



**YGL**

★ **YOUNG GOVERNMENT LEADERS** ★

★  
**HOLIDAY  
COOKBOOK  
2021**

# Table of Contents



- *Appetizers and Bread*
- *Main Dishes*
- *Desserts*
- *Drinks*
- *Non-Food Recipes*

A collection of holiday recipes from YGL members and their families. Organized by the Events Committee.  
(Katelyn Bishop and Tekia Winder)

## Disclaimer:

We hope that you enjoy the Young Government Leaders (YGL) Holiday Cookbook. YGL is not responsible for the outcome of any recipe included in this cookbook book or provided on the YGL website. You should make certain that you are not allergic to any of the ingredients in the recipes.

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# Appetizers & Bread



# Sesame Spinach Salad

Submitted By: Katelyn

## Ingredients:

You choose the quantities needed

- Cooked bacon, crumbled
- Fresh spinach
- Mandarin oranges
- Toasted sesame seeds
- Vinaigrette salad dressing

## Instructions:

- Combine ingredients and refrigerate



# Hot Crab Hors D'Oeuvres

Submitted By: Nina

## Ingredients:

- 1 lb. crab meat
- 3 oz. cream cheese
- 1 cup sour cream
- 4 heaping tbsp. mayonnaise
- Juice of 1/2 fresh lemon
- 1 Tbsp. or more Old Bay seasoning
- 2-3 Tbsp. Worcestershire sauce
- 1 Tbsp. dry mustard
- Dash of garlic salt
- 1/2 cup grated cheddar cheese (reserve some for top)

## Instructions:

- Mix ingredients together
- Sprinkle the top with cheddar cheese and some paprika
- Bake at 325°F for 30 minutes
- Serve with crackers



# Rustic Bread

Submitted By: Gerome

## Ingredients:

- 500 grams of flour
- 350 grams of warm water
- 1 packet of yeast (21g)
- 3/4 table spoons of salt



## Instructions:

- Put 500g of flour and yeast into the mixer bowl, turn the mixer on low and let it mix, briefly.
- Add warm water and mix on low until entirely mixed, about 5 minutes.
- Cover the bowl with plastic (I use a shower cap) for 30 minutes.
- After resting for 30 minutes, add the salt to the mixture and mix on 4 for 10 minutes.
- Take this time to heat up water to boiling - this water will go into a pan in the oven for the rising and baking processes.
- You should see the dough pull from the edges and bottom of the bowl and form a ball on the hook...Be patient and let it come off the bottom of the mixing bowl.
- After that happens, turn it out onto a floured surface, scraping the bowl with a wet rubber spatula. The dough will be wet.
- Dust the top of the dough with flour, gently push the center of the dough from the inside out and stretch the dough out on the edges, until uniformly thin (like pizza).
- Then fold the dough over on itself until it looks like a cylinder. Then roll the cylinder up (like a cinnamon roll) until it looks like a ball.

# Instructions Continued...

- Turn and tuck it tightly (YouTube it). Put your ball in a lightly floured bowl and cover with plastic again. Make sure your hot water goes in a pan, into the oven, turn the oven light on, and place the dough in the oven for an hour.
- After an hour, turn the dough out again onto a floured surface and repeat the folding process.
- Put it back in the oven to rise with hot water in the oven and the oven light on for another hour.
- Line a mixing bowl with cloth and dust lightly with flour.
- Finally, turn the dough back out, stretch it again, shape it into a tight ball (YouTube it), and lay it upside down in the lined bowl.
- Let it rest 30 minutes, then turn the oven on to 475°F (245°C), with your Dutch oven in the oven, and place the dough in the freezer for 15 minutes or until the oven comes to temp.
- Take the dough out, put it in the Dutch oven (HOT) right side up, use a razor to score it (YouTube it).
- Place it in the oven covered for 30 minutes.
- Remove the cover and bake another 20 minutes or until golden brown.
- Remove the bread from the oven and allow to rest on a cooling rack for at least 30 minutes.

