

Recipes from

A COZY CULINARY MYSTERY



THE *S* CANDY CANE  
CANDY  CAPER



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A MYSTERY WITH RECIPES



SHADOW  
MOUNTAIN

## *Snow Flurries*

½ cup butter or margarine, softened  
½ cup shortening  
1 cup sugar  
2 large eggs  
1 tablespoon grated lemon zest  
1 teaspoon vanilla extract  
½ teaspoon almond extract  
3½ cups all-purpose flour  
½ teaspoon baking powder  
½ teaspoon salt  
⅓ cup seedless raspberry jam  
1 cup sifted powdered sugar

In a large bowl, beat butter and shortening with an electric mixer on medium speed until soft and creamy. Gradually add sugar, beating well. Add eggs, lemon zest, and extracts, mixing well. In a separate bowl, combine flour, baking powder, and salt. Gradually add to butter mixture, mixing well. Cover and chill 1 hour.

Divide dough in half, storing one portion in refrigerator. Roll remaining portion to ⅛-inch thickness on a lightly floured surface. Cut with a 2½-inch star-shaped cookie cutter and place on ungreased cookie sheets. Bake at 375 degrees F. for 7 to 8 minutes, or until lightly browned. Cool 2 minutes on cookie sheets. Move to wire racks to cool. Repeat with remaining dough.

Just before serving, spread center of half of cookies with about ¼ teaspoon raspberry jam. Place a second cookie on top, alternating points of stars on top and bottom cookies. Sprinkle generously with powdered sugar.

Makes approximately 3 dozen sandwich cookies.

## Red and Green Salad

- 2 bunches fresh raw broccoli, cut into bite-sized pieces
- 1 cup sunflower seeds
- ½ cup chopped red onion (optional)
- 1 cup dried cranberries or pomegranate seeds
- 1 cup grated Swiss or mozzarella cheese
- 1 pound bacon, cooked crisp, cooled, drained, and chopped

Mix all ingredients together in large mixing bowl.

### Dressing

- 1 cup mayonnaise
- 1 tablespoon red wine vinegar
- 1 tablespoon sugar

In a small bowl, mix all ingredients together with wire whisk and pour over vegetable mixture, stirring to coat thoroughly. Add salt and pepper to taste.

## Christmas Ham

- 1 spiral pre-cooked, pre-sliced ham on the bone, about 5 pounds\*
- 1 (20-ounce) can crushed pineapple, undrained
- 1 1/4 cup orange juice
- 2 teaspoons mustard

Spray 6-quart slow cooker with nonstick cooking spray, turn to low.

Cut up spiral-sliced ham into individual portions. (For the end that isn't sliced, cut into chunks.) Open pineapple can, but do not drain liquid. Add mustard to can of pineapple and mix well with a spoon.

Add 1/2 cup pineapple to the bottom of the slow cooker then layer ham and pineapple until all the ham is in the slow cooker. Pour orange juice over ham-and-pineapple layers. Cook on high for 2 to 3 hours.

Remove ham from slow cooker, layer on a platter, and serve.

\*Adjust amounts of ingredients based on the size of your ham.

## Soup in a Jar

### Mix

1½ cups of lentils, at least two colors, divided

¼ cup dehydrated onions

1 teaspoon salt

1 teaspoon black pepper

½ cup dried carrots (optional, use an additional ½ cup of lentils instead)

¼ cup brown sugar

1 bay leaf

Layer items in a pint-sized canning jar in the following order from bottom up:

- ½ cup lentils
- dehydrated onion
- ½ cup lentils
- salt and pepper
- dried carrots (or ½ cup lentils)
- brown sugar
- ½ cup lentils (or more to top of jar)
- bay leaf

Put lid on tight.

### Soup

1 pound hamburger\*

1 (46-ounce) can tomato juice

3 cups water

1 cup celery, chopped

1 cup carrots, chopped (optional if using dehydrated carrots in mix)

"Soup in a jar" mix

1 teaspoon Worcestershire sauce

Salt and pepper to taste

Chili powder, curry, or other spices, to taste

Brown hamburger, drain if desired. Add tomato juice, water, vegetables, and "soup in a jar" mix. Mix well. Bring to a boil, then simmer 3 hours.

Season with Worcestershire sauce and salt and pepper. Serve with sour cream and cheese, if desired.

