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Now We're Cookin'

The beginning and the end is
the theme of this year's column.
Our test kitchen cooks focused
on appetizers and desserts.

Cheddar Ham Cups
Prep/Total Time: 30 min.
Yield: 2-1/2 dozen
Prepared by Lisa Parker



2 c. (8 oz.) finely shredded
cheddar cheese
2 pkgs. (2-1/2 oz. ea.) thinly
sliced deli ham, chopped
3/4 c. mayonnaise
1/3 c. bacon bits
2 to 3 tsp. Dijon mustard
2 tubes (10.20 oz. ea.) large

Cookin'

Continued on Page 4

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Cookin'

Continued from Page 2
refrigerated flaky biscuits

In a large bowl, combine the cheese, ham, mayonnaise, bacon and mustard. Split biscuits into thirds. Press onto the bottom and up the sides of ungreased miniature muffin cups. Fill each with about 1 tablespoon of cheese mixture.

Bake at 450° until cups are golden brown and cheese is melted, 9-11 minutes. Let stand for 2 minutes before removing from the pans. Serve warm.

Acorn Candy Cookies

Prep Time: 15 min
Additional Time: 30 min
Total Time: 45 min
Yield: 2 dozen acorns
Prepared by Lisa Parker



1 T. prepared chocolate frosting
24 milk chocolate candy kisses (such as Hershey's Kisses®), unwrapped
24 mini vanilla wafer cookies (such as Nilla®)
24 butterscotch chips

Smear a small amount of frosting onto the flat bottom of a candy kiss. Press onto the flat bottom of the vanilla wafer. Smear a little more frosting

onto the flat bottom of a butterscotch chip, and press onto the rounded top of the cookie. Repeat with remaining ingredients. Set aside to dry, about 30 minutes.

Crock Pot Hawaiian Meatballs

Prep Time: 5 min
Cook Time: 2 hrs
Total Time: 2 hrs 5 min
Yield: 8 servings
Prepared by Dianne Mosley
3 lbs. frozen meatballs



1 (20 oz.) can pineapple chunks, drained

Cookin'

Continued on Page 5

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Cookin'

Continued from Page 4

2 c. BBQ sauce
1/4 c. soy sauce
1/4 c. rice wine vinegar
1/4 c. brown sugar
1 T. fresh grated ginger
3 cloves garlic
2 T. chopped chives for garnish

To the bowl of a crock pot, add frozen meatballs and pineapple chunks.

In a medium-size bowl, whisk together BBQ sauce, soy sauce, rice wine vinegar and brown sugar.

Using a micro-plane, grate ginger, and garlic and whisk into the sauce. Pour the sauce over meatballs then gently toss to coat. Put lid on crock pot. Set to HIGH for 2-3 hours or LOW for 5-6.

When done, sprinkle meatballs with chopped chives and serve.

Substitutions: 1/4 teaspoon of dried ginger can be substituted for fresh grated;

Apple cider vinegar can be substituted for rice wine vinegar.

White Chocolate Coconut Cream Pie

Prep Time: 20 min

Cook Time: 10 min

Additional Time: 12 hrs.

Total Time: 12 hrs 30 min

Yield: 8 slices

Prepared Karie Bruder



Crust:

12 graham crackers
5 T. melted butter

Filling:

3/4 c. heavy cream

3/4 c. whole milk + 1/3 c. divided
1 can coconut milk (14 oz.)
3/4 c. sugar
1/2 c. white chocolate chips
3 egg yolks
1/3 c. cornstarch
1 tsp. vanilla
1-1/4 c. shredded sweetened coconut divided

Whipped Cream:

1 c. heavy cream
1/4 c. powdered sugar
1/2 tsp. vanilla

Preheat oven to 350 degrees. Grease a pie pan.

In a food processor, pulse graham crackers until crushed. Slowly drizzle in butter while processor is on. Dump mixture into pie and press into bottom and sides. Bake for 10 minutes

Cookin'

Continued on Page 6

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Cookin'

Continued from Page 5
or until golden brown. Cool completely.

