

**Theme: Months**

**2022 4-H  
Food Fare**

**April 8**

**K-STATE**  
Research and Extension



Johnson  
County

## Index

### January—Great Plains

The Best Cut-Out Sugar Cookies	3
Royal Icing	3
Easy Spinach & Sunflower Seed Dip	3
French Baguette	4

### February—Stanley Buccaneers

Lemon Ricotta Cookies	5
Salsa	5
Grape Jelly Meatballs	5
Fruit Salad	5
Easy Queso Dip	5

### March—Spring Hill Rustlers

Cinnamon Brioche Bread Pudding	6
Irish Soda Bread	6
Crock Pot Irish Beef Stew	7
Shillelagh Drink	7
Irish Colcannon Mac & Cheese	7

### April—Prairie Star

Cinnamon Rolls	8
Crustless Quiche	8

### April—Master Food Volunteers

Herb Tea	9
Strawberry Spinach Salad	9
Asparagus, Pecorino and Red Onion Salad	9
Roasted Rainbow Carrots w/Sage Brown Butter	9
Fennel Tea Cookies	9

### May—Dog Club

Strawberry Bread	10
Veggie Cream Cheese Pinwheels	10
Easy Lemon Bars	10
Homemade Goldfish Treats	10
Butterscotch Brownies	11
Lemon Cupcakes	11

### June—Blue River Wranglers

Strawberry Lemonade Slush	12
Strawberry Mango Salsa	12
Strawberry Jam	12

### July—Country Hearts

Flag Cake	13
Hot Dog “Style” Recipes	13
Rosanne Cash’s All-American Potato Salad	13

### August—Pioneer

Funnel Bobs	14
Puppy Cups	14
Microwave Bagged Kettle Corn	14
Chocolate Covered Bacon	14

### September—Happy Helpers

French Apple Pie	15
Apple Radish Slaw with Honey Lime Vinaigrette	15
Sugar Cookie with Icing	15
Slow Cooker Apple Butter Meatballs	16

### October—Oxford Hustlers

Chilly Night Chili	17
Fiesta Dip	17
Pumpkin Quick Bread	17
Sugar Cookies	17
Slow Cooker Cinnamon Apple Cider	17

### November—Lucky Clovers

Mashed Potatoes	18
Turkey Gravy	18
Turkey and Ham Sandwiches	18
Sweet Potato Fries	18
Cranberry Sauce	18
Turkey Stuffing	18
Red Hot Apple Cider	19

### December—Sharon

Chocolate Chip Cookies	20
Fudge	20
Italian Christmas Cookies	20

# January Great Plains

## The Best Cut-Out Sugar Cookies

1 cup Butter 2 Sticks, Softened  
1 cup Granulated Sugar  
1 Egg  
2 teaspoons Vanilla Extract  
½ teaspoon Almond Extract

3 ¼ cups All-Purpose Flour  
1 teaspoon Baking Powder  
½ teaspoon Salt  
Royal Icing Optional (Recipe below)  
Colored Sugar Sprinkles Optional

Preheat oven to 350 degrees F. In a large bowl, cream the butter and sugar with an electric stand mixer or hand mixer until light and fluffy. Beat in the egg, and vanilla and almond extracts. Mix together flour, baking powder, and salt. Add dry ingredients to butter mixture 1 cup at a time, mixing after each addition. Once the dough mixes into a ball, you're done mixing. Test that the dough is sticky and holds a shape but doesn't stick to your fingers. Do not chill dough. Divide the dough into 2 balls, then form them into 2-inch-thick rectangles discs. This will keep the dough from falling apart while rolling, and the rectangular shape will help you cut more cookies out of each rolling. On a floured surface, roll each ball into a circle approximately 12 inches in diameter and 1/8 inch thick. Dip the cookie cutter in flour before each use and cut out shapes. Bake the cookies on an ungreased baking sheet with or without parchment paper. Bake for 8-11 minutes or until cookies are lightly browned. Move the cookies to a cooling rack to cool completely. Frost with royal icing.

## Royal Icing

4 cups Powdered Sugar about 1 lb. (confectioners' sugar)  
5 tablespoons Warm Water

3 tablespoons Meringue Powder  
Gel Food Coloring optional

Beat all ingredients together until icing forms peaks. Beat for about 7-10 minutes at low speed with a heavy-duty mixer or 10-12 minutes at high speed with a hand-held mixer.

Add Color (Optional)

Add food coloring using a toothpick. Add the coloring before diluting the consistency, because the color may contribute to watering it down.

Check Consistency

At this point, check the consistency of your royal icing. If icing is too stiff, add more water, 1 teaspoon at a time, until desired consistency is achieved. If icing is too thin, add powdered sugar, a little at a time, until desired consistency is achieved.

For cookie outlining consistency: Add 1/8 teaspoons of water for every cup of stiff icing. Use a flat utensil like a small angled or straight silicone spatula, to mix icing in a figure-8 motion. Avoid beating or mixing vigorously.

For cookie flooding consistency: To thin for pouring, add 1 teaspoon water per cup of royal icing. Use a grease-free spoon or spatula to stir slowly. Add 1/2 teaspoon water at a time until you reach proper consistency. Use a flat utensil, like a small angled or straight silicone spatula, to mix in a figure 8-motion. Avoid beating or mixing vigorously.

10-second test: Take some icing on a spatula and drop it back down into the bowl to check for the correct thin consistency for flooding. If it sinks after a full count of 10, then the consistency is thin enough for flooding.

Let icing sit for 15 minutes to an hour to let air bubbles rise naturally. Alternately, tap the bowl on the table several times to force the air bubbles up. Gently stir the top surface to release the air.

## Easy Spinach & Sunflower Seed Dip

1 tablespoon oil  
1 medium onion minced  
2 cloves of garlic minced  
6 cups packed baby spinach  
¼ cup sunflower seeds toasted  
2 tablespoon oil

1 tablespoon nutritional yeast  
1 teaspoon tomato paste  
3-4 leaves fresh basil  
1 teaspoon lime juice  
¼ teaspoon salt adjust to taste

Heat the oil in a large skillet over medium heat. Once hot, add the minced onion and garlic, and sauté until the onion starts to caramelize. Make sure it starts to brown as it will add a lot of flavors. Add the spinach and cook for 5-7 minutes, or until it is cooked and almost no water remains in the skillet. Remove from heat and transfer to a food processor. Add the toasted sunflower seeds, oil, nutritional yeast, tomato paste, basil, lime juice, and salt. Process for about 5 seconds, you don't want to process too long to keep some crunch from the sunflower seeds. Taste and adjust the saltiness to your liking and chill in the refrigerator for a few hours before serving. Top with sunflower seeds and serve with raw veggies, crackers, etc. This spinach dip will keep for up to 3 days in the refrigerator.

