

JULIE'S CINNAMON ROLLS

Dough:	1 pkg Dry Yeast (not Rapid Rise) 1/4 cup water (warm 110 degrees) 3 1/2 cups all-purpose flour	1 cup milk scalded 1/4 cup vegetable oil 1 egg	1/4 cup sugar 1 tsp salt
Inside Rolls:	Melted butter (2-3Tbs)	Sugar	Cinnamon
Topping:	1 cup brown sugar 1/2 cup butter/margarine (1 stick + 1/2 cup)	1/4 cup milk	



Directions:

* **MAKE DOUGH FIRST**

Scaled milk (1 ½- 2 minutes in microwave). Let it cool. Dissolve yeast in ¼ cup warm water (separate bowl from milk). In a bowl add sugar, oil, and salt, and the milk. When milk mixture is luke warm or cooler, add 1 cup flour to mixture and mix well. Beat softened yeast into mixture, then beat in egg. Gradually add remaining flour until soft dough forms.

Cover dough and allow to rise until double in size (1 ½ - 2 hours). While rising—make topping.



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Julie's Cinnamon Roll Directions Continued:

* **MAKE TOPPING**

Melt ½ cup butter in medium frying pan over medium heat. Add 1 cup brown sugar and a dash of salt. When mixed, cook for 2 minutes stirring constantly. Add ¼ cup milk and bring to boil (stirring constantly). Remove from heat and pour into the bottom of your pan. (can add nuts to topping). Let topping cool completely before adding rolls.

* **ROLL DOUGH**

When dough has doubled, divide in half and knead a few times then roll out on floured board. Roll out long and flat – about 8 inches wide. Spread dough with melted butter—enough to cover evenly. Sprinkle with sugar to absorb butter. Generously sprinkle with cinnamon roll dough into long roll and cut rolls using a long piece of thread. Lay cut rolls onto topping with space in between (1-2 inches apart). Cover rolls and allow to rise (1 ½ - 2 hours).

* **BAKE CINNAMON ROLLS**

After rising, bake rolls at 375 degree oven for 30-35 minutes.

* Makes 2- 9x9 pans or 1- 13x11 pan.



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LETICIA'S EGGNOG ROLL

4 large eggs, separated	3/4 cups sugar, divided	3/4 cups sifted cake flour
1 1/2 tsp vanilla extract, divided	3/4 tsp baking powder	1/4 tsp salt
1/4 tsp ground nutmeg	4 tsp cornstarch	1 1/2 cups eggnog
4 Tbsp confectioners' sugar, divided		



Directions:

- * In a large bowl, beat egg yolks until thick, about 3 minutes. Add 1/2 cup of sugar. Beat for 2 minutes. Add 1 teaspoon vanilla; mix well.
- * In another bowl, beat egg whites until foamy; gradually add remaining sugar, beating until soft peaks form. Blend into yolk mixture and combine cake flour, baking powder, salt and nutmeg. Blend into egg mixture until no flour streaks remaining. Spread batter evenly in a greased and floured 15in x 10in x 1in baking pan. Bake at 375° for 13-15 minutes or until a toothpick comes out clean.
- * Roll out onto a linen towel dusted with 2 tablespoons confectioners' sugar. Roll cake up in towel, starting with a short end. Cool on wire rack.



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Leticia's Eggnog Roll Directions Continued:

- * Meanwhile, for filling, combine cornstarch and a small amount of eggnog in a saucepan; mix until smooth. Stir in remaining eggnog; bring to a boil, stirring constantly. Cook and stir 2 minutes more. Remove from heat; stir in remaining vanilla. Cool.
- * Unroll cake; spread with filling and roll up again. Use remaining confectioners' sugar to spread over outside of cake roll. Chill 3-4 hours.
- * Makes 10 - 12 servings
Prep Time: 35 Min
Cook Time: 15 Min



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MICHELLE'S CHOCOLATE & CARAMEL PRETZEL RODS

14-oz. pkg. caramels 2 tbsp milk
12-oz. pkg. semi-sweet chocolate chips 10-oz. pkg. pretzel rods

Optional Toppings: Sprinkles, Chopped Nuts, Chopped Candy Canes, M&Ms



Directions:

- * In a medium saucepan, combine caramels and milk. Cook over medium heat until caramels are melted, stirring constantly. Pour melted caramels into a glass cup for dipping. Dip pretzel rods into caramel, leaving 1 - 1 1/2 inches uncovered. Lay pretzels on a wax paper-covered baking sheet, until slightly hardened.
- * Melt chocolate in another saucepan over medium heat (double boiler method), stirring constantly. Once melted, turn off heat and carefully pick up caramel-coated pretzels one at a time, spooning melted chocolate over them. (Optional: before chocolate hardens, cover with toppings.) Return chocolate/caramel covered pretzels to wax paper-covered baking sheet to cool and for chocolate to set.
- * Once chocolate is set, store in an airtight container OR individually wrap in cellophane bags using a twist-tie to seal freshness in. Great for any occasion! Just change chocolate (milk, white, dark) or topping colors to fit your theme!



