

HAPPY HOLIDAYS

From Marshall Communications



HAPPY HOLIDAYS 2024 FROM MARSHALL COMMUNICATIONS



BLUEBERRY CREAM CHEESE BUNDT CAKE

This is another one of my late mother Oma's recipes. It is very easy to make, and it is impressive when you serve it either for breakfast, dessert, or afternoon tea. I have a cousin in Massachusetts who makes it for every holiday breakfast, and she always sends me a photograph of the cake in front of either the Easter eggs or the Christmas tree! I love family traditions like that, don't you? ~ Nancy

Ingredients

One 18.25 oz. regular
yellow cake mix

4 large eggs

½ cup milk

¼ cup vegetable oil

½ cup sugar

1 teaspoon almond extract

One 8 oz. package cream cheese,
softened and cut into 1" pieces

2 cups fresh Maine blueberries,
rinsed and drained

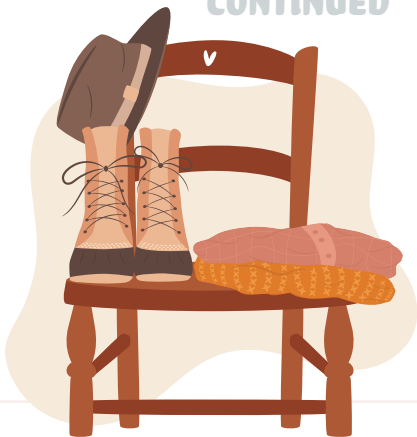
1 tablespoon flour

Sprinkling of confectioner's
sugar for garnish



BLUEBERRY CREAM CHEESE BUNDT CAKE

CONTINUED



Directions

Preheat the oven to 350° F. In a large bowl, combine the cake mix with eggs, milk, oil, sugar and almond extract. Beat on low speed until just blended. Add cream cheese and beat on medium speed for 2 minutes, scraping sides once or twice. In a small bowl, combine blueberries with the flour and shake to coat. This helps to keep them from sinking to the bottom of the cake. Gently fold the berries into the batter and pour into a greased and floured Bundt pan. Bake for 50 to 55 minutes. Place pan on a wire rack to let it cool for 10 minutes. Invert on to a serving platter. Sprinkle with powdered sugar.

OVERNIGHT PRALINE FRENCH TOAST

I love to wake up over the holidays and know that a wonderful breakfast is just an hour away, so overnight French toast is always a favorite! This decadent version is a winner. ~ Anna

Ingredients

16 oz. French bread loaf

1 cup light brown sugar packed

⅓ cup salted butter melted

2 tablespoons Maine maple syrup

¾ cup chopped pecans

4 large eggs, lightly beaten

1 cup milk

2 tablespoons sugar

1 teaspoon ground cinnamon (I love Penzey's Vietnamese Cinnamon!)

1 teaspoon vanilla extract

Directions

Spray a 9×13-inch baking dish lightly with nonstick cooking spray.

Cut French bread into 10 slices. Each slice should be about 1-inch thick.



OVERNIGHT PRALINE FRENCH TOAST

CONTINUED



In a bowl, combine brown sugar, melted butter and Maine maple syrup. Spread this mixture into the bottom of the baking dish.

Sprinkle chopped pecans on top of the brown sugar mixture.

Arrange bread slices on top of pecan layer. It's important that your pieces of bread lay as flat as possible and do not overlap.

Next, whisk together eggs, milk, sugar, cinnamon and vanilla, until well combined. Pour the egg mixture evenly over bread layer.

Next, cover with a layer of aluminum foil. Then pop it in the fridge overnight.

In the morning, preheat the oven to 350° F. Then bake the French toast for 35-40 minutes.

For crispier French toast, bake it uncovered the entire time. For softer French toast, bake it covered the entire baking time.

To serve, scoop up the slices, flipping them over so the praline side is on top.

BAKED ZITI

This is perfect for cold winter days. It's easy to assemble ahead of time and bring to a friend or enjoy with loved ones. Best of all, it's great to have leftovers in the freezer. You can make it with or without meat. ~ Kat

Ingredients

1 lb. ziti pasta
1 lb. ground beef or Italian sausage
(or a mix of both)
1 medium onion, finely chopped
3 cloves garlic, minced
1 jar (24 oz.) marinara sauce (or
homemade tomato sauce)
1 can (15 oz.) tomato sauce
1 can (15 oz.) diced tomatoes,
drained

1 teaspoon Italian
seasoning
½ teaspoon salt
½ teaspoon black
pepper
1 cup ricotta cheese
1 large egg
2 cups shredded mozzarella cheese
½ cup grated Parmesan cheese
Fresh basil or parsley, chopped (for garnish)

Serves: 6-8

Prep Time: 15 minutes

Cook Time: 45 minutes



BAKED ZITI

CONTINUED

Directions

Preheat Oven: Preheat your oven to 375° F.

Cook Pasta: Bring a large pot of salted water to a boil. Add the ziti pasta and cook until just al dente, according to package instructions. Drain and set aside.

Prepare Meat Sauce:

In a large skillet over medium heat, add a drizzle of olive oil and cook the ground beef or sausage until browned.

Add the chopped onion and cook until softened, about 5 minutes. Add minced garlic and cook for another minute.

Stir in the marinara sauce, tomato sauce, and diced tomatoes. Add Italian seasoning, salt, and pepper. Let it simmer on low for 10-15 minutes, stirring occasionally.

