

The following are selected holiday recipes (mostly sweets) in alphabetical order collected by Andrew of Visionary2000.com

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°Amaretti

Traditionally served at Christmas time in Italy.

2 egg whites 1/4 teaspoon salt 1 cup sugar 1 cup chopped blanched almonds 3/4 teaspoon almond extract

1. Add salt to egg whites and beat until frothy. 2. Add sugar gradually, beating until mixture is stiff but not dry. 3. Add almonds and almond extract and fold in gently. 4. Drop almond mixture on buttered and floured baking sheet by the teaspoon, shape into small mounds, leaving room between each mound. 5. Let stand 2 hours. 6. Bake at 190 degrees celcius for 12 minutes or until they are delicately brown in colour.

°Amish Sugar Cookies

Part One Ingredients: 1 cup sugar 1 cup powdered sugar 1 cup butter 1 cup oil 2 eggs

Part One Preparation: Mix well.

Part Two Ingredients: 1 tsp vanilla 1 tsp salt 1 tsp cream of tartar 1 tsp baking soda 4 1/2 cups flour

Part Two Preparation: Mix part two well.

Blend ingredients together, then chill. Flour hands, then shape into balls and place on cookie sheet. Flatten with bottom of chilled glass dipped in sugar. Sprinkle with colored sugar. Bake at 350 fahrenheit until edges are golden.

°Chocolate Chip Cookies

2 1/4 cups all-purpose flour 1 teaspoon baking soda 1 teaspoon salt 1 cup (2 sticks) butter or margarine, softened 3/4 cup granulated sugar 3/4 cup packed brown sugar 1 teaspoon vanilla extract 2 eggs 2 cups (12-ounce package) semi-sweet chocolate chips 1 cup chopped nuts

Combine flour, baking soda and salt in small bowl. Beat butter, granulated sugar, brown sugar and vanilla in large mixer bowl until creamy. Add eggs one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in morsels and nuts. Drop by rounded tablespoon onto ungreased baking sheets. Bake in preheated 375°F. oven for 9 to 11 minutes or until golden brown. Let stand for 2 minutes; remove to wire racks to cool completely. Makes about 5 dozen cookies.

Bar variation: Prepare dough as above. Spread into greased 15 x 10-inch jelly-roll pan. Bake in preheated 375°F. oven for 20 to 25 minutes or until golden brown. Cool completely in pan on wire rack. Cut into bars. Makes 4 dozen bars.

Log variation: Prepare dough as above. Divide in half; wrap each half in waxed paper. Chill for 1 hour or until firm. Shape each half into 15-inch log; wrap in waxed paper. Chill for 30 minutes.* Cut into 1/2-inch-thick slices; place on ungreased baking sheets. Bake in preheated 375°F. oven for 8 to 10 minutes or until golden brown. Let stand for 2 minutes; remove to wire racks to cool completely. Makes about 5 dozen cookies.

°Christmas Candied Cranberries

1/2 cup sugar 1/2 cup water 1/2 cup cranberries

Select firm, red cranberries. Prick twice with needle. Boil sugar in water until it spins a thread. Put in cranberries and cook gently until syrup jellies when tested from the tip of a spoon. Remove berries one at a time and place on wax paper. Let stand until dry. Dip the berries in granulated sugar.

This makes approximately 25. They are decorative and can serve as an excellent garnish.

°Christmas Apple Pie

Serve with vanilla ice cream and hard sauce

a. Graham cracker crust (you can make your own or use a pre-made one) 1 large egg white (slightly beaten) b. 5 Cups fresh peeled apples 1/2 cup powdered sugar 1/4 cup brown sugar 3 Tablespoons whole wheat flour 1/4 teaspoon salt 1/2 teaspoon cinnamon (we generally add a bit more) c. 3/4 cups whole wheat flour 1/4 cup powdered sugar 1/4 cup brown sugar 1 stick melted butter (a bit over 1/3 cup)

1. Brush egg white on crust, bake until light brown -- about 6 minutes (if store bought) 2. Combine b mix well, spoon into crust 3. Mix c put on as the top of the pie in thin sheets 4. Bake at 375 farenheit for about 50 minutes 5. Cool for about 4 hours.

