

HAPPY HOLIDAYS

We Wish You
Bright and Joyful
Holidays



Engineering Inc.





Holiday Sweet Treats

We've collected our favorites to share with you. Enjoy!

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ALEX T.

Every Thanksgiving, growing up, my dad's side of the family would all be together. We'd have a great Thanksgiving dinner, but the real fun started the following day. As a young kid, I'd wake up excited early on Friday morning, ready to bake cookies. We would start first thing in the morning, rolling out dough Grandma had made earlier.

We'd spread flour on the table (& have fun getting messy with that), so it wouldn't stick. Roll out the dough. Then, we used all our favorite cookie cutters (that I'm pretty sure had been around for eternity), cut the dough, and placed them on the cookie sheets. There would be an assembly line of cookie sheets in and out of the oven throughout the morning. Then, there'd be a break for lunch while the last of the cookies baked.

The best part began with icing the cookies. All different colors of icing, all different kinds of sprinkles, and a big imagination would bring the cookies to life throughout the rest of the afternoon. I have many great memories of spending my Black Friday's doing this. The real challenge, however, was trying to make sure the finished cookies lasted until Christmas.

Ingredients - Cookies

- 2 cups white sugar
- 2 cups Karo syrup
- 2 teaspoons ground ginger
- 2 teaspoons cinnamon
- 2 teaspoons cloves
- 2 1/2 cups butter
- 1 1/2 cups evaporated milk
- 1 tablespoon baking soda
- 8 2/3 cups flour - add more to make a stiff batter

Preparation - Cookies

1. Mix sugar, syrup, spices, and butter until smooth
2. Stir in evaporated milk
3. Mix flour and baking soda until stiff
4. Let rest 12 hours in a cool place, or refrigerate until the next day
5. Start with a manageable ball of dough, roll out to 1/8" thick on a floured surface
6. Cut with cookie cutters
7. Place on cookie baking sheet
8. Bake at 350 degrees for 8-10 minutes until lightly golden
9. Ice once cookies have completely cooled

Ingredients - Icing

- 1/4 cup butter softened
- 1 1/2 cups powdered sugar
- 3 tablespoons cream or milk
- 1 teaspoon vanilla extract
- Food coloring - as desired

Preparation - Icing

1. Mix ingredients until smooth
2. Add food coloring as desired



Swedish Pepperkaka Cookies



BRENNEN

When I was eight or nine, my mom and I started going to a family friend's house for Christmas. Our friend made Kolaches, and I begged for the recipe. She wouldn't give up her secret or the name of the treats. It wasn't as easy back then to look things up on the internet. So, every year, I would sneak into her pantry or garbage to see what ingredients she used to reverse-engineer the recipe.

I started bringing my own concoctions of the "recipe" to Christmas every year for people to taste, compare to her original recipe, and give me feedback. I did this for over 15 years, and I would get closer to matching her delicious treats every year. Eventually, her youngest daughter graduated high school and didn't want to participate in preparing for Christmas guests anymore. That's when I got the call to come up from minor league and play ball with the real pros.

That year, she shared her recipe with me and taught me side-by-side how to mimic her cookies so that I could continue the tradition.

Ingredients

3 oz cream cheese, softened
1 stick salted butter, softened
1 1/4 cups all-purpose flour, plus extra for dusting work surface
1 teaspoon vanilla extract
1 tablespoon granulated sugar
6 tablespoons jam of choice
Powdered sugar for dusting baked cookies, optional

Preparation

1. Combine cream cheese, butter, flour, vanilla, and granulated sugar in mixing bowl until smooth, or pulse in food processor. Roll dough into a ball and cover with plastic wrap. Refrigerate for 2 hours or up to overnight. Dough will be very soft.
2. Preheat oven to 350°F. Sprinkle flour on work surface. Divide dough in half. Place one-half back into refrigerator. Roll out first half to 1/4" thickness. Cut into about 12 squares each roughly 2 1/2" square. Re-form the dough and re-roll as needed.
3. Place squares on lined jelly roll pan. Place a dollop of jam in the center of each square. Fold over 2 corners to meet in middle. Repeat for remaining dough and jam using as many flavors of jam or preserves as you wish. Re-roll any spare dough into new squares.

4. Bake each sheet of cookies for 15-18 minutes. Allow cookies to cool on sheet for 5 minutes before removing to cool completely for 1 hour. Optional: sprinkle lightly with powdered sugar in sieve before serving.

