



## **Sweet And Salty Toasted Pecans**

**MAKES:** 4 servings

### **INGREDIENTS**

vegetable oil, (for baking sheets)  
4 cups pecan halves  
1 1/2 cups water  
3 cups granulated sugar  
2 tablespoons mild vegetable oil  
2 teaspoons vanilla extract  
1 teaspoon Kosher salt  
1/2 tablespoon cinnamon  
1/4 teaspoon freshly ground black pepper

### **DIRECTIONS**

Preheat the oven to 325 degrees F. Line 2 baking sheets with aluminum foil and brush them lightly with vegetable oil.

Combine the pecans, water and sugar in a saucepan and, stirring occasionally, bring to a boil over medium heat. Continue to boil, stirring occasionally, for 5 minutes.

Remove the nuts with a slotted spoon and spread them on the prepared baking sheets in a single layer. They should not be touching. Bake the nuts for the 15 to 25 minutes, or until they turn a deep toasty brown (watch carefully so they don't burn).

Remove the pans from the oven and let the nuts cool slightly. Leave the oven turned to 325 F. Push the nuts into a mound in the center of each baking sheet, making sure the nuts are not stuck together.

Drizzle half of the oil and vanilla over each mound and toss to coat evenly. In a small bowl, stir together the salt, cinnamon, and pepper until well mixed. Sprinkle the mixture over the nuts, again using half for each baking pan.

Toss until the nuts are evenly coated with the spiced mixture. Spread the nuts out into a single layer. Bake for 10 more minutes, or until browned and crisp. Let cool completely. Store the nuts in an airtight container at room temperature.



## **CERTO® Blueberry Jam**

[kraftheinz.com](http://kraftheinz.com)

**MAKES:** 9 servings

### **INGREDIENTS**

4-1/2 cups  
prepared fruit  
2 tbsp  
fresh lemon juice  
7 cups  
sugar, measured into separate bowl  
1/2 tsp  
butter or margarine  
2 pouches  
CERTO Fruit Pectin

### **DIRECTIONS**

1. Bring boiling-water canner, half full with water, to simmer. Wash jars and screw bands in hot soapy water; rinse with warm water. Pour boiling water over flat lids in saucepan off the heat. Let stand in hot water until ready to use. Drain well before filling.
2. Stem and crush blueberries thoroughly, one layer at a time. Measure exactly 4-1/2 cups prepared blueberries into 6- or 8-qt. saucepot. Stir in lemon juice.
3. Stir sugar into prepared blueberries in saucepot. Add butter to reduce foaming. Bring to full rolling boil (a boil that doesn't stop bubbling when stirred) on high heat, stirring constantly. Stir in pectin. Return to full rolling boil and boil exactly 1 min., stirring constantly. Remove from heat. Skim off any foam with metal spoon.
4. Ladle immediately into prepared jars, filling to within 1/4 inch of tops. Wipe jar rims and threads. Cover with two-piece lids. Screw bands tightly. Place jars on elevated rack in canner. Lower rack into canner. (Water must cover jars by 1 to 2 inches. Add boiling water, if necessary.) Cover; bring water to gentle boil. Process 10 min. Remove jars and place upright on towel to cool completely. After jars cool, check seals by pressing middles of lids with finger. (If lids spring back, lids are not sealed and refrigeration is necessary.)



Ginger Kids

Whole Wheat Spiced Wreaths

## Ginger Kids

*Check the photo at left for some decorating ideas.*

- ½ cup margarine or butter
- 2½ cups all-purpose flour
- ½ cup sugar
- ½ cup molasses
- 1 egg
- 1 teaspoon baking soda
- 1 teaspoon ground ginger
- ½ teaspoon ground cinnamon
- ½ teaspoon ground cloves
- 4 ounces (¾ cup) chopped vanilla-flavored confectioners' coating
- 1 tablespoon shortening
- ¾ cup semisweet chocolate pieces
- 1 tablespoon shortening
- 1 recipe Powdered Sugar Icing (see page 230)

In a large bowl beat margarine with an electric mixer on medium to high speed about 30 seconds or till softened. Add about *half* of the flour. Then add sugar, molasses, egg, baking soda, ginger, cinnamon, and cloves. Beat till thoroughly combined. Beat or stir in the remaining flour. Divide dough in half. Cover and chill about 3 hours or till easy to handle.

