

Home on the Range

From the Heart

Fancy, frilly Valentine's Day greeting cards
Assorted handmade chocolates in a quilted, heart-shaped candy box
A bouquet of deep red roses

All of these are wonderful ways to say "I love you" on Valentine's Day. But even better is to send your Valentine message in a more unique way — with something lusciously creamy, something irresistibly sweet, something you made yourself.

Like tartlets with an almond-scented vanilla filling, dark, rich chocolate brownies, some with the ruby kiss of tart, red raspberry, toothsome truffles in chocolate, amaretto or rum, thin, sweet crepes rolled around creamy chocolate and served with a scattering of fresh fruits.

Happily, you don't have to spend all day creating these Valentine confections. With a little help from sweetened condensed milk, you can make the creamiest truffles, the richest brownies, the most flavorful tartlets and the tenderest filled crepes. Sweetened condensed milk makes it easy to create sweet memories in minutes.

What better way to say "Be mine, Valentine!"



Chocolate Cream Crepes

More Easy Desserts,
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Valentine Tarts

Prep Time: 5 minutes
Chilling Time: 1 hour
Makes 12 servings

- 1 (14-ounce) can Eagle Brand Sweetened Condensed Milk (NOT evaporated milk)
- 2/3 cup milk
- Few drops vanilla or almond extract
- 1 (4-serving size) package instant vanilla pudding mix
- 4 ounces (one-half 8-ounce container) frozen whipped topping, thawed
- 2 (4-ounce) packages single serve graham cracker pie crusts

1. In large mixing bowl, combine sweetened condensed milk, milk and vanilla extract.
2. With mixer, beat in pudding mix. Fold in whipped topping.
3. Spoon into pie crusts. Cover and chill at least 1 hour. Garnish as desired. Refrigerate leftovers.



Valentine Tarts

Brownie Raspberry Bars



Brownie Raspberry Bars

Prep Time: 15 minutes
Bake Time: 20 minutes
Chilling Time: 1 hour
Makes 36 to 48 bars

- 1 cup (6 ounces) semi-sweet chocolate chips
- 1/4 cup margarine or butter
- 2 cups biscuit baking mix
- 1 (14-ounce) can Eagle Brand Sweetened Condensed Milk (NOT evaporated milk)
- 1 egg
- 1 teaspoon vanilla extract
- 1 cup chopped nuts
- 1 (8-ounce) package cream cheese, softened
- 1/2 cup confectioner's sugar
- 1/2 cup red raspberry preserves
- Red food coloring, optional
- Chocolate Drizzle

1. Preheat oven to 350°F. In small saucepan, over low heat, melt chips with margarine.
2. In large mixer bowl, combine melted chips, biscuit mix, sweetened condensed milk, egg and vanilla; mix well. Stir in nuts. Turn into well-greased 15x10-inch baking pan.
3. Bake 20 minutes or until center is set. Cool thoroughly. In small mixer bowl, beat cream cheese, sugar, preserves and food coloring, if desired, until smooth; spread over brownies. Garnish with Chocolate Drizzle. Chill. Cut into bars. Store covered in refrigerator.

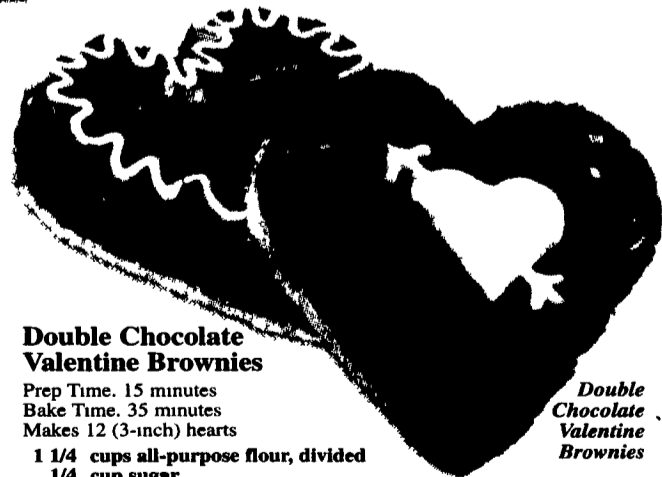
Chocolate Drizzle: Melt 1/2 cup semi-sweet chocolate chips with 1 tablespoon shortening. Immediately drizzle over bars.

Chocolate Cream Crepes

Prep Time: 10 minutes plus assembling
Chilling Time: 15 minutes
Makes 5 servings

- 1 (14-ounce) can Eagle Brand Sweetened Condensed Milk (NOT evaporated milk)
- 1/4 cup cold water
- 1 (4-serving size) package instant chocolate pudding mix
- 1/4 cup unsweetened cocoa powder
- 1 cup whipping cream, whipped
- 1 (4 1/2-ounce) package ready-to-use crepes (10 crepes)
- Sifted powdered sugar
- 1 1/2 cups sliced or cut up fresh fruit, such as strawberries, peaches, nectarines and/or kiwi fruit
- White chocolate curls, optional

1. With mixer, beat sweetened condensed milk and water in large bowl. Beat in pudding mix and cocoa powder. Fold in whipped cream. Cover and chill 15 minutes.
2. Pipe or spoon a generous 1/3 cup filling into center of each crepe. Roll up each crepe. Place on serving plate. Sprinkle with powdered sugar.
3. Spoon fruit over crepes. Garnish with white chocolate if desired.



Double Chocolate Valentine Brownies

Prep Time: 15 minutes
Bake Time: 35 minutes
Makes 12 (3-inch) hearts

- 1 1/4 cups all-purpose flour, divided
- 1/4 cup sugar
- 1/2 cup (1 stick) cold butter or margarine
- 1 (14-ounce) can Eagle Brand Sweetened Condensed Milk (NOT evaporated milk)
- 1/4 cup unsweetened cocoa
- 1 egg
- 1 teaspoon vanilla extract
- 1/2 teaspoon baking powder
- 1 (8-ounce) milk chocolate bar, broken into chunks
- 3/4 cup chopped nuts (optional)

1. Preheat oven to 350°F. Line 13x9-inch baking pan with foil, set aside.
2. In medium bowl, combine 1 cup flour and sugar, cut in butter until crumbly. Press firmly on bottom of prepared pan. Bake 15 minutes.
3. In large bowl, beat sweetened condensed milk, cocoa, egg, remaining 1/4 cup flour, vanilla and baking powder. Stir in chocolate chunks and nuts. Spread over baked crust. Bake 20 minutes or until set.
4. Cool. Use foil to lift out of pan. For hearts, cut with heart-shaped cookie cutter or, with knife, cut around waxed paper heart shape. Or cut into bars. Decorate with icing or gels if desired. Store tightly covered at room temperature.

Double Chocolate Valentine Brownies