Fresh Cranberry Apple Cake (Serves 12-14)

Ingredients

- 3+ Cups Apples, peeled and diced (ideally: Braeburn, Honey Crisp, or Pink Lady)
- 1 Cup Walnuts or Pecans, chopped small
- 2 Cups Sugar
- 3 Cups Flour
- 1/2 tsp Salt
- 2 tsp Baking Soda
- 1/2 tsp Whole Nutmeg, micro-planed
- 1/2 heaping tsp Cinnamon
- 1 Cup Canola Oil
- 3 Eggs, beaten slightly
- 1 tsp Vanilla
- 1 1/2 Cups Cranberries, fresh

Directions

1. In large bowl, combine apples, nuts and sugar.
2. Let stand 1 hour. Stirring often to make own juice.
3. Add dry ingredients to apple/nut mixture. Stir well by hand.
4. Add oil, vanilla and eggs. Stir well to combine. Fold in cranberries.
5. Pour into 9x13 prepared pan or 2 8x8 round prepared pans (not for layering).
6. Bake at 350 degrees for 1 hour.
7. Toothpick center to test doneness.

Optional: Glaze with powdered sugar icing or serve with sweetened whipped cream.

Recipe courtesy of Shawn Claypool, Manager of Outreach and Projects
Festive Cheese Ball (Serves 10-15)

Ingredients

- 2 Bricks (8 Oz) Cream Cheese
- 1 Small Can Crushed Pineapple, well drained
- 1/3 Cup Red Onion, chopped
- 1/3 Cup Green Pepper, chopped
- 1/3 Cup Red Pepper, chopped
- 1 tsp Seasoned Salt
- 1 Cup Walnuts or Pecans, chopped (1/2 for cheese ball, 1/2 for outside of ball)

Directions

1. Let cream cheese soften for about 1 hour outside the refrigerator.
2. Add all ingredients (just 1/2 of nuts) in a mixing bowl and stir until all are incorporated.
3. Let sit in refrigerator for about 2 hours to set up.
4. Take out of refrigerator and form into a ball or place in a festive bowl. Cover with remaining nuts.
5. Put back into refrigerator until ready to serve.

Note: This cheese ball gets better the longer it sits in the refrigerator.

Recipe courtesy of Kerry Lockhart, Membership Associate
Chocolate Layer Bars (Yields 2 Dozen Bars)

Ingredients

- 1/4 Cup Butter or Margarine
- 2 Cups Creme-Filled Chocolate Sandwich Cookies, finely ground
- 1 1/2 Cups Nuts, chopped
- 1 Cup Coconut Flakes
- 1 Can - 14 oz. Sweetened Condensed Milk
- 1 1/2 Cups Chocolate Chips

Directions

1. Melt butter in a 9x13 inch baking pan in the oven. Remove from oven.
2. Sprinkle cookie crumbs over the butter, stirring well. Press mixture into the bottom of the pan.
3. Sprinkle with nuts and coconut.
4. Pour sweetened condensed milk evenly over the top.
5. Sprinkle chocolate chips, pressing down slightly.
6. Bake for 20-25 minutes at 350 degrees, or until coconut is light golden brown.
7. Cool completely before cutting into bars.

Note: When looking for cookies for this recipe, mint filled cookies are especially delicious!

Recipe courtesy of Bob Lawrence, Producer/Director
Shoo Fly Pie (Serves 8)

Ingredients

First Mixture (blend)
• 1/2 Cup Brown Sugar
• 1/2 Cup Molasses
• 1 Cup Cold Water
• 1 tsp Baking Soda, dissolved in a little cold water

Second Mixture (blend)
• 1 Cup Brown Sugar
• 3 Cups Flour
• 1/2 Cup Butter, softened
• 1 tsp Baking Powder
• Sprinkle of Cinnamon

Directions

1. Pour first mixture into two unbaked pie shells. (Our family uses frozen pie shells that are thawed.)
2. Sprinkle crumbs from second mixture on top of first mixture.
3. Bake at 350 degrees for 40-60 minutes. (Pies will turn light brown and look “done”)
4. Cool before cutting.

