



Marvelous Snacks & Meals Cookbook

2021



Marvelous **S**nacks & **M**eals Cookbook

RECIPES

Welcome to MSM's 4th Quarter Community Outreach Program

This file of over 30 recipes, including: appetizers, side dishes, main course meals, and desserts, collected from our MSM employees and team members, is MSM's gift to our communities.

The hope is that each person who receives this delicious compilation of recipes will continue to share them with their "Community" of friends and family.



Marvelous Snacks & Meals

Appetizers



Salsa Spinach Dip

Ingredients:

- Frozen Spinach
- Black Beans
- Jar of Salsa
- 2 Packages Cheese: Monterey Jack and Cheddar Cheese

Directions

1. Preheat oven to 350 degrees
2. Mix together frozen spinach and drained black beans, salsa and 1 and 1 1/2 packages of cheese
3. Bake for 30 minutes
4. Serve warm

Submitted By:
Anonymous



Ingredients:

Strawberry Spinach Salad

- 2 bags of baby spinach
- 1 cup caramelized onions
- 1 cup Craisins
- 2 cups sliced strawberries
- 1/2 cup crumbled goat cheese
- 8 oz cooked bow tie pasta
- 2 teaspoons dried basil
- 2 Garlic cloves minced
- 1/2 teaspoon salt
- 1/2 teaspoon pepper

Directions:

1. Combine all salad ingredients
2. Mix all dressing ingredients
3. Chill dressing for best taste
4. Serve and enjoy

Dressing:

- 1/4 cup red wine vinegar
- 1/2 cup olive oil
- 1 Tablespoon brown sugar



Submitted By: Anonymous

Carmel Apple Dip**Directions****Ingredients:**

- 2 - 8 oz blocks cream cheese—softened
- 1/2 cup powdered sugar
- 1 - 16 oz container Marzetti's Caramel Dip
- 1 cup Toffee Bits
- Apples slices



1. Beat together cream cheese and powdered sugar
2. Spread evenly on platter or large plate
3. Spread caramel dip evenly over cream cheese layer
4. Sprinkle with toffee bits
5. Serve with apple slices

Note: To keep apples from browning, dip them in pineapple juice after cutting.

Submitted By:
Anonymous



Marvelous Snacks & Meals

Main Course

Slow Cooker BBQ Beef Brisket

Ingredients:

- 2-3 lb. Beef Brisket
- 1 Tablespoon dried thyme leaves
- 1 Tablespoon paprika
- 2 teaspoons freshly ground black pepper
- 2 teaspoons salt
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 1/2 teaspoon ground cumin
- 1 cup water
- 1 1/2 teaspoons liquid smoke
- 3 Tablespoons Worcestershire sauce
- 1 18 oz bottle BBQ Sauce

Directions

1. Combine the thyme, paprika, pepper, salt, onion powder, garlic powder and cumin in a small bowl.
2. Rub spice mixture all over the top of the brisket
3. Pour 1 cup water on the bottom of the slow cooker. Place spice covered brisket over water.
4. Pour liquid smoke and Worcestershire sauce over top of brisket.
5. Cover with lid and cook on low heat for 12 hours. (note: I often only cook mine for 10 hours and it is still delicious and tender)
6. Once done cooking, carefully move brisket to a large platter. Remove fat from bottom. It should easily skim off. Discard fat and shred brisket
7. Carefully pour what's left of water out of slow cooker (careful it will be hot)
8. Place shredded brisket back in slow cooker and pour barbecue sauce over the top. Gently stir. Cover with lid and cook another 30 minutes.
9. Serve warm and enjoy



Submitted By:
Anonymous

Fettuccine Alfredo

Ingredients:

- 2 Tablespoons unsalted butter
- 2 cloves garlic—minced
- 1 cup heavy cream
- 1 1/2 Cups Parmesan cheese—freshly grated
- 1/8 teaspoon black pepper
- 1 box fettuccine noodles



Directions

1. Boil noodles according to directions & drain.
While noodles are cooking prepare the sauce
2. Place medium saucepan over medium heat. Melt butter, then stir in minced garlic cloves. Cook about 1 minute or until garlic is soft and fragrant, stirring constantly.
3. Slowly add the heavy cream to the saucepan, whisk until cream comes to a boil. Reduce heat and simmer about 3-5 minutes or until it starts to thicken.
4. Stir in Parmesan cheese, salt and pepper until smooth and thick.
5. Once pasta is finished and drained pour sauce over the noodles and mix to combine.

