

Hallmark
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Home & Family

CRAFT & RECIPE BOOK





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DIY Magnifying Glass Cookies

Ingredients:

- 5 1/2 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 1/4 cups sugar
- 1 cup unsalted butter room temperature
- 3/4 cup coconut oil; room temperature (not melted)
- 2 eggs, room temp
- 1 teaspoon vanilla
- Circle cookie-cutters in varying sizes
- Clear hard candies
- Pretzel rods

Directions:

1. In a bowl whisk together flour, baking powder, and salt. Set aside.
2. In a stand mixer cream together the butter and sugar until light, fluffy and pale in color.
3. Add in the coconut oil and mix well.
4. Stir in the eggs one at a time and mix until combined.
5. Mix in the vanilla.
6. Slowly add in the flour mixture and stir until completely mixed in. Be careful not to over mix.
7. Divide dough in half and wrap it in plastic wrap or in a plastic bag. Place wrapped dough in the refrigerator for at least one hour.
8. Roll out the dough on a floured surface using a rolling pin.
9. Cut out cookies in a large circle and use a smaller circle cookie cutter to cut the middle.

Tip: It helps to cut the middle circles when the large one is already on a baking sheet lined with parchment paper so that you don't need to move it once the middle is cut

10. Place the pretzel rod under the circle; it helps to add a bit more dough to this area because you want the pretzel to be sandwiched between dough in order to create a handle.
11. Crush the candies and add the crushed candies to the center of the circle.
12. Bake at 350° for about 10 minutes or until the hard candy has melted and the cookies are set. Make sure the melted candy reaches all parts of the circle.



Lemon Jell-O Killer Cake

Ingredients:

- 1 package white or yellow cake mix (you can use “pudding in the mix” cake to make it even richer)
- 1 small package lemon Jell-O
- $\frac{3}{4}$ cup water
- 4 eggs
- $\frac{2}{3}$ cup oil

Ingredients for Glaze:

- 2- $\frac{1}{2}$ cups powdered sugar
- $\frac{1}{2}$ - $\frac{2}{3}$ cup lemon juice

Directions:

1. Dump together and beat for four minutes.
2. Pour into greased and floured cake pan.
3. Bake at 350 degrees for 30-35 minutes.
4. Make glaze and have it ready to go, because you need to pour it on while cake is still very hot!
5. When cake is done (springs back to touch) remove from oven and immediately punch a million holes all over the cake with a fork. Make sure holes go all the way to the bottom of the cake.
6. Pour glaze over cake while still hot, completely covering to edges, spreading evenly.

Directions for Glaze:

1. Mix together the powdered sugar and lemon juice.



Bite-Sized Blueberry Bran Muffins

Ingredients:

- 2 cups of wheat bran
- 1-cup oat bran
- 1 cup of white whole-wheat flour
- 2 tsp baking soda
- 1 tsp baking powder
- 2 large eggs
- 2/3 cup 1% milk
- 2/3-cup plain non-fat Greek yogurt
- 1/3-cup grape seed oil
- 1/3-cup molasses
- 1/3-cup honey
- 1 & 1/2 cup of fresh blueberries

Directions:

1. Pre-heat oven to 375.
2. Spray a 36-mini muffin pan with cooking spray and set aside (you could also line with paper liners if you have them).
3. Combine wheat bran, oat bran, whole-wheat flour, baking soda, baking powder, and salt in a large bowl and set aside. Combine eggs, milk, yogurt, oil, molasses, and honey in a small bowl and mix well.
4. Pour the wet ingredients into the dry ingredients and mix with a rubber spatula until just combined.
5. Fill muffin cups with batter (about 3/4 full). Since this makes about 36 muffins, you're second tray will have some empty cups so be sure to fill them with a little water before baking to ensure even heat distribution.
6. Bake for about 15-18 minutes or until a toothpick inserted in the center comes out clean. Cool muffins in pan for 10 to 15 minutes, then carefully remove from pan and serve warm, or let cool on a wire rack.



