



Roll it, pat it, and mark it with a 'C' for Christmas. These tempting recipes, submitted by Canadian Champion Staff, are perfect for Holiday Entertaining.

Mint Chocolate Truffle Cookies

(Lea Ann Page)

- 6 squares Baker's semi-sweet baking chocolate
- 3/4 cup (1-1/2 sticks) butter
- 1 cup sugar
- 2 eggs
- 1-3/4 cups flour
- 1/2 tsp. baking powder
- 1/3 cup chopped candy canes

Preheat oven to 350°F. Microwave chocolate and butter in large microwavable bowl on high 2 minutes or until butter is melted. Stir until chocolate is completely melted. Stir in sugar. Add eggs, 1 at a time, mixing until well blended after each addition. Add combined flour and baking powder; mix well. (Dough will be very soft.) Cover and refrigerate at least 2 hours or overnight.

Roll heaping teaspoonfuls of dough into 1-inch balls. Place, 2 inches apart, on greased baking sheets.

Bake 10 to 12 minutes or until tops are set. (Do not overbake.) Immediately sprinkle with chopped candy canes. Cool 1 minute on baking sheets. Remove to wire racks; cool completely.

Caramel Pecan Cheesecake

(Kristina Makram)

- 2 cups Honey Maid graham cracker crumbs
- 6 Tbsp. butter or margarine, melted
- 35 Kraft caramels
- 1/4 cup milk
- 1 cup chopped Planters pecans
- 3 pkg. (8 oz. each) Philadelphia cream cheese, softened
- 3/4 cup sugar
- 1 tsp. vanilla
- 3 eggs
- 1 square Baker's semi-sweet baking chocolate

Mix crumbs and butter; press firmly onto bottom and 2 inches up side of 9-inch springform pan.

Place caramels and milk in small microwavable bowl.

Microwave on high 2 to 2-1/2 minutes or until caramels are completely melted when stirred, stirring after each minute. Stir in pecans. Reserve 1/2 cup of the caramel mixture for topping. Drizzle remaining caramel mixture evenly onto bottom of crust. Refrigerate 10 minutes.

Beat cream cheese, sugar and vanilla with electric mixer on medium speed until well blended. Add eggs, 1 at a time, mixing on low speed after each addition just until blended. Pour over caramel mixture in crust. Bake at 325°F for 1 hour 5 minutes to 1 hour 10 minutes or until center is almost set. Run knife or metal spatula around side of pan to loosen cake; cool before removing side of pan. Refrigerate 4 hours or overnight. Top with reserved caramel mixture just before serving. Melt chocolate as directed on package; drizzle over cheesecake. Store leftover cheesecake in refrigerator.

Gingerbread People

(Tim Coles)

- 3/4 cup (1-1/2 sticks) butter, softened
- 3/4 cup firmly packed brown sugar
- 1 pkg. (4-serving size) Jell-O butterscotch flavor instant pudding & pie filling
- 1 egg
- 2-1/4 cups flour
- 1 tsp. baking soda
- 1 Tbsp. ground ginger
- 1-1/2 tsp. ground cinnamon

Beat butter, sugar, dry pudding mix and egg in large bowl with electric mixer on medium speed until well blended. Combine remaining ingredients.

Gradually add to pudding mixture, beating well after each addition; cover. Refrigerate 1 hour or until dough is firm.

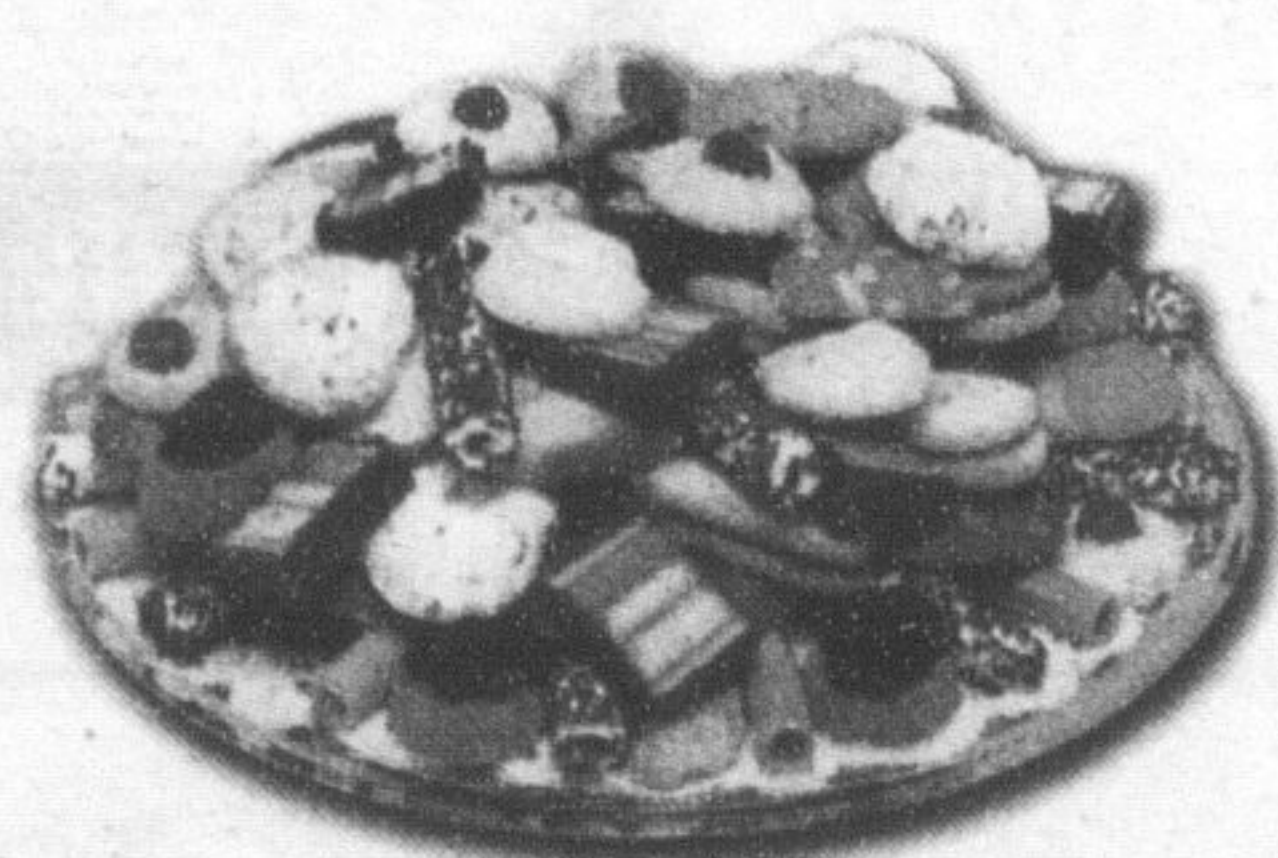
Preheat oven to 350°F. Roll out dough on lightly floured surface to 1/4-inch thickness. Cut into gingerbread shapes with 4-inch cookie cutter. Place on greased baking sheets. Use a straw to make a hole near the top of each cookie to use for hanging.

Bake 10 to 12 minutes or until edges are lightly browned. Remove from baking sheets. Cool on wire racks. Decorate as desired.

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