



# **Reading Under the Mistletoe Recipe Collection**

**Julia London**

**Michelle Major**

**Susan Mallery**

**Lee Tobin McClain**

**Sarah Morgan**

**Brenda Novak**

**Sheila Roberts**

**RaeAnne Thayne**

**Maisey Yates**

**2020**



**HARLEQUIN®**

# Cinnamon Stars

SARAH MORGAN

## INGREDIENTS

- 225g plain flour (2 cups)
- 175g soft brown sugar (3/4 cup)
- 1 egg (beaten)
- 1 level teaspoon ground ginger
- 1 level teaspoon ground cinnamon (more if you prefer!)
- 100G Butter (1 stick/half a cup)

## INSTRUCTIONS

- Mix the spices with the flour and sift into a bowl (try not to miss the bowl and sift it over the dog as Kayla does in my book).
- If making by hand, rub in butter then add sugar and egg and knead into it forms a ball of biscuit dough. (If using food processor just put all the ingredients together and blend, adding the egg last).
- Place dough in fridge (I put it into a freezer bag) to chill for 20 mins.
- Remove from fridge, sprinkle flour and roll dough quite thinly and cut into shapes.
- Arrange on lightly greased baking trays.
- Cook for 15 mins in pre-heated oven (190 C, 375 F, Gas 5).
- Place on cooling rack
- Eat.
- Eat more.



# Coconut Vanilla Snowball Cupcakes

SUSAN MALLERY

## CUPCAKES

- 2½ cups plus 2 tablespoons all-purpose flour
- ¾ teaspoon baking soda
- ½ teaspoon salt
- 2 tablespoons (1½ sticks) unsalted butter, at room temperature
- 1½ cups granulated sugar
- 3 large eggs, at room temperature
- 2 teaspoons pure vanilla extract
- ½ teaspoon pure coconut extract
- ¾ cup sour cream
- 1 cup sweetened flaked coconut

## FROSTING

- ½ cup (1 stick) unsalted butter, at room temperature
- 2-2½ cups powdered sugar
- 1 teaspoon pure vanilla extract
- Pinch salt
- 3 tablespoons sour cream
- Sweetened flaked coconut, for garnish



## INSTRUCTIONS

- Preheat oven to 350°F. Line 2 standard 12-cup muffin tins with cupcake liners.
- In a medium bowl, whisk flour, baking soda and salt until combined.
- In a large bowl with an electric mixer on high speed, beat butter and granulated sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Add vanilla and coconut extracts; beat until blended. Reduce mixer speed to low, and alternately add dry ingredients and sour cream, beginning and ending with dry ingredients. Remove from mixer; fold in coconut.
- Drop batter into cupcake liners, filling each just over halfway full. Bake 18-20 minutes, until golden and set. Let cool in pans for 10 minutes. Transfer to a wire rack to cool completely.
- For frosting: In a large bowl with an electric mixer on medium-high speed, beat butter until smooth. Add powdered sugar, vanilla and salt; beat until blended and fluffy.
- Add sour cream; beat just until blended. Fold in additional powdered sugar, if needed.
- Spread the frosting on cooled cupcakes. Sprinkle a generous amount of coconut over cupcakes.

\*THIS RECIPE ORIGINALLY APPEARED IN  
THE FOOL'S GOLD COOKBOOK

# Holiday Hot Fudge Sauce

MICHELLE MAJOR



Once you try this recipe over ice cream – or just by the spoonful – you'll want to keep it all for yourself! But it's so easy to make so you can be generous and pour batches into small mason jars as gifts for family and friends.

## INGREDIENTS

- 2/3 cup heavy cream
- 1/2 cup Lyle's Golden Syrup or light corn syrup 1/3 cup dark brown sugar
- 1/4 cup cocoa powder
- 1/4 teaspoon sea salt
- 6 ounces bittersweet chocolate chopped, divided in half
- 2 tablespoons unsalted butter
- 1 teaspoon vanilla extract

## INSTRUCTIONS

- In a 2-quart saucepan over medium-high heat, bring the cream, syrup, brown sugar, cocoa powder, salt and half of the chocolate to a boil. Reduce the heat to medium-low or low (enough to maintain a low simmer), and cook for 5 minutes, stirring occasionally.
- Remove from the heat and stir in the remaining chocolate, the butter, and the vanilla extract, stirring until smooth. Let cool for 20 to 30 minutes before using (it will thicken as it cools). Store in an airtight container in the refrigerator for up to 2 weeks.



