

2023

**Bloomerang**  
**Table of**  
**Giving**

Festive Feasts and Treats from our Employees

# Seasoned Greetings, Bloomerang Family!

As we embrace the holiday spirit, it's time to unwrap the Bloomerang Table of Giving cookbook—a festive mixture of our employees' treasured recipes that warm the heart like a well-timed year-end donation. Here, we've mixed the joy of giving with the spice of creativity, to bring you flavors that reflect the same dedication and care we put into helping nonprofits thrive. Each recipe is a cherished story, a shared memory from our diverse team, ready to add a dash of Bloomerang warmth to your holiday table. So, grab your aprons and gather your loved ones—it's time to cook, celebrate, and make every meal as memorable as the impact you're achieving in your communities. Let's create some holiday magic, one dish at a time!



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# Cookie Dough Filled Chocolate Cookies

This recipe for cookie dough does not contain raw egg so it is safe to eat.

Prep time: 20 minutes  
Cook time: 9 minutes  
Cool down time: 28 minutes  
Total time: 29 minutes

American servings: 12 (Makes 12-14 cookie sandwiches)  
Calories: 514 cal

## INGREDIENTS

### Chocolate cookies

1 cup unsalted butter room temperature  
1 1/4 cups light brown sugar  
2 eggs room temperature  
1 tsp vanilla extract  
3/4 cup cocoa powder  
2 cups all purpose flour  
1/2 tsp cinnamon  
1 tsp baking soda

### Chocolate chip cookie dough

1/2 cup unsalted butter room temperature  
2/3 cup light brown sugar  
1 tsp vanilla extract  
1 cup all purpose flour  
1 1/2 tbsp whole milk  
1/2 cup mini chocolate chips  
Powdered sugar for dusting optional



## INSTRUCTIONS

### Chocolate cookies

- Preheat the oven to 350° and line a cookie sheet with parchment paper.
- Beat butter and sugar together for a couple of minutes, until light and fluffy.
- Add the eggs, one at a time, beating after each addition.
- Add vanilla, mix well.
- Sift in the cocoa powder, flour, cinnamon, and baking soda. Mix on low speed until all combined.
- Scoop out some cookie dough and roll into balls with your hands. (I use #50 or #40 cookie scoop.)
- Press down lightly and lay them out on the cookie sheet, a couple of inches apart.
- Bake for 8-9 minutes and cool completely on a wire rack.

### Chocolate Chip Cookie Dough

- Beat butter and sugar together for a couple of minutes, until light and fluffy.
- Add vanilla extract and milk, mix well.
- Add flour and mix on low speed until all combined.
- Fold in mini chocolate chips.
- Make sure the cookies are cooled before adding cookie dough and making them into sandwiches.
- Dust cookie sandwiches with powdered sugar if you wish.

This is not my original recipe, I found it years ago on a blog called "Will Cook for Smiles" by Lyuba Brooke, but I have made it for my family and friends over the past years during the holidays. It's super rich, so definitely a treat, but it's really unique and fun. These cookies always stand out at holiday parties and get a lot of attention because who doesn't love cookie dough that you can eat raw! Definitely a crowd pleaser :) For added fun, you can also substitute holiday sugar cookies for the chocolate chip or use holiday-themed sprinkles on top!

[Link to the original blog post from 2016:](https://www.willcookforsmiles.com/chocolate-cookies-filled-with-cookie-dough/)

<https://www.willcookforsmiles.com/chocolate-cookies-filled-with-cookie-dough/>

**CORRINE BYRD**

Customer Support



# Grandma Penny's Famous Stuffing Balls

Because this is a family recipe, measurements and baking times are approximate.

