

# CLASSIC HOLIDAY FAVORITES



## NEW YEAR'S EVE CHEESE & CRACKERS

- 1/2 C Veganaise
- 1 C Finely Shredded Sharp Cheddar Cheese
- 1 T All-Natural Onion Soup Mix
- Back to Nature Classic Round Crackers

Preheat oven to 350 degrees. Mix Veganaise, onion soup mix, and cheese. Spread mixture onto each cracker. Bake on cookie sheet for 5 minutes or until cheese is melted and bubbly.

## VALENTINE'S DAY MAGIC BARS

1/2 C Unsalted Butter or Earth Balance  
2 C Graham Cracker Crumbs  
1 C Semi-Sweet Chocolate Chips  
1 C Shredded Coconut  
3/4 C Chopped Pecans  
1 Can Sweetened Condensed Milk

Preheat oven to 350 degrees. Melt butter in 9 x 13 pan in oven. Add graham cracker crumbs and press into the bottom of the pan, forming a crust. Pour sweetened condensed milk over the entire crust. Layer with chocolate chips, coconut, and nuts. Press down with fork. Bake for 25 minutes or until golden brown.

\*Adapted from Eagle Brand Condensed Milk Recipes

## ST. PATRICK'S DAY IRISH NACHOS

Sour Cream  
Baked Potatoes  
Sliced Green Onions  
Grated Low-Fat Cheddar Cheese  
Kerrygold Butter or Earth Balance  
Applegate Farms Turkey Bacon, cooked and crumbled

Slice cooled baked potatoes with skins on. Melt butter in skillet. Salt and pepper and fry potato slices on both sides until golden brown. Place fried potato slices in oven-proof dish. Top with grated cheese, bacon crumbles, and green onions. Bake at 350 degrees for 20 minutes or until cheese is melted. Serve with sour cream.

## BIRD'S NEST EASTER CUPCAKES

Organic Jelly Beans  
Shredded Coconut (optional)  
Annie's Organic Confetti Cake Mix  
King Arthur Buttercream Frosting Mix  
All-Natural Green Food Coloring (optional)

Make cupcakes and frosting according to package directions. Color coconut by placing in bowl, sprinkling with food coloring, and stirring. Frost cooled cupcakes. Sprinkle with coconut. Press a small spoon into the top of the frosted cupcake, making a small well. Place 3 jellybeans in the well.

## MOTHER'S DAY STRAWBERRY SHORTCAKES

1/2 C Sugar in the Raw  
16 oz. Sliced Strawberries  
1 Can Annie's Refrigerator Biscuits  
1/4 C Kerrygold Butter or Earth Balance  
Whipped Cream, regular or dairy-free

Microwave butter in bowl until melted. Measure sugar into another bowl. Roll biscuits in butter and then sugar. Place on baking sheet and bake according to package instructions. Slice biscuits and cover with strawberries. Top with whipped cream.

## FATHER'S DAY 7-LAYER DIP

2 Chopped Tomatoes  
Wholly Guacamole  
4 Green Onions, Chopped  
8 oz. Daisy Light Sour Cream  
4 C Finely Chopped Romaine Lettuce  
1 T All-Natural Taco Seasoning  
8 oz. Low-Fat Grated Colby-Jack Cheese  
1 can Amy's Mild Refried Beans with Green Chilis

Spread refried beans over bottom of 9 x 13 baking dish. Spread layer of guacamole over beans. Mix taco seasoning into sour cream. Spread sour cream mix over guacamole (double the sour cream mix if desired). Sprinkle cheese over sour cream. Sprinkle lettuce, tomatoes, and green onions over cheese. Serve with tortilla chips or Sun Chips.

## JULY 4<sup>th</sup> FRUIT PIZZA

1 t Vanilla  
3 T Honey  
1 Package Low-Fat Cream Cheese, softened  
Annie's Refrigerated Sugar Cookies or Sugar Cookie Mix (use Sweet Loren's refrigerated sugar cookies to make gluten-free)  
Sliced Fruit, e.g. kiwi, peaches, grapes, or berries (use strawberries, blueberries, and bananas for red, white, & blue fruit pizza).

Press cookies together on baking sheet to form one big cookie. Bake as directed. Cool. Whip cream cheese, honey, and vanilla. Spread over cookie. Decorate cookie with fruit. Keep chilled until ready to serve.

## BACK-TO-SCHOOL SNICKERDOODLES

1 C Butter, softened  
1 ½ C Sugar  
1 tsp. baking soda  
1 tsp. cream of tartar  
¼ tsp. salt

2 Eggs  
1 tsp. Vanilla  
3 C All-Purpose Flour  
¼ C Sugar  
2 tsp. Cinnamon

Beat butter on medium to high for 30 seconds. Add 1 ½ C sugar, baking soda, cream of tartar, and salt and mix in thoroughly. Beat in eggs and vanilla. Beat in as much of the flour as possible with the mixer, then stir in any remaining flour with a wooden spoon. Cover and chill for 1 hour. Preheat oven to 375 degrees. In a small bowl, mix ¼ C sugar and cinnamon. Shape dough into balls (1 ¼"). Roll balls in cinnamon-sugar mixture to coat. Place 2" apart on ungreased cookie sheet. Bake for 10 to 12 minutes or until bottoms are lightly browned. Cool on a wire rack. \*Adapted from Better Homes and Gardens.

## LABOR DAY TACO POTATO SALAD

3 lbs. Potatoes  
¾ C Sour Cream  
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Chopped Green Onions  
1 Packet Taco Seasoning

Peel, cube, and boil potatoes until soft. Cool. Mix taco seasoning, Veganise, and sour cream. Fold sour cream mixture and green onions into potatoes.

## HALLOWEEN MONSTER FRIES

Chopped Onions  
Alexia House Cut Fries  
Low-Fat Shredded Cheddar Cheese  
All-Natural Thousand Island Dressing

Bake fries according to directions. While fries are baking, caramelize onions. Place fries on a baking sheet or plate. Top with onions, dressing, and cheese. Bake at 350 degrees or microwave until cheese is melted.

## THANKSGIVING CANDIED YAMS & APPLES

6 to 8 apples  
2 large cans yams

### SAUCE:

3/4 t Salt  
2 C water  
4 T cornstarch  
3/4 C Sugar in the Raw  
1 stick butter or Earth Balance

Peel and slice apples and layer with yams, with yams as the last layer. Cover with sauce and bake at 325 degrees for about one hour or until apples are soft.  
SAUCE: Mix dry ingredients. Add water. Bring to boil, then add butter. Cook until thickened.

## CHRISTMAS MORNING EGGNOG FRENCH TOAST

4 eggs  
1 t pure vanilla  
1 t pumpkin pie spice  
1 T butter or Earth Balance  
8 slices cinnamon raisin bread  
1 C Califia Farms Holiday Nog

Melt butter in skillet. Whisk eggs, holiday nog, vanilla, and pumpkin pie spice together. Soak bread slices in mixture, one by one, and fry until golden on both sides. Sprinkle with powdered sugar or serve with pure maple syrup.

