

A RECIPE FOR *wishes*



*I wish to learn how to
cook Hawaiian cuisine*

Liana, 12
leukemia

A HOLIDAY COOKBOOK



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*I wish to have
animation equipment*

Elijah, 10
blood disorder

*I wish to go to Walt
Disney World® Resort*

Jeremiyah, 10
blood disorder



Scrumptious Sides

*Just like a yummy appetizer kickstarts a meal, your donation
kickstarts the wish journey for Wish Kids across Arizona!*



DONATE TODAY

*Give a child the gift that only a wish can provide,
the gift of **hope, joy, and strength.***

Give today arizona.wish.org/give



Tomato Basil Cheese Balls

Ingredients

- 1 container (12 oz) of fresh marinated mozzarella cheese balls
- 1 container (1 pint) of grape tomatoes
- ½ oz fresh basil
- Pinch of salt
- Pinch of pepper

Directions



15 minutes

- First, get out a bowl and a cutting board.
- Wash the tomatoes, and cut them in half. Pour tomatoes into a bowl.
- Take out the basil, wash it, and dry it. Cut it into thick slices, or thin if you prefer. Toss it into the bowl.
- Take out the container of mozzarella cheese balls. Dump out half of the oil mixture. Add the remaining mozzarella balls and oil mixture into the bowl.
- Mix tomatoes, basil, and mozzarella balls together.
- Add salt and pepper to taste. Enjoy!

Optional: *Serve with toast or crackers.*

Serving Size: 5 people



Wish Alum Riley's

Tomato Basil Cheese Balls



A multi-generational recipe.

This recipe was taught to me by my grandma!

When I go to her house she makes it with me.

It is our special snack to make together and very easy.

Sometimes we add it to a piece of toast or cracker.

I love getting to cook with my grandma!

I wish to have a San Diego beach vacation
Riley, 9
liver transplant

Hawaiian Pull-Apart Bread

A fan favorite.

“

I found this recipe on the back of a package of King's Hawaiian Sweet Bread many years ago and made it for Christmas.

I have three boys and the dessert was gone in minutes! Ever since, it's been a favorite I always make during the holidays. My sons call it “Christmas Crack” because you can't stop eating it!





Hawaiian Pull-Apart Bread

Ingredients

- (1) 16 oz loaf King's Hawaiian Sweet Bread or one 24-count King's Hawaiian Sweet Rolls
- 1 cup brown sugar
- 1 stick (½ cup) butter
- ¼ cup honey
- ½ cup flaked coconut
- 1 teaspoon cinnamon

Serving Size: 24 people

Directions

 25 minutes to prep and bake

Prep:

First, preheat the oven to 400° degrees.

Glaze:

- Combine sugar, butter, and honey in a small saucepan. Cook over low heat for 5 minutes, stirring constantly then remove from heat.
- Blend coconut and cinnamon into the mixture. Set aside.

Bread:

- Remove the loaf/rolls from the plastic packaging and place them on an aluminum-covered baking sheet.
 - If using a **loaf**, make vertical slices about 1½" apart stopping ½" above the bottom crust. Open each slice and carefully spread the glaze inside the slits, and press together until all slices are filled. Turn the loaf one-quarter and cut diagonal to the first set of cuts. You should have a criss-cross pattern of slices filled with glaze once completed.
 - Spread any remaining glaze over the top of the loaf.
 - If using **rolls**, do not break the rolls apart. Slice the rolls in half, going across the whole set. Remove the top half and lay aside. Spread half of the glaze through the middle. Replace the top rolls and spread the remaining glaze over the rolls.
- Bake for 10 minutes. Serve warm and enjoy!


