



*Holiday  
Sweets  
&  
Treats*

*A gift to you from  
RecipeCorner.net*

## Pumpkin Cranberry Bread

This recipe was shared by Deanna Perrin.

### **Ingredients:**

1 1/4 cups all-purpose flour  
1 1/2 Tbsp pumpkin pie spice  
2 tsp baking powder  
1/2 tsp salt  
2 eggs  
1 tsp vanilla extract  
2 cups sugar  
1 3/4 cups (15 oz can) pure pumpkin  
1/2 cup vegetable oil  
1 cup fresh, frozen, or dried cranberries

### **Directions:**

Combine flour, pumpkin pie spice, baking powder, and salt in large bowl. Combine eggs, sugar, pumpkin, vanilla extract, and oil in small mixer bowl and beat until just blended. Add pumpkin mixture to flour mixture and stir until just moistened. Spoon batter into two greased and floured 9×5 inch loaf pans.

Preheat oven to 350. Bake for 55-60 minutes (I find it takes a little less time) or until wooden pick inserted in center comes out clean. Cool in pans for 5-10 minutes. Remove to wire rack to cool completely.

### **Variation:**

I like to make this in a mini loaf pan (like a cupcake pan but loaf-shaped). Make recipe as above, then spoon into greased mini loaf pans. Bake at 350 for about 15 minutes. Makes about 3 dozen.



## Rum Cookie Drops\*

Submitted by Captain Morgan.

### **Ingredients:**

One package of refrigerated cookie dough.  
One bottle of quality rum (size is cook's choice)

### **Directions:**

Open package of cookie dough and place on a plate on in a bowl.

Using a dessert spoon, take a bite of the cookie dough.

Take a swig of the rum.

Repeat until all rum is gone or cook has “dropped.”

\*Obviously this one is a bit “tongue in cheek” but it was submitted by my uncle so I couldn't resist including it!



## Rum Cake

This recipe was shared by Barbara Gugel.

### Ingredients:

1 pkg Lemon Cake Mix (no pudding added)  
4 eggs  
2 tsp rum extract  
4 C light rum  
¾ C oil  
1 C milk  
1 C sugar

### Directions:

Combine all ingredients into a large mixing bowl and mix on low until smooth. Beat on high for 3 minutes. Bake in a well greased bunt pan at 350 degrees for 45 minutes. While still warm , drizzle glaze over top.

### Glaze

1 C sifted powder sugar  
1/3 C butter  
1 tsp rum extract (or use the real stuff)

Beat all ingredients until smooth. Place thickened icing in a bowl and heat in microwave on high for 1 minute. Immediately drizzle over top of cake.



## Toffee Bars

This recipe was shared by Linda, a former co-worker.

### Ingredients:

1 stick margarine and 1 stick butter  
1/2 cup white sugar  
1 small package slivered almonds  
Graham crackers (broken using the lines on the crackers into individual pieces) to cover bottom of 11 x 17 inch pan. (I use a metal cookie sheet but make sure it has a rim around it so syrup stays in the pan.)

### Directions:

Combine butter & sugar in saucepan. Bring to boil and boil for 2 minutes. DO NOT OVERCOOK. Pour syrup over crackers & sprinkle with almonds. Bake at 325 degrees for 10-12 minutes. Remove from pan & place on waxed paper to cool.

(I use a metal pancake turner & knife to remove from the pan onto the waxed paper. After letting them cool & harden up a bit, I move them to a new sheet of waxed paper so they won't stick. Also, these make a bit of a mess with the butter seeping through the paper & the syrup is very hot, so either a thick protective dishcloth or even newspapers underneath the waxed paper should be used so your table/countertop doesn't get damaged.)



## Sugar Coated Pecans

This recipe was shared by Aunt Shirley from Kaplan, Louisiana.

### **Ingredients:**

2 egg whites  
2 cups pecans halves  
1/4 cup sugar  
2 tsp cinnamon

### **Directions:**

Beat egg whites until foamy. Add pecans and toss until well coated. Combine sugar and cinnamon. Sprinkle over pecans and toss to coat. Spread in a layer on ungreased baking sheet. Bake for 30 minutes or until golden brown.

