

Gingerbread Caramel Crunch

from Taste of Home

Prep Time: 25 min **Cook Time:** 1 hr **Serves:** 3-1/2 quarts.



Ingredients

14 cups air-popped popcorn

3/4 cup packed brown sugar

1/2 cup butter, cubed

1/4 cup light corn syrup

1/4 cup molasses

1-1/2 teaspoons ground ginger

1/2 teaspoon ground cinnamon

1/4 teaspoon salt

1/2 teaspoon baking soda

1/2 teaspoon vanilla extract

Preparation Steps

1. Place popcorn in a large bowl coated with cooking spray; set aside. Butter the sides of a small heavy saucepan; add the brown sugar, butter, corn syrup, molasses, ginger, cinnamon and salt. Bring to a boil over medium heat, stirring constantly. Boil without stirring for 5 minutes., Remove from the heat; stir in baking soda (mixture will foam). Stir in vanilla. Quickly pour over popcorn and mix well., Transfer to 2 greased 15x10x1-in. baking pans. Bake at 250° for 1 hour, stirring every 10 minutes. Remove from pans and place on waxed paper to cool. Store in an airtight container.

Notes

If you love gingerbread, you won't be able to resist this crispy, crunchy popcorn. Munch it yourself or share it as a tasty gift! —Lynne Weigle-Snow, Alexandria, Virginia

Nutrition

Calories: 167 calories

Fat: 7g fat (4g saturated fat)

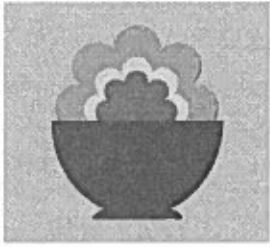
Cholesterol: 17mg cholesterol

Sodium: 144mg sodium

Carbohydrates: 27g carbohydrate (16g sugars

Fiber: 1g fiber)

Protein: 1g protein.



Garlic+Curry Almonds-Genius

Kitchen Max Lugavere

Garlic and Curry Snacking Almonds

This dish looks so simple in the bowl—just seasoned almonds. But once you get a bite, you'll be hooked—the spices are rounded out by naturally sweet dried coconut for an unbeatable flavor. I keep these on hand just about all the time—and rely on them as a topping for a simple salad or a protein-rich snack to hold me over in between meals.

Serves 4 to 6

1 tablespoon extra-virgin olive oil
2 cups lightly toasted almonds
1 egg white, beaten with a fork until foamy
2 cloves garlic, grated on a Microplane

1 tablespoon curry powder
½ teaspoon ground cumin
1 teaspoon salt
¼ cup unsweetened shredded coconut

Preheat the oven to 325°F. Line a sheet pan with parchment paper and drizzle with the oil.

In a large bowl, toss the almonds with the egg white, making sure each almond is coated. Add the garlic and toss again to combine.

In a small bowl, combine the curry powder, cumin, salt, and shredded coconut.

Add the spice mixture to the nut mixture and stir well to thoroughly coat. Transfer to the prepared sheet pan and bake for 30 minutes, pausing to stir mixture every 10 minutes. Let cool before enjoying.



Healthy Maple Candied Pecans (refined sugar-free)

eatingbyelaine.com

MAKES: 6 servings

COOK TIME: 11 mins

INGREDIENTS

1 cup raw unsalted pecan halves

1/2 tablespoon avocado oil

1 tablespoon pure maple sugar or coconut sugar

1/2 teaspoon fine salt

DIRECTIONS

1. Preheat the oven to 300 degrees Fahrenheit.
2. Place the pecans, avocado oil, maple sugar and salt on a small baking sheet lined with parchment paper and toss until evenly coated. Spread the nuts out so they are not touching.
3. Bake for 8 minutes. Remove from oven and allow to cool slightly on the baking sheet for about 5 minutes. Then enjoy! You can sprinkle with more salt or pure maple sugar if desired.
4. Store leftovers (once completely cooled) in an airtight container at room temperature for up to 3 days.

