

# Baking Spirits Bright

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7 pages of delicious recipes  
brought to you by the families of  
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# Appetizers, Cocktails & Sides



From the kitchen of  
**Danny & Barbara Morgans**

## Artichoke Dip

- 1 16-ounce can artichokes hearts (drained & chopped)
- 1 Cup Parmesan Cheese (grated)
- 1 Cup Mayonnaise
- 1 small onion chopped
- ½ teaspoon pepper
- Crackers

Preheat oven to 350 degrees. Combine Artichokes, Parmesan cheese, mayonnaise, onions, and pepper. Mix well. Pour into a 1 1/2-quart baking dish Bake 30 minutes or until golden brown. Serve warm with crackers



From the kitchen of  
**Magda Reagan**

## Roasted Brussels Sprouts with Bacon, Cranberries And Pecans

- 1 ½ pounds Brussels sprouts ends trimmed
- 3 tbsp olive oil
- Garlic
- 6 slices of bacon cooked (crispy)
- 1c toasted pecans
- ½ cup dried cranberries (slightly soaked)
- 1 tsp coarse Kosher salt
- ½ tsp pepper

1. Preheat oven to 400 F.
2. Slice all Brussels sprouts in half.
3. In a medium bowl, combine halved Brussels sprouts, 2 tablespoons of olive oil, salt, and toss to combine.
4. Place Brussels sprouts on the baking sheet, cut side down.
5. Roast in the oven at 400 F for about 25 minutes. During the last 5-10 minutes of roasting, turn them over for even browning, the cut sides should be partially charred but not blackened.
6. Chop bacon, add pecans, cranberries and Brussels sprouts. Season to taste



From the kitchen of  
**Heather Rockstad**

## Ho-Ho-Tini

- 3oz. Vodka
- 2oz. White Chocolate Liquor
- 1oz. Peppermint Schnapps
- Peppermint Candies or Candy Canes

Moisten the rim of a chilled martini glass and garnish with crushed peppermint candies/cany canes. Combine your vodka, white chocolate liquor, and peppermint schnapps over ice in a cocktail shaker. Shake, stain, and pour into your garnished martini glass and serve immediately. ENJOY!!



From the kitchen of  
**Magda Reagan**

## Cinnamon Apple Cranberry Sauce

- 2 cups cranberry juice
- 1 (6-ounce) bag sweetened dried cranberries
- 1 cinnamon stick, broken in half
- 1 cup sugar
- 2 Gala apples, peeled, cored and diced
- 2 teaspoons corn starch

In a medium saucepan over medium heat, add the cranberry juice, cranberries, cinnamon and sugar. Bring to a boil and let cook for 5 minutes. Add the apples and cook, stirring occasionally, until the cranberries have softened, and apples are tender, about 5 minutes. Remove 8 ounces of the liquid to a small bowl and whisk in the cornstarch. Slowly add the cornstarch- juice mixture (slurry) to the cranberry mixture, stirring constantly. Cook for an additional 5 minutes. Remove from heat and pour into a serving bowl. Refrigerate until thickened, about 30 minutes. Remove the cinnamon sticks and serve.



From the kitchen of  
**Carrie York**

## Sweet Potato Casserole

- 4 cups of peeled, cubed sweet potatoes
- 2 large eggs, beaten
- ½ cup white sugar
- ½ cup of milk
- 4 tablespoons of butter, softened
- ½ teaspoon vanilla extract
- ½ teaspoon salt

### Pecan Topping

- ½ cup of packed brown sugar
- ½ cup all purpose flour
- 3 tbsp butter, softened
- ½ cup chopped pecans

1. Preheat oven to 325 degrees F
2. Prepare sweet potatoes: Put sweet potatoes in a medium saucepan and cover with water. Cook over medium-high heat until tender, 10-15 minutes. Drain & transfer to a large bowl.
3. Mash drained sweet potatoes with a fork. Add eggs; mix until well combined. Add sugar, milk, butter, vanilla, and salt; mix until smooth. Transfer to a 9x13-inch baking dish.
4. Make topping: Mix brown sugar and flour together in a medium bowl. Cut in butter with a pastry cutter until mixture is coarse and looks like peas; don't over mix. Stir in pecans. Sprinkle topping over sweet potato mixture.
5. Bake in the preheated oven until topping is lightly browned, about 30 minutes.



**Keshian Luthy**  
417-294-0698

## All I want for Christmas is...

... for my husband to get a World Record Buck so he can retire his hunting career.



