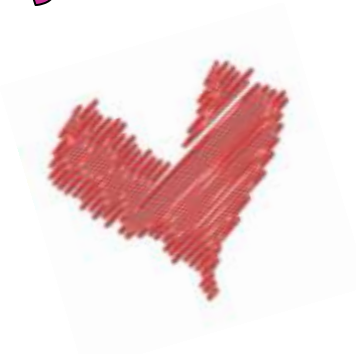




Holiday Recipe Box



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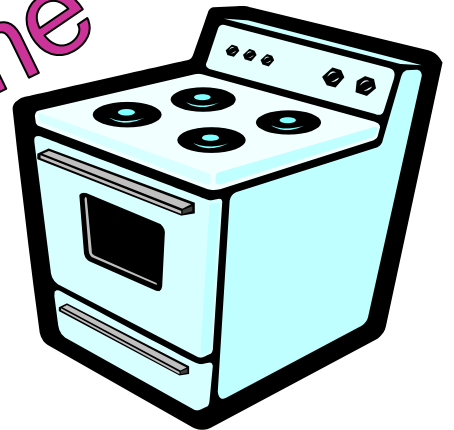


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## Main Dish



## Casseroles

### Dirty Rice and Shrimp

1 small onion chopped  
2-3 green onions chopped (whole thing)  
2 or 3 cups white rice cooked according to pkg directions (Minute Rice works)  
2 eggs (lightly beaten with 1 Tblsp water)  
1/2-3/4 cup frozen peas and carrots  
soy sauce  
vegetable oil  
shrimp  
In a large non-stick skillet or wok heat 2-3 Tblsp oil over med to med. high heat. Add onion and cook until transparent. Add in peas and carrots and green onion. Cook about 2-3 minutes or until heated through. Pour beaten eggs into pan. Stir over vegetables and cook for 1-2 minutes (until egg is mostly cooked). Add in rice. Stir to thoroughly combine. Add in soy sauce until rice is brown in color and/or to taste. Add in whole or chopped shrimp pieces and continue to stir until shrimp is cooked (2-4 minutes). You can add cooked chicken or beef fajitas instead of shrimp.

### Sweet Potato Casserole

4 medium sweet potatoes, cooked, drained and mashed  
1/2 cup coconut  
2 eggs  
1/2 cup milk  
3/4 cup sugar  
1 teaspoon vanilla  
1/2 teaspoon salt  
1/2 cup walnuts or pecans  
1/4 cup butter melted  
1/4 cup all purpose flour  
1/2 cup brown sugar.  
Mix all ingredients except nuts, melted butter flour and brown sugar. Spread in 8x8 casserole dish. Mix topping ingredients till crumbly(nuts butter, flour and b. sugar) Spread over top. Bake at 350 degrees till filling is bubbly and topping is brown.

# Desserts

## Amaretto Cheesecake

- 1  $\frac{1}{2}$  c. graham cracker crumbs
- 1/3 c. Amaretto
- 2 tbsp. sugar
- 1 (8 oz.) carton commercial sour cream
- 1 tbsp. cinnamon
- $\frac{1}{4}$  c. + 2 tbsp. butter (melted)
- 1 tbsp. + 1 tsp. sugar
- 3 (8 oz.) pkg. cream cheese (softened)
- 1 tbsp. Amaretto
- $\frac{1}{4}$  c. toasted almond slices
- 1 c. sugar
- 1 (12 oz.) chocolate candy bar (grated)
- 4 eggs

Combine graham cracker crumbs, 2 tbsp. sugar, cinnamon, and butter; mix well. Firmly press mixture into bottom and  $\frac{1}{2}$  inch up the sides of a 9-inch spring form pan.

Beat cream cheese with electric mixer until light and fluffy. Gradually add 1 c. sugar, mixing well. Add eggs, one at a time, beating well after each addition. Stir in 1/3 c. amaretto; pour into prepared pan. Bake at 375 degrees for 45-50 minutes or until set.

Combine sour cream, 1 tbsp. plus 1 tsp. sugar and 1 tbsp. amaretto; stir well and spoon over the cheesecake. Bake at 500 degrees for 5 minutes. Let cool to room temperature; then refrigerate 24-48 hours. Garnish with almonds and grated chocolate.

## Chocolate Cake with Buttercream Icing

- 3 cups flour
- 2 cups sugar
- 2 tsp salt
- 2 tsp baking soda
- 2/3 cup cocoa
- 1 cup oil
- 2 cups water
- 2 tbsp. vinegar (I used cider vinegar)
- 2 tsp vanilla

1. Preheat oven to 350 degrees.
2. Put all ingredients together and beat until smooth. Bake in a greased 9x13 pan for 35-45 min. (until toothpick comes out clean) Cool for at least an hour before icing.

