



# Family Traditions

A Collection of Recipes



Ellenbecker  
Investment Group

# *From our family, to yours.*

I love to cook and I understand the importance of family recipes, they connect generations and create lasting memories. The recipes in this book are more than just a collection of ingredients and instructions; they hold the stories and traditions of our families. They are a bridge between generations; a way for parents and grandparents to impact their wisdom and their love of food to their children and grandchildren.

No matter the time of year, whether it's for the holidays or a weekend get-together, these recipes carry with them the flavors and aromas of our past, stimulating memories of childhood gatherings and special occasions. They represent the time and effort that was put into perfecting dishes over generations creating a unique history for each family. In this world that often seems so divided, family recipes provide a sense of connection and belonging. They are a source of comfort and nostalgia, a reminder of home and the love that nourishes our souls and binds our families. And of course, the magic ingredient is always LOVE.



*Karen Ellenbecker*

Founder & Senior Wealth Advisor  
Ellenbecker Investment Group

# Table of Contents

## Starters

Bruschetta with Goat Cheese	5
Deviled Eggs	6
Homemade Salsa	7
Lipsky Family Beer Dip	8
Polish Sausage	9
Sal's Western Dip	10

## Simmer & Stir

BBQ Sauce	12
Christmas Wassail	13
WisCoco's Old Fashioned	14

## Mains & Sides

Aunt Ella's Macaroni & Cheese	16
Camping Eggs in a Bag	17
Cheesy Hashbrown Potatoes	18
Family Tradition Lobster Boil	19
Linguine Bolognese	20
Meatloaf Wellington	21
Potato Salad	22
Slow Cooker Tomato Basil Chicken	23
Thanksgiving Spicy Dressing	24

## Sweets

Breakfast French Crepes	26
Can't Leave Alone Bars	27
Carrot Cake	28
Chocolate Chip Banana Bread	29
Chocolate Dump Cake	30
Grandma Bert's Coffee Cake	31
Grandmother's Divinity	32
Grilled PB & Banana Split Sandwich	33
Holly Leaf Cookies	34
Ice Cream Cake	35
Monkey Bread	36
Monster Cookie	37
Muddy Buddies	38
Pecan Pie Bars	39
Pink Jell-O	40
Pistachio Fluff	41
Pumpkin Whoopie Pies	42
Sugar Cookies	43

# Starters

“While eating your appetizer,  
don't be concerned with dessert.”

-Wayne Dyer



# Bruschetta with Goat Cheese

Alyssa Wiese

## Ingredients

Medley Tomatoes (15-20)  
Olive Oil (1/4 cup)  
Red Wine Vinegar (1/8 cup)  
Garlic Clove (1)  
Basil Leaves (3)  
Garlic & Herb Goat Cheese (soften)  
Sea Salt, Pepper  
French Bread  
Balsamic Glaze



## Directions

1. Combine the olive oil, red wine vinegar, garlic, basil, salt and pepper in a small bowl. Cut tomatoes into small pieces and add to bowl with ingredients. Make sure all of the tomatoes are saturated and put bowl in the fridge to marinate at least 30 minutes.
2. Cut the bread in half-inch thick pieces (about 10 pieces). Drizzle with olive oil and put in oven or air fryer until golden. spread the goat cheese on each piece and put tomatoes on top. Drizzle balsamic glaze over bruschetta pieces and finish with quick grind of sea salt over top.



# Deviled Eggs

Julie Ellenbecker-Lipsky

## Ingredients

- Large Eggs (as many as desired)
- Hellman's Mayo (3 tbsp for 6 eggs)
- French's Yellow Mustard (1 tsp for 6 eggs)
- Lawry's Salt (to taste)
- Dill Pickles or Black Olives (egg toppers)

## Directions

1. Boil eggs.
2. Peel eggs and cut them in half vertically.
3. Scoop out egg yolks and empty them into a large Ziploc bag.
4. Take emptied egg whites and place on serving tray.
5. Add Hellman's Mayo, French's Yellow Mustard, and Lawry's Salt to the Ziploc bag.
6. Smash and mix contents in Ziploc together.
7. Cut the bottom tip of the Ziploc bag to make a piping bag.
8. Squeeze contents from the Ziploc bag back into the emptied egg whites.
9. Top each egg half with a pickle slice or black olive.





# Homemade Salsa

Edward Henning

## Ingredients

Rotel Diced Tomatoes or substitute (2 - 10 oz cans)	
Cilantro Leaves (1/2 cup)	Garlic, minced (1 clove)
Chopped Onion (1/4 cup)	Ground Cumin (1/4 tsp)
Pickled Jalapeños (2 spoonfuls)	Salt (1/4 tsp)
Jalapeño, sliced with seeds (1 whole)	Sugar (1 tsp)
Whole Tomatoes with Juice (1-28 oz can)	Whole Limes, juiced (2)



## Directions

1. Combine the diced tomatoes, whole tomatoes, cilantro, onions, garlic, jalapeno, pickled jalapenos, cumin, salt, sugar and lime juice in a blender or food processor. (This is a very large batch. I recommend using a 12-cup food processor, or you can process the ingredients in batches and then mix everything together in a large mixing bowl.)
2. Pulse until you get the salsa to the consistency you'd like. I do about 10 to 15 pulses. Test seasonings with a tortilla chip and adjust as needed.
3. Refrigerate the salsa for at least an hour before serving.

