GLOBAL
METHODIST CHURCH

Staff Christmas Recipes 2025

Christmas Pinwheel Cookies

This is a fourth generation family recipe passed down on my mother's side. It's an easy recipe and a family favorite!

Submitted by Christen Turney

INGREDIENTS

1 lb. butter
1 lb. cream cheese
1 lb. (4 cups) flour
Sugar and cinnamon
Golden raisins

Makes 48 cookies

DIRECTIONS

1. Preheat the oven to 350°F.
2. Cream butter and cream cheese until smooth.
3. Gradually add flour until mixed thoroughly.
4. Roll into 4-5 baseball sized balls.
5. Place in refrigerator for at least 2 hours, preferably overnight.
6. Roll out each ball of dough on a lightly floured surface until pie crust thin.
7. Sprinkle each sheet of dough generously and evenly with cinnamon and sugar, then add raisins.
8. Roll up in a jellyroll fashion. Use a sharp knife to slice into ½ inch slices.
9. Place the pinwheels on an ungreased cookie sheet. Bake for 20 minutes or until golden brown.
10. Remove from the oven and sprinkle with granulated sugar.

Fancy Sausage Balls

Things that are easy to snack on and always a hit during the holidays are sausage balls—but in our house, we take them up a notch. These Fancy Sausage Balls are our festive twist on a classic: cheesy, flavorful, and totally irresistible. They're perfect for Christmas morning, parties, or cozy nights in, and you can even prep and freeze them ahead of time for quick holiday hosting.

Submitted by Dianne Burnett

INGREDIENTS

1 (11.36 oz) package Red Lobster Cheddar Bay Biscuit Mix (including the seasoning packet)
1 (8 oz) block cream cheese, softened
1¼ cups shredded cheddar cheese
1 lb uncooked sausage

DIRECTIONS

1. Preheat your oven to 400ºF.
2. In the bowl of a stand mixer fitted with a dough hook, combine the biscuit mix and the seasoning packet with the sausage, softened cream cheese, and shredded cheddar. Mix until everything is completely blended.
3. Roll the mixture into 1-inch balls and place them on a parchment-lined baking sheet.
4. Holiday Tip: At this stage, you can freeze them and bake straight from the freezer whenever you need a quick Christmas treat!
5. Bake for 15-20 minutes, or until golden brown and delicious.

Rosemary Shortbread Cookies

These are Victorian inspired shortbread treats. You'll want to use fresh rosemary and the cookies taste better after a day or two. They are delicate little bites of heaven!

Submitted by Teresa Marcus

INGREDIENTS

1 ½ cups unsalted butter
⅔ cup white sugar
2 tablespoons chopped fresh rosemary
2 ¾ cups all-purpose flour
¼ teaspoon salt

DIRECTIONS

1. In a medium bowl, cream the butter and 2/3 cup of sugar until light and fluffy. Stir in the flour, salt and rosemary until well blended. Dough will be soft and fluffy. Cover and refrigerate for 1 hour.
2. Preheat oven to 375 degrees. Line cookie sheets with parchment paper.
3. Flour your hands and shape the mixture into small balls, roughly the size of a tablespoon or walnut. Place 1 inch apart on the lined cookie sheets.
4. Bake for 8 minutes in the preheated oven, or until golden at the edges. Cool on wire racks, and store in an airtight container at room temperature. Do not overcook and I err on the side of taking them out a little early.

Spicy Ginger Molasses Cookies

Submitted by Molly Williams

INGREDIENTS

- 1 Cup Sugar + additional sugar for rolling (about ¼ cup)
- ¾ Cup Shortening
- ¼ Cup Molasses
- 1 Egg
- 2 Cups Flour
- 2 ½ Teaspoons Baking Soda
- 2 Teaspoons Ginger
- 1 Teaspoon Cinnamon
- 1 Teaspoon Ground Cloves
- ½ Teaspoon Nutmeg
- 1 Teaspoon Black pepper
- ¼ Teaspoon Salt

DIRECTIONS

1. Preheat oven to 350 degrees.
2. Mix sugar, shortening, molasses, and egg until well combined.
3. Dump in dry ingredients and mix until well combined.
4. Roll dough into walnut-sized balls.
5. Roll each ball in sugar and place on cookie sheet.
6. Bake for 9-11 minutes.

This recipe is easily doubled or tripled, and the cookies freeze well in an airtight container.

Roasted Chestnuts

Imported grocery store chestnuts can be moldy!
Get local or USA grown if you can.

Submitted by Janelle Rhodeback

INGREDIENTS

1 lb fresh chestnuts
4 sprigs rosemary
1 stick butter, melted
1 tsp salt
Freshly grated nutmeg

DIRECTIONS

1. Preheat oven to 425. Cut in X in the flat side of the chestnut shells (be careful! They are tough and slippery. If you're very committed, you can buy a chestnut scorer on Amazon.) Pour boiling water over the chestnuts and let soak for 10 minutes. Drain.
2. Toss chestnuts with all other ingredients. Place in roasting pan or skillet in single layer. Cover tightly with foil.
3. Roast for 30 to 45 minutes, until the shells peel back and chestnuts soften.