Tips

1. Strawberry, blackberry, and apricot jam have always been hits. Using anything like cream cheese, honey, or chocolate gets too melty during the baking process and doesn't end up being very aesthetic.
2. Use a little bit of water or even a tiny drop of honey to glue the two (2) sides together in step 3.



Kolaches

CECILY

My mom makes this fudge every Christmas. The recipe was passed down from her mom/my grandma. My mom calls it “Grandma Carolyn’s Fudge”. It is my favorite holiday treat!

Ingredients

2/3 cup evaporated milk
7 oz jar marshmallow crème
1/4 cup butter
1 1/2 cups sugar
1/4 teaspoon salt
12 oz chocolate chips
1 teaspoon vanilla

Preparation

1. Mix ingredients in a saucepan, stirring constantly over medium heat
2. Heat to boiling (rolling) and boil for 5 minutes
3. Remove from heat, and add 12 oz chocolate chips, stir until melted
4. Stir in 1 teaspoon vanilla and spread in 8-inch buttered pan
5. Chill until firm
6. Cut into squares and serve or refrigerate



Grandma Carolyn's Fudge



DENISE

These are something my mom always makes during the holidays and they are one of my guilty pleasures!

Ingredients

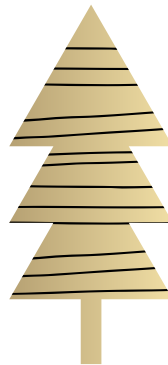
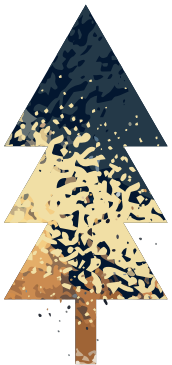
4 cups shredded coconut
1 cup powdered sugar
14 ounces sweetened condensed milk (1 can)
4 teaspoons coconut oil divided and melted
8 ounces dark chocolate chips
8 ounces chocolate bark or chocolate melting wafers

Preparation

1. Line a large baking sheet with parchment paper.
2. In a large mixing bowl, add the 4 cups shredded coconut and 1 cup powdered sugar and mix thoroughly.
3. Next, add the sweetened condensed milk and 2 teaspoons of the melted coconut oil and stir to combine well.
4. Using a cookie scoop or spoon, scoop 1 table-spoon-sized portions, gently roll them into smooth balls, and place them on the prepared baking sheet.
5. Once all the coconut balls are rolled, place the cookie sheet in the freezer for 30 minutes to allow them to set.
6. In a microwave-safe bowl, add the chocolate chips, chocolate bark, and the remaining 2 teaspoons of coconut oil and microwave for 30 seconds. Stir and repeat for another 30 seconds; remove and stir again. Repeat one more 30-second interval, then remove and stir until chocolate is completely melted. Be very careful not to overheat the chocolate or it will seize and be unusable.
7. Dip each coconut truffle into the melted chocolate with a fork. Hold it over the bowl and allow any excess chocolate to drip back into the bowl.
8. Place the truffle back on lined baking sheet and continue dipping the remaining truffles.
9. Place the sheet back into the refrigerator and allow them to chill for at least 15 minutes until the chocolate has set completely.



Chocolate Coconut Balls



EMMILE

This is not a sweet treat, but it is the first holiday treat that my then-boyfriend, now husband, and I made together for the holidays, and it's become a tradition for us to make this every year!

Ingredients

1 17.3-oz. package of frozen puff pastry (2 sheets)
2 10-oz. packages frozen spinach
2 scallions
2 tablespoons chopped, fresh dill
2 1/2 oz. Feta cheese in brine (about 2/3 cup crumbled)

2 garlic cloves
1 lemon
1 tablespoon kosher salt, plus more
1/4 tablespoon freshly ground black pepper
All-purpose flour (for rolling)
1 large egg

