

Holiday Recipes

with Aunt Gladys

2020 Edition



Since 1931

HOLIDAY RECIPE COOKBOOK

Recipes submitted by our fans

INTRODUCTION

WHO IS AUNT GLADYS??

Most everyone has, knows, or may even BE “Aunt Gladys”. That very special person who creates those amazing dishes that people rave about for days and weeks after. While the food itself is truly incredible, it's the feelings of warmth, family, friendship, and community that are the real treasures that “Aunt Gladys” helps create. That's why you haven't seen an image of Aunt Gladys. Every individual will have a different vision of what she looks like based on their own personal experience and history.

2020 was one for the record books, with the COVID-19 lock downs, cancellations, and restrictions. The general uncertainty was a palpable tension in the air, and yet there was also hope, community, and ingenuity that shone through. The idea for the Aunt Gladys Holiday recipe contest came about from multiple round table discussions (socially distanced, of course) of the Umpqua Dairy team leaders and marketing team. The year was unprecedented, and everyone involved had run the range of emotions through the past several months, so we discussed those things that we missed, what we are looking forward to most when we reach normalcy again, what we ended up bonding over (even virtually). A common theme reoccurred over multiple discussions. Community and Food, which are tied so intrinsically together.

We missed our friends, our families, our physical connections to our communities. By losing the option to gather, to prepare food together, or at the bare minimum dine together, we each lost a small bit of ourselves. Food is such a unifying and essential element, not only for our basic survival needs, but also a way to connect with people. Food can cross boundaries, unify people, generate excitement and curiosity for new and different cultures, create community, start traditions, renew traditions, and heal body and soul.

What better way to mark the 2020 holiday season than to sponsor a contest that shows the diversity of recipes and people, celebrates the bond we all have with food and gathering as groups, and looks to the future with high hopes to maintain the feeling of brotherhood and community that sustain us through the tough times.

We are anxiously looking forward to launching the 2021 Recipe Contest! We will want to hear from you!

SAVORY



TURKEY/CHICKEN STRATA CASSEROLE

Submitted by Linda Triden

INGREDIENTS

Cut 8 slices of bread into cubes. Place in a (9x13") glass casserole dish sprayed with coconut oil.

1 cup chopped onion

1 cup chopped celery

1 cup chopped mushrooms

2 cups chopped cooked turkey or chicken.

1 cup mayonnaise

4 eggs

2 cups Umpqua Homogenized Milk

1 can cream of chicken soup

1 cup grated cheese

Paprika to taste

COOKING STEPS

Saute onions, celery and mushrooms.

In a large mixing bowl, combine chicken/turkey and mayonnaise. Then stir in the sautéed vegetables and spread over the cubed bread.

In medium mixing bowl: Beat together 4 eggs and 2 cups of Umpqua whole milk. Pour this over the top of casserole. Place in refrigerator overnight.

Bake in a 325 degree oven for 15 minutes. Remove and spread one can of cream of chicken soup undiluted. Sprinkle with paprika and bake for one hour, or until set (when you insert a knife in center, it comes out clean). Sprinkle one cup grated cheese on top and melt.

(For a faster version, I don't refrigerate overnight. spread soup on top, sprinkle with paprika and bake until done. Sprinkle with grated cheese and let melt.)

UMPQUA MASHED POTATOES

Submitted by Shannon Summers-Woitt

INGREDIENTS

6-8 large potatoes, peeled and cubed
½ cup Umpqua salted butter
1-2 cups Umpqua sour cream
1 8 oz package cream cheese
2 tsp garlic powder
Umpqua Heavy Whipping Cream or Half & Half as needed to thin.

Salt and pepper to taste

COOKING STEPS

Cook the potatoes in salted water until soft and drain off water. Pour potatoes back into hot pan and add butter, cream cheese, sour cream, garlic and mash gently (do not over mash as it will cause more starch to come out of the potatoes) add some milk to make the potatoes as thin as you like and add the salt and pepper to taste. Can store in fridge for a couple days or freeze.



BUTTERNUT SQUASH SOUP

Submitted by Christy Freeman

INGREDIENTS

2 cups vegetable stock or Chicken stock
4 cloves garlic, peeled and minced
3 carrots, peeled and roughly chopped
1 medium (about 3–4 lbs) butternut squash, peeled, seeded and diced
1 white onion, peeled and roughly chopped
1 tsp Thyme
½ tsp salt or to taste.
½ tsp freshly-ground black pepper
½ cup Umpqua Heavy Whipping Cream
½ Tsp Cinnamon
1 Tablespoon Brown Sugar
pinch of ground nutmeg

COOKING STEPS

Cook all of your items on the stove top (minus the cream,) until tender, blend until smooth then stir in the Umpqua heavy cream. Enjoy!

HOLIDAY SWEET POTATOES

Submitted by Janet Tedford

INGREDIENTS

4 good size sweet potatoes
¼ stick Umpqua Sweet Cream
Butter
1/3 cup Umpqua Old Fashion
Eggnog
1/8 tsp cinnamon
1/8 tsp allspice
Dashes of salt and pepper

COOKING STEPS

Roast sweet potatoes in 350 oven 1 hour. Let cool. Remove skins.
Put in saucepan and mash over med-low heat.
Add butter, egg nog and salt, pepper, cinnamon and allspice. Mix well.
Heat thoroughly, stir occasionally and serve.

Each person can put on his own toppings: marshmallows, maple syrup, butter, nuts, etc.

I had wanted to make my daughter-in-law's recipe for sweet potatoes, but I was out of most of the ingredients for her complicated mix. On top of that, much to my dismay, we had used up all the cream in our coffee that morning. I didn't want to send anyone out Thanksgiving morning to get anything so I thought I would try to come up with something else. Luckily I had a full carton of Umpqua eggnog and thought it had all the creaminess and flavors I would need. Some of our group like their sweet potatoes really sweet, and others not so much, so this recipe works out great. After serving, each one can put on their own toppings and have just what they want. It was a big hit and everyone asked for it again when we were planning this year's pared down Thanksgiving.



MOM'S SHRIMP DIP

Submitted by Carolyn Kurien

INGREDIENTS

½ lb cooked shrimp no tails
1 pkg cream cheese
½ cup Umpqua Sour Cream
¼ cup diced green onion
¼ cup finely chop celery
1 tsp cream horseradish
Dash Worcestershire sauce

Center sauce:
½-1 cup ketchup
1 Tbsp cream horseradish

COOKING STEPS

Take half the shrimp and process it in food processor until it's smooth. Take the other half and chop. In separate bowl cream together cream cheese, sour cream, horseradish and Worcestershire sauce. Chop onion. Chop or grate celery into fine bits. Mix everything together in glass bowl with spatula.

