

A festive Christmas-themed collage. The central element is a large, textured red heart. A gold ribbon is tied in a bow around the heart. A pair of glasses with a gold frame and blue temples is positioned at the bottom. Various Christmas ornaments, including a large red one, a gold one, and several smaller ones, are scattered around. Green pine branches are visible in the background. The entire scene is set against a textured, light-colored background. There are some faint, stylized letters 'N' and 'C' in the top right corner, and 'Fr' in the middle right.

A festive arrangement of Christmas decorations on a light-colored, textured surface. It features a large, dark red ornament with a gold star pattern and a gold cap, a smaller gold-colored reflective ornament, and a white matte ornament with a silver cap. A red ribbon with white polka dots is draped across the scene, and green pine branches are scattered around the ornaments.



Ingredients

1 cup white sugar
3 eggs
1 (14 ounce) can sweetened condensed milk
1 (12 fluid ounce) can evaporated milk
1 tablespoon vanilla extract

Prep Time 20 min.
Cook Time 1 hour

Spanish Flan

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium saucepan over medium-low heat, melt sugar until liquefied and golden in color. Carefully pour hot syrup into a 9 inch round glass baking dish, turning the dish to evenly coat the bottom and sides. Set aside.

In a large bowl, beat eggs. Beat in condensed milk, evaporated milk and vanilla until smooth. Pour egg mixture into baking dish. Cover with aluminum foil.

Bake in preheated oven 60 minutes. Let cool completely.

To serve, carefully invert on serving plate with edges when completely cool.



Baked Empanadas

Filling

- 12 ounces chorizo or spicy sausage
- 1 medium (1/2 cup) onion, chopped
- 1 small (1/2 cup) green bell pepper, chopped
- 1/2 teaspoon finely chopped fresh garlic
- 1/2 cup chopped seeded tomato
- 1 tablespoon chopped fresh oregano leaves*

Pastry

- 1 (17 1/4-ounce) package frozen puff pastry sheets, thawed

Directions

Heat oven to 400°F. Cook sausage, onion, green pepper and garlic in 10-inch skillet over medium-high heat, stirring occasionally, until sausage is browned and onion is crisply tender (5 to 6 minutes). Drain well. Stir in tomato and oregano. Set aside.

Roll 1 sheet puff pastry to 12-inch square. Cut into 16 (3-inch) squares. Place 1 rounded tablespoon filling in center of each square. Fold opposite corners of squares together to form triangles. Pinch edges of pastry together; crimp with fork to seal. Place triangles onto lightly greased baking sheets. Repeat with remaining pastry sheet and filling.

Bake for 15 to 20 minutes or until golden brown.



Caramel Apple Cheesecake Bars

Ingredients:

Crust:

2 cups all-purpose flour
1/2 cup firmly packed brown sugar
1 cup (2 sticks) butter, softened

Cheesecake Filling:

3 (8-ounce) packages cream cheese, softened
3/4 cup sugar, plus 2 tablespoons, divided
3 large eggs
1 1/2 teaspoons vanilla extract

Apples:

3 Granny Smith apples, peeled, cored and finely chopped
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg

Streusel Topping:

1 cup firmly packed brown sugar
1 cup all-purpose flour
1/2 cup quick cooking oats
1/2 cup (1 stick) butter, softened
1/2 cup caramel topping

Instructions:

Preheat oven to 350 degrees. In a medium bowl, combine flour and brown sugar. Cut in butter with a pastry blender (or 2 forks) until mixture is crumbly. Press evenly into a 9x13 baking pan lined with heavy-duty aluminum foil. Bake 15 minutes or until lightly browned. In a large bowl, beat cream cheese with 3/4 cup sugar in an electric mixer at medium speed until smooth. Then add eggs, 1 at a time, and vanilla. Stir to combine. Pour over warm crust. In a small bowl, stir together chopped apples, remaining 2 tablespoons sugar, cinnamon, and nutmeg. Spoon evenly over cream cheese mixture.

For the streusel topping:

In a small bowl, combine all ingredients. I like to really combine it by using my clean hands to thoroughly combine the butter into the mixture.

Sprinkle Streusel topping over apples. Bake 40-45 minutes, or until filling is set. Drizzle with caramel topping and let cool. Serve cold and enjoy! Make 16 servings.