Optional: This recipe can be too sweet for some, so adding some vanilla ice cream can help cut the sweetness.

Recipe courtesy of Sarah Gehman, Investments & Partnerships Director
Stuffing Crust Turkey Potpie  (Serves 6)

Ingredients

- 2 Cups Cooked Cornbread Stuffing
- 3-4 Tbsp Chicken Broth
- 2 Oz Cream Cheese, softened
- 1/2 Cup Turkey Gravy
- 2 Cups Cubed Cooked Turkey
- 1 Cup Frozen Broccoli Florets, thawed
- 1/2 Cups Swiss Cheese, shredded
- 1/4 tsp Salt and 1/4 tsp Pepper
- 2 Cups Mashed Potatoes
- 1/4 Cup Half-and-Half Cream
- 2 Tbsp Butter, melted
- 1/2 Cup French-Fried Onions

Directions

1. Preheat oven to 350 degrees.
2. In a small bowl, combine stuffing and enough broth to reach desired moistness; press onto the bottom and up the sides of a greased 9-in. deep-dish pie plate.
3. Bake until lightly browned, (10-15 minutes)
4. In a large bowl, beat cream cheese and gravy until smooth.
5. Stir in the turkey, broccoli, swiss cheese, salt and pepper. Spoon over crust.
6. In a small bowl, combine potatoes and cream; spread over turkey mixture
7. Drizzle with butter, and sprinkle with onions.
8. Bake until heated through and lightly browned, 20-25 minutes.

Note: This is the perfect recipe to use that leftover turkey from the holidays!

Recipe courtesy of Maddi Dykeman, Sustainer/Corporate Specialist
White Christmas Margarita (Serves 6)

Ingredients

- 1 Can (14 Oz) Unsweetened Coconut Milk
- 12 Oz Silver Tequila
- 8 Oz Triple Sec
- 1/4 Cup Lime Juice
- 4 Cups Ice
- Lime wedge, for rimming glass
- Sanding sugar, for rimming glass
- Lime slices, for garnish
- Cranberries, for garnish

Directions

1. Combine coconut milk, tequila, triple sec, lime juice and ice in a blender. Blend until smooth.
2. Rim glass with lime wedge and dip in sanding sugar.
3. Pour into glass and garnish with lime and cranberries.

Recipe courtesy of Shannon Wright, Engineer
No-Bake Chocolate Peanut Butter Balls

Ingredients

- 1/2 Cup Butter, melted
- 1 1/2 Cups Peanut Butter
- 2 1/2 Cups Powdered Sugar
- 1 Cup Chocolate Chips, enough for dipping

Directions

1. Mix butter, peanut butter, and powdered sugar until well blended. More or less powdered sugar can be used to make mixture more or less dry.
2. Make 1-inch balls and freeze for about 20 minutes or until firm.
3. Microwave chocolate chips for 60 seconds, stopping every 15 seconds to check and stir.
4. Remove balls from freezer and dip most of the way into the chocolate, coating all but a small circle on top. (Using a toothpick for this works well, but simply dipping with a fork also works.)
5. Place completed butter balls on wax paper and allow to harden. Refrigerate as needed.

Note: Adding some vegetable shortening can make the chocolate thinner and easier to work with.

Recipe courtesy of Braden Marjerison, Education Specialist
Cheesy Hot Crab Dip (Serves 10)

Ingredients
- 8 Oz Cream Cheese
- 1/2 Cup Mayonnaise
- 1/2 Cup Sour Cream
- 1 Cup Cheddar Cheese, shredded
- 3 Green Onions, thinly sliced
- 12 Oz Lump Crab Meat
- 1 Jalapeño, seeded and finely diced
- 1 tsp Seasoning Salt
- 1/2 Lemon, juiced
- 1/2 tsp Worcestershire
- 2 Tbsp Italian Parsley, finely chopped

Directions
1. Preheat oven to 350 degrees.
2. Place cream cheese, mayonnaise and sour cream in a medium mixing bowl and stir until creamy. Add remaining ingredients and stir again until well combined. Transfer to a small baking dish and transfer to oven.
3. Bake for 25 to 30 minutes until browned and bubbly.
4. Serve with crackers, baguettes slices, or tortilla chips.

