

FIRST PRESBYTERIAN CHURCH  
OF OKLAHOMA CITY'S

HOLIDAY  
FAMILY  
FAVORITES

CASSEROLES, CAKES,  
COOKIES AND MORE!

---

SUBMITTED BY  
FPC MEMBERS

# HOLIDAY FAMILY FAVORITES

This year we sent out a call for amazing Holiday Family Favorites! We asked for all of the good stuff, and FPC members answered our call. Within this book are recipes that have been passed down from mother to daughter, grandma to grandson and even some original creations.

In many ways, cooking is a language of love. The time and care that's put into a meal can be a declaration of love or a balm to sooth sorrow.

We hope that you enjoy these recipes and share them with someone that you love!

\*FPC does not claim the rights to these recipes. Some are family recipes, while others are favorites from various cookbooks.

# CONTENTS

## SWEET

- 3 SALTED CARAMEL DARK CHOCOLATE PIE
- 4 GRANDMOTHER HELEN RICKARD'S NO BAKE PUMPKIN CHEESECAKE
- 5 AUNT OLA'S CHRISTMAS COOKIES
- 6 CRANBERRY FLUFF
- 7 7UP FRUIT SALAD
- 8 GRANDMA GREEN'S PINK SALAD
- 9 SOUR CREAM COFFEE CAKE
- 10 FRUIT CAKE COOKIES
- 11 CRANBERRY SHERBET

## SAVORY

- 12 MOM'S CORN PUDDING
- 13 CORN CASSEROLE
- 14 ITALIAN BEANS
- 15 CORNBREAD DRESSING
- 16 SAUSAGE-CHEESE BAKE
- 17 SCALLOPED CORN
- 18 MEXI-CORN LASAGNA
- 19 TEE'S CORN PUDDING
- 20 JACK'S SMALL BATCH HOT ROLLS

# SALTED CARAMEL DARK CHOCOLATE PIE

BY SUSAN HENNING

## INGREDIENTS

1 package whole Oreos  
1 cup butter, divided  
2/3 cup packed brown sugar  
1 1/4 cup heavy whipping cream, divided  
1 12-ounce bag dark chocolate chips  
Flaky salt (like kosher salt)

## INSTRUCTIONS

Finely crush the Oreos. Stir crumbs together with 8 tablespoons melted butter until well combined. Press into the bottom and sides of pie pan. Freeze crust for 10 minutes until set.

Combine remaining 8 tablespoons butter and brown sugar in a small saucepan. Cook over medium heat, whisking constantly for 1 minute. Remove from heat. Slowly whisk in 1/4 cup heavy cream until smooth. Cool caramel about 15 minutes. Pour the caramel over the Oreo crust, then return to freezer for about 30 to 45 minutes. Until just chilled.

Place chocolate chips in a glass bowl. In a saucepan, bring 1 cup heavy cream to a simmer over medium-high heat. Pour the cream over the chocolate chips and let sit for 5 minutes, then whisk until completely smooth. Pour the chocolate over the caramel and freeze for a final 30 minutes, until just chilled. Or refrigerate covered until ready to serve. Before serving, sprinkle the top with the kosher salt.

## GRANDMOTHER HELEN RICKARD'S NO BAKE PUMPKIN CHEESECAKE

BY MICHELLE EVANS

### INGREDIENTS

8 ounces cream cheese  
(softened)

1 cup + 1 tablespoon milk  
(divided)

1 tablespoon sugar

8 ounces whipped topping

Graham cracker crust (my  
grandma used a homemade  
gingersnap crust, but this  
substitute works great too)

1 15-ounce can pumpkin

2 packages instant vanilla  
pudding (4 servings size  
each)

1 teaspoon ground  
cinnamon

1 teaspoon pumpkin spice

### INSTRUCTIONS

Beat together the cream cheese, 1 tablespoon of milk and sugar in a large bowl. Fold in 1/2 of the whipped topping and spread in the graham cracker crust.

Whisk together 1 cup of milk, pumpkin, dry pudding mixes and spices until creamy. Spread over the cream cheese layer.

Top with the remaining 1/2 tub whipped topping and refrigerate for at least 4 hours.

This recipe comes from Michelle Evans' grandmother, Helen Rickard, who was a member of FPC, would make this every year for Thanksgiving. It quickly became an Evans Family favorite!

