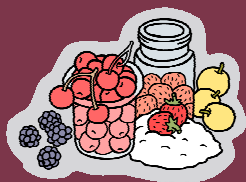


Gifts From Your Kitchen

Sweet Treats and Good Eats!!!

November 18, 2016



WSU 4-H Food Resource Leaders

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Frozen Apple Slushies *(makes 4 servings)*

(recipe from DiabetesSelfManagement.com)

- 1 cup 100% cranberry juice, chilled
- ½ cup frozen unsweetened apple juice concentrate, thawed
- 1 large Red Delicious apple, peeled and cut into chunks
- 1/8 teaspoon ground cinnamon
- 3 cups ice cubes



Combine cranberry juice, apple juice concentrate, apple chunks and cinnamon in blender. Blend until smooth. Add ice; blend using on/off pulses until smooth and icy. Pour into 4 glasses and serve immediately.

Take Note:! Freeze any leftovers in 1 cup servings in small airtight microwavable containers. To serve, microwave each serving for 15 seconds on HIGH, stir. Continue to microwave in 10-second increments until slushy.

Apple & Raisin Oven Pancake *(makes 6 servings)*

(recipe from DiabetesSelfManagement.com)

- 1 large baking apple, cored and thinly sliced
- 1/3 cup golden raisins
- 2 tablespoons packed brown sugar
- ½ teaspoon ground cinnamon
- 4 eggs
- 2/3 cup milk
- 2/3 cup all-purpose flour
- 2 tablespoons butter or margarine, melted
- Powdered sugar (optional)



Preheat oven to 350°F. Spray a 9-inch pie plate with nonstick cooking spray. Combine apples, raisins, brown sugar and cinnamon in a medium bowl. Transfer to prepared pie plate. Bake 10 to 15 minutes or until apple begins to soften. Remove from oven. Increase oven temperature to 450°F.

Meanwhile, whisk eggs, milk, flour and butter in medium bowl until blended. Pour batter over apple mixture. Bake 15 minutes or until pancake is golden brown. Sprinkle with powdered sugar, if desired.

This recipe is very popular with my family and friends...it is always requested. Make it the night before and on a busy morning just pop it into the oven. We love this for holidays and brunches.

SUE'S OVERNIGHT PEACH FRENCH TOAST

1 cup of brown sugar

½ cup butter

2 Tablespoons of water

1 – 29 ounce can of sliced peaches, drained (I prefer to cut the slices into bite-size pieces)

12-16 slices of cinnamon swirl bread (egg bread is good too), cut in half diagonally

5-7 eggs, depending on how much bread you use

¼ - ½ cup milk or substitute, again, depends on how much bread/eggs you use

1 Tablespoon of vanilla extract

Ground cinnamon to sprinkle on top, to taste

DIRECTIONS:

In a saucepan, stir together the brown sugar, butter and water. Bring to a boil, then reduce to low heat.

Simmer for 10 minutes, stirring frequently.

Pour the brown sugar/butter mixture into a 9 x 13 baking dish. Tilt the dish to cover the entire bottom.

Place the peaches in a layer over the brown sugar layer. Top with the bread slices, overlapping them with the “point” up, long side down.

In a bowl, whisk together the eggs, milk (or substitute) and vanilla extract. Slowly pour over the bread slices to coat evenly. Sprinkle cinnamon over the top.

Cover and refrigerate for at least 8 hours or overnight.

Remove dish from the refrigerator about 30 minutes before baking to come to room temperature. Preheat oven to 350 degrees F.

Bake for 25 – 35 minutes in the preheated oven, until the bread is golden brown and egg mixture is not runny.

Spoon up portions for serving.

Makes approximately 8 servings.

**A handful of blueberries added to the peach layer is an option.

Sue Sparkman Loveless



Gluten-Free Apple Bundt

Makes one 10 inch cake

2 ½ cups Brown Rice Flour Blend (see below)

1 tablespoon baking powder

1 teaspoon baking soda

1 tablespoon buttermilk powder

2 teaspoons ground cinnamon

¾ teaspoon xanthan gum

½ teaspoon ground nutmeg

½ teaspoon allspice

½ teaspoon salt

3 large eggs

1 cup granulated sugar

½ cup loosely packed brown sugar

¾ cup canola oil

3 tablespoons dark rum or apple juice

1/3 cup water

2 teaspoons pure vanilla extract

3 cups peeled, cored and chopped Granny Smith Apples (about 1/2 –inch dice), room temperature

1 cup coarsely chopped walnuts or unsalted pumpkin seeds

Caramel Glaze (see recipe below)

Preheat oven to 350°F. Position rack in center of oven. Lightly grease a 12-cup Bundt pan (10 inches across the top) with cooking spray.

Whisk flour blend, baking powder, baking soda, buttermilk powder, cinnamon, xanthan gum, nutmeg, allspice and salt in a small bowl. Set aside.

Beat eggs in large bowl of an electric mixer until well blended. Add sugars and beat until creamy, about 1 minutes. Scrape the bowl. Add flour mixture, oil, rum or apple juice, water and vanilla and mix at low speed 1 minute until well combined. Do not overbeat. Mix in apples and walnuts or pumpkin seeds. Spread batter into prepared pan. Place in center of preheated oven and bake 50 to 55 minutes or until a toothpick inserted in the center of the cake comes out clean. **Do not open oven for first 45 minutes.** Remove cake from oven and cool on a rack 8 minutes. Carefully remove cake from pan and cool slightly on rack. Spoon Caramel Glaze over top of cake and let it drip down the sides, (alternatively: sift confectioners' sugar over top of cake once it has cooled.) **Let cake cool completely before transferring it to a cake plate.**

Brown Rice Flour Mix: (Makes 3 cups) 2 cups finely ground brown rice flour; 2/3 cup potato starch (NOT potato flour); 1/3 cup tapioca flour/starch. Combine well and store in airtight container.

Caramel Glaze: (makes 1 cup)

1/3 cup brown sugar; 3 tablespoons unsalted butter; 3 tablespoons heavy cream; 1 teaspoon pure vanilla extract; 2/3 cup confectioners' sugar

Combine brown sugar and butter in a small heavy saucepan and cook over medium-high heat until butter melts and sugar dissolves. Stir in heavy cream. Bring mixture to a low, gently boil and cook 1 minute. Remove from heat. Add vanilla and whisk. Then add confectioners' sugar and whisk until smooth. Cool until lukewarm before drizzling over cake. Glaze will thicken as it cools. It should be thick but still pourable. This glaze can also be spooned over ice cream or used for dipping apple slices.

Snickerdoodle Crisps

1 cup butter, softened
 2 cups sugar
 2 large eggs
 2 tsp vanilla extract
 3 cups all-purpose flour
 4 tsp ground cinnamon
 2 tsp ground ginger
 ¾ tsp ground nutmeg
 ½ tsp ground allspice
 2 tsp cream of tartar
 1 tsp baking soda
 ½ tsp salt



Spiced Sugar: (1/3 cup sugar; 1 tsp cinnamon; ¾ tsp ginger; ¼ tsp nutmeg; ¼ tsp allspice) mixed together.

In a large bowl, cream butter and sugar until light and fluffy. Beat in eggs and vanilla. In another bowl, whisk flour, spices, cream of tartar, baking soda and salt; gradually beat into creamed mixture.

