

CANDY CANE BARK

Doesn't it seem like there's always one broken candy cane in the box? Crush a few more and make this delightful holiday treat for your neighbors or family!

12 ounces white chocolate chips
1 cup of toasted almonds
1 cup of crushed candy canes

Microwave chocolate on High for 1 minute then stir. Microwave again until completely melted, for about 20 or 30 seconds. Add the almonds and crushed peppermint. Spread the mixture onto a sheet of waxed paper to desired thickness. Allow to cool, then break into pieces.

BUTTER FUDGE BARS

Need a quick gift for your child's favorite teacher? Tired of shopping? Make these simple fudge bars, put them in last year's fruitcake tin and top with a bow!

10 ounces butterscotch chips
5 ounces white chocolate chips
1 teaspoon butter-flavored extract
1 teaspoon rum-flavored extract

In a medium sauce pan, combine butterscotch and chocolate and melt over medium heat. Stir constantly until melted and smooth. Then remove pan from heat and stir in butter and rum flavorings. Transfer to a 9x13 inch pan, cover and refrigerate for about a half hour, or until firm. Cut into triangles.

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EFFORTLESS HOMEMADE EGGNOG

Sure, it's easier to buy it at the store, but you'll never want to again after trying this delicious homemade recipe. (And you'll even impress your guests!)

12 eggs
1 1/2 cups sugar
1 quart cream
vanilla extract (to taste)

Allow eggs to reach room temperature, then separate. Beat yolks until creamed with 3/4 cup sugar. Beat whites until peaks form and add the remaining sugar. In a separate bowl, beat the cream until stiff. Then fold cream and egg mixtures together. Add vanilla to taste (don't forget, a little bit goes a long way!).

Place

in sealed containers and store for at least one day. Shake well, and serve with a dash of nutmeg on top.

SPICY MULLED CIDER

For a toasty cup of holiday cheer, serve up this delicious cider.

8 cups apple cider
1 apple
1 orange, thinly sliced
1 cup orange juice
1/4 cup brown sugar
1/2 teaspoon cinnamon
1 teaspoon allspice
cloves