*"My wife Abby makes this for many of our family get-togethers and everyone loves it!"*



# Lipsky Family Beer Dip

Julie Ellenbecker-Lipsky

## Ingredients

- Sargento Shredded Cheddar Cheese (2 bags)
- Hidden Valley Ranch Dressing Seasoning Packets (3 packets)
- Pretzels (for dipping)
- Can of Beer – Miller Lite, Michelob, Coors, etc. (12 oz)
- Cream Cheese (3 blocks)

## Directions



1. Empty the blocks of cream cheese into a large bowl. Microwave to soften slightly.
2. Add the ranch packets into the bowl and mix.
3. Add the beer into the bowl and mix.
4. May use a hand mixer if prefer the dip to be fluffier.
5. Add the shredded cheddar cheese to the bowl and mix manually.
6. The beer dip is ready to serve with pretzels! This also stays great in the fridge for about a week after preparation!



# Polish Sausage

Marina Ziolkowski

## Ingredients

Polish Sausage (Kielbasa or Wiejska), either precooked or raw  
Beer of Choice (12 oz)  
Sliced Onions (1/2 cup)  
Sliced Green Peppers (1/4 cup)  
Garlic Powder, Onion Powder (to taste)



## Directions

1. Cut sausage into various sizes.
2. Place sausage pieces in saucepan and add in beer of choice. Sprinkle in garlic powder, onion powder, or additional spices to taste. Add sliced onions & peppers or other desired flavoring ingredients.
3. Bring to a slow simmer on the stovetop for 30-60 minutes. Remove sausage from liquid and serve.
4. Pairs well with a brandy old fashioned. Gather family and friends and enjoy as an appetizer or late-night snack!

*"Our Polish family gathers after the Easter Vigil and Christmas Vigil for a late-night social with this warm snack and a beverage."*



# Grandma Sal's Western Dip

Cara Olson

## Ingredients

- Cream Cheese (8 oz)
- Western Dressing (1/4 cup)
- Ketchup (1/4 cup)
- Hellmann's Mayo (1/2 cup)
- Garlic Powder (1 tsp or to taste)



## Directions

1. Beat all with electric mixer for 4-5 minutes.
2. Refrigerate for at least an hour before serving.
3. Serve with tortilla chips, potato chips, Doritos, pretzels, and/or veggies!

*Grandma Sal's Western Dip is an Olson Family tradition! Whether a holiday, birthday, tailgate, or just a regular Saturday afternoon, it was always on the table. It's such an easy, tasty, dip that works with just about anything!*

# Simmer & Stir

“I come from a family where  
gravy is considered a beverage.”

-Erma Bombeck



# BBQ Sauce

Heather Deaton

## Ingredients

Small Onion, finely chopped (1)

Ketchup (1 cup)

Butter (3 tbsp)

Chili Sauce (1 cup)

Ground Pepper

Liquid Smoke (2 tbsp)

Red Wine (3-4 tbsp)

Lea & Perrins Sauce (2 tbsp)

Brown Sugar (2 tbsp)

Lemon Juice (2 tbsp)

Honey (4 tbsp)

Garlic Clove (1)



## Directions

1. Combine all ingredients and simmer 10-20 minutes.

*"This is a recipe from one of our best friends, John Stolte. We were next door neighbors and became very close over the years. He kept his BBQ sauce recipe fairly private over the years and would readily offer to make it for our parties and celebrations. At some point he honored me with a copy of his well-worn recipe, complete with stains and splatters!"*



# Christmas Wassail

Debbie Just

## Ingredients

- Apple Cider (1 quart)
- Pineapple Juice (1 quart)
- Cinnamon Sticks (4 or more)
- Nutmeg (1/4 tsp)
- Cinnamon (1/2 tsp)
- Orange Slices

## Directions

1. Simmer all ingredients on low and adjust flavors to taste.
2. Serve warm.



*"My mother-in-law would make this, so now we have this simmering on the stove Christmas Eve and Christmas Day."*



# WisCoco's Old Fashioned

Sara McGuire

## Ingredients

- Maker's Mark Bourbon (2 ounces)
- Canada Dry Sugar-Free Ginger Ale
- Bittercube Bitters, Cherry Bark Vanilla or Orange flavor (dash)
- Orange Slice (1)
- Premium Dark Cocktail Cherries (1)
- Juice from Premium Dark Cocktail Cherries (splash)
- Sugar (1 packet)

## Directions

1. Combine sugar, bitters, cherry, cherry juice, and orange in glass.
2. Add splash of ginger ale & lightly muddle all
3. Add ice to fill glass
4. Add bourbon
5. Top with ginger ale & lightly stir
6. Garnish with additional orange slice and cherry, if you wish, and enjoy!



