



# Hansen's Dairy

## Holiday Recipe Collection



December, 2011

A compilation of holiday and wintertime recipes shared by some of our creative, inspired, and generous customers.



[www.hansendairy.com](http://www.hansendairy.com)

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# RAISIN-STUDDERD APPLE BREAD PUDDING WITH WARM VANILLA SAUCE

Recipe submitted by: Anne Bonsall Hoekstra, Cedar Falls

## Ingredients:

### *Bread Pudding:*

1 pound bakery white or challah bread,  
crusts removed, cut into 1-inch cubes  
2 Granny Smith apples, peeled and cut  
into 1/2-inch pieces  
1 1/2 cup golden raisins, plumped in hot  
water for 15 minutes  
4 large eggs (from Hansen's)  
3/4 cup sugar  
1/4 teaspoon cinnamon  
1/8 teaspoon nutmeg  
1/8 teaspoon ground ginger  
1/4 teaspoon vanilla extract

1/4 teaspoon salt  
3 1/2 cups Hansen's whole milk  
2 tablespoons unsulfured molasses  
1/4 cup sliced almonds

### *Vanilla Sauce:*

1/2 cup Hansen's butter  
1/2 cup sugar  
1/2 cup firmly packed brown sugar  
1/2 cup Hansen's heavy whipping cream  
1 tablespoon vanilla

## Directions:

*Bread Pudding:* Preheat the oven to 350°F. Spread the bread cubes on a baking sheet and toast in the oven for 6 minutes, until crisp. Transfer to a bowl and add the apple and raisins. Generously butter either a 9×13-inch deep baking dish or six 8-ounce ramekins. If using ramekins, set them on the baking sheet. In a medium bowl, using a handheld electric mixer or whisk, beat the eggs with the sugar. Beat in the ground spices, vanilla and salt. In a medium saucepan, heat the milk with the molasses until just warm to the touch. Gradually beat the warm milk into the egg mixture, scraping the bottom and side of the bowl.

Spread bread mixture out in your large baking dish, or distribute it among ramekins. Pour the custard (egg mixture) over the bread mixture, nudging the bread around a bit to make sure it soaks all of the pieces. Let stand for 5 minutes. Sprinkle the almonds on top. Bake in the center of the oven for about 40 minutes, until puffed and set, with the tops lightly browned. Let the bread pudding(s) rest for at least 15 minutes before serving. Serve with warm vanilla sauce drizzled on top of each portion (see recipe below).

*Vanilla Sauce:* Combine all sauce ingredients except vanilla in 1-quart saucepan. Cook over medium heat, stirring occasionally, until mixture thickens and comes to a full boil (5 to 8 minutes). Stir in vanilla.

(Adapted from Smitten Kitchen)

# DELICIOUS SCONES

Recipe submitted by: Rachel Johnson, Cedar Falls

## Ingredients:

4 c. flour  
1 c. sugar  
1 T. baking powder  
1/2 c. butter  
1 c. Hansen's Dairy whole, 2% or 1% milk  
1 c. raisins, dried cranberries, apricots, dates, etc.  
1/2 c. grated orange zest  
Add a few nuts, if desired

## Directions:

Combine and sift flour, sugar and baking powder. Cut in butter with pastry knife until coarse crumb texture appears. Add dried fruit and orange peel. Mix in milk only until dry ingredients are moist being careful not to over mix.

Dump out dough onto a floured surface. Fold dough over several times similar to kneading but no need to press very hard.

Shape into either a pie shape and cut into wedges or into a 3"x12" shape and cut into triangle pieces. If desired, brush the tops with just a little more milk.

Bake about an 1" apart on an ungreased baking sheet at 350 degrees for 12-14 minutes or until the top is just beginning to turn golden.

Serve warm spread with Hansen's butter, your favorite jam or marmalade.

*Note from Rachel: You can easily freeze these for later. If frozen, heat one at a time briefly in the microwave before serving.*

*Enjoy these for the holidays or anytime!*

# BREAKFAST PIE

Recipe submitted by: Joan Meany, Cedar Falls

Serves 12 as entrée

## Ingredients:

½ Tablespoon Hansen's Dairy butter  
1 cup diced sweet yellow onion  
¾ cup diced green &/or red pepper  
½ pound fresh mushrooms, sliced;  
optional  
1 – 30 to 32 ounce bag shredded frozen  
hash browns potatoes  
½ pound shredded Wisconsin sharp  
Cheddar cheese – 2 cups total, divided use  
1½ cups shredded Wisconsin Mozzarella  
cheese

