

Wauna Credit Union

Presents

A Gift From Our Staff

Holiday Recipes

2013



Wauna
Credit Union

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Apple Crumble Pie

Peel and slice 4 apples in pie pan as you would for any pie.

Sprinkle over surface; ½ c. sugar and dot well with butter.

Sprinkle with Cinnamon and Nutmeg, just however much you wish, and 4 Tbsp. of water.

In a mixing bowl, cream together ½ cup butter and ½ cup sugar. Add 1 cup flour.

Cover the entire pie with this mixture, patting out with your hands as you will not be able to roll it out.

Bake at 375 degrees, for about 30 minutes, or until the top is bubbly. Serve warm with ice cream or whipped cream.

**Linda
St. Helens MSO**

Ashley's Caramel Corn

6-8 qts. of popped corn (I use an air popper)

2 cups of brown sugar

1 cup of butter

½ cup of white Karo syrup

¼ teaspoon of cream of tartar

Combine sugar, syrup, and butter in a saucepan. Bring it to a boil on the stove and stir for 5 minutes. Add the cream of tartar and continue to stir for two more minutes.

Pour the popped corn in a large roasting pan. Take your caramel sauce and evenly pour it over your popped corn.

Put it in the oven at 250 and stir it every 15 minutes for one hour.

Enjoy!

**Ashley
Astoria, Indirect Lending**



Aunt Carol's Apple Cake

Combine in large bowl and mix well:

4 cups peeled, diced tart apples

2 cups sugar

1 /2 cup cooking oil

1 cup chopped nuts

2 eggs, beaten

2 teaspoons vanilla

In small bowl, mix:

2 cups flour

2 teaspoons baking soda

2 teaspoons cinnamon

1 teaspoon salt

Add the dry ingredients to the large bowl of wet ingredients and mix well. Turn into 2 greased and floured loaf pans or a medium baking dish and bake at 350 degrees for about 40 minutes. Serve with whipped cream, and enjoy!

Sharon HR

Brandied & Orange-Mashed Sweet Potato Cups

7 large sweet potatoes+/- 3 lbs

4 large oranges

1 stick unsalted butter

1 /2 cup light brown sugar

3 large eggs

3/4 cup orange juice

1 /2 cup heavy cream

1/4 cup good brandy

1 teaspoon ground cinnamon

1 /2 teaspoon ground nutmeg

1 /2 teaspoon salt

Preheat oven to 400

Bake potatoes on baking sheet until tender (1 hr)

Let cool to handle

Reduce oven to 350

Cut oranges in 1 /2 & scoop out pulp, set aside

While warm, peel potatoes and place in large bowl. Discard skins and stringy fibers. Add butter and beat out lumps. Add sugar, eggs, orange juice, cream and brandy. Mix until smooth. Add cinnamon, nutmeg, salt & mix well. Reseason to taste.

Spoon mixture into orange cups mounding & smoothing the top.

Bake until puffed & slightly golden (about 20 min)

Yield: 8 servings

Sharon HR



Crescent Roll Breakfast Muffins

Great for busy holiday mornings or a fun Christmas Brunch

Yield: 8 muffins

1 package crescent roll dough (reduced fat is fine)

5-6 eggs

¼ cup milk

Salt & pepper to taste

Cheese, shredded (fat free work well also)

Bacon, sausage, Canadian bacon or..

Preheat oven to 350 degrees F. Separate the crescent rolls into triangles. Spray a muffin tin with cooking spray.

Lay one crescent roll triangle in each cup of the muffin tin. There will be a "tail". Cut the tail with a sharp knife and use it to fill the cup.

Place filled muffin tin in refrigerator. Mix eggs, milk, and salt & pepper in a bowl.

Cook eggs in a pan over medium low for seven to eight minutes or until done but still runny.

If using bacon or sausage, cook and crumble. If using Canadian bacon, cube.

Pull muffin tin out of fridge, fill each cup with egg then top with meat and cheese.

Bake for 15 minutes or until the edges of the crescent rolls start to brown.

Run a sharp knife around the edges of each cup and pop out muffin. Can be enjoyed right away or cool completely and then refrigerate to enjoy later.

From the Call Center

Easy Fudge

2 T. butter

12 oz. good quality Chocolate chips or chopped chocolate pieces

1 can sweetened condensed milk (14 oz)

1 T. vanilla extract

Directions:

In a large saucepan, melt butter on low heat. Add sweetened condensed milk and chocolate, heat on a low heat stirring constantly. When chocolate has melted remove from heat and add vanilla. Mix well and pour into a foil or wax paper lined loaf pan sprayed with non-stick spray or lightly coated with oil. Let set for several hours and cut into small squares.

