



**Advent Calendar
Cookbook**

**Featuring
Festive Recipes
from Falvey
Library Staff**



Advent Calendar Cookbook—Day 1: Buckeyes
Recipe submitted by Kallie Stahl, Communication & Marketing Specialist

Mix:

- 2½ cups creamy peanut butter (Jif if possible).
- 4 cups powdered sugar.
- 1 stick margarine.

Roll into balls (about a tablespoon of the mixture) and chill overnight.

The next day:

- Melt Ghirardelli dark chocolate squares (bricks or pellets) in a double boiler or in small batches in the microwave.
- Use toothpicks to dip the peanut butter balls into melted chocolate.
- Chill overnight.



Advent Calendar Cookbook—Day 2: Creamed Brussels Sprouts with Pine Nuts
Recipe submitted by Darren Poley, Theology & Religious Studies; Humanities & Classical Studies Librarian

Hardware needed:

- 14-inch heavy skillet with lid.
- Wooden spoon.
- 2 quart serving dish with lid.
- Serving spoon.

Ingredients:

- 3 Tablespoons butter (or cut one half of a stick of butter into thirds).
- ½ Cup pine nuts (or one 2 oz. bag).
- 1½ Pounds fresh brussels sprouts (or two 12 oz bags).

Trim stems and halve.

- 1 Cup low-salt chicken broth (or one half of 14.5 oz can of chicken broth).
- 2 Shallots minced (or one bunch of 6-8 small green onions. Trim roots and dark green stems and mince white and light green bottoms).
- 1 Tablespoon (or two 0.25 oz boxes) fresh marjoram, chopped.
- ½ Cup heavy whipping cream (or one pint of light cream).

Process:

- Melt 1 tablespoon of butter in heavy large skillet over medium heat.
- Add nuts and stir until golden, about 3 minutes.
- Transfer nuts to small bowl.
- Melt 1 tablespoon of butter in same skillet over medium heat.
- Add sprouts; stir 1 minute.
- Add broth; cover and simmer until sprouts are almost tender, about 7 minutes.
- Uncover and simmer until broth evaporates, about 5 more minutes.
- Using wooden spoon, push sprouts to sides of skillet. Melt 1 tablespoon of butter in center of same skillet.
- Add shallots; sauté until tender, about 2 minutes.
- Stir in marjoram, then cream.
- Simmer until Brussels sprouts are coated with cream, stirring frequently, about 4 minutes.
- Season with salt and pepper.
- The above can be done 4 hours ahead. Just cover and chill. Then stir over medium heat to rewarm.
- Transfer warm Brussels sprouts mixture to serving platter.
- Mix in half of pine nuts.
- Sprinkle remaining pine nuts on top.



Advent Calendar Cookbook—Day 3: Christmas Bark
Recipe submitted by Anna Jankowski, '22 CLAS

Ingredients:

- 48 saltine crackers (about 1 sleeve; enough to line a rimmed baking sheet).
- 2 sticks (8 ounces) unsalted butter.
- 1½ cups packed light brown sugar.
- ¼ teaspoon kosher salt.
- 1 teaspoon vanilla extract.
- 2 cups semisweet chocolate chips (about 11 ounces).



Instructions:

- Arrange a rack in the middle of the oven and heat to 350°F. Line a rimmed baking sheet with aluminum foil. Arrange the saltine crackers in a single layer on the baking sheet.
- Place the butter, sugar, salt, and vanilla in a 2-quart saucepan and bring to a boil over medium-high heat. Reduce heat to medium and cook, stirring just a few times, for 3 minutes. The mixture will be thickened slightly and homogeneous.
- Working quickly, pour the hot toffee mixture over the crackers, spreading it so most of the crackers are completely covered.
- Bake until the toffee is bubbling and both the crackers and toffee are beginning to brown, about 15 minutes.
- Remove the pan from the oven and immediately sprinkle with the chocolate chips. Let the chocolate melt for 5 minutes, then use a spatula to spread the chocolate into an even layer. Set aside to cool for at least 2 hours before cutting into 30 pieces.



Advent Calendar Cookbook—Day 4: They're Just Ranger Cookies
Submitted by Joanne Quinn, Director of Communication & Marketing

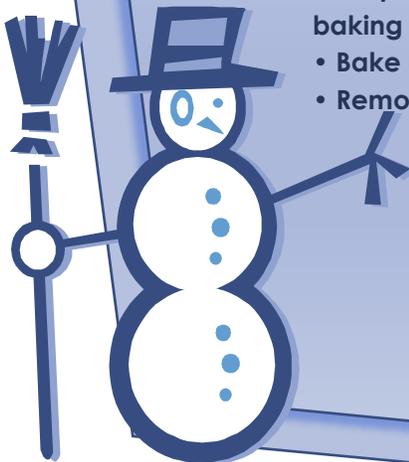
Ingredients:

- 1 cup shortening.
- 1 cup sugar.
- 1 cup packed brown sugar.
- 2 large eggs, room temperature.
- 1 teaspoon vanilla extract.
- 2 cups all-purpose flour.
- 1 teaspoon baking soda.
- ½ teaspoon baking powder.
- ½ teaspoon salt.
- 2 cups quick-cooking oats.
- 2 cups crisp rice cereal.
- 1 cup sweetened shredded coconut.



Directions:

- Preheat oven to 350°F.
- In a large bowl, cream shortening and sugars until light and fluffy, 5-7 minutes.
- Beat in eggs and vanilla. Combine flour, baking soda, baking powder and salt; gradually add to creamed mixture and mix well.
- Stir in oats, cereal and coconut.
- Drop by rounded tablespoonfuls 2 inches apart onto ungreased baking sheets.
- Bake until golden brown, 7-9 minutes.
- Remove from pans to wire racks to cool.



Advent Calendar Cookbook—Day 5: Lemon Love Notes

Recipe submitted by Gina Duffy, Communication & Marketing Program Manager (courtesy of her Gram, Margaret McNicholas)

Sift together:

- 2 cups of sifted flour.
- $\frac{1}{2}$ cup of 10x sugar.

Then,

- 1 cup of butter (Cut in butter until it clings together).
- Press into a 9×13 pan. Bake at 350 degrees for 15 to 20 minutes.

Separately, beat together the following:

- 4 eggs.
- 2 cups of granulated sugar.
- $\frac{1}{3}$ cup of lemon juice.

Sift together:

- $\frac{1}{4}$ cup of flour.
- $\frac{1}{2}$ tsp of baking powder.

Then,

- Stir into egg mixture and pour over crust.
- Bake at 350 degrees for about 20 minutes.



