

THE *FALMOUTH* OUTLOOK

# Holiday

## RECIPE & GIFT GUIDE



home for the holidays

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# ITALIAN Cream Cake

By Judy Montgomery

## Ingredients:

- 2-2/3 cups all-purpose flour
- 2 cups sugar or splenda
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1 tsp table salt
- 12 tbs unsalted butter, softened and cut into 12 pieces
- 1-1/2 cups buttermilk, room temperature preferred
- 2 large eggs
- 1 tsp vanilla extract
- 1/2 tsp almond extract
- 1 cup sweetened shredded coconut
- 1 cup coarsely chopped pecans

## Instructions:

Preheat oven to 350 degrees and thoroughly grease and flour three 8-inch round cake pans. (Additionally, I like to line the bottoms of each pan with a round of parchment paper to prevent sticking.) Combine flour, sugar, baking powder, baking soda and salt in a large mixing bowl (or a bowl of a stand mixer fitted with a paddle attachment).

With mixer on medium speed, add butter one piece at a time until completely combined after each addition and before adding the next piece. Continue until all the butter has been added. Mixture will be sandy once all the butter has been added.

In a large measuring cup, whisk together buttermilk, eggs, and vanilla and almond extract. With a mixer on low speed, slowly drizzle buttermilk mixture into batter until fully incorporated. Pause periodically to scrape down the sides and bottom of the bowl with a spatula to ensure all ingredients are completely combined. Use the spatula to stir in coconut and pecans until all are completely combined. Evenly divide batter into prepared baking pans and transfer to oven. Set oven to 350 degree preheated oven for 30 minutes or until toothpick comes out clean. Allow cakes to cook in their pans before decorating. While cakes cool, prepare frosting.

## Frosting:

- 1 cup unsalted butter, softened
- 16 oz. cream cheese
- 1-1/2 tsp vanilla extract
- 1/2 tsp almond extract
- 8 cups powdered sugar

## Frosting Instructions:

In a large mixing bowl using an electric mixer, combine butter and cream cheese. Add vanilla extract; gradually add powdered sugar until all has been added. Scrape sides and bottom of bowl and stir again. Frosting should be smooth.

## For decorating:

- 1/2 cup pecans
- 1/2 cup toasted coconut



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- Dec. 6 - Homeschool Enrichment - 10:30 am
- Dec. 7 - UK Healthcare HIV Testing - 10:00 am
- Dec. 9 - Story Hour - 10:30 am
- Dec. 10 - Virtual Program: Tobacco Farming:  
Not What It Used to Be - 10:00 am
- Dec. 13 - Crochet Corner - 10:30 am
- Dec. 13 - Adult Craft Night - 6:00 pm
- Dec. 16 - Story Hour - 10:30 am
- Dec. 17 - Game Time - 5:30 pm
- Dec. 24 & 25 - Library Closed  
for the Christmas holiday
- Dec. 31 & Jan. 1 - Library Closed  
for the New Year holiday



*We wish you a Merry Christmas  
and a Happy New Year*

# classics...



## Peanut Butter FUDGE

*By Patty Shepperd*

### Ingredients:

- 2 cups sugar
- 1 cup brown sugar
- 1 cup milk
- 1 stick butter
- 1 cup marshmallows
- 1/2 tsp salt
- 1 tsp vanilla
- 1 cup peanut butter

### Instructions:

Line 9x13 pan with foil. Combine sugars, milk, salt and butter in sauce pan and set on low heat. Cook to soft ball stage, stirring often to prevent scorching. Remove from heat, Add peanut butter, marshmallows and vanilla. Beat until thick and smooth. Spread into prepared pan and let cool until set. Makes 3 pounds.

## CRANBERRY Salad

*By Nancy Beckett*

### Ingredients:

- 1 cup ground (or chopped) cranberries
- 1 orange grated (include rind and pulp)
- 1 diced, unpeeled red apple
- 1 cup pineapple (drained)
- 1 cup chopped celery
- 1 cup nuts
- 1 cup white sugar
- 1 small package cherry jell-o
- 1 cup hot water

### Instructions:

Cover the raw cranberries with sugar and let stand while preparing other ingredients. Mix jell-o with water and let partially congeal. Add fruit and nuts. Stir, cover and refrigerate until time to serve.





