

Northwest Women's Dept. +  
Northwest Ministry Network



# COMFORT & JOY



holiday recipes  
scriptures, & quotes



# One-Hour Buttermilk Cinnamon Rolls

2 Packages of Yeast  
1 1/2 cups of lukewarm buttermilk  
1/2 cup of warm water  
3 TBS sugar  
1/2 cup oil  
3/4 tsp salt  
4 1/2 cups of flour  
1/2 tsp soda

Put yeast into warm water, add buttermilk, sugar, oil (mix slightly) add flour, soda, salt. Mix until smooth. Let stand 10 min. Roll out onto a floured surface. Cover with 1 cube of softened butter, brown sugar and cinnamon (to your liking) roll up and cut into 12 equal rolls. Place into a 9 X 13 pan. Let rise for 30 to 40 mins. Bake @ 400 for 15-20 minutes. Frost immediately.



*Angela Howard*

# Cranberry Pumpkin Bread

2 eggs, slightly beaten

2 c. sugar

1/2 c. oil

1 c. Libby's solid pack pumpkin

2 1/4 flour

1 T. pumpkin pie spice

1 tsp. Baking soda

1/2 tsp. Salt

1 c. Cranberries, chopped

Combine eggs, sugar, oil and pumpkin; mix well. Combine flour, pie spice, baking soda and salt in large bowl; make well in center. Pour pumpkin mixture into well; stir just until dry ingredients are moistened. Stir in cranberries. Spoon batter into 2 greased and floured 8 x 3 3/4 x 2 1/2 inch aluminum loaf pans. Bake in moderate oven (350°) for 1 hour or until toothpick inserted in center comes out clean. Makes 2 loaves.



Melisa Turner

Home  
Sweet  
Home

# Apple Cake

## **Cake:**

2 cups white sugar  
1 cup oil  
2 eggs  
2 tsp vanilla  
3 cups flour

1/2 tsp salt  
1 1/2+ tsp cinnamon  
nutmeg to taste  
ground cloves to taste  
3 cups fresh chopped apples

## **Caramel topping:**

1/2 cup brown sugar  
1/2 cup white sugar

1/2 cup butter  
1/4 cup evaporated milk

## **Cinnamon Whipped Frosting:**

6oz cream cheese, softened  
4 tsp cinnamon  
1 cup powdered sugar  
4 Tbsp heavy whipped cream

12oz heavy whipping cream  
1/4 cup powdered sugar  
1-2 tsp vanilla (optional)

**Cake:** Prep two 8" cake pans with non-stick spray and cover the bottom with a circle of parchment paper. In the bowl of an electric mixer, blend together the sugar, oil, eggs and vanilla. Then add in the flour, soda, salt, cinnamon, nutmeg, and cloves. Finally, add in the chopped apples. Pour into the prepped pan and bake at 300F for 55-60 minutes. When they are finished baking, allow them to cool for a 10 minutes. Then remove them from the pans and let them cool completely on cooling racks.

**Caramel Topping:** In a small pan over medium-low heat, melt the butter. Add both sugars and stir until dissolved. Add in the evaporated milk. Bring to a boil and cook for 1 minute, stirring frequently. Let it cool.

**Cinnamon Whipped Frosting:** Stir together the softened cream cheese, cinnamon, powdered sugar and 4 Tbsp whipped cream. Combine well. In an electric mixer, with the whisk attachment, beat the whipping cream, powdered sugar and vanilla until medium peaks form. Scoop a 1/3 of the whipped cream into the cream cheese mix and gently fold together until well combined. Add the the rest of the whipped cream to the cinnamon whipped cream mix. Again, gently fold together.

**To assemble:** Layer the apple cake with the cinnamon whipped frosting. Pour the cooled caramel topping over the top. It's best to cook the caramel topping slowly to ensure a smooth sauce.



*Kristin Clouse*



# No-Knead Dinner Rolls

4 Cups Milk  
1 Cup Sugar  
1 Cup Vegetable Oil  
1 Heaping Tsp of Baking Powder

9 Cups Flour  
2 Packages Active Dry Yeast  
1 Scant Tsp of Baking Soda  
2 Tbs Salt

Pour the milk into a stock pot or dutch oven. To the milk, add the sugar. And the cup of vegetable oil. Stir to combine. Now, turn the burner on medium to medium-low and “scald” the mixture, which means heat it up just until the point that it would boil. Before the mixture boils, turn off the heat.

