



The NAFCU Compliance Blog

Presents

HOLIDAY RECIPES

A COLLECTION OF HOLIDAY RECIPES SUBMITTED
BY DAILY READERS!

TABLE OF CONTENTS

Appetizers	3
Can't Resist It Dip	3
Delightful Dishes.....	3
Cranberry Sauce	3
Pat Pepe's Yams	4
Thanksgiving Pumpkin Lasagna.....	4
Delightful Desserts.....	6
Cory's Cut-Out Sugar Cookies.....	6
Cream Cheese Pound Cake	7
Greenies	7
Heavenly Cappuccino Praline Bars.....	8
Incredible Dessert	9
Krispie Brownies	10
Mexican Wedding Cakes	10
Ohio State Buckeyes	11
PBCB's (Peanut Butter Chocolate Bars)	11
Pecan Balls.....	12
Sugar Coated Pecans	12
THANK YOU	14

Appetizers

Can't Resist It Dip

Ingredients

1 lb sausage with sage
8 oz. package cream cheese
15 oz. can Ro*Tel diced tomatoes with green chilies (original)

Directions

Crumble and cook sausage thoroughly. Drain any excess fat. Add Ro*Tel tomatoes (juice and all) and cream cheese. Heat until cheese is melted and ingredients mixed. Serve warm with sturdy corn chips. Can be made the day before and refrigerated. Heat thoroughly before serving. Total prep time 20 minutes Max.



Delightful Dishes

Cranberry Sauce

Ingredients

12 oz. cranberries
1 cup white sugar
½ cup orange juice
½ cup unsweetened pineapple juice
6 oz. fresh raspberries (optional)

Directions

In a medium sauce pan on medium heat, dissolve the sugar in the orange and pineapple juice. Stir in the cranberries and cook until the cranberries start to pop (aprox. 10 minutes). Remove from heat and mash to the consistency you desire (I like it chunky). Then add the following Ingredients

¼ cup Grand Mariner
14 oz. can crushed pineapple drained well
Crushed pecans (use as much or as little as you like)

Return to medium heat and continue cooking until thickened. Place in serving bowl and refrigerate overnight. (Yum Yum)



Pat Pepe's Yams

Ingredients

3 cups mashed yams (sweet potatoes)
1 cube butter
½ cup brown sugar
3 eggs
1 tsp vanilla
1 tsp nutmeg
1 tsp cinnamon
2 tbsp orange juice

Directions

Mix in bowl until smooth, pour into buttered casserole.

Topping

Ingredients

1 cup melted butter
1/3 cup flour
2/3 cup brown sugar
1 cup pecans

Combine above, mix well, and pour over casserole.

Bake at 350° for 45 min.



Thanksgiving Pumpkin Lasagna

Ingredients

9 – 12 cooked lasagna noodles
¼ cup milk
1 cup freshly grated parmesan cheese
½ c pumpkin puree
¼ cup cream

Spinach layer:

2 tbsp extra virgin olive oil
1 onion, finely chopped
2 lbs frozen spinach, thawed and well-drained
½ tsp salt

½ tsp freshly ground pepper
½ tsp dried sage
¼ tsp nutmeg

Pumpkin layer:

1 ½ cup pumpkin puree
1 egg
½ cup cream
½ cup freshly grated parmesan
1 tsp salt
½ tsp freshly ground pepper
½ tsp dried sage
¼ tsp nutmeg

Ricotta layer:

16 oz. container ricotta cheese
1 egg

Directions

Cook noodles according to package directions, slightly al dente. In a large non-stick frying pan, heat oil over medium heat. Add onions and cook until translucent (5 minutes or so). Add defrosted, drained spinach to onions. Add salt, pepper, sage and nutmeg. Simmer until nearly all the liquid from spinach has evaporated (this is faster if you drained the spinach well). Set aside. Pre-heat oven to 400°. In medium bowl, mix all ingredients for pumpkin layer. In small bowl, mix ricotta and egg together.

Pour ¼ cup milk into 9x11 baking dish. Top with 1/3 of noodles. Spread ½ pumpkin mixture on top of noodles. Spread ½ of spinach mixture on top of that. Then spread ½ of ricotta on top of that. Repeat Layers and end with a layer of noodles. Mix remaining pumpkin and cream together. Pour/spread over top of noodles. Sprinkle with the 1 cup of parmesan. Cover with foil and bake 25 minutes. Uncover and bake another 15 minutes until bubbly.



Delightful Desserts

Coy's Cut-Out Sugar Cookies

Ingredients

1 ½ cups powdered sugar
1 egg
½ tsp almond extract
1 tsp baking soda
1 cup butter
1 tsp vanilla extract
2 ½ cups flour
1 tsp cream of tartar

Directions

Preheat oven to 375°. Cream sugar and butter, blend in egg and extracts. Sift dry ingredients together and mix into butter mixture. Refrigerate 2-3 hours.