In a medium sauce pan, whisk heavy cream, 3/4 cup whole milk, coconut milk and sugar. Bring to simmer, and whisk until sugar is melted. Add in chocolate chips. Stir until chocolate chips are completely melted.

In another small bowl whisk egg yolks. Slowly add about 1/4 cup of the hot milk mixture to eggs, bringing them up to temperature. Do this until about 1 cup of the milk is added. Whisk the eggs back

into the hot milk mixture.

In another small bowl whisk remaining cold milk and cornstarch. Slowly whisk back into the custard. Add vanilla. Simmer until thickened, about 4-5 minutes. Add in coconut. Cool for 10 minutes and pour in prepared crust.

Cool and then place plastic wrap directly on the custard. Chill overnight.

When ready to serve pipe or spread with whipped cream and sprinkle with toasted coconut.

Whipped Cream: In a stand mixer, add cream. Whisk on a

medium-high speed until soft peaks form. Add sugar and vanilla.

Toasted Coconut: Preheat oven to 350 degrees. Spread remaining 1/4 cup coconut on baking sheet. Bake until toasted about 8 minutes.

Turtle Pumpkin Pie

Prep Time: 15 min

Cool Time: 1 hr

Yield: 10 Servings

Prepared by Jenny

1/4 c. plus 2 T. caramel ice

Cookin'

Continued on Page 7

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Cookin'

Continued from Page 6



cream topping, divided
1 ready-to-use graham cracker crumb crust (6 oz.)
1/2 c. plus 2 T. chopped pecans, divided
2 pkg. (3.4 oz. each) JELL-O® Vanilla Flavor Instant Pudding
1 c. cold milk
1 c. canned pumpkin
1 tsp. ground cinnamon
1/2 tsp. ground nutmeg
1 tub (8 oz.) frozen whipped topping, thawed, divided

Pour 1/4 cup caramel topping onto bottom of pie crust; sprinkle with 1/2 cup nuts.

Beat next 5 ingredients in large bowl with whisk until blended. Stir in 1-1/2 cups whipped topping, spoon into crust.

Refrigerate 1 hour. Top with remaining whipped topping, caramel topping, and nuts just before serving.

Variation: Microwave 16 KRAFT® Caramels and 1 Tbsp. water in microwaveable bowl on HIGH 1-1/2 min. or until caramels are completely melted, stirring every 30 sec. Use instead of the caramel ice cream topping.

Pecan Pie

Prepared by
Colleen Holmquist

3 eggs



1 tsp. vanilla
2/3 c. sugar
1/3 c. melted butter
1/8 tsp. salt
1 c. Karo syrup
1-1/2 c. pecans



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Beat all ingredients but pecans until well combined. Fold in pecan into the mixture. Pour into prepared pie crust. Bake at 350 degrees for 50

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minutes. Pie is done when knife inserted in center comes out clean.

Cookin'

Continued on Page 10

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Loaded Christmas Cowboy Cookies

Loaded Christmas Cowboy Cookies are oatmeal cookies with white chocolate chips, dark chocolate chips, red and green chocolate chips, dried cranberries, coconut, and pecans.

Prep Time: 15 minutes

Cook Time: 15 minutes
Total Time: 30 minutes
Yield: 36 cookies

1 c. flaked coconut
3/4 c. chopped pecans
1 c. butter softened
1-1/2 c. packed brown sugar
1/2 cup sugar
2 eggs
1-1/2 tsp. vanilla extract

2 c. unbleached all-purpose white flour
1 tsp. baking soda
1/2 tsp. salt
2 c. old-fashioned oats
1/4 c. dark chocolate chips
1/4 c. holiday red and green chocolate chips
1/4 c. white chocolate chips
1/4 c. dried cranberries



Preheat oven to 350 degrees F. Place coconut and pecans on a 15-in. x 10-in. x 1-in. baking pan. Bake for 6 to 8 minutes or until toasted, watching very closely so they do not burn. Set aside to cool.

