Noreen's Kitchen

Cocoas & Cookies

And

More, Galore!

Thrifty Gifting for Your Homemade Holiday

Table of Contents

Sweet Dreams and Warm Holiday Wishes 5
Dedication..... 6
Basic Hot Cocoa Mix 12
Chocolate Covered Cherry Hot Cocoa Mix 13
Chocolate Orange Hot Cocoa Mix..... 14
Chocolate Raspberry Hot Cocoa Mix 15
Festive Fruit Tea..... 16
Gourmet White Hot Chocolate Mix..... 17
Malted Hot Chocolate Mix 18
Mexican Style Hot Chocolate Mix..... 19
Peanut Butter Cup Hot Chocolate Mix..... 20
Chocolate Chai Latte Mix 21
Crème Caramel Cappuccino Mix..... 22
Orange Mochaccino Drink Mix 23
Pumpkin Spice Latte Mix 24
White Chocolate Peppermint Hot Cocoa Mix 25
Peppermint Hot Cocoa Mix..... 26
Orange or Russian Spice Tea 27
Toffee Coffee Latte Mix 28
Vanilla Café Vienna Mix 29
Vanilla Chai Latte Mix..... 30
White Chocolate Raspberry..... 31
Almond Cream Cheese Press Cookies..... 33
Brown Sugar Pecan Shortbread..... 34
Butter Spritz Blossoms Press Cookies..... 35
Brownie Macaroons..... 36
Candied Ginger Drops..... 37
Chocolate Cherry Jumbles 38
Chocolate Cream Cheese Press Cookies..... 39
Chocolate Meringue Kisses..... 40
Easy Almond Shortbread..... 41
Hungarian Kifli "Roebling Crescents Delight"..... 42

Lemon Spritz Press Cookies 44
Orange Cream Cheese Snowflakes Press Cookies..... 45
Pecan Pie Bars..... 46
Peppermint Meringue Kisses..... 47
Pina Colada Jumbles..... 48
Pumpkin Jumbles 49
Pumpkin Whoopie Pies 50
Slovakian Wedding Cookies..... 52
Swedish Thumprint Cookies..... 53
Traditional Shortbread 54
Old Fashioned Peanut Brittle..... 56
Traditional Almond Toffee 57
Tiger Butter..... 58
Easy Caramel Sauce..... 59
Chocolate Caramel Sauce..... 60
Peanut Butter Caramel Dip..... 61
Black & White Bark..... 62
Broken Glass Candy..... 63
Sea Foam Candy..... 64
Easy Pecan Penuche 65
Fancy Stuffed Dates 66
Honey & Apricot Gems 67
Super Easy Fudge..... 68
Easy Opera Fudge 69
White Peppermint Fudge..... 70
Rocky Road Fudge..... 71
Peanut Butter Fudge 72
Chocolate Covered Cherry Fudge..... 73
Tropical Treat Fudge 74
Cinnamon Spiced Nuts..... 75
Index..... 76

Other Titles

Noreen's Kitchen Holiday Helper

Noreen's Kitchen on the Web:
http://www.noreenskitchen.com

Noreen's Kitchen on YouTube
http://www.youtube.com/user/atticus9799

Follow me on Twitter
@noreenskitchen

Follow me on Instagram
Noreenskitchen

Check Out My Boards on Pinterest
Noreens Kitchen

Copyright © by Noreen B. Lambert
All Rights Reserved
Published by Mockingbird Press
A Division of Mockingbird Media Entertainment Group
New Bern, NC 28562
Manufactured in the United States of America
ISBN Number

Sweet Dreams &

Warm Holiday Wishes!

Greetings! The holidays always bring out the best in most people and when it comes time to share that holiday spirit, many will often head to the kitchen and whip up lots of sweet goodies to share with their family, friends and co-workers. Sometimes this can be a daunting task, even for the most seasoned cook and or gift giver. Every year we strive to come up with a new and different idea. This book was compiled to help you do just that!

Here you will find a collection of homemade cocoa, coffee and tea mixes that you can make and divide up to share with whomever you choose! People love these mixes and they will appreciate the thought and effort that went into creating such a lovely gift.

What goes better with cocoa, coffee and tea than cookies? Probably nothing! You will find a variety of cookie recipes that range from simple to traditional, some can be made in a matter of minutes, while other take a little planning. The one thing that all these cookie recipes have in common is that they are all amazing and delicious and you will be proud to give any one of these or a variety on a pretty tray to the people on your gift list this year and for years to come!

You will also find a few tried and true recipes for homemade treats that won't break the bank or your back! Who wouldn't love a bag of homemade candies or fudge? You can make these things and they won't cost a lot of money and they will really WOW the recipients.

I have also included some suggestions for packaging all the wonderful homemade goodies that you will be creating, because giving a beautiful gift is just as important as what is inside! You can make your gift as simple or as detailed as you wish! No matter what you do, your friends and family are going to love it because you made it yourself!

I hope that you find this book a help during the busy holiday season. I also hope that you take time to sit back and enjoy what this season has to offer. The holidays are more than giving, they are in the receiving. The receiving of the spirit and universal love that this time of year brings.

Dedication

First to my family, without whom I would have no purpose. They put up with me in so many ways. They give me strength and help me to know why I do what I do.

To my amazing husband who tirelessly films my YouTube videos and listens to me ramble on about ideas that he really has no interest in. The man who knows what I am thinking before I say it. The one who finishes my sentences for me and the one who shares the same loves and dreams as me. Thank you for being the man that you are, and for loving me and the girls the way that you do.

To my daughters, whom are the most amazing thing I ever made. They live up to and exceed every expectation I have ever had for them. Molly and Micah you are simply impeccable young women, please remain tenacious and feisty no matter what life may hand you and always know that no matter what I am your mother and I will hurt worse whoever hurts you, even a little bit.

My friends Sue and Bev. God did not bless me with biological sisters, but he sent the two of you. Thanks for listening, thanks for hearing, thanks for supporting and thanks for understanding. Thanks also for keeping my secrets and not telling where the bodies are buried (wink).

To my subscribers and followers, without you, none of this would even be happening! Thanks you for your never ending support and encouragement.

Helpful Conversion Charts

Recipe Measurements

Imperial	Metric (UK)	Metric (AU)
1/4 tsp.	1 ml.	1 ml.
1/2 tsp.	2 ml.	2 ml.
1 tsp.	5 ml.	5 ml.
1 tbsp.	15 ml.	20 ml.
1/4 cup	50 ml.	50 ml.
1/3 cup	75 ml.	75 ml.
1/2 cup	125 ml.	125 ml.
2/3 cup	150 ml.	150 ml.
3/4 cup	175 ml.	175 ml.
1 cup	250 ml.	250 ml.
1 pint	500 ml.	625 ml.
1 quart	1 liter	1 liter

Liquid Conversions

1/2 fl. oz.	15 ml.	1 tbsp.
1 fl. oz.	30 ml.	1/8 cup
2 fl. oz.	60 ml.	1/4 cup
4 fl. oz.	120 ml.	1/2 cup
8 fl. oz.	240 ml.	1 cup
16 fl. oz.	480 ml.	1 pint *

Weight Conversions

Imperial	Metric
1 ounce	**28 grams**
2 ounces	**55 grams**
3 ounces	**85 grams**
4 ounces	**115 grams**
8 ounces	**225 grams**
16 ounces	**455 grams**

Temperature Conversions

Fahrenheit	Celsius	Gas Mark	Description
32	0		
212	100		
250	120	1/2	
275	140	1	Cool
300	150	2	
325	160	3	Very Moderate
350	180	4	Moderate
375	190	5	
400	200	6	Moderately Hot
425	220	7	Hot
450	230	8	
475	240	9	Very Hot
500	260		

Common Ingredients Substitutions

1 cup all-purpose flour	=	1 cup plus 2 tablespoon cake flour
1 cup cake flour	=	1 cup minus 2 tablespoons all-purpose flour
1 cup self-rising flour	=	1 cup all-purpose flour, 1 1/2 teaspoons baking powder, and 1/2 teaspoon salt.
1 teaspoon baking powder	=	1 teaspoon baking soda plus 1/2 teaspoon cream of tartar.
1 tablespoon cornstarch	=	2 tablespoons all-purpose flour.
1 tablespoon tapioca	=	1 1/2 tablespoons all-purpose flour.
1 package active dry yeast	=	2 1/4 teaspoons dry or 1 package compressed yeast.
1 cup packed brown sugar	=	1 cup granulated sugar or 2 cups powdered sugar, plus 1 tablespoon molasses.
1 cup honey	=	1 1/4 cups sugar plus 1/4 cup liquid or 1 cup corn syrup or molasses.
1 cup milk	=	1/2 cup evaporated milk plus 1/2 cup water
1 cup buttermilk or sour milk	=	1 tablespoon vinegar or lemon juice plus sweet milk to equal 1 cup.
1 cup heavy cream	=	3/4 cup skim milk plus 1/3 cup butter.
1 cup sour cream	=	7/8 cup sour milk plus 3 tablespoons butter.
1 cup yogurt	=	1 cup buttermilk or sour milk.
1 cup whipping cream, whipped	=	2 cups whipped dessert topping.
2 large eggs	=	3 small eggs.
1 egg	=	2 egg yolks (for custards).
1 egg	=	2 egg yolks plus 1 tablespoon water (for cookies).
1 ounce unsweetened chocolate	=	3 tablespoons baking cocoa plus 1 tablespoon shortening, butter or margarine.
1 ounce semisweet chocolate	=	1 ounce unsweetened chocolate plus 1 tablespoon sugar.
1 teaspoon lemon juice	=	1 teaspoon vinegar.

Gifts From The Heart Packaging Ideas

Here are some ideas for how you can package your holiday drink mixes and goodies for giving!

Use disposable pastry bags to package hot cocoa mix into beautiful little cones. Top them off with mini chocolate chips and marshmallows for a happy holiday treat!

Give a festive mug filled with your drink mixes and wrap the whole thing in some clear or tinted cellophane. Tie with a ribbon and you're good to go!

Go to the hardware store and buy a few clean, unused paint cans! Fill those full of your homemade goodies or your drink mixes and decorate the outside with seasonal scrapbook paper or wrapping paper and you have an interesting and out of the box way to give homemade goodness!

Mason jars are your friend this time of year! Fill pints, quarts, half gallons and even gallons with cocoa, spice tea, cookies, candy or even caramel popcorn!

Don't want to spend a lot on a container? Kraft gift bags from the craft store are the perfect answer! Bundle up a bunch of goodies, tie on a bow add a card and your gift is portable and efficient!

