



Holiday Heirloom Recipe Collection

from the hearts and homes of

*A Nest for All Seasons * A View Along the Way * Cupcakes and Crinoline*

*Designed by Dawn Nicole * Ginger Snap Crafts * Inspire Me Heather*

*Jane's Adventures in Dinner * Nelliebellie * Nifty Thrifty Things * Setting For Four*

*Shaken Together * The Bold Abode * The Creek Line House * The Happier Homemaker*

*Thistlewood Farms * Unskinny Boppy * Will Cook for Smiles*

The Bloggers Heirloom Recipe Collection
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The recipes in this book have been provided to the author with the intent of sharing personal, family heirloom recipes. Any similarity to recipes, either in print or online, are purely coincidental.

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The smell of a fresh baked cookie or the taste of a home-made roll hot out of the oven can trigger memories long since past. In this book, we are honored to share with you some of those family recipes that have been passed down from generation to generation...from neighbors and friends and relatives... recipes that bring us joy each year as we continue to pass them to the next generation, making memories of our own.

This book is dedicated to all the loved ones that make our holidays so special... mothers, fathers, grandparents, aunts, uncles, neighbors and friends... the people that pass through our lives and leave a little bit of joy... whether through love and support or a special recipe!

And to our readers, we thank you. We thank you for taking the time to support us as we share our lives with you. You mean more to us than we could ever say.

"This recipe is my Mother-In-Law's recipe. She is such an amazing woman....Right from the first moment I met her, she was so kind and sweet! She always served this walnut torte whenever we traveled to visit her, since she knew it was my husband's (and now mine!) favorite dessert! The Ritz crackers are something you typically don't find in a dessert recipe, but somehow they just work! Try it - you'll love it!!" Heather



Setting for Four

Walnut Torte with Maple Cream

Ingredients

3 egg whites
1/2 tsp. baking powder
1 cup sugar
Ritz crackers - 20
1 cup walnuts chopped
1 tsp. vanilla
500 ml whipping cream
maple syrup

Instructions

In bowl beat egg whites and baking powder until the egg whites are stiff.

Add sugar and beat again.

Add Ritz crackers, walnuts and vanilla

Pour into greased pie pan.

Bake 35 minutes at 325 F.

Cool.

Whip whipping cream until stiff. Add maple syrup to taste.

Spread on top of torte and chill thoroughly.

Enjoy!!!



Setting for Four is a decor, design and lifestyle blog where you will find craft and DIY tutorials, recipes, and family friendly decorating ideas that won't break the bank or sacrifice style.

Heather from Setting for Four
www.settingforfour.com

Grand Marnier Cranberry Relish

Ingredients

1 - bag (16 oz.) fresh cranberries
½ cup, sugar
1 orange, zested and juiced
2 ounces, Grand Marnier liqueur

Instructions

Place all ingredients in a food processor. Pulse several times to break down the cranberries and incorporate the ingredients. It should still be a little chunky.

Allow the cranberry relish to sit at room temperature for at least 30 minutes before serving so the flavors can come together. Serve.

NOTES:

After relish has been sitting for 10-15 minutes or so, taste it. If it needs to be a bit sweeter, add a little more sugar and continue to let it sit and come together.

Check the consistency. If it needs more liquid, add a bit more orange juice.

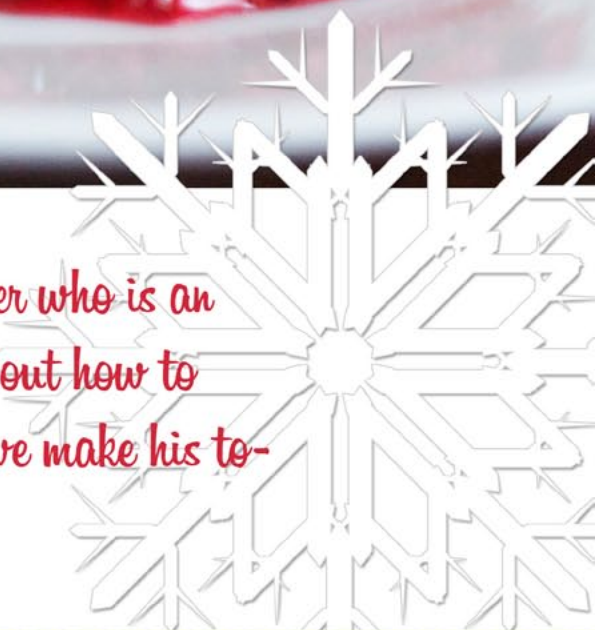



Melissa Riker is an Army wife, mother to three young boys, freelance writer, and DIY blogger at The Happier Homemaker.

