

DeMarche

Family Holiday Recipes

Each holiday, my late mother would find unique ways to make traditional recipes as easy as possible. Enjoy this dessert with the same amazing taste and a bit less hassle.

Directions

Step 1

Preheat oven to 325° F

Beat cream cheese, sugar, and vanilla for filling with electric mixer until blended and smooth.

Step 2

Add eggs: beat until well blended.

Step 3







Pour filling into prepared pie crust. Bake for 40 minutes or until center is almost set.

Step 5

Refrigerate for 3 hours (4 hours is better). Before serving top pie with the cherry pie filling. Keep refrigerated until ready to serve.

Aliyah Shaw TQ's Cherry Cheesecake

Ingredients

-  2 pkgs. (8 oz. each) Softened Cream Cheese
-  ½ C Sugar
-  2 Eggs
-  ½ t Vanilla Extract
-  1- 10 inch pre-made Graham cracker pie crust
-  1- 30 oz. Can of Cherry Pie Filling

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Directions

Step 1

Preheat oven to 400°F. Mix together margarine, Sugar, & Egg. Then add Salt, baking soda, and flour. Mix until well combined.

Step 2

Refrigerate the dough until chilled. Then roll it out and cut into shapes using desired cookie cutters.

Step 3











While dough is chilling, make the icing. Combine Confectioners' (powdered) sugar with Orange juice and melted butter. Then add orange zest. Set aside until cookies are baked.

Step 4

Place shapes on an ungreased baking sheet. Bake for 5 minutes at 400°F. Cool then ice and Enjoy!

Julie Marchesi's Christmas Cookies

Ingredients

-  1 C Margarine
-  1 C Sugar
-  1 Egg
-  ½ t Salt
-  1 t Baking soda
-  2 C Flour
-  ¾ C Confectioners' sugar
-  1 T Orange juice
-  ½ t Orange zest
-  1 T Melted butter

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Delicious warm or cold, these chewy bars have rich brown topping that looks like New Mexico adobe.

Directions

Step 1

Cream shortening, butter, & sugar. Beat in the whole egg and two of the egg yolks.

Step 2

Sift flour, baking powder & salt; Combine the two mixtures together and blend thoroughly.

Step 3







Spread batter in a greased 9"x 13" baking pan. Sprinkle nuts, chocolate chips, and marshmallows over the batter. Beat 2 egg whites until stiff; fold in brown sugar. Spread over top of batter.

Step 4

Bake for 35 minutes. Let cool, then cut into bars.

Fred Cornwall's Adobe Bars

Ingredients

-  ¼ C Shortening
-  ¼ C Butter
-  1 C Sugar
-  1 Egg
-  2 Eggs Separated
-  1 ½ C Flour
-  1 t Baking powder
-  ¼ t Salt
-  1 C Chopped nuts
-  ½ C Semisweet Choc. chips
-  1 C Miniature marshmallows
-  1 C Light brown sugar

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Directions

Step 1

Preheat oven to 350°F. In large bowl beat egg. Add sugar and beat until fluffy. Stir in honey and molasses.

Step 2

Sift together flour, nutmeg, cinnamon, cloves, allspice, salt, and baking soda. Blend into egg and sugar mixture. Stir in almonds and fruits.

Step 3
















Refrigerate for 3 hours. Pat mixture into 2 greased 9"x13" baking pans. Bake in preheated oven for 15 minutes. Cool for 12 minutes. Remove from pans and cut into squares, allow to cool thoroughly.

Step 4

Combine all glaze ingredients. Invert cookies and brush with glaze. These keep best in a tightly covered container.

