



St. Vincent
Martyr School
Christmas
Dessert and
Cookie Recipe
Exchange
2020

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Dedication

This Christmas Desserts Recipe booklet is dedicated to all the SVMS faculty, staff, and administrators who exude excellence, dedication, love, and kindness so that our children are safe, joyous, and in an environment where they can grow and learn. We are incredibly grateful for all that you do and we have you in our prayers.

In a year when we were all challenged by having to stay apart due to the pandemic, we worked together as a community to make this year's Christmas table special by sharing our families' favorite cookie and dessert recipes. We are so grateful to all the families, faculty, and staff that participated in the exchange. We can't wait to try your special treats!

Merry Christmas and Happy New Year!

-SVMS HSA Board & Families

December 2020



Pumpkin Peanut Butter Dog Ice

Submitted by The Reilly Family
Renée Reilly, SVMS Nurse

Message: Let your pup enjoy them all year long!



The Reilly Family furbaby

INGREDIENTS

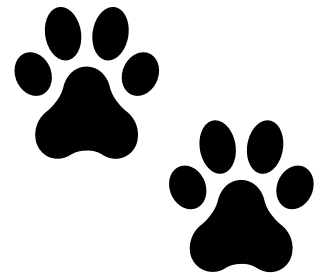
Cream

½ cup pumpkin puree, (not pumpkin pie filling)
2 tbsp. creamy peanut butter, no sugar added
2 tbsp. honey
1 32-ounce container plain whole milk yogurt
(or unsweetened vanilla coconut yogurt)

STEPS

1. In a large mixing bowl, whisk together pumpkin, peanut butter, and honey until smooth. (You may need to warm the peanut butter and honey to make it easier to stir.)
2. Fold in yogurt until combined.
3. Divide into freezer-safe containers and freeze for at least 2 hours.

Enjoy, Puppy!



Bursting Cranberry Prosecco

Submitted by The O'Dowd family

Nicole O'Dowd (8th Grade)

Audrey O'Dowd (6th Grade)

Veronica O'Dowd (3rd Grade)

Kendall O'Dowd (Kindergarten)

Great to serve at a party!

INGREDIENTS

2 cups of cranberries

¼ cup water

¼ cup raw sugar

rosemary sprigs

sugar, for rims

Prosecco

STEPS

1. Start with 2 cups of fresh cranberries, 1/4 cup water and 1/4 cups of raw sugar, bring to a low simmer over the stove till cranberries burst, let cool.
2. Spoon a tablespoon of cranberries in champagne flute top with chilled Prosecco and garnish with fresh rosemary.
3. Optional - sugar the rim

Enjoy!



Homemade Baileys

Submitted by The Gisoldi Family
Anne Marie Gisoldi, SVMS Vice Principal

INGREDIENTS

1 can of condensed milk
8 oz of whiskey
6 oz of whole milk
6 oz of light cream
4 tbs. of chocolate syrup
2 tbs. of instant coffee

STEPS

Blend all in blender and serve cold! Add more chocolate if necessary and more milk if too thick.



Coquito (Boriken-style Eggnog)

The Borges Rajguru Family

Gabriella Rajguru (4th Grade)

Heartfelt Memory: A Puerto Rican “Boriken” tradition. Our extended family gets together to sing Christmas carols (parrandas in Spanish) while enjoying some delicious Coquito. This is a very yummy coconut drink during Christmas! We make a kid’s version (sans rum/Brandi) for the little ones to enjoy. Best served chilled with ice.

* We store in mason jars and share with our neighbors, they love it!

This recipe is courtesy of Gabriella’s Godfather, who after decades of service, is a retired NYPD detective. Drink responsibly.

Tip: Coco Lopez is a great coconut cream!



INGREDIENTS

6 cinnamon sticks
3 cans of condensed milk
4 cans of evaporated milk
2 tbsp. vanilla extract
1 oz coconut extract
Cinnamon powder
3 cans of sweetened coconut cream
2 cans of Goya coconut milk
Bacardi Rum (approx. 2 cups, or preference)
Captain Morgan 100 Rum (optional)
½ cup Brandi (optional)
1 tsp. ground nutmeg (optional)

STEPS

1. Bring to a boil cinnamon sticks in 3 cups of water.
2. Drain the water from cinnamon sticks, set them aside (keep both).
3. In a big pot, add cinnamon water, pour condensed milk, coconut cream, vanilla and coconut extract.
4. In low heat stir all the ingredients in the pot, sprinkle in nutmeg (optional) and cinnamon powder (add more cinnamon if you enjoy this spice).
5. Pour 2 cups of rum, a splash of Brandi to your liking. Please remember you can always add more but you cannot take away.
6. Pour drink in glass jars (wine bottles or mason jars), add one cinnamon stick (those boiled) per jar.

Enjoy!

Whipped Coffee

Submitted by The Nolan Family

Clare Nolan (Kindergarten)

Message: Sometimes we all could use a little caffeinated pick-me-up especially on our learning-from-home days. This whipped coffee drink is a great summertime treat, but it doubles as a nice dessert beverage too!



INGREDIENTS

For one whipped coffee drink:

2 tablespoons of Nescafé instant coffee

2 tablespoons of sugar

2 tablespoons of boiling water

$\frac{3}{4}$ cup of milk (or milk alternative of choice)*

$\frac{1}{2}$ cup of ice cubes

STEPS

1. Combine coffee granules and sugar in a small deep mixing bowl.
2. Add boiling water.
3. Beat with an electric mixer on high speed for two minutes or until thickened to a mousse-like consistency.
4. Pour milk into a tall glass.
5. Add ice.
6. Top with coffee mixture.

Alternatives:

You can stir the milk and coffee mixture together and drink with a straw. You can also shake the coffee and milk with ice in a shaker and add some water if you prefer to drink the whipped coffee as a frappe.

Reserve a small amount of whipped coffee to garnish if you like.

*Can be made dairy free

Enjoy!

Butter Nut Balls (aka "Sandies")

The McAneny Family

Caroline McAneny (Kindergarten)

Heartfelt Memory: This recipe is special for Caroline McAneny as it is a recipe of her Great Great Grandmother Bess Murphy. Multiple generations of playing Christmas music while rolling the dough into balls and shaking the cookies in a bag of sugar. We hope you enjoy them as much as we do! Merry Christmas!



INGREDIENTS

(Makes 3 dozen)

1 cup butter
1/3 cup sugar
2 tsp. water
2 tsp. vanilla extract
2 cups sifted flour
1 cup chopped nuts (we use pecans)
confectioners' sugar

STEPS

1. Cream butter & sugar
2. Add water & vanilla extract, mix well
3. Add flour & nuts
4. Chill in fridge for 3-4 hours
5. Shape into balls
6. Bake on ungreased cookie sheet 325°F for 20 minutes
7. Once cooled, mix in cooled confectioners' sugar in Ziplock

Enjoy!

Sugar Cookie Recipe

Submitted by The Filis Family

Delaney Filis (Kindergarten)
Cooper Filis (Pre-K 3)

INGREDIENTS

1 cup unsalted butter
1 cup granulated white sugar
1 tsp. vanilla extract
½ tsp. almond extract
1 egg
2 tsp. baking powder
½ tsp. salt
3 cups all-purpose flour

STEPS

1. PREHEAT oven to 350° F.
2. In the bowl of your mixer, CREAM butter and sugar until smooth, at least 3 minutes.
3. BEAT in extracts and egg.
4. In a separate bowl, COMBINE baking powder and salt with flour and add a little at a time to the wet ingredients.
IMPORTANT NOTE: If the dough looks crumbly keep mixing for 30 seconds to 1 minute longer. The dough should be pulling away from the sides of the mixer.
5. DO NOT CHILL THE DOUGH. Divide into workable batches (2-3 chunks), roll out onto a floured surface, and cut. You want these cookies to be on the thicker side (closer to 1/4 inch rather than 1/8).
6. Bake at 350°F for 6-8 minutes.
7. Let cool on the cookie sheet until firm enough to transfer to a cooling rack.

Enjoy!



Pecan Snowballs

Submitted by The O'Shea Family

Rose O'Shea (Kindergarten)

Heartfelt Memory: These are a Christmas Eve tradition from Madeline's family growing up. Every year the big 50+ person family celebration, with all of the cousins, is on Christmas Eve. The real party starts after dinner, as we play Christmas and Motown music and dance wildly while cleaning up the kitchen after dinner. A full dessert of cakes galore is coming later, but the Pecan snowballs are the first to come out as a snack as everyone cleans and dances together!