## INGREDIENTS

1 bag (12oz) Pepperidge Farm Herb Stuffing Mix

~2.5 cups chicken or veggie broth (you might not use all of it, but it's good to have extra)

~¾ cup diced onion

~1.5 cups diced celery

~1.5 cups diced mushrooms

~¼ cup butter

An ice cream scoop

Turkey drippings (optional)



## INSTRUCTIONS

- Preheat oven to 375°
- On stove, heat butter and saute veggies until tender
- Heat broth separately
- Add stuffing mix, veggies, and 1.5 cups broth to a mixing bowl
- Stir and continue to add broth as needed until mixture is wet enough to be scooped, but not oversaturated. It should still be a little bit fluffy.
- Scoop balls onto baking sheet using ice cream scoop. Be sure to pack the scoop as full as possible so the balls will maintain their shape.
- Bake for 10 minutes
- Remove from oven and moisten each ball with a spoonful of turkey drippings or leftover broth
- Return to oven and bake for 5 more minutes
- Continue removing stuffing balls from oven to moisten every 5 minutes until they are brown and crispy on the outside

If preparing in advance, reheat by warming in the oven at 150° for about 10 mins.



Give an often-overlooked holiday side dish a major upgrade! This recipe was created by my grandma, Sylvia "Penny" Luebke, and has been in the family for over 75 years. Crispy on the outside and soft and fluffy on the inside, it's always a crowd favorite!

**MEGAN COLLINS**

Implementations

# Mom's Holiday Crepes

## INGREDIENTS

### Batter

- 2 eggs
- 1 cup milk
- 1/2 sea salt
- 1 cup flour
- 2 Tablespoons butter, melted

### Filing

Make two batches of crepe batter for one batch of filling.

- 1 pkg cream cheese at room temperature
- 1/2 to 3/4 cup sugar (depending on sweetness preference)
- 1 tsp vanilla extract
- 1 8 oz container of sour cream

This recipe is directly from my mom, with some small edits for usability. I remember waking up Christmas morning every year, racing to wake up my Mom so that we could make these crepes together. We would always make the cream cheese filling, adding strawberries and a dollop of the filling to the top of the crepes. To me, this was the best family tradition we had for the holidays and I only have fond memories of sitting around the table at breakfast enjoying a batch of crepes with my family. Now that I've got kids of my own, I have continued this tradition to a big success and I hope that you can enjoy a little slice of my tradition with your family as well.

**CORBIN HAUGHAWOUT**

Software



## INSTRUCTIONS

### Batter

- Beat eggs well until egg whites and yolks are incorporated thoroughly, then beat in milk, salt, flour and melted butter.
- Cover and let stand for 30 minutes.
- Heat skillet to medium heat, adjusting heat as needed, then film it with butter or spray oil. Heat is right when crepes come out a pale golden color.
- Use a ladle or small measuring cup to pour in several tablespoons of batter, then quickly tilt the pan about so batter spreads evenly in the thinnest possible layer.
- If you have one, a crepe spreader can be a useful tool to get batter evenly spread out in the crepes.
- Cook until the bottom is lightly browned and edges lift easily from the pan.
- Turn it with a spatula to flip over and cook the second side for a few minutes.
- Make a batch of these before filing. Crepes can be made ahead of time and frozen for two weeks or refrigerated for up to 4 days.

### Filing

- Mix all ingredients with a blender or stand mixer. If too soft then refrigerate till firmer.
- Use about 2 Tablespoons to fill each crepe, roll.
- Top with your choice of fruit. I usually use strawberries.
- Frozen with the juices is best, thawed.

# Filipino Flan

## INGREDIENTS

10 Egg yolks  
 12 oz can of Evaporated Milk  
 14 oz can of Condense Milk  
 1 Vanilla Bean stalk (Use 3 tsps. of Vanilla Extract as an Alternative)  
 1 cup of Sugar  
 1/4 cup of water  
 Fruit (Optional)

## TOOLS NEEDED

1 pot  
 1 large Baking dish  
 5 Ramekins  
 Pie pan, or Cake Pan  
 Spider Strainer  
 Small Spatula  
 Foil  
 Knife



This is a dish that I grew up on being Latino and Asian. Flan is a dessert that is enjoyed between both cultures so growing up I've had an experience trying different versions of flan. However, the version that I've enjoyed the most has always been Filipino Flan. My mother would have some unkind words if I said otherwise!

