

☆ PRETTY. QUICK. ☆

HOLIDAY IDEAS



OUR GIFT TO YOU.

PRETTY. QUICK. HOLIDAY IDEAS.

★ BRUNCH ★

Pumpkin Cream Cheese Coffee Cake

Prep Time: 10 min. Cook Time: 40 min. Yield: 24 servings



INGREDIENTS

Cake

1 (8 oz.) package cream cheese, softened
1 (21 oz.) box **Martha White**® Cinnamon
Streusel Coffee Cake Mix
3/4 cup chopped walnuts
1/4 cup butter, melted
2 large eggs, beaten
1/3 cup water
1 (15 oz.) can pure canned pumpkin

Topping

1 (8 oz.) package cream cheese, softened
1/4 cup sour cream
1/3 cup sugar
1 tablespoon **Martha White** All-Purpose Flour
1 large egg
1/2 teaspoon vanilla extract

DIRECTIONS

- 1.** HEAT oven to 350°F. Lightly spray 13x9-inch baking pan with no-stick cooking spray. Knead package of streusel to break up chunks. Place 1/3 cup streusel in small bowl. Stir in walnuts. Set aside.
- 2.** STIR together mix and remaining streusel in large bowl. Stir in butter, 2 eggs, water and pumpkin until blended. Spread batter into prepared pan.
- 3.** BEAT cream cheese and sour cream in medium bowl with electric mixer at medium high speed until smooth. Beat in sugar, flour, 1 egg and vanilla until blended. Pour over batter in pan. Swirl topping into batter in a few wide loops with a kitchen knife to form some pockets of cream cheese in filling. Sprinkle with streusel and nuts.
- 4.** BAKE 35 to 40 minutes or until center is set and edges are light golden brown. Serve warm or at room temperature. Store in refrigerator.

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★ BREAD ★

Chocolate Hazelnut Fruit Bread

Prep Time: 10 min. Cook Time: 45 min. Yield: 4 small loaves

INGREDIENTS

Crisco ® Original No-Stick Cooking Spray	3/4 cup mashed ripe banana (about 2 large)
2 (7.4 oz.) packages Martha White ® Chocolate Chip Muffin Mix	1 cup fresh cranberries, coarsely chopped
1/2 cup sour cream	3/4 cup chopped hazelnuts
3/4 cup milk	Jif ® Chocolate Flavored Hazelnut Spread and/or Orange Butter (below), optional
1 teaspoon vanilla extract	

DIRECTIONS

1. HEAT oven to 350°F. Spray bottoms only of four 6x3½-inch foil loaf pans with no-stick cooking spray. Stir together all bread ingredients in large bowl until well blended. Divide batter among prepared pans.

2. BAKE 40 to 45 minutes or until toothpick inserted in center comes out clean. Cool in pans 5 minutes. Remove and cool completely on wire rack. Wrap and store in refrigerator. Serve with Jif Chocolate Hazelnut Spread and/or Orange Butter, if desired.

ORANGE BUTTER: Beat butter in small bowl with electric mixer at medium speed until light and fluffy. Beat in grated orange peel and orange juice. Store in refrigerator. Bring to room temperature before serving. Makes ¾ cup.



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★ BREAD ★

Cranberry Orange Biscuit Bites

Prep Time: 12 min. Cook Time: 15 min. Yield: 24 biscuits



INGREDIENTS

Biscuits

Crisco® Original No-Stick Cooking Spray
2 cups **Martha White**® Self-Rising Flour
1/3 cup sugar
2 teaspoons grated orange peel
1/3 cup cold butter, cut into pieces
1 cup fresh cranberries, halved
OR 1 cup frozen cranberries, thawed, halved
2/3 cup milk

Glaze

1 cup powdered sugar
2 tablespoons orange juice

DIRECTIONS

- 1.** HEAT oven to 400°F. Spray a cookie sheet lightly with no-stick cooking spray.
- 2.** COMBINE flour, sugar and orange peel in large bowl. Cut in butter with pastry blender until pieces are size of small peas. Stir in cranberries. Stir in milk until soft dough forms. Drop by heaping teaspoonfuls onto prepared cookie sheet.
- 3.** BAKE 10 to 15 minutes or until golden brown. Cool 5 minutes on wire rack while making glaze.
- 4.** COMBINE powdered sugar and orange juice in small bowl. Stir until smooth. Spoon glaze over warm biscuits. Serve warm.