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**Donna Garrison**  
417-594-1357





# Entree's



From the kitchen of  
*Keshian Luthy*

- 1 cup chopped onion
- 1 cup chopped green pepper

## Baked Spaghetti

- 1 tablespoon butter (cooked and drained)
- 1 can (28 oz.) tomatoes with liquid
- 1 can (4 oz.) mushrooms stems and pieces (drained)
- 1 can (21 1/4 oz.) sliced ripe olives (drained)
- 2 tablespoons dried oregano
- 1 lb. ground beef brown and drained (optional)
- 12 oz. spaghetti
- 2 cups (8 oz.) shredded cheddar cheese
- 1 can (10 3/4) condensed cream of mushroom soup (undiluted)
- 1/4 cup water
- 1/4 cup grated Parmesan cheese

In a large skillet, saute onions and green pepper in butter until tender. Add tomatoes, mushrooms, olives and oregano. Add ground beef and simmer uncovered for 10 minutes. Place half of the spaghetti in a greased 12x9x2 in. baking dish. Top with half of vegetable mixture, sprinkle with 1 cup of cheddar cheese. Repeat layers, mix the soup and water until smooth and pour over casserole. Sprinkle with Parmesan cheese. Bake uncovered at 350 degrees for 30-35 minutes. Yield 12 servings.



From the kitchen of  
*Vanessa Ruble*

- 1-lb fingerling potatoes

## Simple Sparerib & Sauerkraut Supper

- 1-med. onion into bite size pieces
- 1-med. Granny Smith apple, peeled & chopped
- 2-thick slice of Bacon strips cooked & crumbled
- 1-16 oz jar/can Sauerkraut (I like Bavarian)
- 2-lbs pork spareribs or baby back ribs cut
- 1/2 tsp salt
- 1/4 tsp pepper
- 1 T. vegetable oil
- 3 T. brown sugar
- 1/4 tsp caraway seeds
- 1/2 lb smoked Polish sausage, cut into 1-in. slices
- 1-cup of beer

1. In a 6-qt. slow cooker, place the potatoes, onion, apple and bacon. Drain Sauerkraut, reserving 1/3 cup of the liquid; add sauerkraut and reserved liquid to slow cooker.
2. Cut spareribs into serving-size portions; sprinkle with salt and pepper. In a large skillet, heat oil over medium-high heat; brown ribs in batches. Transfer to slow cooker; sprinkle with brown sugar and caraway seeds.
3. Add sausage; pour in beer. Cover and cook on low for 6 - 7 hours or until ribs are tender.



From the kitchen of  
*Heather Rockstad*

## Baked Blueberry French Toast Casserole

- 1 pound loaf rustic bread, cut into 1-inch cubes (about 10 cups of cubes)
- 1 1/2 or 2 cups blueberries, frozen or fresh
- 5 large eggs
- 2 cups milk (whole or 2 percent)
- 1 cup heavy cream
- 1/2 teaspoon vanilla extract
- 8 tablespoons sugar, divided
- 1 tablespoon finely grated lemon zest
- 1/8 teaspoon kosher salt
- 2 tablespoons unsalted butter, diced

1. Assemble the dry ingredients: Butter a 9 x 13-inch (or other 3-quart) baking dish. Spread half of the bread cubes in an even layer in the prepared pan. Top with 2/3 of the blueberries, followed by the remaining bread cubes and blueberries.
2. Whisk the liquids: Beat the eggs, milk, cream, vanilla, 6 tablespoons of the sugar, lemon zest, and the salt together. Pour the mixture over the bread cubes, pressing down gently (so you don't burst the berries) to make sure the egg mixture is absorbed.
3. Soak at least 30 minutes, or overnight: If soaking overnight, cover the pan with plastic wrap.
4. Preheat the oven to 350° F: Turn on the oven about 15 minutes before you plan to bake the casserole. If you refrigerated the casserole overnight, let it sit out while the oven preheats.
5. Bake the casserole: Just before baking, sprinkle the top of the casserole with the remaining sugar and dot with the diced butter. Bake for 45 minutes, until slightly puffed and golden brown. (Casserole that chilled overnight might take a few minutes longer.)
6. Let cool slightly before serving: Let the casserole cool for about 10 minutes before cutting. Serve with a dusting of powdered sugar over the top or a drizzle of maple syrup.
7. Leftovers will keep, refrigerated, for about 1 week and can be reheated in the microwave.



