



JAY 2021 HOLIDAY COOKBOOK

JAY



BREAKFAST

Berry-Stuffed French Toast – Revised by Brittany

For 2 servings

Filling

- 1 cup raspberry
- 1 cup blackberry
- 2 tablespoons maple syrup, divided
- 1 tablespoon black raspberry liqueur
- 4 oz cream cheese, softened

French Toast

- 4 slices brioche bread
- ½ cup whole milk
- 1 large egg, beaten
- 2 tablespoons black raspberry liqueur
- ½ teaspoon salt
- 2 tablespoons butter

Whipped Cream

- ½ cup heavy cream
- 1 tablespoon maple syrup

- Make the filling: Add the raspberries, blackberries, black raspberry liqueur, and 1 tablespoon of maple syrup to a large bowl.
- Stir and let sit for 10 minutes for the berries to macerate.
- In a medium bowl, mix the cream cheese and remaining tablespoon of maple syrup until smooth.
- Spread the filling evenly over the 4 slices of bread.
- Arrange some of the berries on 2 slices of the bread and top with the other slices of bread.
- Press to seal the pieces together.
- In a shallow dish, whisk together the milk, egg, black raspberry liqueur, and salt.
- Melt the butter on a griddle or in a large skillet over medium heat.
- Quickly dip both sides of the bread pockets in the milk mixture, then transfer to the pan and fry on each side for about 3 minutes, until golden brown.
- In a large bowl, beat the heavy cream until soft peaks form. Add the maple syrup and continue beating until the cream holds medium peaks.
- Serve the stuffed French toast with a dollop of maple whipped cream and a scoop of macerated berries with their soaking liquid.

French Toast – Imported by Rob

- 2 packages (8oz) cream cheese
- 8 slices heavy bread, cubed (Rob uses day old ciabatta)
- 1 dozen eggs, slightly beaten
- 1 ½ cups milk (or heavy cream)
- ½ cup maple syrup
- Makes 6-8 servings

- In a 9x13 in baking dish, combine half the bread cubes, then top with remaining bread cubes
- Mix eggs, milk and syrup in a large bowl
- Pour mixture over bread cubes (use a spatula to press liquid into the bread)
- Cover with plastic wrap and refrigerate overnight
- In the morning, remove plastic wrap and bake in 350-degree oven for 45 minutes to an hour
- Serve with warm maple syrup



Image courtesy of: thefoodcharlatan.com

Blueberry Scones with Lemon Glaze – Hand-picked by Barb

Blueberry Scones

- 2 cups all-purpose flour
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 2 tablespoons sugar
- 5 tablespoons unsalted butter, cold, cut in chunks
- 1 cup fresh blueberries 1 cup heavy cream, plus more for brushing the scones

Lemon Glaze

- 1/2 cup freshly squeezed lemon juice
- 2 cups confectioners' sugar, sifted
- 1 tablespoon unsalted butter
- 1 lemon, zest finely grated (preferably from Arizona)

- Preheat the oven to 400 degrees
- Sift together the dry ingredients; the flour, baking powder, salt, and sugar
- Using 2 forks or a pastry blender, cut in the butter to coat the pieces with the flour. The mixture should look like coarse crumbs.
- Fold the blueberries into the batter. Take care not to mash or bruise the blueberries because their strong color will bleed into the dough.
- Make a well in the center and pour in the heavy cream.
- Fold everything together just to incorporate; do not overwork the dough.
- Press the dough out on a lightly floured surface into a rectangle about 12 by 3 by 1 1/4 inches.
- Cut the rectangle in 1/2 then cut the pieces in 1/2 again, giving you 4 (3-inch) squares.
- Cut the squares in 1/2 on a diagonal to give you the classic triangle shape.
- Place the scones on an ungreased cookie sheet and brush the tops with a little heavy cream.
- Bake for 15 to 20 minutes until beautiful and brown. Let the scones cool a bit before you apply the glaze.
- You can make the lemon glaze in a double boiler, or for a simpler alternative, you can zap it in the microwave.
- Mix the lemon juice with the confectioners' until dissolved in a heatproof bowl over a pot of simmering water for the double-boiler method, or in a microwave-safe bowl. Whisk in the butter and lemon zest. Either nuke the glaze for 30 seconds or continue whisking in the double boiler. Whisk the glaze to smooth out any lumps, then drizzle the glaze over the top of the scones. Let it set a minute before serving.