Preparation

1. Defrost frozen puff pastry for at least 8 hours in the fridge. Take out and bring to room temperature. Puff pastry goes from stiff to flabby and sticky in a matter of minutes; do not heat.
2. Defrost spinach. Empty both packages into a colander or sieve to drain. Set aside.
3. Finely chop scallions and dill and add to mixing bowl. Crumble feta cheese into small pieces and add it with brine to the bowl. Add grated garlic cloves, zest of 1 lemon, kosher salt, and black pepper. Mix thoroughly.
4. Transfer spinach to a dish towel and squeeze over the sink to get rid of excess moisture that'll make your pastry soggy. Chop spinach and add to bowl with cheese and herb mixture. Stir ingredients, making sure to break up any spinach clumps.
5. Find a round object that's 10–12" in diameter.
6. Place one of the pastry sheets, still on parchment, on a work surface or large cutting board. Dust lightly with flour. Roll it out, rotating the parchment 90° (so you're rolling in all directions) and dusting with flour if pastry sticks until it's at least 1–2" larger than your round object.
7. Place round object over pastry, press to indent, then use a sharp knife to trace the circle. Set aside the excess pastry (save it for now; if your pastry tears, you can use a scrap to patch it up!). Transfer the pastry round, still on parchment, to a baking sheet. Chill while you repeat with the second sheet of pastry.
8. Crack 1 large egg into a small bowl and beat with a fork. Brush egg wash all along the circumference of one pastry round (this will seal the two pieces of pastry together); reserve remaining egg wash for later. Spread spinach mixture over bottom pastry leaving a 1/2" border. Place second round of pastry on top (if you're having trouble moving it, fold it into quarters, then unfold on top of the spinach) and press gently to seal. Using a small cup or shot glass (2" in diameter), make an indent in the very center. Your pastry might be slightly warm by now. If so, chill 10–20 minutes.
9. Once the pastry is cool, transfer the whole set-up, parchment and all, to a work surface. With a chef's knife, cut pastry into 4 quadrants, stopping when you reach the center circle. Cut each quadrant in half, then in half again, so you have 16 spokes. Transfer tarte with parchment back to sheet. (We're doing this so that you can make sharp cuts and avoid transferring a delicate item.)
10. Working with one spoke at a time, pull gently away from the center (to extend the length of each piece), then twist to expose the spinach insides. Aim for three or four twists. Nudge them around to distribute evenly. Freeze until cold, 10–15 minutes.
11. Meanwhile, place a rack in middle of the oven; preheat to 400°. Brush tarte all over with reserved egg wash; season with salt and pepper. Bake tarte until risen and well-browned all over, 30–35 minutes.



Spinach and Feta Tarte Soleil



JONATHAN

My favorite sweet holiday treat is a classic pecan pie.
I've always had pecan pie for Thanksgiving and Christmas throughout my childhood.

Ingredients

- 1 cup Karo light or dark corn syrup
- 3 large eggs
- 1 cup sugar
- 2 tablespoons butter, melted
- 1 teaspoon pure vanilla extract
- 1 1/2 cups (6 ounces) pecans
- 1 (9 inch) unbaked deep dish pie crust

Preparation

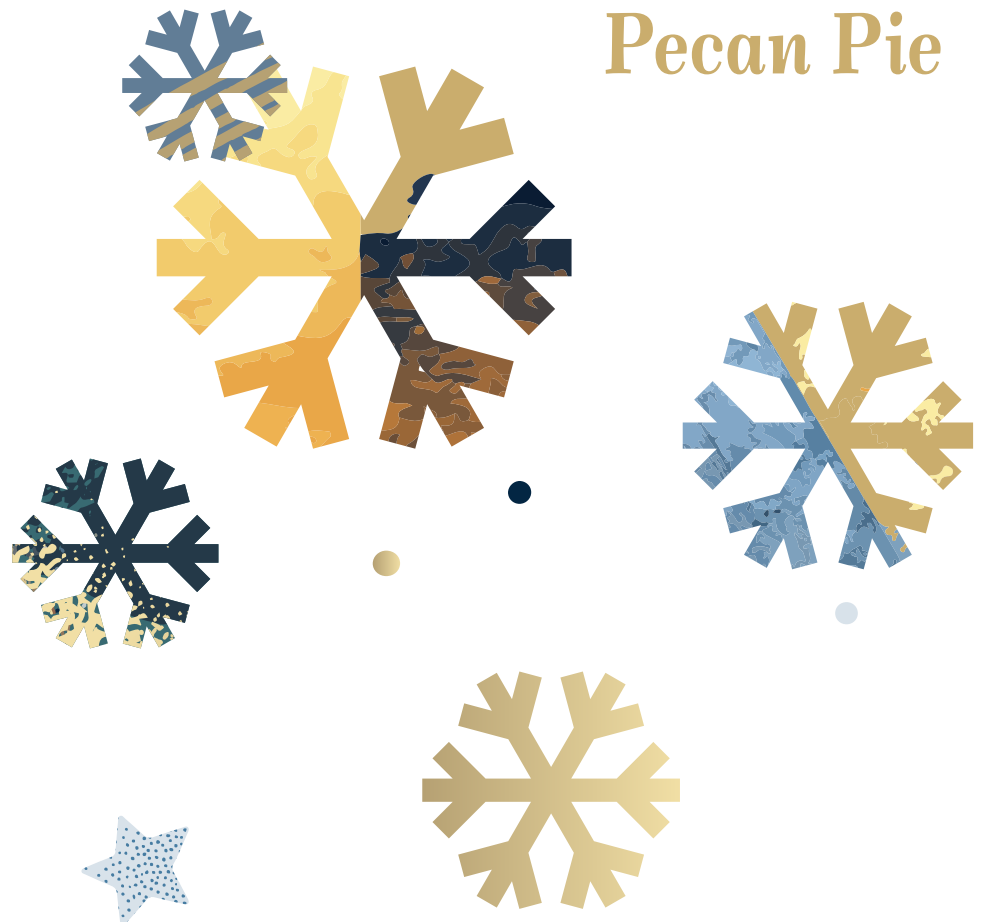
1. Preheat the oven to 350 degrees F (175 degrees C)
2. Mix corn syrup, eggs, sugar, butter, and vanilla in a large bowl using a spoon; stir in pecans.
3. Pour into pie crust
4. Bake in the preheated oven for 60 to 70 minutes. The pie is done when the center reaches 200 degrees F (95 degrees C). Tap the center surface of the pie lightly; it should spring back when done. If the pie crust is getting too brown, cover the edges with foil.
5. Cool for 2 hours before serving