Grease a cookie sheet, then set aside. On a lightly floured surface, roll *each* half of dough to ¼-inch thickness. Using 3- to 4-inch people-shaped cookie cutters, cut dough into shapes. Place 1 inch apart on the prepared cookie sheet. Bake in a 375° oven for 5 to 6 minutes or till edges are firm. Cool on cookie sheet for 1 minute. Transfer cookies to a wire rack.

In a small heavy saucepan heat and stir vanilla coating and 1 tablespoon shortening over low heat till melted. In another saucepan heat and stir chocolate pieces and 1 tablespoon shortening over low heat till melted. Dip hands, feet, and tops of heads of cookies in either vanilla or chocolate mixture. Place on wire rack till set. If desired, dip cookies again in contrasting mixture; place on wire rack till set. Decorate with Powdered Sugar Icing. Makes about 36.

## Whole Wheat Spiced Wreaths

*Brighten wreaths by tinting the powdered sugar icing with a few drops of food coloring.*

- 1 cup margarine or butter
- 3 cups whole wheat flour
- 1¼ cups packed brown sugar
- 2 eggs
- 2 teaspoons baking powder
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground allspice
- ¼ to ½ teaspoon ground cloves
- ¼ teaspoon salt
- 2 recipes Powdered Sugar Icing (see page 230)

In a large bowl beat margarine with an electric mixer on medium to high speed about 30 seconds or till softened. Add about *1 cup* of the flour. Then add brown sugar, eggs, baking powder, cinnamon, allspice, cloves, and salt. Beat till thoroughly combined. Beat or stir in remaining flour. Divide dough in half.

On a lightly floured surface, roll *each* half to ⅛-inch thickness. Using a 3-inch round cookie cutter, cut dough into rounds. Then using a 1-inch round cookie cutter, cut out the centers of the rounds to form wreaths. Place wreaths 1 inch apart on an ungreased cookie sheet. Bake in a 375° oven for 6 to 8 minutes or till edges are firm. Remove cookies from cookie sheet and cool on a wire rack. Decorate cookies with Powdered Sugar Icing. Makes about 36.

### Tree-Trimming Treats

Gingerbread cookies and cookie wreaths make fun, edible, Christmas tree decorations. Just poke a hole in the cookie dough with a drinking straw and bake. After cooling, hang the cookies from the tree with ribbons.

## Canadian Butter Tarts

Jane  
Whitcroft

2 cups flour  
½ teaspoon salt  
¼ teaspoon baking powder  
2 tablespoons sugar  
¼ cup vegetable shortening  
½ cup butter  
9 tablespoons ice cold water

### Filling:

1 egg, beaten  
1 cup brown sugar  
½ cup raisins  
⅓ cup butter  
2 tablespoons milk  
1 teaspoon vanilla

To make the pastry combine flour, salt, baking powder, sugar, shortening and butter until dough is crumbly. Slowly add water to form a ball. Handle as little as possible. Roll to ¼-inch thickness and then cut pastry into 4-inch rounds. Press into cups of medium-size tart pan. (If gem pan is used, 3-inch rounds are better.)

Mix together the egg, sugar, raisins, butter, milk and vanilla; fill shells ¾ full. Bake in a 450-degree oven for 8 minutes; reduce heat to 350 degrees and bake for an additional 12 to 15 minutes. Makes 2½ to 3 dozen tarts. Place pans on rack to cool.

## Peppermint Chocolate Thumbprint Cookies

- 10 tbsp (140g) unsalted butter, room temperature
- 1/2 cup (112g) brown sugar, lightly packed
- 1/2 cup (104g) sugar, plus 3 tbsp for rolling
- 1 egg
- 1 tsp vanilla extract
- 1 1/4 cups (163g) all purpose flour
- 1/2 cup (57g) natural unsweetened cocoa powder
- 1 tsp baking soda
- 1/4 tsp salt
- 26-28 Candy Cane Hershey's Kisses

Preheat oven to 350°F (176°C). Line a baking sheet with a silicone baking mat or parchment paper.

