



The Heitkamp Family Cookbook





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Beverages





Hot Chocolate

Ingredients:

- 1/2 cup sugar
- 1/4 cup Hershey's Unsweetened Cocoa
- dash salt
- 1/3 cup hot water
- 4 cups milk
- 3/4 teaspoon vanilla extract

Directions:

1. Mix sugar, cocoa and salt in saucepan; stir in water.
2. Cook and stir over medium heat until mixture boils; boil and stir 2 minutes.
3. Stir in milk and heat. **DO NOT BOIL.**
4. Remove from heat; add vanilla
5. Garnish with whipped cream, marshmallows or candy canes

Serves 6

Brown Cow

Ingredients:

- ginger ale
- coffee ice cream

Directions:

1. Fill drinking glasses about 1/2 full of Ginger Ale
2. Add a scoop or two of coffee ice cream
3. Add a straw and enjoy.



*Family friends, Bill and Julia
Carson, always served Brown
Cows when we visited.*

Linda Lemon Water

Ingredients:

water
1 lemon
optional: mint leaves

Directions:

1. Slice lemon
2. Fill pitcher with water and ice cubes
3. Add lemon to ice water
4. Add mint leaves, if desired
5. Pour in glasses and serve



A staple at any Heithamp family party, this punch is bubbly and refreshing.

Mom's Party Punch

Ingredients:

1 two liter bottle of ginger ale
1 can of frozen grape juice concentrate
rainbow sherbet

Directions:

1. Pour the ginger ale in a large punch bowl
2. Add the frozen grape juice and stir until dissolved.
3. Add scoops of rainbow sherbet



Bread

Cranberry Nut Bread

Ingredients:

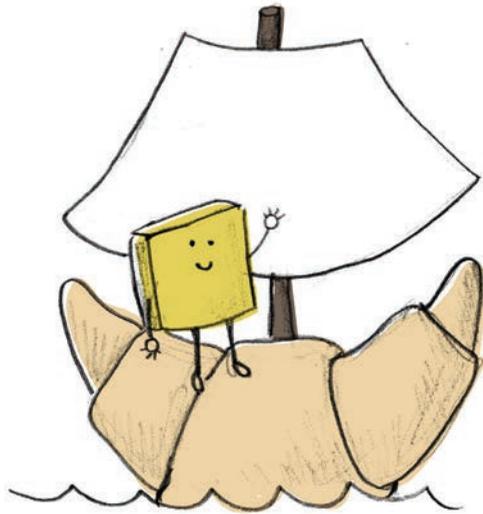
- 1 cup walnuts
- 1 stick unsalted butter, melted
- 1 cup sugar
- 1 egg
- 1 cup orange juice
- 3 cups flour
- 1 tablespoon baking powder
- 1/2 teaspoon orange zest
- 1/4 teaspoon salt
- 1 cup fresh or frozen cranberries



Directions:

1. Preheat oven to 350°. Grease 9x5x3" loaf pan.
2. Place nuts on baking sheet & toast in oven until browned (5 minutes). Coarsely chop nuts.
3. Beat butter and sugar in a large mixing bowl until fluffy. Gradually add in juice, flour, baking powder, orange zest and salt. Mix until just blended, stir in cranberries and toasted walnuts, spread batter into pan.
4. Bake 50-55 minutes until top of loaf is golden and a toothpick comes out clean. Let stand in pan 10 minutes then cool on a wire rack.

*A little bit sweet and a little bit tart,
this bread is delicious for a holiday
breakfast or dinner.*



Crescent Rolls

Ingredients:

- 2 (.25 ounce) packages active dry yeast
- 3/4 cup warm water
- 1/2 cup white sugar
- 1 teaspoon salt
- 2 eggs
- 1/2 cup shortening
- 4 cups all-purpose flour
- 1/4 cup butter, softened

Directions:

1. Dissolve yeast in warm water.
2. Stir in sugar, salt, eggs, shortening, and 2 cups of flour. Beat until smooth. Mix in remaining flour until smooth. Scrape dough from side of bowl. Knead dough, then cover it and let rise in a warm place until dough doubles in size (about 1-1/2 hours).
3. Punch down dough. Divide in half. Roll each half into a 12-inch circle. Spread with butter. Cut into 10 to 15 wedges. Roll up the wedges starting with the wide end. Place rolls with point under on a greased baking sheet. Cover and let rise until double (about 1 hour).
4. Bake at 400° for 12-15 minute or until golden brown. Brush tops with butter when they come out.

*Light and buttery, these are the perfect
addition to any holiday meal.*

Grandma Connor's Rolls

Ingredients:

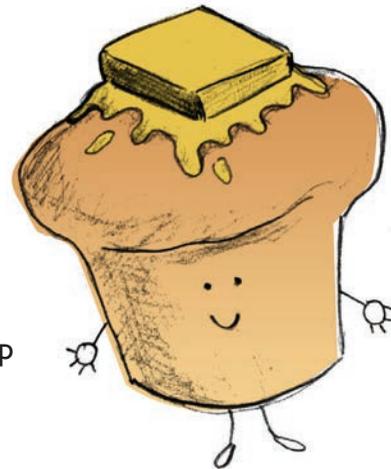
- 1 cake compressed yeast (or 1 package active dry yeast)
- 1/4 cup lukewarm water
- 1/4 cup sugar
- 1/3 cup shortening
- 1 teaspoon salt
- 3/4 cup scalded milk
- 1/2 cup cold water
- 1 egg
- 3 1/2 cups sifted flour

Directions:

1. Dissolve yeast in lukewarm water
2. Add sugar, shortening and salt to scalded milk in a large bowl
3. Cool to lukewarm by adding cold water
4. Blend egg and the dissolved yeast
5. Add 3 1/2 cups sifted flour
6. Mix until well blended
7. Place in greased bowl and cover
8. Let rise in warm place (85 - 90 degrees) until doubled in bulk 45 to 60 minutes
9. Stir down dough and spoon into well greased tins, filling half full
10. Let rise in warm place until batter has risen to the edge of muffin cup and is rounded in the center, about 45 minutes.
11. Bake 400° for 15 - 20 minutes

