



**REMEMBERING A WONDERFUL HOLIDAY
WITH YOU AT
BAY HIDE AWAY, BAY ST. LOUIS, MS IN 2011!**

WHITE CHRISTMAS COOKIES (Jeff's Mother's recipe)

1 cup butter
2 cups sugar
4 beaten eggs
4 cups flour
1/8 tsp nutmeg
1/8 tsp cinnamon

Cream butter thoroughly

Gradually add sugar

Blend in eggs well

Sift together flour, nutmeg, and cinnamon, then stir into egg-sugar mixture.

Dough will be stiff.

Store in covered bowl in frig overnight.

Roll thin using pastry cloth and rolling pin. Cut into shapes.

Preheat oven to 350°

Bake on greased or teflon cookie sheet for 8 to 10 minutes

Makes 16 dozen cookies. Do not double at one time.



EGGNOG SPARKLE COOKIES

Servings: 5 dozen

Cookies:

1 cup (2 sticks) salted butter, softened
1 cup granulated sugar
2 large egg yolks
1/2 cup purchased eggnog
2 1/2 cups flour
2 teaspoons baking powder
1 teaspoon ground nutmeg

Topping:

2.25 ounces (1 jar) red decorating sugar (1/3 cup)
1 teaspoon ground cinnamon

Cookie: In a large mixing bowl, cream together butter and granulated sugar until fluffy. Beat in egg yolks until combined. Add eggnog. Whisk together flour, baking powder and nutmeg; add to butter mixture beating until thoroughly combined. Refrigerate dough 2 hours or until firm. Topping: Combine topping ingredients on paper plate. Roll dough into 1 inch diameter balls; roll in topping mixture. Place 2 inches apart on lightly buttered cookie sheet. Bake in a 400 degree oven for 8 to 10 minutes or until set.



MAGIC IN THE MIDDLES

Hands-on time: 45 mins. to 60 mins.

Baking time: 7 mins. to 9 mins.

Yield: 26

CHOCOLATE DOUGH

1 1/2 cups

1/2 cup cocoa powder, unsweetened baking cocoa

1/2 teaspoon baking soda

1/4 teaspoon salt

1/2 cup granulated sugar (plus extra for dredging)

1/2 cup brown sugar

1/2 cup (1 stick) unsalted butter, softened

1/4 cup smooth peanut butter

1 teaspoon vanilla extract

1 large egg

PEANUT BUTTER FILLING

3/4 cup peanut butter, crunchy or smooth, your choice

3/4 cup confectioners' sugar

1. Preheat the oven to 375°F. Lightly grease (or line with parchment) two baking sheets.
2. **To make the dough:** In a medium-sized bowl, whisk together the flour, cocoa, baking soda and salt.
3. In another medium-sized mixing bowl, beat together the sugars, butter, and peanut butter until light and fluffy. Add the vanilla and the egg, beating to combine, then
4. stir in the dry ingredients, blending well.
5. **To make the filling:** In a small bowl, stir together the peanut butter and confectioners' sugar until smooth.
6. With floured hands or a teaspoon scoop, roll the filling into 26 one-inch balls.
7. **To shape the cookies:** Scoop 1 tablespoon of the dough (a lump about the size of a walnut), make an indentation in the center with your finger and place one of the peanut butter balls into the indentation.
8. Bring the cookie dough up and over the filling, pressing the edges together cover the center;

9. roll the cookie in the palms of your hand to smooth it out. Repeat with the remaining dough and filling.
10. Roll each rounded cookie in granulated sugar, and place on the prepared baking sheets, leaving about 2 inches between cookies.
11. Grease the bottom of a drinking glass, and use it to flatten each cookie to about 1/2-inch thick.
12. Bake the cookies for 7 to 9 minutes, or until they're set and you can smell chocolate. Remove them from the oven, and cool on a rack.



VENETIAN LAYERED COOKIES (An Italian treat)

56 servings

- 8 ounces macaroon or almond paste
- 1 1/2 cups butter or margarine, softened
- 1 cup granulated sugar
- 4 large eggs (separated)
- 2 cups sifted all-purpose flour
- 1 tsp almond extract
- 1/4 tsp salt
- 4 drops red and green food coloring
- 12 ounces apricot jam
- 1 pound semisweet chocolate

Grease three 9 x 13-inch baking pans. Line with waxed paper. Preheat

oven to 350°. Combine almond paste, sugar, egg yolks, and almond extract. Beat for 5 minutes until light and fluffy. Beat in flour and salt. In a separate bowl, beat egg whites until stiff peaks form. With a wooden spoon, fold into the almond mixture.