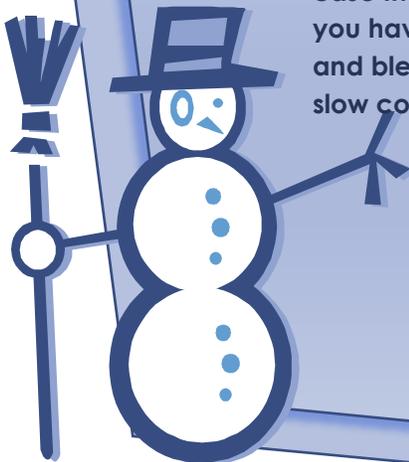
Advent Calendar Cookbook—Day 6: Slow Cooker Apple Butter
Recipe submitted by Chris Hallberg, Library Technology Developer

Ingredients:

- 5 lbs. apples Any variety works fine! (I use gala).
- 1 cup brown sugar packed.
- 1 Tbsp. ground cinnamon.
- ½ tsp. ground nutmeg.
- ¼ tsp. ground cloves.
- 2 dashes salt.

Directions:

- Start with 5 pounds of apples. You can use any variety; I use gala.
- Peel, core, slice five pounds of apples and add to a 6-quart or larger slow cooker.
- Add the brown sugar, cinnamon, nutmeg, cloves, and salt.
- Stir to coat the apples with the seasonings and brown sugar.
- Place the lid on the slow cooker and cook on HIGH for 5 hours or LOW for 8-10 hours.
- When the cooking time is up, place the apple butter into a blender and place on the lid. Also, place a towel over the top of the cover in case the blender lid leaks. Hold the lid and pulse until smooth. Or, if you have an immersion blender, place it right into the slow cooker and blend until smooth. OR use an immersion blender right in the slow cooker to blend the apple butter.



Advent Calendar Cookbook—Day 7: Sweet Cornbread
Recipe submitted by Sarah Wingo, Librarian for English Literature, Theatre,
and Romance Languages & Literature

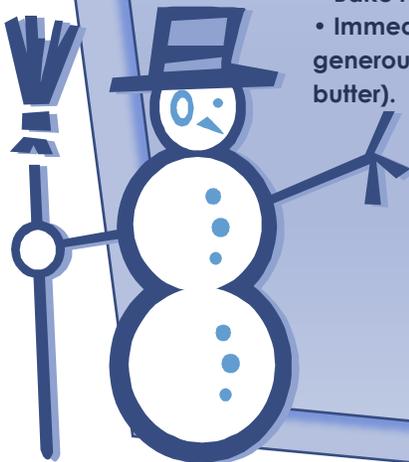
Ingredients:

- ½ cup butter (helps if you leave it out to soften for a bit before you begin).
- 1 cup sugar.
- 2 eggs.
- 2 cups flour.
- 6 tablespoons cornmeal (I will sometimes add a little more).
- 3 teaspoons baking powder.
- ½ teaspoon salt.
- ¼ teaspoon baking soda.
- 1 cup milk.
- ¼ – ½ stick softened butter to spread over top of bread after it finishes baking.



Preparation:

- Preheat oven to 350°.
- Grease 9×13 pan.
- Cream butter and sugar together until fluffy.
- Add eggs to butter and sugar mixture.
- In a separate bowl combine remaining dry ingredients.
- Add combined dry ingredients into the sugar butter egg mixture.
- Add milk.
- Pour cornbread batter into greased pan.
- Bake for 30-35 minutes (will usually turn a slightly golden brown color).
- Immediately after removing from oven spread top of cornbread generously with soft butter (usually I will use just about ¼ – ½ of a stick of butter).



Advent Calendar Cookbook—Day 8: Ginger Cremes

Recipe submitted by Annie Stockmal, Graduate Assistant at Falvey Library

Ingredients:

- 2¼ cup flour.
- 1 tsp. baking soda.
- ½ tsp. cloves.
- 2 tsp ginger.
- ¾ tsp cinnamon.
- ¼ tsp salt.
- ¾ cup butter or margarine.
- 1 cup sugar.
- 1 egg.
- ½ cup molasses.



Instructions:

- Combine flour, ginger, baking soda, cloves, cinnamon, and salt in a large bowl and set aside.
- In another large bowl, beat butter with an electric mixer on low for 30 seconds to soften.
- Add 1 cup sugar, egg, molasses.
- Stir in dry ingredients.
- Refrigerate for 1 hour.
- Shape mix in 1½ inch balls, roll in the 2 tbsp. of sugar (or flour the bottoms), and place on an ungreased cookie sheet.
- Bake at 330° for approximately 10-12 minutes.
- Allow to cool and frost with vanilla icing.



Advent Calendar Cookbook—Day 9: Mixed Vegetable Salad
Recipe submitted by Migena Rrapushaj, Access and Collections Specialist

Ingredients:

- 1 red pepper.
- 1 yellow pepper.
- 1 orange pepper.
- 1 to 2 eggplants depending on their size.
- 1 sliced zucchini (optional).
- Salt and pepper.
- 2 to 3 tbsp olive oil, or more!
- 2 tbsp apple cider vinegar.
- 2 to 4 cloves of sliced or finely chopped garlic.
- Fresh parsley (dry parsley or oregano also works).



Instructions:

- Cut the vegetables up into thick or thin strips, however you desire, and coat them with some salt, pepper and a drizzle of olive oil before roasting them in the oven for about 30 to 40 minutes at 375 degrees, or until the desired doneness is reached.
- Afterwards, toss them with lots of olive oil, a bit of apple cider vinegar, the parsley, and garlic.



**Advent Calendar Cookbook—Day 10: Cheddar Bay Biscuits
(Red Lobster)**

Recipe submitted by Shawn Proctor, Communication &
Marketing Program Manager

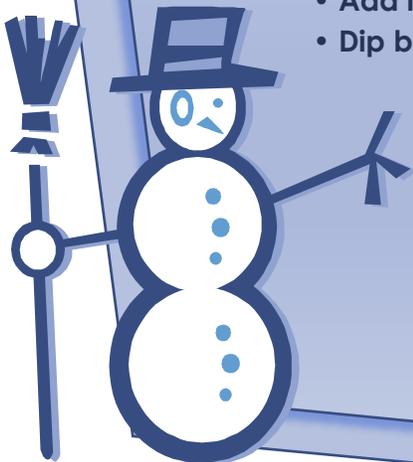
Ingredients:

- 2 cups Bisquick.
- ½ cup finely shredded cheddar cheese.
- ⅔ cup milk.
- ½ stick butter.
- ½ tsp. garlic powder.
- 3-4 drops lemon juice.
- 3-4 pinches crushed parsley.



Instructions:

- Heat oven to 450°.
- Mix Bisquick, milk, and cheese (form into soft dough).
- Melt butter and add garlic powder.
- Roll biscuits size balls of dough in garlic butter. Place on non-greased cookie sheet.
- Bake 10-15 minutes.
- Add lemon and crushed parsley to remaining melted butter.
- Dip baked biscuits into the butter mixture. Serve hot.