°Christmas Chocolate Logs

In France the traditional Christmas cake is a log.

18 sweet biscuits 1 teaspoon cocoa powder small pot double cream 1 teaspoon icing sugar knife and fork whisk basin foil plate

1. Put the cream, sugar and cocoa in a basin. Whisk cream until until it is just stiff enough to stand in peaks. 2. Spread the cream on the biscuits. Sandwich them together in a long roll. Use about half the cream. 3. Wrap the roll of biscuits in foil. Put it in the fridge with the rest of the cream. 4. Next day, unwrap the roll, put it on a plate and cover it with the rest of the cream. 5. Drag a fork over the cream to make a 'bark' on the 'log'. Decorate it with icing sugar snow and holly. 6. This cake is rich so serve small slices.

°Christmas Float

1 can coke or Dr Pepper 3 scoops of ice cream - chocalote or vanilla 4 cherries 2 red and green gum drops red and green M&M's whipped cream topping

Put ice cream in cup. pour soda on it. then add the whipped cream, cherries and candy.

°Christmas Fruit Bars

1 1/2 cups flour 1 teaspoon baking powder 1/4 teaspoon salt 1 1/2 cup rolled oats 1 cup brown sugar 3/4 cup margarine 3/4 cup fruit preserves

Stir dry ingredients together. Stir in oats 7 sugar, cut in butter until crumbly. Pat 1/2 crumbs in 11 x 7 pan. Spread with preserves, top with crumbs. Bake 375 farenheit for 35 minutes. Makes 2 1/2 dozen.

°Christmas Fudge

6 cups sugar 1 1/2 cups butter 1 large can evaporated milk 2 packages chocolate chips 1 jar marshmallow cream 1 cup nuts

Cook in heavy pan until boiling, boil 10 minutes, stirring all the time. Take off burner and add chips, marshmallow cream and nuts, make sure you mix well, pour into 9 x 13 buttered pan. It will make 6 pounds.

°Christmas Party Mints

1 (lb) pkg powdered sugar 1/2 C margarine, softened 2 T evaporated milk 4 to 5 drops of peppermint flavoring Few drops of desired food coloring

1.Combine all ingredients in a large mixing bowl. Beat at high speed until well blended; then knead until smooth. 2.Shape mints in rubber candy molds, and place on baking sheets. 3.Cover with a paper towel, and let stand overnight to harden.

Makes: 8 1/2 to 9 dozen mints.

°Christmas Snow Logs

1 banana Peanut butter Shreaded cocunut 1 table knife A mixing spoon

1. Cut banana in three pieces. 2. Spread peanut butter all over each piece. 3. Roll the pieces in coconut.

°Christmas Wreath Cookies

1/2 cup butter 3 cups miniature marshmallows 1/2 tsp almond extract 1/2 tsp vanilla extract 1 tsp green food color 4 cups corn flakes

Melt butter, add marshmallows. When mixture is smooth, add extracts, coloring and cereal. Make into wreath shapes, decorate with red cinnamon candies and silver balls.

°Doughnuts

1 kilo sifted flour 2 eggs 1/2 tsp salt 4 tblsp sugar 1/2 cup oil 50 gm fresh yeast 1 pkt (10 gm) vanilla sugar approximately 2 cups warm water jam icing sugar

Place 2 cups flour in bowl with salt, sugar, yeast, vanilla sugar. Mix well. Add oil and water and mix till smooth. Add eggs and mix again. Add remaining flour until smooth, elastic texture is obtained. Leave to rise. Knead, then roll out dough with rolling pin and divide into 4 sections. Roll out each section, cut into rounds with a cup, leave to rise for 1 hour. Fry in deep oil until golden brown. Drain. Inject with jam and roll in icing sugar.

