



GIFT GIVING BUNDLE



Full Bloom 2021 eBook

SAVING DINNER

with



Holiday Gift Giving Jars Volume 1

Welcome to “Gift Giving Jars”

Where we take the last minute guesswork and hassles out of your holiday.

Budgets are tight this year for everyone. Giving a homemade gift saves money and blesses the family you give it to. **Maybe it's a meal, maybe it's comfort food, maybe it's just a treat but getting homemade gifts always** seem to mean so much more than just another do-dad from a discount store. We hope you'll enjoy creating these great gift jars as much as we have!

Gift Giving Extras:

- With the Pasta E Fagioli Mix add a crock cooker
- A barbeque kit goes well with the Sooner Steak Rub Mix
- **Pistol Pete's Cornbread Mix is complimented** with a nice skillet
- A new sauce pan would be nice with the Mulling Bags
- New coffee mugs are a great match for the Spiced Mochacino Mix
- Throw in an apron or spatula with the German Chocolate Peanut Butter Cookie Mix
- Give a nice stoneware deep dish loaf pan or a new **bread knife with the Punkin' Bread Mix**
- A ladle, stock pot, or hot pads are a nice touch to add to the Friendship Bean Soup Mix
- Of course a new kettle for the Berry Spicy Tea Mix is an excellent touch

Extra touches

Decorate your jars with swatches of fabrics placed over the lids and tied with ribbons. Create fun cards or labels **on your computer or better yet, hand draw them.** Don't be afraid to paint on the jars – this can really personalize the gift. Add some simple cooking tools from the dollar store to your jars (wire whisks, cookie cutters, **or wooden spoons work great**). **If you're giving the cookie mix bake up a batch to go with the jar so they'll** know how yummy they are. Ribbons, bows, raffia, labels, cards, and even peppermint sticks can help make these great gifts a bit more festive.

Let's get Assembling

We recommend doing more than one jar. If you're going to make the mess you might as well get several gifts out of it. double, triple or even quadruple the recipes and make MANY jars instead of just one.

A great idea is to use the plastic page protectors to keep your recipe pages from getting splattered on while **you're assembling your jars.** It also allows the use of a grease pencil or dry erase marker for those of you who like to mark off ingredients as you use them. With the grease pencil or dry erase marker you can always come back and wipe the page protector clean.

Shopping Lists

Because you probably won't be making all of these recipes (and we don't know how many of each one you'll be making) there is no shopping list with this menu. Simply print the recipe and take it with you to the grocery store.

Congratulations on Saving the holidays in your home!

Pasta E Fagioli Mix

Makes 1 quart jar gift

INGREDIENTS:

2/3 cup dried red kidney beans
2/3 cup dried white beans
2 teaspoons dried parsley
2 teaspoons fresh ground black pepper
1 teaspoon crushed red pepper flakes

3 teaspoons dried oregano
1/2 teaspoon dried minced garlic
1 tablespoon dried minced onion
8 ounces Ditalini (tiny tube shaped) or
macaroni shaped pasta
1/2 cup grated Parmesan cheese



ASSEMBLY INSTRUCTIONS:

Place beans in 1 quart canning jar. Add parsley, pepper, red pepper, oregano, garlic and onion. Seal with jar lid and shake to mix seasonings with dry beans.

Place pasta in a piece of cheesecloth and tie off cheesecloth or in a small re-sealable plastic bag. Place Parmesan cheese in snack size re-sealable plastic bag. Remove excess air and seal.

Place pasta and sealed bag of cheese on top of soup mix. Seal quart jar with lid.

Cover top of jar with fabric. Attach gift tag and cooking instructions with ribbon or raffia.

GIFTING IDEA: For an extra special touch, give this with a slow cooker.

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Crock Pasta E Fagioli

Serves 8

INGREDIENTS:

1 1/2 pounds extra lean ground beef
1 (10-oz.) bag shredded carrots
4 ribs celery, diced
1 (48-oz.) can diced tomatoes, undrained

1 (48-oz.) jar marinara or tomato basil
spaghetti sauce
104 ounces low sodium beef broth
1 1/2 teaspoons Tabasco sauce
1 jar Pasta E Fagioli Mix



COOKING INSTRUCTIONS:

Sauté beef in a large skillet until cooked through. Blot excess grease.

Place cooked beef in slow cooker. Add to slow cooker carrots, celery, tomatoes, marinara sauce, beef broth and Tabasco sauce into slow cooker.

Open jar of Pasta E Fagioli mix and remove Parmesan cheese packet. Carefully pour pasta into a measuring cup and set aside.

Pour bean mixture into slow cooker. Cover and cook on low for about 7-8 hours or until beans are tender. About 30 minutes before you are ready to serve, add pasta to slow cooker. Increase to high, cover and continue cooking until pasta is tender.

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Sooner Steak Rub Mix

Makes 6 gift shakers

INGREDIENTS:

3/4 cup flour
1/4 cup salt
2 cup pepper
1/2 cup garlic powder
1/2 cup onion powder

2 tablespoons cumin
2 tablespoons smoked paprika
2 tablespoons beef bouillon granules
1 tablespoon dried oregano
1 tablespoon dried thyme



ASSEMBLY INSTRUCTIONS:

Mix all ingredients together in a mixing bowl until well combined. Pour 1/2 cup into spice container or salt shaker. Include instructions with gift.

GIFTING IDEA: For an extra special touch, give this with grilling or barbecue utensils.

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Sooner Steak

Servings vary

INGREDIENTS:

Steaks (your favorite cut)

Sooner Steak Rub Mix



COOKING INSTRUCTIONS:

Sprinkle spice mix over steaks and rub into meat. Place steaks into refrigerator for a couple of hours to allow dry rub to flavor meat. Grill as desired.

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Pistol Pete's Cornbread Mix

Makes 4 gift containers

INGREDIENTS:

9 cups flour
9 cups cornmeal
4 cups powdered milk

1/2 cup buttermilk powder
2/3 cup baking powder
2 1/2 tablespoons salt
1/2 cup sugar



ASSEMBLY INSTRUCTIONS:

In a large mixing bowl combine all ingredients. Place about 8 cups mix into a quart size canning jar, decorative tin or a re-sealable plastic bag.

If using canning jar, seal and cover top of jar with fabric. Attach gift tag and cooking instructions with ribbon or raffia. If using plastic bag, place plastic bag inside a decorative gift bag. Attach gift tag and cooking instructions.

If using decorative tin, attach gift tag and cooking instructions.

GIFTING IDEA: For an extra special touch, give this with a cast iron skillet.

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Pistol Pete's Cornbread

Serves 15

INGREDIENTS:

Cornbread mix
3/4 cup butter or shortening

3 eggs
1 cup water



COOKING INSTRUCTIONS:

Preheat oven to 425 degrees.

Pour 2 cups of the cornbread mix into large mixing bowl. Cut in 3/4 cup butter or shortening. Next add 3 eggs, 1 cup water and stir until well blended.

Pour batter into greased baking dish and bake for 15 to 20 minutes.

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Mulling Bags

Makes 12 gift bags

INGREDIENTS:

12 cinnamon sticks
24 peppercorns
24 whole allspice berries

24 whole cloves
3/4 cup dried orange peel
24 (6 inch) squares cheesecloth
12 (8 inch) pieces butcher's twine



ASSEMBLY INSTRUCTIONS:

Layer two pieces of cheesecloth together onto work surface.

On cheesecloth place 1 cinnamon stick, 2 peppercorns, 2 allspice berries, 2 cloves and 4 tablespoons orange peel. Gather up into a bundle and secure with a piece of twine.

Repeat 11 more times with remaining ingredients.

GIFTING IDEA: For an extra special touch, give this with a large saucepan.

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Mulling Cider

Makes 1 gallon

INGREDIENTS:

1 mulling bag

1 gallon apple cider



COOKING INSTRUCTIONS:

In a large stock pot over medium low heat simmer apple cider and mulling bag for about 30 minutes.

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Spiced Mochacinno Mix

Makes 6 gift jars

INGREDIENTS:

12 cups hot cocoa mix
12 cups powdered nondairy creamer
9 cups sugar

6 cups instant coffee granules
1/4 cup ground cinnamon
1/4 cup ground nutmeg
1/4 cup ground allspice



ASSEMBLY INSTRUCTIONS:

In a large mixing bowl combine all ingredients. Place about 7 cups mix into a quart size canning jar, decorative tin or a re-sealable plastic bag.

If using canning jar, seal and cover top of jar with fabric. Attach gift tag and instructions with ribbon or raffia. If using plastic bag, place plastic bag inside a decorative gift bag. Attach gift tag and instructions.

If using decorative tin, attach gift tag and instructions.

GIFTING IDEA: For an extra special touch, give this with a set of mugs.

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Spiced Michacinno

Makes about 50 servings

Place 2 tablespoons mix in cup or mug. Add 1 cup hot water and stir until powder has dissolved.



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German Chocolate Peanut Butter Cookies Mix

Makes 1 gift bag

INGREDIENTS:

1 (18.5-oz.) German chocolate cake mix
1 cup chocolate chips

1/2 cup pecans
2/3 cup peanut butter chips



ASSEMBLY INSTRUCTIONS:

In a large mixing bowl combine all ingredients. Place mix into a quart size decorative tin or a re-sealable plastic bag.

If using plastic bag, place plastic bag inside a decorative gift bag. Attach gift tag and instructions. If using decorative tin, attach gift tag and instructions.

GIFTING IDEA: For an extra special touch, give this with a cookie jar.

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German Chocolate Peanut Butter Cookies

Makes about 5 dozen

INGREDIENTS:

1 container German Chocolate Peanut Butter Cookie mix

1/2 cup oil
2 eggs, beaten



COOKING INSTRUCTIONS:

Preheat oven to 350 degrees.

Place dry ingredients into a large mixing bowl. Add oil and eggs and mix until well blended. Drop by spoonful onto lightly greased baking dish. Bake for about 7 to 8 minutes.

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Punkin' Bread Mix

Makes 1 gift jar

INGREDIENTS:

1 teaspoon cinnamon
1/4 teaspoon nutmeg
1/8 teaspoon ground cloves
1 tablespoon baking powder

1/4 teaspoon baking soda
1/4 teaspoon salt
1/2 cup pecans, chopped
2 cups flour
1 cup brown sugar



ASSEMBLY INSTRUCTIONS:

Place cinnamon, nutmeg, cloves, baking powder, baking soda and salt in 1 quart canning jar. Seal with jar lid and shake to mix ingredients.

Carefully layer nuts on top of spice mixture and then layer flour on top of nuts and then brown sugar on top of flour. Seal quart jar with lid.

Cover top of jar with fabric. Attach gift tag and cooking instructions with ribbon or raffia.

GIFTING IDEA: For an extra special touch, give this with a loaf pan and a bread knife.

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Punkin' Bread

Makes 1 loaf

INGREDIENTS:

1 jar Punkin' Bread mix
1 cup canned pumpkin puree

1/2 cup milk
1/3 cup butter, softened
2 eggs, beaten



COOKING INSTRUCTIONS:

Preheat oven to 325 degrees. Lightly grease baking pan.

Combine bread mix with pumpkin puree, milk, butter and eggs until well blended.

Pour batter into bread pan and bake for about 60 minutes or until bread is done and golden brown.

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Friendship Bean Soup Mix

Makes 1 gift jar

INGREDIENTS:

1/2 cup dried kidney beans
1/2 cup dried black eyed peas
1/2 cup dried red beans
1/2 cup dried green split peas
1/2 cup dried Great Northern beans
1/2 cup dried pinto beans
1/2 cup dried lentils

1/2 cup dried black beans
3 tablespoons chicken bouillon granules
1 1/2 tablespoons dried minced onion
1 teaspoon garlic powder
2 tablespoons dried parsley
1 1/2 teaspoons celery seed
1/3 cup brown sugar



ASSEMBLY INSTRUCTIONS:

Using a wide mouth quart sized canning jar, layer each bean in jar in order given.