In a large mixing bowl, beat together butter and sugars until light and fluffy. Add eggs and vanilla; beat well. Combine the flour, baking soda and salt. Add to creamed mixture; beat well. Stir in the oats, white, dark, and holiday chocolate chips, dried cranberries and toasted coconut and pecans.

Drop by rounded teaspoonfuls onto parchment covered baking sheets. Bake at 350 degrees F for about 10-12 minutes or until browned. Remove to wire racks to cool.



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Chocolate Mint Thumbprint Cookies

Prep Time: 15 min
Cook Time: 12 min
Chill Time: 1 hr
Total Time: 1 hr 27 min
Yield: 30 cookies

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- ☐ Dad

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Prepared by Jenny White

For The Cookies

1 c. all-purpose flour
1/3 c. unsweetened cocoa powder
1/2 tsp. kosher salt
8 T. unsalted butter, room temp. (1 stick)
2/3 c. granulated sugar
1 egg yolk, room temp.
2 T. whole milk, room temp.
1 tsp. pure vanilla extract
10 oz. Crème de Menthe baking chips, finely chopped (1 pkg.)

For The Crème De Menthe Ganache

1 c. finely chopped white chocolate (SEE NOTE)
1 T. unsalted butter,

chopped

1/4 c. heavy cream
1 T. Crème de Menthe liqueur (or 1/4 tsp. Crème de Menthe candy & baking flavoring)

In a medium bowl, whisk together the flour, cocoa, and salt. Set aside.

In a mixing bowl, using a hand mixer, beat the butter and sugar at medium-high speed until lighter in color and fluffy, about 2 minutes. Add the egg yolk, milk, and vanilla and continue beating at medium-high speed until fully incorporated. Set speed to low, add the flour mixture all-at-once, and stir just until no flour is

visible. Cover the bowl with plastic wrap and place it in the refrigerator until firm, about 1 hour.

While the cookie dough rests, line 2 baking sheets with parchment paper, set oven rack to middle position, and

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preheat oven to 350°F.

When the dough is ready, form it into 3/4-inch balls. Firmly roll each ball in the finely chopped Crème de Menthe chips, and place the balls,

2-inches apart, on the parchment-lined baking sheets. Press an indentation in the

Thumbprints

Continued on Page 12

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Cookin'

Continued from Page 7

White Christmas Pie

Yield: 8-10 servings

Prep Time: 1 hour
Cook Time: 35 minutes
Total Time: 1 hour 35 minutes
Prepared by Karie Bruder



To Make a 10" Pie Crust:
6 T. unsalted butter
1-1/2 c. all-purpose flour
1/2 tsp. kosher salt
1-1/2 tsp. granulated sugar
2-1/2 T. cold vegetable shortening
1/4 c. ice cold water, plus

more as needed
Filling:
1 envelope unflavored gelatin
1/4 c. water
2/3 c. granulated sugar, div.
1/4 c. all-purpose flour
1/2 tsp. salt
1-1/2 c. whole milk
1/4 tsp. almond extract
1/4 tsp. vanilla extract
1/2 c. heavy cream
3 egg whites
1/4 tsp. cream of tartar
3/4 c. shredded coconut
plus more for sprinkling over top

2 c. heavy cream as topping
2 c. fresh diced strawberries, for topping
1/2 c. confectioners' sugar to mix with strawberries

To make the crust, cut the butter into pats and place flat on a plate. Place the plate in the freezer while you work on the remaining ingredients.

In the bowl of a food processor, place flour, salt and sugar and pulse to combine. Add cold shortening and pulse a few times. Add frozen butter and pulse until the butter is pea size.

Pulse while adding cold water, stop and check by pinching some dough and if it is crumbly, add a tablespoon of water at a time until the

dough comes together.

Pour out onto a floured counter and press together into a disc. Wrap tightly with plastic wrap and refrigerate 30 minutes.