From the kitchen of  
*Keshian Luthy*

## Chicken Rotel Casserole

- 1 can of Rotel
- 1 can of white chicken meat in water (drained)
- 1 can of cream of chicken
- 1 can of cream of mushroom
- Shredded mozzarella cheese
- Tostito chips

Preheat oven to 375. Warm together in a pan on the oven, Rotel, chicken meat, cream of chicken and cream of mushroom to a quick boil. In the casserole dish, hand crush some Tostito chips in the bottom of the pan to make a thin layer. Add all the ingredients from the pan on top of the Tostito chips. Then, add a thin layer of hand crushed Tostito chips. Finally top with the shredded cheese to your thickness. Bake for about 30 minutes in the oven with a foil top/cover. Bake for an additional 10-15 minutes uncovered. YUMMY TO MY TUMMY!!!



*Magda Reagan*

# All I want for Christmas is...

... for you to  
have a new  
home.



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... a Dalmatian  
puppy with a  
heart spot by  
his nose.



*Gracie Sexton*

417-288-9283





# Entree's



From the kitchen of  
**Keshian Luthy**

with chicken mixture, rollup, add to casserole dish. Pour whipping cream over the stuffed tortillas and cover with cheese.

3. Bake at 375 for 45 minutes.

## Chicken Enchiladas

- Corn tortillas
- 2 TBs butter
- 2 cups of chicken
- 1 chopped onion
- ¼ cup diced green chilies
- 3 oz. of cream cheese
- Small container of whipping cream
- Monterey Jack cheese

1. Sauté onions in the butter, then add the chicken, green chilies & cream cheese.
2. Dip tortillas in grease to soften. Fill tortillas



From the kitchen of  
**Donna Garrison**

## Quick Bean Soup

- 1 ½ lbs. ground chuck
- 1 onion (chopped)
- 3 10 oz. cans minestrone
- 2 10 oz. cans Rotel
- 2 15 oz. cans Ranch Style Beans

Brown meat with onions and drain off fat. Add the rest of the ingredients and simmer for 1 hour.



From the kitchen of  
**Carrie York**

## Mom's Tortellini Chicken Soup

- 4 chicken breasts
- 64 oz. chicken broth (2 cartons)
- 1 onion, diced
- 6 tsp oregano
- 1 stick butter
- 38 oz. cheese tortellini (2 bags)
- 8 oz. cream cheese
- 1 block of Velveeta®
- 16 oz. heavy cream (1 small carton)

1. Cook chicken in 1 carton of broth in a crock pot until tender, shred chicken, keep broth.
2. Dice and saute onion in butter, add oregano.
3. Put everything in large pot and bring to a boil.
4. Reduce heat, cook until tortellini is done and cheeses are melted.



From the kitchen of  
**Heather Rockstad**

## Smoked Ground Turkey Meatloaf

- 1 ¾ pounds lean ground turkey
- ¼ pound ground dark meat turkey
- 2 tablespoons extra virgin

- olive oil
- 1 cup red onion, diced (about ½ of a medium red onion)
- 8 ounces cremini mushrooms, finely chopped
- 4 cloves garlic, finely diced
- 1 teaspoon fresh thyme, chopped
- ¼ cup chicken stock
- 2 tablespoons
- Worcestershire sauce
- 2 tablespoons tomato paste
- 1 egg
- ¼ cup panko
- 2 tablespoons Ultimate Dry Rub
- BBQ GLAZE:
- ½ cup ketchup
- Kansas City BBQ Sauce

1. Prep Smoker: Preheat the smoker targeting 250 degrees Fahrenheit using fruit wood or oak. Premix the glaze in a small bowl with equal parts Kansas City style BBQ sauce and Ketchup.
2. Sauté Vegetables: Before forming the meatloaf, sauté the onions, cremini mushrooms, garlic, and fresh thyme over medium heat. This softens the texture and adds more savory flavors to the meatloaf. After the sauté, turn off the heat and add chicken stock and tomato paste right in the pan and stir. This will thicken.
3. Mix and Form The Loaf: Transfer the sauté mix to a large bowl and add the raw ground turkey. Add the remaining ingredients (except the sauce and ketchup). Combine together with your hands. On a large baking sheet lined with parchment or butcher paper, form the meatloaf into a rectangular log or foot ball shape. It's now ready to go on the smoker. The meatloaf will be moist.
4. Smoke: Grab the meatloaf by gently lifting the parchment paper and putting directly on the smoker. Leaving it on the paper keeps it from falling into the grates before it firms up. Alternatively, can also place the meatloaf on a baking sheet and cook it on the baking sheet (in the center of the smoker). Smoke for 90 minutes or until the internal temperature reaches 150 degrees F.
5. Glaze: After the internal temperature of the meatloaf reaches 150 degrees Fahrenheit, coat it with half of the premixed glaze. Continue smoking until the internal temperature of meatloaf reaches 160 degrees Fahrenheit. Remove from smoker, coat with the remaining glaze and serve



