



Bernina World of Sewing – Holiday Recipes

Bernina World of Sewing

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Bernina World of Sewing Staff over the years!



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Almond Biscotti (Italian Cookies)

Ingredients:

- 2 Cups Almonds
 - 1 Lemon (Grated zest/peel)
 - 1 Orange (Grated zest/peel)
 - 2 Cups Flour
 - 1 ½ Cups Sugar
 - ¼ Teaspoon Baking Powder
 - ¼ Teaspoon Baking Soda
 - ¼ Teaspoon Salt
 - 3 Large Eggs
 - 1 Teaspoon Vanilla Extract
 - ¾ Teaspoon Pure Almond Extract
-
- 1 Egg – Mixed with ¼ teaspoon salt for egg wash.



Procedure:

1. Pre-heat the oven to 175 degrees C. Line a baking sheet with baking parchment. Set aside.
2. In a sifter, combine the flour, the baking powder, the baking soda, and salt. Sift onto a clean work surface.
3. In a small bowl, combine the eggs, sugar, vanilla extract, almond extract, and the lemon and orange zests. Make a well in the center of the flour mixture. Slowly, add the liquids to the well, drawing the flour mixture into the liquid (mixing gently with your hands).
4. Add almonds. If necessary, add additional flour to form a firm and workable dough.
5. Divide the dough into two equal pieces. Flour your hands to keep the dough from sticking. With your palms, carefully roll each piece into a tube (cylinder) shape, about 30 cm. long. Pat the tube down to about 5 cm. wide. Carefully transport each flattened tube to the parchment-lined baking sheet. Evenly brush the dough with the egg wash.
6. Place the baking sheet into the center of the oven and bake until the dough has risen slightly and is a light, golden brown (25 to 30 minutes). Remove the baking sheet from the oven and place the baked dough's on a cooling rack for 10 minutes.
7. Transfer each dough to a cutting board and slice the biscotti at a 45 deg. angle 1 cm. apart. Stand the biscotties upright on the lined baking sheet, about 1 cm. apart. Return the baking sheet to the center of the oven and bake until the biscotti is golden brown (about 15 min. more). Remove from oven and cool thoroughly. The biscotti should be dry and crisp.

Once cooled, the biscotti may be stored in an airtight container for up to a month.

Baird House Chocolate Chip Cookies

From: Baird House Bed & Breakfast - Valle Crucis, NC

"One of my all time favorite cookies - the recipe is not my original but it's so, so good!" Marilyn.

Ingredients:

- 3/4 cup sugar
- 3/4 cup brown sugar
- 1 cup butter, softened
- 2 eggs
- 2-1/2 cup all purpose flour
- 1 tsp. baking soda
- 1 tsp salt
- 1 tsp vanilla
- 1 - 12 oz. bag chocolate chips
- 1 - 12 oz. bag Resse's peanut butter chips
- 1-1/2 to 2 cups whole pecans

Procedure:

1. Combine sugars and butter, mixing well. Gradually add eggs. Add vanilla
2. Combine flour, soda and salt, mixing well. Gradually add dry ingredients to sugar/butter mixture, stirring just until blended. Stir in chips and pecans.
3. Drop by rounded tablespoons onto a greased cookie sheet. Bake at 350 deg. F for 10 to 12 minutes or until golden brown.

Makes 3-4 dozen cookies - be careful not to eat all of them - delicious!

Best Ever Brownies

Delicious brownies made in one bowl for easy clean up!

Ingredients:

- 3/4 cup butter (1 1/2 sticks)
- 4 squares Baker's Unsweetened chocolate
- 2 cups granulated sugar
- 3 eggs
- 1 tsp. vanilla
- 1 cup all purpose flour

Optional:

- 1 cup chopped nuts



Procedure:

Pre-heat oven to 350 F.

1. Melt butter with the Baker's Unsweetened chocolate, stirring until chocolate is all melted.
2. Remove from heat and stir in granulated sugar, eggs, vanilla, and all purpose flour. Optional: Include chopped nuts.
3. Bake 30 - 35 minutes until toothpick inserted comes out clean.

DO NOT OVERBAKE!