Banana Bread with Streusel Topping – Kristen not monkeying around

Banana Bread

- ½ cup oil
- 1 cup sugar
- 1 egg
- 1 ½ cup flour
- 1 tsp soda
- ½ tsp salt
- 3 ripe mashed bananas
- 1/8 tsp vanilla

Streusel Topping

- 4 TBSP butter (firm)
- 4 TBSP packed brown sugar
- ½ cup flour
- ¼ tsp cinnamon

Preheat the oven to 350 degrees

Streusel Topping

- Cut butter into flour, add in other ingredients and fork together until crumbly.

Banana Bread

- Mix oil, sugar, vanilla, and banana.
- Combine dry ingredients.
- Combine all ingredients.
- Bake for 50 – 55 mins (if using a dark pan bake at 320 for 55 – 60 mins)
- Bake for about 25 mins and then take it out to spring on the streusel topping and bake for the remainder.
- Poke with a toothpick to make sure its fully cooked

Buttermilk Blueberry Breakfast Cake – Farm Fresh from Heather

- ½ cup (8 tablespoons) unsalted butter, room temperature
 - Zest from 1 large lemon
 - 1 cup sugar (set aside 1 tablespoon for sprinkling)
 - 1 egg, room temperature
 - 1 tsp. vanilla
 - 2 cups all-purpose flour (set aside ¼ cup of this to toss with the blueberries)
 - 2 tsp. baking powder
 - 1 tsp. kosher salt
 - 2 cups fresh blueberries, picked over
 - ½ cup buttermilk
- Pre heat the oven to 350 degrees
 - Using a stand mixer or hand-held mixer, cream the butter with the lemon zest and the 1 cup minus 1 tablespoon of sugar until light and fluffy.
 - Add the egg and vanilla and beat until combined. Meanwhile, toss the blueberries with ¼ cup of flour, then whisk together the remaining flour, baking powder and salt.
 - Add half of the flour mixture to the batter and stir with spatula to incorporate.
 - Add all of the buttermilk. Stir. Add remaining flour and stir until flour is absorbed.
 - Fold in the blueberries. (Leave excess flour from the blueberry bowl behind.)
 - Grease an 8- or 9-inch square baking pan (or something similar—I prefer this 8-inch pan because I like the thicker pieces) with butter or coat with non-stick spray. If you have parchment paper on hand, line the pan with parchment on top of the butter. Spread the batter into the pan. Sprinkle the batter with the remaining tablespoon of sugar.
 - Bake for 35 to 45 minutes — a 9-inch pan will be done in closer to 35 minutes; an 8-inch pan usually needs 40 to 45 minutes. Check with a toothpick for doneness. If necessary, return pan to oven for a couple of more minutes.
 - (Note: Baking for as long as 10 minutes more might be necessary, especially if you're using a smaller pan such as an 8×8-inch. It's not unusual for this cake to take 50 minutes, so just be patient.) Let cool at least 15 minutes before serving.

Quiche – Bon Appétit from Sarah

Ina Garten's Pie Crust (makes 2)

- 12 tablespoons of very cold unsalted butter (1.5 sticks)
- 3 cups of all-purpose flour
- 1 teaspoon of kosher salt
- 1 tablespoon of sugar
- 1/3 of a cup of cold vegetable shortening
- 6 to 8 tablespoons of ice water (about a ½ cup)

Fillings

- 1 cup of cheese (any type you have on hand, I like cheddar, gouda, or gruyere)
- Other fillings, I eyeball and use up whatever is on hand. I used to work at a bakery, and we tended to use bacon, sausage, onion, pepper, tomato, and potato. I also like to use spinach or mushrooms. Make sure your fillings are cooked, except for the tomatoes. *Pro tip: I like to cook bacon in the oven/toaster oven. It creates less mess and is hands off.*

Egg Mixture

- 4 eggs
- 1 cup of milk or half & half
- ¼ teaspoon of salt
- ¼ teaspoon of pepper

Preheat your oven to 350 degrees.