Jeff Parker

Asoria Branch Manager



Hannukkah Doughnut Holes

Doughnut Holes are a traditional treat during the Celebration of Light, here is a recipe to try during Hanukkah or anytime.

Ingredients:

2 c. flour
2/3 c. sugar
1 T. baking powder
1/2 tsp. salt
1/2 tsp. nutmeg
1 T. vanilla extract
2 eggs
1/2 c. milk
2 T. melted butter
1 T. lemon juice
Vegetable oil for frying

For Toppings:

Cinnamon Sugar
Powdered Sugar
Melted Chocolate Chips

Directions:

In a bowl mix flour, sugar baking powder, nutmeg, and salt, set aside.

In a large bowl mix eggs, melted butter, milk, vanilla and lemon juice, mix well.

Slowly mix dry ingredients into wet. Stir until well combined.

In a large skillet, bring oil to 375 degrees. Drop in dough about a tablespoon at a time.

Fry until golden brown.

Remove to wire rack or paper towels to blot excess oil. When cooled roll doughnut holes in sugar or dip in chocolate before serving.

Yum!

Amy Marketing

Holiday Egnog Pie

1 1/4 cup eggnog
1 1/4 cup cold milk
1 tsp. rum extract
1 pkg (6 servings) Jello vanilla flavor instant pudding and pie filling
Graham Cracker Crust

Directions:

Combine eggnog, milk, extract and pudding mix and mix for 1 minute. Pour into the graham cracker crust. Chill until set, about 1 hour. Serve with whipped cream.

Linda St Helens MSO



Hot Spinach and Artichoke Cheese Dip

8 oz. cream cheese
8 oz. brie cheese
1 (10 oz.) package frozen spinach
1 (14 oz.) can of artichoke hearts
2 T. hot mustard
¼ c. white wine
2 T. butter
2 cloves garlic, crushed
2 T. hot peppers, diced
Crackers or crostini

Directions:

Melt butter in large skillet, add hot peppers, garlic, and green onions until soft, add white wine and mustard, Stir well on lower heat. Add spinach and artichoke hearts, cook until thawed and able to mix. Cut cheeses into cubes and add to skillet, melt and stir to mix. Pour into a buttered casserole dish, bake in a 375 degree oven until top is browned. Serve with crackers or crostini.

**Amy
Marketing Dept.**

Overnight Coffeecake

Cake:

¾ c. butter, soft
1 c. sugar
2 eggs
2 c. flour
1 tsp. baking soda
1 tsp. ground nutmeg
½ tsp. salt
1 c. sour cream (8oz.)

Topping:

¾ c. brown sugar
½ c. chopped pecans
1 tsp. ground cinnamon

Icing:

1 ½ c. powdered sugar
3 T. milk

Directions:

In a large bowl, cream butter and sugar until light and fluffy. Add eggs, beat well. In another bowl combine flour, baking soda, salt, and nutmeg. Gradually add to creamed mixture alternating with sour cream. Pour into greased 9x13" pan. In a small bowl mix topping – brown sugar, cinnamon and pecans. Sprinkle over coffee cake, cover and set aside overnight.

In the morning, preheat oven to 350 degrees. Bake for 35 to 40 minutes, until a toothpick inserted near the center comes out clean.

Cool pan on a wire rack for 10 minutes. Mix milk and powdered sugar for icing, drizzle over top. Let cook 20 minutes more before cutting into it.

From the Compliance Dept.



Easy Pumpkin Bars

So fast and easy! And the best Pumpkin Bars EVER !

INGREDIENTS

- Healthier option is located within the parenthesis.
- 4 eggs, beaten
- 1 cup oil (Substitute 1/2 cup applesauce and 1/2 cup canola oil)
- 2 cups sugar
- 15 ounce can of pumpkin
- 2 cups flour (Substitute whole wheat pastry flour, if desired)
- 2 teaspoons baking powder
- 1 tsp. baking soda
- 1/2 tsp. salt
- 2 tsp cinnamon
- 1/2 tsp ginger
- 1/2 tsp. cloves
- 1/2 tsp. nutmeg

INSTRUCTIONS

1. Mix the first four ingredients.
2. Sift and add the dry ingredients. Increase the amount of spices if you desire stronger flavors. (I am all about easy clean up, so rather than mix my dry ingredients in a separate bowl, my "sifting" quick tip is to just add all the wet ingredients, and then mix the dry ingredients together on top before stirring into the wet. Shh...don't tell the professional bakers.)
3. Pour into greased jelly roll pan and bake at 350° for 25 -30 minutes.
4. Let cool before frosting. (These are delicious, and could be served as a breakfast treat throughout any frosting. If you desire to take it to dessert status, try my easy cream cheese

Easy Cream Cheese Frosting (For Easy Pumpkin Bar Recipe)

- 6 ounces cream cheese
- 6 tablespoons butter
- 1 tsp. cream or milk
- 1 teaspoon vanilla
- 3 cups powdered sugar, sifted

INSTRUCTIONS

Have the cream cheese cold and the butter at room temperature. I know often, recipes recommend having the cream cheese at room temperature to make it easier to mix. This is an option, but the consistency will not be as desirable.

