



GIVE GIFTS FROM THE HEART

EXCLUSIVE FOOD GIFT GUIDE,
JUST IN TIME FOR THE HOLIDAYS



tasteofhome



Orange Pear Jam

Full of fruity flavor, this delightful jam is a great toast topper. Delores Ward of Decatur, Indiana came up with the recipe when a neighbor gave her an armload of pears. “Everyone really likes it,” says Delores.

PREP: 20 MIN. **COOK:** 20 MIN. + STANDING
YIELD: 56 SERVINGS

7 cups sugar
5 cups chopped peeled fresh pears
1 cup crushed pineapple, drained
2 tablespoons lemon juice
2 packages (3 ounces each) orange gelatin

1. In a Dutch oven, combine the sugar, pears, pineapple and lemon juice. Bring to a full rolling boil over high heat, stirring constantly. Reduce heat; simmer for 15 minutes, stirring frequently. Remove from the heat; stir in gelatin until dissolved.

2. Pour into jars or containers; cool to room temperature, about 1 hour. Cover and let stand overnight or until set, but no longer than 24 hours. Refrigerate for up to 3 weeks. Yield: about 7 cups.

Candy Cane Rolls

Fun and lightly sweet, these festive rolls will delight children of all ages. Make them as part of a holiday brunch or an evening snack served with hot chocolate—either way, you’ll see satisfied smiles. —Janice Peterson, Huron, South Dakota

PREP: 30 MIN. + RISING **BAKE:** 15 MIN. **YIELD:** 24 SERVINGS

1 package (1/4 ounce) active dry yeast
1/4 cup warm water (110° to 115°)
3/4 cup warm milk (110° to 115°)
1/4 cup sugar
1/4 cup shortening
1 egg
1 teaspoon salt
3-1/4 to 3-3/4 cups all-purpose flour
1 cup red candied cherries, quartered
1 cup confectioners’ sugar
1 to 2 tablespoons milk

1. In a small bowl, dissolve yeast in warm water. In a large bowl, combine the warm milk, sugar, shortening, egg, salt, yeast mixture and 2 cups flour; beat until smooth. Add cherries. Stir in enough remaining flour to form a soft dough (dough will be sticky).

2. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease the top. Cover with plastic wrap and let rise in a warm place until doubled, about 1 hour.

3. Punch down dough; let rest for 10 minutes. Turn dough onto a lightly floured surface; divide in half. Roll each half into a 12-in. x 7-in. rectangle. Cut each into twelve 1-in. wide strips. Twist each strip and place 2 in. apart on greased baking sheets, curving one end like a cane. Cover with a kitchen towel; let rise in a warm place until doubled, about 45 minutes.

4. Bake at 375° for 12-15 minutes or until golden brown. Remove from pans to wire racks to cool. In a small bowl, mix confectioners’ sugar and enough milk to reach desired consistency. Drizzle over rolls. Yield: 2 dozen.





Goody-Goody Gumdrops

Jewel-toned squares made by SueAnn Bunt of Painted Post, New York are softer than store-bought gumdrops.

PREP: 25 MIN. + CHILLING **YIELD:** 64 SERVINGS

3 envelopes unflavored gelatin
1-1/4 cups water, divided
1-1/2 cups sugar
1/4 to 1/2 teaspoon peppermint extract
Green and red food coloring
Additional sugar

1. In a small bowl, sprinkle gelatin over 1/2 cup water; let stand for 5 minutes. In a small saucepan, bring sugar and remaining water to a boil over medium heat, stirring constantly. Add the gelatin; reduce heat. Simmer and stir for 5 minutes. Remove from the heat and stir in extract.
 2. Divide mixture into two small bowls; add four drops green food coloring to one bowl and four drops red to the other. Pour into two greased 8-in. x 4-in. loaf pans. Chill 3 hours or until firm.
 3. Loosen edges from pan with a knife; turn onto a sugared board. Cut into 1/2-in cubes; roll in sugar. Let stand at room temperature, uncovered, for 3-4 hours, turning every hour so all sides dry. Cover and chill. Yield: about 1 pound.
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Sweet & Salty Snowmen

Kids have a blast creating different looks for their chocolate-dipped pretzel snowmen with candy scarves, buttons and top hats. If any are left over, they make cool table decorations posed in a glass with Styrofoam and coconut snow. —Carol Berndt, Avon, South Dakota

