

Bernalillo County Extension Service

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HAPPY HOLIDAYS BAKING



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Table of Contents

Discussion

<i>All About Pies</i>	1
<i>Perfect Pie Crust</i>	2

Recipes

<i>Classic Pie Crust</i>	7
<i>Pie Crust Variation</i>	8
<i>Pastry Cream</i>	9
<i>Chocolate Cream Pie</i>	10
<i>Coconut Cream Pie</i>	11
<i>Fresh Fruit Tart</i>	12
<i>Favorite Pecan Pie</i>	13
<i>Classic Chess Pie</i>	14
<i>Icebox Key Lime Pie</i>	15
<i>Fresh Peach Pie</i>	16
<i>Apple Crumb Pie</i>	17
<i>Quiche</i>	18
<i>Icebox Butterhorns</i>	19
<i>Dianne's Flat Bread</i>	20
<i>Cream Cheese Bread</i>	21

Recipes (continued)

<i>Blueberry Coffee Cake</i>	22
<i>Oatmeal Jam Bars</i>	23
<i>Snow Covered Cranberries</i>	24
<i>Holiday Snack Mix</i>	25
<i>Sweet Chex Mix</i>	26
<i>Churchill Windows</i>	27
<i>No-Bake Nut, Date & Craisin Balls</i>	28
<i>Shortbread Hearts</i>	29
<i>Apricot Coconut Balls</i>	30
<i>Baked Carmel Corn</i>	31
<i>Penny's Fudge</i>	32

ALL ABOUT PIES

There's a joke in our family that's been handed down from my grandfather. It goes like this:

"Bill, would you like a piece of pie?"

"Sure! But what kind is it? Because I only like two kinds of pie."

"Really? Which two kinds do you like?"

"Well — the hot kind and the cold kind!!"

That sums up pie for me! It doesn't matter if the pie is hot or cold, sweet or savory, round or square — I like it!!

Being able to present a lovely, delicious, homemade pie to our guests is something to strive for — a true gift of our time and talent and a creative work of art.

It is my desire that this booklet will help you in your endeavor to "conquer" your pie making fears and trepidations. Yes, it takes some practice, but it isn't as difficult as some of us have been led to believe.

Take it from someone who's been making pies a long time — even if the pie is a "flop" (meaning it doesn't look perfect or come out of the pan exactly right) it will *still* be enjoyed by those you serve it to — and they will consider you a great and wonderful baker!

Perfect Pie Crust

No matter how good the filling, the crust is the showcase! A good homemade crust takes a pie to new heights. Here are some “tricks of the trade” to guide you in the quest for the perfect pie crust.

Basic ingredients: flour, fat, water, and salt. You can come up with all kinds of tasty variations just by changing your basic ingredients, as long as you stick to the ratio of 3 parts flour/2 parts fat/1 part liquid. Remember: 3—2—1/flour—fat—liquid!

Flour: For a tender crust, choose low-protein flour such as pastry flour. Pastry flour ranks between all-purpose flour and cake flour. All-purpose flour works just fine for pie crusts, while cake flour may lack enough protein (or gluten) to form a workable, elastic dough. If you have trouble finding pastry flour, simply make a blend of half all-purpose flour and half cake flour — store and use in place of pastry flour for all your pie crusts recipes.

Fat: Flaky crusts can be made from a variety of fats: butter, lard, shortening, vegetable or canola oil, or nut oils. Crusts made with all butter have the best flavor and “mouth feel”, though they are generally not quite as flaky as crusts made with shortening or lard. Vegetable shortening pie doughs are easier to work with and hold their shape better than all-butter crusts, but the flavor won’t be as rich. Lard produces the flakiest crust, but processed lard can have a chemical aftertaste. Some of the best pie crusts are made with a combination of fats: half butter, for flavor, and half shortening or lard, for flakiness. Fans of crispier crusts use melted butter or oil for the fat, resulting in a “mealier” dough that bakes up as a fine-textured, crisp crust.

Perfect Pie Crust

continued

Liquid: Ice water, fruit juices, egg yolks, sour cream, milk or cream add different flavors and textures to your pie crust. When adding liquid to the flour and fat mixture, it should be ice-cold in order to keep the pieces of fat cool and separate. Always add liquid a tablespoon at a time, tossing with the flour mixture. Humidity can affect dough performance, so you may need more or less liquid than the recipe calls for. If your dough becomes too wet, you'll need more flour to roll out the crust, throwing off your ratio and resulting in a tough crust! A little bit of acid—vinegar or lemon juice—helps tenderize the dough and prevents it from oxidizing.

