

The Creative Homemaking Guide to

Holiday Recipes

by Rachel Paxton

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Christmas Cheese Ball

C.L. Joynt

8 oz. softened cream cheese
1/2 onion
1/2 c. chopped black olives
1/2 c. chopped pimento stuff green olives
1 tbsp. Worcestershire Sauce
1/2 tbsp. tabasco
1 bunch parsley

Mix together above ingredients except for parsley. Shape into a ball and chill for one hour. Finely chop parsley flowers. Roll cheese ball in parsley and serve with crackers.

Tortilla Rolls

Teresa, Texas

2 (8 oz.) packages cream cheese
1 package Ranch dressing mix
1 can chopped green chiles

Mix together. Spread about 2 tbsp. of mixture onto a flour tortilla. Roll tortilla up, from one side to the other, then slice into pinwheels. Continue spreading onto tortillas until you've used up all of the mixture. Guaranteed to disappear quickly!

Shrimp Dip

Mary Lou Lewis

2 cans shrimp
1 package unflavored gelatin
1 can tomato soup
Chopped green onions
Chopped celery
8 oz. cream cheese

Mix all together. Makes a great dip for crackers, chips or vegetables.

Deviled Eggs

Cynthia Brewer

1 dozen hard-boiled eggs
Paprika
Mustard
Mayonnaise (you may use light if you are watching calories)
Relish (sweet)

Boil your eggs, peel them and cut them in halves. Scoop out the yolk and put into a mixing bowl. Add a tablespoon of mustard, 3 tablespoons of mayonnaise, 2 tablespoons of relish. Mix together until you have a whipped mix. Scoop a portion enough to fill your egg halves and then sprinkle paprika on top for the finish.

Pineapple Cheeseball

Denise, Indiana

2 (8 oz.) packages cream cheese
3 tbsp. chopped green pepper
3 tbsp. chopped onion
3/4 c. crushed pineapple, well drained
2 1/2 tbsp. Lawry's seasoned salt
1 1/2 c. fresh chopped pecans

Soften cream cheese. Add green pepper, onion, pineapple, salt and 1/2 c. of the pecans. Mix well and shape into a ball or log. Roll to cover in remaining pecans. Chill overnight. Serve with crackers or fresh vegetables.

Creamy Crab and Artichoke Dip

Rosanna Houlton

8 oz. cream cheese
1 c. mayonnaise
1 package crabmeat (imitation)
1 can artichoke hearts drained
3/4 c. Parmesan cheese
1/3 c. finely chopped onion

Blend cream cheese and mayo together and stir in crab, artichokes, cheese and onion. Place mixture in a 9-in. pie plate. Bake at 375 degrees, uncovered, 15-18 minutes.

Mediterranean Garlic Shrimp

1 lb. medium shrimp, peeled
1 red, and 1 yellow pepper (sliced)
1 green, and 1 yellow zucchini (sliced)
1 clove garlic (crushed)
1 handful of green onions (chopped)
A couple of tablespoons of olive oil
Angel hair pasta

Heat the oil, garlic, and green onions in a pan until the onions begin to carmelize. Add peeled shrimp, and saute for about 5-10 minutes. Add zucchinis, and peppers. Cook until the veggies are thoroughly cooked, but not mushy. While the shrimp mixture is cooking, boil water, and add the angel hair pasta. Drain the pasta, and serve the shrimp mixture over the pasta. Serves about 4-5 people. This dish is low-fat, delicious, and can be served without pasta as an appetizer.

Christmas Eve Chow Mein Noodle Hot Dish

Grace Gill

1 lb. ground beef
2 cans cream of celery soup
1 c. chopped celery
1/4 c. chopped onion
1 bag chow mein noodles
1/2 c. soy sauce
2 soup cans water

Brown ground beef and add soup plus 2 cans of water. Add half the bag of chow mein noodles. Stir, pour into a greased casserole dish. Put other half of noodles on top. Bake at 350 for 45-60 minutes.

Mom's Ham

Patti Paxton, Texas

Ham
Brown sugar
Big can of sliced pineapple with juice

Place ham in roasting pan. Place sliced pineapple on top and sides of ham with toothpicks. Mix pineapple juice with enough brown sugar to make a runny paste. Pour some over ham saving some to baste as it is cooking. Cover. Place in oven at lowest setting the night before Christmas. You can get up every couple hours to baste with leftover juice but is not required. The next day just let cook and baste uncovered until time to eat. It is delicious and juicy and easy. This ham has been part of our Christmas for as long as I can remember and I have continued the tradition with my family.

