



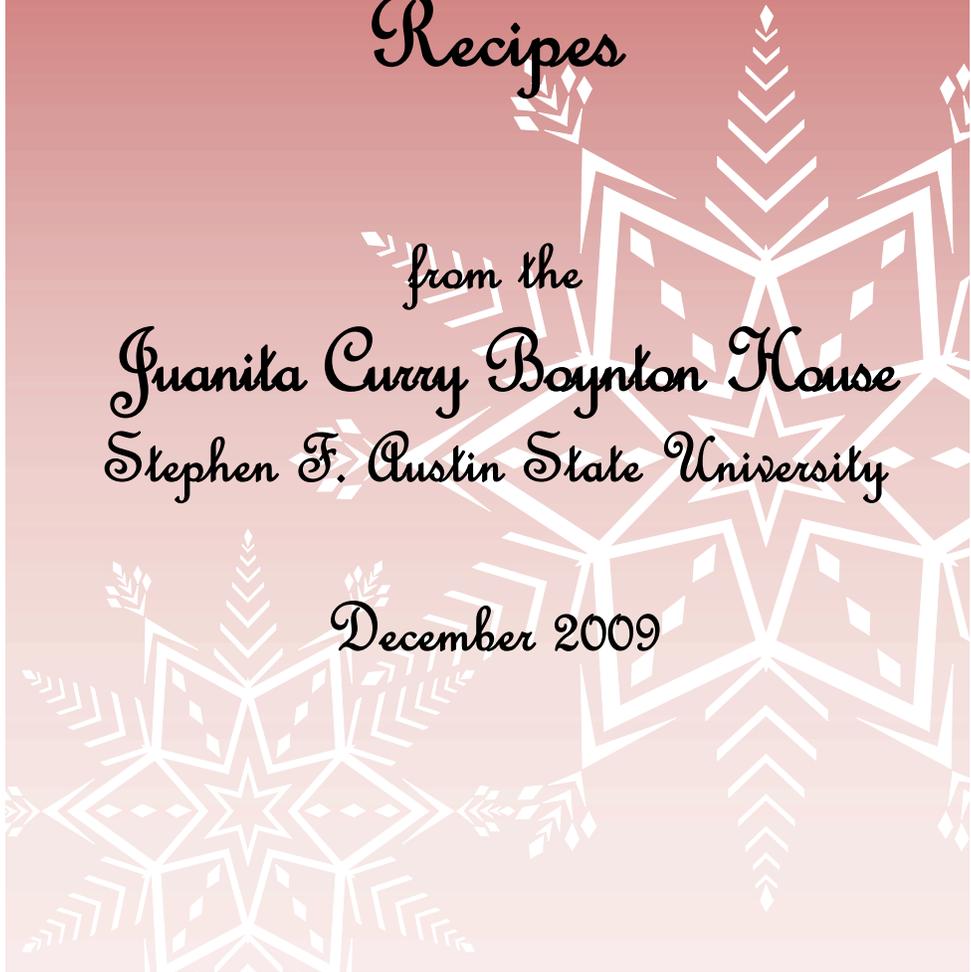
University Women's Club

*Holiday Tea & Tasting
Recipes*

from the

*Juanita Curry Boynton House
Stephen F. Austin State University*

December 2009





*The Guanita Curry Boynton House
The President's Residence
Stephen F. Austin State University*

Committee

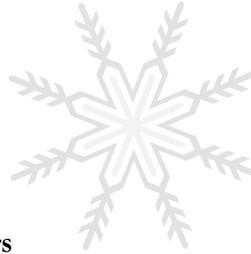
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CANDY

Bertha's Pralines
Old English Toffee
Fantasy Fudge
Joy to the World Coconut Bars



NON SWEET

Pecan-Stuffed Pickled Jalapenos
Olive Tapenade and Blue Cheese Finger Sandwiches
Ham and Asparagus Phyllo Rolls
Fennel, Leek and Spinach Spirals
Smoked Sausage & Potato Quiche
Stuffed Roma Tomatoes

