

# A Holiday Recipe Collection

from Lutheran Home and Harwood Place Residents & Staff





Lutheran Home and Harwood Place are thrilled to offer their *Grand Holiday Sweets* recipe book. Grandparents are known for passing down delicious holiday dessert recipes through generations, and the grandparents and grandfriends at the Lutheran Home and Harwood Place, are no different. This book includes treasured holiday desserts from our talented residents and staff. As we ring in the new year, and celebrate 110 years in business, it is the perfect opportunity to celebrate all those who have made the Lutheran Home and Harwood Place what they are today.

May this recipe book offer you many opportunities for bonding with your families. We, at the Lutheran Home and Harwood Place, thank God for the many gifts He has blessed us with. We are grateful to provide care and services to those who live at the Lutheran Home and Harwood Place. Thank you to all the residents and staff who have made this organization and recipe book a success!





#### Cream:

34 cup butter

## Gradually add:

1 cup packed brown sugar

½ cup white sugar

Cream well.

#### Add:

2 unbeaten eggs

1 tablespoon orange rind

Beat well.

#### Stir in:

½ cup sour cream

Blend in dry ingredients slowly.

## Icing

## **Combine:**

2 cups confectioners' sugar

2 teaspoons grated orange rind

1/8 teaspoon salt

## Add:

2-3 tablespoons orange juice until spreading consistency.





8 oz cream cheese (room temperature)

12 oz Cool Whip

3 cups cold milk

<sup>1</sup>/<sub>3</sub> cup crunchy peanut butter

1 cup powdered sugar

2 small boxes instant chocolate pudding

Mix powdered sugar, cream cheese, and crunchy peanut butter until creamy. Fold in 2 cups of Cool Whip. Spread over crust.

Mix pudding with cold milk until thick. Spread over cream cheese layer.

Cover pudding with remainder of Cool Whip. Sprinkle ¼ cup crushed peanuts over Cool Whip.

Keep in refrigerator.



1 box Betty Crocker SuperMoist yellow cake mix Vegetable oil and eggs called for on cake box mix

#### **Directions**

Heat oven to 350° (325° for dark or nonstick pan).

In 9x13 inch pan, melt butter in oven. Sprinkle brown sugar evenly over butter. Arrange pineapple slices on brown sugar. Place cherry in center of each pineapple slice, and arrange remaining cherries around slices; press gently into brown sugar.

Bake 42 to 48 minutes (44 to 53 minutes for dark or nonstick pan) or until toothpick inserted in center comes out clean. Immediately run knife around side of pan to loosen cake. Place heatproof serving plate upside down onto pan; turn plate and pan over. Leave pan over cake 5 minutes so brown sugar topping can drizzle over cake; remove pan. Cool 30 minutes. Serve warm or cool. Store covered in refrigerator. Makes 12 servings.







1 teaspoon vanilla extract

2 large eggs, lightly beaten

3 medium tart apples, peeled and finely chopped

½ teaspoon ground cinnamon

¼ teaspoon ground nutmeg

#### Streusel

34 cup all-purpose flour

34 cup packed brown sugar

½ cup quick-cooking oats

<sup>1</sup>/<sub>3</sub> cup cold butter, cubed

<sup>1</sup>/<sub>3</sub> cup hot caramel ice cream topping

and vanilla until smooth. Add eggs; beat on low speed just until combined. Spread over crust.

