

Sharing the  
*Christmas Story*



With Food

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## *Introduction*

Dear Reader,

It has been my joy over the last several years to use this project as a way to communicate the good news of the Christmas story with neighbors and friends.

The Christmas season provides a unique opportunity for us to share our faith with others, and nobody will say no to a story told with good food.

I love baking up the treats included in this booklet. Every year I arrange them on colorful plates, wrap them up with cellophane, and tie them with pretty bows. I attach a poem that faithfully communicates the biblical account of Christ's birth and creatively incorporates my favorite recipes.

This project can also be used in a group setting (in which multiple people each contribute one of the recipes). Feel free to get creative, and substitute our suggested recipes with some of your favorites. If your time is limited, you can use store bought treats. Often I will substitute a store bought candy cane for the candy cane cookies, for example. Furthermore, don't feel the need to make all the recipes; just pick your favorites.

I pray that this project will bless you, as well as your friends and neighbors.

Merry Christmas,

Angie Mosteller

# Materials List

The recipes in this booklet each make about 2 dozen – 3 dozen servings. If you place at least 3 of each on a plate, they will make a total of 8. If you need more, adjust the materials to accommodate your needs.

## General Materials:

Aluminum Foil  
Candy Thermometer  
Cellophane  
Christmas Plates  
Christmas Ribbon  
Cookie Cutters (Angel and Star Shapes)  
Food Coloring, Red  
Food Writing Marker, Black (or Black Gel)\*  
Sparkling Sugar Sprinkles\*  
*\*I use Wilton brand (available in many grocery or Target stores)*

## Baking Section Materials:

Baking Powder  
Baking Soda  
Brownie Mix  
Butterscotch Chips (2 cups)  
Chocolate Chips (1 12 oz. package)  
Chow Mein Noodles (4 cups)  
Condensed Milk, sweetened (14-ounce can)  
Corn Syrup, light (3/4 cup)  
Flour (about 12 cups)  
Extracts (Almond, Peppermint, and Vanilla)  
Marshmallows (3 cups mini and 12 large)  
Salt  
Sugars: Brown (1 cup), Powdered (about 6 cups), White (about 6 cups)

## Dairy Items:

Butter (about 4 cups)  
Cream (1/2 cup)  
Eggs (dozen)

## Nut Items:

Almonds (24 whole)  
Peanut Butter (1 cup)  
Pecans (2 lb. bag)  
Walnuts (1 1/2 cups)  
Walnuts, Pecans or Marachino Cherries (1 cup, optional for divinity)

# The Poem

Here is the poem to use along with this project. Feel free to adjust it to your needs. You can download this poem with a graphic at [www.celebratingholidays.com](http://www.celebratingholidays.com).

The story began a long time ago  
When an angel told Mary how God would bestow  
(Enjoy your [angel cookie](#))

His grace upon her to bear His own Son.  
From this virgin was born the Anointed One.

\*\*\*\*\*

A virgin with child? Now that sounded crazy.  
Even Joseph did not believe his dear lady.  
Mary seemed nuts 'til the angel appeared  
(Enjoy your [praline pecans](#))

To Joseph with truth that he needed to hear.

\*\*\*\*\*

So Joseph was glad and made Mary his wife.  
He would father her child the rest of his life.  
And before the birth, they all had to go  
To Bethlehem and make their show.

\*\*\*\*\*

Caesar demanded that everyone be  
In their ancestors' town for his census decree.  
Nazareth to Bethlehem was about 80 miles.  
There were rocky roads and many trials.

(Enjoy your [rocky road fudge](#))

\*\*\*\*\*

Perhaps it was cold, perhaps there was snow.

(Enjoy your [snowball cookies](#))

And things would get worse when birth pains would grow.

Mary and Joseph could not find a place  
To give birth to the baby, the child of grace.

\*\*\*\*\*

So when Jesus was born, he was probably laid  
On some hay in a manger where the animals stayed.

*(Enjoy your [haystacks](#) with baby Jesus)*

Then shepherds with canes came to look on the sight.