Mom's Midnight Mass Oyster Stew

Cynthia McConnel

1 can oysters, drain off half the liquid
2 to 3 c. milk
1 tbsp. butter or margarine
1/2 tsp. pepper
Dash of salt
1/2 c. chopped celery
Minced onion for flavor

Mix all ingredients together in a sauce pan and heat until thickened.

Sweet and Sour Meatballs

Debbie Delary, Vermont

3 lb. hamburger
Seasoning--chili powder, salt, pepper, all spice

Mix all together with the meat and form into meatballs. Place meatballs in crock pot and add 2 bottles chili sauce and 1 medium jar grape jelly. Let simmer on low for about 4 to 5 hours. Serve with toothpicks on the side of the crock pot.

Creamed Codfish

Mary Lee Larsen Caudle, Illinois

Soak salted cod overnight. Then boil the next day to get rid of more of the salt. Make a white sauce. Add dry mustard and salt if you boiled too much off and want more of the salt taste back. Add the codfish to mustard white sauce and serve over boiled potatoes.

Bread Stuffing

Kelli Snyder, South Carolina

12 slices of toasted bread crumbled or shredded
1 sleeve of saltines, crushed
1 c. onion, chopped
1 stick margarine
1 1/2 c. of drippings off the turkey or chicken broth

Saute the onions in a frying pan. Put the toasted bread and crackers in a 13x 9 baking dish. Add the sauteed onions with the remaining margarine from the sauteeing to the bread mixture. Add the broth and stir all the ingredients together. Bake at 350 degrees for 35 to 45 minutes. Serve with gravy.

Mashed Potato Casserole

7 or 8 potatoes, peeled and boiled
8 oz. cream cheese
1 c. sour cream
1/4 c. chives, chopped
Paprika

Mash boiled potatoes and whip with cream cheese and sour cream; stir in chopped chives. Sprinkle with paprika, dot with butter, and bake at 350 degrees for 30 minutes.

Florida Corn Pudding

Wendy, Washington

2 c. frozen whole kernel corn
1 egg, slightly beaten
1 tbsp. sugar
1/2 tsp. salt
1 tbsp. corn starch
1 c. milk
1 tbsp. butter or margarine

Mix all ingredients except butter. Pour into a greased baking dish. Dot with butter. Bake at 350 degrees for 1 hour, or until set to center.

Corn Pudding

Jessica Fisk

Mix: 1 pint corn and 2 eggs, beaten
Add: 1 tsp. salt, 1/8 tsp. pepper, 2 tbsp. melted bacon drippings, and 2 tbsp. sugar
Pour into a greased baking dish and bake at 350 degrees until knife comes out clean.

Sweet Potato Casserole

Kristi Hester

Topping:
1/2 c. crushed Corn Flakes
1/2 c. chopped pecans
1/2 c. brown sugar
1/2 c. melted margarine
(You can double these ingredients to make more on the topping)

Casserole:
2 c. mashed cooked sweet potatoes
1 c. sugar (1 1/4 c. if sweet potatoes are canned)
1/2 tsp. nutmeg
1/2 tsp. cinnamon
1 stick of melted margarine
1/4 c. milk

Blend it all together and pour in a buttered casserole dish. Bake at 400 degrees for 20 minutes. Add the topping and bake another 10 minutes and you are done! It's really easy and most children love it! For those who try it, I hope you enjoy it.

Candied Sweet Potatoes

2 cans sweet potatoes or yams
1 (8 oz.) package of small marshmallows
1/2 c. orange juice
1/2 c. brown sugar
Dash of cinnamon

Combine all ingredients in covered casserole dish except for marshmallows. Cook at 350 degrees for about 45 minutes. Add marshmallows on top and brown under broiler.

Candied Yams

Ginny Dow

2 cans yams
2 heaping spoonfuls brown sugar
1 stick butter/margarine
Marshmallows
1/2 c. pecans

Melt butter in a cast iron skillet over low heat. Add brown sugar and stir until dissolved. Add pecans and yams and cook until heated through. Add marshmallows during the last ten minutes. Serve warm.