Salt: Don't forget to add a pinch of salt to enhance the flavor of your crust. For a sweeter crust, add a tablespoon or two of confectioners' sugar. Granulated sugar can make the dough sticky and harder to work with. Wheat germ, a pinch of spice, a dash of flavorful liqueur, or cold, brewed coffee are all good additions to pie crusts.

Pastry Techniques: Technique is the most important aspect to making a good pie crust.

- 1) All ingredients should be very cold before mixing. Flour and shortening can be kept in the freezer without becoming rock hard.
- 2) When you "cut in" the fat, you want pea-sized pieces that don't blend into the dough as you work it. These flakes of butter will expand and the liquid evaporate during baking, separating the layers of dough into a flaky crust.
- 3) Do not overwork the dough—this causes toughness. Mix quickly and handle the dough as little as possible.

Perfect Pie Crust

continued

- 4) Chill the dough in the refrigerator for at least 30 minutes before rolling it out. This allows the dough to hydrate (absorb the liquid) and helps to prevent stickiness when rolling out the dough. It also allows the gluten (protein) structure to relax, making it more elastic and less likely to shrink as you roll it.
- 5) Roll the dough on a lightly floured surface, a pastry cloth, or between two sheets of waxed paper. Roll the dough from the center outward using even, firm strokes. Turning the dough as you work, about an eighth of turn per roll, will help to keep it round.
- 6) Use a dry pastry brush or clean dish towel to brush off excess flour from the dough. Once the dough is rolled to the proper thickness, fold it in half or roll it around your rolling pin to lift it into the pie pan. Gently press the dough down into the bottom edges of the pan. You can use kitchen shears or a paring knife to trim the crust to about a 3/4-inch overhang.
- 7) After the rolled-out dough has been transferred to the pie pan, let it relax in the refrigerator for another 20 to 30 minutes before filling. This will help prevent the dough from shrinking during baking.
- 8) Before pouring the filling into the unbaked pie crust, you can brush the bottom and sides of the unbaked pie crust with lightly beaten egg white or melted jelly. This helps create a seal to keep the crust crisp during baking.

Perfect Pie Crust

continued

- 9) When pre-baking a pie crust (also called “blind baking”), line the crust with foil or parchment paper and fill it completely with pie weights, dry beans, or rice. Bake until the rim just begins to color. Remove the weights and carefully prick the bottom and sides to prevent air bubbles. Return it to the oven and continue baking until pale golden. Brush with egg wash, if desired, and bake a few more minutes to create a seal.
- 10) To prevent the edge from over-browning, cover it with a 3-inch wide strip of aluminum foil.
- 11) For a single crust, roll dough to a 10 to 12-inch circle. Place in pie plate; trim edges 3/4-inch, fold under and flute.
- 12) For a double crust pie, trim bottom crust to 3/4-inch beyond edge of pie plate. Roll remaining pie dough into a circle; cut into 1/2-inch wide strip with a pastry cutter. Fill pie plate with desired filling. Weave dough strips over filling in a lattice pattern. Press ends of strips into bottom dough on edge of pie plate, then fold bottom dough over ends of strips. Seal and flute.

Edge Finishes:

Herringbone—Dip fork tines in flour. Press fork tines diagonally onto edge of dough. Rotate tines and press next to first set of marks, continue around rim creating herringbone pattern.

Cut-out Edge —Using 3/4-inch to 1-1/2-inch cookie cutters of desired shape, cut shapes from additional pie dough. Brush edge of crust with egg white. Overlap cut-outs on edge of pie, pressing lightly to secure.

Perfect Pie Crust

continued

Snowflake designs —Fold the dough for the top crust into quarters on the work surface. With a knife, cut slits or holes into the folded edges, tip, and center of the dough segments. Place dough over pie and gently unfold to reveal a beautiful snowflake pattern over the filling! Seal and flute edges.