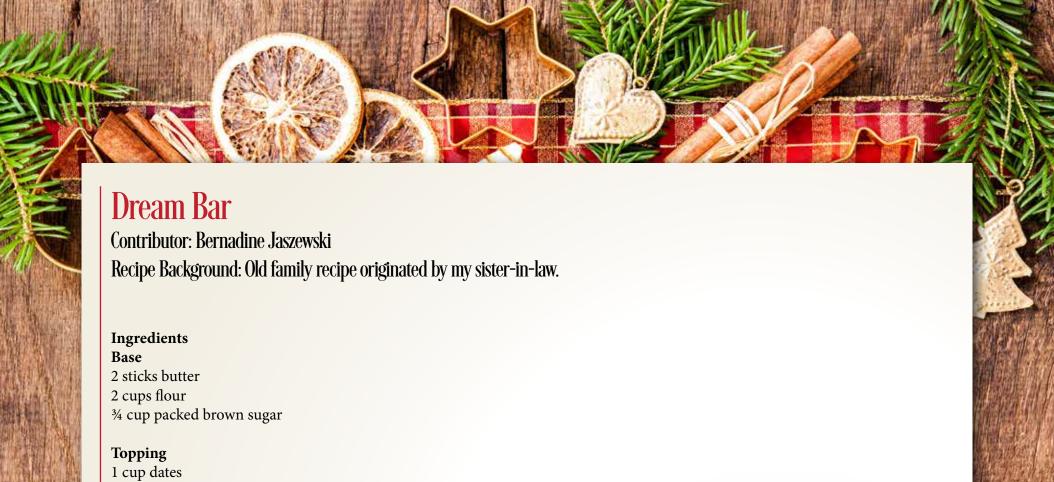
In a small bowl, toss apples with cinnamon, nutmeg, and remaining sugar; spoon over cream cheese layer. In another bowl, mix flour, brown sugar, and oats; cut in butter until crumbly. Sprinkle over apple layer.

Bake 25-30 minutes or until filling is set. Drizzle with caramel topping; cool in pan on a wire rack 1 hour. Refrigerate at least 2 hours. Cut into bars.



the baking soda and salt in another small bowl and set aside. Butter 1 cookie sheet with sides or jelly roll pan liberally with ½ stick of the butter. Set aside.

the brittle onto the cookie sheet, spreading the mixture thinly. When the brittle has completely cooled, break the candy into pieces and store in a tightly covered container.



1 cup walnuts

1 cup coconut

1 cup corn flakes cereal

2 eggs

## **Directions**

Mix base until crumbly.

Press base into pan. Mix topping ingredients and add to base.

Bake at 350° for 30-45 minutes or until topping is golden brown.





## **Ingredients**

18 oz chocolate chips

4 ½ teaspoon butter

1 ½ teaspoon salt

1 can condensed milk

1 ½ teaspoon vanilla extra (total)

#### **Directions**

Melt chocolate with butter and salt. Wait a minute or two, then add condensed milk. Divide into thirds and add  $\frac{1}{2}$  teaspoon of extract to each. Roll into a marble sized ball and roll into selected covering.

Flavoring/covering pairing ideas:

- Rum/cocoa
- Almond/chopped nuts
- Vanilla/jimmies
- Brandy/coarse sugar
- Maple/instant coffee







Contributor: Valerie Reynolds, Harwood Place

Recipe Background: My husband's first job was in Marshfield, WI (Cranberry Country) where everyone had a favorite cranberry recipe. This one was shared with me by a dear friend back in 1951.

## **Ingredients**

- 4 ½ tablespoon butter, room temperature
- 1 ½ cups sugar
- 1 ½ cups milk
- 1 ½ cups flour
- 3 teaspoons baking powder

Dash salt

3 cups fresh cranberries

#### Sauce

- 3 tablespoon butter
- 1 ½ cups sugar
- 1 ½ cups half & half cream (can use just milk as well) Vanilla

### **Directions**

Combine pudding ingredients in mixing bowl. Mix at medium speed until ingredients are almost smooth. Fold in 3 cups cranberries by hand. Pour in 9x13 inch pan. Bake 45 minutes at 350°.

For sauce, bring all items to a boil.





1 ½ teaspoon baking powder

½ teaspoon baking soda

2 tablespoons shortening

<sup>3</sup>/<sub>4</sub> cup orange juice

1 egg, well beaten

Put mix into prepared pan. Bake for 60 minutes or longer until tooth pick comes out clean. Cool on rack.





