

**Hubbard Hall Holiday recipes:
Home for the Holidays 2020
Local recipes and favorites from past years.**

Maple Walnut Raisin Pie:

1 unbaked nine inch pie crust

preheat oven to 375 F

Beat together 4 eggs and 3/4 cup maple syrup

Add: 1/4 cup sour cream, 2 cups walnut pieces, 1 cup raisins,
1/2 tsp salt, pinch of cinnamon & 1/4 cup melted butter

Pour into unbaked crust and bake for 25 to 30 minutes until brown and set.

Shortbread as served at Hubbard Hall events for many years:

ingredients: 1-1/4 cups flour, 1/4 cup sugar, 1 stick butter (or margarine if you must)
Line a 9 inch cake pan with aluminum foil.

Blend ingredients only until it begins to hold together and is no longer crumbly, then press into the prepared pan with your hands. Press with a fork around the edge and prick in center. You may add 2 T chopped nuts at this time, pressing into surface.

Bake at 350 for 20 to 30 minutes or until golden brown, checking frequently.

Immediately upon removing from oven, sprinkle with granulated sugar and cut into slices. Cool partially in pan, then remove to cool completely before wrapping.

Caribbean Rice and Beans:

Soak 1 pound of red kidney beans in plenty of water overnight. Chop 1 large onion, 1 bell pepper, 2 cloves garlic and add to beans in a heavy pot. Cook until tender with plenty of water. Add 1 can coconut milk (13.5 oz), 1 Tbsp salt, 1 tsp ground black pepper and 1/2 tsp thyme. Add 4 cups of rice and cook over gentle heat until the liquid is absorbed. Fluff with a fork and add enough more water to be sure the rice is cooked.

Scottish Oat Cakes:

mix 1-1/2 cup fine Scottish oatmeal, or regular rolled oats which have been pulsed lightly in a blender

1/2 cup whole wheat pastry flour, or gluten free mix, 1 tsp sugar, 1/4 tsp salt, 1/4 tsp baking powder

cut in 1/4 cup (half stick) butter until it looks like coarse corn meal

Mix in 1/4 cup boiling water, adding up to another 1/4 cup just until you can form a crumbly ball.

Roll out directly onto a piece of parchment on a baking sheet, salt if desired and cut into squares.

Bake at 325 for about 25 minutes

Icelandic Ginger Cookies:

Cream 1 cup butter and 1-1/2 cups sugar, and then add 1 egg and beat together.

Add 1-1/2 T finely grated orange peel, 2 T dark corn syrup, 1 T water.

In another bowl combine 3-1/4 cups flour, 2 tsp baking soda, 2 tsp cinnamon, 1 tsp ground ginger, 1/2 tsp cloves

Mix butter and flour mixtures and stir until a dough forms, gather into a ball and chill several hours or overnight.

Preheat oven to 325 F

Turn dough out onto a floured board and roll to about 1/8 inch thick. Cut with cookie cutters and bake on a parchment covered baking sheet for 8 to 10 minutes, until set but not too browned.

World Peace Cookies: from Dorie Greenspan

Cream 1 stick plus 3 T butter with 2/3 cup light brown sugar and 1/4 cup white sugar.

Add 1 tsp vanilla

In another bowl combine 1-1/4 cup flour, 1/3 cup unsweetened cocoa, 1/2 tsp baking soda and 1/4 tsp salt

Combine the butter and flour mixtures and add 5 ounces of chopped bittersweet chocolate.

Form into 2 logs, wrap in waxed paper and chill for a minimum of 3 hours or freeze up to 3 months.

Preheat oven to 325 F and cover baking sheets with parchment

Slice logs into 1/2 inch rounds and move to sheets, pressing together any that fall apart

Bake for just 12 minutes. They won't look quite done, but that's right!