Makes 1 1/2 dozen rolls

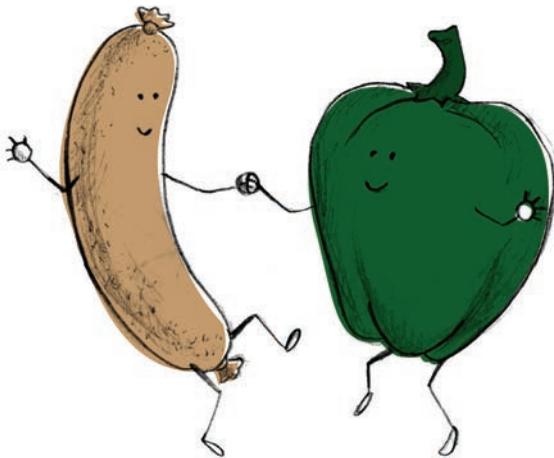
*Grandma never arrived for
a holiday dinner without her
delicious rolls.*



Sausage Bread

Ingredients:

- 1 lb. sweet sausage
- 3/4 cup chopped bell pepper
- 1 1/4 cups warm water
- 2 packages yeast
- 2 tablespoons sugar
- 1 1/2 teaspoons salt
- 1 teaspoon Italian seasoning
- 1/4 cup butter
- 2 eggs
- 4 1/4 cups flour
- 1 cup shredded mozzarella cheese



Directions:

1. Brown sausage and cook pepper until done; drain and cool
2. Measure warm water in large warm bowl
3. Stir in yeast until dissolved
4. Add sugar, margarine, 1 of the eggs, and flour and beat until smooth
5. Stir in enough flour to make soft dough
6. Knead 8-10 minutes
7. Place in greased bowl, turn to grease top, and then cover
8. Let rise (60 min.)
9. Punch dough down and divide into 6 pieces
10. Roll each piece into 14 x 4 inch strip
11. Stir cheese into sausage mixture and spoon down center of each strip, fold along edges to form 14 inch rope
12. Braid 3 ropes together
13. Repeat and place loaves on greased baking sheets and cover
14. Let rise about 45 min. (until doubled) brush with remaining egg and bake at 400° for 45 min.
15. Serve warm. Refrigerate leftovers.

Just right for a New Year's Eve party!





Candy



Brigadeiros

Ingredients:

1 can condensed milk
1 tablespoon butter
2 tablespoons powdered cocoa
assorted sprinkles, ground nuts, coconut, etc.

Directions:

1. Mix ingredients in a saucepan and cook on medium heat. Use a wooden spoon to stir. Keep stirring until mix thickens and mixture falls away from the sides of the pan.
2. Remove from the heat and turn onto a buttered platter to cool.
3. Butter your hands so candy won't stick to them and shape the candy into small balls.
4. Roll the balls in sprinkles, nuts, etc. and place in small bonbon cups.



*These Brazilian chocolates were made every year by
our Granville neighbor, Sylea Freed.*

Chocolate Covered Cherries

Ingredients:

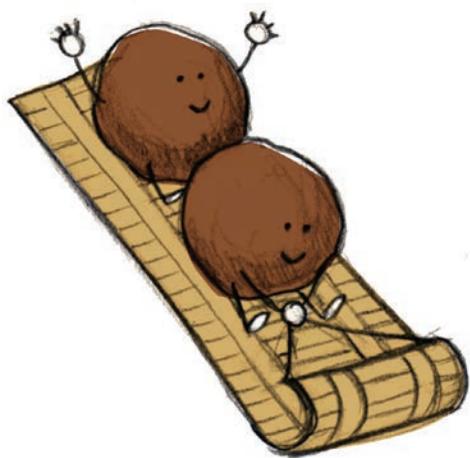
- 1 stick butter melted
- 1 can condensed milk
- 1 cup coconut
- 2 lbs. confectioners sugar
- maraschino cherries
- 12 oz. chocolate chips
- 1/2 bar wax

Directions:

1. Mix and pour butter, condensed milk and coconut over 2 lbs. confectioners sugar
2. Mix well until stiff
3. Make balls out of this mixture then make a hole and place a cherry in each
4. Chill.
5. Melt chocolate chips and wax in a double boiler.
6. When cherry mixture is cool dip into chocolate.
7. Cool on wax paper.

These sweet treats always make a festive addition to the holidays.





Chocolate Truffles

Ingredients:

- 12 oz package semisweet chocolate chips
- 2 tablespoon stick butter
- 1/2 cup heavy cream (whipping cream)
- 2 tablespoon flavored liqueur
- 1/4 cup confectioners sugar
- 1/2 teaspoon milk
- optional: finely chopped nuts

Directions:

1. Line cookie sheet with aluminum foil
2. Melt chocolate chips in saucepan over low heat, stirring constantly. Remove from heat.
3. Stir in butter, whipping cream and liqueur.
4. Refrigerate 10-15 minutes, stirring frequently until thick enough to hold a shape.
5. Drop mixture onto cookie sheet using teaspoon. Shape into balls. Freeze 30 minutes.
6. Heat remaining 1 cup chocolate chips over low heat, stirring constantly until chocolate is melted and smooth
7. Dip formed balls in chocolate



*With many different liqueur flavors
to play with, the possibilities for
these candies are endless.*

Cinnamon Yule Logs

Ingredients:

- 1/2 cup butter, softened
- 1 teaspoon vanilla
- 3 1/2 cups confectioners sugar
- 1/4 cup cinnamon

Directions:

1. Cream the butter together with vanilla in the mixer until smooth.
On a lower speed, gradually add in the confectioners sugar
2. Once all the confectioners sugar is added, it will look crumbly.
Turn up the mixer speed a notch to smooth the mixture.
3. Form into a large ball
4. Pinch off small portions of the dough and roll them into log shapes about two inches long and 1/2 inch thick
5. Let candies sit at room temperature to harden for about an hour.
6. Once they are hardened, roll each candy in cinnamon.