*Total of 1 pound* cooked meats: such as  
diced or crumbled pork sausage,  
Delaware Co Meats ham (diced) or bacon  
(cooked crisp & crumbled) in any  
combination you choose  
¾ cup Hansen's Dairy whole milk  
¾ cup Hansen's Dairy cream  
1/2 teaspoon ground mustard  
1 teaspoon salt  
1/2 teaspoon freshly ground black  
pepper  
9 eggs

## Directions:

Butter a deep 9 X 13" baking pan. In a skillet, over moderate high heat melt the butter. Add onions and mushrooms and sauté about 7 minutes until onions are translucent but do not brown. Add green peppers and continue to sauté until the juices released from the mushrooms has evaporated, remove from heat and set aside to cool.

Measure ½ cup of sharp Cheddar cheese and set aside as well. In a large mixing bowl, toss together the potatoes, meats, cheeses and sautéed mixture of vegetables. Place mixture evenly into prepared baking pan. In same mixing bowl whisk together the milk or light cream and seasonings. Add eggs and beat until smooth and pour over the potato mixture. Cover and refrigerate overnight.

Preheat oven to 350 degrees. Bake 40 minutes or until nearly set, sprinkle with the remaining ½ cup of sharp Cheddar cheese and bake another 5 minutes or until set and cheese is melted. Remove from oven and allow to rest 10 minutes before cutting into serving pieces.

*Note from Joan: This recipe can be made in 9x13 pan or 2 - 9 inch deep dish pie plates or quiche pans, too! It can be done ahead and frozen or refrigerated before baking, also. Prepare ahead and refrigerate, then bake it Christmas morning while gifts are being opened. Makes a lovely brunch menu when accompanied by fresh fruit or a fruit cup and breakfast pastries.*

# BACON WRAPPED DATES

Recipe submitted by: Disa Cornish, Cedar Falls

Makes 24 wrapped dates

## Ingredients:

24 dried, pitted dates  
12 slices Fresh Air Pork bacon, cut in half  
¼ cup cream cheese (1/2 of a package)  
  
24 toothpicks (plain wood, not colored!)

## Directions:

Preheat oven to 400 degrees. Stuff each date with about ½ tsp of cream cheese. Wrap each stuffed date with one half-slice of bacon so the ends of the bacon overlap and secure with a toothpick. Place the bacon-wrapped dates on a cookie sheet and bake about 20 minutes, or until the bacon is crisp.

## Variations:

Use goat cheese instead of cream cheese.  
Stuff one half of an almond into the cheese before wrapping with bacon.  
Instead of cheese or nuts, stuff with cooked chorizo or chunks of summer sausage.

*Note from Disa: These are very addictive - you may want to make a double batch so you can eat some yourself before setting the rest out for your guests! They will go quickly at get-togethers.*

# CHEESE BALL

Recipe submitted by: Kelly Fischer, Cedar Falls

## **Ingredients:**

1 ½ cups cheese (your choice of flavor) from Hansen's, shredded  
8 oz cream cheese from Hansen's  
2 oz finely sliced roast beef (chopped)  
1/8 cup fresh chives (diced)  
1 tsp dried garlic (or 1 clove diced fresh garlic)

## **Directions:**

Combine all ingredients until mixed thoroughly. Form into a ball. Refrigerate until ready to serve. For stronger flavor, prepare up to 24 hours before serving. For best texture, mix with electric mixer or by hand.

# HOMEMADE RICOTTA

Recipe submitted by: Trudy Eden, Cedar Falls

Makes 2 cups. (Serves 4 to 6 as a first course.)

## Ingredients:

2 quarts Hansen's whole milk  
1 cup Hansen's heavy cream  
2-4 tablespoons lemon juice  
coarse salt and freshly ground pepper to taste  
fruity olive oil

## Directions:

Bring the milk and cream to a simmer very slowly in a saucepan. Turn off heat. Add the lemon juice a little at a time and stir. Use only enough lemon juice needed to curdle the milk and cream. The mixture should separate into curds and whey in a matter of seconds.

When the mixture curdles pour into a colander lined with a double thickness of dampened cheesecloth. Allow to drain at least 1 hour or until very thick.

Place the drained ricotta on a serving platter. As soon as it has cooled completely, sprinkle with a generous amount of salt and a grind of black pepper. Drizzle with olive oil.