SWEETS

Key Lime Cheese Cake Squares
Meyer Lemon Mousse Tartlets
World's Greatest Cookies

SLICE and BAKE

Savory Basil Slice-and-Bakes
Santa's Whiskers
Macaroon Bars
Brown Sugar Icebox Cookies
Gingerbread Stars
German Chocolate Slice 'n' Bakes
Cheese Blintzes
Apricot Pinwheels
Lemon Slice & Bake
Almond Toffee Bars



Bertha's Pralines

- 2 c. sugar
- 1 tsp. soda
- 1 c. buttermilk
- 3 Tbs. Karo syrup

Put in bottom of double boiler. Stir. Cook slowly. Stir all the time until it forms a soft ball.

Add:

- 1 tsp. vanilla
- 1 Tbs. butter
- 2 c. chopped pecans
- 1 tsp. butter flavoring

Stir until ready to drop onto waxed paper.



Old English Toffee

- 1 lb. (2 c.) margarine
- 2 c. sugar
- ½ c. coarsely chopped almonds (leave skins on)
- 4 oz. dipping chocolate or Hershey bar
- 1 to 2 c. chopped almonds

Combine margarine, sugar and the ½ cup almonds in a 3 quart saucepan. Boil gently stirring constantly, until mixture is golden brown and a small amount dropped in cold water will crack (305 degrees). Pour at once into a large oiled baking pan with sides, and spread with an oiled spatula. While mixture cools, melt chocolate over hot water, then spread on cold candy and sprinkle with additional nut meats. When chocolate is firm break in irregular pieces.

Yield: 2 pounds

Fantasy Fudge

3 c. sugar
¾ c. (1 ½ sticks) butter or margarine
1 sm. can (5 oz. or about 2/3 c.) of evaporated milk
(do not use sweetened condensed)
1 ½ pkg. (12 squares) semi sweet chocolate, chopped
1 jar (7 oz.) marshmallow cream
1 c. chopped walnuts (optional)
1 tsp. vanilla

1. Line 9-inch square pan with foil, with ends of foil extending over sides of pan; set aside.
2. Place sugar, butter, and evaporated milk in large heavy sauce pan. Bring to boil on medium heat, stirring constantly.
3. Boil 4 minutes, stirring constantly to prevent scorching. (Be sure candy thermometer reaches 234 degrees) Remove from heat.
4. Add chocolate and marshmallow cream, stir until completely melted. Add walnuts (optional) and vanilla. Mix well.
5. Pour immediately into prepared pan; spread to form even layer in pan. Let stand at room temperature 4 hours or until completely cooled.
6. Cut into 1 inch squares, store in tightly covered container at room temperature.

Yield: 80 - 1 inch servings



Joy to the World Coconut Bars

1 (14 oz.) bag shredded coconut
½ c. light corn syrup
24 whole roasted almonds
18 oz. semisweet chocolate pieces
2 Tbs. vegetable oil

1. In large bowl, combine coconut and corn syrup. Using your hands or wooden spoon, knead until coconut is saturated. Place in refrigerator for about 20 minutes.
2. Line a cookie sheet with waxed or parchment paper. Remove coconut from refrigerator, and shape into bit-size rectangles; top each rectangle with an almond. Refrigerate for 20 to 30 minutes.
3. In a medium bowl, microwave chocolate in 30 second intervals until melted and smooth. Let cool slightly, and stir in vegetable oil.
4. Using a fork, dip each coconut rectangle in chocolate, tapping off excess. Refrigerate on prepared cookie sheet until chocolate is set. Store in an airtight container with waxed or parchment paper between layers.



Pecan-Stuffed Pickled Jalapenos

Cut whole jalapeno peppers in half lengthwise; remove and discard seeds and membranes.

Pipe softened spreadable garlic and herb cheese into each pepper half. Press peppers, cheese sides down, into chopped toasted pecans. Cover and chill up to 1 day.

