

B. G. HENNESSY'S
DECEMBER 2025
NEWSLETTER DOWNLOADS

ADVENT BOOK LIST

CHRSTMAS GRACE

HOW TO MAKE AN APPLE SANTA

CRANBERRY PISTACHIO COOKIES

If you are looking for the Family Christmas Memories Book-
go to www.bghennessy.com.

The link to download the book is on the home page.

B.G. HENNESSY'S ADVENT BOOK LIST

1. *Morris's Disappearing Bag*, by Rosemary Wells
2. *Holly & Ivy*, by Rumor Godden, pictures by Barbara Cooney
3. *The First Night*, by B. G. Hennessy, pictures by Steve Johnson & Lou Fancher
4. *A Christmas Wish for Corduroy*, By B. G. Hennessy, art by Jody Wheeler
5. *Corduroy's Christmas*, by B. G. Hennessy, pictures by Lisa McCue
6. *The Christmas Story*, by Jane Wener, pictures by Eloise Wilkin
7. *Santa's Toy Shop*, Walt Disney Studio, Golden Books
8. *The Remarkable Christmas of the Cobbler's Sons*, by Barbara Cooney
9. *A Child's Christmas in Wales*, by Dylan Thomas, art by Trina Schart Hyman
10. *The Snowy Day*, by Ezra Jack Keats
11. *The Polar Express* by Chris Van Allsburg
12. *Father Christmas*, by Raymond Briggs
13. *The Jolly Christmas Postman*, Janet and Allan Ahlberg
14. *The Night Before Christmas*, Clement Moore
15. *A Stickler Christmas*, by Lane Smith
16. *The Attic Christmas*, by B. G. Hennessy, pictures by Dan Andreason
17. *How the Grinch Stole Christmas* by Dr. Suess
18. *Red & Lulu*, by Matt Travers
19. *Jan Brett's Christmas Treasury*
20. *A Christmas Carol*, Charles Dickens
21. *'Twas the Night Before Christmas*, by Clement Moore
22. There's always room for a few new books!!
- 23.
- 24.



A CHRISTMAS GRACE

Dear God,

*Thank you for the gift of being together,
In sharing smiles and stories
across the table, passed from
old to young, and back again.*

*May traditions, new and old,
Bind our family with memories and meaning.*

*Help us to cherish those beside us,
Hold dear the ones we miss,
And keep our hearts open to those
Who need our kindness.*

*May the gift of Christmas
surround our family and
bless us, all year long.*

Amen

How to Make Apple Santas

YOU WILL NEED

1 round red apple
5 regular size
marshmallows
5 fresh cranberries
5 toothpicks
Cotton balls



Step One

Stick one cranberry on the end of each toothpick. Under the cranberry add a little cotton fluff, end with a marshmallow. Leave enough of the toothpick to stick into the apple. Make 4.



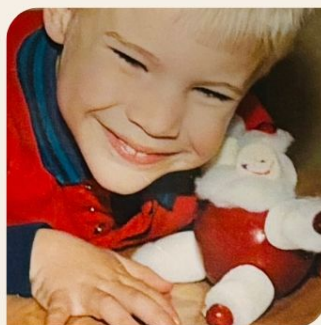
Step Two

For Santa's head, draw a face on one of the marshmallows. Add a big fluffy cotton ball for his beard.



Step three

Stick the toothpick with the face and the beard onto the top of the apple. Add the arms to the sides and the legs sticking out in front of the bottom of the apple



HO! HO! HO!



Taste This

Cranberry Pistachio Cookies



Difficulty: ★★



Prep time: 10 min



Bake: 10-12 min



48 cookies

INGREDIENTS	DIRECTIONS
<p>1 pouch sugar cookie mix</p> <p>1 box Pistachio instant pudding mix (4 serving size)</p> <p>¼ cup all purpose flour</p> <p>½ cup melted butter or margarine</p> <p>2 eggs</p> <p>1 cup salted, dry-roasted, pistachio nuts, chopped</p> <p>¾ cup dried cranberries, chopped</p> <p>1-2 drops of green food coloring</p>	<p>1 Heat oven to 350F. Line a cookie sheet with parchment paper, set aside.</p> <p>2 In a large bowl, stir together cookie mix, pudding mix, and flour.</p> <p>3 Stir in melted butter and eggs until a soft dough forms. Add pistachios and cranberries. Mix well.</p> <p>4 Using a small cookie scoop or teaspoon, drop dough 2 inches apart on a lined cookie sheet. Press with fingers to slightly flatten.</p> <p>5 Bake 9-11 minutes or until edges are light golden brown. DO NOT OVER COOK. Cool 2 minutes. Remove from cookie sheet to a wire rack. Cool completely. Store tightly covered at room temperature.</p>
NOTES	
<p><i>These are the easiest Christmas cookies to make. And DELICIOUS. Whenever I make them someone asks for the recipe. I'm (almost) embarrassed to share it, these are so easy to make.</i></p>	