## Egg Nog

This recipe was shared by Reta Adams.

### **Ingredients:**

2 ctn whipping cream  
1/2 gallon ice cream  
1 qt. can egg nog mix

### **Directions:**

Mush all up and mix. Add vanilla & nutmeg until flavor you want. You can add rum or rum flavoring. If it is too thick you can add milk to get the consistency you desire.



## Chocolate Covered Cherries

This recipe was shared by Reta Adams.

### **Ingredients:**

1 can Eagle Brand condensed Milk  
1 stick softened margarine  
2 ½ lbs powdered sugar

Add chopped nuts and maraschino cherries to taste.

12 oz milk chocolate chips  
6 oz. dark chocolate chips  
½ bar paraffin

### **Directions:**

Mix condensed milk, margarine and powdered sugar well and add chopped nuts and cherries as desired. Make into balls, and freeze overnight.

Melt chocolate chips and paraffin in double boiler. Dip balls in the chocolate and drop onto waxed paper.



## No Bake Cookies

This recipe was shared by Ratisha Broussard.

### **Ingredients:**

1/2 cup milk  
2 cups white sugar  
3 tablespoons unsweetened cocoa powder  
3 tablespoons crunchy peanut butter  
1/2 cup butter  
3 cups rolled oats  
1 teaspoon vanilla extract

### **Directions:**

Wipe 1" wide band of butter around the rim of a 3 quart pan to prevent boil-over.

Combine milk, sugar, cocoa, butter and peanut butter. Stir and bring to boil over medium heat. Let boil for 1 1/2 minutes, do not stir.

Remove from heat. Stir in oats and vanilla. Stir until oats evenly distributed.

Drop by teaspoon onto waxed paper. Cool. Makes 4 to 5 dozen.



## Cake Balls

This recipe was shared Ratisha Broussard.

### **Ingredients:**

1 (18.25 ounce) package chocolate cake mix  
1 (16 ounce) container prepared chocolate frosting  
1 (3 ounce) bar chocolate flavored confectioners coating

### **Directions:**

Prepare the cake mix according to package directions using any of the recommended pan sizes. When cake is done, crumble while warm into a large bowl, and stir in the frosting until well blended.

Melt chocolate coating in a glass bowl in the microwave, or in a metal bowl over a pan of simmering water, stirring occasionally until smooth.

Use a melon baller or small scoop to form balls of the chocolate cake mixture. Dip the balls in chocolate using a toothpick or fork to hold them. Place on waxed paper to set.



## Haystacks

This recipe was shared by Reta Adams.

### **Ingredients:**

2 - 6 oz packages chocolate chips  
2 - 6 oz packages butterscotch chips  
2 - 3 oz cans Chow Mien Noodles  
½ C peanuts or cashews.

### **Directions:**

Melt chocolate and butterscotch chips in heavy saucepan over low heat, stirring constantly. Remove from heat and quickly stir in noodles and nuts so they are evenly coated. Dip out by teaspoonfuls onto waxed paper. Chill and refrigerate

Recipe makes about 2 dozen.



## Peanut Clusters

This recipe was shared by Reta Adams.

### **Ingredients:**

1/3 C paraffin  
1 pkg. 12 oz. Chocolate Chips  
1 pkg. 6 oz. Butterscotch chips  
1 large bag Salted Peanuts

### **Directions:**

Melt chips and paraffin well in top of double boiler, then add peanuts and drop onto wax paper to set.

## Chocolate Meringue Drops

This recipe shared by Joyce Adams.