Prepare Ricotta Mixture:

In a medium bowl, mix together the ricotta cheese and egg until smooth. Set aside.



BAKED ZITI

CONTINUED

Assemble the Bake:

In a large baking dish (about 9x13 inches), spread a thin layer of meat sauce on the bottom.

Layer half of the cooked ziti over the sauce, then spread half of the ricotta mixture on top.

Sprinkle with 1 cup of mozzarella cheese, then add another layer of meat sauce.

Repeat with the remaining ziti, ricotta mixture, and meat sauce. Top with the remaining mozzarella and sprinkle Parmesan cheese over the top.

Bake: Cover the baking dish with foil and bake for 20 minutes. Remove the foil and bake for another 10-15 minutes, or until the cheese is bubbly and golden brown.

Serve:

Garnish with fresh basil or parsley, and let it cool slightly before serving. Enjoy!



TOURTIERE PIE

Originally from the December 1979 edition of Seventeen Magazine, this recipe has become my family's New Year's Eve meal. For added festivity, use any extra pastry dough to cut out stars to add to the top of the pie. ~ Emma

Ingredients

2 tablespoon butter or margarine
2 cups chopped onion
1 ½ lbs. ground pork (or beef)
15 oz. can of crushed tomatoes
½ cup chopped celery leaves
1 tablespoon finely chopped garlic
½ teaspoon salt
½ teaspoon whole dried thyme
¼ teaspoon ground nutmeg

¼ teaspoon ground mace
¼ teaspoon ground cloves
¼ teaspoon pepper
2 teaspoons cornstarch
1 cube (1 teaspoon) chicken bouillon dissolved
in ½ cup cold water
¼ cup chopped parsley
1 egg, beaten
Top and bottom pastry for 9" pie



TOURTIERE PIE

CONTINUED



Directions

Melt butter in skillet over med-high heat. Add onion and sauté. Add pork, breaking up with fork, and cook until no pink remains. Drain fat. Add tomatoes (undrained), celery leaves, garlic, salt, thyme, nutmeg, mace, cloves & pepper. Reduce heat, simmer uncovered for 30 minutes until mixture is quite dry. Dissolve cornstarch in chicken bouillon mixture. Stir into meat mixture and cook until mixture comes to a boil and thickens, about 2 minutes. Add parsley. Cool meat filling while you prepare pastry. Prepare pie and brush top with beaten egg. Bake at 425° F for 15 minutes, turn heat to 350° and bake another 40 minutes until golden.

We usually double the recipe to make two pies. Works well to make the doubled filling in a Dutch oven. A 28 oz. can of crushed tomatoes works when doubling.

BROWN SUGAR MAPLE CHOCOLATE PECAN PIE BARS

Servings: 24 bars

While I love baking cookies for the holidays, I do like to have some good bar recipes because they are no-fuss and quick. I don't recall where I originally found this recipe, but it's a perfect blend of pecan pie and chocolate. ~ Charlene

Ingredients

Cookie Crust:

1 stick (½ cup) salted butter, at room temperature

½ cup packed dark brown sugar

¼ cup pure Maine maple syrup

1 teaspoon vanilla extract

1 egg, at room temperature

1 ½ cups all-purpose flour

½ teaspoon baking soda

½ teaspoon kosher salt



BROWN SUGAR MAPLE CHOCOLATE PECAN PIE BARS

CONTINUED

Pecan Filling:

4 tablespoons salted butter, at room temperature
½ cup packed dark brown sugar
½ cup real maple syrup
2 teaspoons vanilla extract
2 eggs, at room temperature
1 tablespoon bourbon (optional)
2 cups roughly chopped pecans
1 - 1 ½ cups semi-sweet chocolate chips

Directions

Preheat the oven to 350° F. Line a 9x13 inch baking dish with parchment paper.

In a large mixing bowl, cream together the butter and brown sugar. Add the maple syrup and vanilla, beat until light and fluffy. Add the egg and mix until combined. Add the flour, baking soda, and salt, beat until combined and the dough forms a ball.



BROWN SUGAR MAPLE CHOCOLATE PECAN PIE BARS

CONTINUED

If the dough feels too wet, add 2-4 tablespoons additional flour. Spread the dough out into the prepared dish. Bake for 10-12 minutes, until lightly golden on top.

Meanwhile, make the pecan filling. In a mixing bowl, cream together the butter and brown sugar. Add the maple syrup, vanilla, and bourbon (if using) beat until combined. Add the eggs, one at a time, and mix until combined. Stir in the pecans and chocolate chips.

Gently pour the pecan filling over the cookie crust, spreading the filling in an even layer. It will be thin. Return to the oven and bake another 20-25 minutes, until the bars are golden brown and just set in the center. They should wiggle a bit. Let cool, then cut into bars and enjoy!



O.K. SQUARES

This is an oldie from my Mem. Growing up, she always made the tastiest treats, especially around the holidays. This was a favorite from her list of ten recipes she'd make each year to share and give as gifts. ~ Whitney

Ingredients

½ cup sugar

½ cup corn syrup

¾ cup peanut butter

3 cups Special K cereal

½ cup coconut flakes

Directions

Mix well and press into oblong greased pan. Melt one-half small package of milk chocolate chips and one-half small package of butterscotch chips. Pour over top and let set. Cut into squares.