Southern Sweet Potato & Orange Casserole

Sue Dunaway

2 (16 oz.) cans sweet potatoes, drained
1/3 c. brown sugar, firmly packed.
1/4 c. butter, melted
1/2 tsp. salt
2 tbsp. dark rum or 1 tbsp. vanilla
11 oz. mandarin oranges, drained
1/4 c. chopped pecans or walnuts

Preheat oven to 375 degrees. Place sweet potatoes in large mixing bowl and mash. Stir in 1/4 c. brown sugar, 2 tbsp. butter, salt, rum. Stir in oranges and scoop mixture into greased 2 qt. baking dish. Combine nuts remaining brown sugar and butter. Sprinkle over top. Bake 30 min.

Broccoli Casserole

Tara Sloan, Florida

- 2 (10 oz. packages) frozen broccoli
- 1 c. Colby cheese, shredded
- 3/4 c. mayonnaise
- 1 egg, beaten
- 1 can cream of mushroom soup
- 1 1/2 sleeves Ritz crackers, crushed finely
- 1/4 c. margarine

Cook broccoli. Drain well and put aside. Combine cheese, mayonnaise, egg, and soup. Place broccoli in bottom of casserole dish. Pour mixture on top of broccoli. Pour crushed crackers into a microwave-safe container, place margarine on top of crumbs on heat until melted. Stir crumb mixture well and then pour over top of casserole distributing evenly. Cover and bake at 350 degrees for 30 minutes. Let set 30 minutes before serving. Serves 6-8.

Stuffed Vegetables

Debbie Watts

- 8 large green peppers (or tomatoes or onions if you prefer)
- 4 c. cooked grain, rice, barley, millet, quinoa
- 4 tsp. parsley
- 2 tsp. thyme
- 3 c. tomato sauce
- 1 c. jicama, chopped
- 2 stalks celery, chopped
- 1 peeled cucumber, chopped
- 4 green onions, chopped (use entire onion)
- 1 c. mushrooms, chopped
- 1 c. sunflower seeds

Hollow peppers (or tomatoes or onions); steam until semi-soft. Steam by placing colander in heavy pot over 2-3 inches of boiling water. Put green peppers in colander. Mix remaining ingredients; use half of tomato sauce. Stuff vegetables. Place in ziploc bags to freeze. Freeze remaining sauce in ziploc bag. To serve, thaw. Place stuffed peppers in oiled casserole dish. Cover with remaining sauce. Cover dish. Bake at 350 degrees, just until hot. This is very good. It is true that the cucumber becomes watery through the freezing-thawing process but that is a benefit in cooking, adding to the moisture of the mixture in the pepper. Tastes great!

Lime Party Salad

Mary Lou Murray

Melt in top of double boiler: 1 package marshmallows (about 16) and 1 c. milk. Pour hot mixture over 1 large package lime flavored Jello. Stir until dissolved. Then stir in two (3 oz.) packages cream cheese. Stir until cheese dissolves. Add 2 small cans undrained crushed pineapple. Cool. Blend in 1 c. whipping cream whipped and 2/3 c. mayonnaise. Chill until firm.

Whipped Cream Fruit Salad

Lisa, Washington

1 can mandarin oranges
1 can fruit cocktail
1 can pineapple tidbits
1 bunch seedless green or red grapes cut in half
Enough marshmallows to suit your taste
2 bananas
1 pint whipping cream.
1 tbsp. miracle whip dressing
1 tbsp. sugar

Drain all fruit well. Whip cream and add sugar and Miracle Whip dressing to taste. Fold cream into fruit. Add marshmallows. Cover and refrigerate overnight. Just prior to serving, slice bananas and mix in.

Fruit Salad

Shelly Hodde

2 apples
1/2 c. shredded coconut
2 oranges
2 bananas
1 can fruit cocktail
1 c. mini marshmallows
3/4 c. chopped pecans
1 (8 oz.) container Cool Whip

Chop apples (leave skin on for color), oranges and bananas. Stir in fruit cocktail, coconut, marshmallows and pecans. Fold in Cool Whip and refrigerate until serving time.

Cranberry Grape Whip

Barbara Bakie, Missouri

2 c. cranberries, frozen
2 c. red grapes
1 c. whipping cream
1/2 tsp. vanilla
Powdered sugar to taste

Use food processor to chop frozen cranberries. Half and seed grapes. Whip cream and add vanilla and powdered sugar to taste. Combine all. Keep chilled.

