



LET'S GET COOKING

Because every great gathering starts with food



Naughty or nice, there's always a place On the sweet list

RECIPES FOR CHRISTMAS

NUTMEG CHRISTMAS COOKIES

Yum! These are a good alternative to your average Christmas cookie. The nutmeg mixed with eggnog is a great flavor combination. We rolled these out a bit thicker and the cookie was moist and chewy. The decorating possibilities are endless! All that's missing is a big glass of milk. Delish!

- INGREDIENTS:**
- 1/2 cup butter flavor shortening
 - 1 1/2 cups sugar
 - 2 eggs
 - 1 teaspoon nutmeg
 - 1 1/2 teaspoons baking powder
 - 1 teaspoon baking soda
 - 1 teaspoon vanilla
 - 1 cup eggnog
 - 5 cups flour

- DIRECTIONS:**
1. Using a mixer, cream the shortening and sugar. Start mixing slowly and, as the mixture becomes softer and well combined, you can mix faster.
 2. Add the next five ingredients, mixing in between each addition.
 3. Alternate the flour and eggnog.
 4. It will be a little sticky, but remember these are a rolled cookies so they

- will pick up the flour from your board.
5. Use a small amount of dough at a time. Lightly flour your board, roll to about 1/4 inch thick, thicker if you like a softer cookie.
 6. Cut out with your choice of cutters.
 7. Bake at 400 degrees for 8-10 minutes: 2-4 minutes longer if you want a crispy cookie.
 8. Let cool and frost with your favorite frosting.

FAVORITE CHRISTMAS PROGRAMS

One of the most telling signs that the holiday season is upon us is when classic Christmas movies and shows begin to flood our TV screens. According to votes cast at public opinion site Ranker.com, these are the most popular holiday movies and TV specials. Which are the most memorable to you?

1. "Home Alone" (1990)
2. "Dr. Seuss' How the Grinch Stole Christmas" (1966)
3. "Elf" (2003)
4. "National Lampoon's Christmas Vacation" (1989)
5. "Rudolph the Red-Nosed Reindeer" (1964)
6. "A Charlie Brown Christmas" (1965)
7. "A Christmas Story" (1983)
8. "The Santa Clause" (1994)
9. "It's a Wonderful Life" (1946)
10. "Dr. Seuss' How the Grinch Stole Christmas" (2000)
11. "Frosty the Snowman" (1969)
12. "Miracle on 34th Street" (1947)
13. "The Muppet Christmas Carol" (1992)
14. "Die Hard" (1988)
15. "Home Alone 2: Lost in New York" (1992)
16. "The Polar Express" (2004)
17. "Scrooged" (1988)
18. "A Christmas Carol" (1984)
19. "White Christmas" (1954)
20. "The Nightmare Before Christmas" (1993)



SNOWBALLS (WHITE CHOCOLATE COOKIE BUTTER BALLS)

If you are a fan of cookie butter then you will LOVE these cookies. They are rich and just melt in your mouth. These will be a great addition to any holiday table.

- INGREDIENTS:**
- 1 cup speculoos cookie butter
 - 2 tablespoon butter, softened
 - 2 cups confectioners' sugar
 - 1 package white chocolate CandiQuik

- DIRECTIONS:**
1. Place the cookie butter, butter and confectioners' sugar in a large bowl. Mix with your hands until a nice smooth texture is formed.
 2. Place some waxed paper on your table. Take some of the cookie butter mixture and form into small balls. Lay each ball on the waxed paper. Let stand for about 10 minutes to firm.
 3. Take the CandiQuik, break into squares, and place in a microwave safe dish. Microwave for 2 minutes. Remove dish and stir. Keep microwaving for 20 seconds and stirring until the white chocolate has melted.
 4. Either using a toothpick or a spoon, place each ball in the white chocolate and let excess white chocolate drip back into bowl before placing the ball back onto the waxed paper. When the white chocolate has set, you can place the snowballs into an air tight container and put into refrigerator until ready to serve.



CHRISTMAS REINDEER SNACK MIX

Make this easy and delicious Christmas treat a new holiday tradition. What makes this different for us is the addition of Bugles. They are extra salty. When coated with the white chocolate, we kept picking those out of the mix. Overall, this treat has the perfect sweet and salty combination.



- INGREDIENTS:**
- 2 cups Bugles
 - 2 cups mini-pretzels
 - 2 cups Rice Chex cereal
 - 2 cups dry roasted peanuts
 - 2 cups red and green M&M's
 - 24 ounces white chocolate
- DIRECTIONS:**
1. Mix all ingredients, except white chocolate, in a large bowl.
 2. Melt chocolate in the microwave or double boiler until smooth.
 3. Pour melted chocolate over ingredients and mix well.
 4. Spread on a cookie sheet lined with parchment paper and allow to cool.
 5. When cooled, break into pieces. Store in a dry covered container. No need to refrigerate.

TWIZZLERS WITH ALMOND BARK

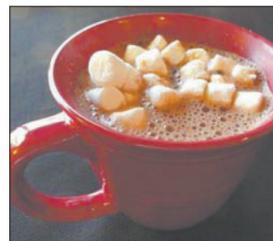
Red Twizzlers are already festive but adding white chocolate and Christmas sprinkles make them super cute. Anything dipped in chocolate is just better! We opted to only use the white chocolate almond bark, but if you use chocolate, these would taste like a chocolate-covered strawberry or cherry. Perfect for kids to help prepare and for gift-giving.



- INGREDIENTS:**
- 1 package cherry or strawberry Twizzlers
 - 1 package vanilla almond bark
 - 1 package chocolate almond bark
 - 2 jars Christmas sprinkles
- DIRECTIONS:**
1. Open package of Twizzlers and cut the lengths in half. It's your preference as to the size of the Twizzlers and choice of Pull and Peel or Regular style.
 2. Start with four individual blocks of vanilla or chocolate almond bark. Microwave for 1 minute and then 30 second intervals until melted.
 3. Have a second bowl handy and dump sprinkles into it.
 4. Work quickly with the Twizzlers by rolling them in the almond bark mixture.
 5. Now take the Twizzlers and roll in Christmas sprinkles and lay on aluminum lined cookie sheet until set.

TO DIE FOR HOT CHOCOLATE

This is one of the richest cups of hot chocolate ever! We made it with milk and used a French vanilla flavor creamer. Perfect for a sleigh ride or a cuddle by the fire.



- INGREDIENTS:**
- 7 cups instant non-fat dry milk powder
 - 1 pound confectioners' sugar
 - 2 cups unsweetened cocoa powder (sifted)
 - 2 cups powdered non-dairy creamer (i.e. French vanilla, hazelnut, etc)
 - 2 cups mini marshmallows (or more)
 - 1 cup mini chocolate chips (consider 1/2 cup each semi-sweet and 1/2 cup white chips)
- DIRECTIONS:**
1. Stir together all ingredients in a large bowl (preferably one with a lid for freshness). It takes some time to really get all this incorporated well, but make sure you do!
 2. For each individual serving put 1/3 cup mix in a large coffee cup, add mix before adding either water or milk, heat to desired temperature and stir until chips melt, add extra marshmallows on top or whipped cream. We prefer to use milk because it is richer and creamer.
 3. This is great as a gift for friends or neighbors in decorative tins or glass jars for Christmas. Be sure to include on your gift tag how much is needed per serving. Store in an airtight container for up to one year. Enjoy!

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