Olive Tapenade and Blue Cheese Finger Sandwiches

- ½ c. kalamata olives, drained and chopped
- ½ c. green olives, drained and chopped
- 2 Tbs. capers, drained and chopped
- 2 tsp. minced garlic
- 2 tsp. brandy
- 1 tsp. olive oil
- ½ tsp. anchovy paste
- ½ tsp. lemon zest
- ¼ c. blue cheese crumbles
- ¼ c. ricotta cheese
- 18 slices walnut bread, crusts removed
- Garnish: green olives, sliced vertically



1. In a medium bowl, mix together kalamata and green olives, capers, garlic, brandy, olive oil, anchovy paste, and lemon zest; cover and refrigerate.
2. In a small bowl and using an electric mixer at medium speed, beat together blue cheese crumbles and ricotta until creamy.
3. Spread about 1 teaspoon cheese mixture on one side of 9 slices of walnut bread.

Top with olive mixture and additional bread slices.

Cut sandwiches into 1½ inch fingers.

Garnish with olive slices, if desired.

Ham and Asparagus Phyllo Rolls

12 asparagus spears, washed and dried
½ (16 oz.) package phyllo dough, thawed
½ c. melted butter, divided
12 slices deli ham
¼ tsp. salt
¼ c. crumbled goat cheese
¼ tsp. ground black pepper



1. Preheat oven to 360 degrees. Line baking sheet with parchment paper.
2. Cut asparagus into 2 ½ inch spears. In a small bowl, combine asparagus, 2 Tbs. melted butter, salt, and pepper, tossing gently to coat.
3. Carefully unroll phyllo sheets onto smooth, dry surface. Keep phyllo covered with slightly damp cloth to avoid drying out. Cut 36 (12x2) inch strips. To assemble, brush 1 phyllo strip with melted butter; place another phyllo strip on top of buttered strip and brush with melted butter; repeat with third strip.
4. Place one asparagus spear horizontally on top of prepared phyllo. Fold ham slice in half and place 2 inches below asparagus spear on prepared phyllo. Sprinkle 1 tsp. crumbled goat cheese on ham. Starting on top of strip, carefully roll phyllo jellyroll-fashioned, enclosing asparagus, ham, and goat cheese. Brush each phyllo roll with melted butter and place on prepared pan. Repeat procedure with remaining ingredients.
Bake 20 min, until lightly browned. Serve immediately.



Fennel, Leek, and Spinach Spirals

2 Tbs. butter
1 Tbs. olive oil
1 c. chopped fennel
1 c. chopped leek
½ tsp. garlic salt
¼ tsp. ground black pepper
1 (10 oz.) package frozen chopped spinach, thawed and squeezed dry
1 (8 oz.) package cream cheese, softened
½ c. grated Parmesan cheese
1 (17.5 oz.) package frozen puff pastry sheets, thawed

1. In a medium sauté pan over medium heat, heat butter and olive oil, until butter is melted. Add fennel, leek, garlic salt, and pepper; sauté 6 minutes or until tender. Add spinach; sauté 3 minutes. Add cream cheese and Parmesan cheese, stirring until melted.
2. Roll one puff pastry sheet into a 13x11 inch rectangle. Spread half of spinach mixture over pastry, leaving a ½ inch border.
3. Beginning with the long side, roll up jellyroll style. Repeat procedure with remaining puff pastry and spinach mixture. Wrap tightly in plastic wrap; chill 2 hours, or up to 2 days, if desired.
4. Preheat oven to 350 degrees. Lightly grease baking sheets. Cut rolls into ¼ inch thick slices and place on prepared sheets. Bake for 25-30 minutes, or until golden brown.

Yield: 48 spirals.



Smoked Sausage and Potato Quiche

- 1 (30 oz.) bag frozen hash browns, thawed and squeezed dry
 - ¼ c. butter, melted
 - 4 lg. eggs, beaten
 - 1 c. half-and-half
 - 1 tsp. dry mustard
 - 1 tsp. salt
 - ½ tsp. ground black pepper
 - 1 c. finely chopped smoked sausage
 - 1 c. finely shredded sharp Cheddar cheese
- Garnish: fresh parsley

1. Preheat oven to 425 degrees. Spray two 12-cup muffin pans with cooking spray.
2. Press hash browns into bottom and up sides of muffin cups. Gently brush with melted butter. Bake crusts 20 minutes. Reduce heat to 350 degrees.
3. In a medium bowl, whisk together eggs, half-and-half, dry mustard, salt, and pepper, until well combined.
4. Evenly divide sausage and cheese between all prepared crusts. Spoon egg mixture into each crust. Bake 15 minutes. Cool in pans 5 minutes before removing.
5. Garnish with fresh parsley, if desired.