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SIDE

Three Cheese and Chive Corn Pudding

Prep Time: 5 min. Cook Time: 55 min. Yield: 8 servings

INGREDIENTS

Crisco® Original No-Stick Cooking Spray
1 (7 oz.) package **Martha White**® Sweet Yellow Cornbread & Muffin Mix
1/2 cup sour cream
1/4 cup butter, melted
2 large eggs, beaten
1 (14 3/4 oz.) can cream-style corn
1 (12 oz.) package frozen corn kernels, thawed
1 cup plus 2 tablespoons shredded sharp cheddar cheese
1 (8 oz.) package crumbled blue cheese
1/4 cup shredded Parmesan cheese
3 tablespoons chopped chives

DIRECTIONS

- 1. HEAT** oven to 375°F. Spray 8-inch square (2 quart) baking dish with no-stick cooking spray. Stir together cornbread mix, sour cream, butter, eggs and cream-style corn in large bowl until blended. Stir in corn kernels, 1 cup cheddar, blue and Parmesan cheeses until blended. Stir in chives.
- 2. POUR** into baking dish. Sprinkle with 2 tablespoons cheddar cheese. Bake 50 to 55 minutes or until set and golden brown.



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★ MAIN DISH ★

Cilantro Lime Corn Meal Dumplings in Chorizo Chicken Soup

Prep Time: 15 min. Cook Time: 45 min. Yield: 6 servings



INGREDIENTS

Soup

3 tablespoons **Crisco**® Pure Canola Oil, divided
3/4 pound fresh chorizo sausage, casings removed
3/4 pound boneless, skinless chicken breasts, cut into 1/2-inch cubes
1 cup chopped onion
1/2 cup sliced celery
1 cup sliced carrots

1 poblano pepper, seeded, stemmed and diced
1 1/2 teaspoons salt
1 teaspoon minced garlic
1/4 cup **Martha White**® All-Purpose Flour
1 (14.5 oz) can fire roasted diced tomatoes or regular diced tomatoes
6 cups low sodium chicken broth

Dumplings

1 (6.5 oz.) package **Martha White** Yellow Cornbread & Muffin Mix
1 teaspoons grated lime peel
2 tablespoons milk
1/2 cup sour cream
1/2 cup fresh cilantro, coarsely chopped

Garnishes

Sour cream, chopped avocado, chopped cilantro and/or lime wedges

DIRECTIONS

1. HEAT 1 tablespoon oil in **Lodge**® cast iron 5-quart fryer, over medium heat. Add chorizo and cook 2 to 3 minutes, using back of spoon to break into pieces. Add chicken. Cook 2 minutes. Add onion, celery, carrots, poblano pepper and salt and cook 3 to 4 minutes, stirring occasionally. Add garlic. Cook 1 minute. Add 2 tablespoons oil. Stir in flour. Cook 1 minute. Add tomatoes and chicken broth. Stir well, scraping bits off bottom of pan. Cover. Bring to a boil for 10 minutes. Uncover and simmer 15 to 20 minutes.

2. STIR together cornbread mix, lime peel, milk, sour cream and 1/2 cup cilantro in medium bowl. Mixture will be thick. Set aside 10 minutes to ensure liquid is absorbed into cornmeal. Drop by tablespoonfuls into simmering soup. Cover and cook 8 to 10 minutes, or until puffed and firm.

3. SERVE by spooning a couple of dumplings into each bowl and ladle soup around dumplings. Garnish with sour cream, cilantro, avocado and/or a squeeze of lime juice.