Advent Calendar Cookbook—Day 11: Vegan Molasses Cookies
Recipe submitted by Luisa Cywinski, Director of Access Services

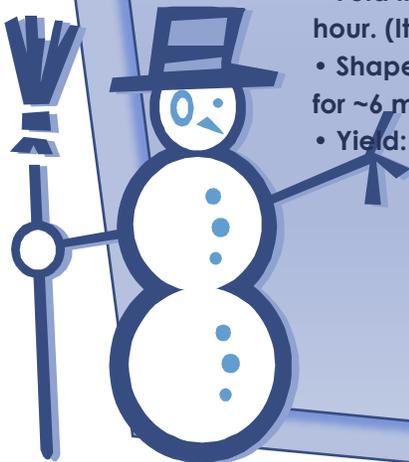
Ingredients:

- $\frac{2}{3}$ c vegetable oil.
- $\frac{1}{4}$ c blackstrap molasses.
- 2 tbsp ground flax seeds whisked into 3 tbsp warm water.
- 1 c brown sugar.
- 2 c flour.
- $\frac{1}{2}$ tsp salt.
- 2 tsp ground cinnamon.
- 1 tsp ground cloves.
- 1 tsp ground ginger.
- 1 tsp baking soda.
- $\frac{1}{2}$ c crystallized ginger, diced.
- Granulated sugar for coating.



Instructions:

- Preheat oven to 350°. Whisk together oil, molasses, flax seeds mixed with water, and brown sugar. In a separate bowl, sift together remaining ingredients (except for crystallized ginger and granulated sugar).
- Combine wet and dry ingredients; mix well.
- Fold in crystallized ginger. Refrigerate, covered, until firm, about 1 hour. (It's fine if some oil separates; you can just stir it back in later.)
- Shape cookie dough into 1" balls, and roll in sugar to coat. Bake for ~6 minutes on ungreased cookie sheets.
- Yield: about 2½ dozen 2" cookies.



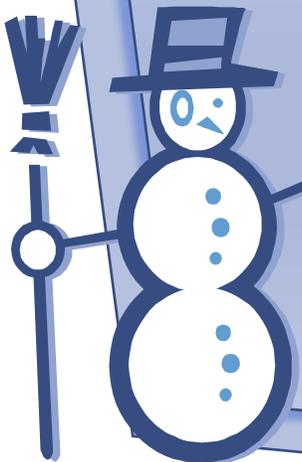
Advent Calendar Cookbook—Day 12: Cheese Borek
Recipe submitted by Linda Hauck, Business Librarian

Ingredients:

- 1 lb Phyllo Dough* (Phyllo dough from the supermarket sometimes isn't fresh, cracks and breaks apart. Armenian Delight in Broomall consistently has fresh phyllo dough).
- 1 lb ricotta cheese.
- 12 oz jack cheese shredded.
- 12 oz feta cheese crumbled.
- 2 eggs.
- 1 bunch dill chopped.
- 1 bunch parsley chopped.
- $\frac{3}{4}$ lb butter.

Instructions:

- Combine the cheeses, eggs, and herbs to make the filling.
- Melt the butter.
- Cut the phyllo dough in half. You should have two rectangular sets of dough. Wrap half the dough and return it to the refrigerator. Place the second half on the counter and cover with a clean dish towel.
- Place two pieces of dough side by side on the counter. Work quickly because the phyllo can dry out and become difficult to work with. Sprinkle the dough with butter and quickly brush it out a bit.
- Fold the right side of the dough $\frac{1}{3}$ over and the left side $\frac{1}{3}$ over so you have a strip of dough about 2-3 inches wide and maybe 10 or 11 inches long.
- Place a generous tablespoon of the cheese mixture 1 or 2 inches from the bottom of the strip of dough.
- Fold or tuck the dough over the cheese mixture into a triangle and repeat until you have used all the dough. Tuck the end of the dough into the last fold and add a bit of butter to seal.
- Bake in the oven at about 350 degrees until they are golden brown.
- You will have many of these tasty appetizers. You can freeze them, but be sure to use wax or parchment paper between layers to prevent sticking.



Advent Calendar Cookbook—Day 13: Spanish Rice Pudding
Recipe submitted by Laurie Ortiz Rivera, Social Sciences Librarian

Ingredients:

- 1.25 liters of milk.
- 115 g paella rice.
- 75 g sugar.
- 2 slivers of lemon zest.
- 2 slivers of orange zest.
- 1 cinnamon stick.
- ½ vanilla pod.
- Powdered cinnamon (optional).



Instructions:

- Put all the ingredients except the sugar and powdered cinnamon in a heavy pan. Bring to a simmer, then cook over a low heat, stirring every 5 minutes or so to stop it sticking. It will take 45 minutes or so to reach the correct creamy consistency — you'll need to stir more frequently towards the end.
- Once it's done, stir in the sugar and cook for five minutes more. If serving Spanish style, allow to cool, and serve sprinkled with powdered cinnamon. Otherwise, eat it however you like...feel free to garnish with jam, maple syrup, or brown sugar.



Advent Calendar Cookbook—Day 14: Cannoli Pie
Recipe submitted by Ethan Shea, Graduate Assistant at Falvey Library

Ingredients:

Crust:

- 1½ waffle ice cream cone crumbs (about 8-10 waffle cones) see note below for tips how to make crumbs if needed.
- 1 tablespoon sugar.
- ⅛ teaspoon salt.
- 6 tablespoons unsalted butter melted.

Pie Filling:

- 1½ cups Ricotta cheese, drained for best results (see how to strain ricotta).
- 8 ounces Mascarpone cheese.
- 1 cup powdered sugar.
- 1½ teaspoon vanilla.
- 1 teaspoon orange zest.
- ¼ teaspoon cinnamon.
- ⅛ teaspoon salt.
- 1 cup mini chocolate chips.
- Topping (optional): mini chocolate chips, whipped cream, maraschino cherries, and/or chopped nuts (pistachios).



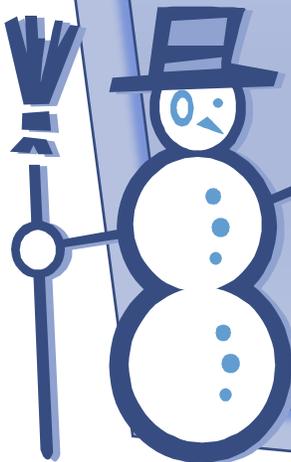
Instructions:

Making Crust:

- Preheat oven to 350 degrees F. Lightly spray a 9-inch pie plate with nonstick cooking spray.
- In a medium mixing bowl mix together waffle cone crumbs, sugar, and salt. Then mix in melted butter.
- Press crumb mixture into the bottom and sides of pie plate. Use the back of a fork or measuring cup to firmly press the bottom and sides of the pie plates to form an even layer of the crust.
- Bake the crust at 350 degrees F for about 8-10 minutes or until golden brown. Remove from oven and cool completely.

Making Pie Filling:

- In a large mixing bowl, beat together ricotta, mascarpone, and powdered sugar, with an electric mixer on medium speed, until well combined. Beat in vanilla, orange zest, cinnamon, and salt. Then stir in mini chocolate chips.
- Spoon filling into cooled pie crust. Spread the filling in pie crust.
- Refrigerate pie for at least 3-4 hours or overnight before serving. Top as desired with whipped cream, mini chocolate chips, chopped nuts (pistachios), and/or maraschino cherries.