Stuffed Roma Tomatoes

12 Roma tomatoes
3 Tbs. olive oil
2 c. finely chopped mushrooms
1 c. finely chopped onion
1 tsp. salt, divided
½ tsp. ground black pepper, divided
1 c. fresh bread crumbs
½ c. finely grated Parmesan cheese
3 Tbs. chopped fresh parsley
¼ c. butter, melted



1. Preheat oven to 350 degrees. Line a baking sheet with parchment paper.
2. Slice tomatoes in half. With a melon baller, remove seeds and pulp, and discard. Place upside down on paper towels to drain.
3. In a medium sauté pan over medium heat, heat olive oil. Add mushrooms, onion, ½ teaspoon salt and ¼ teaspoon pepper; cook for 5 to 6 minutes; remove from heat and cool.
4. In a medium bowl, combine breadcrumbs, Parmesan cheese, vegetable mixture, and parsley. Stir in melted butter.
5. Sprinkle tomato shells with remaining salt and pepper. Spoon stuffing mixture into tomato shells. Bake for 25 to 30 minutes, until lightly browned.

Key Lime Cheese Cake Squares

2 c. graham cracker
1 c. finely chopped macadamia nuts
2 $\frac{3}{4}$ c. sugar, divided
6 Tbs. butter, melted
1 egg white, lightly beaten
2 (8 oz.) packages cream cheese, softened
 $\frac{1}{2}$ c. evaporated milk
4 lg. eggs
2 Tbs. Key lime zest
 $\frac{1}{3}$ c. fresh Key lime juice
 $\frac{1}{4}$ c. all-purpose flour
 $\frac{1}{2}$ tsp. baking powder

Garnish: confectioners' sugar, Key lime slices

1. Preheat oven 350 degrees.
2. In a medium bowl, combine graham cracker crumbs, macadamia nuts, $\frac{1}{2}$ cup sugar, and butter. Add egg white, stirring to combine well. Press mixture evenly into bottom of 13x9 inch baking pan; bake for 8 minutes.
3. In a medium bowl, combine cream cheese and $\frac{1}{2}$ cup sugar; beat at medium speed with an electric mixer until smooth. Add evaporated milk, beating until well combined. Spoon cream cheese mixture evenly over crust. Bake for 15 minutes; remove from oven, and cool for 10 minutes.
4. In a medium bowl, combine remaining $1 \frac{3}{4}$ cups sugar, eggs, lime zest, and lime juice, whisking to combine well.
5. In a small bowl, combine flour and baking powder; add to sugar mixture, whisking to combine. Pour sugar mixture over cream cheese mixture. Bake for 40 minutes, or until a wooden pick inserted in center comes out slightly sticky. Cool completely. Garnish with confectioners' sugar and Key lime slices, if desired. Cut into bars.



Meyer Lemon Mousse Tartlets

2 ½ c. gingersnap cookie crumbs
¼ c. firmly packed light brown sugar
½ tsp. ground ginger
10 Tbs. unsalted butter, melted
1 envelope unflavored gelatin
¼ c. cold water
¾ c. sugar
2 tsp. fresh Meyer lemon zest
¾ c. fresh Meyer lemon juice
4 egg yolks
1 tsp. vanilla extract
1 ¼ c. heavy cream
¼ c. confectioners' sugar
½ tsp. pure lemon extract
Garnish with fresh raspberries