## AUNT OLA'S CHRISTMAS COOKIES

BY BEVERLY BROWN

### INGREDIENTS

1 cup Crisco  
1 cup sugar  
1 cup brown sugar  
2 eggs  
2 cups flour  
1 teaspoon baking soda,  
scant  
1/4 teaspoon salt  
1/2 teaspoon baking  
powder  
2 teaspoons vanilla  
2 cups Grape-Nuts Flakes  
cereal  
1 cup 3-Minute Oats  
1 cup coconut  
1 cup nutmeats  
1 cup spice drops, cut fine

### INSTRUCTIONS

Cream Crisco, sugar and brown sugar.  
Add other items. (Add up to 2 tablespoons of  
milk if the dough is really dry.)  
Drop cookies on ungreased cookie sheets.  
Bake at 350 degrees for 10-13 minutes.  
The recipe makes four cookie sheets plus a  
pizza pan full of cookies.

This recipe comes from Beverly's great-aunt.

## CRANBERRY FLUFF

BY JOHN L. EDWARDS

### INGREDIENTS

1 package cranberries

1/2 cup sugar

Green grapes (as with many great recipes, grandma eyeballed the amount)

1/2 bag regular marshmallows

1/2 cup chopped pecans

One large container of Cool Whip

### INSTRUCTIONS

Use food processor to crush cranberries.

Mix in sugar and let set for at least one hour or until sugar dissolves.

Cut grapes in half and add to cranberries.

Add marshmallows and nuts, then mix in Cool Whip.

Stir and refrigerate over night.

ENJOY!

This recipe was passed down to John L. Edwards  
by his maternal grandmother.

## 7UP FRUIT SALAD

BY AMANDA OGDEN

### INGREDIENTS

1 pint whipping cream  
(whipped)  
1 package cream cheese  
1 can pineapple chunks  
1 can fruit cocktail  
10 ounces 7UP  
1 bag miniature  
marshmallows

### INSTRUCTIONS

Beat softened cream cheese with 7UP with hand mixer in a large bowl.  
Stir in fruit and marshmallows.  
Fold in whipped cream.

## GRANDMA GREEN'S PINK SALAD

BY DELORES STRIDER

### INGREDIENTS

1 small container of cool  
whip  
1 small box of strawberry  
jello  
3 bananas  
1 cup chopped pecans

### INSTRUCTIONS

Prepare jello as directed on box.  
Mix in cool whip.  
Add bananas and pecans.  
Let set.

## SOUR CREAM COFFEE CAKE

BY BARBARA CHARLET

### INGREDIENTS

1/2 cup butter  
2 eggs  
1 teaspoon baking soda  
1 cup sour cream  
1 cup sugar  
2 cups flour  
1/2 teaspoon salt  
1 teaspoon vanilla

Topping:

1/3 cup brown sugar  
1 teaspoon cinnamon  
1/4 cup sugar  
1/4 cup finely chopped pecans

### INSTRUCTIONS

Cream butter until soft, then add sugar and cream until fluffy. Add eggs, one at a time, beating well after each addition.

Sift dry ingredients together and add to the creamed mixture, alternating with the sour cream. Begin and end with flour mixture. Stir in vanilla.

Pour 1/2 batter in well-buttered 9x4 inch loaf pan. Cover with 1/2 the topping. Add remaining batter, and top with remaining topping. Bake at 325 degrees for 35-40 minutes or until done.

## FRUIT CAKE COOKIES

BY BECKY OSMOND

### INGREDIENTS

1 cup butter, soften  
1 cup powdered sugar  
1 egg, beaten well  
1 teaspoon vanilla  
2 1/4 cups flour  
1 cup chopped pecans  
2 cups candied fruit

### INSTRUCTIONS

Mix with hands, mold into a roll and wrap in waxed paper.

Chill 1 hour in the refrigerator.

Slice and bake at 325 degrees until brown on bottom.

## CRANBERRY SHERBET

BY BECKY OSMOND

### INGREDIENTS

2 cups cranberries  
1 cup sugar  
1 teaspoon unflavored gelatin  
1/4 cup water  
Juice of 1 lemon

### INSTRUCTIONS

Cook cranberries in 1 1/4 cups water until skins pop.  
Press through a sieve to remove skins.  
Add sugar and cook until sugar dissolves.  
Add gelatin that has been softened in 1/4 cup cold water.  
Cool mixture.  
Add lemon juice.  
Freeze in hand turned freezer or in a freezer tray stirring twice.

