

Nom Noms.

Some of Team IDLance's
Favorite Recipes



CRANBERRY FREEZE

Ingredients

- **1 can** jellied cranberry sauce
- **3 tbsp** lemon juice
- **1 (3 oz)** package cream cheese
- **1/4 cup** sifted confectioner's sugar
- **1/4 cup** mayonnaise
- **1/4 cup** finely chopped walnuts
- **1 cup** heavy cream, whipped

Directions

1. Beat lemon juice and cranberry sauce together.
2. Pour into 1-quart ring mold and freeze.
3. Beat cream cheese, sugar, and mayonnaise until smooth.
4. Fold in walnuts and whipped cream.
5. Pour over cranberry mixture.
6. Freeze and enjoy!



Courtesy of my Mom

CRANBERRY WHISKEY FIZZ

Ingredients

- 2 oz whiskey
- 4 oz cranberry-flavored ginger ale
- 1/2 oz cranberry juice
- 1/2 oz fresh lemon juice
- Ice cubes
- Fresh cranberries and a lemon twist for garnish

Directions

1. Fill a cocktail shaker with ice cubes.
2. Add the whiskey, cranberry-flavored ginger ale, cranberry juice, and fresh lemon juice.
3. Shake well to combine and chill.
4. Strain the mixture into a glass filled with ice.
5. Garnish with a skewer of fresh cranberries and a twist of lemon. Or don't.



Courtesy of Me

APRICOT CREAM CHEESE COOKIES

Ingredients

- 1 1/2 cups unsalted butter
- 1 1/2 cups granulated sugar
- 1 (8 oz) block cream cheese
- 2 eggs
- 2 tbsps lemon juice
- 1 1/2 tsp grated lemon zest
- 4 1/2 cups flour
- 1 1/2 tsp baking powder
- Apricot preserves
- Confectioner's sugar for dusting

Directions

1. In a stand mixer, cream together softened butter, granulated sugar, and softened cream cheese until light and fluffy.
2. Blend in eggs, lemon juice, and lemon zest until combined.
3. Add combined dry ingredients to wet ingredients. Mix well.
4. Chill dough for at least an hour! (this really helps!)
5. Shape tablespoons of dough into balls and place on cookie sheet lined with parchment paper. Flatten dough balls slightly.
6. Indent the center of each dough ball using your thumb and fill with apricot preserves.
7. Bake at 350°F for 15 minutes. Let cool.
Sprinkle with confectioner's sugar! Enjoy!



Courtesy of my Grandmom

BROCCOLI-CHEESE CASSEROLE

Ingredients

- **1 (10.5 oz)** can condensed cream of mushroom soup
- **1 cup** mayonnaise
- **1** large egg, beaten
- **1/4 cup** chopped onion
- **3 (10 oz)** packages frozen chopped broccoli
- **8 oz** shredded sharp Cheddar cheese
- salt and pepper **to taste**
- **1 dash** paprika

Directions

1. Preheat the oven to 350°F. Butter a 9x13-inch baking dish.
2. Whisk condensed soup, mayonnaise, egg, and onions together in a medium mixing bowl until combined.
3. Place frozen broccoli into a very large mixing bowl and break it up if necessary; add soup mixture and mix well to coat. Sprinkle with cheese and mix well; spread mixture into the prepared baking dish. Season with salt, pepper, and paprika.
4. Bake in the preheated oven until cheese has melted, and the casserole is golden brown on top, 45 minutes to 1 hour.



Courtesy of AllRecipes.com

AMBROSIA SALAD

Ingredients

- **1 cup** Cool Whip
- **2 cups** mini marshmallows
- **1 package** of pistachio pudding mix
- **1 can (20 oz)** crushed pineapple, drained
- **1 can (15 oz)** mandarin oranges, drained
- Maraschino cherries for **garnish**

Directions

1. In a large mixing bowl, combine the Cool Whip and the dry Pistachio pudding mix. Stir until well blended.
2. Gently fold in the mini marshmallows, crushed pineapple, and mandarin oranges. Be careful not to overmix to maintain a fluffy texture.
3. Cover the bowl and refrigerate for at least an hour to allow the flavors to meld.
4. Before serving, garnish with a few Maraschino cherries on top.



Courtesy of my Nanna

PUMPKIN BREAD

Ingredients

- 2 cups granulated sugar
- 1 (16 oz) can of pumpkin
- 1 cup vegetable oil
- 2/3 cups water
- 2 large eggs
- 3 1/3 cups flour
- 2 tsp baking soda
- 1 1/2 tsp salt
- 1 1/2 tsp cinnamon

Directions

1. Mix eggs, oil, water, and pumpkin in a large bowl. Mix until smooth and well combined.
2. Add all dry ingredients to wet ingredients and mix well.
3. Pour batter evenly into 2 loaf pans (9x5x3).
4. Bake at 350°F for 1 hour or until toothpick inserted into the center of loaves comes out clean!



Courtesy of my Mom