Divide dough in half; shape each into an 8-inch-long roll. Wrap in plastic wrap; refrigerate dough 2 hours or until firm. **Freeze Option: Freeze wrapped logs in a re-sealable plastic freezer bag. To use, unwrap frozen logs and cut into slices. If necessary, let dough stand a few minutes at room temperature before cutting. Bake as directed.**

Preheat oven to 350°F. In a small bowl, mix spiced sugar ingredients. Unwrap and cut dough crosswise into ¼-inch slices; press cookies into sugar mixture to coat both sides or sprinkle sugar over cookies.

Place 2 inch apart on greased baking sheets. Bake 7-9 minutes or until edges are golden. Cool on pans 2 minutes. Remove to wire racks to cool.

Suggestions for gift wrapping cookie dough: Center your plastic-wrapped dough roll on lightweight craft or wrapping paper. Secure the paper around the dough roll with tape. Tie a yarn bow at each end. Add decorations as desired, label, including baking instructions. Spoon the spiced sugar into a clean baby food jar or small snack-sized plastic zip-lock type bag.

Can't –Eat- Just -One Cinnamon Rolls

(from Taste of Home magazine Feb/Mar 2015)

1 pkg (1/4 oz) active dry yeast
 1 tbsp sugar
 1/4 cup water (110°F)
 1 cup 2 % milk
 1/3 cup instant vanilla pudding mix (half of a 3.4 oz pkg)
 1 egg
 1/4 cup butter, melted
 1 tsp salt
 3 to 3 1/2 cup all-purpose flour



Filling: 3/4 cup sugar; 1 tbsp cinnamon; 1/4 cup butter, melted

Frosting: 1 1/2 cup confectioners' sugar; 1/3 cup butter, softened; 2 tsp vanilla extract; 1 tsp water.

In a bowl, dissolve yeast and 1 tbsp sugar in warm water. In a bowl, beat milk and pudding mix on low speed 1 minute. Let stand 1 minute. Add egg, butter, salt, yeast mixture and 2 cups flour; beat on medium until smooth. Stir in enough flour to form a soft dough. Turn onto a floured surface; knead until smooth, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover; let rise in a warm place until doubled, about 1 hour.

For filling, in a bowl, mix sugar and cinnamon. Punch down dough; divide in half. Roll each half into an 18x10-inch rectangle. Brush each with 2 tbsp butter; sprinkle with half of the sugar mixture. Roll up, starting with a long side; pinch seam to seal. Cut each into 12 slices. Place in a greased 13x9-inch baking pan. Cover; let rise in a warm place until doubled, about 45 minutes. Preheat oven to 350°F.

Bake 20-25 minutes or until golden brown.

For frosting: In a bowl, beat frosting ingredients until creamy. Spread over warm rolls.

Kiwi Daiquiri Jam

Makes about four (8 oz) jars

2 cups crushed peeled Kiwifruit

2/3 cup unsweetened pineapple juice

1/3 cup lime juice

1 package regular powdered fruit pectin

3 cups sugar

¼ cup rum OR 1 teaspoon rum flavoring

Green food coloring, optional

Prepare canner, jars and lids. In a large, deep stainless steel saucepan, combine kiwifruit, pineapple juice and lime juice. Whisk in pectin until dissolved. Bring to a boil over high heat, stirring frequently. Add sugar all at once and return to a full rolling boil, stirring constantly. Boil hard, stirring constantly, for 1 minutes. Immediately stir in rum or rum flavoring and tint with a few drops of green food coloring, if using. Remove from heat and skim off foam.

Ladle hot jam into hot jars, leaving ¼-inch headspace. Remove air bubbles and adjust headspace, if necessary, by adding hot jam. Wipe rim. Center lid on jar. Screw band down until resistance is met, then increase to fingertip-tight. Place jars in canner, ensuring they are completely covered with water. Bring to a boil and process for 10 minutes. Take off heat. Remove canner lid. Wait 5 minutes, then remove jars, cool and store

Easy Peanut Patties

1 ½ cups sugar

1 (3 oz) package vanilla pudding and pie filling mix

¾ cup evaporated milk

1 teaspoon vanilla extract

2 cups Spanish peanuts

Combine sugar, pudding mix and evaporated milk in a heavy saucepan over medium-high heat. Stirring frequently, bring mixture to a boil. Reduce heat to medium and boil 5 minutes. Remove from heat. Stir in vanilla. Beat 3 minutes or until candy thickens. Stir in peanuts. Drop by tablespoonfuls onto wax paper. Allow candy to harden. Store in airtight container.

Yield: about 2 dozen candies



Christmas Cranberry Muffin Mix

2 cups all-purpose flour

1 cup sugar

2 teaspoon baking soda

½ teaspoon salt

½ cup chilled butter, cut into pieces

1 cup sweetened dried cranberries, chopped

½ cup chopped pecans, toasted

1 ½ teaspoons grated orange zest

In a medium bowl, combine flour, sugar, baking soda, and salt. Using pastry blender, cut butter into dry ingredients until mixture resembles coarse meal. Stir in cranberries, pecans, and orange zest. Divide mix into 2 resealable plastic bags. Store in refrigerator.

Christmas Cranberry Muffin Mix

Baking Instructions:

In a medium bowl, combine 1 cup sour cream and 1 bag muffin mix (2 ½ cups); stir just until moistened. Fill paper-lined muffin cups full. Sprinkle with cinnamon and sugar.

Bake in a 400°F oven 18 to 20 minutes or until a toothpick inserted in center comes out clean and tops are golden brown.

Yield: about 6 muffins

Gluten-Free Chocolate Chip Cookie Mix in a Jar

1 (1 quart) mason jar with lid

2 cups gluten-free, all purpose flour

¾ teaspoon baking soda

¼ teaspoon fine sea salt

¼ cup sugar

1 cup semisweet chocolate chips

½ cup brown sugar

Whisk together the flour, baking soda, salt and white sugar. Place half the mixture into the jar, packing it well. Add half the chocolate chips on top. Add the brown sugar, packing it firmly. Add remaining flour mixture and then the rest of the chocolate chips. Seal jar and decorate as desired. Include a list of the ingredients plus directions for baking.

Baking instructions:

Preheat oven to 375°F. Line two baking sheets with parchment paper. In a large bowl, beat together ¾ cup room-temperature butter, 2 room-temperature large eggs and 1 teaspoon vanilla until fluffy. Empty the contents of the jar into the bowl and mix together until just combined. Drop by tablespoons of dough onto baking sheets, spacing about 2 inches apart. Bake 8 to 10 minutes. Let cool on the pans before removing. Makes about 30 cookies.



Bay Seafood Seasoning

- 1 tablespoon crushed bay leaves
- 2 ½ teaspoons celery salt
- 1 ½ teaspoons dry mustard
- 1 ½ teaspoons ground black pepper
- ¾ teaspoon ground nutmeg
- ½ teaspoon ground cloves
- ½ teaspoon ground ginger
- ½ teaspoon paprika
- ½ teaspoon ground red pepper
- ¼ teaspoon mace
- ¼ teaspoon ground cardamom



Process all ingredients in a food processor until well blended. Store in an airtight container. Use seasoning with seafood or chicken. Yield: about ¼ cup.

