

Twice as nice holiday treats

Family Features
With 334 days leading up to December, make the most of the season by enjoying the holiday's quintessential flavors like gingerbread, peppermint and cinnamon – with double the festive treats to please every taste. Transform one vibrant holiday

flavor into two festive treats that family and friends are sure to love. Nothing signals the holiday season like the sweet and spicy snap of gingerbread. Enjoy this must-have flavor in freshly baked Gingerbread Men Cookies or a Triple Chocolate Gingerbread cake. Peppermint offers a refreshing, sweet taste that's perfect

for gifted treats like Peppermint Crunch Popcorn and Peppermint Bars. Also, cinnamon stars twice as nice in a Peanut Butter Snickerdoodle Tart with Cinnamon Peanut Crust and decadent Cinnamon Caramel Swirl Bars. Find more gingerbread, peppermint and cinnamon treats at www.McCormick.com.



PEPPERMINT BARS



Prep: 15 minutes Cook: 15 minutes
Servings: 36

INGREDIENTS FOR BROWNIES:
1 family-size package fudge brownie mix

INGREDIENTS FOR PEPPERMINT FILLING:
5 cups confectioners' sugar
14 tablespoons butter, melted
2 tablespoons heavy cream
1 teaspoon McCormick Pure Peppermint Extract
1/8 teaspoon McCormick Food Color & Egg Dye, Red

INGREDIENTS FOR-CHOCOLATE GLAZE:
12 ounces semi-sweet baking chocolate, coarsely chopped
1/2 cup (1 stick) butter crushed peppermint candies (optional)

DIRECTIONS:
To make Brownies: Heat oven to 350 F. Prepare mix according

to package instructions. Spread on greased, foil-lined, 15X10X1-inch baking pan. Bake 15 minutes, or until toothpick inserted in center comes out almost clean. Cool in pan on wire rack.
To make Peppermint Filling: In large bowl, using electric mixer on medium speed, beat confectioners' sugar, melted butter, cream, peppermint extract and food coloring until well blended and smooth. Spread evenly over cooled brownies. Refrigerate 30 minutes.
To make Chocolate Glaze: In large, microwavable bowl, microwave chocolate and butter on high 2 minutes, until butter is melted. Stir until chocolate is completely melted. Spread over top of chilled brownies. Sprinkle with crushed peppermint candies, if desired. Cut into bars.

GINGERBREAD MEN COOKIES

Prep: 20 minutes Cook: 8 minutes
Servings: 24

INGREDIENTS:
3 cups flour
2 teaspoons McCormick Ground Ginger
1 teaspoon McCormick Ground Cinnamon
1 teaspoon baking soda
1/4 teaspoon McCormick Ground Nutmeg
1/4 teaspoon salt

3/4 cup (1 1/2 sticks) butter, softened
3/4 cup firmly packed brown sugar
1/2 cup molasses
1 egg
1 teaspoon McCormick Pure Vanilla Extract

DIRECTIONS:
In large bowl, mix flour, ginger, cinnamon, baking soda, nutmeg and salt. Set aside. In separate large bowl, using electric mixer on medium speed, beat butter and brown sugar until light and fluffy. Add molasses, egg and vanilla; mix well. Gradually beat in

flour mixture on low speed until well mixed. Press dough into thick, flat disk. Wrap in plastic wrap. Refrigerate 4 hours or overnight. Heat oven to 350 F. Roll out dough to 1/4-inch thickness on lightly floured work surface. Cut into gingerbread men shapes with 5-inch cookie cutter. Place 1 inch apart on ungreased baking sheets. Bake 8-10 minutes, or until edges of cookies are set and just begin to brown. Cool on baking sheets 1-2 minutes. Remove to wire racks; cool completely. Decorate as desired.



