

# Apple Crisp



## INGREDIENTS

### APPLE FILLING

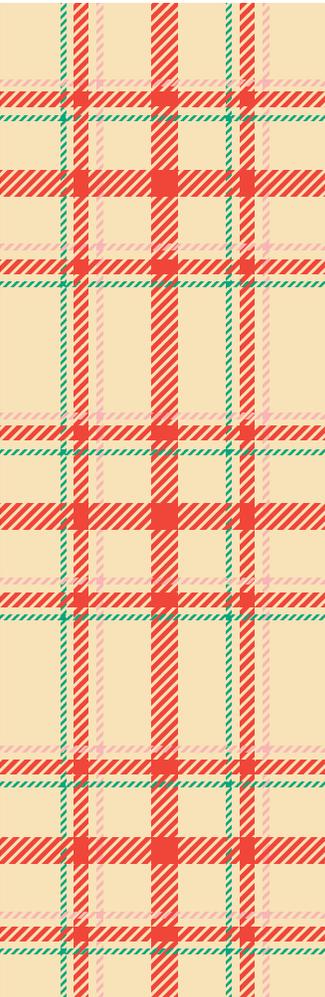
- 5 c peeled, chopped apples
- 1 tbsp granulated sugar
- 1 tsp cinnamon
- 1 tbsp lemon juice

### TOPPING

- 1 c brown sugar
- ¾ c gluten-free old fashioned oats
- ¾ c gluten-free 1 to 1 flour
- 8 tbsp cold unsalted butter, cut into cubes
- 1 tsp cinnamon

## INSTRUCTIONS

1. First, preheat oven to 350°F. Butter an 8-inch square pan or spray with nonstick spray.
2. In a large bowl, add cubed apples, sugar, cinnamon and lemon juice. Toss until apples are fully coated.
3. Spread apples down into buttered pan.
4. Then, make topping. Add all ingredients to a mixing bowl.
5. Using your fingers, break up the cold butter and incorporate into the other ingredients. Mixture should be crumbly.
6. Spread topping over the apple layer.
7. Bake for 45 to 50 minutes or until bubbly and apples are fork tender.
8. Finally, remove from oven. Serve!



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# Christmas Cracker Candy



## INGREDIENTS

- 28–35 saltine crackers  
*(about one sleeve, enough to line your tray)*
- 1 c firmly-packed, dark brown sugar
- 1 c unsalted butter
- ¼ tsp kosher salt
- 1 tsp vanilla extract
- 1 c packed brown sugar
- 2 c chopped, good-quality semi-sweet chocolate

## INSTRUCTIONS

1. Preheat the oven to 400°F. Line a 10x15-inch jelly roll pan with nonstick aluminum foil. Place the saltine crackers in a single layer on the bottom.
2. Place the brown sugar, butter, and salt in a medium-sized saucepan. Cook on medium heat, stirring frequently, until the butter melts. Continue to cook, stirring often, for another 3 to 5 minutes, until the mixture comes to a boil and sugar melts and emulsifies with the butter into a smooth sauce. Do not allow the mixture to boil longer than 30 seconds. Remove from heat and stir in the vanilla extract.
3. Pour the hot brown sugar mixture over the saltine crackers. Spread to evenly coat the crackers.
4. Bake for 5 minutes. The caramel will be hot and bubbly throughout.
5. Meanwhile, place the chocolate in a microwave-safe bowl. Cook it in the microwave in 30-second intervals, stirring each time, until the chocolate has fully melted (about 1½ minutes total).
6. Once the crackers are done baking, remove from the oven and allow to cool for 1 minute exactly. Pour the chocolate over the baked crackers. Use a spatula to spread the chocolate evenly over the top.
7. Chill the crackers overnight. The next day peel the tin foil away, then cut or break the crackers into snack-sized pieces.

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# Christmas Tree Coffeecakes



## INGREDIENTS

### DOUGH

- 1 pkg dry yeast
- ¼ c warm water
- ½ c butter
- 1½ c scalded milk
- ½ c sugar
- 2 eggs
- 2 tsp salt
- 6-7 c flour

### FILLING

- 1 c sugar
- 4 tsp cinnamon
- ½ c mini chocolate chips
- 3 tbsp melted butter

### TOPPING

- green & red sanding sugar
- red hots, if desired
- extra filling from above

## INSTRUCTIONS

### DOUGH

1. Soften package of yeast in warm water.
2. Melt ½ c of butter in 1½ scalded milk and cool to lukewarm. When cool, add yeast mix to milk/butter mixture and mix well.
3. Add sugar, eggs and salt until combined. Add flour 1 cup at a time (takes 6-7 cups... you want your dough to be stiff, but not so stiff that it's not malleable).
4. Place into bowl and cover with towel to rise for 1-2 hours. Punch dough down and let rise for another 30 minutes under cloth.