**Chelsea Gottman**  
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## All I want for Christmas is...

... Taylor Swift  
tickets for all of  
my clients.



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... to have all the  
batteries on hand  
for all the toys that  
the batteries are not  
included.



**Heather Rockstad**  
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# Cookies



From the kitchen of  
**Gracie Sexton**

## Traditional Mexican Wedding Cookies

- 1 cup butter, softened
- ½ cup powdered sugar
- 1 teaspoon vanilla
- 2 ¼ cups sifted flour
- ¼ teaspoon salt
- ¾ cup chopped pecans
- Powdered sugar (for rolling baked cookies in)

1. Cream together butter and powdered sugar until light and fluffy; stir in vanilla.
  2. Whisk together flour and salt; add gradually to butter mixture; stir in chopped nuts.
  3. Chill dough if it seems too soft.
  4. Form dough into 1 ¼" balls and place onto parchment-lined or ungreased baking sheets.
  5. Bake at 400° for 10-12 minutes or just until the cookies start to turn light golden-brown; remove from oven and allow to cool slightly; while cookies are still warm (but NOT hot) remove them from baking sheets and roll, a few at a time, in powdered sugar until evenly coated; cool cookies completely on wire racks.
  6. Cookies may (optionally) be rolled in powdered sugar a second time once cooled to room temperature.
- NOTE: Forming dough into 1" balls will increase yield to 48 cookies.



From the kitchen of  
**Chelsea Gottman**

## Thumbprint Cookies

- |  |  |
|--|--|
| <ul style="list-style-type: none"><li>• 2 cups shortening</li><li>• ½ cup margarine</li><li>• ½ cup brown sugar</li><li>• 2 egg yolks and egg whites</li><li>• 2 cups flour</li><li>• ¼ teaspoon salt</li><li>• Nuts</li></ul> | <p>Icing</p> <ul style="list-style-type: none"><li>• 2 cups powdered sugar</li><li>• ½ teaspoon vanilla extract</li><li>• 2-4 tablespoon milk (use as needed)</li><li>• Food coloring used red &amp; green</li><li>• Sprinkles</li></ul> |
|--|--|

Cream oleo (margarine), brown sugar, egg & salt. Beat the egg whites you have left over in 2 separate bowls with a fork. Roll dough in balls, roll in the egg yolk & roll in nuts. Bake at 375° for 15 minutes and make 2 thumbprints in each cookie. Put back in oven and bake for another 15 minutes. In a bowl, mix together the powdered sugar, vanilla, and 1 tablespoon of milk. Add 1 tablespoon of milk at a time until you reach desired consistency. You don't want the icing to be super runny, but enough to pipe/spoon into the cookies. Divided the icing into separate bowls and mix with food coloring until you reach desired color (optional). Use a piping bag, a Ziploc bag, or a spoon to put the icing into the thumbprints on the cookies. Sprinkle with your favorite holiday sprinkles. Allow the icing to set completely (about 12 hours) before serving or stacking them on top of one another.



From the kitchen of  
**Abby Offutt**

## Rockstar Cookies

- 1 cup milk chocolate chips
- 1 cup semi sweet chocolate chunks
- ¾ cup crushed pretzels
- ¾ cup toffee bits
- 1 cup salted butter
- 1 cup brown sugar
- ½ cup granulated sugar
- 1 egg
- 1 tsp vanilla
- 2 ¼ cup all purpose flour
- 1 tsp baking soda
- ½ tsp salt
- Sea salt for garnish

