HOLIDAY CLIPS, SIPS, & DIPS

2020 Chicago Farmers Virtual Holiday Luncheon

THE CHICAGO FARMERS
AGRICULTURE • FARMLAND • AGRIBUSINESS



FESTIVE & FANCY FRENCH MARTINI

- 2 ounces vodka
- 1 ounce pineapple juice
- 1/4-ounce Chambord Black Raspberry Liqueur
- Ice cubes

Mix all ingredients in shaker, strain, and pour.

Simple variation: add a splash of Chambord to sparkling wine (Prosecco is available in individual bottles)

* N/A version: add a few fresh raspberries to sparkling white grape juice

WARM & COZY MILKYWAY HOT COCOA

- 1 envelope powdered hot cocoa mix (Swiss Miss)
- 2 - 4 ounces of Baileys Irish cream
- 1 tablespoon of caramel syrup (found in grocery aisle near the chocolate syrup for ice cream)

Add hot water to cocoa mix according to package instructions. Mix in Baileys and caramel syrup, garnish with whipped cream or mini marshmallows and another small drizzle of caramel sauce.

* N/A version: omit Baileys and use 2 tablespoons of caramel syrup

MAKE IT A MOCHA: follow either of the above versions but start with adding the powdered hot cocoa mix to a cup of coffee





MOLASSES CRINKLE COOKIES

- 3/4 c. softened shortening
- 1 c. light brown sugar (packed)
- 1 egg
- 1/4 c. "Grandma's Molasses"
- 2 1/4 c. Flour
- 2 tsp baking soda
- 1/4 tsp salt
- 1/2 tsp cloves
- 1 tsp cinnamon
- 1 tsp ginger
- red and green sugar sprinkles

Directions: Mix shortening, sugar, egg, and molasses. Stir in remaining ingredients. Chill dough. Heat oven to 375 degrees. Roll dough into balls the size of walnuts or slightly smaller than a golf ball and dip the tops into red or green sugar sprinkles. Place sugared side up on greased baking sheet. Sprinkle cookies with 2-3 drops of water for a crackled surface. Bake 10 - 12 minutes. Yield about 4 dozen.

