

Christmas Fun

Ornaments, Crafts, and Goodies

SCENTED CUT OUT ORNAMENTS

Make these sweet smelling ornaments with your loved ones this year.

- 1 cup applesauce
- 1 ½ cups cinnamon
- 2 tablespoons ground cloves
- 2 tablespoons nutmeg
- 2 tablespoons ginger
- ¼ cup white school glue (like Elmer's)

Mix all ingredients. The dough should be as thick, but kneadable. Add some water (little by little) if needed to get it to that consistency. Knead the dough, then put it back in the bowl to rest for about 10 minutes.

Knead the dough again and roll it out between waxed paper to a thickness of ¼ of an inch. Use cookie cutters to cut out shapes. Use a straw to punch a hole for hanging. Put on wire rack and dry three days, turning daily. Ornaments will shrink slightly as they dry. If desired, paint on details with acrylic paint. Use ribbon through the holes to hang.

POTATO CHIP COOKIES

- 2 cups butter (softened)
- 1 cup white sugar
- 3 cup sifted all-purpose flour
- 1 egg yolk
- 1 teaspoon vanilla
- 1 cup lightly crushed potato chips
- 1 cup chopped walnuts

Preheat oven to 350 F. Cream the softened butter and sugar together in a mixing bowl. Add the flour, and make a well for the egg yolk and vanilla. Mix well. Carefully add potato chips and walnuts. Don't completely crush the chips. You want the dough to look rough and lumpy. Shape into small balls and place on an un-greased cookie sheet. Bake at 350 for 10 minutes, or until golden brown.

DELICIOUS BUT WEIRD CHOCOLATE FUDGE

This is fun to make as a family. Everyone wrinkles their nose when they see the ingredients, but when they try the finished fudge they're amazed! (Hint: Consider making the fudge as Christmas gifts.)

- 2 sticks of butter
- 1/2 pound Velveeta cheese
- 1 teaspoon vanilla
- 1/2 cup cocoa powder
- 2 pounds powdered sugar

Cube butter and cheese, put in a microwave safe dish and melt them together. In large bowl, mix the cocoa powder and powdered sugar. Then stir the melted ingredients and vanilla in. Stir and stir. Eventually it will be too stiff to stir. Use clean hands to knead the mixture in the bowl until it is completely smooth. Spread in an 8" square pan. Refrigerate for a couple of hours, then cut into squares.

PERFECT SNOWFLAKES

To cut out perfect six-sided snowflakes, you must start with a perfect square. To make a square out of a rectangular piece of paper, simply take the upper right-hand corner and fold it over so that the top edge of the paper is even with the left edge. Then cut off the excess. Now you have a square.

Next you must fold it just right before you cut it. To learn how, you can cut out the practice snowflake pattern to the right, and follow the folding directions above it.

Once your paper is folded, all that's left is the cutting. The most "authentic" looking snowflakes are ones that follow something like the basic pattern drawn in purple on the example for you.

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MAKE YOUR OWN MANGER SCENE

A great project to do with your kids in the days they have off for Christmas break. You can make the dough and pieces one day, let them dry for a day, and then have another fun day painting them.

MODLING DOUGH

- 1/2 cup of salt
- 1 cup of white flour
- 1/2 cup of boiling water
- 1 1/2 teaspoons vegetable oil

Combine flour and salt in a mixing bowl. Stir in the oil and boiling water. Keep stirring until you can make it into a ball. When cool enough, knead it till smooth.

Give little lumps to everyone and have them model the different pieces of the Nativity. Don't get caught up in perfection, just have fun. Let the pieces dry fully (usually overnight) and then paint, if desired.

