

## Seattle U Holiday Recipes

A big thank you to everyone who submitted their favorite holiday treats. We asked the Seattle U community to share their favorite holiday recipes with us and they delivered. Check out all you need to have a delicious holiday season below!

### SIDE DISHES



### Golden Potato Casserole

From Corinne Pann

Director, SU Alumni Association Marketing and Communications

This is perfect for putting all together the night before and then baking just before dinner. A must have for our family Christmas dinner!

**8 medium potatoes**

**¼ cup butter**

**2 cups shredded cheddar cheese**

**2 cups sour cream**

**1/3 cup chopped green onions**

**1 tsp. salt**

**¼ tsp. white pepper**

**2 T butter**

Cook potatoes in skin. Chill, then peel and grate into large bowl. Add onion. Combine butter and cheese over low heat until almost melted. Blend in sour cream and pour over potatoes. Stir lightly. Dot with butter. Sprinkle with paprika and bake 35 to 45 minutes at 350 degrees. Bake in a 9x13 dish.

## DESSERTS

### Apricot Ginger Upside-Down Cake

From Ali Davidson, Advancement Events Coordinator



It might sound like an unlikely combination – ginger and apricots – but let me tell you, when they're paired together with caramelized brown sugar, it's pure magic. For comparison, it resembles a pineapple upside down cake, only it's better. This recipe originates from *The Dessert Lovers Cookbook* by Marlene Sorosky.

#### Ingredients:

**3 tablespoons plus 4 tablespoons unsalted butter, at room temperature**  
**1/3 cup brown sugar, firmly packed**  
**1 can (1 lb 14 oz) apricot halves, drained and patted dry on paper towels**  
**1/2 cup granulated sugar**  
**1 large egg, at room temperature**  
**1/2 cup light molasses**  
**1/2 cup milk**  
**1 1/2 cups all-purpose flour**  
**1 teaspoon baking soda**  
**1 teaspoon ground cinnamon**  
**1 teaspoon ground ginger**  
**1/4 teaspoon salt**

#### Directions:

Preheat oven to 325 degrees. Place 3 tablespoons butter in cake pan. Place in oven until melted. Remove pan from oven, swirl butter to coat pan, and immediately sprinkle with brown sugar evenly over bottom of pan. Arrange apricot halves cut-side down in single layer over the brown sugar.

Beat together 4 tablespoons butter and granulated sugar in a medium-size bowl with an electric mixer on high speed until creamy. Beat in egg, molasses and milk until well blended. Stir together flour, baking soda, cinnamon, ginger and salt in a medium-size bowl. Beat into batter on low speed, mixing until incorporated. Spoon evenly over the apricots. Bake for 60 minutes or until a toothpick comes out clean. Remove from the oven and immediately turn over onto a serving platter. Serve warm with whipped cream. Enjoy!



## **Salted Caramel Shortbread Bars**

**From Corinne Pann**

Director, SU Alumni Association Marketing and Communications

### **For the crust:**

**1 lb. salted butter room temp**  
**1 cup sugar**  
**1½ cups powdered sugar**  
**2 Tbs vanilla**  
**4 cups all purpose flour**

### **For the filling:**

**1 bag (14 oz.) caramel candies (about 50 individual caramels), unwrapped**  
**½ cup milk or cream**  
**½ teaspoon vanilla**  
**1 T. coarse sea salt**

### **To make the crust:**

Preheat to 325F.

In a large bowl, combine the butter and sugars. Using mixer on medium speed, beat together until creamy. Add the vanilla and beat until combined. Sift the flour into the butter mixture and beat on low speed until a smooth soft dough forms.

Spray a 9x13 inch baking pan lightly with non-stick cooking spray. Press one-third of the dough evenly into the pan to form a bottom crust.

Bake until firm and the edges are a pale golden brown, approximately 20 minutes. Transfer pan to a wire rack and let cool about 15 minutes.

While the bottom crust is baking and the remaining dough is chilling, make the caramel filling. Place the unwrapped caramels in a microwave-safe bowl. Add the cream. Microwave on high for 1 minute. Remove from the microwave and stir until smooth. If caramels are not completely melted, microwave on high for 30-second intervals, stirring after each interval, until smooth. Add the vanilla and mix in until smooth.

Pour the caramel filling over the crust. Sprinkle sea salt evenly over caramel layer.

Remove the remaining chilled dough from the refrigerator and crumble it evenly over the caramel.