Chris C.'s favorite, these melt-in-your-mouth candies were a Christmas treat when he was growing up.



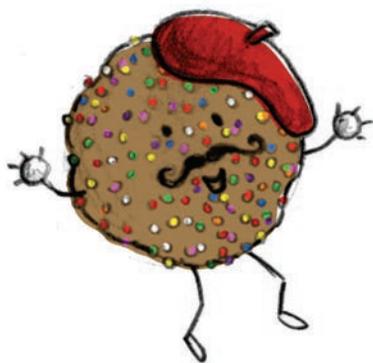
French Chocolates

Ingredients:

- 3 1/3 cup chocolate chips
- 1 2/3 cup walnuts (ground or finely chopped)
- 1 2/3 teaspoons vanilla
- dash of salt
- 1 can (8 oz) condensed milk
- Assorted sprinkles, crushed nuts, coconut , confectioners sugar, etc.

Directions:

1. Melt chocolate using a double boiler. Remove from heat.
2. Mix all ingredients together.
3. Let sit for 5 minutes.
4. Roll into balls and coat with your choice of sprinkles, crushed nuts, etc.



Although she never likes to play favorites, Mom says that these are at the top of her list.

Peppermint Bark

Ingredients:

- 8 oz high-quality semisweet chocolate, broken into pieces
- 2 teaspoons canola oil, divided
- 1/2 teaspoon peppermint extract, divided
- 8 ounces high-quality white chocolate, broken into pieces
- 25 peppermint candies, crushed

Directions:

1. Lightly grease a 9x9 inch pan and line with waxed paper, smoothing out wrinkles; set aside.
2. Place the semisweet chocolate and 1 teaspoon of the canola oil in the top of a double boiler over just barely simmering water, stirring frequently and scraping down the sides with a rubber spatula to avoid scorching. When the chocolate is melted, stir in 1/4 teaspoon of the peppermint extract. Pour the melted chocolate into the prepared pan, and spread evenly over the bottom of the pan. Sprinkle half of the crushed peppermints over the chocolate layer. Refrigerate until completely hardened, about 1 hour.
3. Place the white chocolate and the remaining 1 teaspoon canola oil in the top of a double boiler over just barely simmering water, stirring frequently and scraping down the sides with a rubber spatula to avoid scorching. When the chocolate is melted, stir in the remaining 1/4 teaspoon peppermint extract.
4. Pour the white chocolate directly over the semisweet chocolate layer; spread evenly.
5. Sprinkle the remaining crushed candy over the top and gently press in.
6. Refrigerate until completely hardened. Remove from pan; break into small pieces to serve.



*Easy to make and oh so
delicious!*



Peppermint Patties

Ingredients:

- 3 oz cream cheese
- 3 1/2 cups confectioners sugar
- 1 tablespoon milk
- 2 teaspoons peppermint extract
- 12 oz chocolate chips
- 1/2 bar wax

Directions:

1. Combine first 4 ingredients.
2. Form into patties and set aside.
3. Melt chocolate and wax over double boiler.
4. Dip each patty into the chocolate and place on a cookie sheet lined with waxed paper to cool.

*Minty and refreshing, these
are Bessie's favorite treats.*



Peanut Butter Balls

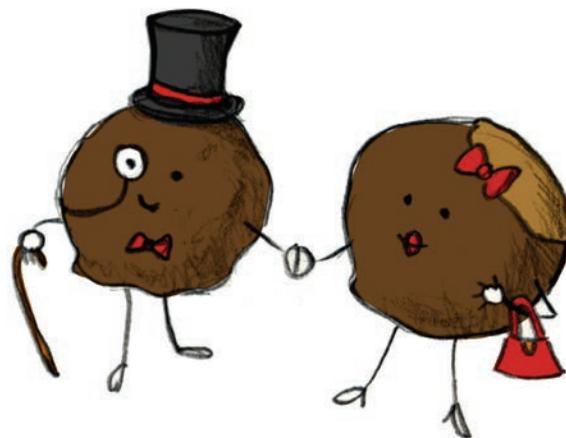
Ingredients:

- 1 cup creamy peanut butter
- 1/4 cup butter
- 1 teaspoon vanilla
- 1 1/2 cups confectioners sugar
- 1/2 cup flour
- 1 cup chocolate chips melted (6 oz package)

Directions:

1. Line 2 cookie sheets with waxed paper.
2. Beat peanut butter, butter, and vanilla
3. Gradually beat in sugar and flour
4. Roll rounded teaspoons of dough into 1 inch balls
5. Arrange on cookie sheet and refrigerate for 1 hour until firm.
6. Dip in chocolate (use toothpick to spear each ball for dipping)
7. Refrigerate 15 minutes until chocolate is set.
8. Store tightly in refrigerator.

*Cover 2/3 of the ball with chocolate,
leaving the top exposed, to make
"Buckeyes"*



Toffee

Ingredients:

- 2 sleeves of saltine crackers
- 1 1/2 cups butter
- 1 1/2 cups brown sugar
- 2 cups chocolate chips
- 1/2 cup chopped nuts

Directions:

1. Pre-heat oven to 400°.
2. Break crackers into course pieces and spread onto 2 cookie sheets. Melt butter and brown sugar and bring to a boil over medium heat. Let mixture boil for 3 minutes while stirring.
3. Drizzle over both trays of crackers and mix well. Bake for 4 minutes. Remove and spread chocolate chips over cracker mixture.
4. Cover with another cookie sheet so that chocolate chips melt.
5. Smooth out the melted chocolate chips and sprinkle with nuts.
6. Chill for half an hour.
7. Break into pieces and enjoy!

