



Recipes for a yummy holiday from your friends at BroadBased

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## INGREDIENTS

- 1 12-ounce container frozen whipped topping thawed, or equal amount sweetened whipped cream
- 1 14-ounce can sweetened condensed milk
- 1 8-ounce package cream cheese, softened
- 2 cups milk
- 1 5-ounce box instant French vanilla pudding
- 6-8 bananas, sliced
- 2 bags Pepperidge Farm Chessmen cookies  
*(They make special Christmas designs.)*

## DIRECTIONS

- 1 Line the bottom of a 13x9 2-inch dish with one bag of cookies and layer bananas on top.
- 2 In a bowl, combine the milk and pudding mix and blend well using a handheld electric mixer. Using another bowl, combine the cream cheese and condensed milk together and mix until smooth. Fold the whipped topping into the cream cheese mixture.
- 3 Add the cream cheese mixture to the pudding mixture and stir until well blended. Pour the mixture over the cookies and bananas and cover with the remaining cookies. Refrigerate until ready to serve.

*Submitted by*  
Jan Korb

**NOT YO  
MAMA'S  
BANANA  
PUDDING**

**BY  
PAULA  
DEAN**

Submitted by  
Karen Okie

# CREAM CHEESE BAVARIAN APPLE TORTE

## INGREDIENTS

- 1/2 cup butter, softened
- 1 cup sugar, divided
- 1 cup flour
- 1 package (Philadelphia-type) cream cheese, softened
- 1 egg
- 1/2 teaspoon vanilla
- 1/2 teaspoon ground cinnamon
- 4 granny smith or golden delicious apples, peeled and sliced
- 1/4 cup sliced almonds (optional)

## DIRECTIONS

- 1 Heat oven to 425 degrees. Beat butter and 1/3 cup of the sugar in a small bowl with electric mixer on medium speed until light and fluffy. Add flour; mix well. Spread onto bottom and one inch up side of a 9-inch springform pan.
- 2 Beat cream cheese and 1/3 cup of the remaining sugar in same bowl with electric mixer on medium speed until well blended. Add egg and vanilla; mix well. Spread evenly over crust. Combine remaining 1/3 cup sugar and the cinnamon. Add to apples in large bowl; toss to coat. Spoon over cream cheese layer; sprinkle with almonds.
- 3 Bake 10 minutes. Reduce temperature to 375 degrees; continue baking 25 minutes or until center is set. Cool on wire rack. Loosen torte from rim of pan. Cover and refrigerate 3 hours before serving. Store leftovers in refrigerator.

Submitted by  
**Robert Hedges**

## INGREDIENTS

- 1 1/4 cups shortcrust pastry
- 1 1/4 cups mincemeat
- 2 egg whites, preferably free-range or organic
- 1/2 cup caster sugar
- Flour, for dusting
- A small tub of good-quality vanilla ice cream

## DIRECTIONS

- 1 Preheat the oven to 350 degrees. Dust a clean work surface and rolling pin with flour, and roll out the pastry until it is a little thicker than 1/4 inch. Carefully cut out 10 circles of pastry large enough to line the individual fluted tart tins. (Alternatively, cut out smaller circles and line a 12-hole bun tray.)
- 2 Spoon the mincemeat into the pastries and bake for 20 minutes, until cooked through and golden, and the mincemeat is bubbling hot. Set aside on a wire rack to cool completely.
- 3 In a clean bowl, whisk the egg whites with 1 tablespoon of caster sugar until it thickens and you have stiff peaks. Gradually whisk in the rest of the sugar and keep whisking for a few more minutes until the meringue turns thick and glossy.
- 4 Cover each mince pie with a shallow scoop of ice cream and then top with a dollop of meringue. Fork the meringue up a bit so it gets little peaks all over it, then brown briefly under a hot grill before serving.

# BAKED ALASKA MINCED PIES

By  
**Jamie  
Oliver**

Submitted by  
**Joy Jarrell**

# CITRUS SUGAR COOKIES

BY  
**MARTHA  
STEWART**

## INGREDIENTS

- |   |                                    |
|---|------------------------------------|
| 3 1/2 cups all-purpose flour                          | 2 teaspoons grated lemon zest      |
| 1 teaspoon baking soda                                | 1 teaspoon grated lime zest        |
| 1/4 teaspoon salt                                     | 1 teaspoon grated orange zest      |
| 1 cup (2 sticks) unsalted butter,<br>room temperature | 6 drops lemon oil                  |
| 1 3/4 cups granulated sugar                           | 3 drops lime oil                   |
| 1/4 cup packed light-brown sugar                      | 3 drops orange oil                 |
| 2 large eggs  | Fine sanding sugar, for sprinkling |

## DIRECTIONS

- 1 Preheat oven to 350 degrees. Line 2 baking sheets with Silpats or parchment paper; set aside. Sift together flour, baking soda, and salt; set aside.
- 2 In the bowl of an electric mixer fitted with the paddle attachment, cream butter and the granulated and brown sugars on medium speed until light and fluffy, about 2 minutes. Add eggs one at a time, beating to incorporate after each addition. Mix in the zests, and the oils. Reduce mixer speed to low, and slowly add dry ingredients. Beat until fully combined and dough begins to form around paddle.
- 3 Use a 2-inch ice cream scoop to drop cookies onto prepared baking sheets about 2 inches apart. Flatten cookies with palm of hand. Sprinkle with sanding sugar. Using a pastry brush, lightly brush tops with water. Sprinkle with more sanding sugar. Transfer to oven, and bake until just beginning to brown at edges, 12 to 15 minutes. Remove from oven. Transfer cookies to wire rack to cool completely.