Make The Crust

- Dice up the butter and place the butter and the vegetable shortening into the fridge to chill before starting your crust.
- After your butter and shortening are chilled, put your flour, salt and sugar into the food processor and pulse a few times. Then place your butter and shortening into the food processor and pulse until the butter is the size of peas.
- Slowly add the ice water until the dough begins to form a ball.
- Wrap the dough in plastic wrap and let it sit in the fridge for 30 minutes.

Prepare The Fillings

- While your crust is in the fridge, prepare your fillings. This all depends on what you want to do for your fillings, but I usually start with the meats if your quiche includes it. Like I mentioned above, bacon is much easier to cook when you put it in the oven. Put it on a tray covered in aluminum foil and set the oven to 400 degrees for 15 minutes and you are good to go, while you prepare the rest of the filling. After your bacon is done and cooled a little bit, you can cut it into smaller chunks. Other meats like sausage can be cooked on the stove.
- Cut up your vegetables and cook them on the stovetop with a little bit of olive oil. Boil potatoes until soft if you are using them.
- The last thing I do is prepare the egg mixture. Put the eggs, milk, salt and pepper into a bowl and whisk until thoroughly mixed.

Assemble The Quiche

- Preheat your oven to 350 degrees.
- Prepare your pie plate by spraying it with some cooking spray or melting butter.
- Take your crust out of the fridge and out of the plastic wrap. Put on floured surface and cut it in half. One half can be used to make a quiche, the rest can be saved for later.
- Make your dough into an even ball and roll out until it is bigger than your pie plate.
- Place your pie crust in your pie plate until it is gently touching all edges and cut and finish your crust however you like (by crimping or using a fork).
- We are going to add six layers to our quiche. The first layer is going to be your ½ of vegetables/meat, then ½ of your cheese, followed by ½ of your egg mixture. Then you are going to follow the same pattern and ending with your egg mixture. This ensures that's everything is evenly dispersed between your quiche.
- Bake your quiche for 40 to 50 minutes until the center comes out clean.

DRINKS



Old Fashioned - Offered up by Kathy

- **Spiced Honey Syrup**

- 1/2 cup honey
- 2 sprigs fresh rosemary, plus more for serving
- 2 cinnamon sticks (or 1 teaspoon ground cinnamon)
- 1 tablespoon cardamom pods (or 1/2 teaspoon ground cardamom)
- 1 inch of fresh ginger, sliced
- Zest of 1 orange
- 1 teaspoon vanilla extract

- **Old Fashioned**

- 2 ounces (1/4 cup) bourbon
- 1 ounce (2 tablespoons) lemon juice
- 1 ounce (2 tablespoons) orange or clementine juice
- 1-2 dashes orange bitters
- 1-2 ounces (2-4 tablespoons) spiced honey syrup

- To make the spiced honey syrup. In a medium pot, bring 1/2 cup water, the honey, rosemary, cinnamon, cardamom, and ginger to a boil over high heat. Boil 2-3 minutes, then remove from the heat. Stir in the orange zest and vanilla. Let cool. This syrup makes enough for about 6 drinks.
- In a cocktail shaker, combine 2-3 tablespoons honey syrup, the bourbon, lemon juice, orange juice, and orange bitters. Add ice and shake. Strain into a glass. Garnish with an orange slice and rosemary, if desired.

