

7 Family-Friendly

# Christmas Dessert Recipes



RECIPE  LION

## 7 Family-Friendly Christmas Dessert Recipes

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Letter from the Editors

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Dear Cooking Enthusiast:

It's never too early to start planning your Christmas dessert recipes! Holiday treats can be delicious, decadent and, best of all; they can bring the whole family together. Each one of these dessert recipes will have you thinking of creative ways to fill your plate. With such a great list, you're bound to find a new family favorite. Holiday dessert recipes have never looked so good!

Finding children's Christmas dessert recipes that the whole family can enjoy together is sometimes a challenging task. That's why we've compiled this collection of *7 Family-Friendly Christmas Dessert Recipes*. Here you'll find candy recipes, cookie recipes and even Christmas baking recipes.

Is your mouth watering yet? Start the holiday season off right with these treats. You can even leave some extras for Santa and his reindeer.

For more delicious Christmas Dinner Menu ideas, be sure to visit [RecipeLion.com](http://www.RecipeLion.com). While you're there, subscribe to RecipeLion's free [Quick and Easy Recipes](#) newsletter to get free recipes delivered to your inbox every week.

Have a Merry Christmas and Happy Holidays!

Sincerely,

*The Editors of RecipeLion*

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## Christmas Dessert Bars



Make the season even more joyful with this fun Christmas dessert. Christmas Dessert Bars are filled with fruit and almonds, so you won't feel guilty after this delicious treat.

**Cooking Time:** 45 min

### *Ingredients*

- 1 cup butter
- 1 cup sugar
- 1 egg
- $\frac{1}{2}$  teaspoon almond extract
- 2 cups flour
- 1 teaspoon baking powder
- $\frac{1}{4}$  teaspoon salt
- $1 \frac{1}{2}$  cups chocolate chips
- 1 cup maraschino cherries, coarsely chopped and drained
- $\frac{1}{2}$  cup almonds, slivered
- $\frac{1}{2}$  cup coconut, shredded

### *Instructions*

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1. Preheat oven to 350 degrees F.
2. In a large bowl, cream butter and sugar until light and fluffy.
3. Beat in egg and almond extract.
4. Stir in flour, baking powder and salt until blended.
5. Stir in chocolate chips, cherries, almonds, and coconut.
6. Spread into a lightly greased 9x13 pan.
7. Bake 25-28 minutes or until done. Cool completely before cutting.

## Winter Peppermint Cheesecake

Celebrate the season with this decadent but simple cheesecake recipe! Winter Peppermint Cheesecake is an awesome dessert option for your holiday celebration.

**Cooking Time:** 5 hrs

### *Ingredients*

- 1 cup graham cracker crumbs
- $\frac{3}{4}$  cup sugar
- $\frac{1}{4}$  cup plus 2 Tbsp butter, melted
- 1  $\frac{1}{2}$  cups sour cream
- 2 eggs
- 1 tablespoon flour
- 2 teaspoons vanilla
- 16 ounces cream cheese, softened
- $\frac{1}{2}$  cup candy canes, coarsely crushed
- whipped cream, for decoration
- chocolate leaves, for decoration
- candy canes, coarsely chopped, for decoration

### *Instructions*

1. Preheat oven to 325 degrees F.
2. Blend graham cracker crumbs,  $\frac{1}{4}$  cup sugar, and  $\frac{1}{4}$  cup melted butter in bottom of ungreased 8" spring form pan; press mixture evenly over bottom.
3. In blender or food processor, blend sour cream, remaining  $\frac{1}{2}$  cup sugar, eggs, flour and vanilla until smooth.
4. Add cream cheese and blend; then blend in 2 tablespoons remaining melted butter until completely smooth.
5. Stir in crushed candy canes, then pour mixture over crust in pan.
6. Bake in lower third of oven for 45 minutes.
7. Remove, allow to cool and then refrigerate for at least 4 hours, or preferably overnight.
8. The chocolate leaves will form the petals of a poinsettia flower, with the crushed candy canes in the very center.

## Seasonal M&M Cookies



Get the family involved when you make this delightful Christmas dessert. Seasonal M&M Cookies are a delicious treat for the holiday season.

**Cooking Time:** 1 hr

### *Ingredients*

- 1 <sup>1</sup>/<sub>4</sub> cups sugar
- 1 <sup>1</sup>/<sub>4</sub> cups M&M candies (use red and green for Christmas)
- 2 cups flour
- <sup>1</sup>/<sub>2</sub> teaspoon baking soda
- <sup>1</sup>/<sub>2</sub> teaspoon baking powder

### *Instructions*

1. Preheat oven to 375 degrees F.
2. Sift together flour, soda and baking powder.
3. Layer ingredients in order given in 1-quart wide-mouth canning jar.
4. Press each layer firmly in place before adding next ingredient.
5. Empty jar of cookie mix into large mixing bowl. Thoroughly blend mix.
6. Add 1/2 cup butter or margarine, slightly beaten egg and 1 tsp. vanilla (optional).

7. Mix until completely blended.
8. Shape into balls the size of walnuts. Place 2 inches apart on sprayed baking sheets.
9. Bake at 375 degrees for 12 to 14 minutes, or until edges are lightly browned.

## Fruity Christmas Cake



Christmas desserts don't get anymore delicious than this great treat. Try this Fruity Christmas Cake after a hearty family meal. It's delicious and filled with great ingredients.

