

# Holiday Potpourri



## *Holiday Craft and Food Ideas*

*December 9 ~ 1:30 p.m. ~ American Legion Banquet Room*

## Chocolate Pudding Fudge

Submitted by Yvonne Rakes , Fallon

1 pkg or 8 oz. semi sweet chocolate  
1 stick butter/margarine  
1/3 cup water  
1 pkg (4 serv) Instant chocolate pudding  
3 cups powdered sugar

Microwave 4 oz of chocolate, 6 Tbsp of butter and water in large bowl on high for 2 min or until butter is melted. Stir, add dry pudding mix, stir until blended.

Add powdered sugar 1 cup at a time, until blended. Press into foil lined 8 inch square pan.

Microwave remaining 4 oz of chocolate and 2 Tbsp of butter in large bowl on high for 1 1/2 minutes or until butter is melted. Stir until chocolate is melted. Spread over pudding mixture. Refrigerate 2 hours or until firm. Cut into 1 inch pieces (48) squares.

## Coconut Balls

Submitted by Arlene Morast, Fallon

24 graham crackers, crushed  
3 cups miniature marshmallows  
1 cup walnuts, chopped  
1 cup dates, cut fine  
1 can Eagle Brand sweetened condensed milk

Coconut

Shape into balls and roll in coconut. Put in wax paper to get firm.  
I tint my coconut red & green for Christmas.

## Sparkling Cranberry Punch

Submitted by Eileen Nielsen, Cabin Creek

1 bottle (32 oz.) cranberry juice cocktail, chilled  
1 can (6 oz.) frozen pink lemonade concentrate, thawed  
1 bottle (2 liters) ginger ale or 2 bottles (750 ml each) champagne, chilled

Mix cranberry juice cocktail and lemonade concentrate in large punch bowl. Stir in ginger ale. Serve immediately.

12 servings (about 1 cup each)

## Jezebel Cracker Dip

Submitted by Patty Trask, Ash Creek

1 (18 oz.) jar pineapple preserves  
1 (18 oz.) jar apple jelly  
1 (1oz.) can dry mustard  
1 (3 or 5 oz.) prepared horseradish  
1 Tbsp. black pepper

Blend in blender. Pour over cream cheese & serve with a variety of crackers.



## Easy Cream Cheese Mints

Submitted by Sharla Sackman, Prairie County Extension Agent

### Ingredients:

3 ounces cream cheese, softened

1 tablespoon butter, softened

3 cups powdered sugar, plus more for dusting the work surface

1/4 teaspoon peppermint extract (or whatever flavor you want—lemon, orange, lime, almond...)

Food coloring (optional)



### Instructions:

Cream the cream cheese, butter, and powdered sugar until it comes together in a ball. Add the flavoring and mix in.

Lightly dust a work surface with powdered sugar. Remove the dough from the work bowl and knead in the food coloring. Roll the dough into a rope about 1/2 in diameter. Cut the rope into slices, then roll each slice into a ball. Press the ball with the tines of a fork and allow to dry for about 2 hours on wax paper. Store covered in the refrigerator for about a week or in the freezer for 2-3 months.

## Peppermint Bark Fudge

Submitted by Patty Trask, Ash Creek

1 14 oz. can sweetened condensed milk

1 cup dark chocolate chips

1 cup premium white chocolate chips

1/2 teaspoon vanilla extract

1/4 teaspoon peppermint extract (optional)

1/3 cup crushed candy canes (divided, about

5 regular sized candy canes, crushed)

1. Line an 8X8 square pan with aluminum foil and lightly butter the sides and bottom of foil. Set aside
2. Divide condensed milk equally into two separate small/medium saucepans (just over 1/2 cup in each pan).
3. Add dark chocolate chips to one pan and white chocolate chips to the other.
4. Melt chocolate chips over medium heat, stirring constantly until completely melted.
5. Once chocolate has melted, remove dark chocolate mixture from heat and stir in vanilla extract. Immediately spread evenly into prepared pan.
6. Once white chocolate has melted, remove from heat and stir in mint extract, if using. Stir in 1/4 cup crushed peppermint pieces and immediately spread evenly over chocolate layer.
7. Immediately sprinkle with remaining crushed peppermint pieces .
8. Allow fudge to harden completely before slicing and serving ( about 4-6 hours at room temperature, or about 1-2 hours in refrigerator).

## Triple Treat Molded Salad

Submitted by Arlene Morast, Fallon

- 1 - 3 oz. pkg lime jello
- 1 - 3 oz. pkg lemon jello
- 1 - 3 oz. pkg cherry jello
- 1 can crushed pineapple
- 2 Tbsp. lemon juice
- 1 cup miniature marshmallows
- 6 oz. cream cheese, softened
- 1/3 cup mayonnaise
- 1 can pitted, dark sweet cherries

Dissolve the jellos separately in 1 cup boiling water for each one. Drain pineapple, reserving syrup. Add lemon juice to the syrup and enough water to make 1 cup. Add to dissolved lime jello.

