



*The Great  
Recipe Swap*

*Holiday Edition*



THANK YOU  
FOR ALL THE  
WONDERFUL  
RECIPES!

The background of the entire page is a repeating pattern of light teal chevrons pointing downwards, creating a rhythmic, zigzag visual effect.

# **APPETIZERS & SIDES**



# BROCOLLI CASEROLE

Submitted by **Sherri**

## INGREDIENTS

- 4 packages of frozen chopped broccoli (thawed & drained)
- 2 cups shredded cheddar
- 2 cans golden mushroom soup
- 4 eggs
- 2 cups mayo
- ½ - 1 chopped onion
- Panko bread crumbs (as desired)

## DIRECTIONS

1. ***Pre-heat oven to 350 degrees.***
2. ***Mix ingredients together & then melt some butter and mix with panko breadcrumbs for the top.***
3. ***Bake at 350 degrees for 1 – 1 ¼ hours.***
4. ***Enjoy!.***





# PIZZA CANDY CANE CRESCENT

Submitted by Brian

"Pizza Candy Cane Crescent." Food Network, 28 June 2018, <https://www.foodnetwork.com/recipes/food-network-kitchen/pizza-candy-cane-crescent-5331824>.

## INGREDIENTS

- One 8-ounce tube refrigerated rolled crescent dough
- 1/3 cup prepared pizza sauce, plus more for dipping
- 1/2 cup shredded mozzarella
- 24 slices pepperoni
- 2 tablespoons sesame seeds
- 2 large fresh basil leaves

**PREP TIME: 10 MINS**  
**COOK TIME: 15 MINS**  
**TOTAL TIME: 25 MINS**

## DIRECTIONS

- 1. Preheat the oven to 400 degrees Fahrenheit. Unroll the crescent dough and separate the triangles along the perforated lines. Cut the triangles in half lengthwise so that you have 16 triangles.*
- 2. Overlap 2 pieces of parchment to make a 24-inch-long piece. Arrange the crescent triangles lengthwise in a long row on top of the parchment, with the pointy ends upright and the flat ends overlapping just slightly (the row should be as long as the parchment paper). Gently press the overlapping pieces of dough together so to seal.*
- 3. Spread the pizza sauce over the thickest part of the strip of dough (about 1 1/2-inches). Sprinkle the cheese over the sauce and top with a layer of pepperoni.*
- 4. Fold the pointy ends of the dough over top of the pepperoni tucking them under the dough to enclose the filling. Gently curve the top end of the dough to the left to make a candy cane shape that is the length of the back of a baking sheet. Transfer the parchment onto the back of a baking sheet. Sprinkle the sesame seeds on top of the dough. Bake until the dough is golden brown and the cheese is melted, 8 to 10 minutes. Tuck the basil leaves into the candy cane to make a bow. Serve with more sauce for dipping.*



# HOMEMADE POLISH PIEROGI

Submitted by Lauren

## INGREDIENTS

- Dough
  - 2 cups (240g) all-purpose flour
  - 1/2 teaspoon salt
  - 1 large egg
  - 1/2 cup (113g) sour cream
  - 4 tablespoons (57g) butter, room temperature
- Filling
  - 1 cup (227g) warm mashed potatoes
  - 1 cup (113g) sharp cheddar cheese, shredded
- To finish
  - 4 tablespoons (57g) butter, cold
  - 2 large (156g) shallots, diced; or one medium (156g) onion, sliced

## DIRECTIONS

### To make the dough:

1. Mix together the flour and salt. Add the egg to the flour and combine. The dough will be quite clumpy at this stage.
2. Work in the sour cream and soft butter until the dough comes together in a slightly rough, slightly sticky ball.
3. Using just your fingertips, knead and fold the dough without adding additional flour until the dough becomes less sticky but still quite moist.
4. Wrap the dough well in plastic wrap and refrigerate for 30 to 60 minutes, or up to 48 hours.