Makes about 24 brownies.

Church Windows

From: Mr. Food - www.mrfood.com

Dessert is usually sweet, but how often is it this pretty? Use multicolored marshmallows to create a sweet that swirls with color!

Ingredients:

- 1/2 cup (1 stick) butter, softened
- 1 package (12 ounces) semisweet chocolate chips
- 1 teaspoon vanilla extract
- 1 cup chopped walnuts
- 1 package (10-1/2 ounces) multicolored miniature marshmallows
- 1 cup sweetened flaked coconut, divided



Procedure:

1. In a large saucepan, melt the butter and chocolate chips over low heat, stirring constantly.
2. Remove the saucepan from the heat and stir in the vanilla and walnuts.
3. Cool the mixture for about 15 minutes, until cool but not to the point of hardening.
4. Fold in the marshmallows and stir until well coated.
5. Spoon half of the mixture lengthwise down the center of an 18-inch piece of waxed paper. Shape into a 12 x 2" log and place at one edge of the waxed paper. Sprinkle 1/2 cup coconut over the remainder of the waxed paper.
6. Roll the log over the coconut, evenly coating the outside of the entire log. Wrap the log tightly in the waxed paper, folding the ends snugly.
7. Repeat with the other half of the marshmallow mixture and the remaining 1/2 cup coconut.
8. Chill until firm, at least 2 hours or overnight.
9. Unwrap each log and cut into 1/2-inch slices.

Makes about 4 dozen cookies.

Cream Cheese Roll

Ingredients:

- 8 oz cream cheese, chilled
- 1/4 cup chutney of your choice
- 1/4 cup diced scallions
- 1/3 cup chopped toasted nuts
- pinch of salt

Procedure:

1. Put cream cheese between 2 layers of plastic wrap. Roll out to a 9 x 6 rectangle. Chill this for 1 hour.
2. Take off the top layer of plastic wrap. Spread chutney over the cream cheese leaving a small border on the sides of the cream cheese. Scatter scallions on top.
3. Roll up the cream cheese into a log.
4. Cover tightly and chill for 8 hours.

When ready to serve, unwrap log and press nuts on to the top. Serve with crackers.

Festive Fruitcake

From Pillsbury.com

Ingredients:

- 2 cups water
- 1/4 cup oil
- 2 eggs
- 2 (16.6-oz.) pkg. quick bread and muffin mix
- 2 cups pecans (halves or chopped)
- 2 cups raisins
- 2 cups (12 to 13 oz.) candied cherries, halved
- 1 cup cut-up candied pineapple

Corn syrup, if desired

Procedure:

1. Heat oven to 350°F. (Note: I use mini muffin tins for my cookies rather than the Bundt pan). Grease and flour bottom and sides of the muffin tins or a 12-cup Bundt® or 10-inch tube pan. In large bowl, combine water, oil and eggs; beat well. Add all remaining ingredients except corn syrup; stir with spoon until combined. Pour into greased and floured pan.
2. Bake at 350° F for (20 minutes if using muffin tins or 1 hour 25 minutes to 1 hour 45 minutes) -- or until golden brown and toothpick inserted in center comes out clean. Cool 30 minutes. Remove from pan. Cool 1 hour or until completely cooled.
3. Wrap tightly in plastic wrap or foil. Refrigerate at least 8 hours. Store in refrigerator for up to 2 weeks or in freezer for up to 3 months.
4. Just before serving, heat corn syrup until warm. Brush over fruitcake. If desired, decorate with additional candied fruits and nuts or as desired.