## January Great Plains

### French Bagette

1 1/2 cups warm water

1 1/2 T. active dry yeast, (2 packets)

2 tsp sugar

3 1/4 cups flour

2 tsp salt

melted butter

In a small bowl combine 1/2 cup of the warm water, the yeast and 1 tsp of the sugar. Stir to combine and let mixture stand for about 5 minutes or until foamy.

In a large mixing bowl blend the flour, salt, the remaining teaspoon of sugar and the yeast mixture.

Gradually add remaining water and mix until the dough forms a smooth ball that is not too sticky to handle (if it is too sticky add a little more flour).

Turn the dough onto a floured surface and knead briefly until the dough is smooth and elastic. Cut the dough in half and shape the halves into baguettes.

Grease a baguette pan and place the loaves in the pan.

Score the loaves down the middle, cover with a dish towel and let rise in a warm place for about 30 minutes or until doubled in size.

Preheat the oven to 450 degrees and place a shallow pan of water in the bottom of the oven to create steam.

Bake the baguettes for 15 minutes. If desired brush the tops with melted butter halfway through the baking.

## February Stanley Buccaneers

### Lemon Ricotta Cookies

2 ½ c all-purpose flour  
1 tsp baking powder  
1 tsp salt  
1 stick softened unsalted butter  
2 c sugar  
1 15-oz container whole milk ricotta cheese  
1 lemon, zested  
3 tbsp lemon juice (from zested lemon)

Glaze:  
1 ½ c powdered sugar  
1 lemon, zested\*  
3 tbsp lemon juice (from zested lemon)

Preheat oven to 375. In a medium bowl combine flour, baking powder, and salt. In a large bowl add the butter and sugar. Using an electric mixer beat the butter and sugar until light and fluffy, about 3 minutes. Add the eggs, one at a time, beating until fully incorporated. Add the ricotta cheese, lemon juice, and lemon zest. Beat to combine. Stir in the dry ingredients. Line two baking sheets with parchment paper. Spoon the dough, about 2 tbsp per cookie, onto the baking sheets. Bake for 15 minutes, or until slightly golden at the edges. Remove from the oven and let the cookies rest on the baking sheet for 20 minutes. Make the glaze by combining the powdered sugar, lemon juice, and lemon zest in a small bowl, and stir until smooth. Spoon about ½ tsp onto each cookie and use the back of a spoon to gently spread. Let the glaze harden for about two hours. \*Feel free to use less lemon zest if desired.

### Salsa

1 28 oz can whole tomatoes with juice  
2 10-oz cans Rotel  
¼ c chopped onion  
1 clove garlic, minced  
1 whole jalapeno, quartered and sliced thin (optional)

¼ tsp sugar  
¼ tsp salt  
¼ tsp ground cumin  
½ c cilantro (use more or less to suit your taste)  
½ of a lime, juiced

Combine all ingredients in a blender or food processor, and pulse until desired consistency. Refrigerate salsa for at least one hour. \*Depending on the size of your blender or food processor, you may have to process the ingredients in batches then mix everything together in a large bowl.

### Grape Jelly Meatballs

2 ½ c grape jelly  
18 oz bottle of your favorite barbecue sauce  
1 pkg (2 lbs) frozen prepared meatballs

Add grape jelly and barbecue sauce to a slow cooker and stir. Stir in the frozen meatballs. Cover and cook on high, stirring occasionally, until meatballs are thoroughly heated and sauce is simmering, about 3-3 ½ hours.

### Fruit Salad

1 c sugar  
1 c water  
1 orange, zested  
1 orange, juiced  
2 whole vanilla beans, cabiar scraped out, or 2 tsp vanilla extract

4 pt strawberries, hulled and halved  
2 pt blueberries  
2 c red grapes, halved  
2 c green grapes, halved  
Mint leaves

Place sugar, water, orange juice, and zest in a small saucepan and stir to combine. Bring to a boil, then turn the heat to low and simmer for 15-20 minutes, until slightly thickened. Set aside to cool, then store in the fridge until cold. Mix the fruit together in a large bowl and pour the cold syrup over the top, tossing gently. Garnish with mint leaves.

### Easy Queso Dip

1 lb Queso Blanco Velveeta, cut into ½-inch cubes  
1 10-oz can Rotel

Combine ingredients in large microwave safe bowl. Microwave on high for 5 minutes, or until Velveeta is completely melted. Stir occasionally during heating.

## March Spring Hill Rustlers

### Cinnamon Brioche Bread Pudding

4 cups brioche cubes (or use a country white loaf as an alt.)  
3 eggs, lightly beaten  
1/3 cup sugar  
1/2 teaspoon cinnamon  
1/4 teaspoon nutmeg  
1 teaspoon vanilla  
2 1/2 cups scalded milk

#### BREAD PUDDING SAUCES INGREDIENTS:

Warm Vanilla Sauce: (Richer flavor, browned butter color)  
1/2 cup butter  
1/2 cup sugar  
1/2 cup packed brown sugar  
1/2 cup whipping cream  
2 teaspoons vanilla

#### Warm Vanilla White Cream Sauce

2 cup whipping cream  
3/4 cup sugar  
1/2 cup butter  
1 teaspoon vanilla

Preheat the oven to 350-degrees. Prepare individual ramekins or four 10-ounce individual pie plates (or a 2-quart baking dish) with non-stick cooking spray or for extra flavor, butter each dish. Cut brioche into 1/2-inch cubes and divide evenly into individual ramekins or pie plates. If desired, divide 1/2 cup dried fruit and a handful of toasted nuts to the bread cubes in individual ramekins or pie plates. In a saucepan over medium heat, scald the milk until just before the boiling point. Allow it to cool slightly. To watch a YouTube video on how to scald milk, click here. In a separate bowl, whisk together eggs, sugar, cinnamon, nutmeg, and vanilla. Whisking constantly, slowly pour the warm milk into the egg mixture. Divide the mixture evenly between the individual ramekins or pie plates and place them on a baking sheet. Baked until puffed and a toothpick inserted into the centers comes out clean. About 25 minutes. Allow the bread pudding to cool for 5 minutes before serving

Warm Vanilla Sauce Instructions: Combine all sauce ingredients except vanilla in 1-quart saucepan. Cook over medium heat, stirring occasionally, 4 to 5 minutes or until mixture thickens and comes to a full boil. Remove from the heat and stir in vanilla. Serve warm.