Eggnog Martini – Egged-on by Danielle

- 3 ounces eggnog
- 1 ounce vanilla vodka (regular vodka is great too!)
- 1 ounce amaretto liqueur
- Combine & enjoy!



Image courtesy of: aimeemars.com

Peppermint Martini – Presented by Haleigh

- 2 shots of Peppermint Rumchata
- 1 shot of Vodka
- Splash of Rumble Minze Peppermint Schnapps
- Splash of Crème de Coco
- Shake and garnish with Nutmeg
- Optional: Rim glasses with melted white chocolate and crushed peppermints, and refrigerate overnight



Image courtesy of: savoredsips.com



APPETIZERS & SIDES

Potato Gratin – Approved by Lisa

- 1 lb russet potatoes, peeled, cut into $\frac{1}{4}$ in slices
- 1 cup whole milk
- 1 cup heavy cream
- 1 garlic clove, minced
- $\frac{1}{s}$ tsp salt, to taste
- $\frac{1}{4}$ tsp freshly ground black pepper, or to taste
- $\frac{1}{2}$ cup Gruyere cheese, grated
- 3 tbsp breadcrumbs
- 3 tbsp parmesan cheese
- Combine the potatoes, milk, heavy cream, garlic, salt, and pepper in a large saucepan.
- Simmer until the potatoes are three-quarters cooked, about 8-10 minutes.
- Remove the potatoes from the heat and stir in the Gruyere.
- Pour the potatoes into a small, shallow pan.
- Combine the breadcrumbs and parmesan and scatter evenly over the potatoes.
- Bake in a 350 degree oven until golden brown, about 30 minutes.
- Allow the potatoes to set for 5-7 minutes before slicing.

Sunday Meatballs – A Classic from Haleigh

- 1 lb. of ground veal, pork, beef mix
- 2 eggs
- 1/2 cup Italian breadcrumbs
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 3 garlic cloves
- 1/2 cup Romano cheese
- 1/2 handful parsley

WASH YOUR HANDS!! Preheat oven to 350.

- Spray baking sheet with PAM or cover baking sheet with tinfoil for easy cleanup.
- Mix ingredients together with hands, then roll into 1.5-inch meatballs and put on baking sheet.
- Cook at 350 for about 12-15 minutes, watch for color to turn, then rotate meatballs to other side.
- Cook for another 10-12 minutes. Mangia!

Hormel Chili Dip – Brittany's Best!

- 16 oz can of Hormel Chili (whichever you prefer)
- 8 oz cream cheese
- Shredded cheddar cheese
- Tortilla Chips (or whatever you would like to serve it with)
- Layer cream cheese first, followed by chili, and then cheese on top.
- Heat in microwave or oven until cheese is melted
- Enjoy!



Image courtesy of: recipeler.com

Quick Focaccia Bread – Gathered from Google

- 1 loaf (1 pound) frozen bread dough, thawed
- 1/2 cup sliced pimiento-stuffed olives
- 1/2 cup shredded Colby-Monterey Jack cheese
- 1/2 cup shredded Parmesan cheese
- 1 teaspoon Italian seasoning
- 2 tablespoons olive oil
- Pre heat the oven to 350 degrees.
- On an ungreased baking sheet, pat dough into a 12x6-in. rectangle. Build up edges slightly.
- Top with olives, cheeses and Italian seasoning; press gently into dough.
- Drizzle with oil.
- Bake at 350° until cheese is melted and golden brown, 15-20 minutes.
- Let stand for 5 minutes before slicing.