Submitted By:
Anonymous

Ingredients:

- 2 skinless, boneless chicken breasts
- Salt & freshly ground black pepper
- 1/2 cup of all purpose flour
- 1/2 cup olive or vegetable oil
- 8 ounces container of mushrooms, sliced and cleaned
- 2 Tablespoons butter
- 1/2 cup Marsala wine
- 1/4 cup chicken stock
- 1/4 cup sherry or dry white wine
- Optional—2 Tablespoons heavy cream



Chicken Marsala

Directions

1. Split each chicken breast through the middle to make 2 pieces. Place plastic wrap over them and pound each one using a tenderizer/mallet until they are about a quarter inch thick.
2. Season with salt and pepper on both sides.
3. Place flour on a plate and dredge each piece of chicken in it.
4. Heat oil over medium heat and then fry each piece of chicken for 3-4 minutes on each side until they are golden brown. Remove chicken and place on serving platter, cover with foil and put to side.
5. Carefully soak up remaining oil with paper towel and discard.
6. Reduce the heat to medium and add butter, and mushrooms. Sauté for 4-5 minutes and lightly season with salt and pepper.
7. Add Marsala wine, sherry, cream, and chicken stock allowing the liquid to reduce slightly—about 3 minutes.
8. Pour mushrooms and sauce over chicken and serve.

Submitted By:
Anonymous



Baked Oatmeal Casserole

Ingredients:

- 2 cups oatmeal
- 1/3 cup brown sugar, + 1 Tablespoon for top
- 1 teaspoon baking powder
- 1 teaspoon cinnamon
- 1/2 teaspoon salt
- 1 cup strawberries
- 1/3 cup blueberries (optional)
- 1/2 cup chocolate chips
- 2 cups milk
- 1 large egg
- 3 Tablespoons butter, melted
- 2 Tablespoons vanilla extract
- 1 ripe banana , peeled, 1/2 inch slices

Directions

1. Preheat oven to 375 degrees and generously spray inside of a 10 1/2 by 7 inch backing dish (9x13 works too)
2. In large bowl, mix together oats, sugar, baking powder, cinnamon, salt and half the berries and half the chocolate.
3. In another large bowl, whisk together the milk, egg, butter and vanilla extract.
4. Add the oat mixture to the prepared baking dish, and arrange the remaining berries and chocolate on top. Add the banana slices to the top and pour the milk mixture over everything. Sprinkle top with remaining Tablespoon of brown sugar. (I usually add more)
5. Bake 35-40 minutes or until top is nicely golden brown.
6. Wait 10 minutes to cool and serve



Submitted By:
Anonymous

Ingredients:

- 2-3 lbs. bone-in chicken
- Juice of 2 lemons (or 1/3 cup lemon juice)
- 1/4 cup olive oil
- 1/4 cup fresh herbs (choice of Basil, Rosemary, Parsley, Oregano)
- 2 teaspoons salt
- 4 cloves chopped garlic



Roasted Lemon Chicken

Directions:

1. Mix lemon juice, oil, herbs, salt and garlic in a bowl.
2. Place chicken evenly around pan with skin side up.
3. Pour marinade over the chicken (Try to get some under the skin)
4. Slice 1 of the squeezed lemons and place around pan for extra flavor.
5. Bake uncovered at 400 degrees for 1 hour.

