

# Culinary Outlook

## Create an easy and flavorful holiday topping

Easy desserts are welcome in a busy holiday kitchen. For a Thanksgiving meal, a simple Caramel Cream Topping adds a delicious finishing touch to winter's fresh fruits, plain pound cake or ice cream.

Since genuine, old-fashioned flavor is difficult to find on grocery shelves, Caramel Cream Topping is a real taste treat and so easy to prepare.

Only three ingredients — granulated sugar, water and heavy cream — are needed for this stove-top recipe.

Sugar is essential for caramel's smooth texture, pure sweetness and unique taste. Remember to add cream only when the sugar caramelizes to a golden, honey color.

Caramel Cream Topping can be made in advance and stored in the refrigerator until ready to serve. Leftover topping makes a handy dip for fresh apple wedges.

### CARAMEL CREAM TOPPING

**1 cup sugar**  
**1 cup water**  
**1/2 cup heavy cream**

In a three-quart heavy saucepan, combine sugar and water. Over high heat, bring to a rapid boil, stirring to dissolve sugar.

Continue boiling, without stirring, until syrup is light caramel or honey-colored (swirling pan near end of cooking period), about 10 to 12 minutes.

Remove pan and place on a damp cloth to prevent slipping. Slowly whisk in cream (mixture will foam up). Return to medium heat.

Cook, whisking constantly, until caramel dissolves and mixture thickens slightly, about two minutes.

Cool to room temperature. Serve over ice cream, cake or fresh fruit.

Store, covered, in refrigerator for several weeks.

Yield: Approximately 1 cup.



GRANULATED SUGAR, WATER AND HEAVY CREAM are the only ingredients for a flavorful holiday Caramel Cream Topping.

## Create a bountiful brunch

• For a delicious, festive starter, mix a pitcher of mimosas made with equal parts of freshly squeezed orange juice and Freixenet Carta Nevada Semi Seco.

• Next, create a delicious fresh fruit cup with strawberries, kiwis, oranges, apples, blueberries and peaches, and a generous

splash of orange liqueur.

• Turn ordinary scrambled eggs and cheese into a delectable treat by placing them in puff pastry shells. Use frozen pastry shells and bake according to package directions.

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## Tasty toppings highlight holiday pumpkin pies

For many, pumpkin pie is one of the most delicious elements of a sumptuous Thanksgiving or Christmas dinner. No matter how full we all claim to be, there always seems to be room for a slice (or two) of pumpkin pie.

Pumpkin pie, whether served plain, or topped with a dollop of whipped cream, is always popular. This year, though, why not add an extra special touch to this traditional dessert? A myriad of delicious toppings exists which can add fun and spark to your holiday pumpkin pie.

One particularly appetizing garnish for pumpkin pie is Streusel Pecan Topping. This crunchy, sweet mixture combines chopped pecans, cinnamon, ground ginger, sugar and a bit of flour for a lip-smacking "topper" bound to please the most finicky dessert fans.

Those who regard pumpkin pie and whipped cream as an inseparable twosome should appreciate Spiced Whipped Cream Topping.

Flavored with pumpkin pie spice and powdered sugar, this tasty whipped cream also complements a mug of steaming apple cider, hot chocolate or coffee.

Pasty Decorations are another unique topping. From the variety of holiday cookie cutters available, create shapes such as turkeys, fall leaves, Pilgrim's hats, Christmas trees, stars, Santas, elves or specially wrapped gift boxes.

Serve — and enjoy — these uniquely-decorated pies as traditional, yet novel,

desserts at this year's holiday dinner.

### FAMOUS PUMPKIN PIE

(Makes one 9-inch pie)

- 2 eggs, slightly beaten
- 1 can (16 ounces) LIBBY'S Solid Pack Pumpkin
- 1/2 cup sugar
- 1/2 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground cloves
- 1 1/2 cups (12-ounce can) undiluted CARNATION Evaporated Milk
- 1 9-inch unbaked homemade pie shell with high fluted edge

Preheat oven to 425° F. Combine filling ingredients in order given; pour into pie shell. Bake 15 minutes.

Reduce temperature to 350° F. Bake an additional 45 minutes or until knife in-

serted near center comes out clean. Decorate with favorite pie topping.

### STREUSEL PECAN TOPPING

- 1/2 cup flour
- 1/2 cup sugar
- 1/2 teaspoon ground ginger
- 1/2 teaspoon cinnamon
- 4 tablespoons butter, chilled and cut into small bits
- 1/2 cup chopped pecans

Combine flour, sugar, ginger, and cinnamon. Cut butter into flour mixture until crumbly. Stir in pecans. Sprinkle over pumpkin pie during last 20 minutes of baking time.

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