

Quick and Easy Treats

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Great Escape 2012

Crunchy Caramel Corn

- 4 tablespoons butter, plus more for baking sheet
- 10 cups plain unsalted popped (from 1/2 cup kernels or a 3.3-ounce bag microwave popcorn) popcorn
- 1 cup cashews, coarsely chopped (optional)
- 1/2 cup packed light-brown sugar
- Coarse salt

Directions

1. Preheat oven to 300 degrees. Butter a large rimmed baking sheet; set aside. Place popcorn in a large bowl; if using cashews, add to bowl and toss to combine. Set aside.
2. In a small saucepan, bring butter, sugar, 1/8 teaspoon salt, and 2 tablespoons water to a boil, stirring constantly. Working quickly, drizzle popcorn with sugar syrup, and toss.
3. Spread popcorn evenly on prepared baking sheet. Bake, tossing occasionally, until golden and shiny, about 40 minutes. Transfer hot popcorn to parchment-paper-lined baking sheet; let cool.

Ginger Dips

Dip molasses cookies in melted white chocolate, then sprinkle on snipped candied ginger to create a sweet, fragrant dessert

Smores on a Stick

Place marshmallow on a stick , dip in melted chocolate ... dip in crushed graham crackers. sounds deliciously simple to me!

Oreos Dipped in Chocolate

Bag of Oreos

Candy Melts

Sprinkles

Melt candy according to package. Dip cookie in chocolate. While chocolate is still wet, top with colored sprinkles.

Oreo Truffles

Yield: 50 truffles

Prep: 30 mins **Chill:** 1 hr

1 8 ounce package chocolate sandwich cookies with white filling, finely crushed

1 8 ounce package cream cheese, softened

1 pound white baking chocolate, melted

Directions

In large bowl combine crushed cookies and cream cheese. Beat with mixer on low speed until well blended. Form 1-inch balls by hand. Dip balls in white chocolate; place on baking sheet covered with waxed paper. Refrigerate 1 hour or until firm. To store, cover and refrigerate. Makes 50 truffles.

Rolo Pretzel Bites

Rolo candies

pretzels

pecan halves

M&Ms

Lay the pretzels on a baking sheet (I used these cute square ones, but the mini twists would work too). Top each pretzel with an unwrapped Rolo candy.

Bake in the oven at 250°F for 4-5 minutes (no longer).

When you remove them from the oven, the Rolo will still be in the same shape as when it went in the oven. Place a pecan half on top of the Rolo and press down a bit.

Top each of the Rolo with one pecan half or M&M

Place the entire baking sheet in the freezer for about 5-7 minutes to allow the Rolo to cool.

Remove from freezer and enjoy! Or place in a container to enjoy later.

<http://busycooks.about.com/od/nobakecookies/r/Skinny-Mint-Cookies.htm>

<http://www.bhg.com/christmas/cookies/quick-christmas-cookie-recipes/#page=1>

Packaging Ideas

CD envelopes with ribbon

Egg carton with tissue paper

Dress up a 13x9x2-inch foil baking pan with two 12-inch foil doilies and a holiday-color ribbon. Using crafts glue, attach the edge of a doily to the center of the pan bottom; repeat with the second doily. Fold the doilies over the top of the pan and tie a satin ribbon around the package to secure.

Put treats in a pretty mug from the Christmas Tree Shop and wrap in tissue paper and ribbon.

<http://www.bhg.com/christmas/cookies/delightful-christmas-cookie-gifts/>