



Team BCPL's Favorite Holiday Treats



Here are recipes for some of the BCPL staff's favorite holiday treats. We hope you enjoy, and we wish you sweet and savory holidays!



Photo by Nicole Michalou from Pexels

Table of Contents

Chex Party Mix (Valerie, Outreach Services).....	3
Forgotten Cookies (Shelly, Circulation Services)	4
Fruitcakes (Margaret, Outreach Services)	5
Gluten Free Frosted Sugar Cookies (Angela, Assistant Director)	6
Peanut Butter Fudge (Molly, Reference Services)	8
Puppy Chow (Marylove, Circulation Services)	9
Tennessee Teacakes (Maddie, Marketing & Community Relations)	10
Trinidad Sorrel (Margaret, Outreach Services)	11
Vegan Cranberry Jalapeño Dip (Rachel, Children’s Services)	12

Chex Party Mix: Submitted by Valerie from Outreach Services

Prep time: 0:10

Total time: 2:30

Ingredients

- 7 C. Rice Chex
- 7 C. Corn Chex
- 4 C. Wheat Chex
- 8 C. Pretzels
- 5 C. Pecans
- 3 C. Black Walnuts
- 18 Tbsp butter
- 10 Tbsp worcestershire sauce
- 1½ tsp. Seasoned Salt
- 4 tsp Garlic Powder
- 1½ tsp Onion Powder
- 2 tsp Garlic Salt

Directions

1. Melt Butter
2. Add W-shire sauce and all ingredients after.
3. Let cool slightly and pour over dry ingredients.
4. Mix to coat dry ingredients
5. Bake in 250° oven until crisp. This will take 2 - 2 1/2 hours.
6. Stir every 15-30 minutes.

Forgotten Cookies

- 2 large egg whites, at room temperature
- $\frac{2}{3}$ c. Sugar
- 1 tsp vanilla extract
- 1 pinch of salt
- 1 cup pecans, finely chopped
- 1 cup semisweet chocolate chips

Preheat the oven to 350° and line 1-2 cookie sheets with foil and grease with butter. Beat the egg whites until foamy using a mixer. Gradually add the sugar and continue beating the egg whites until they hold stiff peaks. Add the vanilla and salt. Blend well. Using a spatula, fold in the pecans and chocolate chips by hand. Drop dough by teaspoonfuls onto the prepared cookie sheets. Put the cookies in the preheated oven and then turn the oven off.

Fruitcakes

Golden Fruitcake

- 2 cups golden raisins
- 1 1/2 cups chopped dried figs
- 1 cup diced candied citron
- 1 cup diced candied lemon peel
- 1 cup diced candied orange peel
- 1 cup chopped pitted dates
- 1 cup sliced blanched almonds or pecans
- 1/2 cup diced candied pineapple

- 1/2 cup candied cherries, halved
- 1/2 cup dried currants
- all-purpose flour
- 1 cup butter, softened
- 2 cups sugar
- 2 teaspoons double-acting baking powder
- 1/2 teaspoon salt
- 6 eggs
- 1 teaspoon lemon or orange extract
- 1 cup dry sherry or orange juice

- 1/2 cup apple jelly
- candied cherries and blanched whole almonds for garnish

Color index page 93
 Begin day or several wks ahead
 One 7-pound fruitcake
 189 cal per 2-ounce serving



1 Preheat oven to 300°F. Line 10-inch tube pan with aluminum foil.



2 In large bowl, combine first 10 ingredients; toss lightly with 1/2 cup flour until fruits and nuts are well coated to prevent them sinking in batter.



3 In another large bowl with mixer at medium speed, beat butter with sugar until light and fluffy.



4 Add 3 cups flour, baking powder, salt, eggs, extract and sherry or orange juice and beat at low speed until well-mixed, constantly scraping bowl.



5 Increase speed to medium and beat 4 minutes longer, occasionally scraping bowl.



6 With spoon, stir fruit mixture into batter until well mixed.



7 Spoon batter evenly into foil-lined tube pan then bake fruitcake 3 hours or until toothpick inserted in center of cake comes out clean.



8 Cool completely in pan on rack; remove from pan; peel off foil. Flavor improves on storing. To wrap and store fruitcake, see page 383.



9 Before serving. In small saucepan over low heat, melt jelly; brush on cake. Press in cherries and almonds in flower design. Let glaze set.



