

GLOW Ministry

2008 Holiday Sampler Recipes

Brewer Family Christmas Brownies (Kate Bello)

Bake a 13 x 9" pan of brownies and cool well.

Melt and then brown 1 cube real butter in large saucepan.

Stir in 4 cups sifted powdered sugar, 4 Tablespoons cream, 2 teaspoons vanilla, ½ - 1 teaspoon green food color

Mix well and spread on brownies. Melt 2 squares unsweetened chocolate and 2 Tablespoons butter. Cool slightly and spread on top of green frosting. Chill brownies in refrigerator. Cut in 1" squares with a sharp knife.

Yum Yum Cake (Teri Smith)

Ingredients:

1 cup flour	1 carton Cool Whip, divided
1 cube butter	1 small instant pudding-vanilla
1 cup nuts (walnuts, pecans) divided	1 small instant pudding-chocolate
8 oz. cream cheese softened	Milk for pudding
1 cup powdered sugar	

Cut butter into four and ½ cup of nuts. Spread in pan (9x11, 8x10). Bake at 350° for 20 minutes until light brown. Cool. Cream together cream cheese (at room temperature), powdered sugar and 1 cup of Cool Whip. Spread over cooled crust, using knife in warm water. Mix instant puddings according to package directions, together in same bowl. Beat until thick. Spread for next layer. Top layer is remaining Cool Whip. Garnish with remaining nuts. Enjoy! Yum Yum!!

Crab Artichoke Dip

2 -14 oz cans artichoke hearts	½ lb crab	1 cup sour cream	2 cloves crushed garlic,
1-8 oz. softened cream cheese	1 cup mayonnaise	1 cup parmesan cheese	

Mix together mayo, cream cheese & sour cream till smooth. Add rest of ingredients and bake at 350 degrees for 30 minutes

Sausage Cheese Balls (Janet Bitzko)

1- 1 lb. size sausage ¾ c. all purpose baking mix 2 cups sharp shredded cheddar 1 tsp. black pepper

Combine all ingredients in a mixing bowl. Form into 1" balls. Place on un-greased baking sheet (with sides).

Bake 20 min or until golden brown. Cool 5 minutes before removing from pan.

Chiliaroni Dip (Belva Miller)

1	4.25 oz can chopped black olives	1 ½ TBLS. Olive Oil	3 TBLS Red Wine Vinegar
1	4.25 oz can chopped green chilies	3-4 Roma Tomatoes, chopped small	½ tsp. pepper
2-3	Green Onions and tops chopped	1 tsp salt	1 tsp crushed garlic

Mix together and refrigerate for 1-2 hours. Serve with garlic rounds

Won Ton Purses (Belva Miller)

½ cup butter 1 lb. button mushrooms, chopped 1 ½ tsp. garlic or to taste
12 oz. cream cheese 12 oz. pkg. wontons (produce dept. or specialty aisle)

Melt butter in large skillet. Add garlic & sauté 1-2 minutes. Add mushrooms & sauté till soft & reduced. Drain excess liquid. Cut cream cheese into cubes & add to mushroom mixture. Reduce heat to low & stir gently till all cream cheese is melted & mixed well. Grease muffin tins with cooking spray. Place small glass of water near work area to wet edges of wonton so they will stick together. Taking 1 wonton at a time, put small (1 tsp.) mushroom mix into center of each wonton. Dampen all 4 corners of wonton with water & bring together & “pinch” so all edges stick together, forming a small “purse”. Place 1 purse into each muffin cup. Bake 350 degrees for 10 minutes or till tops are brown. Cool on wire rack. Serve room temp. May be served w/Raspberry Chipotle or other Sauce. Makes 36

Salmon Ball (Laura Moore)

1 can salmon, drained 1- 8 oz. softened cream cheese 1 TBLS. lemon juice
2 TBLS. grated onion 1 tsp. creamy horseradish ¼ tsp. salt
¼ tsp. liquid smoke Chopped pecans (optional, 1 cup)

Combine all ingredients in bowl. Form into a ball and roll in chopped pecans if desired. Refrigerate. Serve with crackers or bread. Can also be used as sandwich spread (Minus pecans) and without forming into a ball.

