

*A Baker's Dozen of  
Holiday Sweets*



a free eBook of sweet and delicious  
holiday desserts compliments of:

*Ann's Entitled Life*

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## [Candy Cane Cookies Recipe](#)

Recipe found on [Ann's Entitled Life](#)

Prep Time: 90 minutes

Cook time: 10-12 minutes

### **Ingredients:**

- 2 sticks Butter, softened
- 1 cup Confectioners' Sugar
- 1 Egg
- 1/2 tsp Peppermint Extract
- 1/2 tsp Vanilla Extract
- 2 1/2 cups Flour
- 1 cup Candy Canes, crushed
- 3 TBSP Sugar

### **Directions:**

- Using a mixer, in a large mixing bowl cream together butter and confectioners' sugar until light and fluffy.
- Add egg, peppermint and vanilla extracts.
- Beat until well blended.
- Gradually add the flour, mix well.
- Cover the bowl tightly with plastic wrap and refrigerate for 1 hour.
- Preheat oven to 375°.
- Coat three baking sheets with nonstick cooking spray.
- In a small bowl combine crushed candy canes and granulated sugar until well mixed.
- Shape the chilled dough into small balls. Scoop a little of the candy cane mixture into your hands, and roll the chilled dough between your hands and the candy cane mixture to form a ball.
- Place candy cane balls on the baking sheets and bake for 10 to 12 minutes.
- Immediately remove from the baking sheets and place on wire racks to cool.

Makes 3 dozen Candy Cane Cookies



## [Coconut Macaroons Recipe](#)

Recipe found on [Ann's Entitled Life](#)

Prep Time: 10 minutes

Cook time: 15 minutes

### **Ingredients:**

- 2/3 cup Flour
- 14oz Shredded Coconut
- 1/4 tsp Salt
- 1 can Sweetened Condensed Milk
- 2 tsp Vanilla Extract

### **Directions:**

- Preheat oven to 350°.
- Grease cookie sheet well.
- Mix together flour, coconut and salt.
- Add sweetened condensed milk and vanilla, mix well.
- Drop by spoonfuls onto cookie sheet.
- Bake 15 minutes at 350° until the tops are golden brown.
- Remove from cookie sheets immediately.

Makes 2 dozen Coconut Macaroons



## English Trifle

Recipe found on [Ann's Entitled Life](http://Ann'sEntitledLife.com)

Prep Time: 45 minutes, plus overnight refrigeration  
Cook time: 35 minutes

### **Ingredients:**

- 3 pints Heavy Whipping Cream
- 1/2 cup Confectioner's Sugar
- 1 tsp Vanilla
- 1 jar (14-16oz) Seedless Raspberry Jam
- 1 White Cake Mix
- 3 Eggs
- 1 cup Water
- 1/3 cup Oil
- 2 boxes Instant Chocolate Pudding
- 3 1/2 cups Milk
- 1/2 cup White Rum
- Slivered Almonds

### **Directions:**

- Bake white cake according to package instructions (3 eggs, oil, water), allow to cool
- Cut cake into bite sized squares, cutting off ends (but don't discard the ends).
- Prepare chocolate instant pudding according to pie instructions (3 1/2 cups milk), set aside.
- In a large bowl, whip the heavy cream with the confectioner's sugar and vanilla until semi-stiff, set aside.
- Place white squares of cake against the sides of a trifle (or glass) bowl.
- Fill in center with cut off ends of cake.
- Layer half the chocolate pudding on top of cake, spreading to sides so it drips down and fills the gap in between the cake pieces.
- Layer jam on top of pudding.
- Pour all the rum on top of the jam, allowing it to soak to the bottom of the bowl through the cake.
- Layer half the whipped cream on top of the jam/pudding/rum/cake.
- Add more cake squares against the sides of the trifle (or glass) bowl on top of the jam; fill the center with cut off cake ends and any leftover cake.
- Spread remaining chocolate pudding on top of cake, making sure it reaches to the sides.
- Top with remaining whipped cream.
- Garnish with slivered almonds (I added edible glitter this year too).
- Refrigerate overnight.

Makes 12 servings of English Trifle



## [Hello Dolly Bars](#)

Recipe found on [Ann's Entitled Life](#)

Prep Time: 10 minutes

Cook time: 30 minutes

### **Ingredients:**

- 1 1/2 cups Graham Cracker Crumbs
- 1 stick Butter, melted
- 1 (14oz) can Sweetened Condensed Milk
- 1 1/2 Semi-Sweet Chocolate Chips
- 1 cup Baking Chips (butterscotch, white, caramel, etc – just not semi-sweet)
- 1 1/3 cups Flaked Coconut
- 1 cup chopped Pecans

### **Directions:**

- Preheat Oven to 325°.
- Spray the bottom of a glass 13"x9" pan with non-stick spray.
- In a bowl, mix together Graham crumbs and melted butter
- Press Graham cracker mixture into bottom of the 13"x9" pan.
- Pour sweetened condensed milk evenly over Graham cracker crust.
- Spread all baking chips (semi-sweet and your second flavor) over the sweetened condensed milk.
- Spread coconut evenly over chips.
- Top with chopped pecans.
- Press down firmly with a fork to compress layers.
- Bake for 30 minutes at 325° or until lightly browned.
- Cool completely before cutting into bars.
- Store at room temperature.

