



CHRISTMAS RECIPES

LGA FAVORITES 2019



Almond Squeeze-It Cookies- Holiday Baking Recipe

Ingredients

- FULL RECIPE FOR 4 DOZEN COOKIES:
- 1 lb. 4 sticks Land O' Lakes Butter (cold)
- 1 cup confectioners sugar
- 5 cups flour
- 1 tbsp vanilla
- 4 cups ground/shelled almonds, 1 tin
- HALVED RECIPE:
- 1/2 lb. 2 sticks Land O' Lakes Butter (cold)
- 1/2 cup confectioners sugar
- 2.5 cups flour
- 1/2 tbsp vanilla
- 2 cups ground/shelled almonds

Instructions

1. Rub ingredients together (see steps in post above)
2. Squeeze small portions of dough together
3. Bake at 325 degrees for 35 minutes
4. Once baked, while still warm, roll in confectioners sugar
5. **Yields about 2 dozen cookies if you half the recipe and 4 dozen if you use the whole recipe**
6. **I halved the recipe to create this blog post. See www.thecardswedrew.com for full recipe tutorial and photos**

Blueberry Pie

ingredients crust

1 stick butter
1 c flour
1/4 c brown sugar
1/4 c pecans

Mix until ball forms
roll out on floured surface
Bake at 400° for 7-12 min.
cool!

ingredients pie filling

1 c powdered sugar

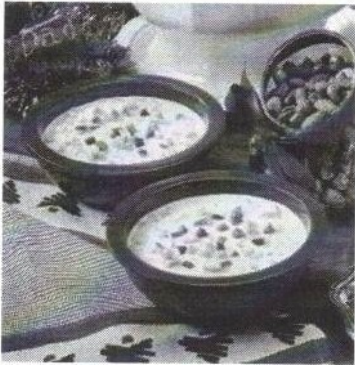
3 cream cheese

tub cool whip

1 tsp vanilla

blueberry pie filling

→ Mix ^{cream cheese + sugar} until creamy.
add cool whip +
vanilla. mix well.
Spread on crust
then spread blueberry
pie filling on top.
put in fridge overnight.



White Christmas Chili

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For a surefire way to add extra warmth to your holiday get-together, dish up Angela Biggin's delightfully different chili. "It wins compliments whenever I serve it," she writes from her Lyons, Illinois kitchen. "Be sure to garnish it with bright peppers or herbs - that makes it look really festive."

TOTAL TIME: Prep: 20 min.+ soaking Cook: 1-3/4 hours

YIELD: 12-14 servings (3 quarts).

Ingredients

- 1 pound dried navy beans
- 6 cups turkey or chicken broth
- 1 cup chopped onion
- 4 garlic cloves, minced
- 1 teaspoon white pepper
- 1/2 teaspoon crushed red pepper flakes
- 1/4 to 1/2 teaspoon curry powder
- 1/4 teaspoon ground cumin
- 2 pounds turkey or chicken breast, cooked and cubed
- 1 can (15-1/4 ounces) white sweet corn
- 1 cup heavy whipping cream
- Chopped green and sweet red peppers, optional

Directions

1. Place beans in a large saucepan or Dutch oven; cover with water. Bring to a boil and boil for 2 minutes. Remove from the heat and soak for 1-4 hours or until beans are softened. Drain and rinse beans; return to the pan. Add broth, onion, garlic and seasonings.
2. Cover and simmer for 1-1/2 hours or until beans are tender. Add turkey and corn; simmer for 15 minutes. Add cream just before serving; heat through. If desired, garnish individual servings with peppers.

Simply Delicious

CONTINUED

Christmas Trifle

Festive and delicious, frozen berries and store-bought pound cakes make it a snap to prepare this perfect end to a holiday dinner! For best results, use a 2 1/2-quart glass bowl.