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PAULA'S HOLIDAY SNICKERDOODLES

1/2 cup shortening 1/2 cup butter or margarine 2 eggs
3 cup flour 1 tsp baking soda 1/2 tsp salt
1 tsp cream of tartar 1 Tbsp sugar 1 tsp cinnamon



Directions:

- * Start with ½ cup of shortening, 1/2 cup butter or margarine, and 2 eggs. Cream together and mix well.
- * Then add 3 cups flour, 1 tsp baking soda, 1 tsp cream of tartar and 1/2 tsp salt. Add to other mixture; mix well.
- * Shape into balls the size of a walnut and roll each in mixture of the following: 2 Tbsp sugar and 1 tsp cinnamon.
- * Bake at 350 degrees for 10 minutes.
- * ENJOY!



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RHONDA'S DOUBLE CHOCOLATE CRINKLES

8 oz. unsweetened chocolate 4 cups all-purpose flour 1 cup shortening
4 tsp baking powder 4 cups sugar 1 tsp salt
4 tsp vanilla extract 12 oz. chocolate chips (2 cups) 8 eggs
2 cups powdered sugar



Directions:

- * Melt chocolate and shortening together in a double boiler over hot water. Put sugar in mixing bowl. Pour mixture over sugar. Beat until blended. Add vanilla. Beat in eggs 1 at a time.
- * In another bowl mix flour, baking powder and salt. Stir flour mixture into chocolate mixture. Stir in chocolate chips. Refrigerate dough several hours or overnight.
- * Preheat oven to 375 degrees. Lightly grease baking sheets. Place powdered sugar in shallow bowl. Break off small pieces of chilled dough and form into 1-inch balls. Roll cookies in powdered sugar, covering them completely. Place cookies 2 inches apart on prepared baking sheets.
- * Bake 10 minutes. Immediately place on a rack to cool. Cookies will be very soft, but will become firm as they cool. Makes about 10 dozen cookies.



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ROCHELLE'S NO FUSS PUNCH!

2 packs of unsweetened Cherry Kool-Aid 1 1/2 cups of sugar
8 to 10 cups of water 2 liters of Canada Dry Ginger Ale
15 oz can of Del Monte Fruit Cocktail, drained



Directions:

1. Mix Kool-Aid, sugar and water together.
2. Stir to dissolve Kool-Aid.
3. Add sugar.
4. Add fruit cocktail and then Canada Dry Ginger Ale.
5. Chill for a few hours.
6. NO FUSS PUNCH IS READY TO SERVE & ENJOY!



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SHARLENE'S DIRT CAKE

1 1/4 lb Oreo cookies (approx a bag and a half)
1 cup powdered sugar
1 3oz chocolate pudding, instant
3 1/2 cups milk
1/2 stick margarine
1 3oz vanilla pudding, instant
8oz softened cream cheese
12oz Cool-Whip



Directions:

- * Crush Oreos and set aside for later.
- * In separate bowl, blend margarine, powdered sugar and cream cheese together. Best to use a mixer!
- * Now, add pudding, milk and Cool-Whip. Continue to blend all ingredients together.
- * Start layering in bowl: crushed Oreos first, then add the mixed ingredients, then crushed Oreos again, etc. Keep layering and finish with crushed Oreos on top.
- * Refrigerate overnight as it needs to set up!
- * ENJOY!



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TINA'S EASY HOMEMADE ALMOND ROCA

1 lb real butter
2 Tbsp light corn syrup
1 cup finely chopped almonds
2 cups sugar
6 Tbsp water
1 (11.5 oz) bag milk chocolate chips



Directions:

- * Over medium heat, melt butter in a large pot. Add corn syrup, water and sugar to pot and cook until temp reaches 290 degrees OR until the mixture becomes the color of a brown paper bag (about 15-20 minutes) stirring constantly with a wooden spoon (mixture will rise and bubble quite a bit). Remove from heat and stir in 1/2 of the almonds. Pour mixture onto a greased cookie sheet WITH EDGES!
- * While the mixture is cooling, melt the chocolate over low flame until all the chips are gone and chocolate is smooth. Score the almond butter mixture into the shape you desire. Pour the hot chocolate over the almond mixture and spread evenly.
- * Sprinkle with remaining almonds and allow candy to cool completely and chocolate to harden before breaking apart and serving. (I just left mine refrigerate overnight after breaking them into squares. They seem to have a better texture this way.)



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TINA'S PEPPERMINT BARK

Crushed candy canes, to yield 1 cup
Peppermint flavorings (optional)

2 lbs white chocolate



Directions:

- * Place candy canes in a plastic bag and hammer into 1/4-inch chunks or smaller.
- * Melt chocolate in a double boiler.
- * Combine candy cane chunks with chocolate (add peppermint flavoring at this point if desired).
- * Pour mixture into a cookie sheet layered with parchment or waxed paper and place in the refrigerator for 45 minutes or until firm.
- * Remove from cookie sheet and break into pieces (like peanut brittle).



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