INGREDIENTS

1 cup sifted all-purpose flour
½ cup soft butter
2/3 cup finely chopped pecans
2 tablespoons granulated sugar
1 teaspoon vanilla extract
confectioners' sugar

STEPS

1. In a large bowl, combine all ingredients except the confectioners' sugar.
2. Refrigerate dough for 30 minutes.
3. Preheat oven to 375°F.
4. Form dough into 1 1/4 balls. Place 1' apart on an ungreased cookie sheet.
5. Bake for 15-20 minutes, until set, but not brown.
6. Let them cool for just a couple of minutes so they do not crumble.
7. Roll the balls in confectioners' sugar while they are still warm.

Enjoy!



Pignoli (Pine Nut) Cookies

Submitted by The Van Slyck Family

Sabrina Van Slyck (2nd Grade)

Frank Van Slyck (5th Grade)

Message: The dough for these classic almond macaroons is quite sticky. Tip: Line the cookie sheet with parchment paper so the cookies are easy to remove.

Prep: 25-min Bake: 15-min per batch. Makes about 72.



INGREDIENTS

3 8-ounce cans almond paste, broken into small pieces
1 ½ cups granulated sugar
1 cup sifted powdered sugar
4 egg whites
1 cup pine nuts, coarsely chopped

STEPS

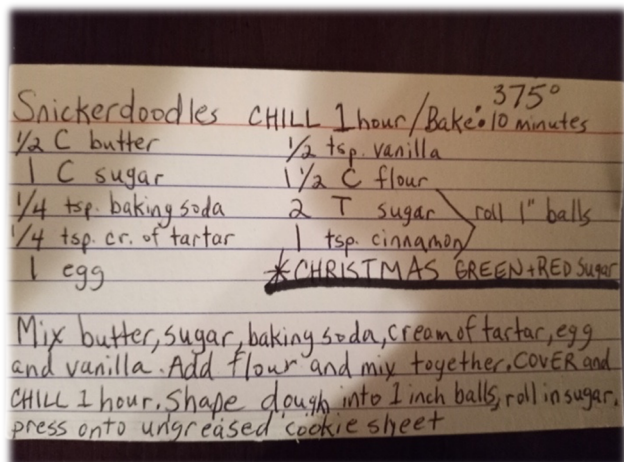
1. Preheat oven to 350°F. Line a cookie sheet with parchment paper; set aside.
2. In a large mixing bowl beat almond paste, granulated sugar, powdered sugar, and egg whites with an electric mixer on low speed until combined. Beat for 2 minutes on medium speed. Stir pine nuts (dough will be sticky). Drop dough by rounded teaspoons 2 inches apart on prepared cookie sheet.
3. Bake in preheated oven about 15 minutes or until golden brown. Slide parchment paper with cookies off cookie sheet to a wire rack; let cookies cool completely. Loosen cookies from parchment paper with a metal spatula.
4. To Store: Place cookies in layers separated by waxed paper in an airtight container; cover. Store at room temperature for up to 3 days or freeze for up to 3 months.

Enjoy!

Christmas Snicker Doodles

Submitted by The Morris Family

Liam Morris (Kindergarten)



INGREDIENTS

1/2 cup butter
1 cup sugar
1/4 tsp. baking soda
1/4 tsp. cream of tartar
1 egg
1/2 tsp. vanilla extract
1 1/2 cup flour

STEPS

1. Mix together cover and chill for 1 hour.
2. Shape dough into 1-inch balls roll in 2 Tbs green red sugar and 1 tsp cinnamon.
3. Press onto ungreased cookie sheet.
4. Bake at 375°F for 10 min

Enjoy!



Soft Chocolate Chip Cookies

Submitted by The Filis Family

Delaney Filis (Kindergarten)

Cooper Filis (Pre-K 3)

INGREDIENTS

8 tablespoons of salted butter

½ cup white sugar

¼ cup packed light brown sugar

1 tsp. vanilla extract

1 egg

1½ cups all-purpose flour

½ tsp. baking soda

¼ tsp. salt (but I always add a little extra)

¾ cup chocolate chips

STEPS

1. Preheat the oven to 350°F.
2. Microwave the butter for about 40 seconds to just barely melt it. It shouldn't be hot – but it should be almost entirely in liquid form.
3. Using a stand mixer or electric beaters, beat the butter with the sugars until creamy.
4. Add the vanilla and the egg; beat on low speed until just incorporated – 10-15 seconds or so (if you beat the egg for too long, the cookies will be stiff).
5. Add the flour, baking soda, and salt.
6. Mix until crumbles form. Use your hands to press the crumbles together into a dough. It should form one large ball that is easy to handle. Add the chocolate chips and incorporate with your hands.
7. Roll the dough into 12 large balls and place on a cookie sheet.
8. Bake for 9-11 minutes until the cookies look puffy and dry and just barely golden. DO NOT OVERBAKE. Take them out even if they look like they're not done yet. They'll be pale and puffy.

Enjoy!



Mascarpone Creams

Submitted by The Salerno Family

Alessandro Salerno (8th Grade)

Heartfelt Memory: Family Memories at the
Otesaga, Cooperstown, NY

INGREDIENTS

Makes 16 Sandwich Cookies

½ cup butter, softened

½ cup mascarpone cheese or ½ of an 8oz. package
cream cheese, softened

1 cup Granulated Sugar

¼ tsp. baking powder

¼ tsp. baking soda

¼ tsp. Salt

¼ tsp. Nutmeg

1 egg

2 ½ cups all-purpose flour

1 recipe powdered sugar glaze

1 recipe mascarpone filling

STEPS: Cookies

1. In a large bowl, beat butter and the ½ cup mascarpone cheese with a mixer on medium speed for 30 seconds. Add the next five ingredients (through nutmeg); beat until combined, scraping bowl as needed. Beat in egg. Beat in as much of the flour as you can; stir in any remaining flour by hand. Divide dough in half. Cover and chill for 30 to 60 minutes or until dough is easy to handle.
2. Preheat oven to 375°F. On a lightly floured surface, roll one portion of dough at a time until 1/8" thick. Using a 3" round cookie cutter, cut out dough. Using a 1" cutter, either round or shaped (heart, star, etc.) cut out centers

from half of the cookies. Reroll scraps as needed. Place 2" apart on a cookie sheet.

3. Bake 5-6 minutes or until edges are light brown. Cool on cookie sheet 1 minute. Remove; cool on a wire rack. Spread cookies with cutout centers with Powdered Sugar Glaze; if desired, sprinkle immediately with nonpareils. Let stand until glaze is set.
4. Spread bottoms of whole cookies with mascarpone filling. Top with iced cookies, unglazed sides down. Store in refrigerator up to 3 days.

Powdered Sugar Glaze

In a small bowl stir together 1 ¼ cups powdered sugar, 1 Tbsp. Milk, and ½ tsp. vanilla. If needed, stir in additional milk, 1 tsp. at a time, to reach thin spreading consistency.

Mascarpone Filling

In a large bowl beat ½ cup softened mascarpone or cream cheese with a mixer on medium until fluffy. Beat in ½ tsp. Vanilla. Gradually beat in ½ cups powdered sugar until creamy.

Enjoy!



Shortbread Cookies

Submitted by The Donald Family
Kate Donald, SVMS Faculty (2nd Grade
Teacher)

Heartfelt Memory: I love using the almond extract for the Christmas holidays. It reminds me of doing Spritz cookies with my mom and children but way easier.



INGREDIENTS

1 cup of butter, softened
½ cup of confectioners' sugar
1 ½ cups of flour
½ cup of cornstarch
1 tsp. of vanilla or almond extract
colored sprinkles

STEPS

1. In a large bowl, cream the butter and the confectioners' sugar until light and fluffy - for about 5 minutes. Add in the extract of choice. gradually add flour and cornstarch (I combine them first) beat until they are well blended.
2. Lightly dust hands with cornstarch and roll the dough into 1 in. balls. Place about 1 inch apart on an ungreased baking sheet. press lightly with floured fork. top with sprinkles.
3. Bake at 350 for 20-22 minutes or until the bottoms are lightly browned. Cool for 5 minutes and then move them to a wired rack.

Enjoy!

Pignoli (Pine Nut) Cookies

Submitted by The Nolan Family

Clare Nolan (Kindergarten)

Message: No Italian cookie tray or dessert table is complete without this holiday favorite cookie! Adapted from Lidia's Italy recipe, this cookie rivals that of any Italian bakery and they are so easy to make.

Source: recipelidiasitaly.com/recipes/pine-nut-cookies-2/

*Dairy Free, Gluten Free

Tip: Costco sells large bags of pine nuts that freeze well if only making one batch of cookies at a time.



