



**Bakersfield
COLLEGE**



Christmas Treat Recipes 2003

Almond Butter Crunch

- 1 cup butter or margarine
- 1 cup sugar
- 1 Tbsp. Light corn syrup
- 1/2 cup coarsely chopped almonds
- 4 ounces milk chocolate chips
- 1/2 cup finely chopped almonds

1. Toast almonds on cookie sheet in 350 degree oven (approximately 5 minutes)
2. Melt butter in heavy saucepan. Add sugar. Stir over medium heat until sugar is dissolved.
3. Add 3 Tbsp. Water and corn syrup. Cook over medium heat, stirring often, to soft crack stage (290 degrees).
4. Remove from heat. Quickly stir in coarsely chopped almonds
5. Spread on buttered baking sheet. Immediately sprinkle chocolate on top.
6. Let stand for a few minutes to melt chocolate. Spread chocolate. Sprinkle with finely chopped almonds.

Makes approximately 1-1/4 lbs.

Baked Caramel Corn

- 2 cups butter or margarine
- 4 cups brown sugar
- 1 cup Light corn syrup
- 2 tsp. Salt
- 2 tsp. Baking soda
- 2 tsp. Vanilla
- 5 quarts popped popcorn

1. Melt butter in saucepan. Stir in brown sugar, syrup and salt. Bring to a boil, stirring constantly. Boil without stirring for 5 minutes or until candy thermometer reaches 248 degrees. Remove from heat.
2. Stir in baking soda and vanilla. Gradually pour over popped corn, mixing well.
3. Turn into large metal bowl or baking pans. Bake at 250 degrees for 45 to 60 minutes, stirring every 15 minutes.
4. Remove from oven. Spread on waxed paper and cool completely. Break apart.

Makes 5 Quarts



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Sugar Cookies

1-1/3 cup sugar

1 cup shortening

1 cup butter or margarine

Blend in a mixer until creamy and soft.

1-1/2 tsp. Vanilla

3 eggs

Add eggs one at a time to mixture. Beat until fluffy.

5-1/2 cups flour (all purpose flour)

Mix just to combine the ingredients

1. Chill dough in covered bowl in the refrigerator for 2 hours.
2. Roll out on floured surface to desired thickness. Cut with cookie cutters. Re-use dough scraps.
3. Bake on greased cookie sheet in pre-heated oven at 350 degrees for 10-12 minutes.

Makes approximately 3 dozen, depending upon the size of the cutter and the thickness of dough.

Sugar Cookie Icing

Powdered Sugar and Milk

In a saucepan combine powdered sugar and milk until a desired thickness and cook until it reaches about 98 to 100 degrees. Remove from heat and begin icing cookies.

Dip cookies and decorate while icing is still hot for best results.

Happy Holidays from Bakersfield College!





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Gingerbread House

Honey – Sugar Mixture

½ cup Butter

1 cup Honey

3 ¾ cup Sugar

Bring butter, honey and sugar to a boil slowly in a heavy pot. Remove from heat and let cool to a warm temperature.

Dry Ingredients

12 ½ cups Sifted Cake Flour

½ cup + 2 Tbsp. Baking Powder

1 ½ Tbsp. Cinnamon

1 ½ Tbsp. Nutmeg

1 ½ Tbsp. Cloves

1 ½ Tbsp. Cardamom

1 ½ Tbsp. ground Ginger

1 ½ tsp. Salt

Sift and Stir together. Add honey/butter mixture to dry ingredients. Let the mixture cool slightly, but not enough to harden.

Egg-Milk Wash Mixture

4 Eggs

½ cup of Milk

Beat slightly and set aside.

Use flour sparingly when rolling out the dough. When you have cut the house pieces from the template, dock them with a docking roller or a large fork. Transfer pieces to a parchment lined sheet pan and brush with the egg-milk wash mixture.

Bake at @375 for 15 minutes or till desired brownness is reached.

Remove pieces one at a time from pan and cut with a sharp knife using templates as a guide. This must be done while dough is still warm. MAKE GOOD CLEAN STRAIGHT CUTS.

Cut the door, window and chimney at this point in process. You want to do these when the dough is baked but before it cools.

Let cooked dough rest and dry. This step is very important...the cooked template pieces could lose their shape if not allowed to dry out before putting together.

Chocolate glue

Melt 1 pound (brick form-not chips) of good chocolate in a saucepan over a (100+) water-bath saucepan.

Also, refrigerating the pieces once they have been glued can help to set-up them quickly.

Snow

½ cup egg whites (room temperature)

1 lb. 6oz powdered sugar

Whip egg whites to soft peaks and then add powdered sugar a little at a time. Whip to very stiff peaks.

Decorate with candies of your liking, personality and style.

Roof x 2

Side x 2

Support x 4

← Base^T
8½" x 11"