DIY Morse Code Bracelets

Materials:

- Waxed linen jewelry string in desired color
- Small round beads
- Long beads called “tube” beads
- Scissors
- Card stock

Optional:

- Small box
- Batting
- Jewelry hardware like jump ring and clasp
- Jewelry pliers

Instructions:

1. Look up the saying or words that you would like to convey on your bracelet in Morse code on the internet. For instance, if you want your bracelet to say, "I love you," type in "Morse code for 'I love you.'" Print out the sequence.
2. Cut your wax string so that it can wrap around your hand, not your wrist.
3. Tie a knot in your string where you want the words to start. Evenly space the knot from the center, this will depend on how long your phrase is.
4. Add beads according to the Morse code sequence using your short and long beads.

PRO TIP: The tube beads are your dashes and the round beads are your dots.

5. Tie a knot at the end of your message to lock it in.
6. For the clasp, we are using a "single sliding knot" method. This is a great method to secure your bracelet and to make it adjustable.

PRO TIP: If you don't want to use the knot, you can also use classic metal jewelry hardware like jump rings and a clasp.

To Create the Sliding Knot Closure

7. Make sure that your string bracelet has nice tight knots on either end.
8. Overlap the ends by $\frac{1}{2}$ inch.
9. Test to make sure you have plenty of room to get the bracelet on and off your hand. If making this for someone with larger hands, account for the size of their hands and make the string longer.
10. With the ends overlapped on each side, take another piece of cord about 6-7 inches long. Make a loop around the short end and have the longer end

on the other side.

11. Make sure the cords of your bracelet are not twisted at all and hold them with one hand, its best to use your non-dominant hand.
12. Grab the loop with your thumb and wrap the long end of the cord around your bracelet about 5-6 times, making sure not too tight because we are going to weave the cord back through the loops.

PRO TIP: Don't let go or it will make the loops way too loose.

13. Weave the longer end back through the loops and coils you made, making sure to go through all of the loops and continue all the way to the first loop you made.
14. Grab both ends that are sticking out and pull gently apart and this will tighten up the knot. Keep pulling a little bit at a time until taut.
15. For the ends, cut them short and tie off with a knot. Tie a knot each end of the cord and slide it down as close to the cord and pull it tight. Do the same on the other side.
16. Trim the little sides with scissors and test it to make sure that you've done it correctly – it should loosen and tighten to fit any wrist!

If You're Gifting the Bracelet

1. Once your bracelet is done, it's time to let your recipient know what they are receiving! On card stock, write out what the dots and dashes mean. You can write this by hand or put it through your printer.
2. Trim it down with scissors to fit in your gift box.
3. Cut a piece of batting to go into your gift box and lay the bracelet on top.
4. Lay the Morse code message on top and wrap it up for your special someone. No one else will know what your bracelet means, but you will. And it will be fun to share this secret with your special someone!



Popcorn Balls

Ingredients:

- Balsa wood sheets
- 4 tablespoons unsalted butter
- ¼ cup brown sugar
- 10 ounces marshmallows
- 12 heaping cups of popcorn (aka 3 quarts)
- 1 teaspoon vanilla
- Sea salt

Directions:

1. In a large heavy pot, melt the butter over medium to low heat.
2. Stir in the brown sugar and marshmallows.

3. Stir until the mixture is almost completely melted.
4. Remove the pot from the heat.
5. Stir in the vanilla.
6. Stir in the popcorn and mix until well coated.
7. Allow the mixture to cool enough so that it can be handled.
8. Scoop out the desired size of the popcorn ball and use your hands to shape the mixture into a ball.
9. Place the popcorn balls on a baking sheet lined with wax paper to cool.
10. Before they cool, sprinkle the tops of the popcorn balls with a small sprinkle of sea salt.



Bone Broth

Makes 4-6 Quarts of broth.