INGREDIENTS

1 pound of almond paste
1½ cups of sugar
3 large egg whites
1 cup of pine nuts

STEPS

1. Arrange one rack in the upper third of the oven and the other in the lower third. Preheat the oven to 350°F. Line two baking sheets with parchment paper.
2. Crumble the almond paste into a mixing bowl. Beat with a handheld electric mixer (you can also pulse in a food processor.) Mix until the almond paste is finely crumbled. Sprinkle the sugar over the almond paste and continue to beat until the sugar is incorporated. Beat in the egg whites, one at a time and continue beating until the batter is smooth.
3. Spread pine nuts out on a plate. Pinch off a tablespoon-size piece of dough and roll between your palms to form a ball. Dampening hands with water will make the dough easier to work with. Top the ball with pine nuts and place it on the baking sheet. Repeat with the remaining dough.
4. Bake the cookies until lightly browned and soft and springy, about 20 minutes.
5. Remove and cool completely on wire racks before serving. The cookies can be stored at room temperature for up to a week.

Enjoy!

Andes Mint Cookies

Submitted by The Filis Family

Delaney Filis (Kindergarten)

Cooper Filis (Pre-K 3)

INGREDIENTS

1.5 sticks unsalted butter, softened at room temperature

$\frac{3}{4}$ cup light brown sugar, packed

$\frac{1}{4}$ cup granulated sugar

1 large egg

2 cups all-purpose flour

2 tsp. cornstarch

1 tsp. baking soda

$\frac{1}{2}$ tsp salt

1 cup Andes Creme De Menthe Baking Chips

5 Andes Creme De Menthe Thins, chopped into chunks.

STEPS

1. Cream together the butter, light brown sugar, and granulated sugar until lightly and fluffy with a handheld or a stand mixer.
2. Add in the egg and cream everything together.
3. Slow mix in the flour, cornstarch, baking soda, and salt until the cookie dough has formed.
4. Fold in the Andes Creme De Menthe baking chips.
5. Wrap the cookie dough in plastic wrap and store in the refrigerator at for least 3 hours or up to 72 hours.
6. Preheat the oven to 350°F. Line a cookie sheet with parchment paper or a silicon baking mat.
7. Scoop 1.5-2 tablespoons of cookie dough onto the cookie sheet and bake for 9-11 minutes.
8. Remove from the oven and allow the cookies to cool for 2 minutes, and then transfer to a cooling rack.

Enjoy!



Chocolate-Mint Snow-Top Cookies

Submitted by The Van Slyck Family

Sabrina Van Slyck (2nd Grade)

Frank Van Slyck (5th Grade)

Heartfelt Memory: These minty marvels made their way to our test kitchen from cookie lovers in Fargo, North Dakota.

Prep: 35 min. Freeze: 30 min. Bake 10 min. per batch.

Makes 42.



INGREDIENTS

1 ½ cups all-purpose flour
1 ½ tsp. baking powder
1 ½ cups semisweet chocolate pieces
6 tbsp. butter, softened
1 cup granulated sugar
2 eggs
1 ½ tsp. vanilla
¼ tsp. mint flavoring
powdered sugar

STEPS

1. Combine flour, baking powder, and ¼ teaspoon salt; set aside. In a saucepan heat 1 cup of chocolate pieces over low heat until melted, stirring constantly.
2. Beat butter with a mixer on medium speed for 30 seconds. Beat in granulated sugar until combined. Beat in melted chocolate, eggs, vanilla, and mint flavoring. Stir in flour mixture and remaining chocolate pieces. Wrap dough in plastic wrap.
3. Freeze 30 minutes or until firm enough to shape.
4. Preheat oven to 350°F. Shape dough into 1-inch balls; roll balls in powdered sugar.
5. Place balls about 2 inches apart on an ungreased cookie sheet.
6. Bake in preheated oven for 10 to 12 minutes or until tops are cracked.
7. Cool 2 minutes on cookie sheet. Transfer to wire racks; cool.

Italian Ricotta Cream Cheese Cookies

Submitted by The Stefanelli Family

Angelina Stefanelli (3rd Grade)

Nicholas Stefanelli (5th Grade)

From La Bottega della Nonna

INGREDIENTS

2 cups of sugar

1 cup of softened butter

1 1/2 oz. ricotta cheese

2 large eggs

4 cups of flour

2 tbsp. baking powder

1 tsp. salt

1 1/2 confectioners' sugar

3 tbsp. milk

sugar crystals

STEPS

1. Preheat oven 350°F.
2. Large bowl with mixer on low, beat sugar and butter until blended.
3. Increase speed to high, beat until light and fluffy, about 5 minutes.
4. Continue medium speed, beat in ricotta, vanilla, eggs until well combined.
5. Reduce speed to low.
6. Add flour, baking powder, and salt.
7. Beat until dough forms.
8. Drop dough level, tbsp. 2 inches apart.
9. Bake for 15 minutes.

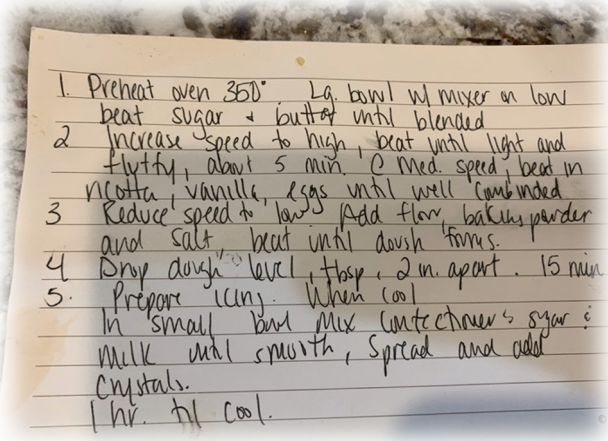
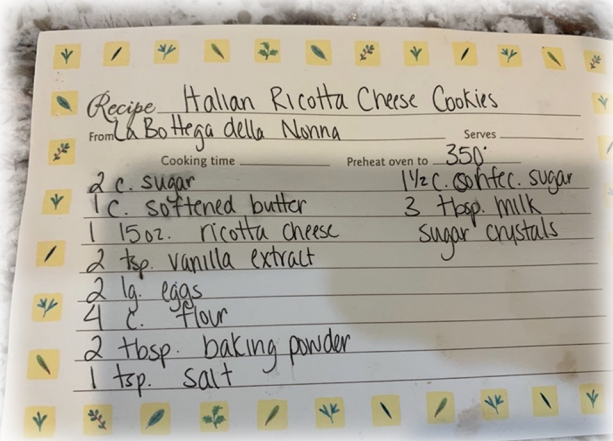
Icing

In small bowl mix confectioners' sugar and milk until smooth.

Spread and add crystal.

1 hour until cool.

Enjoy!



Cream Cheese Cookies

Submitted by The Mantone Family
Bridget Mantone, SVMS Secretary

Message: My boys love them!

Makes around 50-60 cookies.



INGREDIENTS

½ lb. cream cheese
½ lb. butter softened
4 cups flour
2 cups sugar
4 eggs
drop of vanilla extract & lemon juice
3 tsp. baking powder

STEPS

1. Mix all with hands.
2. Drop teaspoonful on greased cookie sheet. Bake at 375°F for around 15 mins or until bottom is lightly browned.

Frosting: Mix confectioners' sugar with milk to glaze cookies while slightly warm.
For the holidays, add red or green food coloring; or nonpareils.

Enjoy!

Italian Knot Cookies from Grandma Rose DeNova

Submitted by The Kennedy family

John Kennedy (6th Grade)

Norah Kennedy (4th Grade)

Makes 5-6 dozen

INGREDIENTS

1 dozen eggs

2 cups sugar

12 tsp. baking powder

5 cups all-purpose flour (may need more depending on consistency of dough)

2/3 cups Crisco

pinch of salt

1 tsp vanilla

2 tsp. of anise (or orange) extract

anisetto to taste (approximately 1 wine glass)

juice of 1-2 oranges (optional)

juice of 1 lemon (optional)

STEPS

1. Mix in bowl: eggs, sugar, Crisco and flavorings of choice (anise or citrus).
2. Mix together: baking powder, flour and salt and then blend in with liquid mixture
3. Form into balls of dough. Put dough-ball on board and roll into thin long strips. Twist strip around your finger to form a knot.
4. Bake 400 F degrees on lightly greased cookie sheet for 12-15 minutes until bottoms are golden brown.
5. Icing: 1 1/2 cup confectioners' sugar, 1 tsp. orange extract. Whisk together confectioners' sugar and extract until smooth. If too watery, add a bit more sugar to thicken. If too thick, add extract 1/4 tsp at a time.
6. Dip cooked cookies into glaze. Dust with rainbow sprinkles or nonpareils.