Roll half the dough to approximately ¼" thick. Use cookie cutters to cut out desired shapes. Place 1" apart on ungreased cookie sheet. Bake for 7-10 minutes until cookies begin to brown. Cool thoroughly before icing with butter cream frosting or the following:

Icing

Ingredients

1 cups powdered sugar
½ tsp vanilla extract
¼ tsp salt

Blend all ingredients with just enough water or milk to spreading consistency. Tint as desired with food coloring.

VARIATION: Omit vanilla and use lemon juice instead of water or milk.



Cream Cheese Pound Cake

Ingredients

3 cups sugar
1 ½ cups butter, softened
8 oz. cream cheese, softened
6 eggs
2 tsp vanilla
3 cups cake flour

Directions

Cream sugar and butter. Cut cream cheese into three parts and add, alternately, with eggs one at a time. Add vanilla. Sift flour and add to mixture 1 cup at a time. Bake in greased floured tube pan at 300 for 1 hr. 45 min.



Greenies

Ingredients

1 cup sugar
1 stick butter or margarine
4 eggs
1 can Hershey's Syrup (2 cups)
1 cup flour
½ tsp salt
1 tsp vanilla
2 cups confectioners' sugar
2-3 tbsp crème de menthe
1 cup chocolate bits

Part 1

Cream together: 1 cup sugar, 1 stick butter or margarine, 4 eggs
Add: 1 can Hershey's syrup (2 cups), 1 cup flour, ½ tsp salt, 1 tsp vanilla
Bake at 350° for 30 minutes in a 13x9 greased pan
Cool thoroughly

Part 2

Beat together: ¼ cup butter or margarine, 2 cups confectioners' sugar, 2-3 tablespoons crème de menthe. Spread on cake.

Part 3

Melt together: 1 cup chocolate bits, 5 tablespoons butter or margarine

Pour over frosted cake and cool

Hints:

I use an electric mixer to cream the stuff together.

For part 1, I add one egg at a time to keep it from getting lumpy.

For part 2 I end up using more than 2-3 tablespoons. I start with that and add as needed to make it a spreadable consistency. Before pouring the chocolate on top, put the frosted cake in the fridge to get the frosting a little hard. If you don't do this, the frosting can start to melt from the heat of the chocolate.



Heavenly Cappuccino Praline Bars

Ingredients

1 tsp instant espresso coffee (dry)

2 tsp very hot water

½ cup butter or margarine, softened

¾ cup sugar

1 ¼ cups all-purpose flour

¾ cup almond brickle chips (not chocolate covered)

Espresso Filling (below)

Directions

1. Heat oven to 325°. Grease bottom and sides of rectangular pan, 13x9x2 inches, with shortening or cooking spray; lightly flour. Dissolve espresso in hot water. Beat espresso, butter and sugar in small bowl with electric mixer on medium speed until fluffy. Beat in flour on low speed. Press in pan.

2. Sprinkle ½ cup of the brickle chips evenly over crust; press in slightly. Bake 15 to 17 minutes or until edges are light golden brown.

3. Make Espresso Filling. Pour over hot crust; spread evenly. Bake 28 to 33 minutes or until set. Immediately sprinkle with remaining ¼ cup brickle chips. Cool completely. Cut into 8 rows by 4 rows.

Espresso Filling

Ingredients

1 tbsp instant espresso coffee (dry)
1 tbsp very hot water
2/3 cup sweetened condensed milk
1 cup sugar
3 eggs
2 tbsp all-purpose flour
1/2 tsp baking powder
1/4 tsp salt

Directions

Dissolve espresso in hot water in medium bowl. Beat espresso, milk, sugar and eggs with electric mixer on medium speed until well blended. Stir in flour, baking powder and salt.



Incredible Dessert

Ingredients

2 cans crescent rolls
16 oz. cream cheese
1 3/4 cups sugar
1 tsp vanilla
1 tsp cinnamon
1/4 cup butter or margarine
1/2 to 3/4 cup pecans, chopped (optional)

Directions

Grease a 9"X13" baking pan or glass dish. Spread 1 can of rolls on bottom.

Blend cream cheese, 1 cup sugar and vanilla. Spread mixture onto rolls. Lay 2nd can of rolls on top of cream cheese mixture.

Melt butter and add remaining 3/4 cup sugar and cinnamon to butter. Spread over 2nd layer of rolls. Sprinkle top with chopped nuts.

Bake at 350° for 25 minutes.



