



Let's Roll Some Dough!

McGill Holiday Cookbook
December 2022





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Petticoat Tails

Russell Cox

INGREDIENTS

- 1 cup soft butter
- 1 cup sifted confectioners' sugar
- 1 tsp. flavoring (vanilla, almond, mint, or the flavor of your choice)
- 2-1/2 cups sifted flour
- 1/4 tsp. salt

NOTES

This recipe can be found in the *Betty Crocker Picture Cookbook* along with it is the following note:

"This recipe was brought from France to Scotland by Mary, Queen of Scots. The French name 'Petius Gateaux Tailles' means – 'little cakes cut off'. But the name came to be pronounced as it sounded to the Scottish and English – Petticoat Tails."

"Since we have traced my ancestry back to King James VI (James Charles Stewart, the son of Mary, Queen of Scots) and beyond, this recipe means something to me." – Russell Cox



DIRECTIONS

1. Preheat oven to 400°F.
2. Mix butter, sugar, and flavoring together.
3. Stir in the flour and salt.
4. Mix thoroughly with your hands.
5. Press and mold into a long, smooth 2-inch diameter log.
6. Wrap in waxed paper and chill until stiff (several hours or over night).
7. With a thin sharp knife, cut in thin slices 1/8 inch to 1/16 inches thick. Place slices on an ungreased baking sheet.
8. Bake 8 to 10 minutes or until light brown.
9. Cool and decorate as desired.
10. Recipe makes about 6 dozen, 2 inch cookies.

Snickerdoodles

Toni Shope

INGREDIENTS

- 6 cups all-purpose flour
- 4 tsp. cream of tartar
- 2 tsp. baking soda
- 2 cups butter or margarine (4 sticks), softened
- 2-2/3 cups, plus 1/2 cup sugar
- 4 large eggs
- 2 tsp. vanilla extract
- 3 tsp. ground cinnamon

NOTES

“What’s not to like about sugar and butter? Snickerdoodles are my favorite – this recipe is one of the best I found. They are even better if you roll the dough thick and only cook for 9 minutes.” – Toni Shope



DIRECTIONS

1. Preheat oven to 375°. In large bowl, whisk flour, cream of tartar, and baking soda.
2. In separate large bowl, with mixer at medium speed, beat butter and 2-2/3 cups sugar until light and fluffy. Beat in eggs and vanilla. Reduce speed to low; beat in flour mixture until well blended.
3. In small bowl, combine cinnamon and remaining 1/2 cup sugar. With hands, shape dough into 1-inch balls. Roll in cinnamon-sugar to coat. Place balls, 1 inch apart, on two ungreased large cookie sheets.
4. Bake until set and lightly crinkly on top (12 minutes). Cool on cookie sheets on wire racks (1 minute). With wide metal spatula, transfer cookies to wire racks to cool completely. Repeat with remaining dough.

Santa's Favorite Cookies

Collin Selman

COOKIE INGREDIENTS

- 1 stick butter, room temperature
- 1 stick margarine, room temperature
- 1 cup sugar
- 3 cups self-rising flour
- 1 egg
- 1 tsp. vanilla

ICING INGREDIENTS

- 1 stick melted margarine
- 16 oz. powdered sugar
- 3 tbsp. milk
- 1 tsp. vanilla

Food coloring of choice

NOTES

This dessert is also known as Thumbprint Cookies



DIRECTIONS

1. Cream margarine, butter, and sugar.
2. Add egg and vanilla, then stir in flour.
3. Roll into small balls.
4. Place on greased cookie sheet and flatten slightly with your thumb.
5. Bake at 350°F until light brown (8-10 minutes).
6. Combine all icing ingredients (except food coloring) and stir until smooth.
7. Tint with food coloring.
8. Spoon icing into indentations in cookies after they cool.

Playdough Cookies

Courtney Hayden



INGREDIENTS

- 1 cup sugar
- 3/4 cup butter, softened
- 1 egg
- 2 tsp. vanilla
- 2-1/4 cups all-purpose flour
- 1 tsp. baking powder
- 1/4 tsp. salt
- 5-6 drops green, 5-6 drops red food coloring, and/or 1 ounce baking chocolate (melted)
- Decorator candies

NOTES

“Want to make cookie baking fun for the little ones? Try out these cute cookies where they can use their creative young minds to come up with Christmas trees, snowmen, Santa hats, candy canes, wreaths and more – all from the basic cookie dough ball.”
– Courtney Hayden

Any shape cookies can be formed. Try snowflakes, letters, ornaments, simply let your imagination run wild!

DIRECTIONS – FOR ALL SHAPES

1. Heat oven to 375°F. In a large mixing bowl, combine sugar, butter, egg, and vanilla. Beat at medium speed, scraping bowl often until thoroughly mixed (1 to 2 minutes). Add flour, baking powder, and salt. Continue beating, scraping bowl often, until well mixed (1 to 2 minutes).
2. Divide dough into 3 equal portions. Leave one third in bowl. Add 5 to 6 drops of green food coloring to dough in bowl. Beat at medium speed until well mixed. Repeat with red food coloring or one ounce of melted unsweetened chocolate.
3. To shape cookies, with hands, roll dough into small 1/4-inch to 1/2-inch balls. Place balls on lightly greased cookie sheets in desired forms as described below. Balls should touch slightly.
4. Bake for 7-8 minutes or until set. Cool 1 minute. Carefully remove from cookie sheets; cool completely on wire racks. Makes about 3 to 5 dozen.

FOR TREES

1. Place 10 green or plain balls to form a solid triangle. Use 1 chocolate ball for the tree trunk. Balls should touch slightly. Decorate like a Christmas tree, using candies as ornaments.

FOR WREATHS

1. Place 8 green, chocolate, or plain balls to form circle. Balls should touch slightly. Create holly or ornaments with candies.

FOR CANDY CANES

1. Place 7 red and plain alternating balls to form candy cane. Sprinkle with powdered sugar after baking.

FOR SNOWMEN

1. Roll dough into 1 to 2-inch balls. Place 3 balls to form snowmen. Slightly flatten each ball with bottom of glass that has been buttered and dipped in sugar.

Cranberry Orange Shortbread Cookies

Vanessa Purefoy



INGREDIENTS

1/2 cup dried cranberries (Craisins)

3/4 cups sugar, divided

2-1/2 cups all-purpose flour

1 cup butter cubed (cold)

1 tsp. almond extract

Zest of 1 orange

1 to 2 tbsp. of fresh orange juice

Additional sugar to coat cookies
before baking

NOTES

“Like a shortbread cookie, they are the perfect combination and sweetness and tartness.” – Vanessa Purefoy

DIRECTIONS

1. Line a baking sheet with parchment paper and set aside.
2. Combine cranberries and 1/4 cup of sugar in a food processor and process just until the cranberries are broken down into smaller pieces. Set aside.
3. Combine flour and remaining sugar in a large bowl.
4. Using a pastry cutter or two forks, cut in butter until it becomes very fine crumbs.
5. Stir in extract, cranberries and sugar mixture, orange zest and orange juice (optional).
6. Knead the dough until it comes together and forms a ball. If the dough is still crumbly, add orange juice, one tablespoon at a time until the dough comes together.
7. Shape dough into a log about two inches in a diameter and wrap in plastic wrap. Refrigerate for two hours or up to 72 hours.
8. Preheat oven to 325°F.
9. Cut slices of cookie dough about 1/4 inch thick.
10. Place about a half a cup of sugar in a bowl and coat the cookie slices with sugar.
11. Place cookies on baking sheet and bake for 12 to 15 minutes or until cookies are golden brown around the edges.
12. Let cookies cool for several minutes on baking sheet before removing to cooling rack. Let cool completely.
13. Store in airtight container for 3 days or freeze for up to 3 months.

Cookie Bars

Sonja Roberts

INGREDIENTS

1/2 cup (1 stick) butter

1-1/2 cups graham cracker crumbs

1 (14 ounce) can Sweetened Condensed Milk (not evaporated milk)

2 cups (12 ounces) semi-sweet chocolate chips

NOTES

You will need a 13x9 inch baking pan



DIRECTIONS

1. Preheat oven to 350°F.
2. In a 13x9 inch baking pan, melt butter in oven.
3. Sprinkle graham cracker crumbs over butter; pour condensed milk evenly over crumbs.
4. Sprinkle chocolate chips on top; press down firmly with fork.
5. Bake 25 minutes or until lightly browned.
6. Cool. Cut into bars. Store loosely covered at room temperature.

No Bake Cookies

Tia Register

INGREDIENTS

2 cups sugar
1/2 cup milk
1 stick butter
1/4 cup unsweetened cocoa powder
3 cups oats
1 cup peanut butter
1 tbsp. vanilla extract

NOTES

“My best friend’s grandma always made this cookie for us growing up.”
– Tia Register



DIRECTIONS

1. Line a baking sheet with wax paper or parchment.
2. Bring the sugar, milk, butter, and cocoa to a boil in a medium saucepan over medium heat, stirring occasionally, then let boil for 1 minute. Remove from the heat. Add the oats, peanut butter, vanilla, and stir to combine.
3. Drop teaspoonfuls of the mixture onto the prepared baking sheet, and let sit at room temperature until cooled and hardened, about 30 minutes.

Cinnamon Apple Cobbler

Emily Beard



INGREDIENTS

1-1/2 sticks salted butter (12 tbs.)

1/2 cup brown sugar

2 14.5 oz. cans of fried apple with cinnamon

2 21 oz. apple pie filling

Cinnamon Crumb Cake mix

1/2 cup soda of choice (optional)

NOTES

Use a 4-quart Cocotte Dutch oven (or something similar)

If you desire something other than apple, you can substitute the apples, pie filling, and cake mix with any flavor you choice.

“As a kid my dad would make this dessert every time we would go camping. Over the years we have experimented with several flavor combinations, but this one has always been my favorite.” – Emily Beard

DIRECTIONS

1. Preheat oven to 350°F.
2. Add 6 tablespoons of butter on bottom of pan (patted, not melted) spread evenly.
3. Evenly pour both cans of fried apples on top.
4. Evenly pour both cans of apple pie filling on top.
5. Evenly crumble 1/2 cup brown sugar on top.
6. Pour 1/2 cup soda of choice on top.
7. Mix all together with spoon.
8. Pour dry cake mix on top covering evenly.
9. If you use cinnamon Crumb, spread Crumb on top of cake mix (spread evenly).
10. Add 6 tablespoons of butter on top (patted not melted); spread evenly on top of cake mix.
11. Cover with lid.
12. Bake in oven for 1 hour and 30 minutes.
13. Let cool, and enjoy.



Blueberry Cobbler

Sonja Roberts



INGREDIENTS

1/2 cup (1 stick) butter

1 cup self-rising flour

1/2 cup sugar

3/4 cup milk

2 cups fresh blueberries

1/2 cup sugar

1/2 cup water

NOTES

1-1/2 quart baking dish

DIRECTIONS

PART 1

1. Preheat oven to 350°F.
2. Melt butter in 1-1/2 quart baking dish.
3. In mixing bowl, combine flour, sugar, and milk; pour evenly over butter.

STEP 2

4. Combine berries, sugar, and water in separate bowl.
5. Spoon evenly over flour mixture. Do not stir.
6. Bake at 350°F degrees for 40 to 45 minutes.

Dessert Bars

Gary Jackson

INGREDIENTS

- 1 box yellow cake mix
- 1 cup brown sugar
- 1/2 cup butter
- 2 eggs
- 2 tsp. vanilla
- 6 oz. semi-sweet chocolate pieces
- 3/4 cup chopped pecans



DIRECTIONS

1. In a medium-sized glass bowl, combine the ingredients except chocolate chips and nuts.
2. Beat well.
3. Pour into greased 9-by-13-by-2 inch glass pan.
4. Sprinkle chocolate pieces and nuts on top.
5. Preheat oven and bake at 350°F for 25 minutes.
6. These are chewy bars and may not look done but be careful not to overbake.
7. Cool and then cut into bars.

Chocolate Truffles

Gary Jackson



INGREDIENTS

16 oz. semi-sweet chocolate chips

1 cup heavy cream

6 oz. good quality dark chocolate melting wafers

1 oz. good quality white chocolate melting wafers

2 tbsp. crushed peppermint candies

NOTES

“This was an experiment for me; my first attempt at making truffles. It’s harder, with more steps, than I imagined, but well worth the effort. Actually, the process is a lot of fun and could be enjoyed with family participation.”
– Gary Jackson

DIRECTIONS

1. In a medium-sized glass bowl, combine the chocolate chips with the heavy cream. Microwave for 1 minute, then stir. Microwave for an additional minute if needed, until chocolate is completely smooth when stirred.
2. Cover with plastic wrap and refrigerate overnight.
3. When ready to mold, let sit on the counter for about 5 minutes. Prepare a tray, cutting board, or plate by lining it with parchment paper.
4. Use a 1-inch scoop to make the balls. Gently roll them in the palms of your hand until round. Place a toothpick in the top of each ball and freeze for at least 30 minutes and up to overnight.
5. In a coffee cup or deep jar, melt the chocolate wafers in the microwave in 30-second increments, stirring each time, until the wafers are completely melted.
6. Holding the toothpick, dip the truffle into the chocolate, swirling until it is completely covered. Shake the truffle into the cup of the extra chocolate on the truffle and gently scrape the bottom of the truffle on the side of the jar then place back on the parchment paper.
7. Once the chocolate has hardened (about 5 minutes), gently remove all of the toothpicks from the truffles.
8. Add the white chocolate wafers to a small plastic baggie and microwave in 30-second increments until the chocolate has melted. Twist the baggie so all of the chocolate moves to one corner of the bag, then make a very small snip with scissors to that corner. Drizzle the white chocolate on the top of the truffle, covering the hole the toothpick left.
9. Immediately sprinkle the white chocolate with a pinch of the crushed peppermint pieces.

Chocolate Chip Cheese Ball

Kelly Lance

INGREDIENTS

8 oz. cream cheese

1/2 cup real butter — no substitutions

1/4 tsp. vanilla

3/4 cup confectioners' sugar

2 tbsp. brown sugar

3/4 cup mini chocolate chips, plus 1/2 cup mini chocolate chips

NOTES

"This is a recipe passed down from a family friend — super easy and super delicious. It is always a hit anytime I take it anywhere and is a recipe the kids can help with. It is a family favorite!" — Kelly Lance

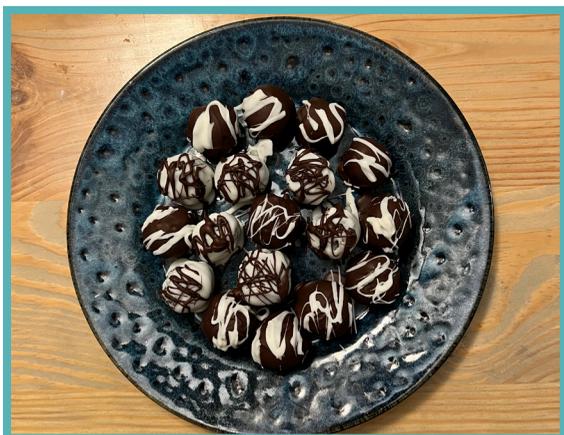


DIRECTIONS

1. Beat cream cheese, butter, and vanilla until fluffy.
2. Gradually add in sugars just until combined and stir in chocolate chips.
3. Cover and refrigerate 2 hours.
4. Shape into a ball and roll in additional chocolate chips.
5. Refrigerate until ready to serve. Serve with graham crackers or other cookies. Enjoy!

Lumps of Coal

Collin Selman



INGREDIENTS

1 package Oreos

8 oz. cream cheese, softened

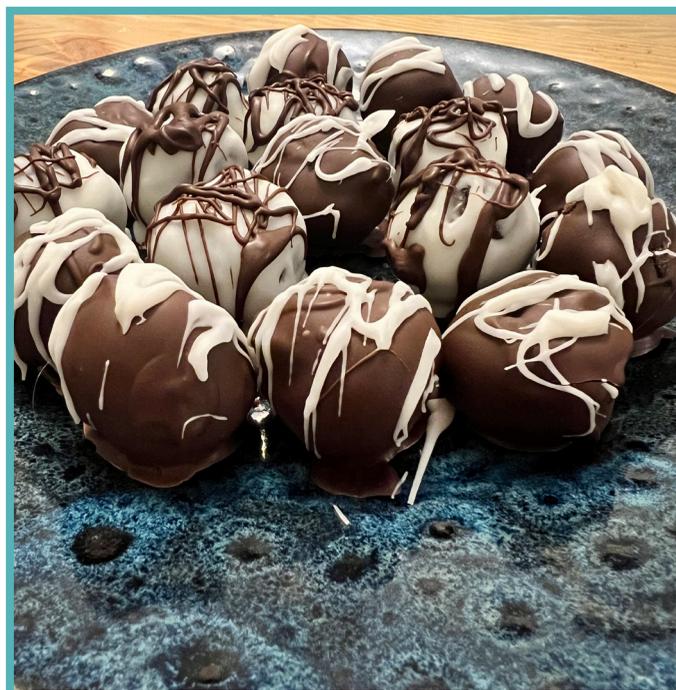
3 cups melting chocolate / almond bark (half white, half milk)

NOTES

This dessert is also known as Oreo Balls.

DIRECTIONS

1. Crush Oreos in blender.
2. Mix with cream cheese.
3. Roll into balls (about 1.5 tbsp. each).
4. Place on wax-paper-sheet-lined cookie sheets.
5. Freeze for 30 minutes.
6. Melt chocolate.
7. Dip each ball to coat (let set).
8. Drizzle alternate chocolate on for decoration (let set).
9. Store in refrigerator.



Coconut Cake

Jim Ford



CAKE INGREDIENTS

3 sticks unsalted butter, at room temperature, plus more for greasing the pans
2 cups sugar
5 extra-large eggs, at room temperature
1-1/2 tsp. pure vanilla extract
1-1/2 tsp. pure almond extract
3 cups all-purpose flour, plus more for dusting the pans
1 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. kosher salt
1 cup coconut milk
1 cup sweetened shredded coconut

FROSTING INGREDIENTS

2 egg whites
1-1/2 cup sugar
1 tbsp. light corn syrup
1/3 cup water
1 cup sweetened shredded coconut

DIRECTIONS

CAKE

1. Preheat the oven to 350°. Grease 2 (9-inch) round cake pans, then dust lightly with flour.
2. In the bowl of an electric mixer fitted with a paddle attachment, cream the butter and sugar on medium-high speed for 3 to 5 minutes, until light yellow and fluffy.
3. Crack the eggs into a small bowl.
4. With the mixer on medium speed, add the eggs one at a time, scraping down the bowl once during mixing.
5. Add the vanilla and almond extracts and mix well. The mixture might look curdled; don't be concerned.
6. In a separate bowl, sift together the flour, baking powder, baking soda, and salt.
7. With the mixer on low speed, alternately add the dry ingredients and the milk to the batter in 3 parts, beginning and ending with dry ingredients. Mix until just combined.
8. Fold in the 4 oz. of coconut with a rubber spatula. Pour the batter evenly into the 2 pans and smooth the top with a knife.
9. Bake in the center of the oven for 45 to 55 minutes, until the tops are brown, and a cake tester comes out clean.
10. Cool on a baking rack for 30 minutes, and then turn the cakes out onto a baking rack to finish cooling.

FROSTING

1. On top of a double boiler, combine egg whites, sugar, corn syrup, and water.
2. Beat on high-speed 1-minute with an electric hand mixer.
3. Place pan over simmering water (the upper pan should not touch the water).
4. Cook, beating constantly with a mixer on high speed for about seven minutes or until stiff peaks form.
5. Remove from heat; add vanilla. Beat 2 to 3 minutes longer or until the frosting is thick.
6. Only add the frosting once the cakes have cooled to room temperature! To assemble, place 1 layer on a flat serving plate, top side down, and spread with frosting.
8. Place the second layer on top, top side up, and frost the top and sides. To decorate the cake, sprinkle the top with coconut and lightly press more coconut onto the sides.

Fool Me Once Fruit and Nut Cake

Courtney Hayden

INGREDIENTS

- 1 lb. pecans
- 1 lb. whole pitted dates
- 2 lbs. dried apricots
- 8 oz. dried cranberries
- Enough bourbon to soak dried fruit
- 1-1/2 cups of flour
- 1 tsp. baking powder
- 1 tsp. salt
- 1-1/2 cups of sugar
- 5 eggs

NOTES

Easy to double, triple, or quadruple to make as Christmas presents.

“This fruit cake fooled me for many years, and it was a real shame, because I was definitely missing out on this boozy, scrumptious fruit and nut cake. A family member had lovingly made this and given it out each year as part of a homemade gift box. It was not until the last year that she made them for us that I actually tasted it. Fooled by the infamous name of “fruit cake,” I had missed out on the best thing in the box. I was the fool. This cake is a holiday desert that is always a reminder to me to try new things and be grateful for every gift bestowed upon me.” – Courtney Hayden



THE NIGHT BEFORE

1. Place dried fruit in Ziploc bag or similar container. Add bourbon to soak overnight. Drain bourbon.

BAKING DAY

1. Mix dried ingredients. Add eggs. Stir in fruit and nuts.
2. This will make six, 1 lb. loaves or 10 mini-loaves. Bake at 325°F for 45 to 55 minutes.

Christmas Cheesecake

RJ Mozeley

CANDIED CRANBERRIES: (OPTIONAL) INGREDIENTS

8 oz. fresh cranberries
1-1/2 cups water
1-1/2 cups sugar
1/2 cup sugar

CRANBERRY JAM INGREDIENTS

16 oz. fresh cranberries
1 cup white granulated sugar
1/2 tbsp. vanilla extract

CRUST INGREDIENTS

1-1/2 cups graham cracker crumbs
1/4 cup brown sugar
5 tbsp. butter (melted)
1 tsp. vanilla extract

CHEESECAKE FILLING INGREDIENTS

24 oz. cream cheese (softened)
3/4 cup heavy whipping cream
2 tbsp. sour cream
2 eggs
1 tsp. vanilla extract
2 tbsp. corn starch
1/2 cup white granulated sugar
1 vanilla bean

WHITE CHOCOLATE MOUSSE INGREDIENTS

8 oz. baking white chocolate bars
(2-4 oz. bars)
8 oz. cream cheese (softened)
8 oz. whipped topping (like cool whip)



Photo Credit: *Will Cook For Smiles* (willcookforsmiles.com)

DIRECTIONS

CANDIED CRANBERRIES (OVERNIGHT):

1. Combine water and 1-1/2 cups of sugar in a sauce pot, over medium heat. Heat the mixture until sugar is all dissolved, while stirring slowly. Take off heat.
2. Let the mixture cool a bit before adding cranberries. Add cranberries, stir, cover and refrigerate overnight.
3. Drain cranberries in a colander.
4. Add 1/2 cup of sugar to a shallow bowl and coat cranberries in sugar. Set aside until ready to decorate.

QUICK CRANBERRY JAM:

1. In a sauce pot, over medium heat, combine cranberries, sugar and vanilla extract. Mix well. Cook cranberries stirring often. Cook for 12-15 minutes. Take off heat and let it cool completely.
2. Preheat the oven to 325°F and grease a 9 inch springform pan. You will need a large roasting pan that's bigger and longer than the springform pan. (I use the aluminum foil disposable ones). If you are not sure about your springform holding up in water, you can wrap the outside of the springform pan in heavy duty aluminum foil from bottom up to the sides. (I recommend wrapping the outside of the springform in foil before adding the crust and cheesecake batter.)

CRUST:

1. Mix the graham cracker crumbs, sugar, melted butter, and vanilla. Stir very well, until all incorporated. Press graham cracker mixture into the pan, evenly, all over the bottom and about half way up the side.
2. Spread half of the cranberry jam over the crust.

CHEESECAKE:

1. Start beating cream cheese and sugar on medium-high speed until smooth, about 2 minutes.
2. Add vanilla extract, and sour cream. Mix until combined.
3. Add eggs, one at the time, beating after each addition. Scrape sides and bottom of the bowl and beat until all incorporated.
4. Lower speed and add corn starch. While on medium-low speed, pour in heavy cream. Mix until all combined, scrape the sides and bottom of the bowl and mix again until smooth.
5. Cut vanilla bean lengthwise and scrape out the seeds into the cheesecake batter. Mix well until incorporated throughout.
6. Spoon all of the cheesecake batter into the springform, over the jam.
7. Place roasting pan into the oven and place the cheesecake springform pan inside the roasting pan. Carefully add water to the roasting pan, about half way up the side of the springform.
8. Bake for 70 to 75 minutes. Turn off the oven and open the oven door half way. Let cheesecake rest for about 10 minutes and take it out of the oven (out of the roasting pan and carefully take off the foil).
9. Let it rest for 20 minutes on the counter and then gently run a greased butter knife between sides of the cheesecakes and the springform to carefully separate it. (You don't actually have to take the cheesecake out of the pan until ready to add topping.)
10. Cool cheesecake for an hour.
11. Spread remaining cranberry jam over the top of the cheesecake. Cover the pan with saran plastic wrap and place the cheesecake in the refrigerator. Refrigerate for at least 4 hours before adding the mousse.

WHITE CHOCOLATE MOUSSE:

1. Break up white chocolate bars and melt them according to the package instructions.
2. Beat cream cheese with an electric mixer for a couple of minutes.
3. Drizzle in melted white chocolate while continuing to beat cream cheese. Mix well.
4. Fold in whipped topping gently until all combined.
5. Spread white chocolate mousse over the top of the cheesecake. You can separate the mousse in two batches and use one batch to decorate with a frosting tip.
6. If using candied cranberries, spread them on top of the white chocolate mousse.

Pecan Pie

Doug Chapman

INGREDIENTS

2 eggs

1 cup light brown sugar

1/2 cup white sugar

1 tsp. vanilla

3/4 stick margarine (Blue Bonnet)

1/2 egg shell full of milk

3/4 cup (or more) pecans (chopped or whole)

1 unbaked pie shell



DIRECTIONS

1. Beat eggs (not too much).
2. Add sugar.
3. Add vanilla, margarine, and milk.
4. Add pecans.
5. Put mixture into pie shell.
6. Bake at 350° until done (until it doesn't jiggle when you shake it).

Dutch-Apple Pie

Chris Brown

INGREDIENTS

3/4 cup brown sugar
2 tbsp. all-purpose flour
1/2 tsp. nutmeg
1/2 tsp. cinnamon
3/4 cup raisins
5 cups fresh or canned apples

TOPPING INGREDIENTS

1 cup all-purpose flour
1/2 cup margarine (1 stick)
1/2 cup sugar

NOTES

Serves 6

This recipe is found in The American Country Inn and Bed & Breakfast Cookbook – The Stovall House, Sautee, GA

“I leave out the nutmeg and raisins, I always use fresh apples (personal preferences)” – Chris Brown



DIRECTIONS

1. Stir together brown sugar, all-purpose flour, nutmeg, cinnamon, raisins, and apples.
2. Pour into a 9-inch pie shell.
3. With a pastry cutter, mix together 1 cup flour, margarine and sugar till crumbly.
4. Sprinkle over pie. Bake in a 400°F oven for 45 minutes.

Egg Custard Pie

Boyd Austin

INGREDIENTS

One 9-inch pie crust
4 eggs
2/3 cup sugar
2-2/3 cups milk
1 tsp. vanilla
1/2 tsp. salt
1/4 tsp. ground nutmeg



DIRECTIONS

1. Heat oven to 450°F. Prepare pie crust and place evenly into the pie dish.
2. In a large bowl, beat eggs slightly with hand beater, and then beat in the remaining ingredients.
3. Pour pie filling into the prepared pastry lined pie dish and place on oven rack.
4. Bake in preheated oven for 20 minutes.
5. Reduce oven temperature to 350°F. Continue baking for an additional 15 to 20 minutes.
6. Use toothpick inserted near the center of pie to see if it comes out clean. If not, further bake another 5 minute interval, then checking with a toothpick for doneness.
7. Allow pie dish to cool for short period (about 30 min. or less), and then cover top of dish with aluminum foil and refrigerate.

Cranberry Salad

Doug Chapman

INGREDIENTS

- 1 package raw cranberries (16 oz.)
- 2 medium oranges
- 2 medium apples
- 2 cups sugar
- 1 small cherry jello
- 1 small lemon jello
- 1 small can of crushed pineapple
- 1 cup chopped pecans



DIRECTIONS

1. Grind (we use a old fashioned meat grinder) cranberries, oranges (with peel), and apples (with peel).
2. Add sugar and set in refrigerator for an hour. Mix lemon and cherry jello with 2 cups hot water. Add to cranberry mixture. Add pecans and pineapple.
3. Let jell in refrigerator.

Sweet Rolls

Caroline Heathcoat



ROLLS INGREDIENTS

3 tbsp. unsalted butter
1 cup whole milk
2 tbsp. honey
Pinch of salt
1 egg
2-1/4 tsp. active dry yeast
2 cups all-purpose flour

ICING INGREDIENTS

2 tbsp. softened cream cheese
1 tbsp. softened unsalted butter
1/2 cup powdered sugar
2 tbsp. whole milk or heavy cream

NOTES

Time: 1 hour | Serving: 4-8 rolls

“This is a good recipe if you want something that’s not overly sweet and you like the taste of honey. And for any video game enthusiasts: yes, these are inspired by the Skyrim sweetrolls” – Caroline Heathcoat

DIRECTIONS

1. Preheat the oven to 350°F.
2. Heat milk, butter, and honey in a sauce pan over low-medium heat, stirring constantly, until the mixture reaches 100-110°F. Remove from heat and transfer liquid to a heat-safe mixing bowl.
3. Add yeast and allow to sit and bloom for 5-10 minutes.
4. Sift flour into the mixing bowl (**you can skip this if you are using an electric mixer**).
5. Add salt and egg to the mixing bowl and mix until batter is smooth.
6. Spray mini bundt pan(s) with non-stick spray. Spoon batter evenly into pans, filling the cavities about 2/3 of the way full. Cover and set aside in a warm, dry place to rise for 30 minutes.
7. Bake for 15 minutes (**or until a toothpick inserted into the roll comes out clean**).
8. Allow rolls to cool for 5 minutes in the pan and then transfer to a cooling rack.
9. While the rolls are cooling (**or you can do this while they’re rising or baking – up to you**), soften the cream cheese and butter and mix together in a small bowl.
10. Add powdered sugar and cream.
11. Gradually add milk until icing is smooth and thick. It should just barely run off the spoon.
12. After rolls are **completely cool**, spoon icing over the top, letting it run down the sides a little.

Sticky Toffee Pudding

Karen Kiehna



PUDDING INGREDIENTS

1 cup dates, pitted and chopped
1 cup boiling water
3 tbsp. butter; cold, unsalted, cubed
(plus more for greasing)
1 tsp. baking soda
1/4 tsp. fine sea salt
1/3 cup, plus 1 tsp. Demerara sugar
1/3 cup, plus 1 tsp. dark brown sugar
2 eggs
3/4 cup plus 2 tbsp. flour
1 tsp. vanilla extract

STICKY TOFFEE TOPPING INGREDIENTS

5 tbsp. butter
1 cup cream
6 tbsp. dark brown sugar
1/8 tsp. fine sea salt

"EXTRA SAUCE" INGREDIENTS

3 tbsp. butter
1-1/4 cup cream, plus more for serving,
if you like
3 tbsp. dark brown sugar
1/8 tsp. fine sea salt

DIRECTIONS

1. Put the dates in a bowl and cover with the 1 cup boiling water to soften, at least 5 minutes. Heat the oven to 350°F and grease a deep 9-by-13-inch baking dish.
2. Combine the 3 tablespoons butter, baking soda, a pinch of salt, Demerara sugar, 1/3 cup plus 1 teaspoon dark brown sugar, eggs, flour, and vanilla extract in a food processor and pulse until just combined. Add the dates and 1/2 cup of the water to the mixture; pulse until nearly smooth (specks of dates should remain visible).
3. Pour the mixture into the baking dish and bake for about 30 minutes, until just firm to the touch. (When the pudding has finished baking, remove from the oven and heat the broiler. Put the rack about 4 inches from the heat source.)
4. Meanwhile, make the topping. Melt 5 tablespoons butter in a small saucepan over medium heat, then slowly add 1 cup cream and 6 tablespoons dark brown sugar and 1/8 teaspoon salt, whisking continuously until the mixture bubbles gently and comes together to form a smooth mixture; turn off heat.
5. In another small saucepan over medium heat, make the extra sauce. Melt 3 tablespoons butter, then slowly add 1-1/4 cups cream and 3 tablespoons dark brown sugar and 1/8 teaspoon salt. Repeat the process above.
6. Pour the topping (careful not to use the extra sauce) over the cooked pudding and place the whole thing in the broiler until it bubbles and looks sticky, 1 or 2 minutes (watch it closely). To serve, spoon into bowls and cover with the extra sauce. If you like, add a dollop of whipped cream.

Buche de Noel

Karen Kiehna

(4 SEPARATE RECIPES)

BUCHE DE NOEL INGREDIENTS

4 oz. bittersweet chocolate
Confectioners' sugar, for dusting
Almond paste for log center core

CHOCOLATE GENOISE INGREDIENTS

2/3 cup sifted cake flour (not self-rising)
1/3 cup sifted cocoa powder, plus more for dusting

Pinch of baking soda
5 tbsp. unsalted butter, plus more for parchment and pan
6 large eggs
3/4 cup sugar

2 tsp. vanilla extract

CHOCOLATE MOUSSE INGREDIENTS

4 large egg yolks
4 tbsp. sugar
2 cups heavy cream
8 oz. bittersweet chocolate (melted)
1 tsp. vanilla extract

CHOCOLATE GANACHE ICING INGREDIENTS

6 oz. bittersweet or semisweet chocolate
1 cup heavy cream

CHOCOLATE GANACHE ICING INGREDIENTS

1 cup sugar
1/2 cup water
4 large egg whites
1 tsp. pure vanilla extract
1 tbsp. cocoa powder, plus more for dusting
3 oz. bittersweet or semisweet chocolate

NOTES

This fanciful "Yule log" is a classic French holiday dessert.

Servings: 12



DIRECTIONS

1. Make chocolate genoise and mousse, ganache icing, and meringue mushrooms (see next page).
2. To assemble cake, carefully unroll genoise on the back side of a baking sheet (discard the plastic wrap and waxed paper, but keep the towel). Spread chocolate mousse evenly on cake to within 1 to 2 inches of one long end. Reroll cake, starting from other long end, using towel to help roll it. Cover with plastic wrap; chill until firm, about 1 hour.
3. Place cake, seam-side down, on a serving platter; tuck parchment around it to keep platter clean while decorating.
4. Whip ganache at medium speed until it has the consistency of soft butter. Cut two wedges off ends of cake at a 45-degree angle; set aside. Ice log with a thin layer of ganache. Attach wedges on diagonally opposite sides of log. Spread ganache all over log, using a small spatula to form bark like ridges. Chill until ganache is firm, about 30 minutes.
5. In the top of a double boiler, or in a heatproof bowl, set over simmering water; melt chocolate until smooth. Line a baking sheet with parchment. Spread melted chocolate 1/8-inch thick over parchment. Refrigerate until cold, 10 to 15 minutes. Roll paper back and forth until chocolate splinters; sprinkle over cake. Chill cake until ready to serve.
6. When ready to serve, arrange meringue mushrooms around and on cake, and dust lightly with confectioners' sugar.

CHOCOLATE GENOISE DIRECTIONS

1. Heat oven to 350°F. Butter a 10 1/2-by-15 1/2-by-1-inch jelly-roll pan. Line with parchment; butter and flour paper, tapping out the excess flour.
2. Sift flour, cocoa, and baking soda together twice into a medium bowl. Set aside. In a small saucepan over low heat, melt butter. Skim off white foam, and pour clear yellow butter into a bowl, discarding white liquid at the bottom. Set aside in a warm place.
3. In a medium-size heat-proof bowl, whisk together eggs and sugar. Set bowl over a pan of simmering water; stir until mixture is warm to the touch and sugar has dissolved. Remove from heat, and beat on high speed until mixture is thick and pale and has tripled in bulk. Reduce speed to medium, add vanilla, and beat 2 to 3 minutes more.
4. In three additions, sift flour mixture over egg mixture, folding in gently with a spatula. While folding in last addition, dribble melted butter over batter and fold in.
5. Spread batter evenly in pan, leaving behind any unincorporated butter in the bottom of the bowl. Tap pan on counter to remove air bubbles. Bake until cake springs back when touched in center, 15 to 20 minutes. Don't overbake or cake will crack. Let sit in pan on a wire rack until cool enough to handle.
6. Dust surface with cocoa powder. To make rolling easier, trim edges of cake, and cover with a sheet of waxed paper and a damp dish towel. Invert onto a work surface, and peel off parchment; dust with cocoa. Starting from one long end, carefully roll up cake in towel. Wrap in plastic; refrigerate until ready to use.