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# ORANGE CREAM fruit salad

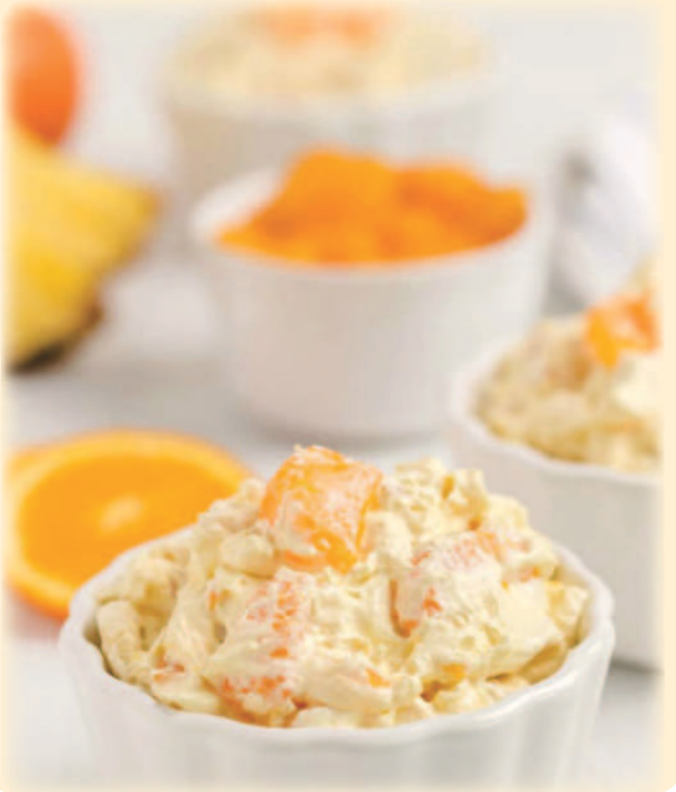
*By Colleen Kuss*

## Ingredients:

- One 20-oz. can pineapple bits
- One 15-oz. can sliced peaches
- One 11-oz. can mandarin oranges
- 3 medium bananas, sliced
- 2 medium apples, cored and chopped
- 1 small box instant vanilla pudding mix
- 1-1/2 cups milk
- 1/2 of 6-oz. can frozen orange juice concentrate, thawed
- 3/4 cups sour cream

## Instruction:

Drain all 3 cans of fruit. Combine all fruits and set aside. In small bowl, combine dry pudding mix, milk, and orange juice. Beat with a hand mizer until blended, one to two minutes. Beat in sour cream. Fold into fruit mixture. Cover and chill. Serves 10.



# lump of coal COOKIES

*By Julie's Eats & Treats®*

## Ingredients:

- 1 cup salted butter
- 4 cups mini marshmallows
- 39 Oreo cookies, crushed

## Instruction:

1. Line a sheet pan with parchment paper and set aside.
2. Place your butter in a small pot, and melt over medium heat.
3. When butter is completely melted add in the marshmallows and keep stirring until they are all melted.
4. Remove the pot from the stove and stir in crushed Oreos until well combined.
5. Spoon heaping tablespoons of the cookie mixture onto the sheet pan.
6. Allow the coal to cool completely.

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# Blueberry CHEESECAKE

## Dessert

By Laura Askren



### Ingredients:

- 12 double graham crackers (about 1 2/3 cup of graham cracker crumbs)
- 1/4 cup melted butter
- 1/2 cup sugar
- (2) 8 oz. packages cream cheese-softened
- 4 eggs, beaten
- 1 cup sugar
- 1 teaspoon vanilla
- 1 can blueberry pie filling
- 1 tub Cool Whip

### Instructions:

- Crush double graham crackers
- Add melted butter and sugar.
- Press into 9x13 inch pan.
- Cream together cream cheese.
- Add beaten eggs, sugar and vanilla.
- Pour over crust and bake at 375 degrees for 20 or more minutes until done (top is dry to touch)
- Cool and top with blueberry pie filling and Cool Whip.



