



**2024
Annual Holiday
Recipe Book**

Happy Holidays



Thank you for picking up a
copy of this year's staff
recipe book!
We are sharing
our favorite fruit-based
recipes. Enjoy!



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Spiced Applesauce

Beth

Ingredients

- 16 medium tart apples, peeled and sliced
- 1 cup apple juice
- 1 tsp. ground cinnamon
- 1/2 tsp. ground cloves
- 1/2 tsp. ground allspice

Directions

1. Place all ingredients in a Dutch oven.
2. Cover and cook over medium-low heat for 30-40 minutes or until apples are tender.
3. Remove from heat.
4. Mash apples to desired consistency.
5. Serve warm or cold.

NOTE: Store in refrigerator.



Apple Bread

Fran

Ingredients

Servings: 16 slices

- 1 large apple (peeled and diced into 1/4 inch pieces)
- 1/8 tsp. + 1/2 tsp. cinnamon
- 1 Tbsp. agave syrup
- 1/2 tsp. lemon juice
- 1 1/2 cups white whole wheat flour
- 1 tsp. baking soda
- 1/4 tsp. ground nutmeg
- 1 pinch allspice
- 1/4 tsp. kosher salt
- 2 Tbsp. vegetable oil
- 2 large egg whites
- 3/4 cup brown sugar (not packed)
- 1 1/2 cups applesauce
- 1 1/2 tsp. vanilla extract
- 1 1/2 oz. chopped walnuts
- Baking spray

Directions

1. Preheat oven to 350°F.
2. Spray a 9x5 inch loaf pan with baking spray.
3. In a medium bowl, combine apple, 1/8 tsp. cinnamon, agave, and lemon juice. Set aside.
4. In a medium bowl, combine flour, baking soda, nutmeg, 1/2 tsp. cinnamon, allspice, and salt. Whisk and set aside.
5. In a large bowl, mix oil, egg whites, brown sugar, applesauce, and vanilla. Beat at medium speed with a hand or stand mixer until thick. Scrape down sides of the bowl.
6. Add the flour mixture to the large bowl, then blend at low speed until combined. Do not overmix.
7. Fold in apples and walnuts.
8. Pour batter into loaf pan and bake in the center rack about 55 minutes, or until a toothpick inserted in the center comes out clean.
9. Let the pan cool at least 20 minutes. Bread should be room temperature before slicing.

Apple Crisp

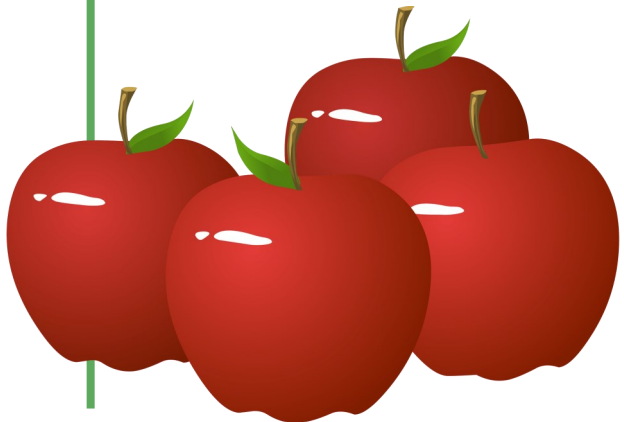
Beth

Ingredients

- 5 apples, peeled and sliced (Granny Smith work well)
- 1 cup brown sugar
- 3/4 cup rolled oats (not quick-cooked or instant)
- 3/4 cup flour
- 2 tsp. cinnamon
- 1/2 tsp. nutmeg
- 1/4 tsp. cloves
- 1 stick (8 Tbsp.) butter, softened
- 1/4 cup apple juice or water

Directions

1. Preheat oven to 375°F.
2. Put half of the apple slices in a greased 9x9 inch pan.
3. Mix together remaining ingredients except juice/water, making a crumbly texture.
4. Cover apples with half the mixture.
5. Add layer of remaining apples.
6. Cover with remaining topping.
7. Pour juice/water over top.
8. Bake for 35 minutes.



