



Make & Take Christmas Recipes

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APPETIZERS

Marinated Cheese

- 1 Envelope Italian Dressing Mix
- 1/2 cup vegetable oil
- 1/4 cup white vinegar
- 2 Tbsp. minced green onion
- 2 Tbsp. water
- 1 1/2 tsp. sugar
- 8 oz block Colby/Jack cheese
- 8 oz block Cheddar cheese
- 8 oz block cream cheese
- 4 oz jar chopped pimento, drained
- Assorted crackers

Whisk together first six ingredients and set aside. Cut cheeses in half lengthwise and then cut each half crosswise into 1/4 inch thick slices. Arrange cheese into rows in a shallow dish, alternating Colby/Jack, Cheddar and cream cheese. Pour marinade over cheese. Cover and chill for at least 8 hours.

Arrange cheese on serving platter in rows and drizzle with some marinade. Top with pimento and serve with assorted crackers.

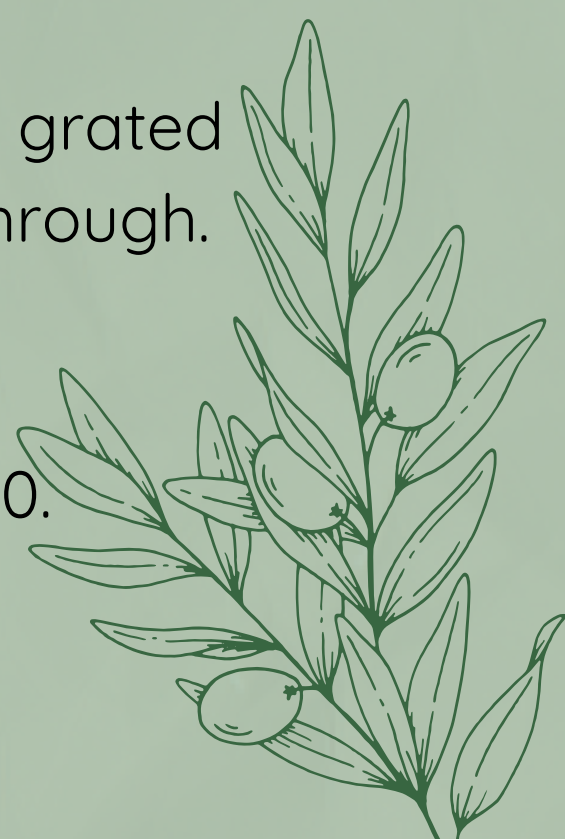
Cheesy Asparagus Fold-overs

- 16 oz. cans green asparagus spears
- loaves white sandwich bread
- 1 cup butter, softened and more for melting
- 8 oz. Parmesan and Romano cheese, grated
- 1 Tbsp. garlic salt
- Grated Parmesan cheese, for topping

Drain asparagus and place on paper towels to absorb moisture. Mix Parmesan and Romano cheese with garlic salt in a small bowl. Trim crust from the bread and roll each slice flat between waxed paper. Spread one side with softened butter and sprinkle with cheese. Place one asparagus spear diagonally on each bread slice on the buttered side and roll to enclose the asparagus. Secure with a toothpick.

Arrange on a lightly greased baking sheet and brush with melted butter. Sprinkle with grated Parmesan cheese. Bake at 400° for 10 - 12 minutes or until golden brown and heated through. Serve immediately.

NOTE: Can prepared a day in advance and chilled until time to bake. Makes approx. 40.



Meatballs

- 2 lbs. ground beef
- 2 lbs. ground pork
- 2 cups dry breadcrumbs
- 1 cup whole milk
- ½ cup finely chopped onion
- 3 tsp. salt
- 2 tsp. Worcestershire sauce
- 4 eggs
- 1 tsp. allspice

Sauce:

- 2 - 12 oz bottles chili sauce
- 2 cups peach jam

Mix meatball ingredients well. Shape into 1-inch balls. Place on ungreased cookie sheet. Bake at 400° for 20- 25 minutes or until brown. Let cool and place in a slow cooker. Mix sauce ingredients and pour over meatballs. Cook for 2-3 hours on low.

