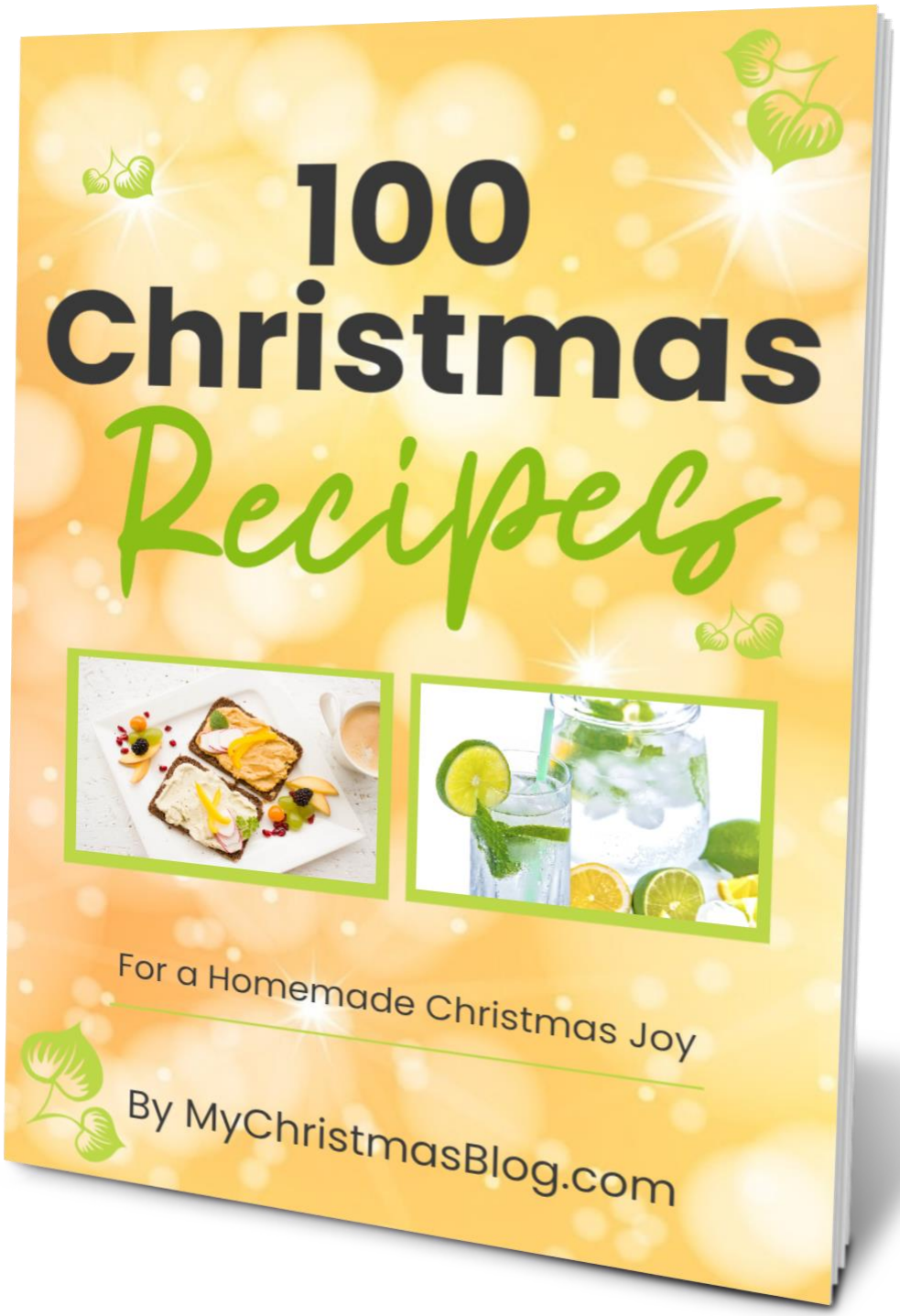

100
Christmas
Recipes
For a Homemade Christmas Joy
By MyChristmasBlog.com

CHRISTMAS - PINEAPPLE CHEESE BALL

2 (8 oz.) pkgs. of cream cheese
1 (8 1/2 oz.) can of crushed pineapple, drained
2 cups of chopped pecans
1/4 cup of chopped green pepper or 1/4 cup of chopped pimiento
2 tablespoons of finely chopped onion
1/2 teaspoon of seasoned salt

Beat softened cheese with a fork. Stir in well drained pineapple, 1 cup pecans, pepper or pimiento, onion and salt. Shape into 1 or 2 balls and roll in remaining pecans. Wrap and store in refrigerator for 24 hours. Serve with assorted crackers.

VEGETABLE CHRISTMAS TREE

1 recipe Hidden Valley sour cream based dip
1 bunch fresh broccoli
1 head cauliflower
15 cherry tomatoes

Spread bottom of a large oblong Pyrex dish with dip. Cut broccoli flowerettes into short pieces; cut cauliflower into bite size chunks. Clean one broccoli stalk for tree trunk. Arrange broccoli into a tree shape on top of dip; stud with tomatoes and surround by cauliflower.

CHRISTMAS CHEESE SPREAD

1 lb. of sharp cheddar cheese
1/2 cup of mayonnaise
1/4 cup of heavy cream
1 cup of chopped pecans
1 tablespoon of garlic
2 dashes of Tabasco sauce
1 teaspoon of cayenne pepper

Shred cheese. Mix all ingredients, shape in mold, refrigerate. Remove from mold prior to serving. Serve with crackers.

CHRISTMAS TREE SPREAD

8 oz. of extra sharp cheddar cheese, grated
8 oz. of cream cheese, softened
1 tablespoon of chopped green bell pepper
1 teaspoon of grated onion
1 teaspoon of Worcestershire sauce
1/2 teaspoon of lemon juice
Chopped parsley
2 tablespoons of sliced pimiento, or cherry tomatoes
Chopped nuts

Combine cheeses, green pepper, onion, and Worcestershire sauce and lemon juice. Chill. Arrange cheese mixture in Christmas tree shape. Sprinkle with parsley, dot with pimiento or tomato "ornaments". Cover "trunk" with chopped nuts. Serve with crackers.

CHRISTMAS PICKLES

10 pickles, sliced thin
1 cup of green peppers
1 cup of red peppers
1/2 cup of onions, diced
1 cup of vinegar
2 cups of white sugar
1 tablespoon of mustard seed
1 tablespoon of dill seed
1 tablespoon of salt

Heat vinegar and sugar until it comes to boil. Do not boil. Cool and pour over pickles, peppers and onions. Will keep without sealing for months in refrigerator.

HOLIDAY DIP

1 cup of mayonnaise
1 (8 oz.) pkg. of sour cream
1 (8 oz.) can of water chestnuts, drained, finely chopped
2 tablespoons of chopped pimiento
1 tablespoon of sliced green onion
2 teaspoons of beef flavor bouillon
1/2 teaspoon of Worcestershire sauce
1/4 teaspoon of garlic powder
Fresh vegetables and chips

In medium bowl combine all ingredients except vegetables and chips; mix well. Cover. Chill. Stir before serving. Garnish with additional green onion if you wish. Serve with vegetables and chips.

CLAM DIP

1 (10 1/2 oz.) can of minced clams
6 oz. of cream cheese
2 teaspoons of grated onion
1/4 teaspoon of hot pepper sauce
1/8 teaspoon of Worcestershire sauce
1/4 teaspoon of lemon juice
1/2 teaspoon of clam juice (reserved juice from canned clams)

Drain canned clams and reserve juice. Combine clams with remaining ingredients and blend thoroughly. Chill. Serve with crackers or bread rounds.

CHRISTMAS CRAB DIP

1 pkg. (8 oz.) of cream cheese
1 jar Kraft Sharp Old English cheese spread
1 tablespoon of half & half
1 tablespoon of chopped chives
Dash Worcestershire sauce
Garlic salt, to taste
12 oz. of crab (fresh, frozen or canned)

Mix the first six ingredients in the top of a double boiler or chafing dish over a medium heat. When the ingredients have melted and mixed well add the crab, reduce the heat to just warm. Serve with crackers. Great for a party!

HOLIDAY BROCCOLI DIP

2 (6 oz.) of garlic cheese links (in Dairy case)
1 can of cream of mushroom soup
1 small jar of chopped mushrooms
1 small chopped onion
Margarine
2 pkgs. of frozen chopped broccoli

Saute onion in margarine. Cook broccoli according to package directions, draining excess liquid. Add all ingredients in double boiler and cook until cheese is melted. Serve warm with King Size corn chips or crackers.

CRANBERRY CHRISTMAS PUNCH

1 - 3 oz. package of cherry flavored gelatin
1 cup of boiling water
1 - 6 oz. can of frozen lemonade or pineapple-orange juice concentrate
3 cups of cold water
1 - 1 quart bottle of cranberry juice cocktail, chilled
1 - 1 pint of ginger ale, chilled

Dissolve cherry flavored gelatin in boiling water. Stir in lemonade or pineapple-orange juice concentrate. Add the cold water and the cranberry juice cocktail. Place in a large punch bowl two trays of ice cubes or a molded ice ring. Pour punch over ice. Slowly pour in chilled ginger ale. Fruit flavored sherbet may be added if desired. Makes about 25 servings

CHRISTMAS PUNCH

2 cups of boiling water
3/4 cup of sugar
1/2 teaspoon of ground cinnamon
1 - 46 oz. can of pineapple juice, chilled
1 - 32 oz. bottle of cranberry juice, chilled
1 - 28 oz. bottle of ginger ale, chilled

Combine water, sugar and cinnamon in a saucepan, bring to a boil, and stir until sugar dissolves and chill. Combine sugar, syrup, fruit juices and ginger ale. Serve over ice. Yield 3 3/4 quarts.