Advent Calendar Cookbook—Day 15: Cheesy Overnight Hash Brown and Egg Casserole

Recipe submitted by Meg Schwoerer-Leister, Access & Collections Coordinator

Instructions:

In a 9×13 pan (greased):

- 1 (30 oz.) package frozen shredded hash browns.
- ½ cup (1 stick) butter, melted.
- Salt and pepper to taste.
- Bake at 400 degrees for 25-30 minutes (potatoes should be lightly browned and tender). Let cool.

Add:

- 1-½ cup shredded Monterey Jack cheese.
- 1-½ cup shredded Cheddar cheese.
- 1-½ cup bacon (cooked and broken into pieces) – can substitute ham cubes or sausage crumbles.
- Layer evenly over cooled potatoes (gently toss to mix cheeses and bacon).
- Cover with foil and refrigerate overnight.

Whisk these ingredients in a bowl, cover and refrigerate overnight:

- 8 large eggs.
- 1-⅓ cup light cream.
- 1 teaspoon seasoned salt.
- ¼ teaspoon salt.
- ½ teaspoon pepper.
- ¼ teaspoon dry mustard powder (optional).
- ¼ teaspoon onion powder (optional).

The next day, whisk egg mixture again and pour evenly over the potatoes, cheese, and bacon. It will soak in. Bake at 350 degrees for 45-55 minutes—edges will start to brown, but make sure that center is not wobbly. If it is, cover pan with foil and cook for a few more minutes until center is firm.



Advent Calendar Cookbook—Day 16: Mézeskalács
Recipe submitted by Beaudry Allen, Preservation and Digital Archivist

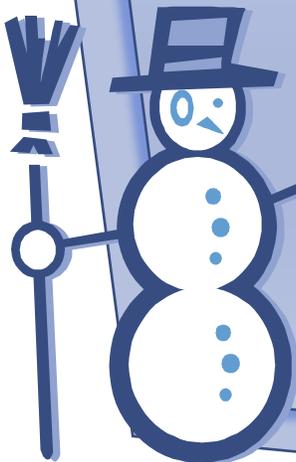
Ingredients:

- ½ cup honey.
- 4 tablespoons butter.
- ½ cup sugar.
- 1 tablespoon brown sugar.
- 2-½ cups flour.
- 2 teaspoons baking soda.
- 2 teaspoons cinnamon.
- 1-½ teaspoons powdered ginger.
- ½ teaspoon cloves.
- ¼ teaspoon salt.
- 2 eggs.



Instructions:

- To start, melt the butter and honey in a small pot.
- Eventually mix in both kinds of sugar, but don't boil. Let the mixture cool before moving to step 4.
- In a bowl, stir together 2 cups of the flour, the salt, baking soda, cinnamon, ginger, and cloves.
- After cooling butter, honey, and sugar, beat the eggs and add them in.
- Add the ingredients in your pot to the dry ingredients.
- Mix dough well. If need be, divide into pieces for easier storage.
- Seal in plastic or foil and refrigerate chunks of dough overnight.
- Preheat oven to 350 degrees (F).
- Taking one chunk at a time, roll out your dough on a floured surface and cut with cookie cutters of your choosing.
- Place cookies on a cookie sheet lined with parchment paper. Refrigerate cutouts for 10 minutes before baking.
- Bake at 350 degrees (F) for about 8 – 10 minutes.
- Remove from oven and cool on baking sheet for 5 minutes then remove to a wire rack and cool completely before decorating.



Advent Calendar Cookbook—Day 17: HERSHEY'S Peanut Butter Blossoms
Recipe submitted by Rebecca Oviedo, Distinctive Collections Archivist

Ingredients:

- 48 HERSHEY'S Kisses Milk Chocolate.
- ½ cup shortening.
- ¾ cup Reese's Creamy Peanut Butter.
- ⅓ cup granulated sugar
- ⅓ cup packed light brown sugar.
- 1 egg.
- 2 tbsp milk.
- 1 tsp vanilla extract.
- 1½ cups all-purpose flour.
- 1 tsp baking soda.
- ½ tsp salt.
- ⅓ cup granulated sugar, for rolling (additional).



Instructions:

- Heat oven to 375°F. Remove wrappers from chocolates.
- Beat shortening and peanut butter in a large bowl until well blended. Add ⅓ cup of granulated sugar and brown sugar; beat until fluffy. Add egg, milk and vanilla; beat well. Stir together flour, baking soda and salt; gradually beat into peanut butter mixture.
- Shape dough into 1-inch balls. Roll in granulated sugar; place on ungreased cookie sheet.
- Bake 8 to 10 minutes or until lightly browned. Immediately press a chocolate into the center of each cookie; cookie will crack around edges. Remove from cookie sheet and onto a wire rack. Cool completely.



Advent Calendar Cookbook—Day 18: Pumpkin Bread
Recipe submitted by Annie Stockmal, Graduate Assistant at Falvey Library

Ingredients:

- 3½ cups flour.
- 3 cups sugar.
- 2 tsp baking soda.
- 1½ tsp salt.
- 1 tsp nutmeg.
- 2 tsp cinnamon.
- 2 tsp allspice.
- 1 cup oil.
- 1 (16oz) can pumpkin.
- ⅔ cup water.
- 4 eggs.
- 1 cup raisins (optional).

Instructions:

- Mix all ingredients together.
- Pour in two greased loaf pans.
- Bake in oven at 350 degrees for 1 hour (makes two loaves).



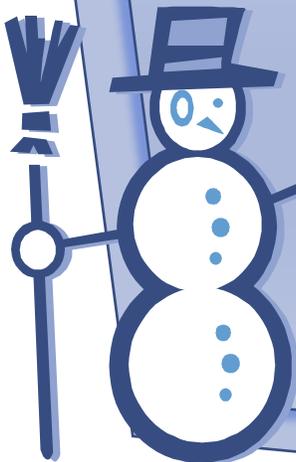
Advent Calendar Cookbook—Day 19: Baklava
Recipe submitted by Migena Rrapushaj, Access and Collections Specialist

Ingredients:

- 16 oz phyllo pastry sheets.
- 1½ to 2 sticks of melted butter.
- 3 to 4 cups finely crushed walnuts, more if needed.
- 1 cup water.
- 1 cup sugar.
- Squeeze of lemon juice.
- ¼ to ½ cup honey (optional).
- Dash of cinnamon or cinnamon stick (optional).

