



Where simple goodness begins.®

LITTLE *Joys*

Bite-sized treats for the holidays



Five new
tiny treats!

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ADD A LITTLE MORE JOY TO YOUR HOLIDAY MEMORIES.

With a smidgen of sweet, a dash of darling
and a twist of tradition, these new recipes
are sure to become family favorites.

Looking for more bite-sized ideas?

You'll find these great recipes
and more at landolakes.com.



Double Chocolate Cinnamon Mini Cupcakes

Chocolate, cocoa and Cinnamon Sugar Butter Spread are combined in these delicious petite cakes. Swirled chocolate cinnamon frosting makes these holiday bites irresistible.

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Preparation time: 20 minutes | Total time: 1 hour | Yield: 30 mini cupcakes

Cupcakes:

- 1/2 cup sugar
- 1/4 cup LAND O LAKES® Cinnamon Sugar Butter Spread
- 1/4 cup buttermilk*
- 1 (1-ounce) square unsweetened chocolate, melted
- 1 LAND O LAKES® All-Natural Egg
- 1 teaspoon vanilla
- 1 cup all-purpose flour
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1/4 cup boiling water

Frosting:

- 1/3 cup LAND O LAKES® Cinnamon Sugar Butter Spread
- 1 (1-ounce) square unsweetened chocolate, melted
- 2 cups powdered sugar
- 2 tablespoons unsweetened cocoa
- 1/3 cup whipping cream
- Decorator sprinkles, if desired

Heat oven to 350°F. Place foil or paper baking cups into 30 mini (1 1/4-inch) muffin pan cups. Set aside.

Combine sugar and 1/4 cup Cinnamon Sugar Butter Spread in large bowl; beat at medium speed until well mixed. Add buttermilk, 1 ounce melted chocolate, egg and vanilla; continue beating until well mixed. Reduce speed to low; add flour, baking soda and salt. Beat until well mixed. Add boiling water; continue beating until smooth.

Spoon about 1 tablespoon batter into each prepared muffin pan cups. Bake for 10 to 12 minutes or until toothpick inserted in center comes out clean. Cool completely.

Place 1/3 cup Cinnamon Sugar Butter Spread and melted chocolate in medium bowl. Beat at medium speed, until creamy. Gradually add powdered sugar and cocoa, alternately with whipping cream, beating well after each addition until creamy.

Pipe or frost each cupcake with about 1 tablespoon frosting; sprinkle with decorator sprinkles, if desired.

*Substitute 1 teaspoon vinegar or lemon juice and enough milk to equal 1/4 cup; let stand 5 minutes.

Reindeer Munchies

Let the kids measure the ingredients and shake the bags for a sweet snack. Santa and the elves will gobble it up!



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Preparation time: 25 minutes | Total time: 45 minutes | Yield: 12 cups

Ingredients:

- 5 cups sweetened corn & oat honeycomb-shaped cereal
- 2 cups thin pretzel sticks, broken in half
- 1/2 cup LAND O LAKES® Butter
- 1/2 cup creamy peanut butter*
- 1 (11.5-ounce) package (1 1/2 cups) milk chocolate chips
- 1 cup powdered sugar
- 1 cup red and green candy-coated milk chocolate pieces
- Ice cream cones, if desired

Combine cereal and pretzels in large bowl; set aside.

Place butter, peanut butter and chocolate chips in medium microwave-safe bowl. Microwave on HIGH (100% power) for 45 seconds; stir. Continue microwaving until butter and chocolate are melted (15 to 45 seconds). Stir until smooth.

Immediately pour chocolate mixture over cereal in bowl; stir until well coated. Spread mixture evenly into single layer on 2 waxed paper-lined baking sheets. Refrigerate 20 minutes to set.

Break into bite-sized pieces; divide mixture between two large resealable plastic food bags. Pour 1/2 cup powdered sugar into each bag; seal bags. Shake bags until mixture is well coated. Place 1/2 cup chocolate pieces in each bag; seal bags. Carefully shake to distribute chocolate pieces.

