

QUEEN BEE HOLIDAY FAVORITES

Recipe Collection

RECIPES FOR YOUR HIVE
FROM QUEEN BEE READERS



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Appetizers



BACON WRAPPED BLUE CHEESE DATES

Courtesy of Sarah C.

INGREDIENTS

- Dates
- Good bacon - Like a thick, center-cut style bacon. It definitely makes a difference in the taste, so go for the gusto on this ingredient.
- Crumbled blue cheese (or Gorgonzola)
- Toothpicks

DIRECTIONS

1. Slice the date open a little (don't cut it in half)
2. Stuff date with blue cheese, as much as you like
3. Close date and wrap with 1/2 length slice of bacon
4. Secure with toothpick
5. Arrange on baking sheet (make sure it has a rounded edge as the grease from the bacon might run off otherwise)
6. Bake at 375 degrees F until crisp, about 30-40 minutes. You can turn them over about half way through if you want to.
7. After they are done baking, put them on some sheets of paper towel - that helps soak up some of the bacon grease
8. Serve hot, enjoy!



BAKED BRIE WITH APRICOT AND ALMONDS

Courtesy of Brooke & Trader Joe's

INGREDIENTS

- Trader Joe's Brie, preferably DOUBLE creme
- Trader Joe's raw sliced almonds
- Trader Joe's organic reduced sugar apricot preserves
- Trader Joe's water crackers
- Apple slices (optional)

You can substitute other brands, you don't need Trader Joe's ingredients, but they are good.

DIRECTIONS

1. Unwrap Brie and put into a baking dish. Make sure the baking dish has edges, as the brie will spread when it melts
2. Top with two generous tablespoons of the apricot preserves
3. Sprinkle a handful of sliced almonds on top
4. Cover with foil
5. Bake at 400 degrees F for about 12-14 minutes

HAM AND CHEESE BALL

Courtesy of Brenda

INGREDIENTS

- 6 oz. package deli ham, diced
- 4 green onions, finely sliced
- 2 cups grated cheddar cheese
- 8 oz. package cream cheese

DIRECTIONS

1. Soften cream cheese, mix all ingredients together.
2. Roll in ball. Wrap in plastic wrap and chill.
3. Serve with snack crackers.

SPizza

Courtesy of Renae, Twisted Kitchen

INGREDIENTS

- 1 medium russet potato, peeled and sliced in 1/4 to 1/2" slices
- 1 tablespoon oil
- 2 tablespoon tomato paste
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1/4 teaspoon garlic
- 1/4 teaspoon dried oregano
- 10 slices pepperoni, diced
- 1/4 to 1/2 cup mozzarella cheese, shredded
- 2 tablespoon parmesan cheese, shredded

DIRECTIONS

1. Mix salt, pepper and garlic. Lightly sprinkle potato slices with mixture. Reserve remaining.
2. In a skillet, heat oil, and fry potato slices until lightly browned and cooked through. Preheat oven to 350 degrees F. When potatoes are golden, remove from pan and drain.
3. While potatoes are cooling, mix tomato paste and remaining seasoning. Lightly spread tomato paste mixture on side of potatoes. Sprinkle with mozzarella cheese, diced pepperoni, and parmesan cheese.
4. Arrange potato slices on a baking sheet that has been lightly oiled or sprayed with cooking spray.
5. Bake at 350 degrees F until golden and bubbly.

Sides & Salads



AVOCADO AND GRAPEFRUIT SALAD, WITH HOMEMADE DRESSING

Courtesy of Linda B.

SALAD INGREDIENTS

- 1 or 2 grapefruits
- 1 or 2 avocados
- slivers of red onion (optional)
- Spinach or iceberg lettuce

DRESSING INGREDIENTS

- 1 can tomato soup
- ½ cup brown sugar
- ¾ cup oil (I use 1/2 cup and think it's enough, your call)
- ½ cup vinegar (I like a apple cider vinegar)
- 1 teaspoon garlic salt
- ½ teaspoon salt
- ½ teaspoon pepper
- 2 dashes worcestershire

DIRECTIONS

1. Whisk together dressing ingredients, refrigerate until ready to use.
2. Peel skin of grapefruits and dice up inside fruit. Remove all the skin and fibrous pieces.
3. Dice up avocado
4. Thinly slice red onion (optional)
5. Put it all together to make your salad.

