

# Baking for the Holidays

Recipes from the 100th Anniversary  
NMB Cookbook

## Gumdrop Bread

3 cups Bisquick baking mix  
2/3 cup sugar  
1 egg  
1-1/4 cups milk  
1 cup chopped gumdrops  
1-1/2 cups chopped nuts

In bowl, combine Bisquick and sugar. In another bowl, beat eggs and milk. Add to dry ingredients; stir well. Add nuts and gumdrops until mixed. Pour into greased loaf pan. Bake at 350° for 35 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pan to cool.

*A moist bread for Christmas.*

Joanne Ganther • Necedah, WI



## Old-Fashioned Gingersnaps

3/4 cup butter or margarine  
1 cup sugar  
1 egg  
1/4 cup molasses  
2 cups all-purpose flour  
2 tsp. baking soda  
1/4 tsp. salt  
1 tsp. cinnamon  
1 tsp. cloves  
1 tsp. ginger  
Additional sugar

In mixing bowl, cream butter and sugar. Add egg and molasses; beat well. Sift together dry ingredients; gradually add to creamed mixture. Mix well. Chill dough. Roll into 1 1/4-inch balls and dip in sugar. Place 2 inches apart on ungreased cookie sheet. Bake at 375° for about 10 minutes or until set and surface cracks. Cool on wire rack. Makes about 4 dozen.

*I bake these for holidays; as a gift or just to have as a treat at home. I especially love baking them during the cold winter months—the warmth from the oven and the smell of them baking even make a stormy day cheerful.*

Dawn Benrud • Galesville, WI

## Dream Bars

**Part 1**  
1/2 cup brown sugar  
1/2 cup butter, melted  
1 cup flour

**Part 2**  
2 eggs  
1 cup brown sugar  
1 cup walnuts, broken  
1-1/2 cups coconut  
2 Tbsp. flour  
1 tsp. baking powder  
1/2 tsp. salt

**Part 1:** Mix brown sugar, butter and flour; line bottom of 8x10-inch cake pan. Bake at 375° for 10 minutes. **Part 2:** Beat eggs very lightly. Add remaining ingredients; mix thoroughly. Spread over baked crust. Return to oven; bake 20 minutes longer. Cut into squares when cold. Makes 30 bars.

*I have used this recipe every Christmas in my cookie baking collection.*

Doris Graf • Hales Corners, WI



## Lovely Lemon Cheesecake

1 small pkg. sugar-free lemon gelatin  
2/3 cup boiling water  
1 cup 1% cottage cheese  
1 (8 oz.) pkg. light cream cheese, softened  
2 cups Cool Whip Lite, thawed  
1 graham cracker crust  
Fruit or low-calorie pie filling

Completely dissolve gelatin in boiling water in small bowl; pour into blender. Add cheeses and blend at medium speed for 2 minutes until smooth. Pour into large bowl. Stir in Cool Whip. Pour into crust and let chill for 4 hours or longer. Garnish with fruit before serving. Serves 8.

*This is a low-fat, low-sugar dessert.*

Mary Hume • Topeka, KS



## Cranberry Orange Angel Food Muffins

1 pkg. angel food cake mix  
1 tsp. cinnamon  
1 tsp. grated orange peel  
1/3 cup finely chopped fresh or dried cranberries (or other flavorings & fruit)

Add cinnamon to cake mix and prepare according to box directions. Fold fruit into batter. Grease **just bottom** of deep muffin tin. Fill 2/3 full. Bake at 350° about 20 minutes, until top is browned as you like.

*A no-fat recipe.*

Angie Gubrud • St. Paul, MN



## Like Magic Fudge Mix

3-1/2 cups powdered sugar  
1/2 cup cocoa  
3 Tbsp. non-dairy powdered creamer  
1/4 tsp. salt  
1/2 cup butter or margarine, cut into pieces

In microwavable bowl, combine all ingredients, cutting butter in with pastry tool or 2 knives until well blended. Add 1/4 cup water. Microwave on high, stirring every 30 seconds until smooth (about 3 minutes). Line 8-inch square pan with foil, extending foil over edge on 2 sides. Butter or spray foil with cooking spray. Pour fudge mixture into pan. Chill 1 hour or until firm. Lift fudge from pan, cut into 1-inch squares. Store in airtight container. Yield: 48 pieces.

*The fudge mixture can be made up ahead of time and stored in an airtight container in the refrigerator until ready to use, or given to a friend with cooking instructions.*

Gay Stencil • Wausau, WI