



Holiday Entertainment



Recipes • Crafts • Movies

Holiday Recipes



Holiday Monster Cookies (Food Network)



Elf Shoes
(Life with the crust cut off)



Oreo Balls (Food Network)



Frozen Popcorn Snowballs (Life Made Simple)

Holiday Monster Cookies



Ingredients:

- 2 cups all-purpose flour
- 2 tsps. Baking powder
- 2 tsps. Baking soda
- 1.5 tsps. Kosher salt
- 2 sticks (2 cup) unsalted butter at room temperature
- 1 cup packed light brown sugar
- 1 cup granulated sugar
- 2 tsps. Pure vanilla extract
- 2 large eggs plus 2 yolks
- 2 cups mixed red and green M&Ms
- 2 cups rolled oats
- 2 cups roughly chopped pretzel rods
- 11/3 cups chopped peppermint puffs
- 11/3 cups white chocolate chips

Instructions:

- 1. Position oven racks in the top and bottom thirds of the oven and preheat to 350 degrees F.
- 2. Whisk together the flour, baking powder, baking soda and salt in a bowl until evenly combined. Combine the butter, brown sugar and granulated sugar in a large bowl and beat with an electric mixer on medium-high speed until light and fluffy, about 3 minutes. Beat in the vanilla, then add the eggs and yolks 1 at a time, beating well after each addition. Add the flour mixture and beat on low until the dough just comes together. Add the chocolate candies, oats, pretzels, peppermint puffs and white chocolate chips and stir with a large spoon until evenly mixed.
- 3. Scoop eight 1/3-cup portions of dough, roll into balls and divide between 2 baking sheets, spacing the cookies evenly apart. Press the dough balls into thick disks with the palm of your hand. Bake, rotating the baking sheets top to bottom and front to back halfway through, until the cookies are golden brown at the edges and barely brown in the very middle, 18 to 20 minutes. Cool the cookies on the baking sheets for 1 minute, then transfer them to a wire rack to cool completely. Repeat with the remaining dough.

Cook's Note

When measuring flour, we spoon it into a dry measuring cup and level off the excess. (Scooping directly from the bag compacts the flour, resulting in dry baked goods.)

Source: Food Network





Ingredients:

- 1 bag original Bugles
- 1 cup CREAMY peanut butter
- Half pound od white almond park
- Sprinkles

Instructions:

- 1. Put the peanut butter in a Ziploc baggie and smush it around a little to get the peanut butter more flowy
- 2. Cut a little bit off the corner of the bag and start squeezing a little bit of peanut butter in each Bugle
- 3. Melt the chocolate in the microwave in 30 second intervals until all melted
- 4. Dip the ends in the chocolate and sprinkle on the sprinkles
- 5. Set onto wax paper to cool

Source: Life With The Crust Cut Off

Oreo Balls



Ingredients:

- 1 16-oz package of chocolate sandwich cookies (about 30 cookies)
- 6 oz cream cheese
- 2 cups semisweet chocolate chips
- 2 tbs vegetable shortening or refined coconut oil
- 2 cups white chocolate chips

Instructions:

- 1.Line a baking sheet with parchment paper. Pulse the cookies in a food processor to fine crumbs. Remove 2 tablespoons crumbs to a small bowl and reserve. Add the cream cheese and pulse until it just comes together. Transfer to a large bowl and knead a few times until completely combined.
- 2.Roll into 24 balls, each about 2 heaping tablespoons. Transfer to the prepared baking sheet and refrigerate until chilled through, about 45 minutes.
- 3.Put the semisweet chocolate in a medium heatproof bowl with 1 tablespoon oil. Put the white chocolate chips in another medium heatproof bowl with the remaining tablespoon oil. Melt the chocolate mixtures one at a time, stirring occasionally, over a double boiler until smooth.
- 4.Drop one truffle at a time into the semisweet chocolate mixture, using two forks to evenly coat. Tap any excess chocolate off, then return to the baking sheet. Drizzle with the white chocolate mixture, then quickly sprinkle with the reserved cookie crumbs. Continue until all the truffles are coated and decorated. Return to the refrigerator to set, about 5 minutes. Serve chilled.

Source: Food Network

"Frozen" Popcorn Snowballs



Ingredients:

- ½ c. popcorn kernels
- 3 tbsp. canola oil
- ½ c. sugar
- 4 tbsp. butter
- 5 c. mini marshmallows
- 1/4 tsp. salt
- 1/4 tsp. vanilla extract
- 1 c. M&Ms
- sprinkles or peanuts (optional)

Instructions:

- 1. Place a heavy bottom dutch oven or saucepan over medium heat. Add the oil and popcorn and stir the kernels so that they are evenly coated. When the oil becomes hot and sizzles, add the sugar. Shake the pot or pan until the first few kernels pop. Place the lid on top and continue gently shaking back and forth while the remaining kernels pop. Once the popcorn stops, remove from heat and place into a large mixing bowl to cool.
- 2. Next, in a small saucepan over medium heat, add the butter and marshmallows. Stir continuously until the marshmallows are melted. Remove from heat and add the salt and vanilla extract.
- 3. Pour over the popcorn and coat evenly. Add M&Ms, sprinkles or nuts.
- 4. Cover your hands with a light layer butter or coconut oil. Form the popcorn mixture into 3" balls. Set them on a piece of wax (or parchment) paper to cool completely, about 30 minutes.