Creamed Corn Like No Other



Ingredients

- (2) 10 oz bags frozen corn kernels, thawed
- 1 cup heavy cream
- 1 teaspoon salt
- 2 tablespoons granulated sugar
- ¼ teaspoon fresh ground pepper
- 2 tablespoons butter
- 1 cup whole milk
- 2 tablespoons flour
- ¼ cup parmesan cheese

Directions

 20 minutes to prep and cook

Cooking:

- In a skillet over medium heat, combine corn, cream, salt, sugar, pepper, and butter.
- In a separate bowl, whisk together the milk and flour. Then, pour and stir into the corn mixture.
- Cook and stir over medium heat until the mixture has thickened, and corn is cooked through.
- Remove from heat and stir in Parmesan cheese until melted.
- Serve hot and enjoy!

Serving Size: 6 people

**“My mom made this years ago
and it was so good!
It was the first time I had ever
liked creamed corn.”**

- Audrey

Nahne's Buttered Tortilla Recipe

A family tradition.

“

Growing up, tortillas were a staple in our house, especially on Sundays when my mom, Nahne, would cook up a big family meal for my dad, my six siblings and I.

As soon as the smell of fresh tortillas hit the air, it was like a magnet! We'd rush into the kitchen, trying to snatch them up as fast as she could make them.

She'd laugh, shooing us away, telling us to save some for dinner. But it was hard to resist.

Sunday nights meant buttered tortillas, Spanish rice, and ground beef tacos – a tradition that brought us all together. The tortillas were always the highlight; warm and soft, straight from the skillet with a little butter melting on top.

Even now, the taste of homemade tortillas takes me right back to those chaotic, laughter-filled dinners where we all sat around the table as a family, sharing stories and, of course, fighting over the last tortilla.

My sisters and I make homemade tortillas, along with all of our children. Nahne is no longer with us but her tradition of tortilla-making lives on.

Nahne's Buttered Tortilla Recipe



Ingredients

- 10 cups unbleached, all-purpose flour
- 1 stick Crisco all-vegetable shortening
- 1 cup powdered milk



9 out of 10 wish parents

agree that their child's wish experience strengthened their relationship with loved ones.

Directions



20 minutes to make a dozen tortillas

Prepare the Master Mix:

- In a large bowl, combine the flour, Crisco, and powdered milk.
- Mix everything together until the Crisco is fully incorporated and the mixture resembles coarse crumbs.

Make the Dough:

- To prepare the tortillas, take about 2 cups of the master mix and gradually add warm water until a smooth dough forms. Knead it for a few minutes until the dough is soft and elastic.

Shape the Tortillas:

- Divide the dough into small balls about the size of a golf ball. Roll each ball out on a floured surface with a rolling pin, making thin, round tortillas.

Cook the Tortillas:

- Heat a dry skillet over medium-high heat. Place each tortilla in the skillet and cook for about 30 seconds on each side until lightly browned and puffed. As you remove them from the skillet, spread butter on each one.
- Serve warm and enjoy! They're perfect alongside tacos, rice, or even just on their own.

Makes 12-16 tortillas



Magnificent Mains

*At Make-A-Wish Arizona, the recipe for the perfect wish
begins with a sprinkle of joy and a dash of hope.*



READ MORE

We've cooked up more stories of hope at
arizona.wish.org

WishMaker Grace's

Nonna's Gnocchi

Tastes like fond memories.



“

This dish has been a family staple for decades, if not centuries!

My grandmother is a phenomenal cook who puts so much love into feeding her family, and it shines through in her delicious and hearty recipes.

I have such fond memories of cooking with her on Sundays or on holidays and am lucky to share her recipe with all of you!

Nonna's Gnocchi



Ingredients

- 1 lb ricotta cheese
- 2 large eggs
- 2 cups flour
 - You may need 2 ¼ cup depending on consistency of dough
- 1 tablespoon olive oil
- ½ cup fresh grated parmesan cheese
- Salt and pepper to taste
- Pinch of nutmeg



Directions



30 minutes to prep and cook

Make the Dough:

- Combine all ingredients and mix until smooth. The dough should have a medium texture consistency.

Shape the Pasta:

- Roll the dough out into a long tube and then cut into 1-inch segments.

Cook:

- Bring water to a boil. Salt water and add gnocchi.
- Boil gnocchi for 2-4 minutes or until all the gnocchi float to the top of the water.
- Remove from stove and drain water.