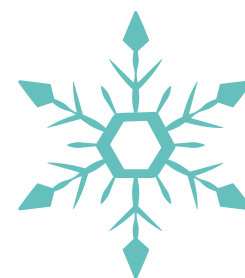
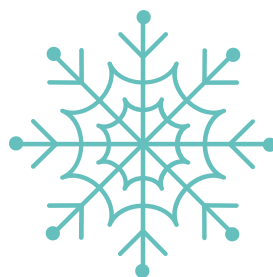
# Mamie Eisenhower's Chocolate Fudge Recipe

LEE TOBIN MCCLAIN



## INGREDIENTS

- 12 ounces semisweet chocolate morsels
- 12 ounces German's sweet chocolate, broken into small pieces
- 2 cups marshmallow cream
- 4 1/2 cups sugar
- pinch salt
- 2 tablespoons butter
- 1 1/2 cups (12 ounces) canned evaporated milk
- 2 cups coarsely chopped nuts



## INSTRUCTIONS

- Butter a 9-by-13-inch baking dish pan or mist it in with nonstick cooking spray.
- Stir together the semisweet chocolate, German's chocolate, and marshmallow cream in a large bowl.
- Bring the sugar, salt, butter, and evaporated milk to a boil in a medium saucepan over medium-high heat. Boil for 1 minute. Reduce the heat and simmer 7 minutes, stirring continuously. Pour the hot syrup over the chocolate mixture and stir until smooth. Stir in the nuts.
- Pour into the prepared pan. Let stand undisturbed at room temperature until firm, preferably overnight.
- Cut the fudge into small squares. Store in an airtight container for up to two weeks. Some people prefer the texture of this fudge when it is chilled after it is cut.

\*THIS RECIPE ORIGINALLY APPEARED IN  
SOUTHERN LIVING MAGAZINE







# Fudge Meltaways

SHEILA ROBERTS

## BOTTOM LAYER

- 1/2 cup butter
- 1 ounce unsweetened chocolate (If you use Baker's Chocolate, this used to be one square. Now I think it's four.)
- 1/4 granulated sugar
- 1 egg, beaten
- 2 cups Graham cracker crumbs1 cup coconut
- 1/2 cup chopped walnuts
- 1/2 tsp vanilla

## TOP LAYER

- 1/4 cup butter
- 1 Tbsp cream or milk
- 2 cups sifted powdered sugar
- 1 tsp vanilla

## FINAL TOPPING

- 2 oz unsweetened chocolate



## INSTRUCTIONS

- Melt 1/2 cup butter and 1 ounce chocolate in a saucepan on low.
- Blend granulated sugar, 1/2 tsp vanilla, egg, Graham cracker crumbs, coconut and nuts into the butter-chocolate mixture.
- Mix well and press into an ungreased 9X9 inch baking pan.
- Refrigerate.
- Mix 1/4 cup butter, cream, powdered sugar and 1 tsp vanilla.
- Spread over the crumb layer and chill.
- Melt the two ounces of chocolate and spread over the chilled topping.
- Chill and cut before firm.
- Makes 9



# Make Ahead French Toast Casserole

RAEANNE THAYNE



## INGREDIENTS

- 5 eggs, lightly beaten
- 1 ½ cups milk
- 1 cup half-and-half cream
- 1 teaspoon vanilla extract
- ½ loaf French bread, cut in diagonal 1 inch slices (or Texas Toast)
- ½ cup butter, melted 1 cup light brown sugar
- 2 Tablespoons maple syrup
- 1 cup chopped pecans



## INSTRUCTIONS

- In a large bowl, whisk together eggs, milk, cream and vanilla.
- Dip bread slices into egg mixture and place in a lightly greased 9x13 inch baking pan.
- Refrigerate overnight.
- The next morning, preheat oven to 350 degrees F.
- In a small bowl, combine butter, sugar, maple syrup and pecans.
- Spoon mixture over bread.
- Bake in preheated oven until golden, about 40 minutes.
- Let stand 5 minutes before serving.

# Angel's Apple Pie

## BRENDA NOVAK

### PIE FILLING

- 6 green apples
- 1 cup sugar
- 1/4 cup flour
- 1 tablespoon cinnamon
- 1/8 teaspoon nutmeg
- Dash of salt
- Squeeze of lemon
- 4 tablespoons butter

### PIE CRUST

- 2 1/2 cups flour
- 1 teaspoon salt
- 1/2 cup and 2 tablespoons Crisco
- 10 tablespoons ice water

### ICE CREAM

- 2 cups heavy cream
- 2 cups whole milk
- 1 cup sugar
- 3 tablespoons vanilla extract
- Pinch of salt



## INSTRUCTIONS

### PIE CRUST

In a mixing bowl, add sifted flour, salt and Crisco. With a fork, break up Crisco and lightly mix. Add 10 tablespoons ice water around the edges of the bowl. Mix together with a fork, being careful not to overwork the dough. Add more water if dough is too dry. Form dough into two balls, one ball a third bigger than the other. Roll both balls in plastic and refrigerate.