1. Preheat oven to 325 degrees.
2. In a small bowl, combine cookie crumbs, brown sugar, ginger, and butter. Press into bottom and halfway up sides of 3 (12 cup) mini cheesecake pans. Bake 8 minutes.
3. In a small bowl, soften gelatin in water, let stand 15 minutes. In medium saucepan, combine sugar, lemon zest, lemon juice, egg yolks, and vanilla extract. Cook over medium-high heat, whisking constantly until mixture thickens and registers 160 degrees on thermometer.
4. Add gelatin mixture; whisk until gelatin dissolves and mixture is smooth, about 1 minute. Cool slightly; pour into container and chill.
5. In a medium bowl and using an electric mixer at medium speed, beat cream until foamy; gradually add confectioners' sugar, beating until soft peaks form. Add lemon extract. Fold ¼ cup of whipped cream into cooled lemon mixture until combined.
6. Fold in remaining whipped cream in 3 batches. Cover. Chill 2 hours. Pipe or spoon mousse evenly into gingersnap cookie shells. Garnish with fresh raspberries, if desired.

World's Greatest Cookies

- 1 c. unsalted butter, softened
- 1 c. sugar
- 1 c. firmly packed light brown sugar
- 1 lg. egg
- 1 c. vegetable oil
- 1 c. rolled oats
- 1 c. crushed cornflakes
- ½ c. shredded coconut
- ½ c. chopped almonds
- 3 ½ c. sifted all-purpose flour
- 1 tsp. baking soda
- 1 tsp. salt
- 1 tsp. vanilla extract

1. Preheat oven to 325 degrees. Line two or three baking sheets with parchment paper; set aside.
2. In a large bowl and using an electric mixer at medium-high speed, cream the butter, sugar, and brown sugar until light and fluffy. In a medium bowl, whisk together the egg and oil until combined. Add oil mixture to butter mixture, and beat on low speed until well combined. Add the oats, cornflakes, coconut, and almonds, and beat until mixture is well blended.
3. Reduce mixer speed to low, and beat in flour, baking soda, salt and vanilla extract. Drop by spoonfuls onto prepared baking sheets. Bake for 8 to 12 minutes, or until golden brown. Cool for 10 minutes, and then transfer to a wire rack to cool completely.



Savory Basil Slice-and-Bakes

2 c. all-purpose flour
½ tsp. coarsely ground black pepper
½ tsp. cayenne pepper
½ tsp. salt
½ c. grated Parmigiano Reggiano cheese
1 c. (2 sticks) butter
1 (8 oz.) package cream cheese
¼ c. prepared pesto
¼ c. fresh basil leaves, finely chopped
1 c. chopped walnuts, chopped almonds or whole pine nuts
Kosher salt

1. Sift together flour, peppers and salt. Stir in cheese.
2. Combine butter and cream cheese; using a mixer, beat until well combined. Add pesto and mix well.
3. Add flour mixture, basil leaves and nuts. Mix well.
4. Divide dough in half and roll into logs 1½ inches in diameter. Roll each log in kosher salt. Wrap in waxed paper and chill until firm. If baking later, freeze shaped dough and defrost slightly before baking.
5. Preheat oven to 350F.
6. Slice dough ¼ inch thick. Place on ungreased cookie sheets.
Bake 18 to 20 minutes, until edges are golden.
Transfer to a wire rack to cool. Store in an airtight container in the refrigerator up to a week, or freeze up to a month.

Yield: 6 dozen



Santa's Whiskers

- 1 c. butter, softened
- ½ c. sugar
- ½ c. powdered sugar
- 1 egg
- 1 tsp. vanilla
- 2 ¼ c. all-purpose flour
- 1 ½ c. red and/or green candied cherries, chopped
- 1 Tbs. all-purpose flour
- 1 c. coarsely chopped pecans
- 3 c. sweetened flaked coconut



Combine butter, sugar, powdered sugar, egg and vanilla in large bowl. Beat at medium speed, scraping bowl often, until creamy. Reduce speed to low; add 2¼ cups flour. Continue beating until well mixed.

Combine cherries and 1 tablespoon flour in small bowl; toss to coat. Stir cherry mixture and pecans into dough.