### To make the filling:

1. Combine the warm mashed potato and cheese.
2. Stir and mash until the cheese is melted and the filling is cool to the touch.
3. Taste and adjust the seasonings with salt and pepper.

### To fill the pierogi:

1. Roll half the dough 1/8" thick. Use a 2" round cutter to cut circles of dough. Repeat with the other half of the dough. Save the scraps; these can be snipped into small pieces and added to simmering soups.
2. Place 1 1/2 teaspoons of filling on each round of dough. Gently fold the dough over, forming a pocket around the filling. Pinch the edges of the pierogi to seal, then seal again with the tines of a fork.
3. At this point the pierogi can be frozen for up to 4 weeks, or refrigerated overnight, or cooked in a large stockpot of boiling salted water. Only cook about 10 pierogi at a time, so that they have room to float without sticking. When the pierogi float, they're done. The time will vary depending on if they're fresh or frozen.
4. Sauté the shallots or onion in the butter in a large skillet until the onion begins to brown. Add the drained pierogi and cook until browned and crisped. Serve hot with additional sour cream, applesauce, or other condiments. You may substitute the potato filling for fried shredded cabbage or ricotta cheese.



# LATIN STYLE RICE AND BEANS

Submitted by Leonard

## INGREDIENTS

- White rice
- A can of red kidney beans
- A box of Sazon (will contain a few packets inside)
- A can of tomato sauce
- A potato
- A package of Chorizo sausage (precooked)
- A can of Vienna sausage (precooked)
- Olives (if you like them)
- A jar of Sofrito (Optional, but will add flavor)

## DIRECTIONS

**1. Chop up your Chorizo and Vienna sausages into fine slices. While you're chopping, go ahead and chop your potato(s) into small chunks too.**

**2. Prepare your rice the way you usually would, or how it says on the package, BUT throw in one packet of the Sazon, a heaping spoonful of the Sofrito, as many olives as you'd like, and half of the Chorizo and Vienna sausages (save the other half for the beans).**

**3. Drain the beans. Throw those in a pot with the can of tomato sauce, and the other half of the chopped up Chorizo and Vienna sausages, the potato(s), a packet of Sazon and a heaping spoonful of Sofrito. Cook on low until the potato(s) are soft.**

**4. Your rice will be orange and your beans will be saucy. Serve together, side by side, or mixed. Enjoy!**

**5. Remove Dutch oven or crock pot from oven (careful, it's hot). Uncover dough and carefully transfer to Dutch oven/crockpot, with parchment paper beneath. Cover Dutch oven/crockpot and return to oven.**

**Bonus: Fry or pan sear just about any additional meat to add to the dish, except you might want to lightly season the meat with Sazon and Adobo. If its beef add onions. Throw in a light salad and you have yourself a full Latin styled meal.**





# "EAT IT WHILE IT'S HOT" NO-KNEAD BREAD

**Submitted by Kate**

## INGREDIENTS

- 3 cups all-purpose flour, plus more for shaping
- 2 teaspoons sea salt
- 1 teaspoon Red Star active dry yeast OR 3/4 teaspoon instant yeast
- 1 1/2 cups warm water (about 110 to 115 degrees F)
- (Optional) seasoning like cinnamon sugar, garlic, cranberries, etc.

## DIRECTIONS

*1. In a large bowl, whisk flour, salt and yeast until well mixed. Pour in warm water and use a spoon to stir until a dough forms. The mixture will be wet and very sticky. This is when you would add your seasoning.*

*2. Cover bowl tightly with plastic wrap and set aside in a warm place 1 to 18 hours until dough rises, bubbles and flattens on top. Time will depend on the type of yeast you used and temperature conditions in the home.*

*3. Heat oven to 450 degrees F. Once oven is preheated, place a 6-quart Dutch oven (with cover) in oven 30 minutes before baking. If you do not have a Dutch oven you can use the ceramic insert to a crockpot and its (plastic free) glass lid.*