CORN PUDDING

Courtesy of Rebecca

INGREDIENTS

- 1 can cream corn
- ¼ cup sugar
- ¼ cup flour
- ¾ cup milk
- 2 eggs beaten
- ½ stick melted butter
- ½ teaspoon corn starch
- Pinch of salt

DIRECTIONS

1. Beat eggs. Add milk, sugar, corn, salt, flour, melted butter, save a small amount of milk and add cornstarch stirring into milk well and hand mix altogether.
2. Pour into well greased 1 ½ quart casserole dish.
3. Bake at 375 degrees F for one hour or until firm and golden brown



FRESH CRANBERRY SALAD

Courtesy of Rachel

INGREDIENTS

- 1 box 6 oz Cherry JELL-O
- ½ cup sugar (for JELL-O)
- 1 package cleaned fresh cranberries (ground up, food processor/grated finely works best)
- ½ cup broken nut meats (ground up) - *we used pecans*
- ¾ cup small marshmallows
- 2 large apples (ground up)

DIRECTIONS

- Dissolve one box of 6 oz Cherry JELL-O and ½ cup sugar in ¾ cups of boiling water.
- Add ice cubes to cool.
- Add all ingredients to JELL-O. Mix all together in a large bowl or a mold
- Chill until set.



garlic, parmesan MASHED POTATOES

Courtesy of Queen Bee Heather

INGREDIENTS

- Red potatoes (or any variety you like)
- Fresh parmesan (shaved or grated). Must be fresh, doesn't work with the powdered stuff.
- Garlic, about (4) four cloves but more if you love garlic
- Butter, about half a stick, but the whole stick if you really want it to be good
- Sour cream, about 8 ounces
- Chives
- Olive oil, tablespoon (optional)

DIRECTIONS

1. Wash and quarter potatoes. They are going to be mashed, anyway, so no need to keep them pretty. The smaller you dice them the quicker they will cook. Leave the skins on.
2. Add peeled, whole garlic cloves and potatoes to a big pot of salted water. You can add a tablespoon of olive oil to the water for flavor. Bring to a rolling boil.
3. Boil potatoes until they are fork tender.
4. Drain potatoes and return to pot. Add butter, sour cream, chives and parmesan. Garlic should still be with potatoes.
5. Mash, mash, mash using a masher. Don't use a mixer. They should be chunky.
6. That's it. Super easy. Add more parmesan cheese and butter for more flavor.



grandma ramona's ROLL recipe

Courtesy of Grandma Ramona (Queen Bee Heather's grandma)

INGREDIENTS

- Ingredients
- 2 eggs and water to equal 1 ½ cup
- ½ cup butter
- 1 ½ teaspoons salt
- ¼ cup sugar
- 4 cups flour (my Grandma prefers Gold Medal, I use whatever is on sale)
- ¼ cup powdered milk
- 2 teaspoons rounded yeast

DIRECTIONS

1. Add two eggs to a big measuring cup, add warm water until the level reaches 1 ½ cups. Pour into bread machine.
2. Add warmed butter, salt, sugar, flour and powdered milk to bread machine - in that order
3. Make a well in the top of your ingredients and add your yeast
4. Turn the bread machine on dough setting (this just makes the dough, it doesn't bake it)
5. After dough is done, take it out of bread machine and set it on counter, cover and let rise for 30 minutes
6. Spray olive oil instead my Pampered Chef stoneware pan (but you can use any pan, just butter or grease it first)
7. Break the dough into small pieces and form them into balls. Make them smaller than you'd think - they will grow in the oven
8. If you want, you can brush melted butter on top of your rolls, we don't do this and they still turn out just fine
9. Have your oven preheated to 350 degrees F. Put rolls in for 28 - 30 minutes. This could vary by oven or pan type - so just watch them closely after 25 minutes.
10. Remove and cool. Enjoy.



ROASTED ROOT VEGETABLES

Courtesy of Tracy

INGREDIENTS

- Nonstick vegetable oil spray
- 9 tablespoon extra-virgin olive oil
- 2 tablespoon plus 1 ½ teaspoon fresh thyme
- 1 tablespoon plus 1 ½ teaspoon fresh marjoram
- 2 pounds medium yams, peeled, halved lengthwise, then cut into 1 ¼ to 1 ½ inch pieces
- 1 ½ pounds carrots, peeled, cut into ¾" rounds (about 4 cups)
- 1 ½ pounds parsnips, peeled, cut into ¾" rounds (about 4 cups)
- 1 ½ pounds rutabagas, peeled, cut into ½" pieces (about 4 cups)
- 2 medium size red onions, peeled, root ends left intact, cut into ½ inch thick wedges
- 3 tablespoon balsamic vinegar
- 3 tablespoon chopped fresh parsley
- 2 teaspoon grated lemon peel
- Fresh parsley sprigs

DIRECTIONS

1. Before you get started, position one (1) rack in the top third of your oven and one (1) rack in the bottom third of the oven.
2. Preheat oven to 425 degrees F.
3. Spray two large rimmed baking sheets with nonstick spray (or brush/spray olive oil on it).
4. Whisk 6 tablespoons oil, 2 tablespoons thyme, 2 tablespoons marjoram in large bowl.
5. Add yams, carrots, parsnips, rutabagas, and onions and toss to coat. Sprinkle vegetables generously with salt and pepper and divide between prepared baking sheets. Roast vegetables until tender and brown in spots, turning occasionally, about 50 minutes.
6. Whisk balsamic vinegar, remaining 3 tablespoons oil, 1 ½ teaspoons thyme, and 1 ½ teaspoons marjoram to blend in small bowl. Drizzle over roasted vegetables. Sprinkle with chopped parsley and lemon peel. Season with more salt and pepper, if desired. Transfer to platter, garnish with parsley sprigs. Serve hot or room temperature.



