

Holiday Recipes



Happy Holidays!!!

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NOTHING WILL BRIGHTEN YOUR HOLIDAY GATHERINGS MORE THAN THIS

WARM APPLE OR CHERRY CHEESE RING

Ring and Filling:

- 2 pkgs refrigerated crescent rolls*
- 1 pkg. (250 GM) cream cheese softened
- ¼ cup (50 ml) icing sugar
- 1 egg
- ½ tsp. (2 ml) vanilla or almond extract
- 540 ml (1 can) cherry pie filling

Glaze

- ½ cup (125 ml) icing sugar
- 2-3 tsp. (10-15 ml) milk

PREHEAT OVEN TO 350*(180*)

Unroll crescent dough. Separate into 16 triangles; reserve 4 triangles for decoration. On a large round stone, arrange 12 triangles in a circle with wide ends toward the outside edge of baking stone and points toward the center. Using lightly floured pizza roller, roll dough to 14 " circle, pressing seams together to seal and leaving a 3 inch hole in the center

For filling, in a bowl, combine cream cheese, icing sugar, egg and vanilla. Spread cream cheese mixture over dough to within ½ inch of the edges: top with pie filling.

Using pizza cutter, cut each remaining triangle into thirds, starting at the wide end opposite the point and cutting lengthwise to the point. Arrange dough strips evenly in spoke like fashion over filling. Press ends to seal at center and outer edges**

Place baking stone on Large Rack. Bake 25-30 minutes or until golden brown: cool slightly. For glaze, mix icing sugar and milk until smooth: drizzle over ring.



WITH HOLIDAY SPIRIT, THIS MOLDED CHEESE SPREAD COMBINES TENDER SPINACH, SWEET RED PEPPERS & TANGY FETA AND CREAM CHEESES FOR ALL-OUT GREAT FLAVOR.

LAYERED ATHENIAN CHEESE SPREAD

Prep time: 20 minutes

Chill time: 3 hours

- 2 packages (8 ounces each) cream cheese, softened
- 2 packages (4 ounces each) crumbled feta cheese
- 1 garlic clove, pressed
- 1 package (10 ounces) frozen chopped spinach, thawed and well drained
- 1 jar (7 ounces) sweet roasted red peppers, drained and patted dry
- 1/3 cup whole natural almonds, chopped

Canapé French Bread (recipe follows), toasted

Combine cream cheese and feta cheese in Classic Batter Bowl. Press garlic over cheese mixture using Garlic Press; mix well. Stir in spinach.

Chop red peppers using Food Chopper. Line Small Batter Bowl with plastic wrap; divide cheese mixture in half. Press half of the cheese mixture into small batter bowl; top with red peppers. Spread remaining cheese mixture over red peppers. Cover; refrigerate several hours to allow flavors to blend.

To serve, invert onto serving plate. Remove plastic wrap. Chop almonds with food chopper; press onto top of molded cheese. Serve with toasted Canapé French Bread (p. 25) or assorted crackers.

YIELD: 20 SERVINGS

Cook's Tip: You can make this recipe early in the morning on the day of your party. The flavors will be blended even better.



THIS IS A GREAT RECIPE FOR SPECIAL “GIFT - GIVING” BAGS OF GOODIES:

FESTIVE WINTER CRUNCH BARK

- 1/2 C. flaked coconut, toasted*
- 1 C. salted cashews, coarsely chopped*
- 1 1/2 lb. white chocolate wafers*
- 2 C. crispy rice cereal*



Line a bar pan with parchment paper, allowing about 6 inches to extend over long sides of pan. To toast coconut, place coconut in large microwave-cooker. Microwave on MEDIUM 3-4 minutes, or until golden brown, stirring every minute.

Coarsely chop cashews with a food chopper. Combine coconut and cashews in a bowl. Place chocolate in large microwave-cooker. Microwave on Medium 3-4 minutes, stirring every minute with a scraper, until chocolate is melted and smooth.

