

Favorite Family Recipes

12 DAYS OF  
CHRISTMAS  
TREATS





## Pumpkin Roll

### Ingredients

1 1/2 c. flour  
1 tsp. baking powder  
1 tsp. baking soda  
2 tsp. pumpkin pie spice  
1/2 tsp. salt  
6 large eggs  
2 c. sugar  
1 1/2 c. pumpkin

### Cream Cheese Filling

2 pkg. (8 oz.) cream cheese, softened  
1/2 c. butter, softened  
3 c. powdered sugar  
2 tsp. vanilla

### Instructions

- Preheat oven to 375. Spray two jelly roll pans with pam then line with wax paper. Dust two thin kitchen towels with powdered sugar.
- Combine flour, baking powder, baking soda, pumpkin pie spice, and salt in small bowl then set aside.
- In a medium size bowl thoroughly beat together eggs and sugar, then beat in pumpkin. Mix in flour mixture then spread evenly into the two jelly roll pans.
- Bake for 12 to 15 minutes or until a toothpick comes out clean. Turn the cakes onto the powdered sugar towels and peel off the wax paper. Sprinkle the top with more powdered sugar then cover with plastic wrap and cool completely.
- When cool, remove plastic wrap. Spread cream cheese filling evenly over cakes, then roll up. Refrigerate at least an hour before serving. Makes two pumpkin rolls.

### For the Cream Cheese Filling:

In a medium bowl, cream together the cream cheese and butter until creamy. Mix in the vanilla, then gradually beat in the powdered sugar.



## Ritz Cookies

### Ingredients

#### For The Caramel Cookies:

1 box of Ritz crackers  
1 bag of Rolo caramel candies,  
chocolate chips or baking chocolate bars  
Sprinkles (optional)

#### For The Peanut Butter Cookies:

1 box of Ritz crackers  
1 cup peanut butter  
1/2 cup powdered sugar  
White chocolate chips or baking white  
chocolate bars  
Sprinkles (optional)

### Instructions

#### For The Caramel Cookies:

Lay out half of the crackers face down on a cookie sheet. Top each cracker with one rolo candy. Bake at 300 degrees for about 5 min. Remove from oven and quickly top each softened rolo candy with another cracker. You want to smooch it down a little, but not so much that the caramel comes out the sides. Let these completely cool, then dip each in chocolate. If you add sprinkles, be sure to do so before the chocolate sets. Then let chocolate become firm before eating.

#### For The Peanut Butter Cookies:

In a small bowl, mix together the peanut butter and powdered sugar. This will give you a thicker, sweeter filling to work with. Take a cracker and top it with a little heap of peanut butter. You want to smooch it down a little, but not so much that the peanut butter comes out the sides. Then dip each in chocolate. If you add sprinkles, be sure to do so before the chocolate sets. Then let chocolate become firm before eating.

#### A few tips on dipping:

I like to do a small amount of chocolate in a small bowl at a time. For these I filled a small glass (8 oz.) bowl with chocolate and heated it in the microwave for 30 second increments until the chocolate was completely melted. Then I dipped about 10 cookies at a time (using most of the chocolate) before adding more and heating again. I used a plastic fork (with the middle prongs broken off) to flip the cookies in the chocolate, then set the cookie on the fork and gently tapped it against the side of the bowl to smooth out and drip off excess chocolate. Then I placed each chocolate cookie on to wax paper to cool and set.



## Christmas Caramels

### Ingredients

2 sticks real butter (NOT margarine)  
2 cups heavy whipping cream  
2 cups sugar  
2 cups Karo syrup

### Instructions

Combine all ingredients in a large pan. Stir and bring to a boil and continue boiling until candy thermometer reaches 240 degrees. Pour into a large cookie sheet and cool. Once cooled cut into bite size squares and wrap in wax paper.





## Chex Mix

### Ingredients

- 8 cups Chocolate Chex cereal
- 3/4 cup packed brown sugar
- 6 tablespoons butter or margarine
- 3 tablespoons light corn syrup
- 1/4 teaspoon baking soda
- 1 cup Reese's Peanut Butter Cups, MINI size
- 1 cup MINIATURE marshmallows
- 1/2 cup caramel bits (found by the chocolate chips in the baking aisle -- or chop up regular caramels)
- 1 Tbsp heavy cream
- 1/2 cup MILK chocolate baking chips (add more if you are a chocolate lover like me)
- 1/2 cup vanilla (white) chocolate baking chips
- 1 tsp coarse sea salt

