FROM OUR FAMILY
TO YOURS

Holiday Sweets and Treats

HOLIDAY RECIPES FROM
SUBLETTE CENTER
RESIDENTS - 2021

Compiled by Lillian Parrish

Recipe: Sour Cream Walnuts

From the kitchen of: Dee Allen

Ingredients:

I c brown sugar
I/2 c granulated sugar
I/2 c dairy sour cream
I tsp. vanilla
2 I/2 c halved walnuts or pecans

Directions:

Butter sides of heavy saucepan. In it, mix the brown sugar, granulated sugar and dairy sour cream. Stir until sugars melt. Cook to soft ball stage (230 degrees using a candy thermometer). Add vanilla. Beat until mixture begins to thicken. Add nuts, stir until well-coated. Turn out onto greased platter. Refrigerate. Break into pieces.

Recipe: Bourbon Balls

From the kitchen of: Margaret Olsen

Ingredients:

3 c vanilla wafers, crushed
I c chopped walnuts
I I/4 oz condensed milk
I/3 c bourbon
powdered sugar for rolling

Directions:

Combine ingredients
Chill one hour
Roll into balls (I tsp)
Roll in powdered sugar

Recipe: Date Balls

From the kitchen of: Faye Hilyard

Ingredients:

3/4 c white sugar
I/2 c butter
I egg, beaten
I tbsp. milk
I c dates, cut up

Directions:

Boil 2 minutes, stirring constantly. Add I tsp. vanilla and 2 c Rice Krispies. Cool. Make into balls and roll in coconut.

Recipe: Maxine's Mother's Shortbread

From the kitchen of: Maxine Leckie

Ingredients:

I c butter, softened
I/2 c sugar
2 c all-purpose flour

Directions:

Preheat oven to 325 degrees
Cream butter and sugar until light and fluffy. Gradually beat in sugar. Press dough into ungreased 9-inch square pan. Make groves on top with fork. Add seasonally appropriate colored sugar. Bake until light brown; about 30 to 35 minutes
Cut into squares while still warm.

Recipe: Chocolate Ice Box Dessert

From the kitchen of: Mary Marx

Ingredients:

I6 large marshmallows
4 choc. almond candy bars 8oz
I/2 c milk
20 graham crackers, crushed
2 tbsp. powdered sugar
3/4 cube butter, melted
I/2 pt. whipping cream, whipped
I/2 tsp. almond extract

Directions:

Break bars up, combine with milk and marshmallows in double boiler. Heat until melted. Stir until smooth. Cool and add extract. Combine sugar, crackers and butter. Place 2/3 crumbs in bottom of 8 in pan. Whip cream until stiff and fold into candy mixture. Pour in pan and cover with rest of crumbs.

Recipe: Tom and Jerry Batter

From the kitchen of: Jeptha Richie

Ingredients:

I pkg. bar or fine sugar
I pkg. powdered sugar
I can Eagle Brand condensed milk
I doz. eggs

Directions:

Separate eggs. Add bar sugar to beaten yolks; beat extremely well. Add Eagle Brand condensed milk to eggs and sugar mixture; beat well. Add powdered sugar to beaten egg whites. Fold egg white into egg yolk mixture.
Spoon 4 tbsp. in a cup. Add hot water and I oz. whiskey or brandy, stir.

Recipe: English Toffee Squares

From the kitchen of: Ellen Reed

Ingredients:

I c butter
I c brown sugar (packed)
I egg
2 c four
I/2 tsp. baking powder
I/2 tsp. salt
I/2 tsp. vanilla
I/2 pd. semisweet chocolate
I c chopped toasted almonds, walnuts or pecans

Directions:

Cream butter. Add brown sugar, cream together until light fluffy. Add egg, beat until mixture is light. Sift flour. Measure, resift twice with baking powder and salt. Add to sugar mixture. Stir in vanilla and blend well. Spread on lightly greased 9xI3 pan. Bake at 350, 25-30 min. Melt chocolate in double boiler. Spread over crust. Cool for 5 min, sprinkle with chopped nuts. Cut squares while still warm.