*4. Punch down dough. Generously flour a sheet of parchment paper; transfer dough to parchment and, with floured hands, quickly shape into a ball. Place dough on parchment paper and sprinkle top lightly with flour. Top with a sheet of plastic wrap and let rest 30 minutes.*

*5. Remove Dutch oven or crock pot from oven (careful, it's hot). Uncover dough and carefully transfer to Dutch oven/crockpot, with parchment paper beneath. Cover Dutch oven/crockpot and return to oven.*

*6. Bake bread 45 minutes covered, then another 10 to 15 minutes uncovered until dough is baked through and golden brown on top. Cool slightly before slicing.*



# VEGGIE PIZZA APPETIZER

Submitted by Scott

## INGREDIENTS

- 1 pack Ranch Salad dressing/dip mix
- 2 packages of Crescent Rolls (8 rolls each)
- 2 – 8oz packages of cream cheese (room temp)
- ½ Cup Sour cream
- ¾ Cup of each of the following:
  - Mayonnaise
  - Shredded cheddar cheese
  - Scallions/green onions
  - Broccoli
  - Red pepper
  - Green pepper
  - Yellow pepper
  - Carrots
  - Cauliflower
  - Tomatoes

## DIRECTIONS

- 1. Preheat oven to 475 degrees**
- 2. Pat together seams of crescent rolls on a baking sheet lined with parchment paper. Do NOT flatten out.**
- 3. Bake for 7-8 minutes until golden brown, let cool.**
- 4. Combine mayonnaise, sour cream, cheese and dressing mix well with mixer. Spread mixture over crescent roll crust.**
- 5. Sprinkle veggies over mixture. Use plastic wrap/parchment to lightly press veggies into mixture.**
- 6. Cut with pizza cutter and enjoy**



The background of the image is a repeating pattern of teal-colored chevrons (V-shapes) pointing downwards, set against a lighter teal background. The chevrons are arranged in a staggered, overlapping manner, creating a rhythmic, textured effect.

**DESSERTS!**



# COOKIES & CREAM CUPCAKES

Submitted by Jamie

## INGREDIENTS

- 2 1/4 cups all-purpose flour
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1 2/3 cups sugar
- 1/2 cup (1 stick) butter, softened
- 1 cup milk
- 2 teaspoons vanilla
- 3 egg whites
- 1 cup crushed Oreos (about 10 cookies) plus some for garnish
- 1 container (16 oz) vanilla frosting

**OVEN TEMP: 350° F**  
**BAKE TIME: 20-25 MINS**  
**MAKES 24 CUPCAKES**

## DIRECTIONS

- 1. Preheat oven to 350 F. Line 24 standard muffin pan cups with liners*
- 2. Sift flour, baking powder and salt together in large bowl. Stir in sugar. Add butter, milk, and vanilla; beat with electric mixer at low speed 30 seconds. Beat at medium speed 2 minutes. Add egg whites; beat 2 minutes. Stir in 1 cup crushed cookies.*
- 3. Spoon batter into prepared muffin pans. Bake 20 to 25 minutes or until toothpick inserted into centers comes out clean. Cool in pans 10 minutes. Remove to racks; cool completely*
- 4. Frost cupcakes; garnish with additional crushed cookies.*



# DEEP DARK CHOCOLATE CAKE

Submitted by Kristen

Country Living Christmas Joys: Decorating, Crafts & Recipes. p 259, 2015.  
Print.