Becky's grandmother, Nell Morse, made this recipe, which was carried on by Becky's mother, Nancy Cooley. Now Becky has passed it on to you!

## MOM'S CORN PUDDING

BY REV. JOHN C. MCKINNON

### INGREDIENTS

Two 10-ounce packages  
frozen corn, thawed

1/4 cup sugar (I use  
Splenda)

1 1/4 teaspoons salt

4 large eggs

2 cups milk

1/4 cup (1/2 stick) melted  
unsalted butter, cooled

3 tablespoons all-purpose  
flour

1 teaspoon vanilla extract

Pinch of freshly grated  
nutmeg

### INSTRUCTIONS

Preheat oven to 350 degrees. Pam a 1 1/2 quart baking dish. In a food processor, pulse half of the corn until coarsely chopped; transfer to mixing bowl.

Add remaining corn and sprinkle with sugar and salt, stir to combine. Whisk together the eggs, milk, butter, flour and vanilla.

Combine with the corn. Pour into baking dish and sprinkle with nutmeg. Bake in center of oven until the center of pudding is just set, about 45 minutes.

Serves 8.

Corn pudding, eastern North Carolina style, was a holiday staple for me growing up, and the Oklahoma McKinnon holiday table is not complete without it. This is my mom's recipe. Enjoy!

## CORN CASSEROLE

BY GAYLE COX

### INGREDIENTS

1 stick butter, melted  
1 can whole kernel corn  
with liquid  
1 can cream style corn  
2 eggs slightly beaten  
8 ounces sour cream OR  
small can evaporated milk  
(I prefer the milk)  
1 package (small) Jiffy  
cornbread mix\*

### INSTRUCTIONS

Mix ingredients together.

Bake at 350 degrees for 1 hour. I use a round glass bowl.

\*If you prefer less sweet cornbread, note that the small envelopes of Cornbread Mix may contain about 2.5 ounces less mix than Jiffy so compensation is required.

This recipe is from the kitchen of Barbara Lee Barker McDonald  
(1930-2007) through the kitchen of Gayle McDonald Cox.

## ITALIAN BEANS

BY JANET ESELIN

### INGREDIENTS

2 cans Italian green beans  
(recipe is not suited for  
regular beans)

5 slices of bacon (browned  
and crumbled)

1 medium onion, diced

1 can tomato soup

1/2 cup brown sugar

### INSTRUCTIONS

Mix together and bake for 2 hours at 300  
degrees.

## CORNBREAD DRESSING

BY KAY BROWN

### INGREDIENTS

2 16-ounce packages  
Pepperidge Farm  
cornbread crumbs

2 onions, chopped

1 bunch celery, chopped

2 tablespoons sage

2 cartons chicken broth

Salt and pepper to taste

2 beaten eggs

### INSTRUCTIONS

Bake at 375 degrees for 45 minutes to an hour.  
We like it golden brown and crunchy on top.

## SAUSAGE-CHEESE BAKE

BY BILL AND JAN ROBINSON

### INGREDIENTS

1 pound pork (or turkey) sausage  
1 8-ounce can refrigerator crescent rolls  
2 cups shredded Monterey Jack cheese  
2 tablespoons green pepper (chopped)  
4 eggs, beaten  
3/4 cup milk  
1/2 teaspoon dried oregano  
Dash of pepper

### INSTRUCTIONS

Cook sausage in a skillet until browned, stirring to crumble. Drain and set aside.

Unroll each half of crescent roll dough, making a rectangle. Line bottom and 1/2 inch up sides of a lightly greased 13x9x2 inch baking dish with rectangles, pressing seams securely to seal. Sprinkle sausage over dough; top with shredded cheese and green pepper.

Combine eggs and remaining ingredients, and pour over casserole. Bake at 400 degrees for 18 to 20 minutes.

