



# CHRISTMAS RECIPES



## RENEE'S RECIPE:

### No Bake Peanut Butter Bars

#### INGREDIENTS:

- ½ cup brown sugar
- ½ cup butter
- ¼ cup corn syrup
- 1 cup peanut butter
- 1 tsp vanilla
- 2 cups cornflakes
- 2 cups Rice Krispies

#### topping

- ¾ cup chocolate chips
- ¾ cup butterscotch chips

#### INSTRUCTIONS:

1. Line or grease an 8x8 pan.
2. Boil brown sugar, butter, & corn syrup. *for 1 min*
3. Remove from heat.
4. Stir in peanut butter & vanilla until smooth.
5. Mix in cornflakes & Rice Krispies.
6. Press into pan & cool.
7. Melt chocolate chips &/or butterscotch chips.
8. Spread melt over bars.
9. Chill 1 hour or until set. Cut into 16 bars.

Prep: 15 minutes | Cook: 5 minutes | Chill: 1 hour | Makes: 16 bars

### Aggie's Shortbread Apple Pie

#### INGREDIENTS:

- 1 lb butter
- 2 tbsp vanilla
- 3 cups brown (yellow) sugar
- 4 cups flour
- 1 tsp baking powder
- ½ tsp baking soda
- Apples, sugar & cinnamon
- 1 egg, beaten *(for topping)*

#### INSTRUCTIONS:

1. Cream butter, vanilla, & brown sugar together.
2. Mix flour, baking powder, & baking soda separately.
3. Gradually knead about ¾ of the flour mixture into the butter mixture until dough is no longer sticky.
4. Press dough into greased pie pans.
5. Fill with apples, sugar, & cinnamon to taste.
6. Roll remaining dough into strips & place over top; brush with beaten egg.
7. Bake at 350°F for 45-60 min, until golden brown.
8. Cool before serving.

Prep: 20 minutes | Bake: 45 - 60 minutes | Makes: ~ 3 pies



## :JESSIE'S RECIPE

### Air-Dry Play Dough Ornaments

#### INGREDIENTS:

- 1 cup flour
- ½ cup salt
- 2 tbsp oil
- 1 tbsp cream of tartar
- 1 cup water
- Food coloring *(optional)*

#### SUPPLIES:

- Ribbon or twine
- Cookie cutters
- Straw (for holes)
- Acrylic paint

#### INSTRUCTIONS:

\* Not For Consumption \*

1. Stir flour, salt, & cream of tartar together in a pot.
2. Add water, oil, & food coloring (if using).
3. Cook over medium heat, stirring constantly for 5-10 min, until dough forms a ball.
4. Remove from heat, cool slightly, then knead until smooth.
5. Roll dough to ¼-½ inch thick & cut shapes with cookie cutters.
6. Use a straw to make holes for ribbon or twine.
7. Air-dry for 2-3 days until completely hard.
8. Paint with acrylic paint & let dry.
9. Thread ribbon or twine through holes & hang.

Prep: 10 minutes | Cook: 5 to 10 minutes | Dry: 2 to 3 days



## YVONNE'S RECIPE:

more recipes below

# CHRISTMAS RECIPES



## KIRSTY'S RECIPE:

### Magic Bars

#### INGREDIENTS:

- ½ cup butter or margarine
- 1½ cups graham wafer crumbs
- 1 can sweetened condensed milk
- 6 oz semi-sweet chocolate chips
- 1½ cups flaked coconut *← the 'magic' part*
- 1 cup chopped walnuts

#### INSTRUCTIONS:

1. Preheat oven to 350°F.
2. Melt butter in a 9x13 pan.
3. Sprinkle graham crumbs evenly over butter.
4. Pour condensed milk over crumbs.
5. Layer chocolate chips, coconut, & walnuts.
6. Press down lightly with your hand.
7. Bake for 25–30 min, until lightly browned.
8. Cool completely, then cut into squares.

Prep: 10 minutes | Bake: 25 to 30 minutes | Oven: 350°F | Makes: 40 to 54 bars

### Mum's Whipped Shortbread

#### INGREDIENTS:

- 1 lb butter *(room temp)*
- 1 cup icing sugar
- ½ cup cornstarch
- 4 cups flour
- 1 tsp vanilla extract
- ¼ tsp almond extract
- Christmas sprinkles

#### INSTRUCTIONS:

1. Using a paddle attachment, beat butter, icing sugar, cornstarch, flour, vanilla, & almond extract until light fluffy.
2. Fold in Christmas sprinkles.
3. Drop onto baking sheets or pipe with a cookie press.
4. Bake at 325°F for 10–15 min.
5. Cool completely before serving.

**Tip:** *If using a cookie press, keep the dough slightly firmer (don't overwhip)*

Prep: 15 minutes | Bake: 10 to 15 minutes | Oven: 325°F



## :TRYNNA'S RECIPE



## TATIANNA'S RECIPE:

### Cranberry Ginger Fizz

#### INGREDIENTS:

- ½ cup cranberry juice
- ½ cup ginger ale
- Lime wedge
- Fresh cranberries
- Fresh rosemary *optional*

#### INSTRUCTIONS:

1. Fill a glass with ice.
2. Pour in cranberry juice & ginger ale.
3. Squeeze in lime juice & stir.
4. Garnish with cranberries & rosemary.

**Tip:** *Add 1 oz vodka (or alcohol of choice) for a festive cocktail version.*

Prep: 2 minutes | Serves: 1 | Non-alcoholic/Alcoholic Options