

# *Holiday* 2023 RECIPES



A BOOK BY MEMBERS OF

**NCRGEA**  
— NORTH CAROLINA —  
RETIRED GOVERNMENTAL  
EMPLOYEES' ASSOCIATION

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# CRISSTY MARTIN

## District 8



CLICK LINK:

[Peace on Earth/ Little Drummer Boy.](#)

# Cherry Upside Down Cake

## INGREDIENTS

- 1 c. butter
- 2 c. sugar
- 2 eggs
- 2 c. flour
- 2 tsp baking powder
- 1/2 tsp salt
- 3/4 c. milk
- 1/2 tsp vanilla flavoring
- 1/2 tsp almond flavoring
- 2 cans SOUR pitted cherries

## SAUCE INGREDIENTS

- Juice of the canned cherries
- 1 c. sugar
- 2 Tbsp cornstarch
- 1/2 tsp vanilla flavoring
- 1/2 tsp almond flavoring

## DIRECTIONS

Heat oven to 350°. Melt butter and spread in the bottoms of (2) 9" round cake pans. Divide sugar between the pans; add to melted butter to dissolve. Drain cherry juice into a sauce pan; set aside. Place the drained cherries evenly on top of the melted butter and sugar in the 2 cake pans. Cream together butter sugar. Add 2 well beaten eggs and mix. Sift together flour, baking powder, and salt. Add dry mixture to the butter, sugar and eggs alternately with milk. Stir in vanilla and almond to mix. Divide and pour batter over cherries in the cake pans. Bake for 35 minutes. Once cakes have cooled 15 minutes, flip them over onto serving plates with cherries on top. Pour sauce over the top.

**To make sauce:** Add cornstarch to the COLD cherry juice and stir until dissolved. Stir in sugar, vanilla, almond. Cook over low heat until clear and thickened.





Laurie Feola  
District 6



CLICK LINK:

[O Holy Night](#)

## Crumb Cake

### INGREDIENTS

- 1 box yellow cake mix
- 1 box (3.25 oz.) vanilla instant pudding
- 1 c. milk
- 4 eggs
- 1/3 c. sour cream
- 1 tsp. vanilla

### CRUMB TOPPING:

- 4 c. flour
- 2/3 c. packed brown sugar
- 2/3 c. granulated sugar
- 1 Tbsp cinnamon
- 3 sticks butter
- 1 Tbsp vanilla

### DIRECTIONS

Heat oven to 350°. Beat all base ingredients together approx. 4 minutes. Spread in a greased & floured jellyroll pan. Bake 20 minutes or until done.

**Crumb topping:** Melt butter; add vanilla and let cool. Combine flour, sugars and cinnamon in large bowl. Add liquid mixture; stir until blended. Crumble onto top of baked cake. Bake an additional 20 minutes. Cool completely and sprinkle with confectioners sugar.





JONELL MCNEILLY  
District 6



CLICK LINK:

[Have Yourself a Merry Little Christmas](#)

## Summertime Cake

### INGREDIENTS

German Chocolate  
Cake Mix  
1 can sweetened  
condensed milk  
1 jar caramel ice cream  
sauce

### DIRECTIONS

Bake as directed on box. Cool completely. Punch holes in cooled cake with end of wooden spoon.  
**Pour over cooled cake:** 1 can sweetened condensed milk, 1 jar caramel ice cream sauce. Refrigerate until set. When ready to serve, top with whipped topping.





JANICE BOWEN  
*District 5*



CLICK LINK:

[Grandma Got Run Over by  
a Reindeer](#)

# *Fruit Cake Cookies*

## INGREDIENTS

2 sticks butter  
1/2 lb dark brown sugar  
2 1/4 c. self-rising flour  
1-1/2 tsp vanilla  
1 1/2 tsp baking soda  
1 1/2 tsp milk  
2 small eggs  
1/2 pint pineapple  
preserves (apricot also  
works well)  
6 slices candied  
pineapple  
1 lb candied cherries  
(red and/or green)  
1 to 1 1/2 qts chopped  
pecans

## DIRECTIONS

Heat oven to 350°. Cut cherries and pineapple into small pieces and dredge in 1/4 cup flour. Cream butter and sugar. Add remaining 2 cups flour, baking soda, eggs, milk and vanilla. Mix in preserves, fruit and pecans. Drop spoonfuls on cookie sheet. Bake for 15 minutes. Makes 12-13 dozen.