*"The official cocktail of my fiancé's business, WisCoco Events. It all began during quarantine when my then-best friend spent hours perfecting one of his favorite classic Wisconsin drinks. It's now so beloved that Cory (nicknamed Coco) will pack a traveling bar when we visit friends and family so he has all of the exact ingredients at hand."*

# Mains & Sides

“Food is our common ground,  
a universal experience.”

-James Beard



# Aunt Ella's Macaroni & Cheese

Amy Anderson

## Ingredients

Elbow Macaroni (2 cups)	Ground Nutmeg (1/8 tsp)
Butter, softened (1 tbsp)	Milk (1 cup)
Egg, well beaten (1)	Shredded Sharp Cheddar (2 cups)
Dry Mustard (1 tsp)	Onion, grated (1/4 cup)
Salt (1/2 tsp)	Paprika
Boiling Water (1 tbsp)	



## Directions

1. Preheat oven to 350 degrees. Lightly grease a 1 1/2 qt. casserole dish.
2. Cook the macaroni in boiling water following the package instructions.
3. Drain and return noodles to the saucepan. Stir in the butter and egg.
4. In a large bowl combine the nutmeg, mustard and salt with a tablespoon of boiling water.
5. Stir in the milk, 1 1/2 cups of shredded cheese, onion and macaroni.
6. Pour the macaroni mixture into the casserole dish, top with the rest of the shredded cheese and sprinkle with paprika.
7. Bake for 1 hour or until well-browned golden crust appears. Enjoy!



# Camping Eggs in a Bag

Amelia Lipsky

## Ingredients

Freezer Bags (one per omelet)

Large Jumbo Eggs (two per omelet)

Extra Desired Ingredients - shredded cheese, breakfast sausage pieces, bacon bits, cubed ham, mushrooms, olives, spinach, olives, red pepper, jalapeños, etc.

## Directions

1. Crack eggs into bag, add a pinch of salt and pepper. Add the desired extra ingredients.
2. Seal the Ziploc bag while trying to remove excess air.
3. Squeeze and mush all ingredients together until mixed well.
4. Drop the sealed bag into boiling water for 12 minutes or until firm like an omelet.



*"My entire family makes this recipe every year during our annual camping trip to Door County!! It is so fun, easy and personalized for everyone to enjoy!"*



# Cheesy Hashbrown Potatoes

Marina Ziolkowski

## Ingredients

Hashbrowns, shredded (2 lb)  
Onion, chopped (1/2 cup)  
Shredded Cheddar Cheese (8 oz)  
Cream of Chicken Soup (2 cans)  
Sour Cream (16 oz)

**Topping:**  
Crushed Corn Flakes (2 cups)  
Melted Butter (4 tbsps)



## Directions

Bake in the oven for gatherings at home or use a slow cooker for a potluck.

### For the oven

1. Mix onion, cheese, soup and sour cream in your largest mixing bowl. Fold in potatoes. Grease a 13x9 baking dish. Pour potato mixture in dish and evenly distribute. In a separate bowl, mix together cornflakes and melted butter. Sprinkle over potato mixture. Bake at 325 degrees for 75 minutes.

### For the crock pot

1. Mix onion, cheese, soup and sour cream in a slow cooker. Fold in potatoes. Cook on low for 2-4 hours. Mix together cornflakes and melted butter, sprinkle over potatoes for the last 30 minutes. To retain crispiness, cover the crock with a flour sack towel before replacing the lid.

*"This recipe has proved to be versatile for any occasion. Add to a summer potluck or serve during a winter holiday. Every meal is enhanced with potatoes and cheese!"*



# Family Tradition Lobster Boil

Heather Hipke

## Ingredients

### Seasoning:

Full Garlic Heads (4)

Large Onion, quartered (6)

Anise Bulbs, halved (2)

Old Bay Seasoning (1/2 cup)

Fresh Thyme Sprigs (handful)

Kosher Salt

Fresh Lemons (4) or more for topping

### Boil:

Maine Lobster (6-8)

Andouille Sausage, diagonal (2 lbs)

Ears of Corn, halved (6-8)

Potatoes, mixed selection (1-2 lbs) -

1-1.5 potatoes per lobster

## Directions

1. Fill a large 8-10 quart stockpot with 4.5 quarts of water. Turn on high to bring water to a boil. When the water is warm, season add Kosher Salt till it tastes salty.
2. Place the lemons, garlic, thyme, onions, and anise bulbs in a seasoning bag. Add seasoning bag and Old Bay seasoning to the stockpot and once the water is boiling, reduce the heat and let the seasonings simmer for 10-15 minutes. Remove the bag of seasonings from the pot.
3. Place the steam basket in pot before adding the **Boil** Ingredients. Add potatoes and cook 10 minutes, keep the potatoes simmering. Add lobster to cook, then after 5 minutes add corn and Andouille sausage and cook an additional 10 minutes until everything is done.
4. Remove the steam basket from the pot and dump the basket right on a newspaper covered table, or use tongs to separate the lobster, corn, potatoes, and sausage into large bowls for serving. Serve with condiments right from the table or have guest fill their plate and enjoy this fun and festive meal together.