### **Ingredients:**

1 6-ounce package (1 cup) semi-sweet chocolate pieces  
2 egg whites  
1/8 teaspoon salt  
1/2 cup granulated sugar  
1/2 teaspoon vanilla  
1/2 teaspoon vinegar  
3/4 cup chopped nuts (English walnuts work well in this recipe)

### **Directions:**

Melt chocolate in bowl and set aside. In a separate bowl, add the salt to the egg whites and beat until foamy. Gradually add sugar; beat until stiff peaks form. Beat in vanilla and vinegar. Fold in melted chocolate and nuts. Drop by teaspoonfuls onto greased cookie sheet. Bake at 350 degrees for 10 minutes. Remove immediately.

Makes three dozen puffs of chocolate meringue cookies.



## Lemon Jello Cake

This recipe was shared by Ethel Powers  
<http://streetpeddlerphotos.imagekind.com/>

### **Ingredients:**

1 package Duncan Hines Deluxe II yellow cake mix (do not use other cake mixes, especially those with pudding)  
1 package of lemon jello (3 oz)  
4 eggs (large)  
3/4 cup Crisco Oil (Crisco is best for this recipe)  
3/4 cup water (room temperature)

For glaze

2 cups confectioner's sugar  
1/2 teaspoon grated lemon peel  
1/2 cup fresh lemon juice  
1 teaspoon lemon flavor

### **Directions:**

Preheat oven to 350 degrees. Spray a tube pan well with Pam.

For cake, put eggs, water, oil and jello in mixing bowl and mix until all ingredients are combined. Add cake mix. Beat well, first on medium then on high for five minutes. Pour into cake pan. Bake at 350 for 35-40 minutes or until a toothpick inserted in center comes out clean. Turn cake onto plate. Poke holes into top of cake. While the cake is baking, mix the ingredients for the glaze. Stir and blend well. Just before you pour it onto the cake, stir well. It is best poured onto cake while cake is still warm. Later, after cake has cooled, pour on some more, making little swirly designs.

This is the perfect dessert because it is so refreshing. It can be made ahead of time and frozen. Room temperature, it lasts for days because it is so moist. The recipe can be doubled and baked in a 13X9 in pan.



## Peanut Brittle

This was Ruth Adams' (my grandmother) recipe.

### **Ingredients:**

2 C sugar  
1/2 C water  
1 C Light syrup

1 pkg (10oz) raw peanuts  
1/8 tsp salt  
1 heaping tsp of Soda  
1 tsp vanilla

### **Directions:**

Stir together sugar, water and light syrup. Boil to a hard boil stage over medium heat. Remove from heat and add 1 pkg. raw peanuts, and 1/8 tsp salt. Return to heat and cook to hard crack stage. Remove from heat and add 1 heaping tsp of Soda and 1 tsp vanilla. Stir well. Pour at once onto a well buttered cookie sheet. Cool and break into pieces.



## Chocolate Toffee Bars

This recipe was shared by Deanna Perrin.

### **Ingredients:**

1 cup real butter (2 sticks)  
1 cup brown sugar  
1 package saltine crackers  
1 package chocolate chips (I use dark chocolate but any will work)  
Chopped pecans

### **Directions:**

Melt butter in microwave. Mix melted butter and brown sugar together. Microwave for 3-5 minutes until thick and bubbly. When ready, butter should not be separated from the brown sugar.

Line a 9×13 pan with aluminum foil. Cover bottom of pan with saltine crackers. Pour butter and brown sugar mixture over crackers and spread out until all crackers are covered.

Bake at 350° for 15-20 minutes until it is bubbly on top.

Take out of oven and pour chocolate chips over the top. As chocolate chips melt, spread them over top with a spoon or knife. Sprinkle pecans on top (more or less depending on taste).

Refrigerate for at least one hour to set. Cut or break into pieces and enjoy!



## Nut Butter Balls

This recipe was shared by Celeste at <http://averagejaneblogs.com>.

### **Ingredients:**

1 cup soft butter  
1/2 cup sugar  
1/2 tsp. salt  
2 tsp. vanilla  
2 cups flour  
1 cup chopped walnuts or pecans  
Powdered sugar

### **Directions:**

Cream butter and sugar together. Add salt, vanilla, flour and nuts. Mix well. Chill. Heat oven to 350 degrees Fahrenheit. Shape dough into 1-inch balls and place on ungreased cookie sheet. Bake for 12 to 15 minutes. Roll in powdered sugar while still warm.