Chocolate Truffles



Recipe courtesy of Ina Garten

Shows: All-Star and Barefoot Contessa Episodes: All Star Chocolate, Chocolate Memories, and Like a Kid in the Candy Store

Adapted from: Barefoot in Paris



Level: Easy

Total: 1 hr 53 min

Prep: 20 min

Inactive: 1 hr 30 min

Cook: 3 min

Yield: 60 truffles

Ingredients:

1/2 pound good bittersweet chocolate such as Lindt

1/2 pound good semisweet chocolate such as Ghiradelli

1 cup heavy cream

2 tablespoons Grand Marnier, optional

1 tablespoon prepared coffee

1/2 teaspoon good vanilla extract

Confectioners' sugar

Cocoa powder

Directions:

1 Chop the chocolates finely with a sharp knife. Place them in a heat-proof mixing bowl.

2 Heat the cream in a small saucepan until it just boils.

Turn off the heat and allow the cream to sit for 20

seconds. Pour the cream through a fine-meshed sieve into the bowl with chocolate. With a wire whisk, slowly stir the cream and chocolates together until the chocolate is completely melted. Whisk in the Grand Marnier, if using, coffee, and vanilla. Set aside at room temperature for 1 hour.

3 With 2 teaspoons, spoon round balls of the chocolate mixture onto a baking sheet lined with parchment paper. Refrigerate for 30 minutes, until firm. Roll each dollop of chocolate in your hands to roughly make a round ball. Roll in confectioners' sugar, cocoa powder, or both. These will keep refrigerated for weeks, but serve at room temperature.



Adapted from Barefoot in Paris, Copyright 2004 by Ina Garten, Clarkson Potter/Publisher. All rights reserved.

Clarkson Breme, Wafers (continued)

Preheat the oven to 350°F. Butter and lightly flour some cookie sheets. Put the seeds in a small pan and stir or shake them over moderate heat until they are evenly brown. Remove from the heat, stir in the remaining ingredients, and mix well. Press by teaspoonfuls onto the cookie sheets, leaving 2 inches between them and midway between the edges. Bake until just slightly brown, 4-6 minutes. Remove from the oven, let cool very carefully while still warm. If they stiffen and are hard to remove, put the cookie sheets back in the oven for 1 minute.

MINGMEAT COOKIES

(ABOUT 12 COOKIES)

Mingmeat flavors will vary. You may add ½ cup more minced meat or a teaspoon of cinnamon or a pinch of other spices to pick up the flavor in these cookies.

1 cup shortening
½ teaspoon vanilla
1 cup honey, or 1½ cups sugar
3 eggs
¾ cup flour

1 teaspoon salt
1 teaspoon baking soda
1 cup chopped nuts
1½ cups mingmeat, drained & necessary

Preheat the oven to 350°F. Lightly grease some cookie sheets. Cream the shortening then beat in the vanilla, honey or sugar, and eggs. Mix the flour, salt, and baking soda together and add to the first mixture, blending well. Stir in the nuts and the mingmeat. Arrange by teaspoonfuls on the cookie sheets. Bake until light brown, about 8-10 minutes.

WASPS' NESTS *

(ABOUT 20 COOKIES)

3 egg whites
½ teaspoon salt
1¼ cups confectioners' sugar
½ cup granulated sugar

¼ cup water
½ pound almonds, chopped
6 ounces semisweet chocolate, melted

Preheat the oven to 100°F. Butter and flour cookie sheets. Beat the egg whites with a salted fork until stiff, adding the confectioners' sugar by spoonfuls until the mixture is stiff and shiny. Set aside. In a heavy bottomed saucepan, cook the granulated sugar in the water until the syrup "spins a thread." (This takes about 5 minutes. Test without by dipping a teaspoon into the syrup and holding it over the pan so the syrup runs from the tip of the spoon. It is done when a fine thread forms from the tip of the spoon or when a candy thermometer registers 240°F.) Quickly stir in the almonds. Remove from the heat. Stir the melted mixture and the melted chocolate into the egg whites. Press by teaspoonfuls onto the cookie sheets, leaving 1 inch between the cookies. Bake for about 11-12 minutes, until the cookies are mostly dry. Let stand 5 minutes, gently remove from the pan with a spatula, and place on a rack to cool completely.

GINGERSNAPS

(ABOUT 12 COOKIES)

A thin, crisp, spicy, crinkly topped gingersnap, easily made by hand or in the food processor.