In a small bowl blend together remaining ingredients (chicken bouillon to brown sugar). Place in a small plastic bag. Gently and carefully squeeze the bag to remove excess air. Seal the bag. Place seasoning bag on top of beans in quart jar and seal jar.

Cover top of jar with fabric. Attach gift tag and cooking instructions with ribbon or raffia. Or if desired, mix all beans and spices together in mixing bowl and then transfer to a quart sized re-sealable plastic bag.

Place plastic bag into a fabric gift bag or decorative tin. Attach gift tag and cooking instructions with ribbon or raffia to bag or tin.

Purchasing 1 pound packages of dried ingredients will yield a minimum of 5 gift jars.

GIFTING IDEA: For an extra special touch, give this with a Dutch Oven.

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Friendship Bean Soup

Makes 12 cups

INGREDIENTS:

1 jar Friendship Bean Soup Mix
6 cups water

2 (14.5-oz.) cans diced tomatoes



COOKING INSTRUCTIONS:

Soak beans overnight. Drain and place soaked beans, 6 cups water, 2 (14.5-oz.) cans diced tomatoes and seasoning mix into Dutch oven or stockpot. Bring to a boil, cover and let simmer for about 4 to 6 hours or until beans are tender, stirring often and adding additional water as needed

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Gingerbread People Mix

Makes 1 gift bag

INGREDIENTS:

3 1/2 cups flour
1 teaspoon baking powder
1 teaspoon baking soda

1 cup brown sugar
2 teaspoons ground ginger
1 teaspoon ground cinnamon
1 teaspoon allspice



ASSEMBLY INSTRUCTIONS:

Sift together all ingredients into a large mixing bowl. Spoon mixture into a re-sealable plastic bag. Gently and carefully squeeze the bag to remove excess air. Seal the bag.

Place plastic bag into a fabric or paper gift bag. Attach gift tag and cooking instructions with ribbon or raffia to bag.

GIFTING IDEA: For an extra special touch, give this with gingerbread man and gingerbread woman cookie cutters.

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Gingerbread People

Makes about 6 dozen

INGREDIENTS:

1/2 cup butter
3/4 cup molasses

1 egg
Gingerbread People mix



COOKING INSTRUCTIONS:

In a mixing bowl or stand mixer cream together 1/2 cup butter, 3/4 cup molasses and 1 egg. Slowly add Gingerbread People Mix. Dough will be stiff. Cover and refrigerate for at least 1 hour.

Preheat oven to 350 degrees. Lightly grease cookie sheet. Lightly flour work surface.

Roll out dough to 1/4 inch on prepared surface, cut out with cookie cutters, place on cookie sheet and bake for 10 minutes or until golden brown.

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Berry Spicy Tea Mix

Makes 1 gift jar

INGREDIENTS:

1 (15-oz.) container orange drink powdered mix
1 cup sugar
1 cup unsweetened instant tea powdered mix
1/2 cup sweetened lemonade powdered mix

1 (.25-oz.) package unsweetened
raspberry flavored powdered drink mix
2 teaspoons cinnamon
1 teaspoon nutmeg



ASSEMBLY INSTRUCTIONS:

In a mixing bowl combine all ingredients. Pour mixture into a small airtight container or decorative tin. Attach gift tag and cooking instructions with ribbon or raffia.

GIFTING IDEA: For an extra special touch, give this with an electric tea kettle.

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Berry Spiced Tea

Serves 8

Stir 2 tablespoons Berry Spicy Tea Mix into 8 ounces cup of hot water.



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Gift Giving Extras:

- With the Wild Rice Salad Mix give a nice salad bowl
- A nice baking dish goes well with the Chili Spice Mix
- The Hot Mint Tea Mix is complimented with a tea ball infuser
- A holiday tea towel would be nice with the Cocoa Cranberry Nut Bread Mix
- New soup mugs are a great match for the Green and Yellow Split Pea Soup Mix
- Throw in a mini muffin pan with the Eggnog Mini Muffin Mix
- Give a nice stoneware deep dish loaf pan or a new bread knife with the Banana Almond Loaf Mix
- Some gourmet tortilla chips are a nice touch to add to the Spicy Salsa Mix
- Throw in an apron and a new spatula with the Marshmallow Mint Cookie Cluster Mix
- Savory and sweet cheese and fruit spreads for the Sesame Almond Cracker Mix is an excellent touch

Extra touches

Decorate your jars with swatches of fabrics placed over the lids and tied with ribbons. Create fun cards or labels **on your computer or better yet, hand draw them. Don't** be afraid to paint on the jars – this can really personalize the gift. Add some simple cooking tools from the dollar store to your jars (wire whisks, cookie cutters, or wooden spoons work great). **If you're giving the cookie mix bake up a batch to go with the jar so they'll** know how yummy they are. Ribbons, bows, raffia, labels, cards, and even peppermint sticks can help make these great gifts a bit more festive.

Let's get Assembling

We recommend **doing more than one jar. If you're going** to make the mess you might as well get several gifts out of it. double, triple or even quadruple the recipes and make MANY jars instead of just one.

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Wild Rice Salad Mix

Makes 1 pint gift jar

INGREDIENTS:

1 tablespoon dried parsley
1/4 teaspoon sea salt
1/4 teaspoon freshly ground black pepper
1/4 teaspoon dried thyme
1 (6.2-oz) package long grain and wild rice (fast cook recipe)

1/4 cup chopped sun dried tomatoes (not packed in oil)
1/4 cup chopped dried chives
1/2 cups coarsely chopped pecans or hazelnuts



ASSEMBLY INSTRUCTIONS:

Combine parsley, salt, pepper and thyme in small bowl. Pour mixture into a pint canning jar. Discard rice seasoning packet from rice mix or save for another recipe. Add to jar 1/2 cup rice mix, sun dried tomatoes, remaining rice mix, chives and nuts; pack down lightly after each layer. Seal the jar

Cover top of jar with fabric. Attach gift tag and cooking instructions with ribbon or raffia.

GIFTING IDEA: For a special touch, give this with a nice salad bowl.

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Wild Rice Salad

Serves 6 to 8

INGREDIENTS:

1 3/4 cups water
1 jar Wild Rice Salad Mix
3/4 cup diced red bell pepper, diced
1/4 cup chopped green onion

1 tablespoon white wine vinegar
1/2 teaspoon sea salt
1/4 teaspoon freshly ground black pepper
3 tablespoons olive oil



COOKING INSTRUCTIONS:

Combine water and contents of jar in large saucepan; stir well. Bring to a boil. Cover and reduce heat to low. Simmer 10 to 12 minutes or until rice is tender. Remove from heat and let stand 5 minutes. Transfer to salad bowl; cool to room temperature.

Stir in bell pepper and green onions. Combine vinegar, salt and black pepper in small bowl; stir until salt dissolves. Add oil and mix well. Stir into salad until evenly blended.

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Chili Spice Mix

Makes 1/2 pint gift jar

INGREDIENTS:

1/2 cup chili powder
1 1/2 tablespoons sea salt
1 1/2 teaspoons garlic powder

2 tablespoons ground cumin
2 teaspoons ground red pepper
1 tablespoon freshly ground black pepper
2 tablespoons plus 1 teaspoon dried oregano



ASSEMBLY INSTRUCTIONS:

Pour chili powder into half pint canning jar. Add salt, garlic powder, cumin, red pepper, black pepper and oregano. Spread each layer to the edges of the jar. Seal the jar.

Cover top of jar with fabric. Attach gift tag and cooking instructions with ribbon or raffia.

GIFTING IDEA: For an extra special touch, give this with a nice baking dish.

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Chili Spiced Chicken Breasts and Potatoes

Serves 4

INGREDIENTS:

2 tablespoon Chili Spice Mix, divided
1 pound small red potatoes, cut into bite size pieces

2 tablespoons olive oil, divided
4 cloves garlic, pressed
4 (6-oz.) boneless skinless chicken breasts



COOKING INSTRUCTIONS:

Pour contents of jar into small bowl; mix well. Pour mixture back into jar. Preheat oven to 375 degrees. Place potatoes in medium bowl and toss with 1 tablespoon oil, 2 teaspoons of spice mix and garlic. Place in a 9- x 13-inch baking dish. Rub both sides of chicken breasts with remaining oil and spice mix. Place on top of potatoes in baking pan. Bake for 25 to 30 minutes or until chicken is no longer pink in center and potatoes are cooked through. Remove from oven and let stand for 5 minutes before serving.

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Hot Mint Tea Mix

Makes 1 pint gift jar

INGREDIENTS:

3/4 cup loose black tea leaves

3/4 cup loose green tea leaves

1/2 cup dried mint leaves



ASSEMBLY INSTRUCTIONS:

Pour 1/4 cup black tea into a pint canning jar; pack down lightly. Add 1/4 cup green tea and 1/4 cup mint; pack down lightly. Repeat layers, packing down lightly after each layer. Seal the jar.

Cover top of jar with fabric. Attach gift tag and cooking instructions with ribbon or raffia.

GIFTING IDEA: For an extra special touch, give this with a tea ball infuser.

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Hot Mint Tea

Makes 30 Servings

COOKING INSTRUCTIONS:

Pour contents of jar into medium bowl and mix well. Pour mixture back into jar.

For a single serving, measure a tablespoon tea mix into tea ball infuser or small strainer; place a large tea cup or mug. Pour 8 to 10 ounces boiling water into cup. Cover; let stand 2 to 3 minutes. Remove infuser. Garnish with lemon and mint if desired.



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Cocoa Cranberry Nut Bread Mix

Makes 1 pint gift jar

INGREDIENTS:

1 3/4 cups flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon sea salt

1 cup sugar, divided
1/2 cup unsweetened cocoa powder
1/2 cup dried cranberries
1/2 cup finely walnuts, finely chopped



ASSEMBLY INSTRUCTIONS:

Combine flour, baking powder, baking soda and salt in a small bowl. Combine 1/2 cup sugar and cocoa in another small bowl. Pour 3/4 cup flour mixture into quart canning jar; pack down well. Add 1/3 cup cocoa mixture, 1/2 cup flour mixture, 1/3 cup cocoa mixture; remaining flour mixture and remaining cocoa mixture; pack down well after each layer. Add remaining 1/2 cup sugar, cranberries and walnuts; pack down well. Seal the jar.

Cover top of jar with fabric. Attach gift tag and cooking instructions with ribbon or raffia.

GIFTING IDEA: For an extra special touch, give this with a holiday tea towel.

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Cocoa Cranberry Nut Bread

Makes 1 loaf

INGREDIENTS:

Vegetable oil
1/2 cup butter, softened

1 cup buttermilk
2 eggs, at room temperature
1 jar Cocoa Cranberry Nut Bread Mix



COOKING INSTRUCTIONS:

Preheat oven to 325 degrees. Coat only the bottom of a 9- x 5-inch loaf pan with vegetable oil. Beat butter in large bowl until smooth. Beat in buttermilk and eggs until blended. Stir in contents of jar until well blended. Pour batter into prepared pan. Bake 50 to 55 minutes or until toothpick inserted into center comes out clean.

Cool in pan on a wire rack 15 minutes; transfer to wire rack to cool completely. Store tightly covered with plastic wrap.