Note: For an extra kick add a few shakes of Tabasco, to taste.

Recipe courtesy of Jonna Kelley, Promotion and Marketing Manager
Vegan Pumpkin Bread

Ingredients
- 3 Cups Sugar
- 1 Cup Vegetable Oil
- 3 Tbsp Flax Seed, ground
- 2 Cups Canned Pumpkin
- 3 Cups Flour
- 1/2 tsp Salt
- 1/2 tsp Baking Powder
- 1 tsp Cloves, ground
- 1 tsp Cinnamon, ground
- 1 tsp Nutmeg, ground
- 1 tsp Baking Soda

Directions
1. Mix 3 tablespoons of ground flax seed with 9 tablespoons of water to create 3 vegan “eggs.”
2. Mix in the rest of the ingredients in the above-listed order.
3. For two large loaves: Pour into two 9”x5” loaf pans, and bake at 350 degrees for one hour and 15 minutes, or until a toothpick emerges dry.
4. For six small loaves: Pour into six 5.5”x3” loaf pans and bake at 350 degrees for 45 minutes, or until a toothpick emerges dry.

Recipe courtesy of Skyler Reep, Director of Membership
Shepherd’s Pie (Serves 8)

Ingredients

- 1 ½ Lbs Russet Potatoes
- 2 Oz Unsalted Butter
- 1 tsp Salt
- 1/2 tsp Freshly Ground Black Pepper
- 1/3 Cup Milk or Half-and-Half
- 1 Cup Cheese, grated
- 2 Tbsp Canola Oil
- 1 Large Onion, chopped
- 1 Bag Frozen Peas
- 1 Bag Frozen Carrots
- 1 ½ Lbs. Ground Beef (or Turkey)
- 1 Jar Instant Gravy (12 Oz)

Directions

1. Preheat the oven to 400 degrees.
2. Peel/cut potatoes in 1/2 inch dices. Place in a medium saucepan on high heat and cover with water. Once boiling, lower heat to simmer and tenderize, 10-15 minutes.
3. Place the canola oil into a 12-inch saute pan over medium-high heat. Add onion and saute 3-4 minutes.
4. Add ground beef, salt and pepper and cook until browned, 3-5 minutes. Mix in frozen vegetables and continue to cook, 4 minutes.
5. Stir in gravy and combine. Bring to a boil, cover, then simmer 10-12 minutes. Stir occasionally.
6. Drain potatoes and return to saucepan. Add milk, butter, salt & pepper and mix until smooth. Add 1/2 cup grated cheese and stir. Cover and remove from heat.
7. Spread gravy mixture evenly into an 11x7 inch glass baking dish. Top with mashed potatoes. Sprinkle remaining cheese.
8. Bake for 30 minutes. Cook for 15 minutes before serving.

Optional: Add 1/2 Bag Frozen Corn, or customize with your favorite additions!

Recipe courtesy of Gary Stokes, President & General Manager
Butterscotch Pie (Serves 8)

Ingredients

- 3/4 Cup Light Brown Sugar
- 5 Tbsp Flour
- 1/2 tsp Salt
- 2 Cups Milk
- 2 Egg Yolks, lightly beaten
- 2 Tbsp Butter
- 1 tsp Vanilla
- 1 Baked Pastry Shell

Directions

1. Combine sugar, flour and salt in the top of a double boiler. Stir in milk slowly. Cook until thickened, stirring constantly. Cover and cook 10 minutes longer, stirring occasionally.
2. Scoop about 1 cup of the hot mixture and slowly add the egg yolks, stirring vigorously (do not let the eggs scramble!). Return all to the pot and cook 1 minute longer. Add butter and vanilla and cool.
3. Place filling in the pastry shell and cover with meringue (or whipped cream).
4. To create meringue: Whip 2 egg whites up with 1-3 tbsp of sugar until stiff peaks form.
5. “Frost” the pie filling and bake at 325 degrees for 12-15 minutes (monitor - it burns easily!).