Note: For the holidays, I like to mix decorative colored sugars with the powdered sugar for little sparkles of color.



## Almond Cream Cheese Cakesters

This recipe was shared by AndreAnna at [www.chopstirmix.com](http://www.chopstirmix.com).

### **Ingredients:**

1 stick butter, softened  
1/2 tube (7 Oz) of almond paste  
1 c. white sugar  
1 pkg. (8 oz) cream cheese, softened  
1 egg  
1/2 tsp. vanilla extract  
1 tsp almond extract  
2 1/2 c. flour  
1 tsp baking soda  
1 tsp salt  
1 c. sliced almonds

### **Directions:**

Preheat oven to 350.

In a bowl, mix together the flour, baking soda, baking powder, and salt. In a separate bowl (I use my Kitchen Aid for this) beat butter, almond paste, and sugar until well-blended. Add in 2 eggs and beat. Add in cream cheese and beat together until light and fluffy. Add in bowl of dry ingredients and beat until blended.

Put batter in fridge for at least an hour to firm up. Otherwise, rolling into balls is very difficult. Once chilled, roll batter into small balls and smush one end into a plate of almond slivers. Place almond-side up on cookie sheet. Bake for 15-18 minutes or until starting to brown on the edges.



## Turtle Bars

This was shared by Reta Adams: This recipe was sent to me by Pat Robertson who works with my sister Barbara.

### **Ingredients:**

2 cups flour  
1 cup packed brown sugar  
1/2 cup butter, softened  
1 cup pecan halves

### **Topping:**

2/3 cup butter  
1/2 cup packed brown sugar  
1 1/2 cups semisweet chocolate chips

### **Directions:**

Preheat oven to 350 degrees.

In a mixing bowl, beat flour, 1 cup brown sugar and butter for 2-3 minutes. Press firmly into an ungreased 9 X 13 pan.

Arrange pecan halves over crust.

Combine butter and 1/2 cup brown sugar in a heavy saucepan. Bring to a boil; boil for one minute, stirring constantly. Pour over pecans, making sure to cover all of them.

Bake for 18-22 minutes or until bubbly. Sprinkle chocolate chips on top and let stand for 3 minutes.

Spread chocolate evenly.

Cool completely; cut into small squares.



## Peanut Butter Balls

This recipe was shared by Tanya Lock.

### **Ingredients:**

1 Stick Oleo  
3 cups, crushed rice krispies  
1 box powdered sugar (approx 3 ¾ cups)  
2 cups smooth peanut butter – 20 oz.

### **Directions:**

Put in large bowl and mix well. Roll into balls the size of walnuts and refrigerate 3 or 4 hours. Melt white or dark chocolate. in top of double boiler and dip balls and let cool. (Dark choc. – melt 1- 7 ½ oz. choc. bar and 1 small pkg. of choc. chips and ½ bar paraffin.) I use 1 12 oz. pkg. milk choc. chips and 1 6oz. bag of semi-choc chips in place of the chocolate bar. For the white choc. I just use as many white chocolate squares as I think I need.



## Cranberry Bars

This recipe was shared by Lyndy.

### **Ingredients:**

1 1/2 c graham cracker crumbs  
1/2 c butter  
1 1/2 c vanilla chips  
1 1/2 c dried cranberries  
1 c coconut  
1 c chopped pecans  
1 can condensed milk

### **Directions:**

Mix butter and crumbs and spread into a 9X13 pan.  
Mix everything else and spread on top of crust. Bake @350 degrees for 25 minutes.



## Frosty Apple Bites

This recipe was shared by Helen Perrin. She received it from missionaries while stationed in Japan in 1964.

### SIFT TOGETHER:

2 cups flour  
1/2 tsp. soda  
1/2 tsp. salt  
1/4 tsp. nutmeg

### Cream:

1/4 cup butter  
1 cup firmly packed brown sugar

### Blend in:

one unbeaten egg  
1 tsp. vanilla. Beat well.