(Adapted from Viana La Place & Evan Kleiman, *Cucina Fresca*, Harper & Row, 1985)



# SAVORY CHEESE BALL

Recipe submitted by: Jeanne Hansen, Hudson

## Ingredients:

2 lbs. Velveeta (cubed)  
1 (8 oz.) package cream cheese from Hansen's  
1 lb. Sharp Cheddar Cheese, shredded (Cedar Grove)  
1 lb. Hansen's Butter  
1 (16 oz.) jar processed cheddar cheese with bacon\*  
1 jar Kraft Pimento Cheese  
1 jar Kraft Pineapple Cheese

## Directions:

With everything at room temperature, mix with your electric mixer. Cover and refrigerate for at least one hour or overnight. Form into balls, about 8 ounces each. May be sprinkled with (or rolled in) dried parsley, bacon bits, nuts, etc. To give away as a gift, tie up with tissue paper and ribbon. Makes about 10 balls.

\*The original recipe called for 2 (8 oz.) jars of Kraft cheddar cheese with bacon. This product is no longer available, so another brand would work. The purpose of this ingredient in the recipe is to provide a nice bacon flavor. As an alternative, you may experiment with adding  $\frac{1}{4}$  cup (or more/less as you prefer) crumbled cooked bacon, 1 additional cup of shredded cheddar cheese, and another 4 ounces of cream cheese. Blocks of cheddar cheese with bacon are also sold at Hansen's. Try adding a cup or two of that cheese (shredded) plus some extra cream cheese in place of the bacon cheese called for in the recipe.

*Note from Jeanne: Add additional flavors to suit your tastes. Try garlic or onion if your family enjoys those flavors. Makes a great gift from your kitchen!*

# CHEESE STRAWS

Recipe submitted by: Disa Cornish, Cedar Falls

## Ingredients:

1 ½ cups (about 6 ounces) grated Cedar Grove sharp or extra-sharp Cheddar cheese  
4 tablespoons (1/4 cup or 2 ounces) Hansen's butter (salted or unsalted), softened and cut into a few pieces  
¾ cup flour, plus more for dusting  
½ teaspoon kosher salt  
½ teaspoon crushed red pepper flakes (optional, but tasty)  
1 tablespoon Hansen's cream

## Directions:

Preheat oven to 350°F.

In a food processor, combine the first five ingredients in five 5-second pulses until the mixture is crumbly. Add the cream. Process about 10 seconds, or until the dough forms a ball.

Transfer the dough to a lightly floured surface and dust with a bit more flour. Roll 8- by 10-inch rectangle that is ¼ inch thick (or less, but not thicker). With a sharp knife (or a pizza or pastry wheel), cut the dough into long thin strips, each about ¼ inch or 1/3 inch wide (dipping the knife in flour after every few inches ensures a clean cut).

Carefully transfer the strips to an ungreased cookie sheet, leaving a little space between them. The straws can be any length, from 2 to 10 inches, so it's ok if they break during the transfer.

Bake the straws on the middle rack for 12 to 15 minutes, or until the ends are barely browned. Remove from the oven and set the cookie sheet on a rack to cool.

Serve at room temperature. Cheese straws will keep in the refrigerator, in a sealed container, for two days.

# SALSA EGG QUICHE

Recipe submitted by: Susan Roberts Dobie, Cedar Falls

## **Ingredients:**

½ lb. pork sausage or tender bits  
1 unbaked pastry shell (store bought or use your favorite pie crust recipe)  
1 ½ cup shredded Cedar Grove cheddar cheese from Hansen's  
5 eggs  
1 cup salsa  
Sour cream, for serving

## **Directions:**

Cook sausage until no longer pink. Drain. Transfer to the bottom of the pastry shell. Sprinkle with half the cheese. In a small bowl, lightly beat eggs, stir in salsa. Pour over cheese. Bake at 375, 30 to 35 minutes, or until a knife inserted in the center comes out clean. Sprinkle with remaining cheese. Bake 5 more minutes or until cheese is melted. Serve with sour cream.

# FARMER'S MARKET QUICHE

Recipe submitted by: Hillery Oberle, Cedar Falls

## Ingredients:

9" pie crust  
2-3 eggs depending on size  
1 cup Hansen's heavy cream OR substitute whole milk (but richer is better!)  
pinch of salt (optional depending on filling ingredients)  
generous pinch of nutmeg  
pinch of black pepper (optional depending on filling ingredients)  
3 or so filling ingredients - nice to vary by season. Suggested fillings: asparagus, leeks, onions, mushroom, peppers (sweet peppers or roasted chiles), spinach, sun dried tomato, olives (black or green) bacon, ham, cheese (feta, cheddar, asiago, provolone, Parmesan)

## Directions:

Preheat oven to 350 degrees.

Prepare pie crust (from scratch or thaw frozen). Beat eggs and milk in medium bowl. Assemble filling ingredients in pie crust. Add salt, pepper, and nutmeg. Pour egg mixture over other ingredients in the pie crust.