PREP/TOTAL TIME: 25 MIN. **YIELD:** 8 SERVINGS

8 pretzel rods
6 ounces white baking chocolate, melted
Assorted candies: M&M's miniature baking bits, miniature chocolate chips, small gumdrops, jelly rings, Fruit by the Foot fruit rolls

1. Dip pretzel rods two-thirds of the way into melted white chocolate, or drizzle chocolate over pretzels with a spoon. Attach baking bits for buttons and noses and chocolate chips for eyes.
2. For hats, dip the bottom of a small gumdrop into chocolate and press onto a jelly ring; attach to the top of each pretzel.
3. Carefully stand snowmen by placing them upright in a tall glass or pressing the bottom of the pretzel rods into a 2-in.-thick piece of Styrofoam. For scarves, cut fruit rolls into thin strips; tie around snowmen. Yield: 8 snowmen.





Peppermint Lollipops

These lollipops can be made with any shape cookie cutter. Gingerbread men, snowmen, Christmas trees and reindeer -- there are endless color and design options... so let your creative juices flow! —Taste of Home Test Kitchen, Greendale, Wisconsin.

PREP: 5 MIN. **COOK:** 30 MIN. + STANDING
YIELD: 10 SERVINGS

1-1/2 cups sugar
3/4 cup water
2/3 cup light corn syrup
1/2 teaspoon cream of tartar
1/2 teaspoon peppermint oil
Red and/or green paste food coloring
10 lollipop sticks
Crushed peppermint candies, optional

1. Butter 10 assorted metal cookie cutters and place on a parchment paper-lined baking sheet; set aside. In a large heavy saucepan, combine the sugar, water, corn syrup and cream of tartar. Cook and stir over medium heat until sugar is dissolved. Bring to a boil. Cook, without stirring, until a candy thermometer reads 300° (hard-crack stage).
2. Remove from the heat. Stir in oil, keeping face away from mixture as odor is very strong. For each color of candy swirls, pour 1/4 cup sugar mixture into a ramekin or custard cup; tint red or green.
3. Immediately pour remaining sugar mixture into prepared cookie cutters. Drizzle with colored mixtures as desired; cut through with a toothpick to swirl. Remove cutters just before lollipops are set; firmly press a lollipop stick into each. Sprinkle peppermint candies over tops if desired. Yield: 10 lollipops.

4. We recommend that you test your candy thermometer before each use by bringing water to a boil; the thermometer should read 212°. Adjust your recipe temperature up or down based on your test.

Gingerbread Men

No holiday cookie platter would be complete without gingerbread men! This is a tried-and-true recipe I'm happy to share with you.

PREP: 30 MIN. + CHILLING **BAKE:** 10 MIN./BATCH + COOLING
YIELD: 26 SERVINGS

1/2 cup butter, softened
3/4 cup packed dark brown sugar
1/3 cup molasses
1 egg
2 tablespoons water
2-2/3 cups all-purpose flour
2 teaspoons ground ginger
1 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon each ground cinnamon, nutmeg and allspice

1. In a large bowl, cream butter and brown sugar until light and fluffy. Beat in the molasses, egg and water. Combine the flour, ginger, baking soda, salt, cinnamon, nutmeg and allspice; add to creamed mixture and mix well. Divide dough in half. Refrigerate for 30 minutes or until easy to handle.
2. On a lightly floured surface, roll out each portion of dough to 1/8-in. thickness. Cut with a floured 4-in. cookie cutter. Place 2 in. apart on greased baking sheets. Reroll scraps.
3. Bake at 350° for 8-10 minutes or until edges are firm. Remove to wire racks to cool completely. Decorate as desired. Yield: about 2 dozen.