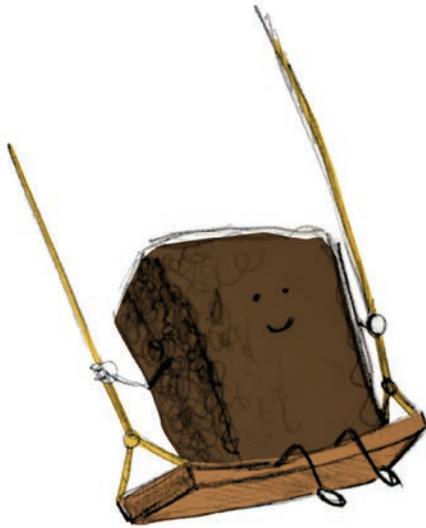


*These are the favorite Christmas
treats of Annah, Ellina and
Chris E.*



Cookies





Aunt Mary's Brownies

Ingredients:

- 2 sticks margarine or butter
- 1/2 cup cocoa
- 4 eggs
- 1 1/2 cups flour
- 1 teaspoon vanilla extract
- 2 cups sugar
- option: 1 cup chopped walnuts

Directions:

1. Beat all ingredients together
2. Bake 350 degrees 25 minutes

Frosting

Ingredients:

- 1/3 cup evaporated milk
- 1 stick butter
- 1 box (11b) confectioners sugar
- 1/2 cup cocoa
- 1 teaspoon vanilla extract

Directions:

1. In sauce pan heat milk & butter
2. Add confectioners sugar, cocoa and vanilla
3. Pour frosting over warm brownies



*No Connor family gathering
would be complete without these
moist and chewy brownies from
Aunt Mary.*

Brownie Graham Bars

Ingredients:

- 2 cups graham cracker crumbs
- 1 can sweetened condensed milk
- 1/2 cup chopped walnuts
- 1 6 oz package chocolate chips
- 1/2 teaspoon cinnamon
- 1 teaspoon vanilla
- granulated sugar

Directions:

1. Grease 8x8 or 9x9 pan, line with wax paper
2. Blend all ingredients except granulated sugar
3. Spoon into pan & level
4. Bake at 300° for 30 minutes or until done
5. Turn upside down to cool 5 minutes
6. Cut into bars, roll in granulated sugar

This recipe from Grandma Marsh was one of the treats she made when Dad was young.





Chocolate Chip Cookies

Ingredients:

2 1/8 (2 cups plus 2 tablespoons) all purpose flour
1/2 teaspoon salt
1/2 teaspoon baking soda
12 tablespoons (1 1/2 sticks) unsalted butter
1 cup brown sugar
1/2 cup white sugar
1 large egg plus 1 egg yolk
2 teaspoons vanilla extract
1 to 2 cups semisweet or bittersweet chocolate chips
optional: chopped nuts, peanut butter chips, cinnamon chips, coconut, toffee bits, etc.

Directions:

1. Heat oven to 325°.
2. Mix flour, salt, and baking soda together in a medium bowl; set aside.
3. Mix butter and sugars until thoroughly blended. Mix in egg, yolk, and vanilla.
4. Add dry ingredients; mix until just combined. Stir in desired amount of chips and/or other add-ins.
5. Drop scant 1/4 cup dough mounds (use less dough for smaller but more cookies.)
6. Place on cookie sheets and bake until cookies are light golden brown and outer edges start to harden yet centers are soft and puffy, 15 – 18 minutes.
7. Let cool slightly before removing the cookies from the cookie sheets. Serve or store in an airtight container.

Makes: 18 3-inch cookies



These classics are Caleb's favorite treat.

Cinnamon Bars

Ingredients:

- 1 cup butter
- 1 cup sugar
- 1 tablespoon cinnamon
- 1 egg
- 2 cups sifted flour
- 1/2 teaspoon salt
- 1 cup pecans

Directions:

1. Cream butter and sugar, add cinnamon, egg yolk, flour and sugar.
2. Spread in a 13 x 9 inch pan.
3. Sprinkle with chopped nuts and brush with beaten egg whites.
4. Bake in slow oven 300° for about 70 minutes.
5. Cut while hot.

*Another recipe from Grandma Marsh.
Dad remembers these from his childhood.*





Earl Grey Tea Cookies

Ingredients:

- 1 cup all purpose flour
- 1/4 cup sugar
- 1/4 cup confectioners sugar
- 1 tablespoon Earl Grey tea leaves*
- 1/4 teaspoon salt
- 1/2 teaspoon vanilla
- 1 teaspoon water
- 1/2 cup unsalted butter

Directions:

1. Preheat oven to 375°
2. Pulse together all the dry ingredients in a food processor until the tea leaves are pulverized.
3. Add vanilla, water, and butter. Pulse together until a dough is formed.
4. Form the dough into a log onto a piece of wax or parchment paper. Wrap the paper around and roll the log smooth. Freeze now, or chill for at least 30 minutes.
5. When chilled, slice the log into 1/3 inch thick pieces. Place on baking sheets and bake until the edges are just brown, about 12 minutes. Let cool on sheets for 5 minutes, then transfer to wire racks.

*Melissa's Tip: One would think that expensive loose leaf tea would be best in this recipe, but the best flavor comes from cheap tea bags, as the leaves are more fine and flaky.

Makes 2 dozen

The newest in our collection, these light and buttery cookies are a recipe from Melissa.

Gingerbread Cookies

Ingredients:

- 7 cups white flour
- 3 teaspoons baking soda
- 3 teaspoons ground cinnamon
- 3 teaspoons ground cloves
- 3 teaspoons ground ginger (use more for spicier cookies)
- 2 cups white sugar
- 1 cup butter at room temp
- 1 cup dark or light corn syrup
- 1 1/4 cup heavy cream

Directions:

1. Mix flour, baking soda and spices in bowl
2. Cream sugar, butter and bacon fat in separate bowl. Stir in corn syrup and heavy cream. Slowly add dry ingredients and blend well.
3. Flour your hands and toss the dough quickly on a floured surface. Roll into a ball then divide into thirds. Cover each ball in waxed paper. Refrigerate for at least two hours.
4. Preheat oven to 375° and line baking sheets with parchment paper.
5. Turn out dough on lightly floured surface one ball at a time and roll out. Roll dough thinner for crispier cookies. Cut with cookie cutters and transfer to cookie sheets.
6. Bake 12 minutes at 375°. For thicker cut cookies, lower temperature to 350° and bake for 15 to 20 minutes. When cookies begin to brown, remove them from the oven and remove from pan to cool. Allow pan to cool before re-using.
7. Wait until cookies completely cool before icing. (Use recipe for “Snow Icing” found on page 50.)

