Merry Christmas from the NAWIC Staff

Here are some of our favorite Holiday recipes. Enjoy!
English Toffee Bars
Beth Brooks

Ingredients
1 cup butter (can do ½ butter and ½ margarine) – room temp
1 cup brown sugar
1 Egg
1 tablespoon Vanilla
1 cup Flour
Milk Chocolate Chips (not quite a full 12 oz bag)
Chopped Nuts

Pre heat 350 degrees
Cream the butter and brown sugar together
Add to that: 1 egg YOLK and vanilla - Blend all.
Then add 1 ½ cup Flour – mix in slowly
Spread the mixture in jelly roll pan or large cookie sheet (helpful to have sides on the sheet).
The key is to spread it very thin, so when baked, it is sort of crispy.
Bake at 350 for 15 minutes or till brown.
Put choc chips on top of hot baked layer. Let them sit for a few minutes till melted then spread the chocolate to cover all the “cookie”.
Sprinkle with chopped pecans.
Cool and cut into bars. Store in tight container.
HOT SPICED WINE

1 bottle of a blended red wine

½ cup of brown sugar

1-2 cinnamon sticks

1 orange (thinly sliced)

2 T of mulling spices or 6 whole cloves & 3 whole allspice in tea ball

Heat all ingredients to a simmer and enjoy
Spicy Pretzels
1 bag of pretzels
1 packet of ranch seasoning
1 tablespoon garlic salt
2 tablespoons red pepper flakes
1 cup olive oil

Empty the pretzels into a large bowl with air tight lid. Mix the olive oil, ranch seasoning, garlic salt and red pepper flakes together until blended well. Pour the mixture over the pretzels. Put the lid on and shake the bowl so that the pretzels all get covered. Flip the bowl every 20 minutes for 2 hours or until all the oil is soaked into the pretzels.
Autumn’s Molasses Sugar Cookies

3/4 cup of shortening (butter may be substituted for denser, chewier cookies)
1 cup of sugar
1/4 cup of molasses
1 egg
2 teaspoons of baking soda
2 cups of sifted flour
1/2 teaspoon of cloves
1/2 teaspoon of ginger
1/2 teaspoon of salt
1 teaspoon of cinnamon

Melt shortening in a saucepan over low heat. Remove from heat; allow to cool. Then add sugar, molasses and egg; beat well.

Sift together baking soda, flour, cloves, ginger, salt and cinnamon. Add these to the first mixture. Mix well. Cover and refrigerate until chilled thoroughly.

Form dough in one inch balls. Roll balls in granulated sugar and place on greased cookie sheet two inches apart. Bake in moderately hot oven, 375 degrees – 8 to 10 minutes. If dough balls are larger than 1 inch, increase bake time. Makes approximately three dozen cookies.
Sugared Pecans

1 pound pecan halves
1 egg white
1 tablespoon water
1 cup sugar
1 teaspoon salt
1 tablespoon cinnamon

Preheat oven to 300 degrees. Beat egg white with water into a froth. In a large, zip-closure plastic bag, combine sugar, salt, and cinnamon. Dip pecans in the egg white. Place coated pecans in the bag containing the sugar mixture and shake, coating them well. Place on a well greased shallow baking sheet. Bake for 40 minutes, or until egg white is dry. Stir every 10 minutes. Cool on waxed paper.