### Buttercream Icing

- 1/2 cup solid vegetable shortening
- 1/2 cup butter or margarine
- 1 lb (4 cups) confectioner's sugar
- 2 tbsp. milk (or water)
- 1 tsp. vanilla

1. Cream shortening and butter. Add sugar, milk, and vanilla.
2. Blend on medium until all ingredients all well mixed. Blend a minute or two more until creamy. (If using a hand mixer and icing is not creamy, use high speed or add more liquid. Icing can be refrigerated in an air tight container for 2 weeks. Rewhip before using.)



## Chocolate Turtle Cheesecake

2 ~ 8 oz. pkgs cream cheese ~ softened  
2 cups vanilla wafers, crushed  
6 TBS butter or margarine ~ melted  
1 bag Kraft caramels  
5 oz. can of Evaporated milk  
1 cup pecans  
2 eggs  
½ cup melted semisweet chocolate chips  
½ cup sugar

Preheat oven to 350'. Add melted butter or margarine to crushed vanilla wafers. Spread into the bottom and up the sides of a 9" springform pan. (Won't go all the way to the top) Bake for 10 minutes. On top of stove in a heavy pan melt caramels with evaporated milk until smooth. Pour into baked crust. Sprinkle pecans over the top. In a bowl cream together cream cheese and sugar. Add eggs 1 at a time mixing well after each one. Mix in melted chocolate chips. Pour over melted caramels and pecans. Bake for 40 minutes. Let cool and refrigerate. Serve with whipped topping if desired.

## Cranberry Salad

Grind: 1 lb. raw cranberries (approx. 4 cups)  
1 small orange  
Add: 2 cups sugar  
Mix together and let sit overnight.  
Combine: 1 package lemon or lime Jell-O in  
2 cups hot water, stirring well to dissolve.  
Add to the cranberry mixture.  
Add: 1 chopped apple  
1 cup chopped pecans  
1 cup miniature marshmallows (Add just before serving)  
1 c. celery hearts, diced  
1 c. crushed pineapple  
Refrigerate. This salad will keep well through the holiday season. (I've kept it from Thanksgiving up to Christmas)

## FIRECRACKERS

1 box (lb) saltine crackers  
1 1/2 c. canola oil (must be canola)  
1 pkg. dry Ranch Style Dressing mix  
3 T (or to taste) dried red pepper flakes  
\* Open and dump all the crackers into a gallon glass or plastic jug with a tight fitting lid. \* Mix oil, dressing mix & pepper flakes together with whisk. \* Pour half the mixture over the crackers. Place lid on tightly. Shake, rattle and roll the jar until the crackers are coated with oil mix. \* Pour remaining oil mixture over crackers, replace lid and shake, rattle and roll again until crackers are well coated. These will not be soggy and will keep for several days if kept well covered. I use less red pepper flakes and add a little paprika for color.



## Friendship (cinnamon) Bread

To make a starter place the following three ingredients in a Ziploc bag and consider it day 1: 1 cup milk, 1 cup sugar & 1 cup flour. Mix them together in the bag.

1. Do not refrigerate.
2. If air gets in bag during days 3-10, let it out.
3. It is normal for batter to thicken, bubble and ferment.

Day 1 \_\_\_\_\_ Place bag on counter and do nothing.

Day 2 \_\_\_\_\_ DO nothing.

Day 3 \_\_\_\_\_ Squeeze bag several times.

Day 4 \_\_\_\_\_ Squeeze bag several times.

Day 5 \_\_\_\_\_ Squeeze bag several times.

Day 6 \_\_\_\_\_ Add 1 cup each: Sugar, Flour, Milk.

Day 7 \_\_\_\_\_ Squeeze bag several times.

Day 8 \_\_\_\_\_ Squeeze bag several times.

Day 9 \_\_\_\_\_ Squeeze bag several times.

Day 10 \_\_\_\_\_ In a large bowl combine batter with 1 cup of each: Sugar, Flour, Milk.

Pour one cup of your batter into four gallon bags for starter batter. Give away to four friends with a copy of the instructions.