Return the pan to the oven and bake until the filling is bubbly and the crumbled shortbread topping is firm and lightly golden, about 25 - 30 minutes. Sometimes it seems as if the dough is cooked but hasn't browned up nicely – if this is the case, I put it under the broiler for just a minute or so, checking frequently. Let cool before cutting into squares.



## **Peanut Butter Blossoms**

From Caitlin Joyce, '11, MBA, '18  
Seattle University Alumni Association, Marketing Specialist

It's not Christmas if there aren't peanut butter blossoms! My mom used to make these for my dad and now I make them for my friends. Sometimes I switch out the kisses for peanut butter cups. Always a crowd pleaser!

### **Ingredients:**

**48 KISSES Milk Chocolates OR peanut butter cups**

**1/2 cup shortening**

**3/4 cup REESE'S Creamy Peanut Butter**

**1/3 cup granulated sugar**

**1/3 cup packed light brown sugar**

**1 egg**

**2 tablespoons milk**

**1 teaspoon vanilla extract**

**1 1/2 cups all-purpose flour**

**1 teaspoon baking soda**

**1/2 teaspoon salt**

**1/3 cup additional granulated sugar for rolling**

1. Heat oven to 375°F. Remove wrappers from chocolates.
2. Beat shortening and peanut butter in large bowl until well blended. Add 1/3 cup granulated sugar and brown sugar; beat until fluffy. Add egg, milk and vanilla; beat well. Stir together flour, baking soda and salt; gradually beat into peanut butter mixture.
3. Shape dough into 1-inch balls. Roll in granulated sugar; place on ungreased cookie sheet.
4. Bake 8 to 10 minutes or until lightly browned. Immediately press a chocolate into center of each cookie; cookie will crack around edges. Remove from cookie sheet to wire rack. Cool completely. Makes 48 cookies.



## **Solo Poppy Cake**

From Mary Gorjance, '80  
(Solo Brand Recipe)

### **Ingredients**

**1 cup butter or margarine, softened**  
**1 cup dairy sour cream**  
**1 1/2 cup sugar**  
**2 1/2 cup all-purpose flour**  
**1 can Solo Poppy Seed Cake and Pastry Filling or 1 jar Baker Poppy Seed Filling**  
**1 teaspoon baking soda**  
**4 eggs, separated**  
**1 teaspoon salt**  
**1 teaspoon vanilla**  
**Powdered sugar**

### **Directions**

To bake this poppy seed cake, preheat oven to 350° F. Grease and flour 12-cup Bundt pan or 10-inch tube pan and set aside. Beat butter and sugar in large bowl with electric mixer until light and fluffy. Add poppy filling and beat until blended. Beat in egg yolks, 1 at a time, beating well after each addition. Add vanilla and sour cream and beat just until blended. Stir flour, baking soda and salt until mixed and add to poppy mixture gradually, beating well after each addition. Beat egg whites in separate bowl with electric mixer until stiff peaks form. Fold beaten egg whites into batter. Spread batter evenly in prepared pan. Bake 55 to 65 minutes or until cake tester comes out clean. Cool in pan on wire rack 10 minutes. Remove from pan and cool completely on rack. Dust with powdered sugar just before serving.



## **Apple Pie**

**From Rachael Belvin, '16**

Seattle University Alumni Association, Operations Coordinator

Makes 1 10-inch pie

## **Pie Crust**

### **Ingredients:**

**2 cups all-purpose flour, plus more for dusting**

**2 tablespoons of sugar**

**Pinch of kosher salt**

**12 tablespoons (1.5 sticks) salted butter, diced and chilled**

**2 large egg yolks**

**4 tablespoons ice water**

### **Directions**

Sift the flour, sugar and salt together into a large bowl.

Using only your fingertips, pinch the cubes of butter into the flour, breaking up the butter as you go, until no large lumps remain. Shake the bowl to force the large chunks of butter to the surface.

Mix the egg yolks and ice water together in a small bowl with a fork until evenly combined. Add the liquid to the flour mixture, reserving  $\frac{1}{4}$  or so in case you don't need all of it--you don't want the pastry to be too wet. Quickly mix everything together with a dinner fork until the dough just starts to come together. Add more liquid to the driest parts of the dough if needed. The dough is ready when it holds together in a ball when squeezed in your palm.

Transfer the dough to a clean work surface and bring the dough together. You don't want to overwork the dough, but you need to work it enough that it is a cohesive disc with no real cracks or very dry bits.

Wrap the dough disc in plastic wrap and chill for 30 minutes. The dough can sit in the fridge for up to 4 days, otherwise double wrap in plastic or in a zip top bag and store in the freezer for up to 3 months.