Instant Pot Apple-Raisin Dessert

Agnes

Ingredients

- 1/2 cup water
- Apples (one to seven depending on the size of your Instant Pot)
- 3 tsp. raisins per apple (or enough to fill each apple)
- 1/2 tsp. cinnamon

Directions

1. Pour water into the Instant Pot.
2. Cut out holes on top of each apple.
3. Put apples in the Instant Pot in a single layer.
4. Fill apples with raisins and sprinkle cinnamon on top.
5. Close the Instant Pot and turn the valve to a Sealing position.
6. Select the Manual setting and set the time to 7 minutes on High pressure.
7. When the Instant Pot finishes cooking, quick release the steam.
8. Carefully remove baked apples from the Instant Pot with a large spoon.



Baked Apple Pancakes

Beth

Ingredients

- 1 cup pancake mix
- 2/3 cup milk
- 1 Tbsp. oil
- 1 egg, lightly beaten
- 2 tsp. apple pie spice
- 1/4 cup butter, cubed
- 1/3 cup packed brown sugar
- 2 small or medium Granny Smith apples, peeled and sliced

Directions

1. Preheat oven to 350°F.
2. In a large bowl, combine the pancake mix, milk, oil, egg, and 1 tsp. apple pie spice.
3. In an 8 inch ovenproof skillet, melt the butter.
4. Stir in brown sugar, 1 tsp. apple pie spice, and the apple slices.
5. Sauté until sugar is dissolved.
6. Pour batter over apple mixture and spread batter evenly over apples.
7. Cook uncovered over medium heat until bubbles form on top of pancake.
8. Bake uncovered at 350°F for 12-17 minutes or until golden brown.
9. Sprinkle with powdered sugar.
10. Serve with syrup.



Cheesecake-Stuffed Strawberries

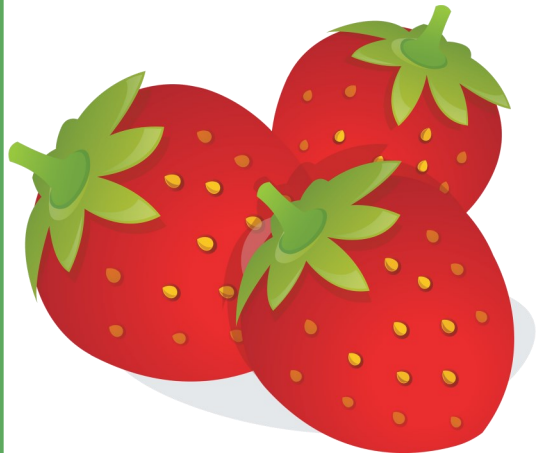
Heidi

Ingredients

- 1 (8 oz.) package cream cheese, softened
- 1/2 cup confectioners sugar
- 1/2 tsp. vanilla extract
- 1 pint fresh strawberries, hulled and cored
- 3 graham crackers, crushed, or as needed
- 1/2 cup chocolate chips, melted (optional)

Directions

- Beat cream cheese, confectioners sugar, and vanilla extract in a bowl until smooth. Spoon into a piping bag or a resealable bag with a corner snipped.
- Fill cavities of cored strawberries with the cream cheese mixture.
- Dip the filled side of strawberries in the crushed graham crackers to coat.
- Melt about 1/2 cup chocolate chips in a double boiler and drizzle over stuffed strawberries for extra decoration.



Spirited Cranberry-Apricot Sauce

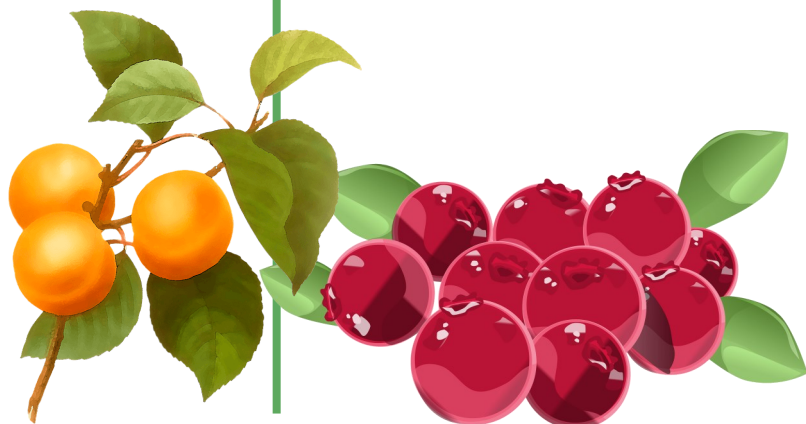
Beth

Ingredients

- 1/2 cup thinly sliced apricot (about 3 oz.)
- 1/4 cup sherry or orange juice
- 3/4 cup water
- 2/3 cup sugar
- 1/4 cup honey
- 1 (12 oz.) package fresh or frozen cranberries

Directions

1. Combine apricots and sherry in a small bowl.
2. Cover and let stand for 8 hours.
3. Combine water and sugar in a medium saucepan. Bring to a boil.
4. Add apricot mixture, honey, and cranberries.
5. Cook over medium heat for 8 minutes or until slightly thick.
6. Spoon mixture into a bowl; cover and chill.