More Tricks of the Trade:

- 1) Glass, ceramic, or dull-finished metal pans work best in absorbing, not reflecting, the heat.
- 2) If you own a baking stone, or pizza stone, use it! This will insure that the bottom crust, even on the juiciest fruit pie, will be done when the top is brown.
- 3) Double crust pies need steam vents. It's especially nice if the holes are cut or pierced in a decorative fashion.
- 4) To add a richer color to a double crust or lattice-topped pie, brush the top crust with milk or egg wash before baking.
- 5) For shine and sparkle, thin a quarter cup of light corn syrup with very hot water. When the pie is done, brush the thinned syrup over the top of the crust. Sprinkle with granulated sugar or decorative sugar. Return the pie to the oven for two to three minutes to dry and set the glaze.
- 6) Prevent the bottom crust from getting soggy by brushing it with a well-beaten egg white before adding the filling. Another trick is to sprinkle the bottom crust with a small amount of half flour/half sugar mixture before adding the filling.

Classic Pie Crust

Also known as "Pate Brisée"

Ingredients:

- 12 ounces pastry flour
- 1 ½ teaspoons salt
- 1 ½ teaspoons sugar
- 6 ounces butter, chilled
- 2 eggs, beaten
- 4 teaspoons cold water
- 4 drops vanilla extract
- 1 ½ teaspoons lemon zest, grated (optional)



Directions:

Sift the flour, salt, and sugar into a round-bottomed bowl. Cut the butter into small cubes. Rub it into the flour, using the fingertips, until the mixture looks like fine bread-crumbs. Make a well in the center.

Mix the eggs, water, vanilla, and lemon zest. Pour into the well in the flour. Mix to form a soft dough

Turn the dough out onto a lightly floured work surface.

Knead gently just until it is smooth and well mixed.

Wrap in plastic film and chill for at least 30 minutes before use.

Makes 2 9-inch pie crusts.

Pie Crust Variation

This one uses all shortening/no butter.

Ingredients:

3 cups all purpose flour

1 1/2 cups vegetable shortening (Crisco)

1 whole egg, beaten

5 Tablespoons cold water

1 Tablespoon white vinegar

1 teaspoon salt

Directions:

Combine flour and salt in a large bowl. With a pastry cutter/ blender, gradually work the Crisco into the flour for about 3 or 4 minutes, or until it resembles a coarse meal. Add the beaten egg, cold water and vinegar. Stir together gently until all of the ingredients are incorporated.

Separate the dough in half and form each into a ball. Wrap each ball with plastic wrap or place into a large Ziploc bag. Slightly flatten each ball of dough and chill for 30 minutes before using.

Makes 2 9-inch pie crust



Pastry Cream

The foundation for many pies and tarts is pastry cream. You can make it up to 3 days before you need it and store it in the refrigerator. It is very versatile and can be flavored in so many different ways! When you realize how easy it is to make, you will never be afraid to make a cream pie or fruit tart again!!

Ingredients:

- 1 quart (4 cups) milk
- 4 ounces sugar
- 4 egg yolks
- 2 whole eggs
- 2.5 ounces cornstarch
- 4 ounces granulated sugar
- 4 ounces butter
- 1 Tablespoon vanilla extract



Directions:

In heavy saucepan, dissolve the sugar in the milk and bring just to a boil. In a separate stainless steel bowl, beat the egg yolks and whole eggs with a whip. Sift the cornstarch and sugar into the eggs. Beat with the whip until perfectly smooth. Temper the egg mixture by slowly beating in the hot milk in a thin stream. Return the mixture to the heat and bring to a boil, stirring constantly. When the mixture comes to a boil and thickens, remove from the heat. Stir in the butter and vanilla. Mix until the butter is melted and completely blended in. Pour out into a shallow pan. Dust lightly with confectioner sugar and cover with plastic wrap placed directly on top of custard to prevent a crust from forming. Cool and chill as quickly as possible.

Chocolate Cream Pie

Ingredients:

1 9-inch pre-baked pastry shell

1 recipe Vanilla Pastry Cream prepared in this way: After cooking the pastry cream, stir in 1 cup semi-sweet chocolate chips along with the butter and vanilla. Stir until chocolate chips are melted, then continue with chilling process

1 cup heavy cream

1/4 cup confectioners' sugar

1/2 teaspoon vanilla extract

1 milk chocolate candy bar



Directions:

Place cooled chocolate pastry cream into baked shell.

In bowl of mixer, place heavy cream, confectioners' sugar, and vanilla. Whip on high until cream form stiff peaks, taking care not to overbeat.

Spread whipped cream on top of pie and top with grated milk chocolate candy bar.

Refrigerate until ready to serve.

Additional Pastry Cream Variations:

Lemon — Stir 1/2 to 1 cup lemon curd into vanilla pastry cream along with the butter and vanilla before chilling.