Think ahead and during the year, collect boxes, packaging and jars that can be re-purposed and made pretty when it comes time to give those holiday gifts. You are doing yourself a favor and doing the earth a favor saving those things from the landfill, just a little bit longer!

Cocoa Coffee Latte & Tea Mixes for Gifting!!

Basic Hot Cocoa Mix

Ingredients

8 cups of instant milk powder
4 cups Chocolate Milk Mix
2 boxes instant chocolate pudding mix
2 Cups powdered coffee creamer
2 cups cocoa powder
4 cups powdered sugar

Step by Step Instructions

Combine all ingredients in a large bowl or the bowl of your mixer.

Whisk together until well combined.

Alternatively you can blend this in your food processor.

Store in an airtight container or divide into jars, mugs or bags for gift giving!

To serve:

Combine 1/4 cup mix with 8 to 12 ounces hot water. Stir and enjoy!

Enjoy!

Chocolate Covered Cherry Hot Cocoa Mix

Ingredients

1 4 ounce bar semi sweet chocolate, grated
2 4 ounce boxes chocolate fudge instant pudding mix
1 8 ounce box regular cherry gelatin mix
1 cup instant coffee creamer
2 cups dry milk powder
1 cup cocoa powder
1 cup granulated sugar

Step by Step Instructions

Combine all ingredients in a large bowl or the bowl of your mixer.

Whisk together until well combined.

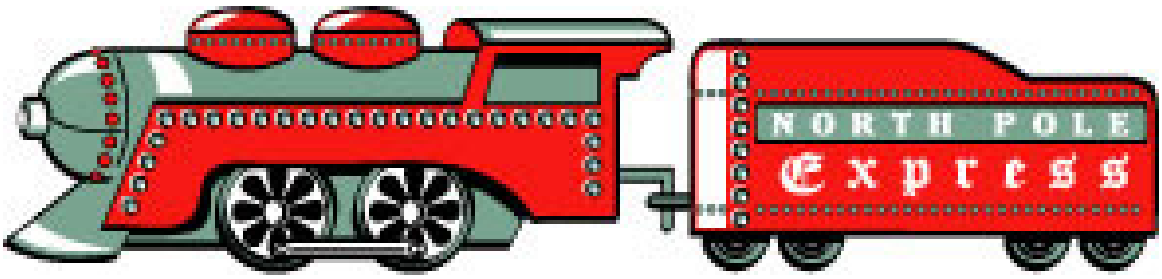
Alternatively you can blend this in your food processor.

Store in an airtight container or divide into jars, mugs or bags for gift giving!

To serve:

Combine 1/4 cup mix with 8 to 12 ounces hot water. Stir and enjoy!

Enjoy!



Chocolate Orange Hot Cocoa Mix

Ingredients

1 4 ounce chocolate baking bar grated
2 Cups instant milk powder
1 cup powdered coffee creamer
1 Cup cocoa powder
2 4 serving size boxes of instant chocolate pudding mix
2 4 serving size boxes of orange gelatin mix

Step by Step Instructions

Combine all ingredients in a large bowl or the bowl of your mixer.

Whisk together until well combined.

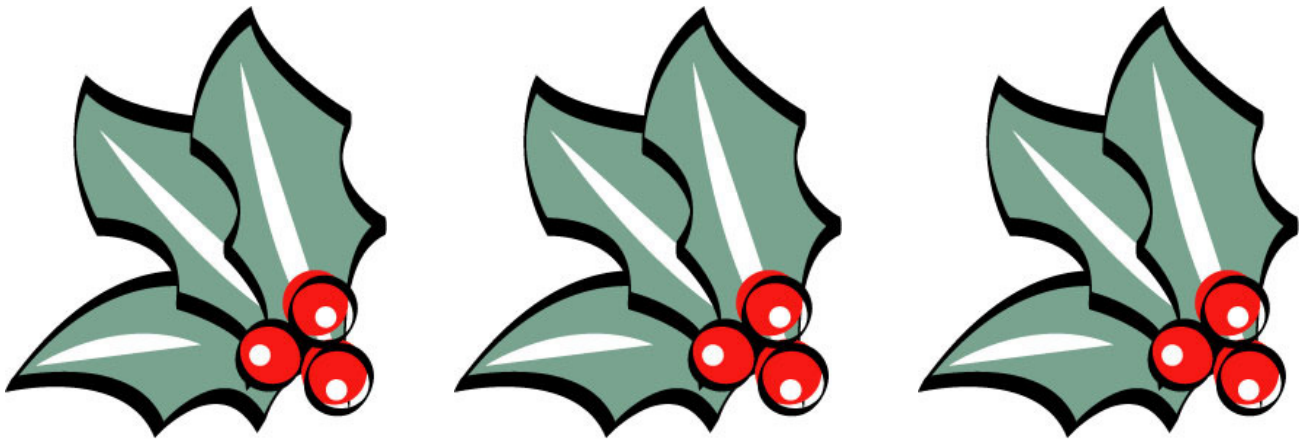
Alternatively you can blend this in your food processor.

Store in an airtight container or divide into jars, mugs or bags for gift giving!

To serve:

Combine 1/4 cup mix with 8 to 12 ounces hot water. Stir and enjoy!

Enjoy!



Chocolate Raspberry Hot Cocoa Mix

Ingredients

1 4 ounce bar semi sweet chocolate, grated
2 4 ounce boxes chocolate fudge instant pudding mix
1 8 ounce box regular raspberry flavored gelatin mix
1 cup instant coffee creamer
2 cups dry milk powder
1 cup cocoa powder
2 cup granulated sugar

Step by Step Instructions

Combine all ingredients in a large bowl or the bowl of your mixer.

Whisk together until well combined.

Alternatively you can blend this in your food processor.

Store in an airtight container or divide into jars, mugs or bags for gift giving!

To serve:

Combine 1/4 cup mix with 8 to 12 ounces hot water. Stir and enjoy!

Enjoy!

Festive Fruit Tea

Ingredients

1 Cup unsweetened instant tea
1 4 serving box fruit flavored gelatin any flavor
2 cups granulated sugar
1 tablespoons ground cardamom or ground cinnamon

Step by Step Instructions

Combine all ingredients in a large bowl or the bowl of your mixer.

Whisk together until well combined.

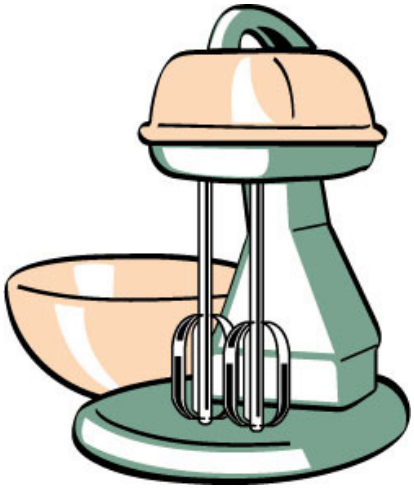
Alternatively you can blend this in your food processor.

Store in an airtight container or divide into jars, mugs or bags for gift giving!

To serve:

Combine 1/4 cup mix with 8 to 12 ounces hot water. Stir and enjoy!

Enjoy!



Gourmet White Hot Chocolate Mix

Ingredients

1 4 ounce bar of white chocolate, grated
1 Cup non dairy creamer
1 cup granulated sugar
2 packs 4 serving size vanilla instant pudding
2 cups dry milk powder
1 tablespoon vanilla powder
1 tablespoon grated dried orange peel

Step by Step Instructions

Combine all ingredients in a large bowl or the bowl of your mixer.

Whisk together until well combined.

Alternatively you can blend this in your food processor.

Store in an airtight container or divide into jars, mugs or bags for gift giving!

To serve:

Combine 1/4 cup mix with 8 to 12 ounces hot water. Stir and enjoy!

Enjoy!

Malted Hot Chocolate Mix

Ingredients

2 cups dry milk powder
2 , 4 serving size Instant Chocolate Fudge Pudding Mix
1 Cup Cocoa Powder
2 Cups powdered sugar
1 cup malted milk powder
1 1/2 teaspoons fine salt

Step by Step Instructions

Combine all ingredients in a large bowl or the bowl of your mixer.

Whisk together until well combined.

Alternatively you can blend this in your food processor.

Store in an airtight container or divide into jars, mugs or bags for gift giving!

To serve:

Combine 1/4 cup mix with 8 to 12 ounces hot water. Stir and enjoy!

Enjoy!

Mexican Style Hot Chocolate Mix

Ingredients

2 Cups dry milk powder
2 Cups granulated sugar (I used Mexican Azucar unrefined sugar)
1 cup instant coffee creamer powder
2 tablespoons ground cinnamon
2 discs Abuelita's Mexican chocolate, ground up
1/2 teaspoon Cayenne pepper
1 Tablespoon vanilla powder
1 cup cocoa powder

Step by Step Instructions

Combine all ingredients in a large bowl or the bowl of your mixer.

Whisk together until well combined.

Alternatively you can blend this in your food processor.

Store in an airtight container or divide into jars, mugs or bags for gift giving!

To serve:

Combine 1/4 cup mix with 8 to 12 ounces hot water. Stir and enjoy!

Enjoy!

Peanut Butter Cup Hot Chocolate Mix

Ingredients

1-10 ounce bag of Peanut Butter chips
1 Cup of Peanut Butter Powder
1 Cup Powdered Sugar
1 1/2 Cups Non-Dairy Creamer
1 Cup Non Fat Dry Milk Powder
1 Cup Cocoa Powder
2 Small Boxes Instant Chocolate Pudding
1 Teaspoon Salt

Step by Step Instructions

In a large food processor, turn on and pour in peanut butter chips. Allow to grind until they are turned into a fine powder and you can hear yourself think. ;)

Add peanut butter powder and combine.

Add Creamer and combine.

Add powdered milk and combine.

Add Cocoa and combine.

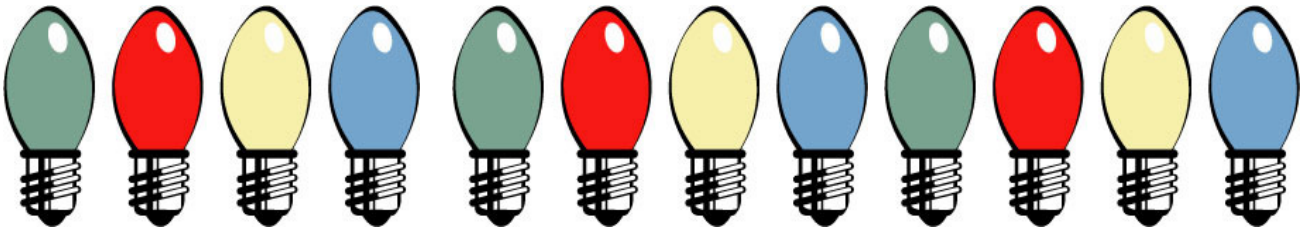
Add Chocolate pudding and salt and allow to blend well. You may want to leave it running for a few minutes to make sure.