Creole Seasoning

- 1 tablespoon salt
- 1 ½ teaspoons garlic powder
- 1 ½ teaspoons onion powder
- 1 ½ teaspoons paprika
- 1 ¼ teaspoons dried thyme leaves
- 1 teaspoon ground red pepper
- ¾ teaspoon ground black pepper
- ¾ teaspoon dried oregano leaves
- ½ teaspoon crushed bay leaf
- ¼ teaspoon chili powder



Process all ingredients in a food processor until well blended. Store in an airtight container. Use seasoning with seafood, chicken, beef or vegetables. Yield: about ¼ cup.

Greek Seasoning

- 2 teaspoons salt
- 2 teaspoons ground oregano
- 1 ½ teaspoons onion powder
- 1 ½ teaspoons garlic powder
- 1 teaspoon cornstarch
- 1 teaspoon ground black pepper
- 1 teaspoon beef bouillon granules
- 1 teaspoon dried parsley flakes
- ½ teaspoon ground cinnamon
- ½ teaspoon ground nutmeg



Process all ingredients in a food processor until well blended. Store in an airtight container. Use seasoning with steaks, pork chops, chicken or fish. Yield: about ¼ cup.

Ground Seasoning

- 2 tablespoons celery seed
- 1 tablespoon onion powder
- 1 tablespoon salt

Process all ingredients in a food processor until well blended. Store in an airtight container. Use seasoning in stews, chowders, or sandwich spreads. Yield: about ¼ cup.

Five-Spice Powder

- 2 teaspoons anise seeds, crushed
- 2 teaspoons ground black pepper
- 2 teaspoons fennel seeds, crushed
- 2 teaspoons ground cloves
- 2 teaspoons ground cinnamon
- 1 ½ teaspoons ground ginger
- ½ teaspoon ground allspice



Process all ingredients in a food processor until well blended. Store in an airtight container. Use seasoning with fish or pork. Yield: about ¼ cup.

Herbs Seasoning

- 1 tablespoon ground thyme
- 1 tablespoon dried oregano leaves
- 2 teaspoons rubbed sage
- 1 teaspoon dried rosemary leaves
- 1 teaspoon dried marjoram leaves
- 1 teaspoon dried basil leaves
- 1 teaspoon dried parsley flakes



Process all ingredients in a food processor until well blended. Store in an airtight container. Use seasoning in omelets or with fish, vegetables or chicken. Yield: about ¼ cup.



14-Spice Dry Rub Mix

By Monica Makes 1-3/4 cups

This is a versatile rub that is sweet, savory, and spicy, all in one blend. It's great on chicken, pork, or beef, on the grill or in the oven or slow cooker. It's also ideal for seasoning homemade barbecue sauce and pulled pork or chicken.

Ingredients

1/2 cup dark brown sugar
1/4 cup seasoned salt (reduce to 1/8 cup for low-sodium version)
1/4 cup paprika (sweet Hungarian)
1/4 cup smoked paprika (Spanish)
1 tablespoon garlic powder
2 teaspoons onion powder
1 tablespoon celery salt
2 tablespoons chili powder
2 tablespoons black pepper
1 tablespoon rubbed dried sage
1 teaspoon ground allspice
1 teaspoon ground cumin
1/4 teaspoon cayenne
1/4 teaspoon ground mace
1/8 teaspoon ground cloves



Directions

Spread brown sugar out on a baking sheet for 1-2 hours so it can dry out and avoid clumping. Combine all ingredients in a food processor and pulse until well mixed. Or, sift the ingredients into a bowl and whisk them until mixed. Store in airtight container.

TO USE: Sprinkle dry rub mix on all sides of the meat (chicken, beef, or pork) and rub it in. If you have time, wrap or cover the meat and refrigerate it for 1 hour (or as long as 12 hours) before cooking. The fridge time will enhance the flavor, but it's also good if you cook the meat right away. Grill, pan fry, or bake the meat according to your preference. Also good for seasoning meat in slow cooker.

VARIATIONS:

- For a spicier blend, use hot chili powder (rather than mild) and more cayenne, cumin, black pepper.
- For a sweeter blend, increase the allspice, cloves, mace, and brown sugar.
- For a smokier blend, omit the sweet paprika and substitute all smoked paprika.

See the recipe online at www.TheYummyLife.com/recipes/69

Curried Cashews

(From Better Homes and Gardens Special Interest Publications "Food Gifts" 2010)

3 cups raw cashews (about 1 pound)

3 tablespoons packed brown sugar

2 teaspoons kosher salt

2 teaspoons curry powder

½ teaspoon ground cumin

¼ teaspoon cayenne pepper

¼ cup water

1 Tablespoon butter

Preheat oven to 350 degrees F. Line a 15 x 10 x 1 inch baking pan with parchment paper or foil. Spread cashews in an even layer in the prepared baking pan. Bake about 10 minutes or until lightly browned.

Meanwhile, in a small bowl, combine 2 Tablespoons of the brown sugar, the salt, curry powder, cumin, and cayenne pepper; set aside.

In a large saucepan, combine water, butter, and the remaining 1 Tablespoon brown sugar. Bring to boiling, stirring constantly. Add cashews, stirring to coat. Cook and stir about 2 minutes or until liquid is evaporated. Remove from heat. Add curry mixture; toss gently to coat.

Spread nuts in an even layer in the same baking pan. Bake for 12-15 minutes or until golden brown, stirring once. Cool in pan on a wire rack. Makes 3 cups.

Make-ahead directions: Store in an airtight container or resealable plastic bag at room temperature for up to 1 week.

Submitted by Sue Sparkman

Recipe from Better Homes and Gardens

JO'S FABULOUS LITTLE HERB CRACKERS

1 package 16 oz. Oyster crackers

¾ cup Wesson oil

1 package Hidden Valley Ranch dressing mix

1 teaspoon dill

¼ teaspoon garlic powder

Mix and spread onto a large pan or cookie sheet

Bake at 200 degrees

Bake 1 to 2 hours



Lavender and Rosemary Spiced Walnuts

Lavender and Rosemary Spiced Walnuts are great sprinkled in salads, as cake or cookie decorations, or served as a healthy appetizer or snack. Would make a delightful hostess gift, presented in a tin and tied with a pretty lavender ribbon. From Sharon Shipley's Lavender Cookbook.

Ingredients:

2 cups walnut halves
1 1/2 cups sugar
1/2 cup water
1 teaspoon ground cinnamon
1 teaspoon sea salt
1 tablespoon dried culinary lavender flowers, crushed with a mortar and pestle*
1 teaspoon fresh rosemary leaf, finely chopped butter

Directions:

Preheat oven to 350 degrees.

Butter a baking pan and spread the walnuts.

Bake for 5 minutes, stirring once, until lightly browned and fragrant. Set aside.

In medium saucepan, combine the sugar, water, cinnamon, and salt. Over medium heat, boil without stirring until the mixture reads 238 degrees F (soft ball stage) on a candy thermometer. The sugar syrup is very hot, so take caution.

Remove from the heat and stir in the lavender, rosemary, and walnuts. Work quickly and stir gently until all of the nuts are coated.

