



Christmas Recipes

from

Montreat

Presbyterian Church

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Santa's Cheese Wafers **from Peggy Williamson**

In thinking about the request for recipes I was taken back to childhood in the 1950s when the tradition in our family was that Santa had to have “Santa’s Cheese Wafers” and a glass of milk to thank him for bringing gifts and to bolster his energy for the other Christmas Eve deliveries he needed to make. So every Christmas Eve my sister, brother, mother, father, and I baked these cheese wafers and left them that night for Santa to eat.

Santa’s Cheese Wafers

1/2 cup butter
1 cup sharp New York State cheese grated
1 tsp. salt
1/2 tsp. cayenne pepper
1 cup flour
Pecan halves (optional)

Cream butter, cheese, salt and cayenne pepper. Add flour and work into a smooth, large ball.

Roll the ball into logs by putting the cheese mixture on a piece of waxed paper and rolling it back and forth until it looks like a log.

Leave log in refrigerator to cool for 1-2 hours.

Slice the log into 1/4” pieces and place on a lightly greased cookie sheet or a cookie sheet with parchment paper on it.

Bake 15 minutes in 350 degree oven. Wafers can be topped with paprika and/or a pecan half.

Santa always thanked us for making these for him!

Peggy Williamson



Our Recipes

1. **Ambrosia** by Mary Jo Clark
2. **Cranberry Frappe** by Beth Fountain
3. **Roast Brisket** by Anne Seaman
4. **Leftover Holiday Turkey Casserole** by Linda Hobson
5. **Pecan Pie** by Jane Anderson
6. **Santa's Cheese Wafers** by Peggy Williamson

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