

Homemade for the Holidays

Festive Recipe Tips

Candy Cane Brownie Lollipops

- Although the edges of the brownies are crusty, they don't need to be discarded. Simply scoop the edges along with the center; they'll soften as they stand.
- To keep the lollipops secure on their sticks, dip all of the brownie and about ¼ inch of the candy cane into the melted bark.
- If desired, lollipop sticks or stick candies can be substituted for the candy canes.
- White almond bark can be substituted for the chocolate bark.
- For an interesting presentation, dip the lollipops into white almond bark and let stand until set. Double-dip lollipops on an angle in chocolate bark.
- From **The Pampered Chef® Festive Holiday Desserts Recipe Collection**.



Turtle Pretzel Candies

- The caramel mixture may become thick as it cools, making it difficult to scoop. Microwave 5-10 seconds or until melted again.
- Semi-sweet or bittersweet chocolate can be substituted for the milk chocolate morsels, if desired.
- To easily top caramel mixture with chocolate, place a small, resealable plastic bag inside **Measure-All® Cup**. Pour melted chocolate into corner of bag. Twist top of bag; secure with **Twixit! Clip**. Cut a small tip off corner of bag filled to allow chocolate to flow through.
- This recipe can easily be doubled.
- These candies can be made up to a week in advance. Store them at room temperature in an airtight container between layers of **Parchment Paper**.

Raspberry Mousse Cookie Napoleons

- Chocolate wafer cookies are thin, dark chocolate cookies packaged in a yellow cardboard tray. Look for them at the grocery store near the ice cream toppings.
- Napoleons can be covered and refrigerated up to eight hours in advance. The cookies will absorb moisture from the mousse, making them soft and cakelike.
- The raspberry mousse can be used as a dessert dip, if desired. Serve with pirouette cookies and fresh berries.