Caramel Praline — Stir 1/2 to 1 cup prepared caramel sauce and 1/2 cup toasted, chopped pecans into vanilla pastry cream along with the butter and vanilla before chilling.

Coconut Cream Pie

Ingredients:

1/4 cup cornstarch

1 2/3 cup water

1 (14-oz.) can sweetened condensed milk (such as Eagle Brand)

3 egg yolks, beaten (save whites for meringue)

1/2 cup Angel Flake coconut

2 Tbsp. butter

1 tsp. vanilla

1 9-inch pie crust, baked



Directions:

In heavy saucepan, dissolve cornstarch in water. Stir in milk and egg yolks. Cook and stir over medium to medium-high heat until thickened and bubbly (if mixture begins to scorch, lower heat). Remove from heat; stir in coconut, butter, and vanilla. Cool slightly. Place in baked pie crust and top with meringue. Bake at 375° for 10 to 15 minutes or until lightly browned. Cool completely before serving.

Meringue: Combine 3 egg whites, 1/8 tsp. cream of tartar, and dash of salt in mixing bowl. Beat on high until mixture is foamy. Gradually add 1/4 cup sugar while continuing to beat on high. Beat until sugar is dissolved and stiff peaks form. Pile on top of cooled cream filling, making sure meringue touches pastry shell all around to prevent shrinkage. Bake as directed above.

Fresh Fruit Tart

This tart recipe is an excellent example of combining several foundational recipes into a beautiful dessert!



Ingredients:

1 pre-baked tart shell (use recipe for Pate Brisee and bake in a fluted tart pan)

1 recipe Vanilla Pastry Cream

1 thin slice sponge cake (Bake your favorite sponge cake in a 9-inch pan; shave a thin layer, approx. 1/4-inch in thickness) (this step is not crucial, but makes a prettier tart)

Assorted fruits, such as sliced strawberries, sliced kiwi, whole raspberries, blueberries, and blackberries (your preference)

1/2 cup seedless raspberry jam

1/4 cup apricot jelly or jam, heated with 1 Tablespoon corn syrup and 1 Tablespoon water

Building the tart:

Place tart shell on your serving plate or cardboard cake round. Spread the cooled pastry cream into the shell. Place the sponge cake on top of the pastry cream and spread with a thin layer of raspberry jam. Arrange the fruit as desired. Brush the melted apricot jelly (or jam) over the top of the fruit to glaze and set the fruit in place. Refrigerate until ready to serve.

Note: *Pastry cream is a temperature-sensitive food for safety, so be sure and keep the tart cool until serving time.*

Favorite Pecan Pie

Ingredients:

- 3 eggs, slightly beaten
- 1 cup light corn syrup (such as Karo)
- 1 cup sugar
- 2 Tbsp. butter, melted
- 1 tsp. vanilla
- 1 1/2 cup pecans, coarsely broken
- 1 unbaked 9-inch pie crust

Preheat oven to 350°.

In large bowl, combine eggs, corn syrup, sugar, butter, and vanilla. Blend well. Stir in pecans and pour into pie shell. Bake for 50 to 55 minutes or until knife inserted halfway between center and edge comes out clean. Cool before serving.



Classic Chess Pie

This is a great recipe for last minute company! A frozen pie crust, a few simple ingredients, a small amount of prep time, and you have a delicious dessert to present after dinner.

Ingredients:

1/2 cup buttermilk

2 cups sugar

3 eggs

3 Tablespoons flour

Pinch of salt

1 stick butter, melted

1tsp vanilla

Preheat oven to 400°. Mix everything together and pour into an unbaked 9" pie shell. Bake 15 minutes. Reduce oven to 350° and bake an additional 45 minutes. Cool to allow filling to set.



Icebox Key Lime Pie

Graham Cracker Crust:

- 1/3 cup unsalted butter, melted
- 1 1/2 cups graham cracker crumbs
(approx. 10 to 12 crushed crackers)
- 2 Tablespoons granulated sugar



Combine melted butter, cracker crumbs, and sugar. Press into a 9 or 10-inch pie pan. Try to make the crust about 1/8-inch thick all around. If the crumb mixture won't stick where you press it, add a tablespoon of water to the mix. Make sure there are no gaps or holes in the crust. If you have time, chill the crust for an hour before you bake it. This will help prevent crumbling when you serve it. Bake at 350°F for 8 to 10 minutes. The crust should be just slightly browned.

