

## Christmas Sweets & Treats

Written by Debbi Covington

Tuesday, 15 December 2015 13:08

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I was just telling my brother, “my life is one party after the other all year long.” It's so true. I plan and prepare food for weddings, cocktail buffets, luncheon and dinners from January through December.

It's a great career and I feel very fortunate to have so many wonderful clients and customers. On my end, food is the most important part of every event. Once a year, I get to do it ALL by myself. I'm responsible for the planning, decorating, invitations, cooking, serving, bartending and clean up. It's a reminder of why I need other event professionals in my world. It's almost impossible to do it all and do a good job. Thankfully, the event I'm referring to is our annual Christmas party and the guests are our friends. Our soiree was last weekend and I'm sharing recipes for some of the sweets from our dessert table. Christmas is a great time of year to make small bite sweet treats for parties and for giving. These are all simple recipes and can be made a few days before you plan to serve them. Merry Christmas from Catering by Debbi Covington!

### **Snowballs (above)**

1 cup all-purpose flour

½ cup butter, softened

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½ cup finely chopped pecans

¼ cup confectioner's sugar

½ teaspoon vanilla extract

Confectioner's sugar, for rolling

Combine flour, butter, pecans, confectioner's sugar and vanilla in a large bowl. Stir until well blended. Mixture will be stiff. Shape dough into 1-inch balls. Place on lightly greased baking sheet. Bake in a preheated 375 degree oven for 12 minutes. Remove to wire racks to cool slightly. Roll cookies in confectioner's sugar and cool completely on wire racks. Makes 24 cookies.

## Peanut Butter Truffles

8 ounces peanut butter (creamy or crunchy)



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2 sticks butter, softened

1½ pounds confectioner's sugar

1 (10-ounce) package dark chocolate candy melts

Combine peanut butter, butter and confectioner's sugar in a large bowl. Mix well to combine. Shape mixture into 1-inch balls and place on a baking sheet lined with parchment paper. Lightly spray a large baking pan with cooking spray. Melt chocolate candy melts according to package directions. Dip each ball into melted chocolate and place on prepared baking sheet. Allow 1 hour for the chocolate to set up. Store truffles in a sealed container for up to 2 weeks. Makes about 65.



**Bourbon Balls**

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1 (11-ounce) package vanilla wafers

1½ cups finely chopped pecans

1½ cups confectioner's sugar

2 tablespoons cocoa

2 tablespoons white corn syrup

1/3 cup bourbon

Confectioner's sugar, for rolling

Process vanilla wafers in a food processor to make crumbs. In a large bowl, combine wafer crumbs, pecans, confectioner's sugar, cocoa, corn syrup and bourbon. Mix well to combine. Mixture will be sticky. Form into small balls. Roll in confectioner's sugar. Store in tightly covered container. Makes approximately 45 bourbon balls.

## Coconut Macaroons

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