CHRISTMAS CIDER

1 gal. of apple cider
1 - 48 oz. jar of cranberry juice
4 sticks of cinnamon
1 small pkg. of red hots candy

Simmer all but red hots for 4 hours. Put candies in glasses, about 1 spoon per glass. Pour liquid over. Serve hot.

RED CHRISTMAS

1 can of red Hawaiian punch
1 small can of frozen lemonade
1 bottle of ginger ale
1 quart of cranberry juice

Combine all the ingredients above in punch bowl and serve.

CHRISTMAS FRUIT PUNCH

1 - 6 oz. can of frozen orange juice
2 - 6 oz. cans of frozen limeade
1 - 6 oz. can of frozen lemonade
1 large can of pineapple juice
1 pint of cranberry juice cocktail
8 cups of cold water
2 quarts of chilled ginger ale
1 quart of plain chilled soda water
1 quart of frozen strawberries
Mint garnish

Empty frozen juices, pineapple and cranberry juice, and water in a large container. Let stand until frozen juice is thawed; stir well. Add frozen strawberries. Pour mixture into punch bowl. Add ice cubes. Just before serving, gently pour in ginger ale and soda water. Top with fruit ice ring and sprigs of mint. Fruit Ice Ring: Use any combination of lime, lemon or orange slices. Arrange in pattern in ring mold; add water to cover fruit and freeze.

CANDLELIGHT CHRISTMAS PUNCH

1 large jar of Tang (24 oz.)
3/4 cup of instant tea with lemon
1 1/2 cups of sugar
1 1/2 teaspoons of ground cloves
1 1/2 teaspoons of ground cinnamon

To each 1 1/2 cups dry mix add 1 gallon water, 1 gallon apple juice, 1 gallon pineapple juice. Bring to boil, let simmer 15 minutes before serving. Makes 100 servings.

CHRISTMAS EVE PUNCH

32 oz. of cranberry juice cocktail
46 oz. of unsweetened pineapple juice
2 cups of orange juice
2/3 cup of lemon juice
1/2 cup of sugar
1 teaspoon of almond extract

Mix and freeze; to serve, thaw to slushy consistency and add 1 qt. gingerale.

CHRISTMAS FRUIT TEA

2 quarts of cranberry juice
1 - 46 oz. can of frozen lemonade concentrate, thawed & undiluted
2 cups of apple juice
1 cup of orange juice
1/2 teaspoon of cinnamon
1/2 teaspoon of nutmeg
1/2 teaspoon of ginger

Pour first 5 ingredients into a 30-cup electric percolator. Place cinnamon, nutmeg and ginger in basket. Perk and let stand 1 hour. Serve hot. Yield: 1 gallon.

WHITE CHRISTMAS PUNCH

2/3 cup of water
2/3 cup of sugar
1 teaspoon of almond extract
1 small can of evaporated milk
1/2 gal. of vanilla ice cream
2 - 2 liter bottles of slice soft drink

Cook water and sugar until sugar has dissolved. Add almond and evaporated milk. Refrigerate. At serving time mix 1/2 gallon softened ice cream, and slice into sugar mixture.

7-UP CHRISTMAS BOWL

2 pkgs. (10 oz. each) frozen red raspberries in syrup, partially thawed
1 can (1 lb. 4 1/2 oz.) chilled crushed pineapple undrained (about 2 1/2 c.)
2 cans (6 oz. each) frozen lemonade concentrate thawed
42 oz. 7-Up chilled

Place raspberries and pineapple in blender; blend well. Pour into punch bowl, stir in lemonade concentrate. Slowly add 7 Up. Makes 2 1/2 quarts.

HOT CRANBERRY SPICED TEA

3 quarts of water
Bring to a boil. Add: 3 family size tea bags (or 9 sm.)
1 tablespoon of whole cloves
1 cinnamon stick
Cover and steep 30 minutes.
Add:
2 cups of sugar
2 cups of orange juice
3 cups of cranberry juice
3 drops of red food color

Strain spices. Refrigerate leftover tea.

CHRISTMAS RASPBERRY RICE RING MOLD

1/2 cup of rice
2 cups of milk
1/2 teaspoon of salt
1 env. of Knox gelatin
1/4 cup of cold water
1 (10 oz.) pkg. of frozen raspberries
1 pint of whipping cream
1/4 teaspoon of almond flavoring
1/3 cup of sugar

In a double boiler, cook the following ingredients until very thick: Rice, milk and salt. Dissolve Knox gelatin in cold water and add to the hot rice (after it thickens); refrigerate until cold. Whip whipping cream until thick. Add the sugar and almond flavoring. Add to rice mixture. Put in a large oiled mold. Refrigerate. Thaw frozen berries, unmold rice salad and spoon berries over rice salad mold or place in a small dish to be served with rice inside the molded ring.

CHRISTMAS RICE PUDDING

2/3 cup of raw rice
3 cups of milk
2 cups of water
1 teaspoon of salt
3 eggs
3/4 cup of sugar
2 tablespoons of butter
1 teaspoon of vanilla
1/4 teaspoon of nutmeg
Cinnamon

Boil rice in 2 cups milk and 2 cups water with salt until thick. Stir occasionally so it doesn't burn. Beat eggs with the last cup of milk and add to the hot mixture with the sugar, butter, vanilla and nutmeg. Pour into a buttered 2 quart casserole and sprinkle with cinnamon. Set in a pan of water to bake for 1 hour at 350 degrees (or until set). Serves 10.

CHRISTMAS FRUIT SALAD

3 apples, peeled & chopped
3 oranges, peeled (use pulp only)
1 sm. can of crushed pineapple
1 cup of miniature marshmallows
1 cup of pecans, chopped
1 box of strawberry Jell-O, soft jelled
2 teaspoons of sugar
2 teaspoons of mayonnaise

Mix well and refrigerate.

CHRISTMAS CAULIFLOWER

1 head of cauliflower
4 oz. can of sliced mushrooms
1/4 cup of diced green pepper
1/4 cup of butter
1/3 cup of flour
2 cups of milk
1 teaspoon of salt
1 cup of shredded Swiss cheese
2 tablespoons of chopped pimento

Break cauliflower into medium size flowerets. Cook in boiling water until crisp-tender, about 8 to 10 minutes. Drain. Saute mushrooms and green pepper in butter in medium saucepan until tender. Stir in flour. Gradually stir in milk. Cook and stir until smooth and thickened. Stir in cheese, salt and pimento. Heat oven to 325 degrees. Put half of the cauliflower into a buttered casserole dish. Cover with half of the sauce. Then add remaining cauliflower and remaining sauce. Bake until hot and bubbly, about 15 minutes. Serves 8 to 10.

CHRISTMAS SWEET POTATO CASSEROLE

3 cups of cooked mashed sweet potatoes
2 eggs
1 cup of sugar
1/2 cup of milk
1/2 teaspoon of salt
1 stick of butter, softened
1 teaspoon of vanilla extract
1 cup of light packed brown sugar
1/2 cup of flour
1 cup of finely chopped pecans

In one bowl, mix sweet potatoes, eggs, sugar, milk, salt; add 1/2 stick butter and vanilla. In another bowl add brown sugar, flour, nuts, and 1/2 stick butter. Add 1/2 nut and flour mixture in potato mixture. Save 1/2 nut and flour mixture for topping. Place in baking dish and add topping. Bake 350 degrees for 1/2 hour.

CHRISTMAS PUDDING

2 cups of sifted flour
1 teaspoon of baking powder
1 teaspoon of cinnamon
1 teaspoon of allspice
1 teaspoon of nutmeg
1/2 teaspoon of cloves
1/2 cup of butter
1/2 cup of sugar
4 eggs
1 lb. of dates, chopped
Oil
Sugar

Roll cooking oil in two, 1 pound coffee tins, drain and sprinkle inside with sugar. In a large bowl, stir together the flour, baking powder, cinnamon, allspice, nutmeg and cloves. Cream the butter and sugar together with a mixer. Add the eggs one at a time, beating after each addition. Add the dates and beat well. Blend in the dry ingredients. Turn the batter into the prepared coffee cans. Place several layers of aluminum foil on the tops and tie securely with string. Place the cans on a rack in a large kettle and add boiling

water to a depth of 3/4 the height of the cans. Cover the kettle and gently boil the puddings for 3 hours, replenishing the water as needed. Turn out onto a rack to cool. They may be frozen, or stored for several weeks in the refrigerator.