Stir in cereal and half of coconut mixture, mixing until all ingredients are well coated. Spread evenly over bottom of pan. Sprinkle with remaining coconut mixture; gently pressing into chocolate.*

Refrigerate 15-20 minutes or until set. Bring edges of parchment paper up over bark and break into 2 inch pieces.

YIELDS: 32 PIECES

***Cook's Tip:** Sliced almonds can be substituted for cashews, if desired.

Submitted by: Carolyn Combs

ANOTHER FAVORITE FOR THAT SPECIAL HOLIDAY PARTY:

SHRIMP WONTON CUPS

- 24 square wonton wrappers*
- 1 T. butter or margarine melted*
- 10 oz. shelled deveined and cooked medium shrimp*
- 2 green onions, finely chopped*
- 1/3 C. grated carrot*
- 4 oz. cream cheese, softened*
- 1 garlic clove, pressed*
- 1/2 t. Worcestershire sauce*
- 1 C. (4 oz) shredded mozzarella cheese*

Preheat oven to 350 degrees.

Lightly spray mini-muffin pan with non-stick cooking spray. With pastry brush, brush one side of each wonton wrapper with melted butter. Press wonton buttered side up into muffin cup. Bake 8 minutes or until edges turn light golden brown.

Remove pan from oven. Meanwhile, reserve 24 shrimp. Finely chop remaining shrimp. Combine cream cheese, garlic and Worcestershire sauce in bowl, blend well. Stir in chopped shrimp, green onions, carrot and mozzarella cheese. Using small scoop fill each wonton cup with rounded scoop of cream cheese mixture. Top with reserved shrimp. Bake 5 minutes or until wontons are golden brown and filling is bubbly around edges.

YIELD 24 APPETIZERS.





APPLE CRANBERRY COOKIE COBBLER

*4 granny smiths
1 (16oz) can whole berry cranberry sauce
1/3 C of packed brown sugar
3 T all-purpose flour
1 Tsp cinnamon
1/2 pkg Refrigerated sugar cookie dough (keep frozen)*

Preheat oven to 400.

Peel, core, slice apples. Cut apples in half, place in a bowl. Combine cranberry sauce, sugar, flour, and cinnamon. Pour over apples. Slice frozen dough into 1/4 inch slices. Arrange evenly over apple mixture. Bake 30-35 minutes or until apples are tender and top is golden brown.

YIELD: 10 SERVINGS, 20 SAMPLE SERVINGS 353

HOT PIZZA DIP

*1 8 oz. package cream cheese softened
1 t. dried Italian seasoning
1 C. mozzarella cheese shredded
3/4 C. parmesan cheese
1 8 oz. can pizza sauce
2 T. green pepper chopped
2 T. green onions sliced*

Preheat oven to 350° F.

Combine cream cheese and Italian seasonings, spread onto a 8" mini-baker. In a small bowl, combine mozzarella and parmesan. Sprinkle 1/2 on top of the cream cheese. Spread pizza sauce over the cheese mixture. Sprinkle with remaining cheese. Top with bell pepper and green onions.

Bake for 15-18 minutes. Serve with French bread or fresh vegetable dippers.



GRECIAN PARTY SQUARES

*2 packages (8 ounces each) refrigerated crescent rolls
1/2 cup mayonnaise
1/2 cup sour cream
1 envelope (.9 ounce) dry vegetable soup and dip mix
1 package (10 ounces) frozen chopped spinach, thawed and well drained
1 can (14 ounces) artichoke hearts in water, drained and chopped
1 can (8 ounces) sliced water chestnuts, drained and chopped
1 package (4 ounces) crumbled feta cheese
1 garlic clove, pressed
1/4 cup (1 ounce) grated fresh Parmesan cheese*

Preheat oven to 375°F.

Unroll one package of crescent dough across one end of Stoneware Bar Pan with longest sides of dough across width of pan. Repeat with remaining package of dough, filling pan. Using Baker's Roller(TM), roll dough to seal perforations and press up sides to form crust.