Serve:

- Top with sauce of your choice or olive oil and Parmesan. Enjoy!

Serving Size: 4 people

WishMaker Dena's

Potato Latkes

A Hanukkah staple.

“

You can't celebrate Hanukkah without latkes, and this recipe is the best!

I love the tradition of making these with my family.

Our house is divided between those who dip in applesauce and those who dip in sour cream, either way these are delicious and hope you enjoy them as well!





Potato Latkes

Ingredients

- 2 large Russet potatoes (about 1 lb) scrubbed and cut lengthwise into quarters
- 1 large onion (8 oz) peeled and cut into quarters
- 2 large eggs
- ½ cup all-purpose flour
- 2 teaspoons coarse kosher salt (keep some for sprinkling)
 - Alternative: 1 teaspoon fine sea salt
- 1 teaspoon baking powder
- ½ teaspoon freshly ground black pepper
- Safflower or other oil, for frying

Suggested Dipping Sauces:

- Applesauce & sour cream for dipping

Directions



45 minutes to prep and cook

Prep:

- Using a food processor with a coarse grating disc, grate the potatoes and onion. Transfer the mixture to a clean dishtowel, squeeze, and wring out as much of the liquid as possible.
- Working quickly, transfer the mixture to a large bowl. Add the eggs, flour, salt, baking powder, and pepper, and mix until the flour is absorbed.

Cook:

- In a heavy-bottomed pan over medium-high heat, pour in about ¼ inch of the oil.
- Once the oil is hot (a drop of batter placed in the pan should sizzle), use a heaping tablespoon to drop the batter into the hot pan, cooking in batches. Use a spatula to flatten and shape the drops into discs.
- When the edges of the latkes are brown & crispy, flip and cook until the second side is deeply browned; about 5 minutes each.
- Transfer the latkes to a paper towel-lined plate to drain and sprinkle with salt while still warm.
- Repeat with the remaining batter. Enjoy!

Serving Size: 36 people



Wish Alum Jesse's

Green Chile Tamales



Ingredients

For Masa:

- $\frac{3}{4}$ cup lard (or shortening)
- 2 cups masa harina (20 oz)
- 1 $\frac{1}{2}$ tablespoon salt
- 1 tablespoon baking powder
- 1 $\frac{3}{4}$ cups hot water

Directions



2 hours to prep and cook

For the Masa:

- Beat the lard with a mixer until smooth (4 minutes).
- In a large bowl, combine masa, salt, and baking powder.
- Add the dry ingredients to the mixer in small batches.
- Alternate adding water until completely mixed.
- Beat until smooth, and scrape down sides each time.
- Knead dough until smooth. The masa should look like wet sand.

**“This is my favorite holiday
treat my family likes to make
this time of year!”**

- Jesse, Wish Kid



*I wish to have a
man cave
Jesse, 10
cancer*




Wish Alum Jesse's

Green Chile Tamales

Ingredients

For the Filling:

- 2 cups roasted sliced green chiles
 - 8 oz of shredded Monterey Jack cheese
 - 16 oz shredded sharp cheddar cheese
 - 8 oz shredded Colby and Monterey cheese mix
 - 12 corn husks for tamales
 - 12 deli paper sheets for wrapping
- 

Directions

For the Tamales:

- Soak the corn husk in hot water for 1 hour. Use a heavy bowl or pot to weigh down and set aside.
- Prepare a large steamer pot with water.
- Remove husks and shake off excess water.
- Take one husk (about 5 inches across) and, using the back of a spoon, spread enough masa to cover the surface (not too thick). Leave an inch empty at the bottom of the corn husk.
- Add a handful of the cheese mixture and top with green chile strips.
- Fold in the sides, then fold down the flap and wrap tightly with a deli paper sheet.
- Stand up in a steamer pot open side up.
- Once all tamales are in, bring them to a quick boil in the steamer, then reduce heat to medium.
- Steam for 1 hour, checking for water every 30 minutes.
- After 1 hour, pull 1 tamale out and let cool slightly. If the husk pulls away easily from masa, they are done. If not, steam for another 30-35 minutes.
- Let tamales cool slightly before eating. Garnish with your favorite salsa!

