

## Candy-Sprinkled Marshmallow Chex<sup>®</sup> Mix

Prep Time: 10 minutes (Start to Finish: 20 minutes)

Makes 10 cups

6 cups popped popcorn

1 jar (7 oz) marshmallow creme

4 cups Corn Chex<sup>®</sup> or  
Rice Chex<sup>®</sup> cereal

20 red or green hard peppermint  
candies, coarsely crushed (1/2 cup)

1. Heat oven to 350°F. Spray cookie sheet with cooking spray. In large bowl, mix popcorn and cereal; set aside.
2. In medium microwavable bowl, microwave marshmallow creme uncovered on High 1 minute; stir. Microwave about 1 minute longer or until melted; stir. Pour over popcorn mixture, stirring until evenly coated. Sprinkle with candies.
3. Spread mixture on cookie sheet. Bake 5 minutes; stir. Bake about 5 minutes longer or until coating is light golden brown. Spread on waxed paper or foil to cool. Store in gallon-size **GLAD Zipper Food Storage Bag** up to 2 weeks.

**On-the-Go**  
**Tip:** Make several  
batches and store in  
festive, portable  
**GLAD Zipper Food**  
**Storage Bags.**



## Vanilla Sugar Crisps

Preparation time: **15 minutes** | Baking time: **9 minutes per pan** | **2½ dozen cookies**

### Ingredients

1 cup powdered sugar	1¼ cups all-purpose flour
½ cup LAND O LAKES® Butter, softened*	½ teaspoon salt
2 egg yolks	
1 tablespoon McCormick® Pure Vanilla Extract	Decorator sugar, if desired

Combine powdered sugar, butter, egg yolks and vanilla in large bowl. Beat at medium speed until well mixed. Reduce speed to low; add flour and salt. Beat until well mixed. Wrap dough in plastic food wrap. Refrigerate until firm (1 hour or overnight).

Heat oven to 350°F. Shape dough into 1-inch balls. Place 2 inches apart onto ungreased cookie sheets or Reynolds® Parchment Paper-lined cookie sheets. Flatten with bottom of glass dipped in sugar. Sprinkle with decorator sugar, if desired. Bake for 9 to 11 minutes or until edges are browned.

\*Substitute LAND O LAKES® Soft Baking Butter with Canola Oil right from the refrigerator.

## Oatmeal Raisin Cookies

Preparation time: 20 minutes | Baking time: 9 minutes per pan | 4 dozen cookies

### Ingredients

1½ cups firmly packed brown sugar	1 teaspoon baking soda
1 cup LAND O LAKES® Butter, softened*	2 teaspoons ground cinnamon
2 eggs	½ teaspoon salt
2 teaspoons water	2 cups uncooked quick-cooking oats
2 teaspoons McCormick® Pure Vanilla Extract	1 cup raisins or real semi-sweet chocolate chips
2 cups all-purpose flour	Reynolds® Parchment Paper
1 teaspoon baking powder	

Heat oven to 350°F. Combine brown sugar and butter in large bowl. Beat at medium speed, scraping bowl often, until creamy. Add eggs, water and vanilla; continue beating until well mixed. Reduce speed to low; add all remaining ingredients except oats and raisins. Beat until well mixed. Stir in oats and raisins by hand.

Drop dough by rounded tablespoonfuls, 2 inches apart, onto Reynolds® Parchment Paper-lined cookie sheets. Bake for 9 to 11 minutes or until lightly browned. Let stand 1 minute; remove from cookie sheets. Cool completely.

\*Substitute LAND O LAKES® Soft Baking Butter with Canola Oil right from the refrigerator.

## Scalloped Pineapple

4 cups soft bread (cut in squares)

1 cup milk

1½ cups sugar

1 stick oleo (melted)

3 eggs beaten

1 large can pineapple (chunk, tid bits or sliced diced & drained)

Mix bread, milk, sugar and beaten eggs  
let stand till milk is soaked up. add melted butter  
minus 2 tablespoons for greasing baking dish.  
add pineapple. Bake in 325° oven for 1 hour  
pan 13x9



Recipe: Pumpkin Cookies

From: Charlie - from Internet

Makes: { 2 1/2 C all purpose flour

1 t baking powd.

1 t soda

2 t cinnamon 1/2 t nutmeg

1/2 t cloves 1/2 t salt

combine and  
set aside

Cream { 1/2 C butter 1 1/2 C white sugar

Add. beat { 1 C pumpkin 1 egg 1 tsp vanilla  
until creamy

~~Combine~~ Add dry ingredients and mix well.  
Drop on cookie sheet. Bake 15-20 min 350°

over

Cool cookies -

Glaze

2 C powdered sugar

3 T milk

1 T butter

1 T vanilla

HOT CHOCOLATE MIX

1 - 2# box Quik

14 C powdered milk

2 # powdered sugar

1 can Cremora

$\frac{1}{2}$  teaspoon salt

Mix well. Use 4 heaping teaspoons per cup hot water.

MINTS

@ # powdered sugar 2#  
1 8-oz pkge cream cheese

Mix. Color and flavor as desired.

Roll out; shape or cut as desired.



Caramel Corn

2 1/2 High shake

2 min " shake

30 seconds

### MINTED NUTS

1 c. sugar	1/8 t. Lorann Flavoring Oil
1/2 c. water	(peppermint, spearmint,
1/4 c. Light Corn Syrup	lemon, orange or wintergreen)
10 marshmallows	Desired food coloring
	3 c. pecan or walnut halves

Mix sugar, water and corn syrup in 2-quart saucepan. Bring to boil, stirring constantly. Cook to 238°F. or until drops of syrup form soft ball in cold water. Remove from heat. Stir in marshmallows, flavoring oil and coloring until dissolved. Mix in nuts until coated. Turn onto waxed paper. Separate nuts while warm. Makes 1-1/4 pounds.

### SALT WATER TAFFY

1 c. sugar	2 T. margarine
2 T. cornstarch	1/2 t. salt
3/4 c. light corn syrup	1 t. Lorann flavoring (Flavors
1/2 c. water	listed on reverse side)

Mix sugar and cornstarch in 1-1/2 quart saucepan. Stir in next four ingredients. Cook over medium heat, stirring constantly, until mixture boils and sugar is completely dissolved. Continue cooking, without stirring until temperature reaches 260°F. or until a hard but plastic ball is formed in cold water. **After boiling has ceased**, stir in flavoring and coloring. Pour onto lightly greased cookie sheet. Let stand until cool enough to handle. Grease hands and pull until it has a satin-like finish and light color. Cut into 1 inch pieces. Wrap in waxed paper. Makes about 1 pound.