## INGREDIENTS

### Cake

- 2 cups All-purpose flour
- 1 cup Cocoa
- 2 cups Granulated sugar
- 1 teaspoon Baking powder
- 1 teaspoon Baking soda
- 1 teaspoon Salt
- 2 Large egg
- 1 teaspoons Vanilla extract
- 1 cup Sour cream
- 1/2 cup Canola oil
- 1 teaspoon White vinegar
- 1 cup softened Unsalted butter
- 3/4 cup, strained and seeds discarded Vanilla extract
- 1 1/2 cup Confectioner's sugar
  
- [Super Quick Chocolate Butter Cream](#)
- 1 cup butter
- 6 ounces bittersweet chocolate, melted and slightly cooled
- 2 cups marshmallow cream
- 1/4 teaspoon vanilla extract
- 6 tablespoons confectioner's sugar

**PREP TIME: 40 MINS**  
**COOK TIME: 45 MINS**  
**TOTAL TIME: 95 MINS**

## DIRECTIONS

### **1. Cake:**

*Heat oven to 350 degrees Fahrenheit. Butter two 8-inch round cake pans and line bottoms with parchment. Combine flour, cocoa, granulated sugar, baking soda, baking powder, and salt together in a large bowl. Add eggs, vanilla, sour cream, oil, vinegar (for leavening and a more tender cake), and 1 cup hot water and mix with a wooden spoon until batter is smooth.*

**2. Pour batter into prepared pans and bake until a wooden skewer, inserted into cake center comes out clear, 35 to 40 minutes. Cool cakes in pan 20 minutes; release from pans and cool completely on wire racks.**

**3. Beat butter and jam together using an electric mixer set on medium speed until fluffy. Add confectioner's sugar and beat until smooth. Spread filling between 2 cake layers and frost with Super Quick Chocolate Butter cream (recipe below).**

### **Super Quick Chocolate Butter Cream**

*Using a mixer set on medium-high speed, beat 1 cup butter and 6 ounces melted and slightly cooled bittersweet chocolate together until fluffy. Reduce speed to medium and beat 2 cups marshmallow cream. Add 1/4 teaspoon vanilla extract and 6 tablespoons confectioner's sugar and increase speed to medium-high and beat, scraping down the sides of the bowl occasionally, until smooth and fluffy. Chill for 20 minutes before using. Makes 4 cups.*





# COCADAS (COCONUT MACAROONS)

Submitted by **Elizabeth**

## INGREDIENTS

- 2  $\frac{2}{3}$  cups shredded coconut
- $\frac{3}{4}$  cup condensed milk
- 1 egg
- $\frac{1}{4}$  teaspoon almond essence
- butter (to coat pan)

## DIRECTIONS

1. **Heat oven to 325 degrees.**
2. **In a bowl, mix shredded coconut, egg, condensed milk, and almond essence until everything is well mixed.**
3. **Let rest for 5 minutes.**
4. **Spread butter on a baking sheet to coat.**
5. **Using two teaspoons, put small (about 1 1/2 inch round) mounds of the mixture on the baking sheet.**
6. **Bake for 25 minutes or until they are golden. Makes about 24 cocadas.**

Helpful hint: If you're having trouble with this sticky mixture, coating the teaspoons with butter will help. If you don't mind getting a little messy, shaping the cocadas with your hands works well, just remember to coat them in butter first.

# MAMA CLE'S SPECIAL COFFEE CAKE

Submitted by Dawn

## INGREDIENTS

- 1/2 cup butter, softened
- 1/2 cup shortening
- 1 1/4 cups sugar
- 2 eggs
- 1 cup sour cream
- 2 cups flour
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1 tsp vanilla extract
- 1/2 cup chopped pecans
- 2 Tb sugar
- 1 tsp cinnamon

**PREP TIME: 10 MINS**  
**COOK TIME: 55 MINS**  
**TOTAL TIME: 65 MINS**

## DIRECTIONS

**1. Beat butter and shortening together with a mixer until creamy, about 2 minutes. Gradually add sugar, beating until light and fluffy. Beat in eggs one at a time. Stir in sour cream, mixing until well blended.**

**2. Combine flour and next 3 ingredients. Gradually add to creamed mixture, stirring until well blended. Stir in vanilla.**

**3. Spoon half the batter into a greased and floured Bundt pan. Combine pecans, sugar, and cinnamon. Sprinkle half this mixture over the batter. Repeat with remaining batter and pecan mixture.**

