



HCMS Holiday Cookbook

2020-2021

Your Recipes!

Compiled by SGA



Thank yous and Forward

Thank yous

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Forward

Thank you to all those who contributed to our first HCMS Holiday Cookbook.

We hope you enjoy the recipes inside as they were sent in to us by students & staff here at school.

Recipe List

- **Breakfast**

- Christmas Brunch Casserole
- Egg Fry

- **Lunch / Dinner**

- BBQ Chicken Pizza Tacos
- Mrs. Moukaddam's Mom's Brown Lentil Soup
- Spicy Fish Cutlets

- **Sides**

- Broccoli Cheese Cornbread
- Cream Cheese Shrimp Ball
- Leek & Mushroom Dressing
- Potato Salad
- Swain's Sorullitos from Puerto Rico with "Mayo-Ketchup" (Swain's Corn Fritters)
- Vegetarian Holiday "meat"balls

- **Dessert**

- Apple Dumplings
- Gingerbread House
- Ginger Ale Pound Cake
- Grandma's 6 Layer Cookies
- Holiday Blackberry Cobbler
- Holiday Cookies
- Italian Anisette Cookies
- Italian Christmas Cookies
- M&M Hershey Kiss pretzels
- Nutella Sushi
- Pink / Green Stuff
- Pumpkin Cake
- Smore Christmas Cookies
- Snickerdoodle Cookies
- Swedish Braid

HCMS Holiday Cookbook 2020 - 2021



BREAKFAST

Christmas Brunch Casserole - by Evanna Hance

INGREDIENTS

- ❖ 6 Eggs Slightly Beaten
- ❖ 2 Cups Milk
- ❖ 1/2 teaspoon dry mustard
- ❖ 1/2 teaspoon salt
- ❖ 1/2 teaspoon horseradish
- ❖ 6 slices white bread with crust cut off (cubed)
- ❖ 1 1/2 cups cheddar cheese shredded
- ❖ 1 lb brown and serve sausage prepared, drained and diced

DIRECTIONS

- ★ Mix first 5 ingredients and set aside
- ★ Butter 9x13 pan
- ★ Combine all ingredients EXCEPT cheese and add to buttered pan
- ★ Top with Cheese
- ★ Refrigerate at least 12 hours
- ★ Bake 40 minutes

Egg Fry - by Omar El khatib

INGREDIENTS

- ❖ 2 eggs
- ❖ Salt
- ❖ Pepper
- ❖ 1 tsp butter
- ❖ Optional: crushed red pepper

DIRECTIONS

- ★ Place a pan on the burner and turn it on to high heat.
- ★ Put the butter into the pan and wait until it's melted
- ★ Turn the burner down to medium, crack the eggs and put them into the pan
- ★ Wait about 3-5 minutes until their cooked
- ★ Add seasoning to taste and Enjoy

HCMS Holiday Cookbook 2020 - 2021



LUNCH / DINNER

BBQ Chicken Pizza Tacos - By Kyan Khong

INGREDIENTS

- ❖ - 2 Chicken Breasts
- ❖ - 2 Teaspoons of Salt
- ❖ - 1 Teaspoon of Paprika
- ❖ - 1 Teaspoon of Pepper
- ❖ - 1 Teaspoon of Garlic Powder
- ❖ - 1/4 Cup of BBQ Sauce
- ❖ - 1/4 Cup of Honey
- ❖ - 1 Tablespoon of Olive Oil
- ❖ - 1 Cup of Shredded Cheese Blend
- ❖ - 8 Strips of Bacon (Finely Chopped or Diced)
- ❖ - 1/2 of a Red Onion (Finely Chopped or Diced)
- ❖ - 1 Tablespoon of Fresh Parsley (Finely Chopped or Diced)
- ❖ - 15 Small Tortillas

DIRECTIONS

- ★ Preheat the oven to 350°F and line a baking sheet with parchment paper.
- ★ Cut the chicken breasts into 3/4 - inch cubes and transfer to a medium bowl or plastic bag. Add the salt, paprika, pepper, garlic powder, barbecue sauce, and honey, and mix/lightly squeeze the bag with your hands until the chicken is well coated.
- ★ Heat the olive oil in a large cast-iron skillet over high heat
- ★ Add the chicken and cook for 10 minutes, or until golden and charred on the edges. Remove the pan from the heat.
- ★ Place the tortillas side by side on the baking sheet with the edges overlapping slightly.
- ★ Sprinkle the shredded cheese, red onion, bacon, cooked chicken, and parsley evenly over the tortillas.
- ★ Bake for 10 minutes, or until the cheese is melted. Serve Warm.

