## Gather Around the Goodness



# Make Breakfast Spectacular



### **Mocha Bread Pudding**

Give the family a special breakfast to get everyone in the holiday spirit. Make this bread pudding the night before and simply pop it in the oven in the morning.

Prep Time: 10 mins Cook Time: 30 mins

### Ingredients

- Nonstick cooking spray
- ¼ cup granulated sugar
- 2 tablespoons NESTLÉ® TOLL HOUSE® Baking Cocoa
- 2 teaspoons NESCAFÉ® TASTER'S CHOICE® House Blend Instant Coffee
- 3½ cups French bread cubes
- 1 can (12 fl. oz.) CARNATION® Evaporated Milk
- 2 large eggs
- 1 teaspoon vanilla extract
- Powdered sugar (optional)
- Frozen light whipped topping
- Fresh raspberries and/or mint leaves (optional)

#### Directions

PREHEAT oven to 350° F. Coat 8-inch-square baking dish with nonstick cooking spray.

COMBINE granulated sugar, cocoa and coffee granules in small bowl. Place bread cubes in prepared baking dish. Beat evaporated milk, eggs and vanilla extract in medium bowl until well blended; stir in sugar mixture. Pour over bread, pressing bread into milk mixture. Place dish in 13 x 9-inch baking dish; fill 13 x 9-inch dish with warm water to 1-inch depth.

BAKE for 30 to 35 minutes or until set. Sprinkle lightly with powdered sugar. Garnish each serving with whipped topping, raspberries and/or mint leaves.



## Dinners Around the **Table**

### Winter Roasted Vegetable Soup

Roasted vegetables fill this hearty soup with both flavor and nutrients. It's the perfect way to warm up!

Prep Time: 25 mins Cook Time: 30 mins

Servings: 4 main dishes or 8 side dishes

### Ingredients

- 1 small (about 2 pounds) butternut squash, peeled, seeded and cut into 1½-inch pieces
- 3 cups (1 large) peeled and very coarsely chopped sweet potato
- 1 cup (1 large) peeled and thickly sliced parsnip
- 1 cup (1 medium) thickly sliced leek (white and pale green parts only)
- 3 large cloves garlic, peeled
- 2 tablespoons extra virgin olive oil
- 2 teaspoons MAGGI® Granulated Chicken Flavor Bouillon
- 3 cups water, divided
- 1 can (12 fl. oz.) CARNATION® Evaporated Milk
- ¼ teaspoon crushed red pepper
- 1/4 to 1/2 teaspoon finely chopped fresh sage
- Pepitas (optional)

### Directions

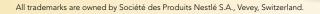
PREHEAT oven to 425° F. Line shallow roasting pan with foil.

PLACE squash, sweet potato, parsnip, leek and garlic in pan; drizzle with oil. Sprinkle with bouillon; toss to coat.

BAKE for 15 minutes; stir. Bake for an additional 10 to 15 minutes or until tender.

PUREE half of roasted vegetables with about 1½ cups water in food processor or blender; cover and process until smooth or until desired consistency. Add more water as needed for processing. Pour into large saucepan. Repeat with remaining vegetables and remaining water.

STIR in evaporated milk, crushed red pepper and sage. Heat over medium-high heat until heated through. Serve with pepitas sprinkled over top.







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## A **Delicious** Gift Idea



### Spiced Pumpkin Fudge

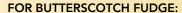
This pumpkin fudge is great for a care package or as a gift for friends, co-workers and neighbors!

Prep Time: 10 mins Cook Time: 20 mins Cool Time: 2 hrs

### Ingredients

- 2 cups granulated sugar
- 1 cup packed light brown sugar
- ¾ cup (1½ sticks) butter or margarine
- 3/3 cup (5 fl.-oz. can) CARNATION® Evaporated Milk
- ½ cup LIBBY'S® 100% Pure Pumpkin
- 2 teaspoons pumpkin pie spice
- 2 cups (12-oz. pkg.) NESTLÉ® TOLL HOUSE® Premier White Morsels
- 1 jar (7 oz.) marshmallow crème
- 1 cup chopped pecans
- 1½ teaspoons vanilla extract





LINE 13 x 9-inch baking pan with foil.

COMBINE sugar, brown sugar, evaporated milk,

pumpkin, butter and spice in medium, heavy-duty

saucepan. Bring to a full rolling boil over medium

heat, stirring constantly. Boil, stirring constantly,

for 10 to 12 minutes or until candy thermometer reaches 234° to 240° F (soft-ball stage).

SUBSTITUTE 1<sup>1</sup>/<sub>3</sub> cups (11-oz. pkg.) NESTLE<sup>®</sup> TOLL HOUSE<sup>®</sup> Butterscotch Flavored Morsels for Premier White Morsels.



Bake with the **Best** 

**Sweet & Salty Chewy Pecan Bars**These bars are the perfect dish for any celebration!

Prep Time: 10 mins Cook Time: 32 mins Cool Time: 45 mins

### Ingredients

- 1 pkg. (16.5 oz.) NESTLÉ®
  TOLL HOUSE® Refrigerated Chocolate
  Chip Cookie Bar Dough, divided
- 1 tablespoon butter, melted
- ¾ cup chopped pecans
- 1 tablespoon granulated sugar
- ¼ teaspoon salt
- 1/3 cup NESTLÉ® TOLL HOUSE® Semi-Sweet Chocolate Morsels
- 2 tablespoons caramel sauce

### Directions

PREHEAT oven to 350° F. Grease 8-inch-square baking pan.

PRESS ¾ package (18 squares) cookie dough into prepared baking pan and refrigerate remaining ¼ package (6 squares) cookie dough.

BAKE for 10 minutes; remove from oven.

COMBINE butter, nuts, sugar and salt in small bowl until coated. Sprinkle over dough. Top with teaspoonfuls of remaining cookie dough; pressing down gently. Sprinkle with morsels.

BAKE for an additional 22 to 24 minutes or until edges are browned and set. Cool 30 minutes in pan on wire rack.

DRIZZLE caramel sauce over bar. Cool completely in pan on wire rack. Cut into bars.

### TIPS

- For chewier caramel top, microwave
   6 unwrapped caramel candies with
   1 teaspoon milk for 20 to 30 seconds
   or until melted; stir until smooth.
   Drizzle sauce over bar.
- Toasted pecans may also be used, if desired.