Holiday Nacho Salsa – Aaron's Christmas Favorite

- Chopped Roma Tomatoes
- Red Onion Chopped Scallions
- Chopped Red Bell Pepper
- Chopped Avocado (Optional)
- Chopped Rip Mango (Optional)
- Chickpeas (Optional)
- Chopped Cilantro
- Chopped Garlic
- Fresh Lime Juice
- Olive Oil
- Pinch of Sea or Himalayan Pink Salt
- Chop, Chop, Chop
- Throw in a bowl and you're done!
- ***Eat with corn chips OR***
- Use on a chicken dish
- Scramble with eggs
- Place over a bowl of chickpeas
- Use as a salad topping

Cranberry Brie Bites – à la Haleigh

- Puff Pastry (1 package puff pastry thawed)
- Brie Cheese (450 grams brie cheese chilled)
- Cranberry Sauce (1 cup)
- Make sure your puff pastry dough is fully thawed before you start. It could take 2 hours to completely defrost at room temperature.
- Spray two mini muffin tins with cooking spray. Preheat the oven to 425F.
- Unroll your puff pastry dough onto a cutting board. Use a pizza cutter to cut it into squares that are about 2.5 inches by 2.5 inches.
- Press one dough square into each of the mini muffin cups and bend the dough up the sides so it forms a small bowl.
- Cut the brie into 1/2 inch to 3/4 inch chunks. Then place a chunk of brie into each of the muffin cups.
- Add some cranberry sauce on top of each piece of brie - just enough so that the brie is mostly covered.
- Bake at 425F for 8 to 12 minutes or until golden brown. (I baked mine for 9 minutes).
- Serve warm and enjoy!



Image courtesy of: happyfoodstube.com

A festive dining table set for a meal. The table is covered with a black and white checkered tablecloth. In the center, there are two tall, ornate candle holders with lit candles. The table is decorated with several pinecones and small glass votive candles. Each place setting includes a white plate, a folded dark blue napkin, a glass of water, and a woven placemat. The overall atmosphere is warm and inviting, with a focus on natural and rustic decor.

MAIN DISHES

Sesame Chicken for Slow Cooker – Discovered by Danielle

- 1 ½ pounds skinless, boneless chicken breast halves
- ½ cup honey
- ¼ cup soy sauce
- 2 tablespoons ketchup
- 2 tablespoons dried minced onion
- 1 tablespoon vegetable oil
- ½ teaspoon garlic powder
- 2 teaspoons cornstarch
- 3 tablespoons water
- Sesame seeds, or to taste
- Spread chicken into the crock of a slow cooker.
- Stir honey, soy sauce, ketchup, minced onion, vegetable oil, and garlic powder together in a bowl; pour over the chicken.
- Cook on Low until the chicken is tender, 3 to 4 hours.
- Remove chicken from the sauce in the slow cooker to a cutting board. Stir water and cornstarch together to dissolve cornstarch completely; pour into the sauce in the slow cooker until smooth.
- Cook on High until slightly thickened, about 10 minutes.
- Cut chicken into bite-size pieces and stir into the sauce. Sprinkle sesame seeds over the chicken and sauce mixture.

Greek-Style Meatballs – Quinn's Plate-Smasher

- 1 lb ground beef
- $\frac{3}{4}$ c. crumbled feta cheese
- $\frac{1}{2}$ small red onion, grated
- $\frac{1}{3}$ c. Italian-style breadcrumbs
- $\frac{1}{4}$ c. chopped fresh parsley
- 1 large egg, lightly beaten
- 2 tsp. dried oregano
- $\frac{1}{4}$ tsp. each salt and pepper
- Lemon slices
- $\frac{1}{2}$ c. prepared tzatziki
- 1 lb red potatoes
- Preheat the oven to 425 degrees.
- In large bowl, mix 1 ground beef, feta cheese, red onion, breadcrumbs, parsley, egg, oregano, salt and pepper.
- Form into 12 balls and thread onto skewers.
- On cookie sheet, spray with olive oil cooking spray, roast meatballs at 425 degrees for 15-20 minutes or until cooked through.
- Serve with lemon slices, tzatziki, red potatoes (roasted with 2 tsp. oil).
- Garnish with additional parsley.

