

Our State eats

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Moravian Christmas Tree Cookies

Yield: 16 cookies.

- ½ cup molasses
- ¼ cup light brown sugar
- 2 tablespoons salted butter
- 2 cups all-purpose flour, plus more for dusting
- ½ teaspoon baking soda
- ½ teaspoon ground allspice
- ½ teaspoon ground ginger
- 1 teaspoon ground cinnamon
- ½ teaspoon ground cloves
- ½ teaspoon ground nutmeg
- 1 tablespoon vegetable oil

In a saucepan over low heat, combine molasses, sugar, and butter. Stir until well incorporated.

In a large bowl, whisk together flour, baking soda, and spices. Pour molasses mixture and oil into flour mixture and stir until well incorporated. The dough will separate from the bowl.

On a lightly floured cutting board, knead dough until smooth, about 3 to 5 minutes.

Cut ball of dough in half. Wrap dough halves in plastic wrap and refrigerate for at least 4 hours and up to overnight. Before baking, let dough sit out for 15 minutes.



Preheat oven to 350°.

Lightly flour a cutting board and rolling pin. Roll dough to ¼-inch thick. Cut out cookies with a tree-shaped cutter. Using a sharp-edged spatula, place cookies on a parchment-lined baking sheet.

Bake cookies for 10 to 12 minutes or until the edges are lightly browned.

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Holly Berry Salad

Yield: 6 servings.

- 6** lettuce leaves
- 6** slices pineapple
- ¼** cup mayonnaise
- 1** (14.5-ounce) can sliced peaches, drained and chopped
- ½** cup mini marshmallows
- 1** banana, peeled and sliced
- 10** red maraschino cherries, halved

Lay lettuce leaves on a serving platter or individual salad plates. Place a pineapple ring on each lettuce cup.

In a small mixing bowl, toss together mayonnaise, peaches, marshmallows, and banana slices.

Fill center of pineapple slices with fruit mixture. Top with 2 to 3 cherries to resemble holly berries.



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Irish Potato Cake

Yield: 12 servings.

- 2 cups all-purpose flour**
- 1½ teaspoons baking powder**
- 3 tablespoons cocoa powder**
- 1 teaspoon ground cinnamon**
- ½ teaspoon ground cloves**
- ½ teaspoon ground nutmeg**
- 1 cup mashed potatoes, chilled**
- 1 cup blackstrap molasses**
- 1 cup whole buttermilk**
- 1½ cups granulated sugar**
- 2 sticks salted butter, room temperature**
- 4 large eggs**
- 1 cup pecans, chopped**
- 1 cup raisins**
- Powdered sugar (for dusting)**

Preheat oven to 325°. Grease and flour a 10-inch Bundt pan.

In a large bowl, sift together flour, baking powder, cocoa powder, and spices.

In a separate bowl, mix mashed potatoes, molasses, and buttermilk.

In a third bowl, cream sugar and butter with an electric mixer until light and fluffy. Add eggs, one at a time, beating well after each addition. Add potato mixture and beat until combined.



Gradually add flour mixture to wet ingredients and blend on low speed. Stir in pecans and raisins. Pour batter into the pan and spread top evenly.

Bake until a toothpick inserted into the center comes out clean, 1 hour to 1 hour and 15 minutes. Let cool completely on a rack. Place on a cake stand. Dust top with powdered sugar and serve.

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German-Style Ham Rolls

Yield: 8 rolls.

For the egg salad:

- 4 hard-boiled eggs, chopped
- 1 tablespoon mayonnaise
- 1 teaspoon dill pickle relish
- 1 teaspoon anchovy paste
- 2 teaspoons dill pickle juice

For the rolls:

- 8 thin slices boiled ham, not shaved
- Egg salad
- 8 asparagus spears, blanched

For the egg salad: Mix all ingredients until well combined.

For the rolls: Place one slice of ham on cutting board. Spread 2 teaspoons of egg salad in the center. Place one asparagus spear on top of egg salad. Roll ham around ingredients and secure with a decorative toothpick. Repeat until all ingredients have been used. Refrigerate until ready to serve.



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