### TREES

5. Separate dough into 3 balls. Roll out into tree shape (triangle).
6. Brush generously with melted butter. Fill with thin layer of filling mixture. Fold sides of dough in and bottom up.
7. Flip tree onto cookie sheet and cut leaves and twist.
8. Brush top with melted butter and decorate with filling mix, sprinkles and red hots.
9. Bake at 350°F for 25-30 minutes.



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# Cranberry Relish Dip



## INGREDIENTS

### RELISH

- 2 bags cranberries
- 3-4 c sugar
- 2-3 peeled and chopped apples
- zest of 1 orange
- juice from 1 orange
- 2 heaping spoonfuls of orange marmalade

### DIP

- 3 (8 oz) blocks cream cheese
- 1 jar diced jalapeños

## INSTRUCTIONS

1. Put relish ingredients into a pot and boil. Let simmer 15 minutes until cranberries pop.
2. In a large bowl, mix the softened cream cheese with desired amount of diced jalapeños.
3. Spread on bottom of casserole dish.
4. Top with cranberry mixture and refrigerate until it firms up. Serve with crackers.



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# Dairy & Gluten-free Christmas Fudge



## INGREDIENTS

- 1 c pure maple syrup
- ½ c coconut sugar
- ¼ c expeller-pressed coconut oil or ghee
- 1 c raw cashew butter
- 6 tbsp arrowroot powder
- 2 tsp pure vanilla extract
- ½ tsp fine sea salt
- 12 oz unsweetened baking chocolate (100% cacao), chopped

## INSTRUCTIONS

1. Line a 9x13-in baking dish with parchment paper and leave flaps hanging over the side of the dish for easy removal.
2. In a saucepan over medium-low heat, combine the maple syrup, coconut sugar, and coconut oil. Stir until the coconut sugar melts and the mixture is liquid, about 5 minutes. Whisk in the cashew butter, arrowroot powder, vanilla, salt and chocolate and continue stirring over low heat until the chocolate melts and everything is well blended, about 5 minutes more.
3. Pour fudge into the prepared baking dish and smooth the top with a rubber spatula. Chill in the refrigerator until set, about 6 hours. Cut into squares and serve.

*Make it ahead! Once the fudge has cooled to room temp, cover the pan tightly with plastic wrap and store in the fridge for up to 2 weeks or in the freezer for up to 3 months. Thaw in the fridge overnight, then cut into squares and serve.*



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# Dairy & Gluten-free Monkey Bread



## INGREDIENTS

### BISQUITS

- 6 c 1-1 gluten-free flour blend  
*(Bob's Red Mill)*
- 6 tsp baking powder
- 1 tsp salt
- 1½ c dairy-free butter  
*(Earth Balance)*
- 2¼ c dairy-free milk  
*(Good Karma Flax Milk)*

### CINNAMON COATING

- 4 tbsp cinnamon
- 1 c sugar
- ⅓ c brown sugar
- ¼ c dairy-free butter, melted

### VANILLA GLAZE

- 1 c confectioner's sugar
- 2 tbsp coconut milk  
*(or other non-dairy milk)*
- ½ tsp vanilla extract

## INSTRUCTIONS

1. Preheat oven to 350°F.

### MAKE THE DOUGH

1. Using a stand mixer, combine the flour, baking powder and salt on low.
2. Add in the butter a little at a time until soft dough starts to form.
3. Add dairy-free milk and beat on medium speed approx 20 seconds, so the dough is soft. Set aside.

### MAKE THE CINNAMON COATING

1. Melt the ½ c of the butter in a small bowl.
2. In a small bowl, mix the cinnamon and cane sugar. You will use the brown sugar and additional butter later.
3. Lightly spray your bundt pan with non-stick spray.
4. On a lightly floured surface, roll the dough into 1" thick square. Cut into smaller squares and form each square into moderate size dough balls (should have around 40-45 total).
5. Dip each ball, one by one, into melted butter and then into cinnamon sugar mix until evenly coated. Place each ball into the bundt pan, arranging in even layers, working up the sides of the pan. Melt the remaining ¼ cup of butter and whisk in the brown sugar until combined. Pour the buttery mixture over the cinnamon sugar biscuits. Bake for 35-40 minutes or until golden brown on top. Cool for 5-10 minutes and invert onto a large serving plate to release the Monkey Bread.