Transfer the nuts to the buttered baking sheet and spread them in an even layer, separating them with two buttered forks.

Cool. Stir in an airtight container at room temperature or in a heavy plastic bag in the freezer.

*By crushing the lavender with a mortar and pestle instead of a spice grinder, you can release the essential oils and still keep the buds partially intact. This gives the nuts more visual appeal, because you can see the bits of lavender florets in the sugar coating.

Submitted by Sue Sparkman, MFP & SA

Recipe from Sharon Shipley's Lavender Cookbook

Spicy Ginger Almonds

1/4 c. molasses
1/2 c. sugar
1/4 c. water
1/4 tsp. ground cloves
1/4 tsp. cayenne pepper
1 1/2 tsp. ginger
1/2 tsp. black pepper
1 tsp. cinnamon
1 tsp. salt
1 tsp. allspice
1/2 tsp. ground mace
12 oz. toasted, skin-on almonds

In a wide, shallow pot, combine molasses, sugar, and water. Simmer to make a thick syrup.

When syrup just starts to brown, add spices. Mix to incorporate. Mixture will bubble vigorously!

Take pot off heat and quickly add almonds. Stir to coat. Continue to stir until almonds separate and sugars crystallize. Spread on a cookie sheet for a few hours to dry. Once dry toss with powdered sugar.

Submitted by Sue Sparkman, MFP & SA

Recipe courtesy of Casey J. Self



2 egg whites	$\frac{3}{4}$ teaspoon salt
1 tablespoon water	1 cup white sugar
1 teaspoon vanilla	1 teaspoon ground cinnamon
1 pound pecan halves (3 $\frac{3}{4}$ cups)	Jars – Two pint glass jars

- In a medium bowl, whip the egg whites and water together until foamy. Add vanilla. In a separate bowl, mix the salt, sugar and cinnamon together.
- Add the pecans to the egg white mix and stir to coat the pecans. Lift the pecans out of the egg white mix with a slotted spoon and mix them in the sugar mixture until well covered. (Or put the sugar mixture in a large Ziploc bag, then add the nuts to coat.) Lay the nuts out on a greased or parchment paper covered baking sheet. Bake at 250 degrees F for 1 hour, stirring every 15 minutes.

Recipe from: 100 More Easy Recipes in Jars, by Bonnie Scott

Labels, tags and recipe cards available at www.NorthPoleChristmas.com/jarsbook2.html

Chai Tea Mix

1 cup nonfat dry milk powder	2 tsp ground ginger
1 cup powdered non-dairy creamer	2 tsp ground cinnamon
1 cup French vanilla flavored powdered non-dairy creamer	1 tsp ground cloves
2 $\frac{1}{2}$ cups white sugar	1 tsp ground cardamom
1 $\frac{1}{2}$ cups unsweetened instant tea	

Directions:



In a large bowl, combine milk powder, non-dairy creamer, vanilla flavored creamer, sugar and instant tea. Stir in ginger, cinnamon, cloves and cardamom.

In a blender or food processor, blend 1 cup at a time, until mixture is the consistency of fine powder. Your beverage will be “grainy” if you omit this step.

To serve: Stir 2 heaping tablespoons of Chai tea mix into a mug of hot water. Enjoy.

Notes: You may choose to omit the French vanilla creamer, and use 2 teaspoons vanilla extract instead. To do so, mix the vanilla into the sugar, let it dry, then break the sugar into small lumps. Follow the same procedure as above. I have also used Splenda in place of the white sugar and sugar-free French vanilla flavored powdered creamer.

Recipe from Allrecipes.com, as written it makes 36 servings at 100 calories each.

Coffee Pot Punch (Spiced Cider)

1.5 quarts (48 ounces) cranberry juice
 2 quarts (64 ounces) apple juice/cider
 ½ cup brown sugar (or less, suit to taste)
 ½ tsp salt, 1 ½ tsp ground cloves, 4 cinnamon sticks
 Pour juices into 30 cup percolator. Place sugar and spices in basket and perk.
 Submitted by Sue Sparkman



Garlic Cheese Biscuit Mix in a Cone©

¼ teaspoon	onion powder
½ teaspoon	garlic powder
1 teaspoon	sugar
2 tablespoons	Parmesan cheese (green can)
1 ½ cups	Bisquick® baking mix

Place ingredients in cone in order given above. The first ingredient listed goes into cone first. That ingredient will be in tip of cone.

Twist cone closed tightly and secure with a twist-tie or rubber band. (It must be secured very tightly to avoid spilling as well to keep ingredients from mixing within the cone and losing the layered appearance.)

Attach instructions below.

Garlic Cheese Biscuits from a Cone©

1	biscuit mix in Cone
½ cup	milk

Empty cone mix into a medium bowl. Blend mix well.

Add milk. Mix well.

Drop dough by large spoonfuls onto ungreased baking sheet - or pat dough to 1/2" thickness between 2 sheets of plastic wrap - remove top sheet of plastic and cut with biscuit cutters.

Bake at 450° for 8-10 minutes.

Makes 8 biscuits.



Lentil Soup in a Cone

$\frac{3}{4}$ teaspoon	pepper
$\frac{3}{4}$ teaspoon	salt
$\frac{3}{4}$ teaspoon	garlic powder
1 Tablespoon	salt free herb seasoning
1 teaspoon	dried minced garlic
2 teaspoons	dried minced onion
1 Tablespoon	dried parsley flakes
$\frac{1}{4}$ cup	red lentils
$\frac{1}{2}$ cup	split peas
$\frac{1}{4}$ cup	brown lentils

Use a 12" disposable cake decorating bag.

1. Place ingredients into a cone in order given above.
2. When all ingredients are in the cone, twist the cone closed and tightly secure the top with a twist tie or rubber band.
3. Attach instruction card and decorate.



Lentil Soup in a Cone

1. Bring 4 cups water to a boil in medium pan.
2. Empty cone mix into water. Stir well.
3. Cover pan with lid. As soon as it comes back to a boil, lower the heat so soup simmers. Simmer 45 minutes, covered.
4. Stir occasionally to keep lentils from sticking.

Makes 4 cups

Peppermint Meltaways

1 cup butter, softened
 ½ cup confectioners' sugar
 ½ teaspoon peppermint extract
 1 ¼ cup all-purpose flour
 ½ cup cornstarch



Frosting: 2 tablespoons butter, softened; 1 tablespoons milk; ¼ teaspoon peppermint extract; 2-3 drops red food coloring, optional; 1 ½ cup confectioners' sugar; ½ cup crushed peppermint candies.

In a small bowl, cream butter and confectioners' sugar until light and fluffy. Beat in peppermint extract. In another bowl, whisk flour and cornstarch; gradually beat into the creamed mixture. Refrigerate, covered for 30 minutes or until dough is firm enough to handle.

Preheat oven to 350°F. Shape dough into 1-inch balls; place 2-inches apart on ungreased baking sheets. Bake 9 to 11 minutes or until bottoms are light brown. Remove from pans to wire racks to cool.

Frosting: In a bowl, beat butter until creamy. Beat in milk, peppermint extract and food coloring if desired. Beat in confectioners' sugar until smooth. Spread over cool cookie; sprinkle with crushed candies. Store in an airtight container.

