



Gifts from the Kitchen – December 2023

Holiday Cappuccino Mix

1 cup powdered non-dairy creamer	1 tsp. ground cinnamon
½ cup instant coffee granules	¼ tsp. ground nutmeg
½ cup sugar	¼ tsp. pumpkin spice (optional)

ADDITIONAL INGREDIENT (for each serving): 1 cup hot water or hot milk

To give as gifts: Mix all dry ingredients in a small bowl. Store in an airtight container in a cool, dry place for up to 6 months. Add 1 heaping cup to a treat bag and seal, or add all of the mix to a treat bag for a double batch. **To prepare cappuccino:** Place 3 tablespoons of mix in a coffee mug. Stir in 1 cup hot water or hot milk (for a rich-tasting drink). Enjoy!

Cowboy Cookies

1-½ cups all-purpose flour	½ cup white sugar
1 tsp. baking powder	¾ cup chocolate candies with colorful shell coating
1 tsp. baking soda	¾ cup semi-sweet chocolate chips
¼ tsp. salt	⅓ to ½ cup chopped walnuts
1 cup old-fashioned rolled cooking oats	
½ cup brown sugar, packed	

To give as gifts: Layer ingredients in a 1-quart wide-mouth canning jar. Be sure to pack each layer down tightly so that all ingredients fit. Place ingredients in the jar in this order:

- First layer -- flour, baking powder, baking soda, salt
- Second layer -- oats
- Third layer -- brown sugar
- Fourth layer -- white sugar
- Fifth layer -- oats
- Sixth layer -- candy
- Seventh layer -- walnuts

Cover jar, then add a ribbon and recipe card tag. **To make cookies:** Stir all dry ingredients in a large mixing bowl. Add egg, butter and vanilla. Mix in wet ingredients using the back of a large spoon to work the dough together. You may even need to use your hands to incorporate everything. Roll the cookie dough into 1-1/2 inch balls, place on a parchment-covered baking sheet, and bake for about 10 minutes in a preheated 350° F oven.

Pasta Faggioli in a Jar

1 cup small pasta shells	1 tsp. dried basil
¾ cup dried great northern beans	1 tsp. dried oregano
¾ cup dried pinto beans	½ tsp. dried rosemary, crushed
¾ cup dried kidney beans	¼ tsp. dried minced garlic
¼ cup dried minced onion	1 bay leaf
3 Tbsp. dried parsley flakes	Dash of crushed red pepper flakes

ADDITIONAL INGREDIENTS:

10 to 12 cups water	1 tsp. salt
1 can (28 ounces) diced tomatoes, undrained	Grated Parmesan cheese (optional)
1 bag frozen vegetables	

To give as gifts: Layer beans in a 1-quart wide-mouth canning jar. Place pasta in a small resealable plastic bag. Place seasonings in another small resealable plastic bag. Add bags to jar. Cover jar, then add a ribbon and recipe card tag. Store in a cool, dry place for up to 3 months. **To make pasta:** Remove the seasonings and set the bag of pasta aside. Rinse the beans then place them in a slow cooker. Add 10 cups of water and the seasonings to the beans. Cook on high for about 7 hours or until the beans are almost tender. Add the diced tomatoes, frozen vegetables and pasta. Cook on high for 2 more hours. Serve warm with shredded Parmesan cheese and enjoy!

Holiday Cappuccino Mix

To prepare cappuccino: Place 3 tablespoons of mix in a coffee mug. Stir in 1 cup hot water or hot milk (for a rich-tasting drink). Enjoy!

Cowboy Cookies

You will need:

1 slightly beaten egg
½ cup butter
1 teaspoon vanilla

To make cookies: Stir all dry ingredients in a large mixing bowl. Add egg, butter and vanilla. Mix in wet ingredients using the back of a large spoon to work the dough together. You may even need to use your hands to incorporate everything. Roll the cookie dough into 1-½ inch balls, place on a parchment-covered baking sheet, and bake for about 10 minutes in a preheated 350° F oven. Enjoy!

Pasta Fagioli Soup

You will need:

1 can diced tomatoes
1 bag frozen vegetables
Optional: Chopped sausage or chicken (to taste)

To make pasta: Remove the seasonings and set the bag of pasta aside. Rinse the beans then place them in a slow cooker. Add 10 cups of water and the seasonings to the beans. Cook on high for about 7 hours or until the beans are almost tender. Add the diced tomatoes, frozen vegetables and pasta. Cook on high for 2 more hours. Serve warm with shredded Parmesan cheese and enjoy!