In a medium bowl, beat cream cheese, butter, and vanilla until blended. Add one half of the sugar, then slowly continue adding and beat until smooth and the desired consistency is reached. Resist the temptation to over beat! It will quickly lose the perfect consistency if you over beat. If desired, stir in additional flavoring to taste.

**From the
Operations Department**



Ravioli and Cabbage Soup (DELICIOUS!!!)

5 slices bacon
1 small onion, chopped
2 cloves garlic, minced
1 Tbsp. chopped parsley
8 cups beef broth or beef stock
2 cups water
2 cups shredded cabbage
1 large carrot, thinly sliced
1 pound cheese ravioli, any type you like, fresh or frozen (can also use tortellini)
Grated Parmesan cheese

Cut bacon into ½ inch pieces and brown in an 5-6 quart pan until the bacon is soft and translucent. Spoon off and discard all but 2 Tbsp of the drippings. Add onion, garlic and parsley. Cook, stirring occasionally until the bacon and onion are lightly browned.

Add stock or broth, water, cabbage and carrot and bring to a boil over high heat. Separate the Ravioli, if stuck together, and add to the stock. Reduce heat to medium and boil gently, stirring occasionally,, until ravioli are just tender, about 10 minutes for fresh and 12 minutes for frozen.

Sprinkle the grated Parmesan on top.

Linda
St Helens, MSO

Russian Tea Cakes

1 cup butter, softened
1/2 cup sugar
1 teaspoon vanilla
2 1/4 cups flour
3/4 cup finely chopped nuts
1/4 teaspoon salt
Powdered sugar

Directions

Heat oven to 400°F.

Mix butter, sugar and the vanilla in large bowl. Stir in flour, nuts and salt until dough holds together. Shape dough into 1-inch balls. Place about 1 inch apart on ungreased cookie sheet. Bake 10 to 12 minutes or until set but not brown. Remove from cookie sheet. Cool slightly on wire rack. Roll warm cookies in powdered sugar; cool on wire rack. Roll in powdered sugar again.



Rum Haisin Cheesecake

1 3/4 Crumbs (graham cracker, zwieback, vanilla wafers or sponge cake)
2 TBS sugar
1/4 stick butter
40 oz's cream cheese room temp
1 1/2 cups sugar
1 TBS good vanilla
6 eggs room temp
4 egg yolks room temp
1 cup dark rum
1/3 cup 1/2 & 1/2
1 cup raisins

Generously butter 8x3 springform pan. Mix crumbs, 2 TBS sugar & butter. Coat prepared pan completely with mixture. Preheat oven to 350. Beat cream cheese until smooth. Beat in sugar & vanilla. Beat in eggs & yolks 1 at a time. Do not overmix. Blend in rum & 1/2 & 1/2. Stir in raisins. At this point I cover the outside of the springform with foil in such a way as to make sure water will not seep in from the bottom. Pour batter into pan. Set pan in shallow roasting pan & add enough cold water to come 1 1/2 inches up the sides of the springform pan. Bake until cake feels dry to touch, about 90 min. Cool completely, refrigerate until ready to serve. (I do not believe all the alcohol cooks out of this cake so watch the wee bairns)
Should serve 12

Sharon, HR

Sharon's Favorite Lemon Butter Bars

Crust:

2 2/3 cups flour
1 /2 cup sugar
1 cup butter, softened

Heat oven to 350 degrees. In medium bowl, combine all crust ingredients and beat at low speed until mixture is crumbly (2-3 minutes), scraping bowl often. Press into bottom of 13 X 9 ungreased baking pan. Bake for 15 to 20 minutes, or until edges are lightly browned. Meanwhile, prepare filling.

Filling:

2 1 /4 cups sugar
6 eggs
6 tablespoons flour
3/4 teaspoon baking powder
9 tablespoons lemon juice (bottled, lemon juice concentrate provides the best flavor - honest!)

