

The Gifts You Make Are

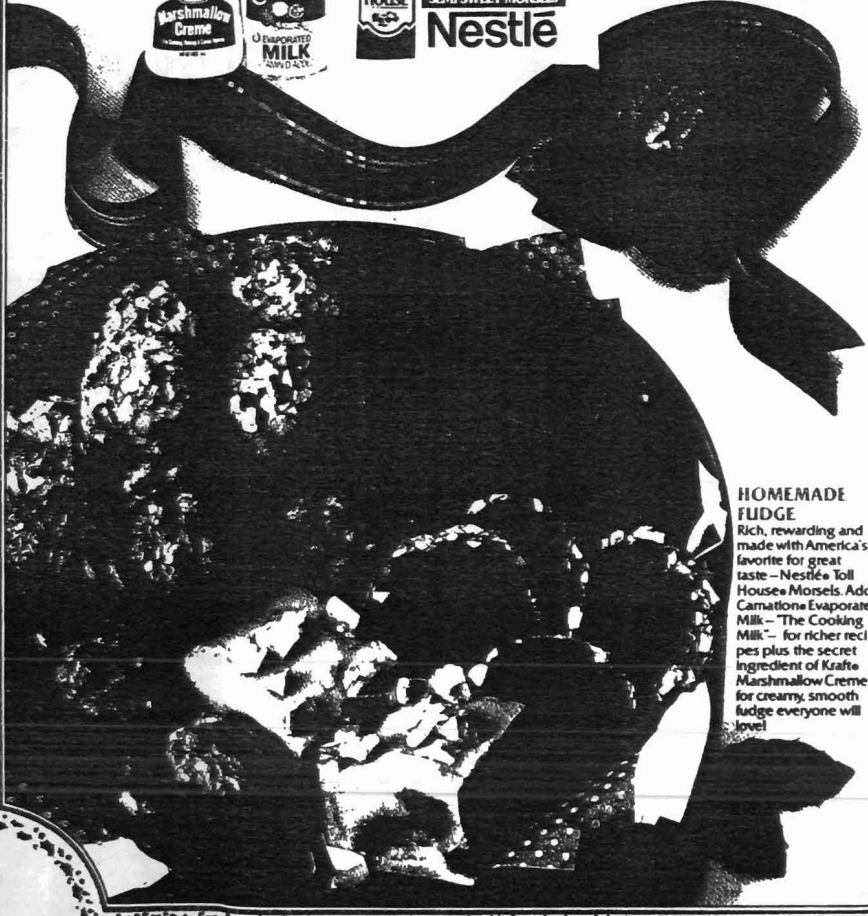
FANTASY FUDGE

3 c. sugar
 ¼ c. margarine
 ½ c. Carnation®
 Evaporated Milk

One 12-oz. pkg. (2 c.) Nestlé®
 Toll House® Semi-Sweet
 Chocolate Morsels

One 7-oz. jar Kraft®
 Marshmallow Creme
 1 c. chopped nuts
 1 tsp. vanilla extract
 Walnut halves

Combine sugar, margarine and Carnation® Evaporated Milk in heavy 2½ to 3-quart saucepan; bring to full rolling boil, stirring constantly. Continue boiling 5 minutes over medium heat or until candy thermometer reaches 234°; stirring constantly to prevent scorching. Remove from heat; stir in Nestlé® Toll House® Semi-Sweet Chocolate Morsels until melted. Add Kraft® Marshmallow Creme, nuts and vanilla extract; beat until well blended. Pour into greased 13" x 9" baking pan. Top with walnut halves; press into fudge. Cool at room temperature; cut into squares. MAKES: 3 lbs.



HOMEMADE FUDGE

Rich, rewarding and made with America's favorite for great taste - Nestlé® Toll House® Morsels. Add Carnation® Evaporated Milk - "The Cooking Milk" - for richer recipes plus the secret ingredient of Kraft® Marshmallow Creme for creamy, smooth fudge everyone will love!

Always The Sweetest!

CHOCOLATE MOLASSES CUPS

CRUST:
 2 c. Pillsbury's BEST® flour
 1 tsp. salt
 ½ c. butter
 ½ c. water

FILLING:
 ½ c. Grandma's® Molasses
 2 eggs
 ¼ c. sugar
 ½ c. chopped walnuts

One 6-oz. pkg. (1 c.) Nestlé®
 Toll House® Semi-Sweet
 Chocolate Morsels
 Confectioners' sugar

CRUST: Preheat oven to 350°F. In bowl, combine flour and salt. Cut in butter until mixture resembles coarse crumbs. Sprinkle water over mixture; stir until dough forms ball. Divide dough in half. On lightly floured board or pastry cloth, roll dough ¼" thick. With 2½" round cookie cutter, cut out circles. Press into bottom and up sides of mini-muffin/gem pans. Repeat with remaining dough. Set aside.

FILLING: In bowl, combine molasses, eggs and sugar; beat until smooth. Stir in morsels and walnuts. Spoon into pastry lined cups, filling each ¾ full. BAKE at 350°F TIME: 20-25 mins. Cool completely. Remove from pans. Sprinkle with confectioners' sugar. MAKES: 3 dz. cups.

Chocolate Molasses Bars: Prepare crust. Press crust into bottom and ½" up sides of 13" x 9" baking pan. Pour filling over crust. BAKE at 350°F for 30 mins. Cool; sprinkle with confectioners' sugar. Cut into bars.



HOLIDAY COOKIES

Delicious, delightful and special for the holidays with Pillsbury's BEST® Flour Plus, Grandma's® Molasses - the natural sweetener. And, of course, Nestlé® Toll House® Morsels - the morsel of perfection that makes the difference!