Bake 10-12 minutes or until light golden brown; remove from oven to Stackable Cooling Rack. Meanwhile, in Classic Batter Bowl, combine mayonnaise, sour cream and soup mix; mix well. Drain spinach in small Colander, squeezing out as much moisture as possible; add to batter bowl.

Drain artichokes and water chestnuts in colander; chop with Food Chopper. Add artichokes, water chestnuts, feta cheese and garlic pressed with Garlic Press to batter bowl; mix well. Spread spinach mixture evenly over crust. Using Deluxe Cheese Grater, grate Parmesan cheese over filling. Bake 10-12 minutes or until heated through. Remove from oven; cut into squares with Utility Knife. Serve using Mini-Serving Spatula.

YIELD: 24 APPETIZERS

OUR SMALL BAR PAN KEEPS THIS CLASSY APPETIZER WARM,
ALLOWING GUESTS TO SAVOR EVERY BITE.

BAKED BRIE WITH APPLES & CRANBERRIES

Prep time: 15 minutes
Bake time: 12-15 minutes

- 1/2 cup chopped red apple (1/2 medium)*
- 1/4 cup sliced natural almonds*
- 1/4 cup dried cranberries (cherry Craisins® or gold raisins may be used)*
- 1 tablespoon packed brown sugar*
- 1/4 teaspoon Pantry Korintje Cinnamon*
- 1 tablespoon butter or margarine, melted*
- 1 round (8 ounces) Brie cheese (about 4 inches in diameter)*

Canapé French Bread, toasted

Preheat oven to 350°F.

Coarsely chop apple with Food Chopper. Combine apple, almonds, cranberries, brown sugar and cinnamon in Small Batter Bowl; mix gently. Stir in butter just until ingredients are moistened.

Cut Brie in half horizontally using Utility Knife. Place one half of Brie, rind side down on Small Bar Pan. Spoon half of the apple mixture onto bottom half of Brie, spreading evenly. Top with remaining half of Brie, rind side up. Spoon remaining apple mixture over top. Bake 12-15 minutes or until cheese is soft and just begins to melt. Serve with toasted Canapé French Bread, apple wedges or assorted crackers.

I like to serve it with French Bread baked in the Scalloped Bread Tube. Unroll the dough and sprinkle with sugar and cinnamon plus mixture. Roll up and bake in bread tube as directed. Slice with Bread Knife – so pretty, festive and yummy!

Variation: Baked Brie with Pesto & Mushrooms: Using Food Chopper, chop 4 ounces mushrooms (1 cup) and 1/2 cup seasoned croutons. In Small (8-in.) Sauté Pan, cook mushrooms in 2 teaspoons olive oil 2-3 minutes over medium-high heat; remove pan from heat. Add chopped croutons and 1/4 cup prepared basil pesto; mix gently. Assemble and bake Brie as recipe directs. Garnish with red bell pepper strips.

Cook's Tips: Brie is a French cheese known for its soft texture and downy, white rind. When preparing Brie, leave the rind on the cheese. The entire cheese is edible, including the rind. An 8-ounce wedge of Brie can be substituted for the round.



CANDY CANE COFFEE CAKE

Coffee Cake

- 1 pouch (16 ounces) pizza crust & roll mix (including yeast packet)*
- 1/4 cup granulated sugar*
- 2 eggs*
- 3/4 cup very warm milk (120°F-130°F)*
- 1/4 cup butter or margarine, softened*
- 1/2 cup pecans, chopped*
- 3/4 cup dried fruit morsel blend (such as dried cranberries, apples and cherries)*
- 1/2 cup cherry preserves*
- 1 tablespoon water*

Glaze

- 3/4 cup powdered sugar*
- 2-3 teaspoons milk*

Preheat oven to 375°F.