Remove from food processor and store in an air tight container.

To serve:

Place 1/4 cup of mix in a cup and pour over 8 ounces of boiling water. Stir well before drinking.

Enjoy!



Chocolate Chai Latte Mix

Ingredients

1 Cup instant milk powder
1 box instant Chocolate pudding
1 cup cocoa powder
1 cup brown sugar
1 Cup powdered sugar
1 Cup Non dairy creamer powder
1 Cup unsweetened instant tea powder
2 Tablespoons pumpkin pie spice
1 teaspoon ground cardamom
1 teaspoon ground pepper

Step by Step Instructions

Combine all ingredients in a large bowl or the bowl of your mixer.

Whisk together until well combined.

Alternatively you can blend this in your food processor.

Store in an airtight container or divide into jars, mugs or bags for gift giving!

To serve:

Combine 1/4 cup mix with 8 to 12 ounces hot water. Stir and enjoy!

Enjoy!

Crème Caramel Cappuccino Mix

Ingredients

1 Cup instant milk powder
1 box instant butterscotch pudding
1 box (4 serving size) Orange gelatin
1 cup packed brown sugar
1 Cup powdered sugar
1 Cup Non dairy creamer powder
1 Cup instant coffee crystals

Step by Step Instructions

Combine all ingredients in a large bowl or the bowl of your mixer.

Whisk together until well combined.

Alternatively you can blend this in your food processor.

Store in an airtight container or divide into jars, mugs or bags for gift giving!

To serve:

Combine 1/4 cup mix with 8 to 12 ounces hot water. Stir and enjoy!

Enjoy!

Orange Mochaccino Drink Mix

Ingredients

1 Cup instant milk powder
1 box instant Chocolate pudding
1 box (4 serving size) Orange gelatin
1 cup cocoa powder
2 Cups powdered sugar
1 Cup Non dairy creamer powder
1 Cup instant coffee crystals
1 teaspoon cinnamon

Step by Step Instructions

Combine all ingredients in a large bowl or the bowl of your mixer.

Whisk together until well combined.

Alternatively you can blend this in your food processor.

Store in an airtight container or divide into jars, mugs or bags for gift giving!

To serve:

Combine 1/4 cup mix with 8 to 12 ounces hot water. Stir and enjoy!

Enjoy!

Pumpkin Spice Latte Mix

Ingredients

1 Cup instant milk powder
1 box instant Pumpkin Spice pudding
1 cup brown sugar
1 Cup powdered sugar
1 Cup Non dairy creamer powder
1 Cup instant coffee crystals
1 Cup unsweetened instant tea powder
1 Tablespoons pumpkin pie spice
1 Tablespoon Ground Cinnamon

Step by Step Instructions

Combine all ingredients in a large bowl or the bowl of your mixer.

Whisk together until well combined.

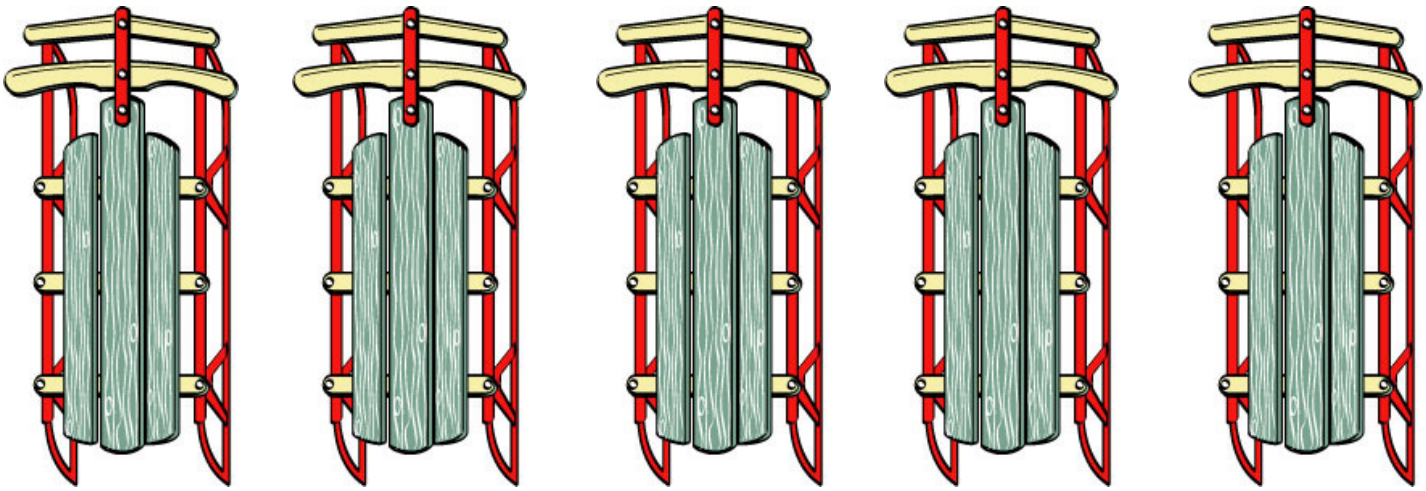
Alternatively you can blend this in your food processor.

Store in an airtight container or divide into jars, mugs or bags for gift giving!

To serve:

Combine 1/4 cup mix with 8 to 12 ounces hot water. Stir and enjoy!

Enjoy!



White Chocolate Peppermint Hot Cocoa Mix

Ingredients

1, 12 ounce bag white chocolate chips
2 cups instant powdered milk
1 cup powdered coffee creamer
1 cup powdered sugar
2 boxes French vanilla or white chocolate pudding mix
1 cup crushed candy canes

Step by Step Instructions

Prepare this recipe in your food processor.

Turn the food processor on and pour in the white chocolate chips so they will get ground up.

Remove the lid from the food processor and add in the remaining ingredients and process until smooth and very fine.

Store in an airtight container or divide into jars, mugs or bags for gift giving!

To serve:

Combine 1/4 cup mix with 8 to 12 ounces hot water. Stir and enjoy!

Enjoy!

Peppermint Hot Cocoa Mix

Ingredients

1-10 ounce bag of dark chocolate and mint chips
2 cups instant milk powder
1 cup powdered coffee creamer
1 1/2 cups cocoa powder
2 cups powdered sugar
1 tablespoon peppermint extract.

Step by Step Instructions

The secret here is all in the food processor!

Turn on food processor then slowly pour in the chips, allowing them to be crushed into a semi fine powder.

Add milk powder, creamer, cocoa, and powdered sugar and allow to blend very well.

Leaving the processor on, stream in the peppermint extract and allow to blend for another few minutes until all the ingredients are well distributed.

To serve:

Combine 1/4 cup of mix with 8 to 12 ounces of hot water or freshly brewed coffee, stir and enjoy!

Serving Suggestion: Add a candy cane to each mug as an extra flavorful stir stick!

Enjoy!

Orange or Russian Spice Tea

Ingredients

1 Cup Tang (Orange instant drink mix)
2 Cups lemon flavored instant sweetened tea mix
1/4 cup unsweetened instant iced tea
1 cup granulated sugar
1 Tablespoon Ground Cinnamon
1 Teaspoon Ground Cloves

Step by Step Instructions

Combine all ingredients in a large bowl and whisk together until well combined.

This is done easily in the bowl of your mixer with the paddle attachment and makes quick work.

Store in an airtight container or divide into jars, mugs or bags for gift giving.

To serve:

Combine 2 tablespoons of tea mix with 8 ounces of hot water. Stir well and enjoy!

Enjoy!

Toffee Coffee Latte Mix

Ingredients

1 Cup Instant Coffee
2 Cups Dry Milk powder
2 boxes butterscotch instant pudding
1 cup creamer
1 cup brown sugar
1 12 ounce bag butterscotch morsels
pinch of salt
1 tablespoon butter powder (Molly McButter)

Step by Step Instructions

Using a food processor. Turn the food processor on first, then add in the butterscotch chips into a fine powder.

Add in coffee, butter powder, milk powder, pudding mix, creamer powder and brown sugar.

Allow mixture to blend in food processor until well combined.

To make a cup

Add 1/4 cup of mix to 8 to 12 ounces of hot water, stir well and enjoy!

Enjoy!

Vanilla Café Vienna Mix

Ingredients

1 Cup powdered sugar
1 Cup instant coffee granules
1 Cup powdered Milk
1 Cup Non Dairy Creamer
1 box 4 serving size, vanilla instant pudding
1 Tablespoons ground cinnamon
1 scraped vanilla bean or 1 teaspoon vanilla bean powder