Bake 45 minutes or until center is set and golden. Let rest 15 minutes before serving.

*Note from Hillery: I make this for breakfast, brunch, lunch, and lighter dinner meals. My favorite combinations are: asparagus and feta; roasted green chile, ham and cheddar; leek, onion, bacon and a blend of the drier cheeses; sundried tomato, black olive and feta.*

# SOUR CREAM ENCHILADAS

Recipe submitted by: Trudy Eden, Cedar Falls

## Ingredients:

2 cups sour cream from Hansen's\*  
1 cup chopped green onions, including some tops  
½ teaspoon ground cumin  
4 cups (about 1 pound) Cedar Grove or other cheddar cheese from Hansen's  
12 corn tortillas  
salad oil, shortening or lard for frying tortillas  
1 can (10 oz.) enchilada sauce  
Sour cream and chopped green onions for garnish

## Directions:

Blend the 2 cups sour cream, 1 cup chopped onions, cumin, and 1 cup of the shredded cheese.

Dip each tortilla into medium-hot shallow oil or fat. Fry just a few seconds, until it begins to blister and becomes limp--*do not fry until firm or crisp*. As soon as you remove the tortilla from the oil or fat, dip it into the heated enchilada sauce. A cake pan just larger than the tortilla is ideal for holding the sauce.

In an ungreased casserole about 8 by 10 inches (or 9 by 9 inches), overlap two tortillas at one end of the pan, allowing part of the tortillas to extend over the edge of the pan. Spread about 6 tablespoons of the sour cream filling down the center of the tortillas, and fold the extending section down over the filling.

Repeat this technique to fill remaining tortillas, placing them side by side and completely covering the pan bottom; use all the filling. Sprinkle the remaining 3 cups cheese evenly over the top. (You can cover and chill the casserole for 3 or 4 hours if you want to make it ahead.)

Bake uncovered in a 375 degree oven for 20 minutes. Garnish with more sour cream spooned down the center of the enchiladas and sprinkle with more green onions. Makes 6 large enchiladas (about 6 servings.)

(Adapted from Editors of Sunset Books and Sunset Magazine, *Sunset Mexican Cook Book*, Lane Books, 1974)

\*To make your own sour cream, add 4 tablespoons of buttermilk to 2 cups of Hansen's heavy cream and let sit at room temperature until thick, from 8 to 24 hours. To make your own buttermilk, directions are available at Hansen's.

# BISON CHILI

Recipe submitted by: Isabel Montemayor, Cedar Rapids

## **Ingredients:**

1 package (1 ½ lb.) ground bison meat  
1 large yellow onion, chopped  
1 green sweet pepper, chopped (1/2 cup to 1 cup)  
2 cloves garlic, minced  
1 (15-ounce) can dark red kidney beans, rinsed and drained  
2 (14 ½ -ounce) can diced tomatoes, undrained  
1 (8-ounce) can tomato sauce  
2 to 3 teaspoons chili powder  
½ teaspoon dried basil, crushed  
Salt to taste (1 tsp or more)  
Pepper to taste (1/4 tsp or more)

## **Directions:**

In a large saucepan over medium-low heat, cook ground bison, onion, sweet pepper, and garlic until meat is brown and onion is tender. Stir in kidney beans, undrained tomatoes, tomato sauce, chili powder, basil, salt, and 1/4 teaspoon black pepper. Bring to boil; reduce heat. Simmer, covered, for 20 minutes. Simmer longer for thicker chili, or add water to thin to desired consistency.

(Adapted from the Better Homes and Gardens New CookBook 75th Anniversary Edition)

# WILD RICE SOUP

Recipe submitted by: Joan Meany, Cedar Falls

## Ingredients:

2 Tablespoons Hansen's Dairy butter  
1 Tablespoon finely minced sweet yellow onion  
¼ cup flour  
4 cups chicken broth  
2 cups cooked wild rice (2/3 cup uncooked wild rice)  
1/3 cup cubed Delaware Co. Meats ham  
1/3 cup grated carrots  
3 Tablespoons, chopped slivered almonds  
½ teaspoon salt  
½ cup Hansen's Dairy cream  
½ cup Hansen's Dairy whole milk  
2 Tablespoons dry sherry  
2 Tablespoons parsley or chives

## Directions:

Melt Hansen's butter in Dutch oven saucepan; sauté onion until tender. Blend in flour, gradually adding broth. Cook, stirring constantly, until mixture thickens slightly. Stir in cooked wild rice, ham, carrots, almonds, and salt; simmer about 5 minutes. Blend in cream, milk and sherry; heat to serving temperature, but do not boil. Garnish with parsley or chives. Serves 4 to 6.