*These are Natalie's favorite cookies,
the spicier the better.*



Graham Cracker Nut Fingers

Ingredients:

- 1 box graham crackers
- 1 1/2 sticks butter
- 1 cup brown sugar
- 3/4 cup pecans or walnuts



Grandma Marsh always had a tin of these cookies, when we visited her in New Jersey.

Directions:

1. Line jelly roll pan or cookie sheet with graham crackers and split into fingers.
2. Melt butter with the brown sugar.
3. Boil then simmer 1 minute.
4. Beat well with spoon until quite thick.
5. Spread on crackers.
6. Top with 3/4 cup chopped pecans or walnuts.
7. Bake at 375° for 7 or 8 minutes.
8. Remove immediately to rack. Store in a covered tin when cool.

Linzer Cookies

Ingredients:

- 1 cup butter
- 2 cups sifted cake flour
- 1 teaspoon orange extract
- 1/2 cup confectioners sugar
- 1 jar raspberry or apricot jam or lemon curd

Directions:

1. Mix butter, orange extract & sugar
2. Stir in 1 cup of flour at a time, mixing well
3. Chill dough at least 2 hours
4. Roll out 1/2 of dough on cookie sheet to 1/4" thickness and chill 30 minutes. Cut with Linzer cutter without an insert.
5. Remove excess dough, bake for 12 minutes at 350°
6. Roll other half of dough, chill 30 minutes. Cut with Linzer cutter.*
7. Bake 12 minutes at 350°
8. Cool completely
9. Dust tops with confectioners sugar
10. Spread 2 teaspoon of jam per cookie bottom
11. Sandwich tops & bottoms together

*If you do not have a Linzer cutter, cut both halves of the cookies with the same shaped cutter. Then cut a smaller shape in one of the cookies.



*One of our prettiest cookies, these
have a light and delicate flavor.*



Magical Mint Kiss Cookies

Ingredients:

2 sticks of butter softened
2/3 cup sugar
1 teaspoon vanilla
2 cups flour
3/4 cup cocoa
48 mint kisses
confectioners sugar

Directions:

1. Beat butter, sugar, vanilla, until creamy.
2. Sift flour and cocoa together.
3. Gradually add to butter mixture.
4. Mold scant tablespoon around chocolate mint kiss.
5. Shape into balls and place on ungreased cookie sheet.
6. Bake at 350° for 8-10 minutes or until set.
7. Cool one minute.
8. Remove from cookie sheet to a rack and cool completely.
9. Roll in confectioners sugar.
10. Roll in sugar again just before serving if desired.

 *The rich chocolate center make these cookies extra special.*

Meringues

Ingredients:

- 2 egg whites
- 1/2 teaspoon vanilla
- 1/4 teaspoon almond extract
- 1/4 teaspoon salt
- 1 cup sugar
- 1 6 oz package chocolate chips

Directions:

1. In a medium bowl beat egg whites until stiff.
2. Blend in vanilla, almond extract and salt.
3. Add sugar a small amount at a time, continuing to beat until mixture is stiff and stands in firm peaks.
4. With a spoon fold in 1 package chocolate chips.
5. Drop onto greased cookie sheets. Bake at 300° for 20 minutes or until lightly browned.

*Another favorite cookie from Dad's
childhood*



Mix and Roll Grandma Marsh (Sugar Cookies)

Ingredients:

- 1 cup butter or margarine, softened to room temperature
- 3 cups flour
- 1/2 teaspoon salt
- 2 teaspoons baking powder
- 1 1/3 cup sugar
- 2 egg yolks
- 2 teaspoons vanilla

Directions:

1. Preheat oven to 350°.
2. Place all ingredients into a large bowl. Mix with a pastry blender or fork until blended. Mixture will be crumbly.
3. Shape dough into two balls. Roll out onto floured board and cut into desired shapes.
4. Decorate with colored sugar or icing.
5. Bake on greased cookie sheets for 8-10 minutes until slightly browned.
6. Remove from cookie sheets. Cool completely and store in a closed container.



Dad's favorite. He prefers these cookies darkened to almost burned!

MR Cinnafoffee Bars

Layer 1: Mix & Roll Grandma Marsh Cookie

(See recipe on page 32 for ingredients and directions.)

Directions:

1. Spread dough into a 11 x 13 baking pan and bake for 10 to 12 minutes at 350°, until set but before the cookie turns brown.
2. Allow to cool slightly.

Layer 2: Cinnamon-Cocoa Fudge

Ingredients:

- 1 lb (3 cups) confectioners sugar
- 1/2 cup unsweetened cocoa
- 2 teaspoons cinnamon
- 1/2 cup butter
- 1/2 cup milk
- 1 1/2 teaspoons vanilla
- 1 cup nuts (optional)
- Coconut (optional)

Directions:

1. Sift confectioners sugar and cocoa together.
2. Add remaining ingredients and combine.
3. Spread onto cooled cookie base and let cool.

Layer 3: Toffee

Ingredients:

- 1/4 cups butter
- 1/4 cups brown sugar

Directions:

1. Combine and boil for 3 minutes.
2. Spread onto the fudge layer.

Layer 4: The Finishing Touch

Ingredients:

- Chocolate chips
- Nuts

Directions:

1. Sprinkle the chocolate chips and nuts evenly over the top of the warm toffee layer.
2. Allow to cool for a few minutes and cut before completely cool.