Ingredients:

- 5 lbs. Grass Fed Beef Bones, mixture of knuckle, neck and shank bones
- 1 bunch organic carrots, skin on with tops
- 1 organic daikon, peeled
- 1/4 cup whole garlic cloves, skin off
- 3 organic yellow onions, peeled and cut in half
- 4 - 5 organic King oyster/white Trumpet mushrooms
- Handful of Organic Shiitake Mushrooms
- 1 piece 8 x 8 Dashi Kombu/dried Kelp Seaweed
- 8 Qts of Water
- 1/4 cup Organic Apple Cider Vinegar
- 2 tbs Sesame Oil
- 1 tsp Sea Salt

Directions:

1. In a large pot place all bones, vinegar and water together. Bring to a boil and then bring to a low simmer.
2. Meanwhile coat all vegetables with Sesame Oil and place on a sheet tray. Roast in a preheated oven at 350 for 20 minutes or until vegetable get a light golden-brown coloring.
3. Add to stock pot and let simmer for at least 12 hours. Add salt to finish. You will need to periodically skim the top for residue.
4. Stock should reduce by a third at least. Once done strain broth with a mesh strainer lined with cheesecloth into a container to cool down. You can reserve the shank meat for other dishes.
5. Place broth in fridge over-night. You may either skim the fat cap on top and save to cook with or toss.



Broiled Oysters

Recipe by Dan Kohler, 2/5/2020

Yield: 36 oysters

Ingredients:

- 36 Atlantic oysters, preferably Chincoteague, or any medium large, fresh variety
- 8 ounces heavy cream, plus 4 ounces
- 1/2 teaspoon celery seed
- 2 bay leaves
- 1/2 bunch flat-leaf parsley stems, tied into a bundle
- 2 lemons, zested and juiced
- 3 tablespoons celery, finely diced, divided
- 3 tablespoons onion, finely diced, divided
- 3 tablespoons fennel, finely diced, divided
- Freshly ground black pepper

- 1 cup celery root, peeled and finely diced and kept in acidulated water
- 2 ounces unsalted butter
- Sea Salt
- 3 tablespoons crisp bacon crumbles
- Grated pecorino
- Toasted panko
- Lemon Zest, for garnish

Directions:

1. Shuck the oysters and drain, saving the oyster liquor for the sauce and the top shells.
2. In a non-corrosive saucepan, add the oyster liquor, 8 ounces of the heavy cream, the celery seed, bay leaves, parsley stems, lemon zest, and juice. Also add 1 ½ tablespoons each of the diced celery, onion, and fennel to the saucepan. Bring to a boil and let reduce by 1/8. Strain through a fine sieve and return the cream mixture to the saucepan. Add the black pepper and check for saltiness. If it is too salty, add a little more cream. Keep warm.
3. Drain the celery root then add it to the strained cream. Bring to a simmer. Cook until tender. Pour cream mixture into food processor, with butter and remaining cream. Puree.
4. Stir remaining 1 ½ tablespoons diced celery, onion, and fennel into cream sauce.
5. In a bowl, toss together crisp bacon, grated pecorino, and toasted breadcrumbs.
6. Preheat the broiler.
7. Fill sheet tray with rock salt. Place halved oysters on rock salt.
8. Add 1-2 tablespoons cream sauce to each oyster.
9. Top each shell with the bacon/breadcrumb/pecorino mixture.

10. Broil shells on high for about 5 minutes, until the oysters are cooked in the cream mixture. Remove pan from oven and top with panko mixture, then put back in the oven and broil for 1 more minute, until breadcrumbs and cheese are toasted.
11. Remove from oven and garnish each shell with lemon zest.



Dinner and a Movie Munchies

Recipe by Dan Kohler

Ingredients:

- 4 ounces Slim Twist Pretzels
- 4 ounces Shredded Mozzarella Cheese (~1 ½ cups)
- 25-30 Pepperoni Slices (~ 2 ounces)
- ½ teaspoon Dried Oregano
- 2-3 tablespoons Grated Parmesan Cheese

Homemade Turtles:

- 7-8 ounces Pecan Halves
- 25 Caramel Squares, unwrapped (1/8oz./5g each)
- ¼ cup Heavy Cream

- 8 ounces Dark or Milk Chocolate, chopped
- Sea Salt for sprinkling

Directions:

Pizza Pretzels:

Yield: ~4 servings

1. Heat oven to 350°, line a baking sheet with parchment paper.
2. Arrange pretzels in scattered layer on baking sheet.
3. Sprinkle mozzarella over pretzels.
4. Place pepperoni slices over pretzels.
5. Sprinkle oregano on top of pepperoni.
6. Place in oven and bake for 10-15 minutes, until the cheese has melted, and the pepperoni is crisp.
7. Remove from oven and top with grated parmesan, broil/bake for an additional 1-2 minutes until parmesan is golden (optional step).