Allow this mixture to cool to warm/lukewarm (between 90 and 110 degrees). Throw in 4 cups of flour. Then sprinkle in 2 packages (or 4 1/2 teaspoons) Active Dry Yeast. Stir together to get the yeast into the warm moistness. After the yeast and flour are nicely incorporated, add another 4 cups of flour. Stir together and allow to sit, covered with a tea towel or lid, for an hour. The dough will seem overly sticky.

After an hour (or so) the mixture will have poufed up quite a bit. If yours doesn't look like it's changed much, put it in a warm (but turned-off) oven for 45 minutes or so.

Now, to finish it off, add 1 more cup of flour, 1 heaping teaspoon baking powder, 1 scant teaspoon baking soda, and 2 tablespoons salt. Now stir together until combined. It'll be a little tough to stir, so sometimes I'll knead it around on the countertop a few times just to get the ingredients combined. But remember, with this dough, there's no need knead!

Butter 1 or 2 muffin pans, depending on how many rolls you need. To form the rolls, pinch off a walnut-sized piece of dough. Repeat, and tuck three balls of dough into each buttered muffin tin. Continue until the pan is full. Brush the tops with butter or egg white. Allow the rolls to rise for 2-3 hours before baking. Bake at 400 degrees until golden brown, about 20 minutes.



*Angela Craig*

# Salted Caramel Butter Bars

## **Crust:**

2 cups butter, softened  
1 cup white sugar  
1 1/2 cups icing sugar

1 Tbsp vanilla  
4 cups flour

## **Caramel Layer:**

1 14 oz bag caramels, unwrapped (About 40 - 50 individually wrapped)  
1/3 cup whipping cream  
1/2 tsp vanilla  
1 Tbsp coarse sea salt

Preheat oven to 325. Line a 9 X 13 pan with parchment paper, spray lightly with cooking spray. In a large bowl, combine butter and sugars. Using a stand or hand mixer, beat until creamy. Add in vanilla and beat until combined. Mix in flour until a soft dough forms. Press half of the dough into the prepared 9 X 13 pan. Refrigerate remaining half of dough. Bake for 15 minutes. Remove from oven while you prepare the caramels.

Place the caramel in a microwave safe bowl. Add the cream and vanilla, and microwave for 1 minute. Remove from the microwave and stir until smooth. If caramels are not completely melted, microwave at 20 second intervals, stirring after each interval, until smooth. Pour the caramel filling over the cooked crust (Do your best to pour it evenly over crust as it is very difficult to spread). Sprinkle salt over the top. Removing remaining dough from fridge and crumble it evenly over the caramel.

Return the pan to the oven and bake until filling is bubbly and the topping is firm and golden brown.

About 25 - 30 minutes.

Let cool completely before cutting into squares.



*Mindy Pongpanik*

## Easy Fudge

1 can (14 oz) of Eagle Brand sweetened condensed milk  
dash of salt

1 1/2 teaspoon of vanillin

1 cup of chopped nuts, optional



In a sauce pan with Eagle Brand milk and chocolate chips and salt, melt together. Once melted together remove from heat. Add vanilla and 1 cup of chopped nuts, if desired.

Spread evenly onto waxed paper lined 8 or 9 inch lined pan. Chill 2 hours before cutting. Turn out on cutting board and cut into squares.

## Carmelized Bacon Wrapped Smokies

3/4 pound of bacon (not thick sliced)

1 package of Hillshire Farm beef smokies

2 cups, plus 2 Tablespoons of brown sugar

Cut bacon strips widthwise in thirds. Wrap a piece of bacon around each little smokie. Place 1/2 cup brown sugar in a shallow bowl; roll smokies in brown sugar, secure with a toothpick. Place in foil lined pan 15" x 10" 1 " baking pan. Cover with remaining brown sugar and refrigerate by 4 hours or overnight.

Sprinkle with 2 tablespoons of brown sugar. Bake at 350 degrees for 45 minutes or until bacon is crisp, turning once. Brown sugar will be nicely caramelized. Serve warm.



*Gaylene Schave*

## Pumpkin Dessert

1 1/2 cups sugar

2 cans (12oz) evaporated milk

2 tsp. ground cinnamon

1 tsp. ground cloves

1 cake mix

1 can (29oz.) pumpkin

4 large eggs

1 tsp. salt

1 cube butter

Mix sugar, salt, cinnamon, and cloves in small bowl.

