



The Twelve Days of Christmas



Christmas is here again, and a new year is just around the corner. This Free eBook contains 36 of the easiest, most scrumptious and most delightful recipes we used for our Twelve days of Christmas countdown in 2009. We have compiled it all in one little mini as a very special Gift to you this season, giving you an early start to a wonderful festive season.



The Team at Women's Lifestyle Publications would like to take this opportunity to wish You and Your Family a Very Merry Christmas and a Positively Prosperous New Year.

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On the Twelfth day of Christmas we bring you:

CHRISTMAS PUDDING

2 cups of sifted flour

1 teaspoon of baking powder

1 teaspoon of cinnamon

1 teaspoon of allspice

1 teaspoon of nutmeg

1/2 teaspoon of cloves

1/2 cup of butter

1/2 cup of sugar

4 eggs

1 lb. of dates, chopped

Oil, Sugar

Roll cooking oil in two, 1 pound coffee tins, drain and sprinkle inside with sugar. In a large bowl, stir together the flour, baking powder, cinnamon, allspice, nutmeg and cloves. Cream the butter and sugar together with a mixer. Add the eggs one at a time, beating after each addition. Add the dates and beat well. Blend in the dry ingredients. Turn the batter into the prepared coffee cans. Place several layers of aluminum foil on the tops and tie securely with string. Place the cans on a rack in a large kettle and add boiling water to a depth of 3/4 the height of the cans. Cover the kettle and gently boil the puddings for 3 hours, replenishing the water as needed. Turn out onto a rack to cool. They may be frozen, or stored for several weeks in the refrigerator.

FOR THE SAUCE:

2 tablespoons of cornstarch

1/2 cup of sugar

1 cup of hot water

1 egg, beaten

Pinch of salt

2 tablespoons of butter

Red and green Maraschino cherries

Pineapple chunks

Raisins, Pecans

Sugar cubes

Lemon extract

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THE SAUCE (cont):

In a saucepan, combine the sugar and cornstarch. Add the hot water, beaten egg and salt. Cook over medium heat, stirring constantly, until thickened. Drop in the butter and stir until melted. Add the fruit and pecans. Pour the sauce into a serving container. Drop the sugar cubes briefly in lemon extract. Place the pudding on a serving platter and surround with the sugar cubes, placing several on top of the pudding. Light the cubes, and bring the flaming pudding to the table. Slice the pudding, spoon on the sauce, and top with Cool Whip.

HEAVENLY CHRISTMAS SALAD

*1 lg. can of pineapple
2 tablespoons of sugar
2 tablespoons of cornstarch
1 tablespoon of butter
2 eggs, beaten
1/2 pint of whipping cream
Marshmallows (cut in halves or thirds)
Red grapes (seeded, cut in half)
Apples
Bananas*

Drain pineapple chunks, heat juice in double boiler. Add sugar, cornstarch, butter and eggs. Boil until thick. (This can be made day before.) Add red grapes, marshmallows to drained pineapple chunks. Approximately an hour before serving, add apples and bananas to fruit mixture. Then fold in the custard and the whipped heavy cream.

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NEW ENGLAND CHRISTMAS COOKIES

*3/4 cup of melted shortening
3/4 cup of melted butter
1 cup of brown sugar
1 cup of white sugar
1 teaspoon of cinnamon
1 cup of sliced blanched almonds
3 eggs, beaten
1 teaspoon of salt
3 1/2 cups of flour
1 1/2 teaspoons of soda*

Cream sugar and melted ingredients. Beat eggs and add to creamed mixture. Sift together all dry ingredients and beat into dough. Stir in almonds. Form dough into small rolls and wrap in wax paper. Refrigerate overnight.

Slice thin and bake at 350 degrees for 8 to 10 minutes.

DO NOT OVERBAKE. BUT ENJOY.

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On the Eleventh day of Christmas we bring you:

CHRISTMAS SWEET POTATO CASSEROLE

*3 cups of cooked mashed sweet potatoes
2 eggs
1 cup of sugar
1/2 cup of milk
1/2 teaspoon of salt
1 stick of butter, softened
1 teaspoon of vanilla extract
1 cup of light packed brown sugar
1/2 cup of flour
1 cup of finely chopped pecans*

In one bowl, mix sweet potatoes, eggs, sugar, milk, salt; add 1/2 stick butter and vanilla. In another bowl add brown sugar, flour, nuts, and 1/2 stick butter. Add 1/2 nut and flour mixture in potato mixture. Save 1/2 nut and flour mixture for topping. Place in baking dish and add topping. Bake 350 degrees for 1/2 hour.