1. Preheat the oven to 350°.
2. Measure out the milk chocolate chips, semi sweet chunks, pretzels and toffee bits into a bowl. Set aside.
3. In the bowl of a stand mixer, cream together the butter and sugars until smooth, light in color and fluffy. This will take a few minutes.
4. Scrape the sides of the bowl and mix in the egg. Add vanilla.
5. Once completely combined, stop the mixer and add in the flour, baking soda and salt.
6. Start mixing slowly, once the flour mixture is about half way incorporated into the dough, pour the chocolate chips, pretzels and toffee bits into the mixer and allow everything to mix together.
7. Stop the mixer as soon as the flour is completely incorporated. Avoid over mixing.
8. Measure out the dough into generous 1/3 cup portions or weigh out 6 oz of cookie dough for each cookie. Loosely gather the dough together in a tall 'ball' leaving the top jagged, for texture. Avoid packing the dough together tightly.
9. Bake at 350° for 13-15 minutes, or until the cookie dough has spread and the edges are turning golden.
10. Allow the cookies to cool on the pan for 20 minutes. Serve warm.



From the kitchen of  
**Donna Garrison**

## American Sugar Cookies

- |  |  |
|--|--|
| <ul style="list-style-type: none"><li>• 1 cup sugar</li><li>• 1 cup shortening</li><li>• 1 egg</li><li>• 1 cup sour cream</li><li>• 2 tsp baking soda</li><li>• ¼ tsp salt</li><li>• 1 tsp vanilla</li><li>• 4 cups flour</li></ul> <p>Mix all ingredients - shape into 3 balls. Roll out on lightly floured</p> | <p>surface - cut into shapes. Bake at 350.</p> <p>Frosting</p> <ul style="list-style-type: none"><li>• 2 egg whites</li><li>• 3 ½ cups powdered sugar</li><li>• ½ cup butter (one stick)</li><li>• ½ tsp vanilla</li></ul> |
|--|--|

Beat egg whites in small bowl until stiff but not dry - set aside. Blend ½ of powdered sugar with butter - add rest of sugar and vanilla - beat til smooth - stir in egg whites. Add color if you like or use white and add sprinkles. Store covered in fridge.



**Vanessa Ruble**  
417-531-0645

# All I want for Christmas is...

... my family to be healthy and happy.



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**Tricia Schafer**  
417-533-4746



# Cookies

## Streusel Cookies



From the kitchen of  
**Alexander Johnson**

### Cookies

- ¾ cup plus 3 tablespoon all-purpose flour
- ¾ cup fine semolina flour
- ½ cup granulated sugar
- 1 ½ teaspoons baking powder
- ¼ teaspoon salt
- 1 teaspoon cinnamon

- 11 tablespoons unsalted butter
- 2 teaspoons vanilla paste or extract

### Glaze

- 1 cup confectioner's sugar
- 2 tablespoons milk
- ½ teaspoon cinnamon
- 1/2 teaspoon vanilla paste or extract

1. Preheat oven to 350° F. Round cookies can be made with circle molds or cupcake pans. Wedge or chunk cookies can be made with a 9-inch round springform pan. The pans do not require lining or greasing.
2. Melt the butter in a bowl in the microwave, then set aside to cool.
3. In a large mixing bowl, whisk together the flour, semolina, sugar, baking powder, salt, and cinnamon.
4. Stir in the vanilla and the melted butter. Rub the ingredients together with your fingers to form streusel crumbs, pea-size and smaller.
5. Sprinkle the streusel evenly over the bottom of the springform pan or divided evenly into the bottoms of the cupcake pan cups or circle molds.
6. Bake for 12-18 minutes until light golden. Smaller cookies will bake faster than the 1 large springform pan.
7. Cool completely in the pan.



From the kitchen of  
**Gracie Sexton**

## Raspberry Lemon Cookies

- ½ cups Unsalted Butter, Softened
- 1 cup Granulated Sugar
- ½ teaspoons Vanilla
- 1 whole Large Egg
- ½ whole Lemon, Zest And Juice
- ¼ teaspoon Salt
- ¼ teaspoon Baking Powder
- 3 teaspoons Baking Soda
- 1½ cup All-purpose Flour
- ¾ cups Frozen Raspberries, Coarsely Chopped

Preheat oven to 350 F. Line 2 cookie sheets with parchment paper or silicone baking mats. Set aside. In a large bowl, or the bowl of a stand mixer, cream together butter and sugar until light and fluffy. Add vanilla, egg, lemon zest and juice. Mix well, scraping down the sides of the bowl as needed. Add salt, baking powder, baking soda and flour and mix until combined. Add in raspberries and mix briefly to incorporate them. Drop dough by tablespoonfuls onto prepared cookie sheet. A cookie scoop works best here as the dough is extremely sticky, but two spoons will work too--the cookies will just be less uniform. Bake for 14-16 minutes or until they are just starting to brown on the edges and are no longer shiny at all. Put the second half of the cookie dough in the fridge while the first sheet is baking; it will get even softer as the raspberries thaw. Allow cookies to cool on baking sheet for 10 minutes before moving to a wire rack to cool completely. Store in an airtight container at room temperature for 5-7 days, or freeze for up to 3 months.