Melissa from The Happier Homemaker
www.thehappierhomemaker.com



“This recipe was given to me by my stepfather who is an amazing chef. He has taught me so much about how to create memorable dishes over the years and we make his together every Thanksgiving.” Melissa





This recipe is made most often by my 14 year old daughter and is a "comfort" food in my home. We often give it as gifts all wrapped up in pretty packages and it is always a favorite. It's such an old-fashioned, simple recipe. The best kind! Janel



Homemade Toffee
by nelliebellie.com

Homemade Toffee

Ingredients

1 cup butter
1 cup sugar
1 cup semisweet chocolate chips
pinch of salt
1/2 cup chopped nuts

Instructions

Cover the bottom of a 9 by 9 pan with aluminum foil.
(To use a cookie sheet double the recipe.)
Combine the butter, sugar, and salt in a heavy saucepan.
Bring to a boil over medium heat...stirring constantly.
Cook until it darkens in color. (technically that is 285 degrees...we guess)
(a trick to know if it's done...
If you drop some of the mixture into ice water, wait a bit for it to cool, and it hardens...
it's done.)

When your butter and sugar mix gets to the right color pour into the pan.
Sprinkle the top with the chocolate chips.
Leave it for a minute or two so that it will soften.
Spread all pretty-like.
Put the nuts on top. Push those nuts in a bit so they stick.
Pop that into the fridge until set.
Then eat.
It will be gone in like 30 seconds.



I began blogging under the blog name Hating Martha in fall of 2011. I loved the ability to share my creativity and humor. And people responded to it positively! I fell in love with blogging. In summer of 2012 I changed the name of the blog to NellieBellie to better reflect me personally (it's a childhood nickname). NellieBellie is all about creativity in crafts, recipes, DIY, and more...without perfection. Mistakes are the name of the game. And laughing, of course!

Janel from Nellie Bellie
www.nelliebellie.com

Caramel Applesauce Cake

Ingredients

2 cups sugar
1 cup butter
2 eggs
3 cups applesauce
4 tsp baking soda
1/2 tsp cinnamon
1/2 tsp nutmeg
1/2 cup buttermilk
4 cups flour
1 box raisins
1 1/2-2 cups pecans

Caramel Icing

1 1/2 cups dark brown sugar
1 1/2 sticks butter
2 tsps vanilla
8 TBS milk
4 cups powdered sugar

Instructions

Preheat oven to 350 degrees. Grease a tube pan or two loaf pans.

Cream together sugar, butter and eggs.

Meanwhile, heat applesauce and soda until hot and bubbly. Be careful not to boil.

Add cinnamon, nutmeg, buttermilk, flour, raisins and nuts.

Bake at 350 degrees for about an hour and 15 minutes...give or take.

Caramel Icing

Sift powdered sugar.

Melt dark brown sugar and butter in a saucepan until it reaches the boiling point and boil for 2 minutes. Remove from heat and add milk. Return to heat and bring back to a boil. Remove and cool for a few minutes. Stir in vanilla.

Incorporate sifted powder sugar and beat in a mixer until smooth. Add additional powdered sugar until it reaches a thickness good for icing a cake.

Ice cake before eating it all up! You'll thank me later, I promise.



Gwen blogs about all kinds of craziness over at The Bold Abode. From the Muppets to Glitter, Gwen loves life and laughter and hopes that you will join her as she seeks to put her fears aside and live boldly into this life!

Gwen from The Bold Abode

www.theboldabode.com



"The holidays wouldn't be the same without my mom's Caramel Applesauce Cake. As the fruit-cake that puts all "fruit-cake" to shame, I couldn't go one Christmas without this delicious reminder of sweet childhood memories... laughter and love over our passion for home-made caramel icing and raisin-nut cake! I'm thrilled to share this with you and hope that it brings your family the same joy that it has mine!" Gwen



"This sweet tea is a classic sweet tea my mama has made since I was a baby. The secret? NO DREGS!" Amy



Sweet Tea with NO DREGS!

Ingredients

- small pitcher of boiling water
- 1-2 cups of sugar
- 4-6 tea bags

Instructions

Boil water in a teakettle.

Add sugar to pitcher.

Pour boiling water over the sugar and stir.

Add tied teabags to the boiling water for approx. 30 minutes.

Cool and Enjoy!



