



Voice Talent Desserts & Recipes

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Cookies and Treats

Festive Sugar Cookies

Ingredients
1 cup of shortening
1 cup of white sugar
2 eggs
2 teaspoons of vanilla extract
1 teaspoon of baking soda
2 teaspoons of cream of tartar
1 teaspoon of salt
2 1/2 cups of flour

Preheat oven to 350 degrees. Cream your shortening, sugar, eggs and vanilla, then add dry ingredients. Mix into a dough and roll thin. Cut into festive shapes (snowmen, santa, bells, ornaments) or rounds if you prefer. Place on a greased cookie sheet and sprinkle with sugar. Bake for 8-10 minutes. Makes about 2 dozen cookies.

Of course, no sugar cookie would be complete without icing! You can ice with your favorite icing, or do what I do: Use icing sugar mixed with milk and a touch of almond flavoring to make an almond icing glaze. Decorate with red & green sprinkles or sliced cherries.

Submitted by Andrew Gilmore: <http://andrewgilmore.voices.com>

Cookies and Treats

Peppermint Chocolate Puffs

Ingredients
3/4 cup butter
3/4 cup sugar
1 egg, separated
1 teaspoon vanilla extract
2 cups of flour
1/2 cup crushed candy cane
Chocolate Kisses

Preheat oven to 350 degrees. Cream butter and 1/4 c. of the sugar together. Add egg yolk and vanilla. Stir in flour, 1/2 cup at a time. Add and mix the candy cane into cookie dough. Beat remaining egg white and place into small bowl and set aside. Pour remaining 1/2 c. sugar into another small bowl and set aside. Roll dough into balls. Dip each ball first into egg white, then roll in sugar and place on to parchment paper-covered cookie sheets, about 2 inches apart. (Use the parchment paper all by itself- no greasing needed- it'll be so worth it at clean up time!) Bake 10 minutes. Remove from oven and press chocolate or white chocolate/peppermint kisses into each cookie. Bake another 3-5 minutes, not to "burn" the tips of the chocolate kisses. Makes about 2 dozen puffs.

Recipe submitted by Bobbin Beam: <http://bobbinbeam.voices.com>

Cookies and Treats

Fast and Easy Shortbread

Ingredients
1/4 cup fruit sugar
1/2 cup softened, unsalted butter
1/8 teaspoon of salt
1/2 teaspoon vanilla extract
1 cup of flour

Blend first four ingredients on low mixer speed until well combined. Add flour. Mix until it looks like dough. Dump it out of the mixer bowl and work it well with your hands for a minute. The more you knead it, the better it gets! Roll out the dough on a lightly floured surface and cut it with cookie cutters. Decorate with sprinkles if you wish. Bake at 350F for about 9 to 10 minutes (longer if you use insulated cookie sheets). Remove from cookie sheets, let cool, and apply directly to hips.

This recipe quadruples well and freezes nicely too.

Submitted by Donna Papacosta: <http://papacosta.voices.com>

Cookies and Treats

Holiday Chocolate-filled Cream Puffs

Ingredients
Chocolate Cream Filling (see below)
1 cup of water
1/2 cup (1 stick) butter or margarine
1/4 teaspoon salt
1 cup all-purpose flour
4 eggs
Powdered sugar
Cool Whip

Prepare chocolate cream filling. Heat over to 400 Degrees F. In Medium saucepan, heat water, butter and salt to rolling boil. Add flour all at once; stir vigorously over low heat about 1 minute or until mixture leaves side of pan and forms a ball. Remove from heat; add eggs one at a time, beating well after each addition until smooth and velvety. Drop batter by spoonfuls into 12 balls onto ungreased cookie sheet. Bake 35 to 40 minutes or until puffed and golden brown. While puff is warm, horizontally slice off small portion of top, reserve tops. Remove any soft piece of dough from inside of puff. Cool on wire rack. Fill Puffs with Chocolate Cream Filling, and top with Cool whip. Replace tops; place one dollop of Cool Whip and Dust with Powdered sugar. Refrigerate until serving time.

