

Favorite Christmas Recipes



Christmas Recipe Sausage Balls

Prep time 10 min

Cook time 20 min

Yields 30

Ingredients

1 lb Pork Sausage (room temp)

2 cups Biscuit Baking Mix

1 lb Sharp Cheddar Cheese, shredded



Directions

1. Gather all ingredients. Preheat oven to 350 F.
2. Combine biscuit mix and sausage in a large bowl with your hands until well combined.
3. Add shredded cheddar cheese and mix until fully incorporated.
4. Roll mixture into about 30 walnut-sized balls; transfer to a baking sheet.
5. Bake in the preheated oven until golden brown and sausage is cooked through, 20 to 25 minutes.

This recipe was submitted by: Tyler Sansom



Christmas Recipe

White Chocolate Blueberry Truffles

Prep time 15 min Cook time 10 min Yields 18-20

Ingredients

- 9 oz. white chocolate-chopped into very small pieces
- 5 Tablespoons unsalted butter-softened
- 3 Tablespoons heavy cream
- 1.2 oz. freeze dried blueberries- powdered
(pulse in a food processor or coffee grinder to make the powder)
- $\frac{1}{4}$ cup powdered sugar



Directions

In a small sauce pan simmer heavy cream. Remove from heat, add softened butter and stir until butter is completely melted and combined with heavy cream. Add powdered dried blueberries and stir to combine. Set aside.

Over a double boiler melt chopped white chocolate, stirring casually until smooth and completely melted. DO NOT heat above 105 F (if touched with your finger, it will feel about the same temperature as your body).

Gently stir in lukewarm blueberry mixture into melted chocolate. It should be approximately the same temperature as melted chocolate when you combine them.

Cool to room temperature, cover with plastic wrap and refrigerate until firm enough to roll the balls (2-3 hours or overnight). While it's cooling take it from the fridge and stir with a fork to prevent the fat separate on top. Cover with plastic wrap and place back into the fridge.

Scoop out the mixture and roll into 1 inch balls. Clean your hands with paper towel after each truffle if the mixture sticks too much or you can dust your hands with powdered sugar.

Roll each truffle into powdered sugar to coat them well. Store in the fridge in airtight container up to 1 week or freeze for longer storage

This recipe was submitted by: Megan Carter



Christmas Recipe

Buckeyes

Prep time 15 min

Cook time 30 min

Yields 60

Ingredients

- 1 ½ cups peanut butter
- 1 cup butter, softened
- ½ teaspoon vanilla extract
- 4 cups sifted confectioners' sugar, plus more as needed
- 4 cups semisweet chocolate chips
- toothpicks



Directions

Beat peanut butter, butter, and vanilla together in a large bowl with an electric mixer until light and fluffy.

Beat in 4 cups sifted confectioners' sugar until dough is stiff, firm, and dry with no lumps; adding more sifted sugar as needed.

Roll dough into about sixty 1-inch balls and place on wax-lined cookie sheets. Press a toothpick into the top of each ball and chill in the freezer until firm, about 30 minutes.

Place chocolate chips in a double boiler or in a bowl set over a pan of barely simmering water. Stir frequently until melted and smooth.

Hold the toothpicks and dip frozen peanut butter balls into the melted chocolate, leaving a small portion of peanut butter showing at the top.

Return to the cookie sheet, remove and discard the toothpicks, and refrigerate until ready to serve. Enjoy!

This recipe was submitted by: Ty Carter



Christmas Recipe

Red Velvet Cookies with Cream Cheese Icing

Yields 42

Ingredients

Cookie ingredients

2 boxes red velvet
cake mix
4 eggs lightly beaten
1 cup vegetable oil

Icing ingredients

4 cups of powdered sugar
1 package of cream cheese
(8oz)
1/4 cup of softened butter
1 teaspoon of vanilla
2 teaspoons of evaporated
milk



Directions

To Make Cookies:

Mix all ingredients in a large bowl.

Portion out the mix into rolled, 1 inch balls.

Bake at 375 for about 11 minutes. (Or until middle is done)

To Make Icing:

Mix well (using an electric mixer or kitchen aid mixer) beginning with all of the wet ingredients, and adding in the powdered sugar about a half of a cup at a time. The consistency should be smooth, but do not overmix.

Once the cookies have cooled, ice them with your homemade frosting and enjoy.

This recipe was submitted by: Matthew Rottet



Christmas Recipe

Pistachio Torte “Grinch Delight”

Ingredients

- 1 $\frac{1}{4}$ cups flour
- $\frac{1}{2}$ cup butter
- $\frac{1}{2}$ cup ground nuts
- 1(8 ounce) package cream cheese
- 1 $\frac{1}{2}$ cups powdered sugar
- 8 ounces Cool Whip, divided
- 3(3 1/2 ounce) boxes instant pistachio pudding mix
- 4 $\frac{1}{2}$ cups milk



Directions

1. For the crust, mix together the flour, butter and nuts.
2. Press in the bottom of a 9 x 13 pan.
3. Bake at 325 for 15 minutes.
4. Let cool.
5. Mix the cream cheese, powdered sugar and 1 cup cool whip.
6. Spread on top of cooled crust.
7. Mix well the pudding and milk.
8. Pour on top of cream cheese mixture and let set.
9. Top with remaining cool whip.
10. May top with chopped nuts if desired.

This recipe was submitted by: Evalina Pinnick



Christmas Recipe

Cinnamon Roll Casserole

Ingredients

- 2 tablespoons of melted butter or baking spray
- 2 cans (12.4 oz each) Pillsbury® refrigerated cinnamon rolls with icing
- 4 eggs
- 1/2 cup heavy whipping cream
- 2 teaspoons ground cinnamon
- 2 teaspoons vanilla



Directions

1. Heat oven to 375°F. Pour melted butter into ungreased 13x9-inch (3-quart) glass baking dish.
2. Separate both cans of dough into 16 rolls; set icing aside. Cut each roll into 8 pieces; place pieces over butter in dish.
3. In a medium bowl, beat eggs. Beat in cream, cinnamon and vanilla until well blended; gently pour over roll pieces.
4. Bake 20 to 28 minutes or until golden brown. Cool 15 minutes.
5. Drizzle icing over top. If desired, spoon syrup over individual servings.

This recipe was submitted by: Marianne Rader



Christmas Recipe

Stuffed Mushrooms

Yields 12 servings

Ingredients

- 12 whole fresh mushrooms
- 1 tablespoon vegetable oil
- 1 tablespoon minced garlic
- 1 (8 ounce) package cream cheese, softened
- $\frac{1}{4}$ cup grated Parmesan cheese
- $\frac{1}{4}$ teaspoon ground black pepper
- $\frac{1}{4}$ teaspoon onion powder
- $\frac{1}{4}$ teaspoon ground cayenne pepper



Directions

Gather all ingredients. Preheat the oven to 350F Spray a baking sheet with cooking spray.

Clean mushrooms with a damp paper towel; carefully break off stems. Chop stems extremely fine, discarding the tough end of stems.

Heat oil in a large skillet over medium heat. Add garlic and chopped mushroom stems; fry until any moisture has evaporated. Set aside to cool.

Stir in cream cheese, Parmesan cheese, black pepper, onion powder, and cayenne. The mixture will be very thick.

Use a teaspoon to fill each mushroom cap with a generous amount of stuffing. Arrange mushroom caps on the prepared cookie sheet.

Bake in the preheated oven until the mushrooms are piping hot, about 20 minutes.

Serve and enjoy!

This recipe was submitted by: Matt Mowery