# Rye Pretzels

Submitted By: Ann



## Ingredients:

- 1 package dry yeast
- 1 1/2 cups warm water
- 1 Tbsp. malted milk powder
- 1 Tbsp. molasses
- 1 Tbsp. salt
- 4 - 4 3/4 cups sifted rye
- 1 Tbsp. caraway seeds
- Coarse salt

## Instructions:

- In a mixing bowl, dissolve yeast in warm water
- Add malted milk powder, molasses, and salt
- Stir in rye flour and caraway seeds
- Knead until smooth, about 5 minutes
- Cut dough into 12 pieces
- Roll into a rope 15 inches long
- Shape into pretzels
- Place on greased baking sheet
- Moisten lightly with water
- Sprinkle with coarse salt
- Bake at 425°F for 20 minutes, until brown.



# Banana Brunch Bread

**Ingredients:** Submitted By: Kari

- 1/2 cup butter (bring to room temp)
- 1/2 cup white sugar
- 1/2 cup brown sugar
- 2 eggs (bring to room temp)
- 1 cup mashed bananas (about 3 large or 4 medium)
- 1/2 tsp. good vanilla
- 1/2 cup full fat sour cream or greek yogurt
- 2 cups sifted flour
- 1 tsp. baking powder
- 1/4 tsp. salt
- 1 tsp baking soda
- 1 tsp cinnamon

## Topping

- 1/2 cup chopped walnuts
- 1/2 cup brown sugar
- 1/2 tsp. cinnamon



## Instructions:

- Preheat oven to 350°F. Grease one loaf pan. Cream butter and sugar until light and fluffy. Beat in eggs, one at a time. Mix in bananas, vanilla, and sour cream. In separate bowl, sift together flour, baking powder, salt, baking soda, and cinnamon. Mix into wet ingredients stirring only enough to moisten. Sprinkle half of topping into the bottom of the prepared loaf pan. Pour in batter and spoon remaining mixture over the top. Bake at 350° for 45 minutes or until a toothpick can be removed without filling sticking to it (may take slightly longer).
- Cool, remove from pan, and enjoy! Bread can be frozen after baking.
- \*Baking trick: mash, measure, and store full ripe bananas in plastic bags in the freezer so you only have to remove a plastic bag and defrost

# Banana Bread

Submitted By: Arlene

## Ingredients:

- 1/2 cup margarine
- 1 cup sugar
- 2 eggs
- 3 dead ripe bananas
- 1 tsp baking soda
- 1 Tbsp milk
- 2 cups sifted flour
- 1/2 cup chopped nuts of your choice and/or chocolate chips



## Instructions:

- Cream together in a mixer: margarine, sugar, eggs, and bananas
- Continue beating until no chunks are left
- Add baking soda, dissolved in milk, flour, chopped nuts and or chocolate chips
- Pour into a large loaf pan
- Bake at 350°F for 60 - 75 minutes until golden brown and a toothpick comes out clean when inserted in the center

# Regina's Banana-Oatmeal Muffins

Submitted By: Nina

## Ingredients:

- 1/2 cup margarine or butter
- 3/4 cup brown sugar
- 3 egg whites
- 3 ripe bananas, mashed
- 1/2 cup oatmeal (quick or old fashioned)
- 1 cup raisins
- 3 cups flour
- 1 1/4 Tbsp. baking powder
- 1 1/4 Tbsp. baking soda
- 1 cup buttermilk or sour milk

## Instructions:

- Blend margarine and sugar until smooth
- Add egg whites
- Beat in mashed bananas
- Add oatmeal and raisins
- Sift flour, baking powder and soda together
- Add to mixture
- Alternate with buttermilk
- Bake at 350°F for 20-30 minutes
- Lightly oil muffin tins
- Makes 2 dozen
- One tbsp. lemon juice or vinegar in cup of milk makes sour milk