Tips

1. For easy cleanup, spray the pie pan with cooking spray. To reduce calories, you can substitute Karo Lite Syrup.
2. To adjust for high altitude, reduce the sugar to 2/3 cup and increase the butter to 3 tablespoons. Reduce the oven temperature to 325 degrees F (165 degrees C).



Classic Pecan Pie



KERRI

This is a family recipe from my mom that she has combined from a couple of different recipes and perfected. She has been making these cookies for years during Christmas time.

Ingredients

1/2 cup butter
3/4 cup powdered sugar, sifted
1/2 teaspoon vanilla
1 egg
1-1/2 cups flour, sifted
1/2 teaspoon salt
2 teaspoons baking powder

Topping

1 package of chocolate chips, melted
1 package of colored sprinkles



Butter Ball Cookies

Preparation

1. Preheat the oven to 375 degrees F
2. Cream butter, sugar, and vanilla together
3. Add egg and beat until fluffy
4. Sift flour, salt, and baking powder together and blend into butter mixture
5. Drop balls onto an ungreased cookie sheet,
6. Bake for 10 to 12 minutes at 375 degrees
7. When cool, dip the top of the cookie into melted chocolate and top with sprinkles



LEXIE

This came from my mom's side of the family. We make it a day or two before Christmas to have while opening presents on Christmas morning. It is so easy and simple but delicious.

Ingredients - Cake

- (1) Box butter or yellow cake mix
- (1) Box instant vanilla pudding mix
- 1 tablespoon vanilla
- $\frac{1}{4}$ cup brown sugar
- $\frac{1}{4}$ cup white sugar
- 1 tablespoon Cinnamon
- $\frac{1}{4}$ cup of chopped pecans (optional)

Preparation

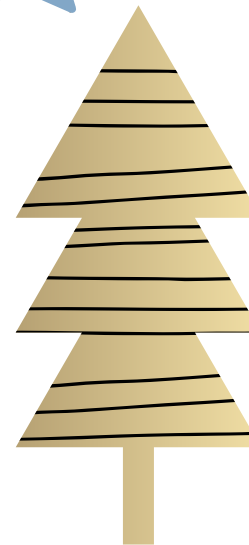
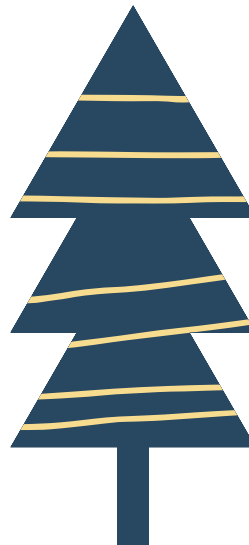
1. Make cake mix according to directions and add in pudding mix and vanilla. Pour into greased bundt pan.
2. Mix brown sugar, white sugar, cinnamon, and pecans (proportions can be revised to suit your taste). Fold in cinnamon sugar mixture to cake mix in pan.
3. Bake cake according to box instructions.
4. Combine glaze ingredients to consistency desired.
5. Once cake is cool drizzle with glaze.

