



Recipe: Polar Bear Paws

- 1 (11 ounce) bag Kraft Caramel Bits or squares
- 3 tablespoons heavy whipping cream
- 1 tablespoon butter
- 1 cup peanuts, roasted and/or cocktail
- 12 ounces vanilla almond bark or white melting wafers

Line a large cookie sheet with Silpat mats (or parchment paper) and grease it with butter. Set aside.

Melt caramels with butter and cream in the microwave in 30 second increments, stirring, and repeating until smooth.

Mix in the peanuts and then let it sit in the bowl to cool for about 15 minutes, stirring every few minutes.



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Spoon onto the mats in tablespoon size mounds.
Place in the fridge for 30-60 minutes until set.

Place chocolate in a bowl and melt in the microwave on low in 30 second increments and stir until melted and smooth. Dip caramel cluster in the chocolate and use a fork to remove it. Holding it over the bowl, tap the fork on the edge to let any excess chocolate drip back down. Place cluster back on the parchment lined pan and repeat with remaining clusters.

Put the pan back in the fridge for 30-60 minutes until chocolate is set. Remove and package up.

If making this with homemade soft caramel then do NOT add the butter and whipping cream.



Recipe: Snowman Cheeseball

1 pkg.(8 oz.) Cream Cheese, softened
1 pkg, Shredded Cheddar Cheese
1/4 tsp. ground red pepper (cayenne)
peppercorns (eyes, mouth, buttons)

1/4 cup finely chopped fresh chives
1/4 cup Slivered Almonds, toasted
1/4 cup Grated Parmesan Cheese
1 baby carrot (nose)

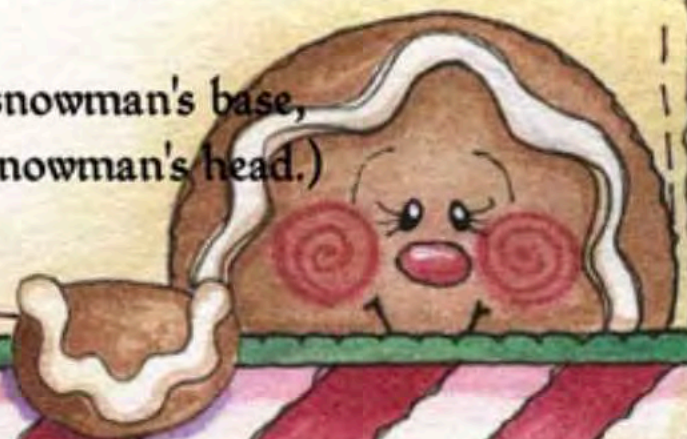
Mix first 5 ingredients until blended. Refrigerate 1 hour.

Divide cheese mixture into 3 different-size balls (1 small, 1 medium and 1 large).

Coat with Parmesan. Arrange in line on serving plate to resemble a snowman lying down.

(Largest ball should be at bottom of plate for the snowman's base, and the smallest ball should be at the top for the snowman's head.)

Decorate with remaining ingredients





Recipe: Sugarplum Cake

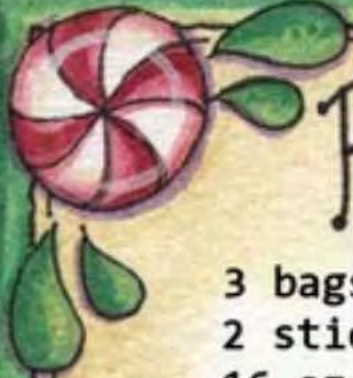
- 2 cups sugar
- 1 cup vegetable oil
- 3 large eggs
- 2 cups self-rising flour
- 3 tsp ground cinnamon
- 1 jar (6 ounces) plums with apples, baby food
- 1/2 cup chopped walnuts
- Confectioners' sugar, optional

In a large bowl, combine sugar and oil. Beat in eggs, one at a time, until well blended. Combine flour and cinnamon; add to egg mixture. Beat in baby food; stir in nuts. Transfer to a greased and floured 10-in. fluted tube pan.

Bake at 350° for 35-45 minutes or until a toothpick inserted in the center comes out clean. Cool for 10 minutes before inverting onto a wire rack to cool completely.

Dust with confectioners' sugar if desired.





Recipe: Snowstorm Popcorn

3 bags Microwave Popcorn popped
2 sticks Butter
16 oz Marshmallows
1 cup Brown Sugar

Start by removing any unpopped kernels from the popcorn to discard. Place the popcorn in a large bowl and set it aside.

Place the butter, marshmallows, and brown sugar in a microwave-safe bowl, and microwave it for 2 1/2 minutes.

Take the bowl out, stir the mixture, then place it back in the microwave for another minute. Stir again. Repeat until the mixture is thin enough to pour easily.

Pour the liquid mixture over the popcorn and use a spatula to stir them together making sure that the popcorn is evenly coated.





Recipe: Pigeon Mix

- 1/2 box Corn Chex
- 1/2 box Golden Grahams
- 1/2 cup slivered almonds
- 1/2 cup shredded coconut
- 1 cup white corn syrup
- 1 cup sugar
- 3/4 cup butter

In a large bowl, mix together the Chex, Golden Grahams, almonds, and coconut. Set the bowl aside.

Combine the corn syrup, sugar, and butter into a saucepan and place it on your stove over medium heat. Bring the mixture to a boil and cook for 2 minutes, stirring constantly.

Pour the liquid over the cereal mixture and stir to combine.

Spread out on a lined cookie sheet and let it cool before storing.



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Recipe: Reindeer Food

- 1 small box Cheerios
- 1 Big Box Rice Chex
- 2 small or one large M&M's
- 1 lb Peanuts
- Pretzels
- 4 bags white chocolate

Each batch...

- 2 1/4 cups Cheerios
- 3 1/4 cups Rice Chex
- 1 1/2 cups Pretzels
- 3/4 cups M&M's
- 3/4 cup peanuts
- 1 bag white chocolate

Mix all dry ingredients in a bowl. melt chocolate in microwave.
Pour over dry ingredients. Stir