SPICY SAUSAGE AND PECAN STUFFING

Courtesy of Crista

INGREDIENTS

- 1 (16-ounce) package ground pork sausage
- 1 large onion, chopped
- 2 jalapeños, chopped (We used only one whole jalapeno and it was plenty spicy for us.)
- Basic cornbread, crumbled
- 1 ½ cups coarsely chopped pecans
- ¼ cup chopped fresh parsley
- 1 ¾ cups chicken broth
- ¼ cup milk
- ½ teaspoon salt
- ¼ to ½ teaspoon pepper
- ½ teaspoon dried thyme
- ¼ teaspoon ground nutmeg

DIRECTIONS

1. Cook sausage in a large skillet over medium heat, stirring until it crumbles and is no longer pink. Remove sausage, reserving 1 tablespoon drippings in skillet. Drain sausage on paper towels.
2. Sauté onion and jalapeño in hot drippings over medium-high heat until tender. Remove vegetables with a slotted spoon.
3. Combine sausage, vegetables, cornbread, and remaining ingredients in a large bowl, stirring gently until moistened. Spoon into a lightly greased 13 x 9 baking dish.
4. Bake, covered, at 350 degrees F for 30 minutes or until thoroughly heated.

YOGURT BISCUITS

Courtesy of Leah and Food.com

INGREDIENTS

- 2 cups flour
- 2 teaspoons baking powder
- 5 tablespoons shortening
- ½ teaspoon salt
- 2/3 cup yogurt (Add just enough water to make the yogurt able to pour)
- 1 teaspoon melted shortening to brush tops before cooking

DIRECTIONS

1. Preheat oven to 425 degrees F.
2. Grease an 8 x 8 pan.
3. Stir dry ingredients together.
4. Cut in shortening (I use an electric beater and use short bursts on low for about a minute).
5. Gently stir in yogurt mixture until sticky dough is formed (do not overwork dough).
6. Place dough on floured surface.
7. Dust top with flour and gently pat dough with hands until ½ inch thick.
8. Cut into 8-10 rounds.
9. Place in pan.
10. Brush with shortening.
11. Bake 15 minutes.
12. Turn out of pan 5 minutes after removing from oven.
13. Cover with tea towel and serve.

Entrees

BARBECUE PORK SANDWICHES, SLOW COOKER STYLE

Courtesy of Jennifer and Cooking Light

INGREDIENTS

- 1 (3-pound) boneless pork loin roast, trimmed and cut in half crosswise
- 1 cup water
- 1 (18-ounce) bottle barbecue sauce
- 2 tablespoons brown sugar
- 1 ½ tablespoons hot sauce
- ½ teaspoon salt
- ½ teaspoon black pepper
- 15 (2-ounce) hamburger buns or tortillas

DIRECTIONS

1. Place roast and water in a 4-quart electric slow cooker. Cover with lid; cook on high-heat setting 7 hours or until meat is tender.
2. Drain; discard cooking liquid. Return pork to slow cooker; shred with 2 forks. Stir in barbecue sauce and add next 4 ingredients (through pepper).
3. Reduce to low-heat setting; cover and cook 1 hour.

BULGOGI (KOREAN BEEF BARBECUE)

Courtesy of Jennifer and Cooking Light

INGREDIENTS

- 1 pound top sirloin steak, trimmed (Jennifer usually uses flank steak and doesn't cut it until after it cooks)
- 1 tablespoon brown sugar
- 3 tablespoons low-sodium soy sauce
- 1 tablespoon mirin (sweet rice wine)
- 1 teaspoon minced peeled fresh ginger
- 1 teaspoon dark sesame oil
- 3 garlic cloves, minced
- Cooking spray

DIRECTIONS

1. Wrap beef in plastic wrap; freeze 1 hour or until firm. Remove plastic wrap; cut beef diagonally across grain into 1/16 inch thick slices.
2. Combine beef, sugar, and next 5 ingredients (sugar through garlic) in a large zip-top plastic bag. Seal and marinate in refrigerator 1 hour, turning bag occasionally.
3. Prepare grill. Place a wire grilling basket on grill rack. Remove beef from bag; discard marinade. Place beef on grilling basket coated with cooking spray; grill 5 minutes or until desired degree of doneness, turning frequently.



CHEESY POTATO CASSEROLE

Courtesy of Grammie

INGREDIENTS

- 1 package (2 pounds) frozen hash browns (cubed)
- 2 cans condensed Cream of Potato (or Cream of Mushroom) soup (undiluted)
- 2 cups (8 oz) shredded cheddar cheese
- 1 cup sour cream
- ½ cup grated parmesan cheese
- ½ teaspoon garlic salt (optional)

DIRECTIONS

1. In a large bowl combine the soup, sour cream and garlic salt. Add hash browns, cheddar cheese and mix well.
2. Put mixture into a 13 x 9 x 2 dish.
3. Top with parmesan cheese.
4. Bake at 350 degrees F for about 55-60 minutes, uncovered.