Cranberry Cheesecake Fluff Salad

Carrienne

Ingredients

- 3 cups fresh cranberries
- 1 1/2 cup sugar, divided
- 4 oz. cream cheese, softened
- 2 cups heavy whipping cream
- 1 (8 oz.) can crushed pineapple, undrained
- 2 cups mini marshmallows

Directions

Overnight Method:

1. In a large bowl, combine cranberries, 1 cup of sugar, and pineapple.
2. Cover and refrigerate overnight.
3. In a medium bowl, beat the cream cheese, 1/2 cup sugar, and whipping cream until stiff peaks form.
4. Gently combine the marshmallows with the whipped cream mixture.
5. Cover and refrigerate for at least 3-4 hours or until ready to serve. Mix before serving.

Same Day Method:

1. In a large bowl, combine cranberries, 1 cup of sugar, and pineapple. Set aside.
2. In a medium bowl, beat the cream cheese, 1/2 cup sugar, and whipping cream until stiff peaks form.
3. Gently combine the marshmallows with the whipped cream mixture.
4. Cover and refrigerate for at least 3-4 hours or until ready to serve. Mix before serving.

NOTE: The salad may seem a bit wet when you mix it, but the marshmallows should absorb most of the moisture during refrigeration. You can also add more marshmallows if necessary.

Mango Coconut Chia Pudding

Ashok

Ingredients

- 1 cup (240 ml) coconut milk (from can or carton)
- 1/2 cup (120 ml) mango puree (fresh or canned)
- 3 Tbsp. chia seeds
- 1 Tbsp. honey or maple syrup (optional, adjust to taste)
- 1/2 tsp. ground cardamom
- 1 tsp. vanilla extract (optional)
- Fresh mango slices and shredded coconut for garnish

Directions

1. In a medium bowl, whisk together the coconut milk, mango puree, chia seeds, honey (if using), ground cardamom, and vanilla extract (if using).
 - Make sure the chia seeds are evenly distributed and not clumping together.
2. Cover the bowl and refrigerate for at least 4 hours or overnight. The chia seeds will absorb the liquid and create a thick, pudding-like consistency.
3. Once the pudding has set, give it a good stir to make sure the chia seeds are evenly distributed.
4. Divide the pudding into serving glasses or bowls.
5. Top with fresh mango slices and a sprinkle of shredded coconut for garnish.

To add crunch, serve with granola, toasted coconut flakes, or nuts for added texture.

Grilled Peach & Arugula Salad with Blue Cheese

Beth

Ingredients

Serves: 4

- 3 Tbsp. extra virgin olive oil, plus extra for brushing
- 1 Tbsp. balsamic vinegar
- Salt and freshly ground black pepper, to taste
- 2 peaches, pitted and each cut into 6 wedges
- 5 oz. baby arugula (about 8 cups)
- 1/2 cup thinly sliced red onion
- 1 oz. blue cheese, crumbled
- 1/4 cup chopped, toasted hazelnuts

Directions

1. Preheat grill to high.
2. To make the dressing, whisk together olive oil, balsamic vinegar, and salt and pepper in a large bowl. Set aside.
3. Brush peach wedges with oil.
4. Grill peach wedges 30 seconds on each side.
5. Add arugula and onion to dressing. Toss gently to coat.
6. Arrange peaches on top.
7. Garnish with cheese and nuts.



Banana Bread

Jamie

Ingredients

- 2/3 cup margarine
- 1 1/2 cups sugar
- 4 eggs
- 2 1/2 cups flour
- 1 tsp. salt
- 1 1/2 tsp. baking soda
- 4 mashed, ripened bananas

Directions

1. Preheat oven to 350°F.
2. Grease a 9x13 inch pan.
3. In a large bowl , cream the margarine and sugar together.
4. Add the eggs and mix well.
5. Stir in the bananas.
6. Add remaining ingredients and mix well.
7. Pour the batter in the pan.
8. Bake for 30-35 minutes.