For coffee cake, combine pizza crust & roll mix, yeast packet and granulated sugar in a bowl. Separate 1 egg white from yolk; reserve white. Add milk, butter, whole egg and egg yolk to a bowl. Stir until mixture forms a ball. Turn dough out onto well-floured surface. With floured hands, knead dough 5 minutes. Sprinkle additional flour over surface as needed to reduce stickiness. Cover; let dough rest 5 minutes. Chop pecans; combine with fruit morsels in a bowl. Place dough in center of lightly floured rectangle stone; roll into 12 x 15-inch. Spread preserves in 6-inch strip lengthwise down center of dough to within 1/4 inch of each end; sprinkle fruit mixture evenly over preserves. Cut 1-inch-wide strips on each side of fruit filling to within 1/2 inch of filling. Lift strips of dough across filling to meet in center, twisting each strip one turn; pinch together in center to seal. Tuck ends up to seal. Lift and stretch one end of shaped dough using spatula; curve to form cane. Cover; let rise in warm place 30 minutes.

Lightly beat reserved egg white with 1 tablespoon water; brush over dough using Pastry Brush. Bake 20-23 minutes or until deep golden brown.

For glaze, mix powdered sugar and milk until smooth; drizzle over warm coffee cake. Cool 15 minutes. Cut into 1-inch slices.

YIELD: 15 SERVINGS

Cook's Tips: One 16-ounce package of hot roll mix can be substituted for the Pizza Crust & Roll Mix, if desired.





CHICKEN WREATH

- 1/2 C. red bell pepper, chopped*
- 1/2 C. broccoli, chopped*
- 1/4 C. water chestnuts, drained and chopped*
- 2 T. onion, chopped*
- 6 oz. cooked chicken breast, chopped*
- 2/3 C. cream of chicken soup*
- 1 C. (4 oz) shredded Cheddar cheese*
- 2 (8 oz.) pkg. refrigerated crescent rolls*

Preheat oven to 350°F.

Chop pepper, broccoli, water chestnuts, onion and chicken. Combine all ingredients except crescent rolls in medium bowl.

Unroll crescent rolls and arrange triangles in a circle on a 15" baking stone with the bases overlapping in center and points toward the outside. Scoop filling mixture onto widest portion of each triangle. Fold points of triangle over filling and tuck under base at center. (Filling will not be completely covered.) Bake 25-30 minutes or until golden brown. Cut into wedges and serve warm.



HOLIDAY WRAPPINGS

- 1 (2.5 ounce) package processed sliced beef*
- 6 ounces cream cheese, softened*
- 1/2 cup sour cream*
- 1/2 cup shredded Swiss cheese*
- 1 garlic clove, crushed*
- 2 tablespoons shredded Parmesan cheese*
- 3/4 teaspoon all-purpose dill mix*
- 1/8 teaspoon ground black pepper*
- 14 wonton wrappers*

Preheat oven to 350 degrees F.

Chop beef finely with food chopper. Combine all ingredients (except wonton wrappers) in bowl. Blend until smooth using spatula.

Separate wonton wrapper and place one in each cup of the mini-muffin pan. Using mini-tart shaper, press each wrapper into cup. With the small stainless steel scoop, fill cups with cheese mixture. Wet fingers slightly and pinch top of each wrapper together. Bake for 15 minutes. Cool 10 minutes before serving.



HOLIDAY APPETIZER WREATH

- 1 pkg. (34oz) refrigerated flaky rolls*
- 1 container (250g) chive and onion soft cream cheese*
- 1 garlic clove, pressed*
- 1 tsp. dried dill weed*
- 1 C. broccoli, chopped*
- 1/2 C. cucumber*
- 2 medium plum tomatoes, seeded and chopped*

Preheat oven to 400°F.

Separate rolls horizontally in half to form 20 rolls. In center of a round stone, arrange 6 rolls in a circle and add 1 in center with edges touching, in another circle around ring of rolls.

Using lightly floured pizza roller, flatten and roll rolls together to seal, leaving outside edges scalloped for petal effect. Bake 11-13 minutes or golden brown. Cool 1 minute; carefully loosen and slide onto cooling rack it cool. In a bowl, combine cream cheese, garlic and dill weed.