Warm Vanilla White Cream Sauce Instructions: Stir the whipping cream and sugar together in a saucepan. Add the butter, and cook, stirring constantly, over medium heat until butter is melted and mixture boils. Continue to cook, stirring constantly for 3 minutes or until the mixture is slightly thickened. Remove from the heat and stir in the vanilla. Serve warm.

### Irish Soda Bread

1 3/4 cups (420ml) buttermilk  
1 large egg (optional, see note)  
4 1/4 cups (531g) all-purpose flour (spoon & leveled)  
3 Tablespoons (38g) granulated sugar

1 teaspoon baking soda  
1 teaspoon salt  
5 Tablespoons (70g) unsalted butter, cold and cubed\*  
optional: 1 cup (150g) raisins

Preheat oven & pan options: Preheat oven to 400°F (204°C). There are options for the baking pan. Use a regular baking sheet and line with parchment paper or a silicone baking mat (bread spreads a bit more on a baking sheet), or use a seasoned 10-12 inch cast iron skillet (no need to preheat the cast iron unless you want to), or grease a 9-10 inch cake pan or pie dish. You can also use a 5 quart (or higher) Dutch oven. Grease or line with parchment paper. If using a Dutch oven, bake the bread with the lid off. 1 Whisk the buttermilk and egg together. Set aside. Whisk the flour, granulated sugar, baking soda, and salt together in a large bowl. Cut in the butter using a pastry cutter, a fork, or your fingers. Mixture is very heavy on the flour, but do your best to cut in the butter until the butter is pea-sized crumbs. Stir in the raisins. Pour in the buttermilk/egg mixture. Gently fold the dough together until dough it is too stiff to stir. Pour crumbly dough onto a lightly floured work surface. With floured hands, work the dough into a ball as best you can, then knead for about 30 seconds or until all the flour is moistened. If the dough is too sticky, add a little more flour. 2 Transfer the dough to the prepared skillet/pan. Using a very sharp knife, score a 1/2 inch deep X into the top. Bake until the bread is golden brown and center appears cooked through, about 45-55 minutes. Loosely tent the bread with aluminum foil if you notice heavy browning on top. For an accurate test, bread is done when an instant read thermometer reads 190°F (88°C). 3 Remove from the oven and allow bread to cool for 10 minutes, then transfer to a wire rack. Serve warm, at room temperature, or toasted with desired toppings/spreads. 4 Cover and store leftover bread at room temperature for up to 2 days or in the refrigerator for up to 1 week. We usually wrap it tightly in aluminum foil for storing.

## March Spring Hill Rustlers

### Crock Pot Irish Beef Stew

1 1/2 pound chuck roast cut into 1 1/2 inch pieces or pre-cut stew meat	1 tablespoon minced garlic
1/4 cup flour	5 cups beef broth
2 teaspoons salt	1 8 oz can tomato paste
1 teaspoon pepper	1/4 cup red wine vinegar
2 pounds Yukon Gold potatoes quartered	1 tablespoon Worcestershire sauce
1 pound baby carrots	1 tablespoon dried thyme
1 onion diced	2 bay leaves Fresh parsley chopped to top

In a large bag, place the roast, flour, salt and pepper. Toss to coat. Place in the bottom of the crock pot. Pour everything else on top. Cover and cook on low for 8 hours or until beef is tender. Remove the bay leaves and serve. Top with fresh parsley.

### Shillelagh Drink

Ingredients for 1 serving -	Ingredients for 24 servings—
1 teaspoon of lemon juice	½ cup of lemon juice
1 teaspoon powdered sugar	½ cup powdered sugar
4 ounces of peach juice	96 ounces of peach juice
2 halved raspberries*	2 cups halved raspberries*

Pour the lemon juice, peach juice and powdered sugar in a shaker, and shake well.

Strain the mixture over crushed ice.

Garnish the drink with raspberries.

\* If raspberries aren't in season, you can substitute with strawberries.

### Irish Colcannon Mac & Cheese

8 slices thick-cut bacon diced	1/2 teaspoon paprika
1 large yellow onion thinly sliced	3 cups whole milk
3 garlic cloves minced	3 tablespoons butter
4 cups shredded cabbage	3 tablespoons all-purpose flour
2 leeks sliced and cleaned	1 cup Wisconsin Monterey Jack cheese shredded
2 large baking potatoes cleaned and cooked until fork tender	1 cup Wisconsin Sharp White Cheddar cheese shredded
1 1/2 teaspoons salt	1 cup Wisconsin Havarti shredded
1 1/2 teaspoons black pepper	1/2 cup panko or plain bread crumbs
1/4 teaspoon red pepper flakes	1/2 cup scallions sliced 1 pound elbow macaroni cooked until tender

Preheat oven to 350 degrees F. Cook the potatoes in the microwave, in the oven or in a pot of boiling water until fork tender. Allow to cool down completely. Peel with a pairing knife and shred with a box grater. Set aside. Heat a large pot over medium-high heat. Add the bacon and cook until crispy and browned. Remove with a slotted spoon and transfer to a plate lined with paper towels, to catch the excess fat. Remove all but 1 tablespoon of the bacon grease from the pot. Stir in the onions and garlic and sauté for about 5 minutes, until soft and translucent. Add the cabbage and leeks. Season with 3/4 teaspoon salt, 3/4 teaspoon black pepper, and the red pepper flakes. Stir and cook for about 5 minutes more until soft. Fold in the shredded potatoes and remove from heat. Transfer to a large bowl and set aside. Place the milk in a medium saucepot and bring to barely a simmer, over medium heat.\* Return the large pot to the stove and place over medium-high heat. Add the butter and allow to melt. Whisk in the flour and cook for about 10 seconds to cook the flour a bit. Carefully pour in the warm milk, while whisking continuously until all of the milk has been added and the butter/flour mixture has completely dissolved. Lower the flame to medium and cook until thickened. Season with 3/4 teaspoon salt, 3/4 teaspoon black pepper and the paprika. Once thick, remove from heat. In a medium bowl, toss together the shredded Wisconsin cheeses. Add the cheeses to the hot thickened milk, reserving about 1/2 cup for topping later on. Stir with a wooden spoon, until the cheese has melted. Fold in the cooked noodles, the cooked cabbage mixture, the crispy bacon and the scallions, until evenly combined. Pour the mixture into a 9x13 baking dish or into individual baking dishes and top with the bread-crumbs and reserved cheese. Bake for about 25 to 30 minutes, until bubbly. Place under the broiler for a few seconds to crispy up the top. Serve warm and garnish with sliced scallions on top. Enjoy!

