



# M&M'S marbled brownies

**PREP TIME:** 15 minutes  
**MAKES:** 32 brownies

## WHAT YOU NEED

- 1 box (8 oz.) reduced fat cream cheese
- 1/3 cup sugar
- 1 egg
- 1/8 cup milk
- 1/2 teaspoon vanilla extract
- 1 package brownie mix (choose directions for the cake-style brownies)
- 1 cup M&M'S® Brand Chocolate Candies

## MAKE IT

In a mixing bowl, beat the cream cheese with the sugar. Add the egg, milk and vanilla extract. Set aside.

Prepare the brownie mix according to the package directions. Spoon 2/3 of the brownie batter into a parchment-lined 9x13-inch baking pan. Spoon the reserved cream cheese mixture over the brownie batter. Now scrape the remaining brownie batter over the cream cheese mixture. Swirl the tip of a knife through the batter to make a marbled effect. Press M&M'S® Brand Chocolate Candies into the batter.

Bake for 45-50 minutes in a preheated, 350° oven until slightly moist in the center. Cool completely before cutting 8x4 into 1-1/2-inch squares.





## reindeer treats

**PREP TIME:** 20 minutes  
**MAKES:** 12 servings

### WHAT YOU NEED

- 3 tablespoons butter or margarine
- 1 package (10 oz.) JET-PUFFED® Marshmallows  
-OR-
- 4 cups JET-PUFFED® Miniature Marshmallows
- 6 cups Kellogg's® Rice Krispies® cereal
- Canned frosting or decorating gel
- Food coloring
- 12 regular pretzel twists
- 12 green M&M'S® Brand Chocolate Candies
- 24 brown M&M'S® Brand Chocolate Candies

### MAKE IT

In large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat.

Add KELLOGG'S RICE KRISPIES cereal. Stir until well coated.

Using buttered spatula or wax paper, evenly press mixture into 15x10x1-inch pan coated with cooking spray. Cool. Using cookie cutters coated with cooking spray cut twelve 2-1/2-inch circles and twelve 1-1/2-inch circles. Frost the tops of the 1-1/2-inch circles.

For each reindeer use frosting to attach one 1-1/2-inch circle, frosting side up, to each 2-1/2-inch circle. Use scraps of the cereal mixture to shape into twenty-four ears. Use frosting to attach ears to each reindeer. Break pretzel twists into pieces. Push two pretzel pieces into each for antlers. Decorate with frosting and M&M'S® Brand Chocolate Candies. Best if served the same day.



### MICROWAVE DIRECTIONS:

In microwave-safe bowl heat butter and marshmallows on HIGH for 3 minutes, stirring after 2 minutes. Stir until smooth. Follow steps 2 through 4 above. Microwave cooking times may vary.



## tasty table lights

**PREP TIME:** 20 minutes

**MAKES:** 24 cookies

### WHAT YOU NEED

- 2/3 cup flour
- 1 18 oz. roll refrigerated sugar cookie dough
- 1-1/2 cups prepared vanilla frosting
- 3 cups M&M's® Brand Minis Chocolate Candies
- 4 strands red licorice laces
- Resealable plastic bags
- Drinking straw
- Christmas light shaped cookie cutter (small)



### MAKE IT

Preheat oven to 350°F.

Knead the flour into the cookie dough until smooth.

Roll the dough out to 1/4-inch thickness. By hand, or using a Christmas light cookie cutter, cut out shapes.

With a spatula, gently transfer the cookies to a baking sheet. Using a drinking straw, press a hole at the top of each cookie.

Bake for 15 minutes. Transfer to a wire rack and let cool completely.

Separate different colors of M&M'S® Brand Minis Chocolate Candies, and set aside.

Spread vanilla frosting on top of each cookie. Arrange a solid color of M&M'S® Brand Minis Chocolate Candies on top of each cookie.

Let the cookies dry for 30 minutes. Run licorice laces through each hole, connecting the cookies into one continuous strand.

Tip for a quicker and lighter version: Tint frosting to match the M&M'S® Brand Minis Chocolate Candies. Frost the cookies and then decorate with color coordinated M&M'S® Brand Minis Chocolate Candies.



## creamy mocha hot chocolate

**PREP TIME:** 5 minutes  
**MAKES:** 1 serving (1 cup)

### WHAT YOU NEED

- 3/4 cup reduced fat (2%) milk
- 1 envelope (0.73 oz each) Swiss Miss® Milk Chocolate Hot Cocoa Mix
- 1-1/2 teaspoons instant coffee granules
- Reddi-wip® Original Dairy Whipped Topping



### MAKE IT

Heat milk in microwave-safe cup in microwave on HIGH 1 minute or until hot. Stir in cocoa mix and coffee granules until blended.

Top with a serving of Reddi-wip. Sprinkle with cinnamon and serve with a cinnamon stick for stirring, if desired.

### COOK'S TIP:

For extra goodness, sprinkle DOVE® Brand Milk Chocolate Bar shavings on top of Reddi-wip.