CHRISTMAS HONEY COLA HAM

*12-13 lb. pre-cooked ham
2-3 liters of Coke Cola soda
Cloves (whole)
Clove honey or wild flower honey or corn syrup*

Prepare ham by placing in a deep steaming pan with rack. Pour soda into pan and bring liquid up to middle sides of ham. Steam (simmer) slowly for 2 1/2 hours. Ham will look very caramelized. Place ham on cooling rack. Cool for 10 minutes. Brush with honey. Score ham and pierce ham with whole cloves. Brush again with honey and bake at 350 degrees for 30 minutes or until golden.

Serves 10-12.

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SWEDISH CHRISTMAS COOKIES

1 cup of butter

2 egg yolks

Dash salt

1 egg white, slightly beaten

4 tablespoons of chopped almonds

3/4 cup of sugar

1 teaspoon of almond extract

2 1/2 to 2 3/4 cups of flour

2 tablespoons of sugar

Cream butter and sugar until light and fluffy. Beat in egg yolks and almond extract. Add salt. Sift in flour and mix well. Make it pliable dough and chill 30 minutes. To shape, divide dough into 6 equal portions. Roll out each portion to make a rope, about 24" long. Divide each into 2" strips. Place on cookie sheets. Brush with egg whites and sprinkle with sugar and almonds. Bake at 375 degrees for about 10 minutes or until cookies feel firm and are lightly browned around the edges. Let cool on cookie sheet a few minutes then remove to a wire rack to cool completely.

EAT AND ENJOY !!

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On the Tenth day of Christmas we bring you:

CHRISTMAS PICKLES

- 10 pickles, sliced thin*
- 1 cup of green peppers*
- 1 cup of red peppers*
- 1/2 cup of onions, diced*
- 1 cup of vinegar*
- 2 cups of white sugar*
- 1 tablespoon of mustard seed*
- 1 tablespoon of dill seed*
- 1 tablespoon of salt*

Heat vinegar and sugar until it comes to simmer. Do not boil. Cool and pour over pickles, peppers and onions. Will keep without sealing for months in refrigerator.

CHRISTMAS CAULIFLOWER

- 1 head of cauliflower*
- 4 oz. can of sliced mushrooms*
- 1/4 cup of diced green pepper*
- 1/4 cup of butter*
- 1/3 cup of flour*
- 2 cups of milk*
- 1 teaspoon of salt*
- 1 cup of shredded Swiss cheese*
- 2 tablespoons of chopped pimento*

Break cauliflower into medium size flowerets. Cook in boiling water until crisp-tender, about 8 to 10 minutes. Drain. Sauté mushrooms and green pepper in butter in medium saucepan until tender. Stir in flour. Gradually stir in milk. Cook and stir until smooth and thickened. Stir in cheese, salt and pimento. Heat oven to 325 degrees. Put half of the cauliflower into a buttered casserole dish. Cover with half of the sauce. Then add remaining cauliflower and remaining sauce. Bake until hot and bubbly, about 15 minutes.

Serves 8 to 10.

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CHRISTMAS GINGER COOKIES

6 cups of flour
1 tablespoon of baking soda
1 tablespoon of ginger
1 teaspoon of cloves
1 teaspoon of cinnamon
1 teaspoon of nutmeg
1/2 teaspoon of salt
1 cup of Crisco shortening
1 cup of molasses
1 cup of packed brown sugar
1/2 cup of water
1 large egg
1 teaspoon of vanilla

Mix flour, soda, spices and salt. Beat shortening, molasses, sugar, water, egg and vanilla until well blended. Gradually beat in flour mixture. Will be soft. Divide into fourths. Pat each 1/4 into 1" thick round. Wrap in plastic and refrigerate at least 3 hours or up to 1 week. Roll on lightly floured surface to 1/8" thick, cut with gingerbread men cutters and bake at 350 degrees for 10-12 minutes. Cool slightly on cookie sheet, then transfer to wire racks to cool completely.