### Instructions

- Measure cereal into a large microwavable bowl. Set aside. Line cookie sheet with waxed paper or foil.
- In 2-cup microwavable measuring cup, microwave brown sugar, butter and corn syrup uncovered on high 1 to 2 minutes, stirring after 1 minute, until melted and smooth. Stir in baking soda until dissolved.
- Pour caramel mixture over cereal, stirring until evenly coated. Microwave on High 3 minutes, stirring every minute. Spread on cookie sheet. Cool 10 minutes. Break into bite-sized pieces.
- Make sure Chex mixture is cool to the touch (so candy doesn't melt.) Evenly sprinkle mini peanut butter cups candy and miniature marshmallows over Chex mixture.
- In small microwavable bowl, microwave caramel baking bits and cream uncovered on High about 1 minute or until chips can be stirred smooth. Use a spoon or fork to drizzle over snack. Microwave the milk chocolate baking chips next, starting with 20-seconds and stirring, then at 20 second intervals until the mixture is completely smooth (microwave temps vary, so watch the chocolate and stir frequently until it's of drizzling consistency). Drizzle over the snack mixture. Then microwave the vanilla (white) baking chips in 20-second intervals, stirring until smooth, and drizzle that over the snack mixture.
- (Note: The vanilla and milk chocolate chips should not need cream added.) Quickly sprinkle coarse salt over all while candy drizzles are still wet.
- Refrigerate until set. Break apart and store in tightly covered container.



## Crock Pot Peanut Clusters

### Ingredients

- 1 12 oz. bag white chocolate chips
- 1 12 oz. bag semi-sweet chocolate chips
- 1 Lb. white chocolate almond bark  
(or 8 2-oz. cubes)
- 2 (1 Lb.) jars peanuts, lightly salted

### Instructions

- Combine all ingredients in a large crock pot on LOW heat for 1 hour, stirring once half-way through.
- Using a spoon, scoop clumps of peanut mixture on to wax paper and allow to cool to room temperature.
- You may refrigerate or freeze them... just be sure to serve at room temperature for the best texture.
- If you want to make a decorative topping (like in the picture) just melt some white chocolate chips or vanilla melts and drizzle over the top.



## Cranberry Salsa

### Ingredients

- 1 package fresh whole cranberries (not canned)
- 1/2 c. honey
- 1 Tbsp. lime juice
- 1 jalapeno (with seeds removed)
- 1 bunch cilantro
- 1 bunch green onions
- 1 tsp. cumin

### Instructions

- Place all ingredients in a blender or food processor.
- Pulse a few times, until ingredients are in small bits, but not completely blended together.
- Serve over cream cheese with crackers or chips.
- You can also serve as a relish over meats.



## White Chocolate Peppermint Brownies

### Ingredients

#### For the Brownie Layer:

2 brownie mixes (mix batter as directed with the eggs and the oil, but substitute the water with half water and half sour cream – this makes ALL the difference). Example: If it calls for  $\frac{1}{2}$  c. water between the 2 brownie mixes, use  $\frac{1}{4}$  c. water and  $\frac{1}{4}$  c. sour cream.

#### For the White Chocolate Frosting:

1 (8 oz.) package cream cheese (softened)  
1/4 c. butter (softened)  
1/2 tsp. vanilla  
1/2 tsp. almond extract  
1 c. white chocolate chips or bark  
2 c. powdered sugar  
candy canes

### Instructions

#### For the Brownie Layer:

- Mix all the ingredients well and pour into a cookie sheet lined with cooking spray (NOT a cake pan). Bake at 325 degrees for 25 to 30 minutes, or until a toothpick a few inches from the edge comes out mostly clean.
- Cool completely before frosting.

#### For the White Chocolate Frosting:

- Beat together the cream cheese and butter, then add the vanilla and almond extract. Melt the white chocolate and slowly blend it in. Then add the powdered sugar and mix until thoroughly blended.
- Spread over the cooled brownies. Unwrap some candy canes and place them in a plastic bag. Use a kitchen mallet or rolling pin to crush the candy cane into small pieces. Sprinkle the candy cane pieces over the frosting.





## English Toffee

### Ingredients

1/4 tsp. salt  
1/2 tsp. vanilla  
1 cup butter  
1 cup sugar

### Instructions

- Combine in a sauce pan over medium heat. Stir until butter and sugar are dissolved together, then bring to a rolling boil. Cook until the mixture turns a caramel brown and reaches the crack stage (we used a candy thermometer and it was around 310 degrees).
- Pour over a handful of your favorite nuts (we used peanuts) on a cookie sheet coated with cooking spray. Spread it flat, and immediately sprinkle on a handful of milk chocolate chips. When the chocolate chips start to melt, spread them evenly over the toffee.