# THOMAS BROWN District 4



CLICK LINK:

[The Christmas Song](#)

## Chocolate Chip Cookie Log

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### INGREDIENTS

- 3 c. of all-purpose flour
- 2 tsp baking powder
- 1/2 tsp salt
- 1/2 c. butter, softened
- 1 c. sugar
- 2 large eggs, room temp
- 1 tsp vanilla extract
- 1 c. mini semisweet chocolate chips
- or
- 6 oz. semisweet chocolate, finely chopped

### DIRECTIONS

Heat oven to 350°. Grease cookie sheet. Combine flour, baking powder, and salt in a medium bowl. Beat butter and sugar mixture in a mixer bowl until fluffy. Add the eggs one at a time to the butter mixture, beating well. Add vanilla, then beat in the dry ingredients until combined. Stir in the chocolate chips. With floured hands, shape the dough into (2) 12-inch logs on the greased cookie sheet, arrange 4" apart. Bake 25-30 minutes, until a toothpick inserted in the center comes out clean. Cool on a wire rack for 20 minutes. With a serrated knife, slice the logs into 1/2-inch thick slices. Place them cut-side down on the baking sheet. Bake 8 minutes. Turn the cookies over and bake 8 more minutes or until just golden. Cool on a wire rack.





REBECCA LAMPHEAR  
District 6



CLICK LINK:

[I'll Be Home for Christmas](#)

## *(Almost) Famous Amos Cookies*

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### INGREDIENTS

15 oz. box yellow cake mix  
2 (3 oz.) boxes instant butterscotch pudding  
1 1/4 c. mayonnaise  
1 c. broken pecans or walnuts  
1 c. well-chopped pecans or walnuts  
12 oz. pkg semi-sweet chocolate chips

### DIRECTIONS

Heat oven to 350°. Blend cake and pudding mixes. Add mayo, blend well. Add nuts and chips. Roll dough into 1" balls, space 2" apart on ungreased cookie sheet. Bake 8 minutes. Let cool 10 minutes. Makes 5 dozen.

**[TIP:** *Cookies should not brown at all since this is a type of shortbread dough that crumbles easily. The best way to judge cooking time is to taste one after cooling. It should be rich and dense but not crumbly.*]





LILLIE COSTIN  
*District 8*



CLICK LINK:

[Do You Hear What I Hear](#)

## Wedding Cookies

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### INGREDIENTS

- 1 cup plus
- 2 Tbsp. all-purpose flour
- 1/8 tsp ground cinnamon
- 1/2 c. butter (softened)
- 1/2 c. finely chopped pecans
- 1/4 c. sifted powdered sugar
- 1/2 tsp vanilla extract
- Covering: powdered sugar

### DIRECTIONS

Heat oven to 400°. Combine flour and cinnamon in a large bowl. Add butter, pecans, 1/4 cup powdered sugar, and vanilla; stir until well mixed (mixture will be stiff). Shape dough into one inch balls. Place on ungreased cookie sheet. Bake for 10-12 minutes. Remove and place on wire rack to cool slightly. Roll cookies in powdered sugar and cool completely on rack. Makes 2 dozen







ANN CANNON

District 8



CLICK LINK:

[Jingle Bells](#)

## Pumpkin Fudge

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### INGREDIENTS

- 3 c. sugar
- 3/4 c. butter
- 2/3 c. evaporated milk
- 1/2 c. canned pumpkin
- 2 Tbsp corn syrup
- 1 1/2 tsp pumpkin pie spice
- 1/4 tsp cinnamon
- 11 oz. pkg white chocolate morsels
- 7 oz. jar marshmallow creme
- 1 1/2 tsp vanilla extract
- 1 1/2 cups walnuts (optional)

### DIRECTIONS

Line 13x9x2" pan with foil; set aside. In a dutch oven, combine sugar, butter, milk, pumpkin, corn syrup, pumpkin pie spice & cinnamon over medium high heat. Bring mixture to a boil, stirring constantly until a candy thermometer registers 234°. Remove from heat; stir in white chocolate morsels until melted. Stir in marshmallow creme and vanilla extract until smooth. Add walnuts. Quickly pour into prepared pan. Let cool for 2 hours. Cut into small squares to serve. Makes 3 pounds.





REBECCA LAMPHEAR  
District 6



CLICK LINK:

[Feliz Navidad](#)

## Never Fail Fudge

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### INGREDIENTS

3 sticks butter  
24 oz. semi-sweet  
chocolate chips  
24 oz. peanut butter  
chips  
31 oz. miniature  
marshmallows  
1 can sweetened  
condensed milk  
2 c. chopped nuts,  
optional

### DIRECTIONS

Melt butter over low heat. Add chips and marshmallows, stirring after each until completely blended. Remove from heat. Add condensed milk and hand-beat until glossy. (Stir in 2 c. of nuts, if using.) Pour into parchment paper-lined jelly roll pan (or a sheet pan with a raised edge to contain fudge). Refrigerate for one hour until set. Cut into small pieces. Keep refrigerated in a covered container — either in single layers or separate layers with parchment paper. An hour before serving, place fudge on a platter to come to room temp. Makes 2 lbs. or ~400 small pieces