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Green and Yellow Split Pea Soup Mix

Makes 1 pint gift jar

INGREDIENTS:

3/4 cup dried green split peas
3/4 cup dried yellow split peas
1 bay leaf

1 package dry vegetable soup and dip mix
1 teaspoon chicken bouillon granules
1/2 teaspoon lemon pepper



ASSEMBLY INSTRUCTIONS:

Layer 1/4 cup green split peas and 1/4 cup yellow split peas in a pint canning jar; pack down well after each layer. Repeat layers two more times. Slide bay leaf down the side of the jar.

Combine soup and dip mix, bouillon granules and lemon pepper in plastic food storage bag. Carefully squeeze the bag to remove excess air. Seal the bag and add to jar. Seal the jar.

Cover top of jar with fabric. Attach gift tag and cooking instructions with ribbon or raffia.

GIFTING IDEA: For an extra special touch, give this with a set of soup mugs.

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Green and Yellow Split Pea Soup

Makes about 4 to 5 servings

INGREDIENTS:

1 jar Green and Yellow Split Pea Soup Mix

5 to 6 cups water
1 to 2 smoked ham hocks



COOKING INSTRUCTIONS:

Remove plastic bag and bay leaf from jar; set aside. Sort and rinse peas thoroughly. Combine peas, water, ham hock, contents of bag and bay leaf in large saucepan. Partially cover and simmer over medium low heat 1 hour or until peas are tender. Remove and discard bay leaf.

Remove ham hock; cut meat from bones in chunks. Return meat to pan and heat through before serving.

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Eggnog Mini Muffin Mix

Makes 1 pint gift jar

INGREDIENTS:

1 cup flour
1 teaspoon baking powder
1 teaspoon sea salt

2/3 cup packed light brown sugar
1/2 teaspoon ground nutmeg
1/4 teaspoon ground cinnamon
1/2 cup quick cooking oats



ASSEMBLY INSTRUCTIONS:

Combine flour, baking powder and salt in small bowl; stir well. Pour 1/2 cup flour mixture into a pint canning jar. Combine brown sugar, nutmeg and cinnamon in small bowl; stir well. Add 1/3 cup sugar mixture to jar, remaining flour mixture, remaining sugar mixture and oats; pack down well after each layer. Seal the jar.

Cover top of jar with fabric. Attach gift tag and cooking instructions with ribbon or raffia.

GIFTING IDEA: For an extra special touch, give this with a mini muffin pan.

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Eggnog Mini Muffins

Makes 24 mini muffins

INGREDIENTS:

Mini muffin baking cups OR vegetable oil
1 jar Eggnog Mini Muffin mix
1/4 cup butter, melted and cooled slightly

1 egg, at room temperature
1/2 cup prepared eggnog, at room temperature
1 teaspoon vanilla



COOKING INSTRUCTIONS:

Preheat oven to 350 degrees. Line 24 mini muffin pan cups with paper baking cups or coat vegetable oil.

Combine contents of jar, butter, egg, eggnog and vanilla in a large bowl. Beat with electric mixer at medium speed 3 minutes, occasionally scraping down sides of bowl. Divide batter evenly among prepared muffin cups. Sprinkle tops with cinnamon sugar. Bake 14 to 18 minutes or until toothpick inserted into center comes away clean.

Cool 5 minutes in pan on wire rack; transfer to wire rack to cool completely.

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Banana Almond Loaf Mix

Makes 1 quart gift jar

INGREDIENTS:

1 1/2 cups flour
1 teaspoon baking powder
1 teaspoon baking soda

1/4 teaspoon sea salt
1/2 cup almonds, sliced
1/2 cup raisins
1/3 cup white sugar



ASSEMBLY INSTRUCTIONS:

Combine flour, baking powder, baking soda and salt in medium bowl. Pour into a quart canning jar with; pack down lightly.

Place almonds, raisins and sugar blend in three separate small resealable plastic food storage bags. Carefully squeeze the bag to remove excess air. Seal the bag and add to jar. Seal the jar.

Cover top of jar with fabric. Attach gift tag and cooking instructions with ribbon or raffia.

GIFTING IDEA: For an extra special touch, give this with a loaf pan and a bread knife.

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Banana Almond Loaf

Makes 1 loaf

INGREDIENTS:

Vegetable oil
1 jar Banana Almond Cake Mix
1/4 cup butter, melted and cooled slightly
1 extra-large egg, at room temperature

1/4 cup low fat milk
1/2 teaspoon vanilla
1/2 teaspoon almond extract
1 large ripe banana, mashed



COOKING INSTRUCTIONS:

Preheat oven 350 degrees. Coat 9- x 5-inch nonstick loaf pan with vegetable oil. Remove bags from jar; set aside bags containing almonds and raisins.

Combine butter, egg, milk, vanilla, almond extract and contents of remaining bag from jar in large bowl. Beat with electric mixer at medium speed until blended. Add remaining contents of jar, 1/2 cup at a time, beating well after each addition. Stir in mashed banana until blended. Fold in almonds and raisins. Pour batter into prepared pan. Bake 45 to 50 minutes or until toothpick inserted into center comes out clean.

Cool completely in pan on wire rack. Store tightly covered with plastic wrap.

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Spicy Salsa Mix

Makes 1 pint gift jar

INGREDIENTS:

1 1/4 cups sun-dried tomatoes (not packed in oil), cut into thin strips
1/4 cup dried parsley flakes
1/2 cup dried minced onion

1/2 teaspoon crushed red pepper flakes
1/2 teaspoon sea salt
1/2 teaspoon ground cumin
1/4 teaspoon garlic powder
1/4 teaspoon freshly ground black pepper



ASSEMBLY INSTRUCTIONS:

Place 1/2 cup tomatoes into a pint canning jar; pack down lightly. Add parsley, 1/2 cup tomatoes, onions and remaining 1/4 cup tomatoes; pack down lightly after each layer.

Combine red pepper flakes, salt, cumin, garlic powder and black pepper in plastic food storage bag. Carefully squeeze the bag to remove excess air. Seal the bag and add to jar. Seal the jar.

Cover top of jar with fabric. Attach gift tag and cooking instructions with ribbon or raffia.

GIFTING IDEA: For an extra special touch, give this with some gourmet tortilla chips.

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Spicy Salsa

Makes 12 servings

INGREDIENTS:

1 jar Spicy Salsa Mix
1 (14-oz.) can fire-roasted diced tomatoes

1 (5.5-oz.) can tomato juice
Chopped cilantro (optional)
Tortilla chips



COOKING INSTRUCTIONS:

Remove bag from jar. Pour contents of jar into large bowl. Stir tomatoes, tomato juice and contents of bag, mix well. Cover and refrigerate 2 to 24 hours. Top with cilantro and serve with chips.

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Marshmallow Mint Cookie Cluster Mix

Makes 1 quart gift jar

INGREDIENTS:

2 cups semisweet chocolate chips
1 cup miniature marshmallows

1 cup green mint filled chocolate sandwich
cookies, coarsely chopped



ASSEMBLY INSTRUCTIONS:

Pour 1 cup chocolate chips into quart canning jar. Add 1/2 marshmallows, chopped cookies, remaining 1/2 cup marshmallows and remaining 1 cup chocolate chips. Seal the jar.

Cover top of jar with fabric. Attach gift tag and cooking instructions with ribbon or raffia.

GIFTING IDEA: For an extra special touch, give this with a baking sheet.

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Marshmallow Mint Cookie Clusters

Makes about 30 clusters

INGREDIENTS:

1 teaspoon vegetable oil

1/2 teaspoon mint extract

1 jar Marshmallow Mint Cookie Cluster Mix



COOKING INSTRUCTIONS:

Line baking sheet with parchment paper or waxed paper. Place oil, mint extract contents of jar in top of double boiler over simmering water. Stir constantly until chocolate chips begin to melt. Remove from heat. Continue stirring just until chocolate chips have completely melted. (Marshmallows should not melt, but don't worry if some do). Drop mixture by tablespoonfuls onto prepared baking sheets. Refrigerate 1 hour or until firm.

To store, place waxed paper between single layers of clusters, place in airtight container in refrigerator.

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Sesame Almond Cracker Mix

Makes 1 quart gift jar

INGREDIENTS:

1 1/4 cups flour
3 tablespoons sugar
1 teaspoon sea salt

1 1/4 cups whole wheat flour
1/2 teaspoon ground cumin
3/4 cup sesame seeds
3/4 cups almonds



ASSEMBLY INSTRUCTIONS:

Combine all-purpose flour, sugar and salt in medium bowl; stir well. Pour 3/4 cup all-purpose flour mixture into quart canning jar; pack down well.

Combine whole wheat flour and cumin in small bowl; stir well. Pour 3/4 cup whole wheat flour mixture into jar; pack down well. Repeat layers with remaining flour mixtures; pack down well after each layer. Add sesame seeds and almonds; pack down lightly after each layer. Seal the jar.

Cover top of jar with fabric. Attach gift tag and cooking instructions with ribbon or raffia.

Gifting Idea: For an extra special touch, give this with an nice cheese or fruit spread.

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Sesame Almond Crackers

Makes about 80 crackers

INGREDIENTS:

1 jar Sesame Almond Cracker Mix
1/3 cup olive oil

1 cup warm water
Sea salt



COOKING INSTRUCTIONS:

Pour contents of jar into large bowl; mix well. Add oil and water. Beat with electric mixer at medium speed for 30 seconds or until dough comes together. Divide into 3 portions, let stand 30 minutes.

Preheat oven to 400 degrees. Line baking sheets with parchment paper. Roll out one dough piece on lightly floured surface into sheet about 1/8-inch thick. Sprinkle lightly with salt. Cut crosswise into 4 to 5 strips, cut each strip into 6 to 7 pieces. Use spatula to transfer crackers to prepared baking sheet about 1/2 inch apart. Bake 13 to 18 minutes or until edges and bottoms are light golden brown.

Cool 5 minutes on baking sheet; transfer to wire rack to cool completely. Repeat with remaining dough. Store in airtight container.

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Holiday Gift Giving Jars Volume 3

Welcome to “Gift Giving Jars”

Where we take the last minute guesswork and hassles out of your holiday.

Budgets are tight this year for everyone. Giving a homemade gift saves money and blesses the family you give it to. Maybe it's a meal, maybe it's comfort food, maybe it's just a treat but getting homemade gifts always seem to mean so much more than just another do-dad from a discount store. We hope you'll enjoy creating these great gift jars as much as we have!

Extra touches

Decorate your jars with swatches of fabrics placed over the lids and tied with ribbons. Create fun cards or labels on your computer or better yet, hand draw them. Don't be afraid to paint on the jars – this can really personalize the gift. Add some simple cooking tools from the dollar store to your jars (wire whisks, cookie cutters, or wooden spoons work great). If you're giving the cookie mix bake up a batch to go with the jar so they'll know how yummy they are. Ribbons, bows, raffia, labels, cards, and even candy canes can help make these great gifts a bit more festive.

Let's get Assembling

We recommend doing more than one jar. If you're going to make the mess you might as well get several gifts out of it. Double, triple or even quadruple the recipes and make MANY jars instead of just one.

A great idea is to use the plastic page protectors to keep your recipe pages from getting splattered on while you're assembling your jars. It also allows the use of a grease pencil or dry erase marker for those of you who like to mark off ingredients as you use them. With the grease pencil or dry erase marker you can always come back and wipe the page protector clean.

Shopping Lists

Because you probably won't be making all of these recipes (and we don't know how many of each one you'll be making) there is no shopping list with this menu. Simply print the recipe and take it with you to the grocery store.

Congratulations on Saving the holidays in your home!