Step by Step Instructions

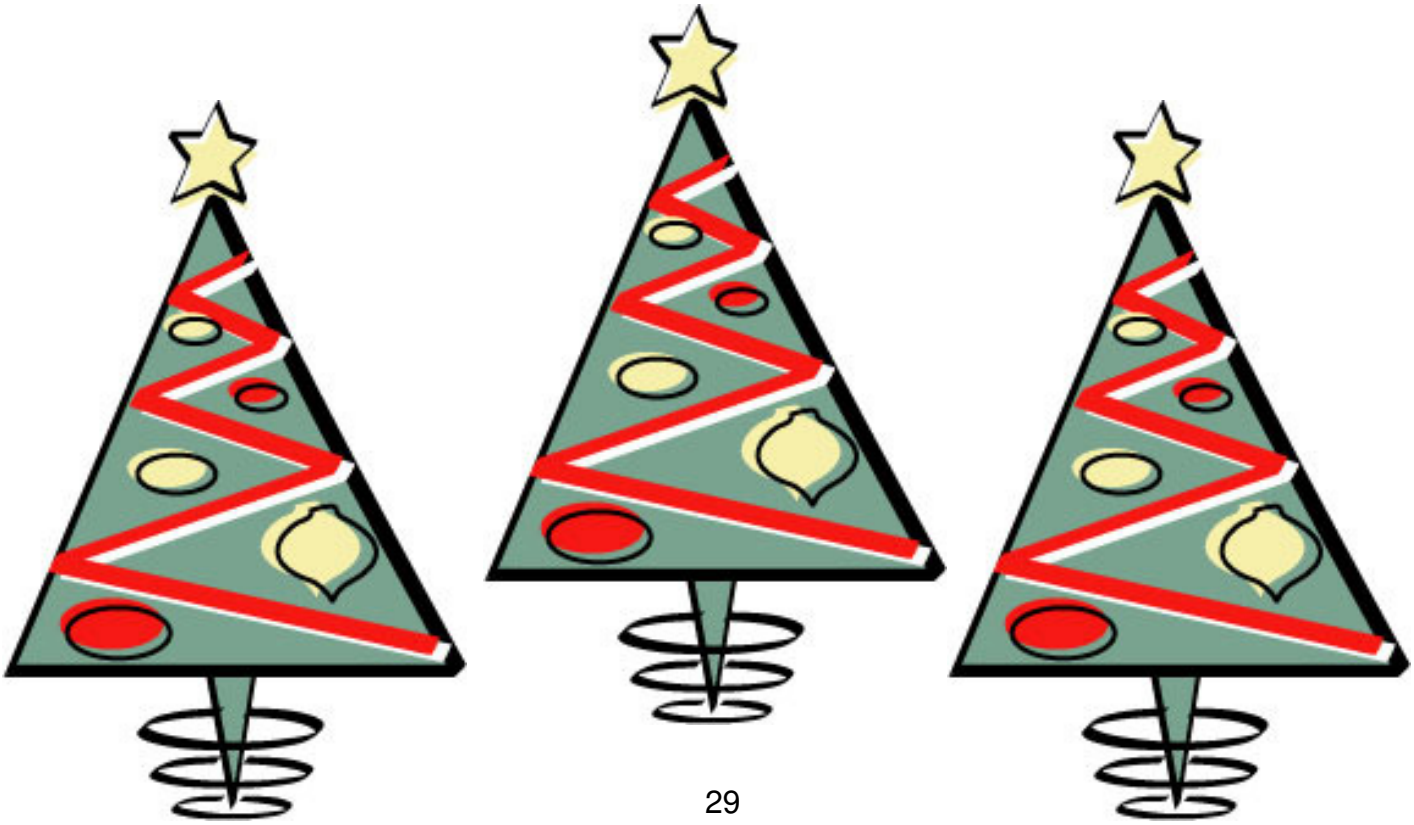
Combine all ingredients in a large bowl and whisk until well combined.

Store in an airtight container or divide into jars or bags for gift giving.

To serve:

Add 1/4 cup of mix to 8 ounces hot water. Stir and enjoy!

Enjoy!



Vanilla Chai Latte Mix

Ingredients

2 Cups instant milk powder
1 box 4 serving size, instant vanilla pudding
1/3 cup brown sugar
2 Cups powdered sugar
2 Cups Non dairy creamer powder
2 Cups unsweetened instant tea powder
2 Tablespoons pumpkin pie spice
1 teaspoon ground cardamom

Step by Step Instructions

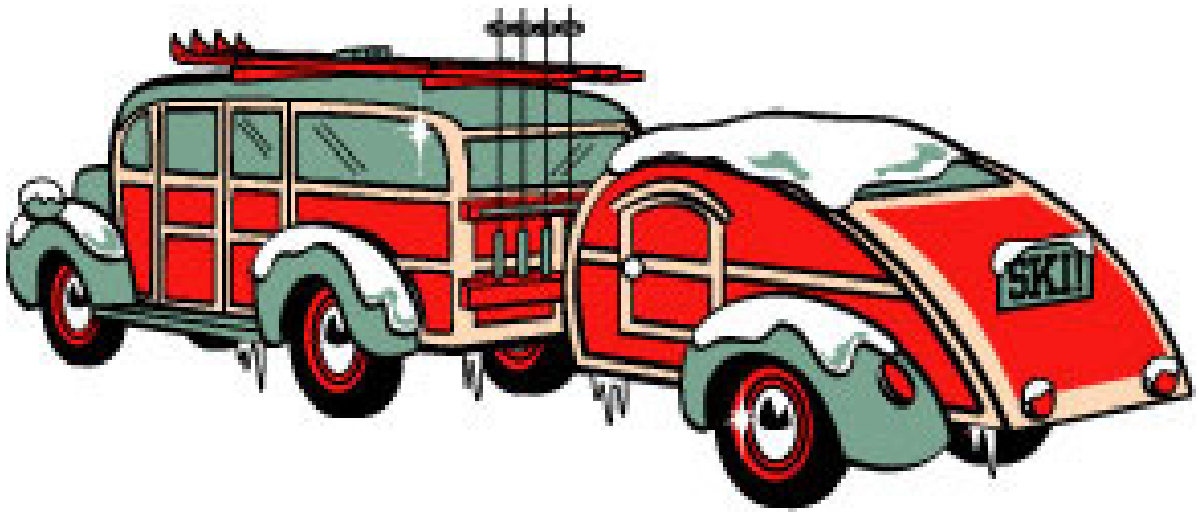
Combine all ingredients in a large bowl and whisk until well combined.

Store in an airtight container or divide into jars or bags for gift giving.

To serve:

Add 1/4 cup of mix to 8 ounces hot water. Stir and enjoy!

Enjoy!



White Chocolate Raspberry Hot Cocoa Mix

Ingredients

1- 4 ounce white chocolate bake bar, grated
2 cups instant powdered milk
1 cup powdered coffee creamer
2 cups powdered sugar
2 - 4 serving size boxes French vanilla pudding mix
2 4 serving boxes Raspberry gelatin mix

Step by Step Instructions

Combine all ingredients in a large bowl or in bowl of mixer and whisk until well combined.

Store in an airtight container or divide into jars or bags for gift giving.

To serve:

Add 1/4 cup of mix to 8 ounces hot water. Stir and enjoy!

Enjoy!

COOKIES

Almond Cream Cheese

Press Cookies

Ingredients

2 Sticks Butter
4 oz cream cheese
1 egg
1 tsp vanilla
2 teaspoons almond extract
1 cup sugar
2 1/2 cups flour
1 tsp baking powder
green paste food color
Assorted colored sugars, sprinkles, dragees'

Step by Step Instructions

Pre-heat oven to 325 degrees

Cream butter, sugar and cream cheese together until smooth, light and fluffy.

Add egg, vanilla and almond extract.

Whisk together flour and baking powder.

Turn off mixer, add flour mixture all at once. Continue to mix slowly until well incorporated.

Add in green food coloring to desired hue.

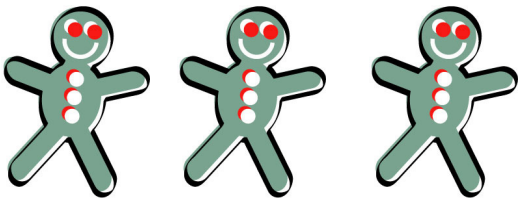
Place in cookie press with desired plate and press directly on to a clean baking sheet

Bake for 10 minutes.

Remove tray from oven and allow cookies to stay on baking sheet for 5 minutes before removing to a cooling rack.

Cool completely and store in an airtight container until ready to eat or give away.

Enjoy!



Brown Sugar Pecan Shortbread

Ingredients

2 sticks butter softened
1 cup brown sugar
2 cups all purpose flour
1 teaspoon salt
2 teaspoons vanilla extract
1 cup pecans, chopped fine

Step by Step Instructions

Pre-heat oven to 325 degrees

Cream butter and sugar together until smooth, light and fluffy.

Add vanilla extract and beat to combine.

Turn off mixer, add flour and salt and stir in slowly until well combined and the dough comes together.

Add in chopped pecans and stir to incorporate.

Divide dough into two even sections.

Roll each section into a log approximately 12 inches long.

Wrap the logs in parchment or waxed paper and place inside a zip top bag or wrap in plastic wrap.

Refrigerate the dough for at least 1 hour.

Slice the dough into 1/2 inch pieces and place on a baking sheet line with parchment.

Bake for 10 minutes or until slightly browned around the edges.

Remove from oven and allow to cool on pan for 5 minutes.

Remove from baking sheet to a wire rack and allow to cool completely.

Cool completely and store in an airtight container until ready to eat or give away.

Enjoy!

Butter Spritz Blossoms Press Cookies

Ingredients

2 Sticks Butter
1 egg
1/2 cup sugar
1 teaspoons vanilla extract
1 teaspoon almond extract
2 1/4 cups flour
1/2 teaspoon salt
glace cherries, halved for garnish

Step by Step Instructions

Pre-heat oven to 325 degrees

Cream butter and sugar together until smooth, light and fluffy.

Add egg, vanilla and extracts.

Whisk together flour and salt.

Turn off mixer, add flour mixture all at once. Continue to mix slowly until well incorporated.

Place in cookie press with desired plate, I used the flower plate and press directly on to a clean baking sheet

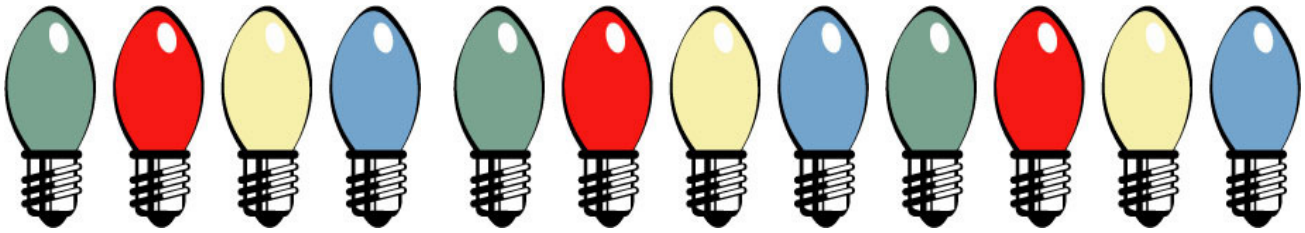
Add a half of a glace cherry to the center of each cookie.

Bake for 10 minutes.

Remove tray from oven and allow cookies to stay on baking sheet for 5 minutes before removing to a cooling rack.

Cool completely and store in an airtight container until ready to eat or give away.

Enjoy!



Brownie Macaroons

Ingredients

1 standard brownie mix
2 cups sweetened flaked coconut
1 egg
2 tablespoons water
1/4 cup all purpose flour
1 tablespoon oil
1/4 cup chocolate syrup
1 teaspoon coconut extract (optional)

Step by Step Instructions

Pre-heat oven to 325 degrees

Combine coconut and flour with dry brownie mix until thoroughly blended.

Add egg, water, oil, chocolate syrup and extract.

Mix well, by hand with a large spoon until combined.

Drop by teaspoons full on to a baking sheet that is lined with parchment paper.

Bake for 10 minutes.

Remove tray from oven and allow cookies to stay on baking sheet for 5 minutes before removing to a cooling rack.

Cool completely and store in an airtight container until ready to eat or give away.

Enjoy!