# Main Dishes

# Sausage and Kale Stew with Olive Oil Mashed Potatoes

Submitted By: Elizabeth



## Ingredients:

- 1 pound sweet Italian sausage links, casing removed and broken into pieces (we use Trader Joe's chicken Italian sausage)
- 1 large onion, chopped
- 1 28 ounce can diced tomatoes
- 2 tablespoons tomato paste
- 2 cloves garlic, chopped
- salt
- pepper
- 2 large russet potatoes (about 1 pound)
- 1 small bunch kale, stems discarded and leaves torn (about 7 cups or as much as will fit in the crock pot with everything else)
- 1/2 cup milk
- 1/2 cup olive oil

# Instructions Continued...

- Combine the sausage, onion, tomatoes and their juices, tomato paste, garlic, 1 cup water, and 3/4 teaspoon each salt and pepper in a 4 to 6 quart slow cooker.
- Nestle the potatoes in the liquid and top with the kale.
- Cover and cook until the potatoes are tender, on low for 7 to 8 hours or on high for 4 to 5 hours.
- Transfer the potatoes to a medium bowl.
- Add the milk, oil and 1/2 teaspoon each salt and pepper to the bowl and mash.
- Serve the stew with the mashed potatoes.

# Brenda Score's Easy Baked Shrimp Mac and Cheese

Submitted By: Patrice

## Ingredients:

- 1 lb pasta of your choice (recommend cavatappi or elbow pasta)
- Uncooked medium-sized shrimp (choose quantity)
- 1/2 cup unsalted butter
- 1 Tbsp garlic powder
- 1 Tbsp onion powder
- 1 Tbsp cayenne pepper
- Pinch of salt
- Pinch of black pepper
- 1/2 cup flour
- 2 1/2 cup of half and half
- 1/2 cup panko breadcrumbs
- 1 cup of: gruyere, white cheddar cheese, and grated parmesan
- Pinch of parsley



## Instructions:

- Boil the pasta: Cook just to al dente, and then drain well.
- Make the sauce: Toast the spices in butter over medium-low heat. Whisk in the flour, followed by the half and half. Simmer until thickened.
- Add shredded cheeses to sauce: Fold until melted.
- Add cooked pasta and shrimp: Fold until combined.
- Transfer mac and cheese to baking dish.
- Top with more of the shredded cheeses.
- Sprinkle buttery Parmesan breadcrumbs over the top.
- Bake at 350°F until thoroughly warmed and bubbly!

# Minnesota Wild Rice Hotdish (Casserole)

Submitted By: Sheila

## Ingredients:

- 1 cup wild rice
- 2-3 strips of bacon
- 1 pound of hamburger
- 1 medium onion
- 1/2 cup celery
- 1 cup mushrooms
- 1 (4 oz) can of water chestnuts
- 1 cup sour cream
- 1/8 cup soy sauce
- 1 can cream of mushroom soup



## Instructions:

- Put 1 cup of wild rice into cold water, set for a few minutes and then rinse.
- In a casserole dish, add wild rice to 3 C of water and 1/2 tsp salt. Bake at 350°F until water is absorbed (1-1/2 hours).
- While rice is baking:
- Fry 2-3 strips of bacon, set aside (cut into small pieces)
- Cook 1 pound of ground hamburger
- Sauté 1 medium onion until translucent and chopped celery, set aside.
- Sauté mushrooms
- Chop water chestnuts
- Add hamburger, bacon, onion, celery, mushrooms, and water chestnuts to cooked wild rice.
- Mix in sour cream, soy sauce, and one can of cream of mushroom soup to the rice mixture and stir until evenly incorporated.
- Add to a casserole dish and bake at 350°F for 1 hour.



# Taco Soup

Submitted By: Ann

## Ingredients:

- 1 lb. hamburger
- 1 onion chopped
- 1 can whole kernel corn
- 1 can pinto beans
- 1 can chili beans, hot or mild
- 1 large can diced tomatoes
- 1 can RoTel Mexican style diced tomatoes
- 1 package taco seasoning
- 1 package dry Hidden Valley ranch dressing



## Instructions:

- Brown the hamburger
- Drain grease
- Add rest of ingredients. (Do not drain vegetables.)
- Simmer until heated through or cook in a crock pot 4-5 hours on low
- Makes 12 cups.

