

Cherry Capital Rose Society  
Traverse City, Michigan

2007 CCRS Christmas Party Recipes

**Crunchy Pea Salad**

1 10 oz. pkg. frozen baby peas, thawed  
1 cup diced celery  
1 cup chopped cauliflower  
¼ cup diced green onion  
1 cup chopped cashews  
½ cup sour cream  
1 cup Hidden Valley Ranch dressing  
3-4 slices crisp bacon, crumbled

Combine all but bacon and cashews. Chill covered. Just before serving, add cashews and garnish with bacon. (I doubled this for the party)

Jan MacDonald

**Pumpkin Bread**

6 Tbs butter or margarine  
1 1/3 C sugar  
2 eggs  
Cream these three until smooth

Stir in  
1 C canned pumpkin or pumpkin pie mix  
4 Tbs evaporated milk or water  
½ tsp vanilla

Sift then stir in  
1 ¾ C flour  
¼ tsp baking powder  
1 tsp baking soda  
1 tsp nutmeg  
1 tsp pumpkin pie spice (leave this out if using pie mix)  
½ tsp cinnamon  
½ tsp salt

Pour into regular loaf pan. Bake until toothpick stuck into center comes out clean. 350 for 50-60 minutes

Judi

## Carnation Famous Fudge

### Ingredients

2 tablespoons butter or margarine  
2/3 cup evaporated milk  
1-1/2 cups granulated sugar  
1/4 teaspoon salt  
2 cups (4 ounces) miniature marshmallows  
1-1/2 cups (9 ounces) semisweet chocolate chips  
1/2 cup chopped pecans or walnuts, optional  
1 teaspoon vanilla extract

### Instructions

Combine butter or margarine, evaporated milk, sugar and salt in a medium, heavy-duty saucepan. Bring to a full rolling boil over medium heat, stirring constantly. Boil stirring constantly for 4 to 5 minutes. Remove from heat.

Stir in marshmallows, chocolate chips, nuts and vanilla. Stir vigorously for 1 minute or until marshmallows are melted. Pour into a foiled-lined 8-inch square baking pan. Chill until firm.

### Variations:

Milk chocolate fudge: Substitute 2 cups milk chocolate chips for semisweet chocolate chips.

Butterscotch fudge: Substitute 1 2/3 cups butterscotch-flavored chips for semisweet chips.

Mint chocolate fudge: Substitute 1 1/2 cups mint-chocolate chips for semisweet chips.

Yield: 3 dozen pieces

Per piece: 73 cal.; 1 g pro.; 12 g carb.; 3 g fat (2 sat.; 1 monounsat.; 0 polyunsat.); 2 mg chol.; 17 mg sod.; 0 g fiber; 36 percent calories from fat.

### Credits

Recipe from: Carnation Evaporated Milk

## Fruit Stuffing

Saute chopped celery and onions in butter until tender. Tear apart or cube stale bread. Add celery, onions, butter, and poultry seasoning to bread. Add chicken broth to further moisten the bread. Add cubed apples and dried cherries to bread. Add salt to taste. Put all ingredients in a pan, cover with foil, and bake at 350 degrees for about an hour. This goes well with pork roasts and ham.

Lin Emmert

## **Karen's Apple Pie**

### FILLING:

3/4 cup granulated sugar  
1/4 cup firmly packed brown sugar  
2 Tbsp. flour  
1/2 tsp. cinnamon  
1/4 tsp. nutmeg  
1/8 tsp. salt  
6 to 8 cups thinly sliced pared apples (about 2 lbs.)  
1/4 cup cream or half and half  
3 Tbsp. butter  
1 Tbsp. milk

Prepare a double-crust pastry. Mix granulated & brown sugars, flour, spices and salt. In a small bowl. Spread one third of apple slices over bottom crust. Sprinkle with one third sugar mixture. Repeat layers two more times with remaining apples & sugar mixture. Pour cream into center & dot with butter. Place top pastry over filling, cut slits to vent, crimp edges. Brush top with milk and sprinkle lightly with sugar. Bake in 400 degree oven for 1 hour, or until pastry is golden and juices bubble up. Cool and serve plain or with ice cream.

## **Peach Custard Pie**

Line an unbaked pie crust with peeled, pitted peach halves (usually 6-10 peach halves, depending on the size of the peaches. Arrange the peaches cut side up. Mix 2 beaten eggs, 2 Tbsp. melted butter, 2 Tbsp flour, 1 tsp. vanilla, and 1 cup sugar. Pour over peach halves, and bake at 425 degrees for about 20 minutes, until lightly browned. Then turn down the heat to 325 degrees and bake for another 50-70 minutes, until custard begins to set up.

NOTE: I frequently make a number of these pies and freeze them without baking them, then bake them as I need them. They freeze well – just take a little longer to bake.