2 tablespoon milk

## **Filling**

6 large apples, sliced

2 teaspoon ground cinnamon

½ cup sugar

2 tablespoon flour

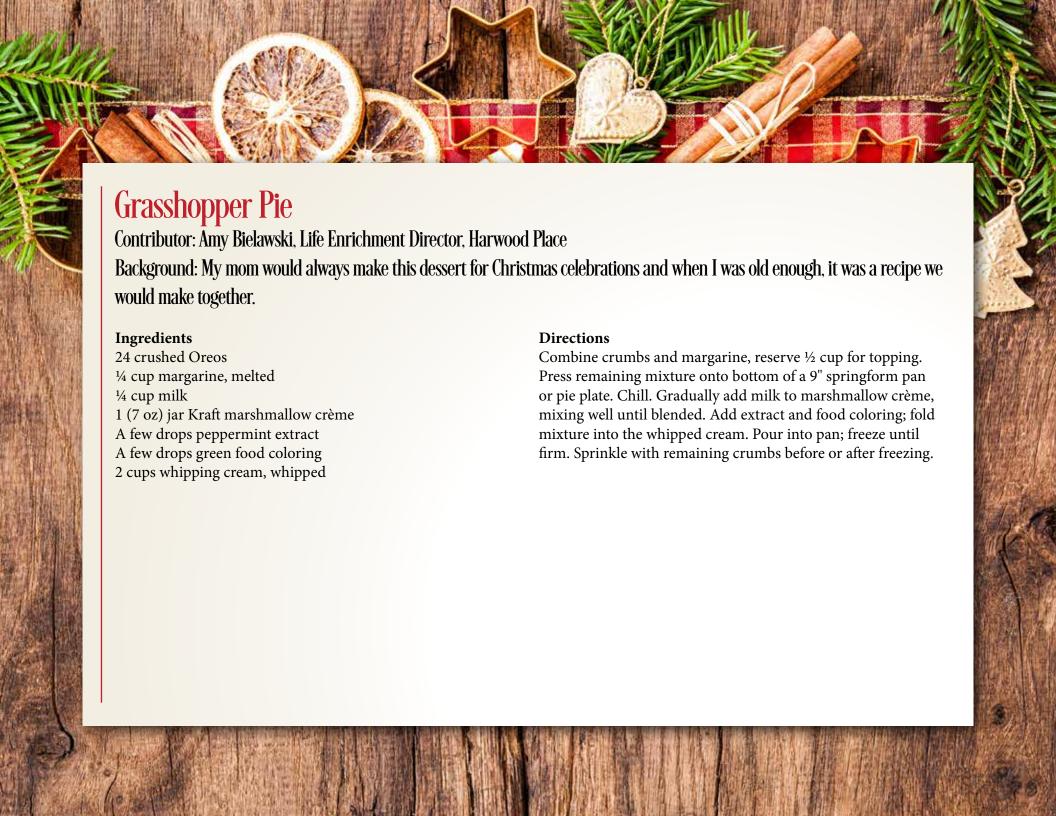
## **Topping**

½ cup sugar

1/3 cup (2/3 stick) butter melted.

Place assembled pie in a large clean brown bag. Secure bag around pie and cut several slits in top of bag. Do not let bag touch sides of oven or top. Bake 1 hour. Let cool 5 to 10 minutes.