\*Can use 1 pound diced chicken in place of hamburger.

## Candy Cane Crinkles

2 cups granulated sugar  
1 cup butter, room temperature  
1 tablespoon vanilla extract  
2 large eggs  
 $\frac{1}{2}$  teaspoon kosher salt  
 $\frac{1}{2}$  teaspoon baking powder  
 $\frac{1}{2}$  teaspoon baking soda  
 $3\frac{1}{4}$  cups all-purpose flour  
1 cup vanilla chips  
10 full-sized candy canes, unwrapped and crushed (about  $\frac{2}{3}$  cup)  
 $\frac{1}{2}$  cup powdered sugar

Preheat oven to 350 degrees F. Prepare baking sheets with parchment paper.\*

Combine sugar and butter, and mix with electric mixer until light and fluffy. Add vanilla extract and eggs. Mix until combined, scraping down sides as needed. Add salt, baking powder, baking soda, flour, vanilla chips, and crushed candy canes (powder and all).

Pour powdered sugar onto a large plate. Scoop 1 tablespoon or use a 1-inch scoop of dough and roll into a ball. Roll in powdered sugar until coated. Place on baking sheet and repeat with remaining dough.

Bake for 9 to 11 minutes or until bottoms are barely brown and cookies look matte.

Remove from oven and cool cookies about 3 minutes before transferring to cooling rack. Makes approximately 4-dozen 1-inch scoop cookies.

\*The candy cane pieces will melt, which is why you need parchment paper or a silicone mat. If neither of those is available, simply grease the pan before baking and cross your fingers.

Note: You can crush candy canes in a food processor, just don't

turn them to dust. You want the pieces to be smaller than a pea, but still be chunky. You can also crush them by hand by double-bagging zip-top bags and using a hammer or rolling pin to achieve the right texture.

Note: Pete thinks lemon-flavored baking chips are just as yummy!

## Meringues

- 4 egg whites (½ cup)
- 1 cup white sugar
- 1 teaspoon vanilla extract
- 1 teaspoon lemon juice
- 2 tablespoons cornstarch

Preheat oven to 275 degrees F. Line two baking sheets with parchment paper.

In large glass or metal bowl, beat egg whites until stiff peaks are achieved, but not dry. About 3 minutes.

Gradually add sugar, 1 tablespoon at a time, beating well after each addition until thick and glossy. Gently fold in vanilla, lemon juice, and cornstarch. Mix well.

Drop mixture by teaspoons or use a pastry bag to pipe teaspoon-sized dollops onto parchment paper, about an inch apart.

Bake 25 minutes. Turn off oven, prop door open, and leave in oven for 35 minutes or until pan is cool to the touch.

Store in an airtight container

### Variations

- 1 tablespoon lemon zest
- 1 tablespoon lime zest
- ½ teaspoon peppermint extract
- ½ cup crushed candy canes

Add any of the variation ingredients along with the vanilla and cornstarch. Omit the lemon juice if not doing a citrus flavor.

## Cunningham Cheeseball

- 2 (8-ounce) packages of cream cheese, room temperature
- 1 jar Kraft "Old English" cheese spread
- 1 to 2 cups shredded sharp cheddar cheese
- 1 tablespoon mayonnaise
- 1 ½ teaspoons lemon juice
- ½ teaspoon (or 1 clove) minced garlic
- 1 cup walnuts or pecans, chopped

Mix cream cheese and cheese spread together with an electric mixer until smooth. Add remaining ingredients, except the nuts. Mix well.

Spread a sheet of plastic wrap on the counter and scoop the cheese mixture onto it. Using the plastic wrap to protect your hands, mold the cheese into a ball shape, then wrap it with the plastic wrap. Refrigerate 30 minutes.

Put chopped nuts on a tray or another sheet of plastic wrap. Unwrap chilled cheeseball and roll over nuts until the cheese portion is covered.

Rewrap with plastic wrap and refrigerate until serving. Serve with crackers or celery sticks.

Note: Lasts up to two weeks in an airtight container in the fridge.

Note: Flavors get stronger as it ages, so it's best to make this a few days ahead of when you'll be serving it.