Triple-Ginger Gingersnaps

Ginger cookies are holiday hits. Tuck them into clean, recycled coffee cans wrapped in decorative paper. With a glue gun, add ribbon or trim. —Jessica Follen, Waunakee, Wisconsin

PREP: 35 MIN. + CHILLING **BAKE:** 10 MIN./BATCH
YIELD: 48 SERVINGS

2/3 cup butter, softened
1 cup packed brown sugar
1/4 cup molasses
1 egg
2 teaspoons minced fresh gingerroot
1 cup all-purpose flour
3/4 cup whole wheat flour
3 teaspoons ground ginger
1-1/2 teaspoons baking soda
1/2 teaspoon fine sea salt or kosher salt
1/2 teaspoon ground nutmeg
1/4 teaspoon ground cloves
3 tablespoons crystallized ginger, finely chopped
1/4 cup sugar
1-1/2 teaspoons ground cinnamon

1. In a large bowl, cream butter and brown sugar until light and fluffy. Beat in the molasses, egg and fresh ginger.
2. Combine the flours, ground ginger, baking soda, salt, nutmeg and cloves; gradually add to creamed mixture and mix well. Stir in crystallized ginger. Cover and refrigerate for 1 hour or until easy to handle.
3. In a small bowl, combine sugar and cinnamon. Shape dough into 1-in. balls; roll in sugar mixture. Place 3 in. apart on parchment paper-lined baking sheets. Bake at 350° for 10-12 minutes or until set. Cool for 2 minutes before removing from pans to wire racks. Store in an airtight container. Yield: 4 dozen.

Curried Cranberry Snack Mix

Pack this easy-to-make munchie in a sleek glass or acrylic canister adorned with cotton yarn, and it'll be ready to put under the tree. Get that candy-cane brightness by winding yarn in shades of red and pink around the canister before topping with a homemade pompom. —Robin Haas, Cranston, Rhode Island

PREP: 10 MIN. **COOK:** 10 MIN. + COOLING
YIELD: 21 SERVINGS

6 cups Corn Chex
3 cups Rice Chex
1 can (6 ounces) French-fried onions
2 cups miniature pretzels
1-1/2 cups honey-roasted peanuts
1/3 cup butter, cubed
3 tablespoons honey
2 tablespoons honey mustard
1-1/2 teaspoons curry powder
1 teaspoon garlic powder
1-1/2 cups dried cranberries, divided

1. In a large bowl, combine the first five ingredients. Place the butter, honey, honey mustard, curry powder and garlic powder in a small microwave-safe bowl. Microwave, uncovered, on high for 1 to 1-1/2 minutes, stirring every 30 seconds or until mixture is smooth. Pour over cereal mixture and toss to coat.
2. Place half of the mixture in a large microwave-safe bowl. Microwave, uncovered, on high for 2-3 minutes, stirring after each minute. Stir in 3/4 cup cranberries. Immediately spread onto waxed paper; cool completely. Repeat with remaining cereal and cranberries. Store in an airtight container. Yield: 4 quarts.





Chai Tea Mix

I received this recipe from my sister, who got it from a friend in Alaska. This warming drink makes a great Christmas gift. For friends at work, I bought some cute jars with lids. I placed some fabric on top and tied them with ribbon. —Donna Gish, Blue Springs, Missouri

PREP/TOTAL TIME: 20 MIN. **YIELD:** 32 SERVINGS

2 cups sugar
2 cups unsweetened instant tea
1-1/2 cups powdered French vanilla nondairy creamer
1-1/4 cups powdered nondairy creamer
1-1/4 cups packed brown sugar
3/4 cup nonfat dry milk powder
2-1/2 teaspoons ground cinnamon
1-1/2 teaspoons ground nutmeg
1-1/4 teaspoons ground cardamom
1-1/4 teaspoons ground cloves
1 teaspoon ground allspice
1/4 teaspoon white pepper

EACH SERVING: 1 cup hot 2% milk

1. In a large bowl, combine the first 12 ingredients. In a blender, cover and process tea mixture in batches until powdery. Store in an airtight container in a cool dry place for up to 6 months.
2. To prepare chai tea: Place 1/4 cup mix in a mug. Add hot milk; stir until combined. Yield: 32 servings (8 cups tea mix).

Vanilla Butter Rollouts

Even cooks who normally shy away from rolled cookies can make these with confidence. The dough is so easy to work with after a mere 30 minutes of chilling.

