

Christmas Baking



MAGIC BARS

Ingredients

- 1/2 cup butter, melted
- 1 sleeve of graham crackers (enough for 1 ½ Cups crushed)
- 1 can sweetened condensed milk (14 oz.)
- 1 cup chocolate chips
- 1 1/2 cup shredded coconut
- 1 cup chopped pecans
- 1/2 cup mini red and green M&Ms (optional).

Instructions

1. Preheat oven to 350 degrees.
2. Put the melted butter in 9 by 13 inch baking dish. Sprinkle graham cracker crumbs over the butter.
3. Pour sweetened condensed milk evenly over crumbs.
4. Add chocolate chips and then top evenly with remaining ingredients. Press down gently.
5. Bake for 25-30 minutes or until lightly browned. Cool thoroughly before cutting. Store loosely covered at room temperature.
6. Bake at 400° for 18-22 minutes or until a toothpick comes out clean.
7. Cool for 5 minutes before removing from pans to wire racks.



SNICKERDOODLES



Ingredients

- 1 cup (2 sticks) unsalted butter
- 1½ cups granulated sugar for cookie dough + ¼ cup for cookie coating
- 2 eggs
- 2 teaspoons vanilla extract
- 3 cups all-purpose flour
- 2 teaspoons cream of tartar
- 1 teaspoon baking soda – **we supply**
- 2½ teaspoons ground cinnamon for cookie dough + 1 teaspoon for cookie coating – **we supply**
- ½ teaspoon salt – **we supply**.

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Line a baking pan with parchment paper or spray with non-stick coating spray.
2. In a large bowl, cream together the softened butter and the sugar until fluffy. Add eggs one at a time, mixing after each. Add the vanilla.
3. In a medium bowl, sift together the flour, baking soda, cream of tartar, cinnamon and salt. Stir dry mixture into the creamed sugar mixture until blended. Do not overmix.
4. In a small bowl, mix ¼ cup granulated sugar with 1 teaspoon cinnamon in a small bowl. Form dough into 1.5" diameter balls and roll in cinnamon-sugar topping.
5. Place cookies on baking pan and bake in oven for 8-10 minutes or until cookies start to crack on top. Do not overcook or your cookies will not be soft!



CHEWY GINGER MOLASSES COOKIES



Ingredients

- 1/2 cups unsalted butter, softened to room temperature (not melted*)
- 1 cup granulated (white) sugar
- 1 cup packed brown sugar
- 1/2 cup unsulphured molasses
- 2 eggs
- 4 1/2 cups (639 grams) all-purpose flour
- 4 teaspoons baking soda
- 1 tablespoon ground ginger – **we have here**
- 2 teaspoons ground cinnamon
- 1 teaspoon ground cloves – **we have**
- 1 teaspoon salt – **we have**

Instructions

1. In a medium bowl, whisk together flour, soda, cinnamon, cloves, ginger and salt. Set aside.
2. Using a separate mixing bowl, either with a stand mixer or a hand mixer, cream together the softened butter and sugars on medium-high speed until the mixture is light and fluffy and a pale yellow colour, about 2 minutes, scraping down the sides occasionally as needed.
3. Mix in the eggs (one at a time) and molasses, and beat on medium-low speed until each is combined. Gradually add in the dry ingredient mixture and beat until it is evenly incorporated.
4. Transfer the dough to an airtight container and refrigerate for at least 2 hours, or until the dough is completely chilled.



5. Preheat oven to 350°F. Line a sheet pan with parchment paper; set aside.
6. Roll the dough into small balls, about 1-inch in diameter.
Fill a separate small bowl with sugar, and roll each ball in the sugar until it is completely coated. Place dough balls on the prepared baking sheet.
7. Bake for about 8-10 minutes, until the cookies begin to slightly crack on top. (They will crack more while cooling.) Remove from the oven and let cool for 4-5 minutes. Then transfer the cookies to wire racks to cool completely.
8. Serve warm and enjoy, or store in a sealed container for up to 4 days.
Or freeze for up to 3 months



CHRISTMAS WREATH COOKIES

Ingredients

- 1 stick of butter (1/2 cup)
- 30 large marshmallows
- green food coloring - we supply
- 1/2 teaspoon vanilla extract
- 5 cups cornflakes
- Red candy coated chocolates such as mini M&Ms etc.
- Cooking spray - **we supply**



Instructions

1. Line a sheet pan with parchment paper or a silicone baking mat.
2. Place the marshmallows and butter in a large bowl. Microwave in 30 second increments until melted.
3. Add the green food coloring and vanilla; stir until the marshmallow mixture is smooth.
4. Add the cornflakes to the bowl and gently stir to coat the cereal evenly with the marshmallow mixture.
5. Pack the mixture into a greased 1/4 cup measuring cup and turn out onto the sheet pan. Use your fingers to make a hole in the middle to form a wreath shape and decorate with red candies. It's easiest to form the wreath holes if your fingers are damp or coated in cooking spray.
6. Cool completely until firm and serve.