Note: Double this recipe for deeper dish pie plates.

Recipe courtesy of Sandra Kernerman, Planned Giving Director
Shortbread Cookies (Serves 30)

Ingredients
- 1 Cup Unsalted Butter, cold, diced into tiny cubes
- 1/2 Cup Granulated Sugar
- 1/4 tsp Salt
- 1 tsp Vanilla Extract
- 1 3/4 Cups Unbleached All-Purpose Flour
- 8 Oz Semi-Sweet Chocolate, chopped (optional)

Directions
1. Add butter and sugar to bowl or stand mixer. Sprinkle salt around bowl. Set mixer on medium-low speed and blend until combined.
2. Add vanilla and blend mixture until well combined, scrape bowl as needed.
3. Pour in flour and mix.
4. On a floured surface, roll dough out 1/3 inch thick. Cut into squares using a cookie cutter or knife.
5. Transfer to ungreased baking sheets, spacing 1-inch apart.
6. Transfer baking sheets to refrigerator and chill 30 minutes. Preheat oven to 350 degrees.
7. Bake on sheet at a time until cookies set, about 13-16 minutes.
8. Let cool on baking sheet 15 minutes. Transfer to wire rack to cool. Repeat with second baking sheet.
9. If using optional chocolate finish, melt chocolate in microwave-safe bowl. Dip cooled cookies halfway into chocolate. Transfer to parchment paper and refrigerate to set.

Tip: Around 9 minutes, if your cookies are spreading unevenly, remove from oven and use butter knife to re-spread portions.

Recipe courtesy of Abby Damerow, Digital Media Specialist
Mom’s Green Veggie Salad (Serves 8)

Ingredients

- 1 Green Bell Pepper, chopped
- 1 Medium Onion, chopped
- 1 Cup Celery, chopped
- 1 Can Green Beans (15 Oz), drained
- 1 Can Peas (15 Oz), or 1 Small Bag Frozen Baby Peas
- 1 Small Package Slivered Almonds
- 1 Jar Pimento Stuffed Olives
- 1/4 Cup Vegetable Oil (or Canola)
- 1/2 Cup White Vinegar
- 1/2 Cup White Sugar (less okay!)

Directions

1. Chop veggies and mix with drained green beans, peas, almonds, and olives in an salad bowl.
2. Whisk together oil, white vinegar, and white sugar.
3. Pour over veggies and gently stir well to coat.
4. Cover and refrigerate 1-2 days, stirring occasionally.

Alternatives:
- Use red bell pepper for a festive look
- Use white wine vinegar
- Add corn or carrots

Recipe courtesy of Dawn Bayman, Chief Investments & Partnerships Officer
El Paso Style Chile con Queso (Serves 6)

Ingredients

- 1 Block (8 Oz) Cream Cheese
- 1 Can (10 Oz) Evaporated Milk
- 1 Can (10 Oz) Green Chile
- 4 Oz. Colby Jack, grated
- Tortilla Chips

Directions

1. On low heat, mix the evaporated milk and cream cheese until one liquid mixture.
2. Add green chile and keep very warm, but not quite boiling.
3. Add grated cheese.
4. Turn off heat and let cool slightly to thicken.
5. Serve with tortilla chips or put on a taco or burrito.

Note: This is a white queso recipe made without processed cheese.