DORITO CHEESE CASSEROLE

Courtesy of Brenda

INGREDIENTS

- 1 can cream of mushroom soup
- 1 cup sour cream
- 1 onion, chopped
- 1 cup salsa
- 1 (7-8 oz.) bag of Doritos (any type of tortilla chips will work)
- 3 cups cooked, diced chicken
- 2 cups grated Cheddar Cheese

DIRECTIONS

- In a 13 x 9 inch baking dish, layer ½ Doritos, ½ soup salsa mix, ½ chicken, and ½ cheese. Repeat ending with cheese. Top with sliced olives. Bake at 400 degrees F for 30 minutes.

SPICY BLACK BEAN CHICKEN, SLOW COOKER STYLE

Courtesy of Jasmine and MomsBudget.com

INGREDIENTS

- 2 cans black beans (*undrained*)
- 1 jar medium salsa (*select mild or hot depending on spiciness preference*)
- ½ cup uncooked brown rice
- 1 pound boneless, skinless chicken breasts, frozen

DIRECTIONS

1. Place unthawed chicken breasts in slow cooker, topping with beans, uncooked brown rice and salsa.
2. Cover and cook on low for 8-10 hours.
3. Serve with bread or wrap in a tortilla.



TACO CHICKEN SOUP, SLOW COOKER STYLE

Courtesy of Cara

INGREDIENTS

- 1 Onion, chopped
- 1 BUNCH of cilantro, chopped
- 1 CAN Chili Beans
- 1 can Black Beans
- 1 can whole kernel corn
- 1 can tomato sauce
- 1 can garbanzo beans
- 1 - 2 cans chicken broth (depending upon how thick you like it)
- 2 cans diced tomatoes with green chilies and onions
- 1 package taco seasoning
- 6 boneless, skinless chicken breast halves

DIRECTIONS

1. Place the onion, cilantro, chili beans, black beans, corn, tomato sauce, garbanzo beans, chicken broth, tomatoes with chilies and taco seasoning in slow cooker and stir to blend.
2. Lay chicken on top, pressing down slightly until just covered by the other ingredients.
3. Cook on low for 5 hours, then remove and shred chicken.
4. Stir shredded chicken back into soup and cook for 2 more hours.
5. Serve with shredded cheese, sour cream and crushed tortilla chips.

TURKEY SOUP, WITH LEFTOVER TURKEY STOCK, SLOW COOKER STYLE

Courtesy of Jenny and CDKitchen.com

TURKEY STOCK INGREDIENTS

- Carcass of one turkey
- 2 stalks of celery with leaves
- 2 carrots cut in chunks
- 2 bay leaves
- ½ teaspoon basil
- ½ teaspoon parsley
- Salt and pepper
- 3 quarts of water

TURKEY STOCK DIRECTIONS

1. Put all the ingredients into a 4 or 5 quart slow cooker and cook on low for 24 hours (yep, 24 hours, but it is worth it!)
2. Strain stock through a mesh colander to separate the broth and the other ingredients.
3. Cool, remove fat on top and freeze.

TURKEY SOUP INGREDIENTS

- 8 cups of turkey stock
- 10 oz. stewed tomatoes
- 2 stalks of celery, diced
- 2 carrots, diced
- 1 onion, diced
- 1 can of corn, drained
- 2 potatoes, peeled and diced
- 1 can of green beans, drained or about a cup of frozen green beans
- 2 bay leaves
- 2 cups of cubed turkey
- 1 can of peas or about a cup of frozen peas
- 2/3 cup of wild rice (or you can omit the rice and use ½ lb of pasta)
- salt and pepper to taste

TURKEY SOUP DIRECTIONS

1. Place all ingredients, except peas and pasta (if you plan to use pasta, but add in the rice if you are using that), into Slow Cooker.
2. Cook on low for 8-10 hours.
3. One hour before serving add in noodles (if you use them instead of rice) and peas.

Desserts



ALMOND TARTS

Courtesy of Shari

INGREDIENTS

- 1 cup real butter
- 1 egg
- ½ teaspoon vanilla
- 2 ½ cup flour
- 1 ¼ cup powdered sugar
- 1 teaspoon almond extract
- 1 teaspoon salt
- Almond paste

DIRECTIONS

1. Cream butter and sugar; mix well.
2. Add the egg, extract, vanilla, and salt; mix well.
3. Add flour.
4. Line mini muffin pan with petite cups.
5. Place ¼ teaspoon rounded dough into cup. Place paste on top. Top paste with ½ teaspoon rounded piece of dough.
6. Press top even in cup and sprinkle with red or green sugar.
7. Bake at 400 degrees F for 6 - 8 minutes.
8. Tops should be light brown.