## April Prairie Star

### Cinnamon Rolls

2 packages yeast	Icing
1/2 c. warm water	1/2 stick butter
1 tsp. sugar	2/3 box powder sugar
1/2 c. shortening	Cinnamon
2 c. milk	1/2 tsp. vanilla
2 eggs	
3/4 c. sugar	
1 tsp. vanilla	
2 tsp salt	
7-7 1/2 c. flour	

Dissolve yeast in warm water and add 1 tsp. of sugar. Set aside. In another bowl melt shortening with milk. In a third bowl mix eggs, 3/4 c. sugar, vanilla and salt. Add the second bowl in with the third bowl, and then add yeast mixture. Stir together. Add flour until dough is slightly firm, but still sticky. Do not knead. Don't put your hands in it as you would other yeast dough.

Let rise for 1 hour. Make into rolls, I use 1 stick butter to this amount of dough, cover the dough with cinnamon, till it is completely dark, white sugar, brown sugar, and cut about every inch or 1.5 inches.

Let rise 20 minutes, bake at 425 degrees for 20 minutes. Turn out on a greased surface when you make your rolls.

#### Icing

Melt butter and pour this hot mixture over the powdered sugar and cinnamon. Add vanilla. Ice while hot. Cinnamon rolls will freeze well if not iced.

### Crustless Quiche

5 eggs  
1 c. cream  
1 c. chopped ham  
1 c. cheese (your choice)  
Green onions (optional, to taste)  
Salt  
pepper

Whisk together the eggs, cream salt and pepper;

Put most of the ham, cheese and green onions into a greased pie tin – we hold some back for topping so you get some bits on the surface which looks nice (love the golden cheese crust and browned bits of ham!);

Pour in all the egg mixture;

Scatter with remaining ham, cheese and onions;

Bake 30 – 35 minutes until golden and puffed;

Rest 5 minutes then slice!



## April—Farmer’s Market Master Food Volunteers

### Sage Tea

1/2 ounce fresh sage leaves (about 45 leaves)	3 tablespoons lemon juice (from about 1 lemon )
2 tablespoons sugar	1 quart (4 cups) water
1 1/2 teaspoons grated, or thinly peeled, lemon rind	

While preparing the other ingredients, bring the water just to a boil. Keep water at a simmer and add the rest of the ingredients; cover. Allow to steep for 20 to 30 minutes, or to taste, stirring occasionally. Strain out the sage leaves and serve hot, or chill and then serve iced. Servings: 4, one cup each

### Strawberry Spinach Salad

8 cups torn fresh spinach	2 Tbsp. red wine vinegar
2 cups sliced fresh strawberries	1 Tbsp. sugar
2 Tbsp. finely chopped onion	1 tsp. mustard
3 Tbsp. sunflower seeds, toasted (optional)	½ tsp. dried dill
1 tsp. sesame seeds, toasted (optional)	¼ tsp. salt
2 Tbsp. canola oil	1/8 tsp. garlic powder

In a salad bowl, combine the spinach, strawberries, onion, sunflower kernels and sesame seeds. In a jar with a tight-fitting lid, combine the remaining ingredients to make dressing; shake well. (Dressing can also be whisked together in a small bowl.) Pour dressing over salad and toss gently. Serve immediately. Serving Information: Makes about 8 servings (1 serving = 1 cup)

### Asparagus, Pecorino and Red Onion Salad

1 bunch pencil-thick asparagus, tough bottom stems removed	3 tablespoons red wine vinegar
1 small red onion, finely diced	1 tablespoon extra-virgin olive oil
1 cup coarsely grated aged pecorino, about 3 ounces	½ teaspoon Kosher salt

Cut the asparagus, including the tips, into very thin slices, crosswise, and place in a medium bowl. Add the red onion and pecorino and toss to combine. Whisk together the vinegar, olive oil and salt. Dress with the vinegar, olive oil and salt and toss again. This salad should be fairly heavily dressed. Note: The vinegar will sort of “cook” or tenderize the asparagus. It is best to do this about an hour or so in advance to let the flavors “marry.” Makes 8 servings.

### Roasted Rainbow Carrots with Sage Brown Butter

2 pounds small carrots, preferably multicolored	3 tablespoons butter
2 teaspoons extra-virgin olive oil	2 tablespoons chopped fresh sage or 2 teaspoons dried, plus more for garnish
3/4 teaspoon salt	

Position racks in upper and lower third of oven; preheat to 450°F. Trim carrots and cut in half lengthwise. Toss with oil and salt in a large bowl. Divide between 2 large rimmed baking sheets and spread in an even layer. Roast the carrots, stirring once and switching the pans top to bottom halfway through, until tender, about 15 minutes. Meanwhile, melt butter in a small skillet over medium-high heat. Cook until just starting to brown, 2 to 3 minutes. Remove from heat. When the butter stops bubbling, stir in sage. Transfer the carrots to a serving dish and drizzle the sage brown butter over them. Garnish with fresh sage, if desired.

Makes 6 servings.

### Fennel Tea Cookies

1 tablespoon fennel seed, crushed	1 egg
2 tablespoons boiling water	2 cups all-purpose flour
3/4 cup butter, softened	1/2 teaspoon baking soda
2/3 cup packed brown sugar	Confectioners' sugar

Preheat oven to 350°F. In a small bowl, soak fennel seed in boiling water; set aside. In a large bowl, cream the butter and brown sugar together until light and fluffy. Beat in the egg. Drain fennel seed. Combine the flour, baking soda and fennel seed; gradually add to the creamed mixture and mix well. Roll into 1-inch balls; place 2 inches apart on an ungreased baking sheets. Bake at for 10 to 12 minutes, or until lightly browned. Roll warm cookies in confectioners' sugar. Cool on wire racks. Servings: 18, 2 cookies each  
Notes: These tender, butter cookies have a lovely fennel flavor and add a touch of elegance to any holiday cookie tray. Rolled in confectioners' sugar, they look like snowballs!

## May Dog Club

### Strawberry Bread

3/4 cup granulated sugar	2 cups all-purpose flour
1/2 cup milk	2 teaspoons baking powder
1/2 cup oil	1/4 teaspoon salt
1 large egg	2 cups diced strawberries
1 teaspoon vanilla extract or almond extract	2 tablespoons all-purpose flour

Preheat the oven to 350 degrees. In a medium bowl, stir together the sugar, milk, oil, egg and vanilla. In a separate bowl, combine the flour, baking powder and salt. Add the dry ingredients to the wet ingredients and stir until just combined. In a small bowl, toss together the strawberries and the 2 tablespoons of flour to coat the strawberries. Fold the floured strawberries gently into the batter. Pour the bread batter into a greased 9"x5" bread pan. Bake at 350 degrees for 50-55 minutes. A toothpick inserted in the center of the bread should come out clean. Allow the bread to cool for 10 minutes, then remove the bread to a wire rack to cool completely.

