

Home on the Range

Holiday Heritage

Start a New Dessert Tradition

Just thinking about the holidays reminds us that there's so much to do in so little time. But here's a way to enjoy this hectic season. Decide which activities are really important, then make the ones you choose even more special. When you include a sweet treat as part of any holiday activity, you make it a seasonal pleasure.

Enjoy a cup of good cheer — a warm chocolate drink — as you sign holiday cards. Nibble a piece of creamy homemade fudge studded with candied cherries, arranged in your favorite holiday dish, as you deck your house with fresh greenery. Offer luscious pecan-topped caramel cake while your family trims the tree. Or savor comforting bread pudding drizzled with warm cinnamon cream sauce when you exchange gifts or welcome guests to a New Year's open house.

Savor every sip and every sweet bite of the season with desserts that are destined to become family heirlooms.



Chocolate Swizzle Nog

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Prep Time: 5 minutes
Cooking Time: 5 minutes
Makes 4 servings

- 2 cups milk
- 1 (14-ounce) can Eagle Brand Sweetened Condensed Milk (NOI evaporated milk)
- 2 tablespoons unsweetened cocoa powder
- 1/2 teaspoon vanilla extract or peppermint extract
- Whipped cream or whipped topping

1 In medium-sized saucepan over medium heat, combine milk, sweetened condensed milk, and cocoa. Heat through, stirring constantly. Remove from heat, stir in vanilla or peppermint extract.

2 Serve warm in mugs topped with whipped cream. Store covered in refrigerator.

Chocolate Cinnamon Bread Pudding

Prep Time: 15 minutes
Baking Time: 40 to 50 minutes
Makes 6 to 9 servings

- 4 cups (5 slices) soft white bread cubes
- 1/2 cup chopped nuts
- 3 eggs
- 1/4 cup unsweetened cocoa powder
- 2 teaspoons vanilla extract
- 1 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 1 (14-ounce) can Eagle Brand Sweetened Condensed Milk (NOI evaporated milk)
- 2 3/4 cups water
- 2 tablespoons butter or margarine, melted
- Cinnamon Cream Sauce

1 Preheat oven to 350 F. Place bread cubes and nuts in buttered 9-inch square baking pan.

2 In large bowl, beat eggs, cocoa, vanilla, cinnamon, and salt. Add sweetened condensed milk, water, and butter; mix well. Pour evenly over bread, moistening completely.

3 Bake 40 to 50 minutes or until knife inserted in center comes out clean. Cool slightly. Serve warm with Cinnamon Cream Sauce. Refrigerate leftovers.

Cinnamon Cream Sauce: In medium saucepan, combine 1 cup (1/2 pint) whipping cream, 2/3 cup firmly packed brown sugar, 1 teaspoon vanilla extract, and 1/2 teaspoon ground cinnamon. Bring to boil, reduce heat and boil rapidly 6 to 8 minutes or until thickened, stirring occasionally. Serve warm. (Makes about 1 cup.)

Chocolate Cinnamon Bread Pudding



Rich Caramel Cake

Prep Time: 10 minutes
Baking Time: 15 minutes
Makes one 13 x 9-inch cake (10 to 12 servings)

- 1 (14-ounce) package caramels, unwrapped
- 1/2 cup (1 stick) butter or margarine
- 1 (14-ounce) can Eagle Brand Sweetened Condensed Milk (NOI evaporated milk)
- 1 (18.25 or 18.5-ounce) package chocolate cake mix
- 1 cup coarsely chopped toasted pecans

1 Preheat oven to 350 F. In saucepan over low heat, melt caramels and butter. Remove from heat, add sweetened condensed milk. Mix well; set aside. Prepare cake mix as package directs.

2 Spread 2 cups batter in greased 13 x 9-inch baking pan; bake 15 minutes. Spread caramel mixture over cake; spread remaining batter over caramel mixture. Top with pecans. Return to oven; bake 30 to 35 minutes or until cake springs back when touched.

Rich Caramel Cake

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White Christmas Jewel Fudge



White Christmas Jewel Fudge

Prep Time: 10 Minutes
Chilling Time: 2 hours
Makes about 2 1/4 pounds

- 3 (6-ounce) packages (18 ounces) premium white chocolate chips
- 1 (14-ounce) can Eagle Brand Sweetened Condensed Milk (NOI evaporated milk)
- 1/2 teaspoon vanilla extract
- 1/8 teaspoon salt
- 1/2 cup chopped green candied cherries (optional)
- 1/2 cup chopped red candied cherries (optional)

1 Over low heat, melt chocolate with sweetened condensed milk, vanilla, and salt. Remove from heat, stir in cherries. Spread into foil-lined 8 or 9-inch square pan.

2 Chill 2 hours or until firm.

3 Turn fudge onto cutting board, peel off foil and cut into squares. Store covered in refrigerator.

Variations

Rum Raisin White Fudge: Omit vanilla and cherries. Add 1 1/2 teaspoons white vinegar, 1 teaspoon rum flavoring, and 3/4 cup raisins. Proceed as above.

Toasted Nutty White Fudge: Omit cherries. Add 1 cup chopped toasted nuts. Proceed as above.

Tip: Fudge makes a great homemade holiday gift.