Enjoy!



Red Ribbon Cookies

Submitted by The Asselin Family

Bryce Asselin (5th grade)

Cedric Asselin (Pre-K 4)

Heartfelt Memory: Every Christmas we make a variety of cookies to gift to family, friends, and neighbors. Red Ribbons are, by far, the most requested treats!

INGREDIENTS

1 cup butter, softened

2 ½ cups all-purpose flour

½ cup sugar

1 egg, slightly beaten

1 tsp. vanilla

¼ tsp. salt

raspberry jelly (we prefer seeded but seedless will work too)

Water

¾ cup confectioners' sugar

STEPS

1. Beat the butter with an electric mixer on medium to high for 30 seconds.
2. Add approximately half of the flour, then the sugar, egg, vanilla, and salt. Beat until thoroughly mixed.
3. Add in the remaining flour, adding until the dough sticks together to form a ball.
4. Lightly knead the ball.
5. Divide the dough into 8 equal portions. On a lightly floured surface, roll each portion of the dough into a 9-inch rope.
6. Place the ropes on an ungreased cookie sheet about 2 inches apart. Press a groove down the length of each rope with the handle of a wooden spoon.
7. Bake at 375°F for 10 minutes. Spoon jelly into groove and bake until the edges begin to brown slightly (about 5 minutes).
8. Cool on cookie sheet for 5 minutes.
9. Using a large spatula, remove cookies to a cutting board. Mix water and confectioners' sugar to form a glaze.
10. Drizzle over hot cookies.
11. Cut into 1-inch slices. Move cookies to a wire rack to finish cooling.

Enjoy!



Peppermint Bark Brownie Cookies

Submitted by The Collins Family

Cillian Collins (5th Grade)

Connor Collins (2nd Grade)

Heartfelt Memory: There was a SVMS cookie competition at the Breakfast for Santa one year long ago when Ciara & Cinaed were little. This was our submission. We still believe this is an outstanding Christmas cookie!

INGREDIENTS

6 tablespoons unsalted butter
4 ounces bittersweet chocolate, chopped
2 cups semisweet chocolate chips
3 large eggs, at room temperature
½ cup granulated sugar
1 tablespoon vanilla extract
1 tablespoon peppermint extract
½ cup all-purpose flour
¼ cup unsweetened cocoa powder
¼ teaspoon baking soda
¼ teaspoon kosher salt
2 cups roughly chopped peppermint bark



STEPS

1. Preheat the oven to 325°F. Line a baking sheet with parchment paper.
2. In a small saucepan, combine the butter, bittersweet chocolate, and chocolate chips. Cook over low heat, stirring often, until fully melted and combined—the chocolate will be thick. Remove the pan from the heat and let the chocolate cool slightly.
3. In a large mixing bowl, beat the eggs and sugar together on high until light and fluffy, 3 minutes. Add the vanilla, peppermint, and the melted chocolate mixture and beat for 2 minutes more, until combined, scraping down the sides of the bowl as needed. Add the flour, cocoa powder, baking soda, and kosher salt and beat until fully combined and smooth. The batter should be thick but pourable. Stir in the peppermint bark. Cover the bowl and chill in the fridge for 15 minutes.
4. Scoop out rounder tablespoons of dough and place them about 2 inches apart on the prepared baking sheet. Bake for 10 to 12 minutes, until just set on the edges. Remove from the oven and let cool for at least 5 minutes on the baking sheet before serving. Eat warm (highly recommended) or let cool and store in an airtight container for up to 4 days.

Enjoy!

Classic Soft Gingerbread Cookies

Submitted by The Korschun Family

Grady Korschun (Pre-K 3)

Heartfelt Memory: Recipe is from Grady's Nana

INGREDIENTS

*Makes 2 ½ dozen 2 ½ inch cookies.

- 1/3 cup shortening
- 1 cup brown sugar (packed)
- 1 ½ cups dark molasses
- 2/3 cup cold water
- 7 cups all-purpose flour
- 2 tsp. soda
- 1 tsp. salt
- 1 tsp. allspice
- 1 tsp. ginger
- 1 tsp. cloves
- 1 tsp. cinnamon

STEPS

- Mix shortening, sugar, and molasses thoroughly. Stir in water. Measure flour by sifting. Blend all dry ingredients; stir in. Chill.
- Heat oven to 350°F. Roll dough 1/4" thick on a lightly floured board. Cut with a cookie cutter into your favorite shapes. Place far apart on a lightly greased baking sheet.
- Bake for 10 to 12 minutes or until no imprint remains when touched lightly. Ice cooled cookies.

Gingerbread Cookie Icing

INGREDIENTS

- 4 cups confectioners' sugar, sifted
- 3 Tablespoons meringue powder
- 9-10 Tablespoons room temperature water
- Optional: gel food coloring

STEPS

- In a large bowl using a hand mixer or a stand mixer fitted with a whisk attachment, beat all of the icing ingredients together on high speed for 1.5 - 2 minutes.
- When lifting the whisk up off the icing, the icing should drizzle down and smooth out within 5-10 seconds. If it's too thick, add a little more water. If it's too thin, add a little more sifted confectioners' sugar.
- Icing completely dries in about 2 hours at room temperature. Can place in the refrigerator to speed up if layering icing for designs.

Enjoy!



Holiday Snowball Cookies

Submitted by The Strobridge Family

Zoe Strobridge (Kindergarten)

Heartfelt Memory: These cookies are so quick and easy. During the holidays, we make a batch each week in December and we do a little something different - replace vanilla extract with peppermint (1 ½ tsp.) or we try to find some red & green mini M&M's or chocolate chips. Kids are very helpful sifting the powdered sugar on top to make these cookies truly look like snowballs!

Prep Time: 10-minutes

Cook Time: 10-12 minutes

Makes: 4 1/2 dozen

INGREDIENTS

1 ½ cups (3 sticks) unsalted butter, room temperature

¾ cup powdered sugar, plus more for dusting

1 tbsp.. vanilla extract

½ tsp. salt

3 cups all-purpose flour

1 2/3 cups (10 oz. package)

mini chocolate chips or mini M&M's

½ cup finely chopped almonds slices (optional)

STEPS

1. PREHEAT oven to 375°F.
2. BEAT butter and ¾ cup powdered sugar together until creamy, approx. 2 minutes.
3. Add vanilla extract and beat until well combined.
4. In a separate bowl, whisk together flour and salt. With mixer on low, gradually beat in flour until just combined. On low again, stir in mini chocolate chips or mini M&M's and nuts. Do not over mix.
5. Shape level tablespoons of dough into 1 1/4-balls. Place on uncreased baking sheets.
6. BAKE for 10-12 minutes or until cookies are set and lightly browned. Removed from the oven.
7. Sift powdered sugar over hot cookies on baking sheets. Cool on baking sheets for 10-minutes; remove to wire racks to cool completely.
8. Sprinkle with additional powdered sugar, if desired. Store in airtight containers.

Enjoy!



Whopper Cookies

Submitted by The Bishop Family

Valerie Bishop, SVMS Faculty & Parent of
Two Alumni

Heartfelt Memory: These cookies are one of
my family's favorites!

INGREDIENTS

1 cup butter, softened
¾ cup firmly packed brown sugar
1/3 cup granulated sugar
1 egg
2 tsp. vanilla extract
2 ¼ flour
2 tbsp. instant hot chocolate mix
1 tsp. baking soda
½ tsp. salt
2 cups whoppers, crushed

STEPS

1. Preheat oven to 350°, line cookie sheets with parchment paper.
2. In large bowl, combine flour, hot chocolate mix, baking soda, salt.
3. With electric mixer, cream together butter and sugars, add egg and vanilla.
4. Gradually add flour mixture to butter mixture, add whoppers to dough.
5. Drop 1-inch balls onto cookie sheet, bake for 10-12 minutes, cool completely and store in airtight container or freeze.



Chocolate Crinkle Cookies

Submitted by The Donnelly Family

Samantha Donnelly (7th Grade)

Charlotte Donnelly (5th Grade)

Heartfelt Memory: Best chocolate cookie EVER. Cakey and fudgy—yes! I have been baking these cookies since the late ~1970s (exact year undisclosed ☺) with my mom. Now my girls love them too! The refrigeration time is critical- make other cookies while these are chilling. The rolling makes a mess on your hands, but trust me it's worth it!