Miracle Mango Salsa Chicken – From Kathy's Kitchen

- 6 boneless, skinless chicken thighs
 - 1 cup long-grain white rice
 - One 16-ounce jar mango salsa
 - Kosher salt and freshly ground black pepper
 - Olive oil
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- Preheat a large cast-iron skillet over medium-high heat.
 - Sprinkle the chicken thighs with salt and pepper on both sides.
 - Add 2 tablespoons oil to the skillet and sear the chicken thighs until browned well, 2 to 3 minutes per side. Remove the chicken to a plate.
 - Add the rice, 1 1/2 cups water and 1 cup of the mango salsa.
 - Stir and bring to a boil. Add the chicken back to the top of the rice, reduce to a simmer, cover and cook until the chicken and rice are cooked through, 17 to 20 minutes.
 - Serve up a pile of rice, topped with the chicken and garnished with additional mango salsa.



Image courtesy of: jessicagavin.com

Caramelized Shallot Pasta – Savored by Lisa

- ¼ cup olive oil
 - 6 large shallots, very thinly sliced
 - 5 garlic cloves, 4 thinly sliced, 1 finely chopped
 - Kosher salt and freshly ground black pepper
 - 1 teaspoon red-pepper flakes, plus more to taste
 - 1 (2-ounce) can anchovy fillets (about 12), drained
 - 1 (4.5-ounce) tube or (6-ounce) can of tomato paste (about 1/2 to 3/4 cup)
 - 10 ounces pasta
 - 1 cup parsley, leaves and tender stems, finely chopped
 - Flaky sea salt
- Heat olive oil in a large heavy-bottomed Dutch oven over medium high. Add shallots and thinly sliced garlic, and season with salt and pepper. Cook, stirring occasionally, until the shallots have become totally softened and caramelized with golden-brown fried edges, 15 to 20 minutes.
 - Add red-pepper flakes and anchovies. (No need to chop the anchovies; they will dissolve on their own.) Stir to melt the anchovies into the shallots, about 2 minutes.
 - Add tomato paste and season with salt and pepper. Cook, stirring constantly to prevent any scorching, until the tomato paste has started to cook in the oil a bit, caramelizing at the edges and going from bright red to a deeper brick red color, about 2 minutes. Remove from heat and transfer about half the mixture to a resealable container, leaving the rest behind. (These are your leftovers to be used elsewhere: in another batch of pasta or smeared onto roasted vegetables, spooned over fried eggs or spread underneath crispy chicken thighs.)
 - To serve, cook pasta according to package instructions in a large pot of salted boiling water until very al dente (perhaps more al dente than usual). Transfer to Dutch oven with remaining shallot mixture (or a skillet if you are using the leftover portion) and 1 cup pasta water. Cook over medium-high heat, swirling the skillet to coat each piece of pasta, using a wooden spoon or spatula to scrape up any bits on the bottom, until pasta is thick and sauce has reduced and is sticky, but not saucy, 3 to 5 minutes.
 - In a small bowl, combine parsley and finely chopped garlic clove, and season with flaky salt and pepper. Divide pasta among bowls, or transfer to one large serving bowl, and top with parsley mixture and a bit more red-pepper flakes, if you like.
 - Leftovers are great on eggs and other things too!

A close-up photograph of a cupcake with chocolate frosting and white cream, topped with colorful sprinkles. The cupcake is surrounded by festive decorations, including small blue and white Christmas trees, orange berries, and cinnamon sticks. The entire scene is bathed in a warm, golden light.

DESSERTS

Pistachio Thumbprint Cookies – Carol-Compliant

- 1 cup unsalted butter softened
- 1/3 cup powdered sugar
- 1 large egg
- 1 tsp vanilla
- 1 tsp almond extract
- 1/2 tsp salt
- 2 cups all-purpose flour
- 1 (3.4 ounce) box instant pistachio pudding mix
- 1/2 cup mini chocolate chips
- 2 cups pecans roughly chopped

For the filling

- 2 tbsp unsalted butter
- 2 cups powdered sugar
- 1 tsp vanilla extract
- 2-3 tbsp heavy cream (or milk)

