



*From My House  
to Yours*

**Favorite Holiday Treats**

**LAURA ASHWOOD**

From My House to Yours:  
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# Pecan Pie Cookies

## Ingredients:

- 1 cup brown sugar
- 3/4 cup butter
- 1 egg
- 1 teaspoon vanilla
- 2 cups flour
- 1 teaspoon baking soda

## Filling Ingredients:

- 1 cup chopped pecans
- 1/2 cup brown sugar
- 1/4 cup heavy cream
- 1 teaspoon vanilla



## Directions:

Beat sugar, butter, egg and vanilla until light and fluffy. Add remaining ingredients and mix well. Roll into 1 1/4 inch balls. Place on ungreased cookie sheets. Make indentation in each cookie with thumb and slightly rotate thumb to hollow out.

Mix filling ingredients. Fill each hollow spot in cookie with 1 teaspoon of the pecan filling. Bake at 350° for 10 minutes. Cool 1 minute on cookie sheet and remove onto cooling rack.

Store in-between layers of waxed paper in a sealed container.

## Rosettes

**Ingredients:**

2 eggs, slightly beaten  
2 teaspoons sugar  
1 cup milk  
1 cup flour  
1/4 teaspoon salt  
1 tablespoon lemon or vanilla extract  
Oil for deep frying  
Powdered sugar

**Directions:**

Mix all together until smooth and creamy. Cover with plastic wrap and let sit at room temperature for 2 hours; stir. Heat oil at least 3 inches deep to 375° - use a candy thermometer to keep temperature constant.

Heat rosette mold in oil until hot. Dip hot iron carefully in batter (do not submerge) and hold in hot oil until cookie releases from the mold. Fry until golden (just a minute or two) and drain on paper towels.

Dust with powdered sugar. I use a mesh colander filled with powdered sugar and then lightly tap it over the cookies to evenly coat them.

Store carefully as these are very fragile.

# Pretzel Turtles

## Ingredients:

1 bag holiday or regular shape pretzels

1 bag Rolo™ candies

1 package pecan halves

## Directions:

On a parchment or foil lined cookie sheet, place 1 Rolo™ on the center of each pretzel.

Bake at 300° for 3-4 minutes (just so candy becomes soft, not melted). Remove from oven and gently press pecan half on each candy-covered pretzel. Cool completely.



# Peanut Blossoms

## Ingredients:

- 1/2 cup shortening (I use butter flavor)
- 1/2 cup creamy peanut butter
- 1/2 cup packed brown sugar
- 1/2 cup white sugar
- 1 egg
- 2 tablespoons milk
- 1 teaspoon vanilla extract
- 1 3/4 cup flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/4 cup white sugar
- 1 bag candy kisses, unwrapped



## Directions:

In large bowl, cream shortening, peanut butter, brown sugar and 1/2 cup white sugar until smooth. Beat in egg and stir in the milk and vanilla. Mix in flour, baking soda and salt and stir until well blended. Shape tablespoons of dough into balls and roll in remaining white sugar. Place cookies about 2 inches apart on parchment lined cookie sheets.

Bake for 11 minutes at 375°. Remove from oven and immediately press a kiss into center of each cookie. Allow to cool completely.

# Caramel "Pop"corn

**Ingredients:**

1 package puffcorn hull-less popcorn  
(9 oz), any brand  
1 cup butter  
1 1/4 cup brown sugar  
2/3 cup light corn syrup  
1 teaspoon baking soda

**Directions:**

Combine butter, sugar and syrup in heavy saucepan. Cook over medium heat until mixture has melted. Remove from heat and add baking soda (mixture will foam). Pour puffcorn in a large roaster pan. Pour caramel mixture over puffcorn and stir until well mixed.

Bake at 250° for 45 minutes, stirring every 10 minutes. Remove from oven and pour on wax paper to cool. Break apart and store in air-tight container.

# Peanut Brittle

## Ingredients:

1/2 cup water

1 tablespoon butter

1 cup white corn syrup

2 cups sugar

2 cups Spanish peanuts

1 teaspoon baking soda



## Directions:

In heavy pan, heat water, syrup, butter and sugar to 300°, stirring frequently (use candy thermometer). Remove from heat and stir in peanuts. Return to heat and bring back to 300°, stirring frequently. Remove from heat and stir in baking soda (will foam). Quickly pour onto greased jelly roll pan or large cookie sheet with sides. Cool completely. Break into pieces.

# Spritz Cookies

## Ingredients:

- 1 cup butter
- 1/2 cup sugar
- 1 egg
- 1 teaspoon vanilla
- 1/2 teaspoon almond extract
- 2 1/3 cup flour

## Directions:

Cream butter and sugar until light and fluffy. Beat in egg and extracts. Blend in flour. If dough is too soft, add 1-2 tablespoons of flour, do not chill dough. You may add food coloring, if desired. Fill cookie press with dough. Press cookies onto cookie sheet and bake at 350° for 10 minutes.



# Tea Cookies

## Ingredients:

- 1 cup butter, softened
- 3/4 cup powdered sugar
- 1 teaspoon vanilla
- 2 cups flour
- 1 1/2 cups finely chopped walnuts

Additional powdered sugar to roll baked cookies in.

## Directions:

Mix all ingredients, will be a bit crumbly. Shape dough into 1 inch balls. Bake at 325° for 17 minutes. Cool on racks. Once cooled, roll in the additional powdered sugar.



# Jingle Balls

## Ingredients:

1 box cake mix – prepared as directed and baked in 9 x 13 inch pan, as directed.

1 can Rich & Creamy frosting.

Chocolate flavored Almond Bark.

Non-pariel sprinkles.



## Directions:

In bowl, thoroughly mix the cooled, baked cake with 3/4 can of frosting. Roll into 1 inch balls and place on cookie sheet. Place in freezer for 2 to 3 hours. Melt almond bark and dip cold cake balls in to cover and place on wax paper to dry. Sprinkle on decorations while still wet. You will need to reheat your almond bark and may need to refreeze the cake. Working quickly with more than one person is preferred.

# Chocolate Pecan Caramels

## Ingredients:

- 1 cup butter
- 1 1/2 cups chopped pecans
- 1 cup semi-sweet chocolate chips
- 2 cups packed brown sugar
- 1 cup light corn syrup
- 1/4 cup water
- 1 can sweetened condensed milk
- 2 teaspoons vanilla



## Directions:

Line 9 x 13 inch pan with foil and use additional butter to lightly butter the foil. Sprinkle buttered foil with chocolate chips and pecans; set aside. In heavy pan over medium heat, melt 1 cup butter, sugar and water. Cook, stirring frequently, until mixture comes to a boil. Add can of milk; cook, stirring constantly, until mixture reaches 250° on a candy thermometer. Quickly stir in vanilla. Pour over chocolate chips and pecans – DO NOT SCRAPE PAN. Cool completely before cutting and wrap in waxed paper.