Candied Ginger Drops

Ingredients

2 sticks butter softened
1 1/2 cups sugar
1 egg
21/2 cups all purpose flour
2 teaspoons baking soda
1/2 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon allspice
1/2 teaspoon ground cloves
1/4 teaspoon ground nutmeg
1/2 cup candied ginger, chopped

Step by Step Instructions

Pre-heat oven to 325 degrees

Cream butter and sugar together until smooth, light and fluffy.

Add egg and blend well.

Whisk flour, baking soda, spices and salt together.

Turn off mixer, add flour mixture to mixer bowl and stir to combine.

Add candied ginger and stir well.

Drop cookies by tablespoons full onto a baking sheet lined with parchment.

Bake for 12 minutes.

Remove tray from oven and allow cookies to stay on baking sheet for 5 minutes before removing to a cooling rack.

Cool completely and store in an airtight container until ready to eat or give away.

Enjoy!

Chocolate Cherry Jumbles

Ingredients

2 sticks butter softened
1 1/2 cups sugar
1 egg
1/2 cup cocoa powder
3 1/2 cups all purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1 cup red glace' cherries, chopped
1 cup mini chocolate chips
1 cup pecan halves, chopped

Step by Step Instructions

Pre-heat oven to 325 degrees

Cream butter and sugar together until smooth, light and fluffy.

Whisk flour, baking soda, cocoa ,baking powder and salt together.

Turn off mixer, add flour mixture to mixer bowl and stir to combine.

Add cherries, nuts and chocolate chips and stir well.

Drop cookies by tablespoons full onto a baking sheet lined with parchment.

Bake for 12 minutes.

Remove tray from oven and allow cookies to stay on baking sheet for 5 minutes before removing to a cooling rack.

Cool completely and store in an airtight container until ready to eat or give away.

Enjoy!

Chocolate Cream Cheese

Press Cookies

Ingredients

1Stick Butter
8 oz cream cheese
1 egg
1 cup sugar
2 teaspoons vanilla
1/2 cup cocoa powder
2 1/2 cups flour
1 tsp baking powder

Step by Step Instructions

Pre-heat oven to 325 degrees

Cream butter, sugar and cream cheese together until smooth, light and fluffy.

Add egg, and vanilla and continue to beat.

Whisk together flour, cocoa and baking powder.

Turn off mixer, add flour mixture all at once. Continue to mix slowly until well incorporated.

Place in cookie press with desired plate and press directly on to a clean baking sheet

Bake for 10 minutes.

Remove tray from oven and allow cookies to stay on baking sheet for 5 minutes before removing to a cooling rack.

Cool completely and store in an airtight container until ready to eat or give away.

Enjoy!

Chocolate Meringue Kisses

Ingredients

4 egg whites at room temperature
1/4 cup granulated sugar
1 teaspoon cream of tartar
1 teaspoon orange extract
1 teaspoon vanilla extract
1/4 cup cocoa powder

Step by Step Instructions

Preheat oven to 200 degrees.

Whip egg whites until they become foamy.

Begin to add sugar 1 tablespoon at a time, allowing to incorporate between each addition.

Add cream of tartar and continue beating.

Continue beating until the meringue forms stiff peaks.

Gently fold in cocoa powder to incorporate.

Place meringue into a piping bag fitted with a star tip.

Pipe small stars of meringue onto a baking sheet lined with a parchment paper.

Bake meringues for 1 1/2 hours until the cookies are completely dried out.

Once the cookies are dried, turn off the oven, crack the door and leave the pans in the oven until they have completely cooled.

Store in an airtight container until ready to serve.

Enjoy!

Easy Almond Shortbread Press Cookies

Ingredients

2 Sticks Butter
1/2 cup powdered sugar
1 tsp vanilla
2 teaspoons almond extract
1/2 teaspoon salt
1/2 cup almond flour
1 1/2 cups all purpose flour

Step by Step Instructions

Pre-heat oven to 325 degrees

Cream butter and sugar together until smooth, light and fluffy.

Add vanilla and almond extract.

Add in salt and almond flour and incorporate fully.

Turn off mixer, add flour mixture all at once. Continue to mix slowly until well incorporated.

Place in cookie press with desired plate and press directly on to a clean baking sheet

Bake for 10 minutes.

Remove tray from oven and allow cookies to stay on baking sheet for 5 minutes before removing to a cooling rack.

Cool completely and store in an airtight container until ready to eat or give away.

Enjoy!

Hungarian Kifli

"Roebling Crescent Delights"

Ingredients
Makes approximately 14 dozen

6 cups or 30 oz sifted flour
1 teaspoon salt
1 pound vegetable shortening or lard
1/4 pound, 1 stick butter
1 8 ounce brick cream cheese
3 egg yolks
1 pint (2 cups) sour cream
1 teaspoon vanilla
Fruit lekvar such as prune, apricot, cherry or all fruit jam pineapple, plum, apricot, strawberry or cherry

Step by Step Instructions

Dough (make 1 day ahead)

In large mixer bowl cut shortening, butter, and cream cheese into flour. Do not over mix or your dough will not be flaky.

In a separate bowl blend egg yolks, sour cream and vanilla thoroughly.

Slowly add sour cream mixture to the flour and shortening mixture. Mix well but do not over mix. Your dough will look somewhat marbled.

Cover and refrigerate overnight.

Cookies (the next day)

Preheat oven to 350 degrees.

Divide dough into four parts. Return the remainder of the dough to the refrigerator. Take one part and roll out on a floured board . I use a large plastic cutting board that is 19x15 inches. I roll out the dough to cover the board.

Remove rough edges so you have clean sharp edges that are even with the edges of the board.

Cut the dough into 2.5 inch squares, using a pastry or pizza cutter.

Place a scant teaspoon of your desired fruit filling in the center of each square.

Fold opposite corners into the middle forming a diamond shape.

Press gently making the dough stick together.

Brush tops with a little milk or water or sometimes I use a clean spray bottle with water and mist the tops.

Sprinkle with course crystal sugar.

Place on a baking sheet that has been lined with parchment.

Bake for 12 to 15 minutes until lightly browned around the edges.

Remove from baking sheet and allow to cool on a wire rack.

Cool completely before packaging.

Store in an airtight container.

These cookies are best if eaten within 3 days of preparation.

These cookies are not suitable for freezing because the cookie will become soggy upon thawing.

These are best eaten and given away fresh.

They are a labor of love, but they are very much worth the effort.

Enjoy!

Lemon Spritz

Press Cookies

Ingredients

2 Sticks Butter
1 egg
1/2 cup sugar
1 teaspoons vanilla extract
2 tablespoons fresh lemon juice
1 tablespoon fresh lemon zest
2 1/4 cups flour
1/2 teaspoon salt
1/2 teaspoon baking powder
Colored sugar for garnish

Step by Step Instructions

Pre-heat oven to 325 degrees

Cream butter and sugar together until smooth, light and fluffy.

Add egg, vanilla, lemon juice and lemon zest.

Whisk together flour, baking powder and salt.

Turn off mixer, add flour mixture all at once. Continue to mix slowly until well incorporated.

Place in cookie press with desired plate, and press directly on to a clean baking sheet

Add colored sugar as desired to decorate before baking.

Bake for 10 minutes.

Remove tray from oven and allow cookies to stay on baking sheet for 5 minutes before removing to a cooling rack.

Cool completely and store in an airtight container until ready to eat or give away.

Enjoy!

Orange Cream Cheese Snowflakes Press Cookies

Ingredients

2 Sticks Butter
4 oz cream cheese
1 egg
1 cup sugar
2 teaspoons vanilla
2 teaspoons orange extract
1 tablespoon orange zest
2 1/2 cups flour
1 tsp baking powder
1 cup semi sweet chocolate chips

Step by Step Instructions

Pre-heat oven to 325 degrees

Cream butter, sugar and cream cheese together until smooth, light and fluffy.

Add egg, vanilla and orange extract.

Whisk together flour and baking powder.

Turn off mixer, add flour mixture all at once. Continue to mix slowly until well incorporated.

Add in green food coloring to desired hue.

Place in cookie press with desired plate and press directly on to a clean baking sheet

Bake for 10 minutes.

Remove tray from oven and allow cookies to stay on baking sheet for 5 minutes before removing to a cooling rack.

Cool completely and store in an airtight container until ready to eat or give away.

Enjoy!

Pecan Pie Bars

Ingredients

Crust

2 sticks butter
2/3 cup packed brown sugar
2 2/3 cup all purpose flour
1/2 teaspoon salt

Filling

1/2 cup maple syrup
1/2 cup brown sugar
1/3 cup heavy cream
1/4 cup butter
1 teaspoon vanilla extract
2 cups pecans chopped

Step by Step Instructions

Preheat oven to 325 degrees.

Place butter and brown sugar in the bowl of your mixer and cream together until light, fluffy and fully incorporated.

Add in flour and salt and blend on low speed until the mixture becomes crumbly and the consistency of course sand.

Press mixture into the bottom of a 9 x 13 inch baking pan. There is no need to grease the pan.

Bake crust for 20 minutes or until lightly browned around the edges.

While is baking, prepare the filling. Start the filling when the crust still has 10 minutes to bake.

Combine maple syrup, brown sugar, heavy cream, butter and vanilla extract in a saucepan.

Bring mixture to a boil over medium heat.

Add chopped pecans and bring back to a boil.

When your crust is finished, immediately remove from the oven and pour the hot filling mixture over top.

Carefully spread the pecans over the crust evenly.

Return to oven and bake for another 15 to 20 minutes or until the edges are just starting to turn brown.

Remove from oven and allow to cool completely on a rack.

Cut into squares or bars and enjoy!

Store bars in an airtight container or zip top bag until ready to give or serve.

Enjoy!

Peppermint

Meringue Kisses

Ingredients

4 egg whites at room temperature
1/4 cup granulated sugar
1 teaspoon cream of tartar
1 teaspoon peppermint extract
1 teaspoon vanilla extract
1/4 cup crushed mint candy canes

Step by Step Instructions

Preheat oven to 200 degrees.

Whip egg whites until they become foamy.

Add extracts and continue beating.

Begin to add sugar 1 tablespoon at a time, allowing to incorporate between each addition.

Add cream of tartar and continue beating.

Continue beating until the meringue forms stiff peaks.

Gently fold in crushed candy canes to incorporate.

Place meringue into a piping bag fitted with a star tip.

Pipe small stars of meringue onto a baking sheet lined with a parchment paper.

Bake meringues for 1 hours until the cookies are completely dried out.

Once the cookies are dried, turn off the oven, crack the door and leave the pans in the oven until they have completely cooled.

Store in an airtight container until ready to serve.

Enjoy!