Mexican Hot Chocolate Mix

Makes 1 jar

INGREDIENTS:

1/4 cup unsweetened cocoa
1/2 cup semi-sweet chocolate, chopped
6 tablespoons brown sugar
1/4 teaspoon ground nutmeg

2 cinnamon sticks, broken in half
1 vanilla bean, split lengthwise
1 cup miniature marshmallows
1 dash cayenne pepper



ASSEMBLY INSTRUCTIONS:

Pour ingredients into a mason jar in the order listed. Make sure to use the marshmallows on the very top and sprinkle with a small dash of cayenne pepper. Seal jar with lid. Tie with ribbon and share with a friend.

Be sure to include the instructions with your gift.

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Mexican Hot Chocolate

Serves 6

INGREDIENTS:

1 jar Mexican hot chocolate mix
5 cups whole milk

1 cup half and half
1 cup miniature marshmallows



COOKING INSTRUCTIONS:

Heat all ingredients in a medium sauce pan until chocolate is melted and mixture is simmering. Remove vanilla bean and cinnamon sticks before serving. Garnish with additional miniature marshmallows.

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Peppermint Patty S'mores Kit

Makes 1 kit

INGREDIENTS:

12 graham crackers, split in half

12 York peppermint patties

12 jumbo marshmallows



ASSEMBLY INSTRUCTIONS:

Carefully place the graham crackers in a clear candy gift bag. Twist tie and garnish with a ribbon. Repeat the same gift bag assembly with both the peppermint patties and the marshmallows. Place all three bags in a small holiday gift basket.

Be sure to include the instructions with your gift.

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Peppermint Patty S'mores

Makes 12 S'mores

INGREDIENTS:

1 peppermint patty s'mores kit

Parchment paper



COOKING INSTRUCTIONS:

Preheat oven to 350 degrees. Line a sheet pan with parchment paper. Place 12 graham cracker halves on sheet pan. Place unwrapped peppermint patty's on top. Next place jumbo marshmallows on top. Finally top this off with the other 1/2 of the graham crackers. Bake in oven for 5 minutes, or until peppermint patty and marshmallow start to melt. Remove from oven. Let stand for 5 more minutes before serving.

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Raspberry BBQ Sauce

Makes 1 jar

INGREDIENTS:

1/2 cup frozen raspberries, smashed
1/4 cup raspberry vinegar
1/2 cup fresh basil

2 tablespoons olive oil
1/4 teaspoon sea salt
1/4 teaspoon freshly ground black pepper



ASSEMBLY INSTRUCTIONS:

Whisk all ingredients together. Put into a glass container, decorate as desired. Refrigerate until time to use.

Be sure to include the instructions with your gift.

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Raspberry BBQ Chicken Wings

Serves 4

INGREDIENTS:

1 recipe raspberry bbq sauce

1 pound chicken wings



COOKING INSTRUCTIONS:

Place chicken wings and three quarters of the raspberry BBQ sauce recipe in a greased glass baking dish. Cover and let sit in refrigerator overnight. Preheat oven to 400 degrees. Bake chicken wings 15-20 minutes, flip and continue to bake 15-20 more minutes. Place all baked wings on platter and serve with remaining raspberry BBQ sauce on the side.

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Red Pepper Jelly

Makes 1 jar

INGREDIENTS:

3 large sweet red peppers, finely chopped
5 1/2 cups sugar

1 cup vinegar
1/3 cup lemon juice
1 bottle liquid pectin



ASSEMBLY INSTRUCTIONS:

Cook red peppers, sugar and vinegar in a medium saucepan to boiling, stirring the whole time. Remove from heat, set aside and let cool for fifteen minutes. Return saucepan to the heat. Add in the lemon juice. Cook mixture to a rolling boil, then add the pectin. Continue to boil for five more minutes. Remove from heat and pour into a glass jar, decorate as desired. Keep refrigerated until ready to use.

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Red Pepper Jelly Spread with Crackers

Serves 8-12

INGREDIENTS:

1 red pepper jelly recipe

8 ounces cream cheese, room temperature
1 box crackers, your choice



COOKING INSTRUCTIONS:

Place room temperature cream cheese on a platter. Slightly warm red pepper jelly in a saucepan. Pour over cream cheese. Spread on favorite crackers and enjoy.

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Lime Taco Seasoning

Makes 1 jar

INGREDIENTS:

1 tablespoon chili powder
1/4 teaspoon garlic powder
1/4 teaspoon onion powder
1/4 teaspoon crushed red pepper flakes
1/4 teaspoon dried cilantro

1/2 teaspoon paprika
1 1/2 teaspoons ground cumin
1 teaspoon sea salt
1 teaspoon freshly ground black pepper
2 tablespoons lime zest



ASSEMBLY INSTRUCTIONS:

In a medium mixing bowl add in all ingredients and mix well. Place mixture into an airtight container to store, decorate as desired.

Be sure to include the instructions with your gift.

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Spicy Lime Tacos

Serves 4

INGREDIENTS:

1 pound lean ground beef
1 recipe lime taco seasoning mix, more or less depending
on personal preference

1 package taco shells
1 cup shredded cheddar cheese
1/2 cup sour cream
1 cup shredded romaine lettuce



COOKING INSTRUCTIONS:

In a large skillet cook ground beef and lime taco seasoning mix until browned and cooked through. Remove from heat and set aside. Assemble tacos with the seasoned ground beef and remaining ingredients. Serve warm.

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Gingerbread Scone Mix

Makes 1 mix

INGREDIENTS:

3 3/4 cups flour
1/2 teaspoon sea salt
2 tablespoons baking powder
1/2 cup brown sugar

2 teaspoons ground ginger
1 teaspoon ground cinnamon
1/4 teaspoon ground cloves
1/4 teaspoon ground nutmeg



ASSEMBLY INSTRUCTIONS:

Mix together flour, salt and baking powder. Pour flour mixture into a clear plastic bag. Pour in the remaining ingredients and seal bag with a decorative ribbon.

Be sure to include the instructions with your gift.

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Gingerbread Scones

Makes 10 scones

INGREDIENTS:

1 recipe gingerbread scone mix
3/4 cup unsalted butter

1 egg
2 tablespoons milk
1 tablespoon molasses



COOKING INSTRUCTIONS:

Preheat oven to 400 degrees. Line a sheet pan with parchment paper and set aside. Pour scone mixture into a large mixing bowl. Mix in butter until mixture resembles cornmeal. Add in the remaining ingredients until well blended. Turn out mixture onto a floured work surface. Knead twice and pat out into a 3/4-inch thick circle. Cut circles into large wedges. Place on sheet pan an inch apart. Bake in oven for 10-12 minutes, or until done. Cool on wire rack.

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Irish Cream

Makes 1 jar

INGREDIENTS:

1 cup heavy cream
1 (14-oz.) can sweetened condensed milk
1 2/3 cups Irish whiskey*

1 teaspoon instant coffee
2 tablespoons chocolate syrup
1 teaspoon vanilla extract
1 teaspoon almond extract



ASSEMBLY INSTRUCTIONS:

Stir all ingredients together. Whip with whisk attachment for 1 minute until slightly thickens. Store in glass jar, decorate as desired. Store in the refrigerator until ready for use.

Be sure to include the instructions with your gift.

*LEANNE'S NOTE: If you don't want to use the whiskey, substitute 1 teaspoon non-alcoholic amaretto flavored syrup and 1 tablespoon non-alcoholic Irish cream flavored syrup

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Irish Coffee

Servings Vary

INGREDIENTS:

1 recipe Irish cream

1 pot strong coffee
2 cups whipped cream



COOKING INSTRUCTIONS:

Pour as much Irish cream as desired in a cup of strong black coffee. Top with whipped cream.

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Bourbon Caramel Sauce

Makes 1 jar

INGREDIENTS:

1 1/2 cups sugar
2/3 cup water
2 teaspoons light corn syrup
1/4 cup evaporated milk

1/4 cup heavy cream
1 tablespoon unsalted butter, at room temperature
3 tablespoons bourbon, or use 2 teaspoons vanilla extract



ASSEMBLY INSTRUCTIONS:

Combine sugar, water and corn syrup in medium saucepan. Slightly stir while mixture cooks on medium heat. Stop stirring once sugar is dissolved and cook an additional 20 minutes or until golden. Remove from heat. Gradually stir in evaporated milk, heavy cream and butter. Cook over low heat until mixture is smooth, stirring constantly. Remove from heat. Stir in bourbon, (or vanilla). Let cool to room temperature, pour into a glass jar and decorate as desired. Store in refrigerator until ready to use.

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Caramel Sundaes

Servings Varies

INGREDIENTS:

Bourbon caramel sauce, heated

Vanilla ice cream
Toasted pecans, to sprinkle on top



COOKING INSTRUCTIONS:

Scoop desired amount of ice cream into a sundae dish. Pour warm caramel sauce over ice cream. Top with pecans.

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Spiced Chai Granola

INGREDIENTS:

2 cups old fashioned oats, not instant
2 tablespoon unsweetened coconut flakes
1 tablespoon sesame seeds
2 chai tea bags, cut open and poured out

1/4 cup sugar
1 teaspoon vanilla extract
1/2 tablespoon honey
1/3 cup applesauce



ASSEMBLY INSTRUCTIONS:

Preheat oven to 320 degrees. Line a sheet pan with parchment paper. Also grease the parchment with a little olive oil. In a large bowl, combine all of the ingredients until becomes an even mixture. Spread in an even layer on the baking sheet. Bake for 45 minutes, removing from the oven to turn the granola with a spatula every 15 min, until golden brown. Store in an airtight container, decorate as desired.

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Chai Granola Parfaits

Serves 4

INGREDIENTS:

One recipe spiced chai granola

16 ounces honey Greek yogurt



COOKING INSTRUCTIONS:

Layer yogurt and granola two times each in small parfait cups. Keep chilled until ready to serve.

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Spiced Christmas Nuts

INGREDIENTS:

2 tablespoons pure maple syrup
1 tablespoon Worcestershire sauce
2 teaspoons chili powder

1 teaspoon ground cumin
1/2 teaspoon sea salt
1/2 teaspoon freshly ground black pepper
2 cups pecan halves



ASSEMBLY INSTRUCTIONS:

Preheat oven to 375 degrees. Line a sheet pan with parchment paper. Mix together maple syrup, Worcestershire, chili powder, cumin, salt, and pepper in a large bowl, until well mixed. Add nuts to syrup mixture; gently mix until all are evenly coated. Spread nut mixture onto the sheet pan. Bake for 10 minutes or until lightly browned. Cool completely on pan. Scoop into clear plastic bags tied with decorative ribbon.

Be sure to include the instructions with your gift.

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Spiced Christmas Nut Trail Mix

INGREDIENTS:

1 recipe spiced Christmas nuts
1 cup dried cranberries

1/2 cup white chocolate chips
1/2 cup dark chocolate chips
1/2 cup raisins



COOKING INSTRUCTIONS:

Mix all ingredients together. Serve in decorative bowl, or scoop out individual portions.

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Holiday Gift Giving Jars Volume 4

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Goopy Banana Foster Sauce

INGREDIENTS:

2 tablespoons butter, (room temperature)
1 tablespoon dark brown sugar
1 large banana, (very ripe and sliced)

1/2 teaspoon vanilla
2 tablespoons pure maple syrup
1/4 teaspoon nutmeg



INSTRUCTIONS:

Melt butter in a medium sized skillet, on medium heat. Stir in the brown sugar until melted. Add in the rest of the ingredients. Cook until sauce thickens and bubbles, while gently stirring. Once done remove from heat and let cool enough to pour into a decorative glass jar. Refrigerate until ready to use.

GIFTING IDEA:

For a special gift, give a jar of Goopy Banana Foster Sauce along with some cute pancake molds, and the recipe for Goopy Banana Foster Pancakes.