Jeanette Anthony's Spicy German Bar Cookie

Ingredients

-  1 Egg
-  ¾ C Brown sugar
-  ½ C Honey
-  ½ C Dark Molasses
-  3 C Sifted Flour
-  1 ¼ t Nutmeg
-  1 ¼ t Cinnamon
-  ½ t each of Ground cloves, allspice, salt, baking soda,
-  ½ C slivered blanched almonds
-  ½ C Chopped mixed candied fruits
-  Glaze ingredients
-  1 Egg white
-  1 T Lemon juice
-  1 ¼ C Confectioner sugar
-  1 t Lemon Zest

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Directions

Step 1

Preheat oven to 375°F. In a mixing bowl, with a hand mixer beat butter and sugar until well combined. Add egg and beat until smooth.

Step 2

Add almond extract, salt, and baking powder, mix until combined. Add Gluten-Free flour and mix until all ingredients are well incorporated.

Step 3










Using a small scoop, make balls of dough about 1" in diameter, and drop each ball one at a time into the sugar/cinnamon mixture until completely coated. Place each ball on a greased baking sheet about 1 ½ inches apart. Use a flat-bottom glass to flatten the cookie dough about 1 ½ inches in diameter and about 3/8 inch thick

Step 4

Bake cookies for 8 minutes for a chewing cookie and 10 minutes for a crispier cookie. Enjoy!

Gretchen Rudd Gluten-Free Snickerdoodles

Ingredients

-  1 stick or ½ C Butter (Soft)
-  ¾ C Granulated white sugar
-  1 Egg
-  1 t Almond extract
-  ¼ t Salt
-  1 t Baking soda
-  1 1/3 C Gluten-Free flour blend (use any 1 to 1 blend)
-  2 T White sugar
-  1 ½ t Cinnamon

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Directions

Step 1

In a large pot, combine the cherry pie filling, sugar, crushed pineapple, and cornstarch. Stir while cooking on medium heat until the mixture thickens.

Step 2

Add gelatin, mix, and let cool for 15 minutes. Add sliced bananas and nuts until evenly combined.










Step 3

Evenly divide mixture into each pie crust. Refrigerate until chilled. Top each pie with whip topping then sprinkle with nuts. Refrigerate leftovers, but I doubt you will have any.

Gretchen Rudd's Out of this World Pie

Ingredients

Yields 2 Pies

-  1 Can of Cherry Pie filling
-  ¾ C White Sugar
-  1 T Cornstarch
-  1 Can Crushed Pineapple
-  1 pkg. Cherry Gelatin
-  4 Bananas, sliced
-  1 C chopped Walnuts plus some for garnish
-  1 carton of whipped topping, thawed
-  2 Graham Cracker pie crust

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Directions

Step 1

Preheat oven to 325°F. Combine flour, sugar, eggs, and butter. Mixture will be thick. Fold in pecans and cranberries, using care not to break too many.

Step 2

Spread evenly in a well-greased 10.5 inch tart dish (do not pack down)

Step 3

Bake for 1 hour. Check for doneness then bake for additional 10 minutes to brown the top and edges are slightly crispy. Cool completely, serve with vanilla ice cream or whip topping. Save some leftovers as this is a delicious breakfast treat the next morning!!

Matt Oakes' Cranberry Tart

Ingredients

- 1 C Flour
- 1 ½ C Sugar (Throw in a tad more to offset the tartness)
- 2 Eggs slightly beaten
- 1 stick of Butter
- 1 12 oz. bag of Fresh Cranberries
- ½ C Pecans roughly chopped (optional)

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Directions

Step 1

Preheat oven to 350°F. Line a heavy large baking sheet with parchment paper. Whisk the flour and baking powder in a med. bowl. In a large bowl, beat with electric mixer the sugar, butter, lemon zest, and salt. Beat in eggs 1 at a time.

Step 2

Add in the flour mixture and beat just until blended. Stir in the cranberries and pistachios. Form the dough into a 13-inch long, 3 inch wide log on the prepared baking sheet.

Step 3

Bake until lightly golden, about 40 minutes. Cool for 30 minutes

Step 4

Place the log on a cutting board. Using a serrated knife, cut the log on a diagonal into ½ to ¾ inch slices. Place slices on a baking sheet. Bake for about 15 minutes. Transfer biscotti on a cooling rack and cool completely. Melt white chocolate. Dip half of the biscotti into the chocolate and sprinkle with colored sugar. Store in an airtight container up to 4 days.