1 teaspoon vanilla extract

1½ cups all-purpose flour

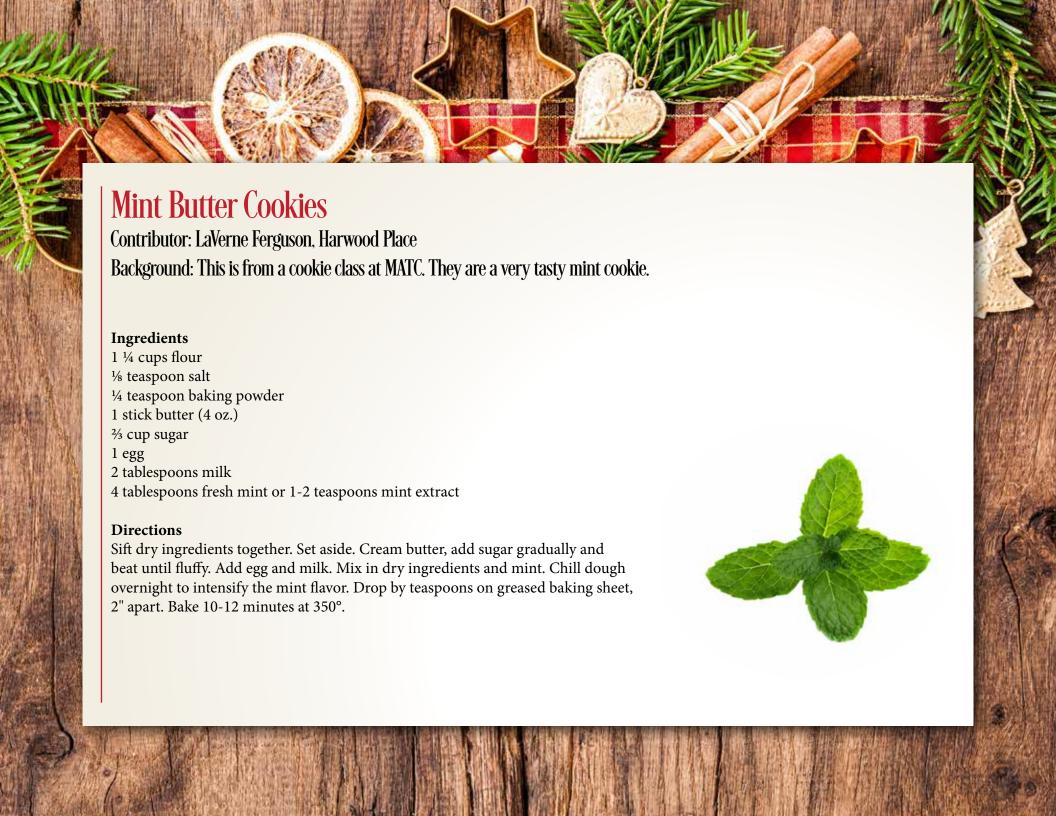
½ teaspoon baking soda

Peanut halves

Black shoestring licorice, cut into 2 ½" pieces

a teardrop shape. Place 2" apart on ungreased baking sheets. Press to flatten using end of a glass. For ear, press two peanuts into each cookie near the pointed end. Using a toothpick, make a ½" deep hole for the tail in the end opposite the ears. Bake at 250° for 8-10 minutes or until golden. While cookies are warm, insert licorice for tail. Cool on wire racks. Yields 4 dozen.

















the recipe)

1½ teaspoons salt

1 teaspoon vanilla

½ cup scalding milk

2 cakes compressed yeast, crumbled (or 2 packages active dry yeast dissolved as directed on package)

3 cups enriched flour (sifted)

3 eggs

34 cup nuts, chopped (any kind)

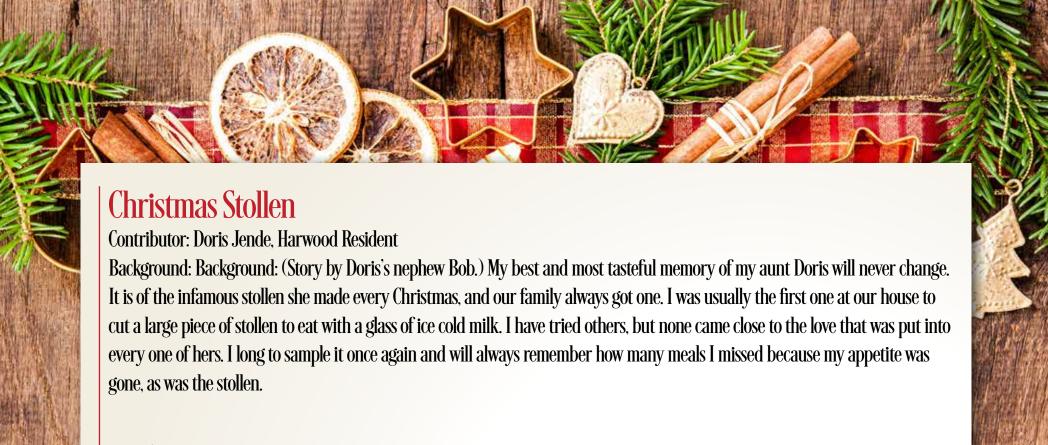
1 teaspoon cinnamon

well. Blend in 1½ cups sifted flour; beat until smooth. Cover and let rest for 15 minutes. Add eggs, one at a time, beating well after each. Blend in 1½ cup flour and mix thoroughly (the dough will be quite soft).

Let rise by setting covered dough in warm place. Combine nuts, ½ cup sugar, and cinnamon. Divide dough into small pieces with a tablespoon. Roll each piece in sugar mix. Stretch to about 8" in length. Twist into desired shape. Place on greased baking sheet. Bake 12 to 15 minutes at 375°. Let stand for

5 minutes following baking.