*(Enjoy your [candy cane cookies](#))*

It was just as the angel described it that night.

\*\*\*\*\*

Wise Men were meanwhile making their way  
To see the new King, all the stars seemed to say

*(Enjoy your [brownie stars](#))*

That the time had arrived, that Messiah had come  
To the land of the Jews, though from east they were from.

\*\*\*\*\*

The child was called Jesus, which means “God saves.”  
He was God’s special gift to a world enslaved.  
He was fully man and yet fully divine.

*(Enjoy your [divinity](#))*

He would save us from sin through God’s loving design.

\*\*\*\*\*

Strangely enough, he was born to die.  
To set us right with God Most High.  
Though he had no sin, he bore *our* shame.  
That a place in heaven we could claim.

# Angel Sugar Cookies

## Ingredients

### **Cookie:**

3 cups flour  
1/2 teaspoon baking powder  
1/2 teaspoon baking soda  
1 cup butter  
2 eggs  
1 cup sugar

### **Frosting:**

2 tablespoons hot water  
1 tablespoon butter  
1 1/2 cups powdered sugar  
white sparkling sugar\*  
angel shape cookie cutter



\*I use Wilton brand (available in many grocery or Target stores)

## Directions:

### **Cookie:**

1. Mix together flour, powder and soda. Cut in butter to look like cornmeal.
2. In a separate bowl, beat eggs. Add sugar and beat well. Combine with flour mixture and chill for about an hour.
3. Roll out and cut out into angel shapes.
4. Place on ungreased cookie sheet, and bake at 375 degrees for about 10 minutes (if you like a soft cookie, take them out before they turn a golden brown color).

### **Frosting:**

1. Pour hot water over butter to melt it.
2. Add sugar, and blend with electric mixer until smooth.
3. Add additional water or sugar to the frosting to obtain the right consistency. Spread on cookies when they are cool.

*Makes 2-3 dozen.*

# *Praline Pecans*

## **Ingredients:**

- 3/4 cup sugar
- 3/4 cup brown sugar
- 1/2 cup light cream (or half and half)
- 2 T. butter
- 8 cups pecans

## **Directions:**

1. Stir together sugars and cream in a saucepan. Bring to a boil over medium heat, stirring constantly.
2. Continue cooking until the mixture reaches the soft ball stage (234 degrees). Stir only as necessary to prevent sticking on bottom and sides.
3. Remove from heat and add butter, but **DO NOT STIR**. Cool for about 20 minutes (to 150 degrees). Keep an eye on the temperature, because you don't want the praline to harden too much.
4. Stir in pecans until they are all coated with sugar mixture. Pour onto aluminum foil.
5. Break into pieces when cool.

*Makes 12 servings. I wrap them in plastic wrap and tie with a little ribbon.*





# Rocky Road Fudge

## Ingredients:

- 1 (12-ounce) package milk chocolate chips, *about 2 cups*
- 1 (14-ounce) can sweetened condensed milk
- 1 teaspoon vanilla extract
- 3 cups miniature marshmallows
- 1 1/2 cups walnuts (chopped)

## Directions:

1. Microwave chocolate chips and sweetened condensed milk on high (100%) power for 1 minute; stir.
2. Microwave at additional 10 to 15 second intervals, stirring until smooth.
3. Stir in vanilla extract.
4. Fold in marshmallows and nuts.
5. Press mixture into greased 13×9" baking pan..
6. Cool, and cut into 1 – 1 1/2" squares.

*Makes about-3 dozen.*



# *Snowball Cookies*

## **Ingredients:**

3/4 cup powdered sugar, divided  
1 cup butter (softened)  
2 teaspoons almond extract  
1 teaspoon vanilla extract  
2 cups flour  
1/4 teaspoon salt  
1 cup finely chopped pecans (optional)



## **Directions:**

1. In a large bowl, beat 1/2 cup powdered sugar, butter, and extracts until light and fluffy.
2. Stir in flour, salt, and pecans. Mix until dough forms.
3. Shape into 1 inch balls, and place on ungreased cookie sheet.
4. Bake at 325 degrees for 10 minutes. Watch closely until set but not quite golden brown.
5. Remove from cookie sheet, cool slightly, and roll in powdered sugar. Let cool completely, and roll again in powdered sugar.