Holiday S'mores (Laura Moore)

12 Chocolate graham crackers (5x2 ½ “) ¾ cup butter ¾ firmly packed brown sugar
3 cups mini marshmallows 1 cup M&M's

Heat oven to 350 degrees. Line 15x10x1” jelly roll pan with aluminum foil, leaving a 1” overhang on ends. Spray with cooking spray. Place grahams onto foil, sides touching. Melt butter & brown sugar in 2 Qt. saucepan over medium heat, stir constantly till smooth and mix just comes to a boil (4-6 min). Pour evenly over crackers. Bake 5-6 min till bubbly. Remove from oven and sprinkle with marshmallows. Continue baking till marshmallows begin to soften (2-3 min). Sprinkle w/candy. Cool completely. Lift from pan using foil. Cut into bars. Make 36 bars. Hint: Change candy toppings depending on season (i.e.: candy corn for Halloween, etc.)

English Toffee Cookies (Peggy Holden)

¼ (16 oz) package saltine crackers ½ pound butter ¾ cup white sugar
2 cups semi-sweet chocolate chips ¾ cup chopped walnuts

Preheat oven 425 deg. Melt butter in saucepan over medium heat. Stir in sugar, bring to a low boil. Continue boiling, stirring constantly to prevent burning, approx. 3 min. Arrange crackers on jelly roll pan in single layer, drizzle with sugar mixture. Bake at 425 for 5 minutes, till edges begin to brown. Remove from oven and spread chocolate chips evenly over top as they melt. Sprinkle w/nuts, gently pressing into melted chocolate. Cool in fridge till chocolate has hardened, break into pieces. Store in fridge

Roman Loaf (Carolyn Warlbeton)

Add ½ tsp lemon extract & a couple drops of yellow food color to an Angel Food Cake mix. Bake as directed on box. After cake is cooled and reading for icing, cut cake in ½ so you can put icing in the middle. Icing (filling) is 1 box instant lemon Jell-O pudding & 1 box instant vanilla pudding mix with 3 cups milk. Refrigerate till chilled. Fold in ½ cup Cool Whip. Spread icing on top on bottom half. Add top onto the bottom ½ and cover with remaining icing. Add walnut halves & maraschino cherries (cut in ½) to decorate.

Toffee Almond Sandies (Sherry Geiger)

1 cup soft butter 1 cup sugar 1 cup confectioner's sugar 1 cup vegetable oil
2 eggs 1 tsp. almond extract 3 ½ cups all purpose flour 1 cup whole wheat flour
1 tsp baking soda 1 tsp. cream of tartar 1 tsp salt 2 cups chopped almonds
1 pkg. (6oz) English Toffee Bits Additional sugar

Cream butter & sugars in large mixing bowl. Add oil, eggs & extract, mix well. Combine flours, soda, cream of tartar & salt; gradually add to creamed mixture. Stir in almonds & toffee bits. Shape into 1-in. balls; roll in sugar. Place on un-greased baking sheets & flatten with a fork. Bake 350 for 12-14 minutes or until lightly browned. Makes 12 dozen

Sweetened Nuts (Peggy Holden's daughter)

Place almonds or pecans on cookie sheet. Sprinkle with 1 cup sugar. Bake 350 degrees for 10 minutes. Let cool

Cheese Pecan Wafers (Makes 90-100)

1 lb. New York sharp or sharp cheddar, grated 2 cups self-rising flour ½ c butter or margarine, soft
2 TBLS.. Cream ½ tsp cayenne pepper for hot, or ¼ tsp for mild
Pinch of salt (may substitute red pepper flakes for cayenne)
Pecan halves 1 egg, beaten

In large bowl, add all ingredients except pecans & egg. Mix with hands till dough looks mixed & pliable. Separate into 3 equal parts. Spread out a length of waxed paper about the size of a cookie sheet. Take one of the dough parts & make a long cookie roll on the paper. A 1 ½" snake of dough. Wrap in wax paper, twist ends & freeze for 20-40 min. Repeat for other 2 dough pieces. Remove 1 roll, unwrap and let soften 10-15 min. Using sharp chef's knife, slice as thin as you can. Do the same for other 2 rolls. If wafer crumbles, allow more time to thaw. Place on un-greased cookie sheet, close but not touching. Put pecan 1/2 on top of each and press slightly. Brush w/beaten egg and bake 10-20 min. at 325 degrees. Let cool completely on wire rack before storing.

Hello Dollies (Janet Harkness)

1 stick butter 1 cup graham cracker crumbs 1 cup chopped pecans
1 pkg. chocolate chips 1 cup coconut 1 can condensed milk

Heat oven to 350 deg. Melt butter in 13x9 baking pan. Press graham crumbs evenly into butter. Spread with chopped nuts, then chocolate chips, then coconut. Drizzle condensed milk evenly over top. Bake till light brown and bubbly on edges.