## classic lasagna

**PREP TIME:** 45 minutes  
**MAKES:** 12 servings

### WHAT YOU NEED

- 9 uncooked lasagna noodles (about 8 ounces)
- PAM® Olive Oil No-Stick Cooking Spray
- 1 pound Italian pork sausage
- 1 pound ground round
- 1 medium onion, chopped
- 3 cloves garlic, minced
- 1 can (28 oz. each) Hunt's® Crushed Tomatoes
- 1 can (14.5 oz. each) Hunt's® Diced Tomatoes with Basil, Garlic and Oregano, undrained
- 4 tablespoons chopped fresh flat leaf parsley, divided
- 1/2 teaspoon fennel seeds
- 1/2 teaspoon ground black pepper, divided
- 1/4 teaspoon salt
- 2 cups part skim ricotta cheese
- 1 cup shredded Romano cheese, divided
- 2 eggs, beaten
- 2 tablespoons thinly sliced fresh basil
- 3 cups shredded part-skim mozzarella cheese, divided (3 cups = 12 oz.)

### MAKE IT

Preheat oven to 350°F. Cook lasagna noodles according to package directions. Drain and rinse with cool water to stop cooking. Meanwhile, spray large saucepan with cooking spray. Heat over medium-high heat until hot; add sausage and ground chuck. Cook and stir 5 minutes to crumble meat.

Add onion and garlic to pan. Continue cooking 8 to 10 minutes or until meat is no longer pink and onion is tender. Drain meat mixture well. Add crushed and undrained tomatoes, 1 tablespoon parsley, fennel seeds, 1/4 teaspoon pepper and salt. Bring meat mixture to a boil. Reduce heat; cook uncovered over medium-low heat 10 minutes, stirring occasionally.



Place ricotta, 3/4 cup of the Romano cheese, eggs, remaining parsley, basil and remaining pepper in medium bowl; blend well. Set aside. Assemble Lasagna: Spray 13x9-inch glass baking dish with cooking spray. Spread 1 cup meat sauce evenly over bottom of dish. Place 3 lasagna noodles over sauce, top with 2 cups meat sauce, half of ricotta cheese mixture and 1 cup mozzarella cheese. Repeat layers ending with a layer of noodles topped with sauce and the remaining mozzarella and Romano cheeses.

Spray underside of aluminum foil with cooking spray; cover dish tightly with foil. Bake 45 minutes. Remove foil and bake another 15 minutes or until cheese melts and sauce is bubbling. Let stand 10 minutes before serving.



## red velvet cake

**PREP TIME:** 35 minutes  
**MAKES:** 12 (1 slice each)

### WHAT YOU NEED

#### CAKE:

- PAM® Baking Spray
- 3/4 cup Pure Wesson® Canola Oil
- 2 cups granulated sugar
- 1 tablespoon distilled white vinegar
- 1-1/2 teaspoons vanilla extract
- 3 eggs
- 1 bottle (1 oz each) red food coloring
- 3 cups all-purpose flour
- 2 tablespoons unsweetened cocoa powder
- 1 teaspoon baking soda
- 1-1/3 cups lowfat buttermilk

#### FROSTING:

- 1 pkg (8 oz. each) cream cheese, softened
- 1/2 cup unsalted butter, softened
- 1 pound confectioners' sugar
- 1 teaspoon vanilla extract
- Chopped pecans, optional

### MAKE IT

**Prepare Cake:** Preheat oven to 350°F. Spray three 8-inch round cake pans with baking spray; set aside.

Combine oil and granulated sugar in large mixing bowl with an electric mixer on medium speed. Blend in vinegar and vanilla. Add eggs, one at a time, beating until well blended after each addition. Add red food coloring; beat until combined.

Combine flour, cocoa powder and baking soda in medium bowl. Add to sugar mixture alternately with buttermilk. Beat on low speed until blended after each addition. Pour batter evenly into prepared pans.

Bake 20 to 25 minutes or until wooden pick inserted in centers comes out clean. Cool cakes in pans on wire racks 5 minutes. Remove cakes from pans; cool completely on wire racks.



**Prepare Frosting:** Place cream cheese and butter in medium bowl; beat with an electric mixer on medium speed 1 to 2 minutes or until creamy. Gradually add confectioners' sugar and vanilla; blend until smooth.

Assemble cake by placing one cake layer onto cake plate or cardboard cake round. Spread with some of the frosting. Place second and third cake layers over first with more frosting between layers. Frost top and sides of cake with remaining frosting. Garnish with pecans, if desired.

#### COOK'S TIP:

No 8-inch round cake pans on hand? Disposable cake pans can be purchased at the grocery store. Cake also can be baked in two 9-inch round cake pans. Bake 30 to 35 minutes or until wooden pick inserted in centers comes out clean. Cooled 9-inch cakes can be wrapped, frozen and cut in half horizontally. Frost as directed, to make a 4-layer cake option.