*"A treasured tradition, our family's annual 'Lobster Fest!'"*



# Linguine Bolognese

Jennifer Geisler

## Ingredients

Olive Oil (1/4 cup)	Freshly Grated Parmesan (1/4 cup)
Chopped Red Onion (3 tbsps)	Chopped Italian Parsley (2 tbsps)
Chopped Green Bell Pepper (3 tbsps)	Chopped Basil (2 tbsps)
Minced Garlic (1 tsp)	Black Pepper (2 tsps)
Ground Beef (1 lb)	Dried Mexican Oregano (1 tsp)
Sweet Italian Sausage (1/2 lb)	Whole Fennel Seeds (1 tsp)
Dry Red Wine (1/4 cup)	Canned Crushed Tomatoes (7 cups)
Dry Linguine (1 lb)	Canned Tomato Purée (1 1/4 cups)
	Salt (2 tsp)

## Directions

1. Heat the olive oil in a large nonstick saucepan over medium heat. Add the onion, bell pepper, and garlic and cook, stirring for 1 to 2 minutes. Add the ground beef and Italian sausage and cook, stirring continuously to break the meat into fine pieces, for 4 minutes. Stir in the wine, parsley, basil, salt, pepper, oregano, and fennel seeds and cook, stirring 5 minutes longer. Stir in the crushed tomatoes and tomato purée, reduce the heat to low, and simmer gently for about 3 hours, stirring every 15 minutes or so to prevent sticking and burning, until the mixture has reduced to a thick sauce.
2. Bring a large pot of salted water to a rapid boil. Add the pasta and cook until al dente. Drain the pasta thoroughly and in a large serving or mixing bowl, combine it with about 2/3 of the sauce, tossing with pasta servers to coat the strands. Transfer to individual serving bowls and top with parmesan and parsley.



*"Our kids liked testing the sauce with a slice of Italian bread for a quick snack after school."*



# Meatloaf Wellington

Pam Peterson

## Ingredients

Beef Gravy (1 large jar)	Salt (1 tsp)
Ground Beef (1 1/2 lb)	Pepper (generous dash)
Panko Bread Crumbs (1 cup)	Refrigerated Crescent Rolls
Egg, slightly beaten (1)	
Minced Onion (1/4 cup)	



## Directions

1. Preheat oven to 375 degrees. Combine 1/2 cup gravy with the beef, bread crumbs, egg, minced onion, salt and pepper. Mix thoroughly. Place mixture on a shallow baking sheet and shape into a 7x3" loaf.
2. Bake for 45 minutes. Separate the crescent rolls and place crosswise over the top of the loaf, overlapping slightly and covering the entire loaf.
3. Bake the loaf for 15 minutes. Heat the remaining gravy and serve with the loaf.

*"My grandmother used to make this and I've made it for guests a number of times and it is always a hit!"*



# Potato Salad

Heather Deaton

## Ingredients

Baking Sized Russet Potatoes (4)

Salt (1/2 tsp)

Medium Onion, diced (1/2 cup)

Miracle Whip (1 1/2 cup)

Milk

Yellow Mustard



## Directions

1. Boil potatoes, skins on, until toothpick slides in. Drain and cool slightly. Peel. Slice into thin, bite size pieces. Sprinkle generously with salt (1/2 to 3/4 tsp). Add diced onion.
2. In a separate bowl. Start with 1 1/2 cups Miracle Whip and add milk (1 tbsp at a time) until thinned slightly, usually takes 3 tbsp milk. Mix in yellow mustard until light and lemony-color. Add to potatoes.
3. Mixture should be very moist but not soupy. Potatoes will soak up the dressing while it sits in refrigerator for at least 24 hours. Serve!

*"This recipe is my mom's potato salad - which is THE best (everyone says that about their own mom's potato salad but I really mean it!). She never wrote it down so I made it with her one day and got the ingredients and the steps!"*



# Slow Cooker Tomato Basil Chicken

Jean Range

## Ingredients

Diced Tomatoes (14 oz can)	Black Pepper (1/4 tsp)
Tomato Pasta Sauce (3/4 cup)	Salt (1 tsp)
Evaporated Milk (3/4 cup)	Chopped Basil (2 tbsp)
Corn Starch (2 tbsp)	Dried Basil (1/2 tsp)
Minced Garlic (2 tsp)	
Boneless Skinless Chicken Breasts (4)	



## Directions

1. Add tomatoes and pasta sauce to a 3-6 quart slow cooker. Whisk together cream and corn starch and add to the slow cooker. Stir in garlic, salt, basil and pepper. Add chicken breasts and press down into the sauce. Cook on low for 3-5 hours, until a meat thermometer reads 165 degrees.
2. The exact cook time will depend on your slow cooker — a fuller slow cooker will take longer to cook, so a larger one will cook faster. Stir in fresh basil and serve over pasta, rice, or with a salad!