Mrs. Moukaddam's Mom's Brown Lentil Soup

INGREDIENTS

- ❖ 1 ½ cups dried brown lentils
- ❖ 5 cups of water
- ❖ 1 tbsp olive oil
- ❖ 1 small onion, diced
- ❖ 2 garlic cloves, minced
- ❖ ½ tsp salt
- ❖ 2 tbsp ground cinnamon
- ❖ 1 tbsp ground allspice
- ❖ 1 tbsp ground cumin
- ❖ 1 tsp ground coriander
- ❖ ½ teaspoon of white pepper (optional)
- ❖ 1 tbsp lemon juice, or to taste

DIRECTIONS

Stovetop Method

- ★ Heat the olive oil in a large saucepan over medium heat. Add the onion and cook, stirring occasionally, until soft, about 5 minutes.
- ★ Add the garlic, cinnamon, all spice, cumin and coriander, and sauté for another minute, until the garlic becomes very fragrant.
- ★ Stir in the lentils and water.
- ★ Bring the liquid to a boil, lower the heat to a simmer, and allow to continue simmering, uncovered, until lentils are soft, about 30 minutes. Thin the soup with some water if it becomes too thick while simmering.
- ★ Stir in the lemon juice. Season the soup with salt and a little bit of white pepper to taste (optional).
- ★ Ladle into bowls and enjoy eating.

Slow Cooker Method

- ★ Put all ingredients in the slow cooker to cook for a total of 6 hours or less.
- ★ Cook on high setting for 3 hours and on medium setting for 3 hours.
- ★ Make sure that you stir occasionally.

Spicy Fish Cutlets - by Minaya Amarasekera

INGREDIENTS

- ❖ 150g Tuna Fillet
- ❖ 300g Potatoes
- ❖ ½ tsp Cumin Seeds
- ❖ 1 tbsp Ginger Garlic Paste
- ❖ 1 Onions, finely chopped
- ❖ 150g Leeks
- ❖ 2 Green Chiles, chopped
- ❖ 1 sprig Curry Leaves, chopped
- ❖ 1 tsp Red Chili Powder
- ❖ ½ tsp Turmeric powder
- ❖ ½ tbsp Black Pepper powder
- ❖ ½ tsp Salt
- ❖ 6 tbsp Oi, split in half
- ❖ ½ tsp Lime Juice
- ❖ 250 g Dried Fine Bread Crumbs
- ❖ 2 Eggs

DIRECTIONS

- ★ Boil the potatoes with 1 tsp of salt in a saucepan for 10 min or until tender
- ★ Peel off skin and set aside
- ★ Heat oil in a wok and add cumin seeds and ginger garlic paste. Fry for 1 min.
- ★ Add green chilies and onion, cook until the onions starts to turn brown
- ★ Add chopped leeks and saute for 3 min
- ★ Add tinned tuna, red chili powder, turmeric powder, black pepper powder, and salt. Stir until well combined
- ★ Add boiled potatoes and mash until smooth
- ★ Add the lime juice to taste and mix thoroughly
- ★ Make into small ball shapes, set aside
- ★ Whisk the egg in a large bowl and set aside
- ★ Dip each fish ball into beaten egg
- ★ Coat in breadcrumbs and place on tray
- ★ Fill a deep wok one-third full of oil and heat until bread turns golden brown
- ★ Once oil is heated, deep fry the fish cutlet in batches until crisp and golden all over
- ★ Remove with a slotted spoon and drain on a paper towel
- ★ Serve this fish cutlet hot and warm with sauce(optional etc. ketchup)