From the kitchen of  
**Danny & Barbara Morgans**

## No Bake Cookies

- 2 cups sugar
- 4 tablespoons cocoa
- 1/2 cup milk
- 1 stick butter
- Pinch of salt
- 1 teaspoon vanilla
- 1/2 cup of peanut butter
- 3 cups of oats

Combine sugar, cocoa, milk, butter and salt. Melt and bring to full boil, then boil for 1 minute (important). Remove from heat and stir in peanut butter and vanilla until smooth, than add oats. Drop by spoonful on was paper, let air dry.



From the kitchen of  
**Tricia Schafer**

- 2 cups Sugar
- 1 cup Butter

## Soft Sugar Cookies with Cream Cheese Frosting

- 3 Eggs
- ¼ cup Milk
- 5 cups Flour
- ½ teaspoon Salt
- 5 teaspoons Baking Powder
- Cream Cheese
- 6 tablespoons Butter softened
- Dash of Salt
- 1½ teaspoon Vanilla
- 4½ cups Powdered Sugar
- 4 tablespoons Milk
- 6 oz. Cream Cheese softened

1. Preheat oven to 350 degrees.
2. Cream together sugar, butter, eggs and milk until well combined in a large bowl or in the bowl of a stand mixer.
3. Add flour, salt and baking powder until just combined.
4. Liberally flour a work surface and rolling pin.
5. Roll out about 1/4 of the dough at a time to 3/8 inch thickness.
6. Cut with cookie cutters and place onto a cookie sheet lined with a cookie sheet liner or parchment paper.
7. Bake about 10 minutes until cookies are just done and remove from baking sheet immediately. Frost when completely cooled
8. Make frosting: soften butter and cream cheese, then blend together with powdered sugar, vanilla, salt, and half the milk. Add the rest of the milk gradually, beating until frosting is smooth and fluffy.
9. Tint with food coloring if desired and frost cookies.
10. Store cookies in an airtight container at room temperature.

## All I want for Christmas is...



**Carrie York**

... to finish  
construction on  
our house.



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... my wife not to  
purchase toys that  
require assembling  
on Christmas Eve.



**Alexander Johnson**





# Cookies



From the kitchen of  
*Abby Offutt*

## Pumpkindoodle Cookies

- ½ cup salted butter softened
  - ½ cup margarine softened
  - 1 ¼ cup granulated sugar
  - 1 egg
  - 2 tbsp pumpkin puree
  - 2 tbsp light corn syrup
  - 1 tsp vanilla extract
  - 2 ½ cups all purpose flour
  - ½ tsp baking soda
  - ½ tsp salt
- Pumpkin Spice Mixture:
- ¼ cup granulated sugar
  - 1 heaping tsp pumpkin pie spice

1. Preheat the oven to 350° F. Line your baking sheet with parchment paper or a silicone baking mat. Set aside.
2. In the bowl of a stand mixer or with an electric hand mixer, cream together the margarine, butter, and sugar until well combined.
3. Scrape the sides of the bowl and add in the egg, pumpkin puree, corn syrup, and vanilla extract. Mix until combined.
4. Add the flour, baking soda and salt, mix until the dough forms.
5. Roll dough into balls and place on the prepared baking sheet.
6. In a small bowl, combine the pumpkin pie spice and sugar mixture.
7. Roll each ball of dough into the pumpkin pie mixture, pressing the mixture onto the cookie dough. Repeat with remaining dough.
8. Bake at 350° for 11-13 minutes. The cookie will flatten, spread and the edges should start to turn golden brown when they are ready to come out of the oven.
9. Allow the cookies to cool on the pan for 5 minutes before transferring to a wire cooling rack.
10. Store in an airtight container at room temperature for up to 3 days or in the freezer for up to 3 months.



From the kitchen of  
*Chelsea Gottman*

## Kisses Cookies

- 1 package yellow cake mix
- ¼ cup margarine
- 8 oz. cream cheese
- 1 egg yoke
- 1/4 teaspoon vanilla
- Hershey Kisses

Make a stiff dough and chill for 30 minutes. Roll into small round balls and bake at 350 for 8-10 minutes. Place chocolate kiss in center while cookies are hot.