Makes about 5 dozen cookies

Hazelnut Squares

Ingredients:

For Dough:

- 5 1/2 ounces plain flour
- 1 Teaspoon Baking Soda
- 3 ounces granulated Sugar
- 1 Teaspoon Vanilla Extract
- Pinch of Salt
- 1 Egg
- 1/2 Stick butter cut into small pieces



For Spread

- 2 Tablespoons Apricot Jelly
- 1 Stick Butter
- 3 1/2 Ounces granulated Sugar
- 1 Teaspoon Vanilla Extract
- 2 Tablespoons water
- 3 1/2 Ounces of Grounded Hazelnuts
- 3 1/2 Ounces of Finely-Chopped Hazelnuts

For Topping

- 3 1/2 Ounces melted dark chocolate

Procedure:

1. Pre-heat the oven to 375 degrees F.
2. Place all Dough ingredients into a Cuisine. Mix until ball is formed.
3. If the dough (above) feels sticky, place for a short time into the refrigerator.
4. For the topping:
 - a. Place the butter, sugar, vanilla and water into a saucepan and bring to boil.
 - b. Combine all hazelnuts into the mixture (above) and let cool.
5. Roll the dough into a rectangle about 1/8" thick onto a parchment paper. Leave 2" or so of paper around all edges.
6. Spread the Apricot Jelly onto the top of the dough.
7. Spread the cooled hazelnut mixture on top of the Apricot Jelly.
8. Fold the extra paper around the dough (about 1" high) - it will look like a "pan".
9. Bake 25 min. until golden brown.
10. Cut the baked rectangle into cookies of your preferred size.
11. Melt the chocolate (using a double boiler).
12. Douse the chocolate over the cookies

Lemon Squares

Ingredients:

For Crust:

- 2 cups all purpose flour
- 1/2 cup confectioners sugar
- 1 cup softened butter

For Filling:

- 4 eggs
- 2 cups granulated sugar
- 1/3 cup lemon juice
- 1/4 cup all purpose flour
- 1/2 tsp. baking powder.



For Topping

- Confectioners sugar for final sprinkle

Procedure:

Pre-heat oven to 350 F.

For the Crust:

4. Mix together the flour, sugar and butter.
5. Press into a 13 x 9 x 2 pan.
6. Bake 20 - 25 minutes until lightly brown.

For the Filling:

1. Beat together the eggs, sugar and lemon juice.
2. Stir in the flour and baking powder.

Finishing up:

1. Pour filling over baked crust.
2. Bake 20-25 minutes.

DO NOT OVERBAKE!

Remove from oven and while warm, sprinkle with additional confectioner's sugar.
Cool and cut into bars.

Makes about 30 bars.

Spitzbuebe (“Mischievous” Child)

Ingredients:

- 3 ½ sticks Unsalted Butter
- 1 ½ cups Sugar
- 1 pinch Salt
- ½ teaspoon Vanilla
- 3 ¼ cups All-Purpose Flour



Procedure:

1. Beat butter until creamy. Gradually, add sugar, salt, and vanilla. Using a hand mixer, continue beating for 15 minutes. Sieve the flour over the butter/sugar mixture. Quickly, form all this into a dough.
2. Let rest in a cool place (not the refrigerator) for 20 minutes.
3. Roll the dough to be slightly less than ¼” thickness.
4. Cut the cookies out. You will need one lower-piece and one upper piece (cut the center out of the upper piece).
5. Place the pieces on a cookie sheet lined with parchment paper and let them get cold in the refrigerator (about ½ hour). The pieces must be cold and firm before they can be baked.
6. Bake at 350 F for 12-to 13 minutes. Underside only should be light golden.
7. When still warm, sprinkle the upper piece with powdered sugar. Turn the cookie-sheet side of the lower piece up. Put a drop of red raspberry jelly onto the lower piece and carefully place the upper piece in position.

Let the cookies completely cool on a wire rack.

Pink Hearts

Ingredients:

- 3 ½ sticks Unsalted Butter
- 1 ½ cups Sugar
- 1 pinch Salt
- ½ teaspoon Vanilla
- 3 ¼ cups All-Purpose Flour



Procedure:

1. Beat butter until creamy. Gradually, add sugar, salt, and vanilla. Using a hand mixer, continue beating for 15 minutes. Sieve the flour over the butter/sugar mixture. Quickly, form all this into a dough.
2. Let rest in a cool place (not the refrigerator) for 20 minutes.
3. Roll the dough to be slightly less than ¼" thickness.
4. Cut the cookies out, using a cutter of your choice. We like the hearts!
5. Place the pieces on a cookie sheet lined with parchment paper and let them get cold in the refrigerator (about ½ hour). The pieces must be cold and firm before they can be baked.
6. Bake at 350 F for 13-to-15 minutes. Underside only should be light golden.

