



2020 *Second Annual*

CHRISTMAS

COOKIE

(Recipe)

and other
yummy
treats!

EXCHANGE

This document is a compilation of submissions from the Sketchnote Boss Facebook group and Youtube Channel received in 2020.

Compiled by Marsha Baker blessinks@live.com

2nd Annual Christmas Cookie Sketchnote Recipe Exchange 2020 Table of Contents

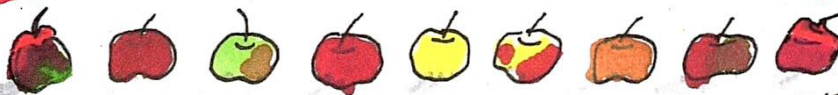
This book is a compilation of recipes from members
of the Sketchnote Boss Community



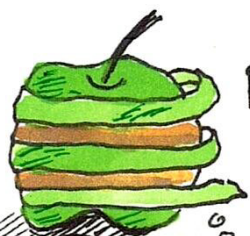
1. Amazing Apple Crisp.....	Marsha Baker
2. Anzac Bikkies... ..	Jenny Long
3. Carrot Souffle	Lisa Brass
4. Cranberry Salsa.....	Karen Butler
5. Chocolate Covered Pretzels.....	Luz Rubianes
6. Christmas Toffee.....	Jozan Holdren
7. Crockpot Christmas Sausage Bake.....	Lorraine Bacon
8. Dark Chocolate Peanut Butter Bark.....	Gayle Thorn
9. Easy Cheesy Sausage Bake.....	Joan Fitzgerald
10. Honey Jumbles.....	Penny Adler
11. Kathie's Kolachky.....	Kathie Levan
12. Kolaches.....	Lorraine Bacon
13. Lemon Coolwhip Cookies.....	Jennifer Magos
14. Magic Bars.....	Jean Kerr
15. Malva.....	Felicity Cerny
16. Pecan Butterball Cookies.....	Fran Stout
17. Peppermint Snowball Cookies.....	Joan Fitzgerald
18. Ramaki.....	Jennifer Prior
19. Red Velvet Cake Mix Cookies.....	Penny Adler
20. Spiced Sugar Pecans.....	Renee Whitener
21. Three Ingredient Peanut Butter Cookies.....	Martha Reed
22. Thumb Print Cookies.....	Brenda Ashford



AMAZING APPLE CRISP!



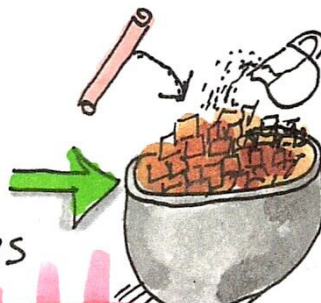
(THE SECRET IS TO USE DIFFERENT VARIETIES OF APPLES)



THE RED DELICIOUS APPLE IS THE MOST POPULAR APPLE in the WORLD

It was Developed in Louisiana, MO right up the Road from where Marsha Lives

Peel and dice 9 apples using ~~At~~ least 4 different kinds of Apples

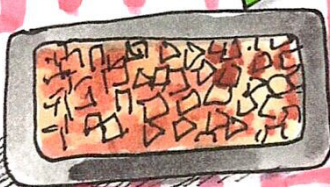


mix in:
• 1/2 - 3/4 cup Sugar or Sugar substitute

• 2T ground Cinnamon

• RED HOTS or Raisins optional

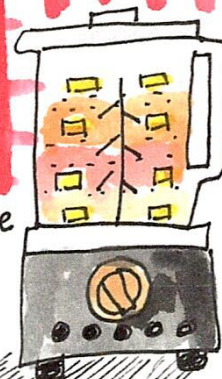
Toss to ensure Apples are well coated.