Beat eggs in large bowl. Stir in pumpkin and sugar-spice mixture. Gradually stir in evaporated milk.

For topping: butter must be softened to room temperature and then you blend the dry cake mix and butter together with a fork.

Pour Pumpkin mixture into 9 x 13 pan (lightly grease sides of pan)

Sprinkle topping on top, bake for 1 hour at 350°, or until toothpick comes out clean.



*Melisa Turner*



# Puppy Chow (aka. Muddy Buddies, Snowman Poop, etc.)

9 cups (1 Box) crispy rice cereal squares  
1 cup peanut butter  
1 - 12 oz. bag semi-sweet chocolate chips  
1/4 cup butter  
1 1/2 cups confectioners' sugar

In a saucepan over low heat, melt the chocolate, peanut butter, and butter and mix until smooth.

Remove from heat. In a large bowl add cereal and chocolate mixture and stir until coated.

Pour powdered sugar into large plastic bag, add coated cereal and shake until well coated. Store in airtight container.



*Mindy Pongpanik*

# Dutch Baby Pancakes

3 large eggs

2/3 cup of milk (soy almond or dairy)

2 T. sugar

1/2 t. salt

1/2. vanilla

1/2 cup of flour (to make it gluten free- substitute with gluten free flour- I prefer a combo of rice, oat, ect)

1 T butter (or earth balance)

Preheat oven to 450.

Mix all ingredients (except the butter) in blender, or bowl.

Place the butter in a large saute pan or cast iron skillet to melt.

Once warm and not browned, swirl the butter coating the sides.

Also be careful as it is really hot!

Pour into your cast iron skillet and bake in a 450 degree oven until golden.

Top with fresh blueberries, blackberries, and powdered sugar!



*Fresh!*

Charity Rattray

## Traditional Chex Party Mix

1/2 cup butter  
4 1/2 tsp Worcestershire Sauce  
2 2/3 cups of corn Chex cereal  
2 2/3 cups rice Chex cereal  
1 cup pretzels

2 2/3 cups wheat Chex cereal  
1 1/4 tsp seasoned salt  
1 cup salted mixed nuts

Preheat oven 250. Melt butter in large shallow roasting pan (about 15x10x2") in oven. Stir in seasoned salt & Worcestershire. Gradually add cereal & nuts mixing until all pieces are coated. Bake 1 hr Stir every 15 min spread on absorbent paper to cool.

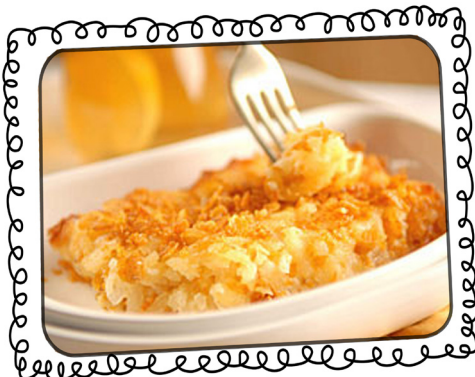


## Potato Casserole

10 medium potatoes  
2 cups medium or sharp cheese  
1 pint sourcream

1 can cream of chicken soup  
1/4 cup butter or margarine  
1 cup crushed cornflakes

Boil the potatoes then let them cool... afterwards peel off the skins and grate the potatoes into a mixing bowl. \*Add the 2 cups of grated cheese and 1 pint of sour cream. Heat the cream of chicken soup mixed with 1/4 cup of butter then pour into bowl. Pour the mixture into a 9 x 13 pan bake at 350 degrees for 30 minutes with foil on. Then add the crushed cornflakes...sprinkle on top with drizzle melted butter and put in the oven for a 1/2 hour more with the foil on.



*Kim Price*

# Greek Lemon Chicken

12 chicken thighs

1/4 cup of a good white wine (chardonnay)

4 lemons (myer)

1/4 cup water

Salt,pepper,Italian seasoning to taste

Garlic cloves (a whole bulb)

One can of Italian petite cut stewed tomatoes

Bake in the oven, uncovered, for 45 minutes or longer at 400, until chicken is dark brown and liquid is reduced to a sauce consistency.