HCMS Holiday Cookbook 2020 - 2021



SIDES

Broccoli Cheese Cornbread - by Mr. Brantley

INGREDIENTS

- ❖ 2 packages cornmeal mix
- ❖ 4 eggs, beaten
- ❖ 1 10 ounce package frozen chopped broccoli-do not drain
- ❖ 1 10 ounce carton cottage cheese
- ❖ 1 medium onion, finely chopped
- ❖ 1/2 cup shredded cheddar cheese
- ❖ 2 sticks butter

DIRECTIONS

- ★ Melt butter in 13X9 inch glass baking dish and set aside.
- ★ Mix remaining ingredients, except cheese, and pour over melted butter.
- ★ Sprinkle shredded cheese on top.
- ★ Bake at 375* for 30 minutes or until brown and pulled away from sides.

Cream Cheese Shrimp Ball - Mrs. Pratt

INGREDIENTS

- ❖ 8 oz cream cheese
- ❖ 1 can of Bumblebee tiny shrimp (drain)
- ❖ 2 Tbsp finely chopped onion
- ❖ Generous coat of Old Bay seasoning
- ❖ 1 cup pecans (finely chopped)

DIRECTIONS

- ★ Mix together all ingredients except pecans. Knead by hand.
- ★ Form into ball and roll around in a dish of pecans
- ★ Serve immediately (with crackers) or refrigerate

Leek & Mushroom Dressing - by Mrs. Renuart

INGREDIENTS

- ❖ 1 stick butter
- ❖ 2 or 3 leeks (tender parts), sliced thin
- ❖ 1 lb mushrooms (any kind or mixture) sliced
- ❖ 1 tsp each: dried herbs thyme, sage, parsley (or any you prefer)
- ❖ 1/2 tsp salt, pepper
- ❖ 4 cups bread cubes or packaged stuffing
- ❖ Broth as needed.
Chicken, vegetable, or mushroom

DIRECTIONS

- ★ Preheat oven to 350°
- ★ Saute mushrooms and leeks in butter until soft, add seasoning.
- ★ Put bread in bowl, pour in mushroom mixture and stir.
- ★ Add enough broth to moisten but not soak.
- ★ Spread in buttered casserole dish or in Turkey.
- ★ Cook at 350° for about 30-45 min. If it seems dry add a little broth.

Potato Salad - by Pablo Valentin

INGREDIENTS

- ❖ 2 lbs potatoes, diced into ½" cubes
- ❖ ½ diced onion
- ❖ ½ diced green pepper
- ❖ 1 diced celery stalk
- ❖ 1 cup shredded carrots
- ❖ 1 cup mayonnaise
- ❖ Salt to taste

DIRECTIONS

- ★ Add salt to the water to taste, boil the water, then add potatoes and reduce the heat to low
- ★ Cook the potatoes for 10 minutes
- ★ Drain the potatoes and let them cool to room temperature
- ★ Mix all the ingredients together with the potatoes
- ★ Use the carrots for garnish

Swain's Sorullitos (Corn Fritters) with "Mayo-Ketchup"

INGREDIENTS

❖ (Makes 50 Sorullitos)

Sorullitos Ingredients:

- ❖ 2 Cups of Water
- ❖ 1 ¼ Tsp. of Salt
- ❖ 1 ½ Cup of Cornmeal
- ❖ 1 Cup of Swiss Cheese (Shredded)

"Mayo-Ketchup" Ingredients:

- ❖ 1 Cup of Mayo
- ❖ ¾ Cup of Ketchup
- ❖ ½ tbsp Garlic Powder (more or less depending on your taste)

DIRECTIONS

- ★ Boil the water. Remove from the heat. Add the cornmeal and mix it quickly.
- ★ Cook over medium heat, moving the mixture regularly for 3-5 minutes making sure the mixture doesn't stick to the bottom or side of your pot.
- ★ Remove from the heat, add the shredded cheese, and mix well.
- ★ Immediately, take tablespoons of the mixture and roll each of them with the palms of your hands to shape into little balls.
- ★ With the palms of your hands, press them and shape them into the shape of a cylinder, about 3 inches long and 1/2 inch thick.
- ★ Fry them in an abundant amount of hot vegetable oil (375 degrees F).
- ★ When they turn golden, carefully remove them from the oil and place them on a plate lined with paper towels to absorb the excess oil.
- ★ In a small glass bowl, mix the cup of mayo, the ketchup, and the garlic to taste.
- ★ Enjoy your Sorullitos with "Mayo-Ketchup"!