## Peanut Butter Cup Rice Krispie Treats

### Ingredients

10 oz. bag regular sized marshmallows  
1/4 c. unsalted butter  
1/2 c. creamy peanut butter  
5 c. Rice Krispies cereal  
1 1/4 c. mini marshmallows  
1 bag (10oz) Reese's peanut butter morsels, melted  
2 bags (8oz each) Reese's Mini Peanut Butter Cups

### Instructions

- In a large pot, melt butter over medium heat. Add marshmallows and turn heat to low. Stir until completely smooth. Remove from heat and quickly stir in peanut butter. Add cereal. Fold in the mini marshmallows.
- Pour into a 9 inch square baking dish lined with parchment paper (or buttered foil). DO NOT PRESS them in tightly. Just very gently even the top of the treats using the butter wrapper to press it in.
- Top the melted peanut butter morsels with the peanut butter cups. Press them in so they stick. Allow to set about one hour. Cut into squares and store in an airtight container.



## Almond Joy Brownies

### Ingredients

- 1 box of your favorite fudge brownie mix  
(or your favorite brownies from scratch)
- 1/2 c. white Karo (corn) syrup
- 1/4 tsp. salt
- 10 large marshmallows (exactly 10 or the consistency is off)
- 2 c. coconut
- 1/2 tsp. vanilla
- Roasted almonds, chopped
- 1 bag Ghiradelli milk chocolate chips  
(they are worth the extra money)

### Instructions

- Mix the brownie mix according to package directions and pour into a sprayed 9x13 inch pan.
- In a heavy sauce pan heat syrup, marshmallows, and salt over medium heat until marshmallows are melted.
- Continue to stir over heat for an additional minute. Remove from stove and add coconut, vanilla, and chopped almonds. Stir well and dollop this coconut mix all over the top of the brownie mix, it doesn't need to be completely covering the top, just evenly distributed.
- Bake the brownies according to the regular directions.
- When there is about 5 minutes left, begin melting the chocolate chips. I like to do this by putting them in a metal bowl and placing the bowl over a pot of boiling water. Stir until chocolate is melted and smooth.
- When you remove the brownies from the oven, drizzle all over with the melted chocolate and sprinkle with some extra coconut flakes.



## German Chocolate Fudge

### Ingredients

#### For the Fudge:

4 1/2 cups sugar  
2 sticks REAL BUTTER, cut into 4 slices  
1 (12 oz) can evaporated milk  
12 oz pkg. semi sweet chocolate chips  
11 oz. pkg. milk chocolate chips  
(or 4 cups total chocolate chips)

#### For the German Chocolate Icing:

1 cup sugar  
1 cup evaporated milk  
1 stick real butter  
3 egg yolks  
2 tsp vanilla  
1 1/2 c flaked coconut  
1 cup chopped pecans

### Instructions

#### For the Fudge:

- Place butter slices and chocolate chips in a large mixer bowl. Use butter wrapper to grease bottom of a 9×13 pan you will be pouring fudge into.
- In a 2 qt (or larger) saucepan, bring sugar and milk to a boil, stirring constantly—do not scorch. Boil 10 minutes, while stirring.
- Remove from heat and pour into the mixer bowl with the butter and chocolate chips. Beat for 3 minutes with mixer. Add 1 TB vanilla and mix thoroughly.
- Spread warm fudge into the buttered 9×13 pan. Let cool completely before adding topping. Keep in fridge.

#### For the Topping:

- Combine first four ingredients in a large saucepan before setting on the stove.
- Bring mix to a boil over medium heat until it thickens, or about 6-8 minutes. Remove from heat and add the vanilla, coconut, and pecans.
- Let cool before applying to fudge. Keep in fridge.





## Slow Cooker Cinnamon Almonds

### Ingredients

- 1 1/4 c. sugar
- 1 1/4 c. brown sugar
- 2 Tbsp. cinnamon
- 1/2 tsp. salt
- 1 egg white
- 2 tsp. vanilla
- 3 cups plain raw almonds
- 1/4 c. water

### Instructions

- Prepare your slow cooker by heating it on low while you prepare the almonds.
- Mix together sugars, cinnamon, and salt in a large bowl.
- In another bowl mix together the egg white and vanilla with a hand mixer until it is frothy.
- Put all the almonds in a large plastic bag and pour in the vanilla/egg mixture. Seal and toss making sure the almonds are thoroughly coated. This will help the mixture stick to the almonds during the cooking process.
- Spray slow cooker with cooking spray. Then add the almonds from the plastic bag. Pour the cinnamon/sugar mix over the almonds and stir it around until almonds are coated well. Be prepared for your house to smell amazing!
- Cook almonds on low for about 3-4 hours stirring every 20 to 30 minutes. The mix around the almonds will be dry until the last step. When the almonds have cooked the desired amount of time, before removing from the slow cooker, add 1/4 cup water and stir well. This will ensure a crunchy coating and help the sugars stick to the almonds and harden.
- Line a baking sheet with parchment paper and spread the almonds onto the sheet to cool. The almonds should be pretty sticky so be sure to separate them the best that you can. (Optional: this is where I sprinkled on the crushed candy cane pieces). Allow almonds to cool completely before removing.