FOR THE SAUCE:

2 tablespoons of cornstarch
1/2 cup of sugar
1 cup of hot water
1 egg, beaten
Pinch of salt
2 tablespoons of butter
Red and green Maraschino cherries
Pineapple chunks
Raisins
Pecans
Sugar cubes
Lemon extract

In a saucepan, combine the sugar and cornstarch. Add the hot water, beaten egg and salt. Cook over medium heat, stirring constantly, until thickened. Drop in the butter and stir until melted. Add the fruit and pecans. Pour the sauce into a serving container. Drop the sugar cubes briefly in lemon extract. Place the pudding on a serving platter and surround with the sugar cubes, placing several on top of the pudding. Light the cubes, and bring the flaming pudding to the table. Slice the pudding, spoon on the sauce, and top with Cool Whip.

HEAVENLY CHRISTMAS SALAD

1 lg. can of pineapple
2 tablespoons of sugar
2 tablespoons of cornstarch
1 tablespoon of butter
2 eggs, beaten
1/2 pint of whipping cream
Red grapes (seeded, cut in half)
Marshmallows (cut in halves or thirds)
Apples
Bananas

Drain pineapple chunks, heat juice in double boiler. Add sugar, cornstarch, butter and eggs. Boil until thick. (This can be made day before.) Add red grapes, marshmallows to drained pineapple chunks. Approximately an hour before serving, add apples and bananas to fruit mixture. Then fold in the custard and the whipped heavy cream.

APPLE RAISIN STUFFING

3/4 cup of minced onion
1 1/2 cups of chopped celery
1 cup of butter
7 cups of soft bread cubes
1 tablespoon of salt
3 cups of finely chopped apples
3/4 cup of raisins
1 1/2 teaspoons of crushed sage leaves
1 teaspoon of thyme leaves
1/2 teaspoon of pepper

In large skillet, cook and stir onion and celery in butter until onion is tender. Stir in about 1/3 of bread cubes. Turn into deep bowl. Add remaining ingredients and toss. Stuff turkey just before roasting. Yield 9 cups enough for a 12 pound turkey.

HOMEMADE TURKEY DRESSING

Turkey drumsticks
4 stalks of celery
3 med. onions
2 tablespoons of black pepper
Lowery seasoning salt
3 med. green peppers
2 tablespoons of salt
Self-rising cornmeal
Self-rising flour
4 tablespoons of butter
1/2 cup of Miracle Whip
2 tablespoons of garlic powder
1 doz. unsalted crackers
4 eggs
1/2 cup of sugar

Bring to boil turkey drumsticks, 2 celery sticks (diced), 1 onion, 1 bell pepper, 1/2 tablespoon garlic powder, Lowry seasoning and black pepper. Cook over heat until meat well done. Preheat oven to 400 degrees. Grease pan with butter. Mix cornmeal and flour into large mixing bowl 1/2 cup sugar, 2 tablespoons salt and 1/2 cup butter. Pour mixture re into medium pan and bake for 30-40 minutes or until golden brown. Test with fork or toothpick. Once completed, set aside to cool. Cut into squares and crumble into large mixing bowl along with 1 dozen of unsalted crackers. Remove turkey drumsticks from heat, drain broth into separate pot. Pour 1/2 of broth into bread crumbs, saturate completely. Reserve remaining broth for basting dressing throughout the cooking (baking) process. Add fresh season salt, Miracle Whip, 1 medium chopped onion, chopped celery and bell pepper (chopped finely) to cornbread mixture. Add 1 tablespoon butter. Sauté new cornbread mixture over medium high for 15 minutes. Pour into

greased pan and bake 15-30 minutes. Use reserved turkey broth for basting every 10 minutes to keep moist. Bake until dressing in golden brown. Serves 20 people.

HOLIDAY MAGIC YAMS

1 (16 oz.) can of peaches
1 tablespoon of cornstarch
2/3 cup of brown sugar
1 (8 oz.) can of whole cranberry sauce
1/2 teaspoon of butter
1/2 teaspoon of cinnamon
2 (17 oz.) cans of yams, drained

Drain peaches and reserve juice. Put cornstarch in 1/4 cup of peach juice and set aside. Heat reserved peach juice and sugar, cranberry sauce, cinnamon, and butter; when butter is melted add cornstarch, mix and cook, stir over medium until it thickens - put yams in dish, put peaches around yams. Bake at 350 degrees for 20 minutes. Serves 8-10.

FRUITED BROWN RICE STUFFING

1 sm. onion, chopped (about 1/2 cup)
8 tablespoons of butter or margarine
2 cups of brown rice
4 cups of chicken broth or water
1/2 cup of chopped parsley
1 teaspoon of salt
1 teaspoon of leaf sage, crumbled
2 cups of sliced celery
2 cups of diced dried apricots
2 cups of pecan halves, coarsely chopped
1 cup of raisins
1 cup of diced apples

Sauté the onion in butter in a large saucepan until soft, about 5 minutes. Stir in the rice. Add the broth; bring to boiling. Lower the heat; cover. Simmer, covered until the rice has absorbed all the liquid, about 40 minutes. Remove from the heat. Stir in parsley, salt, sage, celery, apricots, pecans, raisins and apple. Now you're ready for a holiday feast.

CHRISTMAS CRANBERRY SALAD

1 (13 1/2 oz.) can of crushed pineapple
Water
2 (3 oz.) pkg. of strawberry gelatin
3/4 cup of cold water
1 (16 oz.) can of whole berry cranberry sauce
1/3 cup of coarsely chopped nuts
1 tablespoon of butter
1 (8 oz.) container of Cool Whip

Drain pineapple juice into measuring cup; reserve pineapple. Add water to juice to make 1 cup. Bring to a boil and stir in gelatin. Add cold water; chill until gelatin is of consistency of unbeaten egg whites. Combine pineapple and cranberry sauce, then stir into gelatin mixture. Place pecans in butter in a pan and bake about 8 minutes in 350 degree oven. Stir occasionally until pecans are toasted. Cool nuts. Spread Cool Whip over top of gelatin, cranberry mixture. Sprinkle pecans over frosting.

HOLIDAY SAGE DRESSING

2 loaves of bread, cubed
1 lb. of sweet sausage
1 teaspoon of sage
2 chicken bouillon cubes
1/4 cup of Parmesan cheese
3 eggs
2 tablespoons of parsley, chopped
1 small onion, chopped
2 sticks of celery, diced
Salt & pepper to taste

Put bread cubes in large bowl. Fry sausage and drain off excess grease. Dissolve bouillon cubes in 2 cups water. Add all ingredients to bread cubes and mix well. Stuff bird or spray a 9 x 13 inch baking dish with Pam. Fill with stuffing and bake at 350 degrees for about 1 hour.

ORANGE SWEET POTATOES

6 medium sweet potatoes; cooked and peeled
1/2 cup of brown sugar
5 teaspoons of butter
2 medium oranges, sliced thin
1/4 cup of honey
1/2 cup of orange juice
1/4 cup of cornflake crumbs

Build up following layers in a medium size, buttered casserole: potatoes, sprinkled with brown sugar then dotted with butter, and then orange slices. Repeat until potatoes and oranges are used up. Heat honey (enough to make it liquid) and mix with orange juice. Pour over casserole. Combine crumbs with whatever butter and sugar are left and spread over top. Cover and bake 30-40 minutes at 350 degrees for 25 minutes. Remove cover after 15 minutes.

RICE HAM CASSEROLE

1 box of Uncle Ben's wild rice mix
1 (10 oz.) box of chopped broccoli, cooked and drained
1 cup of chopped ham
1 cup of sharp Cheddar cheese, cubed
1 can of mushrooms, drained
1 can of cream of celery soup
1 cup of mayonnaise
2 teaspoons of prepared mustard

Cook rice according to directions. Place rice on bottom of 9 x 13 pan. Layer on top; broccoli, cheese, ham and mushrooms. Combine remaining ingredients and put on top. Sprinkle with Parmesan cheese and bake at 350 degrees for 45 minutes. Serves 4 or 6.

TURKEY BUFFET CASSEROLE

4 oz. of medium white noodles, (about 2 cups)
1 pkg. of frozen broccoli spears
2 tablespoons of butter or margarine
2 tablespoons of flour
1 teaspoon of salt
1/4 teaspoon of prepared mustard
1/4 teaspoon of pepper
2 cups of milk
1 cup of grated American cheese
2 cups of cut up cooked turkey
1/3 cup of slivered toasted almonds

Preheat oven to 350 degrees. In separate sauce pans cook noodles and broccoli as labels direct just until tender. In saucepan over low heat, melt butter; stir in flour, salt, mustard, pepper and milk. Cook, stirring constantly until thickened. Remove from heat, stir in cheese until melted. Drain noodles and broccoli. Dice broccoli stems; leave flowerettes whole. Arrange noodles, broccoli stems, turkey in shallow casserole or 8 inch square baking dish; pour cheese sauce over all. Arrange broccoli flowerettes on top, pressing them lightly into sauce; sprinkle with almonds. Bake uncovered 15 minutes or until bubbling hot. Makes 4 to 6 servings.

CHRISTMAS BRUNCH

8 eggs, slightly beaten
6 slices of bread, cubed
1 cup of cheddar cheese, grated
1 lb. of sausage, pork, beef or turkey, cooked & drained
2 cups of milk
1 teaspoon of salt
1 teaspoon of dry mustard

Mix all ingredients. Pour in greased 9 x 13 inch baking dish. Refrigerate overnight.
Bake 30 minutes at 350 degrees. Serves 8.