Cookies and Cream Cheesecakes

Source: original recipe by [Martha Stewart](#); via [Cookin' and Kickin'](#)

Ingredients:

42 Oreos, 30 left whole and 12 coarsely chopped
2 pounds (32 ounces) cream cheese, softened
1 cup granulated sugar
1 teaspoon vanilla extract
4 large eggs, lightly beaten
1 cup sour cream
pinch of salt

Instructions:

Preheat oven to 275°. Line standard muffin pans with liners. Place 1 whole cookie in the bottom of each liner.

Beat cream cheese at medium speed using an electric mixer. Gradually add the sugar, beating until combined. Beat in vanilla.

Drizzle in eggs, a bit at a time. Beat in sour cream and salt. Stir in chopped cookies by hand.

Divide batter evenly among cookie-lined cups, filling each almost to the top. Bake, rotating pan halfway through, until filling is set, about 22 minutes. Transfer to wire racks to cool completely. Refrigerate at least 4 hours (or up to overnight). Remove from tins just before serving. Best served really cold! You can garnish with fresh whipped cream and crumbled Oreos if desired.

Makes 30 cheesecakes.



Hummingbird Cake

Ingredients

Serves: 15

375g plain flour

375g caster sugar

1 teaspoon bicarbonate of soda

1 teaspoon salt

350ml rapeseed oil

3 eggs

1 (220g) tin pineapple, drained and pureed

450g mashed bananas

120g chopped black walnuts

Icing:

1 (200g) tub cream cheese, softened

110g butter, softened

450g icing sugar

1 teaspoon vanilla extract

Prep: 30 mins | Cook: 1 hour | Extra time: 30 mins

1. Preheat oven to 180 C / Gas 4. Grease and flour two 23cm cake tins.

2. Sieve together the flour, sugar, bicarb and salt. Set aside.

3. In a large bowl, combine the oil, eggs, pineapple, bananas and nuts.

Add flour mixture, and mix together by hand.

4. Pour cake mixture into prepared tins and bake for 1 hour or until a skewer inserted in centre comes out clean. Remove from oven and allow to cool on racks.

5. Prepare the icing by blending together the cream cheese, butter, sugar and vanilla until smooth.

Evenly spread icing on middle, sides and top of cake.



Cookies for Santa

Jello cookies

YIELD: 2 dozen
PREP: 20 mins

COOK: 10 mins

READY IN: 30 mins



Ingredients

- 3.5 cups flour
- 1 tsp baking powder
- 1.5 cups salted butter softened
- 1 cup sugar
- 1 egg
- 1 tsp vanilla
- 4 (3 oz) pkg jello *You can use any flavors you want*

Instructions

1. Beat butter in large bowl with mixer until creamy. Add sugar and beat until light and fluffy. Blend in egg and vanilla. Mix flour and baking powder in a separate bowl. Gradually beat in flour mixture.
2. Divide dough into 4 sections. Sprinkle 2 Tb of jello onto each section. Knead together with dough. You may want to add a few drops of food coloring to make the dough more vibrant.
3. Shape dough into 1-inch balls. Roll in the extra jello from the packets. Place, 2 inches apart, on baking sheets. Flatten with bottom of bowl.
4. Bake 8 to 10 min at 350 on lined baking sheets. Cool on baking sheets 2 min. Remove to wire racks and cool completely.

Mini asparagus & chilli beef
PUFF PASTRY TARTLETS



Ingredients

Serves: 8

- 1 pack Tesco Make a Meal With...Chilli Beef- sliced
- 1 pack fine asparagus tips
- 40g tomato sauce
- 1 pack puff pastry
- 8 olives stuffed with pimento - sliced
- Olive oil to drizzle
- pinch sea salt & cracked black pepper

**MERRY
CHRISTMAS**

Prep: 10 mins | Cook: 5 mins

1. Preheat oven to 180°c

2. Roll out the puff pastry to 6-8mm thickness and cut into 8 discs approx 4-5cm in diameter

3. Line a baking tray with greaseproof paper and evenly space out the pastry discs. Cover with a 2nd sheet of greaseproof paper and place a baking tray on top (this stops the pastry rising but ensure a crisp texture). Cook until golden brown

4. Blanch the asparagus in salted boiling water until al dente. Slice the asparagus and dress with olive oil & season with sea salt