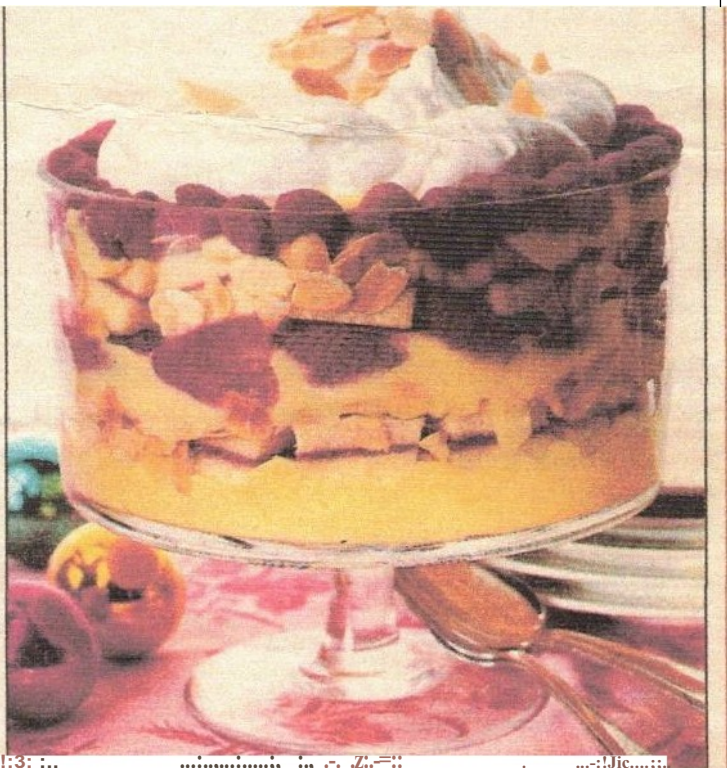
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| 1 1/2 prepared pound cakes
(about 10 ounces for each cake), thawed if frozen | 1 1/2 cups heavy cream |
| 1/2 cup raspberry jam | 5 tablespoons confectioners' sugar |
| 3 tablespoons granulated sugar | 6 tablespoons cream sherry or Marsala |
| 1/2 tablespoon cornstarch | 1/2 cup sliced almonds |
| 3 egg yolks | 10 ounces frozen strawberries, thawed and drained, halved |
| 2 1/4 cups milk | 10 ounces frozen raspberries, thawed and drained |
| 2 teaspoons pure vanilla extract | |

1 Cut the cakes into slices 1/4-inch thick; spread out flat for several hours to dry. Spread a thin layer of jam on 1/2 of the slices; top each with a plain slice. Cut these "cake sandwiches" into 1-inch squares and set aside.

2. Whisk the granulated sugar, cornstarch and egg yolks in a saucepan. Slowly whisk in the milk. Cook, stirring constantly, over medium heat until thickened to the consistency of custard, about 12 to 15 minutes. Whisk in 1 teaspoon of the vanilla; set aside to cool completely.

3. Whip the cream until soft peaks form. Beat in 3 tablespoons of the confectioners' sugar and the remaining vanilla; continue beating until stiff. Chill until ready to use.

4. Assemble the trifle: Spread 1/4 cup of the jam on bottom of a large glass bowl (2 1/2 quarts, or 10 cups). Scatter 1/3 of the cake squares on top, pressing down slightly to make an even surface. Sprinkle with 2 tablespoons each of the sherry and almonds. Pour 1/3 of the remaining custard evenly over the cake. Toss the strawberries with 1 tablespoon of the confectioners' sugar, then spoon them over the custard. Follow with 1/2 of the remaining cake, 2 table-



spoons each of sherry and almonds, and 1/2 of the remaining custard. With rich,

5. Toss raspberries with remaining confectioners' sugar and spoon over remaining fruit, custard. Cover with remaining cake, 2 tablespoons each of the sherry and almonds, and remaining custard. Spoon reserved whipped cream over top; sprinkle with remaining almonds. Chill until ready to serve. 90f01'1Uf

Serves 10. Per serving: 521 calories, 52g carbohydrates, ag protein; too. 31g fat, 167mg cholesterol.