Recipe: Cranberry-Orange Relish

From the kitchen of: Norm Richie

Ingredients:

4 c cranberries
2 oranges
I I/2 c sugar

Directions:

Put cranberries and oranges through a food processer.
Add sugar.
Mix and chill in refrigerator several hours before serving.

Recipe: German Chocolate Cake

From the kitchen of: Flo Person

Ingredients:

I pkg. German's chocolate
I c butter or shortening
2 c sugar
4 egg yolks, unbeaten
I/2 tsp. salt
I tsp. vanilla
I tsp. soda
2 I/2 c flour
I c buttermilk
4 egg whites, stiffly beaten

Directions:

Melt chocolate in I/2 c boiling water; cool. Cream butter and sugar until fluffy. Add egg yolks one at a time; beat after each. Add melted chocolate and vanilla; mix well. Sift together salt, soda, flour. Add alternately with buttermilk to chocolate mixture; beat until smooth. Fold in egg whites; pour into 3 floured 8 in. cake pans. Bake at 350 for 30-40 min. Cool on racks. Frost tops only.

Recipe: Chocolate Chip Shortbread

From the kitchen of: Rick and Sue Unruh

Ingredients:

I c salted butter, room temperature
I/2 c granulated sugar
I tsp. vanilla extract
2 c all-purpose flour
2/3 c mini chocolate chips

Directions:

Mix butter, sugar and vanilla together for 2 min. Slowly add flour, mixing until just combined. Stir in chocolate chips evenly. Transfer dough to a zip-top bag and chill for at least 2 hrs. Preheat oven to 325°F. Roll dough out, I/3-inch thick. Cut dough into squares. Place on parchment paper lined baking sheet. Bake for I8-20 min. Transfer to wire rack to cool completely.

Recipe: Frosting for German Chocolate Cake

From the kitchen of: Flo Person

Ingredients:

I c evaporated milk
I c sugar
3 egg yolks
I/2 c margarine
I tsp. vanilla

Directions:

Combine in sauce pan, cook over medium heat until thick (about I2 min.) Mix in I I/3 c flaked coconut and I c chopped pecans or walnuts.

Recipe: Pineapple Banana Bread

From the kitchen of: Darlene Penton

Ingredients:

I/2 c butter, softened
I c sugar
2 eggs
I/2 c mashed ripe banana
I/3 c drained crushed pineapple
I/2 c sweetened shredded coconut
2 c all-purpose flour
I tsp. baking powder
I/2 tsp. baking soda
I/2 tsp. salt

Directions:

In a bowl, cream butter and sugar. Beat in eggs. Stir in banana, pineapple and coconut. Combine dry ingredients; stir into creamed mixture just until combined. Spoon into a greased 8x4-in. loaf pan. Bake at 350° for 65-70 min. or until bread test done. Cool in pan I0 minutes; remove to a wire rack.

Recipe: Snickerdoodles with a Kiss

From the kitchen of: Martin Tweedie family

Ingredients:

I c butter
I I/2 c sugar & I/4 c sugar
I tsp. baking soda
I tsp. cream of tartar
I/4 tsp. salt
2 eggs
I tsp. vanilla
3 c flour
2 tsp. ground cinnamon
Big bag of Hershey's Kisses

Directions:

Soften butter, beat, add in sugar, baking soda, cream of tartar, salt. Beat in eggs, vanilla until combined, then add flour a little at a time. Form into balls. Combine cinnamon, remaining sugar and roll balls in it. Bake at 375 for I0-I2 min. When taking out of oven, immediately place a Hershey Kiss in the center.

Recipe: Tupperware Fix & Mix Bread

From the kitchen of: Dorothy Snell

Ingredients:

3 3/4 c warm water
3 packages dry yeast
6 tbsp. sugar
6 tbsp. Wesson oil
4 tsp. salt
2 eggs
I0 c flour (do not sift)

Directions:

Add dry yeast to warm water, stir until dissolved. Then add sugar, oil, salt, and eggs. Stir all ingredients until moist. Add one more cup flour. Put seal on Fix & Mx Bowl and burp to seal. Place in warm spot. wait 30 min.: Divide into 4 parts and put into 4 greased pans. Cover with towel and wait 30 min. Bake at 350 for 30 min.

