

SWEET!

**CHRISTMAS BAKING
RECIPES
2017**



*Best wishes for a Merry Christmas!
Christine*



PEANUT BUTTER SNOWBALLS

2 cup (500 ml) peanut butter
6 Tbsp (90 ml) butter
2 cup (500 ml) icing sugar
2 cup (500 ml) rice krispies

2 cup (500 ml) icing sugar
Water
3 cups (750 ml) coconut

- Combine the peanut butter with the butter and 2 cups icing sugar. Stir in the rice krispies. Roll mixture into bite size balls.
- Combine remaining icing sugar with enough water to make a thick paste.
- Place coconut in a shallow bowl.
- Roll the balls in the icing sugar mixture, then in the coconut, and then place on a parchment lined tray to dry.
- Makes approximately 4 dozen.



WHIPPED SHORTBREAD

1 cup (250 mL) butter, softened

1/2 cup (125 mL) icing sugar

1 1/2 cups (375 mL) all purpose flour

- Heat oven to 300 degrees F. Line a baking sheet with parchment paper.
- In the bowl of a table top mixer, beat the butter with the icing sugar, when it is well mixed, slowly add in the flour. When it is all combined, turn the speed up on the mixer, and whip it until it is a very light consistency, about 5-6 minutes.
- Drop the batter by spoonfuls onto the prepared sheet. Top with sprinkles.
- Bakes for 20-25 minutes, until edges are just beginning to turn slightly brown. Remove from oven, let cool on baking sheet placed on cooling rack.
- Makes 2 dozen cookies.



TRIPLE LAYER BARS

Base:

2 cup (500 ml) all purpose flour
1/4 cup (60 ml) granulated sugar
1 cup (250 ml) butter

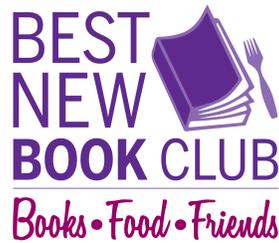
Filling:

1 cup (250 ml) brown sugar
1 cup (250 ml) butter
1/4 cup (60 ml) corn syrup
1 can sweetened condensed milk
1 tsp (5 ml) vanilla

Topping:

2 cup (500 ml) semi sweet chocolate chips

- Heat oven to 350° F (180° C). Coat a 9 x 13 inch pan with non stick cooking spray.
- In a large bowl stir together flour and granulated sugar; cut in 1 cup (250 ml) of butter until the mixture is crumbly. Press into prepared pan. Bake for 20 minutes.
- Meanwhile, combine brown sugar, butter, corn syrup, sweetened condensed milk in a saucepan set over low heat. Stir until sugar has dissolved. Turn heat up to medium, and bring mixture to the boil, stirring constantly. Cook for 5 minutes.
- Remove from heat, stir in vanilla and beat well. Pour over cooked base. Let cool.
- Melt chocolate chips and spread over cooled squares. Let cool before cutting into squares.
- Makes 4 dozen squares.



MRS. WILSON'S FUDGEY BROWNIES

1/2 cup (125 ml) butter
2 cups (500 ml) brown sugar
1/4 cup (60 ml) cocoa
2 eggs
1 cup (250 ml) flour
1 tsp (5 ml) vanilla

- Heat oven to 350°F
- Mix the butter with the brown sugar. When it is well mixed, stir in the cocoa, then the eggs, then the flour, and finally the vanilla. Pour batter in 8 x 8-inch pan that has been sprayed with cooking spray. Bake for 30 - 35 minutes. Do not over cook.

ICING

1/4 cup (60 ml) butter
2 squares semi-sweet chocolate
icing sugar (about 2 cups (500 ml) or so)
milk (about 1-2 Tbsp)

- Melt the butter and chocolate together in the microwave. When it is melted, stir and pour into a mixing bowl. Using beaters, blend in half of the icing sugar, then the milk, then more icing sugar, until you have reached the desired consistency. Ice brownies when they are cool.



CHOCOLATE CHEESECAKE BROWNIES

Chocolate layer:

1 cup (250 ml) butter, softened
2 cups (500 ml) granulated sugar
4 eggs
1 cup (250 ml) cocoa, sifted
1 cup (250 ml) all purpose flour

Cream cheese layer:

500g plain cream cheese, softened
1 cup (250 ml) granulated sugar
2 eggs
2 tsp (10 ml) vanilla

- Prepare a 9x13 inch pan by spraying it with non-stick baking spray. Heat the oven to 350°F (180°C).
- For the chocolate layer, beat the sugar into the softened butter. Add the eggs and mix well. Stir in the cocoa and flour until well combined. Set mixture aside.
- For the cream cheese layer, beat together the cream cheese with the sugar. Then beat in the eggs, and vanilla.
- To assemble the brownies, spread two-thirds of the chocolate layer over bottom of prepared pan. Pour the cream cheese mixture on top. Then, dot the remaining chocolate mixture on top of the cheesecake layer, to give a spotted appearance. Push the 'spots' down a bit so they are even with the cream cheese layer.
- Place pan in oven and bake for 30-35 minutes. The cream cheese layer should look just set, and should not be brown. Remove from oven, let cool completely, and refrigerate for at least one hour before cutting. These cut best with a knife that has been dipped in very hot water.
- Makes 24 brownies.



CRANBERRY CARMELITAS

Crust

1 cup (250 ml) flour
1/2 tsp (10 ml) baking soda
1 cup (250 ml) quick cooking oats
3/4 cup butter, melted
3/4 cup brown sugar

Filling

1 cup (250 ml) semi-sweet chocolate chips
1/2 cup (125 ml) dried cranberries (craisins)
1/2 cup (125 ml) chopped pecans
3/4 cup caramel ice cream topping
3 Tbsp (45 ml) flour

- Heat oven to 350°F (180°C).
- Sift together the flour and baking soda. Stir in the oats and brown sugar, then stir in the melted butter. Blend well. Remove half of mixture from bowl and set aside. Press the other half of the mixture into the bottom of a 9-inch square pan. Bake for 10 minutes.
- Remove pan from the oven and sprinkle with the chocolate chips, cranberries, and pecans. In a small bowl, combine the caramel topping with the flour. Pour, as evenly as possible, over the chocolate chips, cranberries, and pecans. Sprinkle the remaining crumb mixture over top of all. Bake for 25 minutes, or until golden brown. Let cool before cutting into squares.
- Makes approximately 25 squares.



TOFFEE CRACKER GOODNESS

35 saltine crackers

1 cup (250 mL) butter

1 cup (250 mL) brown sugar

2 cups (500 mL) semi sweet or milk chocolate chips

1/2 cup (125 mL) toasted slivered almonds

- Heat oven to 400 degrees F. Line a large baking sheet that has edges, with parchment paper.
- Place crackers side by side on the baking sheet. I did 5 in a row x 7 in a row.
- In a saucepan bring the brown sugar and butter to a boil. Stir constantly while mixture boils for 3 minutes.
- Pour evenly over the crackers.
- Place in oven and bake for 5 minutes. Remove from oven and sprinkle chocolate chips over crackers. Let soften, and then spread evenly. Then sprinkle the almonds over top of the chocolate.
- Let cool and cut into pieces.

