

Cinnamon Roll Tree

Sweet, freshly baked cinnamon rolls are a holiday-morning favorite. Surprise your guests with these easy, festive rolls arranged in a tree-shaped pattern.

Cinnamon Rolls

- 2 packages (8 ounces each) refrigerated crescent rolls
- 2 tablespoons butter or margarine, melted
- ½ cup **Sweet Cinnamon Sprinkle**

Glaze and Garnish

- ½ cup prepared white frosting
- 2-3 tablespoons 2% milk
- Maraschino cherries, halved (optional)

1. Preheat oven to 375°F. For cinnamon rolls, unroll one package of the dough on lightly floured surface. Pinch perforations to seal. Repeat with second package of dough. (Do not join dough together.) Brush dough evenly with butter using **Chef's Silicone Basting Brush**. Sprinkle dough with cinnamon sprinkle.
2. Starting at long end, roll up dough jelly roll style to make two 9-inch-long logs; pinch seam to seal. Using **Bread Knife**, cut each log crosswise into 12 slices for a total of 24 slices.
3. Arrange slices ¼ inch apart in a tree shape on **Large Round Stone with Handles**. Bake 20-25 minutes or until rolls are golden brown. Remove from oven; cool slightly.
4. For glaze, whisk frosting and milk until smooth; drizzle over rolls. Garnish with cherries, if desired.

Yield: 24 mini cinnamon rolls

Nutrients per serving (1 roll, excluding optional ingredient): Calories 120, Total Fat 6 g, Saturated Fat 2 g, Cholesterol 5 mg, Carbohydrate 14 g, Protein 1 g, Sodium 170 mg, Fiber 0 g

Cook's Tips: To pipe glaze over rolls, place a small, resealable plastic bag inside **Measure-All® Cup**. Pour glaze into corner of bag. Twist top of bag; secure with **Twixit! Clip**. Cut a small tip off corner of bag to allow glaze to flow through.

For a decadent treat, try drizzling the tree with melted chocolate.



Pretzel Wreath

Show off your creativity and holiday spirit! Chocolate-dipped wreaths are great for decorative ornaments, place card holders and even as delicious gifts.



1. Place almond bark or confectionery coating candy melts into **Coating Tray**; microwave according to package directions until melted and smooth.
2. Dip rounded bottoms of five miniature pretzels, one at a time, into bark; shake off excess. Lay pretzels onto **Parchment Paper** in a circular pattern with sides touching and rounded sides toward center.
3. Repeat with five additional pretzels, placing directly on top of first circle in a staggered circular pattern. Decorate wreath as desired with **Sweet Cinnamon Sprinkle**, **Sweet Caramel Sprinkle**, nonpareils or colored sugar. Let stand until set.

Cook's Tips: Any color almond bark or confectionery coating candy melts can be used to create wreaths.

Unlike regular chocolate or chocolate morsels, almond bark and confectionery coating candy melts are made using other fats in place of cocoa butter. This helps the coating melt easily, eliminates the need for tempering and prevents blooming.

Store the wreaths at room temperature in an airtight container up to 1 week. Do not refrigerate or freeze wreaths or pretzels will lose crispness.

Thread wreath with ribbon to use as an ornament or place card holder, if desired.

Homemade for the Holidays

Festive Cranberry Crunch Bark

This simple candy is the perfect holiday treat. Wrap in clear cellophane and add a ribbon or a bow for a great homemade gift.

- 1 package (20 ounces) vanilla- or chocolate-flavored almond bark, coarsely chopped
- $\frac{3}{4}$ cup almonds
- $\frac{3}{4}$ cup sweetened dried cranberries
- 2 cups crisp rice cereal

1. Place **Rectangle Stone** into freezer at least 1 hour. Cover **Large Grooved Cutting Board** with sheet of **Parchment Paper**. Place almond bark into **Classic Batter Bowl**. Microwave bark 2-3 minutes or just until melted, stirring occasionally.
2. Meanwhile, coarsely chop nuts with **Food Chopper**; place into **Small Micro-Cooker**[®]. Microwave 2-3 minutes, stirring after each 30-second interval, until golden brown. Add cranberries; stir until combined.
3. Stir cereal and half of the nut mixture into melted bark. Pour bark mixture onto parchment, spreading evenly. Immediately sprinkle with remaining nut mixture; press lightly onto surface of bark.
4. Remove baking stone from freezer; slide parchment onto baking stone. Let stand 7-10 minutes or until bark is set. Bring edges of parchment up over bark and break into pieces.

Yield: 32 servings

Nutrients per serving: Calories 130, Total Fat 8 g, Saturated Fat 0 g, Cholesterol 0 mg, Carbohydrate 16 g, Protein 1 g, Sodium 15 mg, Fiber less than 1 g

Cook's Tips: If desired, two packages (12 ounces each) premium white or chocolate-flavored confectionery coating candy wafers can be substituted for the almond bark.

When melting almond bark, make sure the batter bowl and all utensils are completely dry; even one drop of water will cause almond bark to harden and clump.

Stack broken pieces of bark from largest to smallest in the shape of a tree on a **Cranberry Appetizer Plate**. To keep fresh or give as a gift, wrap it with cellophane and tie it with a beautiful bow.

For a great, inexpensive party favor, spoon melted bark mixture into the centers of holiday cookie cutters. Let them stand until set, and then wrap them in cellophane.




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