CHRISTMAS MORNING BRUNCH EGG BAKE

3 cups of shredded Mozzarella cheese
3 cups of shredded cheddar cheese
4 oz. can of sliced mushrooms, drained
8 oz. of cooked ham, cut into fine julienne strips
1/4 cup of margarine, melted
1 3/4 cups of milk
8 eggs, beaten
1/3 cup of sliced green onion
2 tablespoons of fresh snipped parsley
1/2 cup of flour

In a large bowl, lightly toss cheeses together. Sprinkle half of the cheese mixture in an ungreased 9 x 13 inch baking dish. In medium skillet, cook mushrooms and green onions in the margarine, until onions are tender. Arrange vegetables over cheese. Arrange ham strips over vegetables. Sprinkle remaining cheese over ham. (To make ahead, prepare to this point, cover and refrigerate.) Heat oven to 350 degrees. Lightly spoon flour into measuring cup; level off. In large bowl using a wire whisk, blend flour, milk, parsley and eggs; pour over layers in baking dish. Bake at 350 degrees for 35 to 45 minutes or until mixture is set and top is lightly browned. Let stand about 10 minutes. Cut into squares and garnish with fresh parsley. Serves 12.

CHRISTMAS STUFFED BAKED HAM

Bake at 325 degrees for 2 1/2 hours. Serves 12. (Delicious and makes a festive holiday presentation with the pink ham and mixed green stuffing!)
1 fully cooked ham (about 10 to 12 lbs.)
1 (10 oz.) pkg. of frozen chopped kale
1 cup of finely chopped fresh spinach
1 lg. onion, finely chopped (about 1 cup)
3/4 cup of finely chopped watercress
1/2 cup of finely chopped celery tops (leaves)

1/2 teaspoon of salt
1/4 teaspoon of pepper
1/2 cup of honey
2 tablespoons of cider vinegar
2 teaspoons of dry mustard

Trim rind off ham, if any. Trim fat to 1/4 inch thickness. Make X-shaped cuts with a small paring knife,2 inches deep and 1 inch apart; stagger the rows, all over fat side. Cook hole in boiling salted water to cover, following directions on package; drain; cool; squeeze out excess water with hands. Combine kale, fresh spinach, onion, fresh watercress, fresh celery leaves, salt and pepper in a medium-sized bowl. Press greens mixture into pockets in ham; pack down well with fingertips. Place ham, fat side up, in a large shallow pan. Bake in a slow oven (325 degrees) for 2 minutes. Stir honey with vinegar and dry mustard; brush part over ham. Continue baking and brushing with the remaining honey mixture, 30 minutes or until top of ham is richly glazed. Remove ham from pan. Let stand 20 minutes before carving. Carve ham carefully, holding slices together to keep the stuffing intact. Garnish platter with glazed carrots and fresh watercress leaves!

CHRISTMAS HONEY COLA HAM

12-13 lb. pre-cooked ham
2-3 liters of Coke Cola soda
Cloves (whole)
Clove honey or wild flower honey or corn syrup

Prepare ham by placing in a deep steaming pan with rack. Pour soda into pan and bring liquid up to middle sides of ham. Steam (simmer) slowly for 2 1/2 hours. Ham will look very caramelized. Place ham on cooling rack. Cool for 10 minutes. Brush with honey. Score ham and pierce ham with whole cloves. Brush again with honey and bake at 350 degrees for 30 minutes or until golden. Serves 10-12.

THE CHRISTMAS HAM

Precooked, tenderized ham
1 cups of dark brown sugar
2 tablespoons of flour
2 tablespoons of brandy
1/2 teaspoons of ground cloves
1/4 teaspoon of ground cinnamon
1/4 teaspoon of ground ginger
Grapes

Preheat oven to 325 degrees. Place ham fat side up, in an open roasting pan and roast until brown and tender, about 1/2 hour longer than the package calls for. Remove ham from oven and increase oven temperature to 425 degrees. Cut the skin off ham, leaving 1/2 inch of fat. Cut the skin off ham, leaving 1/2 inch of fat. Score the fat with a sharp knife in diagonal lines, running in opposite directions to make diamond pattern. Combine

brandy, cloves, cinnamon, ginger, sugar and flour and rub well over ham. Return to oven, roast 20 more minutes. With wooden toothpicks, attach to top and side a small bunch of grapes. Serve with mustard sauce.

CHRISTMAS HAM MUSTARD SAUCE:

1/2 cup of mayonnaise
1/2 cup of sour cream
3 tablespoons of brown mustard
Beat mayonnaise and sour cream until light and fluffy. Stir in mustard.

CHRISTMAS EVE HAMBALLS

1 lb. of lean pork, coarsely ground
1 lb. of lean ham, coarsely ground
2 eggs
2 cups of soft breadcrumbs (white baker bread, broken up by hand, crusts and centers)
1 cup of milk
1 teaspoon of salt

FOR THE GLAZE:

1/2 cup of cider vinegar
1/2 cup of water
1 1/2 cups of brown sugar
1 teaspoons of dry mustard
10 whole cloves

Glaze: Bring to a full, rapid boil. Mix ham ball ingredients together with hands. Form into 2 inch small egg size balls by squeezing tightly 4 times into shape. Place ham balls, side by side, in a glass/enamel baking dish. Pour the boiled glaze mixture over the ham balls, covering each one by spoon if necessary. Cover loosely with foil (don't seal edges around pan). Bake at 350 degrees for 1 1/2 hours. 45 minutes on first side; turn each ham ball over. Spoon glaze over ham balls again. Bake 45 minutes on second side. During the last 30 minutes, remove foil and periodically spoon glaze mixture over the ham balls. Serves 6-8 people, 6-10 ham balls/person. Traditionally served with German potato salad and baked beans.

CHRISTMAS MEATBALLS

2 lbs. of ground beef
2 eggs
8 soda crackers, pour warm water over & squeeze dry
1 grated onion
Salt & pepper

Mix above thoroughly. Roll into small meatballs, brown in frying pan, or in oven. In slow cooker, combine 1 bottle chili sauce, 1 glass grape jelly and juice of 1 lemon. Add meatballs. Keep warm.

CHRISTMAS BRUNCH

8 eggs, slightly beaten
6 slices of bread, cubed
1 cup of cheddar cheese, grated
1 lb. of sausage, pork, beef or turkey, cooked & drained
2 cups of milk
1 teaspoon of salt
1 teaspoon of dry mustard

Mix all ingredients. Pour in greased 9 x 13 inch baking dish. Refrigerate overnight.
Bake 30 minutes at 350 degrees. Serves 8.

CHRISTMAS MORNING BRUNCH EGG BAKE

3 cups of shredded Mozzarella cheese
3 cups of shredded cheddar cheese
4 oz. can sliced mushrooms, drained
8 oz. cooked ham, cut into fine julienne strips
1/4 cup of margarine, melted
1 3/4 cups of milk
8 eggs, beaten
1/3 cup of sliced green onion
2 tablespoons of fresh snipped parsley
1/2 cup of flour

In a large bowl, lightly toss cheeses together. Sprinkle half of the cheese mixture in an ungreased 9 x 13 inch baking dish. In medium skillet, cook mushrooms and green onions in the margarine, until onions are tender. Arrange vegetables over cheese. Arrange ham strips over vegetables. Sprinkle remaining cheese over ham. (To make ahead, prepare to this point, cover and refrigerate.) Heat oven to 350 degrees. Lightly spoon flour into measuring cup; level off. In large bowl using a wire whisk, blend flour, milk, parsley and eggs; pour over layers in baking dish. Bake at 350 degrees for 35 to 45 minutes or until mixture is set and top is lightly browned. Let stand about 10 minutes. Cut into squares and garnish with fresh parsley. Serves 12.

CHRISTMAS BREAD

1 cup of brown sugar
2 eggs
1/2 cup of nuts, chopped
1 lb. of diced dates
1 cup of flour
1/4 teaspoon of ground cloves
1 teaspoon of ground cinnamon
2 teaspoons of baking powder

Sift dry ingredients together. Add dates to flour mixture. Beat eggs and sugar together, add nuts then flour mixture. Bake in pan 10 x 14 x 2 inches for 30 minutes at 350 degrees.

HERB PARMESAN BREAD WREATH

1 loaf of frozen bread dough
2 tablespoons of melted butter or margarine, divided
1/3 cup plus 1 tablespoon of grated Parmesan cheese, divided
3/4 teaspoon of crushed basil, or oregano or thyme

Brush frozen loaf with 1 tablespoon butter. Cover; thaw at room temperature 2 or 3 hours or in refrigerator 6 to 10 hours. Sprinkle loaf with 1/3 cup cheese; knead until well blended. Cut dough into thirds. On lightly floured surface roll each third in a 25 inch rope. Braid ropes together. Invert a custard cup or small jar on greased baking sheet; grease cup or jar. Shape braid into wreath around cup or jar; pinch ends together to seal. Brush with remaining 1 tablespoon butter; sprinkle with remaining 1 tablespoon cheese and the basil. Let rise in warm draft free place (I turn the oven on warm then turn it off and let it rise in there) 35 to 45 minutes until doubled. Bake in preheated 375 degree oven 20 minutes or until golden and done. Remove to rack to cool. Makes 1 wreath. 16 slices.