Peel and eat!

Sugar Cookies

We have a family tradition whenever we get to spend Christmas with our grandkids that we make sugar cookies together. This recipe is simple, but amazing! The kids love cutting out Christmas shapes with our cookie cutters, but their favorite part is decorating with different colors of icing and sprinkles. We've had a lot of fun through the years. We usually double (or triple!) the recipe.

Submitted by Mike Schafer

INGREDIENTS

¾ cup butter, softened
1 cup sugar
2 eggs
1 tsp vanilla
2 ½ cups flour
1 tsp baking soda
1 tsp salt

Sugar Cookie Icing (optional)
1 cup powdered sugar
2 tsp milk
2 tsp light corn syrup
¼ tsp almond extract

DIRECTIONS

1. Put butter in medium bowl and add sugar. Mash butter and sugar with fork until blended. Next, add eggs and vanilla. Blend all ingredients with a fork.
2. Combine flour, baking soda and salt together. Mix all together with a fork.
3. If dough becomes too stiff, dust hands with flour and mix with hands.
4. Chill at least one hour.
5. Roll ¼ inch thick, cut and sprinkle with sugar.
6. Bake at 400 degrees for 6-8 minutes on an ungreased cookie sheet on top rack of oven until lightly browned. Cool on plate.

Sugar Cookies

Recipe Continued - Page 2

DIRECTIONS

1. Sugar Cookie Icing
2. Stir together powdered sugar and milk.
3. Beat in corn syrup and extract until icing is smooth and glossy.
4. Separate into different bowls and add desired food coloring.

Southern Jam Cake with Caramel Glaze

Jam cake was a favorite of both my maternal and paternal grandparents, as well as my dad's favorite treat at Christmas. Santa was always left a piece of jam cake and a mug of Boiled Custard on Christmas Eve at our house.

Submitted by Stephanie Sturdivant

INGREDIENTS

3 cups all-purpose flour
2 tsps. cinnamon
2 tsps. nutmeg
2 tsps. all spice
shake of salt
1 cup butter
1 1/2 cups sugar
4 eggs
2 tsps. soda
1 cup buttermilk
1 cup blackberry jam
1 cup strawberry jam
1/2 cup pear preserves

Caramel Glaze
1/2 cup butter
1 cup packed light brown sugar
1/4 half and half
1 tsp vanilla extract

DIRECTIONS

1. Sift spices and salt together with flour and set to the side.
2. In a large mixer bowl, cream butter and sugar; add eggs, one at a time and beating well after each addition.
3. Dissolve soda in buttermilk, then add sifted flour mix and buttermilk milk alternately to creamed mixture.
4. Stir in jam with spoon.
5. Fill greased and floured bunt cake pan just over 3/4 full.
6. Bake at 325° for about 45 minutes or until cake test done. Frost with Caramel glaze (store bought caramel icing can be used instead).

Southern Jam Cake with Caramel Glaze

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DIRECTIONS

Caramel Glaze

1. After melting butter in a saucepan over medium heat, stir in the brown sugar and cream.
2. Bring the mixture to a boil, stirring constantly. Allow it to boil for about 2 minutes without stirring.
3. Take the saucepan off the heat and stir in the vanilla extract. Let the glaze cool for a few minutes before drizzling it over your Bundt cake.

Holiday Fruit Cookies

My maternal grandmother always baked goodies for all the kids and grandkids, and her nieces and nephews. This is a tradition we have kept. One of the goodies was always the Holiday Fruit Cookie and it isn't Christmas until these are in the oven baking.

Submitted by Stephanie Sturdivant

INGREDIENTS

1 cup soft shortening
2 cups brown sugar
2 eggs
1/2 cup buttermilk
3 1/2 cups all-purpose flour
1 tsp. soda
1 tsp. salt
1 1/2 cups chopped pecans
2 cups candied cherries, chopped
2 cups chopped dates

Makes 10 dozen cookies

DIRECTIONS

1. Mix together thoroughly shortening, brown sugar and eggs; stir in buttermilk.
2. Sift together (measure before sifting) flour, soda, and salt and stir into cream mixture.
3. Next mix in peans, cherries, and dates., then chill for at least 1 hour.
4. Drop rounded teaspoonfuls about 2 inches apart on lightly greased baking sheet. Bake at 350º for about 8 - 10 minutes.
5. Bake until just set, when touched lightly with finger, almost no imprint remains.

Funnel Cake

Make this funnel cake extra festive by shaping your funnel cakes like Christmas trees, snowmen or stars!