5. Spoon tomato sauce into the middle of the tart, add asparagus, Chilli Beef and top with a sliced olive



Ingredients:

1lb. ground beef

1/2 cup finely chopped onions

1 egg

12 Saltine crackers, finely crushed (about 1/2 cup)

1-1/2 cups Mexican style finely shredded four cheese, divided

1 cup thick 'n chunky salsa, divided

Cheesy Salsa Mini Meatloaves

Directions:

Heat oven to 400°F, mix first 4 ingredients with 1 cup cheese and 1/2 cup salsa. Press into 12 muffin cups sprayed with cooking spray. Use back of spoon to make indentation in center of each. Place muffin pan on foil-covered baking sheet. Bake 20 to 25 min. or until meatloaves are done (160°F). Top with remaining salsa and cheese; bake 3 min. or until cheese is melted.



Welcome
Santa

No Bake raspberry lemonade cheesecake

Ingredients

- 2 cups **graham cracker crumbs** 1 individual pkg
- 7 TB **butter**
- 1/4 cup **sugar**
- 14 oz **COOL WHIP** whipped topping thawed
- 14 oz **softened cream cheese** optional
- 1/2 stick **frozen raspberry lemonade** thawed
- 12 oz can **frozen raspberry lemonade** thawed
- 4 oz can sweetened condensed milk

Instructions

1. Combine graham cracker crumbs, butter and sugar in a medium sized bowl. Mix until well combined. Press crumbs in the bottom of 8 jars or a 9x9 pan.
2. In a large bowl combine COOL WHIP, frozen raspberry lemonade cream cheese and sweetened condensed milk. Stir until smooth. Spoon onto graham cracker crust.
3. Freeze for 3-5 hours. Let thaw 10 minutes before serving.



Welcome
Santa

Welcome
Santa

Peanut Butter Rudolph Cookies

Ingredients:

- 1/2 cup unsalted butter, softened
- 3/4 cup peanut butter
- 1/3 cup granulated sugar
- 1/3 cup packed light brown sugar
- 1 large egg
- 1 teaspoon pure vanilla extract
- 1- 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 48 large red M&M candies
- 96 Mini semisweet chocolate chips
- Pretzels, broken into 96 1-inch pieces



Directions

Heat oven to 375F and place rack in center.

Grease two baking sheets. In a large mixer bowl beat together butter, peanut butter and sugars on

medium speed until light, about 2 minutes.

Add egg and extract; beat until combined.

Stir in flour, baking soda and salt until a dough forms.

Roll into 1-inch balls and place 1 inch apart on prepared sheets.

Bake, one sheet at a time, until just set and bottoms are golden,

8 to 10 minutes. For each cookie, immediately place 1 M&M in

center for nose, 2 chocolate chips for eyes and 2 pretzel pieces

on top for antlers. Transfer cookies on sheets to a wire rack

and let cool completely.



Peppermint Meltaways Recipe

Prep: 30 min. Bake: 10 min./batch + cooling Yield: 42 Servings

Ingredients

- 1 cup butter, softened
- 1/2 cup confectioners' sugar
- 1/2 teaspoon peppermint extract
- 1-1/4 cups all-purpose flour
- 1/2 cup cornstarch

FROSTING:

- 2 tablespoons butter, softened
- 1-1/2 cups confectioners' sugar
- 2 tablespoons 2% milk
- 1/4 teaspoon peppermint extract
- 2 to 3 drops red food coloring, optional
- 1/2 cup crushed peppermint candies

Directions

- In a small bowl, cream butter and confectioners' sugar until light and fluffy. Beat in extract. Combine flour and cornstarch; gradually add to creamed mixture and mix well.
- Shape into 1-in. balls. Place 2 in. apart on ungreased baking sheets. Bake at 350° for 10-12 minutes or until bottoms are lightly browned. Remove to wire racks to cool.
- In a small bowl, beat butter until fluffy. Add the confectioners' sugar, milk, extract and food coloring if desired; beat until smooth. Spread over cooled cookies; sprinkle with crushed candies. Store in an airtight container.



Pineapple-Glazed Cocktail Meatballs



Ingredients:
1/2 cup KRAFT Original Barbecue Sauce
1/2 cup undrained crushed pineapple in juice
2lbs of ground beef, shape into small bite
size meatballs

Directions:
Mix first 2 ingredients in large nonstick pan,
add meatballs. Bring to boil on medium-high
heat; then simmer on medium-low until
fully cooked, stirring occasionally.





