



CHRISTMAS *AT* HOME
Delightful Desserts



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All scripture quotations are taken from the King James Version of the Bible.

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WARM UPS: HOLIDAY BEVERAGES

Christmas is not just a day, an event to be observed and speedily forgotten. It is a spirit which should permeate every part of our lives.

WILLIAM PARKS



HOLIDAY HOT CHOCOLATE MIX

2 cups nonfat dry milk powder

$\frac{3}{4}$ cup sugar

$\frac{1}{2}$ cup unsweetened cocoa

$\frac{1}{2}$ cup mini semisweet chocolate chips

$\frac{1}{2}$ cup powdered nondairy creamer

$\frac{1}{8}$ teaspoon salt

Use a whisk to blend all ingredients evenly in a bowl. Store mix in an airtight container at room temperature. To serve: Put 3 to 4 generous tablespoons of hot chocolate mix into mug. Add boiling water. Stir well. Top with whipped cream or mini marshmallows. Yield: about 4 cups hot chocolate mix

Variations:

Substitute powdered sugar for sugar.

Add crushed peppermint or crème de menthe candies, white chocolate chips, or toffee bits. Use flavored powdered creamers.

HOT APPLE CIDER

7 cups apple cider
2 cups orange juice
½ cup honey
3 whole cloves
1 apple, peeled
1 orange, peeled and sliced

Combine cider, orange juice, and honey in a Dutch oven. Insert cloves into apple. Add apple and orange slices to juice mixture, and bring to a boil. Reduce heat and simmer 15 minutes. Remove from heat, and let stand about 5 minutes. Yield: 2 quarts

HOT SPICED TEA

1 large package unsweetened lemonade mix
¾ cup unsweetened instant tea mix
2 cups sugar
1½ cups orange-flavored drink mix
2 teaspoons ground cinnamon
1 teaspoon ground cloves

Blend all ingredients thoroughly in large mixing bowl, and then store in covered jar or airtight container. Mix 2 level teaspoons per 1 cup hot water for hot spiced tea.

EASY SPARKLING CRANBERRY PUNCH

64 ounces cranberry-apple juice, chilled

1 (2 liter) bottle ginger ale, chilled

In a punch bowl, combine juice and ginger ale. Serve chilled.



HOLIDAY MOCHA PUNCH

6 cups water
½ cup instant chocolate drink mix
½ cup sugar
1 to 2 tablespoons instant coffee granules
½ gallon vanilla ice cream
½ gallon chocolate ice cream
Whipped cream (optional)
Chocolate curls (optional)

In a large saucepan, bring water to a boil. Remove from heat. Add chocolate drink mix, sugar, and coffee; stir until dissolved. Place mixture in pitcher, cover, and refrigerate at least 4 hours or overnight. About 30 minutes before serving, pour mixture into a large punch bowl. Add vanilla and chocolate ice cream by scoopfuls; stir until partially melted. Garnish with dollops of whipped cream or chocolate curls if desired. Yield: 20 to 25 servings (about 5 quarts)

MOM'S STOVETOP HOT COCOA

6 tablespoons baking cocoa

6 tablespoons sugar

Dash salt

1/3 cup water

6 cups milk

1 teaspoon vanilla

Whipped cream (optional)

Nutmeg (optional)

Candy canes (optional)

In medium saucepan, dissolve cocoa, sugar, salt, and vanilla in water. Boil gently over low heat for 2 minutes, stirring. Add milk; heat thoroughly, but do not boil. Just before serving, beat with mixing spoon or hand beater until smooth and foamy; add vanilla. After pouring into cups, add whipped cream if desired and dust with nutmeg. In each cup, place a candy cane for stirring. Yield: 6 to 8 servings

PEPPERMINT COCOA IN A JAR

- ½ cup powdered coffee creamer
- 1 (2.25 ounce) bottle red sugar
- ¼ cup peppermint candies, finely crushed
- 1 circle waxed paper
- ⅓ cup powdered sugar
- ½ cup dry chocolate milk mix
- ½ cup dry milk

Place ingredients in a pint-size jar in the order above, starting with the coffee creamer and ending with the dry milk. The paper circle should be placed between crushed mint layer and powdered sugar layer to keep sugar from shifting down through mints. Decorate jar as desired. Attach directions on next page to the jar.

Note: If you are not making this as a layered jar gift, you may wish to simply blend all the ingredients together with a whisk or spoon in a large mixing bowl and then store in a jar or an airtight container.

Directions:

Empty cocoa mix into a bowl. Remove and discard paper circle. Blend the mix together with a whisk. Place mix back into jar. Place 1½ to 2 tablespoons cocoa mix into cup. Add 1 cup boiling water. Stir until dissolved. Top with whipped cream and sprinkle lightly with red sugar crystals if desired.



12 DAYS OF CHRISTMAS: BREAKFAST SWEETS

Now when Jesus was born in Bethlehem of Judaea in the days of Herod the king, behold, there came wise men from the east to Jerusalem, saying, Where is he that is born King of the Jews? For we have seen his star in the east, and are come to worship him.