BOURBON PECAN PIE

Courtesy of Michelle and Paula Deen

INGREDIENTS

- 1 cup sugar
- 3 tablespoons butter, melted
- ½ cup dark corn syrup
- 3 large eggs, beaten
- 1 ½ to 2 cups pecan halves
- 2 tablespoons good-quality bourbon
- 1 (9-inch) deep-dish pie shell, unbaked

DIRECTIONS

1. Preheat the oven to 375 degrees F.
2. In a medium bowl, stir together the sugar and melted butter.
3. Add the corn syrup, eggs, pecans, and bourbon, and stir until all ingredients are combined.
4. Pour mixture into an unbaked pie shell, and place on a heavy-duty cookie sheet.
5. Bake for 10 minutes. Lower the oven temperature to 350 degrees F and continue to bake for an additional 25 minutes, or until pie is set.
6. Remove from oven and cool on a wire rack.

BUCKEYES

Courtesy of Jenny

INGREDIENTS

- ½ pounds of real butter, melted
- 5 ¼ cup powdered sugar
- 1 ¾ cup peanut butter (smooth or chunky)
- 1 teaspoon vanilla extract
- ½ bar paraffin wax
- 12 ounces chocolate chips

DIRECTIONS

1. Mix butter, powdered sugar, peanut butter and vanilla.
2. Roll into balls and chill for 1 hour.
3. Melt paraffin wax in a pot that is inside a pot with water or in a slow cooker.
4. Add chocolate chips and mix until all melted.
5. Using a toothpick dip chilled balls into chocolate and place on wax paper.

CARAMEL CORN

Courtesy of Jenny

INGREDIENTS

- ½ cup butter or margarine
- 1 cup packed brown sugar
- ¼ cup corn syrup
- 1/8 teaspoon cream of tartar
- ¼ teaspoon baking soda
- 2 quarts popped popcorn

DIRECTIONS

1. Mix butter, sugar, corn syrup and cream of tartar in a heavy saucepan until melted over medium heat.
2. Bring to a boil and boil for five minutes stirring often.
3. Remove from heat and add baking soda. Stir until dissolved.
4. Pour over popcorn, mixing gently.
5. Put onto an ungreased cookie sheet and gently separate.
6. Bake for 1 hour at 200 degrees.
7. Remove from cookie sheet while still warm and cool on wax paper. Store in sealed container.

CARROT CAKE WITH CREAM CHEESE FROSTING

Courtesy of Kellie

INGREDIENTS

- 2 cup sugar
- 1 1/3 cup vegetable oil
- 3 XL eggs at room temperature
- 1 teaspoon pure vanilla extract
- 2 1/2 cup flour
- 1 tablespoon flour
- 2 teaspoon ground cinnamon
- 2 teaspoon baking soda
- 1 1/2 teaspoon salt
- 1 cup raisins
- 1 pound carrots
- 1 cup pineapple, diced
- 1 cup walnuts, chopped

DIRECTIONS

1. Preheat oven to 350 degrees F. Butter two 8-in round cake pans.
2. Line with parchment paper then butter and flour pans.
3. Beat sugar, oil, and eggs together in bowl until light yellow. Add vanilla.
4. In another bowl, sift together 2 1/2 cup flour, cinnamon, baking soda, and salt.
5. Add dry ingredients to wet ingredients. Toss raisins and walnuts with 1 tablespoon flour.
6. Fold in carrots and pineapple. Add to batter and mix well.
7. Divide batter equally between the two pans.
8. Bake for 55 minutes or until toothpick comes out clean. Allow cakes to cool completely in the pans set over a wire rack.

CREAM CHEESE FROSTING

- 3/4 lb cream cheese, room temperature
- 1/2 lb unsalted butter, room temp
- 1 teaspoon pure vanilla extract
- 1 pound powdered sugar, sifted

DIRECTIONS

Mix cream cheese, butter, and vanilla in bowl until just combined. Add sugar and mix until smooth.

cinnamon baking spice mix

Courtesy of Dayla

Similar to Pampered Chef's Cinnamon Spice mix.

INGREDIENTS

- Cinnamon baking spice mix
- 6 tablespoons ground Cinnamon
- 1 tablespoon ground allspice
- 1 tablespoon dried orange peel
- 1 ½ teaspoon ground clove
- 1 teaspoons ground nutmeg
- ½ teaspoon ground ginger

DIRECTIONS

- Mix all of these ingredients in a bowl, then store in an airtight container.

cranberry orange scones

Courtesy of Tracey with modifications from an Epicurious recipe

INGREDIENTS

- 3 cups of unbleached white flour
- 1/3 cup sugar
- 1 tablespoon grated orange peel
- 2 ½ teaspoon baking powder
- ½ teaspoon baking soda
- 1 teaspoon salt
- 1 ½ sticks (¾ cup) of chilled unsalted butter (if you use salted butter, reduce salt by half)
- ¾ cup cranberries
- 1 cup buttermilk (Make buttermilk by combining 1 tablespoon lemon juice in a 1 cup measuring cup and fill the rest with milk and let stand for 10 minutes)

DIRECTIONS

1. Mix dry ingredients and orange peel.
2. Cut butter into ½ inch cubes and mix in with dry ingredients until crumbly (use your hands if your comfortable)
3. Add cranberries.
4. Slowly add buttermilk, stirring and combining until dough forms.
5. Knead dough so all is combined.
6. Break dough into two balls.
7. Flatten each ball in a circle on a cookie sheet.
8. Cut each flattened circle into 8 triangles (total of 16).
9. Space apart and sheet and bake 18 minutes at 400 degrees F.