PEPPERMINT CRUNCH POPCORN

Prep time: 10 minutes Servings: 16

INGREDIENTS:
6 cups plain popped popcorn
1 bag (12 ounces) candy-coated chocolate pieces
12 ounces white baking chocolate, chopped
1 teaspoon McCormick Pure Peppermint Extract
1 tablespoon red and green sprinkles

DIRECTIONS:
In large bowl, mix popcorn and candy-coated pieces. Line large, shallow baking pan with wax paper. Set aside. Melt white chocolate according to package instructions. Stir in peppermint extract. Pour over popcorn mixture. Toss to coat evenly. Spread in single layer on prepared pan. Sprinkle evenly with red and green sprinkles. Let chocolate cool and harden completely. Gently break into clusters. Package in cellophane bags with ribbons for gifting.



PEANUT BUTTER SNICKER DOODLE TART WITH CINNAMON PEANUT CRUST

Prep: 30 minutes Cook: 8 minutes
Servings: 8

INGREDIENTS:
1 1/2 cups lightly salted roasted peanuts, lightly crushed
3 tablespoons brown sugar
3 tablespoons butter, melted
1 teaspoon McCormick Ground Cinnamon, divided
3 tablespoons chocolate milk
4 ounces semi-sweet chocolate
1/2 cup creamy peanut butter
2 tablespoons sweetened condensed milk
1 teaspoon McCormick Pure Vanilla Extract
1/2 cup heavy cream

DIRECTIONS:
Heat oven to 350 F. In medium bowl, mix peanuts, sugar, butter and 1/2 teaspoon cinnamon. Remove 1/4 cup and spread on small baking sheet. Divide remaining peanut

mixture among four (4-inch) tart pans with removable bottoms. Press firmly onto bottom and sides of each pan. Bake tart crusts and peanut mixture together 8 minutes. Cool on wire racks. In medium bowl, microwave chocolate milk on high 45 seconds. Add coarsely chopped chocolate; stir until completely melted and smooth. Set aside. In large bowl, using electric mixer on medium speed, beat peanut butter, sweetened condensed milk, vanilla and remaining cinnamon until smooth. Add heavy cream; beat until soft peaks form. Spread in prepared tart crusts. Spread chocolate mixture over top. Refrigerate at least 1 hour, or until ready to serve. Cut each tart in half. Sprinkle with toasted peanut crumble.



TRIPLE CHOCOLATE GINGERBREAD

Prep: 10 minutes Cook: 50 minutes
Servings: 16

INGREDIENTS:
1 package (2-layer size) chocolate cake mix
1 package (4-serving size) chocolate instant pudding mix
4 eggs
1 tablespoon McCormick Ground Ginger
1 teaspoon McCormick Ground Cinnamon
1/2 teaspoon McCormick Ground Allspice
1/2 cup sour cream
1/2 cup vegetable oil
1/2 cup molasses
1/2 cup water
1 cup miniature chocolate chips
nonstick baking spray with flour

DIRECTIONS:
Heat oven to 350 F. In large bowl, using electric mixer on low speed, beat cake mix,

pudding mix, eggs, ginger, cinnamon, allspice, sour cream, vegetable oil, molasses and water until moistened, scraping sides of bowl frequently. Beat on medium speed 2 minutes until well blended. Stir in chocolate chips. Pour into 10-cup Bundt pan prepared with nonstick spray. Bake 50 minutes, or until cake pulls away from sides of pan and springs back when touched lightly. Cool in pan 15 minutes. Invert cake onto wire rack. Cool completely.

With Our Thanks,
Happy Holidays!

The greatest gifts are the people who bring warmth to our hearts and smiles to our faces. Thank you for brightening our days with your visits. We hope the holiday season and the coming year deliver all of the wonderful things you deserve and more.

Cary E. Williams
416 St. Francis Street
Leakesville, MS



We're All Smiles at Christmas

With friends and neighbors like you, we have every reason to smile at the holidays and all year!

We hope you have a merry and bright Christmas and a dazzling New Year. **Best wishes to you and yours!**



M. Stacy Cook, D.M.D.

403 Main Street
Leakesville, MS 39451

(601) 394-2467