Key Lime Filling:

- 1 (8-ounce) package cream cheese
- 1/2 cup key lime juice
- 1 (14-ounce) can sweetened condensed milk
- 1 (8-ounce) container Cool Whip

Mix the first three ingredients together until smooth; fold in the Cool Whip completely. Pour into the cooled graham cracker pie crust and allow to chill for at least 2 hours before serving.

Fresh Peach Pie

Ingredients:

1 recipe Basic Pastry Dough with 1/2 recipe rolled and draped over a 9-inch pie pan; remaining 1/2 recipe rolled into 10-inch circle and cut into strips

10 ripe, but firm, peaches

Juice of 1 lemon

1/2 teaspoon each vanilla and almond extract

1 cup sugar

3 1/2 Tablespoons quick cooking tapioca (you can substitute with 1/3 cup all purpose flour)

1/2 teaspoon Fruit Fresh fruit preservative

1/2 teaspoon salt

1/2 teaspoon ground cinnamon plus a pinch of ground nutmeg, optional (if you like spices in your peach pie!)

5 Tablespoons butter, cut into small pieces

Directions: (Preheat oven to 375°F)

Peel and cut the peaches into 1/4-inch thick slices (you should have about 7 cups). Toss with the lemon juice and extracts.

Whisk dry ingredients together, making sure there are no lumps, then add to peach mixture and stir well. Pour into the pie crust and scatter with the small pieces of butter. Top with lattice strips; trim crust and flute or crimp edges to seal. Place in preheated oven and bake for 50 to 60 minutes. If the edges are browning too fast, cover with strips of foil halfway through baking time.

Cool about 30 minutes before serving.



Apple Crumb Pie

Also known as "French Apple Pie"

Ingredients:

1 pie crust, unbaked

6 to 8 apples

2 Tbsp. lemon juice

1/2 cup sugar

1/4 brown sugar

2 Tbsp. flour

1/2 tsp. cinnamon

1/2 cup sugar

1/2 cup flour

1 stick butter



Directions:

Preheat oven to 425°. Combine 1/2 cup sugar, brown sugar, 2 Tbsp. flour, and cinnamon in small bowl; mix well and set aside. Next, combine remaining sugar and flour in another bowl, mix well, then cut in butter until mixture resembles coarse cornmeal. Set aside.

Peel apples and cut into small chunks. Place in large bowl, add lemon juice and toss well. Pour sugar, brown sugar, flour, and cinnamon mixture over apples and toss. Spoon into unbaked pie crust. Cover top with sugar, flour, and butter mixture. Slide pie into large brown grocery bag. Fold open end and clip or staple shut. Place on cookie sheet and bake for 1 hour. Remove from oven; cut bag away from pie and let cool on cooling rack before serving.

Quiche



Ingredients:

1 9-inch unbaked pie shell, store bought or made from scratch

3 eggs + 2 egg yolks
(If you like, use 4 whole eggs,)

1 cup heavy cream (you can substitute half and half)

4 cups shredded cheese, your choice
(I like a combination of Cheddar, Pepper Jack, Havarti, Parmesan — just use your favorite kind!)

Approximately 2 cups of filling
(Again, your choice! Some of my favorites are: chicken and broccoli, sausage and green chile, bacon and onion, ham)

Salt and pepper, plus *inches** of seasonings you prefer, such as paprika, curry, garlic powder (* *so flavor remains delicate*)

Directions:

Preheat oven to 350°.

Layer the 2 cups of filling in the bottom of the pie crust. Sprinkle evenly with all of the cheese. In a bowl, whisk together the eggs, egg yolks, cream, salt, pepper, and seasonings. Carefully pour egg mixture over the filling and cheese.

Place the quiche on a foil or parchment lined baking sheet and bake for 30 to 45 minutes, being careful not to let the crust brown too quickly. If it does, crimp some foil over the edges of the crust and continue baking until done. A knife inserted into the middle of the quiche will come out clean when the quiche is fully done. Allow quiche to set for at least 15 minutes before serving. This can also be served at room temperature.

Icebox Butterhorns

Ingredients:

2 packages (1/4 ounce each) active dry yeast

1/4 cup warm water (110° to 115°)

2 cups warm milk (110° to 115°)

3/4 cup butter, melted

1/2 cup sugar

1 large egg

1 teaspoon salt

6-1/2 cups all-purpose flour

Additional melted butter



Directions:

In a small bowl, dissolve yeast in warm water. In a large bowl, combine the milk, butter, sugar, egg, salt, yeast mixture and 3 cups flour; beat on medium speed until smooth. Stir in enough remaining flour to form a soft dough (dough will be sticky).