PREP: 25 MIN. + CHILLING **BAKE:** 10 MIN. /BATCH + COOLING
YIELD: 42 SERVINGS

1-1/2 cups butter, softened
1-1/2 cups sugar
2 eggs
3 teaspoons vanilla extract
4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon cream of tartar
1 teaspoon salt

FROSTING:

6 tablespoons butter, softened
3 cups confectioners' sugar
1/4 cup milk
3 teaspoons vanilla extract
Colored frosting and sugar, optional

1. In a large bowl, cream butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine the flour, baking soda, cream of tartar and salt; gradually add to the creamed mixture and mix well. Cover and refrigerate for 30 minutes or until easy to handle.
2. On a lightly floured surface, roll out to 1/4-in. thickness. Cut with 2-1/2-in. cookie cutters dipped in flour. Place 2 in. apart on ungreased baking sheets. Bake at 350° for 8-10 minutes or until lightly browned.
3. For frosting, in a large bowl, beat the butter, confectioners' sugar, milk and vanilla until smooth. Spread or drizzle over cookies. Decorate with colored frosting and sugar if desired. Yield: about 7 dozen.





Mini Cinnamon Roll Cookies

Intense cinnamon flavor fills this yummy cross between a snickerdoodle and a cinnamon roll. Some people even say these taste like Christmas! —Mary Gauntt, Denton, Texas

PREP: 1 HOUR **BAKE:** 20 MIN./BATCH + COOLING
YIELD: 30 SERVINGS

1 cup butter, softened
1-3/4 cups sugar, divided
3 egg yolks
1 tablespoon plus 1 teaspoon honey, divided
1 teaspoon vanilla extract
2-1/2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/2 teaspoon cream of tartar
1 tablespoon ground cinnamon
8 ounces white baking chocolate, chopped

1. In a large bowl, cream butter and 1-1/4 cups sugar until light and fluffy. Beat in egg yolks, 1 tablespoon honey and vanilla. Combine the flour, baking powder, salt and cream of tartar; gradually add to creamed mixture and mix well.
2. Shape a heaping tablespoonful of dough into a 6-in. log. In a shallow bowl, combine cinnamon and remaining sugar; roll log in cinnamon-sugar. Loosely coil log into a spiral shape; place on a greased baking sheet. Repeat, placing cookies 1 in. apart. Sprinkle with remaining cinnamon-sugar.
3. Bake at 350° for 8-10 minutes or until set. Remove to wire racks to cool completely. In a small bowl, melt baking chocolate with remaining honey; stir until smooth. Drizzle over cookies. Let stand until set. Store in an airtight container. Yield: about 2-1/2 dozen.

Snow Flurries

Star-shaped sandwich cookies look simply stunning when displayed on Christmas cookie trays or packaged as gifts. The crisp, shortbread pairs perfectly with the jam filling.—Mary Ann Ludwig, Edwardsville, Illinois

PREP: 1 HOUR + CHILLING **BAKE:** 10 MIN./BATCH
YIELD: 78 SERVINGS

1/2 cup butter, softened
1/2 cup shortening
1 cup sugar
1 tablespoon grated lemon peel
2 eggs
1 teaspoon vanilla extract
1/2 teaspoon almond extract
3-1/2 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1/3 cup apricot jam
1/2 cup confectioners' sugar

1. In a large bowl, cream the butter, shortening, sugar and lemon peel until light and fluffy. Beat in eggs and extracts. Combine the flour, baking powder and salt; gradually add to creamed mixture and mix well. Shape into a ball; wrap in plastic wrap. Refrigerate for 1 hour or until firm.
2. On a lightly floured surface, roll out dough to 1/8-in. thickness. Cut with a floured 2-1/4-in. star-shaped cookie cutter. Place 1 in. apart on ungreased baking sheets. Bake at 375° for 8-10 minutes or until edges begin to brown. Remove to wire racks to cool.
3. To assemble, place 1/4 teaspoon apricot jam in the center of a cookie; top with another cookie, off center. Dust with confectioners' sugar. Repeat. Store in an airtight container. Yield: 6-1/2 dozen.





Cherry Chocolate Bark

This recipe from my daughter caught my eye because it reminded me of a favorite candy bar of mine as a child. I love the fudge-like texture.