Divide dough into three 1 1/2 cup portions. Add red food coloring to one of the portions, and green to another, stirring until mixture is evenly colored. Spread the batter in the three separate prepared pans (keeping colors separate). Bake for 15 minutes, or until edges are golden brown. (Each layer will be 1/4 inch thick.) Remove cakes from pan immediately. Cool thoroughly. Stack layers in a 9 x 13 inch pan, spreading apricot jam between layers, but not on the top layer. (It helps to heat the apricot jam until it is a syrupy consistency.) Place second 9 x 13-inch pan on top and weigh down with two 5 pound bags of sugar or flour. Refrigerate overnight.

Melt chocolate over hot water and spread over cake. Allow to set. Trim edges and cut into 1-inch squares.

HOLIDAY BISCOTTI

Makes: 48 servings

Prep: 30 mins

Chill: 2 hrs

Cool: 1 hr

Bake: 37 mins 350°F

2 tablespoons butter, softened

1 cup granulated sugar

1 teaspoon baking powder

1/2 teaspoon baking soda

1/4 teaspoon salt

1/2 cup refrigerated or frozen egg product,
thawed

1/2 teaspoon vanilla

1/4 teaspoon almond extract

2 1/4 cups all-purpose flour

1 cup dried cranberries

3/4 cup pistachio nuts
1/2 cup snipped dried apricots
Fat-free milk (optional)
2 tablespoons coarse sugar (optional)
1/3 cup coarsely chopped white chocolate
baking squares (with cocoa butter) (optional)
1/2 teaspoon shortening (optional)

In a large bowl, beat butter with an electric mixer on medium to high speed for 30 seconds. Add granulated sugar, baking powder, baking soda, and salt. Beat until combined, scraping the sides of the bowl occasionally. Beat in egg, vanilla, and almond extract. Beat in as much of the flour as you can with the mixer. Stir in any remaining flour, the cranberries, pistachio nuts, and apricots. Cover and chill dough about 2 hours or until easy to handle.

Preheat oven to 350 degrees F. Lightly grease a cookie sheet; set aside. Divide dough in half. Shape each portion into a 12-inch-long loaf. Place loaves about 3 inches apart on prepared cookie sheet; flatten slightly until about 3/4 inch thick. If desired, brush with a little milk and sprinkle with coarse sugar. Bake for 25 to 30 minutes or until lightly browned and a toothpick inserted near the centers comes out clean. Cool on cookie sheet for 1 hour.

Preheat oven to 325 degrees F. Using a serrated knife, cut each loaf diagonally into 1/2-inch-thick slices. Place slices on an ungreased cookie sheet. Bake for 6 minutes. Turn biscotti over; bake for 6 to 8 minutes more or until biscotti are dry and crisp. Transfer to a wire rack; cool.

If desired, in a small saucepan, heat and stir white chocolate and shortening over low heat until melted; cool slightly. Drizzle biscotti with melted white chocolate. Let stand until white chocolate is set.

Make Ahead Tip :

Prepare as directed; cool. Layer unfrosted biscotti between sheets of waxed paper in an airtight container. Cover and store at room temperature for up to 3 days or freeze for up to 3 months. Thaw biscotti at room temperature before frosting, if desired.



NEVER-FAIL CHOCOLATE CAKE

1 1/2 cup flour
1 cup sugar
1/2 cup sour milk (Add 1 Tbsp vinegar or lemon juice to 1/2 cup sweet milk. Let sit)
1/2 cup shortening
1/2 cup Hershey's Syrup
1 egg
1 tsp baking soda
1 tsp vanilla
1/2 tsp salt
1/2 cup boiling water (put in last)

Put everything in bowl and beat well. Put in small cake tin and bake at 350° for about 40 minutes. Double batch for 9 x 13 inch pan.