For the shrimp sauce which I pour in the middle of the dip I mix ½-1 cup of ketchup and a big Tbsp of cream horseradish paste. Serve with veggies, crackers, or chips! Enjoy!

RUDOLPH'S ROOFTOP STREET TACOS

Submitted by Sean & Krista Hughes

INGREDIENTS

Chicken taco seasoning
1 lb chicken breast
3 Tbsp vegetable oil
2 cups diced cabbage
Cilantro to taste
Fresh Jalapeno pepper
Red onion
¼ cup grated Cotija cheese
Fresh Sliced lime
Corn tortillas (fried in taco shape)
Umpqua Dairy Sour Cream on top

COOKING STEPS

Make. Eat. Win?

Deck the halls with LOTS of tacos. Fa la la la la , lah lah lah lah lah.

SHRIMP DIP

Submitted by Terri Williamson

INGREDIENTS

1 can of cream of mushroom soup
1 cup Umpqua Sour Cream
1 cup mayonnaise
1 pkg Knox gelatin
1 can of shrimp drained
Chopped green onions
Chopped celery

COOKING STEPS

Mix soup, sour cream and mayonnaise. In a separate dish mix gelatin with 6 Tbsp warm water until dissolved. Then add shrimp, onions, and celery. Mix all ingredients together and refrigerate.

Serve with crackers or fresh veggies like carrot sticks

SOUR CREAM RICE

Submitted by Marjorie Kellison

INGREDIENTS

1 cup dry rice
1 small can chilies sliced
½ lb. jack cheese, grated
2 cups Umpqua Sour Cream
4 Tbsp Umpqua Sweet Cream Butter
Salt & pepper to taste

COOKING STEPS

Cook rice according to directions on package. Add chilies, grated cheese and sour cream. Salt and pepper to taste. Place in a greased casserole, sprinkle cheese on top. Dot with butter. Bake at 350 degrees for 30 minutes.

BREAKFAST CASSEROLE

Submitted by Linda Bruinsma

INGREDIENTS

6-8 slices of white bread w/
crust removed
Umpqua Sweet Cream Butter
1 lb. Maple Sausage, cooked
and drained or diced Ham
or Bacon Cooked and
crumbled.
6 oz. shredded cheese
(1½ cup)
6 eggs, beaten
2 cup Umpqua Homogenized
Milk (can also use 2%)
1 tsp salt

COOKING STEPS

Butter both sides of the bread use Umpqua brand. Place bread in bottom of 9x13 inch baking pan. Next spoon the sausage or meat of choice and cheese over the bread. Mix together eggs, milk, and salt. Pour over meat and cheese. Cover and chill, at least overnight, or freeze.

When ready to cook, bake at 350 degrees for 45 min. Check often since ovens vary in temp.

Tip: Serve with fresh fruit and biscuits with gravy.



SWEET



CLASSIC SCONES

Submitted by Lorna Dune

INGREDIENTS

3 cups all purpose flour
1/2 cup white sugar
5 tsps baking powder
1/2 tsp kosher salt
3/4 cups Umpqua Dairy
Unsalted Sweet Cream Butter
(chilled, cubed)
1 large egg
3/4 cups Umpqua Dairy
Homogenized Milk
1/4 cup Umpqua Dairy Sour
Cream

Icing:

1/4 cup Umpqua Dairy Unsalted
Sweet Cream Butter (softened
at room temperature)
1/4 tsp vanilla extract
1/4 tsp almond extract
1 - 1 1/2 cups of powdered
sugar (depending on desired
icing thickness)
Slivered almonds

COOKING STEPS

Scones:

1. Mix dry ingredients together in a medium sized bowl. Add the cubed butter and blend with a pastry blender, or two forks, until butter is incorporated throughout as small crumbs.
2. In a separate large bowl, whisk together the milk, egg, and sour cream until smooth.
3. Add the dry mixture to the wet mixture in small batches until all of the flour is hydrated. Be careful not to over mix.
4. Turn the dough out onto a floured board and knead by hand until smooth.
5. Divide dough into four even pieces and roll each into a ball. Flatten each ball into a disk 1/2 inch thick. Cut each disk into quarters.
6. Place wedges on a baking tray lined with parchment paper. Bake in a preheated 400°F oven for 15 minutes on the middle rack until golden brown.
7. Place on a wire rack and allow to cool completely.

Icing:

1. Cream together butter, vanilla extract, and almond extract until smooth using a hand or stand mixer on medium-high.
2. Slowly add powdered sugar while blending until icing reaches desired thickness.
3. Spread frosting on each, cooled scone using a butter knife. Sprinkle slivered almonds on top and serve.

Makes 16 scones. Leftovers keep for four to five days wrapped in plastic or in an airtight container at room temperature.

HOLIDAY FRUIT MOLD

Submitted by Doris J. Keith-Hoitt

INGREDIENTS

1 can Dole crushed pineapple, squeezed as dry as possible, reserve the juice.

1 pint Umpqua Heavy Whipping Cream

½ cup powdered sugar

1 tsp. Madagascar Bourbon vanilla

1 dash mace

½ cup Umpqua Sour Cream

Juice from the can of pineapple with enough sugar to make 1 cup + ¼ cup granulated sugar dissolved in the juice water mixture.

15 maraschino cherries, drained, blotted dry and cut in half.

2 packages gelatin

1 ½ cups medium grate sharp yellow cheddar cheese (I have always liked Bandon's best.)

COOKING STEPS

Prepare the pineapple and the cherries and set the fruits aside.

Bring the juice/sugar/water to a boil and stir the gelatin in until it is completely dissolved. Chill until is half way to being 'jelled'.

While that is chilling whip the whipping cream to soft peaks and blend in the powdered sugar and the vanilla and the mace. Stir in the sour cream and the cheese – now fold in the pineapple, the cherries and the thickened gelled pineapple juice mixture. Place it all into a deep mold and jell it at least 5 hours.

Serve with a bit of grated cheddar sprinkled over the top and the cherries positioned wherever you like.

Enjoy

Happy Christmas to you all, be safe, be healthy and be happy.