Pina Colada Jumbles

Ingredients

2 sticks butter softened
1 1/2 cups sugar
1 egg
1 cup crushed pineapple
3 1/2 cups all purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 cup macadamia nuts, chopped
1 cup white chocolate chips

Step by Step Instructions

Pre-heat oven to 325 degrees

Cream butter and sugar together until smooth, light and fluffy.

Add crushed pineapple.

Whisk flour, baking soda and salt together.

Turn off mixer, add flour mixture to mixer bowl and stir to combine.

Add nuts and chocolate chips and stir well.

Drop cookies by tablespoons full onto a baking sheet lined with parchment.

Bake for 12 minutes.

Remove tray from oven and allow cookies to stay on baking sheet for 5 minutes before removing to a cooling rack.

Cool completely and store in an airtight container until ready to eat or give away.

Enjoy!

Pumpkin Jumbles

Ingredients

1 stick butter, softened
1 1/2 cups packed brown sugar
2 eggs
1 3/4 cups pumpkin puree
3 cups all purpose flour
1 tablespoon baking powder
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon salt
1/2 teaspoon ground ginger
1 cup raisins
1 cup pecans, chopped
1 cup dried apples, chopped

GLAZE

2 cups powdered sugar
3 to 4 tablespoons apple cider
1 teaspoon vanilla

Step by Step Instructions

Preheat oven to 350 degrees.

Cream butter and sugar together until smooth, light and fluffy.

Add eggs, vanilla and pumpkin and blend well.

Whisk flour, spices, baking powder and salt together.

Turn off mixer, add flour mixture to mixer bowl and stir to combine.

Add raisins, apples and nuts and stir well.

Drop batter by tablespoons full onto a baking sheet lined with parchment paper.

Bake for 12 to 15 minutes until lightly browned.

Remove tray from oven and allow cookies to stay on baking sheet for 5 minutes.

Remove cookies from baking sheet and place on a rack to cool completely.

Mix glaze by adding vanilla first and then apple cider 1 tablespoon at a time until desired consistency is reached. The glaze should be a medium thickness.

Drizzle glaze over the cookies while still on a cooling rack that has been placed on a baking sheet to catch the excess glaze.

Allow cookies to dry before storing in an airtight container layered with parchment or wax paper.

Cool completely and store in an airtight container until ready to eat or give away.

Enjoy!

Pumpkin Whoopie Pies

Ingredients

Cakes

3 cups all purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon salt
1 tablespoon ground cinnamon
1 tablespoon ground clove
1 tablespoon ground ginger
3 cups solid pack pumpkin, chilled
2 eggs
2 cups brown sugar
1 cup vegetable oil
2 teaspoons pure vanilla extract

Filling

1 stick butter, softened
1 8 ounce brick cream cheese, softened
2 tablespoons pure maple syrup
1 teaspoon pure vanilla extract
4 cups confectioners sugar

Step by Step Instructions

To make cakes:

Pre-heat oven to 350 degrees

Whisk together flour, salt, baking powder, baking soda and spices in a large bowl and set aside.

Mix together brown sugar and oil until well blended.

Add pumpkin and eggs and whisk until smooth.

Add vanilla and stir well.

Add half of the flour mixture to the wet mixture stirring well to combine and then adding the remaining flour mixture and stirring until the entire batter is well blended.

Using a small scoop (2 ounces) drop batter onto a parchment lined baking sheet. You will be able to fit approximately 12 cakes on one sheet.

Bake for 10 to 12 minutes or until a toothpick inserted in the center of the cakes comes out clean or the cake springs back when you gently press into the top.

Remove cakes to a rack to cool completely before filling.

To Make Filling:

Beat butter in a large bowl until it is light and fluffy.

Add cream cheese and cream together with butter until it is pale yellow.

Add in Maple syrup and vanilla, blend to combine.

Add confectioners sugar in two additions using a bit more or less as needed to make a somewhat stiff filling. Place filling into a pastry bag for easy application.

Top half of the cakes with the filling. Top with the remaining cakes and gently press to allow the filling to come out the sides a bit.

Refrigerate for 30 minutes before eating.

You may individually wrap these whoopie pies and freeze them. When you want to enjoy them, remove from the freezer and allow to thaw on the countertop for 30 minutes.

Enjoy!

Slovakian Wedding Cookies

Ingredients

2 sticks butter, softened
1/2 cup powdered sugar
1 teaspoon vanilla
2 1/2 cups all purpose flour
1/2 teaspoon salt
1 teaspoon cinnamon
1 cup walnuts, ground fine
additional powdered sugar for coating

Step by Step Instructions

Preheat oven to 350 degrees.

Cream butter and sugar together until smooth, light and fluffy.

Add vanilla and blend well.

Whisk flour, cinnamon and salt together.

Turn off mixer, add flour mixture to mixer bowl and stir to combine.

Add nuts and stir well.

Chill dough for 1 hour.

Roll dough by tablespoons full into balls.

Place on a baking sheet lined with parchment paper.

NOTE: These cookies will not spread.

Bake for 10 to 12 minutes until set but not browned.

Remove tray from oven and allow cookies to stay on baking sheet for 5 minutes.

Roll cookies in powdered sugar and place on a rack to cool completely.

Cool completely and store in an airtight container until ready to eat or give away.

Enjoy!

Swedish Thumbprint Cookies

Ingredients

2 Sticks Butter
1/2 cup sugar
2 cups all purpose flour
1 teaspoon vanilla extract.
1/2 cup raspberry jam

Step by Step Instructions

Pre-heat oven to 325 degrees

Cream butter and sugar together until smooth, light and fluffy.

Add vanilla extract and beat well to combine.

Turn off mixer, add flour and stir to combine.

Roll balls into balls 2 teaspoons in size. Place on baking sheet lined with parchment paper.

Gently press your finger into the center of each ball, making an indentation.

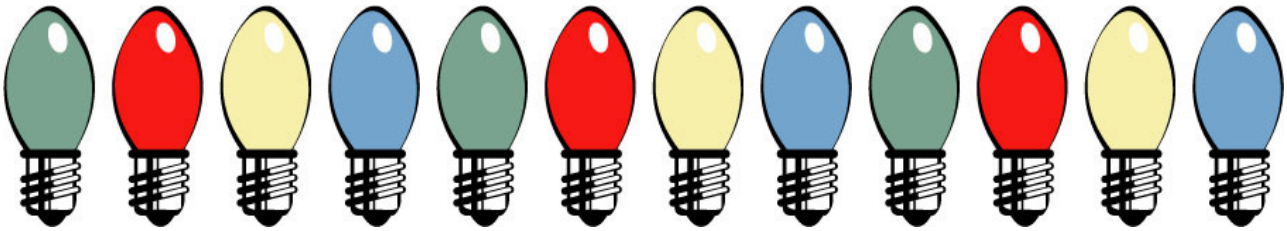
Fill the "thumbprint" with raspberry jam using a scant 1/2 teaspoon. Using too much jam will cause it to boil over in the oven.

Bake for 10 minutes.

Remove tray from oven and allow cookies to stay on baking sheet for 5 minutes before removing to a cooling rack.

Cool completely and store in an airtight container until ready to eat or give away.

Enjoy!



Traditional Shortbread

Ingredients

2 sticks butter softened
1 cup powdered sugar
1/2 teaspoon almond extract
2 teaspoons vanilla extract
2 cups all purpose flour

Step by Step Instructions

Pre-heat oven to 325 degrees

Cream butter and sugar together until smooth, light and fluffy.

Add vanilla and almond extract and beat to combine.

Turn off mixer, add flour and stir in slowly until well combined and the dough comes together.

Divide dough into two even sections.

Gently press each half of the dough into a 9 inch round cake pan that has been well buttered.

Poke several times with the tines of a fork all across the surface of the dough.
Bake for 20 minutes or until lightly browned around the edges.

Remove from oven and cool for 5 minutes in the pan.

Remove discs of shortbread from the pans and quickly cut the cookies into wedges before they cool too much or they will only crumble.

You may choose to dip the cookies in melted chocolate or even drizzle chocolate on top of them after they are cooled. Allow the chocolate to set before storing or packaging.

Cool completely and store in an airtight container until ready to eat or give away.

Enjoy!

And More Galore!!

Old Fashioned Peanut Brittle

Ingredients

2 tablespoons butter
1 1/2 cups sugar
1/2 cup light corn syrup
2 tablespoons water
1/4 teaspoon salt
1 1/2 cups unsalted dry-roasted peanuts
1 teaspoon baking soda
1 teaspoon vanilla extract

Step by Step Instructions

Preheat oven to 300 degrees.

Prepare a large rimmed baking sheet by coating with melted butter.

Place baking sheet in oven to stay warm.

Combine sugar, corn syrup water and salt in a large, heavy bottomed saucepan over medium heat.

Bring mixture to a boil, making sure all the sugar has dissolved.

Add in peanuts and continue cooking until syrup is golden or has reached the "hard ball" stage or 300 degrees on a candy thermometer.

Remove from heat.

Quickly stir in baking soda and vanilla extract.

Mixture will bubble and foam and turn opaque.

Pour mixture on to warm, prepared baking sheet and spread evenly .

Allow brittle to cool completely.

Break into bite size pieces and store in an airtight container until ready to share or serve.

Enjoy!

Traditional Almond Toffee

Ingredients

4 sticks (1 pound) butter
2 cups granulated sugar
1/4 teaspoon salt
2 cups ground almonds
2 cups mini chocolate chips

Step by Step Instructions

Thoroughly clean a rimmed baking sheet and set aside. Don't butter or grease.

Melt butter over medium heat in a heavy bottomed saucepan.

Add sugar and allow to dissolve completely. Add salt and stir.

Bring mixture to a rolling boil and insert a candy thermometer.

Boil and continue to stir constantly until mixture reaches the "Hard Crack" stage or 300 degrees.

Remove thermometer from mixture and remove saucepan from burner.

Quickly pour hot mixture on to the clean rimmed baking sheet.

Gently tilt the baking sheet to allow the toffee to settle and even into a thin layer.

If necessary, use an offset spatula to spread the toffee to all corners of the baking sheet.

Allow to cool for 5 minutes.

Sprinkle over the chocolate chips and allow them to melt. Then spread evenly over the top.

Sprinkle the crushed almonds over the entire surface on top of the melted chocolate.

Allow to cool completely.

Break into bite size pieces and store in an airtight container until ready to share or serve.

Enjoy!

Tiger Butter

Ingredients

22-24 ounces of White Chocolate Chips (about 2 bags)
2 cups peanut butter
1 cup milk chocolate chips

Step by Step Instructions

Line a 9 x 13 baking pan with aluminum foil being sure to allow foil to hang over edge, making it easier to remove the candy after it has set.

Prepare pan with cooking oil spray for easy release.

Melt white chocolate chips over a double boiler until completely melted and smooth.