Instructions:

- Defrost the pastry sheets according to the directions.
- Once the pastry sheets are ready to be used, preheat oven to 350 degrees.
- Prepare the filling by melting the butter in a pan and crushing the walnuts. You can crumble them either in a food processor, or the way I've done it growing up while helping my mom cook: put them in a Ziploc bag and use a meat hammer. But I go for the food processor nowadays.
- All that is left to do is assemble into a rectangular baking pan. Grease the pan with some butter and then start layering the phyllo sheets. Brush each individual pastry sheet with butter, and sprinkle some of the walnut crumble on top, and layer with another pastry sheet until you're all out.
- Afterwards, brush some more butter on top and cut into the baklava lengthwise, about 3 or 4 strips depending on the size of your pan or how big you want the pieces to be, and then cut diagonally to create diamond shapes. This is the most traditional way to cut baklava, but if desired you could even cut them into cubes.
- Afterwards, bake in the oven for about 30 to 35 minutes, until the top becomes lightly golden brown.
- While the baklava is baking, assemble ingredients for the syrup. Heat up the sugar, water, and a squeeze of lemon juice until the sugar has dissolved, about 5 to 8 minutes. You could also add some honey and cinnamon to the syrup! Allow this syrup to cool before pouring on top of the baklava.
- Once the baklava is done baking pour the syrup on top evenly, cover the pan with a lid or aluminum foil, and let the baklava rest overnight to truly soak up all the syrup.



Advent Calendar Cookbook—Day 20: Apple Strudel
Recipe submitted by Laurie Ortiz Rivera, Social Sciences Librarian

Ingredients:

Strudel Dough

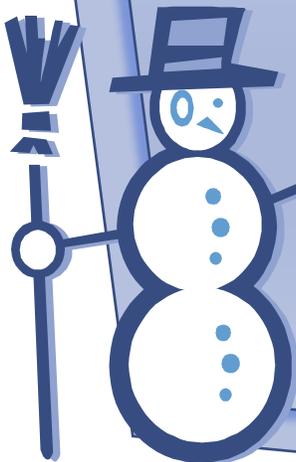
- 1 ½ cups all-purpose flour (188g).
- ¼ teaspoon salt.
- ⅓ cup lukewarm water.
- 2 Tablespoons vegetable oil.
- ½ teaspoon apple cider vinegar or lemon juice.

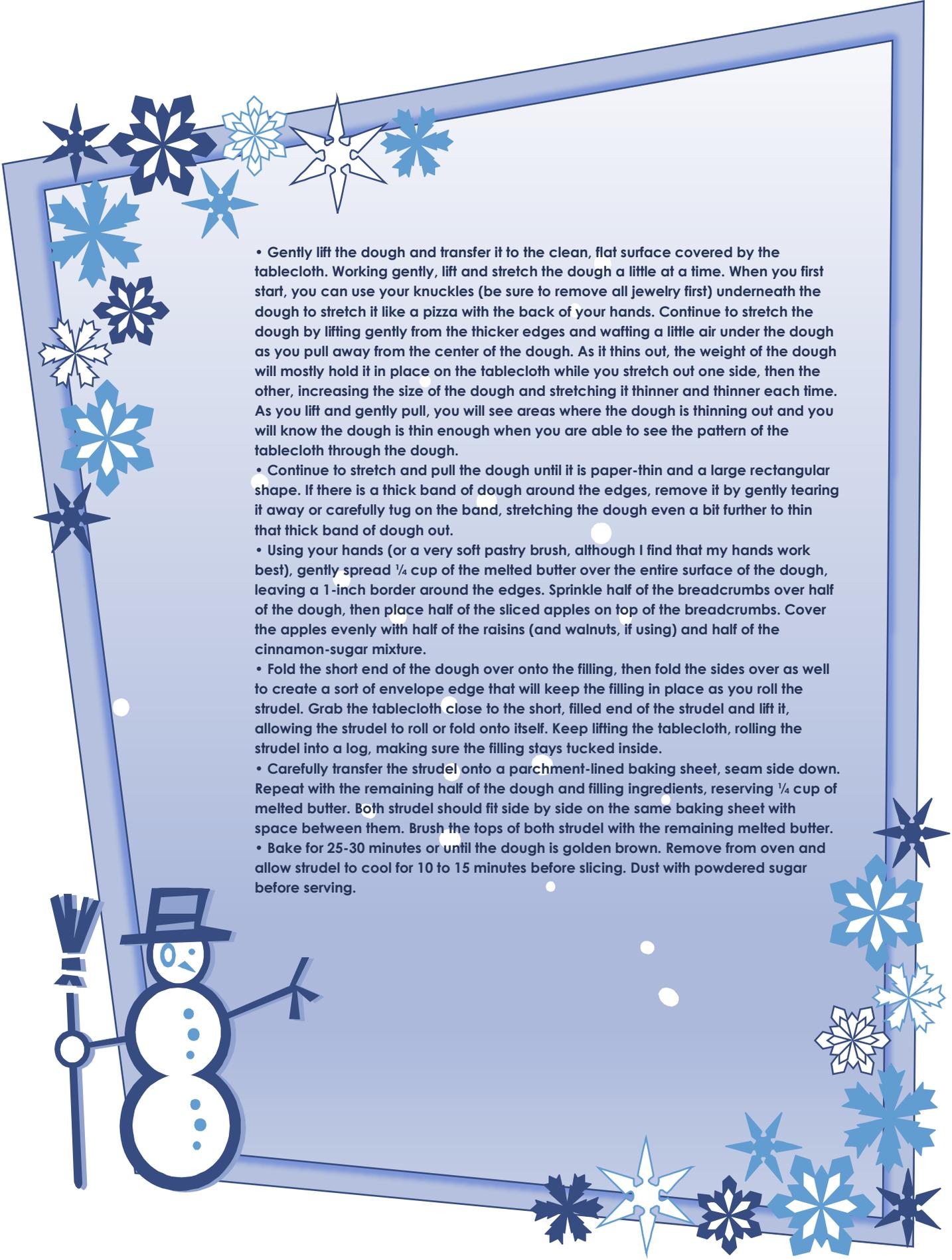
Apple Raisin Filling

- ¼ cup butter melted.
- ⅔ cup Panko breadcrumbs.
- 2 lbs apples peeled, cored, and thinly sliced (about 6 cups).
- ⅔ cup golden raisins plumped in hot water for 10 minutes, then drained.
- ½ cup granulated sugar.
- ½ teaspoon cinnamon.
- Powdered sugar for dusting.

Instructions:

- Combine the flour and salt in a stand-mixer. Using the paddle attachment, add in the water, oil, and vinegar while mixing on low speed until you get a soft dough. Change out the paddle attachment for the dough hook, then knead the dough on medium speed until a soft ball forms.
- Transfer the dough to a clean work surface and knead for 2-3 minutes, until smooth. Slam the dough onto the work surface a few times to enhance gluten development, then shape into a ball and transfer the dough to a lightly oiled bowl, giving the dough a quick torn to lightly coat it in oil on top so it doesn't dry out. Cover the bowl tightly with plastic wrap and let the dough rest for 60-90 minutes.
- When the dough is almost done resting, heat the oven to 375 degrees F. Place the raisins in a bowl of hot water to soak. Peel, core, and slice the apples into thin slices. Mix the sugar and cinnamon together. Cover your kitchen table or large counter space with a clean tablecloth or sheet.
- To stretch the dough, first move it from the bowl to a clean, dry surface and cut it cleanly in half with a bench scraper, pizza cutter, or large knife. Set one half of the dough to the side. Shape the other half of the dough into a ball and roll it out as thin as you can.