### Veggie Cream Cheese Pinwheels

2 Packages 8 oz each of cream cheese (light)	1 packet of Ranch seasoning
1 small can of black olives	3 green onions chopped
¼ cup of sweet red pepper diced	8 Ole Wellness Tortillas
¼ cups of sweet yellow pepper diced	

In a small bowl, combine cream cheese and ranch seasoning with a hand mixer. Mix until smooth. Beat in remaining ingredients. Spread cream cheese mixture over tortillas. Roll up and cut into 1-inch slices

### Easy Lemon Bars

<b>Ingredients For the Crust:</b>	<b>For the Filling:</b>
10 TBSP Butter-room temperature	3 Large Eggs-room temperature
1 ¼ C Flour	1 C Sugar
½ C + 2 TBSP Powder Sugar	3 TBSP Flour
¼ tsp Salt	1 TBSP Lemon Zest
	1/3 C Lemon Juice (about 2 Lemons)
	½ tsp Baking Powder

**For the Crust:**

Preheat oven to 350°F and lightly grease a 9x9 inch pan. Mix the flour, powdered sugar, and salt together. Cut the butter into the mix until crumbly and then press into the bottom of the pan. Bake for 15-18 minutes until lightly golden. Meanwhile, make the filling.

**For the Filling:**

Whisk all the filling ingredients together until combined. Pour over the cooked crust and place back in the oven for 17-20 minutes until filling is set. Cool completely, dust with powdered sugar, cut into squares

### Homemade Goldfish Treats

8 ounces shredded sharp cheddar cheese	¾ teaspoon salt
1 cup all-purpose flour	2 tablespoons cold water
¼ cup butter, cut into cubes	

Combine cheddar cheese, flour, butter, and salt in a food processor; pulse until dough is consistency of course sand. Add water, 1 tablespoon at a time, until dough is moistened. Wrap dough in plastic wrap and refrigerate for 20 minutes. Preheat oven to 350°F. Line a baking sheet with parchment paper. Roll dough onto a lightly floured work surface and cut into desired shapes using a cookie cutter. If you choose to use a fish-cut out, use a toothpick to make faces. Arrange shapes on the prepared baking sheet. Bake in the preheated oven until golden brown and crispy, 15 to 16 minutes.

## May Dog Club

### Butterscotch Brownies

2 cups all-purpose flour	1 teaspoon pure vanilla extract
¾ teaspoon baking powder	6 ounces bittersweet chocolate chopped into chips or 1 cup store-bought chocolate chips
½ teaspoon baking soda	1 cup butterscotch chips, Heath Toffee Bits, Skor Bites or other toffee bits
½ teaspoon salt	1 cup coarsely chopped walnuts (we substituted pecans)
2 sticks (8 ounces) unsalted butter, at room temperature	1 cup sweetened shredded coconut
1 ½ cups (packed) light brown sugar	
½ cup sugar	
2 large eggs	

Center a rack in the oven. Preheat the oven to 325 degrees F. Butter a 9x13-inch baking pan and put it on a baking sheet. Prepare a stand mixer, preferably fitted with a paddle attachment, or a hand mixer and a large bowl. Whisk together the flour, baking powder, baking soda and salt. Beat the butter on medium speed until smooth and creamy. Add both sugars and beat for another 3 minutes, or until well incorporated. Add the eggs one by one, beating for 1 minute after each addition; then beat in the vanilla. Reduce the mixer speed to low and add the dry ingredients, mixing just until they disappear into the batter. Stir in the chips, nuts and coconut, using a rubber spatula. Scrape the batter into the buttered pan and use the spatula to even the top as best you can. Bake for 40 minutes, or until a knife inserted into the center of the blondies comes out clean. The blondies should pull away from the sides of the pan a little and the top should be a nice honey brown color. Transfer the pan to a rack and cool for about 15 minutes before turning the blondies out onto another rack. Invert onto a rack right side up and cool the blondies to room temperatures. Cut into 32 bars, each roughly 2-1/4x1-1/2 inches.

### Lemon Cupcakes

Ingredients for lemon cupcakes:	For the lemon buttercream:
1 ¼ all purpose flour	1 cup (224g) unsalted butter, room temperature
¾ tsp baking powder	4 cups (460g) powdered sugar
¼ tsp baking soda	½ tsp vanilla extract
¼ tsp salt	4-5 tbsp lemon juice
¼ cup (56g) unsalted butter, room temperature	1 tsp lemon zest
¼ cup (60ml) vegetable oil	Salt, to taste
¾ cups (155g) sugar	
¼ tsp vanilla extract	
2 large eggs	
6 tbsp (90ml) milk	
¼ cup (60ml) fresh lemon juice	
1 tbsp fresh lemon zest	

Preheat oven to 350 degrees F and prepare a pan with cake liners. Combine the flour, baking powder, baking soda and salt in a medium sized bowl and set aside. Add the butter, oil, sugar and vanilla extract to a larger mixed bowl and beat together until light in color and fluffy about 1 ½ -2. Do not skimp on the creaming time. Add the eggs one at a time, mixing until mostly combined after each. Scrape down the sides of the bowl as needed to be sure all ingredients are well incorporated. Add half of the dry ingredients to the batter and mix until mostly combined. Combine the milk and lemon juice, then slowly add the mixture to the batter along with the lemon zest and mix until well combined. Add the remaining dry ingredients and mix just until well combined and smooth. Scrape down the sides of the bowl as needed to be sure all ingredients are well incorporated. Do not over mix the batter. Fill the cupcake liners about ¾ full and bake for 15-18 minutes or until a toothpick inserted into the center comes out clean. Remove cupcakes from the oven and place on a cooling rack to cool. When the cupcakes have cooled, make the buttercream. Add the butter to a large mixer bowl and beat until smooth. Add about half of the powdered sugar and mix until smooth and well combined. Add the vanilla extract, 3-4 tablespoons of lemon juice and the lemon zest to the frosting and mix until well combined. Add the remaining powdered sugar and salt and mix until well combined and smooth. Add additional lemon juice as needed to get the right consistency and flavor. Pipe the frosting onto the cupcakes. Cupcakes are best when stored well covered and eaten within 2-3 days. They can be left at room temperature for about 24 hours, then refrigerated. Serve at room temperature.

## June

### Blue River Wranglers

#### Strawberry Lemonade Slush

4 cups of ice	3/4 cup fresh lemon juice about 4 lemons
2 cups of fresh strawberries hulled & washed	1/2 cup sugar more to taste if needed depending on the sweetness of berries
1 1/2 cups of water	

Place the ice, hulled berries, water, lemon juice, and sugar in a blender.  
Blend for 1-2 minutes or until well blended and super slushy.  
Serve immediately with lemon slices. Enjoy.