Remove dough and on a floured surface, roll dough so that it is two inches larger than your standard 10" pie plate. A 9" pie plate can be used however the filling will be right up to the top. Place the dough over the pie plate and gently press in and up and over the edges. With a knife or scissors, cut extra. Pinch the overhanging dough into a high ridge all around and then go back over

Cookin'

Continued on Page 14

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Baked goods devotees may find it hard to imagine the holidays without ginger-

bread, and this recipe for "Soft Glazed Gingerbread" from Elisabeth M. Prueitt and Chad Robertson's "Tartine" (Chronicle Books) can ensure the whole family enjoys this holiday season staple.

Soft Glazed Gingerbread

Yields 12 to 20 cookies

Dough:

3-3/4 c. all-purpose flour
1 T. cocoa powder
4 tsp. ground ginger
1-1/2 tsp. ground cloves
2 tsp. ground cinnamon
1/2 tsp. baking soda
1 tsp. salt
1-1/4 tsp. freshly ground black pepper
1 c. unsalted butter, at room

temp.
3/4 c. plus 2 T. granulated sugar
1 large egg
1/2 c. blackstrap or other dark molasses
2 tablespoons light corn syrup

Glaze:

1 c. confectioners' sugar
2 T. water

To make the dough, stir together the flour, cocoa powder, ginger, cloves, cinnamon, baking soda, salt, and pepper in a mixing bowl. Set aside. Using a stand mixer fitted with the paddle attachment, beat the butter on medium-high speed until creamy. Slowly add the granulated sugar and mix on medium speed until the mixture is completely smooth and soft. Stop the mixer and scrape down the sides of the bowl with a rubber spatula as needed. Add the egg and

mix well.

Add the molasses and corn syrup and beat until incorporated. Stop the mixer again and scrape down the sides of the bowl. Add the flour mixture and beat on low speed until a dough forms that pulls away

Nov. 20, 2022 The Drummer Holiday Shopping Guide 11

from the sides of the bowl and all the ingredients are well incorporated. Remove the dough from the bowl, flatten it on a large piece of plastic wrap into a rectangle about 1 inch

thick, cover the dough with the plastic wrap, and refrigerate

Gingerbread

Continued on Page 13



Baked goods devotees may find it hard to imagine the holidays without gingerbread, and this recipe for "Soft Glazed Gingerbread" from Elisabeth M. Prueitt and Chad Robertson's "Tartine" (Chronicle Books) can ensure the whole family enjoys this holiday season staple.

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Thumbprints

Continued from Page 9

middle of each ball (about 3/4 way through the ball) with the greased rounded end of a wooden spoon handle or 1/2-teaspoon measure. Bake the cookies for 10-12, minutes or until set.

Remove cookies/tray from the oven and allow to cool for 1 minute. (If needed, carefully reshape the indentation on each cookie.) After 1-minute, transfer the cookies to the cooling rack to cool completely before filling.

While the cookies cool, make the ganache. Place the white chocolate and butter in a microwave-safe bowl. Set aside. Pour the cream in a different microwave-safe bowl and heat to a simmer (or just until a few bubbles are visible). Carefully pour the hot cream over the white chocolate/butter mixture, stir then leave it alone 2 minutes.

After the chocolate has set for 2 minutes, stir until smooth. If the white chocolate and butter don't fully melt, place 1/2 of the mixture in a clean microwave-safe bowl and heat 10-30 seconds (stirring every 10 seconds) until the chocolate has melted and the mixture is smooth. Be careful the chocolate doesn't get too hot – white chocolate is sensitive and can seize up if it gets overheated. Add the hot mixture to the cooler mixture and stir until smooth. Add the Crème de Menthe or flavoring and mix until smooth.

Once cookies have completely cooled, fill each with 1/2 teaspoon of Crème de Menthe Ganache. (The ganache should be soft. If necessary, reheat it in the microwave just until it has softened.)

NOTE: White chocolate will seize (harden) if any water is introduced to the mix or if the

chocolate gets too hot.

Be sure to use the best quality white chocolate available for the ganache, NOT baking chips.

Storage: Store chocolate mint thumbprint cookies in an airtight container at room temperature for up to 3 days, in the refrigerator for up to 5 days, or in the freezer for up to 1 month.

