

Family Recipes

Cinnamon Cream-Cheese Bars

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| 3 tablespoons butter | 2 8-ounce cans refrigerated crescent rolls |
| ½ cup brown sugar | 2 8-ounce packages cream cheese, softened |
| 2 eggs, divided | ½ cup granulated sugar, plus additional for topping |
| 1 teaspoon ground cinnamon | 1 teaspoon vanilla |
| Pinch of kosher salt | |

In a small saucepan over medium-low heat, melt butter. Add brown sugar and cook until sugar and butter are well combined, about 3 minutes. Remove from heat and allow to cool about 10 minutes. Whisk in 1 egg, cinnamon, and salt. Set aside. Preheat oven to 350°F. In a greased 9 x 13-inch casserole dish, roll out 1 can of crescent roll dough, pressing seams together to form a crust. In a large bowl, beat cream cheese, 1 egg, sugar, and vanilla until well combined. Spread evenly over the crust.

Four cinnamon filling over the cream-cheese mixture and spread evenly. On a large sheet of waxed paper, roll out remaining can of crescent roll dough, forming a 9 x 13-inch rectangle, pressing the seams together. Carefully invert dough over filling to form a top crust. Bake 30 minutes, until top crust is golden. Remove from the oven and dust with additional sugar. Cut into 1½ to 2-inch squares. Serve warm or at room temperature. Makes 20 to 24 bars.

Chocolate Scotcheros

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| 1 cup light corn syrup | 6 cups crispy rice cereal |
| 1 cup granulated sugar | 1 cup semisweet chocolate chips |
| 1 cup peanut butter | 1 cup butterscotch chips |

In a medium saucepan over medium heat, combine corn syrup and sugar. Cook, stirring frequently, until sugar dissolves and mixture begins to boil. Remove from heat and stir in peanut butter until well combined. Add rice cereal and stir until well coated. Press mixture

into a greased 9 x 13-inch baking dish. In a small saucepan over low heat, melt chocolate and butterscotch chips, stirring constantly. Spread evenly over cereal mixture. Let stand until firm, about 20 minutes. Cut into 1½ to 2-inch squares. Makes 20 to 24 Scotcheros.

Pecan Pie Bars

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| 3 cups all-purpose flour | 4 eggs |
| 2 cups granulated sugar, divided | 3 tablespoons butter, melted |
| ½ teaspoon salt | 1½ teaspoons vanilla |
| 1 cup butter | 2½ cups chopped pecans |
| 1½ cups light corn syrup | |

Preheat oven to 350°F. In a large bowl, combine flour, ½ cup sugar, and salt. Cut in 1 cup butter until mixture resembles coarse crumbs. Sprinkle mixture evenly in a lightly greased 10 x 15-inch jellyroll pan; press in firmly. Bake 20 minutes. Meanwhile, in a large bowl, mix corn syrup, 1½ cups sugar, eggs, 3

tablespoons melted butter, and vanilla until smooth. Stir in pecans. Spread filling evenly over baked crust as soon as it comes out of the oven. Return to oven and bake until filling is mostly set, about 25 to 30 minutes. Cool completely in pan on a wire rack before slicing into 1½ to 2-inch bars. Makes 20 to 24 bars.

Chai-Spiced Pumpkin Bars

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| ½ cup old-fashioned rolled oats | ¼ cup coconut oil, melted |
| ½ cup pumpkin seeds | 1 teaspoon vanilla |
| ½ cup unsweetened shredded coconut | ¼ teaspoon cardamom |
| 2 teaspoons cinnamon, divided | ¼ teaspoon ginger |
| ⅜ teaspoon salt, divided | ¼ teaspoon cloves |
| ½ to 1 cup pitted dates, chopped | ¼ teaspoon black pepper |
| 1½ cups pumpkin puree | 2 tablespoons coconut flour |
| ½ cup maple syrup | |

In a food processor, pulse oats, pumpkin seeds, coconut, ½ teaspoon cinnamon, and ⅜ teaspoon salt until finely ground. Add ¾ cup dates and process until well combined and sticky. The mixture may look crumbly, but it should hold together when pinched between your fingers. If necessary, add more dates to get the right consistency. Press dough evenly into an 8 x 8-inch parchment-paper-lined baking pan. Place in freezer. In a food processor, combine pumpkin puree, maple syrup, co-

conut oil, vanilla, ¼ teaspoon salt, 1½ teaspoons cinnamon, and remaining spices; blend until smooth. Add coconut flour and blend until well combined. Remove crust from freezer and spread filling evenly on top. Cover and refrigerate at least 6 hours or overnight.

Lift bars out of pan using parchment paper edges. Cut into 12 pieces, wiping the knife clean between cuts. Serve chilled. Makes 12 bars.



Christmas Is the Miracle

Alice Mackenzie Swaim

Down the years of memory,
the pageant of Decembers,
Christmas is the miracle
that every heart remembers.

Above the dreaming
little towns,
the fields of drifted snow,

there falls the benediction
of the Christmas star's
warm glow.

And heavy hearts grow lighter,
and joyful voices ring,
to celebrate His birthday
and worship Christ, the King.

Christmas Is Remembering

Charles R. Isley

Christmas is remembering
the jewel-studded trees;
the singing of the carolers
brings happy memories.

The family get-togethers,
the revelry and fun
of hanging decorations,
the stockings neatly hung.

Old customs from far places
commingled with our own
create a new tradition,
the greatest ever known.

And as the gifts are given,
our grateful hearts recall
the Christ Child in a manger . . .
most precious gift of all!



Christmas Eve

Christina G. Rossetti

Christmas hath a darkness
brighter than the blazing noon,
Christmas hath a chillness
warmer than the heat of June,
Christmas hath a beauty
lovelier than the world can show:
for Christmas bringeth Jesus,
brought for us so low.

Earth, strike up your music,
birds that sing and bells that ring;
Heaven hath answering music
for all angels soon to sing:
Earth, put on your whitest
bridal robe of spotless snow:
for Christmas bringeth Jesus,
brought for us so low.

Moonless Darkness Stands Between

Gerard Manley Hopkins

Moonless darkness stands between.
Past, O Past, no more be seen!
But the Bethlehem star may lead
to the sight of Him who freed me
from the self that I have been.
Make me pure, Lord: Thou art holy;
Make me meek, Lord: Thou wert lowly;
now beginning, and alway:
now begin, on Christmas Day.



MUSIC I LOVE—but never strain
could kindle raptures so divine,
so grief assuage, so conquer pain,
and rouse this pensive heart of mine—
as that we hear on Christmas morn,
upon the wintry breezes borne.

Though Darkness still her empire keep,
and hours must pass, ere morning break;
from troubled dreams, or slumbers deep,
that music kindly bids us wake:
it calls us, with an angel's voice,
to wake, and worship, and rejoice;

to greet with joy the glorious morn,
which angels welcomed long ago,
when our redeeming Lord was born,
to bring the light of Heaven below.

— ANNE BRONTË