Combine all filling ingredients in medium bowl. Beat at low speed until well mixed, scraping often. Pour filling over hot crust. Continue baking at 350 degrees for 18 - 22 minutes, or until filling is set. Sprinkle with powdered sugar and let cool. When cool, cut into bars. This recipe is equally delicious if the lemon juice is replaced with key lime juice concentrate.

Enjoy with a good cup of coffee!

Sharon, HR



Saint Lucia Buns

St. Lucia's Day, recognized throughout Scandinavia and parts of Europe, is celebrated on December 13. In traditional celebrations, Saint Lucy comes as a young woman with lights and sweets. In some forms, a procession is headed by one girl wearing a crown of candles (or lights), while others in the procession hold only a single candle each. In family celebrations, usually it is the eldest daughter who brings tea, milk and these saffron sweet buns to her family members in the night by candlelight.

This recipe is from King Arthur Flour

Buns

1 c. milk
1/4 tsp. saffron threads, lightly crushed
1/2 c. butter
4 1/2 c. flour
1 T. yeast
1/4 c. potato flour or 1/2 c. instant potato flakes
1 tsp. salt
1/3 c. sugar
3 eggs
1 tsp. vanilla extract

Topping

1 egg white (reserved from dough) mixed with 1 tablespoon cold water
coarse pearl sugar, optional
golden raisins, optional

Directions

In a small saucepan set over medium heat (or in a microwave-safe bowl in the microwave), heat the milk and saffron to a simmer; remove from the heat and stir in the butter. Set the mixture aside to allow the butter to melt, and for it to cool to lukewarm, 30 to 35 minutes. You can reduce the milk's cooling time by about 10 minutes by refrigerating it.

In a large bowl or the bowl of a stand mixer, whisk together the yeast, flours, salt and sugar. Separate one of the eggs, and set the white aside; you'll use it later. Pour the lukewarm milk and butter mixture over the dry ingredients. Add the 2 whole eggs, 1 egg yolk, and the vanilla. Mix to combine, then knead for about 7 minutes by mixer, about 10 minutes by hand, till the dough is smooth and supple.

Place the dough in a lightly greased bowl or large (8-cup) measuring cup, cover it, and let it rise for 1 hour, or until it's quite puffy, though not necessarily doubled in bulk.

Gently deflate the dough, and divide it into 12 equal pieces. Shape the pieces of dough into rough logs, and let them rest, covered, for about 10 minutes. This gives the gluten a chance to relax. Roll each log into a 15" to 18" rope. They'll shrink once you stop rolling; that's OK. Shape each rope into an "S" shape. Tuck a golden raisin into the center of each of the two side-by-side coils, if desired. Place the buns on a lightly greased or parchment-lined baking sheet, leaving an inch or so between them. Cover them, and let them rise for about 30 minutes, till they're noticeably puffy, but definitely not doubled. While they're rising, preheat the oven to 375°F. Brush each bun with some of the egg white/water glaze. Sprinkle with coarse white Swedish pearl sugar, if desired. Bake the buns until they're golden brown, about 18 to 20 minutes. If you've used raisins, tent them with foil for the final 3 minutes, to prevent the raisins from burning. Remove the buns from the oven, and transfer them to a rack to cool.

Yield: 12 large buns, or 24 small buns



Sugar Cookies

3 cups all-purpose flour
¾ teaspoons baking powder
¼ teaspoon salt
1 cup unsalted butter, softened
1 cup sugar
1 egg, beaten
1 tablespoon milk
Powdered sugar, for rolling out dough

Sift together flour, baking powder, and salt. Set aside. Place butter and sugar in large bowl of electric stand mixer and beat until light in color. Add egg and beat to combine. Put mixer on low speed, gradually add the flour, and beat until mixture pulls away from the sides of the bowl. Divide the dough in half, wrap in waxed paper, and refrigerate for 2 hours.

Preheat oven to 375 degrees F.

Sprinkle surface where you will roll out dough with powdered sugar. Remove one wrapped package from refrigerator at a time. Sprinkle rolling pin with powdered sugar and roll out dough to ¼ inch thick. Move dough around and check underneath frequently to make sure it is not sticking. If dough has warmed during rolling, place a cold cookie sheet on top for 10 minutes to chill. Cut into desired shapes, place at least one inch apart on greased baking sheet, parchment paper, or silicone baking mat. Bake 7-9 minutes or until cookies are just beginning to turn brown around the edges, rotating the pan halfway through the baking time. Let sit on baking sheet for 2 minutes after removal from the oven and then move to a wire rack to cool completely. Serve as is or ice/frost as desired. Store in an airtight container for up to one week.