# Bread Pudding

2 loaf French bread  
1 can condensed milk  
2 cups milk  
3 eggs  
2 1/2 sticks of butter 1 1/2 tblspn cinnamon  
A little more than 1/2 tblspn vanilla  
10 prunes (optional)

Butter the bottom of a pan really well.  
Add milks to bread and get the bread moist evenly, add eggs, add cinnamon and vanilla. Blend lightly until evenly distributed. Fold in prunes, and add chunks of butter throughout the bread dish, being generous. Bake on 350\* for 30-45 minutes until top is golden brown.



*Allie Espinosa*



## Blondies

*The non-chocolate version of brownies that even chocolate lovers will enjoy.*

### Ingredients:

2 C. packed brown sugar	2 cups all-purpose flour
2/3 C. butter	1 tsp. baking powder
2 eggs	1/4 tsp. baking soda
2 tsp. vanilla	12-oz pkg. of white chocolate chips

1. Preheat oven to 350 degree.
2. Grease a 13x9x2-inch baking pan, set aside.
3. In a medium saucepan heat brown sugar and butter over medium heat till sugar dissolves, stirring constantly. (You may also combine the brown sugar and butter in the microwave.)

Cool slightly.

4. Stir in eggs, one at a time, and vanilla.
5. Stir in baking powder, baking soda, and flour.
6. Add white chocolate chips.
7. Spread batter in prepared baking pan.
8. Bake in a 350 degree oven 25 to 30 minutes or till done.

Cool slightly on a wire rack. Cut into bars while warm. Makes 36 bars.



# Wassail Bowl Punch

- |                       |                   |
|-----------------------|-------------------|
| 1 qt. hot tea         | 1 c. sugar        |
| 1 qt. cranberry juice | 3 cinnamon sticks |
| 1 qt. apple juice     | 12 whole cloves   |
| 2 c. orange juice     | 1 orange, sliced  |
| 3/4 c. lemon juice    | 1 lemon, sliced   |

Combine all ingredients except orange and lemon slices. Bring to a boil. Pour into bowl and float lemon and orange slices. makes 16 cups or 20 servings. Make sure you only allow the cinnamon and cloves to simmer in the punch for 45 min. The recipe is quite forgiving, so feel free to substitute ingredients. I use a crock pot or leave it to be warm on the stove.



# World's Best Cheese Ball

- |                                       |                             |
|---------------------------------------|-----------------------------|
| 20 oz. grated sharp cheddar cheese    | 1 tsp. lemon juice          |
| 4 (8 oz.) pkg. cream cheese, softened | 1/2 tsp. salt               |
| 1 Tbsp. chopped pimento               | 1/2 tsp. pepper             |
| 3 Tbsp. Worcestershire sauce          | 2 tsp. minced yellow onion  |
| 1/2 small clove garlic minced         | chopped walnuts for topping |

Blend together the cheeses. Add remaining ingredients, except for nuts. Blend well. Form mixture into balls. Cover and let chill for a while. Roll in the chopped nuts. Cover and store in refrigerator. Let come to room temperature to serve. Serve with your favorite crackers.



*Merilee Swanson*

*God came as a baby,  
giving and entrusting Himself to me,  
He expects my personal life to be a "Bethlehem,"  
Am I allowing my natural life  
to be slowly transformed  
by the indwelling life of the Son of God?  
God's ultimate purpose is  
that His Son might be exhibited in me.*

*—Oswald Chambers*



“And when we give each other Christmas gifts in His name, let us remember that He has given us the sun and the moon and the stars, and the earth with its forests and mountains and oceans-- and all that lives and move upon them. He has given us all green things and everything that blossoms and bears fruit and all that we quarrel about and all that we have misused--and to save us from our foolishness, from all our sins, He came down to earth and gave us Himself.”

- Sigrid Undset



“Christmas is not as much about opening our presents as opening our hearts.”

- Janice Maeditere



The giving of gifts is not something man invented. God started the giving spree when he gave a gift beyond words, the unspeakable gift of His Son.

- Robert Flatt

### **Isaiah 9:6-7**

A child will be born for us. A son will be given to us. The government will rest on his shoulders. He will be named: Wonderful Counselor, Mighty God, Everlasting Father, Prince of Peace. His government and peace will have unlimited growth. He will establish David's throne and kingdom. He will uphold it with justice and righteousness now and forever. The LORD of Armies is determined to do this!

### **Luke 1:35**

The angel answered her, "The Holy Spirit will come to you, and the power of the Most High will overshadow you. Therefore, the holy child developing inside you will be called the Son of God.

**Have a Very Merry Christmas!**  
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