Amy Renea is a garden and design writer and editorial photographer based in Hershey, PA. You can find her writing on her blog 'A Nest for All Seasons', on Houzz.com and on FORBES.com. Her designs can be found at Crafts Unleashed and you can check out all the photography at ALLENAM.com

Amy from A Nest for All Seasons
www.anestforallseasons.com

Ambrosia Salad

Ingredients

1 cup shredded coconut
1 cup pineapple tidbits
1 cup canned mandarin
orange segments
1 cup rainbow mini
marshmallows
1 cup sour cream
Dried cranberries to garnish (optional)

Instructions

Mix it all together in a big bowl.
Top with dried cranberries if desired.
Eat up!

Keeps well and continues to get more
delicious for 1-2 days.



Courtenay lives in a fixer-upper 100 year old farmhouse with her husband, seven-year-old daughter, and one cat. She blogs at The Creek Line House about renovating her home and garden, adventures in crafting, and easy-peasy farmhouse decorating.

Courtenay from The Creek Line House
www.creeklinehouse.blogspot.ca



“This is one of those old-fashioned recipes that my mom used to make for me on Holidays growing up. It seems a little bit crazy for modern tastes, so when I made it for my husband’s family, they didn’t even touch it. They should have though! It’s delicious! Some people eat this as a dessert, but we like it as a side dish.” Courtenay

"This is a recipe straight off of my Gran's Ottawa Valley Farm. Maple syrup was always plentiful as was a lot of very hungry workers. Grandma was an amazing cook that turned very simple ingredients into something truly special everytime. Most of my cooking inspiration comes directly from this incredible, dynamic woman and these were my favourite cookies. We would make them together and bake them in the ever-burning wood oven that gave an extra special taste to everything that came out of it. She would talk about being a teacher in a one room schoolhouse in the 20's and 30's and brought alive every relative that had ever entered the doors of our 150 year old farm. I had to recreate this recipe as it is one of the few that I somehow don't have. I was devastated when phoning around to relatives that it appeared noone else did either. After a whole bunch of tries I think that I finally nailed it and now look forward to making them with my own small one." Jane



Grandma Gibson's Jam Jams

(almost a gingerbread cookie but so much more)

Ingredients

1 cup shortening
1/2 cup maple syrup
1/8 cup molasses
1/2 cup sugar
1/2 cup brown sugar
1 tsp vanilla
2 eggs
2 2/3 cup flour
1/2 tsp baking soda
1 tsp ginger
1/2 tsp cinnamon

Instructions

Cream together:

1 cup shortening, 1/4 cup maple syrup, 1/8 cup molasses, 1/2 cup sugar, 1/2 cup brown sugar and 1 tsp vanilla.

Add 2 eggs and beat until smooth.

Mix in; 2 3/4 cup flour, 1/2 tsp baking soda, 1 tsp ginger and 1/2 tsp cinnamon.

Roll out and cut into flower shapes (it has to be flowers) and bake at 350 degrees for 10-12 minutes or until lightly browned.

Let cool and sandwich with apple jelly (use grape in a pinch). These cookies, if you have a chance, freeze really, really well. They just don't usually have a chance to get that far in my house.



I'm Jane, from Jane's Adventures in Dinner. I'm a former chef who is now a; mom, teacher, wife, blogger and obsessed by all things food.

Jane from Adventures in Dinner
www.janesadventuresindinner.com



Oh, there's no place like home
for the Holidays...



Shortbread Cookies

Ingredients

2 cups flour
1 cup butter
1/2 cup sugar
1/2 cup white chocolate chips
1/2 cup dried cranberries

Instructions

HEAT oven to 350°F.
BEAT flour, butter and sugar in a large bowl; mix well.
STIR in white chocolate and cranberries.
DROP rounded tablespoons of dough 2 inches apart onto baking sheets; flatten slightly and form into squares.
BAKE 30 minutes or until lightly browned.



Heather is the founder and editor of a project based DIY blog in charge of bringing you creative inspiration on current home décor and design trends.

Along with her husband and son they have been restoring their 1920's Craftsman Bungalow with a farmhouse feel and coastal influences. Located minutes from the ocean on Vancouver Island, BC Canada their home is described as an eclectic mix and a work in progress. With a passion for cottage gardening and vintage chic décor, Heather and her family rely heavily on their own sweat and tears by re-furbishing, re-purposing and doing it themselves!