BROCCOLI "CHRISTMAS" BREAD

1 stick of creamed margarine
1 (6 oz.) carton of cottage cheese
1 box of frozen chopped broccoli
1 lg. finely chopped onion
3 or 4 eggs, beaten
1 box of Jiffy Cornbread Muffin Mix
1 teaspoon of salt

Mix creamed margarine, onion, eggs and cheese. Let broccoli thaw and squeeze out as much water as possible. Add cornmeal mix, broccoli and salt. Bake at 400 degrees for 25 minutes in 9 x 13 inch glass baking dish. *Great with ham and turkey.

CHRISTMAS EVE BISCUITS

1 oz. of yeast
1 tablespoon of sugar
1 cup of milk
1/2 teaspoon of salt
1 1/2 cups of all-purpose flour

Cream yeast with sugar. Add warm milk and salt. Sift in flour. Stir thoroughly. Put in warm spot to rise a little. If necessary, add more flour to roll. Roll about 1/2 inch thick

with rolling pin on floured board. Cut into finger-width strips, then into bits of 1/2 inch or less. Bake in 350 degrees oven until edges are light brown.

CHRISTMAS BREAD

2 cups of warm water
3/4 cup of sugar
1/2 cup of shortening
2 cakes of yeast
2 teaspoons of salt
2 eggs
8 to 10 cups of flour
1 1/2 teaspoons of cinnamon
1 cup of white raisins
1 cup of seedless raisins
1 cup of candied or maraschino cherries
1 cup of mixed candied fruit
3/4 cup of chopped nut meats

Combine first six ingredients knead in flour. Let rise until double. Knead, again, add rest of ingredients, mix well. Form into loaves, let rise. Bake at 350 degrees. Time depends on loaf size.

PUMPKIN BREAD

2 2/3 cups of sugar
2/3 cup of margarine
4 eggs
3 1/3 cups of flour
1/2 teaspoon of baking powder
2 teaspoon of soda
2 cup of pumpkin
1 teaspoon of cinnamon
1/2 teaspoon of cloves
2/3 cup of water

Mix above together. Bake 1 hour at 350 degrees. Makes 2 loaves.

GINGERBREAD

2 eggs
3/4 cup of brown sugar
3/4 cup of molasses
3/4 cup of melted shortening
2 1/2 cups of flour
2 teaspoons of soda
2 teaspoons of ginger
1 1/2 teaspoons of cinnamon

1/2 teaspoon of cloves
1/2 teaspoon of nutmeg
1/2 teaspoon of baking powder
1 cup of boiling water

Cream sugar and melted shortening. Blend in eggs and molasses. Sift flour with spices, soda, and baking powder. Add to creamed mixture. Finally add the boiling water. Beat well. Pour into 9x13 inch greased pan. Bake for 30 minutes at 350 degrees.

ANGEL FOOD COOKIES

1 cup of butter or margarine
1/2 cup of brown sugar
1/2 cup of white sugar
1 egg
1 teaspoon of vanilla
2 cups of flour, sifted
1 teaspoon of cream of tartar
1 teaspoon of baking soda
1/2 teaspoon of salt
1 cup of coconut

Cream the butter and sugars. Add vanilla and egg and beat well. Add remaining ingredients and mix well. Roll dough into balls using 1 teaspoon per cookie. Dip in water, then in granulated sugar. Bake on ungreased cookie sheet for 8 to 10 minutes at 350 degrees.

BROWN SUGAR PECAN COOKIES

1/2 cup of butter or margarine
1 1/2 cups of brown sugar, packed
1 egg
1 1/2 cup flour
1/4 teaspoon soda
1/4 teaspoon salt
1/2 cup pecans, chopped

Heat oven to 350 degrees. Mix butter, brown sugar and egg. Stir in remaining ingredients. Drop dough by teaspoons 2 inches apart on baking sheet. Bake 12 to 15 minutes.

PECAN CRUNCH COOKIES

1/2 lb. butter
3/4 cup light brown sugar
2 cups flour
1/2 teaspoon vanilla
1 heaping cup pecans, chopped (use 1/ 2 in batter, save rest for top)

Cream butter, sugar, flour and vanilla. Add half of the nuts. Spread batter over cookie sheet, about 12 x 16 inches. Put rest of nuts over top. Bake at 375 degrees for 20 minutes. Place on rack to cool. Sprinkle with 10X su gar. Cut into squares while still hot.

CINNAMON CHRISTMAS LOGS

1 cup of butter
5 tablespoons of sugar
Dash of salt
2 cups of flour
1 teaspoon of vanilla
1 teaspoon of almond extract
1/4 cup of sugar
1 1/2 tablespoons of cinnamon

Mix first 6 ingredients. Roll into 2 inch length logs. Bake at 300 degrees for 15 to 20 minutes. Cool. Roll logs in a sugar and cinnamon mixture. Makes 45 cookies.

MERRY CHRISTMAS CHEESE CAKES

1 cup of flour
1/2 cup of margarine
1/2 cup of brown sugar, firmly packed
1/2 cup of nuts, chopped
--FILLING:--
1 (8 oz.) pkg. of cream cheese, soft
1/4 cup of sugar
1 egg
1/2 teaspoon of vanilla
2 tablespoons of milk
2 tablespoons of lemon juice

Preheat oven to 350 degrees. In 3 quart bowl combine flour, margarine, and brown sugar. Blend with mixer. Stir in nuts. Reserve 1 cup of mixture for topping. Pat remaining in ungreased 8 inch square pan. Bake near center of oven 8 to 10 minutes. Prepare filling. Spread over partially baked crust. Sprinkle reserve crumb mixture on top. Return to oven 23 to 30 minutes. Cool, cut and store in refrigerator.

POLKA DOT SNOWBALLS (CHRISTMAS COOKIES)

2 cups of flour
1/2 teaspoon of salt
Mix and set aside above ingredients. Blend:
3/4 cup of butter
1/2 cup of sugar
2 teaspoons of vanilla

Beat in 1 egg. Stir in dry ingredients. Add:
1 (8 oz.) pkg. of semi sweet chocolate bits
1 cup of chopped nuts
Shape in 1" balls. Bake 15 to 20 minutes at 350 degrees on an ungreased cookie sheet. Cool and roll in powdered sugar. Freeze well.

CHRISTMAS CRESCENT COOKIES

1/2 lb. of butter (2 sticks)
2 cups of flour
2 cups of chopped pecans
5 tablespoons of sugar
2 teaspoons of vanilla
1 tablespoon of water
1/2 teaspoon of salt

Cream butter and sugar; add vanilla and water. Sift flour and salt, stir into mixture. Add pecans and mix well. Shape into size of walnut and shape into crescent. Bake slowly at 325 degrees about 20 minutes. While warm, roll into powdered sugar.

NO BAKE CHRISTMAS WREATH COOKIES

1 stick of margarine
30 lg. marshmallows
Melt above in saucepan over low heat, stirring constantly.
Add to above:
1/2 teaspoon of vanilla
2-3 teaspoons of green food coloring
3 1/2 cups of corn flakes

Drop spoonfuls onto wax paper from greased teaspoon. Shape each into small wreaths with greased fingers. Decorate with red hot candies and chill to set.

CHRISTMAS BALLS

1 - 14 oz. can of coconut
8 oz. of red candied cherries
8 oz. of green candied pineapple
8 oz. of chopped dates
4 cups of chopped pecans
1 can of Eagle Brand condensed milk

Mix all together, then roll into balls. Bake for 20 minutes at 350 degrees. You can roll them in powdered sugar or eat them as they are.

CHRISTMAS PECAN BALLS

1/2 lb. of margarine
1/2 teaspoon of vanilla
1/2 teaspoon of salt
2 cups of flour
1 1/2 cups of chopped pecans
1/2 cup of confectioners' sugar

Mix altogether, except confectioners' sugar. Chill in refrigerator an hour or more. Roll in balls, size of quarters and bake for 15 minutes at 350 degrees on cookie sheet. Roll in sugar while still warm. When cool, roll again in sugar.

MOCHA WALNUT CHRISTMAS COOKIES

12 oz. pkg. of Nestle Toll House semi-sweet morsels, divided
2 tablespoons of instant coffee
2 teaspoons of boiling water
1 1/4 cup of all purpose flour
3/4 teaspoon of soda
1/2 teaspoon of salt
1/2 cup of butter, softened
1/2 cup of sugar
1/2 cup of brown sugar, firmly packed
1 egg
1/2 cup of chopped walnuts

Preheat oven to 350 degrees. Melt over hot (not boiling water), 1/2 cup chocolate morsels. Stir until smooth and cool to room temperature. In small cup, dissolve coffee in boiling water and set aside. In small bowl, combine flour, soda, and salt. Set aside. In large bowl, combine butter, sugars, and coffee. Beat until creamy. Add egg and melted chocolate morsels. Mix well. Then gradually add flour mixture. Stir in the remaining chocolate morsels and walnuts. Drop by rounded measuring tablespoonfuls onto ungreased cookie sheets. Bake 10 to 12 minutes. Allow to stand 2-3 minutes before removing from cookie sheets; cool completely. Yield: about 24 three inch cookies.