EXTREME CHOCOLATE OAT BARS

Courtesy of Jenny

INGREDIENTS

- 1 cup plus 2 tablespoons butter or margarine, softened, divided
- 2 cups packed brown sugar
- 2 eggs
- 4 teaspoons vanilla extract, divided
- 3 cups quick-cooking oats
- 2 ½ cups all-purpose flour
- 1 ½ teaspoons salt, divided
- 1 teaspoon baking soda
- 14 oz sweetened condensed milk
- 2 cups semisweet chocolate chips
- 1 cup chopped walnuts
- Optional toppings: coconut, white chocolate chips, butterscotch chips

DIRECTIONS

1. In a mixing bowl, cream 1 cup butter and brown sugar.
2. Beat in eggs and 2 teaspoons vanilla.
Combine the oats, flour, 1 teaspoon salt and baking soda; stir into creamed mixture.
3. Press two-thirds of oat mixture into a greased baking pan.
4. In a saucepan, combine milk, chocolate chips and remaining butter and salt.
5. Cook and stir over low heat until chocolate is melted.
6. Remove from the heat; stir in walnuts and remaining vanilla.
7. Spread over the crust (This is the point you can sprinkle onto the chocolate mixture other toppings. Jenny adds coconut and butterscotch chips).
8. Sprinkle with remaining oat mixture.
9. Bake 350 degrees F for 25 minutes or until golden brown.
10. Cool. Cut into squares.



JUJU'S CAKE COOKIES

Courtesy of Judy D.

INGREDIENTS

- 1 box chocolate cake mix
- Any flavor will do, Judy has tried white and yellow cake mixes and they also work great
- 2 eggs
- ½ cup vegetable oil
- 2 cups chocolate chips
- Variations: ½ cup chopped nuts, ¼ cup coconut flakes, ¼ cup Heath chips. Whatever candies you might have around the house.

DIRECTIONS

1. Combine cake mix, oil and eggs in large bowl. Stir in morsels (or whatever you want).
2. Drop by rounded tablespoons onto baking sheet.
3. Bake in preheated oven at 350 degrees F for 8-10 minutes.
4. After they cool, you can frost or put zig zag of melted chocolate across the top or leave plain.

KRISTINA KRINGLES

Courtesy of Diane and Alice Bay Cookbook

INGREDIENTS

- 1 cup flour
- ½ cup butter or margarine
- 2 tablespoons water
- 1 cup water
- ½ cup butter or margarine
- 1 cup flour
- 3 eggs
- ½ teaspoon salt
- ½ teaspoon almond extract
- Slivered almonds, optional

DIRECTIONS

1. Preheat oven to 375 degrees F. If using butter, you may want to lower the temperature by 25 degrees F.
2. Cut together 1 cup of flour and ½ cup of butter until mixture resembles fine meal. Add water and blend well. Form dough into a ball and divide in half.
3. Using the heel of your hand, press dough into two 3-inch wide strips down the length of a cookie sheet.
4. In a saucepan, bring 1 cup of water and ½ cup of butter to a boil. Remove from heat.
5. Add flour, and stir until smooth. Add eggs one at a time, blending well after each addition. Add salt and extract. Spread on top of dough strips. (Optional: sprinkle with slivered almonds).
6. Bake for 30-35 minutes or until golden brown. Watch closely...oven temperatures vary.
7. Cool completely, and frost with almond icing.

ALMOND ICING

- ¼ cup butter, softened
- 1 cup confectioners' sugar
- 1 tablespoons milk
- ½ teaspoons almond extract

Combine the butter, sugar, milk, and extract. Blend until smooth and spread over pastry.



magic middles

Courtesy of Kim

INGREDIENTS

- 2 (8 oz.) cans refrigerated quick crescent dinner rolls
- 16 large marshmallows
- ¼ cup butter, melted
- ¼ cup sugar
- 1 teaspoon cinnamon
- ½ cup powdered sugar
- ½ teaspoon vanilla
- 2 - 3 teaspoons milk
- ¼ cup finely chopped nuts, optional
- For the glaze: Combine powdered sugar and vanilla with enough milk until thin enough to drizzle.

DIRECTIONS

1. Separate crescent dough into 16 triangles.
2. Combine sugar and cinnamon. Dip a marshmallow in melted butter; roll in sugar mixture.
3. Wrap a dough triangle around each marshmallow, completely cover marshmallow and squeezing edges to form a tight seal. (Kim usually starts at the wide end and pinches as she rolls up the marshmallow covering it completely.)
4. Dip in melted butter and place buttered side down in deep muffin cups.
5. Repeat with remaining marshmallows.
6. Place tins on a cookie sheet to guard against spills in oven. Bake at 375 degrees F for 10-15 minutes until golden brown. Immediately remove from pans and drizzle with glaze.
7. Sprinkle with nuts. Serve warm or cold.