Heather from Inspire Me Heather

www.inspiremeheather.com

shortbread cookies



"This recipe was passed down from my paternal Grandmother who made it every year around the Holidays. We took her basic shortbread recipe and added white chocolate and cranberries to it, making it our own family recipe tradition." Heather





"For as long as I can remember, eggnog has been a Holiday tradition in my Family. Of course when I was younger, I wasn't allowed to drink it, but I remember my grandma making it from scratch every year." Vanessa



German Eierlikör {eggnog}

Ingredients

2 large fresh eggs
2 fresh egg yolks
2 cups powdered sugar (250g)
1 1/4 cups whipping cream
(300ml)
1/2 cup alcohol (125ml)

Instructions

INSTRUCTIONS

Beat the eggs and egg yolks until creamy.
Sift the powdered sugar and add to the eggs, little by little.
Add the alcohol and mix well.
Whip the cream into semi-solid consistency and mix with the egg-sugar-alcohol mixture.
Fill in a bottle and keep cold until ready to serve.

NOTES

The Eierlikör keeps for about 2 weeks (kept cold), but it probably won't last that long. ;)
we used 90 vol%/ 180 proof alcohol (I believe in the US it is sold as Everclear). If you don't have access to such high proof alcohol, I think you are safe with Bourbon or Rum as a substitute.
shake well before serving.
Boil out a glass bottle to sterilize and let cool before filling it.
With this recipe you get about 2 1/2 cups (20 fl. oz.) of Eierlikör (about 20 vol%/ 40 proof)



My name is Vanessa and I blog over at {nifty thrifty things}. My blog is, like the name implies, about nifty & thrifty things. Being frugal on my spending has always been part of me and I believe that you don't have to spend a fortune to make your home comfortable and cozy.

My hubby and I are living in the northern part of Germany, where I'm working as a graphic designer, but we met, fell in love and got married in Texas.

Vanessa from Nifty Thrifty Things
www.niftythriftythings.com

Pumpkin Layer Dessert

Ingredients

Cake Layer

1 box yellow/golden butter cake mix (reserve 1 cup of the dry mix)
1/2 cup butter (1 stick), melted
2 eggs

Pumpkin Pie Layer

2 eggs
2/3 cup evaporated milk
1 large can (30 oz.) pumpkin pie mix

Crumble Topping Layer

1 cup reserved dry cake mix
1/4 cup brown sugar (packed)
1 tsp. cinnamon
3 tablespoons butter

Instructions

Cake Layer: Mix together ingredients and spread into the bottom of a 9 x 13 pan.

Pumpkin Pie Layer: Mix together ingredients and pour over cake layer.

Crumble Topping Layer: Cut the butter into the dry ingredients until crumbly. Sprinkle over pumpkin layer.

Bake at 350* for about 40 minutes or until middle is firm and a toothpick comes out clean. Don't worry if some of the filling bubbles through the crumb topping ... this is a rustic dessert! While totally optional, it is soooooo good served with a small scoop of vanilla ice cream or a dollop or two of whipped topping!



My name is Keri ... I am a wife, mother of two baseball infatuated boys (ages 10 and 12), home cook, crafter and blogger! I work full time in the HR outsourcing industry, but indulge my passion for cooking, baking, crafting and writing at my online home, www.shakentogetherlife.com. My grandmother was one of my biggest cooking influences and her home made shortcake biscuits and sugar cookies are some of my fondest memories of being in the kitchen with her.

Keri from Shaken Together
www.shakentogetherlife.com



“One of my most cherished possessions is a cookbook put together by my grandma's church about 10 years ago. She was one of the cook book organizers, so she submitted tons of recipes and I love seeing her name next to a recipe! Luckily, I can still give her a quick call for questions and advice. Since she lives in Ohio and I live in Florida, her recipes are one way that I stay connected to her and this pumpkin layer dessert is one of her favorites! I hope you enjoy it as much as our family does!” Keri

"This recipe was my friend's aunt's mother's sister's cousin's best friends grandmother's. 100 years of pecan pie yumminess. She told me it was good. She told me that it wasn't too sweet and wasn't too runny and set-up perfectly after you let it cool. But she left off the melt-in-your mouth part. She left off the clean-your-plate-and-scrape-up-the-crumbs-with-your-finger part. I should have made two." Karianne



Farmhouse Pecan Pie

Ingredients

3 eggs
1 cup of white sugar
1/2 cup dark Karo syrup
1 stick of butter or margarine
(softened)
1 cup pecan halves
1/4 teaspoon salt
1 teaspoon vanilla

Instructions

Beat eggs until light and fluffy.
Add sugar and beat again.