Submitted by Teri Casson

INGREDIENTS

2 ¼ cups all-purpose flour
1 tsp baking powder
½ tsp salt
1 ¼ cups milk (add more if needed for pourable consistency).
2 large eggs - lightly beaten
Vegetable oil for frying
Powdered sugar for dusting

DIRECTIONS

1. Whisk flour, baking powder, and salt in medium bowl.
2. In a separate bowl, whisk milk and eggs. Gradually stir in dry ingredients until smooth.
3. Heat 3 inches of oil in a saucepan over medium heat. Test by dropping a bit of batter into oil. If it pops to the surface, it's ready.
4. Pour batter into a measuring cup or small pitcher and drizzle into oil in a circular, crisscross pattern (or create festive shapes!)
5. Fry until golden, about 1-1½ minutes per side. Remove with tongs and drain on paper towel lined plates. (Paper plates make cleanup easy!)
6. Dust with powdered sugar and add toppings like sprinkles, chocolate drizzle or a berry compote.

Roasted Almonds

Roasting the pecans brings back tons of memories from growing up and enjoying the incredible smell of these it's and having fun eating them while everyone enjoyed playing games.

Submitted by Becci Wood

INGREDIENTS

1 tsp. cold water
1 large egg white
1 cup sugar
1 tsp. salt
1 tsp. cinnamon
1 lb. pecan halves

DIRECTIONS

1. Preheat oven to 225 degrees
2. Mix water and egg white, whisk
3. Mix with pecans
4. Spread onto cookie sheet, spreading so single layered
5. Bake for 45 minutes at 225 degrees stirring occasionally (I stir every 7-8 minutes
6. Increase temperature to 275 degrees and continue baking for 15 more minutes
7. Cool. Even taste better after a day or two!

Erin's Peanut Butter Balls

This recipe was handed down to Erin from her mom, who got it from her gramma. The irony is that I cannot eat peanut butter, so I have no idea how they taste, but everyone who has them cannot resist...

Submitted by Lamar Oliver

INGREDIENTS

2 cups creamy peanut butter
2 cups confectioners sugar
2 teaspoons vanilla
1 bag milk chocolate chips
1/3 block paraffin wax

Makes approximately 35-45 balls

DIRECTIONS

1. Mix first three together until well blended. (A stand mixer makes this easy!) Form into balls the size of a cake pop or chocolate truffle.
2. Melt the paraffin and chocolate chips. Best done in a double boiler or an electric pot like Wilton's meant for candy melts.
3. Drop balls, a few at a time, into chocolate mixture. Coat well. Remove and place on aluminum foil covered cookie sheet. Refrigerate until ready to serve. (There is no reason you can't leave them out after the initial refrigeration; the chocolate will just soften slightly.)

Traditional Road Runner Chicken in Peanut Butter Sauce (Zimbabwean Style)

A traditional Zimbabwean “road runner” chicken (free-range chicken) is often stewed and enriched with peanut butter, then served with rice or sadza. The peanut butter adds a nutty, creamy depth to the dish, making it a beloved comfort food. This is a common special dish at Christmas.

Submitted by Simon Mafunda

INGREDIENTS

1-2 kg road runner chicken (free-range, cut into pieces)
1 medium onion, chopped
2-3 medium tomatoes, chopped
1 small green pepper (optional)
1-2 chicken stock cubes (Maggi or similar)
1 ½ tsp salt (adjust to taste)
2-4 tbsp smooth peanut butter
1 litre water (plus extra for sauce)
Cooking oil (optional, many recipes skip it since chicken has natural oils)

DIRECTIONS

1. Boil the chicken: Place chicken pieces in a pot with water, salt, and stock cubes. Bring to a boil, then reduce to a gentle simmer for about 40 minutes until tender.
2. Add vegetables: Stir in chopped onion, tomatoes, and pepper. Let them soften and blend into the broth.
3. Peanut butter sauce: Mix peanut butter with a little warm water in a separate bowl until smooth. Add this mixture to the pot, stirring well to avoid lumps.
4. Simmer gently: Allow the chicken to cook in the peanut butter sauce for another 15-20 minutes, stirring occasionally. The sauce should thicken and coat the chicken.

Traditional Road Runner Chicken in Peanut Butter Sauce (Zimbabwean Style)

Recipe Continued - Page 2

INGREDIENTS

DIRECTIONS

Serve hot: Traditionally paired with sadza (maize meal), but rice is also common. For your request, serve with plain rice mixed with a spoonful of peanut butter for extra flavor. Add vegetables: Stir in chopped onion, tomatoes, and pepper. Let them soften and blend into the broth.

🍚 Peanut Butter Rice (Zimbabwean Style)

1. Cook rice as usual (boil until fluffy).
2. While still hot, stir in 2-3 tbsp peanut butter until evenly coated.
3. Add a pinch of salt for balance.
4. Serve alongside the chicken for a rich, nutty complement.

Fresh Cranberry Salad

Here's my favorite thing Janice makes every year for Christmas...

Submitted by Matt Conover

INGREDIENTS

1 - 3 oz box of Lemon Jello
1 - 3 oz box of Cherry Jello
2 Cups Boiling Water
1/2 Cup Chopped Celery
1 Large apple, Diced
1 - 20 oz can crushed pineapple - undrained
2 cups sugar
1 lb fresh cranberries - chopped
1/2 cup nuts

DIRECTIONS

1. Dissolve Jello in water.
2. Add pineapple, sugar and cool.
3. Add the chopped cranberries, celery, apple and nuts.
4. Refrigerate & EAT!