MINT OREO FROZEN DESSERT

Courtesy of Ann H.

INGREDIENTS

- ½ gallon chocolate chip mint ice cream
- 1 package Oreo cookies
- 1/3 cup sugar
- ½ cup melted butter or margarine
- 16 oz jar of hot fudge
- 8 oz tub of Cool Whip topping

DIRECTIONS

1. Take ice cream out of freezer so it can soften.
2. Break up Oreos, you can put them in a Ziploc bag and crush them with the bottom of a bowl or use your hands.
3. Mix cookies with melted butter/margarin and sugar
4. Spread cookies in 9 x 13 pan and freeze for 20 minutes (set aside 1 cup of cookies for later)
5. Spread hot fudge over frozen cookies in pan
6. Freeze for 20 minutes
7. Spread ice cream over hot fudge
8. Freeze for 20 minutes
9. Spread Cool Whip on top, drizzle hot fudge and sprinkle the remaining crumb mixture over the top.
10. Keep frozen until you're ready to serve.

mountain bar cookies (Like mountain bar candy bars)

Courtesy of Monique

INGREDIENTS

- 2 cup sugar
- 1 stick butter
- 4 tablespoon cocoa powder
- ½ cup water
- 4 cups instant oatmeal
- ½ cup coconut
- 1 teaspoon vanilla
- 1 cup peanut butter

DIRECTIONS

1. In a mixing bowl mix together oatmeal, coconut, vanilla and peanut butter. Set aside.
2. In a sauce pan bring to a boil sugar, butter, cocoa and water. Boil for one minute.
3. Take from heat, combine with the oatmeal mixture, mixing well.
4. Drop by teaspoonfuls on wax paper and let cool until firm.

peanut butter cookies

Courtesy of Monique

INGREDIENTS

- 1 cup peanut butter (any kind works)
- 1 egg
- 1 cup sugar

DIRECTIONS

1. Mix peanut butter, sugar and egg together.
2. Take teaspoonfuls of dough and form small balls.
3. Place on cookie sheet. With a fork press a pattern onto the cookie (#)
4. Bake at 350 degrees F for 8-12 minutes

PRALINE BACON

Courtesy of Kylene and Alton Brown

INGREDIENTS

- 1 lb thick slices bacon
- 2 ½ oz light brown sugar
- 1 ½ oz pecan halves

DIRECTIONS

1. Cook the bacon in a 400 degrees F oven until almost done, about 25 minute.
2. Combine the sugar and pecans in a food processor and pulse until well mixed and crumbly.
3. Sprinkle the mixture over both sides of the bacon.
4. Finish cooking bacon until done, about 10 minutes.

PUMPKIN GOOEY BUTTER CAKE

Courtesy of Shona and Paula Deen

CAKE INGREDIENTS

- 1 (18 1/4-ounce) package yellow cake mix
- 1 egg
- 8 tablespoons butter, melted

FILLING INGREDIENTS

- 8-ounce package cream cheese, softened
- 15-ounce can pumpkin
- 3 eggs
- 1 teaspoon vanilla
- 8 tablespoons butter, melted
- 16-ounce box powdered sugar
- 1 teaspoon cinnamon
- 1 teaspoon nutmeg

DIRECTIONS

1. Preheat oven to 350 degrees F.
2. Combine the cake mix, egg, and butter and mix well with an electric mixer. Pat the mixture into the bottom of a lightly greased 13 x 9 baking pan.
3. To make the filling: In a large bowl, beat the cream cheese and pumpkin until smooth. Add the eggs, vanilla, and butter, and beat together. Next, add the powdered sugar, cinnamon, nutmeg, and mix well. Spread pumpkin mixture over cake batter and bake for 40 to 50 minutes. Make sure not to over bake as the center should be a little gooey.
4. Serve with fresh whipped cream.



RED HOT APPLESauce (WITH SLOW COOKER OPTION)

Courtesy of Alicia

INGREDIENTS

- 8 apples, granny smiths are good
- ½ to ¾ cup red cinnamon candies
- ½ cup sugar or sugar substitute, such as Splenda
- ¾ cup water

DIRECTIONS

1. Core the apples, but it isn't necessary to peel them.
2. Dice them up into fine chunks
3. Put all ingredients into a large pot and bring to a boil
4. Reduce to the slowest simmer
5. Cover, stirring occasionally, until you reach the consistency you want (the longer, the finer texture) - about three hours
6. OR put all ingredients into crockpot and simmer on low for six hours

snickers salad

Courtesy of Jessi

INGREDIENTS

- 6 green apples, diced
- 3 whole Snickers
- 1 tub Cool Whip

DIRECTIONS

1. Mix together the Cool Whip and apples. Smash the Snickers bars and add to the salad. Best if you allow to stand for a little while before serving.