Combine flour, cocoa, baking soda and salt in a medium sized bowl. Set aside.

Cream butter and sugars (minus the 3 tablespoons of sugar for rolling) together until light and fluffy, about 2-3 minutes. Mix in egg and vanilla extract.

Add the dry ingredients and mix until well incorporated and thick.

Roll one tablespoon sized balls of cookie dough. Put the 3 additional tablespoons of sugar into a small bowl and roll each ball of cookie dough in it, coating the ball fully, then place the cookie dough balls on the lined cookie sheet.

Bake the cookies for 6-7 minutes.

Remove the cookies from the oven and press an unwrapped hershey kiss into the top center of each cookie. Allow cookies to cool for 2-3 minutes, then remove to cooling rack to cool completely.

## **SPICED NUTS**

**MAKES 2 CUPS**

3 tablespoons peanut oil  
2 cups whole almonds, blanched  
1/2 cup plus 1 tablespoon sugar  
1 1/2 teaspoons kosher salt  
1 1/2 teaspoons ground cumin  
1 teaspoon crushed red-pepper flakes

1. In a large, heavy bottom sauté pan, warm oil over medium-high heat. Add the almonds, and stir with a wooden spoon, coating each thoroughly with oil. Sprinkle with 1/2 cup of sugar, and continue to stir until the almonds become golden brown and the sugar caramelizes, about 4 minutes.

2. Remove the pan from heat, and pour almonds into a medium mixing bowl. Sprinkle the remaining sugar, salt, cumin, and red-pepper flakes over the nuts, and toss well.

3. Pour the spiced nuts out in a single layer on a baking sheet, and separate with a wooden spoon. Allow nuts to cool for about 30 minutes. Spiced nuts can be stored up to two weeks in an airtight container.

Martha Stewart Living, December 1996/January 1997,  
p. 117.

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# Ghirardelli Peppermint Bark Cups

Everyone loves Ghirardelli peppermint bark! Chocolate, white chocolate, and crunchy peppermint candy. Make your own peppermint bark cups this holiday season with our EASY recipe!



★★★★★

5 from 8 votes

<b>Course</b>	Dessert
<b>Cuisine</b>	American
<b>Keyword</b>	Ghirardelli, peppermint bark, peppermint chocolate
<b>Prep Time</b>	5 minutes
<b>Cook Time</b>	3 minutes
<b>Cool Time</b>	20 minutes
<b>Total Time</b>	28 minutes
<b>Servings</b>	24 cups
<b>Calories</b>	137kcal

*Look at Peppermint Bark recipe  
consider adding peppermint  
extract to melted chocolate  
a little less than 1/2 tsp  
OR  
use Peppermint Bark recipe  
to make the BarkCups*

## Ingredients

- 10 oz. Ghirardelli chocolate melting wafers
- 8 oz. Ghirardelli white chocolate melting wafers or chocolate chips
- 2 oz. crushed candy canes (16-20 mini candy canes)

*add some crushed  
peppermint on top*

## Instructions

1. Line a baking sheet with 24 mini baking cups. *consider:  
- make layers thinner, make more than 24*
2. Melt chocolate in microwave-safe bowl for 30 seconds. Stir. Continue heating in 15 second intervals until smooth.
3. Pour chocolate into frosting/pastry bag or Ziploc bag. Cut the corner of the bag to create a small opening. Note: You can also simply spoon the chocolate into the mini baking cups if you don't have a pastry bag.
4. Fill each mini baking cup with a tablespoon or two of chocolate. Each cup should be about 1/3 full. Tap baking sheet against work surface to flatten tops and even out chocolate. Let stand 10 minutes. *I put mini baking cups in a mini muffin tin for more structure  
Tapping is critical*
5. Crush candy canes with a rolling pin.
6. Melt white chocolate in microwave-safe bowl for 30 seconds. Stir. Continue heating in 15 second intervals until smooth. Stir crushed candy canes into white chocolate.
7. Spoon or pipe white chocolate/peppermint mixture into baking cups. Tap baking sheet against work surface to flatten tops and even out white chocolate. Let stand until firm.