Slice 'N' Bake Lemon Gems

¾ cup butter, softened
 ½ cup confectioners' sugar
 1 tablespoon grated lemon peel
 1 cup all-purpose flour
 ½ cup cornstarch
 ¼ cup colored sugar or nonpareils



Icing: 1 cup confectioners' sugar; ½ teaspoon grated lemon peel; 2 tablespoons lemon juice.

In a small bowl, cream butter and confectioners' sugar until light and fluffy. Beat in lemon peel. In another bowl, whisk flour and cornstarch; gradually beat into the creamed mixture. Refrigerate, covered, for 1 hour or until easy to handle. Shape dough into a 7-inch-long roll (about 1 ¾ inch diameter); roll in colored sugar. Wrap in plastic wrap; refrigerate 2-3 hours or until firm.

Preheat oven to 375°F. Unwrap and cut dough crosswise into ¼-inch slices. Place 1 inch apart on ungreased baking sheets. Bake 9 to 11 minutes or until set and edges are light brown. Cool on pans 1 minutes. Remove to wire racks to cool completely.

In a small bowl, mix the icing ingredients; spread over cool cookies. Let stand until set.

Pumpkin Delight Magic Bars

- 1 pkg (11 oz) vanilla wafers
- ½ cup butter, melted
- 3 oz. Cream cheese, softened
- 1 can (14 oz) sweetened condensed milk
- ½ tsp pumpkin pie spice
- 1 can (15 oz) solid-pack pumpkin
- 1 ½ cups flaked coconut
- 1 cup white baking chips
- 1 cup dried cranberries
- 1 cup chopped pecans

Preheat oven to 350°F. Place vanilla wafers in a food processor; pulse until coarse crumbs form. Drizzle with melted butter; pulse until blended. Press into bottom of a greased 13x9-inch baking pan.

In a large bowl, beat cream cheese, milk and pie spice until smooth; beat in pumpkin. Pour over crust. Layer with coconut, baking chips, cranberries and pecans. Bake 45-55 minutes or until golden brown. Cool in pan on a wire rack 10 minutes. Loosen sides from pan with a knife; cool completely. Cut into bars. Refrigerate leftovers.



Garlic Mashed Potatoes Mix in a Cup

1/3 cup	instant mashed potato flakes
1 teaspoon	dry milk powder
3/4 teaspoon	garlic and herb seasoning
1/2 teaspoon	dried parsley
1/2 teaspoon	sugar
1/8 teaspoon	garlic powder
1/8 teaspoon	salt

Place all ingredients into a zipper sandwich bag.
Label with the instruction below.

Garlic Mashed Potatoes in a Cup

Empty bag of mix into a plain coffee cup (no metallic decorations) that holds 1 1/2 cup liquid.

Add 1 teaspoon butter or margarine and 1/2 cup water. Stir well.

Microwave 50 seconds. Stir very well.

Taste and add salt or a little more water if desired.



Slow Cooker Crab & Green Onion Dip

(From 2015 December issue of Taste of Home magazine)

3 (8 oz.) packages of cream cheese, cubed

2 (6 oz.) cans crabmeat, drained (or equivalent in fresh)

4 green onions, chopped

1/4 cup milk

2 tsp prepared horseradish

2 tsp Worcestershire sauce

1/4 tsp salt



In a greased 3-qt slow cooker, combine everything and cook, covered, on low 3 to 4 hours or until heated through, stirring occasionally. Serve with assorted vegetables; crackers or breads.

Cranberry Scone Mix in a Cone

½ teaspoon	ground ginger
2 Tablespoons	turbinado sugar (large crystal, light brown color raw sugar)
1 cup	flour mixed with 1 Tablespoon baking powder
½ cup	dried cranberries

Sugar Topping – place 1 ½ teaspoons turbinado sugar in a non-zipper bag and tie tightly.

Use a 12" disposable cake decorating bag.

1. Place ingredients into cone in order given above. The first ingredient listed goes into cone first.
2. Twist cone closed tightly and secure with a twist tie or rubber band.

Attach instruction card and decorate.



Cranberry Scone Mix in a Cone

1. Open cone mix. Set bag of sugar aside. Empty cone mix into a medium mixing bowl. Blend mix well.
2. Add ½ stick very, very soft butter and ¼ cup + 1 Tablespoon milk.
3. **Optional:** Add 1 teaspoon vanilla.
4. Mix well. Finish mixing with your hands.
5. Place dough onto a sheet of foil or waxed paper. Pat dough to ½" thick.
6. Cut into triangles 2" to 3" in size. Place onto baking sheet.
7. Reshape remaining dough and continue cutting until all dough is used.
8. Sprinkle sugar from bag evenly over top of each scone.
9. Bake at 425° F for 10-12 minutes until scones just begin to get a very light golden color.

Remove scones from baking sheet and place on rack to cool

Makes 8-12 scones depending on size.



Instant Noodle Soup Mix in a Mug

2 tablespoons	chicken flavor bouillon
1 tablespoon	dried mixed vegetable flakes
½ teaspoon	garlic powder
1 tablespoon	dried parsley flakes
1 tablespoon	dried onion flakes
½ teaspoon	poultry seasoning
1/8 to ¼ teaspoon	pepper
½ package	ramen noodles, broken up

In a small bowl, combine all seasoning ingredients; mix well.
Divide into four zippered sandwich bags and place inside a mug.

Attach the following instructions to the mug:

Instant Noodle Soup

1. Place the contents of one bag into mug.
2. Add 8 ounces boiling water. Stir well.
3. Let stand for 5 minutes before eating.
4. Enjoy!



Ranch Dressing Mix in a Cone©

1 teaspoon	dried basil
½ teaspoon	garlic powder
1 teaspoon	sugar
1/8 teaspoon	salt
3 teaspoons	salt free herb seasoning (McCormick® All-Purpose, Mrs. Dash® or similar salt free blend)

Use a 12" disposable cake decorating bag (available at crafts stores and cake decorating shops).

1. Place ingredients in cone in order given above. The first ingredient listed goes into cone first. That ingredient will be in tip of cone.
2. Twist cone closed tightly and secure with a twist-tie or rubber band. (It must be secured very tightly to avoid spilling and to keep ingredients from mixing within the cone and losing the layered appearance.)
3. This is a small cone mix so cut some of the excess plastic off the top of the cone to make it look proportional.



Attach the following instructions:

Tip: Give a salad dressing mix to someone in their first apartment. Add a salad bowl and tongs for a nice gift.

Ranch Dressing from a Cone© Mix

1 cup	mayonnaise
1 cup	buttermilk
1	Ranch Dressing Mix in a cone

1. Place mayonnaise and buttermilk in a small bowl. Blend well.
2. Add cone mix and mix until well blended.
3. Cover and refrigerate 30 minutes up to 8 hours for flavors to blend. Thin with a little milk if necessary to achieve desired consistency.

Makes 1 1/3 cups.

Krispies Cookie Mix

1 $\frac{3}{4}$ cups flour
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ teaspoon cream of tartar
 $\frac{1}{2}$ teaspoon baking soda
 $\frac{1}{2}$ cup granulated sugar
 $\frac{1}{2}$ cup brown sugar
 $\frac{1}{2}$ cup Rice Krispies
 $\frac{1}{2}$ cup oatmeal
 $\frac{1}{2}$ cup coconut
 $\frac{1}{4}$ cup chopped walnuts
 Jar – Wide mouth quart glass canning jar



Mix the flour, salt, cream of tartar and baking soda together in a bowl. Place the flour mixture in a jar, then the brown sugar and white sugar and add the rest of the ingredients in any order. Seal jar.