*Created by Anna and Bessie for people
who love a treat!*



No-Bake Cookies

Ingredients:

- 1 3/4 cups white sugar
- 1/2 cup milk
- 1/2 cup butter
- 4 tablespoons unsweetened cocoa powder
- 1/2 cup crunchy peanut butter
- 3 cups quick-cooking oats
- 1 teaspoon vanilla extract

Ingredients:

1. In a medium saucepan, combine sugar, milk, butter, and cocoa.
2. Bring to a boil, and cook for 1 1/2 minutes.
3. Remove from heat, and stir in peanut butter, oats, and vanilla.
4. Drop by teaspoonfuls onto wax paper. Let cool until hardened.



These quick and easy favorites were packed in many lunches over the years. Occasionally a batch would come out too soft or too hard, but they were always eaten!

Peanut Butter Blossoms

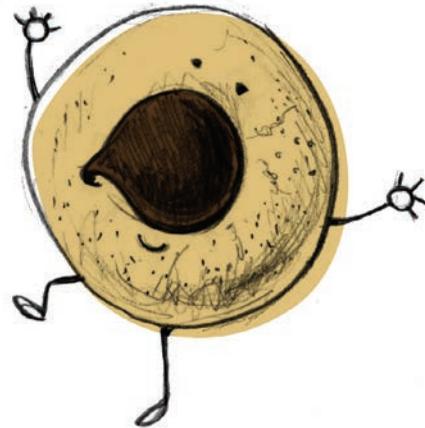
Ingredients:

48 Hershey's Kisses Milk Chocolates
1/2 cup shortening
3/4 cup creamy peanut butter
1/3 cup granulated sugar
1/3 cup light brown sugar
1 egg
2 tablespoons milk
1 teaspoon vanilla extract
1 1/2 cups all purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
Additional granulated sugar

Directions:

1. Heat oven to 375°. Remove wrappers from chocolates.
2. Beat shortening and peanut butter in large bowl until well blended. Add 1/3 cup granulated sugar and brown sugar; beat until fluffy. Add egg, milk and vanilla; beat well. Stir together flour, baking soda and salt; gradually beat into peanut butter mixture.
3. Shape dough into 1-inch balls. Roll in granulated sugar; place on ungreased cookie sheet.
4. Bake 8 to 10 minutes or until lightly browned. Immediately press a chocolate into center of each cookie; cookie will crack around edges.
5. Remove from cookie sheet to wire rack. Cool completely.

Makes about 48 cookies



*These chocolaty-peanut-buttery
delights are Michael's favorite.*



Little and cute, just like Julia. When she is old enough to eat cookies, these might be her favorite.

Classic Spritz Cookies

Ingredients:

1 1/2 cups butter
1 cup sugar
1 egg
2 tablespoons milk
1 teaspoon vanilla
1/2 teaspoon almond extract
3 1/2 cups sifted all purpose flour
1 teaspoon baking powder
Optional: food coloring

Directions:

1. Preheat oven to 375°
2. Thoroughly cream butter and sugar.
3. Add egg, milk, vanilla and almond extract; beat well
4. Stir together flour and baking powder; gradually add to creamed mixture, mixing to make a smooth dough. Tint with food coloring, if desired. Do not chill
5. Fill cookie press and press cookies onto ungreased cookie sheet.
6. Bake in 375° oven for 8-10 minutes, or until lightly browned on around the edges.
7. Remove cookies from sheet; cool on rack.

Makes 7-8 dozen cookies

Chocolate Spritz Cookies

Ingredients:

- 1 1/4 cups butter
- 1 cup sugar
- 2/3 cup brown sugar
- 2 large eggs
- 1 teaspoon vanilla
- 2 1/2 cups flour
- 2/3 cup cocoa
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt

Directions:

1. In a large mixing bowl, cream butter and sugars at medium high heat until light and fluffy.
2. Add eggs, one at a time, beating well after each addition
3. Add vanilla
4. Sift together flour, cocoa, soda and salt.
5. Add flour mixture gradually and beat well.
6. Fill cookie press and press cookies onto ungreased cookie sheet.
7. Bake in 375° oven for 8-10 minutes, or until lightly browned on around the edges.
8. Remove cookies from sheet; cool on rack.

Spritz Cookies - Holiday Wreaths

Ingredients:

- 1/2 cup shortening
- 3 oz cream cheese
- 1/4 cup sugar
- 1/2 teaspoon vanilla
- 1 cup sifted all purpose flour

Directions:

1. Cream shortening, cream cheese and sugar.
2. Beat in vanilla.
3. Gradually blend in flour.
4. Fill cookie press and press cookies onto ungreased cookie sheet.
5. Bake in 375° oven for 8-10 minutes, or until lightly browned on around the edges.
6. Remove cookies from sheet; cool on rack.



Sugarplums

Ingredients:

- 3 tablespoons chocolate chips
- 3 tablespoons chopped pecans
- 2 teaspoons powdered instant coffee
- 1 tablespoon warm water
- 1 cup halved pitted prunes
- 2 egg whites
- 1/8 teaspoon cream of tartar
- 1/2 cup sugar



Chris C. remembers his mom making these sweet and chewy treats, every year at Christmas time.

Directions:

1. In food processor fitted with metal blade, or electric blender, chop chocolate chips and pecans until fine.
2. In small bowl, dissolve 1 teaspoon of the coffee in water. Add pecan mixture, mixing to form a paste. Fill prune halves with pecan mixture, equally divided. Set aside.
3. In small bowl, beat egg whites with cream of tartar to form soft peaks. Gradually add sugar, beating to form stiff peaks. Stir in remaining instant coffee.
4. With a fork, dip filled prunes in meringue mixture. Place about 2 inches apart on greased baking sheets.
5. Bake in 300° oven 35 to 40 minutes until dry. Remove to wire racks to cool.
6. Dust with confectioners sugar and grated chocolate, if desired.

Makes about 1 1/2 dozen. They'll keep for a week wrapped loosely in waxed paper.

