



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
- ¼ to ½ 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.





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
- ⅔ 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

Directions

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).

QUICKLY STIR in morsels, marshmallow crème, nuts and vanilla extract. Stir vigorously for 1 minute or until morsels are melted. Immediately pour into prepared pan. Let stand on wire rack for 2 hours or until completely cooled. Refrigerate tightly covered. To cut, lift from pan; remove foil. Cut into 1-inch pieces. Makes about 3 pounds.

FOR BUTTERSCOTCH FUDGE:

SUBSTITUTE 1½ cups (11-oz. pkg.) NESTLÉ® TOLL HOUSE® 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
- ½ 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.