ADD TO CAKE Pan or Large glass baking dish

In Blender Add:

1 cup FLOUR
1 cup oatmeal
5T Brown Sugar or substitute
1/2c pecans (optional)
1 Stick Butter - Frozen then Sliced into 8 pieces



ADD in Layers
Adding 2 pieces of Butter Between Layers.

Pulse until mixture is crumbly

ADD Crumb mixture to top of Apples

Bake 350° 45 min - 1hr until the apples juices are Bubbly.



SERVE IMMEDIATELY

With vanilla ice cream



Sketchnote and Recipe by Marsha Baker © 2020

Anzac Bikkies

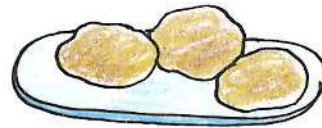
INGREDIENTS:

- 1 cup 
- 1 cup 
- 1 cup coconut
- 1 cup oatmeal
- 1/2 cup 
- 1 Tbsp. 



- 1 tsp. baking soda
- 1 Tbsp. hot water

DIRECTIONS:



1) Roll in a ball.

2) Press down. ↓

3) Bake 

4)  10-12 minutes

5) Cool and remove from tray.



CARROT

Souffle
BY

SKETCHED BY LISA BRASS

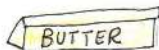
Ingredients

1lb COARSELY CHOPPED



CARROTS

1/2 cup

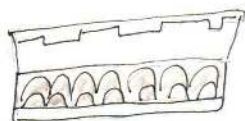


BUTTER

1 Tsp VANILLA EXTRACT



3 EGGS



3 Tbsp ALL PURPOSE FLOUR



FLOUR

1 Tsp. BAKING POWDER



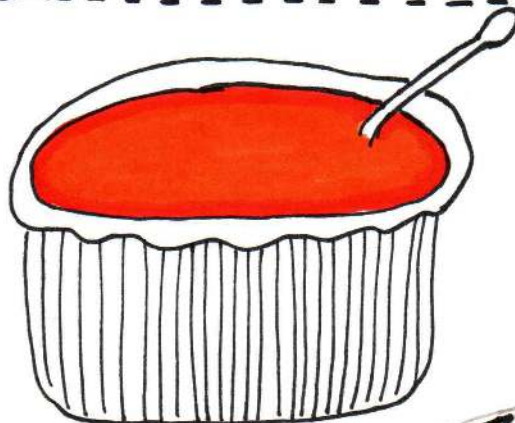
1/2 Tsp SALT



3/4 CUP SUGAR



SUGAR



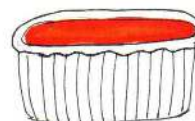
Directions

1.



PREHEAT OVEN TO 350°

LIGHTLY GREASE 2 QT CASSEROLE DISH



2.

BRING A LARGE POT OF SALTED WATER TO A BOIL. ADD AND COOK UNTIL TENDER (15-20 MIN)

DRAIN AND MASH. STIR IN BUTTER, VAN, AND EGGS.

3.

SIFT TOGETHER DRY INGREDIENTS.



STIR INTO CARROT MIX AND BLEND TIL SMOOTH

4.

BAKE FOR 45 min

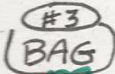
TOP WITH SIFTED POWDER SUGAR

OPTIONAL

LB 2000

CRANBERRY SALSA

INGREDIENTS :

- 1  FRESH (FROZEN) CRANBERRIES
- 1  BUNCH CILANTRO (CHOP)
- 1  BUNCH GREEN ONION (cut 1/3)
- 1  JALAPENO PEPPER (Seeded - chop)
- 2  LIMES JUICED
- 3/4  cup white sugar 
- 1 pinch salt
-  Scoop-chips 



Mix it up ---
Food Processor
Chop - Medium
Refrigerate



Chocolate covered Pretzels

Level: Easy
 Time: 55 minutes
 Prep → 20 min
 Cook → 5 min
 Inactive → 30 min
 Yield: 8-10 servings