VIRGINIA GRIFFIN  
*District 7*



CLICK LINK:

[Silver Bells](#)

## *Pecan Pie*

### INGREDIENTS

- 3 eggs
- 3/4 c. white sugar
- 1 c. corn syrup
- 2 Tbsp melted butter,  
cooled
- 1/2 tsp vanilla
- 1/2 tsp maple extract
- 2 c. roasted and  
chopped pecans
- 1 deep dish pie crust

### DIRECTIONS

Preheat oven to 350°. Beat eggs and sugar by hand for 5 minutes. Mix in corn syrup, cooled butter, and both extracts. Add roasted and chopped pecans into pie shell. Place pie shell on a baking sheet. Pour mixture over pecans. Bake for 50 to 60 minutes, or until pie doesn't "jiggle" in the center with a gentle shake. Cool. Serves 8.





**CAROL CLARK**  
*District 8*



CLICK LINK:

[Christmas Wrapping](#)

# *Fudge Pie*

## **INGREDIENTS**

- 1 stick margarine,  
melted
- 1/4 c. cocoa
- 1/4 c. flour (plain)
- 1 c. sugar

## **DIRECTIONS**

Preheat oven to 350°. Mix all ingredients and pour into unbaked pie shell. Bake for 25 minutes. Serve warm with whipped cream.

Delicious with peppermint ice cream!





VICKIE BOLLING  
*District 7*



CLICK LINK:

[Silent Night](#)

# Dip

## INGREDIENTS

2 pkg cream cheese  
dried beef  
green onions  
dash of Worcestershire  
sauce  
dash of Accent

## DIRECTIONS

Let the two packages of cream cheese soften on counter or put in bowl and microwave for 45 seconds. Chop dried beef (reserve about 1/4 c. to roll ball in), chop the green onions (I use kitchen shears), add dash if Worcestershire sauce & dash of Accent. Add ingredients together, and shape in a ball, roll in remaining beef. Refrigerate over night. Enjoy with crackers.





CYNTHIA MENGEL  
District TN



CLICK LINK:

[Every Year, Every Christmas](#)

# English Toffee

## INGREDIENTS

- 12 oz. bag chocolate chips
- 2 c. blanched almonds
- 2 c. butter
- 2 c. sugar
- 2 Tbsp white corn syrup
- 6 Tbsp water
- 1 pinch of sea salt
- 2 tsp vanilla extract

## DIRECTIONS

Butter a large cookie sheet, set aside. In a large, heavy pot, melt butter. Add sugar, almonds, corn syrup, salt and water. Stir until sugar is dissolved. Cook slowly until a small amount in cold water separates into hard, but not brittle threads. If you are using a candy thermometer, cook to 290°. Stir occasionally to keep from burning. Take off heat, stir in vanilla. Pour onto the buttered cookie sheet. Watch the edges if your cookie sheet doesn't have a lip. After pouring, wait just a few minutes and sprinkle chips on top. When chips have melted, spread evenly and let sit to cool. Once cooled, crack into small pieces and enjoy! Store in a tightly sealed container.





**JEANETTE BURLESON**  
*District 3*



CLICK LINK:

[12 Days of Christmas](#)

# *Mimi Burleson's Persimmon Pudding*

## **INGREDIENTS**

- 2 c. persimmon pulp
- 2 c. self-rising flour
- 1 2/3 c. sugar
- 2 c. whole milk
- 4 eggs (room temp)
- 1 stick butter
- 1 slice white bread
- 1 tsp pure vanilla extract

## **DIRECTIONS**

Preheat oven to 350°. Use 9x13 pan or two 8x8 pans. Break bread into pieces. Put bread in milk to soften. Set aside. In a deep bowl, mix flour, sugar, and persimmon pulp until no lumps. Add beaten eggs, milk and bread mixture. Add vanilla to batter. In baking pan, melt 1 stick butter, coat pan. Put remaining melted butter into pudding mixture. Pour batter into baking pan. Bake 80 to 90 minutes or until middle has risen and browned around edges. Pudding will darken as it cools. At room temperature, cut and enjoy!





**DARLENE R. ALLISON**  
*District 6*



CLICK LINK:

[What Christmas Means to Me](#)

## *Wassail Tea*

### **INGREDIENTS**

- 1 qt Pineapple Juice
- 1 qt Apple Juice
- 6 oz. can frozen  
Lemonade
- 6 oz. can frozen  
Orange Juice
- 1 1/2 Tbsp whole cloves
- 1 tsp ginger
- 3 c. strong tea (2  
teabags)
- 5 c. hot water
- 1 c. sugar (more or less  
to taste)

### **DIRECTIONS**

Heat ingredients until hot (do not boil). Serve hot.







# Happy Holidays!

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