Recipe courtesy of Jason Miller, Corporate Investments & Partnerships Director
Easy White Bean Chicken Chili (Serves 4)

Ingredients

- 1 Tbsp Olive Oil
- 1 Small Sweet Onion, diced
- 2 Cloves Garlic, diced
- 1 tsp Dried Oregano
- 1 tsp Ground Cumin
- 2 Cans (5 Oz) of Green Chili
- 2 or 3 Boneless Chicken Breasts
- 5 Cups Chicken Broth
- 2 Cans (15 Oz) White Chili Beans, drained and rinsed
- 1 1/2 Cups Frozen Corn
- 1/2 Cup Sour Cream
- Tortilla Chips, crushed
- 1/2 Cup Colby Jack, grated

Directions

1. In a large pot over medium heat, heat oil. Add onion and cook until soft, about 5 minutes. Add garlic, oregano, and cumin and cook until fragrant.
2. Bring to a boil, then reduce heat and simmer covered, 10-12 minutes, until chicken is tender and cooked.
3. Transfer chicken to a plate and shred with two forks. Return to pot and add white beans and corn.
4. Bring to a simmer and let cook, 10 minutes. Use a wooden spoon to mash about 1/4 of the beans. Turn off heat and stir in sour cream.
5. Ladle chili into bowls and garnish with cilantro, cheese, and chips before serving.

Recipe courtesy of Jason Miller, Corporate Investments & Partnerships Director
Holiday Snack Cake (serves 9)

Ingredients
- 1 ¼ Cup Unsweetened Applesauce
- 1 Cup Dark Molasses
- 1/2 Cup Canola Oil
- 1 Large Egg
- 2 Cup Flour
- 1 tsp Baking Soda
- 1 tsp Ground Ginger
- 1 tsp Cinnamon
- 1/2 tsp Ground Cloves

Topping
- 1 Carton (16 Oz) Heavy whipping cream
- 1-1½ Cup Powdered sugar (sweeten to taste)
- (optional flavorings, 1/8 tsp peppermint extract or pumpkin pie spice)

Directions
Preheat oven 375°
1. Spray 9x9 pan with cooking spray.
2. In large bowl, using wooden spoon, stir applesauce molasses, oil, egg until blended.
3. Stir in flour, baking soda, ginger, cinnamon, cloves.
4. Pour batter into pan.
5. Bake 45 minutes or till middle springs back. Cool cake in pan on wire rack.

Topping
1. In medium bowl, beat whipping cream on high, till soft peaks occur when beaters lifted out.
2. Add powdered sugar and flavorings.
3. Continue to beat until stiff peak occur.
4. Store in airtight container in refrigerator.

Recipe courtesy of Shawn Claypool, Outreach and Projects Manager
**Vegan Curried Squash Stew (Serves 8)**

**Ingredients**
- 1 Onion
- 3 Large Carrots
- 3 Small/Medium Parsnips
- 1 Small Butternut Squash (4 cups)
- 2 Cups Red Lentils (or 1.5 cups brown, green, or black lentils)
- 4 Cups Broth
- 4 Cups Water
- 1 Can (8oz) Coconut Milk
- 1 Cup Frozen Peas
- 3-4 Tbsp coconut oil
- 1 tsp Curry mix of your choice
- 1 tsp Garam Marsala
- ½ tsp Fresh Black Pepper
- Salt to taste

**Directions**

1. Dice and sauté the onion in the coconut oil over medium-high heat until glassy.
2. Clean and prepare carrots, parsnips, and squash into 1” chunks. When onions begin to brown, add carrots, parsnips, and squash. Cover and turn to medium heat, stirring regularly so veggies and onions caramelize together.
3. Before veggies are fully cooked, add 4 cups broth and scrape pan bottom for fond. Add curry & garam marsala.
4. Add lentils, return to medium-high heat and bring to a boil.
5. Once boiling, shock mixture with 4 cups cold water, stirring and bring back to a boil stirring occasionally.

When the lentils are cooked through, 6. Remove from heat. Use an emersion blender around the bottom of the pan, leaving the soup about ½ blended. Stir in coconut milk and frozen peas.
7. Serve over brown rice

**For increased flavor:**

Continue adding 1 Tsp spice mixture. Wait 15 minutes in between seasonings.