Ingredients



2 bags



1 bag



Toppings



Directions

1. Melt chocolate in double broiler at medium heat

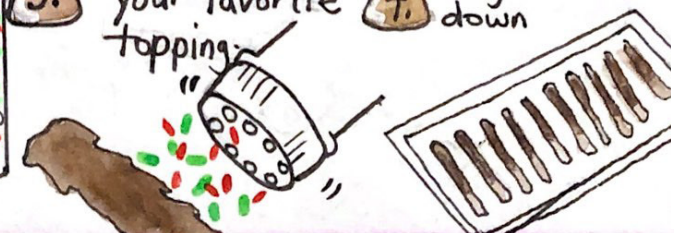


2. Using tongs or your fingers quickly dip pretzels into chocolate



3. Sprinkle with your favorite topping

4. Wax paper lined tray to cool down



Facebook: Luz Ruby
 Blog: www.bibleartjournaling365.blogspot.com

12-2020
 Luz Evelyn



Christmas Toffee



Ingredients:

35-40 saltines crackers



1 cup butter or 2 sticks



1 cup Brown sugar



1 1/2 cup semi sweet chocolate chips



1 1/2 cup toppings (chopped pecans, ~~or~~ crushed Oreos)

Instructions:

1. Preheat oven to 300



2



Line a 15" x 10" x 1" pan with parchment paper
Line crackers in a single layer in rows

3

Melt

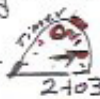


Butter, Brown sugar in small saucepan

Bring to



Boil and stir



or reach 270°



Immediately pour



over crackers and spread with spatula

4



Bake 5 mins. or until candy hardens or 300/310° on thermometer

Remove from oven

5



Sprinkle chocolate chips over hardened candy

Pop in oven

until melted. Keep spread after so won't then

6



Sprinkle toppings and press into chocolate using greased spatula to press

7

cut into squares while warm

8

Cool for and store in refrigerator



15 mins.

should keep a week



YUMMY ENJOY!



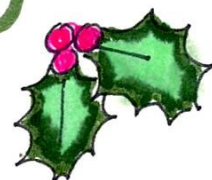
Doodled by Jozan Holden 12/2020



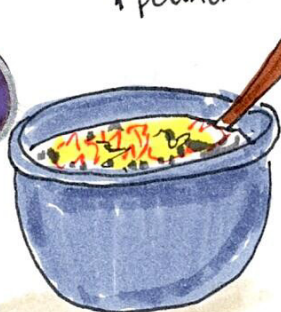
OVERNIGHT

Christmas

SAUSAGE BAKE



COOK SAUSAGE
1 pound roll



Mix
all ingredients
together,
Mix Well

SAUSAGE



1 BAG
FROZEN
HASH
Browns



2 cups
Shredded
cheese

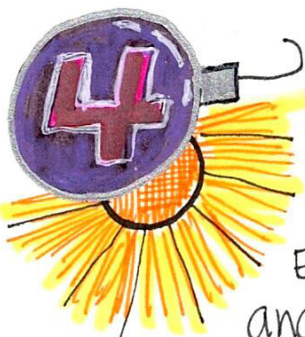


16 oz Liquid
eggs or

00 00 12-18 eggs 00 00



ADD MIXTURE
TO CROCK POT
Cook overnight
on Low



**CHRISTMAS
MORNING**

ENJOY FAMILY
and Breakfast



Bake
350° 65 min
in muffin
tins

Recipe
by Lorraine Bacon

Sketchnoted
by:

Marsha
Baker

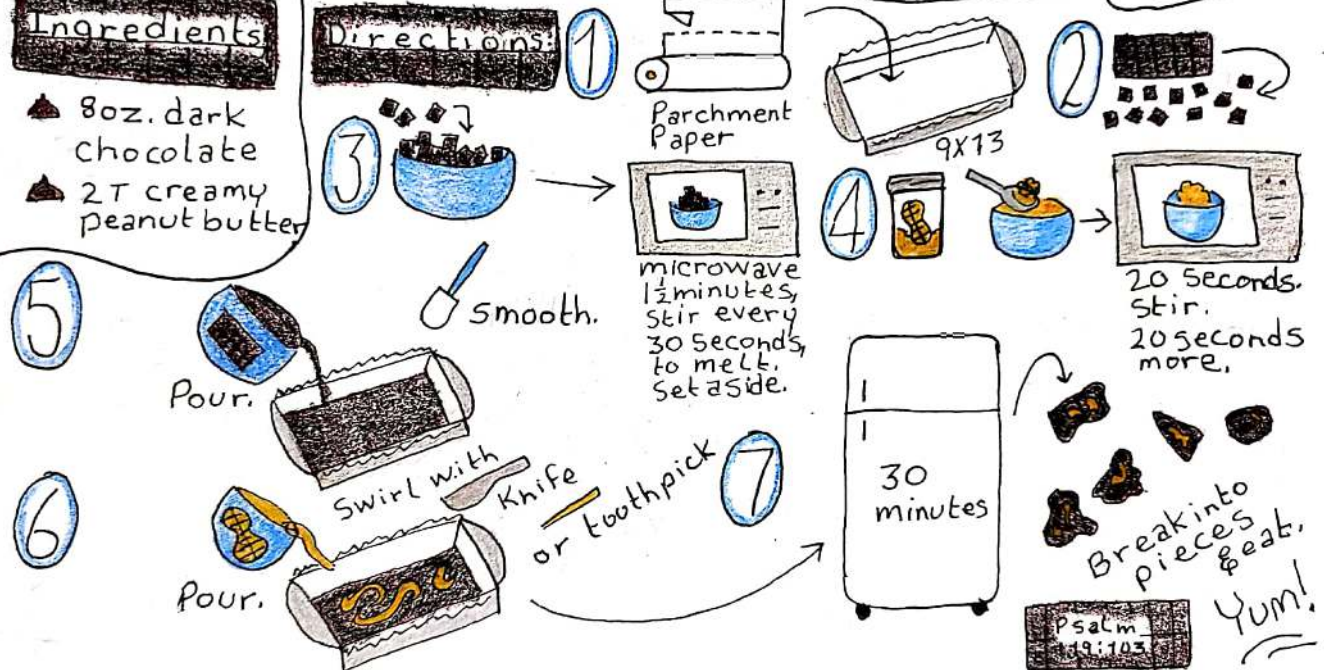
@BlessinkS

Dark Chocolate Peanut Butter Bark

Ingredients

- 8oz. dark chocolate
- 2T creamy peanut butter

Directions:



Easy CHEESY SAUSAGE BAKE

by Joan Fitzgerald

Finished Yumminess



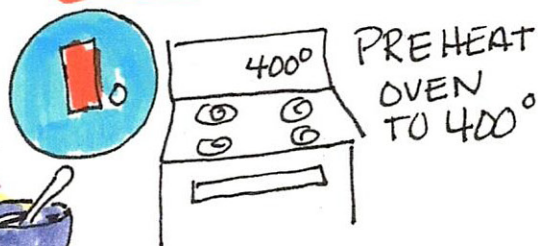
Ingredients:

2 (10 oz) cans of Flaky Biscuits (Grands Jr.)

1 pound of Sausage

1 1/2 cups Shredded Cheese (2 cups)

DIRECTIONS:



2 Mix uncooked sausage and cheese until well blended.

3 Shape into 40 Balls

4 Remove biscuits from can. Separate each biscuit in half

6 Press sausage cheese ball into Biscuit cup

5 Press half a biscuit into a lightly greased muffin pan

7 Bake 8-10 minutes until the biscuits are browned and the sausage is bubbly.

Sketchnoted by Marsha Baker @Blessinks www.Blessinks.com



Ingredients:

- ⊙ 1 Tbsp. Shortening
- ⊙ $\frac{2}{3}$ cup Honey
- ⊙ $\frac{1}{4}$ cup molasses
- ⊙ 1 tsp. baking soda
- ⊙ $\frac{1}{2}$ tsp. salt
- ⊙ 1 tsp. vanilla
- ⊙ $\frac{1}{4}$ cup water
- ⊙ $2\frac{2}{3}$ cup flour (extra, if needed)

For spiced Honey Jumble:
ADD: $\frac{1}{2}$ tsp. cinnamon

1 TBSP Ginger
 $\frac{1}{8}$ tsp. cloves

1 Melt shortening & blend with Honey & molasses.

2 Add half the flour with the other dry ingredients.

Originally, they were rolled flat & cut like a donut with a hole in the middle and then frosted.

5 With floured hands, roll into balls and place on greased cookie sheet

3 Stir in the water & vanilla.



4 Add the remaining flour.

Add more flour if too sticky to handle.

6 Bake at 350° for 10-12min.

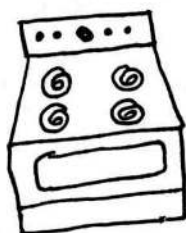


KATHIE'S NOEL-A-KAY

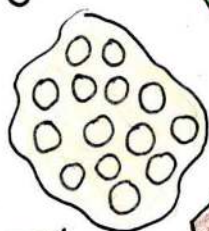
- 1 Mix $\frac{1}{2}$ lb. cream cheese (softened)
 $2\frac{1}{2}$ c. flour
 $\frac{1}{2}$ lb. butter (softened)



Originally published in the
 Daily Illini, Champaign IL
 1973



400°



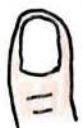
2 Roll out on floured surface ($\frac{1}{2}$ " thick)



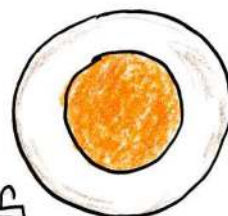
3 Cut into 2" circles & place on ungreased cookie sheet



4 Press center of each pastry with your thumb
 Fill indent with teaspoon of thick fruit filling (Solo Brand)



5 Bake at 400° for 10-15 minutes until golden on edges.



6 Sprinkle with powdered sugar.

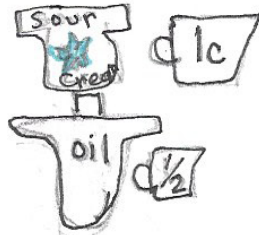
WKL
 2020



Kolaches



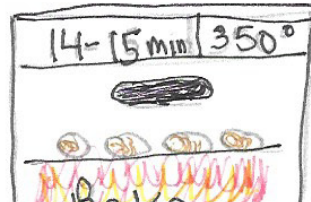
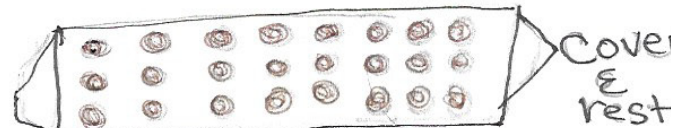
Ingredients:



→ Directions →



÷ 24





Lemon Cool Whip Cookies

Prep Time 10 min

Cook Time 10 min.

Ingredients



1 LARGE EGG



1 BOX LEMON CAKE MIX



1/2 c. POWDERED SUGAR



2 c. THAWED FROZEN WHIPPED TOPPING

Step by Step



COMBINE CAKE MIX,
COOL WHIP, AND EGG

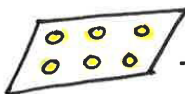
STIR UNTIL WELL MIXED



PUT POWDERED SUGAR IN SMALL BOWL



DROP COOKIE DOUGH BY ROUNDED TEASPOON INTO SUGAR, ROLL TO COAT.