CHRISTMAS TEA CAKES

1 1/2 cups of sugar
4 cups of flour
1 teaspoon of soda
1/2 cup of buttermilk
2 eggs
2 teaspoons of vanilla
1 1/2 cups of shortening or butter
1/2 teaspoon of salt

In one bowl mix sugar, flour and soda. In another bowl mix buttermilk, eggs, vanilla, shortening and salt. Mix this well and then add your first bowl. Cut and roll out your cookies and bake at 350 degrees until done. Decorate any way you like.

CHRISTMAS MACAROONS

1 (7 oz.) pkg. of shredded coconut
2 egg whites
3/4 cup of sugar
1/8 teaspoon of salt
1 teaspoon of vanilla
1/4 cup of flour
1/4 cup of pecans, chopped
1/2 cup of assorted colored gum candy, cut into sm. pieces

Heat oven to 325 degrees. Whip egg whites slightly and add sugar, salt, vanilla, flour, pecans and candy. Mix well and drop by teaspoonfuls on greased cookie sheet, leaving a space between each. Bake about 15 minutes or until slightly brown. Let cool for 1 minute before removing from cookie sheet.

SOFT CHRISTMAS SUGAR COOKIES

4 scant cups of sugar
2 scant cups of Crisco
4 eggs
2 cups of buttermilk
2 teaspoons of soda
4 teaspoons of baking powder
2 tablespoons of vanilla
8 cups of flour

Cream sugar, shortening. Add eggs. Add remaining ingredients. Must refrigerate - preferably overnight. The secret to this dough is keeping it chilled, it's a very soft dough. Take a little out of the bowl and place on floured sink top or pie board. Treat it similar to pie crust as far as handling goes, you may need to sprinkle with a little flour and roll to about 1/4 to 1/2 inch thick. Cut with a floured cookie cutter. Work with small amounts in order to keep dough chilled. Have patience and you will be rewarded with beautiful cookies. Bake 350 degrees - watch - do not brown (only lightly on bottom). Can freeze and frost later.

CHRISTMAS CHOCOLATE COOKIES

1/2 cup of vegetable oil
4 sq. of chocolate, unsweetened
2 cup of sugar
4 eggs
2 teaspoon of vanilla

1/2 teaspoon of salt
2 cups of white flour
2 teaspoons of baking powder
1 cup of powdered sugar

Mix oil, chocolate and sugar. Blend in one egg at a time, until well mixed; add vanilla. Stir in salt, flour and baking powder. Chill several hours or overnight. To bake: Preheat oven to 350 F. Place powdered sugar on a plate. Drop teaspoonfuls of dough onto powdered sugar, roll them around in it and shape them into balls. Place the balls about 2 inches apart on greased baking sheets and bake 10-12 minutes. Cool cookies on racks before storing them.

CHOCOLATE PRALINE CHRISTMAS MUD SQUARES

3/4 cup of graham cracker crumbs
3/4 cup of finely chopped pecans
1/4 cup of firmly packed brown sugar
1/4 cup of butter or margarine, melted
1 (12 oz.) jar of commercial caramel flavored topping
3 tablespoons of all-purpose flour
1 cup of butter or margarine
4 (1 oz.) squares of unsweetened chocolate
1 1/2 cups of sugar
1 cup of all-purpose flour
4 eggs, beaten
1 teaspoon of vanilla

Combine first 4 ingredients, stirring well. Press crumb mixture into bottom of a greased 9" square pan. Bake at 350 degrees for 6 to 8 minutes. Cool slightly. Combine caramel topping and 3 tablespoons flour, stirring well. Spread topping on crust to within 1/4" from edge of pan. Set aside. Combine 1 cup butter or margarine and unsweetened chocolate in a heavy saucepan; cook over low heat until melted. Stir in sugar and next 3 ingredients, pour mixture over caramel topping in pan. Bake at 350 degrees for 50 minutes. Cool and spread with chocolate frosting. Lightly sift powdered sugar over frosting if desired. Decorate with pecan halves and candied cherries, if desired. –

CHOCOLATE FROSTING:

1 tablespoon of butter or margarine
2 tablespoons of cocoa
2 tablespoons of water
1 cup of sifted powdered sugar
1/4 teaspoon of vanilla
Combine first 3 ingredients in a small saucepan, cook over medium heat until mixture thickens. Remove from heat, stir in powdered sugar and vanilla.

NIGHT BEFORE CHRISTMAS COOKIES

2 large egg whites
1/4 teaspoon of cream of tartar
2/3 cup of extra fine granulated sugar
1 cup of mini chocolate chips
1/2 cup of chopped pecans
1/2 cup of dark raisins

Line 2 cookie sheets with aluminum foil. Preheat oven to 350 degrees. (Use electric mixer). Beat egg whites briefly, add cream of tartar and beat briefly. Add sugar and beat 2 minutes or more until thick. Use wooden spoon to FOLD in other ingredients. Drop by ice tea spoon full onto foil lined cookie sheets. Place in oven, close oven door and turn oven OFF. Leave in oven overnight. Next morning carefully peel foil from bottoms of cookies. Store airtight. Yield: 3 1/2 dozen. Doubles easily.

CHEWY NOELS

2 tablespoons of butter
2 eggs
1 cup of brown sugar
5 tablespoons of flour
1 cup of chopped nuts
1/8 teaspoon of soda
1 teaspoon of vanilla

Melt butter in 8-inch square pan over low heat. Beat eggs, slightly; combine sugar, flour, nuts and soda. Stir in eggs; add vanilla. Pour into pan; do not stir. Bake at 350 degrees for 20 to 25 minutes.

DATE NUT BALLS

1/2 cup of butter
1 1/2 cups of chopped dates
1/3 cup of chopped maraschino cherries
3/4 cup of sugar
3 cups of Rice Krispies
1 cup of chopped pecans

Put butter, dates, cherries and sugar into a medium saucepan. Cook over medium heat, stirring constantly until mixture becomes a soft paste. Remove from heat. Add cereal and pecans. Mix well. Use a level tablespoon and make balls. Place on waxed paper to cool.

CHRISTMAS SNOWBALL COOKIES

1/2 lb. of butter
1/2 cup of superfine sugar
1 cup of pecans, chopped fine
3 cups of cake flour

Mix all ingredients. Form into small balls with your hands. Bake on cookie sheet about 20 minutes at 350 degrees (they should bake all the way through without burning). Roll in powdered sugar while still warm.

CHRISTMAS PUFFS

1/2 cup of butter or margarine
1/2 cup of sifted powdered sugar
1 egg yolk
1/2 teaspoon of vanilla
1 1/2 cups of all-purpose flour
1/4 teaspoon of salt
Meringue Filling

Cream butter with powdered sugar until light and fluffy. Beat in egg yolk and vanilla. Gradually add flour and salt, blending well to make a stiff dough. Form into small balls and place on ungreased cookie sheet. Make a well in center of each ball with tip of a wooden spoon handle. Chill while making meringue filling.

MERINGUE FILLING:

1 egg white
2 tablespoons of sugar
1/2 cup of finely chopped pecans
Candied red cherries, halved

Beat egg white until foamy, add sugar and beat until stiff peaks form. Fold in pecans and spoon generous amount of mixture into wells in cookies. Bake at 350 degrees for 15 minutes. Top with half a candied cherry after baking. Yield: 2 dozen.

CHRISTMAS SNOWCAPS

1 cup of all-purpose flour
1 1/2 teaspoons of baking powder
1/2 cup of margarine
1 (3 oz.) pkg. of cream cheese
1/2 cup of sugar
1/4 teaspoon of lemon flavoring
1 cup of powdered sugar

Combine flour and baking powder. Beat margarine and cream cheese together with mixer; add sugar and flavoring and beat until fluffy. Add flour mixture and beat until well mixed. Chill overnight. Shape into 1 inch balls; place on an ungreased cookie sheet. Bake in a 350 degree oven for 12-15 minutes. Remove and cool slightly. In a plastic bag pour powdered sugar and shake a few cookies at a time. Makes about 36. Recipe can be doubled.

FRUIT COCKTAIL CHRISTMAS CAKE

2 cups of flour
2 cups of sugar
2 teaspoons of baking soda
1 teaspoon of salt
1 lg. (3 1/2 c.) can of fruit cocktail
2 beaten eggs

FOR THE TOPPING:

1 cup of brown sugar
1 cup of nuts

Mix all together, then sprinkle with topping. Bake at 350 degrees for approximately 1 hour.

CHRISTMAS TREE COFFEE CAKE

2 pkgs. of active dry yeast
1/2 cup of warm water
1 1/4 cup of buttermilk
2 eggs
5 1/2 cup of flour
1 1/2 cup of butter or margarine
1/2 cup of sugar
2 teaspoon of baking powder
2 teaspoon of salt

In a large mixer bowl, dissolve yeast and warm water. Add buttermilk, eggs, 2 1/2 cups of the flour, the butter, sugar, baking powder and salt. Blend 1/2 minute on low speed, scraping bowl constantly. Beat 2 minutes on medium speed, scraping bowl. Stir in enough remaining flour to make dough easy to handle. Dough should remain soft and sticky. Turn dough onto well floured board. Knead 5 minutes. Shape dough into desired coffee cakes and rolls. Cover; let rise in warm place until doubled, about 1 hour. Bake at 375 degrees.