INGREDIENTS

½ cup vegetable oil
4 oz unsweetened baking chocolate, melted, cooled
2 cups granulated sugar
2 teaspoons vanilla
4 eggs
2 cups Gold Medal all-purpose flour
2 teaspoons baking powder
½ teaspoon salt
¾ cup powdered sugar

STEPS

1. In a large bowl, mix oil, chocolate, granulated sugar and vanilla. Stir in eggs, one at a time. Stir in flour, baking powder, and salt. Cover; refrigerate at least 3-hours.
2. Heat oven to 350F. Grease cookie sheet with shortening or cooking spray.
3. Drop dough by teaspoonfuls into powdered sugar, roll around to coat and shape into balls. Place about 2 inches apart on cookie sheets.
4. Bake 9 to 11 minutes or until edges are set. Immediately remove from cookie sheets to cooling racks.

Enjoy!



Italian Anise Cookies

Submitted by The Dooley Family

Shawn Dooley (6th Grade)

Serves: 100 cookies when dough
is rolled into $\frac{3}{4}$

Prep Time: 20 minutes

Cook Time: 60 minutes

INGREDIENTS

For the cookie

$\frac{1}{2}$ cup butter

$\frac{1}{4}$ cup shortening

$\frac{3}{4}$ cup granulated sugar

4 large eggs

3 cups all-purpose flour

5 teaspoons baking powder

$\frac{1}{2}$ teaspoon salt

2 teaspoons anise extract

For the glaze

INGREDIENTS

3-4 tablespoons milk

2 cups confectioners' sugar

1 teaspoon anise extract

STEPS

Slowly mix milk with powdered sugar and anise extract. The glaze needs to be thick to adhere to the cookie. Dip the top of each cookie into the glaze. Sprinkle each cookie with nonpareils and leave them to completely dry.

STEPS

1. Sift flour, baking powder and salt together in a bowl. Set aside.
2. Melt butter & shortening (make sure shortening is fresh or it will taste bad) together in bowl.
3. Beat the melted butter and shortening together until it is completely incorporated, about 2 minutes. Add granulated sugar and mix well. Add eggs, one at a time, beating well after each addition, about 1 minute each. Mix in anise extract.
4. Add the flour mixture to the creamed mixture slowly, until fluffy incorporated. Don't overmix. If the cookie dough is too sticky to roll in the palm of your hand, add a bit of flour. However, the dough should remain very soft, so don't add too much.
5. Roll the cookie dough in small balls (they puff up quite nicely) and place them on ungreased cookie sheets. Bake at 375 degrees for 8-10 minutes. The bottoms of the cookies should be lightly browned but the tops should remain light in color.
6. Remove cookies from the cookie sheet immediately and move to a wire rack. Cool completely before glazing.

Enjoy!



Orange Drop Cookies

Submitted by The Klein Family

Gianna Klein (4th Grade)

Maria Klein (7th Grade)

Heartfelt Memory: I would spend hours every year baking all types of cookies in my Nana's basement kitchen. She would make cookie trays for many people so many of her recipes make multiple dozens in one batch. Now we have moved to a new house where there is good working room for my daughters and I to bake together.

INGREDIENTS

2 eggs
3/4 cups of sugar
2 tsp. of vanilla
2 tbsp. of grated orange peel
2 cups of sifted flour
2 teaspoon of baking powder
1/2 tsp. of salt

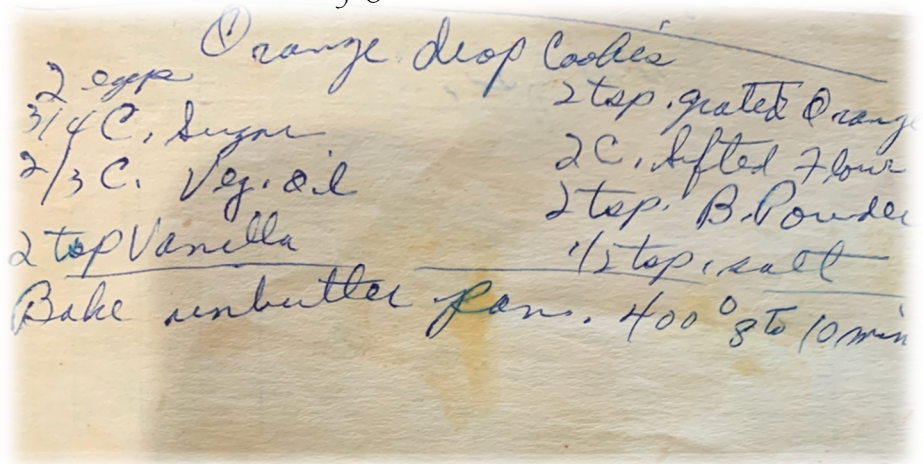
STEPS

Bake in buttered pan at 400°F for 8-10 minutes.

Enjoy!



Nana on her wedding day



Nana's hand written recipe



Nana with Mrs. Marianne Klein



Cocoa with Santa SVMS Cookie Winner

Submitted by The Ritchie Family

Emma Ritchie (8th Grade)

INGREDIENTS

Makes 3 dozen cookies

1 cup brown sugar

1 cup granulated sugar

½ tsp. salt

1 tsp. baking soda

1 tsp. baking powder

1 cup of butter

2 eggs

1 tsp. vanilla

1½ cup oatmeal

2½ - 3 cups of flour

12 oz bag of chocolate chips

STEPS

1. Mix all of the ingredients together. Shape dough into golf size balls.
2. Arrange several inches apart on cookie sheet.
3. Depress dough slightly with a fork.
4. Bake at 400 F for 6-8 minutes. Do not over bake.

Enjoy!

COCOA WITH SANTA COOKIE WINNER

1 c. brown sugar

1 c. granulated sugar

½ tsp. salt

1 tsp. baking soda

1 tsp. baking powder

1 cup butter

2 eggs

1 tsp. vanilla

1½ c. oatmeal

2½ - 3 c. flour

12 oz. bag of chocolate chips

Mix all of the ingredients together. Shape dough into golf size balls. Arrange several inches apart on cookie sheet. Depress dough slightly with a fork. Bake at 400° for 6 - 8 minutes. Do not over bake. Makes 3 dozen cookies.

Carrie Ritchie.

Christmas Pecan Dippers

Submitted by The Blunda Family

Isabella Blunda (5th Grade)

Olivia Blunda (4th Grade)

Makes: 48 cookies. Prep: 25 minutes. Bake:
350 F for 12 minutes. Microwave: 1 ½ minutes.

INGREDIENTS

1 tube (16 ½ ounces) refrigerated sugar cookie
dough

¼ cup all-purpose flour

½ cup finely chopped pecans

6 ounces bittersweet chocolate, chopped

½ tsp. vegetable shortening

¼ cup very finely chopped pecans

STEPS

1. Heat oven to 350°F
2. On a well-floured surface, knead cookie dough with flour. Knead in the ½ cup finely chopped nuts.
3. Roll 1 ½ tsp. of dough into a 2-inch log. Repeat with remaining dough. Place on ungreased baking sheets. Bake at 350°F for 12 minutes. Let cool on baking sheet for 1 minute and then remove to wire rack to cool completely.
4. Place chocolate and shortening in a microwave-safe bowl and microwave for 1 ½ minutes on HIGH. Stir until smooth. Let cool.
5. Dip end of each cookie into melted chocolate and place on baking sheet lined with waxed paper. Sprinkle with the very finely chopped nuts. Let chocolate set completely before storing.

Enjoy!



Eggnog Spice Bundt Cake

Submitted by The McGuire Family
Mary McGuire, SVMS Secretary



INGREDIENTS

1(16oz) box spice cake mix
1 (4 serving) box of instant vanilla or
cheesecake pudding and pie filling mix
1 cup nonfat vanilla yogurt
¼ cup canola oil
1 cup eggnog
1 egg
3 egg whites
1½ cups toasted chopped pecans
Powdered sugar

STEPS

1. Preheat oven to 350°F.
2. Coat a nonstick Bundt pan with baking / cooking spray.
3. Combine cake mix, pudding mix yogurt, oil, eggnog, egg and egg whites in a large bowl mix until creamy.
4. Stir in pecans, stir into prepared pans.
5. Bake 40-45 minutes, until a wooden pick inserted in the center comes out clean,.
6. Cool on a wire rack.
7. When cool dust with powdered sugar.

Enjoy!



Irish Porter Cake

Submitted by Sr. Noreen Holly
SVMS Principal

Heartfelt Memory: This is my mother's Porter Cake recipe. It lasts for weeks. When I go home for Christmas - no matter what time it is, I dig into this with loads of butter!