PLACE BALLS 1 1/2 INCHES APART ON BAKING SHEET
- USE NON-STICK COOKING SPRAY OR BAKING MAT -



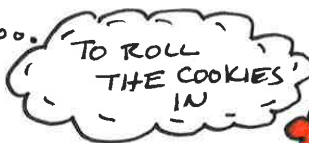
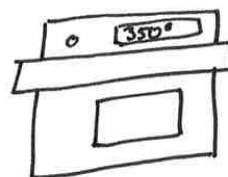
BAKE 8-10 MIN.

REMOVE FROM OVEN WHEN SET BUT
BEFORE TOO BROWN!

Remember!



Preheat oven to 350°



Sketch noted by Jennifer Magor
12/15/2020

MAGIC BARS

* I make these every year for Xmas!

12-4-2020
Jean Kerr c



INGREDIENTS

- 🍪 1/2 cup butter , melted
- 🍪 1 1/2 cups graham cracker crumbs  → 
- 🍪 1 (14oz) sweetened condensed milk 
- 🍪 2 cups semi-sweet chocolate chips or M & M's  or 1/2 & 1/2 
- 🍪 1 1/3 cups flaked coconut 

① Preheat oven to 350°



② Coat 13x9" baking pan w/ spray



③ Combine graham cracker crumbs & butter. Press into bottom of pan.



④ Pour condensed milk evenly over mixture.



⑤ Layer evenly with chocolate chips (or M & M's), coconut & nuts (optional)



⑥ Bake 25 min. or until browned

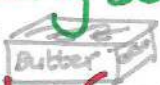
⑦ Press firmly with fork



MALVA PUDDING

(South African dessert)

Ingredients

- 6½ ounces sugar  2 large eggs
1 tablespoon apricot jam  pinch of salt
1 teaspoon baking soda 5 ounces all-purpose flour 
1 tablespoon butter (a generous tablespoon) 
1 teaspoon vinegar ⅓ cup milk 

Method

1. Preheat oven to 350 deg F 
2. Grease an oven dish eg 7x7x1½ inch Pyrex dish 
3. Melt the butter (don't boil) and add the butter and vinegar to the sugar and eggs which have been whip until thick add the jam and mix through.
4. Sieve the flour, soda, salt together 
5. Add the melt butter to the flour mixture 
6. Pour into greased oven dish bake for 30-40 minutes bake until golden brown.

Sauce

- * ¾ cups fresh cream ¾ ounces butter
3-5 ounces sugar ⅓ cup hot water 2 teaspoons vanilla essence

Method

* Bring to the boil, pour over hot pudding
Serve with cream or ice cream.

Sketchnote: Filicity Bauer (Cerny)



December 2020

Pecan Butterballs

by Aunt Catharyn

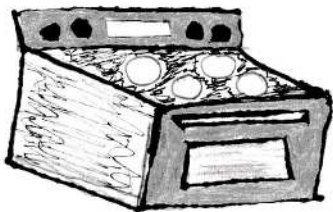


1 2 cups sifted flour   Sift dry ingredients
1/2 cup sugar  1/2
1/2 tsp salt  1/2 ts.

2 Work in 1 cup butter (softened) & 2 tsp. vanilla
3 Add nuts 1 1/2 to 2 cups pecans  2 sticks (softened)
  or   chopped    

4 Roll in balls about the size of a walnut.    Place on cookie sheet. 

5 Bake at 325° for 25 minutes



Recipe submitted by:
Frances M. Stout

6 Sprinkle with powdered sugar as soon as removed from oven
Eat & Enjoy 



Peppermint Snowball Cookies

Yield: 2 dozen

Submitted by
Joan FitzGerald
Source: Taste
of Home



Cookie Dough

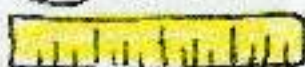
Butter
Butter

vanilla

$\frac{1}{2}$ cup confectioner's
sugar

cup cup
 $\frac{1}{2}$ cup flour

- 1 Cream butter & sugar
- 2 Add vanilla
- 3 Stir in flour
- 4 knead dough
- 5 Reserve $\frac{1}{2}$ c. of dough
- 6 Shape remaining dough into
1" balls



Filling #2

2T cream cheese,
softened

1T



1 drop
food
coloring

$\frac{1}{2}$ cup

confectioner's
sugar

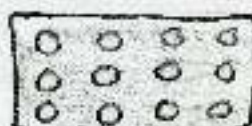
2T finely crushed

Combine

✓  Make a deep
well in each
ball.