# Oven Steak 'n Rice

Submitted By: Arlene

## Ingredients:

- 1 lb. round steak, cut into pieces
- 1 can mushroom soup
- 1/2 cup rice
- 1/2 cup celery, chopped
- 1/2 cup sautéed onions
- 2 Tbsp. soy sauce
- 1 can cream of chicken soup
- 1 1/2 cup water

## Instructions:

- Coat in flour and sauté steak pieces until brown
- Mix together the rest of the ingredients
- Mix combination of ingredients and meat into a baking pan
- Bake for one hour at 350°F



# Tasty's Stuffing Waffles

Submitted By: Katelyn

## Ingredients:

### Waffles:

- 3 cups prepared stuffing or dressing
- 2 large eggs, beaten
- 1 cup shredded cheddar cheese
- 1 teaspoon kosher salt
- Nonstick cooking spray, for greasing

### For topping:

- Any leftovers



## Instructions:

- Preheat the waffle iron on medium-high.
- In a large bowl, mix together the stuffing, eggs, cheddar cheese, and salt.
- Grease the waffle iron with nonstick spray. Scoop half of the stuffing mixture at a time onto the waffle iron and cook until golden brown and crisp, about 10 minutes.
- Serve the waffles with the maple cranberry sauce.
- Enjoy!



# Desserts

# Yuca Donuts

Submitted By: Katiuska

## Ingredients:

### For the Syrup

- 1 1/2 cups water
- 2 1/2 cups sugar
- 2 sticks of cinnamon
- Juice of one lemon

### For the Dough

- 2 cups of grated yuca/cassava
- 1 cup of grated cheese White Central American semi-hard cheese
- 1 egg
- 1/2 tsp of baking powder

### For Frying

- Cooking oil for frying about 2 cups

## Instructions:

- Place the syrup ingredients with the exception of the lemon juice in a large pot.
- Allow to cook to syrup stage at around 220°F or until the syrup coats your spoon.
- Add lemon juice, mix and set aside.
- Mix the dough ingredients in a large bowl.
- Allow to rest for about 10 minutes
- Using a spoon, scoop the dough into your hands and form little balls.
- Fry in hot oil. Heat your oil to 350°F
- Once golden brown, drain on paper towels any excess oil.
- Drench the donuts in the warm syrup and serve.



# Linzer Cookies

Submitted By: Sheila

## Ingredients:

- 1 1/2 cup almond flour
- 1 1/2 cup all-purpose flour
- 1/4 tsp. ground cinnamon
- 1/4 tsp. ground cloves
- 1/4 tsp. kosher salt
- 1 large egg
- 2 tsp. pure vanilla extract
- 1/2 cup (1 stick) butter
- 1/2 cup granulated sugar
- 1/2 cup raspberry jam
- 2 Tbsp. powdered sugar, for garnish



# Instructions:

- In a medium bowl, whisk together almond flour, all-purpose flour, cinnamon, cloves, and salt.
- In a small bowl, whisk together egg and vanilla.
- In a large bowl, using a hand mixer, beat butter and sugar until light and fluffy, 3 to 4 minutes.
- Add egg mixture and beat until combined. Add dry ingredients and beat until just incorporated.
- Divide dough in half, form each half into a disk, and place each between 2 large sheets of parchment paper. Using a rolling pin, roll each piece of dough to 1/8" in thickness. Place dough sheets on a baking sheet or cutting board and transfer to refrigerator to chill for 2 hours. (Or place in the freezer for 30 minutes.)
- Preheat oven to 375°F and line 2 large baking sheets with parchment paper. Peel away one layer of parchment paper from your dough and use a 2" round cookie cutter to cut out cookies. Use a smaller round cookie cutter to cut windows in half the cookies, if desired.
- Place cookies on baking sheet about 1" apart. Bake 7 to 9 minutes, or until cookies are lightly golden. Let cool.
- In a microwave safe bowl, stir 1 teaspoon water into jam. Microwave on low for 30 seconds.
- Spread about 1/2 tsp of jam in the center of a cookie, then top with second cookie.
- Dust with powdered sugar and serve.