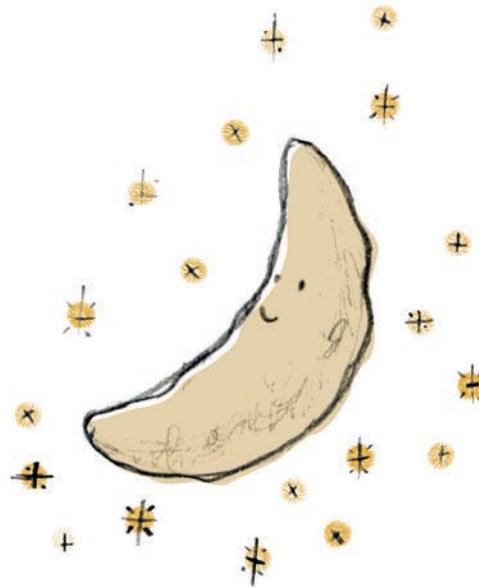
Walnut Crescents

Ingredients:

1/2 cup butter, softened
1/2 cup shortening
1/3 cup sugar
2 teaspoons vanilla
2 teaspoons water
2 1/4 cups flour
1/2 cup finely chopped nuts
confectioners sugar

Directions:

1. Heat oven to 325°.
2. Beat the first 5 ingredients in a large bowl.
3. Add the flour and the chopped nuts.
4. Mix well then chill in the refrigerator for 1 hour.
5. Shape the dough into crescent shapes (about 2 inches long). Place onto an ungreased cookie sheet and bake for 13 - 15 minutes until set (not brown).
6. Let the cookies cool on the cookie sheet for 1 minute, then remove and roll in confectioners sugar.



The poor, lowly Walnut Crescent must compete with flashier Christmas cookies, but their delicate, buttery flavor is perfect with a cup of coffee or hot chocolate.



Desserts

Bûche de Noël

Ingredients:

- 3 eggs
- 1 cup sugar
- 1/3 cup water
- 1 teaspoon vanilla
- 3/4 cup flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1 cup chilled whipping cream
- 2 tablespoon sugar
- 1 1/2 teaspoon powdered instant coffee

Directions:

1. Heat oven to 375°. Line jelly roll pan 15 1/2 x 10 1/2 x 1 inch with waxed paper and grease.
2. Beat eggs in bowl on high speed until very thick and lemon colored, about 5 minutes. Pour into large bowl; gradually beat in sugar. Beat in water and vanilla on low speed. Gradually add flour, baking powder, and salt, beating until batter is smooth. Pour into pan, spreading batter to corners.
3. Bake until toothpick inserted in center comes out clean, 12 - 15 min.
4. Loosen cake from edges of pan; immediately invert on towel generously sprinkled with powder sugar. Remove foil; trim stiff edges of cake if necessary. While hot, roll cake and towel from narrow end. Cool on wire rack at least 30 min.
5. Beat whipping cream, 2 tablespoons sugar and the coffee in chilled bowl until stiff. Unroll cake; remove towel. Spread whipped cream mixture over cake. Roll up; frost with cocoa frosting. Make strokes with tines of fork to resemble bark. Decorate with holly rope made from cherries or sprinkle with nuts. Store in refrigerator.

10 servings

Cocoa Frosting

Ingredients:

- 1/3 cup cocoa
- 1/3 cup softened butter
- 2 cups confectioners sugar
- 1 1/2 teaspoons vanilla
- 1 to 2 tablespoons hot water

Directions:

1. Mix cocoa and butter.
2. Stir in confectioners sugar.
3. Beat in vanilla and water until smooth and of spreading consistency.

*This recipe has always been
Bessie's specialty.*



Cherry Cheesecake

Ingredients:

16 oz cream cheese
1 cup sour cream
4 eggs
1 cup sugar
1/4 teaspoon salt
1 teaspoon vanilla
2 cans cherry pie filling for topping

Directions:

1. Beat cream cheese until mixture is stiff and stands in firm peaks
2. Beat 4 egg whites until stiff. Add 1/4 cup sugar. Beat.
3. Beat 4 egg yolks until a lemony color.
4. Add 1 cup sour cream, 2 tablespoon flour, 3/4 cup sugar, 1 teaspoon vanilla.
5. Add cream cheese and egg whites.
6. Pour into graham cracker crust.
7. Bake at 350° for one hour. Refrigerate. Serve with topping.



*This creamy cheesecake with
juicy cherries is simply
scrumptious!*

Grandma Connor's Pie Crust

Ingredients:

2 cups flour
1 teaspoon salt
1/4 cup cold water
2/3 cups Crisco (vegetable shortening)

Directions:

1. Mix together flour and salt
2. Take 1/3 cup of the flour mixture and put in a small bowl.
3. Put cold water into flour mixture and make a paste
4. Take Crisco and put in original flour and salt mixture.
5. Use two knives or pastry blender and cut into mixture until it is the size of peas
6. Combine with paste mixture
7. Make 2 balls and roll out dough
8. Fill with pie filling of your choice and bake according to directions

Apple Pie Filling

Ingredients:

2 lbs Granny Smith Apples
2 lbs McIntosh Apples
3/4 plus 1 tablespoon sugar
1/4 teaspoon salt
1/4 teaspoon ground nutmeg
1/8 teaspoon ground allspice
1 1/2 tablespoons juice and 1 teaspoon zest from 1 lemon
1 egg white, beaten lightly

Directions:

1. Adjust rack to center position and preheat oven to 425°
2. Roll one dough ball on a floured surface into a 12-inch circle. Place down in a 9 inch pie pan. Refrigerate while preparing fruit.
3. Peel, core and cut apples into 1/2 to 3/4 inch slices and toss with 1 cup sugar, lemon juice and zest, salt and spices. Turn fruit mixture, including juices, into chilled pie shell and mound slightly in the center.
4. Roll out second dough ball and place over filling. Press edges together to seal. Cut four slits in top. Brush with egg whites and sprinkle with 1 tablespoon of sugar.
5. Bake until crust is golden, about 25 minutes. Reduce oven to 375° and continue baking until juices bubble and crust is a deep golden brown, 30 to 35 minutes longer
6. Cool to almost room temperature, at least 4 hours.