**JOEY CRUZ**

Support

## PREPARATION

- Preheat oven at 350°F (177°C)
- Boil water or fill a baking dish with hot water roughly filling about 1/4 of the baking dish
- If you have Ramekins, place in baking dish with the water (this recipe should count for 5 average size Ramekins).
- If you do not have Ramekins, feel free to use a pie baking dish or cake pan and place in the baking dish with water.
- Separate egg yolks in a bowl (keep egg whites for a healthy omelet or maybe meringue cookies!)
- Slice the Vanilla stalk in half, but not all the way through, you want to be able to scoop out the Vanilla inside with a spoon.
- Open cans of evaporated milk and condensed milk and set aside

## COOKING STEPS

- Combine Sugar & Water and mix in a pot until sugar is completely dissolved. Boil Sugar until it begins to Caramelize, it will turn into an Amber color. Once it has an Amber Color, immediately take off the stove top as the sugar will continue to cook. Carefully pour sugar in the Baking dish that is being used. Set to the side.
- With your Egg yolks begin to gently break and mix yolk (use small Spatula if you have one), you don't want to heavily whisk as you do not want to incorporate air.
- Mix Condense Milk and Evaporated Milk with Egg Yolks and continue mixing until fully blended. Add Vanilla bean/Vanilla Extract in the end.
- Get your spider strainer and then pour your custard mixture into a Measuring cup using the strainer as this will remove any impurities from the egg.
- Once completely strained, pour custard mixture into your sugar coated Baking dish. Once filled, cover the top of the Custard baking dish with Foil.
- Bake for 30 - 40 mins, you will want a ubiquitous jiggle from the flan.
- Remove Custard dish from Water filled dish and set aside to cool down. Once fully cooled, leave it in the fridge for an hour at least.
- Get your knife and cut around your baking dish to separate the Flan, place a plate over it and flip it over! Place fruit on top if preferred!
- Enjoy!



# Deep Dark Chocolate Cheesecake

## INGREDIENTS

Makes 12 servings

### Crust

24 chocolate wafer cookies (from one 9-ounce package)

1 tablespoon sugar

1/4 cup (1/2 stick) butter, melted

### Filling

1 9.7-ounce bar Scharffen Berger 70% Cocoa Bittersweet Chocolate,\* chopped

4 (8-ounce) packages cream cheese, room temperature

1 1/4 cups plus 2 tablespoons sugar

1/4 cup unsweetened cocoa powder (preferably Scharffen Berger)

4 large eggs

### Topping

3/4 cup whipping cream

6 ounces Scharffen Berger 70% Cocoa Bittersweet Chocolate,\* chopped

1 tablespoon sugar Bittersweet chocolate curls

\*If unavailable, substitute another high-quality bittersweet chocolate.



## INSTRUCTIONS

### Crust

- Preheat oven to 350°F.
- Butter 9-inch-diameter springform pan with 3-inch-high sides.
- Blend cookies in processor until finely ground; blend in sugar.
- Add melted butter and process until well blended.
- Press crumbs evenly onto bottom (not sides) of prepared pan.
- Bake just until set, about 5 minutes.
- Cool while preparing filling. Maintain oven temperature.

### Filling

- Stir chopped chocolate in metal bowl set over saucepan of simmering water until melted and smooth.
- Remove bowl from over water; cool chocolate until lukewarm but still pourable.
- Blend cream cheese, sugar, and cocoa powder in processor until smooth.
- Blend in eggs 1 at a time.
- Mix in lukewarm chocolate.
- Pour filling over crust; smooth top.
- Bake until center is just set and just appears dry, about 1 hour. Cool 5 minutes.
- Run knife around sides of cake to loosen.
- Chill overnight.