GREAT AUNT HELEN'S CHOCOLATE LUSH DESERT

Submitted by Brenda Spoon

INGREDIENTS

1 cube of Umpqua Sweet Cream Butter

1 Cup flour

1 Cup powdered sugar

1 8oz. package of cream cheese

2 small packages of Chocolate Instant Pudding mix

3 Cups of Umpqua Milk

Large tub of Cool Whip

COOKING STEPS

For crust:

Melt 1 cube of butter in a pan and add 1 cup of flour. Press into 9x13 pan and bake at 325°-350° for approx. 15 to 20 minutes until slightly brown, let cool.

Filling- 1 cup powdered sugar.

1 8oz. Package of cream cheese.

Mix and fold in ½ of a large tub of cool whip. 1 cup spread over crust.

In a bowl mix 2 small packages of chocolate instant pudding mix. With 3 cups of milk. Use a mixer, pour over cream cheese mixture.

Use other ½ cool whip to spread over top.

Refrigerate over night. Cut into desired pieces.

Wait for family to go bonkers!!!!!!

YUMMY ICE CREAM PIE

Submitted by Sherry Parnell

INGREDIENTS

4 cups Umpqua Vanilla Ice Cream
1 6-oz chocolate pie crust
1 - 11.75 oz. jar fudge ice cream topping
3 butter finger candy bars chopped
Umpqua Dairy Heavy Whipping Cream, whipped

COOKING STEPS

Spoon vanilla ice cream into crust. Cover and freeze 3 hours until ice cream is firm, spread topping over ice cream; sprinkle with candy and freeze 2 hours.

Top with whipped cream and serve

Want to switch it up? Swap the Vanilla for your favorite flavor! We love Mountain Blackberry Revel!



HOLIDAY JEWEL SALAD

Submitted by Julia Murphy

INGREDIENTS

6 ounces raspberry jello
6 ounces cherry jello
2 pkgs. (10 oz. each) frozen raspberries
16 oz. whole berry cranberry sauce
16 oz. can crushed pineapple, undrained
4 cups Umpqua Dairy Sour Cream
(1 cup used for decorating before serving)

COOKING STEPS

Dissolve raspberry jello in 1½ cups boiling water. Add frozen raspberries. Pour into 9x13 glass pan. Chill until firm.

Spread 3 cups of Umpqua Dairy sour cream over raspberry layer.

Meanwhile, dissolve cherry jello in 1 cup boiling water. Add cranberry sauce and **UNDRAINED** crushed pineapple. Mix well. Place this mixture in refrigerator until it has the consistency of egg whites (partially set). Then pour this over the sour cream layer. Cover and chill until firm.

Serve by cutting into squares and decorating a with a dollop of Umpqua sour cream, if desired.

PENUCHE WALNUTS

Submitted by Susan Massini

INGREDIENTS

½ cup Umpqua Dairy
Whipping Cream
1½ Tbsp lemon juice
½ cup white sugar
1 cup packed brown sugar
1 tsp. vanilla
3½ cups walnuts

COOKING STEPS

Add 1½ Tbsp lemon juice to ½ cup Umpqua Dairy Whipping Cream. Leave for 5 minutes and then add to both sugars in sauce pan.

Stir and cook on medium heat until mixture reaches 146 degrees—just above soft boil.

Remove from heat and add vanilla and walnuts.

Pour onto parchment paper in a single layer and cool. Break apart and enjoy!!



GIMA SALAD

Submitted by Carol Vroman

INGREDIENTS

2 eggs, beaten
4 Tbsp sugar
2 Tbsp Umpqua Sweet Cream
Butter
4 Tbsp vinegar
1 cup Umpqua Heavy
Whipping Cream
2 cups Royal Ann Cherries
2 cups Mandarin Oranges
2 cups crushed pineapple
2 cups marshmallows

COOKING STEPS

Put eggs in double boiler and add vinegar and sugar, beating constantly. Cook until thick and smooth. Remove from heat, add butter and allow to cool.

Beat whipping cream until it has even, frothy peaks. Add egg and sugar mixture. Fold in well drained fruit and marshmallows.

Place in refrigerator to chill. Should make this 24 hours before serving.

HOLIDAY COCONUT DATE LOG COOKIES

Submitted by Pat Copple

INGREDIENTS

1 stick (½ cup) Umpqua Sweet Cream Butter
8 ounces pitted Medjool dates, diced
1 tsp vanilla
¾ cup sliced almonds, or walnuts or pecans
¾ cup your favorite granola
2/3 cup shredded sweetened coconut

COOKING STEPS

In a medium saucepan on medium heat, melt the butter, then add the dates and cook until dates break down; about 5 minutes. Remove from heat and stir in vanilla.

Grind the nuts and granola to fine pieces in a food processor. Stir this into the warm date mixture. Cool in the pan until it can be refrigerated to cool further so it is cool or only slightly warm to the touch. Form the date mixture into a 1½ inch diameter log on waxed or parchment paper. Cool again if too sticky and roll the log in the coconut. Refrigerate until well chilled. Cut log into about 1/4 inch slices and In a medium saucepan on medium heat, melt the butter, then add the dates and cook until enjoy!

Store in the refrigerator.

HOLIDAY RICE PUDDING

Submitted by Brenda N. D'Orazio



INGREDIENTS

1-½ cup Umpqua Old Fashion Eggnog
1 tsp. rum extract or almond extract
½ cup Umpqua Homogenized Milk
3 eggs, lightly beaten
¼ c. granulated sugar
1-½ c. cooked rice, cooled
2 Tbsp. Umpqua Sweet Cream Butter
2Tbsp c. ea. diced red & green candied cherries (or candied citron)

COOKING STEPS

Beat eggs in small bowl, set aside. In small saucepan over med. Heat bring eggnog, milk, sugar & butter to a simmer but not boiling.

Pour about ½ c. Of milk mixture into eggs stirring quickly. Immediately pour egg mixture back into the saucepan and bring back to

Low boil, stirring constantly. As mixture starts to thicken, remove from heat and stir in extract of choice & the rice. Stir in candied fruit bits and

Pour into buttered 1½ qt. Casserole dish. Bake @ 375 for approx. 25-30 Min. For a pretty presentation i halve some of the cherries and

Arrange on top before serving.

(This is my regular family rice pudding except I make it with half 'n half rather than eggnog and substitute raisins for the fruit. In the regular version, increase the sugar to ½ c.)