*Makes 2-3 dozen.*

# Haystacks

## Ingredients:

- 2 cup butterscotch chips
- 1 cup creamy peanut butter
- 4 cups chow mein noodles
- 12 large marshmallows
- 24 whole almonds
- Black Food Writing Marker\*



\*I use Wilton brand (available in many grocery or Target stores)

## Directions:

1. Using kitchen shears, cut two circular ends off each marshmallow (feel free to eat the middle section!). Cut a small slit in the middle of each marshmallow piece, and insert an almond through the slit. Draw eyes with black food writing marker. Set aside.
2. Melt the chips and peanut butter in the microwave (3-5 minutes on 50% power).
3. Stir in chow mein noodles.
4. Drop in spoonfuls on wax paper, and place marshmallows on 24 of them.
5. Refrigerate for faster set, or let sit overnight on the counter.

*Makes 2-3 dozen.*

# Candy Cane Cookies

## Ingredients:

- 1 cup butter, softened
- 1 cup powdered sugar
- 1 large egg
- 1/2 teaspoon vanilla extract
- 1/2 teaspoon peppermint extract,  
*optional*
- 2 1/2 cups flour
- 1/4 teaspoon salt
- 1/4 teaspoon red food coloring



## Directions:

1. Preheat oven to 350 degrees.
2. In a large bowl, with an electric mixer, beat butter and sugar until light and fluffy.
3. Beat in egg, vanilla, and peppermint extracts.
4. Gradually mix in flour and salt, beating just until blended.
5. Remove half of the dough and set aside. Add the red food coloring to the remaining dough and beat until evenly mixed and colored.
6. For each candy cane, scoop 1 teaspoonful of the plain dough and 1 teaspoonful of the pink dough (tip: a small melon baller will give you about the right amount). Roll each dough portion between your hands to make a 4 inch rope. Twist the ropes around each other like a Barber Pole and shape into a cane shape. Arrange cookies on a lightly greased baking sheet.
7. If dough becomes too soft, refrigerate for a few minutes until it firms up again, and only take out small amounts at a time to speed production.
8. Bake for about 8 minutes until firm to touch. Remove from the oven before the cookies turn a golden brown.

*Makes 2-3 dozen.*

# *Brownie Stars*

## **Ingredients:**

Brownie Mix

Water, Oil and Eggs (according to package directions)

Aluminum Foil

Small Star Shaped Cookie Cutter

White Sparkling Sugar\*

\*I use Wilton brand (available in many grocery or Target stores)



## **Directions:**

1. Make brownies according to package directions.
2. Line pan with greased aluminum foil that extends about 1" beyond the edge of the pan (for easy removal).
3. Cook brownies according to package directions and sprinkle sugar on top as soon as you remove the brownies from the oven.
4. Allow brownies to cool before lifting out of the pan with the edges of the aluminum foil.
5. Cut brownies into star shapes and enjoy all the left over pieces!

*Makes about 2 dozen.*

# Divinity

## Ingredients:

- 3 3/4 cups sugar
- 3/4 cup light corn syrup
- 3/4 cup water
- 1/4 t. salt
- 3 egg whites
- 1 1/2 t. vanilla
- 1 cup chopped walnuts, pecans or cherries,  
*optional*



## Directions:

1. Stir sugar, corn syrup, water and salt together in a saucepan over medium heat.
2. Heat to the hardball stage (260 degrees), stirring only until sugar dissolves.
3. Meanwhile, beat egg whites until stiff peaks form.
4. When the syrup reaches 260 degrees, remove from heat and gradually pour into egg whites while beating at high speed with electric mixer.
5. Add vanilla and beat until candy holds its shape (4-5 minutes).
6. Stir in the nuts or cherries, if desired, and pour into a greased 9×13" pan.
7. Cool, and cut into 1 – 1 1/2" squares.

*Makes about-3 dozen.*