Attach the following recipe to the jar:

Krispies Cookies

1 cup margarine
 1 cup corn oil or vegetable oil
 2 eggs
 1 teaspoon vanilla

Preheat oven to 350 degrees F. Mix together the eggs, margarine, oil and vanilla. Add the ingredients from the jar and mix well. Drop by tablespoonful's on ungreased cookie sheet. Bake for 12 minutes – don't brown.

Recipe from: 100 Easy Recipes in Jars, by Bonnie Scott

Labels, tags and recipe cards available at www.NorthPoleChristmas.com/jars.html

Presented by: Claudia Matthew - MFP

Apple Spice Muffin Mix

With this jar recipe, be sure to put the dried apples on the very top. Since they don't pack, anything you put on top of them (like sugar) will just fall down into the apples and the apples actually disappear from the outside of the jar.

2 cups flour
 2 teaspoons baking powder
 1 teaspoon allspice
 1 teaspoon cinnamon
 ½ teaspoon salt
 ½ cup sugar
 ¼ cup brown sugar
 1 cup chopped dried apple
 Jar – Wide mouth quart glass canning jar

Mix the flour, baking powder, allspice, cinnamon and salt together. Layer the flour mixture, brown sugar, white sugar and apples in the jar. Seal jar. *(Note: The brown sugar can be built up on the front of the jar for display since there isn't much brown sugar.)*
Attach the following recipe to the jar:

Apple Spice Muffins

1 egg, beaten
 ¼ cup vegetable oil
 ¾ cup milk

Preheat oven to 400 degrees F. Mix together the egg, milk, and vegetable oil. Add the contents of the jar into the bowl and mix well. Grease muffin cups or use paper muffin liners and fill about ¾ full. Bake 15 to 18 minutes or until golden brown.

Recipe from: 100 Easy Recipes in Jars, by Bonnie Scott
 Labels, tags and recipe cards available at www.NorthPoleChristmas.com/jars.html

Presented by: Claudia Matthew - MFP



Peach Tea Mix

½ cup instant tea mix
 1 cup white sugar
 ½ box of peach-flavored gelatin (3 ounces)
 Jar – Wide mouth pint glass canning jar

In a bowl, combine all the ingredients and stir well. Put in a pint glass jar and seal.

Attach the following recipe to the jar:

Peach Tea

To make peach tea, stir 2 teaspoons of tea mix into 8 ounces hot water.

Recipe from: 100 Easy Recipes in Jars, by Bonnie Scott

Labels, tags and recipe cards available at www.NorthPoleChristmas.com/jars.html

Presented by: Claudia Matthew - MFP



Raisin Carrot Bar Mix

1 package carrot cake mix
 ¾ cup raisins
 ½ cup chopped walnuts
 Jar – Wide mouth quart glass canning jar

Layer the ingredients above in a jar in this order – carrot cake mix, raisins, then the nuts and seal jar.

Attach the following recipe to the jar:

Raisin Carrot Bars

½ cup vegetable oil
 ¼ cup water
 2 eggs
 1 can cream cheese frosting

Preheat oven to 350 degrees F. Mix the contents of the jar, water, vegetable oil and eggs in a large bowl. Grease and flour a jelly roll pan, 15x10x1 inch. Spread evenly in pan. Bake 15 to 20 minutes or until bars spring back when touched lightly in center. Cool then frost with can of frosting. Cut into bars.



Recipe from: 100 Easy Recipes in Jars, by Bonnie Scott

Labels, tags and recipe cards available at www.NorthPoleChristmas.com/jars.html

Presented by: Claudia Matthew - MFP

Deep Dish Brownies

This recipe makes brownies that taste like store-bought prepared mixes ... only richer! It gets and A+ all around for taste and ease of cooking.

$\frac{3}{4}$ cup flour
 $\frac{1}{2}$ teaspoon baking powder
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ cup cocoa
 1 cup sugar
 Jar – Wide mouth pint glass canning jar

Mix together flour, baking powder and salt in a bowl.
 Layer in pint jar: flour mixture, cocoa, sugar. Pack well after each layer. Seal jar.

Attach the following recipe to the jar:

Deep Dish Brownies

$\frac{3}{4}$ cup butter, melted
 1 $\frac{1}{2}$ teaspoons vanilla
 $\frac{1}{2}$ cup sugar
 3 eggs

Preheat oven to 350 degrees F. Blend melted butter, vanilla and sugar in a mixing bowl. Add the eggs, beat well with a spoon. Gradually add contents of jar to egg mixture and stir until blended well. Spread in greased 8" square pan. Bake at 350 degrees F for 40 minutes. Cool and cut into squares.



Recipe from: 100 More Easy Recipes in Jars, by Bonnie Scott
 Labels, tags and recipe cards available at www.NorthPoleChristmas.com/jarsbook2.html
 Presented by: Claudia Matthew - MFP

Italian Bread Dipping Blend

2 tablespoons black pepper
2 tablespoons dried oregano
2 tablespoons dried rosemary
2 tablespoons dried basil
2 tablespoons dried parsley
2 tablespoons garlic powder
2 tablespoons minced garlic
2 tablespoons crushed red pepper (optional)
2 teaspoons salt
Jar – Half-pint glass jar

Mix all ingredients together. Using a mortar & pestle, coffee grinder or food processor, grind the mixture until all ingredients are about the same consistency. Place in half-pint jar. Seal jar.

Attach the following recipe to the jar:

Italian Bread Dipping Blend

To use, put 1 tablespoon of bread dipping blend on a small plate. Pour 5 to 6 tablespoons extra virgin olive oil over it and blend together. Add fresh Italian bread. Also try adding a little melted butter to the olive oil.

Recipe from: 100 More Easy Recipes in Jars, by Bonnie Scott

Labels, tags and recipe cards available at www.NorthPoleChristmas.com/jarsbook2.html

Presented by: Claudia Matthew - MFP



Country Bean Soup Mix

Be sure to pick through the beans before adding them to the jar, making sure there are no stones or non-bean items mixed in. Just spread out each ½ cup of beans on a baking sheet before adding them to the jar to sort through them.

- ½ cup black-eyed peas
- ½ cup small red beans
- ½ cup black beans
- ½ cup white beans
- ½ cup split peas
- ½ cup pinto beans
- ½ cup lentils
- ¼ cup dried parsley flakes
- ¼ cup dried minced onions
- 1 teaspoon dried basil
- 1 teaspoon garlic powder
- 3 beef bouillon cubes
- 2 bay leaves
- Jar – Wide mouth quart glass canning jar



In a quart jar, layer beans in separate layers or mix beans together and add to jar. Mix the parsley flakes, onion, basil and garlic powder together; place in a small resealable plastic bag. Add the bouillon cubes (unwrapped) and bay leaves to the plastic bag. Put the bag in the jar; seal jar.