Directions

In a large bowl, beat cream cheese and sugars until smooth.

Add eggs, one at a time, beating well after each addition.

Beat in pumpkin and vanilla.

Combine the dry ingredients; gradually add to pumpkin mixture and mix well.

Drop by rounded teaspoonfuls 2 in. apart onto ungreased baking sheets. Bake at 350° for 10-12 minutes or until golden brown. Remove to wire racks to cool.

For frosting, in a small bowl, combine the confectioners' sugar, butter, vanilla and enough water to achieve frosting consistency. Frost cookies; sprinkle with pecans.

Yield: 7 dozen.

Ingredients

1 package (8 ounces) cream cheese, softened
 1-1/2 cups packed brown sugar
 1/2 cup Imperial Sugar
 2 eggs

1 cup canned pumpkin
 1 teaspoon vanilla extract
 3-1/2 cups all-purpose flour
 1 to 1-1/2 teaspoons pumpkin pie spice
 1 teaspoon baking soda
 1 teaspoon salt
 1/2 teaspoon baking powder

FROSTING:

2 cups confectioners' sugar
 1/4 cup butter, melted
 1 teaspoon vanilla extract
 2 to 3 tablespoons boiling water
 2 cups chopped pecans



Sunny Day Snowmen Cookies

Ingredients

1 1/4 cups sugar
1 cup Land O Lakes® Butter, softened
1/4 cup firmly packed brown sugar
2 Land O Lakes® All-Natural Eggs
2 teaspoons cream of tartar
2 teaspoons vanilla
3 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt

Decorations

6 ounces vanilla-flavored candy coating (almond bark)
24 marshmallows
Decorator candies, as desired



Directions

Heat oven to 375°F.

Beat sugar, butter and brown sugar in large bowl at medium speed until well mixed. Add eggs, cream of tartar and vanilla, beating until well mixed. Add flour, baking soda and salt, beating at low speed until well mixed. Shape dough into 24 balls. Place 2 inches apart onto ungreased cookie sheets. Bake 10-12 minutes or until edges are lightly browned. Cool 1 minute on cookie sheet; remove to cooling rack. Cool completely. Melt candy coating according to package directions. Make 1 snowman at a time, spreading 1 tablespoon melted candy coating in center of cookie to resemble melting snow. Place marshmallow onto cookie for head. Decorate as desired, adding face, scarf, buttons, arms, etc., using candy coating to attach, if necessary. Repeat with remaining cookies and decorations. Reheat candy coating, if necessary.



Coquito (Puerto Rican Rum Eggnog)

Ingredients:

2 15-ounce cans cream of coconut
2 14-ounce cans condensed milk
6 ounces white rum (use less if you like)
1/4 teaspoon ground cinnamon
1/4 teaspoon ground cloves
1/8 teaspoon ground nutmeg
1 teaspoon coconut (or vanilla) extract

Preparation:

Mix all ingredients in a blender.
Refrigerate for about an hour before serving.
Serve cold.

Serves: This recipe makes about 36 ounces.

