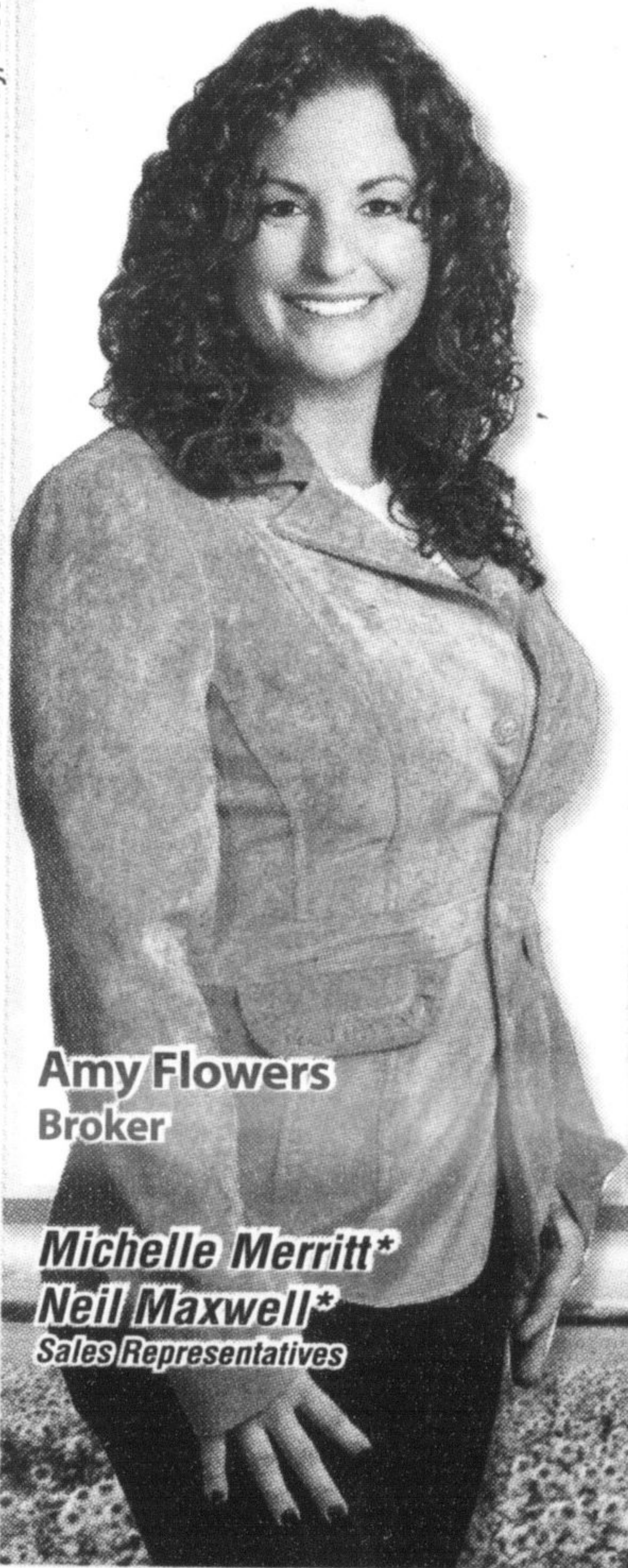


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# Scrumptious ways to use extra candy canes

*Gingerbread candy cane poached pears and candy cane mulled apple cider – this year there's an answer to the question: What am I going to do with these candy canes?*

"With a little sense of fun and some creativity anyone can come up with delicious ways to transform the candy cane during or after the holidays," said Heather Brenzel, Director of Marketing and Innovation at The Allan Candy Company, maker of Canada's Favourite Candy Cane. "To inspire some fresh thinking, we created a Gingerbread Candy Cane Syrup which can be used in desserts, savoury dishes and soothing winter beverages." Find more creative candy cane recipes at [www.canadasfavouritecandycane.com](http://www.canadasfavouritecandycane.com).

## Gingerbread Candy Cane Syrup

### Ingredients:

- 1 box (128 g) Allan Holiday Collection Gingerbread candy canes (9 candy canes)
- 1 1/2 cups (375 mL) water
- 3/4 cup (175 mL) dark brown sugar
- 1 inch (2.5 cm) fresh gingerroot, thinly sliced
- 1 3-inch (8 cm) cinnamon stick
- 4 whole cloves

**Directions:**  
Break candy canes into large pieces; combine with water, sugar, gingerroot, cinnamon and cloves in a saucepan set over medium heat. Simmer, stirring occasionally, for 15 minutes or until candy canes are completely melted. Cool at room temperature for 1 hour. Strain and discard solids. Transfer to a sealable glass jar and store in the refrigerator for up to one month. Makes 1 3/4 cups (425 mL). Recipe doubles easily.

## Gingerbread Mulled Apple Cider

Incorporate the syrup into traditional apple cider by simply adding 1/4 cup of Gingerbread Candy Cane Syrup with 1 cup of

and warm apple cider and 1 tbsp of fresh lemon or orange juice.

## Gingerbread Poached Pears:

### Ingredients:

- 4 small pears, peeled, halved and cored
- 1 3/4 cup (425 mL) Gingerbread Candy Cane Syrup
- 1/2 cup (125 mL) 35% whipping cream

**Directions:**  
Place pears in a saucepan and cover with syrup; bring to a boil. Reduce heat and cook, cover for 15



minutes or until pears are tender but still hold their shape. Remove pears from liquid and reserve. Simmer the remaining liquid for 10 minutes or until slightly thickened. Cool to room temperature. Whip cream with 2 tbsp (30 mL)

of syrup until thick. Arrange 2 halves in a small dessert bowl. Drizzle with additional syrup and dollop with whipped cream. Makes 4 servings.

- news canada