Ingredients - Glaze

- $\frac{1}{2}$ cup milk
- 1 teaspoon vanilla
- 1 cup powdered sugar
- Adjust amount of ingredients to reach desired consistency



Christmas Coffee Cake



MATT

Here's the recipe for my favorite holiday cookie. My Mom only made these during December, so they were definitely something to look forward to each year.

Not much of a backstory, but there was some cookie drama every year when I was growing up. Each year, most of the cookies would vanish without a trace in just a day or two, and my brothers would always point the finger at me (the curse of the middle child). It got so bad that my Mom started hiding half the batch for her and my Dad.

In reality, I would only eat one or two but get hollered at for eating all the cookies. Then, the year my older brother moved out for college – the cookies miraculously stopped disappearing. This was when everyone realized that it was, in fact, NOT me eating all the cookies, but him. I'm not a vindictive person, but whenever my Mom makes them, it's still fun to remind everyone who wrongfully took the blame for the missing cookies for all those years.

Ingredients

1¾ cups all-purpose flour
½ cup sugar
½ cup firmly packed brown sugar
1 teaspoon soda
½ teaspoon salt
½ cup shortening

½ cup peanut butter
1 egg
2 tablespoons milk
½ teaspoon vanilla
48 unwrapped milk chocolate candy kisses

Preparation

1. Preheat the oven to 375 degrees
2. In a large bowl, combine all the ingredients except kisses. Blend well at low speed.
3. Shape into balls, using a rounded teaspoon for each.
4. Roll balls in additional sugar; place on ungreased cookie sheets.
5. Bake at 375 for 10-12 minutes. Remove from oven.
6. Top each cookie immediately with a candy kiss, pressing down firmly so cookie cracks around edge.



Peanut Butter Blossoms



SAM A.

My family always makes pumpkin pie for the holidays. It has always been a favorite of mine.

Ingredients

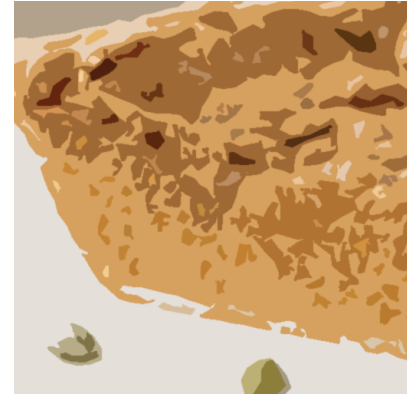
1 pre-made pie shell
16 oz pumpkin
14 oz Sweetened condensed milk
1 egg
3/4 teaspoon cinnamon
1/2 teaspoon ginger
1/2 teaspoon nutmeg
1/2 teaspoon salt

Preparation

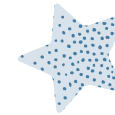
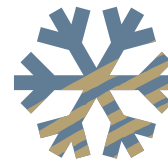
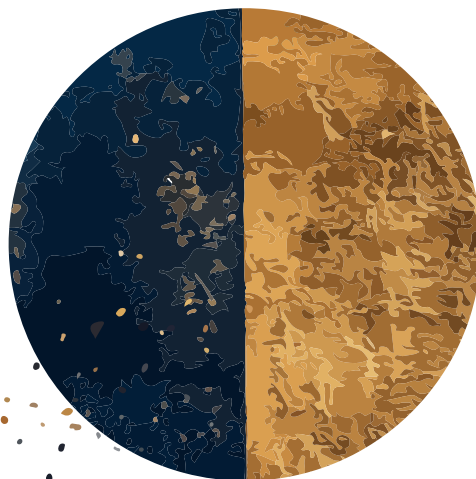
1. Mix ingredients well
2. Pour into pie shell
3. Bake for 15 minutes at 425 degrees
4. Sprinkle topping on pie
5. Continue baking at 350 degrees for 45 minutes

Ingredients - Topping

1/4 cup brown sugar
1/2 teaspoon cinnamon
2 tablespoons flour
2 tablespoons butter
3/4 cup chopped nuts (pecans or walnuts)



Pumpkin Pie with Crumbles



SPENCER

My mom makes these every year; they're a staple in the Rioux household. She actually used to "pay" for IT help with them at a former job.

