



LifeSite's Annual Christmas Cookbook



Table of Contents

Page 3.....	Berry-filled Crepes by John-Henry Westen
Page 4.....	Tres Leches Cake by Timothy O'Brien
Page 5.....	Italian Almond Biscotti by Lino DeFacendis
Page 6.....	Christmas Toffee by Karolyn Heffernan
Page 7.....	Christmas Oreo Balls by Alexandria Schumacher
Page 8.....	Winter Pudding Bars by Leslie Sonnen
Page 9.....	Payasam by Rachel Chittilapilly
Page 10.....	Apple Pie by Steve Jalsevac



Berry-filled Crepes



8 servings



1 hour

After Midnight Mass, share in the Westen Family Christmas Day tradition by enjoying berry filled crepes topped with chocolate, maple syrup, and the liqueur of your choice!

JOHN-HENRY WESTEN, CO-FOUNDER
A very late Christmas day brunch sounds quite right!

Joyeux Noel!

INGREDIENTS

- 3 tbsp Sugar
- 1 cup all purpose flour
- 3 large eggs
- 1 cup of Milk
- 3 tbsp Butter
- 1 1/2 cups warm water
- pinch of salt
- 1 cup strawberries
- 1 cups Raspberries
- 1 cup whipped cream
- maple syrup
- liqueur of your choice

INSTRUCTIONS

1. Place sugar, milk, eggs, flour and salt into large bowl
Whisk until well incorporated
2. Add in warm water and melted butter and whisk again
3. Pour batter onto heated frying pan and cook like pancakes
4. Place berries into bowl mixed with maple syrup and liqueur of your choice
5. Gently mix whipped cream with berries and serve on crepes



INGREDIENTS

Heavy cream
5 eggs
powdered sugar
1 1/2 cups all purpose flour
1 cup white sugar
1 can sweet condensed milk
1/2 tsp vanilla extract
1 can evaporated milk
pinch of salt
1 tsp baking powder
2 cups whole milk
1/2 cup unsalted butter

INSTRUCTIONS

1. Prepare dry ingredients
2. Separate the eggs and mix the egg yolks with sugar to create a creamy mixture
3. Add vanilla to the wet ingredients
4. Mix the dry ingredients into the wet to create a smooth batter
5. Whisk the egg whites with a hand mixer until stiff peaks form
6. Combine egg whites with cake batter
7. Mix until batter is smooth
8. Pour batter into a pan and bake for at 350 for 30 minutes
9. After baking take a fork and poke the cake to allow milk to soak
10. Evenly pour milk mixture over the cake
11. Top with whip cream or caramel, and let cool in fridge before serving



Tres Leches Cake



24 servings



1 hour

In the O'Brien household, Tim's wife Balbina whips up a delicious *tres leches* cake, a treat for special occasions among many Latin families during the Christmas season.

TIMOTHY O'BRIEN, DONOR RELATIONS

Enjoy this memorable *tres leches* cake... which helped win over Tim's heart!

Feliz Navidad!



Italian Almond Biscotti



20 servings



45 minutes

Grab a hot cup of espresso and cozy up to the fireside with the delectable homemade Italian biscotti made by Lino's wife Adele.

LINO DEFACENDIS, DONOR RELATIONS

What better cookie to share with good ole St. Nick this Christmas?

Boun Natale!

INGREDIENTS

- 1 cup almonds unpeeled
- 3 tbsp of butter
- 2 eggs
- Lemon zest
- 1 tsp baking powder
- 2/4 cups of sugar
- 1 3/4 cups all purpose flour

INSTRUCTIONS

1. Mix lemon zest with sugar by rubbing together with fingers
2. Add 2 eggs and whisk zest and sugar together
3. Pour in flour and baking powder and mix together with a spoon.
4. Add butter and almonds and mix together
5. Pour mixture onto clean counter and knead dough until smooth.
6. Add the almonds and knead in the dough and ingredients
7. Divide dough and roll into oval logs. Place on a cookie sheet lined with parchment paper
8. Bake at 350F for 30 minutes, take out and cut into pieces. Let cool and lay flat
9. Bake for 6 minutes and then flip for another 6 minutes. Let cool and store in jar or freezer



INGREDIENTS

- 1 cup of butter (2 sticks)
- 2 cups brown sugar
- Box of saltine crackers
- Chocolate chips
- Crushed candy cane or topping of your choice

INSTRUCTIONS

1. Preheat oven to 350F
2. Line large baking sheet with heavy duty aluminum foil
3. Spread the saltine crackers on a single layer and fold the edges of the foil to box in the crackers
4. In a saucepan melt the butter and brown sugar over medium heat
5. Bring to a boil and let it boil for 5 minutes
6. Quickly and evenly pour over the crackers
7. Remove from the oven and immediately sprinkle chocolate chips
8. When chocolate is shiny spread over the toffee layer
9. Top with additional toppings as desired.



Christmas Toffee



20 servings



25 minutes

Enjoy this easy to make recipe, which is the perfect combination of sweet and salty. A Christmas favortie in the Heffernan household loved by children, regardless of how big or small.

KAROLYN HEFFERNAN, DONOR RELATIONS
Karolyn's family loves this snack so much, they just keep coming back for more and more - one bite is never enough!