From the kitchen of  
*Alexander Johnson*

## Double Chocolate Crinkle Cookies

- 1 cup dark brown sugar packed
- ½ cup unsalted butter softened
- 1 teaspoon vanilla extract
- 1 large egg room temperature
- 1 cup all-purpose flour
- ½ cup cocoa powder
- ½ teaspoon baking soda
- ¼ teaspoon salt
- 1 cup semi-sweet mini chocolate chips
- Powdered sugar placed into a large bowl for dunking

1. Preheat oven to 350 degrees F and line a baking sheet with a silicone mat.
  2. Cream together butter and sugar until fluffy, about 1-2 minutes.
  3. Add in vanilla and egg and mix until just combined, about 30 seconds.
  4. Add in flour, cocoa powder, baking soda, and salt. Beat until combined.
  5. Stir in chocolate chips.
  6. Use a 1.5 oz cookie scoop to scoop the dough into uniform balls.
  7. Dunk each in powdered sugar (make sure it's fully coated).
  8. Bake 8 at a time (these do spread a bit) in preheated oven for about 9-11 minutes.
  9. Cool for 2 minutes before transferring onto a cooling rack.
- Optional: If using glaze, in a small bowl stir together confectioner's sugar, milk, cinnamon, and vanilla. Sprinkle cooled cookies with powdered sugar or drizzle with glaze.

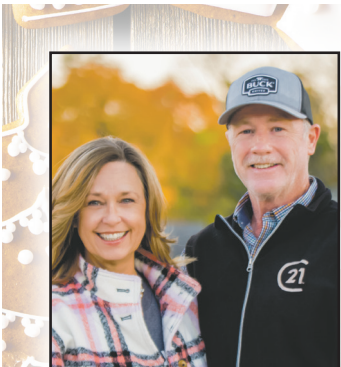


From the kitchen of  
*Janell Grider*

## Almond Lace Cookies

- Prep time 20 minutes  
Baking time 9-11 minutes per batch at 325 degree F
- 1 Cup old fashioned oats uncooked
  - 1 Cup Sugar
  - 2 Tablespoons flour
  - ½ Teaspoon salt
  - ¼ teaspoon baking powder
  - 1 egg slightly beaten
  - ½ cup unsalted butter melted
  - 1 teaspoon vanilla
  - 1 cup sliced almonds
  - Chocolate or white chocolate

In a large bowl combine oats, flour, sugar, salt and baking powder. In a separate bowl, whisk eggs, butter and vanilla. Then add to dry ingredients. Add the almonds and stir until evenly distributed. Line a cookie sheet with foil, spray lightly with non-stick cooking spray. Drop level teaspoons of dough 3" apart. They will spread! Bake until golden brown 9-10 minutes. Let cook completely then peel from the foil. Makes about 4 doz. Melt chocolate or white chocolate. Dip end of cookie into melted chocolate.



*Danny Morgans*  
417-718-6611  
*Barbara Morgans*  
417-718-6564

# All I want for Christmas is...

... 10,000  
square feet  
of cash.



**CENTURY 21**  
Laclede Realty

... a hippopotamus.  
Only a hippopotamus  
will do.



*Janell Grider*  
417-718-0602

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# Desserts



From the kitchen of  
**Tricia Schafer**

## Brown Butter Pecan Treats

- 1½ cups pecan halves, finely chopped
- 1½ tablespoons unsalted butter
- 2¼ cups all-purpose flour
- 2½ tablespoons cornstarch
- 1 teaspoon salt
- 1½ teaspoon ground cinnamon
- 1 teaspoon baking soda
- 2 sticks (8 oz.) unsalted butter, melted until browned
- 1 cup dark brown sugar, packed
- ½ cup granulated sugar
- 2 teaspoons vanilla extract
- 2 large eggs, at room temperature
- 16 pecan halves, for decoration, optional