Do not knead. Place in a greased bowl, turning once to grease the top. Cover with plastic wrap and refrigerate overnight.

Punch down dough. Turn onto a lightly floured surface; divide in half. Roll each into a 12-in. circle; cut each into 12 wedges. Roll up wedges from the wide ends. Place 2 in. apart on greased baking sheets, point side down. Cover with kitchen towels; let rise in a warm place until doubled, about 1 hour.

Bake at 350° for 15-20 minutes or until golden brown. Immediately brush with additional melted butter. Remove from pans to wire racks to cool.

Yield: 2 dozen.

Dianne's Flat Bread

Ingredients:

1 package (1/4 ounce) active dry yeast and 1 tsp sugar
2 cups warm water (110° to 115°), divided
1/3 cup sugar
2 tablespoons vegetable oil
1 tablespoon salt
2 cups whole wheat flour
4-4 1/2 cups all-purpose flour or 6 cups without whole wheat flour



Directions:

In a glass measuring cup, dissolve 1 tsp sugar and yeast in 1/2 cup of warm water.

Let yeast stand until foamy about 10 minutes.

Meanwhile in a large mixing bowl using bread hook, measure 3 cups flour (white and/or wheat), sugar, and salt. Mix. Pour in yeast mixture and another 1/2 cup warm water and mix on low speed. Add oil and mix. Alternate adding 1 cup warm water and the additional 3-3 1/2 cups flour and mix between additions.

Add enough remaining all-purpose flour to form a soft dough. Allow mixer to knead dough for 3-4 minutes until smooth and elastic.

Place in a greased bowl, turning once to grease top. Cover with plastic wrap and let rise in a warm place until doubled, about 1 hour. Punch dough down. Divide in half or thirds depending on how large of a loaf you desire. Form into a ball and gently roll out to a round loaf. Pierce each loaf several times with a fork. Cover and let rise in a warm place until nearly doubled, about 30 minutes. Bake at 375° for 18-21 minutes (depending on size of loaves) or until golden brown. **Yield:** 2-3 loaves

Cream Cheese Bread

1 cup sour cream
1/2 cup melted butter
1 tsp salt
1/2 cup sugar

1/2 cup warm water
2 pkgs yeast 2-1/4 tsp = 1 pkg.
2 eggs
4 cups flour

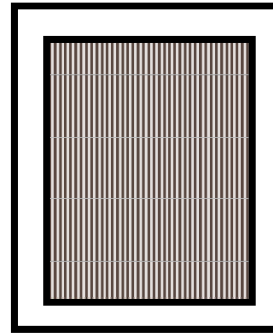


Scald sour cream, warm but do not boil. Stir butter sugar & salt. Cool till lukewarm. Measure warm water into warm bowl. Add yeast and stir. Add warm sour cream mixture, eggs & flour. Mix well. Cover tight and refrigerate overnight. Divide dough into 4 parts. Dough will be slightly sticky, may dust with flour. Too much flour will make it hard to roll out. Roll out each into an 8 X 12" rectangle. Spread with filling.

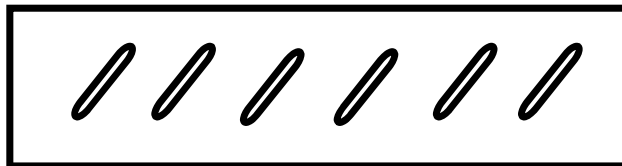
Filling:

1 lb. (16 oz.) Cream cheese
3/4 cup sugar
1 egg beaten

1/2 tsp salt
2 tsp. vanilla



Mix filling until smooth. Spread on dough, keep away from edges as shown above. Roll as for jell roll on the long side. Pinch ends and fold under slightly. Lay on greased foil lined cookie sheet. Put 6 diagonal cuts on top to allow expansion of cream cheese. (pictured below). Let rise until doubles in size, 1/2 to 1 hour. Bake at 375 degrees for 15 minutes or until browned nicely. While still warm spread with creamy glaze. Freezes well, bake before freezing. Note: Do not ice before freezing, only after thawing.



Creamy

Glaze :

1/4 cups melted butter
2 tsp vanilla

4 cups powdered sugar
4-8 tbsp. milk

In a medium bowl, mix powdered sugar, butter and vanilla. Add milk until glaze is desired consistency.

