



Whatever you celebrate,
make your holidays

sweet





"RECLA-CAKE-ATION"

area dirt dessert



Ingredients

- 1 box chocolate cake mix + ingredients called for on back of box
- One 3.9 oz box instant chocolate pudding mix
- 2 cups cold milk
- 30 Oreo cookies crushed, divided
- One 8 oz tub whipped topping
- ½ cup chocolate syrup
- 12 gummy worms

Instructions

1. Make the chocolate cake in a 9x13" pan according to package instructions.
2. Use the end of a wooden spoon or a straw to poke holes into the cake and let cool completely.
3. Mix the milk and pudding mix together; scoop ½ cup of the pudding into another bowl, and spread the rest over the cake.
4. Add half of the crushed cookies and the tub of whipped topping to the ½ cup of pudding.
5. Mix well and then spread over the pudding.
6. Drizzle the chocolate syrup over the whipped topping mixture, and then sprinkle the remaining cookies over that.
7. Place the gummy worms over the "dirt," and refrigerate for at least 1 hour or until ready to serve.



"ROUND-ABUNDT"

butter bundt cake



Ingredients

- 1 cup butter (2 sticks, room temperature)
- 1 cup sugar
- 1 tbsp oil
- 4 large eggs (room temp)
- 1 tsp vanilla
- 2 cups cake flour or all-purpose flour
- 1 tsp baking powder
- 1 tsp salt
- ½ cup milk

Instructions

1. Mix butter, sugar, and oil together until light and fluffy.
2. Use a whisk to incorporate each of the 4 eggs, one at a time.
3. Sift in the flour, baking powder, and salt, and fold into the mixture until completely combined.
4. Add in the ½ cup of milk and whisk until smooth.
5. Grease your bundt pan, using flour if needed. Spoon batter into pan and spread evenly.
6. Bake for 40 – 45 minutes at 325 degrees F. You can test by sticking a toothpick into the cake. When it comes out clean, it is finished baking.
7. Sprinkle confectioners sugar over the top if desired and enjoy!

Recipe credit: Savor Easy YouTube



"TOP OF THE WATER TOWER" *cupcakes*



Ingredients

- White or yellow cupcakes (homemade or from a mix)
- 1 package (6 oz) Jell-O Berry Blue Gelatin Dessert Mix
- 1 package (3.4 oz) Jell-O Lemon Instant Pudding Mix
- 1 cup cold milk
- 3 cups thawed Cool Whip
- Lemon zest for garnish
- Blue food coloring

Instructions

1. Bake 12 cupcakes and let cool.
2. Prepare Berry Blue Jell-O using the directions on the package. Refrigerate for 5 hours.
3. Prepare lemon frosting by whisking lemon pudding mix and milk in large bowl, and then stir in Cool Whip. Add a few drops of blue food coloring and mix in.
4. Using a cupcake corer or knife, carefully remove the center of the cupcakes.
5. Using the cupcake corer or knife, cut out circular pieces of Jell-O. Carefully insert your Jell-O cylinders into your cupcakes.
6. Frost cupcakes with lemon frosting and top with fresh lemon zest. Refrigerate cupcakes until serving.



"WELL-WORTH EATING"

blueberry cheesecake



Ingredients

- 2 (8 oz) packages cream cheese, softened
- ½ cup sugar
- 2 large eggs
- ¼ tsp vanilla extract
- 1 (9-inch) graham cracker crust
- 1 (21 oz) can blueberry pie filling, divided

Instructions

1. Preheat oven to 350 degrees F.
2. In a large bowl, with an electric mixer on medium speed, beat cream cheese until creamy; gradually add sugar, beating well. Add eggs, one at a time, beating after each addition. Stir in vanilla.
3. Pour cream cheese mixture into graham cracker crust; spoon ⅔ cup blueberry pie filling over cream cheese mixture. Swirl gently with a knife to create a marbled effect. Refrigerate remaining pie filling for garnish.
4. Bake cheesecake 40 minutes or until center is set. Let cool completely on a wire rack. Cover and chill 8 hours. Dollop remaining pie filling over cheesecake before serving.



"SPICED TO SCALE"

gingerbread dough



Ingredients

- ½ cup (1 stick) butter, at room temperature
- ½ cup dark brown sugar
- ¼ cup light molasses or dark corn syrup
- 1 tbsp cinnamon
- 1 tbsp ground ginger
- 1 ½ tsp ground cloves
- 1 tsp baking soda
- 2 cups all-purpose flour
- 2 tbsp water

Instructions

1. Preheat oven to 375 degrees F.
2. In a large mixing bowl, cream the butter, brown sugar, molasses, cinnamon, ginger, cloves, and baking soda together until the mixture is smooth. Blend in the flour and water to make a stiff dough. Chill at least 30 minutes or until firm.
3. Roll gingerbread dough out. With a sharp, straight-edged knife, cut out desired gingerbread house pieces. Place pieces on a cookie sheet.
4. Bake at 375 degrees F for about 15 minutes until dough feels firm.

Recipe credit: foodnetwork.com