COOKIES

Gum Drop Cookies

- 1 cup butter
- 1 cup brown sugar
- 1 cup white sugar
- 1 tsp. vanilla
- 2 eggs, beaten
- 2 cups flour
- 1/4 tsp. salt
- 1 tsp. soda
- 1 tsp. baking powder
- 1 cup coconut
- 1 cup gum drops
- 2 cups oatmeal

In a large bowl, cream butter and sugars. Add vanilla. Blend in beaten eggs and mix well. Add flour, salt, soda, and baking powder, stirring just until blended. Add coconut, gum drops, and oatmeal. Form into one-inch balls. Place on greased cookie sheet and bake at 350° for 9-11 minutes. Do not overbake.

Payday Cookies

- 1 cup corn syrup
- 1 cup sugar
- 1 cup creamy peanut butter
- 1 tsp. vanilla
- 6 cups Rice Chex cereal
- 1 cup dry roasted, salted peanuts

In a large saucepan over medium-high heat, bring corn syrup, sugar, and peanut butter to a boil and then boil for exactly 1 minute. Remove from heat. Add vanilla. Gently stir in Rice Chex and peanuts. Drop in small mounds to set up on wax paper.



Lemon Crinkle Cookies

- 2 cups unbleached, all-purpose flour
- 1/2 tsp. baking soda
- 1/4 tsp. salt
- 1/2 cup unsalted butter melted and cooled
- 1 cup granulated sugar
- 1 large egg
- 1 large egg yolk
- 2 Tbsp. freshly squeezed lemon juice
- 4 tsp. freshly grated lemon zest
- 1 1/2 tsp. vanilla extract
- 1/2 tsp. lemon extract
- Powdered sugar for the coating

In a medium bowl, stir together the first three ingredients and set aside. In a large bowl, whisk the melted butter and sugar until well blended. Add in the egg and egg yolk, combining well. Stir in the vanilla and lemon extracts, lemon juice, and lemon zest. Add in the dry ingredients just until incorporated. Cover and refrigerate for 2 to 4 hours.

Preheat the oven to 325 degrees. Line two baking sheets with parchment paper. R

Roll the dough into 1-inch balls and roll them in the powdered sugar. Place the balls on the baking sheet about two inches apart. Bake for 10 to 12 minutes. Do NOT overbake. Let cool five minutes and then remove from cookie sheets.

Pioneer Molasses Cookies

- 3/4 cup vegetable oil
- 1 cup sugar
- 1/4 cup molasses
- 1 large egg
- 2 tsp. soda
- 2 cups flour
- 1/2 tsp. cloves
- 1/2 tsp. ginger
- 1 tsp. cinnamon
- 1/2 tsp. salt

Mix ingredients in order given and chill. Form in 1-inch balls. Roll in granulated sugar and place on greased cookie sheet 2 inches apart. Bake at 375° for 8-10 minutes.



CAKES & PIES

Hot Fudge Pudding Cake

- 1 cup sifted flour
- 2 tsp. baking powder
- 1/4 tsp. salt
- 3/4 cup sugar
- 2 Tbsp. cocoa
- 1/2 cup milk
- 2 Tbsp. melted butter
- 1 cup chopped peanuts
- 1 cup brown sugar, packed
- 1/4 cup cocoa
- 1 3/4 cups hot water

Stir the dry ingredients, except the 1/4 cup cocoa and brown sugar, in a bowl, mixing well. Add in the milk and melted butter. Blend in the nuts. Spread in an ungreased square pan (9x9-inch). Sprinkle on the brown sugar and 1/4 cup cocoa. Pour hot water over entire batter. Bake for 45 minutes in a 350° oven. During baking, the cake mixture rises to the top and the chocolate sauce settles to the bottom. Serve warm with ice cream or whipped cream on top. Serves 6-8.

