

Unwrap Christmas Memories With The Pampered Chef®



Watch your family's eyes light up on Christmas morning as you make their day extra bright with these special touches:

Holiday Treats

Pampered Chef® recipes and products will bring warmth to your breakfast table and a smile to your face!

- Fill the **Carafe** with **Good Company® Coffee**. Pour into **Simple Additions® Mugs**, accompanied with **Small Bamboo Spoons** dipped in chocolate.
- Our *Giant Cinnamon Rolls* prepared and served in the lovely **Rectangular Baker** and **Woven Selections™ Rectangle Server** are the perfect addition to your holiday breakfast.
- Fill the **Simple Additions® Entertaining Set** with Marshmallow Dunkers (see the *September Kitchen Consultant News* for instructions), hot chocolate packets and candy canes. With hot water served in the Carafe, guests can help themselves!



Double-Dipped Chocolate Spoons

1. Place a large piece of **Parchment Paper** on countertop. Place $\frac{1}{2}$ cup semi-sweet or milk chocolate morsels in **Small Micro-Cooker®**. Microwave, uncovered, on HIGH 1-1 $\frac{1}{2}$ minutes or until chocolate is melted and smooth, stirring after each 20-second interval. Tip Micro-Cooker® toward you and dip one Small Bamboo Spoon into chocolate. Twist spoon to evenly coat the bowl of the spoon. Gently shake the spoon to let excess chocolate drip off. Place on Parchment Paper; allow to dry. Repeat with remaining spoons.
2. Repeat in clean, dry Micro-Cooker® using $\frac{1}{2}$ cup white chocolate morsels to create a second chocolate layer; immediately decorate with multicolored sprinkles or small candy decorations. Allow to dry.



Giant Cinnamon Rolls

Dough

- 1 package (16 ounces) **Pantry Pizza Crust & Roll Mix** (including yeast packet)
- 1 cup very warm water (120°F-130°F)
- 2 tablespoons butter or margarine, softened
- 1 egg

Filling

- ¼ cup butter or margarine, softened
- ¼ cup granulated sugar
- ¼ cup packed brown sugar
- 2 tablespoons **Pantry Korintje Cinnamon**
- 1 tablespoon light corn syrup

Frosting

- 2 ounces cream cheese, softened
- 2 tablespoons butter or margarine, softened
- ½ teaspoon vanilla
- 1⅓ cups powdered sugar
- 1 tablespoon milk

1. For dough, combine pizza crust mix and yeast packet in **Classic Batter Bowl**; mix well. Add water, butter and egg. Stir until mixture forms into a ball. Turn dough out onto well-floured **Large Grooved Cutting Board**. With floured or greased hands, knead dough 5 minutes. Sprinkle additional flour over surface as needed to reduce stickiness. Cover; let rest 5 minutes. Using lightly floured **Baker's Roller®**, roll dough into a 10 x 15-inch rectangle.
2. For filling, combine butter, sugars, cinnamon and corn syrup; mix well. (Mixture will be stiff.) Spread over dough to within ½ inch of edges using **Large Spreader**. Starting at one short side, roll up tightly; press edge to seal. Slice dough crosswise into six slices using **Serrated Bread Knife**. Place rolls in Rectangular Baker; cover loosely with plastic wrap. Let rise in warm place about 30 minutes or until doubled in size.
3. Meanwhile, preheat oven to 325°F. Uncover rolls. Bake 30-35 minutes or until golden brown. Remove from oven to **Stackable Cooling Rack**; cool 15 minutes.
4. For frosting, combine cream cheese, butter and vanilla in **Small Batter Bowl**. Whisk in powdered sugar and milk using **Stainless Steel Whisk**; whisk until smooth. Spread over warm rolls using **All-Purpose Spreader**.

Yield: 6 rolls

Nutrients per serving (1 roll): Calories 630, Total Fat 21 g, Saturated Fat 12 g, Cholesterol 85 mg, Carbohydrate 102 g, Protein 10 g, Sodium 160 mg, Fiber 3 g

On the Tree

Instead of wrapping small Pampered Chef® products or tucking them into a stocking, decorate the tools and hang them on the tree as a fun surprise for your favorite cook! Imagine the fun of discovering new ornaments on Christmas morning. Try these Pampered Chef® "ornaments:"



- Cut a decorative trim out of red or green felt and pin it to the front of an **Oven Mitt**. Attach mini-ornaments and a bow on top of the felt and fill it with kitchen tools, biscotti or candies.
- Cross the handles of a pair of Small Bamboo Spoons and tie festive garland around them.
- Tie festive ribbons around lightweight tools such as the **Small Nylon Turner**, **Clock/Timer**, **Adjustable Measuring Spoons**, **Skinny Scraper** or **Egg Separator**. Then, find the perfect spot on the tree!

