



JIMMIE DON & MARIE WISH YOU A  
MERRY CHRISTMAS

# *Traditions...*

For our family, Christmas is a time rich in tradition. Our parents were friends before our births and they were almost always present in our home at Christmas as our children were growing up. Only one of our parents is still with us, but many of our family traditions live on.

Now that we are the grandparents, it is fun to spend Christmas with our four special grandchildren. Some of our traditions remain, some have come from our children's spouses and some are the creation of the younger generation. They are all fun!

In our area, Ft. Hood brings young families from far away places. Over the years, we've enjoyed working with many of these families who have attended our church. One ministry effort that Marie helps with, called *Apples of Gold*, is a mentoring program for young wives. Cooking, family relations and hospitality are major topics. We have dedicated a special section of this booklet to the *Apples of Gold* ministry.

Each of these young families comes with their own traditions. For many of them, Christmas is spent here while a loved one is far away and in danger. We would ask that your family develop a tradition of remembering our military families at Christmastime. More than any others, they long for...

*Peace on Earth and Goodwill toward Men*

***Merry Christmas!***

*Jimmie Don and Marie Aycock*

# *Fresh Apple Cake*

Marie's mom traditionally prepared this wonderful cake during the holiday season.

1 ¼ cup vegetable oil  
2 eggs, well beaten  
2 cups sugar  
3 cups chopped apples  
1 cup chopped pecans

3 cups flour  
1 tsp. cinnamon  
½ tsp. salt  
1 tsp. soda  
2 tsp. vanilla

Combine oil and sugar; add eggs and beat until creamy. Fold in dry ingredients; add vanilla, apples and nuts. Bake 1½ hours at 300 degrees in a greased and floured tube pan or 3 loaf pans. Sprinkle with powdered sugar as desired.



# Sweet Potato Casserole

Christmas dinner in our home always includes turkey, dressing and cranberries. The side dishes vary, but this is always a favorite.

## *Casserole:*

|   |                                  |
|---|----------------------------------|
| 4 cups sweet potatoes, cooked<br>and mashed | ½ cup milk                       |
| ¾ cup sugar                                 | 1 Tbsp. vanilla                  |
| ½ cup butter or margarine, melted           | 1 can (3 ½ ounce) flaked coconut |
|   | 2 eggs                           |

In large bowl mix together all ingredients. Pour into 9"x13" baking dish. Bake at 350 degrees for 25 minutes. Add topping.

## *Topping:*

½ cup butter or margarine  
1 cup brown sugar, packed  
½ cup flour  
1 cup pecans or walnuts, chopped

In medium saucepan, melt butter or margarine on low setting. Stir in remaining ingredients. Cook on low setting until sugar is dissolved. Pour over the casserole. (Or mix the topping ingredients and sprinkle the mixture over the casserole without cooking.) Bake at 350 degrees for 20 minutes more.



# Pumpkin Roll

This recipe is a favorite of Jimmie Don's mom—and the rest of us!

## *Cake:*

|                                  |                                   |
|----------------------------------|-----------------------------------|
| ¼ cup powdered sugar (for towel) | ¼ tsp. salt                       |
| ¾ cup all-purpose flour          | 3 large eggs                      |
| ½ tsp. baking powder             | 1 cup granulated sugar            |
| ½ tsp. baking soda               | ⅔ cup canned pumpkin              |
| ½ tsp. ground cinnamon           | 1 cup walnuts, chopped (optional) |
| ½ tsp. ground cloves             |                                   |

## *Filling:*

|                                       |                        |
|---------------------------------------|------------------------|
| 1 pkg. (8 oz.) cream cheese, softened | 1 tsp. vanilla extract |
| 1 cup powdered sugar, sifted          | ¼ cup powdered sugar   |
| 6 Tbsp. butter or margarine, softened |                        |

*(Photo on back cover)* Preheat oven to 375 degrees. Grease 15"x10" jelly-roll pan; line with wax paper. Grease and flour wax paper. Separately, lay out a thin cotton kitchen towel and sprinkle with powdered sugar.

Combine flour, baking powder, baking soda, cinnamon, cloves and salt in small bowl. Beat eggs and sugar in large mixing bowl until thick. Beat in pumpkin. Stir in flour mixture. Spread evenly into prepared pan. Sprinkle with nuts.

Bake for 13 to 15 minutes or until top of cake springs back when touched. Immediately loosen and turn cake onto prepared towel. Carefully peel off paper. Roll up cake and towel together, starting with narrow end. Cool on wire rack.

Beat cream cheese, powdered sugar, butter and vanilla extract in small mixing bowl until smooth. Carefully unroll cake; remove towel. Spread cream cheese mixture over cake. Reroll cake. Wrap in plastic wrap and refrigerate at least one hour. Sprinkle with powdered sugar before serving. Makes 10 servings.

# APPLES OF GOLD

*A Ministry for Young Wives in the Killeen / Ft. Hood Area  
Based on the book by Betty Huizenga*



# Apple Pudding Cake

Each new *Apples of Gold* session traditionally begins with this treat.

1/3 cup butter

1 cup sugar

1 egg

1 cup flour

1/4 tsp. nutmeg

1/4 tsp. cinnamon

1/4 tsp. salt

1 tsp. baking soda

1 tsp. baking powder

2 cups chopped apples

1/2 cup chopped pecans

Pre-heat oven to 375 degrees. Cream butter with sugar and egg. Mix flour and next five ingredients in a separate bowl, then add slowly to butter mixture. Fold in chopped apples and pecans. Pour into greased and floured 9"x9" pan or 9" pie plate. Cook 25 minutes or until lightly browned on top. Serve with whipped cream, Cool Whip or vanilla ice cream.



*Merry  
Christmas*

**PUMPKIN ROLL** Recipe Inside

Not printed or mailed at state expense.