Banana Cake with Peanut Butter-Cream Cheese Frosting

- 3/4 cups real butter, softened
 - 2 cups sugar
 - 3 large eggs
 - 2 tsp real vanilla
 - 1 1/2 cups buttermilk
 - 1 1/2 cups, really ripe bananas, mashed (about 2-3)
 - 1 tsp lemon juice
 - 3 cups unbleached flour
 - 1 1/2 tsp. baking soda
 - 1/4 tsp. salt
- Frosting:
- 1/4 cup real butter softened
 - 1/2 cup creamy peanut butter
 - 1 (8 ounce) package cream cheese, softened
 - 1 tsp. real vanilla
 - 3 1/2 cups or more powdered sugar

In a large bowl, combine sugar and butter and cream until fluffy. Mix in eggs, one at a time, and vanilla. Stir in buttermilk, bananas, and lemon juice. In a medium bowl, combine remaining dry ingredients, stirring well. Add dry ingredients to wet ingredients and beat at low speed just until well blended. Bake in two round cake pans that have been greased and floured (or sprayed with Pam for baking. This is not just cooking spray, but cooking spray with flour in it.)

Bake at 350 degrees for 22-28 minutes or until a toothpick comes out clean. DO NOT OVER-BAKE.

Cool 15 minutes and remove from pans. In a medium sized bowl, blend all frosting ingredients with a mixer on medium speed until well blended. Frost cakes with frosting.



Utterly Deadly Southern Pecan Pie

- 1 1/2 cups light corn syrup
- 1 cup white sugar
- 4 eggs
- 1 1/2 cups pecans, coarsely broken
- 4 Tbsp. butter
- 1 tsp. vanilla
- One unbaked pie shell (my favorite recipe below)

In a medium saucepan, boil sugar and syrup together over medium-high heat for 2 to 3 minutes. Beat eggs thoroughly, and slowly pour the hot syrup into the eggs, stirring constantly. Add butter, vanilla, and pecans. Turn into unbaked pie shell and bake at 375 degrees about 45 minutes or until set.

Mixes Fruit Holiday Pie

- 1 Tbsp. grated orange peel
- 1/4 cup orange juice
- 1 Tbsp. grated lemon peel
- 1 Tbsp. lemon juice
- 3 Tbsp. flour
- 3 cups thinly sliced Spy, Cortland, or Granny Smith apples
- 2 cups thinly slices bananas
- 1 cup brown sugar, packed
- 1/2 tsp. cinnamon
- 1/4 tsp. salt
- Two-crust pie dough (my favorite below)

Line pie plate with first crust. Mix all but apples and bananas. Toss fruit in sugar mixture and place in lined pan. Top with second crust. Crimp edges to seal. Prick top with fork. Bake at 425 degrees for 40 minutes. Watch that crust does not get too brown

No-Fail Pie Crust from Scratch

- 2 cups unbleached flour
- Scant cup butter-flavored Crisco shortening or lard (about a teaspoon or two less than a cup)
- 1 tsp. salt
- 1 tsp. vinegar
- 6-8 Tbsp. of water from melting ice (seriously-cold tap water will not work, so get out a bowl, fill it with ice and let it begin melting a while before you begin).

Mix flour and salt. Cut in shortening with a pastry blender (or two forks if you don't have one) Stir water and vinegar in lightly to form a ball. DO NOT HANDLE TOO MUCH! It will make the dough tough, not flaky. Divide in half and roll out on a well-floured counter to make a circle just a bit bigger in diameter than your pie pan. Repeat with top crust.





Chocolate Peppermint Cream Pie

Crust:

- 24 Oreo cookies, crushed into fine crumbs
- 1/4 cup butter, melted

Filling:

- 1 1/2 cup semisweet chocolate chips
- 1 1/2 cup heavy whipping cream, divided
- 1 tsp. pure vanilla extract
- 1 tsp. peppermint extract
- Crushed candy canes for garnish

In a medium saucepan over very low heat, melt chocolate chips and 1/2 cup heavy cream, constantly. Cool at room temperature until slightly cool but still able to be stirred, about 10-15 minutes.

Beat remaining 1 cup cream in bowl until soft peaks form. Add vanilla and peppermint. Fold whipped cream mixture into the cooled chocolate, stirring gently. Spread evenly in cooled crust and garnish as desired. Refrigerate until firm, 3 hours, or up to overnight.

❄️ MERRY ❄️
CHRISTMAS