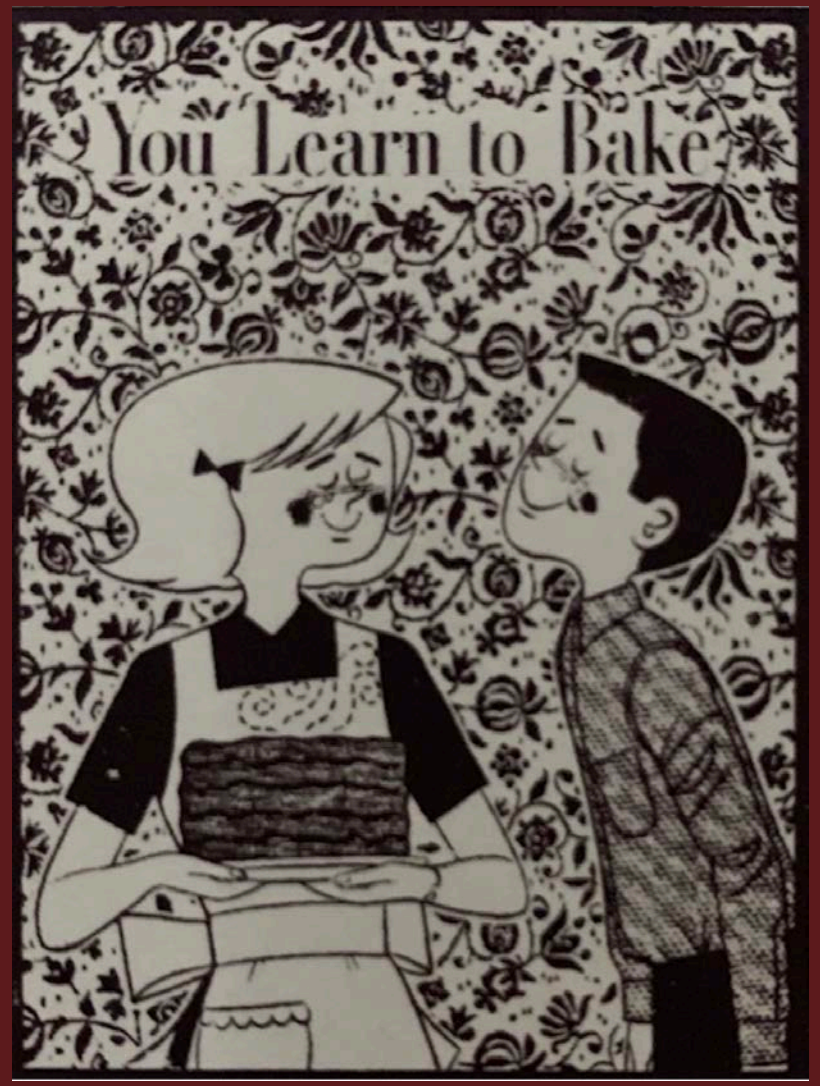
"YOU LEARN TO BAKE" 4-H COFFEE CAKE

Topping:

- 1/4 cup firmly packed brown sugar
- 1 teaspoon cinnamon
- 1 Tablespoons butter or margarine or oil
- 1 Tablespoons flour
- 1/2 cup broken nutmeats (if desired)

Batter:

- 1 egg
- 1/2 cup sugar
- 1/2 cup milk
- 2 tablespoons melted butter or margarine or oil
- 1 cup all-purpose flour
- 1/2 teaspoon salt
- 2 teaspoon baking powder



A little nostalgia for those of you from a 4-H household. This was the required fair entry for one of the first 4-H foods projects. Some were overdone, underdone, but all with enough gooey brown sugar to be eaten straight out of the pan with once the judging was done!!

"YOU LEARN TO BAKE"
4-H COFFEE CAKE

1) Make the topping first. Measure the brown sugar, cinnamon, and flour into a small mixing bowl and mix well.

2) Cut butter into the flour-sugar-cinnamon mixture.

3) Add nuts (if using) and mix well. Set aside topping until you need it.

4) Preheat oven to 375 degrees.

5) Grease an 8 x 8 x 2 inch baking dish.

6) Put egg into the mixing bowl and beat with the rotary beater (or electric mixer).

7) Add the sugar, milk, and melted butter or margarine or oil to the egg and stir until all is mixed.

8) Sift the flour with the salt and baking powder.

9) Add flour mixture to the egg mixture and stir until they are mixed. The batter will look lumpy. Too much mixing causes tunnels.

10) Pour into the well-greased pan.

11) Sprinkle the topping evenly over the top of the batter in the pan.

12) Bake about 25 minutes. The coffee cake will spring back when lightly touched and begin to pull away from the edge of the pan when it is done. The top will be a golden color dotted with the dark brown topping.