STARBUCKS PUMPKIN SCONES

Courtesy of Shona

SCONE INGREDIENTS

- 2 cups all purpose flour
- 7 tablespoons sugar
- 1 tablespoons baking powder
- ½ tsp salt
- ½ tsp ground cinnamon
- ½ tsp ground nutmeg
- ¼ tsp ground cloves
- ¼ tsp ground ginger
- 6 tablespoons cold butter
- ½ cup canned pumpkin
- 3 tablespoons half and half
- 1 large egg

POWDERED SUGAR GLAZE

- 1 cup powdered sugar
- 1 tablespoon powdered sugar
- 2 tablespoons whole milk
-

SPICED GLAZE

- 1 cup powdered sugar
- 3 tablespoons powdered sugar
- 2 tablespoons whole milk
- ¼ teaspoon ground cinnamon
- 1/8 teaspoon ground nutmeg
- 1 pinch ginger
- 1 pinch ground cloves

DIRECTIONS

1. Preheat oven to 425°F
2. Lightly oil a baking sheet or line with parchment paper
3. Combine first 8 (dry) ingredients
4. Using a food processor or pastry knife cut butter into dry ingredients until mixture is crumbly
5. In separate bowl, whisk together pumpkin, half and half, and egg
6. Fold wet ingredients into dry ingredients
7. Form the dough into a ball
8. Pat out dough onto a lightly floured surface and form into a 1" thick rectangle (about 9" long by 3" wide)
9. Cut the dough into 3 squares approx 3" x 3"
10. Cut each piece in 2 diagonally
11. Place the 6 triangles on the prepared baking sheet
12. Bake for 14-16 minutes
13. Cool on a wire rack

SUGAR GLAZE DIRECTIONS

1. Mix the powdered sugar and 2 tablespoons milk together until smooth
2. Brush the plain glaze unto top of each scone
3. As the Plain glaze firms up make the spiced icing

SPICED ICING DIRECTIONS

1. Combine all the ingredients
2. Drizzle this thick icing over each scone
3. Allow to dry at least 1 hour, before serving
4. A squirt bottle works well or you can drizzle with a whisk

THREE-CHIP ENGLISH TOFFEE

Courtesy of Jenny

INGREDIENTS

- ½ teaspoon plus 2 cups real butter, divided
- 2 cups sugar
- 1 cup slivered almonds
- 1 cup milk chocolate chips
- 1 cup chopped walnuts
- ½ cup semisweet chocolate chips
- ½ cup vanilla or white chips
- 1 ½ teaspoons shortening

DIRECTIONS

1. Butter a 15 x 10 x 1 baking pan with ½ teaspoon butter. In a heavy saucepan over medium-low heat, bring sugar and remaining butter to a boil, stirring constantly. Cover and cook for 2-3 minutes.
2. Uncover; add almonds. Cook and stir with a clean spoon until a candy thermometer reads 300 degrees F (hard-crack stage) and mixture is golden brown.
3. Pour into prepared pan (do not scrape sides of saucepan). Surface will be buttery. Cool for 1-2 minutes. Sprinkle with milk chocolate chips. Let stand for 1-2 minutes; spread chocolate over the top.
4. Sprinkle with walnuts; press down gently with the back of a spoon. Chill for 10 minutes.
5. In microwave or heavy saucepan, melt semisweet chips; stir until smooth. Drizzle over walnuts. Refrigerate for 10 minutes. Melt vanilla chips and shortening; stir until smooth. Drizzle over walnuts. Cover and refrigerate for 1-2 hours. Break into pieces.

Note: *Jenny recommends that you test your candy thermometer before each use by bringing water to a boil; the thermometer should read 212 degrees. Adjust your recipe temperature up or down based on your test. If toffee separates during cooking, add ½ cup hot water and stir vigorously. Bring back up to 300 degrees F and proceed as recipe directs.*

vegan PUMPKIN pie

Courtesy of Maureen

INGREDIENTS

- 350 gram box silken firm tofu (Very important to get silken and firm. The Mori-nu shelf stable tofu found in the produce section is the perfect size box.)
- 1 cup canned pumpkin (pre-seasoned, spiced kind)
- 1 ¼ cup brown sugar (not packed tightly)
- Dash of salt
- 1 pie crust (homemade or store bought)

DIRECTIONS

1. Preheat oven to 375 degrees F.
2. Blend tofu and pumpkin together in a blender or food processor until very smooth
3. Pour into large mixing bowl
4. Add brown sugar and salt
5. Stir well
6. Pour into pie shell
7. Bake 60 - 70 minutes - until toothpick comes out clean

ZAPS - cinnamon TWISTS

Courtesy of Ashley

INGREDIENTS

- Pillsbury biscuits (any size)
- Melted butter
- Cinnamon
- Sugar

DIRECTIONS

1. Melt butter.
2. Mix cinnamon and sugar together.
3. Dip each biscuit in melted butter, then roll in cinnamon sugar mixture.
4. Stretch each biscuit just a little and twist in the middle.
5. Bake according to instructions on biscuit package.