

Submitted by Sue [REDACTED]  
Chocolate Shot Cookies

Christmas Coffee Ring

## Christmas Recipes

MEGAN [REDACTED]

### Eileen's Spicy Gingerbread Men

- 1/2 cups of margarine
- 1/2 cups of sugar
- 1/2 cup molasses
- 1 egg yolk
- 2 cups sifted all-purpose flour
- 1/2 teaspoon salt
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon ground cinnamon
- 1 teaspoon of ground cloves
- 1 teaspoon of ginger
- 1/2 teaspoon of ground nutmeg

1. In a large bowl, cream together the margarine and sugar until smooth. Stir in molasses and egg yolk. Combine the flour, salt, baking powder, baking soda, cinnamon, cloves, ginger, and nutmeg; blend into the molasses mixture until smooth. Cover, and chill for at least one hour.
  2. Preheat the oven to 350 degrees F (175 degrees C). On a lightly floured surface, roll the dough out to 1/4 inch thickness. Cut into desired shapes with cookie cutters. Place cookies 2 inches apart on ungreased cookie sheets.
  3. Bake for 8 to 10 minutes in the preheated oven, until firm. Remove from cookie sheets to cool on wire racks. Frost or decorate when cool.
- From <http://allrecipes.com/Recipe/Eileens-Spicy-Gingerbread-Men/Detail.aspx>

- 1 Cup of Unsalted Butter -- softened
- 1 Cup of Confectioner's Sugar
- 2 Teaspoons of vanilla
- 1 1/2 Cups of All-Purpose Flour
- 1/2 Teaspoon of baking soda
- 1 Cup of oatmeal
- 2 Bottles of chocolate shots

1. Cream butter and sugar until fluffy.
2. Add vanilla, flour, soda and oatmeal, mixing thoroughly.
3. Shape into 3 rolls, each the width of a cookie, and roll in chocolate shots.
4. Chill for several hours until very firm.
5. Slice 3/8" thick and bake on ungreased cookie sheets for 20-25 minutes at 325.

You can freeze unbaked rolls and slice off as many as you need for surprise guests! For Christmas, use red and green shots or sugars for a festive look.

Submitted by Sue Meachem

### Caramel Pudding

3-6 cans sweetened condensed milk-remove labels. (We use Eagle Brand.)

1. Fill tall pot with water at least half way. Place cans in pot. Make sure that the tops of cans are covered by 1 inch at least.
2. Bring to a boil. Turn down heat. Simmer cans 3-4 hours. DO NOT let the water uncover the cans. (Keep at least 1 inch of water over the top of the cans!). Turn off heat. Leave cans in hot water until cooled off.
3. Refrigerate cans until well chilled.

Remove both ends of can. Push out of can. Serve with whipped cream.

4. Warning - If you open the cans before they are cooled, they will explode!

Submitted by Heather [REDACTED]

- 1 cup of milk -- scalded
- 2 whole eggs -- beaten
- 1/2 cups of shortening
- 1/2 cup of sugar
- 1 1/2 teaspoons of salt
- 2 packages of yeast
- 1/4 cups of water -- lukewarm
- 5 cups of flour
- 1/2 Cup of Butter -- Melted
- 1 Cup of Light Brown Sugar
- 1 Teaspoon of Cinnamon
- 1 Cup of Walnuts -- if desired
- 1 Cup of Raisins -- if desired
- Confectioner's Sugar
- Almond Extract
- Maraschino Cherries, Halved -- if desired

1. Combine scalded milk, shortening, sugar and salt; cool to lukewarm.
  2. Soften yeast in lukewarm water, stir and combine with cooled milk mixture.
  3. Add about half the flour.
  4. Add beaten eggs and beat well.
  5. Add enough of the four to make a soft dough, mix thoroughly.
  6. Turn out onto lightly floured board and knead about 10 minutes until satiny. Let rise and knead again.
  7. For 1 large coffee cake: After the second kneading, roll or pull out dough into a large rectangle (at least 14 x 18).
  8. Brush the surface with the melted butter, being careful to leave 1-inch border plain.
  9. Sprinkle with the brown sugar, and cinnamon sugar. Add nuts or raisins if desired.
  10. Carefully roll up dough into a large sausage, pinching the edge together to seal, and form into a ring. Place on large baking sheet (a cookie sheet with sides) lines with parchment paper and allow to rise until doubled.
  11. Bake at 375 until golden brown on top, about 45 minutes to an hour depending on your oven.
- Once the coffee cake has cooled completely, put it on a large plate. Make a thin icing with confectioners sugar, water and add a drop of almond extract. Spread the icing over the top, allowing some to drip down the sides. If desired top with maraschino cherries or nuts.



## Guilford Free Library

*Power your  
imagination  
with books!*

OPEN FROM:  
Tues 9:30 AM-6:00 PM  
Wed 1:00-8:00 PM  
Thurs 3:00-6:00 PM  
Sat 9:30 AM-3:00 PM



4 computers for public use!