Greek Jam Lattice-Top Tart/Pasta Flora

Sophia

Ingredients

Servings: 8

- 3 cups all-purpose flour
- 1 tsp. baking powder
- 1 Tbsp. fine lemon zest
- 9 ounces (250 grams) unsalted butter, softened (plus more for greasing the tart pan)
- 2 Tbsp. sugar
- 1 egg
- 3 Tbsp. brandy or fruit liqueur, preferably orange or apricot
- 1 tsp. vanilla extract
- 1 1/2 cups high quality apricot jam (or any high quality fruit jam)
- 1 egg yolk, lightly whisked with 1 Tbsp. of water

Directions

1. Combine flour, baking powder, and zest in a bowl.
2. Using an electric mixer with whisk attachment, whisk the butter and sugar until fluffy.
3. Add the egg and continue mixing until blended.
4. Add the brandy and vanilla and whisk to blend.
5. Change the whisk attachment to a dough hook and slowly add the flour, in half-cup increments, until a dough forms. Knead for a few minutes, but don't overwork it.
6. Remove the dough and let it rest at room temperature for 20 minutes.
7. Divide the dough into two balls, with one slightly larger than the other.
8. Break off a golf ball sized piece from the larger ball and set it aside.
9. Preheat oven to 350°F.

Greek Jam Lattice-Top Tart/Pasta Flora, Continued...

Directions Continued...

10. Lightly butter a 10 inch tart pan.
11. Spread parchment paper or wax paper on a work surface and flour it lightly. Roll out the first ball into a circle slightly larger than the circumference of the pan.
12. Lift the paper carefully and place the dough over the tart pan. Carefully peel away the paper off the dough, so that the dough folds gently and evenly into the tart pan.
13. Press the edges slightly. Take a knife and trim any excess dough off the edge of the pan.
14. Collect the excess dough and combine it with the smaller, golf ball sized dough that you set aside. Roll it out and cut out 4 to 6 half inch (1.5 cm) strips.
15. Place the strips over the rim of the pie around the circle. Form the area where the lattice strips can rest once you fill in the pie with jam.
16. On a floured piece of parchment paper or work surface, roll out the remaining piece of dough to about 10 inches square.
17. Cut half inch (1.5 cm) strips of dough.
18. Spread the jam evenly inside the tart pan.
19. Take the strips one at a time and place over the tart, first in one direction diagonally, and then again in the other direction. This will form a decorative lattice top.
20. Secure the lattice strips to the pieces you've already pressed into and around the rim. Trim any excess.
21. Brush the lattice top with the egg yolk and bake in the middle of the oven for about 30-35 minutes, or until pastry is set and golden.
22. Remove and cool for at least 30–40 minutes for the jam to set.

Pineapple Dessert

Jamie

Ingredients

- 2 cans crushed pineapple (in pineapple juice)
- 1 bag of mini marshmallows
- 8 oz. cream cheese
- Large whipped topping

Directions

1. Mix marshmallows and pineapple overnight.
2. The next day, whip with your mixer.
3. Add whipped topping and cream cheese.
4. Whip everything with your mixer.



Easy Pineapple Upside-Down Cake

Sophia

Ingredients

Servings: 12

- 4 cups butter
- 1 cup packed brown sugar
- 1 can (20 oz.) pineapple slices in juice, drained, juice reserved
- 1 jar (6 oz.) maraschino cherries without stems, drained (about 18 cherries)
- 1 box of yellow cake mix
- Vegetables oil and eggs called for on the cake mix box

Directions

1. Preheat oven to 350°F.
2. Melt butter in 9x13 inch pan in oven.
3. Sprinkle brown sugar evenly over melted butter.
4. Arrange pineapple slices on brown sugar.
5. Place cherry in center of each pineapple slice. Arrange remaining cherries around slices and press gently into brown sugar.
6. Add enough water to reserved pineapple juice to measure 1 cup.
7. Make cake batter as directed on the box, substituting pineapple juice mixture for the water.
8. Pour batter over pineapple and cherries.
9. Bake 40–46 minutes or until toothpick inserted in center comes out clean.
10. Immediately run knife around side of pan to loosen cake.
11. Place heatproof serving plate upside down onto pan, and then turn plate and pan over.
12. Leave pan over cake for 5 minutes so brown sugar topping can drizzle over the cake.
13. Remove pan and cool for 30 minutes.

NOTE: Store covered in refrigerator.