*“The best part of a crockpot meal was entering my home after school, or now work, and smelling a great meal cooking in the crockpot!”*



# Thanksgiving Spicy Dressing

Tammy Niemann

## Ingredients

- Fresh Mushrooms (1 lb)
- Celery (4-5 stalks)
- Small Onions (2)
- Tennessee Pride Hot Sausage (1)
- Cream of Mushroom Soup (1 can)
- Cornbread Stuffing Mix (1 package)
- Chicken Broth (1/3 cup)

## Directions

1. Brown the Tennessee Pride hot sausage in a pan. Use the same pan to sauté in butter the mushrooms, celery and onions. Mix with the can of cream of mushroom soup and the chicken broth.
2. Mix all ingredients into 1 package of cornbread stuffing.
3. Pour into a casserole dish and bake at 350 degrees for 1 hour.



*\* Tammy's Tip: Make your own cornbread and let it dry out for 2-3 days to make your own cornbread stuffing!*

# Sweets

"Life is uncertain. Eat dessert first."

- Ernestine Ulmer



# Breakfast French Crepes

Sandy Miller

## Ingredients

- Eggs (6)
- Milk (3 cups)
- Flour (2 cups)
- Salt (1 tsp)

## Directions

1. Blend eggs and milk. Sift flour and salt into eggs & milk, whisking constantly so you don't get lumps.
2. Warm a 12-inch skillet over medium heat. Once hot, add a pat of butter and swirl around the pan. Add one ladle full of batter to the pan and coat the bottom of the pan. Once the batter is set on the top, flip the crepe over and cook an additional 30 – 60 seconds.
3. Remove from pan. Serve with syrup or jam for sweet crepes. Sprinkle with powdered sugar.



*"I grew up eating these crepes for breakfast with jam. My kids grew up eating them with syrup. They now make them for their children!"*



# Can't Leave Alone Bars

Pam Peterson

## Ingredients

- White Cake Mix (1 package, 18 1/4 oz)
- Eggs (2)
- Vegetable Oil (1/3 cup)
- Sweetened Condensed Milk (1 can)
- Semi-Sweet Chocolate Chips (1 cup)
- Butter, cubed (1/4 stick)



## Directions

1. Preheat oven to 350 degrees. In a bowl, combine the dry cake mix, eggs and oil. Press 2/3 of mixture into a foil-lined greased 13x9 baking pan. Set aside the remaining cake mixture.
2. In a microwave-safe bowl, combine the sweetened condensed milk, chocolate chips and cubed butter. Microwave, uncovered, on high for 45 seconds. Stir. Microwave 45 to 60 seconds longer or until the chocolate chips and butter are melted. Stir until smooth. Pour over the crust in the pan.
3. Drop teaspoonfuls of the remaining cake mixture over the top. Bake for 20 to 25 minutes or until lightly browned. Cool before cutting into squares.

*"This recipe is one that has been in our family for a long time. I make these bars for neighbors frequently!"*



# Carrot Cake

Kate Lind

## Ingredients

Vegetable Oil (1 1/2 cups)

Sugar (2 cups)

Eggs (3)

Grated Raw Carrots (2 cups)

Drained Crush Pineapple (1 cup)

Flour (2 1/2 cups)

Walnuts (1 cup, optional)

Baking Soda (1 tsp)

Salt (1/2 tsp)

Cinnamon (1 tsp)

Vanilla (1 tsp)

### **Frosting Ingredients:**

Powdered Sugar (2 cups)

Melted Butter (1/2 cup)

Cream Cheese (8 oz)

Vanilla (1 tsp)



## Directions

1. Cream well – oil, sugar and eggs; add carrots and pineapple, then blend.
2. Sift dry ingredients together then mix into batter.
3. Add nuts last, if desired, and bake for 45 minutes at 350 degrees.
4. **Frosting:** Mix well and frost. Refrigerate when done – cake is best when cool or set overnight.

*“This was my favorite and usually my request for my birthday cake; gotta love mom!!”*



# Chocolate Chip Banana Bread

Richard Wolosek

## Ingredients

All-Purpose Flour (2 cups)	Mashed Ripe Banana (1 1/3 cups)
Granulated Sugar (1/2 cup)	Milk (1/2 cup)
Light Brown Sugar (1/2 cup)	Coconut Oil (3 Tbsp)
Baking Powder (3 tsp)	Ground Flaxseed (1 Tbsp)
Salt (1/2 tsp)	Chocolate Chips (1 cup)
Ground Cinnamon (1 tsp)	
Nutmeg (1/4 tsp)	



## Directions

1. Preheat the oven to 350 degrees. Spray a 9x5 inch loaf pan with non-stick spray and cut out parchment paper to line the bottom. Sift the flour into a mixing bowl and add the white granulated sugar, light brown sugar, baking powder, salt, cinnamon and nutmeg and mix together.
2. Measure the correct amount of banana and add it to your blender along with the milk and coconut oil. Blend until just blended. Prepare your "flax egg" by mixing 1 tablespoon ground flaxseed with 3 tablespoons hot water and allowing to sit for a minute until it becomes gloopy.
3. Pour the blended banana mix over the dry ingredients and add the "flax egg" and mix into a thick batter. Add the chocolate chips and fold them in. Pour the batter into your prepared loaf pan and spread it out evenly. Sprinkle chocolate chips on top. Place into the oven and bake for 60-70 minutes or until a toothpick inserted into the center comes out clean (melted chocolate is fine, wet batter is not). Let it cool in the pan for a few minutes before transferring it to a wire cooling rack to cool.