Vegetarian Holiday Meatballs - by Mr. Solomons

INGREDIENTS

- ❖ Two Bags of Gardein Meatless Meatballs (Frozen Section)
- ❖ One 12 oz jar Heinz Chili Sauce
- ❖ 1 1/2 cups of grape jelly
- ❖ 1 tablespoon water

Optional:

- ❖ King's Hawaiian Rolls

DIRECTIONS

- ★ Add meatballs to crockpot.
- ★ Mix water, grape jelly and chili sauce in a small bowl.
- ★ Pour mixture on top of meatballs.
- ★ Cover and cook on HIGH for 2-3 hours (or LOW for 4-6 hours). Stir every 20-30 minutes.
- ★ Periodically check the meatballs for softness. Use toothpicks to serve, or enjoy meatball sliders!

HCMS Holiday Cookbook 2020 - 2021



DESSERTS

Apple Dumplings - by Mrs. Moye

INGREDIENTS

- ❖ 4 apples (peeled and cored)
- ❖ Cinnamon and Sugar (mixed together)
- ❖ Pie Crust

Sauce:

- ❖ 2 cups water
- ❖ 2 cups sugar
- ❖ 1/4 teaspoon cinnamon
- ❖ 1/4 teaspoon nutmeg
- ❖ 1 stick butter

Optional Garnish:

- ❖ Chopped nuts
- ❖ Ice cream / Whipped cream

DIRECTIONS

- ★ Open the pie crust, unroll, and bring to room temperature
- ★ Preheat oven to 375 degrees
- ★ Use 1/2 pie crust per apple and wrap the apple in the pie crust
- ★ Put cinnamon and sugar mixture in the cored hole of the apple
- ★ Place dough covered apples in 9x13 glass pan
- ★ Bake for 45 minutes or until golden brown
- ★ Make sauce on stovetop
- ★ Put dumplings in a good sized bowl and pour sauce over dumpling

- ★ For extra flavor: Add milk, vanilla ice cream, or whipped cream, or chopped nuts

Gingerbread House - by Treasure Montanez

INGREDIENTS

- ❖ Graham crackers
- ❖ Frosting
- ❖ Gumdrops
- ❖ Small Candy Canes
- ❖ Christmas themed sprinkles
- ❖ Hershey's kisses
- ❖ Hershey's chocolate bars

Building Supplies

- ❖ Milk carton for stability
- ❖ Tin/aluminum foil
- ❖ Hot glue
- ❖ Cardboard

DIRECTIONS

- ★ First place down the cardboard, tinfoil, and milk carton in the shape you'd like the house. Use hot glue underneath as necessary, but nowhere where it might be mistaken for frosting or cause bumps in the frosting.
- ★ Add the graham crackers around the outside of the carton and tinfoil until it is completely covered.
- ★ Then add the frosting on top of the graham crackers where you'd like, but be careful to smooth out any bumps.
- ★ Lastly put whatever toppings as decorations you'd like.

Ginger Ale Pound Cake - by Colton Brantley

INGREDIENTS

- ❖ 3 sticks butter, softened
- ❖ 3 cups sugar
- ❖ 5 large eggs
- ❖ 3 cups flour
- ❖ 1 teaspoon vanilla
- ❖ 1/2 teaspoon lemon extract or 1 teaspoon lemon peel
- ❖ 1/2 teaspoon almond extract
- ❖ 1 cup ginger ale

DIRECTIONS

- ★ Cream butter, sugar and eggs.
- ★ Add one cup of flour, extracts and a little of the ginger ale.
- ★ Continue adding flour, alternating with the ginger ale until all ingredients are used.
- ★ Pour batter into two loaf pans.
- ★ Bake at 275°F for 1 hour 45 minutes or until knife comes out clean from center.
- ★ Cool in pan before removing.

