

DeMarche

Family Holiday Recipes

Directions

Step 1

Preheat oven to 400 degrees F. Cream butter and sugar; blend in egg and flavoring. In a separate bowl, combine dry ingredients and stir into creamed mixture. Mix well.

Step 2

Do not chill the dough. Pack dough, half at a time, in cookie press. Press into desired shapes on ungreased cookie sheet.

Step 3

If desired, sprinkle with colored sugar crystals or trim with pieces of red and green candied cherries, pressing cherries lightly into dough.

Step 4

Bake at 400 degrees F for 7 to 8 minutes. Cool. Makes about 6 dozen.

*Instead of cherries, top with almonds. Use almond extract instead of vanilla. Sprinkle with sugar.

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Step 1

Preheat oven to 375 degrees F (190 degrees C). Combine first 4 ingredients. Beat in eggs, one at a time; beat well after each. Stir in milk.

Step 2

In a separate bowl, stir flour and baking powder together. Stir into egg mixture and allow mixture to chill.

Step 3








Using 1 tablespoon dough for each, shape into balls; roll in a powdered sugar. Place on greased cookie sheet.

Step 4

Bake at 375 degrees for 10 to 12 minutes. While warm, roll again in powdered sugar. Makes 4 dozen.

Emily Jewett's Spritz Cookies










Ingredients

-  1 cup butter or margarine, softened
-  1 cup sugar
-  1 egg
-  1 teaspoon vanilla or ½ teaspoon almond extract
-  2 1/3 cups all-purpose flour
-  ½ teaspoon baking powder
-  ¼ teaspoon salt

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www.demarche.com/holiday-recipes*

Emily Jewett's Chocolate Crinkles

Ingredients

-  1 ½ cups granulated sugar
-  ½ cup cooking oil
-  3 1-ounce squares unsweetened chocolate, melted and cooled
-  2 teaspoons vanilla
-  3 eggs
-  ¼ cup milk
-  2 cups all-purpose flour
-  2 teaspoons baking powder
-  Sifted powdered sugar

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Directions

Step 1

In medium bowl, combine cream cheese and sour cream.

Step 2

Blend in curry powder.

Step 3









Add onions, raisins and peanuts and mix thoroughly. Form into a ball.

Step 4

Pour chutney over the cheese ball and serve with crackers.

Priscilla Woolwine's Chutney Cheese Ball Recipe

Ingredients

-  8 oz. cream cheese, softened
-  2 T. sour cream
-  2 t. curry powder
-  ½ cup chopped green onions
-  ½ cup golden raisins
-  ½ cup coarsely-chopped dry roasted peanuts
-  1 C. chutney
-  Crackers of your choice

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Directions

Step 1

Preheat oven to 250 degrees F (120 degrees C).

Step 2

Mix sugar, cinnamon, and salt together in a small bowl.

Step 3

Whisk egg white and water together in a large bowl until frothy. Toss pecans in the egg white mixture to coat. Slowly pour in sugar mixture and stir until pecans are evenly coated. Spread onto a baking sheet.








Step 4

Bake in the preheated oven for 10 minutes. Stir pecans and rearrange into a single layer. Continue to cook, stirring every 10 to 15 minutes. Until pecans are evenly browned, another 30 to 50 minutes.

**Based on reviews, we've reduced the amount of sugar and salt in this recipe. The original recipe called for 1 cup white sugar and 1 teaspoon salt*

Ryan Pickert's Candied Pecans

Ingredients

-  1/3 cup white sugar, or more to taste
-  1 teaspoon ground cinnamon
-  ¼ teaspoon salt, or more to taste
-  1 large egg white
-  1 tablespoon water
-  1 pound pecan halves
-  1 teaspoon vanilla extract

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Directions

Step 1

In a sauce pan heat sugar, butter, eggs, and dates on low heat until sauce thickens (about 5 minutes).

Step 2

Let stand 5 minutes and then add nuts and Rice Krispies.

Step 3










Let mixture cool and roll into small balls. Roll the small balls in colored coconut and enjoy!

Step 4

Roll the small balls in colored coconut and enjoy!

Peg VanWagoner's Coconut Balls

Ingredients

-  1 ½ cup sugar
-  1 stick of butter
-  2 packages of cut up dates
(of your choice)
-  4 eggs well beaten
-  1 cup chopped nuts
(walnuts or pecans)
-  2 cups coconut (you can
color the coconut festive)
-  5-6 cups Rice Krispies
-  1 teaspoon salt
-  1 teaspoon vanilla

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Directions

Step 1

Preheat oven to 375 degrees F (190 degrees C). In large bowl, beat ½ cup granulated sugar, the brown sugar, peanut butter, butter and egg with electric mixer on medium speed, or mix with spoon, until well blended. Stir in flour, baking soda and baking powder until dough forms.

Step 2

Shape dough into 1-inch balls; roll in additional granulated sugar. On ungreased cookie sheets, place about 2 inches apart.










Step 3

Bake 8 to 10 minutes or until edges are light and golden brown. Immediately press 1 milk chocolate candy in center of each cookie. Remove from cookie sheets to cooling rack.

**Add razzle-dazzle by rolling the balls of dough in colored sugar instead of regular granulated sugar.*

Emily Szkrybalo's Peanut Butter Blossom's

Ingredients

-  ½ cup granulated sugar
-  ½ cup packed brown sugar
-  ½ cup creamy peanut butter
-  ½ cup butter or margarine,
softened
-  1 egg
-  1 ½ cups all-purpose flour
-  ¾ teaspoon baking soda
-  ½ teaspoon baking powder
-  Additional granulated sugar
- About 36 Hershey's Kisses
Brand milk chocolates,
unwrapped

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Step 1

Melt almond bark and all chocolate chips, you can use a crock pot, double boiler or microwave.

Step 2

Stir in peanuts.

Step 3





Using 1 tablespoon dough for each, shape into balls; roll in a powdered sugar. Place on greased cookie sheet.

Step 4

Drop onto wax paper and let set. Makes several dozen clusters.

Emily Jewett's Easy Peanut Clusters

Ingredients

-  1 ½ lbs. white almond bark
-  12 oz. pkg. milk chocolate chips
-  12 oz. pkg. semi-sweet chocolate chips
-  1-1 ½ lbs. salted peanuts

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Step 1

Preheat oven to 350 degrees F. Cream butter, cheese, and sugar; add egg yolk and flavorings; beat until light.

Step 2

Add sifted flour and salt; mix well.

Step 3

Force through spritz gun or cookie press onto cookie sheets. Decorate as desired.










Step 4

Bake in moderate oven, 350 degrees F, about 15 minutes. Makes about 6 dozen. Store airtight.

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John Lawrence's Lemon-Cheese Cookies

Ingredients

-  1 cup soft butter or margarine
-  1 package (3 ounces) cream cheese, softened
-  1 cup sugar
-  1 egg yolk
-  ½ teaspoon lemon flavoring
-  1 teaspoon grated lemon rind
-  2 ½ cups sifted flour
-  ½ teaspoon salt
-  Colored sugar, cinnamon, or finely chopped nuts