

Mama Jacobs' Crockpot Chili

Ingredients

1 pound ground beef
1 package (1.25 oz) chili seasoning mix
1 can (about 15 oz) of pinto beans, rinsed and drained
1 can (about 14 oz) diced tomatoes with green chiles, undrained
1 can (8 oz) tomato sauce
1 can (15 oz) crushed tomatoes
Shredded cheddar cheese
Sour cream
Fritos corn chips

Instructions

Brown ground beef in large skillet over medium-high heat, stirring to break up meat. Drain fat. Transfer meat to crock pot and stir in seasoning mix.

Add beans and remaining ingredients and stir. Cover; cook on low 4 to 6 hours. Ladle into bowl and top with favorite ingredients (Brett suggests cheddar cheese, sour cream, and Fritos).

Meredith's Kiss Cookies

Ingredients

½ cup shortening
¾ cup creamy peanut butter
1/3 cup granulated sugar
1/3 cup packed light brown sugar
1 egg
2 Tbs milk
1 tsp vanilla extract
1.5 cups all-purpose flour
1 tsp baking soda
½ tsp salt
Extra granulated sugar
48 Hersheys® Kisses® Chocolates

Instructions

Heat oven to 375 degrees F. Remove foil from chocolates.

Beat shortening and peanut butter in mixer until well blended. Add both sugars; beat until fluffy. Add egg, milk, and vanilla; beat well. Stir together flour, baking soda and salt in separate bowl. Gradually beat into peanut butter mixture.

Shape dough into one inch balls. Roll in granulated sugar on a plate. Place balls on ungreased cookie sheet.

Bake 8 to 10 minutes or until light browned. Immediately press kiss into center of each cookie. Move cookies to wire rack and allow to cool completely.

Larson Family's Christmas Cinnamon Rolls

Dough Ingredients:

1 cup warm milk (about 115 degrees F)
2.5 tsp instant dry yeast
2 large eggs at room temperature
1/3 cup salted butter, softened or just melted
4.5 cups all-purpose flour (divided)
1 tsp salt
½ cup granulated sugar

Cooking spray

Filling Ingredients:

½ cup salted butter, softened but not melted
1 cup packed light brown sugar
2 Tbs cinnamon
½ cup heavy cream (for pouring over risen rolls)

Frosting Ingredients:

6 oz cream cheese, softened
1/3 cup salted butter, softened
2 cups powdered sugar
½ Tbs vanilla extract

Instructions

Pour the warm milk into the bowl of a stand mixer and sprinkle the yeast on top.

Add eggs, butter, salt, and sugar.

Add in 4 cups of flour (save ½ c and add only if needed) and mix using beater blade just until the ingredients are barely combined. Allow the mixture to rest for 5 minutes so flour has time to soak up liquids.

Scrape dough off the beater blade and remove it. Attach the dough hook.

Beat dough on medium speed, adding in up to ½ cup more flour if needed to form a dough. Knead for 5 to 7 minutes or until dough is elastic and smooth. (The dough should be tacky and will still be sticking to the sides of the bowl. That's okay. Don't be tempted to add more flour at this point.)

Spray a large bowl with cooking spray.

Use a rubber spatula to remove the dough from the mixing bowl and place in greased large bowl. Cover bowl with towel or wax paper.

Set bowl in warm place and allow dough to rise until double in size. (Can turn on oven to lowest setting for 1 to 2 minutes, then turn off oven and place dough to rise in there.) It normally takes about 30 minutes for dough to rise. Do not allow dough to rise too much or rolls will be airy.

While dough is rising, prepare cinnamon filling. In a medium bowl, combine the soft butter, brown sugar, and cinnamon, mixing well until combined. Set aside.

Sprinkle a pastry mat (or your kitchen counter) generously with flour. Turn dough onto surface and sprinkle top of dough with additional flour.

Flour a rolling pin and roll the dough to about a 24"x15" rectangle (does not have to be exact).

Use a rubber spatula to smooth cinnamon filling over whole dough rectangle.

Starting on the long end, roll the dough up tightly jelly roll style.

Cut into 12 slices and place in a greased 9"x13" baking pan. (For smaller rolls, cut into 15 slices and place in 10"x15" pan.)

Cover pan and allow rolls to rise for 20 minutes or until nearly double.

Preheat oven to 375 degrees F.

Warm heavy cream until the chill is off (but not hot, just warm to touch).

Once rolls have risen, pour heavy cream over top of rolls allowing it to soak down in and around the rolls.

Bake for 20-22 minutes, until rolls are lightly golden brown and roll centers are cooked through (time based on size of rolls – could take longer for large rolls). If rolls are getting too brown at 20 minutes but not cooked through, loosely cover with foil for remaining baking time.

While rolls are cooling, combine the softened cream cheese and butter in a large bowl, blending well. Add in vanilla extract and powdered sugar. Beat until combined.

Spread frosting over cooled rolls. Enjoy!