Soup can be refrigerated and reheated, although it thickens considerably, you may prefer to add more chicken broth. This recipe doubles or triples easily.

To cook wild rice: Measure 2/3 cup uncooked wild rice and rinse thoroughly in sieve under cold running water for 3 minutes. Drain.  
In saucepan, measure 2 cups of water, bring to a boil, add rice, cover and simmer very gently for about 45 minutes, stirring occasionally to make sure there is still enough cooking liquid until thoroughly cooked. Rinse briefly with cool water and drain before adding to soup.

*Note from Joan: A Christmas Eve supper tradition at our house.*

(Adapted from *Byerly's* of Minneapolis – a fine gourmet grocery, deli & café, my favorite.)

# AUTUMN HARVEST SOUP

Recipe submitted by: Joan Meany, Cedar Falls

Makes 16 servings (2 ladle-fuls per person)

## Ingredients:

8 thick slices Delaware Co. Meats bacon, diced	½ teaspoon allspice
2 medium sweet yellow onions, peeled and diced	2 teaspoons salt
4 ribs celery, sliced	1 teaspoon pepper
4 ½ cups roughly chopped carrots	10 cups chicken stock, homemade or canned
4 ½ cups peeled, chunked butternut squash	2 cups Hansen's Dairy cream
½ cup flour	Fresh finely chopped parsley
1 Tablespoon sugar	Julienned carrots, cooked al dente
1 teaspoon nutmeg	Reserved bacon pieces

## Directions:

In large heavy Dutch oven brown bacon pieces over medium high heat, remove to absorbent paper with slotted spoon, set aside. Add onion & celery to bacon drippings and sauté until tender and translucent about 10 minutes. Add flour and seasonings, stir well and cook about 3 minutes. Slowly add a small amount of stock until flour is absorbed, then add rest of stock. Add carrots and squash to pan.

Bring to a boil, then reduce heat and simmer over medium low heat, covered until vegetables are done. Puree soup in blender or food processor in small batches. (At this point the soup can be refrigerated until ready to reheat and finish.)

Heat slowly until almost boiling, reduce heat and add cream and heat through but **do not** allow it to boil. Ladle into serving bowls, garnish with bacon pieces and parsley or julienned carrots.

*Note from Joan: Served at our Thanksgiving Dinners. Everyone likes it and we enjoy this for other Autumn occasions, too. I particularly like the seasonings in this version.*

(A compilation from Living History Farms recipe Puree of Carrots a la Crecy, adapted from The Modern Cookbook, 1846 and Williams Sonoma's Cream of Butternut Squash & Apple Soup and Butternut Squash Chowder.)



# BUTTERNUT SQUASH GRATIN WITH ROSEMARY BREADCRUMBS

Recipe submitted by: Anne Hoekstra, Waterloo

## Ingredients:

¼ cup Hansen's butter  
4 cups thinly sliced onions (about 1 pound)  
2 ½ pounds butternut squash, peeled, seeded, cut into ½-inch cubes  
1 teaspoon sugar  
½ teaspoon salt  
½ teaspoon ground black pepper  
¾ cup canned low-salt chicken broth  
2 cups fresh breadcrumbs made from soft white bread  
2 cups (packed) grated Cedar Grove sharp white cheddar cheese from Hansen's  
1 ½ tablespoons chopped fresh rosemary  
½ teaspoon dried thyme

## Directions:

Preheat oven to 350°F. Butter 13x9x2-inch glass baking dish.

Melt Hansen's butter in heavy large skillet over medium-high heat. Add onions; sauté until onions are light golden, about 8 minutes. Add squash; sauté 4 minutes. Sprinkle sugar, salt and pepper over vegetables; sauté until onions and squash begin to caramelize, about 5 minutes.

Spread vegetable mixture in prepared dish. Pour chicken broth over. Cover tightly with foil and bake 45 minutes. (Squash mixture can be made 1 day ahead. Cool, then cover and refrigerate. Reheat in 350°F oven until heated through, about 10 minutes.)

Increase oven temperature to 400°F. Mix breadcrumbs, cheese, rosemary and thyme in medium bowl. Sprinkle over gratin. Bake uncovered until top is golden brown and crisp, about 30 minutes.