To the remaining batter add:

2 c. flour

1 c. vegetable oil

1 c. sugar

1 c. milk

2 tsp. Cinnamon

1 ½ tsp. baking powder

½ tsp. baking soda

½ tsp. salt

1 large box of INSTANT vanilla pudding

3 large eggs

1 tsp. vanilla extract

MIX. (batter makes 4 small loaves or 2 regular loaves.)

In a separate bowl mix 1 tsp. of cinnamon and 3 tsp. of sugar. Sprinkle into well greased baking pans.

Bake at 325 degrees for 50-60 minutes.

## Fruit Salad

6-8 apples

6 oranges

1 lb grapes

3-4 cans fruit cocktail

1 cup sugar

6 egg yolks

Peel and chop fruit into small pieces. Cut oranges over apples to keep from turning dark. Pour fruit cocktail in. Drain juice into saucepan. Add the sugar and egg yolks, blend well. Cook approximately 15 min over medium heat, stirring occasionally until slightly thickened. Cool, pour over fruit. Cover and refrigerate, will keep for a week. Preferable to make at least 24 hours in advance so flavors marry. You can add coconut and pecans if desired. Bananas also can be added but turn dark quickly and will not last long in the refrigerator.

## Hummingbird Poke Cake

1 box yellow cake mix-mix as directed on package adding 1 cup chopped pecans prior to baking. Bake as directed. Let cool, poke holes in top of cake.

Icing:

1 small box instant banana pudding-mix as directed on package. Add 1 can drained crushed pineapple and 12 oz. Cool Whip. Spread over cooled cake.

Easy and very delicious!

## PECAN PIE MUFFINS

- 1 Cup light brown sugar
  - 1/2 Cup flour
  - 2 Eggs
  - 2/3 Cup butter (melted)
  - 1 Cup chopped Pecans
  - ☐ Mix all ingredients together with a spoon
  - ☐ Fill greased muffin or mini muffin pan 2/3 full
  - ☐ Place a pecan half on top of each
  - ☐ Bake at 350° for 15 minutes
- The mini muffin pan works really great--it is the right size for kids and easy to grab on the run!*

## Pineapple-Cranberry Salad

- 3 oz. cranberry jello (or any red)
- 1 can (20 oz) crushed pineapple, drained
- 1 can whole jellied cranberry sauce
- 1 cup sour cream
- 1/4 cup chopped pecans

Mix jello using 3/4 cup water and 1 cup pineapple juice.  
Add crushed pineapple.  
Refrigerate till set.  
Add the last 3 and mix.  
Enjoy!!

## SOPAPILLA CAKE

- 2 Cans Crescent rolls
- 2 Cups sugar
- 2 - 8 oz. boxes cream cheese
- 1 stick butter
- 1 1/2 tsp vanilla
- cinnamon to taste

Place 1 can rolls in bottom of 9x13 in pan. Flatten to edges. DO NOT SEPERATE! Mix cream cheese, 1 cup of sugar, and vanilla with mixer. Spread over the rolls. Place other can of rolls on top, do not seperate! Melt butter, add 1 cup sugar, stir. Spread on top. Sprinkle cinnamon across entire pan.

Bake @ 350 for 30 min. or until lightly browned. (crust looks like cinnamon toast, crunchy)





## Sugar Free Pumpkin Cheesecake

1 sleeve of graham crackers  
3 Tbls. melted butter  
3/4 cups Splenda or equivalent of sugar replacement  
3- 8 oz packages cream cheese softened  
3 eggs  
1 tsp vanilla  
1 15 oz. can pumpkin puree  
1 1/2 tsp. pumpkin pie spice

Crush the graham crackers to crumbs, add melted butter. Press into bottom and up sides of spring form pan. Bake crust for 10 minutes at 350 degrees. Combine softened cream cheese, pumpkin pie spice, and sugar in bowl, mix very well. Add eggs, one at a time, then add the vanilla, and pumpkin. Mix thoroughly. Spoon filling over crust and bake for 1 hour at 300 degrees. Remove from oven, slide knife around edges. Let cool before removing the sides of the pan.

## World's Best Peanut Butter Fudge

Ingredients:

4 cups white sugar  
1- 7 oz jar marshmallow creme  
1 cup milk(1 used 2 %)  
12 ounces peanut butter  
1/2 cup butter  
2/3 cup all-purpose flour

Directions:

1. Grease a 9x13 inch baking dish, set aside.
2. In a saucepan, combine sugar, milk, and butter. Bring to a boil and cook for 5 min, stirring entire time. Remove from the heat. Stir in marshmallow creme and peanut butter. Gradually stir in flour. Spread into prepared pan, and let cool. Cut in small pieces. Enjoy !