Jello Salad

H. Silguero

Mix together all ingredients:
16 oz. Cool Whip
2 cans fruit cocktail (drain)
8 oz. pecans
16 oz. cottage cheese
1 (6 oz.) package orange Jello

Let chill overnight.

Christmas Salad

Roxey Wolff, Missouri

2 (9 oz.) cans pears, or 3-1/2 c., drained, reserving liquid
2 c. liquid (pear juice + water, if needed)
6 oz. package lime Jello
12 oz. softened cream cheese
2 c. (1 pint) whipping cream whipped (I use Cool Whip)
1 c. maraschino cherries, drained & chopped
1/2 c. chopped nuts (I use pecans)

Heat liquid to boiling, add Jello & stir to dissolve. Chill till slightly thickened but not set; beat till frothy. Add pears and cream cheese; beat till smooth. Fold in whipped cream, cherries, nuts. Pour into oiled 12 c. mold or 13x9 pan. Chill till firm, about 2 hours. (We don't always wait till Christmas to have this!)

Homemade Rolls

Deanna Duckstein, Iowa

3/4 c. butter
1 c. milk
2 pkg. yeast
1/2 c. lukewarm water
1 tbsp. sugar
2 large eggs
1/2 c. cold water
1/2 c. sugar
1 tsp. salt
6 c. flour

Warm butter & milk slowly until butter is melted. Dissolve yeast in lukewarm water with 1 tbsp. sugar. Beat eggs and add cold water, 1/2 c. sugar, & salt. After beating in one large bowl, add milk & butter. When lukewarm, add yeast & water and stir in flour. Batter will be lumpy. Refrigerate overnight. In the morning, dump out on floured surface and roll in flour. Cut into 24 pieces and form into balls. Place in greased cookie sheet and let rise until light. Bake at 400 degrees about 15 minutes till golden brown. Very delicious!

Cranberry Cream Scones

Gina Sanders

2 c. flour
1/3 c. sugar
1 tbsp. baking powder
1/2 tsp. salt
1/2 c. cranberries
1 1/4 c. heavy cream
1 tsp. orange zest

Preheat oven to 425 degrees. Mix the dry ingredients in a large bowl. With a large spatula, stir in the cranberries, cream, and orange zest. Gather the dough into a ball and knead it against the bottoms and the sides of the bowl 5-10 times. Transfer to a lightly floured surface, and pat the dough into a circle with a thickness of approximately 3/4 inch. Cut the dough into 8-12 inch wedges and place 1/2 in. apart on an ungreased baking sheet. Brush the tops with 2 to 3 tsp. of cream and sprinkle tops with cinnamon and sugar mixture (optional). Bake on the center oven rack for 12 to 15 minutes.

Banana Bread

Elizabeth Boggs

4 bananas, overly ripe
1 c. walnuts
2 c. flour
1/2 c. buttermilk
2 eggs
1 c. sugar
2/3 c. margarine

Cream margarine and sugar. Mix in eggs, mashed bananas, and flour, pour into a greased and floured loaf pan and bake at 350 degrees for 1 hour.

Pear Eggnog Muffins

Kobi Hendrix, Oregon

3 c. flour
1 c. packed brown sugar
1 tbsp. and 1 tsp. baking powder
1/2 tsp. salt
1/2 tsp. ground nutmeg
2 medium pears, peeled, cored, and chopped
1 c. eggnog
1/3 c. plus 2 tbsp. butter or margarine, melted
1/4 c. dark rum (or additional egg nog)
1 egg

Combine flour, sugar, baking powder, salt, and nutmeg in large bowl; make a well in center of dry ingredients. Combine chopped pears, eggnog, butter, rum and egg, stirring until well blended. Add eggnog mixture to dry ingredients, stirring just until moistened. Spoon batter into greased muffin pans, filling two-thirds full. Bake at 400 degrees for 15 minutes.

White Chocolate Party Mix

Jennie Wiseman

8 c. Cheerios
8 c. corn or rice Chex
1 jar peanuts
1 bag small pretzels
1 bag MM's
2 bags white vanilla chips
3 tbsp. Oil

Combine all of dry ingredients except chips in large bowl. Melt chips and oil in microwave, stopping occasionally to stir. When melted pour over other ingredients and mix. Pour out onto wax paper let cool. Break up and put in a container with lid. Yum!

