



# Christmas Recipes

from

## Montreat

### Presbyterian Church

**Monday, Dec. 7, 2020**

#### **Cranberry Frappe'**

1 6oz can of frozen Orange juice – do not add water.  
2 cans of cranberry sauce (Plain or whole berry - I used whole berry)  
1 can (small) crushed pineapple  
4 T lemon juice

Blend in the food processor. Pour into cup cake papers in a muffin tin and freeze. After frozen, store in zip lock bags in the freezer. Should make around 24. These can be made well ahead of Christmas or Thanksgiving. Let them thaw for a few minutes after removing from the freezer before eating.

*This takes very little time and is healthy and everyone wants it. This came out of my great great grandmother's kitchen but I am sure it has been modified. I don't think she had a food processor in those days.*

*My grandson woke up a couple of weeks before Thanksgiving and announced that the frappe was the only thing that he wanted for Thanksgiving dinner. I had planned to go to dinner but stayed home. But, I made sure that I sent the frappe to him.*

*Beth Fountain*

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## Our Recipes



1. **Ambrosia** by Mary Jo Clark
2. **Cranberry Frappe** by Beth Fountain

Click on the photo to find all our recipes on the website or go to [montreatchurch.org](http://montreatchurch.org).