Recipe: Carrot Pudding

From the kitchen of: Dale Jensen's family: Grandma Eva

Ingredients:

I c grated potato
I c grated carrots
I c sugar
I c flour
I/2 c raisins (frozen)
I tsp. soda
I/2 c butter
I/2 tsp. cinnamon
I/2 tsp. nutmeg
I/4 tsp. salt

Directions:

Butter casserole dish (with a tight lid). Put in roaster, in 2-3 in. of water. Bake at 350 degrees, for 2 I/2 - 3 hours.

Sauce:

Melt I c brown sugar and I/2 c butter. Add I/2 c cream and I tsp. vanilla. Stir on low heat until creamy smooth.

Recipe: Rocky Road

From the kitchen of: Gayle Edwards

Ingredients:

I2 oz. milk chocolate chips
6 oz. semi sweet chocolate chips
I4 oz. condensed milk
I0 oz. mini marshmallows
2 c dry roasted peanuts (lightly or unsalted)
I I/2 tsp. vanilla

Directions:

Melt chocolate in pan on stove. Pour in condensed milk. Add rest of ingredients off stove. Put in greased I3 x 9 pan. Cool. Put in fridge. Cut into squares.

Recipe: Crunchy Caramel Chews

From the kitchen of: Henrietta Vugrinec

Ingredients:

I pkg. caramels
I/4 c evaporated milk
3 c corn flakes,
(crushed to I I/2 c)
I I/2 c Rice Krispies
I I/2 c flaked coconut
I c chopped walnuts

Directions:

Melt caramels in evaporated milk, in a double boiler pan. Stir often. Mix remaining ingredients in a large bowl. Pour caramel sauce over dry ingredients. Blend to coat evenly. Lightly butter hands. Shape candy into I in. balls. Let stand on wax paper until firm. Store in an airtight container in a cool dry place.

Recipe: Chocolate-Mayonnaise Cake

From the kitchen of: Joanne Parsons

Ingredients:

2 c flour
2/3 c unsweetened cocoa
I tsp. baking soda
I/4 tsp. salt
I tsp. baking powder
2 tsp. vanilla
I c mayonnaise
I c granulated sugr
I c boiling coffee

Directions:

Heat oven to 350 degrees. Grease and flour 9xI3 cake pan. Whisk together flour, sugar, cocoa, soda, salt and baking powder. Mix together vanilla, mayo and boiling coffee Combine wet and dry ingredients until thoroughly mixed. Pour batter into pan and bake for 30-35 min. or until wooden toothpick inserted into the center comes out clean. Cool completely and top with frosting recipe below.

Recipe: Mom's Cheesecake

From the kitchen of: Barbara Rowan

Ingredients:

I/2 c water
I c + 2 tbsp. powdered milk
3/4 c sugar
I/3 c lemon juice
I tsp. vanilla
8 oz. cream cheese
I I/2 c crumbled graham crackers
I/2 c melted butter
I/4 c sugar

Directions:

Crust:
Mix crumbled graham crackers, melted butter and sugar together. Spread in bottom of 9xI3 pan. Chill for 20 min.

Cheesecake: Blend water and powdered milk until smooth. Add sugar, lemon juice, and vanilla, blend until thick. Add cream cheese, blend. Spread over crust.

Recipe: Chocolate Cream Cheese Frosting

From the kitchen of: Joanne Parsons

Ingredients:

I 8 oz. pkg. cream cheese
(softened)
I/2 c butter (softened)
2 tsp. vanilla extract
I/2 c unsweetened cocoa powder
I 32 oz. pkg. powdered sugar
5-6 tbsp. heavy cream

Directions:

Beat cream cheese, butter and vanilla until creamy. Mix powdered sugar and cocoa in another bowl. Gradually add dry mixture to creamy mixture alternately with cream until light and fluffy. Spread onto cooled cake.