- Gently lift the dough and transfer it to the clean, flat surface covered by the tablecloth. Working gently, lift and stretch the dough a little at a time. When you first start, you can use your knuckles (be sure to remove all jewelry first) underneath the dough to stretch it like a pizza with the back of your hands. Continue to stretch the dough by lifting gently from the thicker edges and waffing a little air under the dough as you pull away from the center of the dough. As it thins out, the weight of the dough will mostly hold it in place on the tablecloth while you stretch out one side, then the other, increasing the size of the dough and stretching it thinner and thinner each time. As you lift and gently pull, you will see areas where the dough is thinning out and you will know the dough is thin enough when you are able to see the pattern of the tablecloth through the dough.

- Continue to stretch and pull the dough until it is paper-thin and a large rectangular shape. If there is a thick band of dough around the edges, remove it by gently tearing it away or carefully tug on the band, stretching the dough even a bit further to thin that thick band of dough out.

- Using your hands (or a very soft pastry brush, although I find that my hands work best), gently spread $\frac{1}{4}$ cup of the melted butter over the entire surface of the dough, leaving a 1-inch border around the edges. Sprinkle half of the breadcrumbs over half of the dough, then place half of the sliced apples on top of the breadcrumbs. Cover the apples evenly with half of the raisins (and walnuts, if using) and half of the cinnamon-sugar mixture.

- Fold the short end of the dough over onto the filling, then fold the sides over as well to create a sort of envelope edge that will keep the filling in place as you roll the strudel. Grab the tablecloth close to the short, filled end of the strudel and lift it, allowing the strudel to roll or fold onto itself. Keep lifting the tablecloth, rolling the strudel into a log, making sure the filling stays tucked inside.

- Carefully transfer the strudel onto a parchment-lined baking sheet, seam side down. Repeat with the remaining half of the dough and filling ingredients, reserving $\frac{1}{4}$ cup of melted butter. Both strudel should fit side by side on the same baking sheet with space between them. Brush the tops of both strudel with the remaining melted butter.

- Bake for 25-30 minutes or until the dough is golden brown. Remove from oven and allow strudel to cool for 10 to 15 minutes before slicing. Dust with powdered sugar before serving.

Advent Calendar Cookbook—Day 21: Green Bean Casserole
Recipe submitted by Sarah Wingo, Librarian for English Literature, Theatre,
and Romance Languages & Literature

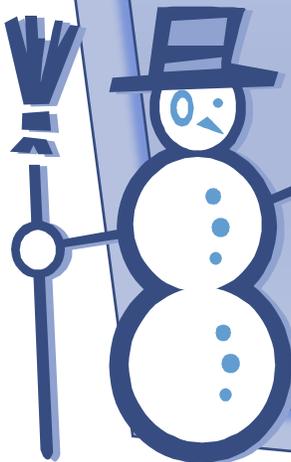
Ingredients:

- About 2 lbs frozen green beans.
- About 2 lbs mushrooms (cremini, or white).
- About 3 cloves garlic.
- 1 package (6 oz) crispy fried onions.
- 2-4 Tbs butter.
- 1-3 Tbs flour.
- 1 cup heavy cream.
- 1 cup chicken stock.
- Dash of salt.
- Dash of pepper.
- Dash of nutmeg.



Instructions:

- Thaw 2 lb frozen green beans (and drain).
- Mince 3 cloves garlic.
- Wash and drain 2 lb mushrooms. Slice the mushrooms or just break them up by hand while draining.
- Sauté mushrooms in 2-4 Tbs butter. (The mushrooms will soak up the butter, then release it again after a few minutes).
- Add 3 cloves garlic (minced).
- Sprinkle with salt and sweat until translucent.
- Add 1-3 Tbs flour. Stir and continue heating to make a roux.
- Add 1 cup heavy cream and 1 cup chicken stock. Reduce heat slightly and stir to make a sauce (if it's a little too thin, reduce heat and simmer until it reduces somewhat).
- Add salt (not too much, the fried onions are salty), pepper, and a little bit of nutmeg.
- Preheat oven to 350 degrees F.
- Combine mushrooms and sauce with green beans in a casserole dish.
- Mix in a quarter to one third of the fried onions, spread the remainder on top.
- Bake, covered, for about an hour.



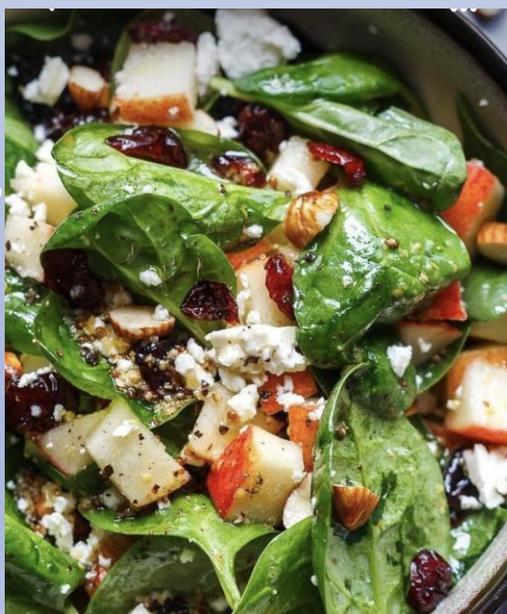
Advent Calendar Cookbook—Day 22: Apple Feta Spinach Salad
Recipe submitted by Meg Schwoerer-Leister, Access & Collections
Coordinator

Ingredients:

- 3-4 cups baby spinach, rinsed.
- 1 Gala apple diced.
- ½ cup cranberries.
- 3 tablespoons chopped almonds.
- ½ cup feta crumbles.

Dressing:

- ¼ cup olive oil.
- 1 tablespoon honey.
- ¼ cup apple cider vinegar.
- 2 teaspoons mustard (Dijon or whole grain).



Advent Calendar Cookbook—Day 23: Stuffed French Toast
Recipe submitted by Kallie Stahl, Communication & Marketing Specialist

Ingredients:

- 8 slices white bread (crusts removed).
- 12 eggs.
- Two (8 oz.) cream cheese (softened) cut into small cubes.
- 1/3 cup maple syrup.
- 2 cups milk.

Instructions:

- Place half the bread in the bottom of a 9x13 ungreased casserole dish.
- Cut the cream cheese into small cubes and place them on top of white bread.
- Top cream cheese with remaining bread.
- Mix eggs, maple syrup and milk; Pour mixture over bread, cover with plastic wrap, and refrigerate overnight.
- Next morning: Bake at 375 degrees for 45 minutes.
- Serve with maple syrup (optional: top with powdered sugar).