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Goopy Banana Foster Pancakes

INGREDIENTS:

1 jar goopy bananas foster sauce

Pancakes-

1 1/2 cups all-purpose flour
3 1/2 teaspoons baking powder

1 teaspoon sea salt
1 tablespoon granulated sugar
1 1/4 cups whole milk
1 egg
3 tablespoons butter, (melted)



COOKING INSTRUCTIONS:

Mix together all pancake ingredients until only slightly lumpy. Pour 1/4 cup scoops of batter onto a medium heat griddle pan. Cook on both sides until golden brown.

Heat the bananas foster sauce in a small sauce pan until just heated through. Pour desired amount of sauce over each stack of pancakes. Serve hot and enjoy!

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Ginger-Lime Salad Dressing

INGREDIENTS:

1 cup coco-aminos
2 tablespoons garlic, (minced)
2 tablespoons fresh ginger root, (grated)
3 teaspoons extra virgin olive oil

1/2 tablespoon lime zest
1/3 cup fresh lime juice
1/4 cup rice vinegar
Sea salt and pepper to taste



ASSEMBLY INSTRUCTIONS:

Whisk all ingredients together until well mixed. Store in salad dressing jar at room temperature.

GIFTING IDEA:

Gift a jar of this yummy dressing along with the recipe for Avocado Salad with Ginger-Lime Dressing and a big salad bowl.

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Avocado Salad with Ginger-Lime Dressing

INGREDIENTS:

1 recipe ginger-lime salad dressing
4 ripe avocados, (halved and pitted, with skin on)
1 seedless cucumber, (chopped)

1 container grape tomatoes, (halved)
1/2 cup crumbled feta
1 bunch cilantro, (chopped)



COOKING INSTRUCTIONS:

In a medium bowl mix together cucumber, tomatoes, feta and cilantro. Once all mixed together spoon mixture into the hole/cavity in the avocado where the pit used to be. Drizzle ginger-lime dressing over the top.

Put all avocado halves, filled with salad, on a large serving platter and enjoy!

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Jalapeno Cheddar Biscuit Mix

INGREDIENTS:

1 1/3 cups all-purpose flour
1/4 cup yellow corn meal
3 tablespoons granulated sugar

2 teaspoons baking powder
1/2 teaspoon sea salt
Pinch of cayenne pepper



ASSEMBLY INSTRUCTIONS:

Put all ingredients in a decorative plastic sealable bag or jar. Be sure to include directions.

GIFTING IDEA:

For a special touch, give the Jalapeno Cheddar Biscuit Mix with a nice set of bamboo mixing spoons.

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Jalapeno Cheddar Biscuits

INGREDIENTS:

1 recipe jalapeño cheddar biscuit mix
6 ounces sharp cheddar cheese, (divided)

2 tablespoons diced fresh jalapeños
3/4 cup + 2 tablespoons heavy cream



COOKING INSTRUCTIONS:

Preheat oven to 425 degrees. Line a sheet pan with parchment paper.

In a large bowl, mix together the biscuit mix with 1 1/4 cups of the grated cheddar cheese and the diced jalapeños. Mix in the cream until just combined.

Roll out dough 3/4 inch in thickness on a floured work surface. Cut out rounds with biscuit cutter. Place on sheet pan.

Bake in preheated oven for 11-13 minutes, or until golden brown.

Remove from oven and serve hot.

Makes 10-12 biscuits.

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Lemon – Lime Curd

INGREDIENTS:

1/2 cup fresh lemon juice
1/4 cup fresh lime juice
1 tablespoon lemon zest

1/2 tablespoon lime zest
3/4 cup granulated sugar
4 eggs
1/2 cup unsalted butter, (diced)



INSTRUCTIONS:

Whisk together all ingredients in a medium sauce pan. Constantly stirring mixture cook on low/medium heat. Once starts to boil remove from heat. Strain mixture through a fine mesh strainer. Let cool completely and then jar. Keep refrigerated until ready to use.

GIFTING IDEA: Give a jar of Lemon-Lime Curd along with a graham cracker pie crust and the Lemon-Lime Curd Pie recipe. For an extra special gift, add a beautiful pie plate.

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Lemon – Lime Curd Pie

INGREDIENTS:

1 recipe lemon-lime curd
1 graham cracker pie crust

1 1/2 cups heavy cream
1/3 cup honey



COOKING INSTRUCTIONS:

Spread lemon-lime curd into graham cracker pie crust.
Pour heavy cream and honey in a medium mixing bowl. Whip until there are soft peaks.
Top pie with whipped cream. Chill until served.

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Christmas Oatmeal Mix

INGREDIENTS:

1/2 cup steel cut oats
2 tablespoons dried cranberries

1/2 teaspoon cinnamon
1 tablespoon walnuts
2 tablespoons orange zest



ASSEMBLY INSTRUCTIONS:

Add all ingredients together in a medium size glass jar. Tie with a ribbon.
Include instructions with jar.

GIFTING IDEA: Tie with a festive ribbon and include instructions with jar. You can give along with a saucepan for a special gift.

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Christmas Oatmeal

INGREDIENTS:

1 recipe Christmas oatmeal mix
3 tablespoons molasses

4 tablespoons honey
1 cup vanilla almond milk
1/4 cup toasted walnuts



COOKING INSTRUCTIONS:

Add all ingredients together, except 1/4 cut toasted walnuts, in a bowl with a lid. Stir until well mixed. Refrigerate over night.

The next morning pour oatmeal mixture into a medium sauce pan. Cook on medium heat until tender and starts to thicken. Garnish with toasted walnuts.

Makes 2-4 servings.

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Cran-Apple Stuffing Mix

INGREDIENTS:

3 cups dried tart apples
3 Tablespoons celery seed
4 teaspoons poultry seasoning
2 teaspoons dried rosemary, crushed

1 cup dried cranberries
*12 cups white bread cubes, (baked until golden brown)
salt and black pepper, (large pinch of each)



ASSEMBLY INSTRUCTIONS:

Mix all ingredients together and put into a sealable bag or large jar.

GIFTING IDEA: For an extra special gift, give the Cran-Apple Stuffing Mix and recipe with a beautiful baking dish.

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Cran-Apple Stuffing

INGREDIENTS:

1 recipe Cran-apple stuffing mix
1 lb. sage breakfast sausage, (browned)
3 cups yellow onion, (chopped)

1 1/3 cups chicken stock, (warm)
1 cup celery, (chopped)
1/4 cup butter



COOKING INSTRUCTIONS:

Preheat oven to 350 degrees.

Cook sausage completely, drain and set aside. In the same skillet melt butter and sauté onion and celery until softened. Add mixture to the Cran-apple stuffing mix. Add in warm stock. Pour into a large greased baking dish. Bake for 45 or until baked through. Remove from oven and serve hot.

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Apple Pie Drink Mix

INGREDIENTS:

1/2 gallon apple cider
1/2 gallon apple juice
Juice of 2 lemons

Zest of 2 lemons
3 cinnamon sticks
1/2 cup agave, (or honey)



ASSEMBLY INSTRUCTIONS:

Mix together all ingredients in a large pitcher. Pour into a gallon container with a lid. Store in refrigerator for at least 3 days before giving as a gift.

GIFTING IDEA: You could add a set of holiday mugs along with the Apple Pie Drink Mix gallon and instructions, for a special gift.

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Apple Pie Christmas Punch

INGREDIENTS:

1 recipe apple pie drink mix
2 cups whipped cream

1 liter spiced rum, (if desired)
6 cinnamon sticks, (broken in half)



COOKING INSTRUCTIONS:

In a large pot pour in apple pie drink mix and rum, if using. Heat to just a simmer. Turn off heat. Ladle into large decorative mugs. Top with whipped cream. Garnish with halved cinnamon stick.

Also can be served chilled over ice!

Makes 8-12 servings.

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Herbed Soda Bread Mix

INGREDIENTS:

2 cups all-purpose flour
2 tablespoons granulated sugar
1/2 teaspoon baking soda
1/2 tablespoon baking powder

1/4 teaspoon salt
1/2 tablespoon garlic powder
1/2 tablespoon onion powder
2 tablespoons rosemary
1/2 tablespoon oregano



ASSEMBLY INSTRUCTIONS:

Mix all ingredients together and pour into a decorative bag that can be sealed or jar.

GIFTING IDEA: Give this Herbed Soda Bread Mix with the recipe and a set of mixing bowls, for a special touch.

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Herbed Soda Bread

INGREDIENTS:

1 recipe herbed soda bread mix
1/4 cup butter, (melted)
1/2 cup buttermilk

1 small egg
1/4 cup heavy cream, (for brushing the top)



COOKING INSTRUCTIONS:

Preheat oven to 375 degrees. Line a sheet pan with parchment paper.

In a large bowl, mix together herbed soda bread mix and melted butter. Stir in buttermilk and egg. Turn dough out onto a lightly floured surface and knead slightly. Form dough into a round and place on prepared baking sheet.

Brush the dough with the heavy cream. Use a sharp knife to cut an 'X' into the top of the loaf.

Bake for 45 to 50 minutes, or until golden brown and baked through. Remove from oven and let cool on a wire rack.

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Sweet Potato Hummus

INGREDIENTS:

3 sweet potatoes, (peeled and cubed)
1 can chickpeas, (drained, with liquid kept and put aside)
4 tablespoons extra-virgin olive oil, (divided)
2 tablespoons tahini paste

4 tablespoons lemon juice
1/2 teaspoon lemon zest
1/4 teaspoon ground cumin
Sea salt and pepper to taste



ASSEMBLY INSTRUCTIONS:

Preheat oven to 400 degrees. Line a sheet pan with parchment paper.

Put peeled and cubed sweet potato on sheet pan. Coat with 2 tablespoons olive oil and salt and pepper to taste. Roast sweet potatoes in the preheated oven until soft, about 45 minutes; let cool.

Combine chickpeas and olive oil in a blender and pulse several times to mash. Scoop the roasted sweet potato cubes into the blender and pulse until smooth. Add tahini, lemon juice, lemon zest, cumin and salt and pepper to taste. Blend until well mixed, adding reserved chickpea liquid as needed to make a smooth, creamy hummus.

Put hummus into small gift bowls with lids. Store in refrigerator until needed.

Include serving instructions with gift.

Makes 15-20 servings.

GIFTING IDEA: You could give a special present of Sweet Potato Hummus, pita chips, and a decorative serving bowl.

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Sweet Potato Hummus and Pita Chips

INGREDIENTS:

1 recipe of Sweet Potato Hummus
1 tablespoon olive oil

1/4 cup pine nuts, (toasted)
1 large bag pita chips



COOKING INSTRUCTIONS:

Scoop hummus into a serving bowl. Drizzle with olive oil. Sprinkle with toasted pine nuts. Serve with pita chips.

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Spiced Pumpkin-Apple Fritter Mix

INGREDIENTS:

1 cup all-purpose flour
1 teaspoon baking powder
1 teaspoon pumpkin pie spice

1 teaspoon cinnamon
1/4 teaspoon cardamom
1 teaspoon salt
1/4 cup dried apple pieces



ASSEMBLY INSTRUCTIONS:

Mix all ingredients together. Pour mixture into a sealable plastic gift bag. Store at room temperature.

GIFTING IDEA: For a special gift give the Spiced Pumpkin-Apple Fritter Mix along with a cast iron skillet.

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Spiced Pumpkin-Apple Fritters

INGREDIENTS:

1 recipe spiced pumpkin-apple fritter mix
1 cup pure pumpkin purée

1 egg, (beaten)
1 cup vegetable oil



COOKING INSTRUCTIONS:

Pour all vegetable oil in large skillet. Heat to 325 degrees.