Prep Time: 10 minutes

Cook Time: 1 hour



Peanut Butter Chocolate Chip Bacon Cookies

Ingredients

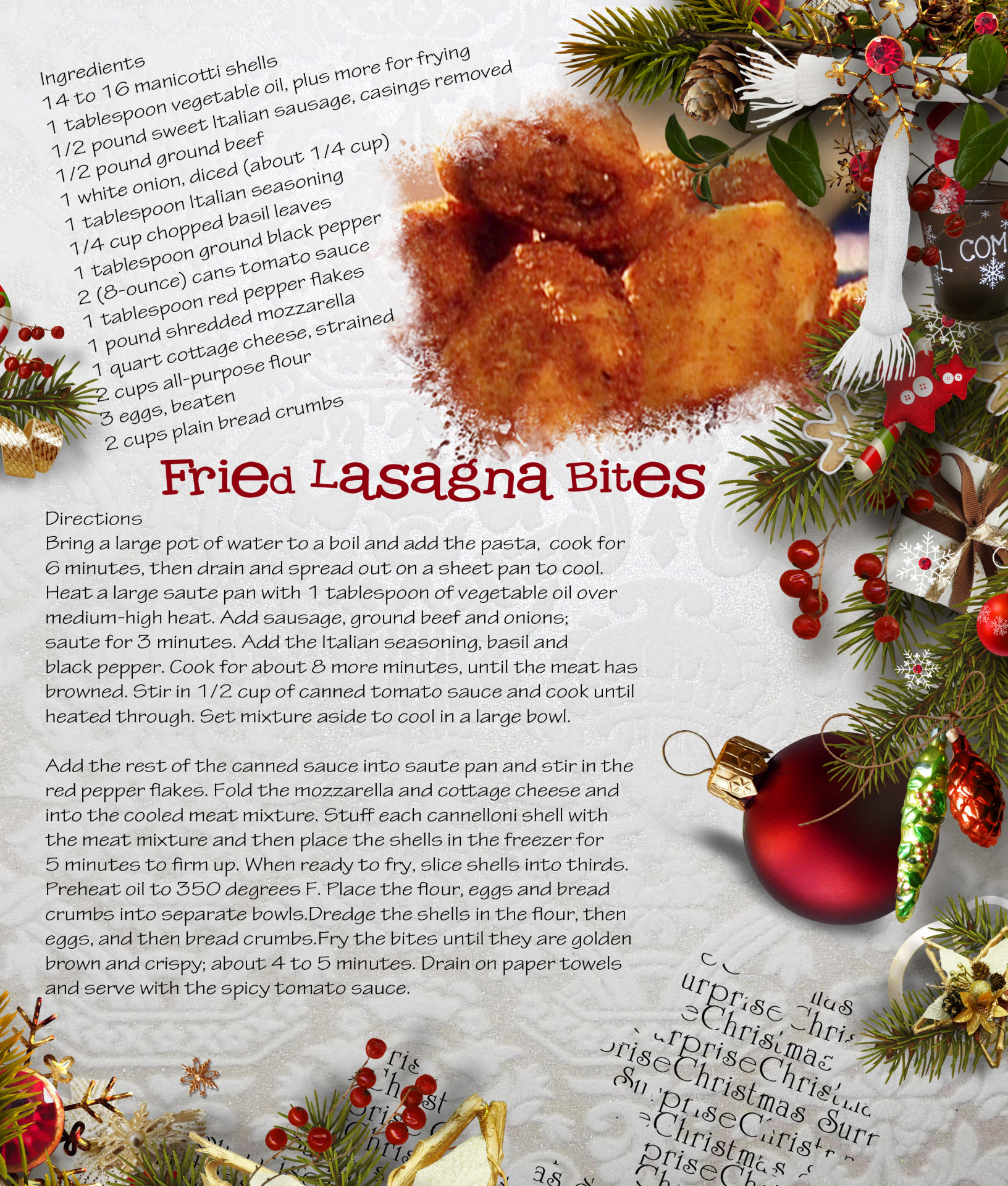
- 1 1/4 cups all-purpose flour
- 1/4 teaspoon baking soda
- 1/4 teaspoon baking powder
- 1/8 teaspoon ground cinnamon
- Pinch of chipotle or ancho chile powder
- 1/4 teaspoon kosher salt
- 5 strips bacon (1/3 pound)
- 4 tablespoons unsalted butter, at room temperature
- 1/2 cup creamy peanut butter
- 1/2 cup granulated sugar
- 1/2 cup packed light brown sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 1/2 cup roughly chopped honey-roasted peanuts
- 1/3 cup bittersweet or semisweet chocolate chips



Directions

Preheat the oven to 350 degrees. Line 2 baking sheets with parchment paper. Combine the flour, baking soda, baking powder, cinnamon, chile powder and salt in a large bowl. Cook the bacon in a large skillet over medium heat until crisp, about 4 to 6 minutes per side. Transfer to a paper towel-lined plate; reserve 2 tablespoons of the drippings and set aside to cool. Crumble the bacon, discarding any chewy bits. Beat the butter and reserved bacon drippings in a large bowl with a mixer on medium-high speed until smooth, about 1 minute. Beat in the peanut butter until combined, about 1 minute. Beat in the granulated and light brown sugar until creamy, about 4 minutes, then add the egg and vanilla and beat until light and fluffy, about 2 more minutes. Reduce the mixer speed to low; add the flour mixture in 2 additions, scraping down the bowl as needed, until just combined. Stir in the peanuts and all but 2 tablespoons each of the chocolate chips and bacon. Form the dough into 12 balls and arrange 2 inches apart on the prepared baking sheets. Flatten with your fingers (the cookies will not spread in the oven); press the reserved bacon and chocolate chips on top. Bake until golden, 12 to 14 minutes. Let the cookies cool 2 minutes on the baking sheets, then transfer to a rack to cool completely. Store in an airtight container for up to 3 days.