#### Strawberry Mango Salsa

1 cup diced mango	2 tablespoon chopped fresh basil
1 cup diced strawberries	2 teaspoons honey
2 tablespoons diced red onion	juice from 1 lime

Combine mango, strawberries, onion, basil, honey and lime juice in a medium bowl. Stir to mix well. Serve with tortilla or pita chips.

#### Strawberry Jam

2 pounds fresh strawberries, hulled  
4 cups white sugar  
¼ cup lemon juice

In a wide bowl, crush strawberries in batches until you have 4 cups of mashed berry. In a heavy bottomed saucepan, mix together the strawberries, sugar, and lemon juice. Stir over low heat until the sugar is dissolved. Increase heat to high, and bring the mixture to a full rolling boil. Boil, stirring often, until the mixture reaches 220 degrees F (105 degrees C). Transfer to hot sterile jars, leaving 1/4 to 1/2 inch headspace, and seal. Process in a water bath. If the jam is going to be eaten right away, don't bother with processing, and just refrigerate.

To test for jelling

Place three plates in a freezer... after about 10 minutes of boiling place a tsp of the liquid of the jam onto the cold plate. Return to freezer for a minute. Run your finger through the jam on the plate... if it doesn't try to run back together (if you can make a line through it with your finger) it's ready to be canned!

## July Country Hearts

### Flag Cake

#### Ingredients:

- 1 box vanilla cake mix
  - Cake mix additional ingredients called for on the box
- 1 container whipped cream
- 1 pint blue berries
- 1 qt strawberries

Bake the vanilla cake in a 9x13 pan.

Frost the cake with whipped cream.

Place blueberries in the upper left corner like the "stars" part of the flag.

Slice the strawberries. Place the strawberry slices as the "stripes" of the flag leaving a gap between strawberry slice rows for the white stripes of the flag.

Chill and serve.

### Hot Dog "Style" Recipes

Add these toppings to try a regional style of hot dog

Detroit style: canned no beans beef chili, shredded cheddar cheese, and raw white onion, yellow mustard

Atlanta style: canned beef and bean chili, creamy coleslaw

Seattle style: cream cheese, sliced raw jalapenos, chopped cabbage, sriracha

### Roseanne Cash's All-American Potato Salad

- |   |                                   |
|---|-----------------------------------|
| 3 pounds medium red-skinned potatoes, unpeeled, scrubbed                            | 2/3 cup mayonnaise                |
| 8 dill pickle spears or a handful of cornichon, coarsely chopped (about 1 1/2 cups) | 2 tablespoons Dijon mustard       |
| 3 celery stalks, chopped (about 1 cup)  | 2 tablespoons apple cider vinegar |
| 1 small red onion, chopped (about 1 cup)  | 2 tablespoons minced fresh dill   |
| 3 hard-boiled eggs, peeled, chopped   | Salt and pepper to taste          |

A few hours before serving or, even better, the day before: Place potatoes in medium-sized pot and cover with a few inches of salted water. Bring to a boil and cook until fork-tender, about 30 minutes. Drain and cool completely. (Overnight in the fridge makes this easy, and the potatoes even easier to slice cleanly the next day.)

To assemble and serve: Cut cooled potatoes into chunks and transfer to a large bowl. Add pickles, celery, onion, and eggs. Combine mayonnaise, mustard, vinegar, and dill in a jar. Stir about half of dressing into salad, tossing to combine evenly. Add more dressing to taste, and season well with salt and pepper.

Do ahead: Keep dressing and vegetables separate until just before serving. Potato salad keeps for up to 4 days in the fridge. Leftover dressing should keep for a couple weeks.

## August Pioneer

### Funnel Bobs

2 large eggs	1/4 teaspoon kosher salt
2 tablespoons granulated sugar	Cooking spray, for frying
1 cup whole milk	Confectioners' sugar, for garnish
1 teaspoon vanilla extract	Strawberry sauce, optional
2 1/4 cups all-purpose flour	Marshmallow fluff, optional
1 teaspoon baking powder	Nutella, optional

Gather the ingredients. Preheat the air fryer to 400 F.

Beat the eggs and sugar in a large bowl until foamy and pale yellow.

Whisk in the whole milk and vanilla extract to the mixture.

Sift together the flour, baking powder, and salt, then gradually add it to the wet mixture—be careful not to overmix, but just until there are no lumps or pockets of dry ingredients.

Add the batter to a large piping bag or plastic Ziplock bag. Cut off the end of the bag to create a medium-sized hole, about 1-inch in diameter.

Line the basket of the air fryer with an appropriate sized liner. You can also hole punch a piece of parchment paper if you can't get liners. Pipe about 12 (1-inch) rounds of batter onto the liner. Cut the thick batter with kitchen shears as you pipe if you're having trouble releasing the batter from the plastic bag. Spray the tops of the batter with cooking spray.

Heat for 8 minutes at 400F until golden brown, risen, and crisp.

Remove the bites and top with confectioners' sugar. Continue cooking in batches until you use all of the batter. Serve with strawberry sauce, marshmallow fluff, or Nutella, if desired.

### Puppy Cups

cooking spray	2 teaspoons baking powder
1 (16 ounce) package hot dogs	1 teaspoon salt
1 cup all-purpose flour	1 cup milk
1 cup yellow corn meal	1 egg
½ cup white sugar	¼ cup vegetable oil

Preheat oven to 425 degrees F (220 degrees C). Spray 2 24-cup mini-muffin pans with cooking spray.

Cut hot dogs into 4 pieces crosswise and cut each piece lengthwise to make 8 pieces per hot dog.

Whisk flour, corn meal, sugar, baking powder, and salt in a bowl; stir in milk, egg, and vegetable oil to make a smooth batter. Stir chopped hot dogs into batter and spoon the mixture into prepared mini muffin cups.

Bake in the preheated oven until the corn muffins are lightly browned and set in the center, about 8 minutes.

### Microwave Bagged Kettle Corn

Microwave bagged kettle corn

Follow instructions on bag.

### Chocolate Covered Bacon

Bacon (preferred amount)

Chocolate Chips

Fry up bacon (or use preferred cooking method).

Melt chocolate chips in microwave, taking care to do it in small bursts and then checking. DO NOT BURN.

Drizzle cooked bacon with chocolate.