### PIE FILLING

Peel, core, and slice apples. Place them into a mixing bowl and sprinkle a little bit of lemon juice. In a separate bowl, combine the sugar, flour, cinnamon, nutmeg, and salt. Pour over apples and stir.

Heat oven to 400 degrees. On a clean surface, spread some flour. Roll out the bigger ball of dough with a rolling pin. Halfway through, flip the dough on other side. When you have rolled it out to a sufficient size, use your rolling pin to pick it up and place in your pie pan. Next, roll out the smaller ball. Pour the filling into the pie pan and place butter slices on top of it. Then place the second rolled dough circle on top and seal it to the bottom piece while shaping your crust. Make a few slits in the top crust for venting. Use thin pieces of tinfoil around the edge of the crust to protect it while baking. Be careful not to adhere the tinfoil to the crust.

Bake with tinfoil on for 45 minutes. Take the tinfoil off and bake the pie for another 15 minutes. If you notice the middle of the pie crust getting too done, place a layer of tinfoil over it.

### ICE CREAM

Blend all ingredients in a blender until sugar is completely dissolved. Pour batter into ice cream maker and follow the manufacturer's directions to freeze the ice cream.



# Hot Cacao Cookies

JULIA LONDON

## INGREDIENTS

- 1 cup butter softened
- 1 cup sugar
- 2/3 cup brown sugar
- 2 eggs
- 1 teaspoon vanilla
- 3 1/4 cups flour
- 4 packages or 3/4 cups hot cocoa mix
- 1 teaspoon salt1 teaspoon baking soda
- 2 teaspoon baking powder
- 1 cup chocolate chips
- 1 cup Mallow Bits (mini marshmallows do not work the same and can be a bit of a sticky mess)



## INSTRUCTIONS

- Beat butter and sugars in large bowl with standing mixer until light and fluffy, approximately 2-3 minutes.
- Add eggs and vanilla; mix well. In a separate bowl combine dry ingredients.
- Gradually mix dry ingredients into butter mixture until well blended, but do not over mix.
- Stir in chocolate chips and Mallow Bits.
- Cover and chill for at least 30 minutes, up to 2 hours.
- When ready to bake, preheat oven to 350 degrees.
- Drop 2 tablespoons dough, 2 inches apart, onto baking sheets lined with silicone baking mats or parchment paper.
- Bake 9 to 11 minutes or until edges are lightly browned.
- Cool on baking sheets 5 minutes; remove to wire racks and cool.

\*THIS RECIPE ORIGINALLY APPEARED IN  
LOVE FOR THE OVEN

# Pumpkin Pie

MAISEY YATES

## PIE FILLING

- 1 1/2 cup granulated sugar
- 2 teaspoon ground cinnamon
- 1 teaspoon salt
- 1 teaspoon ground ginger
- 1/2 teaspoon ground cloves
- 4 large eggs
- 2 can (15 oz.) LIBBY'S® 100% Pure Pumpkin
- 2 can (12 fl. oz.) NESTLÉ® CARNATION® Evaporated Milk

## PIE CRUST

- 2 1/4 Cups Flour
- 1 Cup Shortening
- 1/2 tsp salt
- 1/2 Cup Water



## INSTRUCTIONS

### PIE CRUST

- Mix (press with fork) 2 cups flour, 1 cup shortening, and 1/2 tsp of salt together until crumbly
- In a jar mix 1/2 cup COLD water with a 1/4 cup flour, blend well. Add to flour mixture.
- Mix gently until blended well. Handle as little as possible.
- Separate pastry into two balls.
- Heat oven to 425°F. With floured rolling pin, roll both rounds into round 2 inches larger than upside-down 9-inch glass pie plate. Fold pastry into fourths; place in pie plate. Unfold and ease into plate, pressing firmly against bottom and side.

### PIE FILLING

- Mix sugar, cinnamon, salt, ginger and cloves in small bowl. Beat eggs in large bowl. Stir in pumpkin and sugar-spice mixture. Gradually stir in evaporated milk.
- Pour into pie shell.
- Bake in preheated 425° F oven for 15 minutes.
- Reduce temperature to 350° F; bake for 40 to 50 minutes or until knife inserted near center comes out clean.
- Cool on wire rack for 2 hours. Serve immediately or refrigerate.