*Recipe courtesy of Zana Morrow, Arts & Culture Coordinator*
Peanut Brittle

Ingredients

- 1 ½ tsp Baking Soda
- 1 tsp Water
- 1 tsp Vanilla
- 1 ½ Cup Sugar
- 1 Cup Corn Syrup
- 1 Cup Water
- 3 Tbls Butter
- 1 Pound Shelled Unroasted Spanish Peanuts

Directions

1. Butter a baking sheet and put in oven to warm.
2. Mix baking soda, 1 tsp. water and vanilla together, set aside.
3. Cook sugar, corn syrup and 1 cup water over med. heat in 3-quart saucepan, stirring occasionally (wooden spoon preferred) until it reaches 240 on a candy thermometer (soft ball stage).
4. Stir in 3 Tbls butter and 1 lb. peanuts. Cook, stirring constantly until candy reaches 300 (hard ball brittle stage) and forms hard brittle threads. Peanuts will be golden brown.
5. Remove pan from heat, quickly stir in baking soda/vanilla.
6. Remove heated pan from oven. Immediately pour candy out onto warm pan, tilting to level out.
7. Cool. Break into pieces. Eat!

Note: When pouring candy onto warm pan, make sure not to overwork and pop bubbles.

Recipe courtesy of Barbara Harms, Asset Manager/Master Control Operator
Babka (Makes three 8-inch cakes)

Ingredients

- 2 Cups Milk, scalded
- 1/2 pound (2 sticks) Unsalted Butter
- 2/3 of a 2-ounce Yeast Cake
- 1/4 Cup Warm Water
- 4 Eggs
- 4 Egg Yolks
- 1 Cup Sugar
- 1 tsp Salt
- Rind of 2 Oranges, grated
- Rind of 1 Lemon, grated
- 1 tsp Vanilla
- 1 Tbsp Grand Marnier
- 8-9 Cups Unbleached Flour, sifted
- 1 Cup Slivered Almonds, chopped
- 1 Cup Muscat Raisins
- 1 Cup Golden Raisins

Directions

1. Heat the milk; stir in the butter until melted; cool to lukewarm. Proof the yeast in the warm water.
2. Beat the eggs, egg yolks, and sugar until thick. Add the salt, grated rinds, vanilla, and Grand Marnier. Add the milk-butter mixture to the egg mixture. Stir in the yeast.
3. Add the flour, a cupful at a time, mixing with a wooden spoon. The dough should not be dry, but it should not be sticky. Add the almonds and raisins.
4. Turn the dough onto a floured board and knead for about 5 minutes, until dough comes away from your hand. Butter a very large bowl and put dough in bowl. Cover and let rise until doubled in bulk. Punch down and let rise a second time until almost doubled.
5. Preheat oven to 350 degrees. Butter the pans generously. Divide the dough into 3 portions. Arrange evenly on the pans and cover loosely. Let rise to top of pans.
6. Bake cakes in oven for 30 to 45 minutes, until golden brown. Cool for 5 minutes in the pans, then turn out onto racks to cool.

Recipe courtesy of Sandra Kernerman CFRE, Planned Giving Director
Nantucket Cranberry Pie

Ingredients

- 2 Cups Cranberries, chopped
- 1/2 Cup Walnuts, chopped
- 3/4 Cup (1 1/2 Sticks) Butter
- 1 1/2 Cups Sugar
- 1 Cup Flour
- 2 Large Eggs
- 1/4 tsp Salt
- 1/4 tsp Almond Extract

Directions

Preheat oven to 350

CRUST
1. Mix cranberries, walnuts and 1/2 cup sugar and place in a buttered 10” pie plate.

FILLING
1. Mix 2 large eggs, 3/4 cup (1 1/2 sticks) melted and cooled butter, 1 cup of sugar, flour, 1/4 teaspoon of salt and 1/4 teaspoon of almond extract.
2. Stir batter until smooth and pour over the crust.
3. Bake for 40 min or until a tester comes out clean. Enjoy!

Recipe courtesy of Todd Anderson, Producer/Director
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