Homemade Turtles:

Yield: ~18 turtles

1. Heat oven to 350°F. Spread pecan halves on baking tray and roast until fragrant and golden, about 10 minutes. Remove from oven and set aside.
2. Line two baking sheets with parchment paper and lightly coat with cooking oil spray.
3. Make small piles of toasted pecans (5-6 pecans per pile).
4. In medium microwave-safe bowl, add the caramels, half of the cream (reserve the remainder), and heat on high power to melt. Heat in 30-

second bursts, stirring the caramels and cream at each interval. If caramel is too thick after 3 minutes of heating/stirring, add a splash more cream and continue the process.

5. Add roughly 1/2 tablespoon caramel on top of each pecan pile, place in refrigerator for at least 30 minutes, until caramel is cool and smooth to the touch and no longer sticky.
6. In medium microwave-safe bowl, add chopped chocolate. Heat in 15-second increments until melted and smooth.
 - a. Alternatively, heat 1-2 inches of water in the bottom of a double boiler. Place 4 ounces of chocolate in the top of your double boiler (or a metal/glass bowl) and stir until melted and completely smooth. Remove chocolate vessel from top of boiler and add remaining chocolate. Stir until mostly melted, then replace vessel back on top of boiler and continue stirring until completely smooth and shiny.
7. Spoon roughly 1/2 tablespoon chocolate on top of each pecan/caramel cluster.
8. Sprinkle sea salt on top of each turtle and allow candies to firm up in the fridge for 1-2 hours before serving.



Super Smart Salad

Ingredients:

- 3 Cups Spinach
- 3 Cups Arugula
- 1 medium red onion, chopped
- 1 avocado
- 2-3 tbsps. Balsamic Vinegar
- 2 tbsps. olive oil
- Salt
- Pepper
- ½ Cup Sunflower Seeds

Directions:

1. Mix greens together, place in bowl.
2. Place chopped onions in the middle of lettuce.
3. Cut avocado in half, score with paring knife, then scoop out. Place around the sides of the greens. Add salt and pepper to your liking. Drizzle balsamic vinegar on the onions only.
4. Drizzle olive oil on the greens. Sprinkle with Sunflower seeds. Toss and serve.



Secret Storage Ingredient Jars

Materials:

- Mason jars in a variety of sizes like 64 oz, 32 oz and a 16 oz
- Cardboard tubes cut to size to fit inside each jar
- Hot glue gun and glue sticks
- Masking tape

Ingredients You Would Like Displayed in Your Kitchen:

- Red beans
- Bowtie pasta
- Tri-colored fusilli

Optional:

- Clear silicone tube sealant
- Decorations/ribbon/twine for the rim of the jar

Instructions:

1. Make sure that your cardboard tube is the correct size for your jar. If it's too big, you can cut it down to fit.
2. Add a generous amount of hot glue to the bottom of the cardboard tube and immediately set it into the jar in the middle on the bottom. Hold in place until it sets up completely.
3. Add the ingredient to the jar, around the cardboard tube. Make sure that the tube is completely covered and there are no gaps. You want to make the jar look like it is completely full of just the ingredient.

PRO TIP: Put some masking tape over the top of the tube to ensure you don't get any of the ingredient in there.

4. If you plan to move this around a lot, add some clear silicone sealant to the top of the ingredient, leave the tube exposed. You don't need to do this if it's just going to sit in your kitchen as décor.
5. If desired add a ribbon to the top cap area, set in your kitchen and enjoy your little secret!