Mix all remaining ingredients together. Drop medium scoops of mix into the oil, turning over once brown on the bottom side. Do not over crowd, because it will cause the oil temperature to drop. Fry in oil until fritter floats to the top and is brown on both sides. Remove fritters from oil and let drain on paper towel lined sheet pan.

Serve hot.

Makes 24 fritters.

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SAVING DINNER

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Home-baked Holiday Mailer Volume 1

Welcome to “Home-baked Holiday Mailer”

Mailing Tips

Avoid do-it-yourself mailings of highly perishable items. If you must mail items such as soft cheese or meats, be sure to take them to a professional shipper who will package your gift in insulated shipping boxes with cold packs to keep your gifts from spoiling. Spend the extra money to have your perishable items delivered with next-day service.

Bottled and canned gifts like oils, vinegars, preserves and chutneys should be tightly sealed and well padded. Placing glass items in a zipper-topped plastic bag protects other items in the shipping box from accidental leakage. Use strong packaging that is well secured to help prevent breakage while en route.

Non-perishable baked goods, candies, nuts, fudge, muffins and unfrosted cakes are the best food gifts to send through the mail. Make sure your food items are wrapped before placing them in the gift container and that the gift container is sealed before placing it in the shipping container. Avoid placing moist food items and dry food items in the same gift box.

If your shipping box contains more than one item, place the heaviest items on the bottom. Make sure all gift containers have a padded or cushioned barrier between them and that all sides of the box are lined with packing materials. Shake the shipping box before sealing it to make sure there is no headroom or unfilled space. Fill any gaps with popcorn, crumpled newspaper or bubble wrap.

Use a waterproof marker and clearly print shipping and return addresses on the box. Cover both addresses with clear packing tape. While you may not need to incur the expense of sending non-perishable items via next-day delivery, do choose to send them the fastest, yet economical way possible.

The Recipes include:

Java Joys
Easy Peanut Butter Fudge
Hazelnut Kiss Truffles
Peppermint Patties
Peanut Butter Bliss Bars

Congratulations on sending Home-baked Holiday treats from your home!

Shopping List

CONDIMENTS

Oil (1 teaspoon plus 3 tablespoons) [R3,R5]
Peanut butter (1/2 cup) [R2]

CANNED GOODS

Evaporated milk (1 cup) [R2]
Sweetened condensed milk (14 ounce can) [R3]

SPICES

Vanilla (4 1/2 teaspoons) [R1,R2,R4,R5]
Peppermint extract (1/4 teaspoon) [R4]
Red food dye (1/4 teaspoon) [R4]

DAIRY/DAIRY CASE

Butter (3 cups) [R1,R2,R3,R4,R5]
Eggs (2) [R1,R5]
Milk (2 tablespoons) [R1]

DRY GOODS/BAKING GOODS

Flour (7 cups) [R1,R3,R4]
Sugar (4 cups) [R1,R2,R4]
Brown sugar (1/4 cup) [R1]
Powdered sugar (5 1/2 cups) [R1,R2,R4,R5]
Baking chocolate, unsweetened (3 ounces) [R1,R2]
Baking chocolate, semi-sweet (12 ounces) [R2,R3]
Chocolate chips (1 cup plus 11.5 ounce bag) [R2,R5]
White chocolate chips (1/2 cup) [R3]
Peanut butter cookie mix (17.5 ounce package) [R5]
Corn syrup (1/3 cup) [R5]
Peanuts (2 cups) [R2,R5]
Hazelnuts (1/2 cup chopped) [R3]
White nonpareils (sprinkles) [R3]

OTHER

Instant espresso powder (5 teaspoons) [R1]
Mini marshmallows (10 ounce bag) [R2]
Hershey kisses (about 40) [R3]
Caramels (14 ounce bag) [R5]
Hazelnut liqueur (optional) (2 tablespoons) [R3]
Wax paper
Aluminum foil wrap

SHOPPING LIST LEGEND

[R1] – [R6] = Recipe 1, Recipe 2, Recipe 3, etc... Each recipe is assigned a number which corresponds to the shopping list. This is handy if you need to alter any recipes or omit a certain recipe from the menu.



Java Joys

Recipe 1 – Makes 48 Cookies.

INGREDIENTS:

1 (2-oz.) square unsweetened baking chocolate
1 cup butter
3/4 cup sugar
1/4 cup brown sugar
1 teaspoon vanilla

1 egg
5 teaspoons instant espresso powder,
divided
2 1/2 cups flour
2 tablespoons milk
1 cup powdered sugar



DIRECTIONS:

In a double boiler or microwave, melt chocolate and allow it to cool slightly.

In a large mixing bowl, cream together butter and sugars until fluffy; gradually add melted chocolate, vanilla, egg, 3 teaspoons of espresso powder and flour. Continue to mix until well blended.

Turn dough out on a flat work surface and roll it into a ball. Divide the ball into 4 equal parts then divide each fourth in half. Roll each of the 8 parts into an 18- inch long rope. Cut each rope into 3-inch "logs".

Place logs on a cookie sheet and bake for about 10 minutes. Remove logs from baking sheet and allow them to cool for 10 to 12 minutes. Meanwhile, prepare a work surface by laying wax paper out on the countertop.

Next, in a bowl, microwave milk for 15 seconds; stir in remaining espresso powder until powder is dissolved. Whisk in powdered sugar. Dip both ends of each cookie into the frosting and place on the wax paper; allow frosting to harden for 30 minutes before packaging.

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Easy Peanut Butter Fudge

Recipe 2 – Makes 48 Pieces

INGREDIENTS:

1/2 cup peanut butter
2/3 cup powdered sugar
1/3 cup butter
3 cups sugar
1 cup evaporated milk

1 (10-oz.) bag mini marshmallows
1 cup chocolate chips
8 ounces semi-sweet baking chocolate
1 ounce unsweetened baking chocolate
1 teaspoon vanilla
2/3 cup peanuts



DIRECTIONS:

Line a 9- x13-inch pan with aluminum foil wrap; lightly grease with oil. In a mixing bowl, combine peanut butter and powdered sugar until well blended. Divide mixture into 24 one-inch portions; roll into balls and place balls on prepared pan.

In a large saucepan over medium-low heat, stir together butter, sugar and evaporated milk until sugar is dissolved. Raise heat and bring to a boil.

Stir constantly for 3 minutes then remove from heat. Stir 3 cups of marshmallows into the saucepan and continue to stir until marshmallows have melted. Add chocolate chips, semi-sweet and unsweetened baking chocolate and vanilla. Continue to stir until chocolate has melted and is incorporated into mixture. Pour chocolate mixture over peanut butter balls in prepared pan. Top with peanuts and remaining marshmallows. Allow fudge to cool for about 90 minutes then cut into 48 equal pieces.

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Hazelnut Kiss Truffles

Recipe 3 – Makes 36 truffles

INGREDIENTS:

4 ounces semi-sweet baking chocolate
1/4 cup butter
1 (14-oz.) can sweetened condensed milk
2 tablespoons hazelnut liqueur (optional)
2 1/2 cups flour

1/2 cup chopped hazelnuts
40 Hershey Kisses, unwrapped
1/2 cup white chocolate chips
1 teaspoon oil
White nonpareils*



DIRECTIONS:

In a large microwave-safe bowl, melt baking chocolate in microwave. Stir in butter, sweetened condensed milk, hazelnut liqueur, flour and hazelnuts. Continue to stir until smooth. Cover bowl and refrigerate for 30 minutes or until mixture is firm.

Preheat oven to 350 degrees. Lightly grease a baking sheet.

Scoop up 1 tablespoon of chocolate/hazelnut mixture and roll it into a ball; press 1 Hershey's Kiss into the ball. Repeat process with remaining chocolate/hazelnut mixture and Hershey's Kisses; bake for 7 to 8 minutes or until dough has firmed slightly, but not hardened.

Remove from oven and let cool for about 5 minutes before handling. Place truffles on wax paper and continue to cool for another 30 minutes. Meanwhile, melt white chocolate and oil together in microwave. Dip tops of truffles in white chocolate mixture and return to the wax paper; sprinkle with nonpareils while frosting is still warm. Let sit on wax paper until frosting has hardened.

*Nonpareils are tiny opaque white sugar balls (or sprinkles)

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Peppermint Patties

Recipe 4 – Makes 48 Cookies.

INGREDIENTS:

1 cup butter
1/2 cup powdered sugar
1 teaspoon vanilla

2 cups flour
1/4 teaspoon peppermint extract
1/4 teaspoon red food dye
4 tablespoons sugar



DIRECTIONS:

Preheat oven to 350 degrees. Lightly grease a cookie sheet.

In a mixing bowl, cream butter, powdered sugar and vanilla with an electric hand mixer; gradually add flour and continue to mix until well blended. Transfer half of the dough to another mixing bowl and add peppermint extract and red food dye, blending until dye is fully incorporated into dough.

Divide the un-dyed dough into 2 portions and divide the dyed dough into 2 portions. Roll each of the 4 portions of dough into a 12-inch long rope. Twist together 1 rope of dyed dough and 1 rope of un-dyed dough. Repeat with remaining ropes.

Cut each rope into 24 half-inch pieces; roll each piece into a ball; place balls on prepared cookie sheet and bake for 8 to 10 minutes or until lightly browned. Dust warm cookies lightly with sugar.

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Peanut Butter Bliss Bars

Recipe 5 – Makes 36 Bars

INGREDIENTS:

1 (17.5-oz.) package peanut butter cookie mix	3 tablespoons peanut butter
3 tablespoons oil	1 1/2 teaspoons vanilla
4 1/2 tablespoons water, divided	3 1/2 cups powdered sugar
1 egg	1 (14-oz.) bag caramels, unwrapped
1/3 cup corn syrup	1 tablespoon water
3 tablespoons butter, softened	1 1/2 cups peanuts
1 1/2 tablespoons water	1 (11.5-oz.) bag chocolate chips



DIRECTIONS:

Preheat oven to 350 degrees. Lightly grease 9- x 13-inch baking pan. In a large mixing bowl, combine cookie mix, oil, 1 tablespoon of water and egg until dough is well blended; spread firmly and evenly in prepared baking pan. Bake for 12 to 14 minutes or until golden brown. Remove from oven and allow cookie to cool completely.

Meanwhile, in a bowl, beat together corn syrup, butter, peanut butter, 1 1/2 tablespoons of water and vanilla until creamy; gradually add powdered sugar and continue to mix until powdered sugar is well incorporated. Spread mixture evenly over cookie base. Place in refrigerator to harden for about 15 minutes.

Meanwhile, prepare next layer: Melt caramels and 2 tablespoons of water over low heat, stirring constantly; gradually add peanuts and blend well. Spread mixture evenly over cookie base. Place in refrigerator to harden for another 15 minutes. Meanwhile, melt chocolate chips in a double boiler or microwave. Stir until chocolate is smooth and completely melted; pour over cookie base. Place in refrigerator for one final time to harden for 60 minutes. Cut into 36 bars.

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SAVING DINNER

with



Home-baked Holiday Mailer Volume 2

Welcome to “Home-baked Holiday Mailer”

Mailing Tips

Avoid do-it-yourself mailings of highly perishable items. If you must mail items such as soft cheese or meats, be sure to take them to a professional shipper who will package your gift in insulated shipping boxes with cold packs to keep your gifts from spoiling. Spend the extra money to have your perishable items delivered with next-day service.

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The Recipes Include:

Maple Butterscotcheroos
White Chocolate Spice Cookies
English Toffee Bars
Shortbread Slices
Orange Cookies

Congratulations on sending Home-baked Holiday treats from your home!