# Chocolate Dump Cake

Jean Range

## Ingredients

Flour (3 cups)	Baking Soda (2 tsp)
Sugar (2 cups)	Vinegar (2 tsp)
Cocoa (1/3 cup)	Vanilla (1 tsp)
Salt (1 tsp)	Oil (3/4 cup)



## Directions

1. Dump all in 9x13 Pan.
2. Stir with Fork.
3. Bake 350 degrees for 30 minutes.

*"In my family, the meal isn't over until the dessert is served. This cake is easy, quick and soooooo tasty!"*



# Grandma Bert's Coffee Cake

Sandy Miller

## Wet Ingredients

Butter (1 stick)

Sugar (1 cup)

Eggs (2)

Vanilla (1 tsp)

Milk (1 cup) - alternate adding to wet ingredients with dry ingredients

## Dry Ingredients

Flour (2 cups)

Baking Powder (3 tsp)

Salt (1/4 tsp)

## Icing Ingredients

Powdered Sugar (3 cups)

Hot Water (3 Tbsp)

## Crumb Topping

Butter (1 1/2 sticks)

Flour (1 1/2 cups)

Sugar (1 1/2 cups)

Dash of Salt



## Directions

1. Preheat oven to 350 degrees. Grease jelly roll pan with butter. Cream butter and sugar.
2. Add eggs and vanilla and mix well. In a separate bowl, combine dry ingredients, a little at a time. Alternate adding dry ingredients and milk into the wet ingredients, a little of each at a time.
3. Pour into greased jelly roll pan. Use a pastry blender or knife to blend the crumb topping ingredients. Sprinkle on top of batter. Bake for 35 minutes. Let cool.
4. For the icing, add 3 Tbsp of hot water (1 Tbsp at a time) into 3 cups powdered sugar and stir. Should be thin enough to drizzle, but not too thin. Drizzle on top.

*"This is the #1 requested item in our family for EVERY holiday. It started with my Great Grandmother, Bert. Now we all make this recipe!"*



# Grandmother's Divinity

Debbie Just

## Ingredients

Large Egg Whites (2)  
Vanilla (1 tsp)  
Sugar (2 1/2 cups)  
Corn Syrup (1/3 cup)  
Water (1/2 cup)



## Directions

1. Combine sugar, water, corn syrup and boil until it reaches the "hard ball stage" when a little is dropped in cold water. Remove and cool, about 4 minutes. Beat egg whites until stiff with a mixer.
2. Pour sugar mixture over egg whites beating constantly with mixer until mixture starts to lose its gloss and holds together, about 4 – 5 minutes. Stir in vanilla. Immediately drop by teaspoonfuls onto wax paper. Makes about 25 pieces depending on the size you make them.

*"My grandma would make divinity every Christmas and use the same dish - which I still have and use!"*



## Grilled PB & Banana Split Sandwich

Kate Murphy

### Ingredients

- Firm White Sandwich Bread (2 slices)
- Butter, softened (1 tsp)
- Creamy Peanut Butter (1 tbsp)
- Mini Chocolate Chips (1 tsp)
- Strawberries, thinly sliced (2)
- Banana, cut lengthwise into three slices (1)

### Directions

1. Spread one side of each white bread slice with half teaspoon butter. Spread peanut butter over plain side of one bread slice. Sprinkle with mini chocolate chips. Top evenly with strawberry slices and banana slices. Top with remaining bread slice.
2. Heat a small nonstick skillet over medium heat. Add sandwich and cook for two minutes on each side or until lightly browned.



*"At our house this is known as Mom's Special Sandwich. We devour this decadently delicious sandwich at home and also while camping!"*



# Holly Leaf Cookies

Amy Anderson

## Ingredients

- Olio or Margarine (1 stick)
- Marshmallows (40 large or 4 cups of mini)
- Vanilla (1 tsp)
- Green Food Coloring (1/2 tsp)
- Corn Flakes (5 cups)
- Red Hot Candies

## Directions

1. Melt marshmallows and butter in large saucepan over low heat.
2. Mix in flavoring and food coloring.
3. Add corn flakes and stir until coated. Place pan over hot water; stir occasionally.
4. Butter hands well. Drop by tablespoons onto waxed paper and form leaves (or wreaths) immediately. Add red hots before leaves harden. Can also be done in the microwave.
5. Enjoy!