Broccoli Cheddar Soup

Ingredients:

- 2 tablespoons grapeseed oil
- 2 tablespoons unsalted butter
- 1 large carrot, peeled, chopped -- small dice
- 1 large celery stalk, chopped --small dice
- ½ white onion, chopped - small dice
- 1 large leek, halved lengthwise, thoroughly rinsed, & chopped – small dice
- 2 garlic cloves, finely chopped
- 2 pounds broccoli, stems peeled and coarsely chopped, florets cut into smaller pieces
- 5-6 cups chicken broth (or vegetable broth)
- 1/3 cup heavy cream
- Zest & juice of ½ lemon

- 1 cup shredded cheddar cheese, plus extra for garnish
- loaf crusty French bread or Italian bread
- kosher salt and freshly ground black pepper (to taste)

Directions:

1. Heat the oil and butter in Dutch oven pot over medium heat. Add the leeks, onion, carrot and celery. Reduce heat to medium-low, and sauté, stirring frequently, until translucent and very tender, about 5 minutes. Add garlic & broccoli & sauté together lightly.
2. Stir in the stock and heavy cream, add salt and pepper. Raise heat to medium-high, cook for 4 minutes.
3. Cook over high heat, stirring occasionally, 4 to 5 minutes.
4. Use an immersion blender to puree the soup (if using a blender, make sure soup is not too hot; remove middle part of lid and cover with towel to avoid splattering).
5. Add cheese and heat until melted. Add lemon zest and lemon juice and adjust seasoning.
6. Garnish with a sprinkle of cheese. Serve with piece of crusty bread.



Sheet-Pan Chicken with Shallots, Rosemary, Lemons and Cherry Tomatoes

Ingredients:

Sheet-Pan Chicken:

- 2 ½ lbs. bone-in, skin-on chicken thighs, patted dry
- 4 tablespoons olive oil
- 2 garlic cloves, finely chopped
- 5 medium to large shallots, peeled and quartered root to stem
- 3-4 rosemary sprigs
- 1 lemon in thinly sliced rounds
- ½ pint cherry tomatoes
- Kosher salt and freshly ground pepper
- Flaky salt (like Maldon Salt), for serving

Cabbage and Carrot Salad:

- 1 large head green or red cabbage, cored and shredded
- 2 cups coarsely shredded carrots
- 1 recipe Latholemono
- ¼ teaspoon salt, plus more to taste
- ¼ teaspoon freshly ground black pepper

Dressing:

- 4 to 6 tablespoons freshly squeezed lemon juice (2 to 3 lemons), depending on how tangy you like it.
- ½ teaspoon sea salt, or to taste
- ¼ teaspoon freshly ground black pepper, or to taste
- 1 clove garlic, minced (optional)
- ½ cup extra-virgin olive oil

Directions:

Chicken:

1. Heat the oven to 425 degrees. In a large bowl, toss together the chicken with 2 tablespoons of olive oil, garlic, and rosemary sprigs.
2. Season well with salt and pepper.
3. Place the shallots, cherry tomatoes, and lemon slices on sheet pan and gently toss with the remaining olive oil and season well with salt.
4. Add the seasoned chicken skin side up in between the shallots and cherry tomatoes. Roast for 30-45 minutes until the chicken is cooked through and the shallots, lemon slices, and cherry tomatoes are caramelized.

Salad:

1. In a large mixing bowl, toss together the cabbage and carrots. Spoon on the Latholemono, a little bit at a time, until the salad is dressed lightly to your

taste. Season with salt and pepper and serve immediately.

2. To make a few hours ahead, toss together the carrots and cabbage and keep the mixture in the refrigerator. Just before serving, add the Latholemono and season with salt and pepper.

Dressing:

1. In a small bowl, whisk the lemon juice, salt, pepper and garlic (if using). Then very slowly drizzle in the olive oil, whisking constantly to emulsify. Serve immediately or refrigerate until ready to use.



