

Celebrate the Joy
of the Advent Season
with the Best of Christmas,
Past & Present

EVERYTHING Christmas

INCLUDING:

- Heartwarming Stories
- Treasured Carols and Poems
- Delicious Recipes from Around the World
- Christmas Memories & Remembrances
- Great Gift-Giving Ideas



*Opening this book
is like opening a box
full of Christmas cheer!*



Everything Christmas brings all the best ideas for the holiday season together in one volume: classic Christmas stories, delectable holiday recipes, treasured hymns and carols, inspirational Christmas poems, and so much more. From decoration ideas to Christmas trivia—

it's all here!

Bread Pudding

Ingredients:

3 eggs
1 cup sugar
2 tsp. vanilla extract
1 tsp. ground cinnamon
1 tsp. ground nutmeg
1/4 cup unsalted butter, melted
2 cups low fat milk
6 slices sourdough bread
1/2 cup raisins
1/2 cup chopped pecans
2 cups low-fat vanilla frozen yogurt

Directions:

Beat eggs in an electric mixer on high speed until frothy. Add next 5 ingredients. Continue beating on a lower speed while adding milk. Cut bread slices into 1-inch cubes with the crusts on. Butter inside of a 9-inch baking dish and add bread cubes. Sprinkle raisins and pecans over bread cubes. Pour milk mixture over bread cubes. Cover and refrigerate 40–60 minutes. Stir bread cubes after 30 minutes of soaking to completely submerge all bread cubes. Preheat oven to 325°F. Bake 45–60 minutes or until pudding is firm and brown. Cool slightly and cut into squares. Serve with frozen yogurt.

“Until one feels the spirit of Christmas, there is no Christmas. All else is outward display—so much tinsel and decorations. For it isn’t the holly, it isn’t the snow. It isn’t the tree, not the firelight’s glow. It’s the warmth that comes to the hearts of men when the Christmas spirit returns again.”

—Author Unknown

Roasted Chestnuts

Ingredients:

6 cups whole chestnuts

Directions:

Using a paring knife, cut an X on the flat side of each nut, being sure to cut through the skin.

This process is also called scoring. Roast the chestnuts by spreading them in a single layer

on a cookie sheet and cooking at 425°F for 15–20 minutes, stirring occasionally to avoid

any hot spots. Remove the chestnuts from the oven and peel while they're still

warm. If they are too warm to handle, consider using a clean cotton towel to

help remove the skins.



“There has been only one Christmas—the rest are anniversaries.”

—W. J. Cameron

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for more information!

Orange Cranberry Sauce

Ingredients:

2 pounds cranberries
2 Tbsp. orange zest
3 cinnamon sticks
1 pint orange juice
2 cups packed brown sugar
2 cups water

Directions:

Place the cranberries, grated orange rind, cinnamon, orange juice, brown sugar, and enough water to cover cranberries in a saucepan. Bring mixture to a boil over high heat. Immediately turn heat down and simmer for about one hour or until the sauce has thickened. Taste for sweetness and adjust with additional sugar if necessary. You cannot overcook, so continue cooking until you have a good, thick consistency. Let mixture cool a bit, and then refrigerate in a covered container.

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Homemade Clay for Tree Ornaments

Ingredients:

1 cup cornstarch
2 cups baking soda
1 1/2 cups cold water
string
paint
clear shellac

Directions:

In a saucepan, stir together cornstarch, baking soda, and water. Heat, stirring constantly until mixture reaches a slightly moist, mashed-potato consistency. Pour onto a plate and cover with a damp cloth. When cooled, knead like dough. Roll out to a quarter-inch thickness and cut with a knife or cookie cutter. Pierce a hole near the top for the string. Let dry; paint. When paint is dry, finish with a coat of shellac.

*A Perfect
Christmas Craft
for Kids!*

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