Peanut Butter Graham Snackers

1/2 c. Butter Flavor Crisco
2 c. powdered sugar
3/4 c. peanut butter
1 c. graham crackers
1/2 c. semi-sweet chocolate chips
1/2 c. graham cracker crumbs
Red and green colored sprinkles

Combine Butter Flavor Crisco, powdered sugar and peanut butter in large bowl. Beat at low speed with electric mixer until well blended. Stir 1 c. crumbs and chocolate chips. Form dough into 1-in. balls. Roll in 1/2 c. crumbs, or sprinkles. Cover and refrigerate until ready to serve. I serve these every year at my holiday open house. They go very quickly!!!!

Ice Box Cookies

Rebecca Long, Colorado

2 c. brown sugar
3 eggs
1/2 tbsp. vanilla
1/2 c. shortening
1/2 tbsp. baking soda
1/2 tbsp. cream of tartar

Beat all above ingredients together until light and fluffy. Then add by hand with a large spoon: 3 1/2 c. flour. Separate in half and make into two rolls. Wrap in wax paper and refrigerate overnight. Slice into about 1/2 inch slices and bake in 350 degree oven for about 10 minutes. Do not bake too long or they will get hard. Remove from the pan while they are still hot or they will break.

Chocolate Crinkles

Julie Curran, Texas

1/2 c. vegetable oil
4 oz. unsweetened chocolate, melted
2 c. granulated sugar
4 eggs
2 tsp. vanilla
2 c. flour
1/2 tsp. salt
1 c. confectioner's sugar

Mix oil, chocolate, and granulated sugar. Blend in one egg at a time until well mixed. Add vanilla. Stir flour, baking powder, and salt into oil mixture and chill several hours or over night. Heat oven to 350 degrees. Drop teaspoonfuls of dough into the confectioner's sugar. Roll in sugar; shape into balls. Place about 2 inches apart on greased baking sheet. Bake 10 to 12 minutes. Do not over bake. Yield 6 doz. cookies

Raisin Filled Cookies

Linda Porter, Pennsylvania

1 tsp. vanilla
2 c. brown sugar
1 c. shortening
2 eggs
1/2 c. milk
1/2 tsp. soda
2 tsp. baking powder
4 c. flour

Filling:

1 c. raisins
1 c. water
1 c. sugar
1 tbsp. flour

Cook over medium heat until thickened. Bake 7-10 minutes at 350 degrees.

Heavenly Hash Candy

Dorothy Johnston

12 oz. chocolate chips
6 oz. butterscotch chips
1/4 c. butter
1 can sweetened condensed milk
1 large bag miniature marshmallows
1 c. chopped pecans

Spray a 13x9-in. pan with Pam and add marshmallows. Melt chips, butter, & milk in boiler. Remove from heat & stir in pecans. Pour over marshmallows and stir just enough to coat lightly.

Peanut Blossoms

1 3/4 c. flour
1 tsp. baking soda
1/2 tsp. salt
1/2 c. butter (soft)
1/2 c. peanut butter
1/2 c. sugar
1/2 c. brown sugar
2 tbsp. milk
1 tsp. vanilla
1 egg (unbeaten)
1 package chocolate kisses
1/4 c. sugar (to roll the balls in)

Sift dry ingredients together. Cream sugars and butters. Add egg, milk, and vanilla. Beat well. Blend in dry ingredients. Shape into balls. Roll in sugar. Bake at 375 degrees for 8 minutes in an ungreased pan. Remove and place kisses on top. Bake 2-5 minutes more. Remove from oven and let cool.

Layered Pudding

Lisa Murray, Ohio

1 (3 oz.) box instant butterscotch pudding
1 (3 oz.) box instant chocolate pudding
1 (8 oz.) package of Philly cream cheese
1 (16 oz.) container of Cool Whip
1 c. all-purpose flour
1 stick butter
1 package pecan chips
1 package pecan pieces
3 c. of milk
1 c. powdered sugar

Melt butter; stir in flour and pecan chips. Press into bottom of a 13x9-in. baking dish and bake for 20 minutes or till slightly brown. Let cool to room temp. Mix cream cheese and powdered sugar; spread on top of cooled crust. Mix chocolate pudding and 1 1/2 c. milk; let set and spread on next. Mix butterscotch pudding and 1 1/2 c. milk; let set and put on top of chocolate. Put Cool Whip on top and sprinkle pecan pieces on top.