## September Happy Helpers

### French Apple Pie

#### *Pie Ingredients:*

pie crust  
2/3 cup sugar  
1/4 cup all-purpose flour  
1/2 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg  
1/2 teaspoon ground clove  
dash of salt

8 cups sliced Granny Smith apples  
2 tablespoons stick butter

#### *French crumb topping:*

1 cup flour  
1/2 cup brown sugar  
1/2 cup butter

Heat oven to 425. Mix flour, sugar, salt, spices and apples. Place in pie crust. Sprinkle apple mixture with crumb topping mixture. Cover with foil during last 10 minutes. Bake 50 minutes @ 425 degrees Fahrenheit

### Apple Radish Slaw with Honey Lime Vinaigrette

2 apples, cut into matchsticks  
14 radishes, cut into matchsticks  
1 c. carrot, cut into matchsticks  
4 green onions, thinly sliced  
3 Tbsp. honey

3 Tbsp. extra virgin olive oil  
Juice of 1 lime  
2 Tbsp. jalapeno, seeds removed and minced  
1 clove garlic, crushed  
½ tsp. salt

Mix together apple, radish, carrot, and green onion in large bowl. In smaller bowl, whisk together honey, extra virgin olive oil, lime juice, jalapeno, garlic and salt. Pour over apple mixture. Toss well. Makes 4 servings.

### Sugar Cookies and Icing

#### Cookie Ingredients:

3 cups unbleached  
all-purpose flour  
2 teaspoons baking powder  
1 cup sugar  
1 cup (salted) butter, cold & cut into chunks  
1 egg  
3/4 tsp pure vanilla extract  
1/2 tsp pure almond extract

#### Icing Ingredients:

4 TBSP meringue powder  
scant 1/2 c. water  
1 lb. powdered sugar  
1/2 - 1 tsp light corn syrup  
few drops clear extract, such as almond (optional)

Cookie Instructions: Preheat oven to 350 degrees. Combine the flour and baking powder, set aside. Cream the sugar and butter. Add the egg and extracts and mix. Gradually add the flour mixture and beat just until combined, scraping down the bowl, especially the bottom. The dough will be crumbly, so knead it together with your hands as you scoop it out of the bowl for rolling. Roll on a floured surface to about 1/4" to 3/8" thick, and cut into shapes. Place on parchment-lined baking sheets (I recommend freezing the cut out shapes on the baking sheet for 5 minutes before baking) and bake for 10-12 minutes. Let sit a few minutes on the sheet, then transfer to a cooling rack.

Icing Instructions: Combine the meringue powder and water. With the paddle attachment of an electric mixer, beat until combined and foamy. Sift in the powdered sugar and beat on low to combine. Add in the corn syrup and extract if desired. Increase speed to med-high/high and beat for about 5 minutes or so, just until the icing is glossy and stiff peaks form. Scrape down sides and bottom of the bowl a couple of times during the 5 minutes. (You should be able to remove the beater from the mixer and hold up and jiggle without the peak falling.) Do not overbeat. Cover with plastic wrap touching the icing or divide and color using gel paste food colorings. This "stiff" icing is perfect for outlining, monogramming, and piping details. To fill in your cookies, add water to your icing a teaspoon at a time, stirring with a rubber spatula, until it is the consistency of syrup. This technique of filling a cookie with thinned icing is called "flooding."

## September Happy Helpers

### Slow Cooker Apple Butter Meatballs

12 oz. bottle chili sauce (I use Heinz Chili Sauce) Do not use sriracha hot chili sauce or Thai sweet chili sauce.

1 1/2 cups apple butter

1 cup pure maple syrup

1 Tbsp. molasses

1/4 tsp. ground cloves

1/4 teaspoon ground cinnamon (or allspice if you have it)

40 oz. frozen meatballs (these are precooked and frozen)

Add the chili sauce, apple butter, maple syrup, molasses, ground cloves, and ground cinnamon to the slow cooker. Stir to combine. Add frozen meatballs to the prepared sauce. Toss to coat. Cover and cook on HIGH for 2.5-3 hours or LOW for 4-5 hours. Stirring occasionally so the meatballs won't burn on the edges. Serve as an appetizer or as an entrée over mashed potatoes or rice with roasted veggies.



## October Oxford Hustlers

### Chilly Night Chili

1 lb. ground beef	1 can tomato soup, undiluted
1 onion, chopped	1 Tbsp. chili powder
2 cans kidney beans, do not drain	1 tsp. salt

Brown the ground beef and onion. Add all additional ingredients. Let simmer for 30 minutes.

### Fiesta Dip

8 oz. package cream cheese, softened	1 cup salsa
16 oz. container sour cream	1 1/2 Tbsp. taco seasoning
1 cup frozen corn, thawed	2 cups shredded cheddar cheese
15 oz. can black beans, drained and rinsed	tortilla chips

In a large bowl, mix all ingredients except tortilla chips. Cover; chill at least 24 hours before serving. Serve with tortilla chips.

### Pumpkin Quick Bread

3 1/3 cups flour	1 cup oil
1 tsp. cinnamon	4 eggs
1 tsp. nutmeg	2/3 cup water
2 tsps. baking soda	2 cups pumpkin puree
1 1/2 tsp. salt	1/2 cup chopped pecans (optional)
3 cups sugar	

Mix flour, cinnamon, nutmeg, baking soda, and salt in a large bowl; set aside. In a separate large bowl, combine sugar, oil, eggs, water, and pumpkin and mix well at low speed. Add dry ingredients into pumpkin mixture. Stir in pecans (optional). Pour into 2 greased loaf pans. Bake for 55-60 minutes at 350 degrees F. Allow baked loaves to cool for 10 minutes before removing from pans. Cool completely.

### Sugar Cookies

1 1/2 cups powdered sugar	2 1/2 cups all-purpose flour
1 cup margarine or butter, softened	1 tsp. baking soda
1 tsp. vanilla	1 tsp. cream of tarter
1/2 tsp. almond extract	Granulated sugar
1 egg	

Mix powdered sugar, margarine, vanilla, almond extract, and egg. Stir in remaining ingredients except granulated sugar. Cover and refrigerate at least 2 hours.

Heat oven to 375°F. Grease cookie sheet lightly or line with parchment paper. Divide dough in half. Roll each half 1/4 inch thick on lightly floured surface. Cut into desired shapes with 2- to 2 1/2-inch cookie cutters. Sprinkle with granulated sugar. Place on cookie sheet. Bake 7 to 8 minutes or until edges are light brown; cool.

### Slow Cooker Cinnamon Apple Cider

1 gal. apple cider  
1 cup Original Red Hots cinnamon candy  
3 cinnamon sticks

Pour apple cider into a large slow cooker. Add Red Hots to the slow cooker. Tie up the cinnamon sticks in a small square of cheesecloth and add to slow cooker. Cover slow cooker, and cook on High for 3 hours, or until hot, and candy has melted. Discard cinnamon sticks. Skim off top layer of candy coating floating on the top of cider. Stir well prior to serving.