1. Melt 1½ tablespoons butter in a skillet over medium heat. Stir in chopped pecans and cook until lightly toasted, for 4 to 5 minutes.
2. In a large bowl whisk together flour, cornstarch, salt, cinnamon, and baking soda.
3. Melt 2 sticks (8 ounces) butter in a skillet over medium heat; continue cooking, stirring occasionally, until golden brown.
4. Remove pan from heat and pour butter into a large, heatproof mixing bowl. Add sugars and whisk well to combine. Stir in vanilla. Beat in eggs, one at a time, until combined.
5. Fold in the flour, stirring until just combined and fold in the toasted buttered pecans.
6. Wrap dough in plastic wrap and refrigerate for at least 4 hours, and up to 2 days.
7. Preheat oven to 375F.
8. Line baking sheets with parchment paper and scoop 3 tablespoon sized rounds of dough onto the sheet, leave 2" between each cookie.
9. Firmly press a pecan half on top of each ball of cookie dough, bake in preheated oven for 9 minutes, or until edges are set and the center is still a little soft.
10. Allow cookies to cool on the pan for 15 minutes, then transfer to a cooling rack.



From the kitchen of  
**Kimberly Baker**

## Jello Poke Cake

- Boxed white cake mix
- 3 oz. Jello (your choice of color)
- Cool Whip

Bake white cake mix in 9x13 greased pan. Cool cake in pan for 15 minutes. Prick cake with fork at 1/2 inch intervals. Dissolve 3 oz. Jello in 1 cup boiling water. Carefully pour over cake. Chill for 3 to 4 hours. Frost cake with cool whip.

At Christmas, you can bake a cake in two 8 or 9 inch layer pans. Cook the cakes in the pan for 15 minutes. Prick the cakes with a fork at 1/2

intervals. Dissolve 3 oz. of red Jello with 1 cup of boiling water. Carefully pour over one of the cakes. Dissolve 3 oz. green Jello with 1 cup of boiling water Carefully pour over your other cake. Chill for 3 to 4 hours. Dip one cake pan in warm water for 10 seconds, then unmold onto a serving plate and top with about 1 cup of cool whip. Unmold the second layer carefully onto the first layer. Frost with remaining cool whip.



From the kitchen of  
**Kimberly Baker**

## Dirt Cake

- 20 oz. package of Oreo cookies
- Gummy worms
- Pudding Mix:
- 2 package vanilla instant pudding (3 1/2 oz. packages)
- 3 1/2 cup milk
- In a separate bowl, cream:
- 1 cup powdered sugar
- 1 8 oz. cream cheese
- 1/2 stick margarine

Combine cream mixture with pudding mixture Crush 1 - 20 oz. package of Oreo cookies to look like potting soil. Layer ½ dirt mixture, ½ pudding mixture, repeat, ending with dirt on top. Refrigerate. You can add gummy worms in each layer and have 1 or more looking out of the dirt. Can decorate with silk flowers.



From the kitchen of  
**Donna Garrison**

## Crazy Good Caramel Corn

- 9 cups popped corn - or two bags microwave corn
- 9 cups Crispex cereal
- 1 cup chopped pecans
- 1 cup sliced almonds
- 1 cup real butter
- 2 cups light brown sugar
- ½ cup light corn syrup
- 1 tsp baking soda

Put butter, brown sugar, and corn syrup in a large sauce pan and bring to a boil over medium heat. Boil for 5 minutes stirring occasionally. Meanwhile, in a large container mix the popcorn, nuts and cereal together making sure to remove any unpopped kernels. Next preheat oven to 250 and spray oil lightly on two large cookie sheets. ( I use a really large foil pan. Like you might cook a turkey in.) When 5 minutes is up on the caramel add in the baking soda and stir. Remove from heat and when you notice the caramel start to increase in volume ( 10 or 15 seconds) pour over popcorn mixture and stir. Put mixture in oiled pan. Bake at 250 degrees for 45 minutes stirring every 15 minutes. Remove and cool. Store in airtight container.



From the kitchen of  
**Vanessa Ruble**

## Pumpkin Cake

- 1 small can of pumpkin
- 1 yellow cake mix
- 1 small can condensed milk
- 1 tub of cool whip
- 1 small pkg of butter brickle
- Caramel topping

Prepare cake mix per directions. Add can of pumpkin and mix well. Bake until toothpick come out clean. Takes a little longer with the pumpkin. Let cake cool. Poke holes in top of cake. Drizzle ½ of the can of condensed milk over cake. Spread layer of cool whip on top of cake. Drizzle caramel topping over whip topping. Sprinkle brickle candy on top of caramel.



**Abby Offutt**  
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## All I want for Christmas is...

... a house  
that cleans  
itself.



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... a personal chef so my kids will stop responding with names of restaurants when I ask them what they want for supper. You know its bad when my kids tell people that if mom stirred it, its homemade.



**Kimberly Baker**  
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