Score cucumber lengthwise; remove seeds. Slice cucumber; cut slices into quarters. Chop tomato. Return crust to crust to cooled stone; spread evenly with cream cheese mixture. Sprinkle with broccoli, cucumber and tomato. Arrange 3 seeded and scored cucumber slices at top to create bow effect, if desired pull rolls apart.

YIELDS 20 SERVINGS.

Cook's Tip: Chopped radishes can be substituted for tomatoes, if desired



MINI CINNAMON CHRISTMAS TREE ROLLS

1 can (8 ounces) refrigerated crescent rolls
2 tablespoons margarine, softened
2 tablespoons sugar
1/2 teaspoon cinnamon
2 tablespoon raisins (optional)
Red and Green candies or candied fruit

Glaze:

3/4 cup powdered sugar
1 tablespoon milk or 1/2 cup Vanilla Frosting, melted

Preheat oven to 350 degrees.

Unroll crescent dough into one large rectangle.

Roll pizza roller lightly over dough and seal perforations.

Spread margarine evenly over dough. Combine sugar and cinnamon.

Sprinkle evenly over dough. Sprinkle raisins over sugar cinnamon mixture.

Roll up rectangle tightly, starting from longest side. Cut roll into 22 slices.

Place slices cut side down on a 15 inch Baking stone. Begin with one slice at top, then two slices for the second row, then three for the third row, etc, until you have a bottom row up of 6 slices. Place remaining slices centered under the last row of 6 slices for a tree stem. Bake for 20 to 25 minutes. Glaze warm rolls. Decorate with candies or candied fruit for the festive tree.

YIELD 22 MINI-ROLLS

CRANBERRY APPLE CRISP

1 Can (16 oz) whole berry cranberry sauce
3/4 cup sugar
2 Tbsp flour
1/4 cup walnuts
1 Cup rolled oats
1/2 cup firmly packed brown sugar
1/3 cup flour
1 tsp cinnamon
1/4 cup vegetable oil spread, melted

Preheat oven to 375°F.

Peel apples with A/P/C/S. Slice in half. Place in 9" x 13" Baker. Combine cranberries, sugar and flour in Batter Bowl. Toss cranberry mixture with apples in 9" x 13" Baker. Chop walnuts finely. Combine nuts, oats, brown sugar, cinnamon, flour and butter in Batter Bowl. Sprinkle evenly over fruit mixture. Bake for 30-40 minutes or until top is golden brown and fruit is tender.

*Variation: Substitute vanilla wafer cookies for ladyfingers.

T'WAS THE NIGHT BEFORE CHRISTMAS OMELET

8 eggs
1 1/2 cups milk
2 teaspoons all-purpose dill mix
5 slices white bread
1 (2.5 ounce) package processed ham
1/2 cup coarsely chopped onion
7 large mushrooms, sliced with egg slicer
1/2 teaspoon ground black pepper
Dash of salt
1 1/2 cups shredded mozzarella cheese

Preheat oven to 375 degrees F.

Beat eggs, milk and ill mix in bowl with whisk. Tear bread into small pieces. Coarsely chop ham and onion with food chopper. Add bread, ham, onion, mushrooms, pepper and salt to egg mixture. Stir. Pour into deep-dish baker. Sprinkle with cheese. Bake for 35 to 40 minutes or until done. 8 to 10 servings

Variation: Prepare omelet, cover and refrigerate overnight. Bake for 40 to 45 minutes the next morning.

TURKEY CRANBERRY WREATH

2 pkg. (235g each) refrigerated crescent rolls
1/2 C. mayonnaise
2 T. honey Dijon mustard
1/2 tsp. coarsely ground pepper
2 C. cooked turkey, chopped
1/2 C. celery, sliced
3 T. fresh parsley, snipped
1/2 C. dried cranberries
4 oz. Swiss cheese, shredded (1cup)
1/4 C. walnuts, chopped (optional)
1 egg, separated



Preheat oven to 375°F.