Add peanut butter to melted white chocolate and stir.

Melt 1 cup of milk chocolate chips in microwave safe bowl for 30 seconds and stir making smooth.

Place milk chocolate into a zip top bag and snip one corner. Set aside.

Pour white chocolate and peanut butter mixture into prepared pan.

Squeeze thin lines of milk chocolate over the peanut butter mixture. Using as much or as little as you prefer.

Swirl milk chocolate into peanut butter mixture using a butter knife. Running knife in alternate directions across the mixture will result in a modified zig zag pattern. Run knife diagonally from one end of pan alternately across and then from the opposite corner across the same. Make sure to get the milk chocolate swirled into all the corners.

Be sure not to swirl too much, or you will end up with no swirl at all.

Place pan into the fridge for at least 30 minutes before cutting.

Once set, remove the tiger butter from the fridge and remove from the pan and take off the foil.

Cut into small 1 inch squares and store in an airtight container in the fridge for up to 2 weeks.

Enjoy!

Easy Caramel Sauce

Ingredients

1 bag caramel candies (about 45)

1 cup heavy cream or half and half

Step by Step Instructions

Place caramels and heavy cream in a large bowl, stir.

Place bowl in microwave and cook on full power for 3 minutes.

Remove and stir, making sure to melt all the caramels. You may need to return the bowl to the microwave for up to 1 minute to make this completely smooth.

Allow to cool to room temp before serving.

Store in an airtight jar or container with a lid. I don't refrigerate mine and it is just fine. There is enough sugar in this that it should not go bad before you can eat it. If you think it will take you a while to use it, then place in the fridge. When you are ready to use it, allow it to sit on the counter for at least 30 minutes to become soft.

Enjoy!

Chocolate Caramel Sauce

Ingredients

1 bag caramel candies (about 45)
1 cup chocolate chips
1 cup heavy cream or half and half

Step by Step Instructions

Place caramels, chocolate chips and heavy cream in a large bowl, stir.

Place bowl in microwave and cook on full power for 3 minutes.

Remove and stir, making sure to melt all the caramels. You may need to return the bowl to the microwave for up to 1 minute to make this completely smooth.

Allow to cool to room temp before serving.

Store in an airtight jar or container with a lid. I don't refrigerate mine and it is just fine. There is enough sugar in this that it should not go bad before you can eat it. If you think it will take you a while to use it, then place in the fridge. When you are ready to use it, allow it to sit on the counter for at least 30 minutes to become soft.

Enjoy!

Peanut Butter Caramel Dip

Ingredients

1 bag caramel candies (about 45)
1 cup peanut butter baking chips
1 cup heavy cream or half and half

Step by Step Instructions

Place caramels, chips and heavy cream in a large bowl, stir.

Place bowl in microwave and cook on full power for 3 minutes.

Remove and stir, making sure to melt all the caramels. You may need to return the bowl to the microwave for up to 1 minute to make this completely smooth.

Allow to cool to room temp before serving.

Store in an airtight jar or container with a lid. I don't refrigerate mine and it is just fine. There is enough sugar in this that it should not go bad before you can eat it. If you think it will take you a while to use it, then place in the fridge. When you are ready to use it, allow it to sit on the counter for at least 30 minutes to become soft.

Enjoy!

Black & White Bark

Ingredients

2 Ghirardelli milk chocolate baking bars
2 Ghirardelli white chocolate baking bars
2 cups toasted pecan halves
Course salt

Step by Step Instructions

Line a rimmed baking sheet with foil.

Preheat oven to 250 degrees.

Break baking bars into squares and place the squares, alternately on to the baking sheet, forming a checkerboard. Make sure the squares are very close together.

Turn off the oven.

Place the chocolate checkerboard in the oven for 5 minutes.

Remove from oven and using the end of a wooden spoon, swirl the chocolate together, making sure not to swirl too much or it won't look pretty.

Sprinkle over the toasted pecan halves and give them a gentle press to get them down in the chocolate.

Sprinkle with course salt if desired.

Place baking sheet in the fridge for 30 minutes to set up.

Break up the bark into bite sized pieces.

Store in an airtight container until ready to serve or share.

Enjoy!

Broken Glass Candy

Ingredients

3 3/4 cups sugar
1 1/4 cup light corn syrup
1 cup water
food coloring
1 teaspoon oil flavoring such as cinnamon, anise, wintergreen, spearmint, lime, etc.
confectioners' sugar

Step by Step Instructions

Line 2 baking sheets (15 x 11 inches)

Sprinkle confectioners' sugar on the baking sheets.

Combine sugar, corn syrup and water in heavy saucepan.

Stir over medium heat until sugar dissolves.

Continue to cook, without stirring, until syrup reaches "Hard Crack" or 300 degrees on a candy thermometer.

Remove from heat and add food coloring to desired intensity.

Add the desired oil flavoring and stir to combine.

Pour onto cookie sheets and tilt the pan to make an even thin layer.

Allow candy to cool completely.

Break into bite sized pieces.

Store in an airtight container until ready to serve or share.

Enjoy!

Sea Foam Candy

Ingredients

2 cups granulated sugar
1/4 cup molasses
1/4 cup distilled white vinegar
1 cup water

Step by Step Instructions

Butter or oil an 8 inch square baking pan; set aside.

Put sugar, vinegar, corn syrup, and water in a heavy 4 quart saucepan (cast iron if you have it).

Gently heat the mixture, stirring with a wooden spoon, until sugar has dissolved and syrup has melted.

Bring to a boil, cover and boil for 3 minutes.

Remove lid and boil until temperature reaches 285 degrees F on a candy thermometer.

Remove from heat and stir in the baking soda, mixing well to allow bubbles to subside a little.

Pour hot mixture into prepared pan and leave until just beginning to set.

Leave to set completely.

Cut or break into pieces.

Store in an airtight container until ready to serve or share.

Enjoy!

Easy Pecan Penuche

Ingredients

2sticks butter
2 cups packed brown sugar
1/2 teaspoon salt
1/2 cup evaporated milk
1 teaspoon maple extract (optional)
1 teaspoon vanilla extract
4 cups confectioners sugar
2 cups toasted pecans, chopped

Step by Step Instructions

Butter a 9 x 13 inch baking pan and set aside.

Melt butter in a heavy bottomed saucepan over medium heat.

Add brown sugar and salt, stir until dissolved.

Boil for 3 minutes, stirring constantly.

Add in evaporated milk and continue cooking and stirring constantly until mixture comes back to a boil.

Remove from heat and add vanilla and maple extract.

Allow to cool to room temperature.

Place into the bowl of a stand mixer.

Gradually add in the confectioners sugar on low speed using the paddle attachment until the mixture attains a fudge like consistency.

Add chopped pecans and stir lightly while still on the mixer.

Spread mixture into prepared pan.

Chill in the refrigerator until set.

Cut into squares.

Store in an airtight container until ready to serve or share.

Enjoy!

Fancy Stuffed Dates

Ingredients

1 pound Medjool dates, pits removed
1 cup toasted walnut or pecan halves
1, 8 ounce brick cream cheese
Granulated sugar
Desiccated ground Coconut

Step by Step Instructions

Cut cream cheese into small cubes, set aside

If necessary, remove pits from dates, by making a small slit in only one side of the date and gently removing the pit.

Stuff each date with cream cheese and/or a half of a toasted nut. My mom and grandmother used to do a variety. Some with nuts only, some with cream cheese only and some with both.

When all the dates have been stuffed, roll them in either the granulated sugar or the desiccated coconut.

Store in an airtight container and refrigerate until ready to serve or share.

If you are going to make these ahead of time, wait to roll them in the sugar or the coconut until right before serving or sharing. This will help them look very nice and maintain a bit of a crunch on the outside.

Enjoy!

Honey & Apricot Gems

Ingredients

2 cups dried apricots (approx 1 pound)
1 cup golden raisins
1 cup dried cranberries
2 cups blanched, slivered almonds
2 cups flaked coconut, divided
1 cup honey

Step by Step Instructions

Combine dried fruit, nuts and 1 cup of coconut in the food processor and grind up slightly.

Add honey and continue to blend. You should have a very thick paste.

Roll into balls that are about 1 tablespoon in size.

Roll the balls in the remaining cup of coconut. You may also choose to roll in demerara sugar or ground walnuts.

Store in an airtight container until ready to serve or share.

CAUTION! These are very addictive and they are healthy!

Enjoy!

Super Easy Fudge

Ingredients

3 cups semi sweet chocolate chips
1 can sweetened condensed milk
1 teaspoon vanilla extract
1/2 teaspoon salt

Step by Step Instructions

Line an 8 x 8 inch baking pan with aluminum foil or parchment and spray with vegetable oil.

Combine condensed milk, chocolate chips and salt in a heavy bottomed saucepan.

Stir over medium heat until chips are melted and the mixture is smooth.

Remove from the heat and stir in vanilla.

Pour into prepared pan.

Place in the refrigerator until set, this will take several hours.

Cut into squares and enjoy!

Store in an airtight container until ready to serve or share. You may need to hide this from husbands and children!

Enjoy!

Easy Opera Fudge

Ingredients

3 cups white chocolate chips
1 can sweetened condensed milk
1 cup walnuts, toasted & chopped
1 teaspoon vanilla extract
1/2 teaspoon salt

Step by Step Instructions

Line an 8 x 8 inch baking pan with aluminum foil or parchment and spray with vegetable oil.

Combine condensed milk, white chocolate chips and salt in a heavy bottomed saucepan.

Stir over medium heat until chips are melted and the mixture is smooth.

Remove from the heat and stir in vanilla and walnuts.

Pour into prepared pan.

Place in the refrigerator until set, this will take several hours.

Cut into squares and enjoy!

Store in an airtight container until ready to serve or share. You may need to hide this from husbands and children!

Enjoy!

White Peppermint Fudge

Ingredients

3 cups white chocolate chips
1 can sweetened condensed milk
1 cup crushed peppermint candies, crushed
1 teaspoon vanilla extract
1 teaspoon peppermint extract
1/2 teaspoon salt

Step by Step Instructions

Line an 8 x 8 inch baking pan with aluminum foil or parchment and spray with vegetable oil.

Combine condensed milk, white chocolate chips and salt in a heavy bottomed saucepan.

Stir over medium heat until chips are melted and the mixture is smooth.

Remove from the heat and stir in vanilla, peppermint extract and peppermint candy.

Pour into prepared pan.

Place in the refrigerator until set, this will take several hours.

Cut into squares and enjoy!

Store in an airtight container until ready to serve or share. You may need to hide this from husbands and children!

Enjoy!