BISCOFF LUSH

Submitted by Samantha Schuttpelz

INGREDIENTS

3 sleeves of Biscoff cookies
1 jar of Biscoff cookie butter
(creamy)
2 cups of Umpqua Heavy
Whipping Cream
Sugar to taste

COOKING STEPS

First whip all your whipping cream in a medium bowl until thick and add sugar to taste. I use about $\frac{3}{4}$ tablespoons of sugar. Then melt all of the Biscoff cookie butter in the microwave. Next in a 9x13x2 inch pan layer the Biscoff cookies in the bottom, completely covering the pan. Then spoon in a third of the whipping cream and spread out. Next drizzle some melted cookie butter over the cream. Repeat the layering process for a total of three layers. Lastly drizzle the cookie butter up and down the pan in a vertical stripe design. Take a tooth pick and drag through horizontally down in lines then repeat going up. Crush up some cookies for the edges to cover up flaws. Refrigerate for 4 hours and enjoy!!



TWO INGREDIENT – ICE CREAM BREAD

Submitted by Laura Escalera

INGREDIENTS

2 cups Umpqua Ice Cream
(any flavor) half melted
is fine, (you don't want it
totally hard).
1.5 cups self-rising flour
(Optional) Add fruit (berries
or cherries work best) or
chocolate to vanilla ice
cream if desired.

COOKING STEPS

Preheat oven to 350* and line a loaf pan with parchment paper. Mix the ice cream and self-rising flour in a large bowl until it forms a dough. Stir in fruit if desired at this time, Place in loaf pan and bake for 45-50 minutes until skewer inserted comes out clean.

*Serve with butter and jam or a scoop (or two) of your favorite Umpqua ice cream with or without shaved Chocolate or your topping of choice...So easy, ENJOY !



EGGNOG BREAD PUDDING

Submitted by Sandy Hails

INGREDIENTS

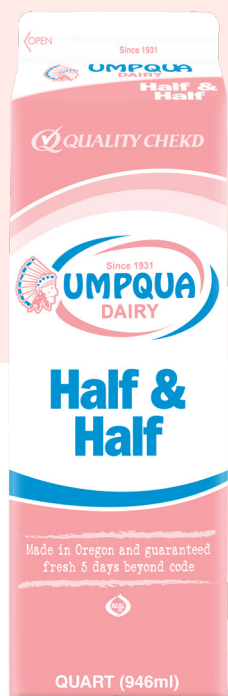
1 Loaf Bread
8 eggs, beaten
2 ½ cups Umpqua Half & Half
1 ½ cups Umpqua Old Fashion Eggnog
1 cup sugar
¼ cup brown sugar
½ tsp nutmeg
dash of salt
2 tablespoons dark rum, or use rum extract
1 tsp vanilla extract
1 ½ cups of golden raisins.

COOKING STEPS

Preheat oven to 350 degrees. Butter 9x13 baking dish. Place cubed bread in a large bowl. In another bowl whisk together all other ingredients except raisins. Pour mixture over bread cubes and stir to combine. Add raisins and stir well. Allow mixture to sit 10 -15 minutes, stirring often until most of the liquid is absorbed into bread. Spoon mixture into prepared baking dish and place in oven. Bake for 50 - 55 minutes until pudding is completely set and starting to brown on top. Remove from oven and allow to cool.

Top with if preferred a scoop of Umpqua Vanilla Ice Cream.

Yummy Yummy Good.



RASPBERRY ALMOND CROWN PIE

Submitted by Debbie Luster

INGREDIENTS

9 oz prepared graham cracker pie crust
2/3 cup sliced almonds, divided
2 cups fresh or frozen red raspberries, divided
½ cup water
½ cup granulated sugar
1/8 tsp salt
1 Tbsp cornstarch
1 Tbsp water
1 cup Umpqua Dairy Old Fashioned Heavy Whipping Cream
1 Tbsp granulated sugar
1 tsp pure vanilla extract
1 (8 oz) package cream cheese, softened
½ cup granulated sugar
¾ tsp pure vanilla extract
¼ tsp almond extract
1/8 tsp ground cinnamon
1/16 tsp ground nutmeg
Line bottom of prepared graham cracker pie crust with 1/3 cup sliced almonds.

COOKING STEPS

Glaze: In a 1-quart saucepan, combine 1 ½ cups raspberries, ½ cup water, ½ cup granulated sugar, and salt. Heat to boiling; cook 5 minutes on medium-high heat, stirring constantly. Remove from heat and stir in cornstarch mixed with 1 TB water. Return to heat, stirring constantly, and cook until mixture thickens and boils. Boil 1 minute, then remove from heat and cool 15 minutes in saucepan.

Prepare whipped cream and cream cheese filling: In a chilled medium mixing bowl, beat 1 cup whipping cream until slightly thickened. Add 1 TB sugar, and 1 tsp vanilla extract. Continue beating only until whipping cream is firm, but not over beaten. Set aside.

In a medium mixing bowl, beat together cream cheese, granulated sugar, pure vanilla extract, almond extract, cinnamon and nutmeg with electric mixer until mixture is fluffy and well blended. Fold in 1 ½ cups prepared whipped cream. (You will have about ½ cup left over.). Spread cream cheese/prepared whipped cream filling into graham cracker pie shell lined with sliced almonds. Sprinkle remaining 1/3 cup sliced almonds and ½ cup raspberries on top of cream cheese/whipped cream filling. Cover cream cheese/whipped cream filling with cooked, cooled raspberry glaze. Refrigerate at least one hour before serving.

Makes 10 delicious servings! ENJOY!!!



PEPPERMINT ICE CREAM CAKE

Submitted by Carolyn Bard

INGREDIENTS

14 oz. (approx.) pkg chocolate sandwich cookies (Oreo)
1/3 cup Umpqua Sweet Cream Butter
1.75 qt. Umpqua Peppermint Candy Ice Cream
3/4 cup Umpqua Old Fashioned Heavy Whipping Cream
1 cup semi-sweet chocolate chips
1 Tbsp light corn syrup
1/2 tsp vanilla
1/2 cup crushed peppermint candy

COOKING STEPS

Ice Cream Cake Directions:

Pulse cookies in food processor until crumbs, place in bowl. Melt butter in sauce pan, mix with cookie crumbs until well blended. Press approximately half of cookie mixture into 10 in. springform pan, bottom and side. Scoop softened ice cream into springform pan, level out ice cream. Spread the remaining cookie crumbs on top of the ice cream, press lightly. Cover with wrap and freeze

Chocolate Sauce Directions:

Bring whipping cream to boil in sauce pan. Add chocolate chips, corn syrup and vanilla, remove from heat, stir until blended & smooth, let cool.