INGREDIENTS

3 cups dried fruit
1 lemon zest
1 orange zest
3 large eggs
2 sticks of unsalted butter
1 bottle of Guinness
½ tsp. nutmeg
3 ½ cups of all-purpose flour
1 cup of brown sugar
½ tsp. baking soda
1 spoon of baking powder
¼ tsp. salt
½ tsp. cinnamon
¼ tsp. ground all spice

STEPS

1. Combine the butter, brown sugar, orange and lemon zest and Guinness in a medium saucepan.
2. Bring it to a boil, over medium-high heat, stirring until the butter has melted and the sugar has dissolved, about 2-3 minutes.
3. Reduce the heat to a simmer and add the dried fruit. Cook for 3 minutes.
4. Then, remove from heat and let it cool to room temperature.
5. Preheat oven to 350°F.
Line a 9-inch springform pan with parchment paper and spray with cooking spray or grease with butter."

Enjoy

Sour Cream Coffee Cake

The DeChiara Family

Allison DeChiara (6th Grade)

Heartfelt Memory: This is a family recipe that Allison's great aunt always made for the holidays.



INGREDIENTS

1/4 cup butter
1 cup sugar
2 eggs
2 cups flour
1 tsp. baking powder
1 tsp. baking soda
1 tsp. vanilla extract
1 cup sour cream
1 cup chopped walnuts

STEPS

1. Mix butter and sugar, beat in eggs one at a time.
2. Mix in flour, baking soda and baking powder and beat.
3. Add in sour cream, vanilla extract, and nuts.

Cinnamon Mix

Ingredients

3 tablespoons cinnamon
3 tablespoons sugar
3 tablespoons butter
Melt all 3 ingredients together

Steps

1. Grease bottom and funnel of pan then pour 1/2 of the batter in pan, pour 1/2 of cinnamon mixture over batter.
2. Pour rest of batter mix on top and then pour remaining cinnamon mixture on top.
3. Bake 50-55 minutes at 350°F degrees.

Enjoy!

The BEST Carrot Cake with Cream Cheese

Submitted by The Reilly Family
Renée Reilly, SVMS Nurse

Message: This is my favorite recipe for homemade carrot cake! This cake is so easy to make, perfectly moist, and topped with an easy homemade cream cheese frosting. Can make Gluten free cup for cup. You cannot tell the difference!

Prep Time 2 hours (includes cooling time)

Cook Time 35 minutes

Total Time 2 hours 35 minutes

Servings 10 slices

Author Danielle, livewellbakeoften.com

For the carrot cake

INGREDIENTS

2 cups (250 grams) all-purpose flour
(spooned & leveled)
2 teaspoons baking powder
1 teaspoon baking soda
1 ½ tsp. ground cinnamon
½ tsp. ground ginger
¼ tsp. ground nutmeg
½ tsp. salt
¾ cup (180ml canola) or vegetable oil
4 large eggs room temperature
1 and ½ cups (300 grams) light brown sugar
½ cup (100 grams) granulated sugar
½ cup (125 grams) unsweetened applesauce
1 tsp. pure vanilla extract

3 cups (300 grams) grated carrots, lightly packed

STEPS

1. Preheat oven to 350°F. Spray two 9-inch round cake pans well with nonstick cooking spray (you can also line the bottom of each pan with parchment paper for easier removal) and set aside.
2. In a large mixing bowl, whisk together the flour, baking powder, baking soda, cinnamon, ginger, nutmeg, and salt until well combined. Set aside.
3. In a separate large mixing bowl, whisk together the oil, eggs, brown sugar, granulated sugar, applesauce, and vanilla extract until fully combined. Add the grated carrots into the wet ingredients and mix until well combined.
4. Pour the wet ingredients into the dry ingredients and mix with a whisk or rubber spatula until just combined, making sure not to over mix the batter.
5. Pour the cake batter evenly between both prepared cake pans. Bake at 350°F for 30-35 minutes or until the tops of the cakes are set and a toothpick inserted into the center of each one comes out clean. Remove from the oven, transfer to a wire rack, and allow to cool in the pans for about 20-25 minutes. Once the cakes have cooled, remove from the pans and return the cakes to the wire rack to finish cooling.

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For the cream cheese frosting

INGREDIENTS

- 1 (8-ounce) package brick style cream cheese, softened to room temperature
- ½ cup (115 grams) unsalted butter, softened to room temperature
- 2 cups (240 grams) powdered sugar
- 1 teaspoon pure vanilla extract

STEPS

1. In the bowl of a stand mixer fitted with the paddle attachment, or in a large mixing bowl using a hand-held mixer, beat the cream cheese until smooth.
2. Add the butter and mix for about 30 seconds-1 minute until well combined and smooth.
3. Add in the powdered sugar and vanilla extract and continue mixing until fully combined, scraping down the sides of the bowl as needed.



To assemble the cake

1. Level the tops of each cake with a knife or cake leveler. Place one of the cakes on a cake stand, top with a little over ½ cup of the frosting, and smooth it out into one even layer.
2. Place the other cake on top and use the remaining frosting to frost the top and sides of the cake.
3. Top with pecans or other toppings of choice if desired.

Enjoy!

Ricotta Christmas Cheese Cake

Submitted by The Gisoldi Family
Anna Marie Gisoldi, SVMS Vice Principal

Heartfelt Memory: One of my favorite Christmas memories is when I answered my door on Christmas morning and found my brother, who was serving in the USMC, standing there. He told us he was denied leave but totally surprised us.....the best Christmas present ever!

INGREDIENTS

3 lbs. of Ricotta Cheese
1 cup of sugar
1 tsp. of vanilla
½ cup of white cream de cocoa
½ cup of mini chocolate chips, lemon and orange rind
3 dozen lady fingers.

STEPS

1. Line 9-inch spring pan with lady fingers.
2. In bowl mix all other ingredients.
3. Pour half of the mixture on top of the lady fingers in pan.
4. Line another layer of lady fingers on top of mixture.
5. Pour the remaining mixture on top of second layer of lady fingers.
6. Chill in the refrigerator for at least 3 hours.
7. Remove side of spring pan and place decorative Christmas ribbon around the cake and place a Christmas decoration in the center.

Enjoy!



Flourless Chocolate Cake

Submitted by The Sobala Family

Kennedy Sobala (Kindergarten)

Ilaria Sobala (Pre-K 3)

Heartfelt Memory: My husband and I learned this recipe first-hand from a famous Spanish chef with whom we had a semi-private cooking class with in NYC almost 8 years ago. The first time we dusted it off to try it ourselves was this past Easter during the pandemic, and we've made it multiple times since. Looking forward to making it for our extended family this Christmas (God willing).

Servings: 8-10

Duration: 20 minutes

INGREDIENTS

Chocolate Cake

4 Eggs

1 cup of Chocolate

1 cup of Butter

1 cup of Sugar

1 tbsp. of Flour

1 tsp of Baking Powder

1 tsp. vanilla flavoring (*optional)

Chocolate Cover

¼ cup Chocolate

¼ cup Butter

STEPS

1. Melt the butter and the chocolate and set aside.
2. In a big bowl, mix together the eggs and sugar.
3. Add in the mixture of melted chocolate and butter.
4. Add the flour, backing powder and vanilla
5. In a mold that has been previously buttered and floured add the full mixture.
6. Bake in the oven for 20 minutes at 350°F.
7. Melt the chocolate and butter to do the cover and spread over the cake once it's out of the oven.

Enjoy!



Bailey's Irish Cream Cake

Submitted by The Reilly Family
Renée Reilly, SVMS Nurse

INGREDIENTS

Batter

1 box dark chocolate cake mix
1 cup sour cream
42 box of instant chocolate pudding (about
1/3 cup)
4 eggs lightly beaten
3/4 cup of Bailey's Irish Cream
6 oz chocolate chips

Frosting

1 Pint Whipping Cream 1 box of Instant
Chocolate Pudding 1/4 cup of Bailey's Irish
Cream

STEPS

Cake

1. Preheat oven to 350°F.
2. Beat ingredients above until smooth
*Add 1/4 cup of water at a time, as needed
to make the batter "more liquidy",
otherwise the cake will be very dry.
***Unless desired consistency has already
been reached with above "wet"
ingredients. Basically you want it to be
able to pour easily into the pan, as normal
cake batter would.
3. Add chocolate chips.
4. Pour into greased Bundt Pan.
5. Bake at 350°F for 45 minutes or until
toothpick in center comes out "dry".