Rocky Road Fudge

Ingredients

3 cups chocolate chips
1 can sweetened condensed milk
1 cup pecans, toasted & chopped
2 cups mini marshmallows
1 teaspoon vanilla extract
1/2 teaspoon salt

Step by Step Instructions

Line an 8 x 8 inch baking pan with aluminum foil or parchment and spray with vegetable oil.

Combine condensed milk, chocolate chips and salt in a heavy bottomed saucepan.

Stir over medium heat until chips are melted and the mixture is smooth.

Remove from the heat and stir in vanilla, pecans and marshmallows, making sure not to allow the marshmallows to melt in from being stirred too vigorously.

Pour into prepared pan.

Place in the refrigerator until set, this will take several hours.

Cut into squares and enjoy!

Store in an airtight container until ready to serve or share. You may need to hide this from husbands and children!

Enjoy!

Peanut Butter Fudge

Ingredients

3 cups white chocolate chips
1 can sweetened condensed milk
1 cup peanut butter
1 cup dry roasted peanuts, chopped
1 teaspoon vanilla extract
1/2 teaspoon salt

Step by Step Instructions

Line an 8 x 8 inch baking pan with aluminum foil or parchment and spray with vegetable oil.

Combine condensed milk, white chocolate chips, peanut butter and salt in a heavy bottomed saucepan.

Stir over medium heat until chips are melted and the mixture is smooth.

Remove from the heat and stir in vanilla and chopped peanuts.

Pour into prepared pan.

Place in the refrigerator until set, this will take several hours.

Cut into squares and enjoy!

Store in an airtight container until ready to serve or share. You may need to hide this from husbands and children!

Enjoy!

Chocolate Covered Cherry Fudge

Ingredients

3 cups semi sweet chocolate chips
1 can sweetened condensed milk
1 cup slivered almonds, toasted
1 cup glacee' cherries, halved
1 teaspoon vanilla extract
1 teaspoon almond extract
1/2 teaspoon salt

Step by Step Instructions

Line an 8 x 8 inch baking pan with aluminum foil or parchment and spray with vegetable oil.

Combine condensed milk, chocolate chips and salt in a heavy bottomed saucepan.

Stir over medium heat until chips are melted and the mixture is smooth.

Remove from the heat and stir in vanilla, almond extract, cherries and almonds.

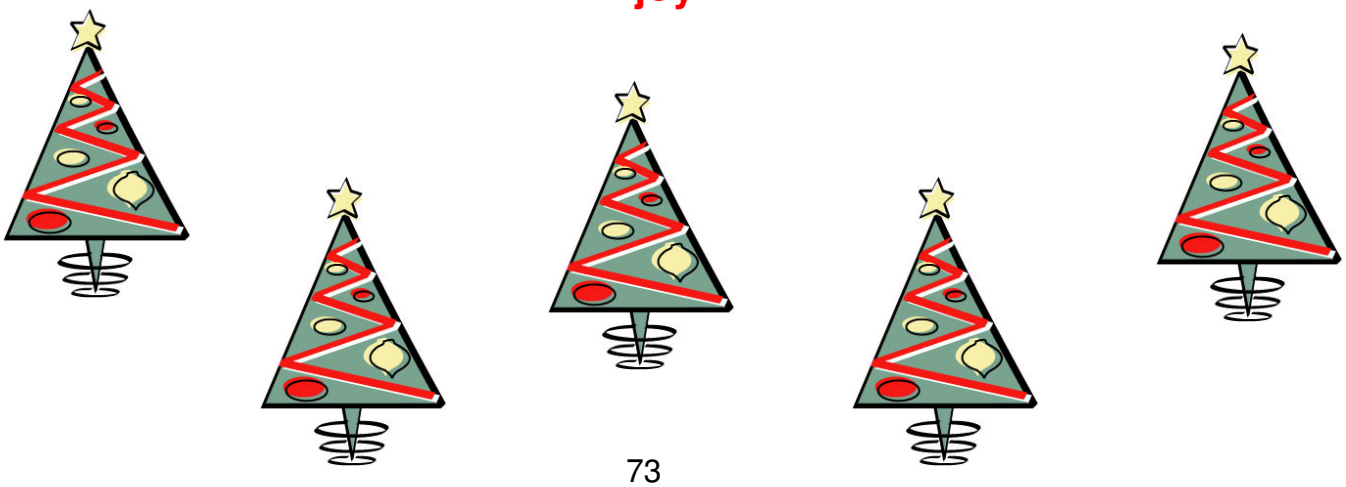
Pour into prepared pan.

Place in the refrigerator until set, this will take several hours.

Cut into squares and enjoy!

Store in an airtight container until ready to serve or share. You may need to hide this from husbands and children!

Enjoy!



Tropical Treat Fudge

Ingredients

3 cups white chocolate chips
1 can sweetened condensed milk
1 cup macadamia nuts chopped
1 cup dried pineapple, diced
1 cup flaked coconut
1 teaspoon vanilla extract
1 teaspoon rum extract (optional)
1/2 teaspoon salt

Step by Step Instructions

Line an 8 x 8 inch baking pan with aluminum foil or parchment and spray with vegetable oil.

Combine condensed milk, white chocolate chips and salt in a heavy bottomed saucepan.

Stir over medium heat until chips are melted and the mixture is smooth.

Remove from the heat and stir in vanilla and coconut extracts and stir well.

Add dried pineapple, macadamia nuts and flaked coconut, stir to combine.

Pour into prepared pan.

Place in the refrigerator until set, this will take several hours.

Cut into squares and enjoy!

Store in an airtight container until ready to serve or share. You may need to hide this from husbands and children!

Enjoy!

Cinnamon Spiced Nuts

Ingredients

1 pound pecan halves
4 tablespoons butter
1/2 cup dark brown sugar
1 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/4 teaspoon ground nutmeg
2 tablespoons water

Step by Step Instructions

Line a rimmed baking sheet with parchment and set aside.

Place nuts in a heavy bottomed skillet over medium heat just to heat through, 2 or 3 minutes.

Add in butter and allow to melt, stirring to be sure to coat all the nuts.

Add in the remaining ingredients and continue stirring until the sugar has dissolved and the mixture has thickened slightly.

Remove from heat and pour out onto the lined baking sheet.

Allow to cool completely before serving or sharing.

This recipe makes approximately 4 cups of spiced nuts.

Store in an airtight container at room temperature away from heat.

Enjoy!

Index

A

Almond Cream Cheese Press Cookies..... 33

B

Basic Hot Cocoa Mix..... 12
Black & White Bark 62
Broken Glass Candy 63
Brown Sugar Pecan Shortbread..... 34
Brownie Macaroons 36
Butter Spritz Blossoms Press Cook 35

C

Candied Ginger Drops 37
Chocolate Caramel Sauce . 60
Chocolate Chai Latte Mix ... 21
Chocolate Cherry Jumbles . 38
Chocolate Covered Cherry. 13
Chocolate Covered Cherry Fudge 73
Chocolate Cream Cheese Press Cookies 39
Chocolate Meringue Kisses 40
Chocolate Orange Hot Cocoa Mix 14
Chocolate Raspberry Hot Cocoa Mix..... 15
Cinnamon Spiced Nuts 75
Crème Caramel Cappuccino Mix 22

E

Easy Almond Shortbread Press Cookies..... 41
Easy Caramel Sauce..... 59
Easy Opera Fudge 69
Easy Pecan Penuche 65

F

Fancy Stuffed Dates..... 66
Festive Fruit Tea..... 16

G

Gourmet White Hot Chocolate Mix 17

H

Honey & Apricot Gems..... 67
Hungarian Kifli 42

L

Lemon Spritz Press Cookies 44

M

Malted Hot Chocolate Mix . 18
Mexican Style Hot Chocolate Mix 19

O

Old Fashioned Peanut Brittle 56

Orange Cream Cheese Snowflakes Press Cookies 45
Orange Mochaccino Drink Mix 23
Orange or Russian Spice Tea 27

P

Peanut Butter Caramel Dip 61
Peanut Butter Cup Hot Chocolate Mix..... 20
Peanut Butter Fudge 72
Pecan Pie Bars 46
Peppermint Hot Cocoa Mix 26
Peppermint Meringue Kisses 47
Pina Colada Jumbles 48
Pumpkin Jumbles..... 49
Pumpkin Spice Latte Mix.... 24
Pumpkin Whoopie Pies 50

R

Rocky Road Fudge 71

S

Sea Foam Candy 64
Slovakian Wedding Cookies 52
Super Easy Fudge..... 68
Swedish Thumprint Cookies 53

T

Tiger Butter..... 58
Toffee Coffee Latte Mix 28
Traditional Almond Toffee .. 57
Traditional Shortbread..... 54
Tropical Treat Fudge 74

V

Vanilla Café Vienna Mix 29
Vanilla Chai Latte Mix..... 30

W

White Chocolate Peppermint Hot Cocoa Mix 25
White Chocolate Raspberry Hot Cocoa Mix 31
White Peppermint Fudge.... 70

Cooks Notes

Cooks Notes

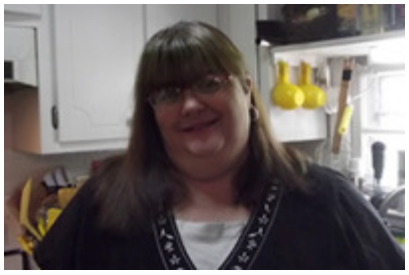
Cooks Notes

Cooks Notes

Cooks Notes

Cooks Notes

About the Author



Noreen Lambert is passionate about cooking. She is a dedicated wife and mother to two beautiful daughters. She spent a lot of time figuring out what she really wanted out of life. When it was in front of her all the time.

Her cooking journey began at an early age. At the knee of her mother who was a professional pastry chef as well as two old world grandmothers who were instrumental in helping her develop her love of old fashioned, European cooking with emphasis on German, Italian, Slovak and Hungarian cuisines.

Noreen started her YouTube channel on a whim one snowy North Carolina afternoon. While making some jam, her then 11 year old daughter grabbed the video camera and started recording. The rest is history. From that first video, she has created over 1000 to date! Her passion for cooking, gardening, preserving, canning, crafting and home arts shows through in everything she does.

Noreen believes that everyone should know how to make a meal for themselves and/or their families. Cooking is the ultimate expression of love. What better way to tell someone they are important in your life, than to prepare and share a meal that will satisfy and sustain them? A firm believer that homemade is always better, she demonstrates and shares how easy it is to make delicious, nutritious meals at home, with ease and on a budget! Noreen is also an avid home canner, making her own jams, jellies and preserves from home grown veggies and fruits direct from her own garden. She loves learning, sharing and teaching about cooking and creating a better life for herself and her family.