Submitted By: Anonymous

Cinnamon French Toast Bake

Ingredients:

- 1/4 cup melted butter
- 2 cans (12.4 oz each) Pillsbury refrigerated cinnamon rolls with icing
- 5 eggs
- 1/2 cup heavy whipping cream
- 2 teaspoons ground cinnamon
- 2 teaspoons vanilla
- 3/4 cup maple syrup

Frosting:

- Icing from cinnamon rolls
- Powdered sugar
- Maple Syrup



Directions

1. Melt butter and pour on ungreased 13x9 glass dish
2. Separate cans of dough into 16 rolls, reserving the icing for later use
3. Cut each roll into 8 pieces and add to baking dish
4. Beat eggs in medium bowl & add cream, cinnamon & vanilla. Mix until well blended. Pour over cut pieces of cinnamon roll
5. Drizzle 3/4 cup syrup over the top
6. Bake at 375 degrees for 20-28 minutes until golden brown.
7. Cool 15 minutes
8. Remove covers from icing and microwave on 50% power for 10-15 seconds
9. Drizzle icing over top & sprinkle with powdered sugar

Submitted By:
Anonymous



Ingredients:

- Lettuce, spinach leaves or kale
- 3 fresh vegetables of your choice
- 1 fresh fruit (optional 3-5 ounces)
- Walnuts or Pumpkin Seeds
- Salad dressing, flax oil or olive oil

Assembly can be done the day before. Cover with wax or parchment paper overnight in the refrigerator for a nice cool salad to enjoy at lunchtime.

-Bon Appetit!

Lunch Salad

Directions:

1. Wash and place lettuce, spinach or kale in a bowl or on a plate to serve as the “bed” for the next 3-4 ingredients
2. Wash and chop 3 fresh vegetables of your choice. The more different colors the better for nutrition and aesthetics
3. Arrange vegetables on top of “bed”
4. If desired, wash and chop (if necessary) 3-5 ounces of fruit, and place on top of vegetables
5. Top surface area with walnuts or pumpkin seeds
6. Completely coat surface area with salad dressing, flax oil, or olive oil

Submitted By: Anita Sauter

Sloppy Joe

Ingredients:

- 1 Tablespoon Butter
- 1 teaspoon olive oil
- 1 lb. ground beef
- 1/4 green pepper and 1/4 red pepper - minced.
- 1/2 large yellow onion - minced
- 3 cloves garlic - minced
- 1 Tablespoon tomato paste
- 2/3 cup ketchup
- 1/3 cup water
- 1 Tablespoon brown sugar
- 1 teaspoon yellow mustard
- 3/4 teaspoon chili powder
- 1/2 teaspoon Worcestershire sauce
- 1/2 teaspoon kosher salt
- 1/4 teaspoon black pepper

Directions

1. Heat butter and oil in large skillet over Med/Med-High heat. Add beef and brown. Transfer out of skillet to drain.
2. Add onion and green and red pepper to same skillet and cook 2-3 minutes, until soft. Add garlic and cook 30 seconds or until fragrant. Add beef back to the skillet and add tomato paste. Stir well.
3. Add ketchup, water, brown sugar, mustard, chili powder, Worcestershire sauce, salt and black pepper. Stir well to combine.
4. Cook over medium heat, until mixture has thickened to your liking. Remove from heat and serve.



Submitted By:
Anonymous

Ingredients:

Chicken Breeding

- 3-5 Chicken Breast
- Salt and pepper
- 1 cup cornstarch
- 2 eggs beaten
- 1/3 cup oil

Sweet & Sour Sauce

- 3/4 cup white sugar
- 4 Tablespoons ketchup
- 1/2 cup white distilled vinegar
- 1 Tablespoon soy sauce
- 1 teaspoon garlic salt

Note: If you like sauce, I recommend doubling the sauce ingredients.

Sweet & Sour Chicken

Directions:

1. Cut chicken breast into 1" cubes and season with salt and pepper.
2. Dip chicken in cornstarch and coat all with way, and then dip into the eggs.
3. Heat oil in large skillet.
4. Cook chicken until browned. Place in 9x13 baking dish.
5. Mix all sauce ingredients in bowl and whisk until smooth.
6. Pour sauce over chicken in baking dish and turn chicken to make sure sauce gets on both sides.
7. Bake chicken in 350 degree oven for 15 minutes.
8. Take chicken out and turn the pieces over, then cook for 15 more minutes.



