

Tasty Christmas Treats!

Mistletoe Kisses

2 egg whites

1 c sugar

1/8 t salt

2 peppermint candy canes, 1 red 1 green, crushed

1/8 t cream of tartar

In a mixing bowl, beat egg whites until foamy. Add salt and cream of tartar; beat until soft peaks form. Beat in sugar, 1 T at a time, until stiff and glossy. Spoon meringue into a pastry bag or a reseal-able plastic bag. If using plastic bag, cut a 1-in hole in a corner. Squeeze 1 " kisses of meringue onto un-greased foil lined baking sheets. Sprinkle half with red crushed candy canes and half with green. Bake at 225° to 2 hours or until dry but not brown. Cool; remove from 2 for 1 foil. Store in an airtight container, makes about 3 dozen.

Holiday Party Mix

1 pkg mini pretzels

2 cups salted nuts

5 cups Fruit rings (or split Cheerios with fruit rings)

1 pound M&M's

5 cups corn chex

2 12 oz pkgs vanilla chips

3 T vegetable oil

In large bowls, combine first five ingredients; set aside. In a microwave-safe bowl, heat chips and oil on medium high for 2 minutes, stirring once. Microwave on high for 10 seconds; stir until smooth. Pour over cereal mixture and mix well. Spread onto tree waxed paper-lined baking sheets. Cool; break apart. Store in an airtight container. Yield 5 quarts.

THYME-LEMON COOKIES

1 cup (1/2 lb.) butter

2 teaspoons baking powder

1 3/4 cups sugar

2 teaspoons dry thyme leaves or 2 Tbl.

2 large eggs

Fresh

2 3/4 cups all-purpose flour

1 tablespoon grated lemon peel.

Combine butter and 1 1/2 cups sugar; beat until thoroughly blended. Beat in eggs until smooth. Add flour, baking powder, thyme, and lemon peel; mix well. Put remaining 1/4 cup sugar into a small bowl. Shape into 1 Tbsp-size balls (chill for an hour for easier handling); drop balls into sugar & roll to coat. Place balls 1 inch apart on ungreased 12x15" sheet. Bake at 375° 12 to 15 minutes. Makes about 5 dozen cookies.

Rosemary Coffee Cake

2 c. prepared biscuit mix
1/2 c. sugar
1/2 t. nutmeg
1 t. rosemary crushed
1 egg
1/4 c. salad oil
3/4 c. milk

Stir only to mix. Pour into greased glass or earthen pie pan. Bake 25 minutes, temperature 425. Dust liberally with confectioner's sugar.

Coriander Butterscotch

1 cup butter
2 and 2/3 cups brown sugar
juice of 1/2 lemon
1 tbsp crushed coriander seeds

Melt butter in heavy pan. Add sugar and lemon juice and stir over low heat to dissolve. Boil fast till drop becomes brittle in cold water. Stir in coriander seeds. Pour onto oiled marble slab or baking sheet. Mark into squares and cool.

Lavender Truffles

1 cup heavy cream
1 tsp dried lavender buds
12 oz bittersweet chocolate (finely chopped)
2 tbsp Grand Marnier
1 cup sifted unsweetened cocoa

Bring heavy cream and lavender to a boil. Boil 1 minute and pour it through a strainer over the chocolate in a bowl. Add the Grand Marnier and stir occasionally till the chocolate is completely melted. Chill for 3 hours or till completely set. With a warm spoon, roll the truffle mixture into cherry-sized balls, then roll them in sifted unsweetened cocoa.

Easy MicroWave Fudge

1 lb. Confectioners sugar
1/2 c. butter
1/2 c cocoa
1 T vanilla
1/4 c. milk
1/2 c. pecans, chopped (as desired)

Blend sugar and cocoa in a 3 quart bowl. Add milk and butter. Do Not Stir. Microwave at 100% power for 2 minutes, then stir well. Add vanilla and nuts. Stir until blended. Pour into buttered 8 x 8 inch dish. Refrigerate until set. Cut into squares. Freezes well.

Oatmeal Santa Bread

1 Cup Water	3 T sugar
1/2 c quick cook oats	1 1/2 t salt
1/2 c milk	1 t cinnamon
1 egg	2 t yeast
2 1/2 c flour	

Microwave water and oats 2 minutes on high. Let cool. Add milk and blend. Add along with remaining ingredients to bread machine and process on dough setting. When finished, divide dough into half, again dividing 1 half into 2. Shape face with largest piece, and hat with one of remaining pieces. Using remaining dough, add mustache and pom-pom for hat. Cover lightly and allow to rise until about double in bulk. Add fruits or candies for eyes, and bake at 350 until golden brown. Can be decorated further with icing if desired.

Deep-Dish Pear Pie with Cheddar-Rosemary Crust

Pears make a mellow match for the crust's more assertive rosemary flavor.

3/4 cup sugar	2 T. Orange juice or apple juice
3 tablespoons cornstarch	8 cups thinly sliced, peeled pears.

Crust:

2-1/2 C all purpose flour	2/3 c shortening
1 1/2 T snipped fresh rosemary or 1 1/2 t dried and crushed	1/2 cup finely shredded white cheddar cheese
1/2 t salt	7-8 T cold water

Combine filling ingredients and set aside. Combine Flour, shortening, salt and rosemary until mixture is the consistency of peas. Add cheddar cheese and mix. Add water by Tablespoon fulls until dough forms a nice ball. Roll out crusts, fill pie and bake at 375 for about 50-65 minutes.

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