From the Call Center

Sunshine Chicken

When there is nothing else in the cupboard to make or you are just feeling like something easy and different (besides all the holiday foods), this is wonderful. Best served with a side of hot Japanese white rice. Love this recipe.

3 pounds chicken thighs
2 tablespoons soy sauce
1/2 cup ketchup
1/4 cup corn syrup
1 pinch garlic powder

1. Preheat oven to 350 degrees F (175 degrees C).
2. Rinse the chicken pieces and place them, single layer and skin side up, in a 9x13 inch baking dish.
3. Mix the soy sauce, ketchup, corn syrup and garlic powder in a small bowl. Baste the chicken with the sauce, reserving some sauce for basting during baking. Bake uncovered in the preheated oven, basting approximately every 15 minutes, for 1 hour (or until chicken is done and juices run clear).

Tabitha White
Clatskanie



Sweet Potato Souffle

6 Tbsp. butter
2 Cups cooked, mashed sweet potatoes (about 3 medium)
2 eggs
½ cup milk
½ cup sugar
½ tsp cinnamon
½ tsp nutmeg

Topping:

¾ cup crushed corn flakes
½ cup chopped pecans
½ cup brown sugar
6 Tbsp. butter

In a 2 quart casserole, microwave the butter until melted. Stir in the sweet potatoes, eggs, milk, sugar, cinnamon and nutmeg. Cover with waxed paper. Microwave for 8 to 10 minutes, stirring after 3 minutes, until mixture is firm.

Combine the corn flakes, nuts and brown sugar. Cut in the butter. Sprinkle the topping over the sweet potato mixture. Microwave on high for 2 minutes until heated thoroughly and topping is melted.

Linda
St Helens MSO

Upside Down Apple Pecan Pie

From 'Regional Recipes: Horizon Air Employees Share Their Family Favorites' recipe by Sue Warner-Bean, Manager Public Affairs, SEAGO

Combine in a 9 inch pie pan:

1 c. chopped pecans
1/2 c. brown sugar
1/3 c. melted butter

Spread evenly over bottom.

Prepare a 2 crust pie dough recipe, roll a single crust and lay over the top of the brown sugar mixture.

In a large bowl combine:

6 c. sliced, peeled apples
1/4 c. white sugar
2 T. flour

Cinnamon and nutmeg to taste

Pour into pie shell, top with second crust and flute edges, slit vents in top.

Bake at 375 degrees for 40 – 50 minutes. Cool pie for 5 – 10 minutes.

Invert on serving plate, serve upside down. Elegant!

Amy
Marketing



Weightwatchers Pistachio Cake

18 ¼ oz. box of white cake mix
3 egg whites
2 ½ cups of Diet Lemon-Lime Soda
1 oz. box Pistachio Instant Pudding (I use the sugar free)
1 cup Diet Lemon-Lime Soda
8 oz. Fat Free Cool Whip

Preheat oven to 350. Mix cake mix, egg whites, and 2 ½ cups of soda. Pour into greased 9 x 13 pan. Bake for 30-35 minutes. Cool cake completely. Mix Cool Whip, pudding, and remaining soda to make frosting. Spread over cooled cake. Go to town. Easy peasy and almost healthy, lol.

From The Call Center

Weightwatcher's Red Velvet Cake

18 oz. box Red Velvet Cake Mix
8 oz. Diet Dr. Pepper
8 oz. Fat Free Cool Whip
1 box Cream Cheese or Vanilla Instant Pudding (8 serving size, or two 4 serving size boxes- I use the sugar free kind)
2 cups skim milk

Preheat oven to 350. Mix cake mix and Dr. Pepper and pour into greased 9 ½ x 13 pan. Bake for 30 minutes or until done. Cool cake completely. Mix pudding and milk until thick. Spread over cake. Spread Cool Whip over pudding. Dig in.

From The Call Center

Winter Jeweled Fruit Salad

1/2 cup pomegranate seeds (1 pomegranate}
1 /2 cup julienned peeled jicama
1/3 cup sliced seeded kumquats
2 ripe mangos peeled & thinly sliced
2 tangerines or clementines peeled & sectioned
2 blood oranges peeled & sectioned
1 pear thinly sliced
2 TBS fresh lime juice
2 TBS honey
1 /4 tsp ground red pepper
1 /8 tsp coarse salt

Combine first 7 ingredients in a large bowl; toss gently. Combine lime juice, honey, pepper & salt in small bowl & stir well with whisk. Pour over fruit & toss to coat. Serve at room temperature.

Serves 8

Enjoy

Sharon
HR