To Serve:

Place springform pan on warm wet cloth, allow 5 min. to thaw. Loosen cake from side of springform pan and remove side. Cut into 8 to 10 servings, put on dessert plates, top with chocolate sauce and peppermint candy.

Enjoy



COTTAGE CHEESE CROISSANTS

Submitted by Melinda Pollock

INGREDIENTS

Croissants
1 pound Umpqua Dairy Sweet Cream Butter - room temperature
16 oz. container Umpqua Dairy Cottage Cheese
2 1/2 cups flour

Vanilla Glaze

2 1/2 Umpqua Dairy Milk (add more for thinner glaze)
1/2 tsp vanilla
1 1/2 cup confectioners sugar

Orange Glaze

zest from one orange
2 1/2 tsps Umpqua Orange Juice (add additional for thinner glaze)
1 1/2 cup confectioners sugar

COOKING STEPS

Mix cottage cheese and room temperature butter with mixer. Slowly add the flour. Form into ball. Refrigerate over night.

In the morning, let dough rest at room temperature for 20 minutes. Divide into three balls. On floured surface, roll balls into circles 1/4" thick. With knife or pizza cutter, slice dough circle in half, slice each half into 4 triangles. Roll into a log, starting at base of triangle, rolling toward the tip of the triangle. Bend corners to form crescent shape.

Bake on ungreased baking sheet. 425 degrees, 22-25 minutes. Cool. Dip into glaze when cool.



SOUR CREAM CUT-OUT COOKIES

Submitted by Jenifer Pleus

INGREDIENTS

1 cup sugar
½ cup margarine
½ cup Umpqua Sour Cream
2 eggs
½ tsp baking soda
½ tsp vanilla
2½ cups flour

COOKING STEPS

Melt margarine in microwave, add sugar, then eggs, then sour cream. Add vanilla, then baking soda. Add flour. Put dough in refrigerator for at least an hour, take out and let warm-up at room temperature at least one hour prior to rolling out cookies. Use a well-floured cut out board, cut out cookies, bake plain on greased cookie sheet for 5 min at 400 degrees. Once cool, frost with vanilla frosting and decorate with sprinkles! Double this recipe to make about 60 cookies. They also freeze well in shoe boxes!

EGGNOG HOLIDAY PUNCH

Submitted by Roxanne Schaub

INGREDIENTS

1.75 quart carton of Umpqua
Vanilla Ice Cream
Half Gallon of Umpqua Old
Fashion Egg Nog
Large bottle of 7 Up

COOKING STEPS

In a punch bowl place a whole carton of Umpqua vanilla ice cream (don't cut it up) in the middle of the bowl. Pour in large bottle of 7-up and a half gallon of Umpqua eggnog. My family has had this eggnog treat every year for as long as I can remember. We never get enough.

Merry Christmas.

Perfect for Christmas parties. Don't forget to get a little extra for later! (There won't be any left...)



CHEESECAKE

Submitted by Marie Fitzgerald

INGREDIENTS

16 oz. Umpqua Cottage Cheese
2 - 8 oz. packages cream cheese
1 pint Umpqua Sour Cream
4 eggs, slightly beaten
1/3 cup corn starch
2 Tbsp lemon juice
1/2 cup Umpqua Sweet Cream Butter, melted

COOKING STEPS

Sieve cottage cheese into large mixing bowl, add cream cheese. Beat on high speed until well blended and creamy. Continuing to beat on high, blend in sugar, then eggs. Reduce speed to low. Add cornstarch, lemon juice and vanilla. Beat until blended. Add melted butter and sour cream.

Pour into prepared pan. Bake at 325°F for 70 minutes or until firm around edges. Turn off oven. Let stand in oven 2 hours. Remove and cool completely on wire rack. Chill. Remove from pan. Makes 12 servings.

Can be frozen for later.

FESTIVE SCONES

Submitted by Susan LaBounty

INGREDIENTS

2 cups flour
2 tsps baking powder
1/4 tsp baking soda
1/4 cup sugar
1/2 tsp salt
1/2 cup (8 Tablespoons) cold Umpqua Butter
1/2 cup dried cranberries
1 cup cold Umpqua Buttermilk

COOKING STEPS

Preheat oven to 425 degrees. Whisk together flour, baking powder, baking soda, sugar and salt. Cut in Umpqua butter with pastry cutter or hands until it resembles corn meal. Add cranberries, Umpqua buttermilk and stir until just combined. On a baking sheet (parchment paper optional) scoop approximately 1/3 cup per scone, placing 2-3 inches apart.

Bake 15-20 minutes or until bottoms are a golden brown. Let cool on the baking sheet. Enjoy.



CHOCOLATE CHEESECAKE

Submitted by Kathy Shayler

INGREDIENTS

Crust:

9 oz. Chocolate graham
crackers
3 Tbsp sugar
1 cube Umpqua Sweet Cream
Butter

Filling:

12 oz. bitter or semi-sweet
chocolate, chopped
2.5# cream cheese
1¾ cup sugar
4 large eggs
¼ cup Umpqua Dairy Heavy
Whipping Cream
½ cup unsweetened cocoa
powder, sifted
1 Tbsp vanilla

Topping:

1½ cup Umpqua Sour Cream
¼ cup sugar

COOKING STEPS

Crust:

Mix the ingredients together and press
into 10" springform pan.

Preheat oven to 350 degrees. Melt
chocolate in double boiler, stir until
smooth. Cool to lukewarm. Beat cream
cheese and sugar in bowl until smooth.
Add eggs, 1 at a time, beating well after
each addition. Add melted chocolate,
cream, cocoa powder and vanilla. Beat
just until smooth. Pour into crust. Bake
until the center is just set, about 1 hour.
Cool 20 minutes. Flatten edges. Loosen
edge with knife. Cool completely and chill.

Topping: Combine sour cream and sugar.
Spoon over cake. Bake 20 min. at 350
degrees. Chill. Remove ring and cut into
14 or 16 servings. Enjoy!