°EggNog

6 beaten eggs 2 cups milk 1/3 cup sugar 2 to 4 tablespoons light rum 2 to 4 tablespoons bourbon 1 teaspoon vanilla 1 cup whipping cream 2 tablespoons sugar Whipped cream Ground nutmeg

In a heavy large saucepan stir together eggs, milk, and the 1/3 cup sugar. Cook and stir over medium heat till mixture coats a metal spoon. Remove from heat. Cool quickly by placing pan in a sink or bowl of ice water and stirring 1 to 2 minutes. Stir in rum, bourbon, and vanilla. Chill 4 to 24 hours.

At serving time, in a medium mixing bowl whip the cream and the 2 tablespoons sugar with an electric mixer on medium speed till soft peaks form. Transfer chilled egg mixture to a punch bowl. Fold in whipped-cream mixture. Top each serving with additional whipped cream; sprinkle with nutmeg. Serve at once. Makes about 10 (4-ounce) servings.

°Father Christmas Salad

In traditional Christmas colors of green, white and red, this is full of seasonal good cheer.

1 can (15 oz/ 425 g) lychees in heavy syrup 1 can (15 oz/ 425 g) stoneless red cherries in syrup 4 tablespoons of Cointreau or Kirsch 1/2 oz/ 15 g unsalted pistachio nuts Boiling water

1. Tip both fruits, with syrup, into a large dish; glass for preference so that the colors can show through. 2. Add liquer and toss gently yo mix. 3. Blanch pistachios by covering with boiling water and leaving for 1 minute. Drain and rinse under cold water. 4. Slide off skins then finely chop. Sprinkle over top of salad. Cover and refrigerate at least 3 hours before serving.

°Fruitcake

1 pkg Betty Crocker date bar mix 2/3 cup hot water 3 eggs 1/4 cup flour 3/4 tsp baking po 2 tablespoons light molasses 1 tsp cinnamon 1/4 tsp nutmeg 1/4 tsp allspice 1 cup chopped nuts 1 cup raisins 1 cup red/green candied cherries

Heat oven to 325 fahrenheit. Grease & flour 9 x 5 x 3 loaf pan. Combine date bar mix and water until crumbly. Add eggs, flour, baking powder, molasses & spices. Fold in nuts & cherries; pour into pan. Bake 80 minutes or until toothpick comes out clean.

°Gingerbread Men

3 and 1/4 cups flour 1.2 tsp baking soda 1/4 tsp salt 1 tsp ground cinnamon 2 tsp ground cloves 1 cup salted butter, softened 3/4 cup dark brown sugar, firmly packed 1 large egg 1/2 cup unsulfured molasses 2/3 cup confectioners sugar 1 - 2 tsp milk

1. Preheat oven to 325' 2. Whisk together flour, salt, cinnamon, baking soda, ginger, and cloves 3. Cream butter and sugar. Scrape down sides of bowl. Add egg and molasses and beat on medium speed until smooth. 4. Scrape down bowl and add flour mixture, blend on low speed until just combined -- do not over mix! 5. Separate dough into 2 balls and flatten into disks. Wrap each disk tightly in plastic wrap and refrigerate 1 hour. 6. On floured surface with floured rolling pin, roll dough out to 1/4" thickness. With floured cookie cutters cut into shapes. Gather scraps and re-roll dough until all is used. Place on ungreased baking sheets about 1/2" apart. 7. Bake 9-11 minutes -- do not brown. Transfer to cool, flat surface and cool.

Icing: 1. Whisk sugar and milk until smooth but still liquid. 2. Add extra milk if seems dry. 3. Spoon icing into a pastry bag with small piping tip, or other icing dispenser. 4. Decorate as desired.