Unroll crescent dough; separate into 16 triangles. With wide ends of triangles toward the center. Arrange 8 triangles in a circle on Large Round Stone. Corners of wide ends will touch and points will extend 1 inch beyond of baking stone. Arrange remaining 8 triangles in center. Matching ends. Seal seams using pizza roller. (Points will overlap in center; do not seal.)

Measure mayonnaise, mustard and black pepper into a bowl. Grate cheese into a bowl. Mix filling. Scoop filling over seams of dough, forming a circle. Coarsely chop walnuts; sprinkle over filling. Beginning in center, lift one dough triangle across mixture. Continue alternating with outer triangle, slightly overlap to form wreath. Tuck last end under first.

Separate egg over bowl. Beat egg white lightly; brush over dough. Bake 25-30 minutes or until golden brown.

YIELDS 10 SERVINGS.

MERRY CHRIS “MOUSSE”



1/2 cup cold water
2 envelopes unflavored gelatine
2 (1.4 ounce) packages instant sugar free chocolate pudding mix
3 cups skim milk
1 (8 ounce) container frozen low fat whipped topping, thawed
1 (3 ounce 24 count) package ladyfingers
6 round peppermint candies

In microwave dish sprinkle gelatine over cold water, blend until combined. Let set for 2 minutes. Place in microwave and heat for 40 seconds. Set aside until cool, approximately 5 minutes. In bowl combine pudding mix, milk and gelatine. Combine with 10-inch whisk until well blended. Fold in whipped topping. Cut ladyfingers in half widthwise. Crumble half of the cut ladyfingers on the bottom base of the springform pan. Flatten with hand to cover base. Place remaining 24 ladyfinger halves upright, rounded side outward, along outer edge of pan. Spoon mousse mixture into springform pan and refrigerate until firm, approx 1/2 hour. Chop peppermint candies finely with food chopper, and sprinkle over dessert just before serving. Release springform collar to cut and serve.

YIELDS 12-15 SERVINGS

EASY CHOCOLATE FONDUE

1 Pkg (12 oz) semi-sweet chocolate morsels
1 can (14 oz) sweetened condensed milk (NOT EVAPORATED MILK)
1/2 cup heavy whipping cream or half and half
1 tsp vanilla
Assorted foods to dip

Preheat oven to 350*

Combine first 4 ingredients in oven safe bowl. Stir well. Bake 10 minutes. Remove from oven and stir until smooth. Serve with bite sized things to dip (strawberries, bananas, pineapple, brownies, pound cake, marshmallows, use your imagination)

WHITE HOT CHOCOLATE WITH GINGERBREAD SPICE

Topping:

1 Cup Whipping Cream

3 Tbsp sugar

Hot Chocolate:

1/2 cup plus 2 Tbsp sugar

3 large egg yolks

3 1/2 cups milk

Pinch of salt

5 oz. White Chocolate (4 oz chopped, 1 oz grated)

1/2 tsp. pure vanilla extract

Pampered Chef Cinnamon Plus Spice or 1/2 tsp each: ground ginger, cinnamon, and nutmeg mixed together

Combine Whipping Cream and 3 tbsp sugar and whip together. Cover and refrigerate. Place 1/2 Cup plus 2 Tbsp sugar in large heavy saucepan. Whisk in egg yolks and milk. Cook over medium heat stirring almost constantly until mixture thickens slightly (DO NOT BOIL) about 10 minutes. Add pinch of salt. Reduce heat to very low, and add 4 oz. chopped white chocolate, a small handful at a time, stirring constantly. When chocolate is melted, remove pan from heat and add 1/2 tsp. of vanilla extract.

To serve: serve chocolate topped with a dollop of whipped cream and sprinkle with spices and/or grated white chocolate.

Note: you can start adding chocolate to mixture after cooking for at least 6 minutes.