# Sugar COOKIES

### Ingredients:

- 2 eggs
- 1 cup butter
- 1 large cup sugar
- 1/2 cup sweet milk
- 4 cups flour
- 1 tsp nutmeg
- 1/2 tsp salt
- 1 tsp baking powder

### Instructions:

Combine and bake in 375 - 400 degree oven for 8 - 10 minutes.



# Ginger COOKIES

### Ingredients:

- 1 cup sorghum molasses
- 1 cup sugar
- 1 cup sour milk
- 1 tsp soda
- 1 tbs ginger

### Instructions:

Stir well together. Add enough flour to make soft dough. Cut in rounds. Bake in quick oven for 8-10 minutes. (400 degrees)

*Both Cookie recipes are over 100 years old*

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Merry



Christmas

The Falmouth Outlook

# GINGERBREAD

*Recipe is nearly 200 years old*

## Ingredients:

- 1/2 cup sugar
- 1/2 cup butter and lard mixed
- 1-1/2 tsp soda
- 1 tsp cinnamon
- 1 tsp ginger
- 1 egg
- 1 cup molasses
- 2-1/2 cups sifted flour
- 1/2 tsp cloves
- 1/2 tsp salt
- 1 cup hot water, boiling

## Instruction:

Cream shortening and sugar. Add butter, egg, and molasses, then dry ingredients after sifting together. Add hot water last. Beat until smooth. The batter is soft, but makes a fine cake. Bake in greased shallow pan 40 - 45 minutes in moderate oven. (350 - 375 degrees in today's terms.)



# POTATO doughnuts

## Ingredients:

- 1 cup mashed potatoes
- 1 cup sugar
- 2 tbs melted shortening
- 2 eggs, well beaten
- 1 tsp vanilla
- 1/2 cup evaporated milk
- 1/2 cup water
- 1/2 tsp salt
- 4 tsp baking powder
- 1/2 tsp nutmeg
- Flour

## Instructions:

Combine mashed potatoes, sugar, shortening, eggs, milk, water, and vanilla. Sift flour. Measure 1 cup and sift with salt, baking powder, and nutmeg. Mix thoroughly. Add sufficient flour to make a soft dough. Turn onto lightly floured board. Roll in sheet 1/4 inch thick. Cut with floured cutter. Fry in deep fat (365 degrees) about two minutes or until well browned. Drain on paper towels. About 40-50 servings.



From the "Household Searchlight" Recipe Book from "The Household Magazine, 1936



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# BLACKBERRY CAKE

## with caramel frosting

- 1/2 cup butter
- 2 cups sugar
- 3 eggs
- 1-1/2 cups flour
- 2 tsp baking soda
- 1 tsp cinnamon

### Ingredients:

- 1/2 tsp cloves
- pinch of salt
- 1/4 tsp vanilla
- 1 cup blackberry juice
- 1 cup blackberries

### Instruction:

Preheat oven to 375 degrees. Bake for 40 minutes, in two 8-inch pans.

### Caramel frosting:

1/2/ cup butter  
1 cup firmly packed brown sugar  
1/4 cup milk  
1-3/4 - 2 cups confectioners sugar

### Instruction:

Melt butter in saucepan; add brown sugar and cook on low heat for two minutes, stirring constantly. Add milk and continue stirring until mixture comes to a boil. Remove from heat and let cool; add confectioners sugar until of right consistency to spread, beating after each addition. Spread on cake.



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# HOT MULLED WINE for the holidays

By Jenny Beetz

## Ingredients:

- 1 bottle Rose Hill Farm Norton Wine
- 1 orange
- 1 to 2 tbs honey (to taste)
- 2 whole cinnamon sticks
- 3 star anise
- 4 whole cloves
- *Optional: 1/4 cup brandy* Garnishes: *Orange half-moons, cinnamon stick, cranberries*

## Preparation:

- Prepare the orange by slicing half of the orange into rounds. Use other half of orange for garnish.
- Pour the bottle of wine into pot. (add brandy if desired)
- Add 1 to 2 tablespoons of the honey along with the cinnamon sticks, star anise and cloves.
- Warm over medium heat until steaming. Watch carefully, do not boil. Reduce heat to low.
- Carefully taste, add additional honey if needed to suit your taste.
- Serve in mugs with an orange garnish, or cinnamon stick, or a few cranberries.