# Mississippi Mud Cake

Submitted By: Katelyn

## Ingredients:

- 1 package chocolate cake, prepare as directed on package
- 1 package mini-marshmallow or a jar (7 oz.) marshmallow crème

## For Frosting

- 1/2 cup butter or margarine, softened
- 3¾ cups powdered sugar
- 3 Tbsp. baking cocoa
- 1 Tbsp. vanilla
- 4-5 Tbsp. milk
- 1 cup chopped pecans



## Instructions:

- In a large bowl, cream the butter
- Beat in powdered sugar, cocoa, vanilla, and enough milk to make the frosting smooth
- Fold in the chopped pecans
- Spread over the marshmallows
- Bake the cake and when done, spread the marshmallows/crème over the cake
- Return pan to the oven for 1 more minute to soften the marshmallows
- Cool
- Keep cake refrigerated.



# 3-2-1 Cake

Submitted By: Ann

## Ingredients:

- 1 package angel food cake mix (no alternatives!)
- 1 package cake mix, any flavor
- 3 Tbsp. of the cake mixture
- 2 Tbsp. water

## Instructions:

- Mix together cake mixes
- In a microwave safe cup put 3 Tbsp. of the cake mixture and water
- 1 minute in microwave to make 1 serving
- Every number can be doubled. Save the mixes for future treats.



# Chocolate Marshmallow Pie

Submitted By: Arlene

## Ingredients:

- **Crust:** A graham cracker crust
- **Filling:** ½ lb. marshmallows
- ½ pint whipped cream or
- ½ bar German sweet chocolate
- 2 cups Redi Whip
- ¾ cup milk
- ½ tsp. vanilla



## Instructions:

- Put marshmallow, sweet chocolate, and milk in top of a double boiler until it melts
- Set aside to cool
- When cool, add whipped cream and vanilla
- Pour into the graham cracker crust
- Chill for at least 2 hours
- May be topped with whipped cream places around the edges and chocolate curls.

# Kraft Heinz Pumpkin Mousse Trifle

Submitted By: Nina and Patrice

## Ingredients:

- 42 vanilla wafers, divided
- 1 pkg. ( 8 oz.) Philadelphia cream cheese, softened
- 1 can (15 oz.) pumpkin
- 1 tsp. vanilla
- 1/2 tsp. pumpkin pie spice
- 1 pkg. (3.4 oz.) JELL-O vanilla flavor instant pudding
- 1-3/4 cups cold milk
- 2 cups thawed Cool Whip whipped topping, divided
- Autumn spiced or regular nuts



## Instructions:

- Arrange 32 wafers on bottom and up side of 2-1/2-qt. serving bowl. Beat cream cheese and pumpkin in medium bowl with mixer until blended. Add vanilla and pumpkin pie spice; mix well.
- Beat pudding mix and milk in medium bowl with whisk 2 min. Let stand 5 min. Stir in 1-1/2 cups COOL WHIP. Add cream cheese mixture; mix well.
- Spoon half the pudding mixture into prepared bowl; cover with layers of remaining wafers and remaining pudding mixture. Top with remaining COOL WHIP. Refrigerate several hours or until chilled.
- Top dessert with Autumn Spiced Nuts just before serving.
- **Substitution options:**
  - Vanilla wafers with Biscoff cookies
  - French vanilla flavor instant pudding instead of regular vanilla flavor
  - Milk and fat free french vanilla coffee creamer instead of using all milk.