We serve over brown rice

Submitted By: Anonymous

Tuscan Garlic Chicken

Ingredients:

Chicken

- 4 chicken breast
- 2 Tablespoons olive oil
- 1/2 cup flour
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper

Sauce

- 2 Tablespoons butter
- 6 cloves garlic minced
- 1/4 teaspoon garlic powder
- 2 Tablespoons flour
- 1 1/2 cups chicken stock
- 1/4 cup white wine
- 1/2 cup heavy cream or half & half
- 1/8 teaspoon red pepper flakes
- 1 Tablespoon dried parsley
- 1/2 teaspoon salt
- 1/4 cup freshly grated Parmesan Cheese

Assembly

- 1 pound fettuccine
- 1/2 cup roasted red pepper strips or chopped (or 1 fresh red bell pepper)
- 2 cups fresh spinach (or 1 cup frozen)
- 2 heads roasted garlic

Directions on following page



Page 1 of 2

Tuscan Garlic Chicken

Directions

1. Start the water for the fettuccine pasta. Cook as per package directions until just shy of al dente (It will be added to the sauce later and will continue to cook). If the pasta is done too early, drain and set aside while reserving 1 cup of the cooking liquid just in case the sauce is too thick.
2. As the pasta is cooking, make the chicken. Heat a large skillet over medium heat with 2 Tablespoons of oil. Place the flour in a small dish or plate and season with 1/4 teaspoon salt and 1/4 teaspoon pepper.
3. Lightly dredge the chicken in the flour to fully coat. Shake off excess flour. When the skillet and oil are hot, add the chicken. Cook approx. 5 minutes per side until browned and chicken is cooked through. Set chicken aside.
4. Make the sauce (I like to use the now empty pasta pot). Melt the butter in the pot over medium heat.
5. Once melted, add the 6 minced garlic cloves and garlic powder. Cook until fragrant, approx. 30 seconds.
6. Add the 2 Tablespoons of flour and stir to incorporate until there is no dry flour.
7. Whisk in the chicken stock, white wine & heavy cream. Add the red pepper flakes, dried parsley and salt. Simmer for 10 minutes over medium low, stirring occasionally.
8. Add the Parmesan and stir until melted.
9. Add the spinach, red peppers and roasted garlic (removed from the skins). Stir until the spinach has started to wilt, approx. 2 minutes. Season the sauce to taste.
10. Add the pasta, stir to combine and coat. Serve immediately with the chicken.

Page 2 of 2

Ingredients:

- 3 Cups Sushi Rice
- 1 Yam
- 1 or 2 Avocados
- 3 Portobello Mushrooms
- Ketchup
- Pickles of choice
- 1 Carrot
- Nori Sheets
- Sushi Matt

Directions:

1. Cook Sushi Rice
2. Cut Portobello Mushroom in lengthwise strips like fries and sauté with a little bit of oil and a few squirts of Ketchup
3. Cook until the ketchup turns into a barbeque texture and the

Laurie's Veggie Sushi

mushrooms look nicely Done.... Then Set Aside

4. Cut Pickles lengthwise in thin slices and set aside.
5. Cut Yam lengthwise like fries and sauté them with a little bit of oil and sea salt.
6. Slice Avocado lengthwise
7. Slice carrots thin lengthwise, 4 inches or so
8. Place Nori sheet on the sushi matt. Next step, when rice is a little bit cooled off, take a wood spoon and spread the rice over the Nori sheet.
9. In the middle of the sheet, lay the yam, Portobello Mushroom, avocado, pickle, and carrot in a row like a stripe and then roll sushi.
10. Use a knife and have a cup of cold water to use in between slicing the Nori Roll.
11. Add your Wasabi, Soy Sauce and Pickled Ginger Toppings of your choice.

Submitted By:
Laurie Weber



Marvelous Snacks & Meals

Side Dishes

Ingredients:

- 1 can cherry pie filling—24 oz
- 2/3 can of sweetened condensed milk (You can use it all) - 14 oz
- 1 can crushed pineapple—8 oz
- 2/3 bag mini marshmallow
- 16-24 oz of Cool Whip



Cherry Fluff

Directions

1. Drain the crushed pineapple
2. Combine all ingredients EXCEPT the Cool Whip and Cherry Pie filling and mix well.
3. Fold the cherry pie filling and then fold the Cool Whip. You want to fold so you don't crush the cherries.
4. Refrigerate and serve cold.

Submitted By:
Anonymous

Sweet Potato Puff

- 3 cups cooked Sweet Potatoes
 - Bring to boil and cook for half hour
- 1/3 cup butter
- 2 eggs
- 1/2 cup sugar
- 2 Tablespoons flour
- 1 teaspoon vanilla

Mix well and put in greased casserole dish.