# SWEET POTATO BAKE

Recipe submitted by: Joan Meany, Cedar Falls

Serves 12

## Ingredients:

### *Sweet Potato Filling:*

1 (40 ounce) can sweet potatoes, drained; or 3 pounds fresh sweet potatoes, cooked until tender, drained, cooled and peeled  
1 cup Hansen's Dairy cream  
2 eggs, beaten  
1/3 cup Hansen's Dairy butter, softened  
1 cup sugar  
1 teaspoon vanilla

### *Topping:*

1 cup crushed corn flakes  
1 cup finely chopped toasted pecans  
1/3 cup Hansen's Dairy butter, melted  
3/4 cup brown sugar

## Directions:

Grease a 9 X 13" baking dish or casserole pan, set aside. Preheat oven to 350°.

Mash sweet potatoes in large mixing bowl. Add cream, eggs, 1/3 cup softened Hansen's butter, sugar and vanilla and fold together thoroughly until smooth. Spoon mixture into prepared baking pan.

Combine topping ingredients in mixing bowl and top the mashed mixture with crumb topping.

Can be prepared ahead and refrigerated for a couple of days before baking if desired. Bake for 35 minutes or until warm throughout.

*Note from Joan: Even those who thought they didn't like yams or sweet potatoes will eat them. They are so good!*

# VANILLA NUTELLA BUTTERBALL COOKIES

Recipe submitted by: Joan Meany, Cedar Falls

Makes 24 sandwiched cookies

## Ingredients:

1 cup unsalted Hansen's Dairy butter  
at room temperature  
1/2 cup granulated sugar  
1/4 teaspoon vanilla extract  
1 3/4 cups all-purpose flour  
1/2 cup nutella

2 cups vanilla sugar for drenching

## Directions:

In a mixer fitted with the whisk attachment, or with an electric beater, beat the Hansen's butter on medium speed until it's light & fluffy, 5 minutes. Mix in the granulated sugar and vanilla. When the mixture is well blended add the flour & mix until it forms a dough. Wrap the dough in plastic wrap & chill overnight.

Take small pieces of dough & roll into small balls, chill the dough balls in the freezer for 1 hour.

Preheat oven to 375°. Bake dough balls for 10-12 minutes on parchment lined cookie sheets, 2 inches apart. Let cool on pans on wire racks.

Spread or pipe nutella on the center of the flat side of the cooled cookies, not going all the way to the edge (you don't want the nutella to ooze out of the sandwiched cookie), and sandwich with another cookie. Dip the sandwiched cookie in vanilla sugar, coating well.

# FROZEN PEPPERMINT CHEESECAKE

Recipe submitted by: Kate Kitzman, Cedar Falls

## Ingredients:

2 cups chocolate wafer cookie or sandwich cookie crumbs  
1/4 cup sugar  
1/4 cup Hansen's butter, melted  
1 (8 oz.) package cream cheese from Hansen's, softened  
1 (14 oz.) can sweetened condensed milk  
2 teaspoons peppermint extract  
2 cups Hansen's heavy cream, whipped  
Red food coloring (optional)  
chocolate fudge ice cream topping (optional)  
crushed peppermints (optional)

## Directions:

Line a 9-inch round cake or springform pan with foil.

Combine cookie crumbs and sugar in a bowl. Add Hansen's butter, mix well. Press 2 cups of mixture firmly into bottom and partway up sides of prepared pan. Chill

Beat cream cheese until fluffy in a large bowl. Gradually add sweetened condensed milk and continue to beat until smooth. Stir in peppermint extract and food coloring, if using. Mix well. Fold in whipped cream. Pour filling into pan.

Cover. Freeze 6 hours or until firm. Garnish with fudge topping and crushed peppermints, if desired.

# PUMPKIN TORTE

Recipe submitted by: Joan Meany, Cedar Falls

Serves 15

## Ingredients:

### *Crust:*

24 graham cracker squares  
1/3 cup sugar  
1/2 cup Hansen's Dairy butter, melted

### *Cream Layer:*

2 eggs  
1/2 cup sugar  
8 ounces **cream cheese**, softened

### *Pumpkin Layer:*

1 - 15 oz. can pumpkin  
1/2 cup sugar  
1/2 tsp. salt  
3 eggs, separated  
1/2 cup Hansen's Dairy whole milk  
1 Tbsp. cinnamon  
1 envelope. Knox gelatin -  
softened in 1/4 cup cold water  
1/4 cup sugar

### *Topping:*

1 cup Hansen's Dairy cream  
1 Tbsp. sugar

## Directions:

*Crust:* Crush graham crackers finely and mix well with sugar & melted butter. Press into bottom of 9X13" baking pan or 10 - 12" spring form pan. This could also be assembled in 2 - 9" pie plates.