Cornflake Wreath

Cornflake Christmas Wreaths are made from only 3 ingredients plus green food coloring. Always a favorite on the Christmas cookie plate.

Course	Dessert
(>) Prep Time	10 minutes
fl Servings	12 -15
4l- Author	Christin Mahrlig

Ingredients

- 1/2 cup (1 stick) butter
- 1 (10-ounce) package marshmallows
- 1 1/4 teaspoons green food coloring
- 4 1/2 cups Cornflake cereal
- red hots or mini red M&Ms

Instructions

1. Melt butter in a large pot. Add marshmallows and stir until melted.
2. Stir in food coloring.
3. Stir in cereal.
4. Working quickly, use a greased 1/4 cup measuring cup to dump the cornflake mixture in mounds on a cookie sheet lined with parchment QgRfil. Use your fingers (grease them well) to form the mounds into wreath shapes.
5. Decorate with red M&Ms before they set.
6. Let cool completely and store in an airtight container.



★★★★★
5 from 6 votes

This is a fun recipe. It makes great cupcakes also.

CAKE

1 cup butter, 2 sticks
1/4 cup cocoa
1/2 cup buttermilk
1 cup water
2 eggs, beaten
2 cups sugar
2 cups unsifted all purpose flour
1 teaspoon baking soda
1 teaspoon vanilla

1 cup creamy peanut butter - microwave for 20 seconds to soften

Frosting

1/2 cup butter, 1 stick
1/4 cup cocoa
6 tablespoons buttermilk
1- one pound box powdered sugar
1 teaspoon vanilla

In a sauce pan, combine butter, cocoa, water, buttermilk and eggs. Stir constantly over low heat until mixture bubbles. In a large bowl, mix flour, sugar and baking soda. Add hot mixture and beat by hand til smooth. Stir in vanilla. Bake in a 9 x 13, greased and floured pan, at 350* oven for 25 minutes.

When cake has cooled, spread soften peanut butter in a smooth layer on the top.

Frosting - in a sauce pan add butter, cocoa and buttermilk and cook til bubbly. Put powdered sugar in a large bowl and add hot chocolate mixture and beat til smooth. Stir in vanilla. Don't worry if you have some sugar flecks. Pour over peanut topping.

GOLDEN BUNS

1 cup water

½ cup butter or margarine

1 teaspoon sugar

¼ teaspoon salt

1 cup all-purpose flour

4 eggs

½ cup golden raisins, plumped (optional) if using raisins, to plump them cover with hot water, let stand 5 minutes, drain well

Combine water, butter, sugar and salt in a saucepan, bring to boil.

Add flour all at once, then over low heat beat with a wooden spoon about 1 minute or until mixture leaves the sides of the pan and forms a smooth thick dough. Remove from heat. Continue beating about 2 minutes to cool slightly. Add eggs one at a time, beating after each until mixture has satiny sheen. If you are using raisins stir them in at this time.

Drop heaping measuring tablespoons about 2 inches apart on greased baking sheet. Bake in preheated 375* oven 30 to 35 minutes or until doubled, -golden a.nu furn. Remove to wire-ra"Clcto-cool stightly:-While still wrum. ———
gently spread lemon frosting over tops and sides. Makes 20.

LEMON FROSTING

Melt 1 tablespoon butter or margarine, stir in 1-1/2 tablespoons cream or milk. Remove from heat, stir in 1 cup confectioners sugar until smooth, Stir in ½ teaspoon each lemon juice and vanilla. Add more cream if necessary to make of spreading consistency.