CRANBERRY SALAD

Submitted by Deborah Trent

INGREDIENTS

1 lb. pkg fresh cranberries
2 cups sugar
4 cups water
Dash of salt
3 oz pkg raspberry Jello
1 quart Umpqua Cottage
Cheese
16 oz Umpqua Heavy
Whipping Cream

COOKING STEPS

Boil cranberries, water, sugar and dash
of salt 20 minutes. Remove from stove,
stir in jello until dissolved. Refrigerate
overnight.

Whip cream until stiff peaks form. Stir
whipped cream and cottage cheese into
Cranberry mixture. Chill & serve.





SWEET AND SOUR ORANGE PIE

Submitted by Edward Kimble

INGREDIENTS

9 inch pie pan
8 oz of crushed Oreo cookies
2 Tbsp of Umpqua Unsalted Sweet Cream Butter, melted
1 can of sweetened condensed milk
11 egg yolks separated from the whites
½ of a cup of Umpqua Orange Juice
¼ of a cup of lemon juice
8 oz bag of milk chocolate chips
3 Tbsp of Umpqua Heavy Whipping Cream

COOKING STEPS

Crust: in pie pan put Oreo crumbs in pan and Umpqua sweet butter and press and form to pan bottom and sides and set a side

In large bowl mix egg yolks both juices sweetened condensed milk and mix on high until well blended about 3 minutes pour into pie crust and bake for 22 to 25 depending on your oven should be springy on top poke with toothpick and should come out clean when it is done let cool for two hours

Ganache topping:
In microwave safe bowl put chocolate chips and Umpqua heavy cream on for 30 seconds at a time until combined and smooth then pour on top of pie refrigerate for one hour serve and enjoy



UMPQUA SOUR CREAM “SUGAR” COOKIES

Submitted by John Bacchetti

INGREDIENTS

1 cup Umpqua Salted Sweet Cream Butter
2 cups white sugar
2 eggs
1 tsp almond extract
1 cup Umpqua Sour Cream
5 ½ cups unbleached flour
3 tsps baking powder
1 tsp baking soda

COOKING STEPS

In a large bowl, cream together butter and sugar. Beat in the eggs, almond extract and sour cream.

Combine the flour, baking powder and baking soda, stir into the creamed mixture until just blended. Dough will be light and sticky. Cover or wrap dough and chill overnight.

Preheat oven to 350 degrees F. On a lightly floured surface, roll the dough out to 1/8 inch thickness. Cut into desired shapes using cookie cutters. Place cookies 1 inch apart onto ungreased cookie sheets.

Bake in the preheated oven for 8 to 10 minutes, until cookies turn a very light brown.

Remove from baking sheets to cool on wire racks.



CRANBERRY ORANGE MUFFINS

Submitted by Allison Soward

INGREDIENTS

½ cup Umpqua Unsalted Sweet Cream Butter, softened to room temperature
½ cup granulated sugar
¼ cup packed light or dark brown sugar
2 large eggs, at room temperature
½ cup Umpqua Sour Cream
2 tsp pure vanilla extract
zest of 2 oranges
1¾ cups all-purpose flour (spoon & leveled)
1 tsp baking soda
1 tsp baking powder
½ tsp ground cinnamon
½ tsp salt
2 Tbsp Umpqua Orange Juice
2 Tbsp Umpqua Milk (any kind)
1½ cups fresh or frozen cranberries (do not thaw)

Orange Glaze

1 cup confectioners' sugar
3 Tbsp Umpqua Orange Juice

COOKING STEPS

Preheat oven to 425°F. Spray a 12-count muffin pan with nonstick spray or line with cupcake liners. Set aside. In a medium bowl beat the butter on high speed until smooth and creamy, about 1 minute. Add the granulated and brown sugars and beat on high until creamed, about 2 full minutes. Scrape down the sides and bottom of the bowl as needed. Add the eggs, yogurt, and vanilla extract. Beat on medium speed for 1 minute, then turn up to high speed until combined. Beat in the orange zest until combined. In a large bowl, toss together the flour, baking soda, baking powder, cinnamon, and salt. Pour the wet ingredients into the dry ingredients and slowly mix with a whisk. Add the orange juice and milk, gently whisking until combined and little lumps remain. Fold in the cranberries. Spoon batter into muffin pan, filling them all the way to the top. Top the batter with an additional cranberry or two, for looks if desired. (I like the pop of color on top of the muffins in doing this.) Bake for 5 minutes at 425°F, then keeping the muffins in the oven, lower the oven temperature to 350°F and bake for 18-20 more minutes or until a toothpick inserted in the center comes out clean. The total times these muffins take in the oven is about 23-25 minutes. While the muffins are cooling for a few minutes, make the glaze by whisking the glaze ingredients together. Drizzle over warm muffins. Allow to briefly cool before serving.

SANTA'S FAVORITE COOKIES

Submitted by Colleen Evers

INGREDIENTS

3 cups chocolate chips
½ cup Umpqua Sweet Cream Butter, (1 stick)
1 cup Umpqua Dairy Sour Cream
4 Tbsp vegetable oil
2 large eggs
1½ cups granulated sugar
2½ cups flour
1 tsp baking powder
¼ tsp salt

COOKING STEPS

Preheat oven to 375 degrees. Melt chocolate chips and butter in microwaveable container. Heat on high for 3 minutes, stir, heat an additional 3 minutes and stir. Set aside to cool. Using a mixer, cream Umpqua sour cream, vegetable oil, eggs and sugar until smooth. Add in flour, baking powder and salt. Add in cooled chocolate mixture. Mix well. Let dough rest for 10-15 minutes. It will rise lightly. Place in refrigerator for 30 minutes.

Scoop onto baking sheet placing mounds 2" apart. I use an ice cream scoop. Don't worry about mounds being perfect, they will even out and smooth out as they are baked. Bake 9-11 minutes. They will lightly crackle and have no shiny spots. Do not over bake. Thanks to the Umpqua sour cream, they will be soft and chewy like brownies. When still warm dust with powdered sugar. (Or drizzle with caramel sauce!)

Serve with Umpqua Dairy ice cream, (I have Bordeaux Cherry to pair with the intense chocolate of the cookies) or Umpqua Dairy egg nog or a big cold glass of Umpqua Dairy milk.

Leave these for Santa and you'll be on the Nice list for sure.