To serve, spoon mixture into ice cream cones, if desired. Store mixture in resealable plastic food bags or container with tight-fitting lid in refrigerator up to 4 weeks.

*Substitute almond butter or hazelnut-chocolate spread.

TIP: Add more powdered sugar after storage, if needed.

TIP: For longer storage, freeze in container with tight-fitting lid or resealable plastic freezer bags up to 2 months.

Eggnog Snowflakes

These eggnog-flavored snowflake cut-outs
make beautiful holiday cookie memories.



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Red Pepper Asiago Gougère Cheese Bites

Share a little warmth this season with these cheesy, savory puff pastry bites. We hear Santa is particularly fond of them!



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Preparation time: 15 minutes | Total time: 1 hour 35 minutes | Yield: 72 gougère bites

Ingredients:

- 1 cup water
- 1/2 cup LAND O LAKES® Butter
- 1 cup all-purpose flour
- 1/2 teaspoon garlic salt
- 4 LAND O LAKES® All-Natural Eggs
- 1 1/2 cups (6 ounces) finely shredded Asiago or Parmesan cheese
- 1/2 cup finely chopped red bell pepper
- 1 1/2 tablespoons finely chopped fresh basil*

Heat oven to 400°F. Line baking sheets with parchment paper. Set aside.

Place water and butter in heavy 2-quart saucepan. Cook over medium heat until mixture comes to a full boil (6 to 8 minutes). Reduce heat to low; stir in flour and garlic salt vigorously until mixture leaves sides of pan and forms a ball. Remove from heat. Add 1 egg at a time, beating well after each addition, until mixture is smooth. Stir in 1 cup cheese, bell pepper and basil.

Immediately drop dough by rounded teaspoonfuls onto prepared baking sheets. Sprinkle each with 1/4 teaspoon remaining cheese. Bake for 20 to 22 minutes or until golden brown. Serve warm.

*Substitute 1 1/2 teaspoons dried basil leaves.

Mini Chocolate Whoopie Pies with Salted Caramel Filling

This tiny chocolate version of the famous sandwich cookie is filled with delicious salted caramel buttercream. Happy Holidays to all, and to all a Whoopie Pie!



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Preparation time: 40 minutes | Total time: 2 hours 10 minutes | Yield: 4 1/2 dozen sandwich cookies

Whoopie Pie:

- 1 (18.25-ounce) Devil's food cake mix with pudding
- 1/2 cup LAND O LAKES® Butter, melted
- 1/2 cup water
- 3 LAND O LAKES® All-Natural Eggs
- 1 to 2 teaspoons sea salt

Filling:

- 1 cup LAND O LAKES® Butter, softened
- 3 1/2 cups powdered sugar
- 1/3 cup prepared caramel sauce
- 1 teaspoon sea salt
- 1 teaspoon vanilla

Combine cake mix, 1/2 cup melted butter, water and eggs in large bowl; beat at medium speed until smooth. Let batter rest for 30 minutes.

Heat oven to 400°F. Drop batter by slightly rounded teaspoonfuls, 2 inches apart, onto parchment-lined or lightly greased cookie sheets. Sprinkle each cookie with sea salt. Bake for 5 to 7 minutes or until toothpick inserted in the center comes out clean. Transfer to wire cooling rack.

Place 1 cup butter in medium bowl. Beat at medium speed until creamy. Reduce speed to low; gradually add powdered sugar. Beat until well mixed. Add caramel sauce, 1 teaspoon sea salt and vanilla. Beat until well mixed.

Pipe or spread rounded teaspoonful filling onto bottom of 1 cookie; place second cookie, bottom-side down over filling. Repeat with remaining cookies and filling.

TIP: Letting batter rest allows batter to rise and increase volume of whoopie pies.



Make-Ahead Baking Tips

Simple steps to make
the holidays merrier