°Gingerbread Ornaments

1/2 cup butter 1/2 tsp salt 6 Tbs sugar 1/4 tsp baking soda 1/4 brown sugar 2 tsp cinnamon 1/2 cup molasses 1 1/2 tsp ginger 1 egg 2 cups flour 2 tsp baking powder

Cream butter with sugars, molasses and egg yolk. Mix all remaining ingredients, except egg white. Stir into butter mixture to form stiff dough Chill for 1 hour, then roll out on floured surface to 1/8 inch thickness. Use Christmas cookie cutters or knife to cut out shapes. Preheat oven to 350 farneheit. Butter cookie sheet. Brush shapes lightly with egg white. Bake 8 minutes until crisp. Make a hole 1 inch from the top, then cool. Icing as you choose. Thread holes with gold cord.

°Iced Butter Cookies

Cookies: 4 sticks (1 pound butter) 1 cup sugar 1 egg 4 cups flour

1. Mix butter and sugar 2. Add egg 3. Mix in flour 4. Use cookie cutter to make into smallish cookies (about 1.5 inches in diameter). 5. Cook each batch at 375 degrees for about 10 minutes (lightly brown) 6. Let cookies cool slightly before icing

Icing: 1 stick butter 1 box powdered (confectionary) sugar 1 teaspoon vanilla milk (as needed)

1. Cream butter 2. Add sugar and mix 3. Add milk as needed for spreadable consistency 4. Add vanilla 5. Ice the cookies

°Irish Shamrocks

These should be given away. Shamrocks are a symbol of good luck in Ireland.

250g plain flour 250g butter 250g sifted caster sugar 25g ground almonds

1. Sift flour into basin. 2. Rub in butter. 3. Then add sugar, mixed with almonds. 4. Roll out thinly. 5. Cut into shamrock shapes. 6. Cook at 190 degrees Celcius until golden brown - about 10 minutes. 7. Coat with peppermint icing (to make biscuits look green). Icing

3oz icing sugar 3 tablespoons cold water 1 or 2 drops peppermint essence 1. Place icing in bowl. 2. Add water and essence and mix thoroughly.

°Lemon Macaroons

Lemon Curd: 3 eggs 3/4 cup sugar 1/2 cup lemon juice 2 tablespoons zest of lemon 3/4 cup unsalted butter, cut into chunks Macaroons: 1 cup powdered almonds 2 cups powdered sugar 1 tablespoon grated lemon rind 4 egg whites 2 tablespoons sugar

To make the lemon curd, in a saucepan, whisk together the eggs, sugar, lemon juice, and zest. Bring the mixture to a boil over moderate heat, stirring, then simmer for 3 minutes, whisking. Transfer the mixture into a bowl and whisk in the butter, one chunk at a time. To make the macaroons, preheat oven to 275F. In a bowl, using an electric mixer, beat the egg whites until they form soft peaks. Add the sugar, then beat the egg whites until firm. Gently but thoroughly fold the almond mixture into the egg whites. Line baking sheets with oiled parchment paper. Either pipe or spoon mixture into 1 1/2 inch mounds that are 2 inches apart on the parchment. Bake for 30 minutes or until firm. Turn off oven and let cookies dry with door ajar. To assemble, remove cookies from baking sheets and sandwich with lemon curd.

°Marble Mint Bark

1 pound vanilla-flavored candy coating, cut up 3/4 cup finely crushed candy cane or finely crushed striped round peppermint candies Red food coloring 1/3 cup semisweet chocolate pieces Line a baking sheet with foil; set aside.

In a microwave-safe 4-cup glass measure microwave candy coating on 100 percent power (high) for 2 to 3 minutes, stirring after every minute. Stir in crushed candies and about five drops red food coloring to tint desired color. Pour coating mixture onto prepared baking sheet to about 1/4-inch thickness.

In a glass measure microwave chocolate pieces on high for 1 to 2 minutes or till soft enough to stir smooth, stirring after 1 minute. Drizzle over peppermint mixture. Gently zigzag a narrow metal spatula through the chocolate and peppermint layers to marble.