Baked Blueberry-Pecan French Toast

Beth

Ingredients

- Butter
- 12 oz. Italian bread, cut into six to eight slices (about 1 inch thick)
- 5 eggs, beaten
- 2 1/2 cups milk, half and half, or light cream
- 2/3 cup packed brown sugar
- 1 tsp. vanilla
- 1/2 tsp. ground nutmeg
- 2 cups fresh blueberries
- 1 cup coarsely chopped pecans
- 1/4 cup packed brown sugar
- 1/4 cup butter, melted
- Powdered sugar
- 1 cup fresh blueberries
- 1/2 cup pure maple syrup
- 1 Tbsp. lemon juice

Directions

1. Butter a 3 quart rectangular baking dish.
2. Arrange bread slices in dish, overlapping if necessary .
3. In a large bowl, combine eggs, milk, the 2/3 cup brown sugar, vanilla, and nutmeg.
4. Slowly pour egg mixture evenly over bread.
5. Press lightly with a rubber spatula or the back of a large spoon to moisten bread.
6. Cover and let chill for 8–24 hours.
7. Preheat oven to 350°F.
8. Evenly sprinkle 2 cups blueberries and pecans over bread mixture.
9. In a small bowl, stir together the 1/4 cup brown sugar and the 1/4 cup melted butter.
10. Drizzle butter mixture over blueberries and pecans.

Baked Blueberry-Pecan French Toast; Continued...

Directions Continued...

11. Bake, uncovered, for 35 to 40 minutes or until a knife inserted near the center comes out clean.
12. Let stand for 10 minutes before serving.
13. Sprinkle with powdered sugar

Blueberry Syrup Directions

1. In a small saucepan, combine 1 cup blueberries and maple syrup.
2. Cook and stir over medium heat for about 3 minutes or until blueberries have burst.
3. Pour syrup through a sieve into a heatproof pitcher, pressing juice out of blueberries.
4. Stir in lemon juice.

Poached Pears

Bethany

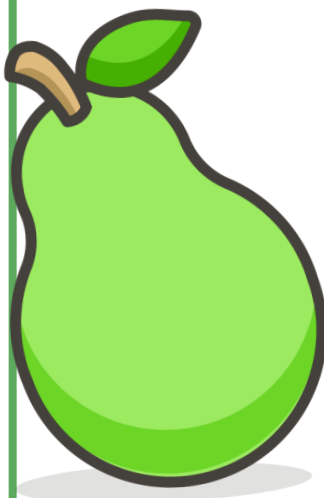
Ingredients

Servings: 10

- 5 firm Bosc pears
- 1 cup white sugar
- 2 cups dry red wine or pomegranate juice
- 2 cups water
- 1 cinnamon stick
- 3 allspice berries
- 3 whole cloves
- 1 Tbsp. orange zest

Directions

1. Peel, halve, and core the pears.
2. In a large pan, combine the remaining ingredients. Bring to a boil.
3. Carefully add the pears.
4. Simmer the pears on medium heat for 10-12 minutes.
5. Remove pears from liquid.
6. Cool slightly. Slice and arrange on plates in a fan shape.
7. Serve with vanilla ice cream and drizzle with poaching liquid.



Red, White, and Blueberry Trifle

Fran

Ingredients

- 10 oz. angel food cake (cut into 1-inch cubes)
- 2 pints strawberries (sliced)
- 2 pints blueberries

Cream Filling:

- 6 Tbsp. fat-free sweetened condensed milk
- 1 1/2 cups cold water
- 1 1-oz. package of white chocolate or cheesecake instant pudding mix
- 12 oz. frozen whipped topping, thawed

Directions

1. Whisk the condensed milk and water into a bowl.
2. Whisk the pudding mix for 2 minutes.
3. Let stand for 2 minutes, or until soft-set.
4. Fold in the whipped topping.
5. Arrange half of the cake in the bottom of a 14-cup trifle dish.
6. Sprinkle evenly with a layer of blueberries.
7. Spread half of the cream mixture over the blueberries and gently spread.
8. Top with a layer of strawberries.
9. Layer the remaining cake cubes on top of the strawberries, then add more blueberries and top with the remaining cream mixture.
10. Finish with the remaining strawberries and blueberries, arranging them in a pretty pattern.
11. Cover and refrigerate at least one hour.