### MAKE THE GLAZE

1. Whisk the confectioner's sugar, coconut milk and vanilla and drizzle over the cooled Monkey Bread before serving.

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### MAKE THE GLAZE

1. Whisk the confectioner's sugar, coconut milk and vanilla and drizzle over the cooled Monkey Bread before serving.

# Egg Puffs



## INGREDIENTS

- 2 puff pastry sheets, thawed  
*(from one 17.3-oz pkg)*
- 6 large eggs
- 4 tbsp sour cream or greek yogurt  
*(any fat percentage)*
- 1 tsp baking powder
- ½ tsp salt
- ½ tsp garlic powder
- 1½ c cheese\*  
*(asiago, cheddar, pecorino romano or parmesan cheese, etc.)*

\*Can substitute cheese for some bacon, spinach, veggies, etc.

## INSTRUCTIONS

1. Preheat the oven to 400°F.
2. If using individual tart pans (about 4 inches in diameter), cut the puff pastry into quarters with a sharp knife or pizza cutter for 8. If using a muffin tin, cut the puff pastry evenly into squares. Grease and line tins with the puff pastry squares, letting the corner points drape over the edges of the pan. They will not reach to the top of the tin.
3. Whisk ingredients together in a medium bowl until blended.
4. Divide the filling evenly between the tart pans. Sprinkle 1 tablespoon Asiago cheese on each tart, then gently and loosely fold the 4 corner points over the filling.
5. Bake for 25 minutes, until the pastry is browned and the eggs are puffy.
6. Cool completely, then remove from the pans. Serve immediately or refrigerate in a covered container up to 4 days, or freeze up to 2 months.



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# Gingerbread Belgian Waffles



## INGREDIENTS

1 c all purpose flour  
1½ tsp baking powder  
1 tsp ground ginger  
¼ tsp ground cinnamon  
½ tsp baking soda  
¼ tsp salt  
⅛ tsp ground cloves  
⅓ c packed brown sugar  
1 egg yolk  
¾ c buttermilk  
¼ c molasses  
3 tbsp butter, melted

## TOPPINGS

maple syrup  
confectioner's sugar

## INSTRUCTIONS

1. In a large bowl, combine flour, baking powder, ginger, cinnamon, baking soda, salt and cloves. Set aside.
2. In a small bowl, beat the brown sugar and egg yolk until fluffy. Add the buttermilk, molasses and butter. Stir into dry ingredients just until combined.
3. Quickly spoon onto a preheated waffle iron that's been sprayed with non-stick cooking spray.
4. Bake until golden brown on both sides. Sprinkle with confectioner's sugar, if desired.

*To make this recipe the night before, mix the wet and dry ingredients together to make batter and keep in the fridge. Make the waffles, as directed, in the morning.*

*Cooked waffles can be stored in the freezer up to 3 mos.*

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# Green Bean Bundles



## INGREDIENTS

- 1 lb fresh green beans, cut/ snapped into 3-5" pieces
- 1 pkg bacon
- 2 tbsp brown sugar
- 4 tbsp worcestershire
- ½ tsp garlic powder
- 2 tbsp butter

## INSTRUCTIONS

1. Preheat oven to 350°F.
2. Cut bacon into thirds.
3. Wrap 4-5 green beans with sliced bacon strips and place in 9x13-inch baking dish.
4. In saucepan, mix butter, garlic powder, brown sugar and worcestershire until sugar is dissolved.
5. Pour butter mixture over bundles and bake for 20 mins or until bacon is cooked.

*You can prep the night before so the next day all you have to do is put it in the oven!*

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# Jalapeño Popper Dip



## INGREDIENTS

- 2 (8 oz) blocks cream cheese, softened
- 1 c mayonnaise
- 1 c shredded mexican cheese blend
- 1 c shredded parmesan cheese
- 4 oz chopped green chiles
- 4 oz chopped pickled jalapeños
- 1 c panko bread crumbs
- ¼ c salted butter, melted  
salt, pepper, dried parsley (to taste)

## INSTRUCTIONS

1. Preheat oven to 375°F. Spray a 2-qt casserole dish with nonstick cooking spray.
2. Using an electric mixer (or a food processor), mix together the cream cheese, mayonnaise, mexican blend cheese, ½ cup parmesan cheese, green chiles and jalapeños. Add a pinch of salt and pepper.
3. Spread the dip filling into your casserole dish.
4. In a bowl, mix together panko bread crumbs, ½ cup parmesan cheese and melted butter (and a bit of dried parsley, optional).
5. Sprinkle crumb mixture evenly over dip filling.
6. Bake for about 20 minutes (on the middle rack).
7. Topping should be golden brown and the dip should be gently bubbling around the edges. Serve with your favorite buttery crackers or tortilla chips.