Add syrup, butter, pecans, salt and vanilla.
Mix ingredients together and pour into pie crust.
Cook on 350 for 10 minutes; then reduce temperature to 325
for 30 minutes.

Temperature reduction is to keep crust from burning.
Ovens vary in performance and cook times should be adjusted
accordingly (I had to cook mine an additional 10 minutes).

The pie can look a little buttery until it is cooked completely.
Some people have reported having to cook it an additional
20 minutes)

Pie is done when center jiggles like jello when you shake the
pie.

Make sure the pie cools completely before you cut it.

*My name is KariAnne and I am so happy to meet
you! Thistlewood Farm is so much more than the
story of a farmhouse. It's about family and tortoises
and burlap and shutters and twirly whirly skirts and
pancakes and Lee Press-On-Nails and little pieces of
paper.*

Karianne from Thistlewood Farms
www.thistlewoodfarms.com



Pumpkin Crunch Cake

Ingredients

Pumpkin Cake

1 large 15 oz. can of pumpkin
1 12 oz. can evaporated milk
1/2 tsp cinnamon
1 cup sugar
3 eggs
1 box of yellow pudding cake mix
chopped nuts, optional
2 sticks butter, melted

Cream Cheese Frosting

8 oz. cream cheese
3/4 cup COOL WHIP
1 cup powdered sugar

Instructions

Pumpkin Crunch Cake

Mix pumpkin, evaporated milk, cinnamon, sugar & eggs together. Oil a 9x13 inch pan. Then line with wax paper. Oil the paper lightly. Pour pumpkin mix into pan, sprinkle yellow cake mix over pumpkin mixture. Pat chopped nuts over mix. Spoon melted butter over the surface evenly. Bake at 350 degrees for 50-60 minutes or until done. When cooled, turn over on plate & frost. (Cream Cheese Frosting how to below.)

Cream Cheese Frosting

Bring cream cheese to room temperature. Mix cream cheese & COOL WHIP together in a small bowl. Gradually stir in the powdered sugar. Stir until smooth.



Hi! I'm Ginger. I'm the girl behind the blog, Ginger Snap Crafts. I'm the wife to one amazing guy & mom to 5 wild & crazy kiddos! I also LOVE to make things. It seems like I'm always in the middle of a project! My blog is a place where I share my cute, simple, fun & easy craft projects. I hope to inspire YOU to create along with me!

Ginger from Ginger Snap Crafts
www.gingersnapcrafts.com



pumpkin crunch cake

"A friend of mine gave me this recipe several years ago. We LOVED it! It has become a family tradition to make this cake on Thanksgiving each year." Ginger



"I am sharing my family's Chicken Stroganoff recipe. This sauce was accidentally discovered by my mom's business partner when they owned a restaurant and then passed on to me. This is not a traditional Russian Chicken Stroganoff. The sauce for this dish is the KEY. This sauce is a take on French cream sauce base. Very simple, although very easy to mess up, so be careful. This sauce will go wonderfully with Mushroom Jullien (another dish popular in Russia), with salmon, as well as, scalloped potatoes. My hubby also loved it just over pasta." Lyuba



Will Cook For Smiles

Chicken Stroganoff

Ingredients

Sauce:

(Cook time: 2 1/2 hours)

3/4 of a 750ml white wine,
preferably not dry

1 quart of whipping Heavy Cream

3 large shallots

2 teaspoons minced Garlic

1 tbs oil

2 teaspoons of Sugar

Salt, pepper to taste

Chicken Stroganoff:

3 boneless skinless chicken breasts

2 cups of sliced mushrooms

French Cream Sauce from above

Salt/Pepper

Pasta

Instructions

Sauce:

1. Heat oil in the pot over medium heat

2. Shred garlic into the heated pot

3. Slice shallots, add to the pot, saute until transparent.

4. Slowly, add wine to the pot. Bring to boil on medium high and cook for a few seconds.

5. Lower the temperature to medium, cook for about 10 minutes. (the amount of wine will lower, do not add more!)

*(Steps 4 and 5 are important because you are cooking with wine and cream. If the alcohol of wine does not cook out, the cream might curl and you will have to throw it away and start all over.)

6. Add a little bit of heavy cream, stir well and make sure it has not curled. While stirring, add the remaining heavy cream.

7. Add sugar, salt and pepper.

8. Cook on low for about 2 1/2 hours. Please make sure to stir occasionally.

Chicken Stroganoff:

1. Cut chicken into 1/4 inch cubes and add chicken to a pre-heated oiled skillet.

2. Add salt/pepper, stir, cover, cook on medium

3. While the chicken is cooking, slice mushrooms

4. When the chicken is almost done, add mushrooms

5. When mushrooms are done, drain the juice from the skillet.

6. Add the some cream sauce, (enough to cover the chicken) cover and cook on low for about 5 minutes. (I make extra sauce because it will stay in the fridge for a while and can be used with other dishes).