Grandma Connor was known for her apple pie. She never needed to follow a recipe for the filling, so we don't know exactly how she made it, but this filling recipe is a delicious option.

Strawberry Bavarian

Ingredients:

- 1 3 oz package strawberry Jello
- 1 cup boiling water
- 1 10 oz package of sliced frozen strawberries
- 1 1/2 cups Cool Whip plus some for garnish*

Directions:

1. Dissolve strawberry Jello in a cup of boiling water.
2. Add frozen strawberries.
3. Stir until berries separate and gelatin begins to thicken.
4. Fold in 1 1/2 cups of Cool Whip*
5. Spoon into serving bowl and chill until set, about 30 minutes.
6. Garnish with additional whipped topping.

Makes about 3 cups or 6 servings

*You can substitute whipped cream for Cool Whip, if desired



Dubbed "Pink Stuff", Grandma Connor rarely came to Thanksgiving or Christmas dinner without a bowl of this delicious treat.





All the Rest



Applesauce

Ingredients:

- 8 apples of different varieties, cored, peeled, and chopped
- 1 cup (or less) of water
- 1 teaspoon cinnamon

Directions:

1. Prepare apples and place into a large saucepan.
2. Add water and cinnamon.
3. Cover and cook over medium heat for 15 to 20 minutes, or until apples are soft.
4. Allow to cool slightly.
5. Mash with a potato masher or press through a chinois strainer.



This is Tommy's favorite holiday food.



Cinnamon Ornaments

Ingredients:

- 1 4 oz bottle of ground cinnamon
- 1 cup applesauce

Directions:

1. Mix applesauce with cinnamon to form a stiff dough
2. Roll out to 1/4" thickness
3. Cut with cookie cutters, making a hole for the ribbon
4. Air dry for several days, flipping occasionally or bake in a very low oven



These ornaments smell wonderful and if stored in an air-tight container, can be re-used for a number of years.



Graham Cracker Houses

Ingredients:

graham crackers
batch of Snow Icing (page 50)
assorted candies

Directions:

1. Using a piping bag filled with icing to “glue” sections graham crackers to form a house.
2. Using icing, pipe details, such as windows and doors.
3. Decorate with candies.



A favorite holiday activity, when we were little, these are fun to use as decorations or just to eat!

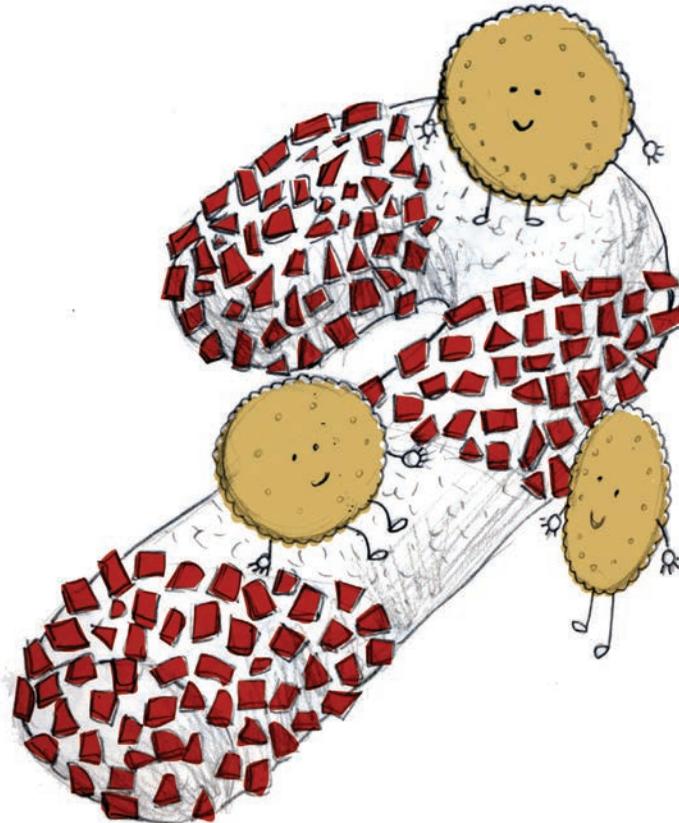
Holiday Herb Cheese Candy Cane

Ingredients:

- 16 oz cream cheese, softened
- 1/4 cup butter softened
- 2 tablespoons dried chives
- 2 tablespoons parsley flakes
- 1 teaspoon garlic pepper
- 1/2 teaspoon dill weed
- 1/4 teaspoon thyme leaves
- 1/2 cup chopped red bell pepper

Directions:

1. With an electric mixer, beat together cream cheese and butter until fluffy.
2. Add remaining ingredients except red bell pepper; beat well.
3. Place a piece of plastic wrap on a small cookie sheet. Spoon cheese mixture onto plastic wrap to form a log about 3 inches thick and 12 inches long. Fold up plastic wrap over cheese to encase. Refrigerate until cheese is firm about 4 hours or overnight.
4. Unwrap cheese log. Bend top 1/3 of cheese log over to form a candy cane shape. Place on serving plate. Smooth entire shape with fingers or knife. Decorate with red bell pepper to form stripes. May be covered and refrigerated overnight.



The perfect appetizer for any Christmas party.



Snow Icing

Ingredients:

16 oz confectioners sugar
3 egg whites
1 tablespoon white vinegar
food coloring (gel coloring works the best)

Directions:

1. Place confectioners sugar in mixing bowl
2. In a separate bowl, beat the egg whites lightly with a fork. Add them to the sugar and beat with an electric mixer on low speed for 1 minute. Add vinegar and beat for 2 minutes on high speed or until mixture is stiff and glossy.
3. Separate the mixture into small bowls and add food coloring



*This icing works great for gingerbread
and sugar cookies.*

Recipe Name: _____



Ingredients:

Directions:
