



TOWN of
WAKE FOREST

FAVORITE

Holiday Treats

Recipes shared by
Wake Forest residents



It wouldn't be the holidays without sweet treats. And part of the fun of making those yummy pies, cakes, cookies and puddings is swapping recipes with neighbors and friends.

In October 2020, the Town of Wake Forest invited residents to share recipes for their favorite holiday treats. We have compiled their recipes into this digital cookbook.

Mayor Vivian Jones will prepare five treats from this cookbook during the weekly video series, *Favorite Holiday Treats with Mayor Vivian Jones*. The series will be shared on the Town's Facebook page Wednesdays in December at 1 p.m. The videos can also be streamed online at wakeforestnc.gov.



Enjoy!





Chewy Snickerdoodle Cookie Bars

MAKES 15 bars

INGREDIENTS

½ cup (1 stick) unsalted butter
 ½ cup Crisco shortening
 1 cup granulated sugar
 1 cup brown sugar
 2 large eggs
 2 teaspoons vanilla
 2¼ cups all-purpose flour
 2 teaspoons baking powder
 ½ teaspoon cream of tartar
 ½ teaspoon salt
 ⅛ cup granulated sugar
 1 teaspoon cinnamon

DIRECTIONS

Preheat oven to 350°F. Line a 9x13 baking dish with parchment paper, leaving some overhang for easy removal.

Place butter in a large microwave safe mixing bowl and microwave on high for a minute, and then in 20 second intervals (if necessary) until melted, making sure it doesn't boil. Add in shortening, both sugars, eggs, and vanilla. Beat with a handheld mixer until combined. Add in flour, baking powder, cream of tartar, and salt. Continue to mix until well blended (batter will be thick).

Using a spatula, transfer batter to the prepared dish and spread it out evenly. Mix together the ⅛ cup of sugar and cinnamon; sprinkle it over the top.

Bake for 30 minutes (test the center by inserting a toothpick and make sure it comes out almost clean).

Remove from the oven and allow to cool completely before separating from the parchment paper. Cut into bars and enjoy! These can be stored for up to four days at room temperature in an airtight container.

SUBMITTED BY

Serena Weisner

When the COVID-19 quarantine began in mid-March, our small family of 3 stayed inside and socially distanced to protect ourselves, friends, neighbors, and family. Soon, we were lonely and needed something to look forward to each week as the days dragged on. My son, Nash, is 9 and loves to video chat with his Nana & Poppy who live in Georgia, so we decided to start a Nana & Nash baking afternoon every Wednesday. Each week they alternated selecting an easy, yummy recipe to bake—emphasis on **easy**—Nash in our kitchen in Wake Forest, and Nana in hers. They would call each other up on a video call, gather their ingredients and make the recipe....apart, but very much together. This Snickerdoodle recipe was chosen by Nana (my mom) and was given to her by her neighbor, Eve. Once they were baked and cooled, we all indulged in several bars and quickly decided this would definitely be added to our holiday baking rotation. Enjoy!



Cranberry Nut Bars

MAKES 16 bars

INGREDIENTS

2 eggs

1 cup sugar

1 cup flour

$\frac{1}{3}$ cup butter or margarine,
melted

1 $\frac{1}{4}$ cups fresh cranberries

$\frac{1}{2}$ cup chopped walnuts

DIRECTIONS

Preheat oven to 350°F. Grease an 8-inch baking pan.

Beat eggs in a medium mixing bowl until thick. Gradually add sugar, beating until thoroughly blended.

Stir in flour and melted butter; blend well. Add cranberries and walnuts, mixing gently just until combined. Spread evenly in pan.

Bake for 40 to 45 minutes or until golden brown and a toothpick inserted into the center comes out clean.

Cool and cut into bars.



SUBMITTED BY

Kerry Raterink

This is not my own, but it's so good I had to share the recipe from the Ocean Spray recipe page. We have made it every year at Christmas because it looks festive, is super easy, and is delicious.

Ruby Applesauce Cake

MAKES 12 servings

INGREDIENTS

2 cups sugar
1 cup butter, softened
2 cups applesauce
1 cup cherries (either candied or maraschino, halved)
1 cup strawberry preserves
1 tablespoon vanilla
3 cups all-purpose flour, sifted
1 teaspoon salt
1 teaspoon baking soda
1 teaspoon nutmeg
1 tablespoon cloves
2 teaspoons cinnamon
1½ cups raisins
1 cup chopped pecans (optional)



EGG
FREE

DIRECTIONS

Set oven to 300°F.
Cream butter and sugar together.
Add applesauce, cherries, preserves and vanilla.
Mix dry ingredients together and stir into applesauce mixture.
Stir in raisins and nuts.
Bake in greased funnel pan for approximately 2 hours (test for doneness).



SUBMITTED BY

Sally Wilkinson

This was my family's favorite Christmas cake. One year I put my 6 year-old son on a stool and showed him how to carefully cut the cherries in half. When I looked around to see how he was doing I noticed that he was cutting each cherry carefully, of course, but he was putting one half in the measuring cup and one half into his mouth. "John," I said, "if you keep eating half of the cherries we won't have enough for the cake." He put down his knife and said, "Then you cut them."

Chocolate Christmas Balls

MAKES 3 dozen

INGREDIENTS

2 sticks butter
¾ cup creamy peanut butter
1 cup finely chopped pecans
1 cup sweetened shredded coconut
1 cup graham cracker crumbs
1 teaspoon vanilla extract
16 ounces powdered sugar
16 ounce package chocolate Candiquik (or other microwaveable melting chocolate)
12 ounce bag of white chocolate chips (for topping)

DIRECTIONS

Place pecans in food processor until finely chopped.

In a large mixing bowl, combine chopped nuts, coconut and graham cracker crumbs. Then mix in vanilla and set aside.

In a medium sauce pan, melt butter on low heat. When butter is melted, add in peanut butter and gently stir until melted.

Take melted butter/peanut butter mixture and pour into mixing bowl with other ingredients and gently mix together. Then add in powdered sugar in small amounts for easier stirring.

Once mixture is complete, use your hands to roll out approximately 1.5" balls of dough. Place on a cookie sheet covered with wax paper.

Next, melt Candiquik chocolate according to directions in a microwave safe bowl. (It is best to only break off half of the package and melt at one time. Once the first portion is used up, melt the other half and continue dipping process until all the balls are covered.)

Take a spoon and dip each ball in melted chocolate covering thoroughly and place back on wax paper.

Immediately, top with a white chocolate chip and let dry. You can also top balls with chopped pecans, white chocolate drizzle or whatever you like. Enjoy!



SUBMITTED BY

Amanda Cochran



This recipe is a family favorite and wouldn't be Christmas without it! This recipe came from a cookbook that our church made when I was a teenager. We have used many different toppings, but the white chocolate chips usually win. The kids eat most of the chips while making the cookies!

Toffee Pretzel Bark

MAKES 3 dozen chunks

INGREDIENTS

8 ounces mini square pretzels

1 cup butter

1 cup, packed, light brown sugar

2 cups semisweet chocolate chips

DIRECTIONS

Preheat oven to 375°F.

Line large cookie sheet (11x17) with non-stick aluminum foil. Spread pretzels over foil, covering the foil completely.

Place butter and sugar into pot and bring to boil over medium heat, stirring occasionally to make sure everything is blending together nicely. After rolling boil, keep heat at medium and stop stirring. Let it bubble for 3 minutes. Immediately pour hot mixture over top of pretzels and spread gently with heat resistant spatula.

Pop into oven and bake for 5 minutes. Take pan out of oven and immediately sprinkle chocolate chips over top of hot candy. Chocolate will melt after about 5 minutes; spread chocolate over top of bark, covering all of it.

Allow candy to set and harden. Placing the pan in the refrigerator will speed that process up.

Once completely cool, break or cut into small chunks. Store in airtight container.



SUBMITTED BY

Sandy Thomason



These candies/cookies are addictive—really!

Oakwood Chocolate Candy

MAKES 3 dozen pieces

INGREDIENTS

3 cups finely chopped pecans

1 stick butter

8 ounces powdered sugar

1 can (14 ounces) Eagle Brand
sweetened condensed milk

7 ounces flake coconut

8 ounces baking chocolate
(in 1 ounce squares)

2 ounces baking paraffin

DIRECTIONS

Melt butter and add pecans. Mix in a small bowl and set aside.

Sift powdered sugar and mix with sweetened condensed milk in large bowl.

Add butter/pecan mixture to sugar/milk mixture, stir.

Add coconut, stir.

Place tablespoon-size pieces onto wax paper and roll each into a ball. Refrigerate overnight.

Melt chocolate and paraffin in a double boiler or microwave.

Drop refrigerated balls into melted chocolate and roll around with a spoon until covered. Work quickly so the chocolate mixture does not harden in the bowl. Dip again if needed to cover entire piece of candy. Place dipped pieces on waxed paper to cool.

Store in a covered metal tin or plastic container. Do not refrigerate.

The chocolate will not cover the candy or harden on a rainy day. Wait until the sun is shining!

SUBMITTED BY

Shelia Edwards

We eats lots of Oakwood candy during the holidays.

Authentic Buckeyes

INGREDIENTS

16 ounces (about 2 cups) good quality smooth peanut butter (not reduced fat, Jif is my favorite)

1 stick (½ cup) salted butter

1 tablespoon vanilla

16 ounces powdered sugar

dash of salt

3 cups good quality semisweet chocolate chips or bar chocolate

2 tablespoons baking paraffin wax (optional)

toothpicks



GLUTEN
FREE



EGG
FREE

DIRECTIONS

Place cut up butter and peanut butter in a large bowl. Microwave in 30 second increments until butter is mostly melted. Stir until smooth. Stir in vanilla, powdered sugar, and salt. Mix well until about the consistency of cookie dough. Using a small scoop, scoop peanut butter mixture into small balls, about the size of the tip of a thumb. Roll until uniform size and smooth. Place on a parchment lined baking sheet and (IMPORTANT) stick a toothpick into each ball. Freeze at least 4 hours or overnight.



Melt the chocolate (and wax, if desired) in a double boiler until smooth (it takes forever, so start early). Quickly dunk one peanut butter ball into the chocolate, leaving about an inch of peanut butter showing. Place on a clean sheet of parchment on a baking sheet. When all are done, place the baking sheet in the refrigerator for at least 2 hours. They can be stored in a tightly covered container on the counter, but do much better in the refrigerator.

BAKER'S NOTES

There is huge controversy over whether to leave the hole from the toothpick or fill it in. In Ohio, you can tell a homemade Buckeye by the hole. Inferior store-made ones don't have a hole.

*This was touted as an easy recipe: a stick of butter, a jar of Jif, and a box of powdered sugar. Melt a bag of Nestlé chocolate chips to dip in. But now a jar of peanut butter and a bag of chocolate chips isn't necessarily 16 ounces any more, but that's still how I do it. Also, my mom cheats and drops a dollop of melted chocolate into a mini cupcake liner then puts the ball of peanut butter on top instead of dipping. It is less messy but **wrong**.*

SUBMITTED BY

Stacy Cromley



I greatly enjoy cooking and baking. I'm a born and bred Ohioan, and Buckeyes (the candy and the team) are a staple in many homes for the holidays. We moved to Wake Forest in 2010, and we love it so much here that my parents are moving here in the spring, and my sister plans to follow soon.

Oreo Balls

MAKES 24 balls

INGREDIENTS

36 Oreos (one 14.3 ounce package)

8 ounce block of cream cheese

12 ounce package of white chocolate chips

SUBMITTED BY

Blair Beaulieu



My name is Blair, the baker in training behind this delicious recipe! I started making Oreo Balls at the age of three with my dad and have now adjusted the recipe to fit my own taste buds. With a passion for delicious food and the holidays, I hope you find these special treats as delicious as I do!

DIRECTIONS

Place Oreos in a bag and crush them with a kitchen tool until they resemble a crumble or use a food processor. If using an electric food processor, place 5–6 Oreos at a time and blend for thirty seconds each interval.

Mix together cream cheese and Oreo crumble with your hands.

Roll the Oreo mixture into 1-inch size balls with your hands, then lay them on a baking sheet covered in parchment paper.

Place the cookie sheet in the freezer for an hour.

Then, place the white chocolate in the microwave, stirring in-between 20 second intervals until completely liquid.

Take the Oreo balls out of the freezer and dip each one in the white chocolate using either your hands or a fork. (This is the time to also cover in fun festive sprinkles or top with crushed peppermint if you would like to do so.) Refreeze the balls for another hour, then enjoy!

BAKER'S NOTE

These are the perfect dessert you may be looking for to do with the kiddos. With little prep work and only three ingredients, you are certain to succeed!



Forgotten Cookies

MAKES 30 cookies

INGREDIENTS

2 egg whites

$\frac{2}{3}$ cup sugar

pinch of salt

1 teaspoon vanilla

$\frac{1}{2}$ cup chopped pecans

6 ounces semisweet chocolate bits

DIRECTIONS

Preheat oven to 375°F.

Using a mixer, beat egg whites until stiff. Slowly beat in sugar, adding salt and vanilla. Gently stir in pecans and chocolate bits.

Drop by teaspoonful onto lightly greased (I use parchment paper) cookie sheet. They can be close together as they do not spread.

Place in preheated oven and **TURN OVEN OFF**. Leave overnight. Recipe does not work well on rainy or humid days.

SUBMITTED BY

Sandy Thomason



We take these cookies every year to the family beach trip.

Chocolate Crinkle Cookies

MAKES 3 dozen

INGREDIENTS

1 cup unsweetened cocoa powder
2 cups granulated sugar
½ cup butter at room temperature
4 large eggs
2 teaspoon vanilla extract
½ teaspoon salt
2 teaspoons baking powder
2 cups all-purpose flour
½ cup powdered sugar

SUBMITTED BY

Catherine Gomes



DIRECTIONS

Combine cocoa, granulated sugar, and butter in a mixing bowl and mix until just combined on medium speed. Turn mixer to low and add eggs mixing until just combined.

Mix in vanilla, salt, and baking powder. Then add in flour.

Cover bowl with plastic wrap and refrigerate for 4 hours. (I usually put it in overnight and continue the next day.)

Preheat oven to 350°F.

Line cookie sheet with parchment paper.

Roll dough into 1-inch balls and roll in powdered sugar. Place two inches apart on cookie sheet.

Bake 10 minutes.

Cool one minute on cookie sheet before removing to cool completely on a wire rack.



Brovelli Oils Cranberry Apple Maple Crisp

MAKES 8–10 servings

INGREDIENTS

FILLING

4 large Granny Smith apples
1 tablespoon all-purpose flour
1 tablespoon cinnamon vanilla sugar shaker
¼ cup cranberry spice balsamic
1 teaspoon vanilla bean sea salt

CRUST

2½ cups quick-cooking oats
1½ cups all-purpose flour
1½ cups brown sugar
½ teaspoon baking powder
½ teaspoon baking soda
1½ cups vanilla maple olive oil

DIRECTIONS

Preheat oven to 350°F.

Peel and chop apples. Place in 9x13 inch pan and toss with flour, Cinnamon Vanilla Shaker, Cranberry Spice Balsamic, and Vanilla Bean Sea Salt.

In a separate bowl, combine the oats, flour, brown sugar, baking powder, baking soda, and Vanilla Maple Oil.

Crumble evenly over the apple mixture.

Bake for 35–40 minutes. When finished, top will be a golden color, apples will be gooey, and bubbles have formed around the edges.



BAKER'S NOTES

Take your Grandma's apple crisp to the next level with this easy dessert using Brovelli Oils & Balsamic Tart Cranberry Vinegar that gives this recipe a delicious twist to a classic fall dish.

SUBMITTED BY

Barbara Swavely



I am the proprietor of Brovelli Oils, Vinegars & Gifts. I have learned to cook and been involved with food with my grandparents and great ingredients my whole life. I have been in business over the past two years and this is a fall favorite recipe I would love to share.

Ma Britt's Caramel Cookies

MAKES 20 cookies

INGREDIENTS

½ cup brown sugar
½ cup granulated sugar
½ cup melted butter
1 beaten egg
1 cup all-purpose flour
pinch of salt
1 teaspoon baking powder
1 teaspoon vanilla
1 cup chopped pecans

DIRECTIONS

Preheat oven to 350°F.

Place in double boiler both sugars and butter. In separate bowl sift flour, salt and baking powder. When sugar mixture dissolves, stir in beaten egg and flour mixture; then add vanilla and pecans.

Place into 8 inch square, greased pan and bake for 25 minutes.

Cool, then cut into squares.

SUBMITTED BY

Sandy Thomason



This was my grandmother's recipe. She was always baking these and taking to neighbors. They loved these cookies.

Chocolate Peppermint Oreos

MAKES 36 cookies

INGREDIENTS

1 package of Winter Oreos with red creme center

1 package White Chocolate Candiquik (microwaveable chocolate)

1 package mini candy canes

DIRECTIONS

Take mini candy canes out of wrappers and place in Ziploc baggie. Break up candy canes with spoon or other kitchen utensil to create small peppermint bits for topping.

Place Candiquik in medium size bowl and melt according to directions in microwave.

Dunk Oreos in melted chocolate with spoon and place on cookie sheet covered in wax paper.

Immediately top wet chocolate Oreo with peppermint bits and let cool and harden (approximately 30 minutes).



SUBMITTED BY

Amanda Cochrane



This is a very versatile recipe. You can use milk chocolate Candiquik and switch up the toppings with anything you want. This recipe can be made for other holidays as well. Oreos have special colors for Halloween, St. Patrick's Day and Easter. Have fun with it and enjoy!

Apples & Cheese

MAKES 8 servings

INGREDIENTS

¾ cup white sugar
¼ teaspoon salt
½ cup all-purpose flour (does not need to be sifted)
¼ cup butter at room temperature, not melted
1 cup grated sharp cheddar cheese
7 Granny Smith apples
6 tablespoons water
1 tablespoon lemon juice
2 teaspoons cinnamon
1 sleeve Ritz crackers (30 crackers)

DIRECTIONS

Use a fork to mix sugar, salt, flour, butter and cheese in a medium size bowl and set aside. The mixture will look like crumbs.

Peel, core and slice the apples into wedge-shaped pieces. Place apples in an 8-inch square dish or a 9-inch pie pan.

Pour water and lemon juice over the apples and stir to coat apple wedges.

Sprinkle cinnamon on top of apples.

Crush the Ritz crackers with your hand and sprinkle crushed Ritz crackers over the apples.

Cover the apples with the cheese flour mixture and pat down the cheese mixture.

Bake in preheated 350°F oven for 40 minutes. Do not cover the pan. The cheese will melt and the top will be golden brown.

Let the apples sit for 5 minutes before serving. Store leftovers in the refrigerator.



SUBMITTED BY

Carol Williams

*Apples and cheese is always part of our family's holiday meals.
This recipe was shared by a 100-year-old friend from Illinois.*

Holiday Macaroons

MAKES 16 cookies

INGREDIENTS

3 egg whites

½ cup sugar

¼ cup flour

dash of salt

¼ teaspoon rum extract

3 cups sweetened coconut flakes

½ to 1 teaspoon red colored sugar

DIRECTIONS

Heat oven to 325°F.

Grease and lightly flour cookie sheet.

In a large bowl, beat egg whites until foamy.

Add sugar, flour, salt and rum extract. Blend well.

Stir in coconut.

Drop dough by rounded tablespoonfuls 2 inches apart on greased and floured cookie sheet.

Sprinkle with colored sugar.

Bake at 325°F for 12–13 minutes or until set and lightly browned.

Immediately remove from cookie sheet to cool.

SUBMITTED BY

Catherine Heed

I moved to Wake Forest in 2017 from Long Island, NY. This is a recipe I make every Christmas. It's very easy and quick which is needed with the holiday season. I hope you enjoy it!

Chräbeli | Swiss Anise Cookies

MAKES 4 servings

INGREDIENTS

2 eggs

1½ cups + ½ tablespoon
powdered sugar

1 pinch of salt

1 to 1½ tablespoons anise
seed

2 to 2½ cups flour

DIRECTIONS

Beat the eggs with the powdered sugar and salt until light and frothy. Then add the anise seed and the flour and knead until a non-sticky dough is formed. (Just add flour until the dough is no longer sticky).

Now take a little dough and shape it into a roll that is as thick as a finger and about 2 inches long. Do that with the rest of the dough. After you have formed the Chräbeli, place them on a baking tray lined with baking paper and let them dry for at least 24 hours.

Finally, bake the Chräbeli in a 300°F preheated oven for 15–25 minutes until they are white on top and slightly browned on the bottom. The Chräbeli are still soft after baking, so let them cool completely because then they will harden a little and be perfect!



SUBMITTED BY

Amélie Warner



This recipe is from Switzerland, my Grandmother bakes them every year for Christmas and I love them. I love cooking and baking and I am curious and creative!

Mailänderli / Swiss Cookies

MAKES 4 servings

INGREDIENTS

½ cup butter (soft)
1 egg
⅝ cup sugar
1 pinch of salt
2 cups flour
¾ cups powdered sugar
1 to 1½ tablespoons water

DIRECTIONS

Stir the softened butter until peaks form, add egg, sugar, and salt and stir until you get a light mixture. Add the flour and knead the dough until it is no longer sticky. Cover the ball of dough with cling film and cool the dough for 15 minutes in the refrigerator. Now you can put the dough on a floured surface and roll out the dough ¼ inch thick and cut it out with a cookie cutter (I used a star-shaped cookie cutter that had a diameter of 1¼ inch).

Now, bake the Mailänderli in an oven preheated to 390°F for 10 minutes. The Mailänderli are still soft and have a light color after 10 minutes, but they will harden a little, so take them out to cool.

Finally, create the glaze while the cookies cool. Mix powdered sugar and water to make a thick liquid glaze. Now, glaze the “Mailänderli and you’re done!



SUBMITTED BY

Amélie Wanner



This recipe is from Switzerland. My Grandmother bakes them every year for Christmas and I love them. I love cooking and baking and I am curious and creative!

Orange Balls

MAKES 75 balls

INGREDIENTS

1 box Vanilla Wafers
1 cup pecans
1 box powdered sugar
6 ounces frozen orange juice
1 stick butter, melted
1 bag coconut flakes

DIRECTIONS

Mix powdered sugar, orange juice and butter in large mixing bowl. In a food processor, chop wafers and pecans and add to other ingredients. Mix well. Using a teaspoon, form and roll into balls. Roll balls in coconut. Place in plastic containers and store in refrigerator. Makes approximately 75 balls.

SUBMITTED BY

Christy Ruff



During my childhood, my grandmother made these orange balls at Christmas. When guests visited her home, she would place a few of these on a pretty Christmas tray for them to enjoy!

Pumpkin Chocolate Chip Muffins

MAKES 12–13 muffins

INGREDIENTS

1¼ cup rolled oats
½ cup almond flour
¼ cup coconut flour
1½ teaspoons pumpkin spice
¼ teaspoon sea salt
1 teaspoon baking powder
½ teaspoon baking soda
½ cup pure pumpkin puree
2 large eggs, room temperature
⅓ cup unsweetened almond milk
1 teaspoon vanilla extract
½ cup plain Greek yogurt
¼ cup raw honey, or pure maple syrup
2 very ripe bananas, sliced
½ cup dark chocolate chips



SUBMITTED BY

Amanda Cochran

DIRECTIONS

Preheat your oven to 350°F and line a muffin tray with 12 silicone muffin molds or paper liners.

Place the oats, flours, pumpkin spice, salt, baking powder and soda into your blender or food processor.

Pulse until finely ground and well combined.

Stop your blender and add in the pumpkin puree, eggs, milk, vanilla, yogurt and honey.

Continue to blend for a few seconds, just until everything starts to combine.

While blender is paused, scrape down the blender sides with a spatula, then add in your sliced banana.

Blend a bit more, just until incorporated and smooth.

Fold in your chocolate chips with long spoon or spatula (do not blend in with blender).

Divide the batter evenly into your prepared muffin cups.

Bake for 22-24 minutes, just until golden brown and a toothpick inserted comes out clean.



Our daughter was diagnosed with a gluten allergy in 2019. I have been perfecting my gluten baking skills ever since and I included these muffins in her first college care package recently. Hope she likes them!

Braided Nutella Bread

INGREDIENTS

½ teaspoon yeast
1 cup warm water
2½ cups flour
1 teaspoon salt
1 tablespoon sugar
½ cup Nutella
cornmeal for dusting
1 egg, beaten with a
tablespoon of water to use as
an egg wash
powdered sugar

SUBMITTED BY

Amy Schaller



DIRECTIONS

In a small bowl, dissolve yeast in ¼ cup of the water. Let sit for 10 minutes to activate.

Meanwhile, combine flour, salt, and sugar in the bowl of a stand mixer. Add yeast and the remaining water. Mix on low with a dough hook attachment. Turn speed up to medium, and knead dough for about 7 minutes.

Place dough in a lightly oiled bowl. Cover bowl loosely with plastic wrap, and then set in a warm place. The dough is ready when doubled in size—about an hour.

On a lightly floured surface, roll dough to form a rectangle, roughly 12" x 15". Spread Nutella in an even layer on the surface, leaving a ½-inch border of dough. (I found it helpful to heat the Nutella in a microwave-safe bowl for about 30 seconds. This makes spreading it much easier.) Roll tightly and place on a parchment-lined / silicon-lined baking sheet that's been sprinkled with cornmeal. Cut the dough down the middle with a knife, leaving one end intact.

Twist ends overtop each other, making sure to turn the cut side toward the top. Cover dough loosely with plastic wrap and let sit 20 minutes.

Preheat oven to 350°F. Brush surface of the bread with the egg wash. Bake bread for 20 minutes. Raise temperature to 425°F and bake until lightly browned on top, about 5–7 minutes more. Remove from oven, and let cool before serving. Sprinkle with powdered sugar.

BAKER'S NOTE

For a shortcut, you can bypass making the dough from scratch and use crescent roll dough if desired.



Buttermilk Pie

MAKES 1 pie

INGREDIENTS

½ cup buttermilk
1¾ cups sugar
2 large eggs
3 tablespoons flour
pinch of salt
1 stick butter, melted
1 teaspoon vanilla
1 teaspoon nutmeg
unbaked pie shell

DIRECTIONS

Preheat oven to 400°F.

Mix ingredients and pour into 9 inch unbaked pie shell. Sprinkle top with a dash of nutmeg.

Reduce oven to 350°F. Bake 45 minutes and then allow to cool before serving.

SUBMITTED BY

Christy Ruff



Christmas Sugar Cookies

INGREDIENTS

¾ cup shortening (part butter or margarine, softened)

1 cup sugar

2 eggs

1 teaspoon vanilla (or ½ teaspoon lemon extract)

1 teaspoon orange zest

2½ cups all-purpose flour

1 teaspoon baking powder

1 teaspoon salt

icing (store bought or royal icing)

food coloring if desired

DIRECTIONS

Mix the shortening, sugar, eggs, zest and flavoring together thoroughly (it is best to cream the shortening and sugar together until smooth first).

Blend in the flour, baking powder and salt.

Cover and chill for at least an hour.

Heat oven to 400°F and line your baking sheet(s) with parchment paper.

Roll the dough to ¼-inch thickness on a lightly floured pastry mat or board. Cut out desired shapes and transfer them to your baking sheet(s).

Bake 6–8 minutes or until very lightly brown.

Cool and then decorate with icing and sprinkles.



SUBMITTED BY

Amy Schaller





Holiday Reindeer & Presents

INGREDIENTS

mini pretzels and/or square
pretzels
red and green chocolate
candies
chocolate kisses
white chocolate, melted
sprinkles

DIRECTIONS

Place pretzels flat on a full cookie sheet.
Place chocolate kisses on top of each pretzel (see photo for placement).
Put cookie sheet in the oven to slightly melt or soften the chocolate. Try around 250°F for 1–2 minutes. (Keep an eye on them...do not walk away from the oven).
Remove cookie sheet from oven and place one chocolate candy as the reindeer nose. If making presents, top with a second pretzel.
Once cooled, the reindeer are ready to enjoy!
If making presents and they've cooled, dip each halfway in melted white chocolate. Then top with sprinkles and two chocolate candy halves.

SUBMITTED BY

Amy Schaller



Symphony Bar Brownies

MAKES 15 brownies

INGREDIENTS

1 box brownie mix, family size, milk chocolate

3 eggs

¼ cup water

½ cup oil

3 Hershey's Symphony chocolate bars, XL size (4.25 ounce each)*

**any x-large candy bar will do—I use milk chocolate with almond and toffee chips*

DIRECTIONS

Preheat oven to 350°F. Spray 9x13 pan lightly with cooking spray.

Mix brownie batter, eggs, water and oil well.

Pour half of the batter in prepared pan. Lay the candy bars on the batter. Pour the rest of the batter over top. Bake at 350°F for 30 minutes.

Cool **COMPLETELY**. Cut into squares and enjoy. Store in airtight container.



SUBMITTED BY

Lisa Atkinson



I am a school nurse and love to bake for the staff. This is an easy go-to recipe that disappears quickly.

Holiday Wassail

MAKES 12–16 servings

INGREDIENTS

1 gallon apple juice
2 teaspoons allspice
 $\frac{2}{3}$ cup sugar
3 cinnamon sticks
1 orange
2 tablespoons whole cloves

DIRECTIONS

Cut slits in the orange with a sharp knife. Place a clove in each slit on the orange.

Combine remaining ingredients in a crock pot. Add the orange to the pot.

Let simmer on low for 6–8 hours. Ladle into mugs and enjoy!



SUBMITTED BY

Christy Ruff



I enjoy serving this recipe for holiday parties. It's delicious and makes your home smell wonderful while it is simmering.



Mom's "Best in the World" Family Pecan Pie

MAKES 2 pies

INGREDIENTS

2 - 8" frozen pie shells/thawed
4 eggs slightly beaten
1 cup dark Karo syrup
1 teaspoon vanilla
2 cups pecans, crushed lightly
4 tablespoons butter
 $\frac{3}{4}$ cup white sugar

SUBMITTED BY

Karen Pettyjohn



I come from a family of bakers whose last name is coincidentally, Baker. My mother is a baker and her father was also a tremendous baker. Every large family reunion gathering required the presence of these wonderful pecan pies. My mom usually brought at least eight pies so no one would be left out. One of her four brothers got a pie all to himself!

This recipe is over 75 years old and is a coveted family recipe. Best eaten warm with homemade whipped topping and a nice, hot cup of coffee!

DIRECTIONS

Take thawed pie shells in pans and prick with a fork all over bottom and sides to prevent bubbling.

Combine Karo syrup and white sugar in saucepan and heat until hot, stirring to prevent sticking to bottom of pan.

Pour mixture into beaten eggs slowly while stirring.

Add butter, vanilla, and pecans.

Add a pinch salt. Stir and pour into shells.

Cook 300°F for 1 hour, or until done. Pie will be medium-golden brown and firm when done.

(Oven temperatures vary. It may be necessary to cover edges of crust to prevent over browning halfway through baking process.)

Decorate top with extra pecans.



Candy Strawberries

INGREDIENTS

2 - 3-ounce packages
strawberry flavored gelatin
1 cup ground pecans
1 cup flaked coconut, ground
fine
 $\frac{3}{4}$ cup sweetened condensed
milk
1 container red decorator sugar
green icing

DIRECTIONS

Combine gelatin, pecans and coconut.
Stir in milk. Chill for one hour.
Shape into strawberries. Roll in red sugar.
Squeeze green icing on bigger end of strawberry to form the leaf.
Store in refrigerator in air tight container.

BAKER'S TIP

I usually wear gloves to roll/form the strawberries so the red food coloring won't dye my hands.



SUBMITTED BY

Lisa Atkinson



*This recipe has been a favorite of my husband's family for years.
It is a special treat at Christmas and birthdays.*



Popcorn Balls

MAKES 1 pie, 8 servings

INGREDIENTS

2 bags dairy-free microwave popcorn (such as Orville Redenbacher Simply Salted)

½ cup dairy-free butter

1 cup brown sugar (heaping)

⅓ cup corn syrup

⅓ teaspoon baking soda



GLUTEN
FREE



DAIRY
FREE



NUT
FREE

DIRECTIONS

Pop two bags dairy-free microwave popcorn.

Remove unpopped kernels and set popcorn aside in a large bowl.

Prepare caramel to pour over the top:

In saucepan combine ½ cup dairy free butter, 1 heaping cup brown sugar and ⅓ cup corn syrup.

Bring to a boil and add ⅓ teaspoon baking soda.

Stir until caramel turns a light golden brown foamy color.

Remove caramel from heat and pour over popped corn. Stir to coat well.

Let cool for a few minutes and form into popcorn balls.

SUBMITTED BY

Heather Winters



Banana Cake

INGREDIENTS

1 cup sugar
½ cup butter
2 eggs
1½ cup flour
½ teaspoon salt
1 tablespoon baking powder
2 or 3 bananas mashed
1 teaspoon baking soda
dissolved in 1 tablespoon hot
water
1 teaspoon vanilla

DIRECTIONS

Heat oven 350°F. Grease and flour tube pan.
Cream butter and sugar. Add eggs and beat. Add mashed bananas and combine.
Sift together flour, salt and baking powder. Gradually mix into banana mixture. Add vanilla and baking soda and mix.
Pour into prepared pan. Bake 45–55 minutes.
Cool in pan 10 minutes before removing.

SUBMITTED BY

Charlotte Palko

This recipe was submitted to the WFWC cookbook, EAT BETTER EAT TOGETHER. After church I would have tea and toast with my grandmother and sometimes as a treat she would serve a piece of her Banana Cake.

Jovi's Lemon Pie

MAKES 1 pie, 8 servings

INGREDIENTS

4 large eggs
1 lemon (sliced very thin and seeds removed)
1 stick butter (¼ lb.)
2 cups granulated sugar
1 unbaked pie crust

DIRECTIONS

In blender or food processor, blend eggs until light and fluffy.
Add lemon and blend until smooth.
Add butter and blend again until smooth. Add sugar and blend again until VERY smooth.
Pour into pie crust and bake at 350°F for 40–50 minutes until set.



SUBMITTED BY

Mayor Vivian Jones



This recipe was a favorite from our restaurant, Jovi's Cafe back in the 1990s.



Fruit Salad

MAKES 2 quarts

INGREDIENTS

1 quart orange sections (peel oranges and separate sections from the membrane)

1 cup chopped, peeled apple

1 cup red seedless grapes, cut in half

10 ounces crushed pineapple

1 to 2 bananas, quartered and sliced

DIRECTIONS

Combine all ingredients and serve. Refrigerate leftovers.

BAKER'S NOTES

I recommend using Florida oranges if you can find them. You can use any kind of apple that is sweet. I usually use something like Golden Delicious or Gala. Quantities are flexible—a little less or a little more of any ingredient won't make a lot of difference!

You can prepare the fruit a day or two ahead but add the banana the day you will serve.



SUBMITTED BY

Mayor Vivian Jones



Chocolate Chess Pie

MAKES 1 pie, 8 servings

INGREDIENTS

1 stick butter (¼ lb.)
2 ounces unsweetened baking chocolate
2 large eggs, beaten
1 cup granulated sugar
1½ teaspoons vanilla
dash of salt
1 unbaked pie crust

DIRECTIONS

Melt butter and chocolate on very low heat or in top of double boiler.
Beat eggs very well with a wire whisk.
Add sugar, salt and vanilla.
Add chocolate mixture and stir until well blended.
Pour into pie crust and bake at 350°F for 30–35 minutes until set.



SUBMITTED BY

Mayor Vivian Jones



This recipe was another favorite from our restaurant, Jovi's Cafe back in the 1990s.