Let candy stand several hours or till firm. Or, chill about 30 minutes or till firm. Use foil to lift candy from baking sheet; carefully break candy into pieces. Makes about 40 pieces (1-1/4 pounds).

°Mini-Chocolate Chip Cheesecakes

Bowl 1: 1. 1.2 lb of cream cheese 2. 1 egg 3. 1/3 cup of sugar 4. Mix 5. Add 1 and 1/4 cups of mini choc. chips.

Bowl 2: 1. 1 and 1/2 cup of flour 2. 1 cup of sugar 3. 1/4 cup of cocoa 4. 1 tsp. vanilla 5. 1 tsp. baking soda 6. 1 cup of water 7. 1/3 cup of oil 8. Mix

Directions: 1. Put chocolate mixture into mini-muffin cups. 2. Add 1 tsp. of cream cheese mixture per mini muffin cup 3. Fill each cup 2/3 full 4. Bake at 350' for about 20 minutes 5. makes about 4 dozen.

°Mint Snowballs

1/2 Cup Icing Sugar 1/2 Cup Shortening 1/2 Cup Butter 1/2 Tsp Peppermint Flavouring 2 Cups All Purpose Flour 1/2 Tsp Salt

Cream sugar, shortening, butter, and extract thoroughly. Measure flour WITHOUT sifting into wax paper, add salt and blend well. Now add dry ingredients to creamed mixture. Mix well. Form into one inch balls, place on cookie sheet and cook in 400F oven 8-10minutes. Cool on rack. Dip tops in icing, pink and green, then in coconut. Yield 4-4 1/2 dozen.

°North Pole Cupcake Cones

Ice cream cones that are flat on the bottom A baking sheet Any cupcake or cake mix A bowl A mixing spoon Icing Shredded Coconut Chopped walnuts and raisins

1. Place six ice cream cones on a baking sheet. 2. Make the cake mix according to instructions and pour the batter in each cone. Leave an inch/ 2 1/2 cms of space at the top. 3. Set oven at 375 farenheit/ 190 celcius. 4. Place cupcake cones in the oven and bake for 20-25 minutes. 5. Let them cool for half an hour, then ice and decorate them with coconut, chopped nuts, and raisins. Cover lid and let rice simmer slowly and gently for an hour, or until all the milk is absorbed and swollen up.

°Nutmeg Rolls

Roll Ingredients: 1 cup butter, softened 2 tsp vanilla 3/4 cup sugar 1 egg 3 cups all-purpose flour 1 1/2 tsp nutmeg 1/4 tsp salt

Preparation: Cream butter with vanilla, gradually beat in sugar, then blend in egg. Mix together with flour, nutmeg & salt. Add to butter mixture & mix well. Divide into 14 equal portions. On sugared board shape each piece in roll 12 inches long and 1/4 inch wide. Cut in 2 inch lengths and put on greased cookie sheet. Bake in preheated 350 farneheit oven for 12 minutes. Cool on rack. Spread with frosting, sprinkle with nutmeg.

Glaze Ingredients: 1/3 cup butter 1 tsp vanilla 2 tsp rum or rum extract 2 cups powdered sugar 2 tablespoons light cream

Glaze Preparation: Cream butter with vanilla. Add rum and blend in sugar and cream. Beat until smooth.

°Pecan Pie

3 large eggs 2/3 cup sugar 1/2 teaspoon salt 1/2 cup melted butter 1 cup light corn syrup 1 cup pecans 1 unbaked 9" pie shell

Preheat oven to 375 farenheit, beat eggs, sugar and salt. Add butter, syrup and mix in pecans. Bake 40-45 minutes in pie shell.

°Potato Latkes

8 potatoes 1 medium onion 2 eggs 1 1/2 tsp salt 1/4 tsp pepper 1/2 cup flour

Grate potatoes. Squeeze out excess liquid. Mix in other ingredients. Fry small spoonfuls until golden brown. Drain and serve hot with applesauce or sour cream.

