



Holiday Recipes

It's that special time of year again where family and friends get together and celebrate the holidays. Here are some tasty recipes from the Programmed Cleaning and Modern Maintenance office staff to your home! Try something new to share this year.

- ***Reese's Nutter Butter Cookie Truffles Recipe – Ann Chojnacki***

Ingredients:

- 16 ounces Nutter Butter Cookies
- 8 ounces cream cheese
- 8 ounces Reese's Mini Peanut Butter Cups, each one quartered
- 12 ounces milk chocolate chips
- 3/4 tablespoon shortening
- 1 tablespoon sprinkles (optional for top)



Blend the Nutter Butter cookies in a food processor until they are fine crumbs. Then break up the cream cheese into chunks and blend that together with the crumbs in the food processor until well blended. Remove blade or transfer dough to another bowl. Gently fold in the quartered Reese's peanut butter cups. I used the very small mini Reese's that come unwrapped. Roll into 1 inch balls and place on a cookie sheet lined with waxed paper or parchment paper. Stick in the freezer for about 30 to 40 minutes. Melt the chocolate chips and shortening in a microwave safe bowl stirring every 30 seconds until smooth. Dip the frozen balls into the melted chocolate. Cover them completely with chocolate, then lift up and gently tap to remove the excess chocolate. I used a plastic fork with the two middle tines broken out.

- ***Texas Pecan Sandies – Recipe from asouthernfairytale.com***

- 2 Cups Butter, room temperature
- 1/2 Cup plus 2 Tablespoons powdered sugar (plus more for coating)
- 4 Cups flour
- 1 Tablespoon plus 1 teaspoon vanilla extract
- 2 1/2 Cups chopped pecans

Pre-heat oven to 325°F

Line a large baking sheet with parchment paper

Cream together butter and powdered sugar; add in flour, vanilla, and pecans. Mix well

Using your hands, roll the dough into small balls from 1/4" to 1/2" (they puff up while they cook)

Bake about 18 minutes or until the bottoms of the cookies are a pale gold color

While the cookies are still hot, toss them in powdered sugar to coat and place them on a wire cooling rack

- ***White Chocolate Puff Corn- Allysa Steeno***

- 1 block of white chocolate
- 1 bag of Chester's Butter Puff Corn

In large microwavable bowl, melt white chocolate in microwave until softened (2-3 minutes)

Open bag of Chester's cheese puffs and mix with the white chocolate in large bowl.

Use spoon to take out in clumps. Let them cool and serve!





- **Coquito- Rosa Figueroa**

- 1 can of Evaporated Milk
- 2 cans of Condensed Milk
- 1 can of Coconut Cream
- 1 can of Coconut Milk
- 2-3 spoons of almond extract
- 1/3 cup of crushed almonds
- A pinch of salt
- Bacardi (Coconut flavor)



In a blender- mix the ingredients little by little and when everything is mixed, taste it to see if you want to add more almond extract.

Pour into bottles and put them in the fridge.

- **Christmas Crunch {Funfetti Popcorn Christmas Style} - Allysa Steeno**

Ingredients

- 1/2 cup popping popcorn kernels, or 2 bags tender white popcorn
- 1 (12 oz) bag Vanilla Candy Melts (such as Wilton Candy Melts)
- 1 1/3 cups broken pretzel pieces
- 1 (12 oz) bag green and red Milk Chocolate or Mint M&Ms
- Red, green and white Sprinkles (I used Jingle Mix Nonpareils)



Pop popcorn in a popcorn popper into a large bowl (or alternately in the microwave if using microwave bags of popcorn) according to manufactures directions. Remove any unpopped popcorn kernels. Toss in broken pretzel pieces and M&Ms. Melt Vanilla Candy Melts in a microwave safe bowl on 50% power in 30 second intervals, stirring after each interval until melted and smooth. Drizzle half of melted chips over popcorn mixture, then stir, tossing gently a few times with a rubber spatula. Then drizzle remaining half of melted chips over popcorn, and gently stir mixture until evenly coated (don't over stir though or your sprinkles wont stick if the white chips begin to set and harden). Pour mixture into a single layer onto wax paper. Sprinkle entire mixture evenly with sprinkles (as many as you'd like) before vanilla chips set. Allow to cool and harden, then gently break into pieces and store in an airtight container.

Recipe Source: Adapted from Bake at 350