FLOURLESS CHOCOLATE CAKE (Gluten Free)

7 oz extra bittersweet chocolate
14 Tbs unsalted butter (1 + 3/4 sticks)
5 large eggs, separated
1 Tbs vanilla extract
3/4 cup granulated sugar
pinch of salt
2 Tbs unsweetened cocoa powder

1. Heat the oven to 350F. Grease a 10-inch spring-form pan.
2. Combine the chocolate and butter in a double boiler over simmering water, heating until fully melted and smooth. Transfer to a bowl, let it cool slightly for a few minutes, and whisk in the egg yolks and vanilla. Sift in the sugar, salt, and cocoa powder, while constantly stirring.
3. Whip the egg whites to soft peaks. Gently mix about one-third of them into the chocolate mixture, fold the remaining whites trying to deflate them

as little as possible. Pour the mixture into the prepared spring-form pan. Place in the lower rack of the oven and bake for 25-28 minutes.

4. Remove the cake to a rack and immediately loosen the sides of the pan. Allow the cake to cool before serving.

You can use a 6-inch spring-form pan and halve all the ingredients. Keep the baking time the same.

Halved Ingredients:

1 1/2 cup chocolate chips

7 Tablespoons butter

3 eggs, separated

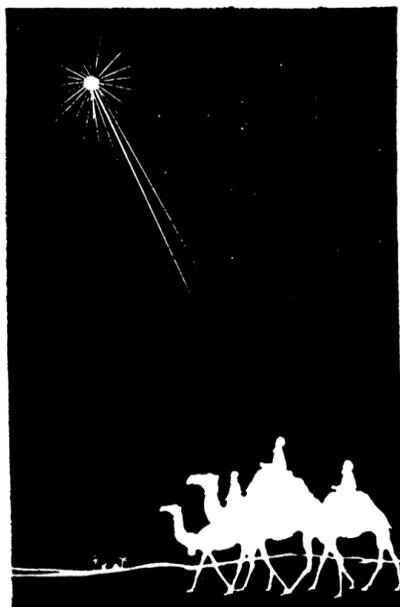
1/2 Tablespoon vanilla

1/4 cup *plus* 2 Tablespoons white sugar

pinch of salt

1 Tablespoon cocoa powder

1. Follow the same directions as the full recipe, except using a smaller spring-form pan. Keep oven temperature and baking time the same. You can tell cake is done when you try to shake it and it doesn't jiggle in the middle.



CHOCOLATE PEPPERMINT ROLL (Gluten Free)

Makes 1 roll cake, serves about 8

For the Cake:

4 oz semi sweet chocolate, chopped fine
6 large eggs, separated
1/4 cup plus 2 tablespoons granulated sugar
1 teaspoon pure vanilla extract
pinch of salt
3/4 teaspoon cream of tartar

For the Whipped Filling:

1 1/4 cup heavy cream, cold
3 tablespoons granulated sugar
2 teaspoons pure vanilla extract or scrapings from 1 vanilla bean
1-2 teaspoons peppermint extract (start with one teaspoon and add more according to your taste).

For the Ganache:

1 cup semi-sweet chocolate pieces
2/3 cups heavy cream

To make the Cake:

Place a rack in the upper third of the oven and preheat oven to 350 degrees F. Grease a 17×12-inch baking sheet with butter or vegetable spray. Line the baking sheet with parchment paper (not foil... definitely parchment), and grease and flour the paper too. The parchment should overhand the sides of the pan just an inch or so. Let the baking sheet aside.

It's easiest to separate egg yolks from egg whites when they are cold. After separating, allow them about 20 minutes to come to room temperature.

POPCORN CAKE (Gluten Free)

2 packages Microwave popcorn
1 lg bag M&M candies
1/2 cup sugar
1 Tbsp butter
1 lg can salted peanuts
1 cup white Karo syrup
1 tsp cream of tartar
1/4 tsp baking soda

Pop the corn, let cool. Add nuts and M&Ms. Combine Karo syrup, sugar, cream of tartar, and butter. Boil until reaches a hard boil (about 30 seconds). Add baking soda. Pour over popcorn mixture, coating well. Pack well into a buttered tube pan. Let cool 1 hour before slicing. Keeps well when wrapped tightly in foil.

CANDIED VANILLA PECANS (Gluten Free)

4 cups (~1 lb) pecans
1 egg white
1/2 tsp vanilla
1 Tbsp water
1 tsp cinnamon
1 heaping tsp sea salt
3/4C vanilla sugar (If you don't have vanilla sugar, substitute regular sugar and increase the vanilla extract to 1 tsp)

Preheat your oven to 250 and line a large baking sheet with parchment paper. Mix together the sugar, cinnamon and sea salt. In a large bowl combine the egg white, vanilla and water. Beat the egg until it's light and frothy. Stir in the pecans and mix well. Pour in the sugar mixture and stir until all the pecans are coated. Dump the mixture onto your large baking sheet and spread the nuts out evenly.