°Pumpkin Pie

A traditional festive American Dish

2 cups plain flour 1 teaspoon salt 125g butter or margarine 1/3 cup cold water

1. Put the dry ingredients into bowl. 2. Mix in the butter or margarine with fingers until the mixture resembles large breadcrumbs. 3. Add the water. 4. Make into ball. 5. Chill for 10 minutes. 6. Roll out 1/2cm thick. 7. Line pie dish with pastry.

Filling

1 1/2 cups cooked pumpkin 1/2 teaspoon nutmeg 1/2 teaspoon ground cloves 1 teaspoon cinnamon 1 teaspoon ginger pinch salt 225g brown sugar 1 1/2 cups milk 2 eggs, beaten 1/2 cup cream

1. Peel pumpkin. Remove seeds, stew till soft in a little water. 2. Press through sieve and add spices. 3. Put into bowl. 4. Add eggs, sugar, then milk and cream. 5. Beat hard. 6. Pour into uncooked pastry shell. 7. Bake in moderate oven (190 degress celcius) until it is set when you poke it with a knife.

°Santa's Victorian Candy Canes

A candy thermometer 2 cups sugar 1/2 cup light corn syrup 1/2 cup water 1/4 teaspoon cream of tartar 3/4 teaspoon peppermint extract 1 teaspoon red food coloring

1. Mix the sugar, corn syrup, water, and cream of tartar in a large, heavy-bottomed saucepan. 2. Stir until the sugar dissolves. 3. Place a candy thermometer in the mixture, and cook without stirring until the thermometer reaches 265 fahrenheit. 4. Turn off the heat and add the peppermint extract. 5. Divide the mixture in half by carefully pouring part of it into another pan. 6. Add the red food coloring to one of the pans. 7. While waiting for the candy to cool, grease three cookie sheets (two as working space, and the third to provide a non-stick surface for the canes to cool). 8. Butter your hands, and use a buttered spatula to cut off a portion of one of the clear taffy. Have a helper do the same with the red taffy. 9. Pull and fold the pieces repeatedly on your cookie sheet until they appear glossy, then roll them into an 8-inch long coil. 10. Give the head of the cane a twist before setting it aside to cool on the third greased cookie sheet.

Makes: 6 medium sized canes

°Snow Candy

1 lb white bark candy 1 lb salted nuts 2 cups crispy rice cereal

Melt candy in a double boiler. Add nuts and cereal. Mix well. Spoon onto waxed paper. Refrigerate until firm. Break into pieces and store in air tight container.

°Stained Glass Window Cookies

1 cup margarine 1 cup shortening 1 cup sugar and 1/4 cup honey (or 2 cups sugar) 2 eggs 2 teaspoons vanilla 5 cups flour 1 teaspoon baking soda 1 teaspoon salt Assorted hard candies

1. Mix margarine, shortening, sugar, honey, eggs and vanilla. 2. Add flour, soda and salt. Add flour and chill the dough overnight. 3. On waxed paper roll out the dough and cut shapes with cookie cutters. Then cut out areas for "windows", or roll dough into "snakes". Shape the snakes into cookies--leaving some open spaces. 4. Place the cookies on a well-greased cookie sheet. Fill the openings with crushed hard candies or a whole life saver. 5. Bake at 350 degrees for 7-8 minutes. Let cookies cool for 5 minutes before removing them from the cookie sheet.

°Sweet Potatoes

1/2 Cup Icing Sugar 3 cups Mashed sweet potatoes 1 cup white sugar (may use less) 2 eggs 1 tsp. vanilla 1 stick melted butter or margarine

Mix and put in buttered baking dish.

Mix the following together and add to top of sweet potatoes:

1 cup brown sugar 1/3 cup flour 1cup finely chopped pecans 1/3 cup melted butter

Bake 30 minutes in 350 degree oven.

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