Makes 20 Hello Dolly Bars



## [Holiday Butter Cookie Recipe](#)

Recipe found on [Ann's Entitled Life](#)

Prep Time: 45 minutes

Cook time: 13 minutes

### **Ingredients:**

- 2 sticks Butter, softened
- 1 1/2 cups Flour
- 1/2 cup Confectionery Sugar
- 1 tsp Almond extract
- Decorating garnish: maraschino cherries, nuts, holiday sprinkles or colored sugar

### **Directions:**

- Preheat oven to 350°.
- In a mixing bowl combine butter, flour, confectionery sugar and almond extract; beat with an electric mixer until smooth
- Refrigerate dough for 30 minutes.
- Line cookie sheets with parchment paper.
- Remove dough from refrigerator. You need to work quickly because as the dough warms at room temperature, it becomes much softer. Scoop a teaspoon of batter into your hand and shape as a ball or oblong, flattening slightly.
- Space dough balls 2" apart on cookie sheet.
- Add chosen decorating garnish to top of cookie.
- Bake in preheated 350° for 13 minutes or until bottom of cookies are lightly browned (DO NOT OVER BAKE!)
- Remove from oven and let cool on cookie sheet for 5 minutes.
- Transfer onto wire racks to finish cooling.
- Store in a container with a lid and separate each layer with wax paper.

Makes 3 dozen Holiday Butter Cookies

*Note: These can be decorated with nuts, sprinkles, cherries and more. You are only limited by your imagination.*





## [Jam Filled Cream Cheese Cutout Cookie Recipe](#)

Recipe found on [Ann's Entitled Life](#)

Prep Time:45 minutes

Cook time:8 minutes

### Ingredients:

- 1 stick Butter, softened
- 1 cup Sugar
- 4 oz Cream Cheese, softened
- 1 tsp Vanilla extract
- 1 Egg
- 2 1/2 cups All-purpose White Flour
- 1/8 tsp Salt
- 12oz jar of Jam
- 8 drops Food Coloring, if desired
- Confectionery Sugar, if desired

### Directions:

- In a mixing bowl combine butter, sugar and cream cheese, beat until smooth.
- Add vanilla and egg, beat until well blended.
- Add food coloring if desired.
- Transfer dough to another bowl, cover and refrigerate for 2 hours for easier handling.
- After the 2 hour refrigeration, Preheat oven to 375°.
- Lightly flour your work surface, roll out 1/3 of dough to 1/8", keep remaining dough in refrigerator.
- With a 2 1/2 round cookie cutter (or end of a glass), cut dough.
- Place circles on ungreased cookie sheet.
- Fill with 1/2 tsp jam.
- Fold up three sides without covering the jam, pinch the corners to seal.
- Bake in preheated 375° oven for 8 minutes or until edges of the cookie are slightly brown. (DO NOT OVER BAKE!)
- Cool for 2-3 minutes on cookie rack (until jam stops bubbling).
- Transfer onto wire racks to finish cooling.
- Sprinkle with confectionery sugar if desired.
- Repeat process with remaining dough in the refrigerator.

Makes 4 dozen Jam Filled Cream Cheese Cutout Cookies

*Note: I want to caution you though: jams and jellies, when hot, can cause burns at the slightest touch. **Be very careful** when you remove a cookie that was baked with a jam or jelly.*





### [Kris Kringle Cookie and Frosting Recipe](#)

Recipes found on [Ann's Entitled Life](#)

Prep Time: 135 minutes, 15 minute prep, 2 hours refrigeration  
Cook time: 8-15 minutes

#### **Ingredients:**

- 1 cup Butter
- 2 cups White Sugar
- 3 Eggs
- 1 1/2 tsp Cream of Tartar
- 1 1/2 tsp Baking Soda dissolved in 2 TBSP Milk
- 1 tsp Salt
- 1 tsp Vanilla
- 4 1/2 cups Flour
- 1/2 pound soft Butter (or white, not yellow margarine)
- 2 pounds sifted Confectionery Sugar
- 1/2 cup COLD water
- 1 tsp Flavoring (suggestions are vanilla, peppermint or anise)