Grandma's 6 Layer Cookies - by Cooper Stutler

INGREDIENTS

- ❖ 1 Cup of Graham Cracker Crumbs
- ❖ 1 Stick of Butter
- ❖ 1 Cup of Flaked Coconut
- ❖ 1 Cup of Chopped Pecans
- ❖ 1 Cup of Semisweet Chocolate Chips
- ❖ 1 Can of Sweetened Condensed Milk

DIRECTIONS

- ★ Preheat the Oven to 350 degrees
- ★ In a 9"x13" pan start to layer the cup of graham cracker crumbs.
- ★ Melt one butter stick and pour over the graham cracker crumbs and mix till coated and pat with a fork until the bottom of the pan is covered
- ★ Then add the flaked coconut, chopped pecans, and semi sweet chocolate chips.
- ★ Drizzle 1 can of Sweetened condensed milk over the top layer.
- ★ Bake at 350 degrees for 30 minutes
- ★ Cool and cut them into squares.
- ★ Enjoy!!!

Holiday Blackberry Cobbler - Mrs. Shah

INGREDIENTS

- ❖ 1/2 cup plus 2 tablespoons melted butter, divided
- ❖ 1 cup self-rising flour
- ❖ 1-1/2 cups sugar, divided
- ❖ 1 cup 2% milk
- ❖ 1/2 teaspoon vanilla extract
- ❖ 3 cups fresh blackberries or frozen unsweetened blackberries

DIRECTIONS

- ★ Preheat oven to 350°
- ★ Pour 1/2 cup melted butter into an 8-in. square baking dish.
- ★ In a small bowl, combine flour, 1 cup sugar, milk and vanilla until blended; pour into prepared dish.
- ★ In another bowl, combine blackberries, remaining 1/2 cup sugar and remaining 2 tablespoons melted butter; toss until combined.
- ★ Spoon over batter.
- ★ Bake until topping is golden brown and fruit is tender, 45-50 minutes.
- ★ Serve warm.

Holiday Cookies - by Adelyne Brantley

INGREDIENTS

- ❖ 1 cup butter
- ❖ 1/2 cup powdered sugar plus more for dusting
- ❖ 1 cup finely chopped walnuts
- ❖ 2 cups flour
- ❖ 1 teaspoon vanilla

DIRECTIONS

- ★ Cream butter and sugar, add vanilla, flour and nuts.
- ★ Shape into 8 inch rolls, approximately 1 inch in diameter.
- ★ Wrap in wax paper and chill at least 1 hour.
- ★ Slice thinly and place on greased cookie sheet.
- ★ Bake at 350* until light brown.
- ★ Remove from oven and cool slightly.
- ★ Dust with powdered sugar.

Italian Anisette Cookies - Ms. LaRouche

INGREDIENTS

For the dough:

- ❖ 1/2 cup unsalted butter, softened
- ❖ 1/2 cup granulated sugar
- ❖ 3 eggs
- ❖ 1/4 cup milk (I used 2%, use your preferred)
- ❖ 2 tsp anise extract
- ❖ 1/2 tsp vanilla extract
- ❖ 3 1/4 cups all-purpose flour, start at 3 [see instructions]
- ❖ 1 tsp baking powder

For the glaze:

- ❖ 2 cups confectioners' sugar
- ❖ 3 tbsp water
- ❖ 1/4 tsp anise extract

Decoration:

- ❖ Nonpareils

DIRECTIONS

- ★ Preheat oven to 350°F. Line two large baking sheets with parchment paper and set aside.
- ★ Cream butter and sugar together in a large mixing bowl for a few minutes until smooth and creamy.
- ★ Add the eggs and beat well using a hand or stand mixer, until the mixture is light and looks frothy.
- ★ Add milk, anise extract, and vanilla extract and mix until combined.
- ★ Add 3 cups of flour and baking powder to a separate bowl and whisk until evenly combined.
- ★ In 2-3 increments, add flour mixture to the bowl with the wet ingredients, mixing in until just combined.
- ★ Add additional flour as needed, 1 tbsp at a time, until you can roll a cookie's worth of dough between your palms with minimal sticking. I added 1/4 cup (4 tbsp) during this time, bringing the total flour used to 3 1/4 cup. The amount of flour you need may vary.
- ★ Using a 1 1/2-tbsp cookie scoop, scoop balls of dough and roll between your palms to form spheres. Some of the dough will stick inside the scoop but that's okay. Place dough balls equally-spaced on the baking sheets, leaving about 1 1/2 inches between one another.
- ★ Bake for 10-12 minutes, or until cookies are very lightly brown on the bottom. Transfer to a rack to cool completely.