## Orange Cranberry Bread

2 cups all-purpose flour  
 $\frac{3}{4}$  cup sugar  
1  $\frac{1}{2}$  teaspoon baking powder  
 $\frac{1}{2}$  teaspoon salt  
 $\frac{1}{2}$  teaspoon baking soda  
 $\frac{1}{4}$  cup butter, softened  
1 tablespoon grated orange peel  
 $\frac{3}{4}$  cup orange juice  
1 egg  
1 cup fresh or frozen cranberries, chopped  
 $\frac{1}{2}$  cup chopped nuts (optional)  
Sugar to sprinkle on top

Preheat oven to 350 degrees F. Grease bottom of 1 standard-sized loaf pan.

In a mixing bowl, combine all dry ingredients together. Add butter and mix until crumbly. Add orange peel, orange juice, egg, cranberries, and nuts. Mix until just combined.

Spread into loaf pan. Sprinkle with a thin layer of sugar.

Bake 50 to 75 minutes, or until toothpick comes out clean from the center. Cool in pan 5 minutes, loosen sides, and turn bread out of pan to cool on a rack. Cool completely before slicing.

Note: This recipe can also make 3 mini-loaves, baked 35 to 40 minutes, or 18 muffins, baked 20 to 25 minutes.

Note: Shawn likes to add  $\frac{1}{2}$  cup of vanilla chips with the nuts and cranberries.

## Wassail

2 1/4 cups sugar  
4 cups water  
2 cinnamon sticks  
8 allspice berries  
10 cloves  
1/2-inch piece ginger  
4 cups orange juice  
2 cups lemon juice  
2 quarts apple juice

In a large pot, combine sugar and water. Bring to a boil for 5 minutes. Remove from heat and add spices. Cover and keep warm for 1 hour. Strain liquid. Before serving, add juices and return to a boil. Remove from heat and serve. Makes 18 servings.

# Cinnamon Pie

## Pie Crust

- 1 ¼ cups all-purpose flour
- ½ teaspoon salt
- ½ cup unsalted butter, chilled
- 2 to 4 tablespoons ice water

## Filling

- 1 (8-ounce) package cream cheese, softened
- 1 cup sugar, sifted
- ¼ teaspoon salt
- 1 egg, plus 2 egg yolks, slightly beaten (retain egg whites for crust egg wash)
- 1 cup half-and-half
- 1 teaspoon vanilla extract
- ¼ cup melted butter
- 3 to 4 tablespoons ground cinnamon
- 2 tablespoons flour, sifted

## Whipped Cream Topping

- 1 quart heavy whipping cream
- 1 (3.4-ounce) box instant Jell-O pudding, cheesecake flavored
- ⅓ cup powdered sugar

## To make pie crust

Combine flour and salt in a large bowl. Cut in butter with a pastry cutter, working in one tablespoon of water at a time until smooth dough forms. Roll dough out to about ¼-inch thickness, a few inches larger than your pie plate.

Put crust in 9-inch pie plate. Trim, fold, and pinch crust edges as desired. Freeze 1 hour.

## To make filling

Preheat oven to 350 degrees F.

In a large mixing bowl, beat cream cheese and sugar until light and smooth. Add salt, eggs, half-and-half, vanilla, and melted butter; beat until combined. Once fully incorporated, add the cinnamon and flour, a bit at a time, making sure it is well combined before adding the next portion.

Brush frozen pie crust with egg wash. Bake crust for 5 minutes to cook the egg wash.

Pour the filling into the prebaked pie crust and bake at 350 degrees F. for 40 to 50 minutes or until a toothpick inserted into the center comes out clean.

Allow pie to cool to room temperature before slicing.

## To make whipped cream topping

Using a hand mixer or stand mixer, beat cream, Jell-O, and sugar on low, increasing speed a little at a time until medium-high speed is achieved. Continue beating until stiff peaks form.

Note: This makes more whipped topping than you need. You can half the recipe, or you can use the topping for other desserts. Topping will keep for up to ten days in the fridge.

## Cioppino

- 1 teaspoon minced garlic
- 3 tablespoons minced onion
- 1 teaspoon oregano
- 1 teaspoon red pepper flakes
- 1½ teaspoon salt
- 1½ teaspoon pepper
- ¼ cup olive oil
- 2 tablespoons tomato paste
- 1½ cup dry red wine, cooking (beef consommé can be used in place)
- 1 (28- to 32-ounce) can crushed tomatoes
- 2 cups chicken broth
- 18 small clams or mussels (optional)
- 1 pound any white fish, cut into 1-inch pieces, lightly salted
- 1 pound shrimp, raw and shelled, lightly salted
- 1 pound scallops, lightly salted
- 1 (6-ounce) can crab meat

Combine garlic, onion, oregano, red pepper flakes, salt, pepper, and olive oil in a large soup pot over medium heat. Sauté for 5 minutes, stirring constantly.