For the glaze

- 1/2 cup semisweet chocolate chips

- Preheat the oven to 350 degrees
- Line a baking sheet with parchment paper.
- In a large bowl, cream together softened butter and sugar until light and fluffy. Beat in egg, extracts, and salt.
- In a separate bowl, whisk together flour and pudding mix. Add to the butter mixture and beat until just combined. Stir in chocolate chips.
- Shape into 1 inch balls and roll in chopped pecans. Place on prepared baking sheet 2 inches apart. Use a teaspoon to make a "thumbprint" in the center.
- Bake in preheated oven for 10 - 12 minutes, until set but not browned. Use the teaspoon to press the "thumbprint" again if necessary. Let cool completely before filling.

To make the filling:

- Whisk together all filling ingredients until no lumps remain. Fill each cookie with the filling. Let set before glazing.

To make the glaze:

- In a microwave safe bowl, microwave the chocolate chips in 30 second increments, stirring after each time, until melted and smooth. Transfer to a plastic zip top bag, snip off a corner, and drizzle as desired.

Kahlua Cake – Aloha from Barb

- 1 chocolate cake mix
- 1 small box chocolate instant pudding mix
- 4 eggs
- $\frac{3}{4}$ cup oil
- 16 oz sour cream
- $\frac{3}{4}$ -1 cup Kahlua
- 6 oz chocolate chips

- Mix dry cake mix and pudding together.
- Add the remaining ingredients and mix thoroughly.
- Pour into greased and floured bundt pan. (or Angel food cake pan) Bake for 1 hour @ 350.
- Top with whip cream and enjoy!



Image courtesy of: recipegirl.com

Peanut Butter Cup Cheesecake Dip -

Now hiring anyone named 'Reese'

- 8 oz cream cheese softened
- 1/2 cup butter softened, 1 stick
- 1/4 cup brown sugar packed
- 1/2-3/4 cup peanut butter
- 1 1/2 tsp vanilla extract
- 1 cup Reese's peanut butter cups, chopped
- Graham crackers or vanilla wafers for serving
- Fruit (apples recommended) for serving
- To a large mixing bowl, add the butter and cream cheese and beat with hand mixer (or stand mixer if you have one) until smooth and combined.
- Beat in brown sugar, peanut butter, and vanilla extract.
- Using a rubber spatula or wooden spoon, fold in chopped peanut butter cups.
- Dip can be served right away or kept in the refrigerator.
- If the dip has been chilled, let sit at room temperature for about 30 minutes before serving to allow it to soften.

Cinnamon Roll Apple Pie – Produced by Brittany

- 5 granny smith apples, sliced
- 2 cans cinnamon roll
- ½ cup sugar
- 1 teaspoon cinnamon
- 1 tablespoon cornstarch

Pro Tip: Use the Pillsbury Grands Cinnamon Rolls to make it easier to make the crust. Any leftover rolls, bake and enjoy!

- Pre heat the oven to 350 degrees and spray a pie dish with nonstick oil.
- Peel and cut the apples into thin slices and place in a bowl.
- Add sugar, cinnamon and cornstarch to apples and stir.
- Cut each cinnamon roll in half and roll out with flour until thin.
- Layer the bottom of the pie dish with the flattened cinnamon rolls to create a bottom crust.
- Add the apples and layer the rest of the rolls on top to create a closed crust, pinch any holes together with your fingers.
- Cover with foil and bake for 35 minutes.
- Remove the foil and bake for another 10 minutes uncovered.
- Allow the pie to cool and drizzle with icing

Apple Snicker Salad – Concocted by Haleigh

- 4-5 large red apples
 - 6 snickers bars
 - 8 oz. cool whip
 - 1 small box of vanilla instant pudding
 - ½ cup milk
 - Caramel drizzle (optional)
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- Mix milk and pudding, fold in cool whip
 - Cut up apples and snickers (1/2 inch pieces or smaller) and mix in. Top with caramel and serve cold.





ENJOY THE HOLIDAYS!

JAY