Best brunch casserole ever. I made twelve of these one morning for a United Way campaign breakfast. *From Southern Living magazine.*

## SCALLOPED CORN

BY SARA MAXWELL

### INGREDIENTS

2 cans Libby's cream style corn

1 cup saltine cracker crumbs + 3 teaspoons finely crumbed

2 tablespoons butter + 4 or 5 teaspoons of butter

1/4 cup sugar + 1 teaspoon sugar

1 beaten egg

Butter 1 1/2 quart round casserole dish

Cover mixture with thin coating of crackers + pats of butter

Sprinkle with paprika + 1 teaspoon of sugar

### INSTRUCTIONS

Bake at 350 degrees for 30 minutes.

If it hasn't set up like custard in the middle by end of time then turn temperature down to 275-300 and check every 5 minutes. You can gently jiggle dish to see if set up.

Do not cover until totally cool or topping will get soggy.

## MEXI-CORN LASAGNA

BY BARBARA CHARLET

### INGREDIENTS

1 pound ground beef  
1 17-ounce can whole kernel corn, drained  
1 15-ounce can tomato sauce  
1 cup picante sauce  
1 tablespoon chili powder  
1 1/2 teaspoons ground cumin  
1 16-ounce carton low-fat cottage cheese  
2 eggs slightly beaten  
1/4 cup grated Parmesan cheese  
1 teaspoon crushed oregano leaves  
1/2 teaspoon garlic salt  
12 corn tortillas  
1 cup shredded cheddar cheese

### INSTRUCTIONS

Brown ground beef and drain. Add corn, tomato sauce, picante sauce, chili powder and cumin. Simmer about 5 minutes, stirring frequently.

In separate bowl, combine cottage cheese, eggs, Parmesan cheese, oregano, and garlic salt; mix well.

Arrange 6 tortillas on bottom and up sides of lightly greased 13x9x2 inch baking dish, overlapping as necessary.

Top with half the meat mixture. Spoon cheese mixture over meat mixture. Arrange remaining tortillas over cheese, overlapping as necessary. Top with remaining meat mixture.

Bake in preheated oven at 375 degrees about 30 minutes or until hot and bubbly. Remove from oven, and sprinkle with cup of cheddar cheese. Let stand 10 minutes before serving with additional picante sauce.

Makes 8 servings.

## TEE'S CORN PUDDING

BY BECKI WALDEN

### INGREDIENTS

1/4 cup sugar  
3 tablespoons all-purpose flour  
1 1/2 teaspoons salt  
6 large eggs  
2 cups whipping cream  
1/2 cup butter or margarine, melted  
6 cups fresh corn kernels\* (about 12 ears)

\*6 cups frozen whole kernel corn or canned shoepeg corn, drained, may be substituted.

### INSTRUCTIONS

Combine first 4 ingredients.

Whisk together eggs, whipping cream and butter. Gradually add sugar mixture, whisking until smooth; stir in corn. Pour mixture into a lightly greased 13x9 inch baking dish.

Bake at 350 for 45 minutes or until golden brown and set. Let stand 5 minutes.

**For Southwestern Corn Pudding:** Stir in 1 (4.5 ounces) can drained chopped green chiles and 1/4 teaspoon ground cumin.

## JACK'S SMALL BATCH HOT ROLLS

BY JACK AND AMANDA OGDEN

### INGREDIENTS

1 teaspoon yeast  
2 tablespoons sugar  
1/2 cup water  
2 tablespoons butter (room temperature)  
1 cup flour (or more)  
1/2 teaspoon salt

### INSTRUCTIONS

Measure the water in a measuring cup, not too cold, but not hot! Put one tablespoon of sugar in the water, then put the yeast in. Stir a little and wait for it to get bubbly. Put flour, sugar, and butter in a bowl and then add the water mixture. Then add the salt. Mix with your hands or a spoon until it feels like bread dough. Add a little more flour if it is too sticky. If you're using all purpose flour, you will probably need a little more than a cup, but bread flour will need less.

Per Jack's grandmother, good bread dough feels thin and cool like an old lady's hand. Pick up the dough out of the mixing bowl and spray it with Pam or grease it lightly with your free hand. Put the dough back in the bowl, cover, and let it rise for an hour.

Make in to four balls and place in a greased or sprayed baking pan. Bake for 30 minutes at 350 degrees.

**This recipe is written so that Jack could make it himself. It might be handy if someone can't have the big Thanksgiving they normally do.**

A COLLECTION OF RECIPES  
FOR CAKES, BAKES AND  
DESSERTS BROUGHT TO YOU  
BY YOUR FPC FAMILY.

HAPPY COOKING!