

SUU
Alumni

FROM OUR NEST TO YOURS:

A T-BIRD
Holiday
Cookbook



by:
your 2025-2026
SUU National Alumni Council



Jamie Shaw ('96) NAC President

“Some of my favorite holiday memories start in a crowded kitchen, shoulder to shoulder with people I love, passing stories right alongside the mashed potatoes. This Alumni Holiday Recipe Collection is another way we share that spirit of togetherness, just like we do each year with Random Acts of T-Birds, spreading SUU's tradition of generosity and kindness in our own communities. Each recipe shared by a National Alumni Council member carries a bit of their home, their traditions, and their love for SUU. I hope as you cook from these pages, you feel more connected to one another and to the T-Bird family that will always be home.”



INGREDIENTS

GRANOLA -

4 c. old fashioned rolled oats
1 1/2 c. raw nuts and/or seeds
1 t. fine-grain sea salt
1/2 c. coconut oil, melted
1/2 c. maple syrup or honey
1 T. vanilla
Chai spice mix (see below)
2/3 c. dried fruit, diced
1/2 c. choc. chips (optional)

CHAI SPICE MIX -

1 1/2 t. ground cinnamon
1 1/2 t. ground ginger
1 t. ground cardamom
1/2 t. ground cloves
1/4 t. black pepper
1/4 t. ground nutmeg
1/4 t. all-spice

DIRECTIONS

1. Line a large, rimmed baking sheet with parchment paper and **preheat oven to 350°**.
2. In a large mixing bowl, combine oats, nuts and/or seeds, salt, & chai spices. Stir to blend.
3. Pour in the coconut oil, syrup/honey, & vanilla. Mix well, until every oat and nut is lightly coated. Pour the granola onto your prepared pan and use a large spoon to spread it in an even layer.
4. Bake until lightly golden (**~21-24 min.**), stirring halfway.
5. Let the granola cool completely, undisturbed (at least 45 min.). Top with dried fruit & optional chocolate chips.

Vanilla Chai Granola

Candy Cane Braided Bread

INGREDIENTS

VANILLA GLAZE -

2 c. powdered sugar
1/3 c. butter, melted
1 1/2 t. vanilla
2-4 T. hot water

3/4 c. milk
1/4 c. butter softened
3 1/4 c. AP flour
1 T. instant yeast
1/4 c. sugar
1/2 t. salt
1/4 c. water
1 large egg
1 can cherry pie filling

LOAF

“My mom always made this recipe for our neighbors growing up. It was a work of LOVE!”

DIRECTIONS

1. Heat the milk in a small saucepan until it bubbles, then remove from heat. Mix in butter; stir until melted. Let cool until lukewarm.
2. In a large mixing bowl, combine 2 1/4 cup flour, yeast, sugar & salt; mix well. Add water, egg & the milk/yeast mixture; beat well. Add the remaining flour, 1/2 cup at a time, stirring well after each addition.
3. When the dough has just pulled together, turn it out onto a lightly floured surface and knead until smooth, 2-3 minutes.
4. Cover the dough with a damp cloth and let rest for 10 minutes.
5. Roll out dough into a 15x10 inch rectangle.
6. Transfer dough to a greased baking sheet (or parchment paper lined baking sheet) and spoon pie filling down the center, about 3" wide.
7. Cut strips down each side of the dough, just to the filling. 3/4"-1" wide.
8. Begin folding sides over each other, alternating left to right. Press down to seal ends.
9. Stretch loaf out to about 20" long and fold down to form candy cane shape.
10. Cover loosely with plastic wrap or a damp towel and let rise for 30 minutes. **Preheat oven to 350° and bake for 30 minutes or until golden brown.** Let cool for 10 minutes then drizzle with vanilla glaze.
11. Vanilla glaze: Mix powdered sugar, butter & vanilla. Stir in water, 1 T. at a time until smooth.
12. Drizzle over warm loaf of bread.