Blueberry Coffee Cake

Ingredients:

2 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon salt
3/4 cup sugar
1/2 cup butter, softened
1 egg
1/2 cup milk
1 cup fresh or frozen blueberries
1 cup chopped pecans

STREUSEL TOPPING:

1/2 cup sugar
1/3 cup all-purpose flour
1/4 cup cold butter

Directions:

Preheat oven to 375°. Whisk flour, baking powder and salt. In another bowl, cream sugar and butter until light and fluffy. Add egg and milk; stir into dry ingredients. Fold in blueberries and pecans. Spread into a greased 9-in. square baking pan.

For topping, combine sugar and flour; cut in butter until crumbly. Sprinkle over batter. Bake until a toothpick inserted in the center comes out clean, 35-40 minutes. Cool on a wire rack. **Yield:** 9 servings. If using frozen blueberries, use without thawing to avoid discoloring the batter.



Published as Blueberry Streusel Coffee Cake in Taste of Home June/July 1996.

Oatmeal Jam Bars



Ingredients:

2 cups oatmeal (any kind but instant)

1 cup brown sugar and 1 cup salted butter melted together in microwave for 1 minute.

2 cups flour

1 teaspoon baking soda

1 cup jam (or enough to spread across crust)

Directions:

Preheat oven to 375degrees, and spray pan with cooking spray.

Blend oatmeal with melted butter and sugar then all dry ingredients and mix together. It will be dry and crumbly. Spread $\frac{1}{2}$ mixture on 8x8 or 9x11 inch pan and pat down. Spread the jam over the mixture then add crumbled topping as the 3rd layer. Bake for 30 minutes. Let cook about 10-15 minutes then cut into squares.

This recipe can easily be doubled and made in a jelly roll pan.

Snow Covered Cranberries



Ingredients:

1 package (about 1 pound) fresh cranberries, washed and dried

1 pounds white Almond Bark

Directions:

Place parchment or wax paper to fit a large cookie sheet.

Wash cranberries in colander and shake dry. Place cranberries on cookie sheet with parchment paper.

Chop the almond bark into small pieces and transfer to microwave safe bowl and heat for 1 minute then stir the bark.

Microwave in 30 second increments and stir. This will prevent burning.

Once the bark is smooth drizzle the bark over the fresh cranberries until they are coated to your liking.

Allow the bark to cool and harden. If needed, break the coated cranberries into pieces when cooled.

Holiday Snack Mix



Ingredients:

2 cups honey nut Check cereal	10 cups
2 cups honey nut Cheerios	10 cups
1 ½ cup peanuts or cashews	7 ½ cups
1 ½ cup chopped pecans	7 ½ cups
¼ cup butter, melted	1 ½ cups
1 Tablespoon cinnamon	5 Tablespoons
1 teaspoon chili powder	2 ½ Tablespoons
1 ½ cups dried cranberries	7 ½ cups

Directions:

Preheat the oven to 350 degrees. Mix the cereal, peanuts and pecans in 9X13 inch baking pan. Pour the butter over the cereal stirring every 5 to 8 minutes. Remove from the oven. Stir in the dried cranberries. Cool and store in an airtight container.

Note: Do not add cranberries before baking.

Sweet Chex Mix

Ingredients:

1 cup butter

1/2 cup light corn syrup

2 cups brown sugar

Large box of crispix cereal(17-18 oz)

Brown paper bag (grocery size)

Wax paper

Pam vegetable spray



Directions:

Mix first 3 ingredients in large heavy pan and boil 2 minutes. Remove from burner and stir in 1/2 tsp baking soda. Stir till looks creamy...30 sec. It will grow some due to the baking soda. This is why it is important to have a large pan, especially if you are doing a double batch. Pour over 1 large box of crispix. (I use a large ladle and pour it on that way for more control). Toss very lightly or put a layer of cereal...then layer of sugar mix and continue layering until all cereal and sugar mix is in a very large bowl. Put in a brown paper bag that has been cut down a bit so it will fit in the microwave. Spray with Pam on the bottom and inside towards the bottom of the bag. Microwave 2 minutes on high, shake a bit or stir. Microwave 2 more minutes on high and then turn out onto a sheet or two of waxed paper that has also sprayed with Pam. Break apart as it cools and store in sealed container.

Churchill Windows

There's something magical about stained glass church windows, especially when the sun shines through them. That's why these are perfect for brightening up cookie trays!