### Topping

- Stir cream, 6 ounces chocolate, and sugar in heavy medium saucepan over low heat until smooth. Cool slightly.
- Pour over center of cheesecake, spreading to within 1/2 inch of edge and filling any cracks. Chill until topping is set, about 1 hour.

Do ahead: Can be made 3 days ahead. Cover with foil and keep refrigerated.

- Final step: Release pan sides. Transfer cheesecake to platter. Top with chocolate curls. Let stand 2 hours at room temperature before serving.



Been making this for years. Easy to make. Decadently rich. A crowd pleaser.

**JOHN SCOTT FOSTER**  
Sales



# Caramel Apple Dump Cake

## INGREDIENTS

2 cans Apple Pie Filling (about 4-5 cups)

1/2 cup Caramel Sauce

1 box Spice Cake Mix

2 sticks of butter (3/4 - 1 cup)

### Spices to taste

1/2 tsp (or more) Cinnamon

1/4 tsp (or more) Nutmeg

1/8 tsp (or more) Cloves

## INSTRUCTIONS

- Cut up the Apple Pie filling into bit size pieces and then dump both cans on the bottom of a greased 9x13 pan.
- Drizzle the caramel sauce on top of the apple pie filling.
- Mix together all of the spices and sprinkle them on top of the caramel sauce layer.
- Dump the spice cake mix on top of the spice layer (do not mix the layers together).
- Cut the butter into thin slices and place on top of the spice cake mix layer.
- Put in a 350 degree oven for 50 minutes or until the top is golden brown



This is a very simple dessert to make, but a crowd pleaser for all ages. My family now requests that I bring this to every holiday gathering.

**MEGS NEYER**

Implementations



# Cranberry Buttermilk Sorbet

## INGREDIENTS

1 ½ cups sugar

2 cups fresh or defrosted frozen cranberries

1 ½ cups buttermilk

1 tablespoon vanilla extract



## INSTRUCTIONS

- Bring sugar and 1½ cups water to a boil in a saucepan.
- Reduce heat to medium and cook, stirring often with a wooden spoon, until sugar dissolves, about 10 minutes. You're basically making a simple syrup.
- While that's going, create a cranberry puree using a food processor which should take about 2 minutes, scraping down sides of the bowl a few times throughout the process.
- Add the the cranberries to the hot syrup. Stir and simmer for about 10 minutes more.
- Cool the cranberry syrup by setting the bowl in an ice water bath.
- Once the mixture is cooled, put it in the fridge to chill.
- Once the cran syrup is chill, mix in the buttermilk and vanilla.
- Transfer to an ice cream maker and freeze according to manufacturer's instructions.
- Store frozen in an airtight container for up to a week.

Makes 4 cups



I wanted to use cranberries in a different way and came up with this recipe for a light, tart end of meal treat.

**LISA GONZALEZ**

Marketing



# Wassail

## INGREDIENTS

- 1 gallon apple juice or cider
- 1 large can pineapple juice
- 1 tsp. nutmeg
- 1 Tbl. Zest of lemon
- 1 Tbl. Lemon juice
- 1/4 cup honey
- 1 stick cinnamon



## INSTRUCTIONS

- Combine all ingredients in a large pan or dutch oven.
- Heat on high until thoroughly heated, may be left to simmer on lower temperature.
- Serve hot.



My family makes a pot of wassail at the first sign of the first crisp fall day. It has become a standard hot beverage to keep us warm during the winter. My mom (Enid) taught me this recipe and now my kids know it too.