SOUR CREAM NUTMEG COOKIES

Submitted by Sherry Bierwirth-Lader

INGREDIENTS

½ cup of Umpqua Sweet Cream Butter
1 cup sugar
1 egg
¾ cup of flour
½ tsp baking soda
1 tsp baking powder
½ tsp salt
½ tsp nutmeg
½ cup of Umpqua Dairy Sour Cream
1 tsp vanilla

COOKING STEPS

Mix butter, sugar and egg until creamy. Add all remaining ingredients. Roll dough out on floured surface until ¼ inch thickness, use cookie cutters to form the shape you want. Place the cookies on a buttered cookie sheet or parchment paper. Bake at temperature of 425 degrees for 8 to 12 minutes. Makes 2½ dozen cookies. Cool on racks and apply your favorite icing.

This recipe is passed on from my Great Grandmother which my family has loved and made on many occasions.



CHRISTMAS TOFFEE

Submitted by Deanna Pinkard

INGREDIENTS

1 cup chopped pecans
¾ cup Brown sugar
½ cup (1 stick) of Umpqua Butter
½ cup Semi-Sweet chocolate Chips

COOKING STEPS

Butter your 8x8x2 pan. Evenly spread the chopped pecans in the pan.

Heat brown sugar and Umpqua butter to boiling in a heavy saucepan- stirring constantly. Boil over medium heat, stirring constantly for 7 minutes. Immediately spread over pecans.

Sprinkle chocolate chips over hot butter-sugar mixture. Cover with a sheet pan until chips are melted. When chocolate is soft spread over candy and let cool. Refrigerate until very firm. Flip candy onto aluminum foil and break into pieces.

*Butter your pan very well



UMPQUA EGGNOG CHEESECAKE

Submitted by Sharon Littlefield

INGREDIENTS

1 cup graham cracker crumbs
¼ cup sugar
¼ tsp nutmeg
¼ cup Umpqua Sweet Cream
Butter, melted
1 envelope unflavored gelatin
¼ cup cold water
8 oz. Softened cream cheese
¼ cup sugar
1 cup Umpqua Old Fashion
Eggnog
1 cup Umpqua Heavy
Whipping Cream, whipped

COOKING STEPS

Combine sugar, graham cracker crumbs and butter, and press into springform pan. Soften gelatin in water over low heat until dissolved. Mix cream cheese and sugar with hand held blender until well mixed. Gradually add gelatin and Umpqua Eggnog. Chill until slightly thickened. Fold in cream and pour into crust. Chill until firm.

Serves 10 to 12



EGGNOG LA LA LA LA LOGS

Submitted by Cindy Smith

INGREDIENTS

1 lb. Umpqua Sweet Cream
Butter
2 Eggs
1 cup sugar
2 tsp nutmeg
4 cups flour

Frosting:

1 stick butter (from pound
above)
4 Tbsp Umpqua Heavy
Whipping Cream
4 cups powdered sugar

COOKING STEPS

Aunt Gladys will be thrilled to taste one of these scrumptious cookies, she definitely won't be able to stop at one. I got it from my mother-in-law Ruthie Bells (84 years young!) and she still makes these every year for the holiday season.

First things first, preheat oven to 350°.

Leave butter out to gain room temperature. Take 2 sticks of it (one cup) and beat it up real good on high speed with 1 cup of sugar, (2-3 minutes). Stir in the 2 eggs. Mix in Nutmeg and flour.

Grab some and put it on the cutting board with a little flour on it and roll it out about ½" thick then cut little logs out. Put those logs on the cookie sheet and put em into the oven. Depending on your oven, they are best when they have just turned a light shade of golden brown (11-14 minutes). Let em cool off....

For the frosting, take a stick of butter and whip it up with the beater, add heavy cream and vanilla. Mix in powdered sugar and mix until blended. Frost the cookies with it and toss some ground nutmeg over the top of the cookies after frosting.

Enjoy!!!

SOUR CREAM TWISTS

Submitted by Joe Howell

INGREDIENTS

1 pkg yeast
¼ cup very warm water
4 cups flour
1 cup Umpqua Sweet Cream Butter, melted
1 cup Umpqua Sour Cream
2 eggs, slightly beaten
1 tsp salt
1 tsp vanilla
2 cups sugar
2 Tbsp cinnamon

COOKING STEPS

Sprinkle yeast in water, stir. Combine flour, butter, sour cream, eggs and vanilla in a large bowl. Stir in dissolved yeast. Beat until smooth. Cover bowl with a damp dish towel or plastic wrap and refrigerate at least 2 hours or up to 2 days.

Mix sugar and cinnamon. Sprinkle the cinnamon sugar mixture onto a board and roll dough out over it. Turn the dough over, then fold it again towards you, roll again, and repeat, adding more of the sugar/cinnamon mix as needed until you have about 6 layers of cinnamon sugar. The final rectangle should be about 1/2 inch thick. Cut strips 1" wide", twist and put on a greased cookie sheet.

Bake at 375 for 15 minutes.

CHOCOLATE CRANBERRY FUDGE CAKE

Submitted by Christine Galligan

INGREDIENTS

Cake:
2/3 cup semisweet chocolate chips
½ cup Umpqua Salted Butter
1 oz. unsweetened chocolate
1 cup whole berry cranberry sauce
½ cup sugar
2 large eggs
1 tsp vanilla
¼ cup flour
½ tsp baking powder

Glaze:
¼ cup Umpqua Heavy Whipping Cream
½ cup semi-sweet chocolate chips
¼ cup cranberry sauce

COOKING STEPS

Preheat the oven to 325 degrees. Line 8" round cake pan with parchment paper. Oil and flour pan. Melt chocolates and Umpqua butter. Stir until smooth. Add remaining cake ingredients. Mix well. Bake for 40 minutes or until a toothpick inserted near the center comes out clean. Cool in pan for 30 minutes. Refrigerate until cold.

Glaze:
Heat Umpqua Whipping Cream and chocolate together on low heat until chocolate is melted. Add cranberry sauce. Stir until smooth.

Turn the cake onto a serving plate. Spread glaze on top, allowing it to run down the sides of the cake. Chill one hour.

GLUTEN FREE BROWNIES

Submitted by Cheryle Ann

INGREDIENTS

1/3 cup finely chopped nuts
1/3 cup Almond Flour
1/3 cup Gluten Free Flour
(1-1 ratio to regular flour)
1/2 cup Coconut Flour
1 Tbsp baking powder
1 tsp salt
1 1/3 cup cocoa
1/2 cup chocolate chips
1 cup oil (I use 1/2 cup
coconut oil & 1/2 C Umpqua
Sweet Cream Butter melted)
1/2 cup + 2 Tbsp coconut
sugar
1/2 cup + 2 Tbsp maple syrup
(or 1 1/4 cup sugar)
1/2 cup Umpqua Sour Cream
3 large eggs
1 tsp vanilla
1/2 cup Umpqua Milk

COOKING STEPS

Heat oven to 325
Spray a 13" x 9" pan

Mix dry ingredients in one bowl. Mix oil
and sugar until creamy. Add sour cream
and mix until creamy. Add 3 large eggs
and 1 tsp vanilla and mix until creamy.
Add milk.

