

## Slow Cooker White Chicken Chili

### Ingredients:

- ♥ 3-4 boneless, skinless chicken breast
- ♥ 1 onion
- ♥ 2 4 oz diced green chilies
- ♥ 2 15 oz great northern beans
- ♥ 1 15 oz canned whole kernel corn (frozen works too)
- ♥ 4 tsp. chicken bouillon granules
- ♥ 2 tsp. ground cumin
- ♥ 5 cups water

### Instructions:

Put all ingredients in the crock pot on low for about 7 hours. One hour before serving, remove chicken and shred. Put back into the crock pot, and cook for 1 more hour.

### Optional toppings:

Chopped green onion, sour cream, shredded Monterrey jack cheese

Makes 8 meal-sized servings.

## Gingerbread Scones

### Ingredients

- ♥ 2 cups flour
- ♥ 4 tablespoons brown sugar
- ♥ 2 teaspoons baking powder
- ♥ ½ teaspoon baking soda
- ♥ ½ teaspoon salt
- ♥ 2 teaspoons cinnamon
- ♥ 1½ teaspoons ground ginger powder
- ♥ ¼ teaspoon nutmeg
- ♥ ¼ cup softened butter
- ♥ 1 egg yolk (reserve white)
- ♥ ⅓ cup molasses
- ♥ ¼ cup milk

### For the glaze:

2 cups powdered sugar  
2 teaspoons milk or cream

### Instructions

In a bowl, combine the flour, brown sugar, baking powder, baking soda, salt, ginger, cinnamon and nutmeg. In another bowl, mix the egg yolk, molasses, butter and milk. Gently combine the two mixtures, being careful not to over mix. Flatten dough into a 1 inch thick portion and cut into triangles or circles. Arrange on a parchment lined baking sheet 1 inch apart. Brush with the reserved egg white and sprinkle with sugar.

Bake in a preheated 400 oven for 8-12 minutes. Remove while still slightly soft.

### For the glaze:

Mix the powdered sugar and milk until it's creamy, and dip each cooled scone into it. Allow to dry on wax paper. Makes 8-10 scones.

# Baked Caramel French Toast

## Ingredients

- ♥ 1 lb. French loaf cut into 1" slices
- ♥ 6 eggs
- ♥ 2 cups half and half
- ♥ 2 tsp. Vanilla
- ♥ ¼ tsp. Cinnamon
- ♥ ¾ cup butter
- ♥ 1 1/3 cup brown sugar
- ♥ 3 tbs. Light corn syrup
- ♥ \* optional ¼ cup of chopped pecans

## Instructions:

Butter a 9 x 13" pan. Arrange bread slices in it. It's okay to overlap and create layers—the bread will barely fit. In a large bowl beat the eggs, half and half, vanilla and cinnamon. Pour over bread, soaking completely. Cover and refrigerate overnight.

In the morning, allow the bread mixture to set out while oven heats to 350 degrees. In a small sauce pan combine butter, brown sugar and corn syrup. Heat until bubbly and pour over bread mix. Sprinkle with pecans.

Bake at 350 degrees for 40 minutes.\* Serves 4-6

\*This can sometimes bubble over making a huge mess in the oven. Place on a foil-lined baking sheet before putting it in the oven to make clean up a snap.

# Roasted Butternut Squash Salad with Apple Cider Vinaigrette

## Ingredients

- ♥ 1 package of cubed butternut squash
- ♥ 1/2 tsp. salt
- ♥ 1 tbsp. Olive oil
- ♥ 1 package baby arugula or mixed salad greens
- ♥ 1/2 cup dried cranberries
- ♥ 1/4 c. chopped pecans (optional)

## For the Vinaigrette:

- ♥ 1/2 c. Extra Virgin Olive Oil
- ♥ 1/4 c. Apple Cider Vinegar
- ♥ 2 tbsp. Maple Syrup
- ♥ 2 tsp. Dijon mustard
- ♥ 1/4 tsp. black pepper
- ♥ 1/4 tsp. paprika
- ♥ 1/8 tsp. minced garlic
- ♥ pinch of salt

## Instructions

Preheat oven to 400 degrees. Line a baking sheet with foil. In a medium bowl, toss butternut squash with salt and olive oil. Roast in oven for 25 minutes, stirring occasionally, until it pierces easily with a fork.

While the squash roasts, combine all vinaigrette ingredients in a jar. Screw on the lid and shake vigorously to combine. (Or you can whisk all ingredients together in a measuring cup.)

## Assemble the Salad:

In a large salad bowl, place the arugula or greens. Add dressing and toss to coat. Then, add squash, cranberries and pecans. Serves: 4-6



Hot Cocoa bars are such fun! Combine a steaming mug of rich chocolate with some of the toppings listed below for a perfect little present wrapping party with your family!

#### Ingredients:

- ♥ Ghirardelli Hot Cocoa mix \*(we are not paid to suggest this product...it's just our favorite!)
- ♥ Whole Milk

To make the hot cocoa, follow the directions on the package. Making it with whole milk makes for thick, wonderful hot cocoa—you can make it with any kind of milk and any kind of hot cocoa mix if you prefer.

