

Adrie's Favorite Holiday Recipes

These are my "tried and true" favorite yummies for holiday munching!
Hope you and your family enjoy them, too.

Millionaire Bars

14 oz. caramels
1/3 cup evaporated milk
Melt over double boiler or in microwave. Set aside.

1 box German Chocolate Cake Mix
1/2 cup margarine or butter, melted
1/3 cup evaporated milk
1 pkg. milk chocolate chips
1 cup chopped walnuts

Mix together cake mix, milk, and margarine. Press 1/2 in the bottom of a 13 x 9 pan that has been sprayed with non-stick spray. Bake at 350 degrees for 10 minutes. Cool 5 minutes. Pour melted caramel over cake mixture. Sprinkle nuts and chips on top of mixture. Spoon drop remaining cake mixture on top of nuts. Bake at 350 degrees for 25 minutes. Cool before cutting. (Oven temp. 325 degrees for glass pans.)

1 can (14 ounces) sweetened condensed milk
3/4 cup chopped walnuts, if desired

Crust:
1 cup butter, softened
1 cup sugar
1 cup packed brown sugar
2 eggs 2 cups flour
1 tsp. soda 3 cups quick oatmeal



Heat oven to 350° F. Melt chocolate chips and 1/2 cup butter in the sweetened condensed milk over low heat in a heavy saucepan. Stir in nuts and set aside. Cream 1 cup butter and sugars, mix in eggs. Stir in dry ingredients. Press two-thirds of crust mixture into a 13x9 inch pan. Spread with chocolate filling mixture. Crumble remaining mixture evenly over chocolate. Bake 30 minutes or until golden brown. Cool. Cut into bars.

Peppermint Christmas Candy

2 lbs. white chocolate
1/2 lb. crushed candy canes
Melt chocolate 50-70% power in microwave oven. Stir in candy then spread in thin layer on wax paper. Let cool 8-10 minutes. Break into pieces.



Peanut Butter Bites

Spread peanut butter on a "Ritz" cracker. Top with another cracker, making a sandwich. Dip into melted milk dipping chocolate. Slide coated sandwich onto wax paper and let it harden.

Dollar Mints

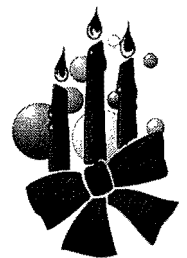
Melt chocolate flavored "white chocolate" over warm water in a double boiler or in the microwave on 60% stirring after every 30 seconds. With a fork, dip "Ritz" crackers into coating, tapping off excess. Slide coated cracker onto wax paper. When it has hardened, place into a shallow, plastic container (such as Tupperware or Rubbermaid). Make layers of coated crackers with wax paper between. Place small balls of cotton with a small amount of peppermint flavoring on them in a few places between layers. Put on the lid on tightly and let sit 3-5 days. The peppermint flavoring will permeate through the coating and the crackers.

Spiced Applesauce Bread

Combine one 15 oz. can applesauce, 1 1/2 cups sugar, 3/4 cups oil, 3 eggs, and 1/3 cup milk. Sift together 4 cups flour, 1 1/2 t. Baking soda, 3/4 t. Baking powder, 3/4 t. cinnamon, 3/4 t. Nutmeg, 1/2 t. Salt, and 1/4 t. Allspice. Add to applesauce mixture. Mix thoroughly. Fold in 1/2 cup nuts. Pour into three loaf pans (large) or 8 small loaf pans that have been greased and floured. Sprinkle tops of loaves with a mixture of 1/2 cup chopped walnuts, 1/2 cup brown sugar, and 1 t. Cinnamon. Bake at 350 degrees for 40 minutes. Remove from pans immediately.

Oven Caramel Corn

2 cups brown sugar
2 cubes butter
1/2 cup white corn syrup
1 t. salt
1 t. baking soda
Boil first three ingredients together for 5 minutes. Remove from heat. Add salt and soda. Mixture will foam. Stir well. Pour over 8 qts. of popped corn. Stir to cover popcorn. Place in 200 degree oven and bake for 1 hour. Stir every 15 minutes. Remove and spread on large sheet of waxed paper to cool. Store in airtight container.



Revel Fudge Bars

Filling:
1 cup chocolate chips
1/2 cup margarine