#### **Directions (Kris Kringle Cookies):**

- Sift cream of tartar into flour, set aside.
- Cream 1 cup butter and white sugar together in a mixer.
- Add vanilla, milk & soda mixture, and eggs.
- Beat well.
- Add 3 cups of the sifted flour and cream of tartar.
- Keep adding flour to make a dough that may be rolled.
- Chill to make dough easy to handle (2 hours to overnight).
- Remove dough from the refrigerator, preheat oven to 400°.
- Roll dough on lightly floured board to desired thickness.
- Cut with cookie cutters or knife into shapes.
- Bake on ungreased cookie sheet in preheated 400° oven, 8-15 minutes (depends on dough thickness)

#### **Directions (Kris Kringle Cookie Frosting):**

- Cream butter slowly adding confectionery sugar, water and flavoring.
  - Beat until smooth.
  - Decorate to taste.
- Note: When you frost your cookies, allow them to air dry after frosting for 30 minutes. This will set the frosting and you will not be scraping it off your storage container.*

Makes 4 dozen Kris Kringle Cookies



## [Lemon Snowball Cookie Recipe](#)

Recipe found on [Ann's Entitled Life](#)

Prep Time: 45 minutes

Cook time: 13 minutes

### **Ingredients:**

- 1/2 cup Crisco
- 2/3 cup Sugar
- Grated Lemon Grind of 1 Lemon
- 1 Egg
- 3 TBSP Lemon Juice
- 1 TSBP Water
- 1 3/4 cups All-Purpose Flour, sifted
- 1/4 tsp Baking Soda
- 1/4 tsp Cream of Tartar
- 1/2 cup Walnuts, finely chopped
- Confectionery Sugar

### **Directions:**

- Sift together flour, baking soda and cream of tartar. Set aside.
- Using a mixer, cream together Crisco and sugar until light and fluffy.
- Add lemon rind and egg, beat well.
- Stir in water and lemon juice.
- Add sifted flour mixture, blend well.
- Stir in nuts by hand.
- Refrigerate dough 1-2 hours.
- Preheat oven to 350°.
- Dust your hands with flour, and roll a small ball of dough between them (approximately 1" ball.)
- Place 1 inch apart on an ungreased cookie sheet.
- Bake at 350° for 10-12 minutes until bottoms are slightly brown.
- Immediately remove cookies from the cookie sheet, and roll them in confectionery sugar.

Makes 3 dozen Lemon Snowball Cookies



## [Rum Balls Recipe](#)

Recipe found on [Ann's Entitled Life](#)

Prep Time:20 minutes

Cook time:0 minutes

### **Ingredients:**

- 21 Oreo Cookies
- 1/2 cup Confectionery sugar
- 1 cup Walnuts, finely chopped
- 3 TBSP Unsweetened Cocoa Powder
- 2 TBSP Corn Syrup
- 1/3 cup Rum
- Decorator or Granulated White Sugar

### **Directions:**

- Place whole Oreo cookies in food processor and pulse until finely crushed.
- In medium bowl, combine Oreo crumbs, confectionery sugar, walnuts and cocoa.
- Blend in corn syrup and rum.
- Wet your hand hands and shape Rum ball dough into balls.
- Roll in decorator or granulated sugar to coat.
- Store covered, in a cool place for several days before serving.

Makes 30 Rum Balls



## [Shortbread Recipe](#)

Recipe found on [Ann's Entitled Life](#)

Prep Time: 15 minutes **plus 12 hour refrigeration**

Cook time: 30 minutes

### **Ingredients:**

- 2 sticks unsalted Butter, softened
- 1/4 cup Confectionery Sugar
- 2 cups Flour
- dash of Salt

### **Directions:**

- In a mixing bowl, using the paddle mixer attachment, cream together butter and sugar.
  - Combine flour and salt in a separate bowl.
  - Gradually add flour mixture into butter mixture on low speed. It will eventually come together.
  - Turn out onto counter make a ball.
  - Cover the entire ball of dough with plastic wrap and refrigerate chill overnight.
- Remove from refrigerator and allow to sit on counter for at least 15 minutes before rolling and cutting.
- Preheat oven to 350°.
  - Roll out dough to 3/8" thick and cut into shapes, bars or wedges or pat in a spring-form or tart pan at 1/2-3/4" thick.
  - Bake for 15 minutes at 350°
  - Reduce heat to 300° and bake for another 15-20 minutes or until light golden brown around the edges.
  - Cool on a wire rack.
  - Store in an air tight container.