8. Cook pasta according to the box.

9. Pour chicken and sauce over pasta and serve!

Hi there! I'm Lyuba from Will Cook For Smiles. Cooking is my passion. I love experimenting with ingredients and making my family and friends happy with my creations.

I am a stay-at-home mom and a grad student. I am working on my Master's in Criminal Justice.

My interests include cooking (duh), art, crafts, outdoors, shoes, reading (when I have the time), travel (when we have the money), and some more cooking (and some more shoes)!

Lyuba from Will Cook for Smiles
www.willcookforsmiles.com





I'll be home for Christmas,
You can plan on me.
Please have snow and mistletoe
And presents on the tree...



OPEN ME
EVERYTHING

GSHUNG
happy holidays

Granny's Peanut Butter Fudge

Ingredients

1 stick butter
2 cups sugar
2/3 cup evaporated milk
8 oz jar. marshmallow fluff
1 cup peanut butter
1 teaspoon vanilla

Instructions

Grease a glass plate or baking dish with butter.

Put peanut butter and marshmallow fluff in a large bowl and set aside.

Melt butter over medium heat in large saucepan. Add sugar and milk and bring to a rolling boil over medium-high heat for 4 minutes. Remove from heat and add vanilla. Pour mixture over peanut butter and marshmallow fluff and stir well until mixed thoroughly. Pour onto greased dish and let set for an hour. Refrigerate if needed to set up. Cut into squares. Eat with a spoon if it's raining outside.



Hey there! I'm Beth.

I love home decorating, interior designing, and DIYing things for my house. I also like to get my hands dirty in my flowerbeds and snap pretty photos along the way. I'm a master of wasting time on the internet.

Beth from Unskinny Boppy
unskinnyboppy.com



Beth Bryan at Unskinny Boppy

*“Every year my granny would bring out The Fudge Plate and make a batch of chocolate or peanut butter fudge. The Fudge Plate (it deserves to be capitalized, it is **THAT** sacred) was an extra large platter that would hold a batch of fudge when it was spread right up to the edges. My preference was always peanut butter fudge, so once I was old enough Granny would let me help her make fudge. We would stir it all together and I got to lick the spoon. Then we would play Canasta late into the night, laughing, talking and eating peanut butter fudge. I can still hear her say “Well, glory be!” when she would get dealt a good hand of cards. I miss the sound of her voice so much. Even though she passed away in 1999, my Granny and her fudge recipe will always be a cherished part of my past.” Beth*

"As an Air Force wife we move around a lot and my friendships constantly change. This recipe is from a sweet friend of mine at the last base we were stationed at. With both of us being busy moms of little ones, we don't get to catch up often but I think of her every time I make these and send her a little note to say so" Dawn



chocolate

PEPPERMINT

Brownies

Chocolate Peppermint Brownies

Ingredients

Brownie layer:

4 eggs
2 c. sugar
1 c. cocoa (I like to use Hershey's Special Dark)
1 c. flour
 $\frac{1}{2}$ t. peppermint extract
1 t. vanilla
2 sticks melted butter

Frosting layer:

2 $\frac{3}{4}$ c. powdered sugar
1 stick + 2 tbsp butter
 $\frac{1}{2}$ t. peppermint extract
Milk
Green food coloring

Coating layer:

4 (1 oz) squares unsweetened chocolate (I've even used a tablespoon of semi-sweet mini chocolate chips per ounce)
4 tbsp butter

Instructions

Brownie layer:

Beat eggs and sugar until thick. Add cocoa and flour. Mix well. Add peppermint, vanilla and butter. Spread into a greased 11x17" pan (I like to line it with parchment paper too). Bake at 350° for 15 mins. Do not over bake and let brownies cool completely.

Frosting Layer:

Beat powdered sugar and butter until creamy. Add peppermint. Add enough milk to obtain desired consistency for icing. Thicker is better. Food coloring may be added if desired. Frost cooled brownies with mixture.

Coating Layer:

I actually doubled the coating layer from the original recipe as I didn't find it to be near enough to coat my brownies. (The above is already doubled!)