Lightly flour your work surface and unwrap a disc of chilled dough. Flour the top of the dough. Using a rolling pin, push down on the dough, giving it a quarter turn every few smushes, to spread the dough evenly and ensure it doesn't stick to the surface. Start to roll out the dough, continuing to turn. If any cracks form, smush them back together. Roll out the dough to a circle about 1/8-inch thick.

## **Apple Pie (Macerated) Filling**

**Ingredients**  
4 Granny Smith apples  
4 Honeycrisp apples  
1 cup brown sugar  
¼ teaspoon fine salt  
2 teaspoons ground cinnamon  
1/4 cup fresh lemon juice  
3½ tablespoons cornstarch, divided  
3 tablespoons water  
3½ tablespoons salted butter  
2 premade pie crusts, rolled out to ⅛-inch thick  
Egg wash

### **Directions**

Peel and thinly slice the apples (keep the apples in a bowl of lemon water as you go to prevent browning).

In a large bowl, toss the apples with the brown sugar, salt, cinnamon, lemon juice and half of the cornstarch. Once the apples are well coated, let sit and macerate for 30 minutes, stirring occasionally.

Preheat the oven to 400°F (200°C).

Transfer the apples to a colander set over a medium bowl and let drain for about 15 minutes, until all of the liquid is drawn out.

Transfer the liquid released from the apples to a small pot over low heat.

In a small bowl, mix the rest of the cornstarch and the water to make a slurry. Add the slurry to the apple liquid and quickly stir to incorporate. Bring to a boil, then add the butter and stir until melted. Immediately remove from the heat and pour over the apples, stirring to coat.

Gently drape 1 rolled-out pie crust in a 10-inch pie dish.

Lay the apples in the pie crust, making sure they are flat and the rounded edges face out in order to fit as many apples as possible in the crust. Pour any leftover liquid from the bowl over the apples.

Top with the other rolled-out pie crust. Trim the excess dough from the edges, press the 2 crusts together to seal, then fold the edges under. Crimp the edges,

Brush all over with egg wash and sprinkle with the sanding sugar. Use a paring knife to cut a few vents in the top for steam to escape.

Bake for 40-45 minutes, until golden brown.

If you want to prep overnight, store the macerated apples in large container.

## **BREADS and ROLLS**



### **Soft Gingerbread**

From Jeffery A. Brown, PhD

Senior Instructor, Physics and Associate Director, University Core

Gingerbread flavor with a soft cakelike texture. Comes out so dark it looks like chocolate (and occasionally draws a strong negative reaction when someone bites into it expecting chocolate).

#### **Ingredients:**

**1/2 cup sugar**

**1/2 cup molasses (the blacker the better)**

**1/2 cup shortening**

**1/2 teaspoon salt**

**2 eggs**

**1/2 cup sour milk (\*)**

**1 1/2 cup flour**

**1 teaspoon baking soda**

**1 teaspoon ground ginger**

**1 teaspoon cinnamon**

\* If you don't have sour milk, buttermilk serves just fine. You can also make sour milk by adding white or cider vinegar to milk (proportion 1 tablespoon vinegar to 1 cup milk), stir, let stand at room temperature for 15 minutes.

Preheat oven to 375F (350F glass pans). Mix sugar, molasses, shortening. Stir in salt, eggs, and milk. Add flour, soda, spices, mix until smooth.

Pour batter into greased pan. Bake 30 minutes at 375F for an 8-by-8 inch metal pan; 50-55 minutes at 350F in a glass loaf pan. Test with toothpick (it's done when the pick comes out clean). Turn out of pan onto a rack to cool.

Very good served warm, with whipped cream. We never frost this gingerbread, or try building houses with it, etc.(We usually double the recipe and bake two loaves at a time.)



## **Orange Rolls**

**WONG FAMILY RECIPE**

From Alyson Nohea

**6 tablespoons butter, softened**

**3/4 cup sugar**

**2 tablespoons orange zest**

1. Combine all ingredients well.

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**2 tablespoons butter**

**2 tablespoons lemon juice**

**2 tablespoons orange juice**

**2 teaspoons orange zest**

**2 1/2 cups powdered sugar**

2. Place all ingredients except for sugar in a double boiler until butter is melted. Gradually sift in sugar and beat until smooth.