✓  Fill with $\frac{1}{4}$ tsp
of filling

✓ Use reserved
dough to cover
filling



ungreased

350°

12-14
min.

Topping

$\frac{1}{4}$ cup confectioner's
sugar

6T finely
crushed

Combine



Roll warm,
baked cookies
in topping.

Holiday Appetizer

Ramaki

INGREDIENTS

3 cans waterchestnuts

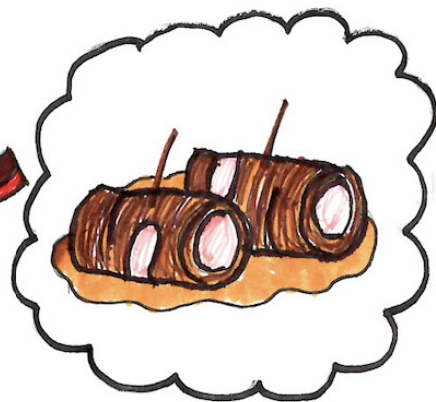
4 lb. bacon (cut into thirds)

toothpicks

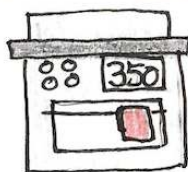
1 c. Ketchup

1 c. brown sugar

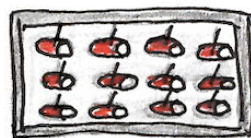
dash of Worcestershire



1 Preheat oven to 350°



2 Wrap bacon around chestnuts and secure with toothpicks. Bake 20-30 minutes.



3 In saucepan, heat Ketchup, sugar, and Worcestershire to make sauce.



4 Pour over bacon-wrapped chestnuts. Serve warm.



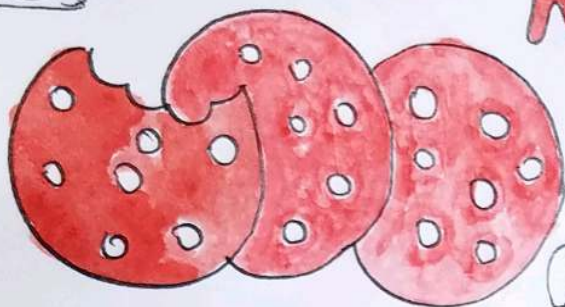
or



Sketchnoted by Jennifer Prior



By: Penny Adler
December 2020



Red Velvet Cake Mix Cookies

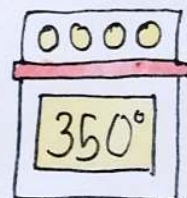
Ingredients

- ▲ 15.25 oz box Red Velvet Cake Mix
- ▲ 8 oz cream cheese
- ▲ 1/2 c. butter, softened
- ▲ 1 large egg
- ▲ 1 tsp. vanilla extract
- ▲ 1/2 c. white chocolate chips
- ▲ 1/2 c. powdered sugar

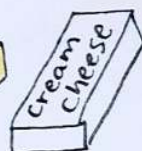


Recipe By: I HEART NAPTME
Prep time: 15 min. Cook time: 10 min.

1. Line cookie sheet with parchment paper.



2. Beat until fluffy.



3. Mix in egg & vanilla.

Then add & mix until dough forms.



4. Fold in ▲▲▲'s.

5. Use a small



cookie scoop to form 1" balls.

6. 

Roll in powdered sugar.