Gingerbread Pudding Cake

Jennifer Jeffries, Texas

2 1/2 c. flour
1/2 c. sugar
1 1/2 tsp. baking soda
1 egg
1 1/4 tsp. ginger
1 tsp. cinnamon
1/2 tsp. salt
1/2 tsp. allspice
1/4 tsp. nutmeg
1/2 c. softened butter
1 c. molasses
1 1/3 c. melted butter
1 c. water
3/4 c. brown sugar
1 1/2 c. hot water

Heat oven to 350 degrees. Combine flour, baking soda, ginger, cinnamon, all spice, salt and nutmeg and set aside. In a large bowl beat butter and sugar on medium until creamy; add egg and continue beating until well mixed. Continue alternating flour mixture with molasses and water. Pour into a 13x9-in. pan and sprinkle with brown sugar. In medium bowl combine 1 1/2 c. water and melted butter and pour on top of batter, bake for 40-55 minutes until top cracks. Serve hot with cool whip...YUMMY

Chocolate Covered Peanuts

Carol Bergjord, South Dakota

1 package chocolate bark
1 package chocolate chips
1 large Hersheys chocolate candy bar

Melt in microwave and add peanuts. Drop on waxed paper until set.

Pistachio Pudding

1 box Pistachio pudding
1 small can of pineapple chunks
1 bag of colored marshmallows
1 c. crushed walnuts

Make pudding according to package add rest of ingredients and indulge. Then refrigerate anything left if any.

Ritz Surprise Pie

Grace Samis, New Jersey

3 egg whites
1/2 tsp. baking powder
1 c. sugar
20 Ritz crackers, crushed
1 c. chopped nuts
1 1/2 tsp. vanilla
Whipped cream

Beat egg whites and baking powder til stiff. Fold in sugar, crackers and nuts. Add vanilla. Bake in shallow pie pan at 325 degrees for 30 min. Cool and serve with whipped cream.

Homemade Peanut Butter Cups

Elizabeth Williams

1 jar creamy or chunky peanut butter
2 bags milk chocolate chips
1 package mini paper cups
Mini cupcake pans
Small paint brush

Melt chocolate chips in double boiler, paint chocolate on inside of cup sides with a little extra on the bottom. Let harden (I stick in the freezer for a couple of minutes) then put a small spoon of peanut butter in the middle and flatten, pour chocolate on top and let set. This is my Dad's favorite gift.

Peanut Butter Balls

Veronica Sandburg

1 lb. margarine or butter
3 lb. powdered sugar
3 lb. peanut butter
3 packages chocolate chips
3/4 cake of paraffin wax

Mix the first 3 ingredients with hands in large bowl. Make into balls and place on wax paper lined cookie sheet. Chill. Then heat in top of double boiler chocolate chips and wax. Dip peanut butter balls in the chocolate and place back on cookie sheet to cool. Makes 175-200 balls.

Chocolate Drop Cookies

Darlene Abrams

1 c. brown sugar
1/2 c. shortening
1 egg
3 tbsp. cocoa
1/2 c. sour cream
Pinch of salt
1/4 tsp. baking soda
1/4 tsp. baking powder
1 1/2 c. flour
1 tsp. vanilla

Cream shortening and sugar; add egg, sour cream, and vanilla and beat well. Add dry ingredients to wet and drop from spoon on greased cookie sheet. Bake at 375 degrees for 8 minutes.

Holiday Pudding Surprise

Trica Ellis

1 (6 oz.) package banana cream instant pudding
1 lg. can crushed pineapple
1 c. buttermilk

Mix well.

Add:

1 lg. container Cool Whip
1 package fudge striped cookies (crushed)
Mix well and refrigerate for at least 3 hours.

Brownie Pudding

Maggie Annis

1 c. flour
2 tsp. baking powder
1/2 tsp. salt
3/4 c. granulated sugar
2 tbsp. cocoa
1/2 c. milk
1 tsp. vanilla
2 tbsp. shortening (melted)
3/4 c. chopped nuts
3/4 c. brown sugar
1/4 c. cocoa
1 3/4 c. hot water

Sift together flour, baking powder, salt, granulated sugar, and 2 tbsp. cocoa. Add milk, vanilla, and shortening and mix until smooth. Add nuts. Pour into a greased 8 in. square pan. Mix brown sugar and cocoa and sprinkle over batter. Pour hot water over entire batter. Bake in moderate oven 350 degrees for 40 to 45 minutes. This pudding makes its own fudge sauce as it bakes.