar  
1 cup packed light brown sugar  
1 cup butter softened  
2 eggs  
1 tablespoon vanilla extract  
1 cup white chocolate baking chips  
1 cup chopped macadamia nuts  
1 cup dried cranberries

Sift the flour, baking soda and salt together in a medium sized mixing bowl. Set this aside.

Cream together your white sugar, brown sugar and softened butter.

Add your eggs and vanilla.

Add flour mixture until mixed. Stir in dried cranberries, white chocolate chips and macadamia



nuts.

Drop cookies by rounded tablespoons on an ungreased baking sheet.

Bake for 10-12 minutes. Transfer to a wire rack and allow to cool.

I use parchment paper and just slide the paper onto my counter to cool. YUMMY!!!!