Attach the following recipe to the jar:

Country Bean Soup

- 8 cups water
- 1 (14 oz.) canned chopped tomatoes, undrained
- Salt and pepper

- ♦ Remove the spice packet from jar; set aside. Place the remaining contents of the jar in a Dutch oven and add water. Be sure beans are covered with water and about 1" over. Bring to a rapid boil and boil for 2 minutes. Remove from heat, cover and let beans sit, covered for one hour.
Drain and rinse the beans.
- ♦ Add the 8 cups of water, contents of spice packet from jar and chopped tomatoes in juice. Bring to a boil over high heat, then reduce heat and simmer about 2 to 2 ½ hours until beans are tender. Remove bay leaves and season with salt and pepper.

Recipe from: 100 More Easy Recipes in Jars, by Bonnie Scott

Labels, tags and recipe cards available at www.NorthPoleChristmas.com/jarsbook2.html

Presented by: Claudia Matthew – MFP

Herbed Rice Mix

1 1/3 cups long-grain rice
1/4 cup + 2 tablespoon dried celery flakes
2 tablespoons dried minced onion
1 tablespoon + 2 teaspoons dried parsley flakes
1 teaspoon dried chives
1/2 teaspoon dried tarragon
3/4 teaspoon salt
1/2 teaspoon pepper
Jar – Wide mouth pint glass canning jar

Mix all ingredients together and place in pint jar. Seal jar.

Attach the following recipe to the jar:

Herbed Rice

2/3 cups water
1 teaspoon butter or margarine

To prepare 1 serving of rice:

In a saucepan over medium heat, bring water and butter to a boil. Add 1/4 cup rice mixture from jar. Reduce heat; cover and simmer for 20 minutes. Remove from heat and let stand for about 5 minutes, or until liquid is absorbed. Yield 8 servings.

Recipe from: 100 More Easy Recipes in Jars, by Bonnie Scott
Labels, tags and recipe cards available at www.NorthPoleChristmas.com/jarsbook2.html

Presented by: Claudia Matthew – MFP



Wild and Crazy Rice Mix

3 cups wild rice
 2 cups golden raisins
 1 cup brown rice
 1 cup dry lentils
 2 cups barley, quick-cooking
 3 tablespoons dried parsley flakes
 ¼ teaspoon pepper
 3 tablespoons instant beef bouillon granules
 2 tablespoon dried minced onion
 1 tablespoon dried sweet basil
 2 teaspoons dried minced garlic
 ½ teaspoon ground allspice
 Jars – 5 pint glass canning jars

Attach the following recipe to the jar:

Wild and Crazy Rice

3 cups water
 1 cup sliced mushrooms
 1 cup sliced carrots
 ½ cup pecans, toasted & chopped

Rinse wild rice, brown rice and lentils and place in a large baking pan. Dry in a 300 degree F oven for about 15 minutes. Stir for even drying. When completely dry, remove from oven and cool. Combine rice and lentils with remaining ingredients. Put in 5 pint glass jars. Seal jars.



- Combine 1 cup of rice mix from jar with water in saucepan. Bring to a boil. Cover and reduce heat; simmer 30 minutes.
 - Add mushrooms, carrots and pecans. Simmer 20 to 30 minutes, or until tender.
- Yield: 6 servings.

Recipe from: 100 More Easy Recipes in Jars, by Bonnie Scott

Labels, tags and recipe cards available at www.NorthPoleChristmas.com/jarsbook2.html

Presented by: Claudia Matthew – MFP

Here are several tips for successfully layering your jars.

- Start with the lightest ingredients first: Flour (be sure to mix your baking soda, baking powder, salt if listed). This will ensure that the mix incorporates smoothly.
- Pack down each layer firmly. Use the bottom of a cup, back of a spoon, small ladle, etc. to be sure each layer is packed tightly.
- Add your nuts, raisins, chocolate pieces, candies and other larger, more coarse ingredients.
- Items such as flour, cocoa powders, powdered milk often leave a light powdery residue on the jar. To remove this simply wipe the inside of the jar with a paper-towel before adding your next layer.

MOLDING CHOCOLATE CANDIES

Equipment Needed

Transparent Plastic Candy Molds

Wash molds with warm water only and dry thoroughly.

Do not use soap. Do not place in dishwasher. Store flat.

Glass bowls or jars (wide mouth)

Electric skillet

Fill with about 2 inches on warm (not hot) water and set heat on simmer or low setting.

A cookie sheet with layer of wax paper.



Wilton chocolate candies in a variety of flavors can be found at Michaels. If you want – you can use white and color your own. Use paste food coloring only. Liquid food coloring not recommended.

If you want to flavor your molding candy, only use oil-based flavoring. The ordinary household flavorings, such as vanilla, will cause your melted candy to harden in the jar.

Basic Instructions

Melt the candy in separate jars for each color. Keep heat low. Stir occasionally until all candy is nice and smooth. Add oil based flavoring or paste food coloring as desired.

Spoon melted candy into the cavity of each mold. Gently tap filled mold several times on the counter to release any air bubbles that have formed (sometimes they are not visible so tap anyway because they will appear).

If you are using multi colors in the same cavity, use a small brush and brush on the colors you choose into indentation in the bottom of each cavity. Then put the mold into the freezer for a few minutes. When it comes out, finish pouring the rest of the mold as usual.

Put finished mold trays into the freezer for approximately 4-8 minutes to set or until candy is hard to the touch. Then place mold on the counter for a few minutes. Then invert the tray upside down over the wax paper on the cookie sheet. Tap gently to remove the candies. Store at room temperature only – do not refrigerate or freeze. **Enjoy!**

FRANGO MINTS

- Melt chocolate – to each ½ cup add 1 drop of almond flavor.
- Melt white chocolate – to each ½ cup add 1 drop of peppermint flavor
- Fill each mold only half full of the chocolate. Place in freezer 4-5 minutes to set.
- Then fill rest the rest of the mold up with the white chocolate. Place in freezer again to set. Release candies onto cookie sheet as usual.
- Submitted by Donna Sorenson

There are a number of ways to decorate your Gifts in a Jar.

- Paint a Design on your Jar before filling it.
- Layer the ingredients in the Jar like Sand Art
- Wrap the entire Jar in Tulle or Fabric
- Attach a Tag using ribbons or Raffia
- Wrap the entire Jar with Colored Cellophane or Fabric
- Simply add a finish tag & Pretty Label
- Place several different size mixes in a Themed gift basket
- Purchase odd shaped jars at dollar stores & fill them
- Attach small whisks, wooden spoons, mini garden trowel, jute, etc to spruce up your jar
- Decoupage photos to your jar, or pieces of Tissue paper for a stained glass effect
- Attach a cookie cutter with some ribbons or raffia
- Use hot-glue to add Flowers, spice ornaments.
- If making a jar for a grandparent, let the kids use different colors of paint and "Handprint" the jar
- Decorate with stickers
- Make your jar sparkle with Glitter Paints
- Use Baby food Jars for Dip mixes & Single serving "Mug" Mixes
- Create a Raffia Bundle by cutting 6" pieces, bundle the center with a twisty tie. Fluff it out a bit & attach to jar with hot glue
- Create a Victorian "feel" to your jar by attaching dried flowers and a drapery tassel
- Top jar with a doily & paint the lid, glue on a fabric heart, bat, Christmas tree etc
- For western theme, wrap bandana around jar & attach mini straw hat
- Decorate jar or bottle with natural materials such as mini pine cones



Magic Reindeer Food

Magic Reindeer Food lays a glittering path to guide the reindeer on Christmas Eve. Using sugar crystals is safe for animals.