#### Topping suggestions:

- ♥ Whipped cream
- ♥ Mini chocolate chips
- ♥ Crushed candy canes
- ♥ Chopped Andes mints
- ♥ Marshmallows
- ♥ Crushed Heath bar
- ♥ Caramel Drizzle

Then, use a candy cane as a stirrer!

Photo from:  
[www.foodnetwork.com/recipes/food-network-kitchen/homemade-hot-chocolate-3-ways-3363807](http://www.foodnetwork.com/recipes/food-network-kitchen/homemade-hot-chocolate-3-ways-3363807)

#### Ingredients

- ♥ 48 HERSHEY'S KISSES Brand Candy Cane Mint Candies
- ♥ 1/2 cup butter (1 stick) softened
- ♥ 1 cup granulated sugar
- ♥ 1 egg
- ♥ 1-1/2 teaspoons vanilla extract
- ♥ 2 cups all-purpose flour
- ♥ 1/4 teaspoon baking soda
- ♥ 1/4 teaspoon salt
- ♥ 2 tablespoons milk
- ♥ 1/3 cup red or green sugar crystals, granulated sugar or powdered sugar for rolling

#### Directions:

Heat oven to 350°F. Remove wrappers from candies. Beat butter, granulated sugar, egg and vanilla in large bowl until well blended. Stir together flour, baking soda and salt; add alternately with milk to butter mixture, beating until well blended.

Shape dough into 1-inch balls. Roll in red sugar, granulated sugar, powdered sugar or a combination of any of the sugars. Place on ungreased cookie sheet. Bake 8 to 10 minutes or until edges are lightly browned and cookie is set.

Remove from oven; cool 2 to 3 minutes. Press a candy piece into center of each cookie. Remove from cookie sheet to wire rack. Cool completely. Makes about 48 cookies.

Recipe & photo from: [www.hersheys.com/kitchens/en\\_us/recipes/kisses-candy-cane-blossoms.html](http://www.hersheys.com/kitchens/en_us/recipes/kisses-candy-cane-blossoms.html)

## Coffee Mug Bird Feeder

This quick and cute craft will help to keep the birds happy all winter long—put it where you can watch and you'll be smiling too!

### You will need:

- ♥ A coffee mug (could be thrifted or new)
- ♥ A pre-made suet cake
- ♥ A stick, about 8 inches long
- ♥ A piece of wire
- ♥ A carabiner

### Directions:

First, wash and dry your mug. Next, using a small sauce pan on the stove\*, melt the pre-made suet cake until it is completely liquid. (It will look like a lot of oil with bird seed floating in it.) Carefully (it's hot!) pour the mixture into your mug, until it is almost to the rim.

Next, wrap the wire around your stick a couple of times—so that the wire sticks out on either side. Stick it into the mug. (The wire will help the stick to stay upright while you wait for the suet to harden again.)

Allow to cool in the refrigerator for about an hour, stirring occasionally with the stick. This will help to keep the bird seed from all sinking to the bottom. Once hardened, remove the wire from the stick.

Loop the carabiner through the mug handle and then hang on a tree branch.

*\*Ask an adult to help you with this step if you are not allowed to use the stove by yourself.*

## DIY Advent Wreath

This is a beautiful—and easy—way to create a beautiful advent wreath to help you count down the weeks until Christmas.

### You will need:

- ♥ 4 white pillar candles\*
- ♥ Craft twine
- ♥ A box of small glass ornaments
- ♥ A large candle plate, large dinner plate or charger
- ♥ Fresh pine greens (you could use fake as well)

### Directions:

First, cut 4 lengths of twine, about 30" each. Thread a glass ornament onto each length of twine. Then, wrap the twine around the candle about three times, and knotting in the back. Trim ends of twine.

Next arrange the four candles on the plate, tucking pieces of greenery\*\* around the candles.

*\*We used all the same height, but you could vary the heights of the candles, and the color of candle as well.*

*\*\*Depending on the look you are going for, you could also tuck in sprigs of berries or a few pine cones. This is especially true if you are using fake greens—the variety at craft stores is endless.*



This easy and festive garland is the perfect activity to do while watching one of your favorite Christmas movies.

You will need:

- ♥ A strand of 20 white lights  
(About 7.5 feet long)
- ♥ 2 rolls of holiday burlap ribbon\*
- ♥ Scissors

Directions:

First, cut your burlap ribbon into 8" pieces.  
Then, cut each 8" section the long way into fourths. You will need about 80 of these strips to make the 7.5 foot garland.

Next, tie the ribbon strips onto the light cord with a simple knot. You will want to do about four strips between each light for a nice full garland.

Ta-da! That's all there is to it. Put it up in your home and enjoy the festive glow!

*\*The burlap creates a rustic look. For something more polished, substitute tulle ribbon or lace.*