

“Delectable Desserts,” from page 64 of the *Taste of the South’s Special Collector’s Issue: Christmas Cooking Southern Style*

Grocery List

Produce:

Strawberries (2 pints)
Raspberries (1 pound)
Braeburn apples (3 to 5)
Red and green grapes (for garnish)
Lemon (1)
Oranges (2)
Sweet potato (1 large)

Pantry:

All-purpose flour (6 3/4 cups)
Baking powder (1 3/4 teaspoons)
Baking soda (1 1/4 teaspoons)
Vanilla extract (5 1/4 teaspoons)
Lemon extract (1 teaspoon)
Almond extract (1/2 teaspoon to replace 2 tablespoons Amaretto)
Ground cinnamon (1 teaspoon)
Cinnamon sticks (for garnish)
Ground nutmeg (1/2 teaspoon)
White edible glitter (for garnish)
Sugar (8 3/4 cups, approximately 4 pounds)
Light brown sugar (1/2 cup)
Dark brown sugar (1/4 cup)
Confectioners’ sugar (5 cups)
Semisweet chocolate [8 (1-ounce) squares]
Semisweet chocolate morsels [1 (12-ounce) bag]
Bittersweet chocolate [12 (1-ounce) squares]
German’s Sweet Chocolate [2 (4-ounce) bars]
White chocolate [1 (4-ounce) baking bar]
White chocolate [8 (1-ounce) squares]
Milk-chocolate morsels [1 (11.5-ounce) package]
Sweetened flaked coconut (2 cups)
Chopped walnuts (1 cup)
Whole walnuts (for garnish)
Chopped pecans (1 1/4 cups)
Chopped hazelnuts (2 cups)
Ground almonds (1/2 cup)
Vegetable oil (1 cup)

Miscellaneous:

Caramel topping (1/4 cup)
Amaretto cookies [3 (7.5-ounce) packages]
Chocolate graham crackers (1/4 cup crushed)
Cherry pie filling [1 (21-ounce) can]
Instant coconut cream pudding mix [2 (3.4-ounce) packages]
Marsala wine (1/2 cup)
Grand Marnier (1/4 cup)
Amaretto (2 tablespoons)

Meat and Dairy:

Cream cheese [3 (8-ounce) packages]
Cream cheese [1 (3-ounce) package]
Mascarpone cheese [4 (8-ounce) containers]
Milk (3 cups)
Whole buttermilk (1/2 cup)
Whipping cream (2 quarts plus 1 half-pint)
Sour cream [3 (8-ounce) containers]
Butter (3 pounds)
Eggs (28)