**4. Bake at 350 degrees for 55 minutes. Let cool in pan for 10-15 minutes, then remove cake to a wire rack to finish cooling completely. Sprinkle cake with powdered sugar.**



# MOM'S OATMEAL CHOCOLATE CHIP CAKE

Submitted by Erin

## INGREDIENTS

- 1  $\frac{3}{4}$  Cups Boiling water
- 1 Cup Uncooked oatmeal
- 1 Cup Brown sugar (lightly packed)
- 1 Cup Granulated sugar
- $\frac{1}{2}$  Cup Butter
- 3 Large eggs
- 1  $\frac{3}{4}$  Cup Flour
- 1 Teaspoon Baking soda
- $\frac{1}{4}$  Teaspoon Salt
- 2 Tablespoon Cocoa
- 12 oz. Semi-sweet morsels (1 package)
- $\frac{3}{4}$  Cup Chopped Walnuts

## DIRECTIONS

1. ***Pour boiling water over oatmeal, let stand for 10 minutes.***
2. ***Add sugars and butter, stir until butter melts.***
3. ***Add eggs and mix well.***
4. ***Sift together all dry ingredients and add to the oatmeal mixture, mix well.***
5. ***Add  $\frac{1}{2}$  chocolate chips (6 oz.) mix well.***
6. ***Pour into a greased and floured 9x13x2 pan.***
7. ***Sprinkle remaining chocolate chips and walnuts on top.***
8. ***Bake @ 350 for 40-45 minutes done when a toothpick inserted comes out clean.***





# PECAN BARS

Submitted by Leslie

Baking Illustrated: A Best Recipe Classic. p 495-496, 2004. Print.

## INGREDIENTS

### Crust

- 1 cup unbleached all-purpose flour
- 1/4 teaspoon baking powder
- 1 teaspoon salt
- 1/3 cup packed light brown sugar
- 1/4 cup toasted & chopped coarse Pecan
- 6 tablespoons cold, unsalted butter, melted

### Filling

- 4 tablespoons cold, unsalted butter, melted
- 1/2 cup packed light brown sugar
- 1/3 cup corn syrup
- 2 teaspoons vanilla extract
- 1 tablespoon bourbon or dark rum
- 1 teaspoon salt
- 1 large egg lightly beaten
- 2 cups pecans, toasted & chopped coarse

**PREP TIME: 15 MINS**  
**COOK TIME: 105 MINS**  
**TOTAL TIME: 120 MINS**

## DIRECTIONS

**1. For the crust:** Adjust an oven rack to the middle position and heat the oven to 350 degrees. Spray a 9-inch square baking pan with nonstick cooking spray. Fold two 16-inch pieces of foil or parchment paper lengthwise to measure 9 inches wide. Fit 1 sheet in the bottom of the greased pan and up the sides of the pan (overhang will help in removal of baked bars). Fit the second sheet in the pan in the same manner, perpendicular to the first sheet. Spray the sheets with nonstick cooking spray.

**2. Place the flour, baking powder, salt, brown sugar, and 1/4 cup of the pecans in a food processor. Process the mixture until it resembles coarse cornmeal, about five 1-second pulses. Add the butter and pulse until the mixture resembles sand, about eight 1-second pulses. Pat the mixture evenly into the prepared pan and bake until the crust is light brown and springs back when touched, about 20 minutes.**

**1. For the filling:** While the crust is in the oven, whisk together the melted butter, brown sugar, corn syrup, vanilla, bourbon (or rum), and salt in a medium bowl until just combined. Add the egg and whisk until incorporated.

**2. Pour the filling on top of the hot crust and spring the remaining 1 3/4 cups pecans evenly over the top. Bake until the top is brown and cracks start to form across the surface, 22 to 25 minutes. Cool on a wire rack for 1 hour. Remove the bars from the pan using the foil or parchment handles and transfer to a cutting board. Cut into bars that measure 1 1/2 inches by 2 1/4 inches.**