7. Bake.



8. Let cool completely on wire rack.



9. Dust with { more powdered sugar }

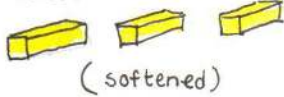
10. ENJOY!

SPICED SUGARED PECANS



Thumbprint Cookies

3 sticks salted butter



1 1/2 teaspoons vanilla

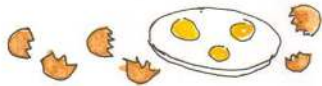


1 cup granulated sugar



3 cups all purpose flour

3 egg yolks



Jams or preserves



1



Preheat oven to 400°

2



In large bowl beat sugar and butter until fluffy.

3



Mix in eggs and vanilla

4



Scoop by rounded table spoon

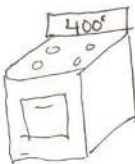
form in to balls

5

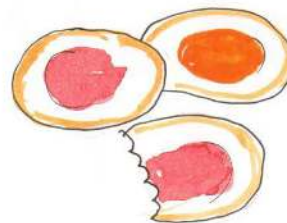


Place on cold cookie sheet. Press thumb into ball. Fill with Jam.

6



Bake for 8-10 minutes until edges are golden brown.



Enjoy

Brenda Oakford Dec 12-2020

Three Ingredient Peanut Butter Cookies

Ingredients:

1 🍵 Sugar

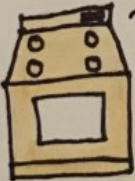
1 🍵 Creamy
Peanut Butter

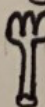
1 🥚 Egg



Plate
of
Cookies

Instructions:

1. Preheat  to 350°

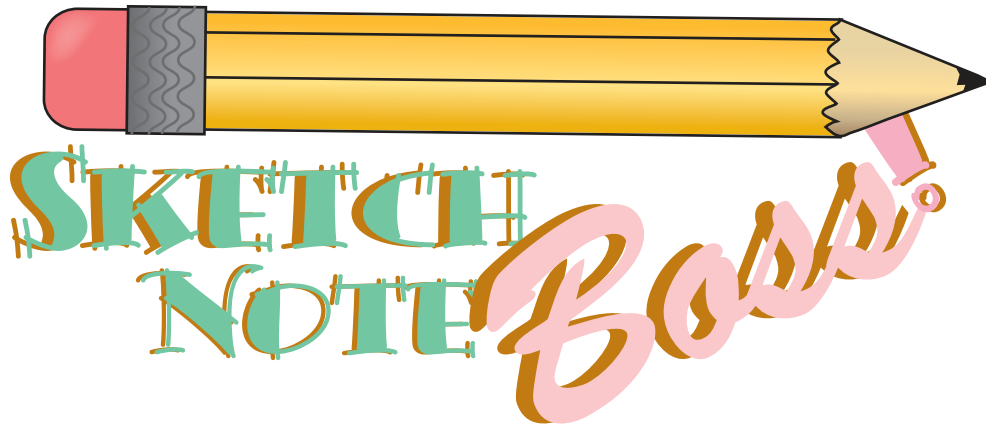
5. Using the back
of a  fork make
Criss Cross #
Pattern on each
 Cookie.

2. Prepare a Baking Sheet by
lining it with parchment
paper or baking mat.

3. In a medium Bowl mix
sugar Peanut butter,  egg
together well.

4. Roll dough into 1-inch
 Balls and place on
the prepared Baking Sheet

6. Bake for 12 minutes
Allow to Cool on a
Baking Sheet.



The Sketchnote Boss Facebook group is a group of awesome folks who want to explore their visual faith. We do this by improving our visual vocabulary. We are also learning to sketchnote - a means of visual note taking where we add visual elements to better organize and comprehend the material.

This Recipe Exchange was a fun challenge meant to be used in our Facebook group.

If you're interested in exploring your visual faith, join us in Facebook at Sketchnote Boss I or at my website www.blessinks.com

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