Bake at 350 degrees for 20 minutes

Make Topping

Combine:

- 1/3 cup flour
- 1 cup brown sugar
- 1/3 cup softened butter
- 1 cup chopped pecans

Pour over top of casserole

Bake at 350 degrees an additional 10-20 minutes (until you hear it boiling)

Submitted By: Bobbie
MacDonald

Classic Creamy Wild Rice Soup

Ingredients:

- 1/2 cup of onion, finely chopped
- 6 Tablespoons butter
- 1/2 cup flour
- 32 ounces chicken broth
- 2 cups cooked wild rice
- 1/2 cup carrots, grated
- 2 cups cooked, cubed chicken breast
- 3 Tablespoons slivered almonds
- 1.5 teaspoon salt
- 1 cup half and half
- 2 Tablespoons dry sherry

Directions

- In a large saucepan, sauté onion in butter.
- Add flour, stirring until bubbly
- Gradually stir in broth
- Stir in, wild rice, carrots, chicken, almonds and salt
- Simmer 5-minutes
- Stir in half and half and sherry
- Heat through

Submitted By: Mike Baker





Banana Bread

Ingredients:

1/2 cup margarine
1 cup sugar
2 eggs, beaten
3 crushed bananas
1 teaspoon vanilla
pinch of salt
2 cups flour
1 teaspoon baking soda
1 cup finely ground pecans/
walnut

Directions

Combine all ingredients
in large bowl
Bake in greased bread
pan for one hour at 350
degrees

Submitted By: Mike Baker

Keto Blueberry Pecan Bread

Ingredients:

- 2 cups almond flour
- 1/4 cup coconut flour
- 1/2 cup chopped pecans
- 2 teaspoons baking powder
- 1/4 teaspoon Pink Himalayan salt
- 6 tablespoons softened butter
- 3/4 cup swerve sweetener
- 4 large eggs
- 1/4 cup almond milk
- 1 cup frozen blueberries

Directions:

1. Combine flour, baking powder, salt and pecans in a bowl and put to one side.
2. Beat butter and sweetener together in a medium bowl.
3. Beat in eggs and almond milk then add blueberries.
4. Combine wet and dry ingredients together.
5. Line the bottom of loaf pan with parchment paper and spray the sides with olive oil.
6. Equally divide mixture and put in loaf pans.
7. Bake at 350 degrees for 50 minutes or until fully cooked.

Submitted By:
Shari Aronson

Ingredients:

- 1/4 teaspoon cinnamon
- 1 large cream cheese
- 1/2 pound medium noodles
- 1/2 cup sugar
- 1 teaspoon vanilla
- 3 eggs—beaten
- 1/4 cup butter
- 1 cup milk

Topping Ingredients:

- 1 cup Crushed Corn Flakes
- 1/2 cup brown sugar
- 1/2 teaspoon cinnamon



Noodle Kugel

Directions:

1. Boil noodles according to direction—drain
2. Add eggs, sugar, cinnamon, salt & pepper to taste.
3. Mix cream cheese with milk and add to mixture.
4. Melt butter in a 3 qt baking dish & add mixture
5. Combine all topping Ingredients in mixing bowl
6. Sprinkle topping on mixture in baking dish
7. Dot with butter
8. Bake at 350 degrees for 50 minutes

Modifications:

- Raisins can be added to the mixture
- Optional drop of vanilla

Creamy Italian Cucumber Salad

Ingredients:

- 3/4 cup mayo
- 1/2 cup sour cream
- 1 Tablespoon Italian seasoning
- 1 Tablespoon red or white wine vinegar
- 1 teaspoon olive oil
- 2 cloves garlic minced
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1 pinch granulated sugar



- 3 large cucumbers
- 1 medium red onion

Directions

- In a medium bowl whisk together mayo, sour cream, red or white wine vinegar, Italian seasoning, olive oil, garlic, salt, pepper and sugar.
- For best results make this at least 1 hour or a full day before
- Thinly slice the cucumber and red onion and mix with the dressing

Submitted By:
Anonymous



Jello

Ingredients:

- 2 Large Jell-O—any flavor, we use lemon, lime, cherry or blue raspberry
- 4 1/2 cups boiling water
- 1 cup sugar
- 12 oz of complimentary frozen juice (lemon for lemon, lime for lime, we use apple for blue raspberry)
- 16 oz thawed Cool Whip

Directions

1. Mix boiling water, Jell-O and sugar
2. Add frozen juice
3. Put in the refrigerator for approximately 30 minutes
4. Add Cool Whip and mix well
5. Pour into mold
6. Refrigerate over night





Marvelous Snacks & Meals

Desserts



Snow Balls

Ingredients:

- 3/4 cup butter
- 1/2 cup sugar
- 1 egg
- 1 Tablespoon vanilla
- 2 cups flour
- 1/2 teaspoon salt
- 2 cups chopped walnuts
- Confectioners sugar
(Powdered Sugar)

Directions

1. Cream butter, sugar, egg and vanilla
2. Stir in flour, and salt
3. Add chopped walnuts
4. Shape into balls and place on ungreased cookie sheet
5. Bake at 350 degrees for 20 minutes
6. Roll in confectioners sugar

Submitted By: Jennifer
Ley

Christmas Crack

Ingredients:

- 30-40 saltine crackers for a 9x13 inch pan (about 32 crackers)
- 1 cup unsalted butter—2 sticks
- 1 cup brown sugar, packed
- 1/2 teaspoon vanilla extract
- 12 ounces semi-sweet chocolate chips for a 9x13 pan
- Christmas sprinkles, as desired

Directions:

1. Preheat oven to 350 degrees
2. Line a 9x13-inch pan with heavy duty non-stick aluminum foil
3. Place saltine crackers in a single layer on the bottom of the pan
4. In a medium saucepan on the stove, combine the butter and brown sugar, and bring to a boil while stirring constantly. Once a boil is reached, reduce the heat and simmer, uncovered for 3-5 minutes or until mixture is thick to a consistency of a loose caramel sauce.
5. Take care that your simmer isn't too fast or high because it will be prone to bubbling over or scorching.
6. After mixture has thickened, remove it from heat, wait 30 seconds, add the vanilla extract and stir
7. Evenly pour the mixture over the crackers in the prepared pan
8. Bake 5-7 minutes, or until toffee liquid becomes bubbly (rotate pan 1x midway though for even cooking)
9. Remove pan from oven and let rest 3-5 min.
10. Evenly sprinkle the chocolate chips, return the pan to the oven for 2-3 minutes, or until you can spread the chips smooth with a spatula.
11. Evenly sprinkle the sprinkles as desired
12. Allow to cool to room temp, or in the fridge until chocolate has fully set (approx. 3 hours at room temp, and 30 minutes in the fridge)
13. Break or cut into pieces

Submitted By:
Claudia Hicks

White Chocolate Chip Mandel Bread

Ingredients:

- 1 cup butter
- 3 eggs
- 1 teaspoon vanilla
- 1/2 teaspoon salt
- 1/2 teaspoon baking powder
- 3 cups flour
- 1 cup sugar
- 1 bag white chocolate chips



Directions:

1. Cream butter, sugar, eggs and vanilla
2. Add salt, baking powder and flour
3. Stir in chips
4. Divide dough into 4 equal parts
5. Use 2 baking pans/cookie sheets covered with parchment paper
6. Form 4 loaves on the cookie sheets
2 loaves on each sheet
7. Bake at 350 degrees for 20-25 minutes
8. Slice and separate pieces, then put back in the oven to toast for an additional 5 minutes.

Submitted By:
Fran Horwitz

Almond Crescent Cookies

Ingredients:

- 1 cup (2 sticks) butter, room temperature
- 2/3 cup granulated sugar
- 1 teaspoon vanilla extract
- 1 teaspoon almond extract
- 2 1/2 cups all-purpose flour
- 1 cup almond flour (can substitute ground almonds)
- 1/2 cup powdered sugar for sprinkling, or 1 cup of melted milk chocolate chips for dipping



Directions

1. Preheat oven to 350 degrees.
2. Beat the butter and sugar together until light and fluffy.
3. Add the vanilla and almond extracts and mix.
4. Add the flour and almond flour, mix thoroughly.
5. Take generous Tablespoons of dough (it will be slightly crumbly) and roll it into a small ball, about an inch in diameter and then shape into a crescent.
6. Place onto a parchment paper lined baking sheet.
7. Bake for 15-20 minutes until golden brown.
8. Dust each cookie with powdered sugar.
9. For chocolate dipped, let cookies cool completely and dip one end into the melted chocolate, then let the chocolate harden.

