

Rachel Kern's Holiday Nut Rolls

½ cup warm (105°) water
2 packages active dry yeast
6 ½ cups unsifted regular flour
3 Tbsp sugar
1 tsp salt
1 cup (2 sticks) salted butter melted
3 eggs, slightly beaten
1 cup sour cream

Into a small warm bowl (I use a 1 cup glass measuring cup), pour in the warm water; sprinkle in the yeast. Stir until dissolved. Set aside.

In a large mixing bowl, stir together the flour, sugar, and salt. Stir in the melted butter, slightly beaten eggs and sour cream. Add the yeast and mix well until dough forms a large ball. Let the dough stand for 10 minutes.

Divide the dough into 4 equal pieces. On a lightly floured board, roll out each piece into an approximately 14 x 12 rectangle. Spread each with one-fourth filling. Roll up each, seal edges. Place two rolls, sealed edge/side down, on parchment lined cookies sheets. Cover with a clean cloth and let rise in a draft free warm place until doubled in size, about 1 hour. (If you wish to warm an oven to a low temperature of around 150°, you may do so.)

Bake in a 350° oven for 35-40 minutes. Remove rolls to a wire rack to cool.

Walnut Filling

5 cups finely ground walnuts
¾ cup (1 ½ sticks) butter
½ cup sugar
3 Tbsp vanilla

Use a blender or grinder to prepare the nuts. Measure 5 cups into a large bowl. In a small bowl or glass measuring cup, melt butter in the microwave. Remove from microwave and stir in sugar and vanilla. Add to the walnuts and mix well.

Megan DeLancey's Cream Cheese Dainties

- 2 cups flour
- 2 tsp baking powder
- 1/2 tsp salt
- 6oz. Cream Cheese
- 1 cup margarine, softened
- 1 cup sugar
- 1/2 tsp almond extract
- 1 cup crushed corn flakes
- 1/2 cup snipped maraschino cherries

Cream together cream cheese and margarine. Add sugar and almond extract and mix. Add the dry ingredients. Chill for one hour (or longer). Shape dough into one inch balls and roll in crushed corn flakes. Top with a piece of cherry. Bake on an ungreased cookie sheet for 12-15 minutes at 350 degrees.

Cyd Tokar's Irresistible Peanut Butter Cookies

1/2 cup shortening

3/4 cup creamy peanut butter

1 1/4 cup firmly packed brown sugar

3 Tbsp milk

1 Tbsp vanilla

1 egg

1 3/4 cup flour

3/4 tsp salt

3/4 tsp baking soda

Heat oven to 375F. Cream together shortening, peanut butter, brown sugar. Add milk and vanilla. Beat in egg until well combine. In a small bowl, combine flour, salt, and baking soda; add to creamed mixture at low speed. Mix just until blended. Drop by heaping teaspoonfuls 2 inches apart onto untreated baking sheet. Flatten slightly in crisscross pattern with tines of a fork. Bake at 375 for 7-8 minutes, or until set and just beginning to brown. DO NOT OVERBAKE. Cool 2 minutes on baking sheet. Remove to cool completely.

Jessica Doubell's Easy Sweet Potato recipe

Ingredients

- 2medium (1 pound) sweet potatoes, peeled and shredded
- *make sure to let the sweet potatoes drain for a bit before mixing
- 2medium green onions, finely chopped (2 tablespoons)
- 1/4cup Gold Medal™ all-purpose flour
- 1/2teaspoon salt
- 1/8teaspoon pepper
- 1egg, slightly beaten
- 1cup sour cream
- Pecans, for garnishing

Steps:

- Mix all ingredients except sour cream and pecans.
- Oven Directions: Heat oven to 400°F. Generously grease cookie sheet. Drop sweet potato mixture by teaspoonfuls onto cookie sheet; flatten slightly. Bake 12-15 minutes, turning once, until golden brown.
- OR (and my preferred way!)

Skillet Directions: In a 12-inch skillet, heat 1/4 cup vegetable oil over medium-high heat. Drop sweet potato mixture by teaspoonfuls into skillet; flatten slightly. Cook 4-5 minutes, turning once, until golden brown; drain on paper towels.

O Top with sour cream. Garnish with pecans.

Amoretta Shultz's Sugar Cake Recipe

2 cups sugar

½ cup shortening

1tsp. Baking soda

½ cup butter

3 ½ cup flour

3 eggs

1 tsp. Vanilla

1 cup ** Buttermilk/thick milk

PREHEAT oven to 400.

Cream together butter, shortening, and sugar. Add eggs and Buttermilk and mix everything together. Add baking soda and vanilla. Once everything is combined, then add flour and mix.

Refrigerate the cookie dough for at least an hour. DO NOT FREEZE DOUGH.

Drop spoonfuls of cookie dough on to baking sheet. Sprinkle with sugar or sprinkles and bake for 9-12 minutes.

Cool cookies on cooling rack and store in an airtight container. (Tip* to keep the cookies soft longer, place a slice of bread into the container as well.)

** mix one cup of milk and one Tbsp. of vinegar to make buttermilk. Do this at least 15 minutes to a half hour before.**

Angel Snowberger's Gingerdoodles

Ingredients

- 3/4 cup butter (softened)
- 1 cup packed brown sugar
- 1 large egg
- 1/4 cup molasses
- 2 1/4 cups all-purpose flour
- 2 teaspoons baking soda
- 1 teaspoon ground cinnamon
- 1 teaspoon ground ginger
- 1/2 teaspoon ground cloves
- 1/4 teaspoon fine sea salt
- 1/4 cup granulated sugar (for rolling the cookies)

Optional: white chocolate melting wafers (for dipping), sprinkles

Instructions

- Preheat the oven to 375°F. Line a baking sheet with parchment paper and set aside.
- Combine the butter and sugar in a large bowl. Cream for one minute, or until fluffy. Add in the egg and beat until smooth. Next add in the molasses and mix until combined.
- Place the flour, baking soda, cinnamon, ginger, cloves and salt into a sifter (if you don't have a sifter, whisk in a bowl), and then add to the butter mixture. Mix with a spoon, just until combined. Be careful not to over mix. Refrigerate dough 10-15 minutes.
- Using a medium cookie scoop (or about 1.5 Tablespoons), roll the cookie dough into a ball. Place the granulated sugar into a shallow bowl and then roll the dough into the sugar. Place on the baking sheet, about 2 inches apart.
- Bake 8-10 minutes and let cool on the pan 5 minutes before moving to a cooling rack.
- Dip half the cookies in melted white chocolate half way and place on wax paper or parchment paper if desired. Enjoy!