*Cream layer:* Beat ingredients together until well mixed with electric beater. Pour over crust. Bake in preheated 350° oven 20 minutes; cool.

*Pumpkin layer:* In medium saucepan, combine pumpkin, sugar, salt egg yolks, milk and cinnamon; cook until thick. Remove from heat and add softened gelatin to melt; cool. Meanwhile beat the egg whites until soft peaks form and then gradually beat in the sugar. Fold this into the cooled pumpkin mixture; spoon this pumpkin mixture over cooled cheesecake & crust layers. Refrigerate.

*Topping:* In deep metal medium mixing bowl, combine whipped cream and sugar; beat until firm peaks and spread over top of all.

Keep refrigerated until ready to serve.

# APPLE CREAM PIE

Recipe submitted by: Angie Slickers, Cedar Falls

## Ingredients:

### *Crumb Topping:*

$\frac{3}{4}$  c. flour  
1/3 c. Hansen's butter  
 $\frac{1}{2}$  c. sugar  
 $\frac{3}{4}$  tsp. cinnamon

### *Apple Cream Filling:*

4  $\frac{1}{2}$  c. apples  
3 eggs - slightly beaten  
1 c. Hansen's milk  
 $\frac{3}{4}$  tsp. vanilla  
1 c. sugar  
5 Tbs. flour  
 $\frac{1}{2}$  tsp. cinnamon  
 $\frac{1}{4}$  tsp. salt

## Directions:

Mix together crumb topping ingredients with a pastry blender and set aside.

Peel and slice apples and place in 9- or 10-inch pie plate lined with a crust. (I use the Pillsbury refrigerated crusts that come 2 in a box.)

Combine eggs, milk, and vanilla. Mix sugar, flour, cinnamon, and salt in a separate bowl. Add to egg mixture. Stir until mixed, but do not beat with a mixer. Pour over apples.

Sprinkle crumb topping over the apples. Bake at 350 for about 1 hour (or until apples are done).

*Note from Angie: This is best served warm with Hansen's vanilla ice cream. Yummy!*

# EGGNOG BAVARIAN WITH RASPBERRY SAUCE

Recipe submitted by: Joan Meany, Cedar Falls

Serves 12

## Ingredients:

### *Eggnog Bavarian:*

5 cups Hansen's Dairy Eggnog  
1/3 cup sugar  
3 envelopes Knox unflavored gelatin  
6 Tablespoons cold water  
½ teaspoon freshly grated nutmeg  
2 cups Hansen's Dairy cream

### *Raspberry Sauce:*

2 - 10 ounce packages frozen raspberries,  
thawed  
2 Tablespoons cornstarch  
2 Tablespoons brandy

## Directions:

In small saucepan heat 1 cup eggnog to scalding. Stir in sugar. Set aside.

In 2 cup glass measuring cup sprinkle gelatin over cold water, let rest about 10 minutes to soften the gelatin powder. Stir softened gelatin into hot eggnog mixture. Over low setting, heat and stir until gelatin is dissolved/melted. Pour into large bowl; stir in remaining eggnog and nutmeg. Chill until mixture is slightly thickened.

In a deep narrow mixing bowl whip cream until very thick. Fold into thickened eggnog.

Lightly oil an 8-cup mold, individual sherbet glasses, or other dishes. Spoon mixture into prepared mold or glasses. Chill until set. To serve, invert mold onto serving platter. Drizzle sauce over; reserving extra to pass.

Prepare raspberry sauce by draining raspberries into 2 cup glass measure (about 1 ½ cups). Reserve juice. Blend juice and cornstarch in medium saucepan until smooth. Heat to boiling, stirring constantly. Boil and stir until thickened and clear. Stir in raspberries and brandy and cool.

*Note from Joan: This is a family Christmas dinner tradition, served as a dessert with an array of Christmas cookies.*

# CHOCOLATE BOTTOM PIE

Recipe submitted by: Jordan Hansen, Hudson

## **Ingredients:**

1/4 cup Hansen's butter  
2 tbsp cocoa powder  
2/3 cup oatmeal  
1/3 cup flour  
1/3 cup sugar  
1/4 tsp salt  
1 tbsp vanilla  
Small box vanilla pudding  
Hansen's whipped cream

## **Directions:**

Mix cocoa, oatmeal, flour, sugar and salt. Blend in butter and vanilla, mixing until crumbly. Pat into a 9 x 9 or 10 x 7 pan and bake 10 minutes at 350 degrees. Cool. Pour in prepared vanilla pudding (mixed according to directions with Hansen's milk).