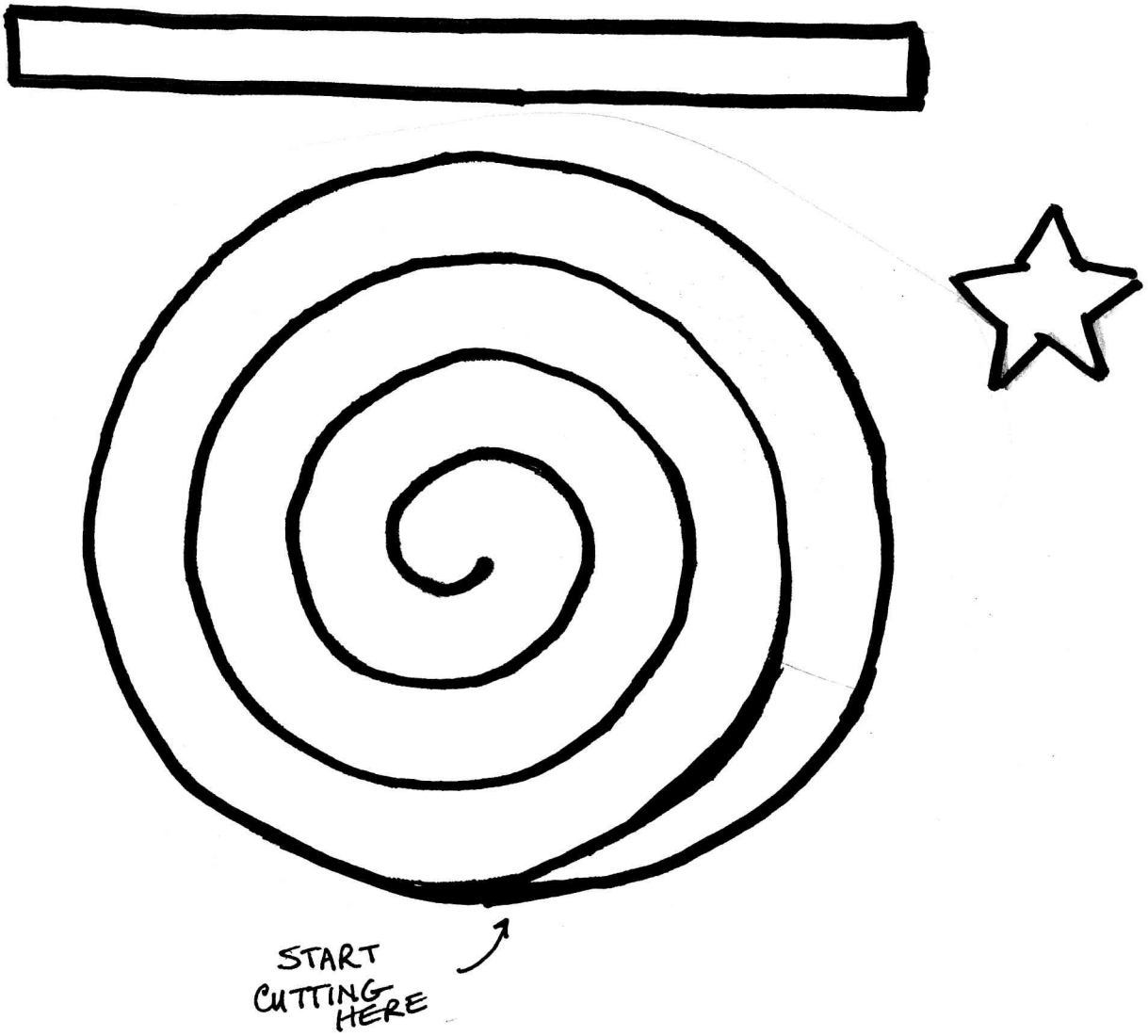
13) Cut into pieces while it is still in the pan. It tastes best when served warm.

HOLIDAY CRAFTS!

- Next up are instructions/templates for two fun holiday crafts. They're fun to do on your own or with kids or grandkids!

- We encourage you to make one or both ahead of our meeting and share to try and win the coveted prize – bragging rights!





1) CUT OUT SPIRAL, STAR, RECTANGLE

2) FOLD RECTANGLE IN half and attach to center of spiral along with the STAR to form a HANGER.

3) CAN USE ONE STAPLE OR GLUE

4.) ADD DOTS with MARKERS, COLOR STAR

5.) EVEN BETTER RESULTS with construction paper

"How to Build a Snowman"

SNOWMEN

1) CUT ALONG SOLID LINE
2) ACCORDIAN FOLD DOTTED LINES
3) CUT OUTLINE (NOTE: DO NOT CUT EDGES of lower SNOWBALL)