S'mores Marshmallow Pops

Ingredients:

- 2 Hershey's Milk Chocolate Bars (1.55 oz. each), chopped
- 1-1/2 Honey Maid Honey Grahams, finely crushed
- 12 pretzel sticks (4 inch)
- 12 Jet-Puffed Marshmallows
- Colored Sprinkles

Directions:

1. Microwave chocolate in small microwaveable bowl on HIGH 1 min. or until completely melted, stirring every 30 sec.
2. Place graham crumbs in separate small bowl. Insert 1 end of each pretzel stick in each marshmallow.

3. Cover baking sheet with parchment. Dip marshmallows, 1 at a time, in melted chocolate, then in graham crumbs and colored sprinkles, turning to evenly coat each marshmallow with each ingredient.
4. Place on prepared baking sheet.
5. Refrigerate 30 min. or until chocolate coating is firm.

RECIPE TIPS:

*Make Ahead

*These fun marshmallow treats can be stored in airtight container at room temperature up to 2 days before serving.



Peanut Brittle Honeycomb

Ingredients:

- 1 ½ cups Roasted, Unsalted Peanuts
- 1 ⅓ cup Sugar
- ½ cup Dark Corn Syrup (or Lyle's Golden Syrup)
- 5 tablespoons Water
- 1 teaspoon White Vinegar
- Pinch Cream of Tartar
- 1 ½ teaspoons Baking Soda
- 1 teaspoon Vanilla
- Flaky Salt for Garnish
- 8 ounces Chocolate for coating

Directions:

1. Line 8x8 dish with parchment paper, don't worry that it isn't even, just crease it up against the sides as best you can. Pour peanuts into dish, weighing down the parchment paper. Scatter peanuts evenly over bottom of dish, pressing them into the corners.
2. In a heavy-bottomed saucepan, add sugar, corn syrup, water, vinegar, and cream of tartar. Heat over medium and stir gently with heat-safe spatula until sugar is dissolved (1-2 minutes)
3. Increase heat to high and boil until syrup reaches 300° (hard crack phase). This should take between 10-12 minutes.
4. Remove pan from heat. Add vanilla, add baking soda, immediately whisk to combine. Mixture will quickly foam up.
5. Pour foaming caramel gently into baking dish, on top of peanuts.
6. Allow caramel to set for 45-60 seconds, then sprinkle top with flaky salt.
7. Allow caramel to cool in dish until brittle, 1-2 hours.
8. Melt 5 ounces of the chocolate in a double boiler. As soon as it's *mostly* melted, remove the bowl from the heat and toss in the remaining 3 ounces of chocolate. Stir until *all* chocolate has melted (lazy tempering). Dip large blocks and shards of honeycomb into the chocolate, coating the peanut bottom entirely. Place dipped blocks on parchment lined tray to set.



DIY Hidden Love Notes

Materials:

- Scrapbook paper - Cardstock Weight
- Metal brads
- 3 1/2" hole punch
- 1-hole handheld punch
- Scissors
- Paint pens or Metallic Sharpie

Optional:

- 1" hole punch
- 2" hole punch
- Hot glue gun and glue sticks
- School glue stick

Instructions:

1. Punch one 3 1/2" circle out of piece of scrapbook paper. Then punch another two circles the same size out of a contrasting piece of scrapbook paper.
2. Line up the two matching circles on top of each other and cut about 1/2" to the side of the center.
3. Flip one circle onto the other so that they make a full circle with an overlap in the center.
4. Line up that circle onto the remaining whole circle so that you have two circles that are the exact same size.
5. Use your handheld 1-hole punch to punch through the top where all 3 layers overlap.
6. Feed the tails of your metal brad through the hole, spread them as wide as possible and fold each tail over. Pinch to add tension.

To Create the Ladybug:

1. Punch a 2" circle out of black cardstock and hot glue it to back side of your note, where the brad is.
2. Add the antennas by cutting two "C" shapes out of black cardstock and using your school glue stick to adhere them to the back of your ladybug's head.
3. Use your 1" punch to make a bunch of ladybug spots out of black cardstock. Use your school glue stick to glue them on as you desire.
4. Use a paint pen to write a note and enjoy!




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