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★ DESSERT ★

Sweet and Salty Chocolate Chip Caramel Bars

Prep Time: 20 min. Cook Time: 40 min. Yield: 32 bars

INGREDIENTS

Crisco ® Original No-Stick Cooking Spray	2 packages Martha White ® Chocolate Chip Muffin Mix
2 cups firmly packed light brown sugar	2 1/2 cups thin twisted pretzels
3/4 cup butter, softened	1 cup salted peanuts
1 teaspoon vanilla extract	1 can Eagle Brand ® Sweetened Condensed Milk
1 large egg	24 bite size caramel candies, unwrapped

DIRECTIONS

- 1.** HEAT oven to 350°F. Spray 13x9-inch baking pan with no-stick cooking spray. Line pan with foil or parchment paper, leaving a 1-inch overhang on long sides. Spray with no-stick cooking spray. Beat brown sugar and butter in large bowl with electric mixer at medium high speed until light and fluffy. Beat in vanilla and egg.
- 2.** STIR in muffin mix. Pat into prepared pan with oiled hands. Bake 20 to 25 minutes or until golden brown. Layer will rise and fall. Evenly distribute pretzels over chocolate chip layer pressing firmly. Sprinkle with peanuts.
- 3.** COMBINE sweetened condensed milk and caramel candies in medium saucepan. Cook over medium low heat until caramels are melted, stirring constantly. Pour caramel filling over pretzels and peanuts. Bake about 15 minutes longer or until caramel filling bubbles. Cool completely on wire rack. Refrigerate at least 1 hour. Cut into bars.



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SHOPPING LIST

Pumpkin Cream Cheese Coffee Cake

Martha White
Cinnamon Streusel
Coffee Cake Mix

Martha White
All-Purpose Flour

Crisco Original
No-Stick Cooking Spray

Walnuts

Butter

Eggs

Pure canned pumpkin

Cream cheese

Sour cream

Sugar

Vanilla extract

Chocolate Hazelnut Fruit Bread

Martha White[®]
Chocolate Chip
Muffin Mix

Crisco[®] Original
No-Stick Cooking Spray

Sour cream

Milk

Vanilla extract

Bananas

Fresh cranberries

Hazelnuts

Jif[®] Chocolate Flavored
Hazelnut Spread
(optional)

Cranberry Orange Biscuit Bites

Martha White
Self-Rising Flour

Crisco Original
No-Stick Cooking Spray

Sugar

Orange peel

Butter

Cranberries

Milk

Powdered sugar

Orange juice

Three Cheese and Chive Corn Pudding

Martha White Sweet
Yellow Cornbread &
Muffin Mix

Crisco Original
No-Stick Cooking Spray

Sour cream

Butter

Eggs

Cream-style corn

Frozen corn kernels

Sharp cheddar cheese

Blue cheese

Parmesan cheese

Chives

Cilantro Lime Corn Meal Dumplings in Chorizo Chicken Soup

Martha White Yellow
Cornbread & Muffin Mix

Martha White
All-Purpose Flour

Crisco Pure Canola Oil

Chorizo sausage

Chicken breasts

Onion

Celery

Carrots

Poblano pepper

Garlic

Can of diced tomatoes

Low sodium chicken
broth

Lime peel

Milk

Sour cream

Fresh cilantro

Avocado (optional)

Lime wedges (optional)

Sweet and Salty Chocolate Chip Caramel Bars

Martha White
Chocolate Chip
Muffin Mix

Crisco Original
No-Stick Cooking Spray

Eagle Brand[®]
Sweetened Condensed
Milk

Light brown sugar

Butter

Vanilla extract

Egg

Pretzels

Salted peanuts

Bite size caramel
candies

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in just 15 minutes.



Moments *in* minutes
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Pretty. Quick. Traditions.

It doesn't matter if this is the first time or the 500th time you've baked with **Martha White**® in your kitchen. When you share these recipes with your loved ones, you're a part of a tradition. Even though our tradition is more than 100 years old, it's measured in a few minutes of mixing, a few minutes of baking, and the wonderful moments you get to enjoy with friends, family and delicious food. So take a minute. Enjoy the moments.



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