Advent Calendar Cookbook—Day 24: Muddy Buddies (Puppy Chow)

Recipe submitted by Annie Stockmal, Graduate Assistant at Falvey Library

Ingredients:

- 9 cups Chex cereal.
- 1 cup semisweet chocolate chips.
- ½ cup peanut butter.
- ¼ cup butter.
- 1 tsp vanilla.
- 1½ cups powdered sugar.

Instructions:

- Microwave chocolate chips, peanut butter, and butter uncovered for 30 seconds and stir. Microwave for another 30 seconds (until smooth).
- Stir in vanilla.
- Pour mixture over Chex cereal and stir until fully coated.
- Pour cereal into a 2 gallon plastic bag.
- Add powdered sugar, seal bag, and shake.



Advent Calendar Cookbook—Day 25: No Bake Avalanche Cookies
Recipe submitted by Kallie Stahl, Communication & Marketing Specialist

Ingredients:

- 4 cups Rice Krispies cereal.
- 4 cups Honey Nut Cheerios.
- 2 (11 ounce) packages white chocolate chips.
- 1 cup creamy peanut butter.
- 1 cup Biscoff cookie butter.

Instructions:

- Line 2 or 3 baking sheets with wax paper or parchment paper. In a large bowl, add Rice Krispies and Honey Nut Cheerios and stir together.
- In a microwave-safe bowl, pour in both packages of white chocolate chips. Microwave for a minute, then stir. Heat in 30-second increments, stir each time until chocolate is completely melted.
- Stir in peanut butter and cookie spread. If it's too thick to pour easily, microwave in 15-second increments until smooth.
- Pour mixture over the cereal. Stir well until fully combined.
- Scoop about 2 tablespoons of the mixture at a time onto your lined baking sheets.
- Then, gently smush the cookies down with your fingers or the back of the cookie scooper.
- Place baking sheets into the fridge into cool and the chocolate has set up (about 30 minutes or so.)



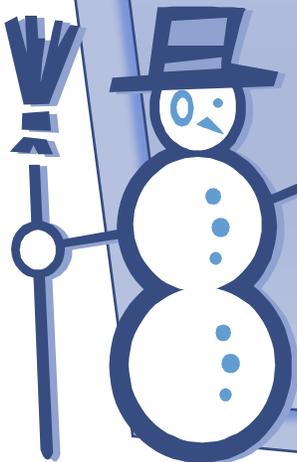
Advent Calendar Cookbook—Day 26: Lemon Latkes
Recipe submitted by Kallie Stahl, Communication & Marketing Specialist

Ingredients (makes about 12):

- 6 Yukon Gold potatoes (about 2½ pounds), peeled.
- 1 large onion.
- 2 large egg yolks.
- 3 garlic cloves, grated.
- 2.5 ounces finely grated Parmesan (about 1¾ cups).
- 1 tablespoon finely grated lemon zest.
- Pinch of Kosher salt.
- 2 tablespoons rice flour.
- ¾ cup plus 2 tablespoons canola oil.
- 1 cup ricotta (preferably Calabro).

Instructions:

- Grate potatoes and onion on the large holes of a box grater into a large bowl. Squeeze out excess liquid from potatoes and onions with a dish towel into a medium bowl; reserve liquid. Add egg yolks, garlic, Parmesan, and lemon zest to potatoes and onion and mix well; season with salt. Gently fold in flour, adding reserved liquid if needed, until mixture is loose but still holds together.
- Heat ¼ cup oil in a medium nonstick skillet over medium. Squeeze about ⅓ cup potato mixture into a rough ball with your hands to get rid of excess liquid. Press ball down to make a 3½"-diameter flat round. Working in batches, cook latkes, turning occasionally and adding 1–2 Tbsp. oil between batches, until both sides are golden and crunchy, about 4 minutes per side. Transfer to paper towels to drain.
- Process ricotta in a food processor until super smooth and silky. Serve alongside latkes.



Advent Calendar Cookbook—Day 27: Sweet Potato Casserole Pie
Recipe submitted by Kallie Stahl, Communication & Marketing Specialist

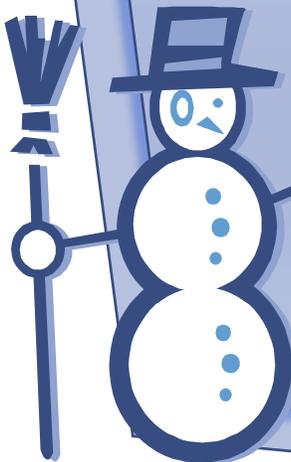
Ingredients:

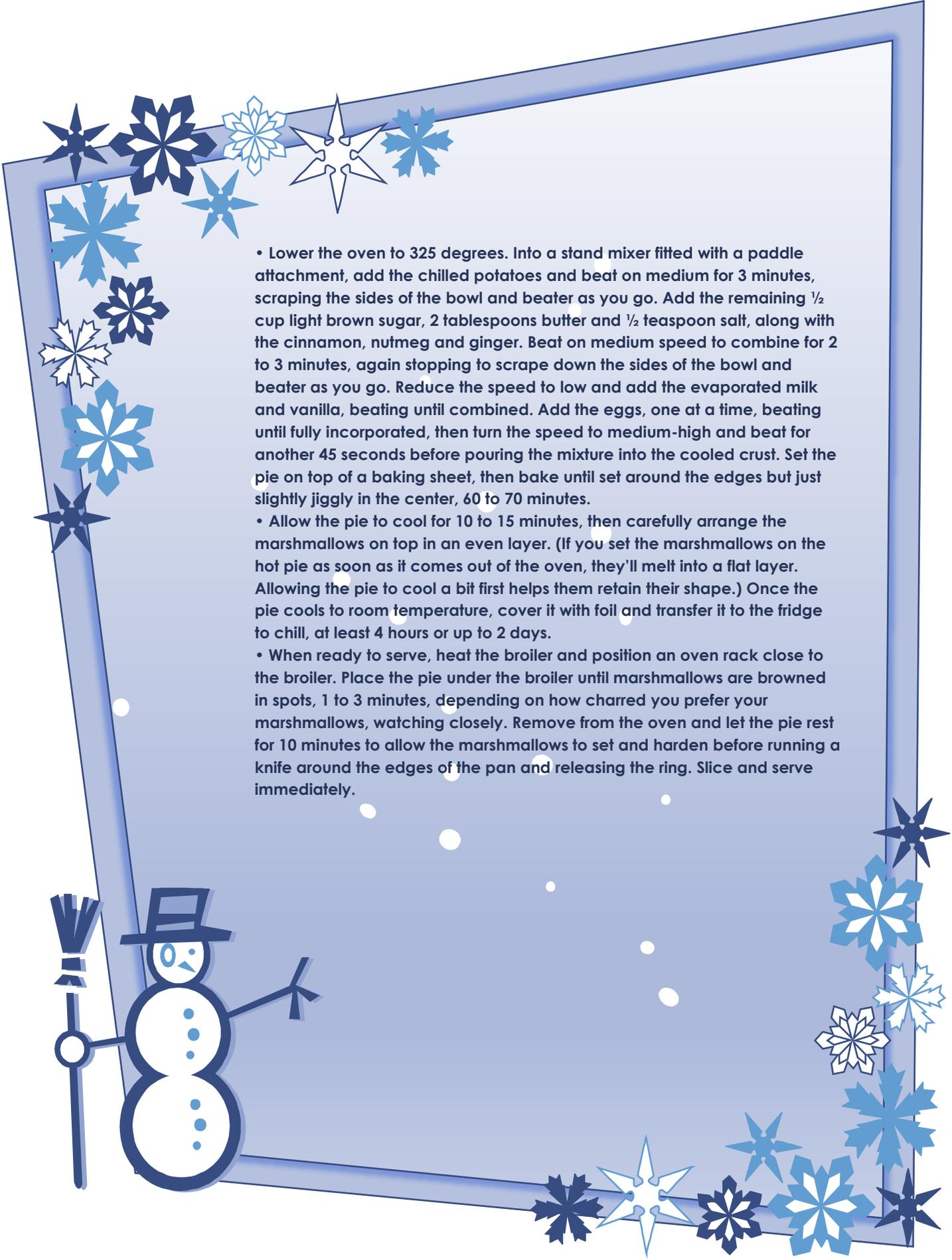
- 2 pounds small sweet potatoes, unpeeled.
- 1½ cups pecan halves.
- ½ cup plus 2 tablespoons packed light brown sugar.
- 4 tablespoons unsalted butter (½ stick), softened.
- 1 teaspoon kosher salt.
- 1 teaspoon ground cinnamon.
- ½ teaspoon ground nutmeg.
- ¼ teaspoon ground ginger.
- 1 (12-ounce) can evaporated milk.
- 2 teaspoons vanilla extract.
- 3 large eggs, at room temperature.
- 6 ounces marshmallows (about 27).



