

2019



Holiday Entertainment Guide



Recipes • Crafts • Movies

Holiday Recipes



Snowman Grahams
(Frugal Coupon Living)



Santa Hat Brownies
(Daisy's World)



"Frozen" Popcorn Snowballs
(Life Made Simple)



Chocolate Reindeer Cookies
(Taste of Home)

Snowman Grahams



Ingredients:

- Graham crackers
- Regular marshmallows
- Jet puffed mallow bits
- Wilton sparkle gel: red, green, and black
- Wilton orange candy melts

Instructions:

1. Begin by cutting your marshmallows in half so that you have two circles for every marshmallow.
2. Place three marshmallow halves onto each graham cracker like pictured.
3. Now cut the sides off your orange candy melts to make a small triangle from each one.
4. Use the sparkle gel as glue to glue it onto the center of the top marshmallow.
5. Now with your black sparkle gel, paint on the snowman's eyes, mouth, buttons, and arms.
6. Again using the sparkle gel as glue, glue your marshmallow bits on the graham cracker, around the snowman to look like snow.
7. To finish your snowman, paint on a scarf with your green sparkle gel, and use the red sparkle gel to make polka dots onto the scarf.
8. Your snowman are complete! And your kids are sure to have fun making these!



Source: [Frugal Coupon Living](http://FrugalCouponLiving.com)

Santa Hat Brownies



Ingredients:

- 1 pan of your favorite brownies, cooled and cut into desired size and shape (round cutter suggested)
- 12-16 small strawberries, cleaned and hulled
- vanilla-mascarpone buttercream

Vanilla-Mascarpone Buttercream

- 1/2 cup (1 stick) unsalted butter, room temperature
- 8 ounces mascarpone cheese, room temperature
- 2-1/2 to 3 cups powdered sugar
- 2 teaspoons vanilla extract
- pinch of salt

Instructions for Vanilla-Mascarpone Buttercream :

1. Using a stand mixer with a paddle attachment, beat butter and mascarpone cheese until light and creamy, about 2 minutes.
2. Add vanilla extract and salt.
3. Add 2-1/2 cups of sugar, half a cup at a time and continue beating until smooth.
4. Add more sugar, if needed to reach desired consistency and sweetness.

Instructions for Brownie Assembly:

1. Pipe a ring of vanilla buttercream on top of each brownie.
2. Cut off the base of a strawberry so it is flat and place it upside down on each brownie, pushing slightly to secure in place.
3. Top the tip of the strawberry with a dot of buttercream to finish the Santa hat.

"Frozen" Popcorn Snowballs



Ingredients:

- ½ c. popcorn kernels
- 3 tbsp. canola oil
- ½ c. sugar
- 4 tbsp. butter
- 5 c. mini marshmallows
- ¼ tsp. salt
- ¼ 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.

Chocolate Reindeer Cookies



Ingredients:

- 2-3/4 cups all-purpose flour
- 1-1/4 teaspoons baking soda
- 1/2 teaspoon salt
- 3/4 cup butter, cubed
- 1-1/2 cups packed brown sugar
- 2 tablespoons water
- 2 cups (12 ounces) semisweet chocolate chips
- 2 large eggs
- 1/2 teaspoon almond extract
- 1 can (16 ounces) chocolate frosting

Decorations:

- Candy eyes
- Reese's mini white peanut butter cups
- Miniature pretzels
- Peanut butter M&M's

Instructions:

1. Whisk together flour, baking soda and salt. Place butter, brown sugar and water in a large saucepan; cook and stir over low heat until butter is melted. Remove from heat; stir in chocolate chips until smooth. Stir in eggs and extract. Stir in flour mixture. Let stand until firm enough to shape, about 15 minutes.
2. To freeze dough, shape level tablespoonfuls of dough into balls; flatten each to 1/4-in. thickness. Place in a covered container, separating layers with waxed paper; freeze until firm. (May be frozen up to 3 months.)
3. To bake, preheat oven to 350°. Place frozen dough portions 2 in. apart on greased [baking sheets](#). Bake until set, 12-14 minutes. Remove from pans to wire racks; cool completely.
4. Spread cookies with frosting, reserving a small amount for mouths. Decorate faces with candy eyes; add peanut butter cups for snouts, pretzels for antlers and M&M's for noses. Pipe mouths with reserved frosting.

Source: [Taste of Home](#)

Holiday Crafts



Melted Bead Ornaments
(One Little Project)



Sock Snowman
(Easy, Peasy and Fun)



Christmas Slime
(The Best Ideas for Kids)



Cinnamon Pinecones
(Modern Parents Messy Kids)

Melted Bead Ornaments



Supplies Needed:

- Clear Pony Beads
- Metal Cookie Cutters
- Fishing Line
- Toaster Oven (suggest to use outside to keep smell out of your home)

Directions:

1. Arrange your cookie cutters on a flat pan lined with aluminum foil.
2. Pour some pony beads into each cookie cutter. Use a toothpick to stand all of the beads upright and completely fill the cookie cutter. Remove any extra beads.
3. Take your toaster oven outside (or use your barbecue). Place the pan into a cold toaster oven then bake at 450F for 8 to 12 minutes.
4. Remove the pan from the toaster oven when the beads have completely melted together, but before they start to bubble.
5. Place the pan in the freezer for 10 minutes to cool.
6. Gently pull the edges of the cookie cutter away from the plastic and push out each shape.
7. Using a 1/8 inch drill bit, drill a hole through each of the ornaments.
8. Tie a short piece of fishing line onto each of the ornaments and hang on the Christmas tree or on suction cup hooks in the window.



Source: [One Little Project](#)

Snowman 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 found 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](#)

Christmas Slime



Supplies:

Slime

- 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.

Cinnamon Scented Pinecones



Ingredients:

- Pine Cones
- Cinnamon Scented Oil
- Spray Bottle
- Ziploc Bag
- Jute / String / Ribbon
- Paint

Instructions:

1. First collect pine cones from your neighborhood. This is a wonderful activity for the whole family. Nothing like a Christmas themed scavenger hunt!
2. After gathering your pine cones, place them on a cookie sheet in the oven for one hour, at 200 degrees. This will open them up, and also kill any bugs or bacteria. Let them cool.
3. Fill your spray bottle with a few drops of cinnamon oil, and a few ounces of water.
4. Place your pine cones in a large plastic bag, and spray your cinnamon mixture into the bag (a few sprays should suffice).
5. After your spray, shake the bag vigorously to coat the pine cones.
6. Repeat. Open the bag and spray, then shake again.
7. Final step, seal the bag and put in a warm place. (The longer they soak, the stronger the scent)
8. Once the pine cones are scented, you are free to paint.



What's Streaming?



- The Muppet Christmas Carol (Disney+)
- Mickey's Christmas Carol (Disney+)
- Noelle (Disney+)
- The Santa Claus (Disney+)
- Home Alone (Disney+)
- Klaus (Netflix)
- Dr. Seuss' The Grinch (Netflix)
- How The Grinch Who Stole Christmas (Netflix)
- The Christmas Chronicles (Netflix)
- Christmas with the Kranks (Netflix)
- Home for the Holiday (Hulu)
- I Want a Dog for Christmas, Charlie Brown! (Hulu)
- It's A Wonderful Life (Amazon)
- The Miracle on 34th Street (Amazon)