Caytee Wankier ('08) NAC Member





Kelli Blake ('07) NAC Member

Arizona Gingerbread

INGREDIENTS & DIRECTIONS

preheat oven to 340°

CREAM TOGETHER:

1/2 c. butter
1 c. white sugar

BEAT IN:

1 c. molasses

ADD:

2 t. baking soda
1/2 t. cloves
1 t. cinnamon
2 t. ginger
1 t. salt

MIX WELL.

● **MIX IN** (alternate till ball forms; you may need more flour)

● 1/2 c. water

● 5-6 c. flour

● **ROLL OUT ON FLOURED SURFACE. SPRAY COOKIE SHEET.**

● **CUT OUT COOKIES & BAKE FOR 8 MINUTES.**

● **HINT! DON'T ROLL OUT THE DOUGH TOO THIN & DON'T OVERBAKE**



“ When I think of Christmas, I think of this gingerbread recipe. My mom makes these every year and we get to help cut them out. We always get a good laugh out of turning the gingerbread into our family members!

This is by far the best gingerbread recipe I have tried. But don't take my word for it. Try it yourself... if it isn't the best, you probably made it wrong ;) ”

Graham Almond Cookies

FROM THE KITCHEN OF:

Grandma Bingham

INGREDIENTS:

48 long small graham crackers
1/2 c. sugar
1 c. butter
Slivered almonds

DIRECTIONS:

1. Place 48 long small graham crackers on a large baking sheet. Cover with slivered almonds.
2. Heat butter and sugar to a boil and boil for 2 minutes. Carefully pour over crackers.
3. **Bake at 300° for 11 minutes.**
4. Cool and break or separate crackers.



Cheeseball & Crackers

3 c. sharp cheddar cheese, grated
8 oz. cream cheese, softened
1/2 c. green pepper, finely chopped
Lemon juice
1 t. Worcestershire sauce
Almonds or walnuts, optional

Combine cheeses, peppers, lemon juice, & Worcestershire sauce.

Roll in slivered almonds or chopped walnuts. Serve with crackers.

“Both of these recipes are dishes I remember my Grandma Bingham making at Christmastime. Her name was Lyal Stanton Bingham and she was so classy! I've worked my whole life to be a cook and hostess like her.

We spent every Christmas Eve at my grandparents' home in Bountiful, UT. The food never disappointed and the gift giving was so memorable with a 48-cousin gift exchange!”

Nicole Funderburk ('00) NAC Member





Leah Crossley ('27) Student Alumni President

Muddy Buddies

MAKES 9-10 CUPS

INGREDIENTS

- 8 c. Chex cereal
- 2 c. powdered sugar
- 1 1/2 c. semisweet choc. chips
- 3/4 c. creamy peanut butter
- 4 T. salted butter
- 1 t. vanilla extract



DIRECTIONS

1. Measure cereal into a large bowl. Set aside. Divide powdered sugar between (2) Ziploc bags, adding 1 cup to each bag. Set aside.
2. In a saucepan, add choc. chips, butter, & peanut butter. Cook over medium-low heat, stirring until melted & smooth.
3. Remove from heat & stir in vanilla extract.
4. Pour over the prepared cereal in the bowl and stir to coat evenly. Allow to cool for a few minutes.
5. Divide coated cereal between (2) Ziploc bags with powdered sugar. Seal the bag and shake to coat the cereal.

Oreo Truffle Bites

DIRECTIONS

1. Crush Oreos to fine crumbs with food processor. Remove 2 T. crushed Oreo to save for topping.
2. In a medium bowl, add cream cheese & vanilla to the Oreos and stir until evenly combined.
3. Line baking tray with parchment paper. Scoop & form mixture into small balls. Place on tray and freeze for 30 min.
4. Melt white chocolate & coconut oil in microwave for 1 min. Stir and return to the microwave if needed (30-sec intervals).
5. Dip frozen balls in melted white chocolate until coated. Sprinkle Oreo crumbs & drizzle melted milk chocolate as desired. Freeze until chocolate hardens ~15 min. Enjoy!

