

Star of Wonder 2018 Recipes

Holiday Mint Mousse

1/4 cup crème de menthe syrup
1 1/2 cup heavy whipping cream
1 box white chocolate pudding mix
1 cup marshmallow fluff cream
1 cup cool whip

Pour cream de menthe syrup into heavy whipping cream, blend until thoroughly incorporated
Mix white chocolate pudding mix into whipping cream/ menthe and whip until smooth
Add all other ingredients,

Pour into individual cups
Makes 15 dessert shots

Cranberry Punch

Servings: 14

Ingredients

- 6 cups cranberry juice or pomegranate cranberry juice*
- 3 cups pineapple juice
- 1 Tbsp almond extract
- 3 liters ginger ale
- 1 12 oz. bag fresh cranberries (optional)
- 2 fresh limes, sliced (optional)
- Ice

Instructions

1. Pour pomegranate juice, pineapple juice, and almond extract into a large drink dispenser and mix. Pour in ginger ale and give it one quick stir.
2. Add in cranberries, ice and ginger ale. Serve within a few hours for best results as it will start to go flat.
3. *This is not 100% cranberry juice, it is 100% juice but it has a blend of other juices in it such as grape, apple, pear. 100% cranberry juice would be much too tart here. Use something like Oceanspray.

Harvest Breakfast Braid

will make 35 braids

Ingredients:

- 1 can Pillsbury™ refrigerated Classic Pizza Crust
- 2/3 cup orange marmalade
- 1 small Granny Smith apple, cored, sliced 1/8-inch thick
- 6 slices Havarti cheese, cut in 1/4-inch slices
- 1 lb sausage, cooked and crumbled
- 1/3 cup chopped pecans
- 1/3 cup sweetened dried cranberries

Directions:

1. Preheat oven to 375 degrees F. Line 15×10-inch baking pan with parchment paper.
2. Unroll dough in pan. Press dough almost to edges of pan. Spread 1/3 cup of marmalade down center of dough. Top with apple slices, half of the cheese, the sausage, the remaining cheese, half the pecans, and half the cranberries.
3. Make cuts 1 inch apart on long sides of dough to within 1/2 inch of filling. Fold strips of dough diagonally over filling, alternating from side to side, stretching dough as needed. Bake 15 minutes.
4. Spread the remaining 1/2 cup marmalade over the top and sides of the partially baked braid. Bake an additional 10 to 15 minutes longer until golden brown. Serve warm.

Pina Colada Bread (we doubled this recipe and it made 8 1 lbs loaves)

- 1 1/2 cups flour
- 1/2 cup sugar
- 1/2 cup brown sugar
- 1/2 tsp salt
- 1 tsp baking soda
- 1/2 cup canola oil
- 2 eggs
- 1 tsp coconut extract (my newest obsession)
- 8 oz crushed pineapple, drained (reserve juice)
- 2 ripe bananas, mashed
- 1/2 cup sour cream
- 1/2 cup + 2 tbsp shredded coconut
- 2 TBS rum extract

- 2 TBS pineapple juice

For the buttered rum glaze

- 5 tbsp butter
- 3 TBS Rum rum
- 1/2 tsp vanilla
- 1 1/2 cups powdered sugar

Instructions

Preheat your oven to 350 degrees. Spray a bread pan with cooking spray.

In a small bowl, whisk together the flour, sugars, baking soda, and salt. Set aside.

In a large bowl, whisk together the canola oil, eggs, and coconut extract. Then mix in the bananas, pineapples, sour cream, and rum.

Mix the flour mixture into the wet ingredients. Mix well. Then fold in the 1/2 cup of shredded coconut.

Pour the bread batter into the prepared pan. The bread will take about 1 hour, 10 minutes to bake. After the first 10 minutes of baking, pull the loaf of banana bread out of the oven and sprinkle the top of the loaf with the remaining 2 tbsp of coconut. Bake for the remaining 60 minutes, or until a toothpick inserted in the middle comes out clean.

Allow the bread to cool in the pan for about 10 minutes and then turn out onto a wire rack.

While the banana bread is cooling, prepare the Buttered Rum Glaze. In a small saucepan, heat the butter until melted. Add the rum and the vanilla. Cook over medium heat for about 3-5 minutes.

Remove the buttered rum from the heat and pour into a smaller bowl. Allow to cool for 15-20 minutes. Once cooled, whisk in the powdered sugar until smooth.

Pour the glaze all over the top of the cooled Pina Colada Banana Bread.