Chocolate-Cherry Thumbprint Cookies (Kathy Allen)

¾ cup sugar 2/3 c. butter or margarine, softened 2 eggs 1 tsp vanilla
1-12 oz. Semi-sweet chocolate morsels, divided ¼ tsp salt 1 ½ c flour 1 tsp baking powder
2 c Quaker Oats (Quick or Old Fashioned) uncooked 2-10 oz jars maraschino cherries, drain and pat dry
Beat sugar, butter, eggs and vanilla till smooth. Add 1 c. melted chocolate chips. Mix well. Stir in oats, flour, baking powder and salt. Mix. Cover & chill 1 hour. Shade dough into 1" balls. Place 2" apart on un-greased cookie sheet. Press deep centers with thumb. Place cherry into each center. Bake @350 for 10-12 min. or till set. Cool completely on wire rack. Drizzle cookies with remaining melted morsels.

Apricot Jewels (Gloria Gjurjevich)

Sift together: 1 ¼ c. sifted all purpose flour, ¼ c sugar, 1 ½ tsp double-acting baking powder & ¼ tsp salt. Cut in: ½ c. butter, 1/3 c. (3 oz) cream cheese till particles are fine. Add: ½ c. flaked coconut & ½ c. apricot preserves, blend thoroughly. Drop: dough by tsp full onto un-greased cookie sheet. Bake: 350 for 15-18 minutes or till lightly browned. Cool Frost with: 1 c. sifted powdered sugar, 1 TBLS. soft butter & ¼ c. apricot preserves. Beat till smooth. Makes 2 ½ dozen

Turtles (Tammy Hendrix)

1 Bag Waffle Pretzels 1 Bag Rollo chewy caramels in milk chocolate
Preheat oven to 250 deg. Place 1 Rollo on top of each pretzel. Bake approx 5 min. or till soft enough to press topping on top. Toppings may be: M&M's (plain, almond, peanut, etc.) or pecans. Cool and serve. 50 pieces

Pecan Snowballs (Makes 34 cookies)

1 cup pecans 1 cup unsalted butter, softened 1 ¾ c confectioner's sugar ½ tsp pure vanilla
½ tsp almond extract ¼ tsp kosher salt 2 cups all purpose flour

Heat oven to 350. Spread pecans on rimmed baking sheet and toast for 8 minutes. Let cool and roughly chop. With mixer, beat butter & 1 cup of sugar till fluffy. Mix in vanilla & almond extracts, & salt. Gradually add flour, mix till just incorporated. Mix in pecans. Shape dough into TBLS. size balls and place on parchment-lined baking sheet. Refrigerate 30 minutes. Transfer ½ the balls to 2nd parchment lined baking sheet, spacing 1 ½" apart. Bake till lightly golden, 18-22 min. Let cool on baking sheet 10 min. Place ½ cup sugar in large bowl. Toss warm cookies in sugar and return to baking sheet. Sift remaining ¼ cup sugar over cookies b/4 serving.

Frosted Ginger Cookies

1 c sugar ¾ c. butter 1 egg 3 TBLS. molasses 2 c. flour
1 tsp soda 1 ½ tsp ginger ½ tsp salt 1 ½ tsp cinnamon ½ tsp nutmeg

Heat oven to 350. In large bowl, cream sugar & butter till fluffy. Mix in egg & molasses. In medium bowl stir flour, soda & spices. Add to butter mix and blend. Roll dough into walnut sized balls & roll in sugar. Bake 10 min. Glaze: 1 c. powdered sugar, 1 tsp lemon juice and 1 Tbsp water. Drizzle over cooled cookies. Make 40

Chocolate-Drizzled Coconut-Pecan Bars

½ c. butter ½ c. sugar 1 ¼ c. flour ½ tsp baking powder 2 eggs
1 c. firm packed brown sugar 1 ½ tsp vanilla 1 c. chopped pecans
1 ½ c. flaked coconut 1 square (1 oz.) semisweet baking chocolate ½ tsp safflower or canola oil

Preheat oven 375 deg. Mix butter & sugar, beat till fluffy. Gradually stir in 1 cup of the flour to make crumbly dough. Press firmly over bottom of greased 9x13" baking pan. Bake 10 min. Remove from oven. Reduce heat to 350 deg. In small bowl, combine remaining ¼ c. flour & baking powder. Stir to mix well. In another bowl, combine eggs and brown sugar, beat till mixed. Blend in vanilla, gradually add flour mix till well combined. Stir in pecans & coconut. Spread mix over pastry in pan. Bake till well browned & firm in center (20-25 min). Cool on rack. In small, heavy pan over low heat, melt chocolate w/oil, stirring. Drizzle over bars. Let set and cut into bars.