## November Lucky Clover

### Mashed Potatoes

9 large potatoes	1 tsp salt
8 oz cream cheese	1/4 tsp pepper
1 cup sour cream	2 Tbsp butter
1 tsp onion salt	

1. Cook peeled potatoes with salt until tender, drain, and mash until smooth. 2. Add all other ingredients and beat until light and fluffy. 3. Cool and cover (will keep for 2 weeks in refrigerator). 4. Dot with butter. 5. Bake in 9 x 13" pan at 350 for 30-40 minutes. Serves 12-15

### Turkey Gravy

1 package of turkey gravy mix  
1 cup cold water

1. Stir water gradually into gravy mix with whisk in small saucepan. 2. Stirring frequently, cook on medium heat until gravy comes to a boil. 3. Reduce heat and simmer 1 minute (gravy will thicken upon standing)

### Turkey and Ham Sandwiches

Sliced turkey  
Sliced ham  
Slider buns

### Sweet potato Fries

1 package of frozen sweet potato fries

Following air fryer directions, cook fries ~12 minutes

### Cranberry Sauce

1 cup (200g) sugar	Optional: pecans, orange zest, raisins, currants, blueberries, cinnamon, nutmeg, allspice
1 cup (250ml) water	
4 cups (one 12-ounce package) fresh or frozen cranberries	

1. Rinse cranberries. Place the cranberries in a colander and rinse them. Pick out and discard any damaged or bruised cranberries.  
2. Boil water with sugar. Put the water and sugar in a medium saucepan on high heat and bring to a boil. Stir to dissolve the sugar.  
3. Add cranberries, cook until they burst. Add the cranberries to the pot and return to a boil. Lower the heat and simmer for 10 minutes or until most of the cranberries have burst.  
4. Stir in mix-ins, if using. Once the cranberries have burst you can leave the cranberry sauce as is, or dress it up with other ingredients, such as to mix in a half a cup of chopped pecans a pinch or two of orange zest. Could consider adding raisins or currants, or blueberries for added sweetness. Could also consider adding cinnamon, nutmeg, or allspice. If adding spices, start with a pinch of each and add more to your taste.  
5. Let cool. Remove the pot from heat. Let cool completely at room temperature, then transfer to a bowl to chill in the refrigerator. Note that the cranberry sauce will continue to thicken as it cools.

### Turkey Stuffing

¼ pound butter	½ teaspoon poultry seasoning
1 cup chopped onion	1 (4.5 ounce) can sliced mushrooms
1 ½ cups chopped celery	1 egg, beaten
9 cups soft bread cubes	1 cup chicken stock

1. Preheat oven to 325 degrees F (165 degrees C). Butter one 2 quart casserole dish.  
2. In a sauté pan, cook onion and celery in butter until soft.  
3. In a mixing bowl, combine onion and celery, bread cubes, poultry seasonings, mushrooms, egg and stock. Mix well and add to casserole dish. Bake for 1 hour.

## November Lucky Clover

### Red Hot Apple Cider

2 quarts apple juice  
1 tablespoon sugar  
1 cup Red Hots candy

1. In a large pot combine apple juice and sugar
2. Simmer until warm but not boiling
3. Add candy to liquid
4. Continue to simmer until candy melts, stirring occasionally to prevent sticking

## December Sharon

### Chocolate Chip Cookies

2 cups all purpose flour	1 cup packed brown sugar (light or dark)
1/2 tsp baking soda	1/2 cup white sugar
1 tsp salt	1 & 1/2 tablespoon vanilla extract
3/4 cup butter, melted and lightly browned, given time to cool (you do not want it hot off the stove)	2 eggs at room temperature
	1 cup chocolate chips

In a large bowl, sift together flour, baking soda and salt and set aside.

In a separate bowl, mix together the melted butter, brown sugar and white sugar until very well blended. Beat in the vanilla and eggs until creamy. Combine wet and dry ingredients, along with chocolate chips, until well combined. Cover mixture (with plastic wrap or lid) and chill in refrigerator.

When ready to bake, preheat oven to 325 degrees F. Drop cookie dough in large (approximately 1/4 cup) scoops, onto a non-stick cookie sheet or cookie sheet covered with parchment paper, leaving at least 3" between cookies. Bake for approximately 15-18 minutes, or until edges are just lightly starting to brown. Let cool on baking sheet for at least 15 minutes, as the cookies will finish baking from heat on baking sheet. Makes approximately 18 extra-large cookies.

### Fudge

2 cups white sugar	4 tablespoons butter
1/2 cup cocoa	1 teaspoon vanilla extract
1 cup milk	

Grease an 8x8 inch square baking pan. Set aside. Combine sugar, cocoa and milk in a medium saucepan. Stir to blend, then bring to a boil, stirring constantly. Reduce heat and simmer. Do not stir again. Place candy thermometer in pan and cook until temperature reaches 238 degrees F (114 degrees C). If you are not using a thermometer, then cook until a drop of this mixture in a cup of cold water forms a soft ball. Feel the ball with your fingers to make sure it is the right consistency. It should flatten when pressed between your fingers. Remove from heat. Add butter or margarine and vanilla extract. Beat with a wooden spoon until the fudge loses its sheen. Do not under beat. Pour into prepared pan and let cool. Cut into about 60 squares.

### Italian Christmas Cookies

Cookie Ingredients:	Icing Ingredients:
4 eggs	2 c. sifted confectioner's sugar
1 c. sugar	2 tsp. vanilla
1/2 c. butter	6 tsp. water
2 tsp. vanilla	
3-1/2 c. flour	
4 tsp. baking powder	

Cookie Instructions: In a bowl sift together the flour and baking powder, set aside. In a large mixing bowl, cream together the butter and sugar. Add the eggs; one at a time, mixing well. Mix in the vanilla. Add in the flour mixture. Knead until dough is firm and not sticky, adding more flour if necessary. Refrigerate 1 hour. Cut off small amount of dough and roll on floured surface into 6 inch strips. Twirl into shape and place on greased cookie sheets. Bake at 375 degrees for 8-10 minutes (the bottom should be lightly browned but the tops should remain light.) Remove cookies to wire rack and cool completely before glazing.

Icing Instructions: Combine the icing ingredients in a bowl until just smooth. You want it more thick than thin, but still runny. Dip the tops of the cooled cookies into the glaze, then return to the wire rack, allowing the glaze to drip down the sides of the cookies. Top with sprinkles, while glaze is still wet.