Serving Size: 12 people

WishMaker Shari's

Hilton Family Hot Cranberry Casserole

A must-have treat.

“

This was my stepmom's family Thanksgiving recipe.
We make it every year as a family!



Cute tip: Use extra raw cranberries to create a design on top of the
casserole. I always make a heart!



Hilton Family Hot Cranberry Casserole



Ingredients

- 3 cups chopped, unpeeled apples
- 2 cups raw cranberries
- 2 cups sugar
- 1 ½ cups uncooked oatmeal
- ½ cup brown sugar
- ½ cup flour
- ½ cup melted butter



**9 out of 10
medical providers**

observed a wish experience had a positive impact of a child's physical well-being and overall quality of life.

Directions



1.25 hours to prep and bake

Preheat oven to 350° degrees and butter a baking dish.

Prep:

- In a large mixing bowl, combine the unpeeled apples, raw cranberries and sugar. Transfer to buttered baking dish and spread evenly.
- In a separate medium mixing bowl, combine the oatmeal, brown sugar, flour and melted butter.
- Pour oat mixture over top of fruit mixture and smooth even.

Bake:

- Bake at 350° degrees for 1 hour.

Serve:

- Serve as a warm side dish or as a dessert with vanilla ice cream. Enjoy!

Serving Size: 9 people

WishMaker Taylor's

Monkey Bread

Smells like Christmas morning.



“

It was always tradition in my family to have monkey bread for breakfast on Christmas morning!

We enjoy this sweet treat together before opening presents as a family. Now that we are grown, my mother will make the monkey bread, and we will eat it throughout the day whenever we are able to get together as a whole family.

The smell of monkey bread always reminds me of the holidays and spending time with family.

Taylor's Monkey Bread



Ingredients

Bread:

- ¾ cup granulated sugar
- 1 teaspoon ground cinnamon
- 3 cans refrigerated biscuits
- 1 cup chopped walnuts or pecans (optional)

Frosting:

- 1 stick butter
- 1 cup brown sugar
- 1 teaspoon vanilla extract



Directions



45-50 minutes to prep and bake

Preheat oven to 350° degrees and thoroughly butter a bundt pan.

Bread:

- Combine granulated sugar and ground cinnamon in a paper bag, shaking to mix well.
- Cut biscuits into quarters.
- Add chopped nuts (optional) and pieces of biscuit dough to the bag and shake to coat it well.
- Empty the bag's contents into the bundt pan, arranging biscuit pieces neatly.

Frosting:

- Prepare topping by melting butter over low heat. Add brown sugar and vanilla. Bring to a boil.
- Remove and pour hot topping over the biscuits.

Bake:

- Bake at 350° degrees for 30-35 minutes until done. Enjoy!

Serving Size: 8 people



Delicious Desserts

*Nothing is sweeter than granting a child's wish, but
these treats come close!*



WAYS TO HELP

*Unwrap the power of a wish
for Arizona children this holiday season.*

Learn more at arizona.wish.org/ways-to-help

WishMakers Pat and Bill's

Aunt Millie's Carrot Cake

A house divided.



We have many food traditions around the holidays, but Aunt Millie's Carrot Cake is everyone's favorite dessert. It's simple to make.

Our children were adamant about the food rules for the holidays: No deviations were acceptable in any family recipe, or the holiday would be ruined! So, we always made Aunt Millie's Carrot Cake with strict adherence to the ingredients. That is until our children grew up and fell in love.

Our son-in-law was the first to admit his preference for carrot cake with walnuts. One daughter-in-law bravely agreed with him. Our other daughter-in-law, ever the diplomat, said she would be happy eating Aunt Millie's Carrot Cake either way. Our kids remained steadfast traditionalists for the original carrot cake recipe... positively **NO** nuts!