Melt chocolate and butter. I do this in the microwave in 30 second increments. Stirring after each time. Let it cool off or it will melt the frosting. Paint the chocolate coating on the green frosting with a pastry brush. Let sit at room temperature for a couple hours until bittersweet chocolate is completely set (I speed it up by putting them in the fridge).

Once all layers are room temperature and chocolate coating is set, carefully cut the brownies into inch x inch squares with a wet knife. You will have to wipe off the brownie from the knife and re-wet the knife as you cut. Once you've cut the brownies, put the pan in the fridge to chill brownies. Then take them out of the pan and store the brownies in the freezer—they are best frozen if you ask me!

Hi! I'm Dawn. I'm an Air Force wife and a multi-tasking, micro-managing Momma of 3 (four and under) on a mission to live greener, eat cleaner, save a little, and love a lot. I love cooking, crafting, running and sewing...and blogging about it all.

Dawn from Designed by Dawn Nicole
designedbydawnnicole.com



Hot Cocoa Cookies

with Marshmallows & Peppermint

Ingredients

1 cup butter softened
1 1/3 cups sugar
1 egg
1 tablespoon milk
2 teaspoons vanilla extract
2 cups flour
2/3 cup cocoa powder
1/4 teaspoon baking soda
1/8 teaspoon salt
granulated sugar
finely crushed candy canes
mini marshmallows

Instructions

1. Mix softened butter and sugar until creamy.
2. Add milk, vanilla and egg.
3. Mix in flour, baking soda, salt and cocoa powder.
4. Refrigerate dough for 2 hours or until firm.
5. Preheat oven to 350 degrees.
6. Form dough into 1-inch balls, roll in granulated sugar.
7. Place on ungreased cookie sheet and press thumb into the center of the cookie to create a little indentation to hold your mini marshmallows.
8. Bake for 8 minutes or until set. Remove from oven.
9. Place two to three mini marshmallows in the indentation of each cookie and return to oven for an additional 2 minutes.
10. Remove from oven and sprinkle with finely crushed candy canes.



My name is Mary Beth and I blog at CupCakes and Crinoline. I love being a wife and mom and all things home. My motto is live, love, eat, create!

Mary Beth from Cupcakes and Crinoline
www.cupcakesandcrinoline.com



“My family loves hot cocoa with marshmallows and this recipe is a favorite for the holidays because it has the taste of a cup of hot chocolate but it's milk-dunkable!” Mary Beth



"When my grandmother 'Mammy' was a little girl, her aunt used to make this pie for her. Mammy always wanted to ask for seconds but didn't. Instead, she promised herself that when she grew up, she'd make this pie all the time, and she does! Mammy's chocolate pie makes an appearance at every family event, and with our huge family - she had 10 kids! - there are so many special events. Now that I'm grown up and can make this easy pie on my own, I still find I have to fight for seconds. I hope you love it as much as we do." Kelly



Mammy's Chocolate Pie

Ingredients

2 frozen pie crusts
4 tablespoons cornstarch (2 per pie)
4 tablespoons flour (2 per pie)
dash of salt
1/2 cup cocoa (1/4 cup per pie)
2 cups sugar (1 cup per pie), plus up to 8 tbsp.
6 eggs (3 per pie)
4 cups milk (2 per pie)
4 tbsp butter (2 per pie)
2 tsp vanilla

Instructions

Fork the pie crusts for venting and bake them until tan in color.

Meanwhile, mix together cornstarch, flour, salt, cocoa, 2 cups sugar, egg yolks (set whites aside) and milk in saucepan over medium heat. When it starts to clump, add in butter and vanilla. Pour mixture into pie crusts.

Beat egg whites in a mixer until stiff. Add 2-4 tbsp sugar until mixed in, then add on top of pie.

Bake pie in a 350-degree oven just until the egg whites are golden brown. Serve immediately or refrigerate and serve cold



A little bit of self-deprecating humor makes tackling DIY projects at least 23 percent easier! On my blog, I chronicle our attempts to fix up our beaten-down home on a teensy little budget. We're not there yet, but come take a peek at the view along the way.

Kelly from A View Along the Way
www.viewalongtheway.com

Grannie's Yeast Rolls

Ingredients

2 c warm water (...as warm as you can stand it with your fingers immersed)

1 pkg yeast (alternate measurement -- 2 1/4 tsp)

1/4 c sugar

1/2 c oil

1 large egg (or two small eggs if you are working with home laid chicken eggs)

4 c self-rising flour

Instructions

Place the yeast and warm water into a large bowl. Allow it to "work" for around 5 minutes.

Add sugar, oil and egg and allow the mix to continue "working" for another 5.