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On the Ninth day of Christmas we bring you:

CHRISTMAS EVE HAMBALLS

1 lb. of lean pork, coarsely ground

1 lb. of lean ham, coarsely ground

2 eggs

2 cups of soft breadcrumbs (white baker bread, broken up by hand, crusts and centers)

1 cup of milk

1 teaspoon of salt

For The Glaze:

1/2 cup of cider vinegar

1/2 cup of water

1 1/2 cups of brown sugar

1 teaspoons of dry mustard

10 whole cloves

Glaze: Bring to a full, rapid boil. Mix ham ball ingredients together with hands. Form into 2 inch small egg size balls by squeezing tightly 4 times into shape. Place ham balls, side by side, in a glass/enamel baking dish. Pour the boiled glaze mixture over the ham balls, covering each one by spoon if necessary. Cover loosely with foil (don't seal edges around pan).

Bake at 350 degrees for 1 1/2 hours. 45 minutes on first side; turn each ham ball over. Spoon glaze over ham balls again. Bake 45 minutes on second side. During the last 30 minutes, remove foil and periodically spoon glaze mixture over the ham balls. Serves 6-8 people, 6-10 ham balls/person. Traditionally served with German potato salad and baked beans.

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CHRISTMAS PUNCH

2 cups of boiling water

3/4 cup of sugar

1/2 teaspoon of ground cinnamon

1 - 46 oz. can of pineapple juice, chilled

1 - 32 oz. bottle of cranberry juice, chilled

1 - 28 oz. bottle of ginger ale, chilled

Combine water, sugar and cinnamon in a saucepan, bring to a boil, and stir until sugar dissolves and chill. Combine sugar, syrup, fruit juices and ginger ale.

Serve over ice. Yield 3 3/4 quarts.

ALMOND CHRISTMAS BALLS

1 cup of soft butter

1/4 cup of confectioner's sugar

2 cups of sifted flour

1 cup of ground almonds

1 teaspoon of almond extract

Candied or jar cherries

Cream together. Roll teaspoon of dough into a ball and press cherry in middle. Cover completely.

Bake on greased cookie sheet 30 minutes at 325 degrees. Roll in granulated sugar before cooling.

Makes about 4 dozen.



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On the Eighth day of Christmas we bring you:

CHRISTMAS CRAB DIP

- 1 pkg. (8 oz.) of cream cheese*
- 1 jar Kraft Sharp Old English cheese spread*
- 1 tablespoon of half & half*
- 1 tablespoon of chopped chives*
- Dash Worcestershire sauce*
- Garlic salt, to taste*
- 12 oz. of crab (fresh, frozen or canned)*

Mix the first six ingredients in the top of a double boiler or chafing dish over a medium heat. When the ingredients have melted and mixed well add the crab, reduce the heat to just warm. Serve with crackers.

Great for a party!

CHRISTMAS FRUIT SALAD

- 3 apples, peeled & chopped*
- 3 oranges, peeled (use pulp only)*
- 1 sm. can of crushed pineapple*
- 1 cup of miniature marshmallows*
- 1 cup of pecans, chopped*
- 1 box of strawberry Jell-O, soft jelled*
- 2 teaspoons of sugar*
- 2 teaspoons of mayonnaise*

Mix well and refrigerate.

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CHRISTMAS COOKIE SLICES

For The Dark Mixture:

*3 cups of flour
1 teaspoon of soda
1/4 teaspoon of salt
1/2 teaspoon of ground cinnamon
1 cup of shortening
1 1/2 cups of brown sugar
2 eggs
1 cup of raisins, ground
1 cup of nuts, ground*

For The Light Mixture:

*2 cups of flour
1/4 teaspoon of salt
1/2 teaspoon of soda
1/2 cup of shortening
3/4 cup of sugar
1 egg
1 teaspoon of vanilla
2 tablespoons of water
1/4 cup of chopped candied cherries*

Dark Mixture:

Sift together flour, soda, salt and spices. Cream shortening with brown sugar, add eggs and beat well. Stir in dry ingredients, nuts and raisins.