Shopping List

PRODUCE

Orange (1 tablespoon juice plus 1 grated rind) [R5]

CONDIMENTS

Maple syrup (2/3 cup) [R1]

Light corn syrup (1/3 cup) [R1]

SPICES

Vanilla extract [R1,R2,R3]

Almond extract [R2]

Ground cinnamon [R2]

Ground ginger [R2]

DAIRY/DAIRY CASE

Eggs (5) [R2,R3,R5]

Butter (3 2/3 cups plus additional for baking sheets)
[R2,R3,R4,R5]

DRY GOODS/BAKING GOODS

All-purpose flour (8 1/4 cups) [R2,R3,R4,R5]

Cake flour (1/2 cup) [R5]

Rice flour (1/2 cup) [R4]

White sugar (1/2 cup) [R4]

Brown sugar (5 cups) [R1,R2,R3,R5]

Baking powder [R4,R5]

Baking soda [R2]

Milk chocolate (8 ounces) [R3]

White chocolate chips [R2]

Butterscotch chips (2 cups) [R1]

Miniature marshmallows (1 cup) [R1]

Shortening (1/2 cup) [R2]

Pecans (1 cup chopped) [R2]

Walnuts (1 cup chopped) [R3]

Puffed rice cereal (6 cups) [R1]

OTHER

Wax paper [R5]

SHOPPING LIST LEGEND

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Maple Butterscotcheroos

Recipe 1 – Makes 24 Pieces

INGREDIENTS:

2/3 cup maple syrup
1/3 cup light corn syrup
1 cup packed brown sugar

1 teaspoon vanilla extract
1 cup miniature marshmallows
6 cups puffed rice cereal
2 cups butterscotch chips



DIRECTIONS:

Lightly grease a 9- x13-inch pan.

In a large saucepan over medium heat, stir together maple syrup, corn syrup, brown sugar and vanilla until sugar dissolves and mixture begins to boil.

Remove from heat and stir in marshmallows and vanilla extract until marshmallows have melted. Add puffed rice cereal, stirring to coat. Press mixture into prepared pan.

Add butterscotch chips to saucepan and heat over low until melted, stirring constantly. Pour melted butterscotch evenly over cereal mixture.

Refrigerate until firm, then cut into 24 even pieces.

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White Chocolate Spice Cookies

Recipe 2 – Makes 1 Dozen Cookies

INGREDIENTS:

1/2 cup butter, softened
1/2 cup shortening
1 cup packed brown sugar
1 egg
1/2 teaspoon almond extract
1/2 teaspoon vanilla extract
2 cups all-purpose flour

1 teaspoon baking soda
1/4 teaspoon salt
1/2 teaspoon ground cinnamon
1/4 teaspoon ground ginger
1 cup white chocolate chips
1 cup chopped pecans (optional)
Butter for greasing baking sheets



DIRECTIONS:

Preheat oven to 350 degrees. Grease baking sheets with butter.

In a large bowl, cream together butter, shortening and sugar. Mix in egg, almond extract and vanilla extract.

Carefully add in flour, baking soda, salt, cinnamon and ginger, mixing well. Stir in white chocolate and pecans.

Drop by rounded spoonfuls 2 inches apart on greased baking sheets. Bake 8 to 10 minutes or until lightly browned. Cool completely on wire rack.

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English Toffee Bars

Recipe 3 – Makes 32 bars

INGREDIENTS:

2 cups packed brown sugar
2 cups butter, softened
2 egg yolks
2 teaspoons vanilla extract

4 cups all-purpose flour
1/2 teaspoon salt
8 oz milk chocolate, broken into pieces
1 cup chopped walnuts



DIRECTIONS:

Lightly grease a 9- x13-inch pan.

Preheat oven to 350 degrees.

Beat together sugar and butter until fluffy. Beat in egg yolks and vanilla. Stir in flour and salt.

Spread dough into prepared pan. Bake 25 to 30 minutes, until beginning to brown.

Immediately sprinkle chocolate pieces on top of baked mixture. Once the chocolate softens, spread evenly over mixture. Sprinkle with nuts, then cut into 32 even bars.

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Shortbread Slices

Recipe 4 – Makes 8 Wedges

INGREDIENTS:

2/3 cup unsalted butter, softened
1/2 cup white sugar
1 1/4 cups all-purpose flour

1/2 cup rice flour
1/4 teaspoon baking powder
1/8 teaspoon salt



DIRECTIONS:

Lightly grease an 8-inch cake pan.

Preheat oven to 325 degrees.

Cream together butter and sugar until fluffy. Gently mix in all-purpose flour, rice flour, baking powder and salt.

Press dough into prepared cake pan. Use a fork to poke holes all over the mixture. Slice into 8 equal wedges.

Bake 40 to 45 minutes until golden. Allow to cool in cake pan.

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Orange Cookies

Recipe 5 – Makes 20 cookies

INGREDIENTS:

1/2 cup butter, softened
1 cup packed brown sugar
2 egg yolks
1 tablespoon orange juice
Grated rind of 1 orange

1 cup all-purpose flour
1/2 cup cake flour
1/2 teaspoon salt
1 teaspoon baking powder
Wax paper



DIRECTIONS:

Lightly grease 2 cookie sheets.

Cream together butter and sugar until fluffy. Add egg yolks, orange juice and orange rind, blending well.

In a large bowl, sift together all-purpose flour, cake flour, salt and baking powder. Add to butter mixture, stirring until a dough forms.

Wrap dough in wax paper and refrigerate 2 hours.

Meanwhile, preheat oven to 375 degrees.

Form refrigerated dough into golf ball-sized balls and place about 2 inches apart on prepared cookie sheets. Gently press each dough ball with a fork to flatten. Bake 8 to 10 minutes or until almost cooked through. Cool completely on wire rack.

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SAVING DINNER

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Home-baked Holiday Mailer Volume 3

Welcome to “Home-baked Holiday Mailer”

Mailing Tips

Avoid do-it-yourself mailings of highly perishable items. If you must mail items such as soft cheese or meats, be sure to take them to a professional shipper who will package your gift in insulated shipping boxes with cold packs to keep your gifts from spoiling. Spend the extra money to have your perishable items delivered with next-day service.

Bottled and canned gifts like oils, vinegars, preserves and chutneys should be tightly sealed and well padded. Placing glass items in a zipper-topped plastic bag protects other items in the shipping box from accidental leakage. Use strong packaging that is well secured to help prevent breakage while en route.

Non-perishable baked goods, candies, nuts, fudge, muffins and unfrosted cakes are the best food gifts to send through the mail. Make sure your food items are wrapped before placing them in the gift container and that the gift container is sealed before placing it in the shipping container. Avoid placing moist food items and dry food items in the same gift box.

If your shipping box contains more than one item, place the heaviest items on the bottom. Make sure all gift containers have a padded or cushioned barrier between them and that all sides of the box are lined with packing materials. Shake the shipping box before sealing it to make sure there is no headroom or unfilled space. Fill any gaps with popcorn, crumpled newspaper or bubble wrap.

Use a waterproof marker and clearly print shipping and return addresses on the box. Cover both addresses with clear packing tape. While you may not need to incur the expense of sending non-perishable items via next-day delivery, do choose to send them the fastest, yet economical way possible.

The Recipes Include:

Orange Carrot Cake Cookies
Traditional German Spice Cookies
Espresso Chocolate Drop Cookies
Christmas Fruitcake Bars
Mint Chocolate Holiday Fudge

Congratulations on sending Home-baked Holiday treats from your home!

Shopping List

CONDIMENTS

Dark rum (2 tablespoons) [R2]

PRODUCE

Carrots (1 cup shredded) [R1]

Oranges (1) [R1]

CANNED GOODS

1 (14-oz.) can sweetened condensed milk [R5]

SPICES

Sea salt [R1,R2,R3]

Ground cinnamon [R2]

Ground cloves [R2]

Ground anise seed [R2]

Vanilla extract [R1,R4,R5]

Peppermint extract [R5]

Green food coloring (optional) [R5]

DAIRY/DAIRY CASE

Butter, unsalted (3 cups plus 1 tablespoon) [R1,R2,R3,R4]

Eggs (7) [R1,R3,R4]

Light cream (1/4 cup) [R2]

DRY GOODS

Flour (6 1/4 cups) [R1,R2,R3,R4]

Sugar (2 1/4 cups plus 2 tablespoons) [R1,R2,R3]

Powdered sugar (1 cup) [R1]

Brown sugar (1 3/4 cups) [R4]

Dark brown sugar (1/2 cup) [R2]

Baking powder (2 1/3 teaspoons) [R1,R3]

Baking soda (1/2 teaspoon) [R2]

Semi-sweet chocolate chips (24 ounces) [R3,R5]

Semi-sweet chocolate (2 ounces) [R2]

Unsweetened chocolate (3 ounces) [R3]

White chocolate (1 cup chopped) [R5]

Walnuts (4 cups chopped) [R3,R4]

Raisins (1/2 cup chopped) [R2]

Candied pineapple (1 1/2 cups chopped) [R4]

Candied red and green cherries (1 3/4 cups halves) [R4]

Pitted dates (2 cups halves) [R4]

Dark roast coffee beans, such as Italian roast (2 1/4 teaspoons ground) [R3]

OTHER

Waxed paper [R2,R5]

SHOPPING LIST LEGEND

[R1] – [R5] = Recipe 1, Recipe 2, Recipe 3, etc... Each recipe is assigned a number which corresponds to the shopping list. This is handy if you need to alter any recipes or omit a certain recipe from the menu.



Orange Carrot Cake Cookies

Recipe 1

INGREDIENTS:

1 cup unsalted butter, at room temperature
3/4 cup sugar
1 cup shredded carrots
1 egg
1 teaspoon vanilla extract
2 cups flour, sifted
2 teaspoons baking powder
1/2 teaspoon sea salt

Frosting:

1 orange, juiced
1 tablespoon unsalted butter, at room temperature
1 cup powdered sugar



DIRECTIONS:

Preheat oven to 350 degrees. In a large bowl, cream together 1 cup butter and sugar until fluffy. Add carrots, egg and vanilla; blend well. Sift together flour, baking powder and salt; add to carrot mixture and blend well. Drop batter by teaspoonfuls onto a greased baking sheet; bake for 20 minutes. To make frosting, combine orange juice, butter and powdered sugar in a small bowl. Frost cookies when completely cooled.

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Traditional German Spice Cookies

Recipe 2

INGREDIENTS:

1/2 cup finely chopped raisins
2 tablespoons dark rum
2 ounces semi-sweet chocolate, finely chopped
3/4 cup unsalted butter, at room temperature
1/2 cup sugar
1/2 cup dark brown sugar
1/4 cup light cream

2 cups flour
1/2 teaspoon baking soda
1/2 teaspoon sea salt
1 teaspoon ground cinnamon
1/4 teaspoon ground cloves
3/4 teaspoon ground anise seed
Waxed paper



DIRECTIONS:

Preheat oven to 350 degrees. In a small bowl, soak the raisins in the rum for 15 minutes then add chopped chocolate. In a separate bowl, using an electric mixer, cream together the butter and sugars; add the cream and beat until smooth. In a large bowl, sift together flour, baking soda, salt, cinnamon, cloves and anise seed; add raisin/chocolate mixture and blend well. Between sheets of waxed paper, form dough into a log 2 inches in diameter; chill for 2 hours. With a sharp knife, cut log into 3/16-inch slices and place on an ungreased baking sheet; bake for 10 to 12 minutes. Cool cookies completely on a wire rack.