Make your own whipped topping and spread on top: Whip 1 cup Hansen's heavy cream, 1 tbsp vanilla and 1 tbsp powdered sugar until stiff peaks form.



# EGGNOG COOKIES

Recipe submitted by: Joan Meany, Cedar Falls

Makes approximately 3 Dozen

## Ingredients:

2 ¼ cups flour  
1 teaspoon baking powder  
½ teaspoon ground cinnamon  
½ teaspoon ground nutmeg  
1 ¼ cups white sugar  
¾ cup Hansen's Dairy butter, softened  
½ cup Hansen's Dairy eggnog  
1 teaspoon vanilla  
2 large egg yolks

## Directions:

Preheat oven to 300 degrees.

In a bowl, combine all the dry ingredients together.

In another large bowl, cream together the sugar and Hansen's butter until it resembles a grainy paste. Add eggnog, vanilla and egg yolks and beat at medium speed until smooth. Add the flour mixture and beat at low speed until blended. Do not over mix.

Drop by teaspoons onto ungreased baking sheet, 1 inch apart. Sprinkle lightly with additional nutmeg.

Bake for 23-25 minutes or until bottoms turn light brown. Transfer from pans immediately to cool.

# CRANBERRY BLISS BARS

Recipe submitted by: Joan Meany, Cedar Falls

## Ingredients:

### *Cake Layer:*

1 cup Hansen's Dairy butter, softened  
1 ¼ cups light brown sugar, packed  
3 eggs  
1 teaspoon vanilla extract  
½ teaspoon orange extract  
1 teaspoon ground ginger  
OR 2 Tbsp. minced crystallized ginger  
¼ teaspoon salt  
1 ½ cup all-purpose flour  
1 ½ teaspoons baking powder  
¾ cup diced dried cranberries  
6 ounces white chocolate chips

### *Frosting:*

4 ounces cream cheese, softened  
3 cups powdered sugar  
1 teaspoon vanilla extract  
1 teaspoon orange extract  
¼ cup diced dried cranberries

### *Drizzled Icing:*

½ cup powdered sugar  
1 Tablespoon Hansen's Dairy milk  
2 teaspoons Hansen's butter (unsalted)

## Directions:

Preheat oven to 350°. Make cake by beating the Hansen's butter and brown sugar together with an electric mixer until smooth. Add the eggs, extracts, ginger and salt and beat well. Gradually mix in the flour and baking powder until smooth. Mix the chopped dried cranberries and white chocolate chips into the batter by hand. Pour the batter into a buttered 9 x 13-inch baking pan. Use a spatula to spread the batter evenly across the pan. Bake for 25 to 30 minutes, or until the cake is lightly browned on top. Allow the cake to cool.

Make the frosting by combining the softened cream cheese, powdered sugar and extracts in a medium bowl with an electric mixer until smooth. When the cake has cooled, use a spatula to spread the frosting over the top of the cake.

Sprinkle ¼ cup of chopped dried cranberries over the frosting on the cake.

Make the drizzled icing by whisking together powdered sugar, milk and shortening. Put the icing in a small zip-loc bag and snip a very tiny hole from one corner. Drizzle this icing over the cranberries in a sweeping motion.

Cover the cake, refrigerate for 2 hours, then slice the cake lengthwise through the middle. Slice the cake across the width three times, making a total of eight rectangular slices. Slice each of these rectangles diagonally creating 16 triangular slices.

# EGGNOG LATTE

Recipe submitted by: Laura Korodan, Cedar Falls

Makes one large or two small lattes.

## Ingredients:

2 shots espresso OR ½ cup of double/triple concentrated coffee

2/3 cup Hansen's Dairy eggnog

1/3 cup Hansen's Dairy milk

\*optional Hansen's Dairy whipped cream and nutmeg

## Directions:

In a small saucepan over medium heat, warm the eggnog and milk until steaming, but not boiling. OR – heat eggnog and milk to desired temperature in the microwave (about 2 minutes on HIGH). Pour espresso/concentrated coffee into a mug and add steamed eggnog/milk mixture.

*Notes from Laura: If you want to make this as an evening cocktail, add a shot of rum or other liquor. Top off with whipped cream and a pinch of nutmeg.*

*Happy Holidays - Enjoy!*

## CANDY CANE COOLER

### **Ingredients:**

1 quart Hansen's candy cane ice cream (seasonal flavor)  
1 cup Hansen's milk  
2 liters ginger ale (cold)

### **Directions:**

Let the ice cream soften slightly on the counter (10 minutes or so). Place in punch bowl. Add milk and ginger ale. Stir until frothy. Serve at once, or keep cold for a short while in the refrigerator.