# Regina's Chocolate Mousse

## "The Bomb"

Submitted By: Nina

### Ingredients:

- 1 large package vanilla instant pudding
- 1-2 large packages of chocolate pudding
- 1 box chocolate devil's food cake mix
- 1 large container Cool Whip
- 3-4 frozen Heath bars or Skor bars  
(6 in a package)
- Pecans (optional)



### Instructions:

- Mix both puddings together according to package directions
- Bake devil's food cake according to package directions
- Use a square or rectangular pan to bake cake
- When cake cools, cut into squares
- In a large bowl, layer cake squares on bottom
- Next, add pudding layer, then Cool Whip layer
- Sprinkle top of Cool Whip with crushed Heath bars or Skor bars
- Begin another series of layers starting with cake and ending with Cool Whip and Heath bars
- If you use pecans, sprinkle on top of candy bars

# Sweet Potato Souffle

Submitted By: Tekia

## Ingredients:

- 4 medium size sweet potatoes
- 1 cup sugar
- 2 eggs
- 1 Tbsp. vanilla
- 1/2 cup milk
- 1 stick of softened butter

## For topping:

- 1 cup of light brown sugar
- 1 cup of chopped pecans or walnuts
- 1/3 cup of softened butter
- 1/3 cup of plain flour



## Instructions:

- Mix ingredients well and place in a greased baking dish
- Mix topping ingredients and spread over the sweet potato mixture
- Bake uncovered at 350°F for 30-35 minutes

# Lime Crunch Cupcakes

Submitted By: Nakia

## Ingredients:

### White Cupcakes:

- 3 eggs
- 1 1/3 cups water
- 1/4 cup unsalted butter, softened to room temperature
- 1 box Betty Crocker white cake mix

### Vanilla Buttercream Frosting:

- 1 cup unsalted butter, softened to room temperature
- 4-5 cups confectioners sugar
- 2 teaspoons pure vanilla extract
- 1/4 cup heavy cream, half-and-half, or whole milk, at room temperature
- 1 teaspoon salt

### Lime Crunch Topping:

- 2 Fresh Limes
- 20 Pepperidge Farm Chessmen Butter Cookies or Biscoff Butter Cookies
- 3.4 oz box lime Jello powder
- 4 tablespoons unsalted butter, melted



# Instructions:

## White Cupcakes:

- Preheat the oven to 350 degrees F.
- Line a 12-muffin with pan liners.
- In a medium bowl, mix together the cake mix, butter, water, and eggs with a mixer on medium speed or beat vigorously by hand for 2 minutes.
- Pour or spoon about 3/4 full of batter into each cupcake liner.
- Bake for 20 to 25 minutes. Cool for 10 minutes before removing liners from the pan and before adding frosting.

## Vanilla Buttercream Frosting:

- Add the softened butter and powdered sugar into a medium-size bowl. Beat both together using a mixer or by hand for 1-2 minutes. Stop the mixer or by hand mixing during the process and scrape down the sides of the bowl with a spatula or spoon as needed to fully incorporate all of the sugar.
- Once the butter and sugar have come together, add the vanilla extract. Then, beat in the heavy cream, or half-and-half, or whole milk at a time until desired consistency is reached. Add salt based on your liking.
- You can now remove the cupcakes from the pan and put them in a cupcake tray, and add the frosting.

## Lime Crunch Topping:

- Roughly crush the cookies of your choice into a bowl.
- Mix in lime Jello powder and melted butter.
- Stir well and sprinkle on the cupcakes.
- Cut up the limes and squeeze the juice on top of the cupcakes.
- Enjoy!