We experimented with the recipe, dividing the batter in half and then adding nuts to one side – it made for a very lopsided cake. The family's no-nuts contingent upped the ante, attempting to negotiate a more equitable division of the cake instead of splitting it 50-50. "At least 75% of the cake should be nut-free," they argued, "to accommodate the majority of the family, who steadfastly remained no-nut advocates."

The good-natured ruckus around carrot cake became part of the fun of our holidays. It ended with the birth of our eight grandchildren, which doubled the size of our immediate family. Now, two Aunt Millie's Carrot Cakes are necessary for any family gathering. The nut and no-nut sides of the family live in peace once again.

Aunt Millie's Carrot Cake



Ingredients

Cake:

- 2 cups all-purpose flour, sifted
 - Alternative: 1 cup all-purpose flour & 1 cup whole wheat flour
- 2 cups granulated sugar
- 1 ½ teaspoons baking soda
- 1 ½ teaspoons cinnamon
- 1 teaspoon salt
- 1 cup canola or other vegetable oil
- 4 eggs
- 3 cups carrots, shredded
 - About 1 lb (makes 3 cups)
- 1 teaspoon vanilla

Frosting:

- 8 oz Philadelphia Cream Cheese (room temperature)
- ¼ lb butter (room temperature)
- 1 box (16 oz) confectioners' sugar
- 1 teaspoon vanilla

Directions



1.5 hours to prep, bake and frost

Cake:

- **Prep:**
 - Preheat oven to 350° degrees.
 - Combine flour, sugar, baking soda, seasonings, and oil in a mixing bowl.
 - Add eggs, one at a time into the mixing bowl. Then add carrots and vanilla while stirring.
 - Grease either two 9" circular pans or one rectangular pan.
 - Pour in batter and smooth until even.
- **Bake:**
 - For circular pans, bake for 30 minutes or so at 350° degrees.
 - For a rectangular pan, bake for 40 minutes or so at 350° degrees.

Frosting:

- Mix together cream cheese and butter.
- Add sugar and vanilla and beat well until blended.
- Be sure that the cake is completely cool before frosting it. Enjoy!

Serving Size: 12 people

Wish Alum Campbell's

Peppernuts



*I wish to go to
Wrigley Field
Campbell
wish granted, 2017
genetic disorder*

“My grandma was taught how to make these amazing cookies when she was young. It has always been a family tradition. Even the little kids can help because they became the rollers to make the cookie rope snakes. They are a little piece of heaven!”

- Carrie, Campbell's mom

Peppernuts



Ingredients

- 1 cup of butter
- 1 ½ cups sugar
- 1 egg beaten
- 1 tablespoon dark corn syrup
- 2 teaspoon anise extract
- 3 ¼ to 3 ½ cups of all purpose flour
- 2 teaspoon baking soda
- 1 teaspoon cinnamon
- 1 teaspoon ground cloves
- 1 teaspoon ginger
- ¼ teaspoon nutmeg

Directions



1.5 hours to prep and cook

- In a large bowl, cream together the butter and sugar. Add the egg, syrup, and anise extract. Mix well.
- Sift the dry ingredients together in a large bowl. Add the dry ingredients 1/4 cup at a time, to the butter and sugar mixture, mixing well after each addition.
- When thoroughly mixed, cover the dough with plastic wrap and refrigerate until ready to use for handling.
- To shape the peppernuts, roll small portions of the dough into dough snakes about 1/3 to 1/2 inch in diameter.
- Make 1/8 to 1/4 inch slices into the snakes.
- With the slices on an ungreased cookie sheet, bake at 350° F for about 5-6 min. or until the peppernuts are lightly.

Tip: These delicious treats taste especially good in the morning dipped in coffee!



WishMaker Fran's

Fabulous Holiday Bundt Cake

“

Made with love.

This is my go-to recipe for all family holidays and celebrations.
It is a tradition and always made with lots of love!