Dark Chris

- 3 cups dark seed raisins
- 1 1/2 cups diced citron
- 1 cup candied cherry halves
- 1 cup diced candied pineapple
- 1 cup pecan halves
- 1 cup sliced almonds
- 1 cup dried cranberries
- 1/2 cup diced candied orange peel
- 1/2 cup diced candied lemon peel

1. Preheat oven to 300°F. In large fruit and nut pan, line with foil.
2. In another large bowl, beat egg whites with mixer at medium speed until stiff peaks form. Beat in 1/2 cup sugar. Beat in 1/2 cup apple jelly. Beat at medium speed 5 minutes.
3. In medium bowl, combine 1/2 cup sugar, 1/2 cup apple jelly, 1/2 cup candied orange peel, 1/2 cup candied lemon peel, 1/2 cup candied cherry halves, 1/2 cup candied pineapple, 1/2 cup candied cranberries, 1/2 cup candied orange peel, 1/2 cup candied lemon peel.
4. Stir batter.
5. Pour batter into pan until toothpick inserted in center comes out clean.
6. Before serving, melt jelly and brush on cake. Press in cherries and almonds in flower design. Let glaze set.



Brazil-N

- 3 cups Brazil nuts
- 2 cups whole almonds
- 1 cup maraschino cherries
- 1/2 cup all-purpose flour
- 1/2 cup sugar

1. Preheat oven to 300°F. Line pan with foil.
2. In small bowl, melt jelly; brush on cake. Press in cherries and almonds in flower design. Let glaze set.
3. Bake center of cake 30 minutes. Complete.

Gluten Free Frosted Sugar Cookies: Submitted by Angela, Assistant Director

From: <https://glutenfreeonashoestring.com/soft-frosted-sugar-cookies/>

FOR THE COOKIES

- 2 cups (280 g) all purpose gluten free flour blend, plus more for sprinkling
- 1 teaspoon xanthan gum (omit if your blend already contains it)
- ¾ teaspoon baking powder
- ¼ teaspoon kosher salt
- ½ cup (100 g) granulated sugar
- 3 tablespoons (22 g) confectioners' sugar
- 8 tablespoons (112 g) unsalted butter at room temperature
- 1 (50 g (weighed out of shell)) egg at room temperature, beaten
- 1 teaspoon pure vanilla extract

FOR THE FROSTING (SEE RECIPE NOTES FOR ALTERNATIVE)

- 10 tablespoons (140 g) unsalted butter at room temperature
- ¼ cup (2 fluid ounces) milk, at room temperature
- 1 tablespoon pure vanilla extract
- ⅓ teaspoon kosher salt
- 2 teaspoons meringue powder LorAnn and AmeriColor brands are gluten free
- 4 cups (460 g) confectioners' sugar
- Seeds from one vanilla bean optional
- Sprinkles optional

Instructions

MAKE THE COOKIES

1. Preheat your oven to 350°F. Line rimmed baking sheets with unbleached parchment paper and set them aside.
2. In a large bowl, place the flour, xanthan gum, baking powder, salt, granulated sugar and confectioners' sugar and whisk to combine well.
3. Add the butter, and mix to moisten the dry ingredients with the butter, until the mixture looks sandy, pressing down on the butter with the back of the mixing spoon.
4. Add the egg and vanilla, and mix to combine, until the dry ingredients are all moistened with the wet.
5. With clean, dry hands, knead the mixture together to form a cohesive dough. It will be thick and relatively stiff.
6. Place the dough on a clean, flat surface, and roll it into a round a bit less than 1/3-inch thick, sprinkling very lightly with flour to prevent the rolling pin from sticking.
7. Using a 2 1/2-inch round cookie cutter (or whatever shape you like), cut out shapes from the dough and place them about 1-inch apart on the prepared baking sheets.
8. It can be helpful to remove the surrounding dough from the cutouts, and then peel the shapes off. Gather and reroll the scraps and repeat the process until you've used all the dough.

9. Place the baking sheet in the center of the preheated oven and bake until the cookies are just set on top, 6 to 8 minutes, depending upon size and shape. The edges of some cookies may brown slightly.
10. Remove them from the oven before there is any significant browning, and allow them to cool on the baking sheet until set before transferring them to a wire rack to cool completely.

WHILE THE COOKIES ARE COOLING, MAKE THE FROSTING.

1. Place the butter, milk and vanilla in a large bowl, and mix on medium speed until combined. Increase the mixer speed to high and mix until creamy.
2. Add the salt, meringue powder and about 3 1/2 cups of confectioners' sugar. Mix slowly until the sugar is incorporated. Turn the mixer up to high and beat until it becomes uniformly thick.
3. Add the optional vanilla seeds and as much of the rest of the confectioners' sugar as necessary to thicken the frosting, and beat to combine well.
4. Once the cookies are completely cool, pipe or spoon a generous amount of frosting onto the top of each, and spread into an even layer with a wide knife or offset spatula. Scatter sprinkles, if desired.
5. Allow the cookies to set at room temperature until the frosting hardens a bit. Store any leftovers in an airtight glass container at room temperature. Freeze any plain cookies for longer storage.