CHOCOLATE MOUSSE DIRECTIONS

1. In a medium saucepan, whisk together egg yolks, 2 tablespoons sugar, and 3/4 cup heavy cream. Cook over medium-low heat, stirring, until mixture coats back of spoon, 3 to 4 minutes (do not boil). Remove from heat; whisk in melted chocolate and vanilla. Strain into a bowl; chill until cool.
2. With an electric mixer, beat remaining 1-1/4 cups heavy cream with remaining 2 tablespoons sugar until stiff peaks form. Stir 1/3 of whipped cream into cooled custard mixture, then gently fold in the rest with a rubber spatula.
3. Spoon into serving dishes; chill, covered, at least 30 minutes and up to 3 days. Bring to room temperature before serving.

CHOCOLATE GANACHE ICING DIRECTIONS

1. Chop chocolate into small pieces, and place in a medium bowl.
2. Heat cream until bubbles begin to appear around the edges (scalding); pour over chocolate.
3. Let stand 5 minutes, then stir until smooth. Refrigerate until cold but not solid, stirring occasionally.

MERINGUE MUSHROOMS DIRECTIONS

1. Heat oven to 225°F. Line a baking sheet with parchment paper, and set aside.
2. In a small saucepan, heat sugar and 1/2 cup water over low heat until sugar dissolves. Bring to a boil; cook until liquid reaches 248°F (hard-ball stage) on a candy thermometer.
3. Meanwhile, in the bowl of an electric beater fitted with the whisk attachment, whip egg whites on low speed until soft peaks form. Increase speed to high, and add hot syrup in a steady stream, beating constantly. Continue beating until cool and stiff, about 5 minutes. Beat in vanilla. Fold in cocoa powder.
4. Spoon meringue into a large pastry bag fitted with a coupler and large plain tip. Pipe meringue onto prepared baking sheet to form 2-inch domes. Pipe a separate stem shape for each dome.
5. Sprinkle cocoa powder lightly over meringues. Bake until dry, about 2 hours. Store in an airtight container until ready to use.
6. To assemble mushrooms, melt chocolate in a double boiler or in a heat-proof bowl set over a pan of simmering water. Trim off points from tops of stems. With a small offset spatula, spread chocolate on underside of a cap and place trimmed end of stem into center of cap. Place mushroom, stem side up, in an egg carton to harden. Repeat with remaining mushrooms; refrigerate until set.

Fancy Fudge

Carla Elliott

INGREDIENTS

- 1-1/2 sticks of butter
- 3 cups of sugar
- 2/3 cup evaporated milk (5 oz. can)
- 1 package (12 oz.) semi-sweet chocolate chips
- 1 jar (7 oz.) Jet Puff Marshmallow Cream
- 1 tsp. vanilla
- 1 cups nuts (optional)

NOTES

To make Peanut Butter Fudge, just replace chocolate chips with peanut butter chips.

“My Mother-In-Law, ‘Nana Ree’, makes this fudge every Christmas and we look forward to our family gathering to get to have her yummy fudge. She shared her recipe with me so I could start making it with my girls. We have made it a Christmas tradition and love sharing it family and friends!”
– Carla Elliott



DIRECTIONS

1. Mix butter, sugar, and evaporated milk in 2-1/2 or 3-quart saucepan, bring to full rolling boil on medium heat (stirring constantly); Continue boiling 5 minutes on medium heat (stirring constantly to prevent scorching) or until candy thermometer reaches 234° F.
2. Remove from heat, gradually stir in chips, until melted, then add vanilla and marshmallow cream, continue to stir until all mixed together.
3. Pour in pan and let cool; wait several hours and then cut into pieces and store in container.

Cherry Cheesecake Brownies

Emily Beard

BROWNIES INGREDIENTS

- 1 cup butter
- 2 cups white sugar
- 2/3 cup cocoa powder
- 4 eggs
- 2 tsp. vanilla extract
- 1 cup all purpose baking flour
- 1/4 tsp. salt

CHEESECAKE INGREDIENTS

- 1 (8 oz.) package cream cheese, softened
- 1/3 cup white sugar
- 1 egg
- 1 (21 oz.) can cherry pie filling

NOTES

You can change up the flavor by substituting the cherry pie filling, with your choice of pie filling.

“When my mom first got into baking, she would make these every chance she got. I had several friends in school that would ask me to have my mom make these for them. It became a household favorite.” — Emily Beard



DIRECTIONS

1. Preheat oven to 350°F and grease a 9-by-13-inch baking pan.
2. Melt butter in the microwave, about 1 minute. In bowl #1 – stir in melted butter, sugar, and cocoa powder. Blend in 4 eggs (one at a time) using an electric mixer. Add vanilla extract.
3. In a separate bowl – combine flour, baking powder, and salt. Mix very well. Then add to bowl #1. Mix until well combined and pour into the baking pan. Level with a knife or spatula.
4. Now you are ready to start on the cheesecake mix: beat together cream cheese, sugar, and 1 egg in a separate bowl until smooth. Dollop the cream cheese mixture on top of brownie batter.
5. Dollop the cherry pie filling over the cream cheese mixture. Swirl together using a knife.
6. Bake in the preheated oven until brownies are set and edges pull away from the sides of the pan, 35 to 45 minutes. Remove from the oven and cool thoroughly before cutting into bars.