

Happy Holidays!

Baked Apples©

Serves about 8 to 16

Apples–Ingredients:

8 Gala apples, 1/2 per person

Method:

Cut bottom and top off apple so it will sit evenly. Cut apples in half, remove core and make a small dish shape in center of apple to hold filling. Wipe apples with lemon juice. Cover with plastic and keep in refrigerator until ready to bake. Prebake apples 10–15 minutes, then put filling in.

Filling–Ingredients:

1/2 cup apricot brandy, vodka, rum, Peachtree Schnapps or Harvest Pear Schnapps
1 cup raisins or craisins
1 cup walnuts, chopped
1 cup brown sugar, light or dark
1 tsp. cinnamon
1/4 tsp. cardamom
1/8 tsp. salt
1 lemon, zest
1 Tbsp. lemon juice
2 oz. butter, cold, sliced

Method:

In a small pot, bring the brandy and raisins to a boil. Turn off heat and let raisins soak up brandy and let cool. Can be done the night before.

Preheat conventional oven to 375°, convection oven to 350°.

In a large mixing bowl, stir together walnuts, brown sugar, cinnamon, cardamom, salt, lemon zest and juice. Drain cooled raisins and mix together.

Using an ice cream scoop, fill center of apples with raisin mixture. Put a thin slice of butter on top of each apple. Bake 10–15 minutes depending on the type of apple. Do not let apples get mushy!

***Hint:** The baking time depends on the apples. Do not prebake soft apples. Only firm apples need prebaking so the filling does not dry out.*

Mint Chocolate Cream©

Serves 6–8

Ingredients:

1 bag–10 oz.	Hershey®'s Mint Chocolate Chips
1/2 cup	whipping cream
1–13 oz. jar	marshmallow creme
1/2 cup	mint chocolate cream liqueur or Amaretto™, Grand Marnier™, Kalhua™, etc.
4 tsp.	plain gelatin
1/4 cup	cold water
4 Tbsp. or 2 env.	Folgers® Café Latte Mocha Fusion or 2 tsp. instant coffee
2 cups	whipping cream
1–5.9 oz. pkg.	Jello® Instant Chocolate Pudding and Pie Filling

Method:

Spray a double boiler with Pam™. Add chocolate chips, 1/2 cup whipping cream and melt chocolate over a low heat until creamy. Take off heat and whip marshmallow creme into the chocolate mixture using the Magic Wand with the flat blade in several steps until smooth. Add liqueur and stir until smooth.

In a small pot heat the gelatin and water until all the gelatin is dissolved. Add the Folgers® Café Latte and stir until smooth. When mixed, add to the chocolate mixture.

Into a separate large bowl add the 2 cups whipping cream. Whip slowly with the Magic Wand™ using the flat blade while adding the chocolate pudding. Mixture will be very heavy!

Whip in the chocolate mixture in three steps with the Magic Wand™ using the flat blade. Whip smooth.

Put into a large microwave steamer sprayed with Pam™ and refrigerate 6–8 hours. (Cover with plastic after mixture cools about 1 hour.) Seal lid, press air out, close vent and mint chocolate cream will keep 3–4 days in the refrigerator.

Decoration–Ingredients:

1/2 cup	whipping cream
1 Tbsp.	Jello® White Chocolate Instant Pudding Mix

Method:

Unmold cream on a serving tray.

Into a mixing bowl put the whipping cream, slowly add the pudding mix while whipping with the Magic Wand™ using the flat blade. Put mixture into a decorating bag and decorate the mint chocolate cream. Take out of the refrigerator at least one hour before serving.

Hint: This is a great dessert to take...doesn't melt quickly and will keep on your buffet for about 3–4 hours.

Hint: Chocolate cream semi-freezes like ice cream. It's delicious served this way!

Hint: Decorate for any holiday—Christmas, Thanksgiving, or birthday. For an Easter dessert, make circles on top of chocolate cream mixture like nests. Put a chocolate bunny in the center circle and jelly beans in outer circles.