GLAZE:

Mix 2 cups confectioners' sugar, 2 to 3 tablespoons water or milk
and 1 teaspoon vanilla. Cream until smooth. Trim with colored sugar.

CHRISTMAS EGGNOG POUND CAKE

1 cup of butter
1 cup of Crisco shortening
3 cups of all-purpose flour
1 cup of commercial dairy eggnog
1 cup of flaked coconut
3 cups of sugar
6 eggs
1 teaspoon of lemon extract
1 teaspoon of vanilla extract
1 teaspoon of coconut extract

Preheat oven to 325 degrees. Cream butter and shortening. Gradually add sugar, beating well. Add eggs one at a time, beating well after each addition. Using a spoon, add flour to creamed mixture alternately with eggnog, beginning and ending with flour. Stir in coconut and flavorings. Blend well. Pour batter into well-greased and floured 10-inch tube pan. Bake at 325 degrees for 1 1/2 hours. Cool 10 minutes in pan. Remove

CHRISTMAS NUT CAKE

2 cups of walnuts
1 1/2 cups of Brazil nuts
1 lb. of whole dates
1 cup of granulated sugar
1 cup plus 1 tablespoon of flour
1 teaspoon of baking powder
1/2 teaspoon of salt
4 eggs, well beaten

Mix nuts, dates and sugar. Add to the eggs. Add the flour, baking powder and salt. Mix well. This is only enough to cover the dates and nuts, but do not add more. Pour into a bread tin and bake slowly (1 hour, 15 minutes) at 275 degrees.

COLORS OF CHRISTMAS CAKE

1 (3 oz.) pkg. of red gelatin (raspberry, strawberry or cherry)
1 (3 oz.) pkg. of orange gelatin
1 (3 oz.) pkg. of lime gelatin
2 cups of graham cracker crumbs
1/4 cup of butter or margarine
8 oz. of pineapple juice
2 tablespoons of sugar
1 (3 oz.) pkg. of lemon gelatin
2 pkgs. of whipped topping mix

Mix red, orange and lime gelatins by instructions on box. Pour gelatin into 3 shallow pans (9 x 14 inches) and let set. When set, cut each pan of gelatin into 1/2 inch cubes and mix together in bowl. Return cubed gelatin to refrigerator for later use. Mix graham cracker crumbs, butter or margarine together and press into bottom of rectangular cake pan (9 x 14 x 2 inches). Bake in 350 degree oven for 5 minutes or until brown. Remove and let cool. Dissolve sugar in pineapple juice and bring to a boil on stove. When boiling, add lemon gelatin and dissolve stirring frequently. remove from stove and allow to cool until it forms a syrup. Prepare 2 packages of whip topping according to label directions, add pineapple-gelatin mix to whip topping and fold in well. Fold in your cubed mixed gelatin into your whip topping, and then spoon completed mixture into your pan with graham cracker crust. Sprinkle a little graham cracker crumbs on top of your cake and refrigerate for 2 to 3 hours before serving.

CHRISTMAS JEWEL CAKE

3 cups of pecans, chopped
2 sm. boxes of coconut
3 rings of candied pineapple
2 boxes of dates
1 lb. of candied cherries
1 can of Eagle Brand condensed milk
1 tablespoon of vanilla
1/2 cup of flour

Cut everything and mix well. Add milk, vanilla, and flour. Line a tube pan with oiled brown paper. (I use a clean brown grocery bag, measure pan size and cut it to size. I use oil or shortening to oil paper.) Pack mixture lightly into paper lined tube pan. Bake 30 minutes at 250 degrees and 30 minutes at 350 degrees. Cool a little. Invert cake on rack and remove paper. Place on cake plate and cool before serving. It keeps well (at room temperature) for several days. Simply rich and delicious!

CHRISTMAS COCONUT CAKE

1 (18 oz.) pkg. of butter cake mix with pudding
1 (14 oz.) can of sweetened condensed milk
1 (8 1/2 oz.) can of cream of coconut
1 (15 1/4 oz.) can of crushed pineapple
1 (12 oz.) carton of thawed whipped topping
1 (12 oz.) pkg. of coconut
1 (10 oz.) jar of maraschino cherries
1 pkg. of crushed pecans

Grease and flour bottom only of 13x9 inch pan. Set aside. Prepare and bake cake mix according to package directions. Punch holes in top of warm cake with small knife. Combine condensed milk and cream of coconut, pour over warm cake; let cool. Spread pineapple over cake. Top with whipped topping. Sprinkle coconut on cake. Decorate with cherries and pecans. Cover and chill at least 8 hours. Cut into squares and serve. Yields 15 to 18 servings. Keep in refrigerator.

DARK CHRISTMAS FRUIT CAKE

1 cup of currants
3 cups of light or dark raisins
1/2 cup of dried preserved orange peel
1/2 cup of diced preserved lemon peel
1 1/2 cup of diced preserved citron
1 cup of halved candied cherries
1 cup of diced preserved pineapple
1 cup of pecan halves
1 cup of blanched almonds, cut lengthwise
1 teaspoon of nutmeg
1 1/2 teaspoon of cinnamon
1 1/2 teaspoon of ground cloves
1/2 teaspoon of baking soda
1 cup of shortening, softened
6 eggs, separated
1/2 square of unsweetened chocolate, melted
1/4 cup of fresh, frozen or canned lemon juice
1/4 cup of orange juice
2 cups of sifted all purpose flour

Thoroughly grease 3" to 4" deep 10" tube pan. Cut heavy waxed paper to fit bottom and sides of pan. Line pan with waxed paper (be sure paper fits snugly) and lightly grease paper. Or use aluminum foil without greasing. In large bowl, thoroughly mix currants, raisins, peels, citron, cherries, pineapple and nuts with 1 cup flour until all are coated with flour. Start heating oven to 300 degrees. Sift remaining 1 cup flour with spices and soda. In large electric mixer bowl, with mixer at medium speed, or cream blend shortening with sugar until light and fluffy. Add egg yolks one at a time, beating thoroughly after each addition. Add melted chocolate. At low speed or blend, beat in alternately, just until smooth, flour mixture and fruit juices. When mixture is thoroughly blended, stir by hand into fruit mixture. Beat egg whites until stiff; fold into cake mixture. Turn into tube pan. Bake 2 hours and 20 minutes or until cake tester inserted in center comes out clean. Cool completely in pan; remove paper; store to mellow.

ORANGE SLICE CAKE

3 1/2 cups of flour
1/2 teaspoon of salt
1 lb. of orange slices (gumdrops)
2 cups of walnuts, chopped
1 (3 1/4 oz.) can of flaked coconut
1 (8 oz.) pkg. of dates, chopped
1 cup of butter or margarine
2 cups of sugar
4 eggs
1 teaspoon of soda
1/2 cup of buttermilk

1 cup of orange juice
2 cups of powdered sugar

Combine and set aside, the cut up orange slices, chopped walnuts, chopped dates and flaked coconut. Add 1/2 cup of the flour mixture, to the orange slice mixture, mixing well. Work with spoon until light, the butter. Add the sugar and beat well. Add the eggs, one at a time. Combine the soda and buttermilk. Add alternately with flour mixture. Blend well after each addition. Add candy mixture, mix well. Turn into tube pan, greased and floured. Bake at 300 degrees for 1 hour and 45 minutes. Mix well the orange juice and powdered sugar. Pour this mixture over the hot cake. Let stand overnight in the refrigerator before removing from the pan. Punch holes in cake with an ice pick so the glaze will soak into the cake.

GERMAN CHRISTMAS CAKE

1 lb. of raisins
1 cup of hot water
1 lb. of bulk pork sausage
1 teaspoon of soda
2 1/2 cups of all-purpose flour
1 lb. of pitted dates, cut roughly
1 lb. of English walnut halves
1 lb. of dark brown sugar
1 cup of mixed candied fruits
1 teaspoon of ground cloves
1 teaspoon of ground cinnamon
1/2 teaspoon of ground allspice
Pinch of salt

Combine raisins and hot water, cooking until slightly plumped; set aside. Place sausage in a large mixing bowl; sprinkle with soda. Pour water in which raisins were cooked in over sausage. Mix with hands or on lowest speed of electric mixer. Add remaining ingredients mixing slowly, but well. Place mixture into 6 to 7 lightly greased small loaf pans (5x3 inches). Bake at 375 degrees for 2 1/2 hours. Yield: 6 to 7 cakes. Note: Add 1/2 cup bourbon or cognac to mixture if desired. Make cakes 3 weeks ahead of serving time for best results. Store in a cool, dark place and brush with bourbon or cognac each week.

OLD FASHIONED CHRISTMAS CAKE

2 cups of flour
1 cup of light brown sugar
1 cup of raisins
1 sm. box of glace cherries
2 tablespoons of crystallized ginger, chopped
1/2 cup of walnuts, chopped
1 teaspoon of cinnamon
2/3 cup of butter
4 eggs

1 cup of currants
1 sm. box of glace peel
1 teaspoon of allspice
1/4 teaspoon of ground cloves

Cream butter and sugar; beat in eggs. Fold in half of flour mixed with spices. Dust fruits and nuts with a little flour and mix in. Fold in remainder of flour. The batter will be stiff. Grease and flour a 10-inch loaf pan or a round baking pan 3 inches deep. Bake at 325 degrees for 2 hours. Test for doneness with a fine skewer. If it shows any batter, bake for up to 30 minutes more. If top is too dark before cake is ready, cover lightly with foil.