Frosting

1. Whip together these ingredients until
frosting is of a "Whip Cream like" texture.
2. Frost the cake when it has cooled off.
3. Decorate cake top with leftover Chocolate
Chips if desired.

Enjoy!



Sour Cream Coffee Cake

Submitted by The Mindnich Family

Rory Mindnich (Kindergarten)

Beau Mindnich (Pre-K 3)

Heartfelt Memory: Rory and Beau's Grammy makes this around Christmas time for an easy and tasty breakfast treat!



INGREDIENTS

Batter

2 cup sugar

1 cup butter

2 eggs

1 cup sour cream

1 tsp vanilla extract

2 cup flour

¼ tsp. salt

1½ tsp. baking powder

Topping

1 tsp cinnamon

1/4 cup brown sugar

1 cup pecans (or could use walnuts)

STEPS

1. Preheat oven to 350°F.
2. Cream sugar, butter and eggs. Add in sour cream, vanilla, mix.
3. Then add remaining ingredients, beat well and pour half of batter into greased and floured ring or tube/Bundt type pan.
4. Sprinkle topping in between batter and again on top.
5. Bake one hour.
6. Can serve as a Christmas time dessert or have for Christmas morning treat. Freezes well too.

Enjoy!

Christmas Pound Cake

Submitted by The Kennedy Family

John Kennedy (6th Grade)

Norah Kennedy (4th Grade)

INGREDIENTS

2 cups soft butter

3 cups sugar

2 cups self-rising flour

6 large eggs

8 tbs. milk

2 tsp. vanilla extract

STEPS

1. Preheat oven to 325°F.
2. Grease loaf pan.
3. Cream butter and sugar until light and fluffy.
4. Add eggs one at a time beating well after each.
5. Stir in vanilla extract.
6. Fold in flour alternating with milk.
7. Bake 1 hour or a bit more until toothpick inserted in middle of cake comes out clean.
8. Cool in pan for 20 min then turn onto cooling rack.

Enjoy!



Coconut Macaroon Recipe

Submitted by The Manalo-Diao Family

Dru Daniel Diao (3rd Grade)

(Gluten Free)

INGREDIENTS

400 g shredded, dried coconut

½ cup softened butter

½ cup brown sugar

3 eggs

14 oz condensed milk

4 tsp. vanilla extract

Pinch of salt

Optional

1 cup corn flour or almond flour

Powdered sugar

STEPS

1. Pre-heat oven at 350°F
2. Cream butter and sugar in a large bowl using a fork until light.
3. Add eggs, condensed milk, vanilla and salt. Mix well. Add shredded coconut. Continue mixing with spatula until thoroughly combined.
4. Line a 24-cup mini muffin pan. Fill each cup with about 1 tablespoon of batter.
5. Bake for 15-20 minutes or until color starts to turn brown.

Optional STEPS

To make the coconut macaroons more merry, why not turn them into miniature Christmas trees?

1. Just add a cup of either corn flour or almond flour to the batter so it's not too soft and sticky.
2. Put in the fridge for about 4 hours. It will stay soft and sticky but firm enough to hold shape.
3. Form 2 tbsp. of the mixture into a 2 ½ inch-tall by 1 inch-diameter log with your hands. Make the 'logs' more dense. Pack it so it will not fall down or lean when cooked. Using your fingertips, taper one end to make a pointed top.
4. Transfer each tree to a non-stick silicone baking mat.
5. Cover each tip with a small aluminum foil so it won't burn while the rest are cooking.
6. Bake for 20-25 min.
7. Cut and glue small stars unto a toothpick to decorate the tree top. Dust with powdered sugar. Decorate as you wish, sky is the limit!

Enjoy!



Coconut Cranberry Chews

Submitted by The Heskett Family

Mason Heskett (7th grade)

Message: If you like coconut and cranberries this one's for you.

INGREDIENTS

1 ½ cups butter, softened
2 cups sugar
2 tbsp. orange zest
3 ¼ cups flour
1 tsp. baking soda
¼ tsp salt
1 ½ cups dried cranberries
1 ½ cups coconut
1 tsp. vanilla

STEPS

1. Soften butter to room temperature, very important! Preheat oven 350°F.
2. Beat butter, sugar, zest and vanilla until smooth. Mix in flour, salt and baking soda until dough comes together.
3. Add cranberries and coconut. Form 1" balls and flatten on nonstick baking sheet 2" apart.
4. Bake at 350° for 12 minutes, they are better on the undercooked side don't over bake!

Enjoy!



Chocolate Tart

Submitted by The Agnew Family

Lily Agnew (8th Grade)

Serves 8 people.

INGREDIENTS

1 readymade graham cracker pie crust
2 large eggs
2 egg yolks
5 tbsp. sugar
2/3 cup unsalted butter
7 oz. semi-sweet chocolate or dark chocolate,
broken into pieces

STEPS

1. Prebake pie crust in (in tin pan) according to package directions. Cool and set aside.
2. Beat eggs, sugar, and yolks together in a bowl until thick.
3. Set aside and place butter and chocolate in top half of double boiler and melt over barely simmering water.
4. Allow to cool a bit, and then stir into egg mixture.
5. Pour into pie crust.
6. Bake in preheated oven set to 375 degrees for 5 minutes.
7. Serve with fresh whipped cream.

Enjoy!



Toffee Bars

Submitted by The Goncalves Family

Charlotte Goncalves (Pre-K 3)

Heartfelt Memory: This was Charlotte's great grandmother Carol's recipe and my favorite cookie recipe as a child. I didn't even like chocolate that much, but it was so fun helping her melt the chocolate bars onto the warm cookie dough right out of the oven! Charlotte and her brother love that part now as well.

*Can be made Gluten Free. Gluten free flour (all purpose) can be substituted and works just as well

INGREDIENTS

2 sticks butter
1 cup dark brown sugar
1 egg yolk
2 cups sifted flour
1 tsp. vanilla
6 Hershey's or similar milk chocolate bars
(the 6 pack because it's thinner
and easier to spread)
crushed walnuts, as small as possible
(approx. 1 to 1-1/2 cups)

STEPS

1. Cream sugar and margarine, add beaten egg yolk and vanilla. Mix well. Add flour gradually.
2. Spread on ungreased cookie sheet with edges (a.k.a. jelly roll pan). Use wax paper for easier spread. Bake 20-25 minutes at 325°F.
3. After removing from oven, lay chocolate bars on top immediately. Spread. Sprinkle with crushed nuts. Let cool 1 hour +.
4. Slice into bars and enjoy.

Enjoy!



Oreo Truffles

Submitted by The Teagan Family

Liam Teagan (2nd Grade)

Message: Favorite Christmas cookie in our house!

INGREDIENTS

1 pkg Oreo cookies
1 8oz package cream cheese, softened
2 8oz packages semi-sweet baking chocolate, melted
red and green sprinkles for decoration

STEPS

1. Crush the cookies to fine crumbs in a food processor or in a sealed plastic bag using a rolling pin.
2. Place the crumbs in a bowl and add the softened cream cheese. Mix until well blended.
3. Roll cookie mixture into balls, about 1 inch in diameter.
4. Dip balls in melted chocolate and place on wax paper covered baking sheet. Add a few festive sprinkles to the top of the cookie balls.
5. Refrigerate until firm, about 1 hour.

Enjoy!



Lime Mousse (Mousse de Limão)

Submitted by The Scarpin Family

Julie Scarpin (1st Grade)

Sophia Scarpin (4th Grade)

Heartfelt Memory: This is our family's all-time favorite Brazilian dessert. It's refreshing, delicious and very easy!

Serves 6-8

INGREDIENTS

2 cans sweetened condensed milk

2 cans table cream (in the Hispanic aisle)

juice of 6 freshly squeezed Persian limes
or 12 Key limes

zest of one lime for garnish (optional)

STEPS

1. Combine the sweetened condensed milk, the table cream and the lime juice in a large blender.
2. Blend at high speed for at least four or five minutes, or until the mousse thickens.
3. Pour into a decorative serving bowl, or individual dessert dishes, sprinkle the surface with grated lime zest if desired and refrigerate for at least four hours before serving.
4. Serve cold from the refrigerator.

Enjoy!



Chocolate Swirl Cheese Pie

Submitted by The Villa Family

Charlie Villa (2nd Grade)

Jimmy Villa (1st Grade)

Makes 12 servings.