When still warm, brush the cookies with your favorite glaze.

Will make about 80 cookies.

Spicy Molasses Cookies

Ingredients:

For Initial Blending:

- 1 cup butter, softened
- 1 1/2 cup sugar
- 1 egg
- 1/3 cup water
- 1 1/4 cup molasses

For Second Blending:

- 2 generous Tbsp ginger
- 2 generous tsp cinnamon
- 2 generous tsp cloves
- 1/2 tsp salt
- 3/4 tsp baking soda
- 1 cup flour

For finalizing:

- 4 cups flour

Procedure:

Preheat oven to 300 degrees.

1. Blend softened butter, sugar, egg, water and molasses.
2. Add ginger, cinnamon, cloves, salt and 1-cup flour.
3. Add four cups of flour to make a soft dough.
4. Form into balls 1 1/2 to 2 inches in diameter, using floured hands, and flatten.
5. Bake at 300 degrees 10-15 minutes; remove from oven before they really appear done.

Springerli (Chraebeli)

Ingredients:

- 3 Eggs
- 1 1/2 cups Powdered sugar
- 1 Tablespoon Anise seed
- 2 1/2 cups Cake flour
- 1/2 Teaspoon Baking powder
- Small amount of additional flour for brushing



Procedure:

1. Beat eggs and sugar in a bowl, until light and creamy.
2. Add Anise seeds
3. Mix flour and baking powder.
4. Combine the two mixtures, into a soft-but-firm dough.
5. Let rest at room temperature for 1/2 hour.
6. Roll out dough into 1/2" thickness.
7. Brush surface lightly with flour.
8. Brush cookie mold with flour.
9. Press on top of 1/2" dough.
10. Brush cookie mold with flour.
11. Cut cookies carefully out and place on parchment paper-lined cookie sheet and cover with a dry dishtowel.
12. Let rest at room temp. For 24-to-48 hours.

The cookies are ready for baking when:

- The cookies are quite white in color.
- When tapped lightly, you can feel a hard crust over the cookie.

13. Bake at 275 deg. F. for about 20 minutes; the cookies should remain white.

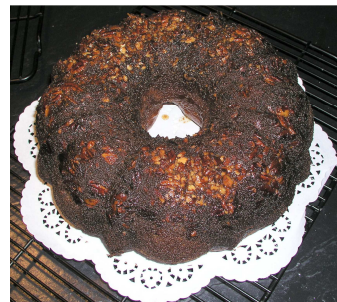
Makes around two dozen cookies.

Kathy McCorkle's Rum Cake

Cake

Ingredients:

- 1 box yellow cake mix
- 1/2 cup vegetable oil
- 1/2 cup rum (dark or light)
- 4 eggs
- 1/2 cup water
- 1 small box instant vanilla pudding mix
- 2 cups pecan pieces or whole pecans
- Sauce (Recipe follows)



Procedure:

1. Preheat oven to 350 degrees.
2. Mix all ingredients except pecans with a wire whisk or spoon until smooth.
3. Spray a bundt pan (or a heavy-weight 9" x 13" baking pan) with Baker's Joy cooking spray (or PAM).
4. Scatter pecans in the bottom of the bundt pan and pour in the batter.
5. Bake at 350 degrees for 35 to 40 minutes until done.
6. Pour sauce over cake while it is still in the pan and hot!
7. Let stand for 15 minutes, then invert onto a plate.
8. **Cool** and serve. (It freezes very well. We freeze in two-serving size portions).

Sauce

Ingredients and Procedure:

- 1/4 cup water
- 1 stick butter or margarine
- 1/3 cup rum (light or dark)
- 1 cup sugar

Combine all ingredients in a saucepan. Bring to a boil, stirring constantly.

Sweet Apple Tea

Ingredients:

- 3 regular size black tea bags
- 2 apple-spice tea bags
- zest of 1 orange
- 2 inch piece of fresh ginger - cut into 4 pieces
- 1 cinnamon stick
- 4 whole cloves
- 1/4 cup honey
- 4 cups apple juice

Procedure:

1. Combine first 7 ingredients in a pot with 4 cups of boiling water. Stir until the honey dissolves.
2. Let sit for 20 minutes.
3. Add apple juice and chill for 4 hours.
4. Strain and serve with ice.