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# Little Debbie Christmas Tree Dip



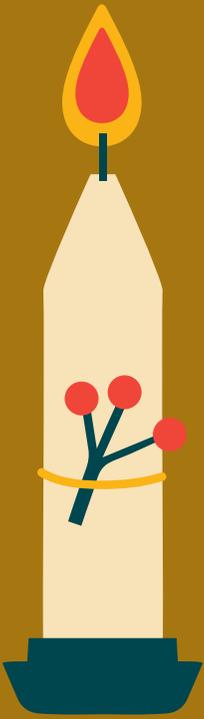
## INGREDIENTS

- 1 box Little Debbie Christmas Tree Cakes
- 8 oz cream cheese
- 1/3 c milk
- 1 tsp vanilla extract
- 8 oz cool whip
- red & green sprinkles
- 1 box vanilla wafer cookies, graham crackers, pretzels or fruit for dipping

## INSTRUCTIONS

1. Soften the cream cheese.
2. Blend cream cheese with vanilla, cool whip, and milk until smooth.
3. Break up the Little Debbie Christmas Trees into chunks and blend with cream cheese mixture.
4. Add a few sprinkles and fold them in gently.
5. Transfer to a serving bowl and top with more sprinkles!
6. Refrigerate until serving.

*Serve with vanilla wafers, graham crackers, pretzels or fresh fruit for dipping.*



# Little Debbie Christmas Tree Dip



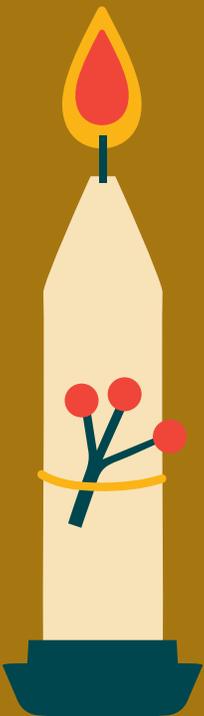
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# Quick Orange-Walnut Sweet Rolls



## INGREDIENTS

### ROLLS

- 12 tbsp (1½ sticks) salted butter, room temp
- ¾ c packed light brown sugar
- 4 tsp lightly packed, finely grated orange zest
- 1 tsp ground cinnamon
- 2 (8-oz) cans refrigerated crescent rolls
- 1 c chopped walnuts

### GLAZE

- 2 c powdered sugar, sifted
- finely grated zest of 2 oranges
- 2 tsp pure vanilla extract
- ¼-½ c fresh orange juice

## INSTRUCTIONS

1. Preheat the oven to 375°F.

### MAKE THE ROLLS

1. In a medium bowl, place the butter, brown sugar, orange zest and cinnamon and use a large fork to mash mixture into a paste.
2. Open one can of crescent dough and unroll the dough onto a work surface. Press all the perforations closed to make a single rectangle. Spread half the butter mixture evenly over the dough. Scatter half the walnuts over the butter. Starting with one long side, roll up the rectangle to form a log. Repeat with the remaining can of dough, butter mixture, and walnuts.
3. Cut each log crosswise into 6 pieces. Arrange the pieces cut side up in an 8-inch round cake pan.
4. Bake until deep golden on top, about 30 minutes.

### MAKE THE GLAZE

1. In a medium bowl, whisk together the powdered sugar, orange zest, and vanilla. Whisk in enough orange juice to make a soft glaze that drips in a wide ribbon off the whisk.
2. Invert the warm rolls onto a serving plate and let stand 5 minutes. Drizzle the glaze over the rolls. Serve warm.
3. Store in an airtight container at room temperature for up to 2 days.

*Makes 12 sweet rolls*

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# Sausage Quiche



## INGREDIENTS

- 1 Pillsbury pie crust, softened  
*(from one 14.1-oz, refrigerated package)*
- 1 c half-and-half
- 4 eggs, slightly beaten
- ¼ tsp salt
- ¼ tsp pepper
- ½ lb Jimmy Dean cooked breakfast sausage
- 1 c (4 oz) shredded cheddar cheese
- ¼ c grated parmesan cheese
- 1 tbsp chopped onion, if desired

## INSTRUCTIONS

1. Heat oven to 350°F. Place pie crust in 9-inch glass pie plate as directed on box for One-Crust Filled Pie.
2. In medium bowl, mix half-and-half, eggs, salt and pepper; set aside. Layer cooked sausage crumbles, cheeses and onion in crust-lined plate. Pour egg mixture over top.
3. Bake 40 to 50 minutes or until knife inserted in center comes out clean. Let stand 5 minutes; cut into wedges.



# Sausage Quiche



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# Sausage Swirls



## INGREDIENTS

- 1 (8 oz) package crescent dinner rolls
- 1 lb sage flavored sausage, uncooked

## INSTRUCTIONS

1. Open package of rolls and smooth out dough with a rolling pin. Cover completely with a thin layer of sausage. Roll carefully into a log. Wrap in wax paper and freeze overnight.
2. Slice into ¼-inch swirls. Place on cookie sheet. Bake at 350°F for 20 minutes, or until lightly browned.

*Yield: 60 appetizers*

*This freezes well, and is a great dish for a large meeting or family gathering.*



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