

Very Merry Christmas Recipes & Crafts for Families

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Becky Danielson, M.Ed.



Christmas Tree Egg in Toast

1 slice of bread 1 egg
1 T red & green pepper, diced
butter 1 cheese slice

Use a tree-shaped cookie cutter to cut the center out of the slice of bread. Lightly butter both sides of the bread and the center cut out. Place in skillet over medium heat. Crack egg into tree cut out. Sprinkle with peppers. Turn part way through cooking.

Cut small stars from cheese slice to top the trees.

Winter Wonderland

Use a jellyroll pan as the base to create a winter scene for a table decoration. Coat pan with a thin layer of store bought white frosting. Assemble houses with graham crackers, adding frosting to the rooftops. While frosting is still moist, sprinkle with shredded coconut for snow. Cut a piece of aluminum foil for a lake. Dress Teddy Grahams with frosting (fit can with narrow decorator tips). Attach a toothpick with thread tied to one end to a bear to create an ice fishing scene. Cinnamon sticks can be logs piled next to the homes. Mini marshmallows can be snowmen with mini chocolate chips as facial features. Use gumdrops and other candies to add details to the houses (windows, singles, chimney, door, sidewalk). When the scene is finished, place a small amount of frosting on the bottom of a gumdrop. Decorate the edge of the pan to complete the winter scene.

Fast and Fancy Snowflake Brownies

1 box brownie mix ½ C chopped pecans
¼ C white chocolate chips powdered sugar
¼ C dark chocolate chips

Stir together brownie mix according to package directions. Add pecans and chocolate chips. Pour batter into greased 9 x 13. Bake at 350 degrees for 25 minutes. Cool completely. Cut snowflakes from parchment paper. Lay on top of brownies. Sprinkle with powdered sugar. Carefully lift snowflakes off brownies. Enjoy!

Apple Spice Ornaments

¾ C applesauce
¾ C ground cinnamon
Mix ingredients. Roll out dough on flat surface to ¼ inch thickness. Use Christmas cookie cutters to create shapes. Make hole with pencil top (eraser removed) for hanger. Allow to dry on tray 4-5 days.
Loop a ribbon through the hole to hang on the tree. Use a white paint marker to write on the ornament to create a gift tag for Christmas presents. DO NOT EAT!

Dark Chocolate Walnut Fudge

3 C dark chocolate chips
1 -14 oz. can sweetened condensed milk
1/8 t salt
1 C chopped walnuts
2 t vanilla
Melt chips, sweetened condensed milk, and salt in heavy pan over low heat. Stir often. When completely melted, remove from heat. Add walnuts and vanilla. Pour mixture into a foil lined 9 x 9. Cool completely. Invert, cut into squares. Store in airtight container.



**Spend time in the kitchen with your family!
All recipes need adult supervision and assistance.**

**Merry Christmas to you and yours!
May your day be filled with joy!**

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