*"A sweet Christmas cookie staple that doesn't last long in our house!"*



# *Ice Cream Cake*

Edward Henning

## *Ingredients*

- Oreo Package (1)
- Butter (1 stick)
- Chocolate Syrup (1 bottle)
- Ice Cream (pick your favorite, 1 quart)
- Cool Whip (8 oz container)



## *Directions*

1. Mix one package Oreos and one stick of melted butter in blender. Grease 9x13 pan and spread Oreo mixture on bottom of pan, saving 1 cup to crumble on top.
2. Put in freezer for about 15 minutes. Take out and spread chocolate syrup on top of mixture.
3. Spread your favorite softened quart of ice cream on top. Freeze for another 15 to 20 minutes. Take out and spread another layer of chocolate syrup on top of ice cream.
4. Spread an 8 oz container of Cool Whip on top and cover with saved crushed Oreo mix. Freeze.
5. Take out and enjoy!

*"My mother-in-law makes this for birthdays in the family and everyone loves it!"*



# Monkey Bread

Breanna Jones

## Ingredients

- Biscuit Dough (2 rolls, 16.3 ounces each)
- Sugar (1/2 cup)
- Cinnamon (1 1/2 tsp)
- Pecans (1/2 cup, finely chopped)
- Brown Sugar (1 cup, optional)
- Butter (3/4 cup, melted)



## Directions

1. Combine melted butter and brown sugar in a bowl (or small saucepan). Set aside.
2. Preheat the oven to 350 degrees. Grease a Bundt pan or spray with cooking spray.
3. Cut each biscuit into 4 pieces using kitchen scissors or a pizza cutter. Combine sugar and cinnamon and toss the biscuit pieces in the cinnamon sugar mixture. Shake off excess sugar.
4. Layer sugared biscuits and pecans in a greased bundt pan. Top with brown sugar topping.
5. Bake for 35 minutes or until golden. Invert onto a serving platter and serve warm with whipped cream.
6. Other chopped fruits (like raisins or dried cranberries), or any type of nuts can be added. Place the cinnamon sugar in a small bowl and toss the biscuits to add it to a freezer bag or plastic bag and toss the biscuit pieces. Serve with whipped cream or drizzle with caramel sauce.



# Monster Cookies

Cara Olson

## Ingredients

Eggs (5)	Rolls Oats, <i>not instant</i> (8 1/2 cups)
Baking Soda (1 1/4 tsp)	Chocolate Chips (1 1/3 cup)
Brown Sugar (2 1/4 cup)	Butterscotch Chips (1 1/3 cup)
Granulated Sugar (2 cups)	M&Ms (1 1/3 cup)
Butter, softened (1 cup)	
Peanut Butter, creamy (18 oz)	

## Directions

1. Mix together in very large bowl in the order listed above.
2. Drop by 1/4 cup (heaping tablespoon) onto a cookie sheet.
3. Flatten (with a cup bottom dipped in cold water).
4. Bake at 350 degrees for 8-9 minutes. Do not overbake.
5. Leave on cookie sheet to cool before removing.



*"This is my favorite cookie my mom makes and can be made gluten free by using gluten-free oats!"*



# Muddy Buddies

Richard Wolosek

## Ingredients

- Chocolate Chips (1 cup)
- Coconut Oil (1 tbsp)
- Nut Butter (1/2 cup)
- Chex Cereal (8 cups)
- Powdered Sugar (1 1/2 cups)



## Directions

1. In a large sauce pan over low heat, warm the chocolate with the coconut oil until melted.
2. Remove the pot from the heat and stir in the nut butter.
3. Next add in the Chex cereal and carefully stir cereal into the melted chocolate/nut butter mixture until all the cereal has been coated.
4. Place the powdered sugar into a large Ziploc bag. Place the chocolate coated Chex cereal into the bag with the powdered sugar; seal the bag and shake everything until the Chex cereal has all been coated with the sugar.



# Pecan Pie Bars

Breanna Jones

## Ingredients

All-Purpose Flour (2 cups)	Light Brown Sugar (3/4 cup)
Powdered Sugar (1/2 cup)	Honey (1/2 cup)
Fine Sea Salt (1/4 tsp)	Heavy Whipping Cream (1/4 cup)
Unsalted Butter (12 tbsp)	Fine Sea Salt (1/4 tsp)
Vanilla Extract (1 tsp)	
Chopped Pecans (3 1/2 cups)	

## Directions

1. Preheat the oven to 350 degrees. Line a 9x13 baking pan with parchment paper. Spray with non-stick cooking spray and set aside. In the bowl of a food processor, pulse together the flour, powdered sugar, and salt; pulse a couple of times to combine. Add diced cold butter and pulse until the mixture resembles a coarse meal with some pea-sized pieces forming. Transfer the mixture to your prepared pan, pressing the crust evenly into the bottom of the pan. Bake for 18-20 minutes or until the crust has set and the edges are just lightly browned. Remove from the oven and set aside while you finish the filling.
2. In a large saucepan, combine the brown sugar, honey, butter, cream and salt. Bring to a boil then reduce heat and simmer for 2 minutes. Remove from heat and stir in vanilla and pecans, mixing until incorporated. Pour hot pecan filling over your warm crust. Return to the oven and bake for another 20-25 minutes until the top is bubbling and turns caramel color. Set the baking pan on a wire rack and cool completely to room temperature before cutting.