Add tomato paste and red wine. Bring to a boil; boil for 6 minutes, stirring constantly.

Add crushed tomatoes and chicken broth. Bring to a boil. Reduce heat and simmer on low for 30 minutes, covered, stirring every few minutes.

If adding clams, boil clams 10 minutes, uncovered, and then remove from pot with slotted spoon. If any shells are unopened, discard. Set opened shells aside.

Add white fish, shrimp, scallops, and crab meat. Simmer, covered, for 10 minutes, stirring every few minutes. Add cooked clams. Serve immediately. Garnish with parsley or basil.

Serves 12.

Note: Reheat on stove, not microwave, and only until heated through. Shrimp and clams get rubbery when overcooked.

# Cunningham Candy Cane Cake

## Chocolate Cake

2 cups flour  
2 cups sugar  
 $\frac{3}{4}$  cup cocoa powder  
2 teaspoon baking soda  
1 teaspoon salt  
2 large eggs  
1 cup buttermilk  
1 cup vegetable oil  
1 teaspoon vanilla  
1 cup boiling water

## Frosting

1  $\frac{1}{2}$  cups salted butter  
1  $\frac{1}{2}$  cups vegetable shortening  
10 to 11 cups powdered sugar, divided  
1 tablespoon peppermint extract  
 $\frac{3}{4}$  cup water or milk, divided  
red food coloring  
 $\frac{3}{4}$  cup cocoa

## Chocolate Ganache

1 (6-ounce) bag semisweet chocolate chips  
 $\frac{1}{2}$  cup heavy whipping cream

## Additional Ingredients

2 to 3 candy canes, chopped

To make the chocolate cake layers

Prepare three 8-inch cake pans with parchment paper circles in the bottom, and grease the sides. Preheat oven to 300 degrees F.

Add all dry ingredients to a large bowl and combine. Add eggs,

butter, vegetable oil, and vanilla to the dry ingredients and mix well.

Slowly add water (use a ladle to make sure batter doesn't splash as water is added). Mix well.

Divide batter evenly between cake pans and bake for 30 to 33 minutes, or until a toothpick comes out with a few crumbs. Remove cakes from oven and allow to cool in the pans for 10 minutes. Remove cakes from pans and set on cooling racks to cool completely.

### To make the icing

In a large bowl, beat together butter and shortening until smooth. Slowly add 4 cups (1 pound) powdered sugar. Mix until smooth. Add peppermint extract and  $\frac{1}{2}$  cup of milk or water. Mix until smooth.

Add another 4 cups (1 pound) powdered sugar and mix until smooth. Add additional powdered sugar until proper consistency is reached. Add remaining  $\frac{1}{4}$  cup of water or milk and mix until smooth.

Remove  $1\frac{1}{2}$  cups of icing and dye it red with red food coloring.

### To assemble the cake

When the cakes are cool, remove the tops of the cakes with a large serrated knife so they are flat. Place the first layer of cake on serving plate. Spread the red icing into an even layer on top of the cake.

Place the second layer of cake on top of the red icing and spread with white frosting.

Top cake with third layer of cake.

Add cocoa to remaining icing, and mix until well combined. (You may need to add another 2 to 3 tablespoons of water or milk to get the icing to a nice, spreadable consistency.)

Frost the outside of the cake with the chocolate buttercream.

### To make the ganache

Note: Don't make until cake is frosted. The ganache sets up fast.

Place chocolate chips in a medium-sized bowl. In a separate bowl, microwave heavy cream until it just begins to boil.

Pour heated cream over chocolate chips and cover bowl with clear wrap. Allow to sit for 5 to 7 minutes, then whisk until smooth.

Pour ganache on top of the cake, then use an offset spatula to spread it to the outer edges of the cake, pushing it over the edges in some spots to make drips of ganache down the sides.

Top the cake with chopped candy canes. Allow ganache to set, then refrigerate cake until ready to serve.