## Slow cooker option:

Combine the mixture in your slow cooker. Cover and cook over low heat until steaming, about 30 minutes.



# Easy HOT SPICED CIDER

*Betty Crocker Website*

## Ingredients:

- 6 cups apple cider
- 1/2 tsp whole cloves
- 1/4 tsp ground nutmeg
- 3 cinnamon sticks

## Instructions:

1. In 3-quart saucepan, heat ingredients to boiling over medium-high heat. Reduce heat; simmer uncovered 10 minutes.

2. Before serving, strain cider mixture to remove cloves and cinnamon, if desired. Serve hot.





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*& Happy New Year*  
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# Sweet Potato CASSEROLE



*By Pinch of Yum*

## **Ingredients:**

- 3 cups (1 29-ounce can) sweet potatoes, drained
- 1/2 cup melted butter
- 1/3 cup milk
- 3/4 cup cane sugar
- 1 teaspoon vanilla
- 2 beaten eggs
- salt to taste

## **Topping Ingredients:**

- 5 tablespoons melted butter
- 2/3 cup brown sugar
- 2/3 cup flour
- 1 cup pecan pieces

## **Instructions:**

1. Preheat the oven to 350 degrees. Mash the sweet potatoes and add the melted butter, milk, sugar, vanilla, beaten eggs, and a pinch of salt. Stir until incorporated. Pour into a shallow baking dish or a cast iron skillet.
2. Combine the butter, brown sugar, flour, and pecan pieces in a small bowl, using your fingers to create moist crumbs. Sprinkle generously over the casserole. Bake for 25–35 minutes, until the edges pull away from the sides of the pan and the top is golden brown. Let stand for the mixture to cool and solidify a little bit before serving.

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# BLACK PEPPER

## Cheddar Bacon Biscuits

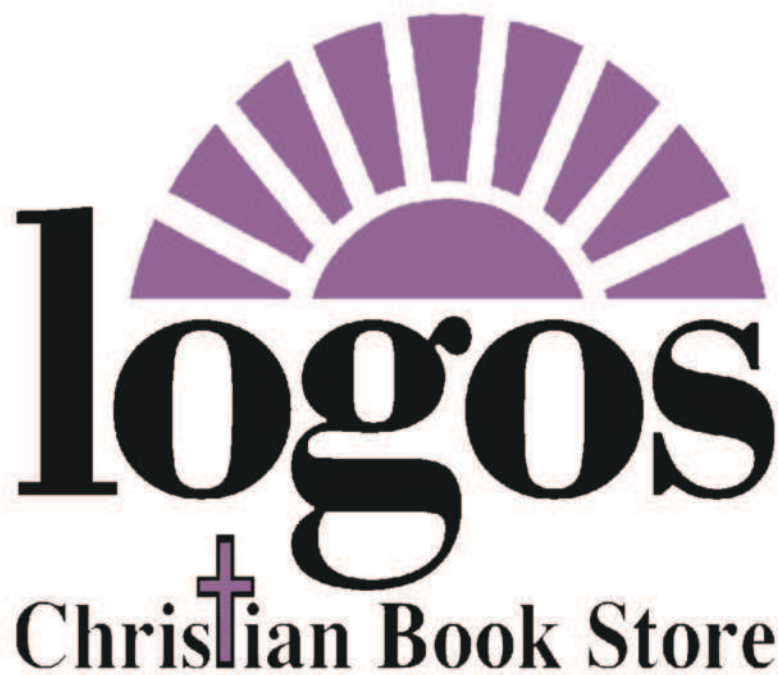
### Ingredients:

- 6 slices bacon, diced
- 4 cups all-purpose flour
- 1 cup shredded extra-sharp cheddar cheese
- 1/4 cup chopped fresh parsley leaves
- 4 teaspoons baking powder
- 2 teaspoons freshly ground black pepper
- 1 1/2 teaspoons kosher salt
- 1 teaspoon baking soda
- 1 teaspoon garlic powder
- 3/4 cup unsalted butter, frozen
- 1 3/4 cups buttermilk

### Instructions:

Preheat oven to 450 degrees F. Line a baking sheet with parchment paper or a silicone baking mat. Heat a large skillet over medium high heat. Add bacon and cook until brown and crispy, about 6-8 minutes. Drain excess fat; transfer bacon to a paper towel-lined plate. In a large bowl, combine bacon, flour, cheese, parsley, baking powder, pepper, salt, baking soda and garlic powder. Grate butter using the large holes of a box grater. Stir into the flour mixture. Add buttermilk and stir using a rubber spatula until a soft dough forms. Working on a lightly floured surface, knead the dough 3-4 times until it comes together. Using a rolling pin, roll the dough into a 1 1/4-inch thick rectangle. Cut out 14-16 rounds using a 2-inch biscuit or cookie cutter. Place biscuits onto the prepared baking sheet; place in the freezer for 15 minutes. Remove biscuits from freezer. Place into oven and bake for 14-17 minutes, or until golden brown. Serve warm.





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# PINEAPPLE upside down cake



## Ingredients:

- 1/4 cup butter or margarine
- 1 cup packed brown sugar
- 1 20 oz can pineapple slices in juice, drained, juice reserved
- 1 6 oz jar maraschino cherries without stems, drained
- 1 box yellow cake mix
- 1 TBSP vegetable oil and eggs called for on cake mix box

## Instructions:

Heat oven to 350°F (325°F for dark or nonstick pan). In 13x9-inch pan, melt butter in oven.

Sprinkle brown sugar evenly over butter. Arrange pineapple slices on brown sugar, next place a cherry in center of each pineapple slice, and arrange remaining cherries around slices; press gently into brown sugar. Add enough water to reserved pineapple juice to measure 1 cup. Make cake batter as directed on box, substituting pineapple juice mixture for the water. Pour batter over pineapple and cherries. Bake 30 minutes or until toothpick inserted in center comes out clean. Immediately run knife around side of pan to loosen cake. Place heatproof serving plate upside down onto pan; turn plate and pan over. Leave pan over cake 5 minutes so brown sugar topping can drizzle over cake; remove pan. Cool 30 minutes. Serve warm or cool. Store covered in refrigerator.

# PECAN brittle

## Ingredients:

- 1 packed cup brown sugar
- 3/4 cup maple syrup
- 4 Tbsp unsalted butter
- 1 cup chopped toasted pecans
- 1/2 tsp baking soda
- 1/4 tsp salt

## Instructions:

Put the sugar and maple syrup in a heavy bottomed saucepan and bring to a boil, stirring every once in a while to dissolve the sugar. Add the butter and continue to cook over medium heat until the thermometer just reaches 300F. Watch it very carefully toward the end because the mixture can burn. Just as the thermometer comes to 300F remove the pan from the heat and add the nuts, salt, and baking soda. Stir quickly to combine and then immediately pour onto your prepared baking sheet, spreading out thinly. Let the brittle cool at room temperature until hard, then break into pieces.



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6	2	1	1/8	1/16	1/32	-
12	4	2	1/4	1/8	1/16	-
18	6	3	3/8	-	-	-
24	8	4	1/2	1/4	1/8	1/32
36	12	6	3/4	-	-	-
48	16	8	1	1/2	1/4	1/16
96	32	16	2	1	1/2	1/8
-	64	32	4	2	1	1/4
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tsp	mL	oz	mL	cup	mL
1/2	2.5	2	60	1/4	60
1	5	4	115	1/2	120
		6	150	2/3	160
tbsp	mL	8	230	3/4	180
		10	285	1	240
1	15	12	340		

## GRAMS (ROUNDED TO THE CLOSEST EQUIVALENT)

oz	g	lb
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4	114	-
6	170	-
8	226	1/2
12	340	-
16	454	1





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