PREP: 20 MIN + CHILLING. **YIELD:** 17 SERVINGS

1 tablespoon plus 1/2 cup butter, softened, divided
2 cups sugar
12 large marshmallows
1 can (5 ounces) evaporated milk
Dash salt
1 cup vanilla or white chips
1-1/2 teaspoons cherry extract
1 teaspoon vanilla extract
1 cup semisweet chocolate chips
1/3 cup creamy peanut butter
1/4 cup finely chopped dry roasted peanuts

1. Line a 15-in. x 10-in. x 1-in. pan with foil. Grease the foil with 1 tablespoon butter; set aside.
 2. In a large heavy saucepan, combine the sugar, marshmallows, milk, salt and remaining butter. Bring to a boil; cook and stir for 5 minutes. Remove from the heat. Stir in vanilla chips and extracts until smooth. Pour into prepared pan.
 3. In a microwave-safe bowl, melt chocolate chips; stir until smooth. Stir in peanut butter and peanuts. Drop by tablespoonfuls over first layer; cut through with a knife to swirl. Chill until firm.
 4. Using foil, lift candy out of pan. Discard foil. Break candy into pieces. Store in an airtight container in the refrigerator. Yield: about 2 pounds.
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Holiday Marshmallows

This recipe was my grandpa's favorite. At Christmastime, he would be busy making marshmallows for his family and friends. —Diana Byron NEW LONDON, OH

PREP: 55 MIN. + STANDING **YIELD:** 117 SERVINGS

2 teaspoons butter
3 envelopes unflavored gelatin
1 cup cold water, divided
2 cups sugar
1 cup light corn syrup
1/8 teaspoon salt
1 teaspoon clear vanilla extract
Optional toppings: melted chocolate, hot fudge and/or caramel ice cream topping
Optional garnishes: baking cocoa, confectioners' sugar, crushed assorted candies, chopped nuts, colored sugars and/or sprinkles

1. Line a 13-in. x 9-in. pan with foil and grease the foil with butter; set aside.
2. In a large metal bowl, sprinkle gelatin over 1/2 cup water; set aside. In a large heavy saucepan, combine the sugar, corn syrup, salt and remaining water. Bring to a boil, stirring occasionally. Cook, without stirring, until a candy thermometer reads 240° (soft-ball stage).
3. Remove from the heat and gradually add to gelatin. Beat on high speed until mixture is thick and the volume is doubled, about 15 minutes. Beat in vanilla. Spread into prepared pan. Cover and let stand at room temperature for 6 hours or overnight.
4. Using foil, lift marshmallows out of pan. With a knife or pizza cutter coated with cooking spray, cut into 1-in. squares. Dip or drizzle half of the marshmallows with toppings if desired; coat with garnishes as desired. Store in an airtight container in a cool dry place. Yield: about 9-1/2 dozen.





Waffle Mix

Thanks to apple pie spice and cinnamon, finicky eaters won't mind the heart-healthy use of whole wheat flour in these wonderful waffles from our Test Kitchen. Give away half of the mix...and keep the other for yourself!

PREP/TOTAL TIME: 20 MIN. **YIELD:** 18 SERVINGS

4-1/2 cups all-purpose flour
3 cups whole wheat flour
2/3 cup sugar
1/4 cup baking powder
1 tablespoon apple pie spice
1 teaspoon salt
1 teaspoon ground cinnamon

ADDITIONAL INGREDIENTS:

1 cup 2% milk
1 egg
2 tablespoons canola oil

1. In a large bowl, combine the first seven ingredients. Store in an airtight container for up to 2 months. Yield: 6 batches (1-1/3 cups each).
 2. To prepare waffles: Place 1-1/3 cups waffle mix in a large bowl. In another bowl, whisk the milk, egg and oil. Stir into dry ingredients just until moistened.
 3. Bake in a preheated waffle iron according to manufacturer's directions until golden brown. Yield: 6 waffles per batch.
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Tiramisu Snack Mix

This was inspired by one of my favorite desserts. It has the same great flavor combination of tiramisu but in a fun-to-eat snack mix.—Priscilla Yee, Concord, California

PREP: 15 MIN. + CHILLING **YIELD:** 10 SERVINGS

6 cups Chocolate Chex
1 can (6 ounces) salted roasted almonds
6 ounces white baking chocolate, chopped
2 teaspoons shortening, divided
2 teaspoons instant espresso powder
1/3 cup semisweet chocolate chips

1. Place cereal and almonds in a large bowl; set aside.
2. In a microwave, melt white chocolate and 1 teaspoon shortening; stir in espresso powder until smooth. Pour over cereal mixture and toss to coat.
3. In a microwave, melt chocolate chips and remaining shortening; stir until smooth. Drizzle over cereal mixture and toss to coat. Spread onto waxed paper-lined baking sheets.
4. Refrigerate until set. Store in an airtight container. Yield: 8 cups.





