

## Margie's Nut Rolls

### DOUGH:

1 pint of vanilla ice cream, softened  
1 lb. butter, softened  
4 cups flour

Mix with electric mixer (preferably standing) until combined.

If dough is still too hard to mix, allow more time to soften.

Preheat oven to 350. Roll a fist-sized ball of dough onto surface prepared with powdered sugar to form a thin, 9" circle. Spread nut mixture nearly to edge, cut into small pie wedges, and roll into crescents, from outer edge towards point.

Bake for approximately 15 minutes, until brown.

Makes about 10 dozen small cookies.

\* find more recipes at [beckybaudouin.com](http://beckybaudouin.com) \*

### FILLING:

1 lb. walnuts, ground  
4 graham cracker sheets (8 squares)  
2 eggs, beaten  
1/2 stick melted butter (4 Tbsp)  
1 cup brown sugar  
2 tsp vanilla  
1/4 cup milk (adjust as needed for easy spreading)

## Heavenly Hash

### INGREDIENTS:

6 oz semi-sweet chocolate chips  
6 oz butterscotch chips  
1/4 lb butter (1 stick)  
1 cup peanut butter  
1 cup salted cashews or peanuts  
3 cups mini marshmallows

Melt chips, butter, and peanut butter over low heat. Remove from heat. Add nuts and marshmallows, gently folding until just combined. Pour into 8x8 pan and refrigerate.

Cut into squares and store in freezer.

This heavenly fudge was one of my mom's favorites. She would tell you to double it.

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## Chocolate Mint Snow-Topped Cookies

### PEPPERMINT CHOCOLATE CHIPS:

12 oz semi-sweet chocolate chips  
1/2 tsp peppermint extract

Place chocolate chips in an airtight container and add peppermint extract. Close lid and shake to coat the chips. Let sit for 1-2 days, shaking occasionally. Add additional extract for a stronger flavor.

### INGREDIENTS:

1 1/2 cups flour  
1 1/2 tsp baking powder  
1/4 tsp salt  
12 oz peppermint chocolate chips  
6 Tbsp butter, softened  
1 cup sugar  
1 1/2 tsp vanilla  
2 eggs  
powdered sugar

Preheat oven to 350. Combine flour, baking powder, and salt; set aside. Melt 1 cup chips in microwave, stirring every 30 seconds. In large bowl, cream butter and sugar. Add melted chips and vanilla; beat in eggs. Add flour mixture and remaining 1/2 cup chips.

Chill dough in freezer until firm (20 minutes). Shape dough into 1" balls; coat with powdered sugar. Place on ungreased cookie sheet. Bake 10-12 minutes. Makes 36 cookies.

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## Holiday Crispix Mix

### WARNING: HIGHLY ADDICTIVE

### INGREDIENTS:

5 cups Crispix Cereal  
2 cups cashews (or preferred nuts)  
2 cups pretzel twists  
2 cups m&ms  
2 bags of white chocolate chips (11-oz)  
parchment paper

Mix all ingredients except chocolate in very large bowl. Melt 1 bag of chocolate chips in the microwave, stirring every 30 seconds until melted. Drizzle white chocolate over cereal mix, folding it in using a large spoon. If more chocolate is desired, melt the second bag of chips and repeat. Spread cereal mix evenly over parchment paper on counter and allow to harden. Break apart and store in air-tight container.

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