½ cup	oatmeal
½ cup	sugar
¼ cup	red or green sugar crystals (for cake decorating)

Mix all ingredients in a zipper sandwich bag or plastic shaker container.

Add this poem:

**Be sure to take this magic food and sprinkle on the lawn,
On Christmas, Santa's reindeer travel miles before the dawn.
The smell of oats and glitter path will guide them on their way
And you'll wake up to Santa's gifts next morn on Christmas day!**

Sidewalk Chalk*

Supplies: Tempra paint in several colors

Plaster of Paris

Water

Wrapping paper tubes or other “molds”

Masking or duct tape

Sandwich bags

Scissors

Waxed paper

Cut wrapping paper tubes into 5” lengths. Tape base to seal one end. Line with waxed paper, set aside.

This amount will fill one 5” tube

1. Mix 2 to 3 tablespoons of tempra paint with $\frac{1}{2}$ cup water.
2. Stir in $\frac{3}{4}$ cup Plaster of Paris.
3. Spoon into sandwich bag. Clip off corner to use bag as a pastry bag. Squeeze into tube until completely filled.
4. Tap side of tube in several areas to eliminate air bubbles.
5. Stand upright and allow to dry at least 12 hours.
6. When completely dry, peel off tube and enjoy!

*This is **not** edible

Source: playfullearning.net



TIPS FOR PLANNING TO ENTERTAIN

Healthy Baking substitutions

Replace 1 cup of white flour in...

Any baking recipe: 1 cup of whole-wheat flour
 Brownies: 1 cup pureed black beans
 Cakes, cookies, sweet breads: 1 cup nut flour
 Cakes, cookies, pancakes: ½ cup coconut flour plus 1 extra egg

Replace 1 cup sugar in...

Any baking recipe: 1 cup unsweetened applesauce
 Cakes, cookies, sweet breads: 1 teaspoon liquid stevia, or 2 tablespoons stevia powder plus ½ cup mashed fruit

Replace 1 cup vegetable oil...

Cakes, cookies: 1 cup mashed banana
 Dark baked goods: ¾ cup prunes plus ¼ cup boiling water, blended together
 Brownies, chocolate cookies: 1 cup pureed avocado
 Muffins, sweet breads: 1 cup applesauce

Here is a no-fail strategy when planning for food for a party; use the 5-4-3-2-1 formula invented by Elizabeth Scokin, whose company throws hundreds of events each year.

(from an article in the Nov 30, 2015 issue of First magazine)

Plan on: 5 pieces of hors d'oeuvres per person

A 4 ounce serving per person of a side dish

3 cups of nuts to snack on for every 10 guests

2 cookies per person

1 pound of crudites per every 10 guests

For Drinks: plan on 3 drinks per person for two-hour event or 2 drinks per person for the first hour and one drink per person per hour after that.

Great ideas for setting up a buffet table, for large or small parties:

- ◆ Consider your space and flow patterns.
- ◆ Decide which end is the starting place and leave extra standing room both at the start point and at the end of the table
- ◆ If possible, put the beverages at another table, across the room.
- ◆ Use flat bottomed pots, books, sturdy boxes, and stacks of magazines to add dimensions of height to your table.
- ◆ Place on table, thinking about what you will be serving and then put your tablecloth over top and tuck in around the items to form “hills and valleys”
- ◆ Place a simple centerpiece arrangement in the center area, towards the back if your buffet is one-sided, or in the middle if guest will be going down both sides.
- ◆ Place the plates at the beginning and the napkins and silverware at the end.
- ◆ Wrap the silverware in the napkins to make it easy for the guests to pick up or lay out the napkins with the seam side toward the front, for easier pickup and have the silverware in a tray or in containers.
- ◆ Place food on the table and the different levels with the main entrée’s toward the beginning and more expensive foods towards the end.
- ◆ Use what you have: pretty plates, trays, tins, baskets etc... be creative and mix & match!
- ◆ Have food precut or in individual serving containers for easy serving.
- ◆ String a small string of lights around the dishes on the table, battery powered if possible so that it isn’t a tripping hazard
- ◆ If you have room, place edible greenery or other decorative items around the table
- ◆ It is a good idea to make place card labels for the different dishes
- ◆ Use scraps of card board and fold in half, with paper glued to it for inexpensive cards or if you plan to have parties regularly, buy some small photo frames at the dollar store and use chalk or erasable markers to write on them
- ◆ Make sure that a trashcan is in sight and easy to get to, in a larger room, two would be better
- ◆ Have some pertinent music playing low as background noise
- ◆ Follow food safety rules
- ◆ Do as much prep beforehand as possible, so you can enjoy the party too!

Plan a “bacteria–free buffet” with these helpful tips:

Size Matters

If you're planning a buffet at home and are not sure how quickly the food will be eaten, keep buffet serving portions small.

Prepare a number of small platters and dishes ahead of time, and replace the serving dish with the fresh ones throughout the party.

Store cold back–up dishes in the refrigerator or keep hot dishes in the oven set at 200° F to 250° F prior to serving. This way, your late-arriving guests can enjoy the same appetizing arrangements as the early arrivals.

Take Temperatures

Hot foods should be kept at an internal temperature of 140° F or warmer.

Use a food thermometer to check. Serve or keep food hot in chafing dishes, slow cookers, and warming trays.

Be aware that some warmers only hold food at 110° F to 120° F, so check the product label to make sure your warmer has the capability to hold foods at 140° F or warmer. This is the temperature that's required to keep bacteria at bay!

Chill Out

Cold foods should be kept at 40° F or colder.

Keep cold foods refrigerated until serving time.

If food is going to stay out on the buffet table longer than two hours, place plates of cold food on ice to retain the chill.

Keep It Fresh

Don't add new food to an already-filled serving dish.

Instead, replace nearly-empty serving dishes with freshly-filled ones.

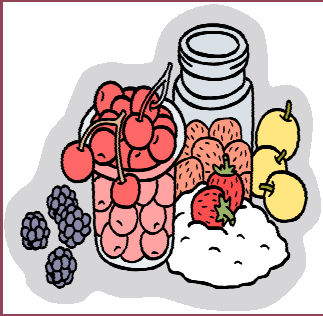
Be aware that during the course of the party, bacteria from people's hands can contaminate the food. Plus, bacteria can multiply at room temperature.

Watch the Clock

Remember the 2-Hour Rule: Discard any perishables left out at room temperature for more than two hours, unless you're keeping it hot or cold.

If the buffet is held in a place where the temperature is above 90°F, the safe-holding time is reduced to one hour.

Watch the clock with leftovers, too! Whether you're sending “doggie bags” home with guests or are saving them for yourself, leftovers should be refrigerated as soon as guests arrive home and/or within two hours!



WSU 4-H Food Resource Leaders

A reliable source of information for:

- **Food preservation**
- **Food storage**
- **Food nutrition**
- **Food safety**
- **Food handling**
- **Dial gauge testing**
- **Special diets**

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