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Gingerbread

Continued from Page 11

overnight. Preheat the oven to 350 F. Line a baking sheet with parchment paper on a non-stick liner.

Unwrap the dough and place on a floured work surface. If using a plaque with a design, roll out the dough 1/3-inch thick, lightly dust the top with flour, press your cookie molds over the dough, and then cut out the shapes with a small knife and place on the prepared baking sheet, spacing them about 1 inch apart. Alternatively, using the mold as a guide, cut around it with a small knife, flip the mold over so the design is facing you, and place the dough over it, pressing it into the design. Unmold the shapes onto the prepared baking sheet, leaving about 1 inch between them.

If using a patterned rolling pin, lightly dust the lined baking sheet with flour and transfer the dough to the pan. Lightly dust the top of the dough with flour and roll it into a rectangle about 1/3-inch thick with a plain pin. Then, using the patterned pin, roll over the dough with enough pressure to ensure a clear impression of the design. Trim

the sides with a small knife. It is not necessary to cut into smaller sizes before baking.

Bake the cookies until lightly golden along the sides but still soft to the touch in the centers, 7 to 15 minutes. The timing will depend on the size of the individual cookies, or if you have made a single large patterned piece that will be cut after baking.

While the cookies are baking, prepare the glaze. In a small bowl, whisk together the confectioners' sugar and water until smooth.

When the cookies are ready,

remove from the oven and let cool in the pan on a wire rack for about 10 minutes. Then, while the cookies are still warm, using even strokes, brush a light coat of glaze on the top of each cookie, evenly covering it. Let the cookies cool completely. When the glaze dries, it should leave a shiny, opaque finish. If you have used a patterned pin to make a single large plaque, cut into the desired sizes with a small, very sharp knife. The cookies will keep in an airtight container in a cool place for about 2 weeks. They do not freeze well, however, as the glaze becomes watery when they are thawed.

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Cookin'

Continued from Page 10

and a make decorative edge, again, keeping it high. (I use thumb and index finger on one side and the knuckle of my index finger on the opposite side and pressed together to make a scalloped edge) Place the completed pie dough in the freezer for 30 minutes to set up so that the sides don't collapse while baking.

Preheat oven to 375 degrees and once the pie plate with the dough sits in the freezer for 30 minutes, remove, add parchment and either pie weights or dry beans. (To make the

parchment fit, cut parchment into a circle larger than the pie plate and make four slits a few inches long around the edge half way to center so when you place it in the shell, the slits overlap and fit up the sides.) Place in the oven for 20 minutes. Remove pie weights or beans, and with a fork, puncture the bottom in a few places to release steam and place back in the oven without the weights and parchment and bake for 15 more minutes. Cool to room temperature. The shell is now ready to be filled.

While crust is baking, make the filling by first blooming the gelatin. Place gelatin in the water in a small bowl to dissolve and set aside.

In a medium sauce pan, mix 1/3 cup of the granulated sugar, flour and salt. Add milk and whisk to combine. Over medium heat, bring to a boil and cook one minute.

Add gelatin mixture and whisk to combine over medium heat then remove from heat. Whisk in the two extracts then place sauce pan in a bowl with ice to quickly cool.

Beat the 1/2 cup of heavy cream to soft peaks and set aside.

Beat egg whites with cream of tartar and the remaining 1/3 cup of granulated sugar to stiff peaks and set aside.

Place the filling into the mixer and whip just to make the mixture creamy.

In a large bowl, place cooled whipped filling and gently fold in whipped cream, beaten egg whites and shredded coconut. With a rubber spatula, scrape mixture evenly into baked and cooked pie shell.

Whip the two cups of heavy cream to stiff peaks and using a large pastry bag with a large star tip, make a decorative top over the filling and then sprinkle some coconut over the top.

Dice strawberries and mix in a bowl with the confectioners' sugar. The strawberries will eventually give up enough liquid to mix with the confectioners' sugar to create a sauce.

Cut and serve pieces of the pie with strawberry sauce spooned over the top.

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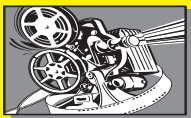
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