Light Mixture:

Sift together flour, salt and soda. Cream shortening and sugar, add egg, vanilla and water and mix well. Blend in dry ingredients. Stir in cherries. Pack half of dark mixture into wax paper lined straight-sided pan 10 1/2 x 3 1/2 x 2 1/2 inches. Add all of light dough to make a second layer, top with remaining dark dough. Pack firmly. Refrigerate at least 24 hours. Remove from pan and cut dough lengthwise in half. Then slice in 1/4 inch slices. Bake on ungreased cookie sheet at 400 degrees for 8-10 minutes. Remove immediately from pan.

Cool, eat and ENJOY !!.

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On the Seventh day of Christmas we bring you:

CHRISTMAS BUTTER COOKIES

1 cup of butter

1 cup of sugar

1 egg

1 tablespoon of milk

1 teaspoon of vanilla

2 3/4 cups of all-purpose flour

1 teaspoon of baking powder

1/4 teaspoon of salt

Cream butter, gradually add sugar and beat until light and fluffy. Beat in egg, milk and vanilla. Combine flour, baking powder and salt. Gradually add to creamed mixture. Chill for ease in handling. Roll out dough to 1/8" thickness on lightly floured surface. Cut with floured cookie cutters into desired shapes. Bake on a cookie sheet in preheated 350 F oven 8-10 minutes or until lightly browned. Remove to wire racks to cool. Makes 4-5 dozen.

CHRISTMAS EGGNOG POUND CAKE

1 cup of butter

1 cup of Crisco shortening

3 cups of all-purpose flour

1 cup of commercial dairy eggnog

1 cup of flaked coconut

3 cups of sugar

6 eggs

1 teaspoon of lemon extract

1 teaspoon of vanilla extract

1 teaspoon of coconut extract

Preheat oven to 325 degrees. Cream butter and shortening. Gradually add sugar, beating well. Add eggs one at a time, beating well after each addition. Using a spoon, add flour to creamed mixture alternately with eggnog, beginning and ending with flour. Stir in coconut and flavorings. Blend well. Pour batter into well-greased and floured 10-inch tube pan. Bake at 325 degrees for 1 1/2 hours. Cool 10 minutes in pan and Remove.

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HOLIDAY SAGE DRESSING

2 loaves of bread, cubed
1 lb. of sweet sausage
1 teaspoon of sage
2 chicken bouillon cubes
1/4 cup of Parmesan cheese
3 eggs
2 tablespoons of parsley, chopped
1 small onion, chopped
2 sticks of celery, diced
Salt & pepper to taste

Put bread cubes in large bowl. Fry sausage and drain off excess grease. Dissolve bouillon cubes in 2 cups water. Add all ingredients to bread cubes and mix well. Stuff bird or spray a 9 x 13 inch baking dish with Pam. Fill with stuffing and bake at 350 degrees for about 1 hour.

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On the Sixth day of Christmas we bring you:

HOLIDAY MAGIC YAMS

- 1 (16 oz.) can of peaches*
- 1 tablespoon of cornstarch*
- 2/3 cup of brown sugar*
- 1 (8 oz.) can of whole cranberry sauce*
- 1/2 teaspoon of butter*
- 1/2 teaspoon of cinnamon*
- 2 (17 oz.) cans of yams, drained*

Drain peaches and reserve juice. Put cornstarch in 1/4 cup of peach juice and set aside. Heat reserved peach juice and sugar, cranberry sauce, cinnamon, and butter; when butter is melted add cornstarch, mix and cook, stir over medium until it thickens - put yams in dish, put peaches around yams. Bake at 350 degrees for 20 minutes.

Serves 8-10.

FRUITED BROWN RICE STUFFING

- 1 sm. onion, chopped (about 1/2 cup)*
- 8 tablespoons of butter or margarine*
- 2 cups of brown rice*
- 4 cups of chicken broth or water*
- 1/2 cup of chopped parsley*
- 1 teaspoon of salt*
- 1 teaspoon of leaf sage, crumbled*
- 2 cups of sliced celery*
- 2 cups of diced dried apricots*
- 2 cups of pecan halves, coarsely chopped*
- 1 cup of raisins*
- 1 cup of diced apples*

Sauté the onion in butter in a large saucepan until soft, about 5 minutes. Stir in the rice. Add the broth; bring to boiling. Lower the heat; cover. Simmer, covered until the rice has absorbed all the liquid, about 40 minutes. Remove from the heat. Stir in parsley, salt, sage, celery, apricots, pecans, raisins and apple. Now you're ready for a holiday feast.