## **Ingredients**

3 eggs

1 cup luke warm milk

1 pack dry yeast

4 cups flour

1 cup sugar

½ lb butter

1 teaspoon salt

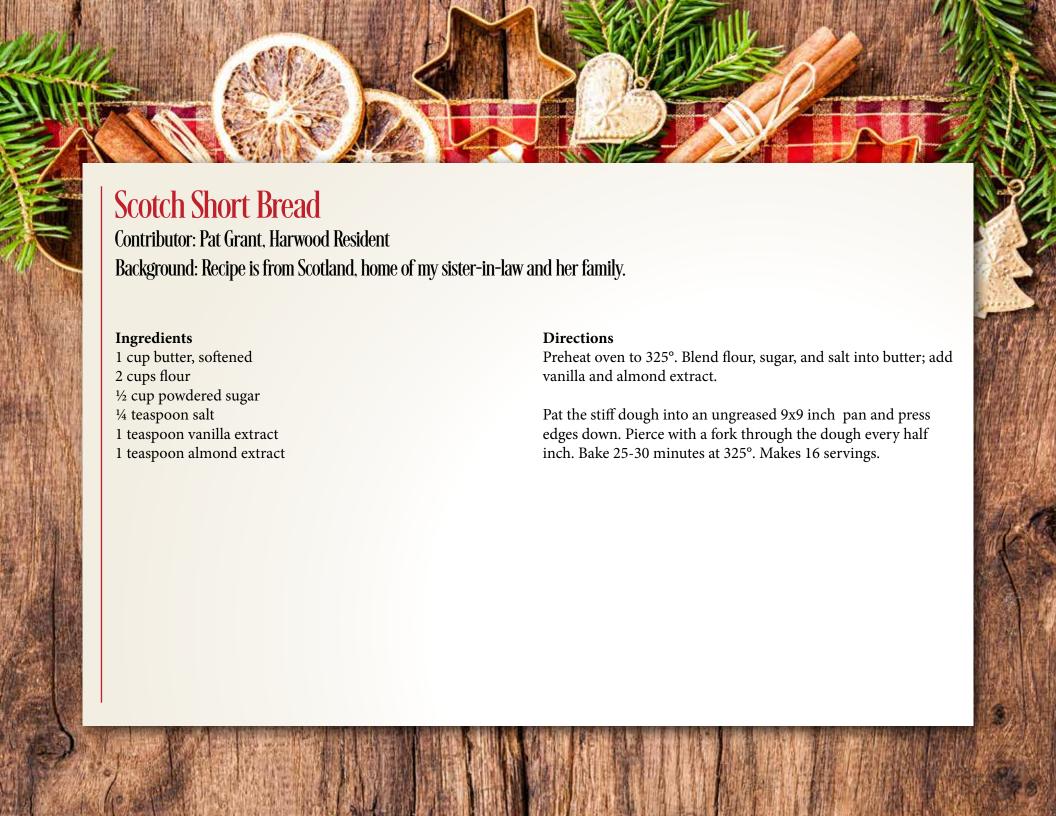
Brown sugar, golden raisins, walnuts, and cinnamon for middle stuffing

#### **Directions**

Dissolve yeast into warm milk. Add in eggs.

Combine flour, sugar, butter, and salt and mix like a pie crust using pastry blender tool. Then add liquid and mix (if dough is sticky, add a little extra flour. Let stand over night (covered) in a warm place to rise.

Divide into 3 sections. Roll out to about ½" thick. Then grease with melted butter. Sprinkle brown sugar, golden raisins, chopped walnuts, and cinnamon. Roll up and put on baking sheets. Cover and let rise again for at least one hour. Bake 20-30 minutes at 350°; cool. When cool, make a confectioners' sugar frosting and decorate however you wish. Enjoy!





1 teaspoon baking soda

2 eggs

1<sup>1</sup>/<sub>4</sub> cups pumpkin

½ cup oil

2 cups apples, diced

## **Streusel Topping**

¼ cup sugar

2 tablespoons flour

½ teaspoon cinnamon

1 tablespoon butter, cold

muffin pan.

Mix ingredients for streusel. Top muffin batter with streusel. Bake approximately 15-20 minutes, until golden brown.





1 teaspoon vanilla

zest of 1 lemon

Mix thoroughly.

## Sift together:

2 ¼ cups all purpose flour

½ teaspoon baking powder

Bake in 350 degree oven for 8 minutes.