MATTHEW 2:1-2



CRANBERRY-ORANGE CHRISTMAS TART

1 cup butter or margarine
1 cup sugar
3 egg yolks
1 cup toasted, finely chopped hazelnuts
1¼ cups flour
½ teaspoon salt, divided
3 cups fresh cranberries
½ cup light brown sugar, firmly packed
3 to 4 tablespoons grated orange zest
⅓ cup orange juice
Whole hazelnuts
Whipped cream

Cream butter and sugar until light and fluffy. Stir in egg yolks, chopped nuts, flour and $\frac{1}{4}$ teaspoon salt. Mix well. Chill dough about $1\frac{1}{2}$ hours or until firm enough to handle. Combine cranberries, brown sugar, orange zest, orange juice, and remaining salt in medium saucepan. Bring to a boil. Simmer uncovered 10 to 15 minutes or until mixture is as thick as jam. Cool. Set aside about $\frac{1}{3}$ cup dough. Press remaining dough against bottom and sides of $9\frac{1}{2}$ -inch tart or cake pan. Spread cranberry mixture over dough in pan. Roll out reserved dough on floured surface to $\frac{1}{4}$ -inch thickness. Cut into strips. Arrange in a lattice pattern on top of cranberry mixture. Place a whole hazelnut in each square of lattice. Bake at 375 degrees for 35 to 40 minutes or until brown. Serve with whipped cream.

JELLY ROLL

1 cup sifted cake flour
1 teaspoon baking powder
¼ teaspoon salt
4 eggs
½ teaspoon lemon extract
1 teaspoon vanilla

1 cup sugar
⅓ cup hot water
2 tablespoons butter, melted
1 cup jelly or jam (plum, apricot,
peach, etc.)
Powdered sugar

Line bottom of 13x10x1-inch jelly roll pan with waxed paper. Preheat oven to 400 degrees. Sift together flour, baking powder, and salt. Beat eggs and flavorings in large mixing bowl on high speed for 1 minute. Continue beating while adding sugar slowly. Beat until very thick (about 2½ minutes). Combine hot water and butter; add to flour mixture. Beat on medium-low speed just until blended (about 1 minute). Remove from mixer; fold over and over with spatula a few times. Turn into pan, spreading evenly. Bake 15 to 18 minutes, or until light brown. Lay a clean dish

towel on flat surface and dust lightly with powdered sugar. Take cake from oven and loosen sides with a spatula. Invert on the dish towel. Carefully peel off the paper and quickly trim edges smoothly all around cake. Roll up cake loosely, rolling towel with it. Cool about 10 minutes, then unroll, leaving on the towel. Spread all over with jelly to within ½ inch of edges. Roll up, lifting off towel in the process. Tuck open end under. Cool. Sift powdered sugar on top.



CINNAMON ROLLS NOEL

2 cups flour
2 teaspoons baking powder
½ teaspoon salt
5 tablespoons butter, divided
⅔ cup milk
⅓ cup sugar
½ teaspoon cinnamon

Glaze:

1½ tablespoons butter or margarine,
softened
1 cup sifted powdered sugar
1 tablespoon milk

Stir flour, baking powder, and salt together. Cut in 4 tablespoons butter. Add milk gradually until soft dough is formed. On slightly floured board, roll the dough flat to ¼-inch thickness. Cream 1 tablespoon butter, sugar, and cinnamon. Spread mixture over dough. Starting from one edge, roll dough, forming a long roll. Cut roll into eight 1-inch slices. Place slices on a cookie sheet. Bake at 425 degrees for 15 minutes. Turn heat down to 350 degrees and bake 15 minutes longer. Cool slightly. Meanwhile, for the glaze, beat butter at medium speed with electric mixer. Add powdered sugar and milk, beating until blended. Spread over cooled rolls. Yield: 8 rolls

ORANGE-PECAN WAFFLES

2/3 cup butter or margarine
3 cups sifted flour
3 teaspoons baking powder
1 teaspoon salt
2 tablespoons sugar

4 large eggs
2 1/4 cups milk
1 1/2 teaspoons vanilla
Zest of 1 orange
1 cup pecans, finely chopped

Melt and cool butter. Set aside. Sift flour, baking powder, salt, and sugar together in large bowl. Beat eggs in small bowl on high speed for 1 minute. Add milk and vanilla. Then add egg mixture to dry ingredients. Add orange zest and pecans. Beat on medium speed about 1 minute until blended. Blend in butter on low speed. Bake in preheated waffle maker. Makes 4 full-size, four-section waffles. Serve with additional butter and warm maple syrup.

CHRISTMAS MORNING CAKE

¼ cup sugar
¼ cup pecans, chopped
2 teaspoons cinnamon
½ cup butter, softened
⅓ cup pecans, chopped
1 box yellow cake mix
1 (3¼ ounce) box vanilla instant
pudding
¾ cup cooking oil
¾ cup water
4 eggs
1 teaspoon vanilla

Glaze:

1 cup sifted powdered sugar
3 tablespoons milk
½ teaspoon vanilla
½ teaspoon butter extract

Mix together sugar, $\frac{1}{4}$ cup chopped pecans, and cinnamon; set aside. Grease Bundt pan with butter, and sprinkle $\frac{1}{3}$ cup chopped pecans to cover bottom. In medium bowl with electric mixer, combine cake mix, pudding, oil, and water. Add eggs, 1 at a time, and beat 6 minutes. Mix in vanilla. Alternate layering batter and cinnamon mixture in Bundt pan, beginning and ending with the batter. Bake at 350 degrees for 40 to 50 minutes, until toothpick inserted near center of cake comes out clean. Cool on rack for 8 minutes. Remove cake from pan and place on plate.

While cake is cooling, prepare glaze by mixing together all ingredients until well-blended. Pour glaze over warm cake.