Spiced Winter Fruit

Beth

Ingredients

Servings: 8

- 1 cup light brown sugar, packed
- 1 tsp. ground ginger
- 1 tsp. ground cinnamon
- 1/2 tsp. ground nutmeg
- 2 Tbsp. butter or stick margarine
- 2 quinces, each cut into 8 wedges (about 3/4 pound)
- 3 cups sliced peeled Bartlett or Anjou pear (about 1 1/2 pounds)
- 2 1/2 cups sliced peeled Granny Smith apple (about 1 1/2 pounds)
- 1/4 tsp. freshly ground black pepper
- Optional: Cinnamon sticks

Directions

1. Combine first 4 ingredients in a small bowl. Set aside.
2. Melt butter in a large nonstick skillet over medium heat.
3. Add quinces.
4. Cover and cook 6 minutes, stirring occasionally.
5. Add sugar mixture, pear, and apple.
6. Cover and cook for 12 minutes, stirring occasionally.
7. Stir in pepper. Garnish with cinnamon sticks, if desired.

NOTE: Good for 3 days if refrigerated in an airtight container.

To serve, reheat over low heat.

Baked Oatmeal with Blueberries and Bananas

Fran

Ingredients

- 2 medium ripe bananas, sliced into 1/2 inch pieces
- 1 1/2 cup blueberries
- 1/4 cup honey or maple syrup
- 1 cup uncooked quick or old fashion oats
- 1/4 cup chopped walnuts or pecans
- 1/2 tsp. baking powder
- 3/4 tsp. cinnamon
- Pinch of salt
- 1 cup milk
- 1 large egg
- 1 tsp. vanilla extract

Directions

1. Preheat the oven to 375°F.
2. Lightly spray a 8x8 or 9x9 inch ceramic baking dish with cooking spray.
3. Arrange the banana slices in a single layer on the bottom of the ceramic dish.
4. Over the bananas, sprinkle half of the blueberries, 1/4 tsp of the cinnamon, and 1 Tbsp. of the honey. Cover with foil.
5. Bake 15 minutes, until the bananas are soft.
6. In a medium bowl, combine the oats, half of the nuts, baking powder, remaining cinnamon, and salt. Stir together.
7. In a separate bowl, whisk together the remaining honey, milk, egg, and vanilla extract.
8. Remove the bananas from the oven, then pour the oat mixture over the bananas and blueberries.
9. Pour the milk mixture over the oats, making sure to distribute the mixture as evenly as possible.
10. Sprinkle the remaining blueberries and walnuts over the top.
11. Bake the oatmeal for about 30 minutes, or until the top is golden brown and the oatmeal has set.

Fruit Pizza

Julie

Ingredients

Cookie Crust:

- 1 1/3 cups unsalted butter, softened
- 1 1/2 cups granulated sugar
- 1 tsp. orange zest
- 1 tsp. vanilla
- 2 large eggs, room temperature
- 2 Tbsp. whole milk, room temperature
- 4 cups all-purpose flour
- 1 Tbsp. baking power
- 1/2 tsp. kosher salt

Frosting:

- 2 (7 oz.) jars marshmallows crème
- 2 (8 oz.) packages cream cheese

Fruit:

- Mango, peeled and sliced
- Strawberries, hulled and sliced
- Canned mandarin oranges, drained
- Kiwi, peeled and sliced
- Blueberries
- Raspberries

Optional: Peaches, pitted and sliced; pears, cored and sliced

Cookie Crust Directions

1. Preheat the oven to 350°F.
2. In a large bowl, cream the butter, sugar, orange zest, and vanilla thoroughly.
3. Add the eggs and beat until light and fluffy.
4. Add the milk and mix.
5. In a medium bowl, sift the flour, baking powder, and salt, then blend this into the butter mixture.
6. Divide the dough into 2 disks and lightly flatten each disk between 2

Fruit Pizza, Continued

Directions Continued...

sheets of parchment paper.

NOTE: If baking 1 large pizza on a sheet pan, do not divide the dough.

7. Refrigerate for 1 hour or freeze for 20 minutes.
8. Roll each dough half into an 11-inch round, then transfer to pizza pans or press the dough into a large sheet cake pan.
9. Bake until cookie dough is cooked and golden brown, but not overly crisp, 15-18 minutes.
10. Remove from the oven and let cool completely.

Frosting Directions

1. In a mixer fitted with the whisk attachment, whip together the marshmallow crème and cream cheese until light in texture.
2. Spread onto each cooled crust.

Decorating

1. Top the pizza with prepared sliced fruit, as desired.
2. Slice into squares or wedges and then serve.



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