

## 5 Perfect Christmas Desserts

Christmas is the perfect time to enjoy special Christmas Desserts that most people only prepare for holiday. The following recipes are considered to be the five perfect Christmas Desserts that will complete your Holiday meal.

### (1) Holiday Chocolate Roll

8 lg. eggs  
1 cup sugar  
8 oz. German sweet chocolate bar  
2 tbsp. water  
½ quart heavy whipping cream  
1 cup nuts (optional)  
Powdered sugar

Preheat oven to 350. Separate eggs. Melt chocolate bar with 2 tbsp. water in microwave. Let cool for ten minutes. Beat egg yolks with one cup sugar. They should be pale yellow in color and have fluffy consistency. Add egg mixture to chocolate. In separate bowl, beat egg whites until stiff peaks are formed. Combine with other mixture. Grease bottom of jelly roll pan. Place a piece of wax paper onto pan making sure sides and bottom are covered. Pour batter into pan. Bake for 18 minutes. A toothpick inserted will come out clean when done. Let cool for ten minutes. Place one dry kitchen towel and two damp ones over top of roll. Refrigerate for at least one hour. Remove cake from refrigerator and remove towels. Dust roll with powdered sugar and nuts if desired. Red and green icing may applied in a criss cross pattern after chocolate roll cools.

### (2) Grandma's Fudge

2/3 cup cocoa  
3 cups sugar  
1 ½ cups Minot  
2 tbsp. butter  
½ tsp. vanilla

Measure 1 cup Minot then fill remaining half cup with water. Put all ingredients into medium sauce pan. On high heat bring mixture to a full boil for ten minutes. Turn down temperature to medium. Stir constantly to avoid mixture sticking to bottom of pan. After ten minutes, take a drop of the batter and drop into cold water. If a small ball forms, the fudge is ready. If not, cook on medium for another fifteen minutes. Remove from heat. Add 2 tbsp. butter and ½ tsp. vanilla. Keep stirring. Put pan into sink filled half way with cold

water. If mixture should harden, add leftover Minot to reverse the process. Spoon teaspoonfuls of fudge onto wax paper and let harden.

### (3) Mistletoe

2- 1 liter bottles of lemon-lime soda  
Half-gallon of fat-free vanilla ice cream  
1 tbsp. sugar  
1 egg, white part only  
2 tbsp. lime juice  
Maraschino cherries  
Sprigs of mint  
Lime wedges

Mix entire containers of both bottles of lemon-lime soda and lime juice. Place in one quart tray. Freeze soda until mushy consistency is formed. Beat egg white slightly. Add egg mixture to lime mixture. Freeze again with one last stir making sure mixture is firm. Remove tray from freezer after one hour. Breakup consistency with a fork just before serving. Place dessert in shallow glass. Top each with two maraschino cherries, a sprig of mint and a lime wedge. Serves 10 guests.

### (4) Cheeseball

1 pkg. cream cheese, spicy flavored (if you can find it)  
2 tsp. pimento dip  
2 tsp. green olives  
2 tsp. black olives  
1 pkg. bleu cheese  
1 sm. jar cheddar  
1 pkg. Swiss cheese  
2 tbsp. finely chopped onions  
1 tsp. garlic salt  
1 tbsp. chopped sweet pickle

Chopped pepperoni  
Chopped walnuts  
Ground red pepper

Let cheese stand at room temperature before starting. It will mix together better if you wait. Mix cream cheese, bleu cheese, Cheddar and Swiss together. Blend well. Mixture must be creamy. Add pimento dip, green olives, and onions. Form into balls. Roll in chopped pepperoni then in chopped walnuts. Top with ground red pepper.

### (5) Chocolate Pecan Pie

1 cup raisins  
1 cup pecans  
 $\frac{3}{4}$  cup sugar  
2 eggs  
 $\frac{1}{4}$  cup butter, melted  
 $\frac{1}{3}$  cup semi-sweet chocolate morsels  
1 tsp. vanilla  
Pinch of salt

Preheat oven to 350. Beat butter and sugar until creamy. Add vanilla and salt. Add eggs and continue stirring. Beat on high for approximately 2 minutes until well blended. Add raisins and pecans. Pour into 9 inch pastry crust. Bake for 45 minutes. Add chocolate morsels after 20 minutes of baking, and then continue. Let pie cool and top with whipped cream.