Chill until partly set and then add pineapple. Pour into a 10 cup mold or a 9X13 glass pan. Chill until firm. Add marshmallows to lemon jello while hot. Chill until thick, Whip until light & fluffy. Blend cream cheese and mayonnaise; fold into the lemon mixture. Pour on top if lime jello. Chill until firm. Drain cherries, reserving syrup. Add water to syrup to make 1 cup. Add to cherry jello. Chill until partly set. Cut cherries in halves and add to cherry jello. Pour on top of lemon mixture. Chill until firm.

## Caramel Toffee Dip

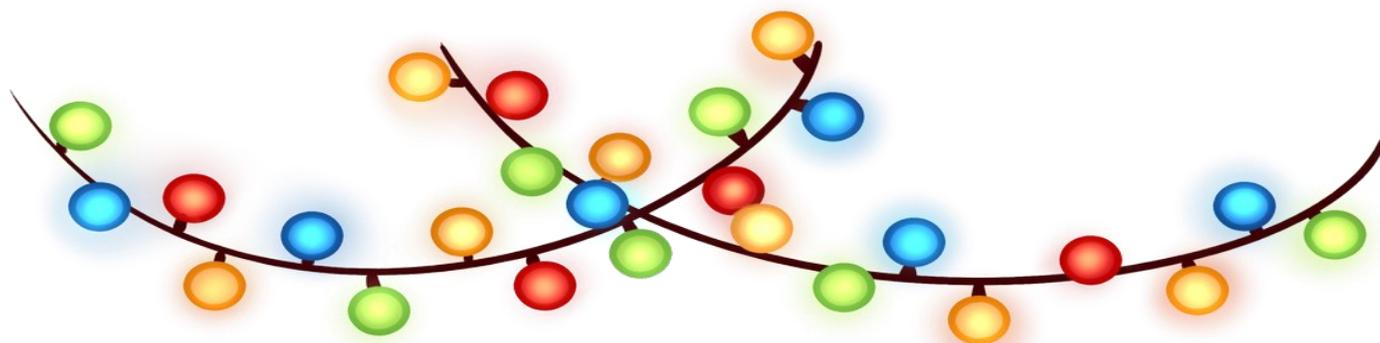
Submitted by Sharla Sackman, Prairie County Extension Agent

### Ingredients:

- 8 ounce package cream cheese, softened
- 3/4 cup brown sugar
- 2 teaspoons vanilla
- 1/4 cup Heath toffee bits (optional)

### Instructions:

Add cream cheese, brown sugar and vanilla in a medium-sized bowl. Mix together with an electric mixer until smooth. Top with toffee bits and refrigerate until ready to serve. Delicious with apples, grapes, or graham crackers!



# White Chocolate Lemon Truffles

Submitted by  
Patty Trask, Ash Creek

1 cup white chocolate chips (dark can be used)  
1/4 cup butter  
Zest of 1 lemon  
3 tbsp. heavy whipping cream  
1/2 tsp. lemon extract  
2-3 drops yellow food coloring (optional)  
1/4 cup powdered sugar

1. Place the white chocolate chips in a medium mixing bowl and set aside.
2. In a small sauce pan, melt the butter with the lemon zest. Stir in the heavy cream and scald (bring just before boiling) the mixture. Pour the cream mixture through a fine mesh sieve over the white chocolate chips. Add the lemon extract and optional food coloring, then stir until the mixture is smooth.
3. Cover and refrigerate the chocolate chip mixture until the mixture is firm enough to handle, about 30 minutes.
4. Scoop heaping teaspoonful of the chocolate chip mixture and form into balls. Roll the balls in the powdered sugar.
5. Refrigerate the truffles for at least 30 minutes before enjoying.

***Store the truffles in the refrigerator for up to 7 days. Freeze for up to 1 month.***

# Frozen Candied Fruit Cookies

Submitted by  
Arlene Morast, Fallon

1 cup butter  
1 cup sifted powdered sugar  
1 egg  
2 1/2 cups flour  
1/4 tsp. cream of tartar  
1/2 cup pecans  
1/2 cup candied pineapple  
1/2 cup candied green cherries  
1 cup candied red cherries

Cream butter & sugar together; beat in the egg. Stir on dry ingredients; blend in in pecans & fruit.

Form 2 rolls—1 1/2 inch in diameter.

Wrap in Saran Wrap. Freeze. When frozen, slice thinly. Place on greased baking sheet.

Bake 6-8 minutes at 375°