Julie Smith's Holiday Biscotti

Ingredients

- 2 C All-purpose flour
- 1 ½ t. Baking powder
- ¾ C Sugar
- ½ C or 1 stick of unsalted butter (room temp.)
- 1 t. Lemon zest
- ¼ t. Salt
- 2 Large Eggs
- ¾ C Pistachios, coarsely chopped
- 2/3 C dried Cranberries
- 12 oz. White chocolate

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Directions

Step 1

Combine the apples and lemon juice in a bowl and set aside. In a large bowl combine the flour, baking powder, cinnamon, and salt. Whisk lightly.

Step 2

In a separate bowl whisk the eggs and sugar together. Add the milk, bourbon, vanilla extract, and butter. Whisk to fully combined

Step 3

Pour the wet ingredients into the flour mixture. Fold together until combined. Fold in apples, until evenly distributed.

Step 5

In a Dutch oven or heaving large sauce pan, add the oil and heat to 350° using a candy thermometer.

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Directions continued

Step 6

While the oil heats, In a small bowl combine the powdered sugar, vanilla extract, and water. Set aside.

Step 7

Using a cookie scoop, carefully drop balls of batter into the oil.

Step 3

Do not overcrowd. You want to make sure the batter can float freely and cook properly.

Step 5

Watch carefully, as it only takes 3-4 minutes to cook, keeping an eye on the temperature and adjust as needed to maintain 350°. As soon as the fritters are done transfer them to a baking rack.

Drizzle with the prepared glaze and finish with a generous amount of powdered sugar. Serve immediately!

Jim Dykstal's Bourbon Apple Fritters

Ingredients

- 2 C. All-purpose flour
- 2 ½ t. Baking powder
- 2 t. Cinnamon
- 1 t. Salt
- 2 Large Eggs (at room temp)
- ½ C Sugar
- ¾ C Whole milk
- 2 t. Vanilla extract
- 2 T unsalted butter, melted
- ¼ C Bourbon
- 3-4 Granny Smith (or honey crisp) apples peeled, cored, and cut into 1/2" inch pieces (yield about 4 cups)
- 2 t. Fresh-squeezed lemon juice
- Canola or Vegetable, oil for frying

Jim Dykstal's Bourbon Apple Fritters

Ingredients

Glaze:

- ½ C Powdered sugar
- ½ t. pure vanilla extract
- 2 t. Water

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Jim Dykstal Quiche Lorraine

Directions

Step 1-Make the crust:






Whisk flour with salt in a medium bowl. Using your fingertips, blend in butter and shortening until they resemble small peas. Sprinkle water on top and mix until dough begins to come together; add another tablespoon or 2 of ice water as needed. Turn dough out onto a work surface and gently knead 2 or 3 times, just until it comes together. Divide dough in half and pat each half into a 1-inch-thick disk, wrap in plastic wrap and refrigerate until firm, about 1 hour.

Step 2








Roll out the dough on a lightly floured work surface with a lightly floured rolling pin in to an 11-inch round about 1/8 inch thick. Ease dough into a 9-inch fluted tart pan with a removable bottom. Trim overhang so it is flush with rim of tart pan. Refrigerate crust until firm, about 30 minutes.

Ingredients

Crust:

-  3 1/2 C All-purpose flour
-  2 t. kosher salt
-  1 1/4 C unsalted butter, cubed and chilled
-  4 T shortening, cubed
-  2/3 C ice water, plus more as needed

Filling:

-  3 Strips of cooked bacon
-  3 Large Eggs, beaten
-  1 1/4 C Heavy cream or 1/2 n 1/2
-  1 t. kosher salt
-  1/4 t. white pepper
-  Pinch of nutmeg
-  3/4 C grated Gruyere cheese, divided

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