INGREDIENTS

- 4 packs of Oreos
- 200g cream cheese
- 1 t. vanilla extract
- (2) 90g bars white chocolate
- 1 T. coconut oil
- 90g milk chocolate, melted





Mike Moon ('05, '11) NAC Member

“Every family has that one relative who “doesn't cook” but still owns the holiday cookie platter. That's my aunt Linda. These chocolate cookies -- with their shiny cracked tops dusted in powdered sugar -- have been her signature move since the 1980s. They look like little snow-capped mountains and taste like the inside of a truffle.”

Aunt Linda's Chocolate Crinkle Cookies

INGREDIENTS

1 c. AP flour
1/2 c. unsweetened natural cocoa powder
1 t. baking powder
1/4 t. kosher salt
3/4 c. granulated sugar

1/4 c. vegetable oil
2 large eggs
1 t. pure vanilla extract
1/2 t. instant espresso powder, optional
3/4 c. powdered sugar, for rolling

DIRECTIONS

1. In a medium bowl, whisk together flour, cocoa powder, baking powder & salt.
2. In a larger bowl, whisk the granulated sugar & oil until combined (it will look like wet sand). Add the eggs one at a time, whisking well after each. Whisk the vanilla & espresso powder (if using). **Add optional 1/2 t. peppermint extract for chocolate-peppermint crinkle cookies.**
3. Stir the dry ingredients into the wet until just combined. The dough will be soft and sticky - that's normal.
4. Cover the bowl and refrigerate at least (3) hours or **overnight**.
5. Line (2) baking sheets with parchment paper. **Preheat the oven to 350°**. Place the powdered sugar in a shallow bowl.
6. Scoop generous tablespoons of the cold dough and roll into balls. Drop each ball into the powdered sugar and roll until very generously coated.
7. Place 2 inches apart on the baking sheets.
8. **Bake 10-12 min.** The cookies will spread, puff up, then crack and settle. The centers should still look slightly underdone when you take them out. They'll firm up as they cool.
9. Let cool on the pan 5 min. Transfer to a cooling rack.
10. Once completely cool, give them one more light snowfall of powdered sugar if any cracks look bare.

Amazing Crockpot Chili

THE CHILI RECIPE THAT ALWAYS WINS THE COOK-OFF!

INGREDIENTS

CHILI -

5 slices bacon, chopped
1 red bell pepper, finely diced
1 green bell pepper, finely diced
1/2 c. celery, finely diced
1 c. yellow onion, finely diced
1 jalapeño, finely diced (optional)
1 T. garlic, minced
6 oz. tomato paste
(3) 16 oz. cans chili beans
-Bush's Best pinto beans in mild chili sauce
(2) 28 oz. cans petite diced tomatoes
2 lbs. ground beef (80/20)
1 lb. Italian sausage (mild or hot)

SEASONINGS -

4 T. chili powder
1 T. dried oregano
2 t. cumin
1 t. dried basil
1 t. seasoned salt
3/4 t. pepper
1 t. cayenne pepper
1 t. paprika
1 T. granulated sugar
1 T. Worcestershire sauce
3 beef bouillon cubes



DIRECTIONS

1. In a skillet over medium heat, cook the bacon until crisp. Remove and place on a paper-towel-lined plate to drain. Set aside.
2. Leave the bacon grease in the skillet. Add the bell peppers, celery, onion, jalapeño & garlic. Sauté over medium heat, stirring occasionally until tender, about 5-8 min.
3. Add the seasonings and tomato paste and cook until fragrant, 1-3 more min. Transfer everything to the slow cooker.
4. Add the chili beans (with liquid), diced tomatoes (with liquid), sugar, Worcestershire sauce & crumbled bouillon cubes to the slow cooker.
5. In the same skillet, cook and crumble the ground beef and Italian sausage over high heat. Brown in batches, if needed, so the meat can be in a single layer and is able to sear nicely instead of steaming, which adds more flavor. Cook until deeply browned.
6. Drain excess fat, then add the meat to the slow cooker along with the bacon. Stir everything well.
7. Cook on low for 6-8 hours.
8. Serve with sour cream, cheese & chips.

Jennie Roos ('01) NAC Member