## *Pink Jell-O*

Karen Ellenbecker

### *Ingredients*

- Hot Water (4 cups)
- Cold Water (1 1/2 cups)
- Large Strawberry Jell-O Packages (2)
- Large Container Cool Whip, defrosted (1)
- Frozen Sliced Strawberries (32oz)
- Fresh Strawberries (for garnish, if desired)

### *Directions*

1. Mix hot water with packages of Jell-O.
2. Once dissolved, add frozen strawberries and cold water. Mix with fork.
3. Place the bowl of Jell-O in the refrigerator until it starts to adhere to the sides of the bowl. Do NOT let it set completely.
4. Mix the Jell-O and the large container of Cool Whip together using a hand mixer, until it is all pink and fluffy.
5. Put the final product in a beautiful clear glass bowl and garnish with sliced or whole strawberries.





# Pistachio Fluff

Jill Economou

## Ingredients

- Crushed Pineapple (1 can)
- Instant Pistachio Pudding Mix (2 small boxes)
- Cool Whip (1 container)
- Mini Marshmallows (1 bag)
- Maraschino Cherries (garnish)
- Walnuts or pecans (optional)

## Directions

1. In a large bowl, combine instant pistachio pudding mix with crushed pineapple. Do not drain the pineapple. Mix this together with a wooden spoon until the pudding mix is blended with the juice from the pineapple.
2. Add in the Cool Whip and mini marshmallows. If you want to add in some chopped walnuts or pecans (like in a Watergate salad), go ahead and do so now.
3. Cover the Pistachio Fluff Salad and refrigerate 4 hours or overnight. Serve with maraschino cherries as a garnish.
4. Be sure to give it time to thicken up. You can make it the night before, or whip it up at least 4 hours in advance, making it perfect for holiday gatherings



*"This recipe has been a staple at our family holiday meals for years and years!"*



# Pumpkin Whoopie Pies

Kate Murphy

## Ingredients

Can of Pumpkin Purée (15-oz.)  
Large Eggs (2)  
Vegetable Oil (3/4 cup)  
Sugar (2 cups)  
Vanilla (2 tsp)  
Ground Cinnamon (4 tsp)  
Ground Nutmeg (1 tsp)  
Table Salt (1/4 tsp)

All-Purpose Flour (4 cups)  
Baking Powder (4 tsp)  
Baking Soda (2 tsp)  
Salt (1 tsp)

### For Filling:

Butter, softened (8 tbsp)  
Cream Cheese (4 oz)  
Marshmallow Fluff (1 cup)  
Powdered Sugar (1 1/4 cups)  
Vanilla (1 tsp)



## Directions

1. Heat oven to 375 degrees and line 2 large baking sheets with parchment paper. Stir pumpkin, eggs, oil, sugar, vanilla, cinnamon and nutmeg together in large bowl until well blended. Whisk flour, baking powder, baking soda, and salt together in medium bowl. Stir dry ingredients into pumpkin mixture until well incorporated. Using small ice cream scoop, drop 2 tablespoons of dough on prepared baking sheet. Spread dough into 2-inch rounds about 1/2 inch thick and space 2-inches apart. Bake until cookies are just set and bottoms are lightly browned, 10 to 14 minutes.
2. With electric mixer, beat butter and cream cheese at medium speed until no lumps remain, about 30 seconds. Scrape down sides of bowl with rubber spatula. Add marshmallow fluff and beat at medium speed, about 60 seconds. Beat in salt and vanilla until well blended, about 30 seconds. Scrape down bowl. Reduce speed to low and gradually add powdered sugar, beating until smooth, about 1 minute.
3. Spread 2 tablespoons filling on center of flat side of one cookie. Place flat side of second cookie on filling and press cookies together to bring filling to edges. Repeat with remaining cookies and filling.



# Sugar Cookies

Kate Lind

## Ingredients

Powdered Sugar (1 cup)	Flour (4 cups & 4 heaping tbsp)
White Sugar (1 cup)	Salt (1 tsp)
Butter (1 cup)	Baking Soda (1 tsp)
Oil (1 cup)	Cream of Tartar (1 tsp)
Eggs (2)	
Vanilla (1 tsp)	



## Directions

1. Cream together the powdered sugar, white sugar, butter and oil until light and fluffy.
2. Then add eggs and vanilla and mix well.
3. In a separate bowl sift together the flour, salt, baking soda and cream of tartar.
4. Combine wet and dry ingredients and mix well.
5. Form small balls on ungreased cookie sheet; press each ball with bottom of glass or cookie press dipped in regular or colored sugar.
6. Bake at 375 degrees for about 10 minutes or until golden brown.

*"These are the family favorite Christmas cookie; a recipe card that is well-stained and frequently used from my grandma."*



[ellenbecker.com](http://ellenbecker.com)

N21 W23350 Ridgeview Pkwy | Waukesha, WI 53188 | (262) 691-3200  
705 E. Silver Spring Drive | Whitefish Bay, WI 53217 | (414) 727-6920  
27499 Riverview Center Blvd Suite 210A | Bonita Springs, FL, 34134 | (239) 444-6110