**MICAH JAMES**

Professional Services



# Breakfast Sausage Casserole

## INGREDIENTS

1 pound Jimmy Dean regular breakfast sausage

1 pound Jimmy Dean sage breakfast sausage

2 teaspoons of mustard powder

1 teaspoon salt

8 eggs

4 cups milk

12 slices of bread cut in cubes (toasted bread works best)

16 ounces of mild cheddar cheese shredded (try not to use pre-shredded cheese since it contains preservatives to keep the shreds from clumping and doesn't melt well)



## INSTRUCTIONS

- Step 1: Crumble sausage and cook until brown and drain fat
- Step 2: Mix together mustard powder, salt, eggs and milk
- Step 3: Add the sausage, bread cubes and cheese to the mix from step 2
- Step 4: Pour into a greased 10x15 baking dish about 3/4 of the way. There should be enough left over to pour in another smaller pan. I usually pour out the smaller pan first before I put in the cheese so I have one large pan with cheese and one small pan without as some of the family doesn't like cheese. You could also use two 9x13 or half the recipe.
- Step 5: Cover with tin foil and let sit in fridge overnight.
- Step 6: Cook at 350F for 60 minutes with tin foil cover.
- Step 7: Uncover, reduce heat to 325F and cook for an additional 30 minutes or until inserted knife comes out clean.
- Step 8: Serve hot and open presents :)



This is a family Christmas morning tradition. Since it's primarily made the night before, it allows the cook to spend time with the family instead of baking.

**SANDRA D'ANGELO**

Tier 3 Support Engineer

# Lotsa Mozza

## INGREDIENTS

1/2 cup minced onions

2 cloves minced garlic

Olive oil

Crushed tomatoes (14oz can)

Tomato sauce (6.5 oz cans)

Tomato paste (6 oz cans)

1/4 cup water

1 tbsp sugar

1 tsp dried basil

1 tsp Italian seasoning (or Oregano)

1/4 tsp salt

1/4 tsp pepper

Rotini (1lb box)

1lb ground lean beef

16oz of Mozzarella block cheese into 1 inch squares

24oz Cottage Cheese (large curd if available - small curd works too)



## INSTRUCTIONS

### Sauce:

- Step 1: Cook minced onions and minced garlic in about a tablespoon of olive oil in saucepan until onion is caramelized. Medium-low heat so you don't burn the garlic.
- Step 2: In medium pot, stir in cooked onions/garlic mix, crushed tomatoes, tomato sauce, tomato paste and water. Mix in sugar (optional - depending on where you land on the sugar in sauce debate), dried basil, Italian seasoning, salt and pepper. Cover and simmer for 90 minutes.
- If you are in a hurry, you can use your favorite ready made pasta sauce - 24oz jar. I won't tell :) Use larger jar if you prefer more sauce.

### Casserole:

- Boil 1 box of Rotini pasta and then drain (use a large pot)
- Brown hamburger, drain then add to pasta
- Add Sauce to pasta mix
- Add mozzarella to pasta mix and stir (save a few pieces for top)
- When mozzarella begins to melt, add cottage cheese
- Poor into casserole pan, top with additional chunks of mozzarella and bake at 350 until cheese melted.

Optional add ins: mushrooms, green peppers

Serve with an Italian salad mix and garlic bread



My father invented this dish to feed his family of 7. It's basically a quick and easy mixed up lasagna. I make this dish as a great comfort food for the holidays.

**SANDRA D'ANGELO**

Tier 3 Support Engineer

# Mulled Wine

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## INGREDIENTS

1 bottle of your favorite red wine

4 cups of apple cider

1/4 cup of your favorite brandy

1/4 cup honey

A few cinnamon sticks

1 teaspoon ground ginger

8-10 whole cloves

1 orange



## INSTRUCTIONS

- Add wine, cider, and brandy to a slow cooker and mix them together.
- Then add honey, cinnamon sticks, ginger, cloves, and the juice & zest of the orange.
- Mix everything together until combined then let sit for roughly 45 minutes, or until hot.
- Then reduce the heat and enjoy!



This is a recipe that my mother would always make during the holidays for our Thanksgiving/Christmas parties. Its a drink that will warm you up in an instant and bring that Christkindlmarkt feel straight to your home!