Cranberry Ginger Bark

Need an item for a seasonal bake sale, cookie exchange or party...then try this treat. The crystallized ginger add such a special touch to this lovely looking bark.—Taste of Home Test Kitchen

PREP: 25 MIN. + CHILLING **YIELD:** 26 SERVINGS

18 ounces white baking chocolate, chopped
2/3 cup dried cranberries
2/3 cup crystallized ginger, chopped
2/3 cup lightly salted cashews
2 ounces dark chocolate chips

1. In a microwave, melt white chocolate: stir until smooth. Combine the cranberries, ginger and cashews. Remove 2/3 cup and set aside. Stir remaining cranberry mixture into melted chocolate.
 2. Spread onto a waxed paper-lined baking sheet. Sprinkle with reserved cranberry mixture. Refrigerate for 30 minutes or until firm.
 3. In a microwave, melt dark chocolate chips; stir until smooth. Drizzle over candy. Chill until firm. Break into pieces. Store in an airtight container. Yield: about 1-1/2 pounds.
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Candy Cane Fudge

Everyone enjoys fudge, especially around the holidays, so I created this easy recipe. Store it in the refrigerator for a refreshingly cool treat.—Vicki VanValkenburg, Demorest, Georgia

PREP: 25 MIN. + CHILLING **YIELD:** 64 SERVINGS

1 teaspoon plus 4 tablespoons butter, divided
39 miniature candy canes, crushed (about 1 cup)
1-1/2 cups semisweet chocolate chips
1 can (14 ounces) sweetened condensed milk, divided
4 ounces white baking chocolate, chopped
1 teaspoon cream of tartar

1. Line an 8-in. square pan with foil and grease the foil with 1 teaspoon butter. Sprinkle with half of the crushed candy; set aside.
2. In a microwave-safe bowl, combine chocolate chips and 2 tablespoons butter. Microwave on high for 1 minute; stir. Microwave at additional 15-second intervals, stirring until smooth. Stir in 2/3 cup milk. Carefully pour over candy layer in prepared pan. Refrigerate for 10 minutes.
3. Meanwhile, in a microwave-safe bowl, combine white baking chocolate and remaining butter. Microwave on high for 40-50 seconds; stir until smooth. Stir in the cream of tartar, remaining milk and candy. Spread over chocolate layer.
4. Refrigerate for 2 hours or until firm. Using foil, remove fudge from pan. Invert onto a cutting board; remove foil. Cut into 1-in. squares. Yield: about 1-3/4 pounds.





Pistachio Brittle

Here's a fun twist on traditional brittle. Pistachios not only add wonderful taste to the rich, buttery candy, but delicious texture.

PREP: 10 MIN. **COOK:** 30 MIN. + COOLING
YIELD: 22 SERVINGS

1-1/4 cups sugar
1/3 cup water
1/3 cup light corn syrup
1 teaspoon salt
1/2 cup butter, cubed
2 cups pistachios, toasted
1/2 teaspoon baking soda
1/2 teaspoon vanilla extract

1. Butter a 15-in. x 10-in. x 1-in. pan, set aside. In a large saucepan, combine the sugar, water, corn syrup and salt. Cook over medium heat until a candy thermometer reads 240° (soft-ball stage). Carefully add butter and pistachios; cook and stir until mixture reaches 284° (soft-crack stage).

2. Remove from the heat; stir in baking soda and vanilla. Immediately pour into prepared pan. Spread to 1/4-in. thickness. Cool before breaking into pieces. Store in an airtight container. Yield: about 1-1/2 pounds.

Marshmallow Snowmen

Kids will love making these as much as teachers enjoy receiving them. These cute snowmen are sure to bring smiles all around. And the best part? They melt beautifully in hot chocolate. —Taste of Home Test Kitchen

PREP: 20 MIN. + STANDING **YIELD:** 6 SERVINGS

5 ounces milk chocolate candy coating, melted
18 large marshmallows
6 small wooden skewers
Orange and black decorating icing

1. For hats, spoon six 1/2-teaspoon rounds of candy coating onto waxed paper. Dip six marshmallows in remaining coating and place in the center of each round; let stand until set.

2. On each skewer, thread two plain marshmallows and one hat. Use decorating icing to draw faces and arms. Yield: 6 snowmen.