INGREDIENTS

1 cup sugar

3 (8oz.) pkgs. Creamed Cheese - preferably
Philly- softened

5 eggs

1 tbsp. vanilla extract

1 (14oz) pkg. Baker's German's sweet
chocolate (green package), melted & cooled

STEPS

1. Add sugar to creamed cheese in a bowl, beating well.
2. Add eggs, 1 at a time, beating well after each addition. Works best if using stand mixer. Add vanilla extract.
3. Measure approx. 2 cups of cheese mixture and put in separate bowl. Fold in melted chocolate.
4. Pour remaining cheese mixture into a well buttered 10" pie plate or 9" square pan.
5. Add spoonful of chocolate-cheese mixture and create zigzag marks with spatula or butter knife through batter to marble.
6. Bake at 350°F for 40-45 mins.
7. Cool, then chill.

Enjoy!



Gulab Jamun (India's Mouthwatering Dessert)

Submitted by The Borges Rajguru Family

Gabriella Rajguru (4th Grade)

Heartfelt Memory: During Christmas, at our home, we make a wide range of desserts. Gulab Jamun is one of India's delicious treats and we just can't get enough of them. Just one bite takes us back to our time in India, when we visited during Christmas years ago, to attend our cousin's wedding.

INGREDIENTS

Dough

1 cup - 250ml

Gulab Jamun pre-made mix (MTR Brand)*

1/4 cup + 2 tbsp (+ 1 tsp) (boiled milk)

Cooking oil - to deep fry

Sugar syrup

3 cups sugar

3 cups water

Ghee** (to grease palms while rolling dough)

Cardamom powder or rose essence - 1 tsp

Saffron threads - few

Chopped nuts - to garnish

Modified from: www.chitrasfoodbook.com

STEPS

1. Read the instructions given on the pack. In MTR mix, its mentioned to add 1 part of water for 4 parts of mix. 1.6 cups of sugar for 2/3 cup mix packet. So I followed the recipe accordingly.
2. Take sugar and water in a wide bowl and mix well. Keep aside, let it dissolve. In the meantime, take the Gulab jamun mix in a wide plate. I used a big round plate. Usually, I make chapati dough and other dough in my big round plate as it's spacious and convenient to mix well. If the mix has more lumps, sieve it once. Break the lumps with your fingers while sieving. Do not discard the residue. Add it to the mix again. I got around 1.5 cups of powder.



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3. Now add the milk little by little and gather all the flour with your fingers. The mixture will become wet and very sticky. Do not worry. Gulab jamun will come out soft if the dough is sticky. I used 1/4 cup + 2 tbsp + 1 tsp. milk. Add milk carefully at the end. If you add more milk, jamun will flatten and break. Do not knead the dough using your palm. Mixing should be done only with your fingers. Cover the dough with a plate or invert a bowl. Let it rest for 15 minutes to 1 hour.
4. In the meantime, heat sugar + water and melt it. Add saffron threads, cardamom or rose essence. Boil the syrup for 10 minutes in medium flame till the syrup turns slightly sticky to touch, glossy & resembles oil in consistency. Keep aside. Let the syrup become warm.
5. After 30 minutes, take the dough. It will be soft to touch. Do not knead it. Grease your palm with ghee. Make a big gooseberry sized ball by rolling the dough between your palm. Give gentle pressure and roll it continuously for 30 seconds to make it smooth and crack free. As the dough is sticky, jamun balls will not get cracks. If you feel there are cracks, just roll it tight. Cracks will disappear. I made around 20 balls.
6. Heat oil in a deep pan, put a pinch of dough in the oil. If it rises to the top slowly, oil heat is perfect. Now stir the oil with a ladle in the corners. When the oil starts to

rotate, drop the jamun balls. I cooked 4 per batch. Stir the oil continuously without touching the Gulab jamun. You will find jamun rotate with oil and turns bigger in size. The color of jamun balls change slowly and it cooks uniformly. Once it turns golden brown, remove it in a tissue paper. Do not fry for long time. Jamun will become hard and it will not absorb the syrup. After frying, open & check if its cooked well. Leave the cooked jamun for 2-3 minutes in tissue paper and then drop in the sugar syrup. (If you feel difficult to stir the oil, just keep the flame low, add the balls, flip every now and then till jamun turns golden. Then remove it).

7. If the sugar syrup becomes cold, heat till it becomes medium hot. i.e., vapor should start to come from the syrup slightly. Deep fry all the balls in batches, drain in the tissue and drop in the syrup. Let the balls soak in syrup for minimum 3-4 hours. It will soak well and double in size. Remove and serve in a bowl.

Enjoy!

Notes:

From Amazon the Gulab Jamun pre-made mix (MTR Brand):

<https://www.amazon.com/MTR-Gulab-Jamun-Jamuns-Approx/dp/B07IGRSTQN>

**Ghee could be purchased at most grocery stores

Ghiardelli Chocolate Brownies

Submitted by The Reilly Family

Renée Reilly, SVMS Nurse

INGREDIENTS

1 cup butter

4 squares unsweetened chocolate (Ghiardelli brand if you like)

2 cups sugar

4 eggs

1 cup flour

1 tsp. vanilla

½ tsp. salt

STEPS

1. Preheat oven 350°F.
2. Grease 13' x 9' pan.
3. Melt butter and chocolate stirring constantly...let cool slightly.
4. Beat in eggs one at a time.
5. Add flour, vanilla and salt stirring well.
6. Then add sugar.
7. You can add a handful of semi-sweet chocolate chips...Note that this will make the brownies very Fudgy/Gewy so don't add too much.
8. Bake for about 30 – 35 minutes until toothpick or knife comes out "clean". (If you add the semi-sweets this will make the toothpick or knife not come out "clean" so I wouldn't cook them more than 40 minutes).
9. For added yumminess, sprinkle semi-sweets onto brownies when they come out of the oven...after they melt spread them around with a knife.

Enjoy!



Rosemary Shortbread

Submitted by The McCarthy Family
Heather McCarthy, SVMS Teacher (6th-8th
Grade ELA / 7A Homeroom Teacher)

Heartfelt Memory: This is a favorite recipe of mine. I like it because it is both sweet and savory, making it a great addition to an appetizer or dessert course. I especially love to make it at Christmas because as it bakes, the fragrant rosemary fills the house. Also, the rosemary in my garden usually hangs on until the New Year, so I usually have all the ingredients available. I love to serve it on an antique Danish Christmas plate handed down to me from my Scandinavian grandparents with a sprig of rosemary for a Christmassy garnish.

Prep Time - 10 minutes

Total Time - 1 hour, plus cooling time

Yield: 16 1.5-inch shortbread cookies

Tip: Feel free to adjust sugar to desired sweetness and the rosemary amount to desired flavor strength.

INGREDIENTS

2 cups all-purpose flour
2/3 cups granulated sugar
2 tsp. chopped fresh rosemary
1 tsp. plus a pinch of kosher salt
1 cup (2 sticks) unsalted cold butter, cubed
2 tsp. honey

STEPS

1. Pre-heat the oven to 325°F.
2. In a food processor (I use a pastry blender), pulse together the flour, sugar, rosemary, and salt. Add the butter and honey. Pulse to fine crumbs. Pulse a few more times until some crumbs start to come together, do not over process. The dough should not be smooth.
3. Transfer the dough to an ungreased 8- or 9-inch square baking pan or 9-inch pie plan and press to a uniform level. Prick the dough with a fork.
4. Bake until golden brown, about 35 to 40 minutes for a 9-inch pan, 45-50 min for an 8-inch pan.
5. Transfer to a wire rack to cool. Cut into squares, bars, or wedge while still warm.

Enjoy!



Antique Danish Christmas plate

Aunt Edie's Pumpkin Bread

Submitted by The Reilly Family
Renée Reilly, SVMS Nurse

Heartfelt Memory: This is our neighbor's Aunt who made this up until her 90's when she couldn't live at home alone anymore.

Makes 2 large loaves (9 x 5 pans), 3 medium loaves (8 x 4 pans), or seven small loafs (small aluminum tins)

INGREDIENTS

2 & 2/3 cup of sugar
2/3 cup oil
2/3 cup water
4 eggs
2 cups pumpkin (1 large can of Libby's or 2 small cans)
3 & 1/3 cup of flour
1/2 tsp. baking powder
2 tsp. baking soda
1 tsp. cinnamon
1/2 tsp. ground cloves
1/2 tsp. salt
2/3 cup chopped nuts (optional)
2/3 cup raisins (optional)

STEPS

1. Preheat oven to 350°F.
2. Mix all dry ingredients together (except sugar)
3. Beat sugar, oil, eggs, and water...then add pumpkin.
4. Add dry ingredients to wet ingredients.
5. Bake for 60 minutes at 350°F.

***Be sure to put a pan of water on bottom oven rack for moisture**

Enjoy!