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CHRISTMAS JEWELS

1 cup of flour
2 tablespoons of sugar
1/3 cup of margarine
1 cup of finely chopped pecans
1 1/4 cup of sugar
2 tablespoons of flour
2 eggs, beaten
2 tablespoons of milk
1 tablespoon of grated orange peel
1 teaspoon of vanilla
1 cup of chopped cranberries

Combine 1 cup flour, 2 tablespoons sugar, and cut in 1/3 cup margarine to form a coarse mixture. Stir in 1/2 cup pecans. Press into 9 x 13 inch pan. Bake 15 minutes at 350 degrees. Combine other ingredients and fold in cranberries and remaining pecans. Spread over partially baked crust. Bake 25-30 minutes until top is brown. Cool on rack and cut into bars while warm.

Cool, eat and ENJOY !!.

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On the Fifth day of Christmas we bring you:

CHRISTMAS COOKIE WREATHS

2 eggs, beaten
1/2 cup of butter
1 cup of chopped raisins
1 teaspoon of vanilla extract
1/2 teaspoon of ground ginger
1 cup of sugar
4 teaspoons of sweet cream
1 teaspoon of baking soda
1 teaspoon of ground cinnamon
3 1/2 cups of flour (sifted)

Mix butter and sugar in bowl until creamy. Whip eggs and sweet cream. Add other ingredients and mix well until mixture becomes dough. Place in refrigerator to chill. Preheat oven to 375 degrees. Remove dough from refrigerator and cut small pieces. Roll into wreath shapes. Place on ungreased cookie sheet. Bake for 12 minutes. Let cookies cool. Add decorations if desired.

PISTACHIO CHRISTMAS CAKE

1 pkg. of white Duncan Hines cake mix
3 eggs
1 cup of Wesson oil
1 cup of 7-Up
2 oz. of chopped walnut tidbits
2 pkgs. of Royal Pistachio pudding mix

Mix cake and 1 package pudding together. Bake in bundt pan at 350 degrees for 40 to 45 minutes, don't over bake. Cool cake before tipping upside down.

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For The Frosting:

1 pkg. of pistachio pudding

1/2 pint of whipping cream

1 cup of milk

Mix together and frost cake. Add cut cherries (red and green) to make wreaths on top of cake.

WHITE CHRISTMAS PUNCH

2/3 cup of water

2/3 cup of sugar

1 teaspoon of almond extract

1 small can of evaporated milk

1/2 gal. of vanilla ice cream

2 - 2 liter bottles of slice soft drink

Cook water and sugar until sugar has dissolved. Add almond and evaporated milk. Refrigerate. At serving time mix 1/2 gallon softened ice cream, and slice into sugar mixture.



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On the Fourth day of Christmas we bring you:

CHRISTMAS - PINEAPPLE CHEESE BALL

2 (8 oz.) pkgs. of cream cheese

1 (8 1/2 oz.) can of crushed pineapple, drained

2 cups of chopped pecans

1/4 cup of chopped green pepper or 1/4 cup of chopped pimiento

2 tablespoons of finely chopped onion

1/2 teaspoon of seasoned salt

Beat softened cheese with a fork. Stir in well drained pineapple, 1 cup pecans, pepper or pimiento, onion and salt. Shape into 1 or 2 balls and roll in remaining pecans. Wrap and store in refrigerator for 24 hours. Serve with assorted crackers.

CHRISTMAS MACAROONS

1 (7 oz.) pkg. of shredded coconut

2 egg whites

3/4 cup of sugar

1/8 teaspoon of salt

1 teaspoon of vanilla

1/4 cup of flour

1/4 cup of pecans, chopped

1/2 cup of assorted colored gum candy, cut into sm. pieces

Heat oven to 325 degrees. Whip egg whites slightly and add sugar, salt, vanilla, flour, pecans and candy. Mix well and drop by teaspoonfuls on greased cookie sheet, leaving a space between each. Bake about 15 minutes or until slightly brown. Let cool for 1 minute before removing from cookie sheet.