Shape dough into 3 (10x1½ inch) logs on plastic food wrap. Roll each in 1 cup coconut. Wrap tightly. Refrigerate until firm (1 hour or overnight).

Heat oven to 350°F. Cut logs into ¼ inch slices with sharp knife. Place 1 inch apart onto ungreased cookie sheets. Bake for 10 to 13 minutes or until edges are very lightly browned.

Yield: 8 dozen cookies

Macaroon Bars

- 3 ¼ c. flaked coconut, divided
- 1 can (14oz.) sweetened condensed milk
- 1 tsp. almond extract
- 1 tube (8 oz.) refrigerated crescent rolls

Sprinkle 1 ½ cups coconut into well greased 13-in x 9-in x 2-in. baking pan. Combine milk and extract; drizzle half over the coconut. Unroll crescent dough; arrange in a single layer over coconut. Drizzle with remaining milk mixture; sprinkle with remaining coconut. Bake at 350 for 30-35 minutes until golden brown. Cool completely before cutting. Store in refrigerator.

Brown Sugar Icebox Cookies

- 2 c. brown sugar
- 1 c. shortening
- 2 eggs
- 1 tsp. vanilla
- 3 ½ c. flour
- 1 tsp. baking soda
- Pinch of salt
- ½ c. walnuts



1. Cream shortening and sugar together.
2. Add eggs.
3. Stir in sifted dry ingredients, then vanilla and walnuts.
4. Form dough into 2 "logs", wrap and chill at least 2 hours.
5. Slice dough into ¼ inch slices and bake on a cookie sheet for 8-10 minutes at 350 degrees.

Gingerbread Stars

- 1 roll (16.5 oz) Pillsbury® refrigerated gingerbread cookies
- 1 c. white vanilla baking chips
- 2 Tbs. shortening

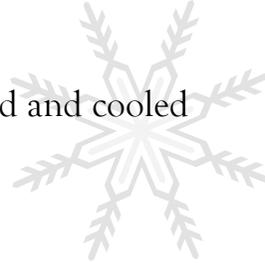
1. Heat oven to 350°F. Remove half of cookie dough from wrapper; refrigerate remaining dough until needed.
2. Sprinkle about ¼ cup of flour onto work surface; coat sides of half of dough with flour. With rolling pin, roll out dough to ¼-inch thickness, adding additional flour as needed to prevent sticking.
3. With floured 3-inch star-shaped cookie cutter, cut out dough stars. Gently brush excess flour from stars; place 2 inches apart on ungreased cookie sheet. Repeat with remaining half of dough.
4. Bake 7 to 9 minutes or until light golden brown. Cool 1 minute; remove from cookie sheet to cooling racks. Cool completely, about 15 minutes.
5. In 1-quart saucepan, heat baking chips and 2 tablespoons shortening over low heat about 4 minutes, stirring occasionally, until chips are melted and smooth. Remove from heat. Dip half of each cookie into vanilla coating, allowing excess to drip off. Place cookies on waxed paper-lined cookie sheet; refrigerate until vanilla coating is set, about 30 minutes.

Yield: 2 dozen



German Chocolate Slice 'n' Bakes

1 ½ c. flaked coconut
1 cup butter, softened
1 ½ c. sugar
1 (4-oz.) bar sweet baking chocolate, melted and cooled
1 lg. egg
1 tsp. vanilla extract
2 ½ c. all-purpose flour
1 tsp. baking powder
¼ tsp. baking soda
1/8 tsp. salt
1 ½ c. finely chopped pecans
Milk



Spread coconut in a shallow layer in a 15" x 10" jellyroll pan. Bake at 350° for 13 to 14 minutes or until toasted and dry, stirring once. Cool and transfer coconut to a small zip-top plastic bag. Finely crush coconut, and set aside.

Beat butter at medium speed of an electric mixer until creamy. Gradually add sugar, beating until light and fluffy. Add chocolate; beat well. Add egg and vanilla; beat well.

Combine flour, baking powder, soda, and salt; add to butter mixture, beating until blended. Stir in half of the coconut.