Makes 16- 24 Shortbread Cookies or one large Shortbread



## [Sour Cream Cheesecake Recipe](#)

Recipe found on [Ann's Entitled Life](#)

Prep Time: 20 minutes

Cook time: 60 minutes

### **Ingredients (Crust):**

- 1 1/2 cups Graham Crackers, finely crushed
- 1/4 cup Sugar
- 1/4 cup Walnuts, finely chopped
- 1/2 cup Butter, melted

### **Ingredients (Cheesecake Filling):**

- 2 8oz packages Cream Cheese, softened
- 1 cup Sugar
- 2 TBSP all-purpose Flour
- 2 tsp Vanilla Extract
- 1/4 tsp Almond Extract
- 3 Eggs
- 3 8oz cartons Sour Cream

### **Directions (Crust):**

- Preheat oven to 375°.
- Prepare Graham Cracker Crust –
- In a bowl, combine Graham Cracker crumbs, 1/4 cup sugar, walnuts.
- Stir in melted butter.
- Press onto bottom and 2" up the sides of a 9" springform pan.
- Set aside.

### **Directions (Cheesecake):**

- For filling, in a large mixing bowl beat together cream cheese, sugar, flour, vanilla and almond extracts just until smooth.
- Add eggs all at once; beat with an electric mixer on low just until blended. (Don't over-beat, that will cause your cheesecake to crack)
- Stir sour cream.
- Pour filling into prepared Graham Cracker crust.
- Bake in a 375 oven for 60 minutes or until the center is set. To test for doneness, gently shake the pan. When done a 1" wide section of the center will jiggle slightly upon shaking.
- Cool on a wire rack for 10 minutes.
- Using a metal knife or spatula, loosen sides of cheesecake from pan.
- Cool for 30 minutes more.
- Remove sides of pan.
- Cool for 2 hours more.
- Cover and chill thoroughly in refrigerator.

Makes 1 Sour Cream Cheesecake, 12 servings



## [Spritz Cookie Recipe](#)

Recipe found on [Ann's Entitled Life](#)

Prep Time: 135 minutes, 15 minute dough prep, 2 hours refrigeration

Cook time: 7 minutes

### **Ingredients:**

- 2 1/4 cups Flour
- 3/4 cup Sugar
- 1 cup salted Butter (if using unsalted butter, add 1/2 tsp salt)
- 2 Egg Yolks
- 1 tsp Vanilla
- Colored Food Dye (if desired)
- Sprinkles if desired (if desired)

### **Directions:**

- Sift together flour & salt (if you used unsalted butter)
- Cream together sugar & butter.
- Add egg yolks & vanilla.
- Stir in the sifted flour.
- Beat well.
- Add food coloring if desired. If you want more than one color, divide the dough, add 6-8 drops of food coloring, mix very well.
- Chill dough for 1-2 hours.
- Preheat oven to 400°.
- Load dough into your cookie gun (assembled according to the directions of your cookie dough gun manufacturer).
- Decorate if wanted – sprinkles are best as they melt and don't make a mess.
- Bake 7-8 minutes, until bottoms are lightly brown.
- When you pull the sheets out of the oven, allow to cookies rest on cookie sheet 1-2 minutes, then transfer to a wire rack to cool completely.
- These Spritz Cookies freeze extremely well.

Makes 4 dozen Spritz Cookies

The Cookie Gun I use: [Harold Import 8307 Deluxe Biscuit Maker - Stainless Steel](#)



## [Traditional Bread Pudding Recipe](#)

Recipe found on [Ann's Entitled Life](#)

Prep Time: 30 minutes

Cook time: 45 minutes

### **Ingredients:**

- 3 cups Milk, scalded and cooled
- 1 TBSP Brandy
- 1/4 cup Butter, melted
- 8-10 sliced Dry Raisin Bread (12oz by weight, you can also use danish or bagels)
- 1 cup Brown Sugar, hard packed
- 1 tsp Cinnamon
- 1/4 tsp Pumpkin Pie Spice
- 3 Eggs
- 1/4 tsp Salt
- 1 tsp Vanilla

### **Directions:**

- Preheat oven to 325°.
- Lightly spray a 13"x9" pan with non-stick cooking spray.
- Scald the milk, allow it to cool.
- Melt Butter.
- Cut bread into 1/2" – 3/4" cubes, set aside in a large bowl.
- Combine brown sugar, cinnamon and pumpkin pie spice. Reserve 3 tablespoons for topping; mix the rest into the cut up bread, tossing lightly.
- Pour melted butter over bread mixture, toss lightly.
- Place bread mixture into the 13"x9" pan.
- Combine eggs, salt and vanilla in a bowl; beat for one minute.
- Add scalded, cooled milk and brandy slowly to egg mixture.
- Pour milk mixture over the bread in the 13"x9" pan.
- Let stand for 5 minutes.
- Top with remaining brown sugar mixture.
- Bake at 325° for 45-50 minutes.
- Top with whiskey, brandy or vanilla sauce, or whipped cream

Makes 12 Servings of Traditional Bread Pudding