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BUTTER COOKIE CHRISTMAS CUTOUTS

1 cup of butter

1 1/2 cups of sifted powdered sugar

1 egg

1 teaspoon of vanilla

2 1/2 cups of sifted flour

1 teaspoon of cream of tartar

1 teaspoon of baking soda

1/4 teaspoon of salt

Cream butter, add sugar gradually and cream until fluffy. Add unbeaten egg and vanilla; beat well. Sift together dry ingredients; blend into cream mixture. Chill dough about an hour. Roll on well floured pastry board to 1/4 inch thickness. Cut with floured cutter. Bake on an unbuttered cookie sheet for 6 minutes at 325 degrees.

Yield: 6 dozen cookies.

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On the Third day of Christmas we bring you:

CANDLELIGHT CHRISTMAS PUNCH

*1 large jar of Tang (24 oz.)
3/4 cup of instant tea with lemon
1 1/2 cups of sugar
1 1/2 teaspoons of ground cloves
1 1/2 teaspoons of ground cinnamon*

To each 1 1/2 cups dry mix add 1 gallon water, 1 gallon apple juice, 1 gallon pineapple juice. Bring to boil, let simmer 15 minutes before serving. Makes 100 servings.

CINNAMON CHRISTMAS LOGS

*1 cup of butter
5 tablespoons of sugar
Dash of salt
2 cups of flour
1 teaspoon of vanilla
1 teaspoon of almond extract
1/4 cup of sugar
1 1/2 tablespoons of cinnamon*

Mix first 6 ingredients. Roll into 2 inch length logs. Bake at 300 degrees for 15 to 20 minutes. Cool. Roll logs in a sugar and cinnamon mixture. Makes 45 cookies.

OLD-FASHIONED WALNUT BALLS

*1 cup of butter or margarine
1/3 cup of brown sugar
1 teaspoon of vanilla
2 cups of flour, sifted
1/2 teaspoon of salt
2 cups of finely chopped walnuts
Powdered sugar*

Cream butter, sugar, and vanilla until fluffy. Sift flour and salt together; add to creamed mixture. Mix well; stir in walnuts. Shape dough into walnut-sized balls. Bake on ungreased cookie sheet at 375 degrees for 12 to 15 minutes. Remove from cookie sheet with spatula. When still warm but cool enough to handle, roll in powdered sugar.

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The Twelve Days of Christmas



On the Second day of Christmas we bring you:

CHRISTMAS RASPBERRY RICE RING MOLD

1/2 cup of rice
2 cups of milk
1/2 teaspoon of salt
1 env. of Knox gelatin
1/4 cup of cold water
1 (10 oz.) pkg. of frozen raspberries
1 pint of whipping cream
1/4 teaspoon of almond flavoring
1/3 cup of sugar

In a double boiler, cook the following ingredients until very thick: Rice, milk and salt. Dissolve Knox gelatin in cold water and add to the hot rice (after it thickens); refrigerate until cold. Whip whipping cream until thick. Add the sugar and almond flavoring. Add to rice mixture. Put in a large oiled mold. Refrigerate. Thaw frozen berries, unmold rice salad and spoon berries over rice salad mold or place in a small dish to be served with rice inside the molded ring.

WHITE CHRISTMAS CAKE

1 cup of butter or margarine
1 (16 oz.) pkg. of powdered sugar
6 eggs
1/2 teaspoon of salt
1/2 teaspoon of vanilla extract
1 cup of cold water or use cherry juice
3 cups of all purpose flour, unsifted
1 teaspoon of baking powder
1 (8 oz.) jar of cherries, drained & halved
1 cup of chopped walnuts or pecans
1 (14 oz.) pkg. of flaked coconut

Cream butter and sugar until light and fluffy. Beat 2 whole eggs into the creamed mixture. Separate remaining 4 eggs and beat in yolks, salt and vanilla. Add the water alternately with flour and baking powder. Stir in cherries, nuts, coconut with a spoon. Beat 4 egg whites until stiff, fold into batter. Bake in a greased and floured cake tube pan for 2 hours at 325 degrees or 2 loaf pans for 1 hour and 10 minutes.