Ingredients

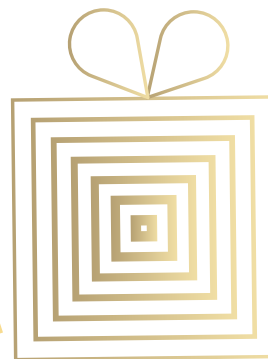
- 1 stick of butter or margarine, softened
- 2 cups powdered sugar
- 1 cup peanut butter
- 1 package of semi-sweet chocolate chips
- Crisco or paraffin for chocolate dip

Preparation

1. Mix butter and peanut butter together until creamy
2. Add powdered sugar a little at a time until well-blended
3. Roll into small balls, approximately 1 inch in diameter
4. Place a toothpick in the center and refrigerate for 2 hours, or freeze for 1 hour
5. Melt chocolate chips in a double boiler or in a microwave
6. Add 1 1/2 tablespoons solid Crisco or paraffin
7. Dip balls in the chocolate, leaving a small amount of peanut butter showing
8. Place on wax paper on a cookie sheet, refrigerate



Buckeyes



STACEY

This is my Grandma Richardson's caramel recipe. My mom makes these every year during the holiday season, saving extras in the freezer. Growing up, my good friend knew where to find them and would always grab some when she was at my house. They are a family favorite.

Ingredients

- 1 stick of butter*
- 2 cups light corn syrup
- 2 cups sugar
- 1 can sweetened condensed milk
- 1 teaspoon vanilla

Preparation

1. Melt butter in a heavy pan
2. Add syrup, sugar, and milk
3. Bring mixture to a boil, stirring constantly
4. Boil and stir for 20-25 minutes or to 248 degrees
5. Add vanilla and pour into a well-buttered cake pan
6. When cool, cut into little squares and wrap each piece in wax paper

*Do not substitute margarine for butter in this recipe.

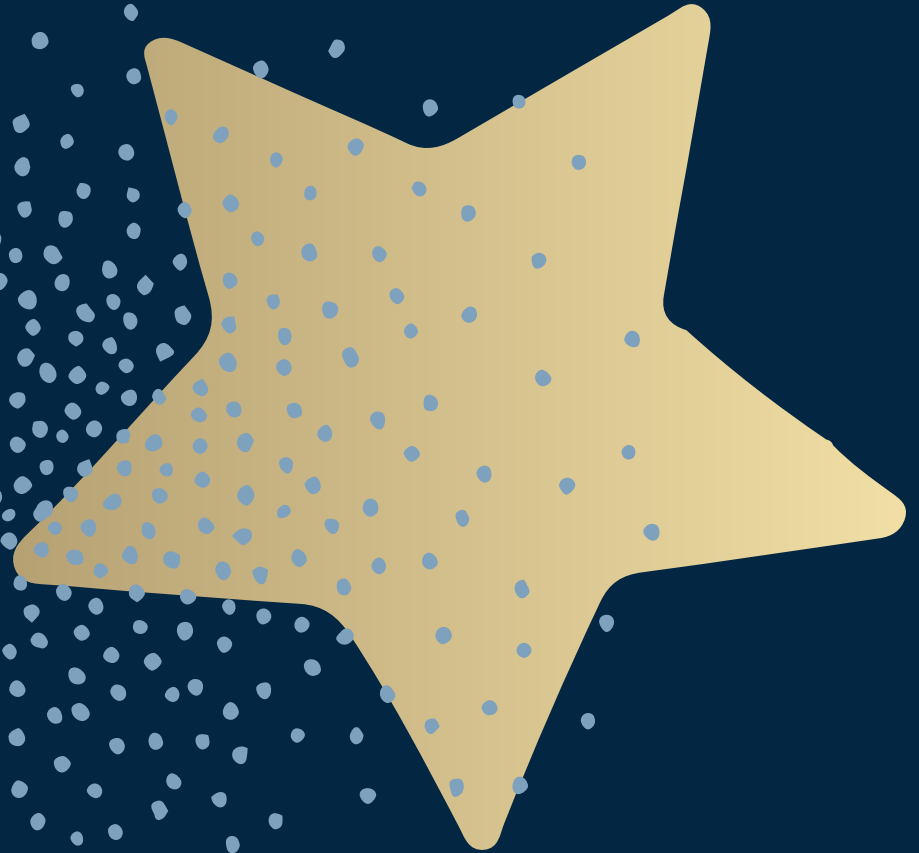


Grandma Richardson's Caramels



HAPPY NEW YEAR

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