WHITE CHRISTMAS CAKE

1 cup of butter or margarine
1 (16 oz.) pkg. of powdered sugar
6 eggs
1/2 teaspoon of salt
1/2 teaspoon of vanilla extract
1 cup of cold water or use cherry juice
3 cups of all purpose flour, unsifted
1 teaspoon of baking powder
1 (8 oz.) jar of cherries, drained & halved
1 cup of chopped walnuts or pecans
1 (14 oz.) pkg. of flaked coconut

Cream butter and sugar until light and fluffy. Beat 2 whole eggs into the creamed mixture. Separate remaining 4 eggs and beat in yolks, salt and vanilla. Add the water alternately with flour and baking powder. Stir in cherries, nuts, coconut with a spoon. Beat 4 egg whites until stiff, fold into batter. Bake in a greased and floured cake tube pan for 2 hours at 325 degrees or 2 loaf pans for 1 hour and 10 minutes.

DATE - ORANGE NUT CAKE

2 cups of sugar
1 cup of oleo
4 eggs
1/2 cup of buttermilk
1 teaspoon of soda
1 tablespoon of grated orange rind
3 1/2 cups of flour
1 lb. of chopped dates
1 lb. of chopped orange candy slices
2 cups of chopped nuts
1 cup of flaked coconut

Cream oleo and sugar well. Add eggs, one at a time and beat well after each one. Dissolve soda in buttermilk and add to mixture. Add the orange rind and flour then the dates, orange slices, nuts and coconut. Makes a stiff dough, mix with hands if necessary.

Bake in greased and floured bundt pan. Bake at 250 degrees for 1 1/2 hours.

CHRISTMAS APPLESAUCE CAKE

3 cups of applesauce
3/4 cup of shortening
3 eggs
2 cups of sugar
3 1/2 cups of flour
2 teaspoon of baking soda
4 teaspoon of cinnamon
1 teaspoon of nutmeg
1/2 teaspoon of cloves
1 teaspoon of salt
1 cup of chopped nuts
1 lb. of raisins
1 lb. of orange slice candy

Cream shortening, sugar and eggs until light. Sift dry ingredients together. Add to creamed mixture alternately with applesauce. Add nuts, raisins and cut up gum slices. Bake 1 1/2 hours in 325 degree oven in greased paper lined pans. Fill pans not over 2/3 full.

CLASSIC CHRISTMAS CAKE

1 pkg. (8 oz.) of cream cheese, softened
1 cup of butter, softened
1 1/2 cups of granulated sugar
1 1/2 teaspoons of vanilla
1 1/2 teaspoons of cinnamon
2 1/4 cups of sifted cake flour
1 1/2 teaspoons of baking powder
1 jar (8 oz.) of maraschino cherries, drained & chopped
1 cup of chopped pecans
1 1/2 cups of powdered sugar
4 eggs
2 tablespoons of milk

In large bowl, beat cream cheese, butter, granulated sugar, vanilla and spices. Add eggs, 1 at a time, mixing well after each addition. In small bowl, combine flour with baking powder; gradually add 2 cups of the flour mixture to butter mixture. To remaining flour mixture add maraschino cherries and 1/2 cup of the chopped pecans; fold into batter. Grease 10 inch bundt pan or tube pan; sprinkle with remaining 1/2 cup chopped pecans. Pour batter into prepared pan. Bake in preheated 350 degree oven for 1 hour and 15 minutes or until toothpick inserted into center of cake comes out clean. Let cool in pan on wire rack 5 minutes. Loosen edge; remove from pan. Cool completely on wire rack. In small bowl, beat powdered sugar and milk until smooth. Spoon icing over cake. Garnish with pecan halves and candied cherries.

PISTACHIO CHRISTMAS CAKE

1 pkg. of white Duncan Hines cake mix
3 eggs
1 cup of Wesson oil
1 cup of 7-Up
2 oz. of chopped walnut tidbits
2 pkgs. of Royal Pistachio pudding mix

Mix cake and 1 package pudding together. Bake in bundt pan at 350 degrees for 40 to 45 minutes, don't over bake. Cool cake before tipping upside down.

FOR THE FROSTING:

1 pkg. of pistachio pudding
1/2 pint of whipping cream
1 cup of milk

Mix together and frost cake. Add cut cherries (red and green) to make wreaths on top of cake.

DANISH CHRISTMAS CAKE

1 cup of margarine
1 3/4 cups of sugar
3 eggs
1 1/2 teaspoons of soda
1 teaspoon of salt
1 tablespoon of orange juice
3 cups of flour
1 teaspoon of vanilla
1 lb. of chopped dates
2 cups of chopped pecans
1 sm. bottle maraschino cherries and juice
1 tablespoons of grated orange rind
1 cup of buttermilk

Flour the dates, nuts and cherries with one cup and mix so fruit doesn't go to bottom of pan. Cream sugar and margarine and add unbeaten eggs one at a time. Vanilla goes in buttermilk. Soda goes in with salt and flour. Alternate flour mixture and liquid. Add fruit and nuts. Pour batter into well greased angel food tube pan or 3 loaf pans or salad rings. Bake at 325 degrees for 1 hour or until cake tests done. Have sauce ready and while cake is still warm, pour sauce over cake.

FOR THE SAUCE:

1 cup of orange juice (or orange and lemon juice mixed)
1/2 to 1 cup of sugar
1 cup of shredded coconut
Mix together and pour over cake.

WHITE CHRISTMAS FRUIT CAKE

1 lb. of butter
2 cups of sugar
6 eggs, separated
1 oz. of lemon extract
3 cups of sifted flour
1 lb. of pecan halves
1 lb. of white raisins
1/2 lb. of candied red cherries
1/2 lb. of candied green cherries
1/4 lb. of candied pineapple, cut up

Beat butter, sugar, egg yolks and lemon extract well. Mix in flour, nuts and fruits. Do not chop nuts and fruits. Beat egg whites until stiff and fold into batter. Fill 2 well greased and floured 9 x 5 x 3 inch pans. Bake at 300 degrees for 1 1/2 to 2 hours. Turn oven to 350 degrees and bake 7 minutes. Turn heat off and leave cake in oven 7 minutes. Remove and cool in pan. When completely cool, take out of pan and wrap in foil. Store in airtight container in cool place. Keeps for weeks. Makes 2 cakes.

CHRISTMAS POUND CAKE

1/4 lb. of butter
1 (8 oz.) pkg. of cream cheese
1 1/4 c. of granulated sugar
2 eggs
1 teaspoon of vanilla
2 cups of flour
1/2 teaspoon of baking soda
2 teaspoons of baking powder
1/2 teaspoon of salt
1/2 cup of milk

Cream butter with cream cheese. Add sugar and blend until light and fluffy. Beat in eggs (one at a time). Add vanilla. Add remaining ingredients alternately with milk. Beat about 5 minutes. Pour batter into well greased tube pan and bake 350 degrees 45 minutes. Sprinkle with powdered sugar when cool.

SCENT OF CHRISTMAS

3 tablespoons of ground cinnamon
2 tablespoons of ground cloves
1 tablespoon of anise seed
1 teaspoon of ground nutmeg
1 teaspoon of ground ginger
1 quart of water

Mix together. Add water. Bring to boil, stirring occasionally, then simmer on low. Dry mix can be used as gift.

A CHRISTMAS SCENT

Peels of 2 oranges
3 cinnamon sticks
12 whole cloves
2 1/2 cups of water

Combine in a saucepan. Simmer, add water as needed.

CHRISTMAS "SMELL GOOD"

1 pkg. of pickling spice
1 pkg. of whole cloves
1 pkg. of stick cinnamon
1 jar of apple juice

Put in crock-pot. Fill to top with water. Bring to boil, put on simmer.

GINGERBREAD ORNAMENTS

3/4 cup of cinnamon
1 tablespoon of allspice
2 tablespoons of cloves
1 tablespoon of nutmeg
1 cup of applesauce

Combine first 4 ingredients and blend well. Stir in applesauce and mix well. Roll out 1/4 inch thick on ungreased cookie sheet. Cut with cookie cutters of different shapes. Put a tiny hole in top with toothpick. Let dry 4 days. Put string through hole and hang on Christmas tree.

CINNAMON ORNAMENTS

1 cup of cinnamon
1 cup of applesauce

Mix equal parts of cinnamon and applesauce. A dash of cloves, nutmeg and/or ginger may be added. Roll out on a cinnamon-dusted board, rolling 1/4 to 1/8 inch thick. Cut out with small cookie cutters. Using a pencil, make a small hole for a string near the top. Let dry thoroughly. Dough may be placed in plastic bag for later use.

SPICE ORNAMENTS

3/4 cup of ground cinnamon
1 tablespoon of allspice
2 tablespoons of ground cloves
1 tablespoon of ground nutmeg
1 cup of applesauce

Mix all spices into applesauce, blend until mixture becomes like play-dough. Roll dough onto a non-stick surface about 1 inch thick. Cut shapes with your favorite cookie cutter(s) and let dry 3 to 5 days.