Cookies and Treats

Holiday Chocolate-filled Cream Puffs Continued

Chocolate Cream Filling Ingredients
1 1/4 cups sugar
1/3 cup Hershey's Cocoa
1/3 cup cornstarch
1/4 teaspoon salt
3 cups milk (whole milk)
3 egg yolks, slightly beaten
2 tablespoons butter or margarine
1 1/2 teaspoons vanilla extract

In medium saucepan, stir together sugar, cocoa, cornstarch and salt; stirring constantly, until mixture boils; boil and stir 1 minute. Remove from heat. Gradually stir small amount of chocolate mixture into egg yolks; blend well. Return egg mixture to chocolate mixture in pan; stir and heat just until boiling. Remove from heat; blend in butter and vanilla. Pour into bowl; press plastic wrap directly onto surface to prevent skin. Refrigerate 1 to 2 hours or until cold. Makes about 3 3/4 cups.

Submitted by Adam Fox: <http://adamfox.voices.com>

Cakes

Quatre-Quarts Aux Abricots (Apricot Cake)

Ingredients
5 large eggs
3/4 cup sugar
1 teaspoon vanilla extract
1 tablespoon Rum or Cointreau or Grand Marnier
8 ounces (2 sticks) unsalted butter, softened
2 cups, unbleached, all-purpose flour
2 teaspoons baking powder
1 15-ounce can of apricots

Preheat oven to 350 degrees fahrenheit. Separate eggs and set aside egg whites in another bowl. Cream yolks with sugar in a large bowl till smooth & almost white. Add vanilla and Rum to yolks/sugar mixture. Add Butter and continue mixing till well incorporated. Add flour. Mix well and add 1 teaspoon baking powder. Beat egg whites till stiff. Gently fold egg whites into cake batter. Add 1 teaspoon baking powder. Fold till well incorporated. Grease bottom & sides of 13x9x2" cake pan. Spread cake batter evenly in pan. Arrange fruit on top of batter. Bake for 25-30 minutes at 350 degrees till golden brown & springs back to the touch.

Submitted by Liz de Nesnera: <http://lizdenesnera.voices.com>

Cakes

Rum Delight

Item
1 medium tub Cool Whip Topping
1 store bought angel food cake (or another cake of your choice as long as it is a white cake)
1 can Hershey's chocolate syrup
1 dark chocolate candy bar of your choice
1 jar red Maraschino cherries
1 jar green cherries

Put the angel food cake on a large platter. With a flat knife or icing spreader knife, spread cool whip topping all over the top and sides of the cake. Remember to put cool whip inside the hole in the cake's center. Now, drizzle the Hershey's chocolate syrup in thin small streams over the cool whip icing. Don't "drown it," but rather, try to make a "painting" with the drizzled chocolate (like a piece of modern art!). Next, place red and green cherries on top of the cake as decoration. Wrap the dark chocolate candy bar in a paper towel. Place it on the kitchen counter and smash it into small pieces. The towel keeps the chocolate from scattering or falling on the floor. Randomly, place the chocolate pieces on top of the cake.

As decoration, in the hole in the cake's center, place red carnations and any type of greenery (fresh or fake) that's easily removed and that won't shed on the cake. You don't want your guests eating a poison leaf or dropping!

It's fine to prepare this ahead of time and carefully refrigerate for a few hours unwrapped or in a container with a tall lid to preserve the icing. I suggest making more than one of these cakes because people usually want more than one piece!!

Submitted by Bettye Zoller: <http://btzol.voices.com>

Cakes

The World's best (and lightest) Chocolate Cake

Ingredients
2 cups flour
2 cups sugar
1 stick of margarine
1/2 cup Crisco oil (any cooking oil will do)
4 tablespoons unsweetened cocoa
1 cup of water
2 eggs
1 teaspoon ground cinnamon
1 teaspoon baking soda
1/2 cup buttermilk (or, see substitute below)
Icing (see below)

Mix together in large bowl:

- 2 Cups flour
- 2 Cups Sugar

Bring to boil in saucepan and pour over flour & sugar mixture:

- 1 stick margarine
- 1/2 cup Crisco oil (any cooking oil will do)
- 4 Tablespoons unsweetened cocoa
- 1 Cup water

Cakes

The World's best (and lightest) Chocolate Cake Continued

After pouring this mixture over flour mixture add:

2 eggs, beaten (before you pour the eggs, add a spoonful of the boiling mixture to the eggs and beat. This will warm the eggs and keep them from curdling)

1 tsp. cinnamon

1 tsp. baking soda

1/2 Cup buttermilk

Mix well, bake in greased & floured pan at 400 degrees for about 35 minutes (if using bunt pan). Use the toothpick test. Don't cook too long, or it will be dry.