# Ina Garten's Beatty's Chocolate Cake

Submitted By: Sarah

## Ingredients:

- Butter, for greasing the pans
- 1 3/4 cups all-purpose flour, plus more for pans
- 2 cups sugar
- 3/4 cups good cocoa powder
- 2 teaspoons baking soda
- 1 teaspoon baking powder
- 1 teaspoon kosher salt
- 1 cup buttermilk, shaken
- 1/2 cup vegetable oil
- 2 extra-large eggs, at room temperature
- 1 teaspoon pure vanilla extract
- 1 cup freshly brewed hot coffee
- Chocolate Buttercream Frosting (Below)

## Chocolate Frosting:

- 6 ounces good semisweet chocolate (recommended: Callebaut)
- 1/2 pound (2 sticks) unsalted butter, at room temperature
- 1 extra-large egg yolk, at room temperature
- 1 teaspoon pure vanilla extract
- 1 1/4 cups sifted confectioners' sugar
- 1 tablespoon instant coffee powder





# Instructions:

- Preheat the oven to 350° F. Butter two 8-inch x 2-inch round cake pans. Line with parchment paper, then butter and flour the pans.
- Sift the flour, sugar, cocoa, baking soda, baking powder, and salt into the bowl of an electric mixer fitted with a paddle attachment and mix on low speed until combined. In another bowl, combine the buttermilk, oil, eggs, and vanilla. With the mixer on low speed, slowly add the wet ingredients to the dry. With mixer still on low, add the coffee and stir just to combine, scraping the bottom of the bowl with a rubber spatula. Pour the batter into the prepared pans and bake for 35 to 40 minutes, until a cake tester comes out clean. Cool in the pans for 30 minutes, then turn them out onto a cooling rack and cool completely.
- Place 1 layer, flat side up, on a flat plate or cake pedestal. With a knife or offset spatula, spread the top with frosting. Place the second layer on top, rounded side up, and spread the frosting evenly on the top and sides of the cake.

## Chocolate Frosting:

- Chop the chocolate and place it in a heat-proof bowl set over a pan of simmering water. Stir until just melted and set aside until cooled to room temperature.
- In the bowl of an electric mixer fitted with a paddle attachment, beat the butter on medium-high speed until light yellow and fluffy, about 3 minutes. Add the egg yolk and vanilla and continue beating for 3 minutes. Turn the mixer to low, gradually add the confectioners' sugar, then beat at medium speed, scraping down the bowl as necessary, until smooth and creamy. Dissolve the coffee powder in 2 teaspoons of the hottest tap water. On low speed, add the chocolate and coffee to the butter mixture and mix until blended. Don't whip! Spread immediately on the cooled cake.

# Orange Juice Creamsicles

Submitted By: Nina

## Ingredients:

- 1 small can orange juice
- 1 cup milk
- 5-7 ice cubes
- 1/4 to 1/2 cup sugar
- 1/2 tbsp. vanilla
- 

## Instructions:

- Put all the ingredients in the blender
- Blend until smooth (you may want to add a little water to thin out slightly)
- Makes delicious drink or freeze for popsicles



# Mint HotChata

Submitted By: Sydney

## Ingredients:

- 2 cups whole milk
- 2 tbsp. granulated sugar
- 2 tbsp. unsweetened cocoa powder
- Pinch kosher salt
- 1/2 c. semisweet chocolate chips
- 1 cup RumChata
- 2 oz. peppermint schnapps

## For Topping:

- Whipped cream
- Chopped Andes
- Whole Andes
- Chocolate sauce, for drizzling



## Instructions:

- In a small saucepan over medium heat, bring milk to a simmer.
- Whisk in sugar and cocoa powder and stir until no lumps remain.
- Stir in chocolate chips and cook, stirring occasionally, until the chocolate is completely melted.
- Turn heat to low and stir in in RumChata and schnapps. Warm to desired temperature, then remove from heat and pour into mugs.
- Top each mug with whipped cream, a drizzle of chocolate sauce, chopped Andes, and a whole Andes, and serve.

A collection of gold Christmas ornaments and wrapped gifts on a dark background. The ornaments include several round baubles, some with a textured, glittery finish and others with a smooth, reflective surface. There is also a five-pointed star ornament. The gifts are wrapped in gold paper, some with gold ribbons and others with gold and white striped ribbons. The overall scene is festive and celebratory.