## holiday eggnog

**PREP TIME:** 10 minutes  
**MAKES:** 22 servings

### WHAT YOU NEED

- 1 carton (16 oz. each) Egg Beaters® Original
- 1 pkg (3.4 oz. each) French vanilla instant pudding mix
- 1/4 cup granulated sugar
- 1 bottle (1 oz. each) rum extract
- 1/4 teaspoon ground nutmeg
- 2 quarts fat free half-and-half
- 2 cups Reddi-wip® Fat Free Dairy Whipped Topping



### MAKE IT

Whisk together Egg Beaters, pudding mix, sugar, extract and nutmeg with whisk in large bowl until sugar is dissolved and mixture is blended.

Add half-and-half gradually while stirring constantly. Gently stir in Reddi-wip until blended well.

Cover and refrigerate 2 hours or until chilled. Stir just before serving. Sprinkle with additional nutmeg, if desired.

### COOK'S TIP:

For extra goodness, sprinkle DOVE® Brand Milk Chocolate Bar shavings on top, if desired.



## peppermint chocolate eggnog

**PREP TIME:** 10 minutes  
**MAKES:** 4 servings (1/2 cup each)

### WHAT YOU NEED

- 1/2 cup Egg Beaters® Original
- 1 envelope (1.25 oz each) Swiss Miss® Dark Chocolate Sensation™ Hot Cocoa Mix
- 1 cup fat free half-and-half
- 1/2 cup light peppermint ice cream, slightly melted
- Reddi-wip® Original Dairy Whipped Topping, optional
- Crushed peppermint candies, optional

### MAKE IT

Whisk together Egg Beaters and cocoa mix with whisk in medium bowl until blended.

Add half-and-half gradually, stirring constantly. Gently stir in ice cream until blended well.

Serve immediately or refrigerate several hours. Top with Reddi-wip and crushed peppermint candies, if desired.

### COOK'S TIP:

If Swiss Miss® Dark Chocolate Sensation Hot Cocoa Mix is not available, use Swiss Miss® Milk Chocolate Hot Cocoa Mix instead.







## chunky tomato bruschetta

**PREP TIME:** 10 minutes  
**MAKES:** 10

### WHAT YOU NEED

- 1 loaf (12 oz. each) French bread, cut diagonally into 10 slices
- PAM® Olive Oil No-Stick Cooking Spray
- 2 teaspoons garlic salt
- 1 can (14.5 oz. each) Hunt's® Petite Diced Tomatoes, drained
- 1/4 cup chopped fresh basil leaves
- 2 tablespoons chopped onion

### MAKE IT

Preheat broiler. Place bread slices on large baking sheet; spray evenly with cooking spray.

Broil 1-2 minutes until golden brown; turn over. Spray with additional cooking spray; sprinkle with garlic salt. Continue broiling 1-2 minutes, or until second side is golden brown. Remove from baking sheet to wire rack. Cool.

Combine tomatoes, basil and onion in medium bowl. Spoon evenly onto bread slices just before serving.





## spinach stuffed mushrooms

**PREP TIME:** 15 minutes  
**MAKES:** 24

### WHAT YOU NEED

- PAM® Olive Oil No-Stick Cooking Spray
- 2 pkgs (16 oz each) large mushrooms
- 1 small onion, chopped
- 1 pkg (10 oz each) frozen chopped spinach, thawed, squeezed dry
- 1/4 cup dry unseasoned bread crumbs
- 1/4 cup grated Parmesan cheese (1/4 cup = 1 oz)
- 1 tablespoon chopped pimiento
- 1/2 teaspoon dried oregano leaves



### MAKE IT

Preheat oven to 425°F. Spray baking sheet with cooking spray. Remove stems from mushrooms; set caps aside. Finely chop stems.

Spray large skillet with cooking spray; heat over medium-high heat. Add mushroom stems and onions; cook 5 minutes, or until onions are tender, stirring frequently. Remove from heat. Stir in spinach, bread crumbs, cheese, pimiento and oregano.

Place mushroom caps, stem-sides down, on prepared baking sheet; spray evenly with cooking spray. Turn caps over; spray with additional cooking spray. Fill with spinach mixture.

Bake 10 to 15 minutes or until mushrooms are tender and filling is hot.



## holiday wreath pizza

**PREP TIME:** 10 minutes  
**MAKES:** 4

### WHAT YOU NEED

- 2 spinach herb-flavored flour tortillas (10 inch)
- PAM® Original No-Stick Cooking Spray
- 4 tablespoons refrigerated basil pesto
- 1 can (28 oz. each) Hunt's® Whole Peeled Plum Tomatoes, drained, cut into 1/2-inch lengthwise slices
- 1 cup shredded part-skim mozzarella cheese



### MAKE IT

Place oven rack in center of oven and preheat to 450°F.

Make hole in center of each tortilla by pressing out with unopened can of whole tomatoes. Spray one side of each tortilla with cooking spray; place sprayed-side down on baking sheet. Spread 2 tablespoons pesto evenly around each 'wreath'. For each 'wreath', top with half of the tomato slices and sprinkle with 1/2 cup cheese.

Bake 7 minutes or until cheese has browned lightly. Cut into slices and serve.

### COOK'S TIP:

Use kitchen scissors to cut 'wreath' pizzas easily. Make these pizzas at other times of the year by spreading pesto on whole tortillas and cutting into wedges. Multigrain tortillas also could be used.