Nutritional facts per bun: 91 calories, 1 gram pro, 14 gram carbs, 4 gram fa4
23 mg chol with butter, 9 mg chol with margarine

delish

Mistletoe Margaritas

by [LENA ABRAHAM](#)

NOV 25, 2019

YIELD: 1 SERVINGS

PREP TIME: 10 MINUTES

TOTAL TIME: 20 MINUTES

INGREDIENTS

1/2 c whole cranberries
1/4 c. granulated sugar, divided
2 tbsp. kosher salt
1 wedge lime, for rim
2 c. cranberry juice
12 oz. silver tequila
8 oz. triple sec
1/2 C. plus 1 tbsp. lime juice, divided
12 c. ice
Mint, for garnish

[GET INGREDIENTS](#) Powered by [Chefology](#)

DIRECTIONS

In a medium bowl, toss cranberries with 1 tablespoon lime juice. Drain out lime juice, then toss with 2 tablespoons sugar. Pour onto a baking sheet to dry.

Combine remaining sugar with salt on a shallow plate and mix to combine. Using the lime wedge, wet rim of each glass, then dip in sugar salt mixture.

Combine cranberry juice, tequila, triple sec, remaining 1/2 cup lime juice, and ice in a large blender, working in batches if necessary. Blend until smooth.

Pour into prepared glasses and garnish with a sprig of mint and a couple sugared cranberries.

Peanut Brittle

2c Sugar
1/2c Karo
1/4c Boiling Water
2c Raw Peanuts
1tsp Butter
1tsp Soda
1/2tsp Salt

Bring sugar, Karo, and water to a boil. Add peanuts. Cook until peanuts start popping or syrup turns to a golden color (about 10 or 15 minutes) stirring constantly. Remove from heat and add butter, salt and soda. Stir just enough to mix. Quickly pour on a well buttered cookie sheet. Let cool. Break into small pieces.

(Annette's Mom's Recipe)

HOMEMADE PEPPERMINT PATTIES

Easy Homemade Peppermint Patty recipe with just a handful of ingredients! Copycat York Peppermint Patties but BETTER. Simple soft, sweetened mint candy covered in chocolate for a delicious, easy peppermint patty candy.



★★★★★
4.6 from 5 votes

Prep Time

20 mins

Total Time

20 mins

Course: Candy Author: Butter With A Side of Bread

Ingredients

- 1/4 cup softened butter
- 1/3 cup light corn syrup
- 1-2 tsp peppermint extract*
- 3 cups powdered sugar
- 2 cups dark dipping chocolate**
- chocolate jimmies if desired

Instructions

1. Combine butter, corn syrup, extract and powdered sugar in a mixing bowl. Mix with an electric mixer for about 3 minutes, until ingredients are well combined and are holding together.
2. Remove dough from bowl and break off about 2 teaspoon-sized sections. Roll into a ball and gently flatten with your hands. Put patties down on a pan lined with wax or parchment paper. Once all patties are made, place pan in the freezer for 10-15 minutes.
3. Melt chocolate in microwave for 1 minute 20 seconds. Let sit for an additional minute in the microwave. Remove and gently stir. Remove peppermint patties from freezer. Use a fork or a handy Winton Dipping tool like I did to dip each patty in the chocolate, flip to coat the other side, then tap to remove any excess. Transfer chocolate coated patties to wax paper to cool. Top with chocolate jimmies if you'd like.
4. Store in an airtight container, refrigerate if preferred but it's not necessary. Yields 40 mints.

Notes

*Add 1 teaspoon peppermint extract, then mix until well combined. Taste dough. If you'd like them to be stronger, add an additional 1/2 to 1 teaspoon extract. You can also use 2 drops of peppermint essential oil instead or even 2 teaspoons mint extract for a more subtle mint flavor. Think Andes Mints as opposed to Starlight mints! Yum.

**When making candy like this I really find that [dipping chocolate](#) just works best. You can purchase Ghirardelli Melting Wafers at most grocery stores. I buy my melting chocolate in bulk on Amazon. If you really want to use chocolate chips instead, I suggest melting 1/2 a tablespoon of shortening or 2 tsp coconut oil in with the chocolate chips, to thin it out and make it easier to dip the candy.