Divide dough into thirds; place on 3 large sheets of plastic wrap. Roll each portion lengthwise in plastic wrap, and shape into a 10" log. Cover with plastic wrap, and chill logs 30 minutes. Reroll logs, if necessary.

Combine remaining coconut and pecans. Unwrap logs; brush lightly with milk, and roll in pecan-coconut mixture, pressing firmly to make coating adhere. Wrap in plastic wrap and freeze logs at least 8 hours.

Cut into ¼" slices, using a sharp knife. Place 1" apart on ungreased cookie sheets. Bake at 375° for 8 to 9 minutes or until edges are browned. Cool 1 minute on cookie sheets; remove to wire racks, and cool completely.

Yield: 7 dozen

Cheese Blintzes

1 8 oz. package cream cheese (softened)
1 egg
1 stick of butter (softened)
1 loaf Pepperidge Farm Extra Thin Bread
1 c. sugar
1 Tbs. Cinnamon



Cut the crusts off bread
Roll slices very thin - set aside.

Mix cream cheese, egg and ½ stick of butter to the consistency of cake frosting
Spread filler on slices of bread and roll.

Melt remaining butter.
Mix sugar and Cinnamon.

Roll Blintzes through the butter, then roll through sugar & cinnamon.
Place in wax paper and freeze.

Bake at 300° approximately 10 minutes - or until filling begins to ooze out.



Apricot Pinwheels

- 1 c. butter, softened
- 1 c. sugar
- 3 Tbs. orange juice
- 1 tsp. vanilla
- 2 2/3 c. all-purpose flour
- ½ tsp. baking powder
- ¼ tsp. ground nutmeg



Filling:

- 2/3 c. apricot all-fruit spread
- ½ c. finely chopped pecans

1. Combine butter and sugar in large bowl. Beat at medium speed, scraping bowl often, until well mixed. Add orange juice and vanilla; continue beating until well mixed. Reduce speed to low; add flour, baking powder and nutmeg. Beat until well mixed.
2. Divide dough in half. Roll each half between 2 sheets of waxed paper into 12x9-inch rectangle. Spread apricot fruit spread over dough; sprinkle with pecans. Roll up, jelly-roll fashion, starting with 12-inch side. Wrap in plastic food wrap. Refrigerate until firm (at least 2 hours).
3. Heat oven to 375°F. Cut rolls into ¼ inch slices with sharp knife.

Place 1 inch apart onto ungreased cookie sheets.

Bake for 9 to 11 minutes or until edges are lightly browned.

Let stand 1 minute; remove from cookie sheets. Cool completely.

Recipe Tip

Need a change of pace? Substitute peach, strawberry or pineapple all-fruit spread for the apricot in this recipe.

Yield: 8 dozen cookies

Lemon Slice-and-Bakes

1 c. (2 sticks) butter
½ c. granulated sugar
2 c. cake flour
Finely grated rind of 3 lemons
Powdered sugar

1. In a large bowl, beat butter well. Add sugar gradually and beat well.
2. Add flour, ½ cup at a time, mixing well after each addition.
Add rind; mix well.
3. Divide dough in half and roll into logs about 1½ inches in diameter. Roll each log in powdered sugar. Wrap in waxed paper and chill until firm. If baking later, freeze shaped dough and defrost slightly before baking.
4. Preheat oven to 300F.
5. Slice dough ¼ inch thick. Place on ungreased cookie sheet. Bake 30 minutes, or until edges are golden. Transfer to a Wire rack to cool. Store in an airtight container in the Refrigerator up to a week, or freeze up to a month.

Yield: 3 dozen.



Almond Toffee Bars

2/3 c. brown sugar
1 lb. (2 sticks) butter (no margarine)
Graham crackers
Almonds

1. Combine brown sugar and butter in saucepan and heat until frothy boil.
2. Spray jellyroll pan (cookie sheet with edge) with Pam.
3. Spread graham crackers to cover pan and pour on the sugar and butter mixture.
4. Cover with almonds.
5. Bake at 325 degrees for 15 minutes, cool and break apart. Use a knife to separate into rectangles while still hot, and they will break nicely when cool.