Add dry ingredients alternately with 2/3 cups pet milk.  
Stir in 1 cup chopped walnuts, one cup pared apples, and 1/2 cup semi sweet chocolate chips.  
Drop onto cookie sheet (greased).

Bake at 300-325 degrees for 12 to 15 minutes. Let cool and then frost.

### Frosting: Cinnamon glaze

2 cups sifted powdered sugar  
3 tablespoons melted butter  
1 tsp. cinnamon  
add 2-3 tablespoons pet milk.

Store in glass or tin airtight container.



## Marshmallow Creme Fudge

This recipe was contributed by Reta Adams.

### Ingredients:

2 1/2 C Sugar  
1/4 C Margarine  
1 small can (3/4 cup) evaporated milk  
3/4 jar marshmallow fluff  
3/4 t. salt  
3/4 t. vanilla  
12 oz. semi sweet choc chips

### Directions:

Combine 1<sup>st</sup> 5 ingredients. Stir over low heat until blended. Bring to a boil over moderate heat. Boil slowly stirring constantly for 5 minutes. Remove from heat. Stir in chocolate chips and vanilla until chocolate is melted. Pour into buttered 9" x 9" pan. Let cool. Cut before candy is completely cool.

Makes 2 1/2 lb



## Cornflake Christmas Wreaths

This recipe was shared by Tanya Lock.

### **Ingredients:**

½ C margarine  
1 pkg (10 oz) regular marshmallows  
1 tsp Green food coloring  
6 C Corn Flakes cereal  
Red cinnamon candies (Red Hots)

### **Directions:**

In a large saucepan, melt margarine over low heat. Add marshmallows and stir until completely melted. Remove from heat. Stir in food coloring. Add corn flakes cereal. Stir gently until well coated. Drop large spoonfuls (about ¼ cup) onto waxed paper and quickly shape into wreaths. Dot with cinnamon candies.

Makes about 1 ½ dozen .... I think.



## Chinese Chews

This recipe was shared by Patty Perrin.

### **Ingredients:**

5 eggs slightly beaten  
1 box brown sugar  
2 cups flour  
1/4 tsp. salt  
1 cup pecans  
14 candy orange slices  
1 tsp. vanilla

### **Directions:**

Cut candy using scissors - dip them in flour first. Drop candy and pecans in flour. Beat eggs, vanilla and sugar together. Combine all ingredients together. Spread on greased cookie sheet. Bake at 350 degrees until golden brown for about 25 minutes. Cut into squares when cooled.



## Snowballs

This recipe is an old family favorite contributed by Deanna Perrin.

### Ingredients:

3 ½ C .Vanilla Wafers Crumbs  
¼ C. butter (melted)  
¾ C. Powdered sugar (sifted)  
1 C. Pecans (chopped)  
½ C. Dr. Pepper  
Flaked Coconut

### **For Icing mix together the following:**

2 C. powdered sugar  
2 T. melted butter  
½ C. Dr. Pepper  
¼ t. vanilla

### Directions:

Mix Crumbs, butter, sugar, pecans & Dr. Pepper and form into small balls.(6 doz)  
Using a fork, dip cookies in icing and roll in coconut.

For a different taste, you can substitute Orange Juice for the Dr. Pepper. Or you can add a little rum or rum flavoring.



## Oreo Cream Cheese Balls

This recipe was shared by Barbara Gugel.

### Ingredients:

1 package Oreo cookies  
1 package cream cheese  
1 package Almond Bark (or any melted chocolate)

### Directions:

Crush entire box of Oreo cookies. A food processor works well for this or you can place them in a plastic ziplock bag and use a hammer. Mix Oreos with cream cheese then roll into balls.

Melt chocolate. Dip balls into chocolate and place on wax paper to cool. Store in refrigerator.

You can make these with any variation of Oreos. The vanilla Oreos are delicious with white chocolate!