**Cooking Time:** 2 hr 30 min

### *Ingredients*

- 4 cups all purpose flour
- 2 teaspoons nutmeg
- 2 teaspoons cinnamon
- 1 teaspoon baking soda
- 1 teaspoon ground cloves
- 
- 1 cup sweet coconut, shredded
- 1 cup golden brown sugar
- 1 cup dark old-fashioned brown sugar
- 1 pound butter, unsalted
- $\frac{3}{4}$  cup pineapple wedges
- $\frac{3}{4}$  cup mixed fruit
- $\frac{3}{4}$  cup lexia raisins
- $\frac{3}{4}$  cup Thompson raisins
- $\frac{3}{4}$  cup golden raisins
- $\frac{3}{4}$  cup dates, chopped
- $\frac{3}{4}$  cup pecans, chopped
- $\frac{3}{4}$  cup blanched almonds, sliced
- $\frac{3}{4}$  cup walnuts, chopped
- $\frac{1}{2}$  cup citron peel
- $\frac{1}{2}$  cup orange and lemon peel

- 1/2 cup assorted melon cubes
- 1/2 cup glace cherries
- 1/2 cup green cherries
- 1/2 cup currants
- 1/2 cup blackstrap molasses
- 1/2 cup pure apple juice
- 12 egg yolks
- 12 egg whites

***Instructions***

1. Heat oven to 275 degrees F.
2. Mix fruit with 2 cups flour mixture.
3. Line 6 loaf pans 8" x 4 1/2" X 2 1/2" deep with wax paper and grease.
4. Beat butter and brown sugar until fluffy.
5. Mix in egg yolks. Then mix in alternately just until smooth remaining flour mixture, juice and molasses.
6. Turn into a large container and stir in fruit mix by hand.
7. Beat egg whites until soft peaks are formed and fold in to mixture.
8. Bake for approximately 2 hours.
9. Wrap well in foil.

## Santa's Surprise Cake

This Christmas cake recipe is sure to be a hit in the North Pole! Santa's Surprise Cake is a delicious option for a family dinner. Kids will love the fruity batter and decadent taste.

### *Ingredients*

- 1 box Duncan Hines yellow pudding cake mix
- 1 package instant vanilla pudding
- 1 pound cream cheese
- 1 1/2 to 2 cups milk
- 1 can crushed pineapple, drained

### *Instructions*

1. Prepare cake mix as to directions on the box, taking out enough batter for 3-4 cupcakes.
2. Bake in an oblong pan and bake the cupcakes as well at the same time.
3. Cool cake.
4. Beat the instant pudding, 1 1/2 cups milk and cream cheese. Add 1/2 cup of milk here if it is too thick. Frost the top of the cake with this mixture.
5. Top with the crushed pineapple and chill.
6. Serve with Cool Whip topping.

## Traditional Christmas Cookies



Gather up the family for these cute Christmas cookies. Everyone will want to get involved when you make Traditional Christmas Cookies. This delicious treat is sure to remind you of childhood.

**Cooking Time:** 3 hr

### ***Ingredients***

- $\frac{3}{4}$  cup butter, unsalted, softened
- $\frac{1}{2}$  cup sugar
- 1 egg
- 1 tablespoon lemon peel, finely grated
- 1 teaspoon vanilla
- $\frac{1}{4}$  teaspoon salt
- $2\frac{1}{4}$  cups flour, unsifted
- 1 to 2 tablespoons water
- 3 egg whites
- 1 pound powdered sugar
- 2 to 3 teaspoons water

### ***Instructions***

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1. Beat together butter and sugar in small bowl with electric mixer until light and fluffy.
2. Beat in egg, lemon peel, vanilla and salt.
3. Gradually beat in flour until thoroughly incorporated.
4. Add water, a few drops at a time, only until dough starts to come away from side of bowl.
5. Wrap dough in plastic wrap. Refrigerate until firm, about 2 hours.
6. Preheat oven to 350 degrees F.
7. Lightly grease 4 cookie sheets.
8. On lightly floured surface, roll out dough to 1/8" thickness.
9. Cut out various shapes using cookie cutters or homemade cardboard patterns, or freehand.
10. Reroll scraps and cut out.
11. Make small holes with wooden pick if planning to hang cookies.
12. Bake for 12 to 15 minutes, or until beginning to brown around edges. Remove cookies to wire rack to cool before decorating.
13. Beat egg whites in small bowl with electric mixer until foamy.
14. Slowly beat in the powdered sugar.
15. Continue to beat until thick and creamy.
16. Add just enough water to get a good spreading consistency. Tint with food coloring, if you wish.
17. Spread evenly over cookies. Decorate with glitter, sprinkles and cinnamon red hots, if desired.

## Nutty Holiday Truffles



These Nutty Holiday Truffles are decadent and delicious. It's a perfect dessert for Christmas and will leave everyone wanting more.

**Cooking Time:** 2 hr 30 min

### *Ingredients*

- 1 cup semisweet chocolate morsels
- $\frac{1}{3}$  cup rum
- $\frac{1}{3}$  cup orange rind, grated
- $\frac{1}{4}$  cup orange juice
- 1 package (9-ounces) chocolate wafers, crushed
- 2 cups powdered sugar, sifted
- 1 cup pecans, finely chopped
- $\frac{1}{4}$  cup cocoa

### *Instructions*

1. Microwave chocolate morsels in a glass bowl on Medium (50 percent power) for 2 minutes, stirring after 1 minute.
2. Stir in rum and next 5 ingredients.
3. Cover and chill at least 2 hours.
4. Shape mixture into 1-inch balls; roll in cocoa.
5. Store in the refrigerator.

*7 Family-Friendly Christmas Dessert Recipes*

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Included in this eCookbook

- 7 Family-Friendly Christmas Dessert Recipes, including:
  - Christmas Dessert Bars
  - Winter Peppermint Cheesecake
  - Traditional Christmas Cookies

and more!