Source: Life Made Simple

Holiday Crafts



Christmas Slime (The Best Ideas for Kids)



Sock Snowman (Easy, Peasy and Fun)



Bead and Pipe Cleaner Ornaments (Vicky Barone)



Reindeer Sock Puppets (Kids Craft Room)

Christmas Slime



Supplies Needed:

- 1 bottle of Elmer's glue (6 oz)
- Food coloring optional (brown or green)
- 1/2 tsp of Baking Soda
- 1½ tbps of contact lens solution (must have boric acid as an ingredient)

Container:

Jar Googly Eyes Marker

Directions:

- 1. Get a bowl to mix your slime ingredients in.
- 2. Pour your entire 6 oz Elmer's Glitter glue into the bowl.
- 3. Add your 1/2 teaspoon of baking soda and mix in thoroughly. Also add 2 TBSP or more of water here (up to 1/4 cup) if you want a stretchier slime.
- 4. Slowly add in your contact lens solution (reminder: your contact lens solution should contain boric acid or your slime will not form). Add it in slowly and mix if possible so that you can adjust and ensure you do not add too much.
- 5. Knead and mix thoroughly before adding more as you do not want to add too much or your slime will get too hard. You may not need the full amount so take this step slowly.
- 6. Now mix until your slime forms and begins to harden. Take it out and knead, knead, knead. You may be surprised how much you need to knead to really make the slime form. If it's not the desirable consistency keep kneading. If you find it to still be too sticky, add a little bit of lotion or baby oil to your hands.

Source: The Best Ideas for Kids

Inowman Grahams



Supplies:

- 1 White sock
- 1 Sock in color for the hat
- Rice
- Rubber bands (or thread)
- Colorful buttons
- Ribbons
- Glue gun
- Markers or paint
- Orange pom poms

Directions:

- 1. Start by filling your white sock with rice. You will need a hefty amount.
- 2. Once you are happy with the amount (and size) of your sock snowman tie the top with the rubber band.
- 3. Take another rubber band and place in the middle more to the upper side of the rice filled sock to form the head shape.
- 4. Now glue the buttons to the bottom side by using a glue gun.
- 5. Draw the mouth and eyes with a black marker or with black paint. Add an orange pom pom for the nose.
- 6. Add a ribbon for the scarf we fount that glue dots and glue gun work best for ribbons, while other glues kind of fail miserably. You can cut off excess white sock (or you can tuck it in the hat we will be making next).
- 7. Cut the colored sock (we cut the foot part, without heel). Roll it a bit and place it on the head of your snowman. You can leave it as it is or you can secure it with some glue.



Source: Easy, Peasy and Fun

Bead and Pipe Ornaments



Supplies:

- Red or White Pipe Cleaners
- Red, White and Green (or any color you prefer) tri-beads
- Ribbon

Directions:

Candy Canes

- 1. Take a pipe cleaner and add one bead, then secure the end of the pipe cleaner to that bead.
- 2. Add more beads, alternating between red and white, until you cover about 2/3 of the pipe cleaner.
- 3. Twist the end of the pipe cleaner around the last bead and cut off excess.
- 4. Bend the bead-covered pipe cleaner into the shape of a candy cane and tie on a ribbon where it will hang on a tree branch.

Wreaths

- 1. Alternate between groups of green beads and a groups of red beads, or groups of green beads and a single red bead.
- 2. When you cover about 2/3 of the pipe cleaner, curve it into a circle and twist the two ends together to secure the wreath.
- 3. Cut off excess pipe cleaner and add an ornament hook.

Source: Vicky Barone

Cardboard Kinara



Supplies:

- Old Socks
- Pipe Cleaners
- Glue Gun
- Buttons
- Pom Poms
- Googly Eyes
- Burlap
- Scissors

Directions:

- 1. Cut two tiny holes in the fabric about 3 cm apart. Take one pipe cleaner bent in a 'U" shape inserting in one hole and out the other; Twist in additional pipe cleaners to form antler's prongs
- 2. Cut burlap into two ear shapes; glue the flat end and pinch them together to make a more realistic ear shape
- 3. Add button eyes and pom pom nose

Source: <u>Kids Craft Room</u>

What's Streaming?

Disney Plus

- Dashing Through The Snow
- Diary of A Wimpy Kid Christmas: Cabin Fever
- Home Alone (1&2)
- Home Sweet Home Alone
- The Santa Clause
- Jingle All The Way
- The Nightmare Before Christmas
- The Muppets Christmas Carol
- Mickey Mouse Christmas Specials (Various)

HBO Max

- Fred Claus
- Jack Frost
- The Polar Express
- A Christmas Story / A Christmas Story Christmas

Amazon Prime

- Candy Cane Lane
- Jim Henson's "The Christmas Toy"
- Saving Santa
- The Cat in the Hat Knows a Lot About Christmas
- Snow Day
- The Legend of Frosty the Snowman
- Miracle on 34th Street (1947)

Netflix

- Chicken Run: Dawn of the Nugget
- Christmas Chronicles 1&2
- Jingle Jangle
- The Bad Guys: A Very Bad Holiday
- A Boy Called Christmas
- Captain Underpants Mega Blissmas

How The Grinch Stole Christmas (animated and with Jim Carrey)

- Trolls: Holiday in Harmony
 Miracle on 34th Street (1994)
- **Arthur Christmas**
- The Year Without Santa Claus

Apple TV+

- A Charlie Brown Christmas
- It's Christmastime Again, Charlie Brown