For the glaze:

- ★ Once cookies have cooled completely, whisk together 2 cups confectioners' sugar, 3 tbsp water, and 1/4 tsp anise extract. Dip the tops of each anise cookie into the glaze, and then sprinkle nonpareils over top. Let glaze harden completely before storing.

Italian Christmas Cookies - Brianna Buchholz

INGREDIENTS

❖ Cookies

- ❖ 2 eggs
- ❖ 6 tbsp canola/vegetable oil
- ❖ 1/2 cup sugar
- ❖ 1/2 tsp almond extract
- ❖ 1/2 tsp vanilla extract (see note 1)
- ❖ 2 cups all-purpose flour
- ❖ 2 tsp baking powder
- ❖ 1 pinch salt

❖ Topping methods

❖ Sprinkles

❖ Glaze -

- 2 cups powdered sugar
- 1 pinch salt
- 3-4 tbsp cream or milk (add a tbsp at a time until desired consistency)

DIRECTIONS

- ★ IMPORTANT! READ NOTES BELOW BEFORE STARTING!
- ★ Note 1: When using the extracts in this recipe, use one tsp in total, or ½ tsp or two different extracts, feel free to experiment
- ★ Note 2: There are two different methods to decorating these cookies.
 - rolls the balls of dough BEFORE baking into sprinkles
 - bake the cookies plain and dip the tops of the BAKED cookies in the Icing and sprinkle sprinkles on top
- ★ Mix together eggs, oil, and sugar in a mixing bowl. Stir in flour, baking powder, and salt. If dough is very sticky, add more flour a little at a time until reaches cookie dough consistency, non-sticky and like play-doh
- ★ Use a 1 tablespoon measuring spoon to spoon balls of dough.
- ★ **Optional if only decorating with sprinkles:** Put your sprinkles in a small bowl. Roll your balls of dough individually into the sprinkles.
- ★ Use your Hands to flatten your balls of dough, since I have found that these cookies do not spread much in the oven. If you do not flatten, the cookies will be balls instead of being flat. Do not flatten them too much! Just flatten enough so they look like cookies and not balls.
- ★ Place parchment paper or thin silicone mat on baking sheet. Bake at 350° Fahrenheit for about 9-10 minutes, or till tops are set. Bottoms will be lightly browned, but tops should still be white. Remove cookies from oven and cool completely.
- ★ **Glazed topping instructions:**
- ★ For glaze, combine all ingredients in a small bowl and mix until smooth, adding enough milk or cream to get a thin but creamy consistency. dip tops of the baked cookies in the glaze, then top with sprinkles.

M&M Hershey Kiss Pretzels - Briella Doyle

INGREDIENTS

- ❖ M&Ms (any flavor)
- ❖ Hershey's kiss
- ❖ Square Pretzels

DIRECTIONS

- ★ Preheat the oven to 225°F
- ★ Lay the square pretzels out flat on a parchment or silicone-mat lined baking sheet
- ★ Place a hershey's kiss on top of each pretzel
- ★ Bake in the oven for 6-7 minutes or until the chocolate is melted
- ★ Carefully press an M&M on top

Nutella Sushi - by Mark Tamer

INGREDIENTS

- ❖ Bread slices
- ❖ Nutella

DIRECTIONS

- ★ Place a slice of bread on a plate and spread nutella thickly over the slice of bread
- ★ Roll the bread into an oval and then cut the roll into smaller bites

Pink / Green Stuff - by Ms. Jackson

INGREDIENTS

- ❖ 1 large no-bake Jello
- ❖ 16 oz Cool Whip
- ❖ 20 oz Crushed Pineapple
- ❖ 1 ½ pt Sour Cream

DIRECTIONS

- ★ For Pink stuff you'll need strawberry Jello
- ★ For Green stuff you'll need pistachio Jello
- ★ Combine and refrigerate all ingredients