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The Twelve Days of Christmas



FRUITED SHORTBREAD COOKIES

2 1/2 cups of flour
1 teaspoons of cream of tartar
1 1/2 cups of confectioner's sugar
1 - 9 oz box mincemeat
1 teaspoon of vanilla
1 teaspoon of baking soda
1 cup of butter, softened
1 egg

Preheat oven to 375F. Combine flour, soda, and cream of tartar. In a large bowl, beat butter and sugar until fluffy. Add egg. Stir in vanilla and crumbled mincemeat. Add dry ingredients. Mix well, batter will be stiff. 5. Roll into 1 1/4" balls. Place on ungreased cookie sheet, flatten slightly. 6. Bake 10-12 minutes or until lightly brown. Cover with a glaze of confectioner's sugar, milk and vanilla while still warm.

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The Twelve Days of Christmas



On the Last day of Christmas we bring you:

CHRISTMAS MORNING BRUNCH EGG BAKE

3 cups of shredded Mozzarella cheese

3 cups of shredded cheddar cheese

4 oz. can of sliced mushrooms, drained

8 oz. of cooked ham, cut into fine julienne strips

1/4 cup of margarine, melted

1 3/4 cups of milk

8 eggs, beaten

1/3 cup of sliced green onion

2 tablespoons of fresh snipped parsley

1/2 cup of flour

In a large bowl, lightly toss cheeses together. Sprinkle half of the cheese mixture in an ungreased 9 x 13 inch baking dish. In medium skillet, cook mushrooms and green onions in the margarine, until onions are tender. Arrange vegetables over cheese. Arrange ham strips over vegetables. Sprinkle remaining cheese over ham. (To make ahead, prepare to this point, cover and refrigerate.) Heat oven to 350 degrees. Lightly spoon flour into measuring cup; level off. In large bowl using a wire whisk, blend flour, milk, parsley and eggs; pour over layers in baking dish. Bake at 350 degrees for 35 to 45 minutes or until mixture is set and top is lightly browned. Let stand about 10 minutes. Cut into squares and garnish with fresh parsley.

Serves 12.

CHRISTMAS BRUNCH

8 eggs, slightly beaten

6 slices of bread, cubed

1 cup of cheddar cheese, grated

1 lb. of sausage, pork, beef or turkey, cooked & drained

2 cups of milk

1 teaspoon of salt

1 teaspoon of dry mustard

Mix all ingredients. Pour in greased 9 x 13 inch baking dish. Refrigerate overnight. Bake 30 minutes at 350 degrees.

Serves 8.

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The Twelve Days of Christmas



CHRISTMAS NUGGETS

Mix: 2 cups of flour with 1 teaspoon of salt. Cream: 1/2 cup of shortening with 1/2 cup of butter and 1/2 cup of powdered sugar. Blend in 1 tablespoon of vanilla and 1/2 cup of chopped nuts Add to the flour mixture. Shape into small balls. Top with candied red and green cherries or a half pecan. Bake at 325 degrees for 25 minutes. After cooled sprinkle with powdered sugar.

THE CHRISTMAS HAM

*Precooked, tenderized ham
1 cups of dark brown sugar
2 tablespoons of flour
2 tablespoons of brandy
1/2 teaspoons of ground cloves
1/4 teaspoon of ground cinnamon
1/4 teaspoon of ground ginger
Grapes*

Preheat oven to 325 degrees. Place ham fat side up, in an open roasting pan and roast until brown and tender, about 1/2 hour longer than the package calls for. Remove the ham from oven and increase oven temperature to 425 degrees. Cut the skin off ham, leaving 1/2 inch of fat. Cut the skin off ham, leaving 1/2 inch of fat. Score the fat with a sharp knife in diagonal lines, running in opposite directions to make diamond pattern. Combine brandy, cloves, cinnamon, ginger, sugar and flour and rub well over ham. Return to oven, roast 20 more minutes. With wooden toothpicks, attach to top and side a small bunch of grapes. Serve with mustard sauce.

CHRISTMAS HAM MUSTARD SAUCE:

*1/2 cup of mayonnaise
1/2 cup of sour cream
3 tablespoons of brown mustard*

Beat mayonnaise and sour cream until light and fluffy. Stir in mustard.

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The Twelve Days of Christmas



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The Team at Women's Lifestyle Publications would like to take this opportunity to wish everyone a Very Merry Christmas and a Positively Prosperous New Year.



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