Opening this book is like opening a box full of Christmas cheer!

Everything Christmas brings all the best ideas for the holiday season together in one volume: classic Christmas stories, delectable holiday recipes, treasured hymns and carols, inspirational Christmas poems, and so much more. From decoration ideas to Christmas trivia—it’s all here!
Bread Pudding

**Ingredients:**
- 3 eggs
- 1 cup sugar
- 2 tsp. vanilla extract
- 1 tsp. ground cinnamon
- 1 tsp. ground nutmeg
- 1/4 cup unsalted butter, melted
- 2 cups low fat milk
- 6 slices sourdough bread
- 1/2 cup raisins
- 1/2 cup chopped pecans
- 2 cups low-fat vanilla frozen yogurt

**Directions:**
- Beat eggs in an electric mixer on high speed until frothy. Add next 5 ingredients. Continue beating on a lower speed while adding milk. Cut bread slices into 1-inch cubes with the crusts on. Butter inside of a 9-inch baking dish and add bread cubes. Sprinkle raisins and pecans over bread cubes.
- Pour milk mixture over bread cubes. Cover and refrigerate 40–60 minutes. Stir bread cubes after 30 minutes of soaking to completely submerge all bread cubes. Preheat oven to 325°F. Bake 45–60 minutes or until pudding is firm and brown. Cool slightly and cut into squares. Serve with frozen yogurt.

“Until one feels the spirit of Christmas, there is no Christmas. All else is outward display—so much tinsel and decorations. For it isn’t the holly, it isn’t the snow. It isn’t the tree, not the firelight’s glow. It’s the warmth that comes to the hearts of men when the Christmas spirit returns again.”

—Author Unknown
**Roasted Chestnuts**

**Ingredients:**

6 cups whole chestnuts

**Directions:**

Using a paring knife, cut an X on the flat side of each nut, being sure to cut through the skin. This process is also called scoring. Roast the chestnuts by spreading them in a single layer on a cookie sheet and cooking at 425°F for 15–20 minutes, stirring occasionally to avoid any hot spots. Remove the chestnuts from the oven and peel while they’re still warm. If they are too warm to handle, consider using a clean cotton towel to help remove the skins.

“There has been only one Christmas—the rest are anniversaries.”

—W. J. Cameron

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# Orange Cranberry Sauce

**Ingredients:**
- 2 pounds cranberries
- 2 Tbsp. orange zest
- 3 cinnamon sticks
- 1 pint orange juice
- 2 cups packed brown sugar
- 2 cups water

**Directions:**
Place the cranberries, grated orange rind, cinnamon, orange juice, brown sugar, and enough water to cover cranberries in a saucepan. Bring mixture to a boil over high heat. Immediately turn heat down and simmer for about one hour or until the sauce has thickened. Taste for sweetness and adjust with additional sugar if necessary. You cannot overcook, so continue cooking until you have a good, thick consistency. Let mixture cool a bit, and then refrigerate in a covered container.

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Homemade Clay for Tree Ornaments

**Ingredients:**
- 1 cup cornstarch
- 2 cups baking soda
- 1 1/2 cups cold water
- string
- paint
- clear shellac

**Directions:**
In a saucepan, stir together cornstarch, baking soda, and water. Heat, stirring constantly until mixture reaches a slightly moist, mashed-potato consistency. Pour onto a plate and cover with a damp cloth. When cooled, knead like dough. Roll out to a quarter-inch thickness and cut with a knife or cookie cutter. Pierce a hole near the top for the string. Let dry; paint. When paint is dry, finish with a coat of shellac.

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