Ingredients

- 14 to 16 manicotti shells
- 1 tablespoon vegetable oil, plus more for frying
- 1/2 pound sweet Italian sausage, casings removed
- 1/2 pound ground beef
- 1 white onion, diced (about 1/4 cup)
- 1 tablespoon Italian seasoning
- 1/4 cup chopped basil leaves
- 1 tablespoon ground black pepper
- 2 (8-ounce) cans tomato sauce
- 1 tablespoon red pepper flakes
- 1 pound shredded mozzarella
- 1 quart cottage cheese, strained
- 2 cups all-purpose flour
- 3 eggs, beaten
- 2 cups plain bread crumbs

Fried Lasagna Bites

Directions

Bring a large pot of water to a boil and add the pasta, cook for 6 minutes, then drain and spread out on a sheet pan to cool. Heat a large saute pan with 1 tablespoon of vegetable oil over medium-high heat. Add sausage, ground beef and onions; saute for 3 minutes. Add the Italian seasoning, basil and black pepper. Cook for about 8 more minutes, until the meat has browned. Stir in 1/2 cup of canned tomato sauce and cook until heated through. Set mixture aside to cool in a large bowl.

Add the rest of the canned sauce into saute pan and stir in the red pepper flakes. Fold the mozzarella and cottage cheese and into the cooled meat mixture. Stuff each cannelloni shell with the meat mixture and then place the shells in the freezer for 5 minutes to firm up. When ready to fry, slice shells into thirds. Preheat oil to 350 degrees F. Place the flour, eggs and bread crumbs into separate bowls. Dredge the shells in the flour, then eggs, and then bread crumbs. Fry the bites until they are golden brown and crispy; about 4 to 5 minutes. Drain on paper towels and serve with the spicy tomato sauce.

Holiday Cheesecake Presents



1 1/2 cups graham cracker crumbs
1/3 cup butter or margarine, melted
3 tablespoons sugar
3 packages (8 ounces each) Philadelphia cream cheese, softened
3/4 cup sugar
1 teaspoon vanilla
3 eggs

Mix crumbs, butter and 3 tablespoons sugar; press onto bottom of 13 x 9 inch baking pan

Mix cream cheese, 3/4 cup sugar and vanilla with electric mixer on medium speed until well blended. Add eggs; mix until blended. Pour over crust.

Bake at 350 degrees for 30 minutes or until center is almost set. Cool. Refrigerate 3 hours or overnight. Cut into bars. Decorate bars with decorating gels and sprinkles to resemble presents. Store leftover bars in refrigerator.





No-Bake Holly Cookies

Ingredients:

1/3 cup butter or margarine
30 large Marshmallows
1-1/2 tsp green food coloring
3 cups corn flakes
2 Tbsp. cinnamon red hot candies

Directions:

Melt butter in large saucepan on low heat. Add marshmallows; cook and stir 3 to 4 min. or until melted. Stir in food coloring. Add cereal; stir to evenly coat. Drop by tablespoonfuls into mounds on waxed paper-covered baking sheets sprayed with cooking spray. Press candies into cereal mixture, flattening each mound slightly. Let stand 30 minutes or until firm.

How to Easily Drop Cookies:

For less sticking, spray spoon lightly with cooking spray before using to drop cereal mixture onto prepared baking sheets.





Pesto Christmas Tree

Ingredients:

1 pkg. (8 oz.) block of cream cheese

1/4 cup pesto

1 Tbsp. chopped red peppers

1 cinnamon stick

Directions:

Cut block of cream cheese diagonally in half. Place triangles together to resemble Christmas tree on serving plate. Cover with pesto. Add peppers for the tree ornaments. Insert cinnamon stick at base of triangle for the tree trunk. Serve as a spread for assorted crackers.