Strawberries Romanoff
(Good, Nice, and Easy Recipe)

1 quart strawberries
½ cup powdered sugar
1 cup chilled whipping cream
¼ cup orange-flavored liqueur or orange juice

Sprinkle strawberries with powdered sugar; stir gently. Cover and refrigerate 2 hours. (I cut the strawberries into quarters, but you can also leave them whole.)

Just before serving, beat whipping cream in chilled bowl until stiff. Stir in liqueur gradually. Fold in strawberries.

6 servings.

Enjoy!

Renee



Texan Pecan Pie

3 eggs

1 cup sugar

3/4 cup Light corn syrup

1/2 t salt

1 T flour

1 Cup Texan pecans

2 t vanilla

2 T butter

Mix thoroughly and add to unbaked 9" pastry.

Cook for 1 hour at

325°

German Apple Cake

3 eggs

1 cup vegetable oil Beat until foamy

2 cups white sugar

2 cups flour

1 tsp baking soda

2 tsp cinnamon

1/2 tsp salt

Pinch of nutmeg Add to egg and oil mixture and mix well

1 tsp Vanilla

1 cup chopped nuts

4 cups apples sliced thin Fold into cake mixture

Bake at 350 degrees for 45-60 minutes

Cream Cheese Frosting

8 oz cream cheese

1 tsp vanilla

3 Tbsp softened butter

2 cups powdered sugar

Beat together until smooth and add to cooled cake



ROSE PARSLEY BASIL SAGE MARJORAM RUE ALOE BAY GARLIC
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Recipe For: Lemonade Pie

From the Kitchen of: Becky Lucas

1 can (14oz) sweetened condensed milk
 1 can (6oz) frozen lemonade (partially thawed)
 2 Tsp lemon zest + 2 drops yellow food coloring (opt)
 1 carton (8oz) frozen whipped topping, thawed
 1 graham cracker crust - regular or chocolate (8")

In large bowl, combine milk, lemonade + food coloring, if using - and zest. Fold in whipped topping. Spoon into crust. Sprinkle top with extra zest for garnish. Freeze until frozen (about 4 hrs or more). Slice and serve.

ROSE PARSLEY BASIL SAGE MARJORAM RUE ALOE BAY GARLIC

VIOLET

Recipe For: Hash Browns Casserole

From the Kitchen of: Dorela Kirby

1 can cream of mushroom soup
 1 8oz container sour cream
 1 stick butter, melted
 1 box (32oz) frozen Southern-style hash browns
 Potatoes - slightly thawed
 1 med onion, chopped (about 1/2 c)
 1 package - shredded sharp cheddar (about 2 c)
 black pepper
 1/2 c crushed corn flakes

Stir soup, sour cream, butter, potatoes, onion, cheese and pepper together. Put into greased 13x9x2 baking dish. Sprinkle corn flakes over top.
 Bake @ 350° for 45 min until bubbly & brown.


Serves: 8

CHAMOMILE BASIL NASTURTIUM MARJORAM RUE

DILL
 CHIVES
 SPEARMINT

NASTURTIUM FOXGLOVE CHICORY

SAGE



HERE'S WHAT'S COOKIN'
 HOLIDAY FRUIT BREAD

1/2 c margarine	1 c sugar
2 eggs, beaten	1 t. soda
2 c flour	1/4 c. choc. chips
1/4 c. nuts (pecans)	1/4 c. maraschino cherries
3 bananas (mashed)	(cut up)

Cream margarine & sugar - add eggs & bananas, flour & soda. Mix well. Add nuts, chocolate chips & cherries. Pour in greased & floured bread pans. Bake at 350° approx 45 min, use toothpick to test.

Recipe from: _____ Serves: _____