Krispie Brownies

Ingredients

1 large box brownie mix
7 oz. jar marshmallow crème
1 cup peanut butter
1 cup chocolate chips
1 cup butterscotch chips
3 cups Rice Krispies

Directions

Make brownies according to directions in a 13x9-inch pan. Let cool. Spread all of the marshmallow crème on top of the brownies. In a large saucepan over low heat combine peanut butter, chocolate chips and Butterscotch chips; melt together. Remove saucepan from heat and blend in Rice Krispies. Spread the mixture on top of marshmallow crème. Chill in refrigerator.



Mexican Wedding Cakes

Ingredients

1 cup butter
½ cup powdered sugar
¼ tsp baking powder
1 ½ cups powdered sugar
2 tsp vanilla
2 cups flour
1 cup chipped pecans

Directions

Preheat oven to 300°. Cream butter, vanilla and sugar. Sift in flour and baking powder and mix well. Stir in pecans by hand. Shape into 1" balls. Place 1" apart on greased baking sheet. Bake 25 minutes until pale brown. When cool enough to handle, roll in remaining powdered sugar.



Ohio State Buckeyes

No-Bake goodie names for the look-alike (but inedible) nuts of the state tree of Ohio.

Ingredients

1 cup (9 ounces) creamy peanut butter
¼ cup butter or margarine at room temperature
1 tsp vanilla
1 ½ cups confectioners' sugar
½ cup all-purpose flour
1 cup (6 ounces) semisweet-chocolate chips, melted

Directions

Line 2 cookie sheets with waxed paper. Beat peanut butter, butter and vanilla in a medium-sized bowl with electric mixer until smooth. Gradually beat in sugar and flour until well blended. Roll rounded teaspoonfuls into 1 inch balls. Arrange on prepared cookie sheets and refrigerate 1 hour or until firm. Spear one ball at a time with a wooden pick and dip in chocolate to cover about two-thirds. Arrange chocolate side down on prepared cookie sheets. Smooth over toothpick holes. Refrigerate about 15 minutes until chocolate is set. Store tightly covered in refrigerator up to 2 months. Makes 60.



PBCB's (Peanut Butter Chocolate Bars)

Ingredients

2 ½ cups graham cracker crumbs
1 cup peanut butter
1 cup butter, melted
2 cups semisweet chocolate chips
2 ¾ cups confectioners' sugar

Directions

In a medium bowl, stir together graham cracker crumbs, confectioners' sugar, peanut butter and melted butter. Press firmly into the bottom of a 9x13 inch pan. Melt chocolate chips over a double boiler or in the microwave, stirring occasionally. Spread melted chocolate over the crumb crust. Chill for about 5 minutes, then cut into bars before the chocolate is completely set, then chill until ready to serve.



Pecan Balls

Ingredients

1 ½ cups pecan, finely chopped
2 cups flour
1 cup butter or margarine, chilled and cut in 1-inch pieces
¼ cup brown sugar
1 tbsp water
2 tsp vanilla

Mix all ingredients in a food processor (except pecans) until dough sticks together. Add pecans and mix with hands. Form into ¾ inch balls. Place on un-greased cookie sheet. Bake 30-35 minutes at 300°. Roll in confectioners' sugar while hot.



Sugar Coated Pecans

Ingredients

1 large egg white
½ cup of packed light brown sugar
½ tsp of vanilla extract
4 cups of pecans

Sugar Coating:

1 cup of white sugar
¾ tsp salt
½ tsp of ground cinnamon

Directions

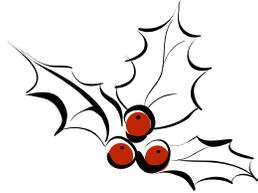
Preheat oven to 275°. Line a large cookie sheet or two regular cookie sheets with parchment paper and spray lightly with cooking spray. Or lightly spray cookie sheet(s) with cooking spray, if parchment paper is not available. Beat egg white until stiff. Gently stir in brown sugar and vanilla. Stir until smooth. Mix in pecans and stir until coated. In a large bowl, mix white sugar, salt and ground cinnamon. Add nuts and toss them in the sugar mixture until coated. (You can use a gallon-sized ziplock bag to toss nuts in sugar mixture if easier.) Spread coated nuts on the prepared cookie sheet(s) in a single layer. Bake until lightly browned, stirring after 15 minutes and then every 10 minutes thereafter. Depending on the type of oven, it may take 30 - 45 minutes. Let nuts cool and store in an airtight container.

Note: If you omit the sugar mixture, they become candy coated pecans with a meringue coating. Bake them the same as the candy coated pecans, but start checking on them after the first 20 minutes.



THANK YOU

**TO EVERYONE WHO HAS SUBMITTED RECIPES!
WE GREATLY APPRECIATE IT AND WISH YOU A
WONDERFUL BAKING SEASON!**



**BE SURE TO CHECK OUT
NAFCU'S COMPLIANCE BLOG DAILY!
[CLICK HERE!](#)**