GINGERBREAD CAKE

1 Can (15 oz) solid pack pumpkin

1/3 Cup Molasses

3 eggs

1 Tbsp. Cinnamon Plus Spice Blend

1 Pkg, (18.25 oz) German Chocolate Cake I

Vanilla ice cream or Whipped Topping (Optional)

Brush Stoneware Fluted Pan with vegetable oil using Pastry Brush. In Classic Batter Bowl, whisk pumpkin, molasses, eggs and Spice Blend until smooth, using Stainless Steel Whisk. Add cake mix; mix with Mix 'N Scraper® until thoroughly blended, about 1 minute.

Pour batter into pan, spreading evenly. Microwave on HIGH 14 minutes or until Cake Tester inserted near center comes out clean. (Cake will be slightly moist on top near center.) Let stand in microwave 10 minutes. If necessary, loosen cake from sides of pan using Skinny Scraper; invert onto serving plate. Let cool 5 minutes.

Sprinkle with powdered sugar using Flour/Sugar Shaker. Serve warm with ice cream or whipped topping, if desired.



Cook's Tips: To bake in a conventional oven, preheat oven to 350°F. Bake 40-50 minutes or until Cake Tester inserted in center comes out clean. If using a microwave oven without a built-in turntable, rotate cake once after 7 minutes of cooking.



FLORENTINE CHICKEN RING

1 can (10 oz.) chunk white chicken, drained and flaked
1/2 cup red bell pepper, chopped
1 pkg (10 oz.) frozen chop spinach, thawed & well drained
1 cup shredded cheddar cheese
1/3 cup mayonnaise
1 tsp. lemon zest
1/2 tsp. salt
1/8 tsp. ground nutmeg
2 pkg. refrigerated crescent rolls

Flake chicken. Add chopped bell pepper, spinach, cheese and mayo, lemon zest, salt and nutmeg. I also added a small onion chopped, along with some fresh garlic. I didn't have a lemon so I didn't do the zest and the nutmeg was upstairs and I was downstairs, so I didn't add that either. Oh, and I don't salt much of anything. So I didn't salt it. Unroll crescent dough; separate into triangles. Arrange triangles in a circle with wide ends overlapping in the center and points toward the outside. Scoop chicken mixture evenly onto widest end of each triangle. Bring outside points of triangles up over filling and tuck under wide ends of dough at center. Filling WILL NOT be completely covered.

Bake in a preheated 375F oven for 20-25 min. or until golden brown.
YIELD: 8 SERVINGS.

CUPID'S CREAMY CHRISTMAS PUNCH

(FOR "CHRISTMAS LOVERS")

1 quart eggnog
1 liter club soda, chilled
12 gallon peppermint ice cream, softened
Hard peppermint candies, crushed
Candy Canes for garnish

Stir together first three ingredients in large punch bowl. Hang candy canes around punch bowl. Sprinkle with peppermint candy and serve immediately.

Note: Punch may be made ahead without crushed peppermint candies (and Candy Canes) and chilled 2 hours. Stir well and add candies just before serving.



RED VELVET PUDDING CAKE

1 package (12 ounces) whole frozen raspberries (not in syrup), thawed
1 package (18.25 ounces) devil's food cake mix (plus ingredients to make cake)
2 cups water
1 package (6 ounces) raspberry flavored gelatin
1 tablespoon cornstarch
2 squares (1 ounce each) semi-sweet chocolate for baking
Powdered sugar
Frozen whipped topping, thawed or vanilla ice cream (optional)

Preheat oven to 375°F.

Lightly spray rectangular baker with oil. Spread raspberries evenly over bottom of baker. Prepare cake mix according to package directions; pour batter over raspberries, spreading evenly.

In a large micro-cooker, microwave water on HIGH 4 minutes or until boiling. Combine gelatin and cornstarch. Whisk gelatin mixture into boiling water until dissolved. Pour gelatin mixture evenly over batter.