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**1 package dry yeast**

**1 teaspoon sugar**

**1/4 cup lukewarm water**

**1/4 cup shortening**

**2 teaspoons salt**

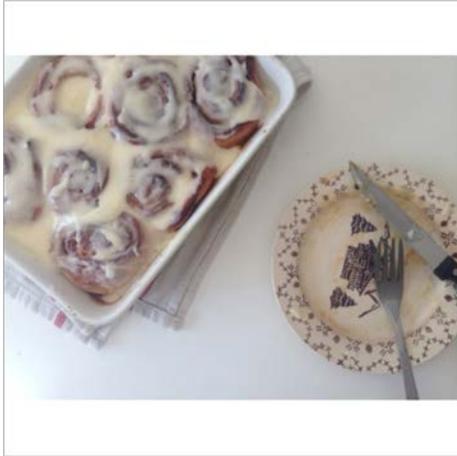
**1/4 cup sugar**

**1 cup scalded milk**

**4 1/4 cups sifted flour**

**1 egg plus 1 yolk beaten**

3. Sprinkle yeast in lukewarm water in small bowl. Add 1 teaspoon sugar and mix well. Let stand until yeast is dissolved.
4. Put shortening, salt, and sugar in a large bowl, add milk, and stir until shortening melts. Let cool.
5. Add yeast and eggs, mix thoroughly. Add flour gradually, beating well after each addition. Turn dough out onto lightly floured surface and knead until smooth. Place in greased bowl and brush with melted butter. Cover and let rise until double in size.
6. Divide dough in half. Roll into rectangle 1/4 inch thick. Spread orange filling. Roll like jelly roll and cut into 1 inch pieces. Place in greased 8 x 8 pans (9 to a pan). Cover and let rise until light. Bake in 400 degree oven for 15-20 minutes. Spread icing on while warm.



## **Cinnamon Rolls**

From Rachael Belvin, '16

Seattle University Alumni Association, Operations Coordinator

**Servings: 14**

### **Ingredients**

#### **Dough:**

½ cup unsalted butter,  
melted  
2 cups whole milk, warm to  
the touch (110-115°F)  
½ cup granulated sugar  
1 pack active dry yeast  
5 cups flour, divided  
1 teaspoon baking powder  
2 teaspoons salt

#### **Filling:**

1 cup butter, softened  
1 cup light brown sugar  
2 ½ tablespoons ground  
cinnamon

#### **Frosting:**

4 ounces cream cheese,  
softened  
4 tablespoons butter,  
melted  
2 tablespoons whole milk  
1 teaspoon vanilla extract  
1 cup powdered sugar

## Directions

1. Generously butter two disposable foil pie/cake pans.
2. In a large bowl, whisk together warm milk, melted butter, and granulated sugar. The mixture should be just warm, registering between 100-110°F. If it is hotter, allow to cool slightly.
3. Sprinkle the yeast evenly over the warm mixture and let set for 1 minute.
5. Add 4 cups of all-purpose flour to the milk mixture and mix with a wooden spoon until just combined.
6. Cover the bowl with a towel or plastic wrap and set in a warm place to rise for 1 hour.
7. Preheat oven to 350°F/180°C
8. After 1 hour, the dough should have nearly doubled in size. Remove the towel and add an additional  $\frac{3}{4}$  cup of flour, the baking powder, and salt. Stir well, then turn out onto a well-floured surface.
9. Knead the dough lightly, adding additional flour as necessary, until the dough just loses its stickiness and does not stick to the surface.
10. Roll the dough out into a large rectangle, about  $\frac{1}{2}$ -inch thick. Fix corners to make sure they are sharp and even.
11. Spread the softened butter evenly over the dough.
12. Sprinkle evenly with brown sugar and a generous sprinkling of cinnamon. Press the mixture into the butter.
13. Roll up the dough, forming a log, and pinch the seam closed. Place seam-side down. Trim off any unevenness on either end.
14. Cut the log in half, then divide each half into 7 evenly sized pieces (about  $1\frac{1}{2}$  inches thick each).
15. Place 7 cinnamon rolls in each cake pan, one in the center, six around the sides. Cover with plastic wrap and place in a warm place to rise for 30 minutes.
16. Remove plastic wrap. Bake the cinnamon rolls in a preheated oven for 25-30 minutes, until golden brown.
17. While the cinnamon rolls are baking, prepare the frosting. In a medium-size mixing bowl, whisk together cream cheese, butter, vanilla, whole milk, and powdered sugar, until smooth. You can add extra cream cheese to make the recipe more cream cheesy or add more butter if you prefer a balance (similar to the canned frosting).
18. Remove the cinnamon buns from the oven. While still warm, drizzle evenly with frosting.