

Special Dark Chocolate Chip Scones

INGREDIENTS

3-1/4 cups all-purpose flour
1/2 cup sugar
1 tablespoon plus 1 teaspoon baking powder
1/4 teaspoon salt
2 cups (12-oz. pkg.) **HERSHEY'S SPECIAL DARK** Chocolate Chips
1/2 cup chopped nuts (optional)
2 cups chilled whipping cream
2 tablespoons butter, melted
Additional sugar
Powdered sugar (optional)

INSTRUCTIONS

1. Heat oven to 375°F. Lightly grease 2 baking sheets.
 2. Stir together flour, 1/2 cup sugar, baking powder and salt in large bowl. Stir in chocolate chips and nuts, if desired.
 3. Stir whipping cream into flour mixture, stirring just until ingredients are moistened.
 4. Turn mixture out onto lightly floured surface. Knead gently until soft dough forms (about 2 minutes). Pat dough into 4-1/2 x 16-inch rectangle about 1-1/4 inches high. Divide rectangle into 12 smaller rectangles each measuring 1-1/2 by 4 inches. Cut each rectangle diagonally, forming a total of 24 triangles.* Transfer triangles to prepared baking sheets, spacing 2 inches apart. Brush with melted butter and sprinkle with additional sugar.
 5. Bake 15 to 20 minutes or until lightly browned. Serve warm, sprinkled with powdered sugar, if desired. 24 scones.
- * Rectangles can also be cut crosswise into smaller rectangles about 1-1/2 by 2 inches

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HOLIDAY BAKING MEMORIES





Simple Crockpot Taco Soup

INGREDIENTS

- 1 lb. lean ground beef
- 1 (15 oz.) can of black beans rinsed and drained
- 1 (15 oz.) can of kidney beans drained
- 1 (15 oz.) can of corn with liquid
- 1 (10 oz.) can of Rotel (mild, original, or hot works)
- 1 can (14.5 oz.) of diced tomatoes with liquid
- 1 packet of taco seasoning
- 1 packet of Hidden Valley Ranch Seasoning mix (not the dip mix!)
- 1-2 cans of beef broth (desired amount. I like to use 2 cans for a more juices)
- 1 tsp. onion powder
- 1/2 tsp. salt

GARNISH (OPTIONAL)

- sour cream
- Fritos or crushed tortilla chips
- shredded cheddar cheese
- green onions
- about:blank

INSTRUCTIONS

1. Brown hamburger (may season with salt, pepper, garlic and onion powder I do!) and drain.
2. In crock pot combine all ingredients and add the browned hamburger.
3. Cook on low for 4-8 hours
4. If desired, serve with sour cream, Fritos, and shredded cheese

TIPS

It's pretty much impossible to mess up this recipe. You can use any type of bean you'd like. Adding a third can of beans wouldn't be out of the question. Also, garnishing with the listed options is very tasty. Sour cream gives the soup a creamy twist. Adding cheddar cheese and crushed chips thickens your soup to a desirable consistency. Throw it together in the morning and by suppertime you have soup ready to serve. Enjoy!

AIRIKA BLACKBURN Local cooking enthusiast. She also enjoys Crossfit, coffee, her dog, and photography

ROSOT - Chicken Noodle Broth

Whole Chicken

Carrots (3-4) chopped or cut in half

⊕ Chopped
Celery
roots is
great to add
when available

Celery (2-4 sticks) chopped or whole

1 Cube rosotken

1 Tbsp chopped parsley

1-2 sp Vegeta 1-2 bay leaves

1.) Place whole chicken in water &
cook with cube. w/ bay leaf

2.) After about 20-30 mins place veggies
in soup. Add Parsley

3.) Once you know chk is cooked through
& veggies are soft, enjoy with noodles!

⊕ Often, I will take out whole chk & shred
meat for another dish

Greek Chicken with Sweet Potatoes & Kale, printable recipe

Lemony, garlicky good: Greek Chicken with Sweet Potatoes and Kale is a simple one pan roast chicken recipe that creates its own built-in veggie side. Naturally gluten free, too.

Course: dinner

Cuisine: Chicken

Keyword: all-in-one, chicken, chicken breast, greek chicken, kale, one pan meal, sweet potatoes

Servings: 6 people

Author: [Rachel Singer](#)

Ingredients

for the chicken

- 4 bone-in split chicken breasts about 4-4.5 lbs
- Juice of one small lemon
- 2 Tbsp [olive oil](#)
- 1 Tbsp minced garlic about six cloves
- 1 Tbsp oregano
- Sea salt to taste
- Black pepper to taste

for the veggies

- 2 medium sweet potatoes (about 1.5 lbs), chopped
- 1 medium yellow onion sliced into eighths
- 6 oz roughly chopped kale leaves about one bunch, after stripping ribs and stems
- 2 Tbsp [olive oil](#)
- Juice of one small lemon
- 2 tsp oregano
- 1 tsp [seasoned salt](#)
- 1/2 tsp garlic powder

Instructions

1. Preheat oven to 425 degrees and spray a [roasting](#) pan with cooking spray.
2. Trim the chicken and place in a large bowl. Combine olive oil, lemon juice, garlic, and spices in a small bowl. Drizzle the olive oil/lemon mixture over the chicken, and stir to coat.
3. Let the chicken sit and marinate while you scrub and chop the sweet potatoes, slice the onion, chop the kale (if not using pre-chopped), and mince the garlic.
4. Place the chicken skin-side up in the prepared roasting pan.
5. Add the chopped sweet potato, kale, and onion to the same bowl you used for your chicken. Combine olive oil, lemon juice, and spices in the same bowl you used for the chicken marinade, drizzle over the veggies, and toss to coat.
6. Arrange the veggies around the chicken in the roasting pan. (It will be super-full, but kale cooks down super-fast, so never fear.)
7. Roast at 425 degrees for 50-60 minutes, or until chicken is cooked through to 165 degrees, stirring the veggies every 20 minutes and arranging them back around the chicken.
8. Let chicken sit for 10 minutes before serving. Cut the chicken off of the bone and slice it, in order to get a good six servings, then spoon pan juices over the chicken and serve it with the veggies.

Recipe Notes

Note: I didn't peel the sweet potatoes because I prefer them skin-on; if you don't, peel away.