Add flour and lightly mix. Use a wooden spoon!

Refrigerate dough in a covered bowl (I use a flour cloth) until cool. Grease a muffin pan and add dough. Only fill 2/3 full -- these puppies RISE! Allow rolls to rise in the muffin pan for at least 3 hours at room temperature. (If you allow the dough to rise in the bowl, you will also have to let it rise again once it is in the muffin pan, so it is easiest just to add the dough straight to the muffin pan.)

Bake at 375 for 20 minutes or until tops are golden.



Amy Renea is a garden and design writer and editorial photographer based in Hershey, PA. You can find her writing on her blog 'A Nest for All Seasons', on Houzz.com and on FORBES.com. Her designs can be found at Crafts Unleashed and you can check out all the photography at ALLENAIM.com

Amy from A Nest for All Seasons
www.anestforallseasons.com



“These are my Grannie's famous yeast rolls that she made every single Sunday for lunch after church. After she passed, my mom carried on the tradition and now the recipe has been passed down to me. I can still see the giant bowl of dough rising in the fridge before every big meal, and now that big bowl is sitting in MY fridge.” Amy



"This fudge is absolutely delicious and so easy! Because it's made in the microwave!" Janel



*Microwave fudge
(w/ Halloween Candy)*

Nellie Bellie

Microwave Fudge

Ingredients

1 1/2 bags semisweet
chocolate chips
1 can sweetened condensed milk
1/2 stick of butter

Instructions

Put ingredients in a large microwave bowl
Cook it up in the microwave until it's melted, stir
sometimes. about 4-5 minutes
When melted remove from microwave
Stir in some caramel sauce and chopped
Halloween candy
Pour into a greased 8 by 8 pan
Cool



I began blogging under the blog name Hating Martha in fall of 2011. I loved the ability to share my creativity and humor. And people responded to it positively! I fell in love with blogging. In summer of 2012 I changed the name of the blog to NellieBellie to better reflect me personally (it's a childhood nickname). NellieBellie is all about creativity in crafts, recipes, DIY, and more...without perfection. Mistakes are the name of the game. And laughing, of course!

Janel from Nellie Bellie
www.nelliebellie.com

Smoked Salmon

Ingredients

1/2 cup coarse salt
2 cups hot water
1 cup brown sugar
pinch garlic salt
pinch of onion salt
1 tbsp white wine vinegar
1 cup soya sauce
1 cup white wine

Instructions

DISSOLVE salt in the hot water, stir until brine is lukewarm.
MIX all of the ingredients in a large plastic container.
ADD salmon pieces (or any other fatty fish) and marinate overnight.
RINSE salmon in cold water to remove salt and air dry for a couple of hours.
SMOKE fish skin side down as per smoker manufacturer's recommendations.
REMOVE when salmon reaches an internal temperature of 140 degrees F.



Heather is the founder and editor of a project based DIY blog in charge of bringing you creative inspiration on current home décor and design trends.

Along with her husband and son they have been restoring their 1920's Craftsman Bungalow with a farmhouse feel and coastal influences. Located minutes from the ocean on Vancouver Island, BC Canada their home is described as an eclectic mix and a work in progress. With a passion for cottage gardening and vintage chic décor, Heather and her family rely heavily on their own sweat and tears by re-furbishing, re-purposing and doing it themselves!

Heather from Inspire Me Heather
www.inspiremeheather.com



*“We have combined both my Grandmother and my husbands
Grandmother's recipe to make our own traditional smoked
salmon recipe.” Heather*





[A NEST FOR ALL SEASONS.BLOGSPOT.COM](http://A-NEST-FOR-ALL-SEASONS.BLOGSPOT.COM)

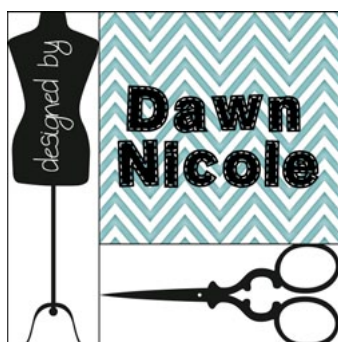


Have yourself a merry little Christmas,
Let your heart be light...



Thank you to the wonderful bloggers that donated their amazing recipes and beautiful photography to make this Heirloom Recipe Collection possible.

Below you will find links to all of their wonderfully creative blogs. Your visit is always welcome!



Additional photography provided by...

Beth from *Unskinny Boppy*, pages 5, 22, 53

Amy from *A Nest for All Seasons*, pages 36, 51

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