## Notes

You can use almond bark cubes (dark and white) if you'd like, but my favorite chocolate to use for making treats like this is Ghirardelli melting wafers or chocolate chips.



Chocolate can be melted in double boiler or microwave.

## **Nutrition**

Calories: 137kcal

# Peppermint Bark

YIELDS: 12 serving(s)

PREP TIME: 10 mins

TOTAL TIME: 50 mins

CAL/SERV: 321

## Ingredients

- 12 oz. semisweet chocolate, chopped
- 12 oz. white chocolate, chopped
- 1/2 tsp. peppermint extract
- 8 candy canes, crushed

*See Ghiradelli Peppermint Bark Cups  
recipe for a different format*

## Directions

- Step 1  
Line a baking sheet with parchment paper. Fill the bottom of a large pot with 3" water and bring to simmer over medium heat. Reduce heat to low, then place a large heatproof bowl on top. Add semi-sweet chocolate and stir occasionally until chocolate has melted. Stir in extract. Pour into prepared baking sheet and spread into an even layer with an offset spatula. Refrigerate until set, about 20 minutes.
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- Step 2  
Over the same pot of barely simmering water, place another large heatproof bowl. Add white chocolate and stir until melted. Pour over set semi-sweet chocolate then top immediately with candy canes. Refrigerate until set, about 20 minutes.

<https://www.delish.com/holiday-recipes/christmas/a24882732/homemade-peppermint-bark-recipe/>



## ENGLISH TOFFEE (GHIARDELLI)

Servings: 1.25 pounds

### Ingredients

- 8 ounces Ghirardelli 60% Cacao Bittersweet Chocolate Baking Bar
- ¾ cup pecans, finely chopped
- 1 cup butter
- 1 cup sugar
- 2 tablespoons water
- ⅛ teaspoon salt (optional)
- 1 teaspoon pure vanilla extract

### Directions

1. Preheat oven to 350F.
2. Toast the chopped pecans on a baking sheet in the oven for 6 to 8 minutes, or until fragrant.
3. With heavy-duty aluminum foil, form a 10-inch square shell with 1-inch high sides.
4. Place the foil shell on a baking sheet, and set aside.
5. In a heavy saucepan, cook the butter, sugar, water, and salt over medium heat until the temperature reaches 305F (hard-crack stage), stirring occasionally (watch closely after it reaches 290F because the temperature will increase rapidly). When the mixture becomes dark golden brown, immediately remove the pan from the heat. *critical*
6. Stir in the vanilla extract. Pour the mixture into the foil shell. It will spread but may not reach the edges of the square. Cool at room temperature for 45 minutes, or until hard.
7. Melt the chocolate according to instructions on the side of package. Spread melted chocolate over the cooled toffee, and sprinkle with the pecans, pressing lightly to set pecans into chocolate. Let set at room temperature 1 hour, or until the chocolate is set.
8. Break toffee into pieces. Store covered at room temperature for up to 1 month.

**Yield:** 36 *sugarplums*

✱ **INGREDIENTS**

- 1/4 cup finely chopped dates
- 1/4 cup finely chopped dried figs
- 1/4 cup finely chopped pitted dried plums (prunes)
- 1/4 cup finely chopped dried cherries
- 1/4 cup finely chopped golden raisins
- 1/2 cup finely chopped pecans
- 1/4 cup unsweetened grated coconut (available in health food stores)

- 2 tablespoons light or dark rum, orange liqueur, or orange juice
- Granulated sugar

**Toppings (optional):**

- Confectioner's sugar
- Finely chopped almonds, hazelnuts, pecans, pistachios, or walnuts
- Finely grated bittersweet chocolate
- Unsweetened cocoa powder
- Unsweetened grated coconut

✱ **DIRECTIONS**

1. Place all the dried fruit, pecans, coconut, and liquid of choice in a medium bowl. Mix together by hand until thoroughly combined; it should hold together when compressed. If it is dry, add a little more liquid.
2. Roll mixture into 1-inch balls between your palms, compressing mixture so that it sticks together. Place granulated sugar in a small bowl and roll

sugarplums in it to coat completely; place in small fluted paper cups, if desired.