Bake 40-45 minutes or until cake tester inserted in center comes out clean. Remove to cooling rack. Chop chocolate; sprinkle evenly over cake. Let stand 10 minutes. Sprinkle top of cake with powdered sugar. To serve, spoon warm cake into dessert bowls. Garnish with whipped topping or, serve with a scoop of vanilla ice cream.

YIELD: 16 SERVINGS OR 24 SAMPLE SERVINGS



ICED CINNAMON PULL-APART

1 tablespoon butter or margarine, melted
1 egg white
1/4 cup firmly packed brown sugar
1 tablespoon ground cinnamon
1 package (11.3 ounces) refrigerated dinner rolls
1/4 cup raisins
1/2 cup powdered sugar
1 tablespoon milk

Preheat oven to 375°F.

Brush inside of stoneware crock with butter. In a bowl, whisk egg white, brown sugar and cinnamon. Separate dinner rolls and cut each roll into quarters. Add dough pieces to egg mixture; toss to coat.

Place one-third of the dough pieces into crock. Sprinkle with half of the raisins. Repeat layers one time; top with remaining dough pieces. (Do not press down.)

Bake 30-35 minutes or until bread is deep golden brown. Remove crock from oven to a cooling rack; cool 10 minutes. Loosen bread from sides of crock; carefully remove bread from crock. Cool slightly. Combine powdered sugar and milk in small bowl; drizzle over warm bread. Let stand until glaze is set.



YIELD: 8 SERVINGS

BAKED CHEESE

2 pkgs. (8 oz) cream cheese
Pantry Rosemary Herb and freshly grated black pepper or Pantry Dill Mix and freshly pressed garlic
1 pkg crescent rolls
egg wash
Rosemary Sprigs and dill weed for garnish

Separate crescent rolls into two rectangles on chilled cutting board. Place one block of cream cheese on top of each rectangle. Put seasonings on cream cheese (Try one of each flavor combination above) Wrap the cheese with the dough and seal the ends. Brush with egg wash. Decorate with garnish if desired.

Bake at 350 for 10-12 minutes until golden. Cool until cheese is slightly firm. Serve with spreaders surrounded by crackers and grapes.

BEVERAGE BAR

1 pot of coffee
1 carafe of hot chocolate
a few (fresh) candy canes or peppermint candies
Some kind of chocolate bar or candy (such as Hershey's Kisses, Heath bars, or Andes Mints)
Cinnamon Sugar
Cool Whip



Arrange a self-service beverage bar in a serving area. Guests help themselves to a cup of coffee or hot chocolate and will have fun dressing it up with: A dollop of whipped topping from the Easy Accent Decorator. Chopped peppermint they chop with the Food Chopper, or use the candy cane as a stirrer Chocolate Curls they shave with the vegetable peeler. Grated chocolate with the Deluxe Cheese Grater or Microplane Grater. Cinnamon Sugar from a Flour Sugar Shaker containing a mixture of sugar and Korintje Cinnamon.

Optional: assorted liqueurs such as Bailey's, Amaretto or Kaluha.

EGGNOG BREAD

2 eggs
1 cup sugar
1 cup eggnog
1 stick butter (melted)
2 tsp rum extract
1 tsp vanilla
2 ¼ cup flour
2 tsp baking powder
¼ tsp salt
¼ tsp nutmeg
¼ tsp cinnamon

Preheat oven to 350

Grease and flour large loaf pan. Beat eggs on low in large bowl. Blend in sugar, eggnog, butter, rum extract and vanilla. In separate bowl, stir together remaining ingredients.

Mix dry ingredients into eggnog mixture. Beat on low just to moisten everything. Pour batter into prepared pan. Bake at 350 for 45-55 minutes or until done. DO NOT OVER-BAKE, the bread may become dry.

Cool 10 minutes in pan on rack then remove bread to cool completely. Wrap tightly and store in refrigerator.



Add Your Favorite Recipe

NOTE: You can use the mini-loaf pan for more even results and better gift giving. Reduce the baking time to not over bake.