



The holiday season is upon us, and what better way to celebrate than with a collection of delicious recipes that are sure to delight your family and friends? Whether you're hosting a festive gathering or just indulging in some cozy baking at home, these recipes are perfect for bringing warmth and joy to your holiday season.

THE Cheesecake

Start with a classic dessert that's always a crowd-pleaser: cheesecake. This recipe features a graham cracker crust, a creamy filling, and a luscious topping that will have everyone asking for seconds.

Ingredients for Crust:

- 3 cups graham cracker crumbs
- ¼ pound butter, melted
- ½ cup sugar

Instructions:

1. Mix the crumbs, butter, and sugar. Press into a spring form pan.
2. Bake for 5 minutes at 350°F.

Filling:

- 3 eggs
- 1 cup sugar
- ½ teaspoon vanilla
- 2 cups sour cream

Instructions:

1. Mix ingredients and bake for 35 minutes at 375°F.
2. Cool to room temperature.

Topping:

- 2 tablespoons sugar
- ½ teaspoon vanilla
- 2 cups sour cream

Instructions:

1. Pour over the cheesecake and bake for an additional 5-10 minutes at 375°F.

2. Cool and chill for 12 hours before serving. Enjoy a slice of this creamy delight!

Chestnut Dressing

A savory side dish that pairs perfectly with any holiday meal, this chestnut dressing is rich in flavor and sure to impress.

Ingredients:

- 6 cups toasted, cubed bread
- 2 diced onions
- 5 cloves diced garlic
- 3 pounds browned pork sausage
- 2-4 sticks of butter
- Broth (or milk)
- 3 cups of chestnuts, roasted or boiled
- Sage, rosemary, salt, pepper

Instructions:

1. Caramelize onions in melted butter; then add bread cubes and fry until crispy.
2. Stir in chestnuts, garlic, and remaining ingredients.
3. Transfer to a casserole pan, add broth if dry, and bake for 20-60 minutes until roasted.

Molasses Crinkle Cookies

These cookies are a festive favorite, with their spiced molasses flavor and delightful crinkle effect.

Ingredients:

- 3/4 cup shortening
- 1 cup packed light brown sugar
- 1/4 cup molasses
- 1 large egg
- 2 1/4 cups all-purpose flour
- 2 teaspoons baking soda
- 1 1/2 teaspoons ground cinnamon
- 1/2 teaspoon ground ginger
- 1/4 teaspoon ground cloves
- 1/4 teaspoon salt
- Granulated sugar for rolling

Instructions:

1. Cream shortening and brown sugar; beat in molasses and egg.
2. Combine dry ingredients and mix into the creamed mixture.
3. Chill dough, form into balls, and roll in sugar.
4. Bake at 375°F for 8-10 minutes.

Rich Roll Cookies

For a simple yet delicious cookie, try these rich roll cookies. Perfect for decorating and sharing!

Ingredients:

- 1 cup butter
- 2/3 cup sugar
- 1 egg
- 1 teaspoon vanilla or almond extract
- 2 1/2 cups sifted flour
- 1/2 teaspoon salt

Instructions:

1. Chill dough, then roll to 1/4 inch thick. Decorate as desired.
2. Bake at 250°F for 8-10 minutes.

GINGERBREAD COOKIES

- 1 1/2 c. dark molasses
- 1 c. packed brown sugar
- 2/3 c. cold water
- 1/3 c. shortening
- 7 c. all-purpose flour
- 2 tsp. baking soda
- 1 tsp. salt
- 1 tsp. ground allspice
- 2 tsp. ground ginger
- 1 tsp. ground cloves
- 1 tsp. ground cinnamon

Instructions:

1. Mix molasses, brown sugar, water, and shortening. Mix in remaining ingredients. Cover and refrigerate at least 2 hours.
2. Heat oven to 350 degrees. Roll dough 1/4 inch thick on floured board. Cut with floured gingerbread cutter.
3. Place about 2 inches apart on lightly greased cookie sheet. Bake until no indentation remains when touched, 10-12 minutes. Cool.
4. Makes about 2 1/2 dozen.

Ganasch

Ingredients:

- 8 oz grated chocolate, use the good stuff.
- 1 c cream

Instructions:

Heat cream to just below boil. Pour over chocolate. Stir. Either pour hot over a cake, or let cool, whip, make balls and freeze them for dipping later in melted chocolate.

Tollhouse Adjusted Recipe

Ingredients:

- 1 cup (2 sticks) butter, softened
- 1/2 cup granulated sugar
- 1/2 cup packed brown sugar
- 1 teaspoon vanilla extract
- 2 large eggs
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 1/4 cups all-purpose flour
- Chocolate chips and nuts

Instructions:

1. Cream together butter, granulated sugar, brown sugar, and vanilla extract in a bowl. Add eggs one at a time, beating well after each addition.
2. Gradually mix in flour, baking soda, and salt until well combined. Stir in chocolate chips and nuts.
3. Drop by rounded tablespoon onto ungreased baking sheets. Bake in a preheated 375° F oven for 8-10 minutes or until golden brown.
4. Cool on baking sheets for 2 minutes, then transfer to wire racks to cool completely.

These recipes are sure to bring joy and warmth to your holidays. Happy cooking and enjoy the festivities!