Instructions:

- Heat the oven to 425 degrees and line a baking sheet with parchment; set aside. Using the tines of a fork, carefully poke holes into the surface of each sweet potato. Place the sweet potatoes on the prepared baking sheet and bake until fork-tender and the skins are crisp, 45 to 50 minutes.
- Lower the oven to 350 degrees, remove the sweet potatoes and let sit until cool enough to handle, 15 to 20 minutes. Peel them, discarding the skins, and transfer peeled sweet potatoes into a large bowl; mash until creamy (you should have about 2 generous cups). Place the bowl into the refrigerator to chill while you make the crust.
- Line the bottom of a 9-inch springform pan with a piece of parchment. In a food processor, combine the pecans, 2 tablespoons light brown sugar, 2 tablespoons butter and ½ teaspoon salt; blend on high until the mixture looks like coarse bread crumbs, about 20 seconds. Sprinkle the mixture into the bottom of the pan and press down firmly to compact the crust. (If using a pie plate, press up the sides as well.) Bake until deep golden brown and fragrant, 18 to 20 minutes. Let the crust cool while you make the filling.



A decorative border surrounds the page, featuring various styles of snowflakes in shades of blue and white. In the bottom-left corner, there is a stylized snowman wearing a black top hat and holding a broom. The background is a light blue gradient with small white dots scattered throughout, resembling snow or stars.

• Lower the oven to 325 degrees. Into a stand mixer fitted with a paddle attachment, add the chilled potatoes and beat on medium for 3 minutes, scraping the sides of the bowl and beater as you go. Add the remaining $\frac{1}{2}$ cup light brown sugar, 2 tablespoons butter and $\frac{1}{2}$ teaspoon salt, along with the cinnamon, nutmeg and ginger. Beat on medium speed to combine for 2 to 3 minutes, again stopping to scrape down the sides of the bowl and beater as you go. Reduce the speed to low and add the evaporated milk and vanilla, beating until combined. Add the eggs, one at a time, beating until fully incorporated, then turn the speed to medium-high and beat for another 45 seconds before pouring the mixture into the cooled crust. Set the pie on top of a baking sheet, then bake until set around the edges but just slightly jiggly in the center, 60 to 70 minutes.

• Allow the pie to cool for 10 to 15 minutes, then carefully arrange the marshmallows on top in an even layer. (If you set the marshmallows on the hot pie as soon as it comes out of the oven, they'll melt into a flat layer. Allowing the pie to cool a bit first helps them retain their shape.) Once the pie cools to room temperature, cover it with foil and transfer it to the fridge to chill, at least 4 hours or up to 2 days.

• When ready to serve, heat the broiler and position an oven rack close to the broiler. Place the pie under the broiler until marshmallows are browned in spots, 1 to 3 minutes, depending on how charred you prefer your marshmallows, watching closely. Remove from the oven and let the pie rest for 10 minutes to allow the marshmallows to set and harden before running a knife around the edges of the pan and releasing the ring. Slice and serve immediately.

Advent Calendar Cookbook—Day 28: Challah
Recipe submitted by Kallie Stahl, Communication & Marketing Specialist

Ingredients (makes 2 challahs):

- 1½ packages active dry yeast (about 3½ teaspoons).
- 1 tablespoon plus ½ cup sugar.
- ½ cup vegetable oil, more for greasing bowl.
- 5 large eggs.
- 1 tablespoon salt.
- 8 to 8½ cups all-purpose flour.
- Poppy or sesame seeds for sprinkling.



Instructions:

- In a large bowl, dissolve yeast and 1 tablespoon sugar in 1¾ cups lukewarm water.
- Whisk oil into yeast, then beat in 4 eggs, one at a time, with remaining sugar and salt. Gradually add flour. When dough holds together, it is ready for kneading. (You can also use a mixer with a dough hook for both mixing and kneading.)
- Turn dough onto a floured surface and knead until smooth. Clean out bowl and grease it, then return dough to bowl. Cover with plastic wrap, and let rise in a warm place for 1 hour, until almost doubled in size. Dough may also rise in an oven that has been warmed to 150 degrees then turned off. Punch down dough, cover and let rise again in a warm place for another half-hour.
- To make a 6-braid challah, either straight or circular, take half the dough and form it into 6 balls. With your hands, roll each ball into a strand about 12 inches long and 1½ inches wide. Place the 6 in a row, parallel to one another. Pinch the tops of the strands together. Move the outside right strand over 2 strands. Then take the second strand from the left and move it to the far right. Take the outside left strand and move it over 2. Move second strand from the right over to the far left. Start over with the outside right strand. Continue this until all strands are braided. For a straight loaf, tuck ends underneath. For a circular loaf, twist into a circle, pinching ends together. Make a second loaf the same way. Place braided loaves on a greased cookie sheet with at least 2 inches in between.
- Beat remaining egg and brush it on loaves. Either freeze breads or let rise another hour.
- If baking immediately, preheat oven to 375 degrees and brush loaves again. If freezing, remove from freezer 5 hours before baking. Then dip your index finger in the egg wash, then into poppy or sesame seeds and then onto a mound of bread. Continue until bread is decorated with seeds.
- Bake in middle of oven for 35 to 40 minutes, or until golden. Cool loaves on a rack.