1½ cup vegetable shortening
1 cup sugar, plus extra to roll the cookies in
1 egg
1 cup molasses

2 cups flour
2 teaspoons baking soda
½ teaspoon salt
1 teaspoon ground ginger
1 teaspoon cinnamon

Preheat the oven to 350°F and grease some cookie sheets. Beat together the shortening and 1 cup of the sugar. Add the egg, and beat until light and fluffy, then add the molasses. Stir and toss together the flour, baking soda, salt, ginger, and cinnamon, and add to the first mixture, beating until smooth and blended. Gather up bits of the dough and roll them between the palms of your hands into 1 inch balls, then roll each ball in sugar. Place about 2 inches apart on the prepared cookie sheets and bake for 10-12 minutes, until the cookies have spread and the tops have cracked. Remove from the sheets and cool on a rack.

(ABOUT 12 SMALL MERINGUES)

Make these sweet confections, sometimes known as "kisses," anytime you have a few extra egg whites. Be sure the whites are at room temperature before you begin to beat them, and add the sugar very gradually so that the beaten whites do not lose any volume. Meringues are baked in a very slow oven and then left in the turned-off oven for a long time to crisp.

2 egg whites
½ tablespoon sugar, preferably
vanilla

1 teaspoon vanilla

Preheat the oven to 250°F. Cover a cookie sheet with brown paper or parchment. Beat the egg whites until stiff but not dry, and add 6 tablespoon of the sugar, a spoonful at a time, beating well between each addition. Add the vanilla, and fold in the remaining sugar or a spoon. Shape the meringues on the cookie sheet with a pastry bag and tube or a spoon. Bake for 1 hour. Turn off the oven and let the meringues remain in the oven for 6 more hours. Don't open the oven door—they must dry out to the rice and crisp.

Meringue Shells. Using a spoon or a pastry bag, shape the egg-white mixture into 3-inch rings. Bake at 250°F until completely dry but not colored. Fill with whipped cream or ice cream and top with crushed almonds, hazelnuts, or chocolate sauce.

New Meringues. Add about ¼ cup chopped nuts.

Chocolate Meringues. Add 4 tablespoons unsweetened cocoa to the egg whites after you have beaten in the sugar.



Cranberry Pistachio Shortbread Cookies – A Festive and Delicious Treat!

These buttery shortbread cookies are filled with chopped pistachios and dried cranberries, making them the perfect holiday or anytime snack!

Ingredients:

1 cup unsalted butter, softened

3/4 cup powdered sugar

2 cups all-purpose flour

1/2 cup cornstarch

1/4 teaspoon salt

1 cup dried cranberries, chopped

1 cup pistachios, chopped

1 teaspoon vanilla extract

1 cup white chocolate chips

Instructions:

Preheat the Oven:

Preheat your oven to 350 °F (175°C) and line a baking sheet with parchment paper.

Cream the Butter and Sugar:

In a large bowl, cream together the softened butter and powdered sugar until light and fluffy. Stir in the vanilla extract.

Add the Dry Ingredients:

In a separate bowl, whisk together the flour, cornstarch, and salt. Gradually add the dry ingredients to the butter mixture, mixing until a soft dough forms.

Add the Mix-Ins:

Gently fold in the chopped cranberries and pistachios until evenly distributed throughout the dough.

Shape the Cookies:

Scoop tablespoon-sized portions of the dough and roll them into balls. Place them onto the prepared baking sheet and flatten each cookie slightly with your hand.

Bake the Cookies:

Bake the cookies for 12-14 minutes, or until the edges are lightly golden. Let them cool on the baking sheet for a few minutes before transferring them to a wire rack to cool completely.

Add the White Chocolate Drizzle (Optional):

Once the cookies are fully cooled, melt the white chocolate chips in a microwave-safe bowl, stirring every 20-30 seconds until smooth. Drizzle the melted white chocolate over the cookies and let it set before serving.

Prep Time: 15 minutes

Bake Time: 12-14 minutes

Total Time: 30 minutes

Servings: 24 cookies

Special Note: The dough was EXTREMELY DRY...so I added another ½ stick of butter and it worked out beautifully.