Pumpkin Cake - by Mrs. Daniel

INGREDIENTS

- ❖ 2 cups flour
- ❖ 2 tsp baking soda
- ❖ 2 tsp cinnamon
- ❖ 1 tsp baking powder
- ❖ 4 eggs
- ❖ 2 cups sugar
- ❖ 1 cup oil
- ❖ 2 cup solid packed pumpkin

Icing Ingredients:

- ❖ 1 stick butter (room temperature)
- ❖ 8 oz cream cheese (room temperature)
- ❖ 1 box confectioners sugar
- ❖ 1 tsp vanilla

DIRECTIONS

- ★ Sift these dry ingredients together - flour, baking soda, cinnamon, and baking powder.
- ★ Beat eggs well, then gradually add sugar while continuing to beat.
- ★ Add in the oil and beat.
- ★ Add sifted ingredients to egg mixture gradually while beating.
- ★ Add pumpkin.
- ★ Bake at 350° for 30-35 minutes.

- ★ **Icing:**
- ★ Cream butter and cream cheese well.
- ★ Mix in confectioners sugar and vanilla.
- ★ Wait until it is completely cooled before putting the icing on.

Smore Christmas Cookies - by Isaiah Strudgeon

INGREDIENTS

- ❖ Marshmallows
- ❖ Plain Cookies
- ❖ Chocolate / Hershey's Bar

DIRECTIONS

- ★ Place a cookie on a plate and place half a hershey bar on it
- ★ Then place one marshmallow on the chocolate
- ★ Microwave the cookie for 20 seconds
- ★ Place another cookie on top of the marshmallow
- ★ Squish down & that's it

Snickerdoodle Cookies - by Ava Gutierrez

INGREDIENTS

- ❖ 3/4 cup shortening
- ❖ 1/4 cup butter
- ❖ 1 1/2 cups sugar
- ❖ 2 eggs
- ❖ 2 3/4 cups flour
- ❖ 2 teaspoons cream of tartar
- ❖ 1 teaspoon baking soda
- ❖ 1/4 teaspoon salt
- ❖ 2 teaspoons cinnamon
- ❖ 2 tablespoons sugar

DIRECTIONS

- ★ Preheat oven to 400 degrees fahrenheit.
- ★ Mix all ingredients (except cinnamon and 2 tablespoons of sugar).
- ★ Shape dough into 1 inch balls.
- ★ Mix cinnamon and 2 tablespoons of sugar in small bowl.
- ★ Roll dough balls in cinnamon/sugar mixture.
- ★ Place dough balls 2 inches apart on ungreased cookie sheet.
- ★ Bake at 400 degrees for 8-10 minutes.

Swedish Braid - by Ms. Whitmore

INGREDIENTS

- ❖ 15 oz. warm milk
- ❖ 2 packets or 4 1/2 tsp yeast
- ❖ 5 1/4 oz sugar
- ❖ 1lb 14 oz bread flour
- ❖ 2 tsp cardamom
- ❖ 1 tsp salt
- ❖ 4 oz shortening
- ❖ 2 eggs.
- ❖ Egg wash (1 egg + 1 tbsp water)
- ❖ pearl sugar for decoration.

DIRECTIONS

- ★ Mix the milk, yeast, and sugar together, let sit while you mix together the other ingredients to bloom.
- ★ Mix together the bread flour, cardamom, salt, shortening, and eggs.
- ★ Then mix both mixtures together for 5 minutes.
- ★ Allow dough to proof for an hour in a greased bowl.
- ★ Take dough and divide it equally into 12 pieces.
- ★ Roll out the pieces into snakes about 1" in diameter.
- ★ Braid together 3 snakes from the middle working out towards each end, making 4 loaves total.
- ★ Place braided loaves on baking sheet, let proof for an hour.
- ★ Preheat oven to 350 F
- ★ Brush eggwash onto braids, then top with pearl sugar
- ★ Bake for 20-25 minutes or until you knock on the bread with a knuckle and it sounds hollow.
- ★ Wrap with plastic wrap after cooling, freezes well for up to 6 months.