Notes

Alternative to frosting: royal icing
Originally posted on the blog in 2012.

***Note from Angela: You might also be able to make a vegan version of these by using plant-based butter, egg, and milk substitutes. I have not tried it, but I bet it would work just fine.

Peanut Butter Fudge: Submitted by Molly from Reference Services

3 Cups Sugar

5 oz. Can Milk (Evaporated Milk)

3/4 Cups (1.5 sticks) Margarine

7 oz. Jar Marshmallow Cream

1 Bg Peanut Butter Chips

1 tsp. Vanilla

Combine sugar, margarine, and evaporated milk into a heavy pan. Bring to a boil, then reduce heat to medium. Boil for 5 minutes, stirring continuously. Remove from heat and add peanut butter chips. Stir to melt. Add marshmallow cream and vanilla. Stir vigorously until all ingredients are melted and blended. Pour into a greased pan. Recipe will fill a 9x13 pan or multiple smaller pans / tins.

Puppy Chow: Submitted by Marylove from Circulation Services

Puppy Chow

Rice, Corn + Wheat Chex (or Krispex) cereal

Semi sweet chocolate chips

Butter

Peanut butter

Powdered sugar

Pour cereal into a bowl and set aside.

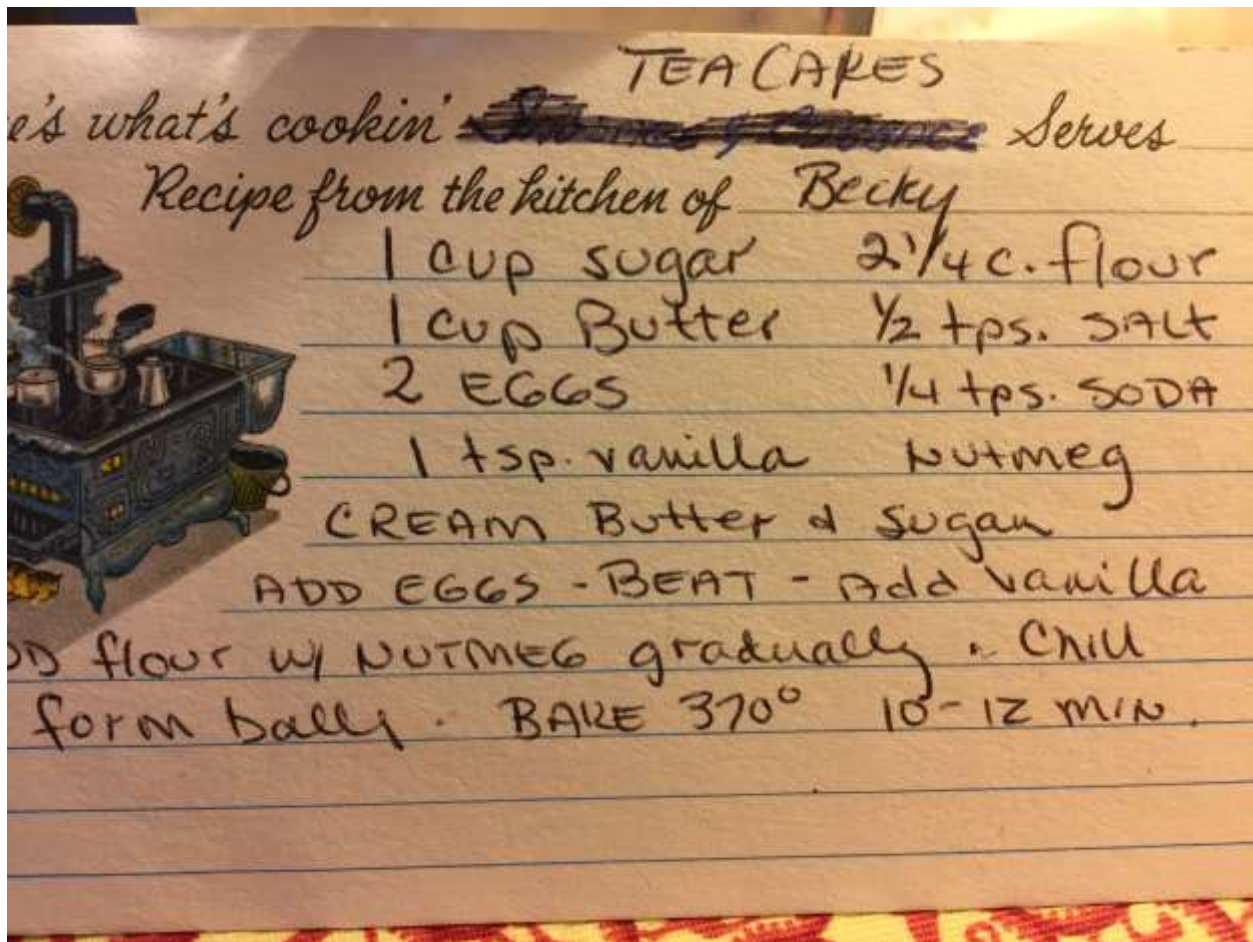
Put chocolate chips, butter and peanut butter. Melt until smooth.