Make a well in the middle of the dry
ingredients and pour wet ingredients into
well. Stir just until well blended (do not
use blender will over mix the brownies
pour into pan and bake 20-30 minutes or
until toothpick comes out clean.

Cover Gluten Free Brownies with foil
immediately. This will ensure moist fudge
brownies.

If you use regular flour use pastry flour
or well sifted regular flour. Do not use
milk as gluten free flour requires more
moisture.

PEPPERMINT BROWNIES

Submitted by Sarah Holton

INGREDIENTS

1 cup sugar
1/2 cup Umpqua Sweet Cream
Butter
4 eggs
1 cup flour
1/4 tsp. salt
1 can (16 oz.) chocolate syrup
– 1 1/2 cups
1 tsp. vanilla
1/2 cup nuts, chopped

Frosting –

2 cups powdered sugar
1/2 cup Umpqua Sweet Cream
Butter
2 Tbsp Peppermint extract

Or Glaze-

1 cup chocolate chips, melted
6 Tbsp Umpqua Sweet Cream
Butter

COOKING STEPS

Serve with a side of Umpqua Peppermint
Candy ice cream.



SOUR CREAM RAISIN PIE

Submitted by Shelley McLeod

INGREDIENTS

1½ cup Umpqua Buttermilk
½ cup Umpqua Half & Half
5 oz. package instant vanilla pudding mix
1/8 tsp. allspice
½ tsp. cinnamon
¼ cup Umpqua Sour Cream
½ cup raisin (soaked and drained)
Umpqua Heavy Whipping Cream, whipped

COOKING STEPS

Mix all but sour cream and raisins. Mix on low for 15 seconds and on high for 4 minutes. Fold in sour cream and raisins, then pour into cooked pie shell. Top with whipped cream.



Did you know that buttermilk is great to bake with? Not only does it add a refreshing tartness to sweets, it makes tender cakes, and great quick breads and biscuits. (And don't forget chicken! Mmmm...)

MARGE'S TOFFEE

Submitted by Marjorie Kellison

INGREDIENTS

1 cup brown sugar
1 cup Umpqua Sweet Cream Butter
1-2 cups crushed nuts (walnuts or almonds)
1 small package of chocolate chips

COOKING STEPS

Combine in a saucepan and bring to a boil, stirring constantly. Boil for 5 minutes. Butter an 8x11 dish. Place crushed nuts on bottom. Pour mixture over the nuts. Do not scrape the pan. Top with melted chocolate chips.

SCONES

Submitted by Lorna Dune

INGREDIENTS

Scones:

3 cups all purpose flour
½ cup white sugar
5 tsp baking powder
½ tsp kosher salt
¾ cups Umpqua Unsalted
Sweet Cream Butter (chilled,
cubed)
1 large egg
¾ cups Umpqua
Homogenized Milk
¼ cup Umpqua Sour Cream

Icing:

¼ cup Umpqua Unsalted
Sweet Cream Butter (softened
at room temperature)
¼ tsp vanilla extract
¼ tsp almond extract
1 - 1 ½ cups of powdered
sugar (depending on desired
icing thickness)
Slivered almonds

COOKING STEPS

Preheat your oven to 400°F. Mix dry ingredients together in a medium sized bowl. Add the cubed butter and blend with a pastry blender, or two forks, until butter is incorporated throughout as small crumbs. In a separate large bowl, whisk together the milk, egg, and sour cream until smooth. Add the dry mixture to the wet mixture in small batches until all of the flour is hydrated. Be careful not to over mix. Turn the dough out onto a floured board and knead by hand until smooth. Divide dough into four even pieces and roll each into a ball. Flatten each ball into a disk ½ inch thick. Cut each disk into quarters. Place wedges on a baking tray lined with parchment paper. Bake in a preheated 400°F oven for 15 minutes on the middle rack until golden brown. Place on a wire rack and allow to cool completely.

Icing: Cream together butter, vanilla extract, and almond extract until smooth using a hand or stand mixer on medium-high. Slowly add powdered sugar while blending until icing reaches desired thickness. Spread frosting on each, cooled scone using a butter knife. Sprinkle slivered almonds on top and serve.

Makes 16 scones. Leftovers keep for four to five days wrapped in plastic or in an airtight container at room temperature.

SO SIMPLE AND SO GOOD

Submitted by Mark A. Falby

INGREDIENTS

1 c flour
1 tsp salt
3 Tbsp sugar
¼ tsp curry
Pinch of nutmeg
1/8 tsp dry mustard
1 tsp allspice
1 Tbsp cornstarch
2 Tbsp instant coffee

2 cups Umpqua Ice Cream
3 eggs (separated)
1 cup Umpqua Homegenized
Milk
1/2 c Umpqua Buttermilk
1 cup Umpqua Orange Juice
4 Tbsp honey
3 Tbsp Umpqua Sour Cream
1 Tbsp real maple syrup
2 tsp ketchup
1/4 tsp horseradish
1 Tbsp hot sauce (any kind)
1 apple, finely chopped
3 cloves of garlic, minced

COOKING STEPS

Mix dry ingredients together in a large bowl, making sure all are completely combined.

In a small, separate bowl, scoop Umpqua Ice Cream, drizzle chocolate sauce on top, and set aside in freezer.

In a large, separate bowl, separate egg yolks from whites. Using a hand mixer, beat egg whites until stiff but not dry. Set aside.

In a separate bowl, place egg yolks, milk, buttermilk, orange juice, honey, sour cream, maple syrup, ketchup, horseradish, hot sauce, chopped apple, and minced garlic. Mix together using a hand mixer on high speed.

Make a well in the middle of the dry ingredients. Pour the wet ingredients into the well made in the dry ingredients and, using a wooden spoon, slowly stir until the mix is well blended and the consistency of pancake batter. Fold in egg whites slowly so mix is frothy. Toss entire mix down the kitchen sink.

Remove bowl of Umpqua Ice Cream from freezer and enjoy.



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