## INGREDIENTS

- |   |  |
|---|--|
| 3 2/3 cups apples, chopped into very small pieces | 1/4 teaspoon salt  |
| 1 3/4 teaspoons lemon juice                       | 1/8 teaspoon ground nutmeg   |
| 1 cup white sugar                                 | 2 cups water   |
| 4 tablespoons cornstarch                          | 4-8 packages of filo cups<br><i>(small cups of filo dough can be found in the freezer section)</i> |
| 1 teaspoon ground cinnamon                        |  |

## DIRECTIONS

- 1 Preheat oven to 350 degrees.
- 2 In a large bowl, toss apples with lemon juice and set aside. Pour water into a Dutch oven over medium heat. Combine sugar, cornstarch, cinnamon, salt and nutmeg. Add to water, stir well, and bring to a boil. Boil for 2 minutes, stirring constantly.
- 3 Add apples and return to a boil. Reduce heat, cover and simmer until apples are tender, about 6 to 8 minutes.
- 4 Bake the shells for 5-8 minutes.
- 5 While the cups are still warm, fill with 1 tablespoon of filling mixture.
- 6 Garnish with caramel sauce, graham cracker crumbles or a mix of cinnamon and sugar.
- 7 Enjoy!

### Variations:

This filling can easily be used as a topping for ice cream, put into a traditional piecrust (using larger apple pieces) or frozen for later use.

*Submitted by*  
**Despina Pappas**

# BABY APPLE PIE

## INGREDIENTS

- |                              |                            |
|------------------------------|----------------------------|
| 1 1/2 cups all-purpose flour | 2 teaspoons vanilla        |
| 1/4 teaspoon baking soda     | *extract                   |
| 1/4 teaspoon sea salt        | 1 cup miniature semi-sweet |
| 1/2 cup butter, softened     | chocolate chips            |
| 1/4 cup white sugar          | 1 box yellow cake mix      |
| 1/2 cup brown sugar          | 1 1/3 cups water           |
| 4 eggs                       | 1/3 cup canola oil         |

## DIRECTIONS

- 1 Whisk together the flour, baking soda, and sea salt; set aside. Beat the butter, white sugar, and brown sugar with an electric mixer in a large bowl until smooth. Add 1 egg and the vanilla extract and beat until smooth. Mix in the flour mixture until just incorporated. Fold in the chocolate chips; mixing just enough to evenly combine. Form the dough into tablespoon-sized balls; place onto a baking sheet, and freeze until solid, about 2 hours.
- 2 Preheat an oven to 350 degrees. Line 24 muffin cups with paper liners.
- 3 Beat 3 eggs in a large bowl with an electric mixer to break up. Add the cake mix, water, and canola oil; continue beating for 2 minutes on medium speed. Spoon into the prepared cupcake liners, filling each 2/3 full. Place a frozen cookie dough ball on the top center of each cupcake.
- 4 Bake until a toothpick inserted into the cake portion of the cupcake (not the cookie dough ball) comes clean, about 20 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

*Submitted by*  
**Stefanie Joseph**

# CHOCOLATE CHIP COOKIE DOUGH CUPCAKE



Submitted by  
**Katie Howell**

## INGREDIENTS

- 3/4 cup shortening
- 1 cup brown sugar
- 1/4 cup molasses
- 1 egg
- 2 1/4 cups all-purpose flour
- 2 teaspoons baking soda
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 1 teaspoon ground ginger
- 1/2 teaspoon ground cloves
- 1/2 cup granulated sugar, for coating

## DIRECTIONS

- 1 Combine all ingredients except granulated sugar.
- 2 Form into small balls.
- 3 Roll in granulated sugar.
- 4 Place 2 inches apart on greased cookie sheet.
- 5 Bake at 375 degrees for 12 minutes.

Makes 5 dozen.