Ingredients:

- 8 oz package of cream cheese—softened
- 1/4 cup of butter—softened
- 2 lbs. powdered sugar
- 1-2 teaspoons of mint extract
- Food coloring (your choice)
- 1/2 cup of powdered sugar for rolling mints.

Directions:

1. Combine cream cheese and butter in a large mixing bowl and mix until smooth
2. Add the mint extract and mix until combined
3. Gradually, add the powdered sugar until smooth and consistent (you can use a mixer or by hand)
4. Add a small amount of food coloring and stir until the color is uniform.
5. Line sheet pans with parchment paper

Cream Cheese Mints

6. Liberally dust parchment paper with powdered sugar
7. Pinch off a small amount of dough and form 1" balls
8. Roll each ball in the powdered sugar and place on the sheet pan
9. Gently press the tines of a fork into the top of each ball
10. Let stand uncovered for at least 4 hours or until the mints are firm. If the bottoms have moisture, flip over and let stand again until the bottoms of the mints are also firm
11. Store in an airtight container, separating the layers with parchment or wax paper for up to two weeks at room temperature.
Mints can be refrigerated or frozen if desired.





Macaroons

Ingredients:

- 1 large bag of coconut— 14oz
- 1 teaspoon vanilla
- 1 beaten egg
- 1 can condensed sweet milk— 14oz
- 12oz chocolate chips (I use both white chocolate and milk chocolate, but you can be as creative as you like)



Directions

1. Mix coconut, vanilla, egg and condensed sweet milk in a large bowl.
2. Let sit for 5 minutes.
3. Grease cookie sheet or cover with parchment paper.
4. Drop teaspoon to tablespoon sized balls onto cookie.
5. Bake at 325 degrees for 20-25 minutes
6. Remove from pan to cool
7. Melt chocolate chips
8. Dip cooled macaroons into chocolate and put on wax paper to set.

Submitted By: Lisa Dechter

Turtle Bars

Ingredients:

- 14 oz Kraft Caramels (1 bag)
- 1 Package German Chocolate Cake Mix (Pillsbury)
- 3/4 cup melted margarine or butter
- 12 oz chocolate chips
- 2/3 cup evaporated milk
- 1/2 cup of chopped nuts—Pecans



Directions

1. Melt caramels with 1/2 cup of evaporated milk.
2. Mix cake mix, 1/3 cup of evaporated milk, margarine & nuts.
3. Place 2/3 cake mix in a 9x13 greased pan.
4. Pat mixture flat to cover bottom of pan.
5. Bake at 350 for 3 minutes (until crust firms).
6. Remove from oven and sprinkle chocolate chips over cake.
7. Pour melted caramel over chips & top with remaining cake mixture crumble.
8. Return to 350 oven for 15-18 minutes.
9. Cut into bars when cooled

Ingredients:

- 1 large egg
- 3/4 teaspoon green gel food coloring
- 1 (17.5 oz bag) Betty Crocker Sugar Cookie Mix
- 1/4 cup all purpose flour
- 1/2 cup unsalted butter—room temperature
- 18 Hershey's Kisses, unwrapped
- 18 large heart candy sprinkles

Directions:

1. Preheat oven to 375 degrees.
2. Lightly spray a mini muffin pan with baker's spray or line with paper cups and set aside
3. In a small bowl, whisk together with a fork the egg and green gel food coloring until the coloring is thoroughly combined with beaten egg.
4. In a large bowl, with a hand mixer on low,

Grinch Cookies

combine the Betty Crocker Sugar Cookie mix, all purpose flour, unsalted butter and egg mixture for 2 to 3 minutes or until thoroughly combined. Your dough will be very thick.