Ingredients:

1/2 cup (1 stick) butter, softened
1 package (12 ounces) semisweet chocolate chips
1 tsp vanilla extract
1 cup chopped walnuts
1 package (10 1/2 ounces) multicolored miniature marshmallows
1 cup sweetened flaked coconut, divided

Instructions:

In a large saucepan, melt the butter and chocolate chips over low heat, stirring constantly. Remove the saucepan from the heat and stir in the vanilla and walnuts. Cool the mixture for about 15 minutes, until cooled but not to the point of hardening. Fold in the marshmallows and stir until well coated. Spoon half of the mixture lengthwise down the center of an 18 inch piece of waxed paper. Shape into a 12" X 2" log and place at one edge of the waxed paper. Sprinkle 1/2 cup coconut over the remainder of the waxed paper. Roll the log over the coconut, evenly coating the outside of the entire log. Wrap the log tightly in the wax paper, folding the ends snugly. Repeat with the other half of the marshmallow mixture and the remaining 1/2 cup coconut. Chill until firm, at least 2 hours, or overnight. Unwrap each log and cut into 1/2-inch slices. Yield: About 4 dozen cookies

No-Bake Nut, Date & Craisin Balls

Ingredients:

1 ½ cup almonds

1 cup pecans

2 cups raisins



2 cups chopped dates (whole can be used but will need to be cut up before blended with other ingredients)

½ tsp. cinnamon

½ tsp. vanilla

1 cup shredded coconut

Instructions:

In a food processor, chop the almonds and pecans until finely chopped and then add in the raisins, dates, cinnamon and vanilla. Blend up until combined and sticky.

Pour coconut into a bowl. Roll the date & nut mixture into about ¾ inch balls and roll into coconut.

Makes about 40 balls.

Shortbread Hearts

Ingredients:

2 cups all-purpose flour

1/2 cup sugar

Dash salt

1 cup cold butter (no substitutes)

1 tablespoon cold water

1 teaspoon almond extract

1/2 pound dark or white chocolate candy coating, melted



Instructions:

In a large bowl, combine the flour, sugar and salt; cut in butter until mixture resembles coarse crumbs. Stir in water and extract until mixture forms a ball.

On a lightly floured surface, roll out dough to 1/4-in. thickness. Cut with a 2-1/2-in. cookie cutter dipped in flour. Place 1 in. apart on ungreased baking sheets. Cover and refrigerate for 30 minutes.

Bake at 325° for 13-16 minutes or until edges are lightly browned. Cool for 2 minutes before removing to wire racks to cool completely. Dip one side of cookies in candy coating; place on waxed paper until set. **Yield:** about 2 dozen.

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Apricot Coconut Balls

Ingredients:

6-ounces packaged dried apricots (1-1/2 cups)

2 cups flaked coconut

2/3 cup sweetened condensed milk

Powdered sugar for rolling.



Instructions:

Using a food processor chop apricots by pulsing until finely chopped or mincing on a cutting board with a sharp knife.

Mix apricots and coconut in large bowl until well blended. Stir in sweetened condensed milk until evenly blended.

Shape in $\frac{3}{4}$ inch balls and roll in powdered sugar.

Let stand at room temperature until firm. Store in refrigerator.

Makes about 3 dozen balls.

Variation;

Prepare recipe above, do not roll in powdered sugar.

Melt 2 cups dipping chocolate

Dip balls in melted chocolate to coat. Remove with fork allowing excess chocolate off before place on sheet of wax paper. Let stand until chocolate is set.

Store in refrigerator.

Baked Carmel Corn

Ingredients:

1 cup butter

2 cups brown sugar

1 cup corn syrup

Made syrup mixture in large sauce pan and let boil for 5 minutes.

Remove from heat and stir in;

1 Tablespoon vanilla

½ teaspoon soda

Pour over 6 quarts of popped corn and mix well.



Pour mixture into a large greased baking pan and cook at 300 degrees for 1 hour stirring every 15 minutes. Cool and break apart.

2 cups of nuts (any kind) may be added to popcorn.

I buy the pre-popped butter and salted corn which is easy to find around the holidays. Often I double or triple this recipe.

Penny's Fudge

Ingredients:

3 1/4 cups sugar

1 1/4 cups evaporated milk

1 stick butter



Bring to a boil in a heavy pan. Boil 5 minutes. Remove from heat & add:

1 1/4 cups chocolate chips

9 oz marshmallow cream

1 tsp vanilla

1 1/4 cups chopped nuts

Pour into 9 X 13 buttered pan. Refrigerate.

NOTES



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