**KATIE'S  
GINGER  
SNAPS**

## INGREDIENTS

- |   |     |   |
|---|-----|---|
| 1 1/2 cups unbleached all-purpose flour | 8 * | tablespoons (1 stick)                       |
| 1/2 cup oat flour                       |     | unsalted butter                             |
| 3/4 cup raw sugar                       | 2   | eggs, lightly beaten                        |
| 1 1/2 teaspoons baking powder           | 1   | teaspoon vanilla extract                    |
| 1 teaspoon salt                         | 1/2 | cup of walnuts (optional)                   |
| 3 very ripe bananas, mashed with a fork | 1/2 | cup shredded unsweetened coconut (optional) |

Submitted by  
**Rick Sauder**

## DIRECTIONS

- 1 Pre-heat oven to 350 degrees and butter a medium loaf pan (about 9 X 5).
- 2 Put the dry ingredients in a large bowl and mix well with a whisk. (You can grind the oat flour yourself using rolled oats and a coffee mill.) In a separate bowl, cream the butter with an electric mixer, then mix in the egg and the mashed bananas. Stir in the vanilla.
- 3 Pour the ingredients together and mix with quick firm strokes just until the dry stuff is incorporated. Stir in the walnuts and/or coconut, if you're using either one. (Walnuts strongly recommended for the non-allergic.)
- 4 Pour the batter into the loafpan. It'll be pretty stiff but should come out of the bowl easily with some coaxing from a spoon. (The consistency depends on how ripe and how big your bananas are.) If it's too dry, add a little milk. Bake for an hour and test with a tootpick. If it needs more time, check it again in five minutes.

Notes: The riper the bananas, the better. Also, the oat flour and raw sugar adds nice flavor, so use them if you can. Substitute whole wheat flour and regular sugar if you can.

# RICK'S BANANA NUT BREAD

Submitted by  
**Cat Norton**

### INGREDIENTS

- 12 ounces high-quality white chocolate chips or dark chocolate chips
- 5 regular sized candy canes, crushed
- 1/2 teaspoon peppermint extract

### DIRECTIONS

- 1 Break up peppermint candy into little pieces (put into baggie and crush with hammer).
- 2 Melt the chocolate according to the manufacturer's instructions. Once melted, add the peppermint extract, crushed peppermint pieces and stir.
- 3 Pour the melted chocolate out onto a cookie sheet lined with wax paper and spread out with a spatula or wooden spoon.
- 4 Place in the freezer for 5 minutes or until hardened. Break into pieces and serve or store in the fridge in an airtight container.

Note:

The green and red candy canes are pretty to use as a variation to the traditional red and white.

**PEPPERMINT BARK**



## INGREDIENTS

- 2 cups miniature marshmallows
- 1 can sweetened condensed milk (not evaporated!)
- 3 6-ounce packages of chocolate chips (3 cups)
- 1 cup chopped pecans
- 1 1/2 teaspoons vanilla
- Dash of salt

## DIRECTIONS

- 1 In a 2-quart microwave dish dump in all the ingredients. No need to stir yet.
- 2 Heat in microwave for 45 seconds, then stir. Heat for 30 seconds at a time, stirring between heating, until it's all melted and mixed (about 4 or 5 times depending on microwave). You'll need a really strong spoon or a silicone spatula works great.
- 3 Spread into a foiled lined 9-inch pan. Refrigerate for 2 hours.
- 4 Turn over onto cutting board and cut into tiny squares. Refrigerate any you don't devour.

*Submitted by*  
**Maria Coppola, APR**

**TOTALLY  
EASY CAREER  
WOMAN  
MICROWAVE  
FUDGE**

A white rectangular tag with a small starburst icon at the top, containing the text "Submitted by Jules Allen" in a blue serif font. The tag is placed on a dark blue background decorated with white snowflakes and a white dove icon.

Submitted by  
**Jules Allen**

## INGREDIENTS

- |   |                              |
|---|------------------------------|
| 1/2 cup (1 stick) butter,<br>room temperature                     | 1/2 cup walnuts, chopped     |
| 2 eggs  | 2 1/2 cups all-purpose flour |
| 1 cup molasses  | 1/2 teaspoon baking soda     |
| 2 cups dried figs (about 1 pound),<br>stems removed, chopped fine | 2 teaspoons baking powder    |
| 1/2 teaspoon grated lemon peel                                    | 1 teaspoon salt              |
| 1 cup buttermilk  | 1/2 teaspoon ground cinnamon |
|   | 1/4 teaspoon ground nutmeg   |
|   | Garnish: Whipped cream       |

## DIRECTIONS

- 1 In an electric mixer, cream the butter until fluffy. Add the eggs and molasses and beat again. Add the figs, lemon peel, buttermilk and walnuts. Blend 1 minute. Add the flour, baking soda, baking powder, salt, cinnamon, and nutmeg. Blend until everything is incorporated.
- 2 Grease and flour a 8x4 souffle dish and pour in the batter. Bake for 1 hour, or until a toothpick inserted in the center comes out clean.
- 3 Spoon the pudding out onto plates or cut it into wedges. Garnish with the whipped cream.

A large, stylized title for the recipe. The words "JULES' FIGGY PUDDING" are written in a bold, white, sans-serif font. The text is set against a dark brown, rounded shape that resembles a Christmas pudding. Above the shape are two holly leaves with pointed tips.

# JULES' FIGGY PUDDING