Fran's Fabulous Holiday Bundt Cake

Ingredients

- 1 package yellow cake mix
- 1 package instant vanilla pudding
- 4 eggs
- $\frac{3}{4}$ cup water
- $\frac{3}{4}$ cup oil
- 4 oz bar of sweet German chocolate, grated
- 6 oz semi-sweet chocolate chips



**9 out of 10
wish kids**

reported feeling more joyful,
confident and hopeful for their
future.

Directions



1.25 hours to prep and bake

Prep:

- Preheat oven to 350° degrees and grease the pan.
- Combine cake mix, vanilla pudding, eggs, water and oil; beat well.
- Fold in grated chocolate and chocolate chips.
- Pour into well-greased bundt pan or 10 inch tube pan and bake at 350° degrees for 50 minutes.

Serve:

- Let cool and pop out of pan onto serving plate. Enjoy!

Serving Size: 12 people

Flourless Orange & Almond Cake



Ingredients

- 4 medium-size eggs
- 120 grams cane sugar
 - Alternative: coconut sugar
- 90 grams melted butter
- 250 grams ground almonds
- ½ teaspoon baking powder
- 1 large orange to juice and zest
- *Optional: powdered sugar

Optional:

- Add almond extract to wet ingredients
- If desired, dust the finished cake with powdered sugar



Directions



1 hour to prep and bake

Prep:

- Preheat the oven to 350° degrees.
- Grease a small springform pan with a diameter of 20cm and sprinkle with 2 tablespoons of ground almonds.
- In two other bowls, separate the egg yolks and whites. Beat 100 grams of the sugar with the egg yolks until frothy. Beat the egg whites with the remaining sugar until stiff.
- Stir the melted butter, orange zest, and juice into the egg-yolk mixture.
- Mix in the rest of the ground almonds with the baking powder and stir carefully.
- Finally, fold in the beaten egg whites.
- Pour the batter into the pan and smooth out.

Bake:

- Bake the cake for about 35 to 40 minutes.
- If necessary, cover it with aluminum foil halfway through to prevent it from getting too dark.
- Let cool and enjoy!

Serving Size: 6 people

WishMaker Frances'

Jewish Apple Cake

A family recipe.

“

My sister-in-law Diane brought this recipe to our family more than 40 years ago when she married my brother.

She makes it for birthdays, anniversaries, and special occasions. She is an incredible baker, and this cake has become a family favorite!

I've even passed it on to my daughters to share with their families!

For every wish we grant, there are *3 more kids waiting who need your support.*

You can help grant wishes for kids like Holland, who *wished to be a pastry chef!*



Jewish Apple Cake



Ingredients

- 1 cup oil
- 2 cups sugar
- 3 cups flour
- 4 eggs
- ¼ cup orange juice
- 2 ½ teaspoons vanilla
- ½ teaspoon salt
- 3 teaspoons baking powder
- 3-4 apples, cored and sliced
- ½ cup cinnamon and sugar mixture

Tip:

- Add powdered sugar or a frosting glaze to the top of the cake



Directions



2 hours to prep and bake

Prep:

- Preheat oven to 350° degrees.
- Grease and flour a 10-inch tube cake pan.
- Add all ingredients except apples and cinnamon sugar mixture into a bowl and beat with mixer until fairly smooth. The batter should be thick.
- Pour half of the batter into a greased and floured cake pan.
- Then place apple slices around the batter.
- Sprinkle cinnamon and sugar mixture on top of apples.
- Then, pour in the remaining portion of the batter.

Bake:

- Bake at 350° degrees for 1.5 hours.
- Remove from oven and let cool.

Serve:

- Dust top with powdered sugar or pour on a glaze. Enjoy!

Serving Size: 8 people

THE MAKE-A-WISH *mission*



Together, we create life-changing wishes for children with critical illnesses.

A wish experience has the power to spark a turning point in a child's life.

This one belief guides us in everything we do at Make-A-Wish Arizona. It inspires us to grant life-changing wishes as we work toward our vision to grant the wish of every eligible child.

This past year, *we granted 462 wishes* for Arizona children thanks to the support of our caring community. We are truly grateful for your support!