5. Using a 1 1/2 tablespoon cookie scoop, scoop out a ball of dough and flatten it into a 3-inch disc in your hand. Place a Hershey's Kiss into the center and carefully pull the sides up to cover the candy and shape it into a ball.
6. Place cookie dough balls into the muffin tin, making sure that the Hershey's Kiss is still in the upright position and bake cookies for 10-12 minutes. Don't let your dough start to brown. You just want to make sure the center is not raw.
7. When your Grinch heart cookies come out of the oven, place 1 red heart sprinkle, offset to the right from the center.
8. Let them cool in the muffin tin for about 10 minutes, before moving to a wire rack to cool completely.



**Submitted By: Shari
Aronson**



Cookie Dough Bites

Ingredients:

- 1 cup all purpose flour
- 1/2 cup butter (1 stick) softened
- 1/4 cup of Sugar Free Cookie Dough Syrup
- 1/4 teaspoon salt
- 3/4 cups sugar free chocolate chips

Directions

1. Mix all ingredients in bowl
2. Roll into balls
3. Set on parchment paper
4. Let cool and harden in the refrigerator
5. Serve immediately

Submitted By:
Shari Aronson

Blueberry Coffee Cake

Ingredients:

- 1/2 cup margarine—softened
- 1 cup sugar
- 2 eggs—slightly beaten
- 1 cup sour cream
- 1/4 teaspoon salt
- 2 cups flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon vanilla
- 1 cup blueberries

Topping Ingredients

- 1 teaspoon cinnamon
- 1/4 cup of brown sugar

Directions

1. Cream butter and sugar
2. Add eggs
3. Stir in sour cream
4. Add dry ingredients
5. Add vanilla, then blueberries
6. Pour into 2 8" round cake pans
7. Then add topping.
8. Bake at 350 degrees for 25-30 minutes



Magic Bars

Ingredients:

- 1 1/2 cups crushed graham cracker crumbs
- 1/2 cup of butter
- 1 cup semi-sweet chocolate chips
- Optional: Substitute half of the chocolate chips for butterscotch chips
- 1 cup sweetened flake coconut
- 1/2 cup chopped walnuts or blanched almonds
- 1 (14 oz) can sweetened mild condensed milk

Directions

1. Preheat oven to 350 degrees. Spray 9x13 inch baking pan with cooking spray and set aside.
2. Melt butter in small saucepan

3. Remove from heat and stir in graham cracker crumbs until thoroughly combined.
4. Press into the bottom of the 9x13 baking pan to form a crust.
5. Evenly sprinkle the remaining ingredients one by one over the crust to form layers, beginning with the chocolate chips, followed by the butterscotch chips, coconut and walnuts.
6. Pour condensed milk evenly over the top and spread with a rubber spatula to make sure its evenly distributed.
7. Bake in preheated oven for 25-30 minutes until edges are golden brown and middle is set.
8. Allow to cool completely before slicing.
9. For sheet-baked treats that are hard to slice with a knife, try a pizza cutter and roll through with ease.

Submitted By:
Tom Hughes



Cranberry Cookies

Ingredients:

- 3 cups all-purpose flour
- 1 teaspoons baking powder
- 1/4 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup butter
- 1 cup granulated sugar
- 1 cup light brown sugar
- 1 egg
- 1/4 cup milk
- 2 Tablespoons lemon juice
- 3 cups fresh or frozen cranberries chopped or ground
- 1 cup chopped walnuts

Directions

1. Preheat oven to 375 degree. Measure flour, baking powder, soda, and salt into a bowl; stir with a fork to mix.
 2. Cream butter and sugars in a large bowl until fluffy; beat in egg, milk, and lemon juice. Stir in flour mixture, a little at a time, until well blended; stir in cranberries and walnuts.
 3. Drop dough by teaspoonfuls, about 1" apart onto greased cookie sheets. Bake 15 minutes, or until firm and golden. Watch to make sure bottoms don't get overdone, especially when using dark pans. Remove from cookie sheets to wire racks; cool.
- Yield: about 8 dozen



Thanks to all the MSM team members who
shared their favorite recipes and helped
create MSM's Marvelous Snacks and Meals
Cookbook.

Please make sure you continue to share,
and pass on this tasty cookbook.

Afterall, everyone can use some
new delicious recipes to help
make meal planning easier.