

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!