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Espresso Chocolate Drop Cookies

Recipe 3

INGREDIENTS:

3 ounces unsweetened chocolate, chopped
12 ounces semi-sweet chocolate chips, divided (2 cups)
1/2 cup unsalted butter, cut into small pieces
3 eggs
1 cup plus 2 tablespoons sugar

2 1/4 teaspoons finely ground dark-roast
coffee beans, such as Italian-roast
3/4 cup flour
1/3 teaspoon baking powder
1/4 teaspoon sea salt
1 cup chopped walnuts



DIRECTIONS:

Preheat oven to 350°F and grease 2 large heavy baking sheets. In a double boiler or a metal bowl set over a saucepan of barely simmering water, melt unsweetened chocolate, 1 cup of chocolate chips and the butter; blend until smooth. Remove top of double boiler or bowl from heat. In a large bowl, using an electric mixer, beat eggs, sugar and ground coffee on high speed for 3 minutes or until very thick and pale and mixture forms a "ribbon" when beaters are lifted. Beat in chocolate mixture then sift in flour, baking powder and salt until just combined. Stir in remaining 1 cup of chocolate chips along with the chopped walnuts. Drop batter by heaping tablespoons, about 2 inches apart, onto prepared baking sheets; bake in middle rack of oven for 8 to 10 minutes or until puffed and cracked on top. Cool cookies on baking sheets for 1 minute then transfer to racks to cool completely.

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Christmas Fruitcake Bars

Recipe 4

INGREDIENTS:

3/4 cup unsalted butter, at room temperature
1 3/4 cups brown sugar
3 eggs
1 tablespoon vanilla extract
1 1/2 cups flour, sifted

3 cups coarsely chopped walnuts
1 1/2 cups coarsely chopped candied
pineapple
1 3/4 cups halved candied red and green
cherries
2 cups halved pitted dates



DIRECTIONS:

Preheat oven to 325 degrees. In a large bowl, cream together the butter and brown sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Stir in vanilla; scrape bowl well. Add flour and walnuts; blend well. Spread mixture evenly in a greased 15- x 10- x 1-inch baking pan. Sprinkle with pineapple, cherries and dates; press them lightly into the dough; bake for 45 to 50 minutes or until lightly browned. Cool on a wire rack. Cut into bars.

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Mint Chocolate Holiday Fudge

Recipe 5

INGREDIENTS:

12 ounces semi-sweet chocolate chips
1 (14-oz.) can sweetened condensed milk, divided
2 teaspoons vanilla extract

1 cup chopped white chocolate
1 tablespoon peppermint extract
1 drop green food coloring, optional



DIRECTIONS:

In a heavy saucepan over low heat, melt the chocolate chips with 1 cup of sweetened condensed milk. Add vanilla extract. Spread half of the mixture into a waxed paper-lined 8-inch square pan; chill for 10 minutes. Hold remaining mixture at room temperature. Melt white chocolate with remaining sweetened condensed milk; add peppermint extract and food coloring (if using). Spread mixture on top of the chilled chocolate layer. Chill for 10 more minutes. Spread remaining chocolate on chilled green layer. Chill for 2 hours or until firm. Cut into squares.

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SAVING DINNER

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Home-baked Holiday Mailer Volume 4

Saving the Holidays with Home Baked Treats

Recipe 1: Chocolate Trio Hazelnut Cookies

Recipe 2: Cinnamon Sugar Palmiers

Recipe 3: Spiced Trail Mix Cookies

Recipe 4: Cornmeal – Lime Cookies

Recipe 5: Meyer Lemon Bars

Welcome to “Home-baked Holiday Mailer”

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Congratulations on sending Home-baked Holiday treats from your home!

Recipe 1: Chocolate Trio Hazelnut Cookies

Recipe 2: Cinnamon Sugar Palmiers

Recipe 3: Spiced Trail Mix Cookies

Recipe 4: Cornmeal – Lime Cookies

Recipe 5: Meyer Lemon Bars

Shopping List

CONDIMENTS

Coffee flavored liqueur [R1]

PRODUCE

Orange (zest) [R4]

Lime (zest and juice) [R4]

Meyer lemon (zest and juice) [R5]

CANNED GOODS

Applesauce [R3]

SPICES

Sea salt [R1] [R3] [R5]

Ground cinnamon [R2] [R3]

Nutmeg [R3]

Vanilla extract [R1] [R3] [R4] [R4]

DAIRY/DAIRY CASE

Butter, unsalted [R1] [R2] [R4] [R5]

Eggs [R1] [R2] [R4]

Egg whites [R3]

Egg yolks [R5]

DRY GOODS

Flour [R1] [R3] [R4] [R5]

Sugar [R1] [R2] [R3] [R4] [R5]

Brown sugar [R1] [R3]

Powdered sugar [R4]

Baking soda [R1] [R3]

Quick cooking oats [R3]

Yellow cornmeal [R4]

Unsweetened cocoa powder [R1]

Semi-sweet chocolate chips [R1] [R3]

Milk chocolate chips [R1]

White chocolate chips [R1]

Walnuts [R3]

Hazelnuts [R1]

Dried cranberries [R3]

FREEZER

Puff pastry [R2]

OTHER

Waxed paper

Baking sheets [R1] [R2] [R3] [R4]

Parchment paper [R1] [R2]

Mesh sieve [R5]

Baking dish [R5]

SHOPPING LIST LEGEND

[R1] – [R5] = Recipe 1, Recipe 2, Recipe 3,
etc... Each recipe is assigned a number which
corresponds to the shopping list. This is handy if you
need to alter any recipes or omit a certain recipe
from the menu.



Chocolate Trio Hazelnut Cookie

Recipe 1

INGREDIENTS:

2 cups all-purpose flour
3/4 cup unsweetened cocoa powder
1 teaspoon baking soda
1 teaspoon sea salt
1 cup unsalted butter, (room temperature)
3/4 cup white sugar
3/4 cup brown sugar

2 eggs
2 teaspoons vanilla extract
2 tablespoons coffee-flavored liqueur
1 cup hazelnuts, (finely chopped and toasted)
1 cup semisweet chocolate chips
1 cup milk chocolate chips
1 cup white chocolate chips



DIRECTIONS:

Preheat an oven to 375 degrees. Line baking sheets with parchment paper. In a bowl, mix the flour, cocoa, baking soda, and salt. Beat the butter, white sugar, and brown sugar together in a separate bowl with an electric mixer until soft and creamy. Next beat in the eggs, vanilla extract, and coffee liqueur. Gradually beat the flour mixture into the butter-sugar mixture until well combined. Stir in the hazelnuts, semisweet chocolate chips, milk chocolate chips, and white chocolate chips until evenly distributed through the dough. Drop by rounded teaspoons, about 2 inches apart, onto the prepared baking sheets. Bake in the preheated oven until the edges are slightly browned, 8 to 10 minutes. Allow the cookies to cool on the baking sheet for 1 minute before removing to a wire rack to cool completely.

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Cinnamon Sugar Palmiers

Recipe 2

INGREDIENTS:

1/3 cup granulated sugar
1 1/2 teaspoons ground cinnamon
1/4 cup butter, (melted)

1/2 lb puff pastry (1 sheet store bought)
1 egg, (beaten)



DIRECTIONS:

Preheat an oven to 400 degrees. Stir together the sugar, cinnamon, and melted butter until it forms a paste, set aside.

Roll the puff pastry dough into a large rectangle, about 15-inches by 12-inches. Using a pastry brush or spoon, spread the cinnamon sugar paste in a thin, even layer over the dough. Starting at the long ends of the rectangle, loosely roll each side inward until they meet in the middle. To hold difficult pastry together, brush it with the beaten egg, if needed.

Slice the pastry crosswise into 1/4-inch palmiers – they'll look like little scrolls - and arrange them on a parchment-lined baking sheet. Bake them for 12-15 minutes, until they puff and turn golden brown. Remove them from the baking sheet and serve warm or at room temperature. This cinnamon palmiers recipe makes 30 cookies.

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Spiced Trail Mix Cookie

Recipe 3

INGREDIENTS:

1/2 cup applesauce
1/2 cup white sugar
1/2 cup brown sugar
1 1/2 teaspoons vanilla extract
2 egg whites
1 1/4 cups all-purpose flour
1 teaspoon baking soda

1/2 teaspoon sea salt
3/4 teaspoon ground cinnamon
1/2 teaspoon nutmeg
1 1/4 cups quick cooking oats
1/2 cup semisweet chocolate chips
1/2 cup walnuts, (chopped)
1/3 cup dried cranberries



DIRECTIONS:

Preheat oven to 350 degrees. Grease 2 baking sheets. Beat applesauce, white sugar, brown sugar, and vanilla in a large bowl. In another bowl, use an electric mixer to beat egg whites until they are frothy and begin to firm up. Fold egg whites into applesauce mixture. Combine the flour, baking soda, salt, nutmeg and cinnamon. Fold into the egg mixture. Stir in the oats, chocolate chips, walnuts, and cranberries. Drop by heaping teaspoons on prepared baking sheets. Bake cookies in preheated oven until set and lightly browned, about 10 minutes. Remove immediately to wire racks to cool.

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Cornmeal – Lime Cookies

Recipe 4

INGREDIENTS:

1 cup butter, (softened)
1 cup sugar
1 egg
4 teaspoons lime zest
2 tablespoons lime juice
2 teaspoons orange zest
1/2 teaspoon vanilla
1 1/2 cups flour
1 cup yellow cornmeal, plus more for coating glass

Icing glaze-
3 1/4 cups powdered sugar, (sifted)
8 tablespoons lime juice
2 1/2 teaspoons lime zest



DIRECTIONS:

Cream butter and sugar until light and fluffy, a few minutes usually. Add egg and beat until just combined. Scrape down bowl. Add zests, lime juice and extract. Add flour and cornmeal and mix until well mixed. Cover with plastic wrap. Form into a disc and chill, at least an hour.

Roll heaping teaspoons of dough into balls and place on baking sheets 3" apart. Dip bottom of a drinking glass into a bowl filled with the cornmeal and flatten balls with the bottom of the glass until dough is 1/4" thick.

Bake cookies at 350 until golden brown around the edges, about 14-16 minutes. Let cool completely and glaze with icing.

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Meyer Lemon Bars

Recipe 5

INGREDIENTS:

Crust-

1/4 lb unsalted butter, (room temp)

1/4 cup sugar

1 cup all-purpose flour

1/8 teaspoon sea salt

Curd-

10 large egg yolks

1 1/4 cups sugar

finely grated zest of 4 Meyer Lemons

3/4 cup fresh squeezed Meyer Lemon

Juice (6-8 lemons)

1/2 teaspoon salt

13 Tablespoons unsalted butter (cold-cut into small chunks)



DIRECTIONS:

Crust-

Preheat oven to 350 degrees. Butter an 8 x 12 baking dish. Cream the butter and sugar until light and fluffy with a paddle attachment on the mixer. Combine the flour and sea salt, then with the mixer on low, slowly add to butter mix. Mix just until combined, stopping to scrape the sides of the bowl a couple times. Form dough mix into an even layer in buttered baking dish bringing dough 1/2" up the sides of the dish. Chill 30 min.

Bake crust for 20-25 min. or until lightly golden. Remove from oven and set aside to cool.

Lemon Curd-

Combine egg yolks, sugar, meyer lemon zest and juice in a saucepan. Gently cook over medium heat, stirring constantly until the mixture evenly coats the back of a wooden spoon (12-15 min.) Remove from heat. Add butter, just a couple pieces at a time, stirring until fully incorporated. Add salt to taste. Strain through a fine mesh sieve, then pour curd into finished crust. Place bars into refrigerator until fully chilled. Cut bars into desired squares or triangles. Chill and serve.

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