Start icing about 4 minutes before cake is done.

In sauce pan bring to a boil:

1/2 stick margarine

2 Tablespoons cocoa

3 Tablespoons milk

Pour over 1/2 box of powdered sugar and mix well.

Add 1 teaspoon vanilla and mix well. Mixture should be pretty thick, but if it's too thick, add a bit more milk. Ice the cake while it is hot. You could also add chopped pecans or coconut to icing.

Note: For Buttermilk, I use slightly less than 1/2 cup regular milk and add 1 - 2 Tablespoons vinegar. Let it sit while you mix the other ingredients. By the time you add it, it will be buttermilk. No use to buy a whole carton of real buttermilk for 1/2 cup.

Submitted by Kara Edwards: <http://karaedwards.voices.com>

Cakes

Traditional Chanukah Latkes

Item
2 cups peeled and grated potatoes
1 peeled and grated onion
2 eggs, beaten (or 1/2 cup Egg Beaters)
2 tablespoons matzo meal
Olive oil (about a half cup)
Suggested Music
Suggested Sound Effects

DIRECTIONS

1. Place the potatoes in a sieve and press out as much moisture as possible.
2. In a medium bowl stir together all ingredients EXCEPT the oil.
3. Heat olive oil in your favorite skillet. Place large spoonfuls of the potato mixture into the hot oil, flattening them with a spatula to form 1/4 to 1/2 inch thick patties.

Brown on both sides. Drain on paper towels. Serve hot with apple sauce and sour cream!

Submitted by Amy Snively: <http://asnively.voices.com>

Pies

Pecan Pie with Kahlua and Chocolate Chips

Ingredients
1/2 cup of sugar
1/4 cup (1/2 stick) unsalted butter, room temperature
1 tablespoon all-purpose flour
3/4 cup dark corn syrup
1/4 cup Kahlua or other coffee liqueur
1 teaspoon Vanilla extract
3 large eggs
1 cup chopped pecans
1/2 cup semisweet chocolate chips
1 purchased, frozen deep-dish 9" pie crust
2/3 cup chilled whipping cream
Pecan halves (optional)

Preheat oven to 375 degrees fahrenheit. Beat sugar and butter in medium bowl until smooth; beat in flour. Gradually beat in corn syrup, then Kahlua and vanilla. Mix in eggs, then chopped pecans. Sprinkle chocolate chips over bottom of crust. Pour filling into crust.

Bake pie until filling is puffed around edges and just set in center, covering edge of crust if browning too quickly, about 45 minutes. Transfer pie to rack and cool completely. (Can be prepared 1 day ahead - cover and refrigerate).

Beat cream in medium bowl until peaks form. Drop whipped cream in small dollops around edge of pie, place pecan half atop each dollop, if desired.

Pies

Pecan Pie with Kahlua and Chocolate Chips Continued

Serves 8 to 10.

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Submitted by Dave Temple: <http://davetemple.voices.com>

Sauces

Cranberry Sauce

Ingredients
1/2 cup of sugar
1 small onion
3/4 cup of sour cream
1 tablespoon of horseradish
Half orange or 1 small orange

This recipe is for Thanksgiving, Christmas or anytime we get cranberries. It's quite strong and not for everyone's palate but here goes:

Cook cranberries in 1 cup of water without sugar. Process all ingredients together till creamy. It should clear your sinuses!

Submitted by Linda Rogas: <http://lcrogas.voices.com>



Thanks from Voices.com

We would like to thank the voice talent who participated in creating this collection of holiday desserts!

If you would like to learn more about the voice talent mentioned in this recipe book, visit their websites. Talent websites are listed beside their names at the bottom of each recipe submission.

From all of us at Voices.com, we wish you a joyous season filled with family, friends, and of course, good food.

Please send your comments to support@voices.com