**CARL UNDERWOOD III**

Support

# Mama Marlene's Bread Pudding

## INGREDIENTS

2 cups milk

1 cup sugar

Add 3-4 eggs

1 ½ tsp cinnamon

Optional: raisins/cranberries or walnuts

Wheat or white bread

Butter



## INSTRUCTIONS

- Cook for 45-55 mins at 350 degrees (preheat oven)
- In a 2 quart casserole dish add milk and sugar
- Mix
- Add eggs and cinnamon
- Mix well/ or beat if desired
- Optional: add raisins/cranberries or walnuts
- Add 7-9 broken up pieces of bread and push into the wet ingredients so the bread will absorb all the moisture
- Place on the top several pads of butter ¼ inch thick.
- This will puff up quite a bit while cooking, but shrink as it cools. After baking, set your bread pudding on a cooling rack, it is delicious warm with ice cream but we also love the leftovers refrigerated with a generous amount of whipped cream or cool whip!



My Mom has been making this recipe around the holidays just about every Thanksgiving/Christmas since I was born. She learned it from my Gram and it's just been passed down ever since. I always adore time in the kitchen with my Mom when the holidays come around, baking and making homemade meals. It is a holiday dessert staple in our house and it has become synonymous with comfy family time, it's like eating a hug with a healthy dose of whipped cream on top, it's also tasty warm with ice cream!

**JESS HAYES**

Customer Support

# The Best Stuffing Ever

## INGREDIENTS

1 1/2 cup chopped onion

3/4 cup butter

2 small cans of mushrooms

1 tbs salt

1/2 tsp rosemary

1/2 cup dried apricots

1 cup chopped celery (include leaves)

1/2 lb sausage

8 cups unseasoned stale white bread cubes

1/2 tsp pepper

1/2 tsp thyme

1 cup chicken stock or white wine (or a combination of both to taste)

## INSTRUCTIONS

- Leave bread cubes out overnight to allow them to become stale (hard).
- Saute onions and celery in butter.
- In a separate pan cook sausage, drains and add to onion and celery.
- In a large bowl, mix bread cubes, celery and onion and then combine in the salt, sage, rosemary, thyme and pepper.
- Add the chicken stock or white wine.
- Fold in the apricots.
- Stuff the turkey right before roasting or alternatively place in a crock in a 350 degree oven until stuffing is warm throughout.



It's a Meyer family favorite—we intentionally make a lot more so that we will have leftovers for the days following Thanksgiving.

**JOSHUA MEYER**

Marketing





# Frosted Pumpkin Cake Squares

## INGREDIENTS

### Cake

- 1 cup sugar
- 2 large eggs
- 1 cup canned pumpkin
- 1/2 cup vegetable oil
- 1 tsp cinnamon
- 1 tsp baking soda
- 1/2 tsp baking powder
- 1/2 tsp salt

### Frosting

- 3/4 cup powdered sugar
- 1/4 cup cream cheese
- 2 tbsp butter, softened
- 1/2 tsp vanilla

## INSTRUCTIONS

- Preheat oven to 350.
- Grease 9" square pan.
- Prepare cake: In bowl, with mixer at medium speed, beat in pumpkin oil. At low speed, add flour, cinnamon, baking soda, baking powder, and salt; beat 1 minute.
- Pour batter into prepared pan.
- Bake 25-30 minutes or until toothpick inserted in center comes out clean.
- Cool pumpkin cake in pan or wire rack.
- Prepare frosting: In bowl, with mixer at low speed, beat confectioner's sugar and remaining ingredients 2 minutes or until fluffy; use to frost cake.

Makes 9 servings.



It is yummy, and feels like fall. It reminds me of two of my first friends when I moved to this country. The handwritten recipe has been a constant fixture on our fridge as we've moved around.

**DIANA OTERO**

Marketing