Feliz Natal!





Christmas Oreo Balls



20 servings



25 minutes

When hosting family and friends, be sure to please your guest with Alexandria's delicious Christmas treats. Your guests will be raving about them into the New Year!

ALEXANDRIA SCHUMACHER - DONOR
RELATIONS

Alexandria knows how to hit more than one high note!

Frohe Weihnachten!

INGREDIENTS

- 1 package of Oreos
- 1 brick of cream cheese
- Almond bark or chocolate chips
- Festive sprinkles

INSTRUCTIONS

1. Crush 1 package of Oreos in a food processor or place in a reusable bag
2. Add cookie crumbs to soft cream cheese and stir until well combined
3. Using an ice cream scoop, scoop Oreo balls onto parchment paper
4. Chill in fridge for 30 minutes
5. Place chocolate chips into a microwavable bowl and melt
6. Using a fork, dip Oreo balls into chocolate and add sprinkles immediately
7. Place on lined parchment paper and chill



INGREDIENTS

- 1 cup of shortening
- 1/2 cup white sugar
- 1 tsp vanilla
- 2 eggs
- 4 cups Graham crackers
- 3 tsp milk
- 3oz vanilla instant pudding
- 3 chocolate squares
- 1/2 cup butter

INSTRUCTIONS

1. Mix together 1 cup of shortening, 1/2 cup of white sugar, 1 tsp vanilla and beat in 2 eggs
2. Melt above ingredients over low heat until it turns custard like
3. In a sepearate bowl mix 4 cups of crushed Graham crackers into wet mixture
4. Using a 10 x 15 pan, pour mixture into the sides and edges
5. Mix 1/2 butter, 3 tbs milk and one 3oz pakcet of vanilla instant pudding and pour over Graham crackers
6. Drizzle melted chocolate and rtbs butter over mixture and refrigerate



Winter Pudding Bars



20 servings



45 minutes

The Sonnen kids at Christmas excitingly gather around the kitchen to help Leslie with these delicious chilled winter pudding Graham bars.

LESLIE SONNEN DIR - DEVELOPMENT

Don't have enough freezer space? That's okay!

Live somewhere cold? Use the cool air to keep them chilled on the porch.

Wesolych Swiat!





Payasam



4 servings



20 mins

Share in Rachel's family tradition with this sweetened pudding from the city of Kerala, in the southern state of India known for its 2,000 year old Christian heritage.

RACHEL CHITILAPILLY - *THE JOHN-HENRY WESTEN SHOW*.

Setting out milk and cookies? Leave the jolly ole fellow something to surely warm him up this Christmas!

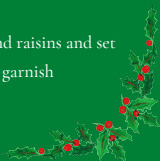
क्रिसमस की बधाई

INGREDIENTS

- Ghee
- 12-15 cashews
- 1 tbsp rasins
- 1 cup semiya
- 4 tbsp sugar
- 1/2 tsp cardamom
- 3 1/2 cups of milk or coconut milk

INSTRUCTIONS

1. In a heavy pan add 2 tbsp of ghee. Let it melt and add 12-15 cashews
2. Fry cashews until golden
3. Remove cashews and add raisins, stir often until they swell up
4. Once fried, set aside with the cashews
5. Break the semiya into small pieces and fry on pan stirring often until golden
6. Once golden add 3.5 cups of milk or coconut milk
7. Stir milk and semiya on low heat and let simmer until noodles soften
8. Add sugar and stir, let cook for 2-3 minutes
9. Add cashew and raisins and set a few aside for garnish



INGREDIENTS

- 8 cups apples (sliced)
- 2/3 cup brown sugar
- 1/3 cup flour
- 1 tsp cinnamon
- cream
- 1 lb. lard (Tenderflake)
- 1 tsp butter

INSTRUCTIONS

1. Pre-heat oven to 375 F
2. Make your own dough or follow directions on tenderflake pie crust.
3. Place pie crust into a deep glass pie dish
4. Slice 8 apples and place into large mixing bowl
5. Mix 2/3 cups of loose brown sugar, 1/3 cup flours and 1 tsp cinnamon onto the apples
6. Place pie filling into bottom crust
7. Dot with butter and cream before placing on top crust
8. Cook pie for 20 minutes at 375 F
9. Turn oven down to 350 F and cook for another 20 minutes, you should see pie filling bubble
10. Place aluminum foil if browns too quickly



Traditional Apple Pie



8 servings



1 1/2 hours

An American staple loved by all, enjoy grandma Bonnie Jalsevac's scrumptious Christmas apple pie — loved by Steve, their 8 children, and 27 grandchildren!

STEVE JALSEVAC CO-FOUNDER

Pie isn't the only thing baking! Two more grandchildren are in the oven!

Merry Christmas!





Life, Faith, Family, and Freedom

MAIL CHECK DONATIONS TO:

UNITED STATES

LifeSiteNews.com, Inc.

4 Family Life Lane

Front Royal, VA 22630

CANADA

LifeSiteNews.com, Inc.

157 Catharine St N, Unit 2

Hamilton, ON L8L 4S4

DONATE ONLINE:

LifeSiteNews.com