# Non-Food Recipes

# Sharon's Play Dough

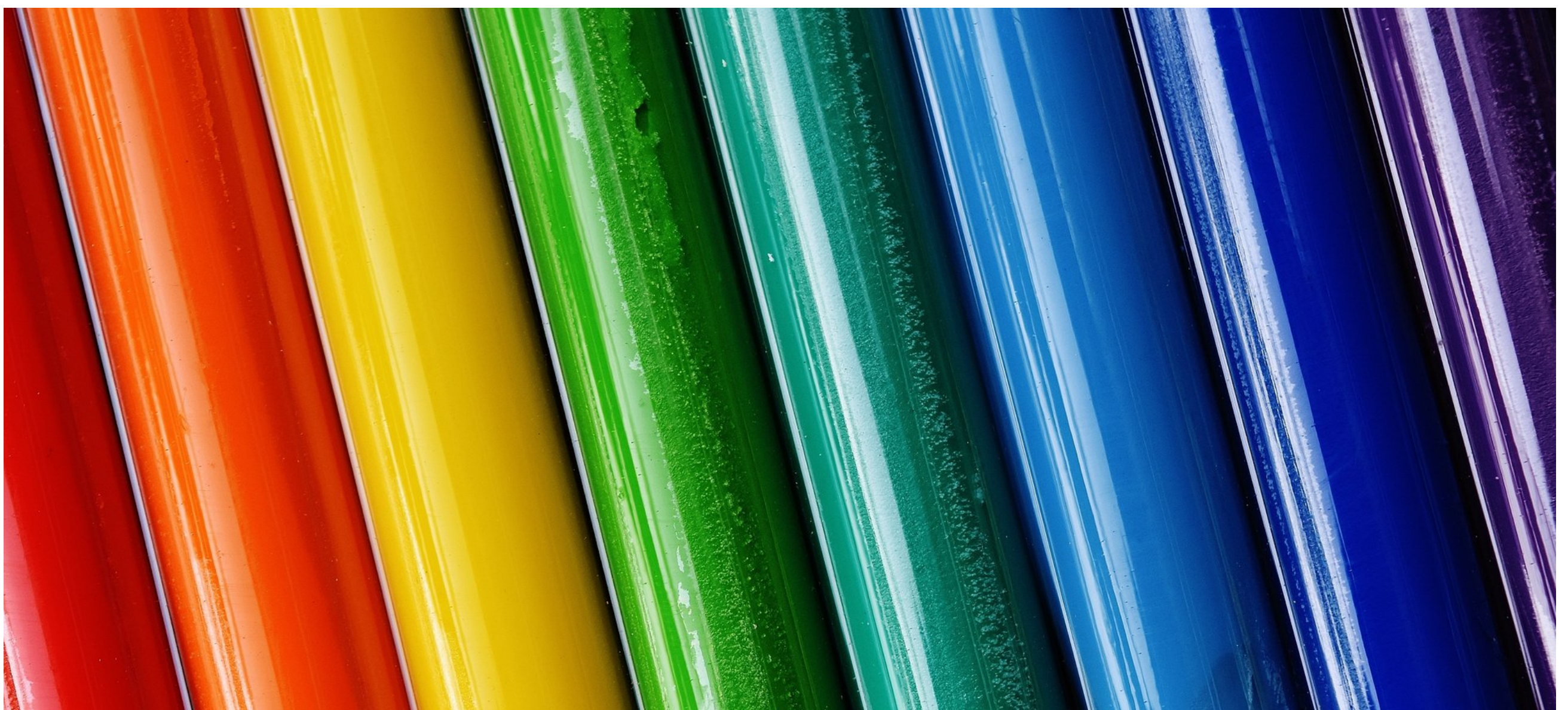
Submitted By: Nina

## Ingredients:

- 1 cup flour
- 1 cup water
- 1/2 cup salt
- 1 Tbsp. oil
- Food coloring (optional)

## Instructions:

- Mix flour and salt
- Add oil and mix
- Add water and mix (may add food coloring with water)
- Stir and cook over low heat until thick like play dough





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*Happy Holidays  
from  
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