

# Homemade for the Holidays



## Peppermint Crunch Bark

As simple as can be, this giftable confection will be in hot demand around the holidays.

- 3 candy canes (¼ cup/50 mL coarsely crushed)
- ½ pkg (10 oz/300 g) chocolate-flavored almond bark or confectionery coating candy melts
- ½ tsp (6 mL) peppermint extract
1. Place candy canes into a large resealable plastic bag and coarsely crush using flat side of **Meat Tenderizer**; set aside. Line **Medium Sheet Pan** with a piece of **Parchment Paper**, allowing 1 in. (2.5 cm) to extend past sides; set aside.
2. Place chocolate bark in **Large Micro-Cooker®** and vanilla bark in **Classic Batter Bowl**. Microwave chocolate bark on HIGH 1-1½ minutes or until bark is almost melted; stir until bark is completely melted. Repeat with vanilla bark. Add peppermint extract to melted chocolate bark; mix well.
3. Drop alternating scoops of the chocolate and vanilla barks onto sheet pan using **Medium Scoop** (four rows of five scoops, spacing ½ in./1 cm between each row). Cut through bark mixture several times with **Small Spreader** for marble effect. Gently tap pan flat against countertop to level bark. Sprinkle with crushed candy canes.
4. Refrigerate at least 15 minutes or until bark is set. Break into pieces.

**Yield:** 32 servings

**U.S. Nutrients per serving:** Calories 100, Total Fat 6 g, Saturated Fat 2.5 g, Cholesterol 0 mg, Carbohydrate 13 g, Protein 0 g, Sodium 0 mg, Fiber 0 g

**Cook's Tip:** For even marbling, alternate scoops of barks onto the Medium Sheet Pan. Drag the edge of the Small Spreader both lengthwise and crosswise. Tap the pan flat against the countertop to level the surface and fill in any gaps and air bubbles.

For a more professional finish, place crushed candy canes into (6-in./13-cm) **Strainer**; shake to remove the finer pieces of the candy canes.

Finished bark can be stored in an airtight container in the refrigerator up to several weeks.

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## Spumoni Spritz Cookies

These cookies deliver the traditional spumoni ice cream flavors: cherry, pistachio and chocolate.

- 3 tbsp (45 mL) shelled pistachios
- 53-63 macarino cherries, well drained and cut in half divided
- 1 square (1 oz/30 g) semi-sweet chocolate for baking, chopped
- 1½ cups (375 mL) butter (3 sticks), softened
- 1 cup (250 mL) granulated sugar
- 1 egg
- 1 tsp (1 L) all-purpose flour
- 1½ tsp (7 mL) almond extract
- 4 drops green food coloring
- 4 drops red food coloring
- 2 tbsp (30 mL) powdered sugar

1. Preheat oven to 375°F (190°C). Gato pistachios with **Rotary Grater**. Finely chop eight of the cherries with **Food Chopper**; blot with paper towel. Place chocolate in **Small Micro-Cooker®**; microwave, uncovered, on HIGH 30-60 seconds or until melted and smooth, stirring every 30 seconds.
2. In **Stainless (4-qt./4-L) Mixing Bowl**, beat butter and granulated sugar on medium speed of electric hand mixer about 3 minutes or until creamy. Add egg; beat until light and fluffy. Gradually add flour; mix on low speed just until blended. (Dough will be stiff. Do not refrigerate.)
3. Divide dough into three equal portions; place into each of three **Stainless Mixing Bowls**. To one portion of the dough, add pistachios, almond extract and green food coloring; mix well. To another portion of the dough, add chopped cherries and red food coloring. To remaining dough, add melted chocolate. Beat each dough on medium speed just until blended.
4. Shape each portion into a 1½-in. (38-cm) log on lightly floured **Cutting Board**. Cut logs crosswise into thirds. Fit **Cookie Press** with disk #2 or #6. Place one portion of each color into Cookie Press. Press dough onto **Cookie Sheet** 1 in. (2.5-cm) apart. Place cherry halves onto cookies.
5. Bake 10-12 minutes or until edges are light golden brown. Cool cookies 2 minutes on Cookie Sheet; remove to **Stackable Cooling Rack**. Repeat with remaining dough. Cool completely. Lightly sprinkle cookies with powdered sugar using **Four/Sugar Shaker**.

**Yield:** 7-8 dozen cookies

**U.S. Nutrients per serving** (1 cookie): Calories 70, Total Fat 3.5 g, Saturated Fat 2 g, Cholesterol 10 mg, Carbohydrate 9 g, Protein 1 g, Sodium 25 mg, Fiber 0 g

**Cook's Tip:** Rolling dough into 1½-in. (38-cm) logs creates the proper diameter to fit into the Cookie Press. Tilt the barrel of the press to insert the dough logs. If you have difficulty inserting the last log into the barrel, remove

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## Christmas Stocking Cake

The graham crackers in this no-bake dessert soften and magically form thin layers of cake.

- 1 pkg (8 oz or 250 g) cream cheese, softened
- 1¼ cups (300 mL) cold milk
- 1 pkg (3.4 oz or 102 g) white chocolate instant pudding and pie filling
- 1 (16 oz) frozen whipped topping, thawed (6 cups/1.25 L)
- 20 unsweetened graham crackers (13 x 5-in rectangles), divided
- ½ cup (50 mL) prepared and decorating icing
- Candy decorations

1. Beat cream cheese in **Classic Batter Bowl** on high speed of electric hand mixer until smooth. Slowly add milk and continue beating until smooth, occasionally scraping down sides of bowl with **Classic Scraper**. Add pudding mix and beat an additional 2 minutes or until thickened. Fold in 2 cups (500 mL) of the whipped topping.
2. Spread one side of five of the crackers with a small amount of the filling. Arrange crackers, filling side down, in a boat shape on **Simple Additions® Large Rectangular Platter with Handles** (see Cook's Tip). Top with one-third of the filling. Repeat layers two more times, ending with crackers.
3. Attach open side of **Easy Accent® Decorator**. Fill with whipped topping (about 1½ cups/325 mL). Frost top and sides of cake with remaining whipped topping using **Small Spreader**. Decorate as desired with candy canes. Refrigerate at least 6 hours or overnight. Before serving, decorate with candies (see Cook's Tip). Serve chilled.

**Yield:** 12 servings

**U.S. Nutrients per serving:** Calories 350, Total Fat 18 g, Saturated Fat 11 g, Cholesterol 20 mg, Carbohydrate 40 g, Protein 4 g, Sodium 330 mg, Fiber 1 g

**Cook's Tip:** To form the boat shape, place four of the crackers onto the platter, then add the fifth cracker alongside the bottom to create the "foot." The small amount of filling on the underside of the crackers keeps them from sliding as the filling is spread over them.

Some candies shouldn't be placed onto whipped topping overnight, because the colors can bleed. For best results, place candies onto cake within a few hours of serving.

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