Bake about 1 hour making sure to stir every 15 minutes and break up any large clumps. Cool completely on the baking sheet on a wire cooling rack.

CHRISTMAS EVE MICE RECIPE

24 Servings Prep: 25 min. + chilling

24 double-stuffed cream-filled chocolate sandwich cookies

1 cup (6 ounces) semisweet chocolate chips

2 teaspoons shortening

24 red maraschino cherries with stems, well drained

24 milk chocolate kisses

48 sliced almonds

1 small tube green decorative icing gel

1 small tube red decorative icing gel

Carefully twist cookies apart; set aside the halves with cream filling. Save plain halves for another use.

In a microwave, melt chocolate chips and shortening; stir until smooth.

Holding each cherry by the stem, dip in melted chocolate, then press onto the bottom of a chocolate kiss. Place on the cream filling of cookie, with cherry stem extending beyond cookie edge.

For ears, place slivered almonds between the cherry and kiss. Refrigerate until set.

With green gel, pipe holly leaves on the cream. With red gel, pipe holly berries between leaves and pipe eyes on each chocolate kiss. Store in an airtight container at room temperature.

MAPLE GLAZED PECANS (Gluten Free)

2 cups of pecans
1/3 cup pure maple syrup
1/2 teaspoon pumpkin pie spice
1/8 teaspoon sea salt

1. Combine syrup, spice and sea salt.
2. Preheat a dry skillet to medium-high.
3. Add pecans and syrup mixture and cook for about 3 minutes, stirring frequently, until the syrup is caramelized.
4. Spread them on a greased tray to cool.

BLACKBERRY TRUFFLES (Gluten Free)

Yield: about 2 dozen truffles

8 oz. bittersweet chocolate, finely chopped
½ cup heavy cream
3-4 tbsp. good quality seedless blackberry preserves
Cocoa powder, for dusting (I prefer Dutch-process)

Place the chopped chocolate in a heatproof bowl. In a small saucepan, bring the heavy cream to a simmer. Pour the hot cream over the chocolate and let sit 1-2 minutes. Whisk the mixture together until a thick, smooth ganache forms. Whisk in the blackberry preserves. Cover and refrigerate until the mixture is firm and scoopable, about 2 hours.

Have the cocoa powder ready in a shallow dish. Using a small scoop or measuring spoon, scoop a small amount of the filling mixture and roll into a smooth ball, about 1 inch in diameter. Roll each finished truffle in the cocoa powder so that it is very lightly coated. Chill truffles until ready to serve.

(NOTE: "Ganache" is the basis for many cream centered candies and for fillings for layer cakes. To make ganache melt one measure of chocolate pieces in one-half measure of near boiling heavy cream. For example, pour 1/2 cup near boiling heavy cream over one cup of semi-sweet chocolate chips or one cup of white chocolate chips. Add flavoring of choice or leave plain. Chill for a couple hours or over night. Scoop, roll into a ball, and cover as desired. Chill again. It might be useful to chill the balls before covering.)

CRANBERRY NUT CHOCOLATE BARK (Gluten Free)

Total time: 45 mins. to 1 hrs 15 mins.

Yield: about 2 dozen pieces

- 1 cup dried cranberries
- 3/4 cup toasted diced pecans
- 2 2/3 cups chopped semisweet or bittersweet chocolate, melted
- 2 2/3 cups chopped white chocolate, melted

- 1) Toss the cranberries and pecans together. Set them aside.
- 2) Melt the dark chocolate, and spread it into an 8" x 12" oval on parchment paper.
- 3) Allow the chocolate to set, but not harden completely.
- 4) Melt the white chocolate and mix it with about 3/4 cup of the cranberries and pecans.
- 5) Spread this over the dark chocolate.
- 6) Sprinkle the rest of the nuts and fruit on top, pressing them in gently.
- 7) Allow the candy to cool until hardened, then break it into chunks.

Tip: For a tasty peppermint version of this candy, omit the cranberries and nuts. Add 3 to 5 drops peppermint oil to the dark chocolate (optional); reduce the white chocolate to 2 cups, and add 2 tablespoons peppermint crunch or crushed candy canes to the melted white chocolate. Sprinkle an additional 2 tablespoons peppermint crunch or crushed candy canes on top.