Punch

Ingredients:

- 1 can (46 oz.) pineapple juice
- 2 packs Lemon Lime Kool Aid
- 2 cups sugar
- 2 quarts water
- Ginger Ale

Procedure:

1. Mix everything except ginger ale together in a bowl and then transfer to gallon size freezer bags.

Place bags in freezer until frozen.

2. Remove bags from freezer.
3. Use a meat tenderizer or other similar tool to chop up the mixture (keeping the mixture in the bag while doing so).
4. After the mixture is chopped up, place it into a bowl and add ginger ale until it is a slushee-like consistency.

Joyce Straughn's Cheese Krispies

Ingredients:

- 2 sticks butter, room temp
- 10 oz. Kraft Extra Sharp Cheddar, grated
- 2 cups All-Purpose flour
- 1/2 teaspoons salt
- 2 cups Rice Krispies



Procedure:

1. Put first four ingredients in a huge bowl and blend together. Then add Rice Krispies. The only practical way to do this is with your hands.
2. Roll into marble-sized balls and place on cookie sheet. Cross-hatch tops with a damp or floured fork (like peanut butter cookies!), mashing them down a little.
3. Bake at 350 degrees for 13 to 15 minutes.

Balls can be refrigerated for a couple of weeks or frozen for several months.

Cowboy Caviar

Ingredients:

- 1 can Black beans
- 1 can Black eye peas
- 1 can Shoe peg corn

Procedure:

1. Drain and rinse all cans of the ingredients into a large bowl.
2. Add:
 - 1 can chopped chilies
 - ½ red onion – chopped
 - ½ green pepper - chopped
 - 3 Tbsp cilantro – chopped
 - 2-3 cloves garlic – crushed
 - 1 tomato – chopped
 - 1 tsp Worcestershire sauce
 - 1 tsp Texas Pete
 - ½ cup Zesty Italian dressing
3. Mix, chill and serve with corn chips.

Russian Tea Cakes

This is a very traditional recipe widely found on the internet. This is my husband's favorite cookie and he grew up calling them "Butter Balls"

Ingredients:

- 1 cup softened butter
- ½ cup sifted confectioners' sugar
- 2 ¼ cups flour
- ¼ tsp salt
- ¾ cup finely crushed nuts

Additional confectioners' sugar to coat baked cookies.



Procedure:

1. Heat oven to 400 degrees.
2. Mix butter, sugar and vanilla thoroughly.
3. Sift flour and salt together.
4. Work flour mixture and nuts into dough until dough holds together.
5. Form dough into 1" balls. Place on ungreased baking sheet.
6. Bake 10 to 12 minutes or until set but not brown.
7. While warm, roll in confectioners' sugar.
Cool. Roll in sugar again.

Store in airtight container.

Makes about 4 dozen 1" cookies.

Berner Zuepfe

(Braided or Your-choice of a formed, ala a Dove, Bread)

Ingredients:

- 7 cups white flour
- 1 ½ sticks butter
- 3 cups of milk.
- 2 tablespoons of salt.
- 1 egg
- 1 egg yolk used later on for basting the top of the dough before baking
- (If making a Sweet Bread as used in the Bernina Club Doves): 1 ½ cups sugar
- 1 teaspoon of sugar.
- Two packages dry yeast.



Procedure:

1. If using a baking stone, place it into a COLD oven.
2. Preheat the oven (and the stone, if using one) to 325-350 deg. F.
3. First mix the yeast with sugar and ¼ cup body-temp water.
4. Put flour in bowl (and, if making a sweet bread, add the 1 ½ cups sugar to the flour – mixing well), make a hole in the center of the flour and pour the yeast mixture into the hole, sprinkling a little flour over the top of the yeast mixture.
Let this rest until yeast bubbles (about five minutes).
5. Melt butter in pan and add remainder of the milk, to warm the milk. Stir, adding the egg to the milk/butter mixture.
6. Add salt to the flour/bowl – being careful to not place the salt directly over the yeast.
7. Mix all ingredients together and knead until dough feels soft/smooth. It will be sticky for awhile – it will get smooth! -- if you need to, add a little more flour.
8. Let rise for about 1 ¼ hour (until volume doubles)
9. Braid – (Or, if using the Sweet Bread recipe, perhaps form into Doves as done for Bernina Club) and then apply a coat of egg yolk.
Optional: Place in refrigerator for 1/2 hour before coating with egg *after* the following 1/4 hour final rise.
10. Let rise for about a 1/4 hour at room temp.
11. Place on either a baking stone that has been topped with a small amount of white four or place on parchment paper on top of a flat baking-cookie sheet.
If using a baking stone – be careful when removing the stone from the pre-heated oven; place the stone on top of a wooden board while placing the braided bread or formed doves.
12. Bake in 325-350 degree oven for about 40 minutes. It is important to have a golden brown color.

The bread may be baked until just before the “final golding” appears (30-35 minutes) and frozen. If you choose this path, let the bread completely cool and then wrap in tin foil. Bake 30 minutes or so prior to enjoying the previously-frozen bread.

Scones

Notes: This was part of the Downton Abbey Tea, December 7, 2014

This recipe has been tested “Doubled” and works great as-such, as the scones freeze so well.

Ingredients:

- 2 Large eggs
- 1 Cup milk
(plus an optional small amount if the Unbaked scones seem too dry).
- 4 Cups all-purpose flour
- 5 Tbsp sugar
- 2 Tbsp baking powder
- 1 tsp Salt
- 2 Lemon
- 12 Tbsp cold butter, cut into bits
- 1 ½ Cup raisins



Procedure:

1. If using a baking stone, place it into a COLD oven.
2. Preheat the oven (and the stone, if using one) to 400 deg. F.
3. Extract the zest from the lemon and the juice from the lemon; mix the zest and juice.
4. Whisk the egg, milk and lemon-mixture together in one bowl.
5. Sift (or whisk) the flour, sugar, baking powder and salt in another bowl.
6. Cut the cold butter into small pieces and drop the pieces into the flour. Use your fingers to “cut and rub” until the flour mixture is pebbly.
7. Perhaps in a 3rd bowl (large bowl): Pour the egg/milk/lemon mixture into the flour mixture until the dough is evenly moist. If it “seems too dry” add a very-small amount of milk. Add the raisins as you and give the very sticky dough a few more stirs.
8. Place a wood board onto the counter and remove the now-hot cooking stone from the oven and place on top of the wooden board. Sprinkle some flour on the stone in preparation for the scone mixture.
9. Spoon 12-or-so mounds of dough onto the stone (or onto a foil-or-parchment-paper lined cooking sheet if using that approach for baking).
10. Bake for 22 minutes (or until the scones are golden brown).
11. Be careful when removing the stone from the oven (again, use a wooden board on the counter to hold the hot stone).
12. Remove the scones from the stone (or cooking sheet) and place them onto a cooling rack.
13. If necessary, slightly “clean off” the stone (if there are any raisins, etc. on the stone) and, perhaps, add a small amount of flour on the stone.
14. Repeat the spooning/baking for the rest of the dough.
15. Serve scones warm (not hot!) with butter – or, if desired... also with jam/jelly.

The scones freeze great; just place them in freezer bags after they have cooled down if you do not eat all of them. After frozen, prior to serving, thaw as you heat in a 400-deg. F. small oven for 10 minutes.

Packaged Cookies

Sometimes – or, for some of us who bake less than others – we decide to (and, enjoy!) store-bought cookies.

Two-such that have been part of the Bernina Club 2015 Mingle and Jingle are:

Biscoff

Some of us remember when airlines introduced us to these cookies as part of their service. Now, in Raleigh, they are enjoyed by purchasing from a local store and unpacking!



Macadamia Nut Cookies (Toll House)

Although the Macadamia Nut cookies were prepared and served at the 2015 Mingle and Jingle, we sometimes choose one of the Toll House Chocolate Chip cookies. Perhaps, next year's Mingle and Jingle.



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