Pour mixture over cereal and stir until mixed.

Stir in powdered sugar and mix - carefully ☺ - until cereal is completely coated.

Enjoy!

Tennessee Teacakes: Submitted by Maddie from Marketing & Community Relations



Trinidad Sorrel : Submitted by Margaret from Outreach Services

From "Real Caribbean Foods": realcaribbeanfoods.com/recipe/sorrel/

Preparation time 15 mins

Cooking time 30 mins

Difficulty moderate

Serves 8 people

Meal course Dinner

4 1/2 oz Dried Sorrel

2 cup Sugar

1 small Ginger- 1 small piece

2 stick(s) Cinnamon sticks

2 leaves Bay Leaf

6 clove Clove-whole

1 small Orange Peel - (optional)

1 gallon(s) Water

4 cup Water

1 teaspoons Vanilla extract

This is considered a Christmas drink in many of the Caribbean islands, but nowadays with dried sorrel widely available, you can have this drink any time of the year. Everyone make theirs a little different, this is just my personal version, Very delicious drink.

1. Bring 1 gallon (16 cups) of water to boil
2. Add , cinnamon sticks , whole cloves , bay leaves and ginger.
3. Stir continuously while boiling for 1 minute, Cover and allow to simmer on low for 30 minutes.
4. Add Sorrel,sugar , orange peel and remaining 4 cups hot water , continue on simmer for another 20 minutes.
5. Turn the heat off and allow to steep for about 4 hours or overnight, covered
6. Using a sieve ,strain and squeeze sorrel flowers, then discard.
7. Add extract ,taste for strength and sweetness. If it is to potent, add water, if it's to tart add more sugar.
8. Pour into glass jars or bottles and store in your refrigerator until ready to use.

Vegan Cranberry Jalapeño Dip: Submitted by Rachel from Children's Services

From "It Doesn't Taste Like Chicken": https://itdoesnttastelikechicken.com/wprm_print/19468

The perfect Christmas appetizer! Easy to prepare, can be made ahead of time, and looks super festive! Tart pops of cranberry with spice, a sweet marinade, and velvety vegan cream cheese for a total explosion of delicious flavours.

15 mins 4 hrs 4 hrs 15 mins

Appetizer, Snack American, Canadian 6 192kcal

Ingredients

6 oz fresh cranberries (2 cups), sliced in half
1/2 cup white sugar 4 green onions
chopped 1 handful cilantro (about 1/4 cup)
chopped 2 tablespoons lemon juice 1/2 - 1 jalapeño, seeded and finely chopped
1/4 teaspoon salt
8 oz vegan cream cheese (about 1 cup), (homemade or store-bought)
Crackers for serving

Instructions

1. Add the cranberries, white sugar, green onions, cilantro, lemon juice, jalapeño, and salt to a medium bowl and stir to combine. Cover and let marinate in the fridge for a minimum of 4 hours or up to 2 days. I usually let it marinate overnight. The sugar will dissolve and the cranberries will become less tart.
2. To assemble the dip, spread the vegan cream cheese in a thin layer on the bottom of your serving dish. Spoon the cranberry mixture onto the cream cheese layer leaving behind any extra liquid behind in the bowl. Serve with crackers.

Make-ahead tips: the cranberry mixture can be prepared up to 2 days in advance. The assembled dip can be covered and refrigerated 2 - 3 hours before serving.

Note about Jalapeño: I love spice so I add the entire jalapeño but you can use half a jalapeño or even less if you prefer.

Serving tips: I served mine on a plate, but for easier and less messy scooping I recommend serving this in a flat bowl or a dish that has sides.

Nutrition Serving: 1serving (1/6th of the recipe) | Calories: 192kcal | Carbohydrates: 25g | Protein: 3g | Fat: 11g | Saturated Fat: 4g | Sodium: 246mg | Potassium: 55mg | Fiber: 4g | Sugar: 19g | Vitamin A: 179IU | Vitamin C: 12mg | Calcium: 32mg | Iron: 1mg