

MONEY SAVING MEALS

# sandra lee Semi-Homemade<sup>®</sup>

# 189

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*easy* Decadent  
Desserts



# SNOWY *Sweets*

These dazzling desserts are all drizzled, dusted, glazed, sprinkled, or dipped in something sweet and white. Whether or not your town enjoys a wintertime snowfall, you can bring a frosty touch to your holiday table with one of these clever recipes.





*This chocolate cookie, topped with a candy kiss, will bring the kids running. Grown-ups will find themselves returning for a second (or a third), as well.*

#### Chocolate Sandies

Makes 2 1/2 dozen cookies

1 (17.5-ounce) package sugar cookie dough mix, Betty Crocker®  
1/4 cup unsweetened cocoa powder, Hershey's®  
1/2 cup confectioners' sugar  
30 white and milk chocolate kisses, Hershey's® Hugs

1. Preheat oven to 350°. Line 2 baking sheets with parchment paper.  
2. Prepare cookie dough according to package instructions, adding cocoa powder. Roll dough into 1-inch balls, and place 2 inches apart on prepared pans. Bake for 8 to 10 minutes, or until done but still soft. Cool on pan for 5 to 10 minutes. Dust evenly with confectioners' sugar. Press 1 kiss in center of each cookie. Cool completely on pan.

#### Chocolate-Caramel Soufflé Cakes

Makes 6 cakes

##### Parchment paper

6 (10-ounce) oven-safe coffee mugs  
1 (12.25-ounce) jar caramel-flavored topping, Smucker's®  
2 large eggs, lightly beaten  
1 cup toasted chopped pecans  
6 metal paper clips  
1 (18.25-ounce) box chocolate cake mix, Duncan Hines®  
Confectioners' sugar, frozen nondairy whipped topping, thawed (optional)

1. Preheat oven to 350°. Cut 6 (4-inch-wide) strips of parchment paper long enough to fit inside mugs, allowing a 1-inch overlap.  
2. In a medium bowl, whisk together caramel topping and eggs. Add chopped pecans, whisking well to combine. Spoon caramel mixture evenly into bottom of mugs (about 5 tablespoons each).  
3. Fit parchment paper strips inside mugs, allowing strips to extend 3 inches above rim to form a collar. Secure tops of collars with paper clips.  
4. Prepare cake mix according to package instructions. Spoon cake batter evenly into mugs over caramel mixture.  
5. Place mugs on a baking sheet. Bake for 35 to 45 minutes, or until a wooden pick inserted in the center comes out clean. Let stand for 20 minutes to cool. Remove paper collar. Dust cakes with confectioners' sugar, or top with whipped topping, if desired.



*“Winter is the time for comfort, for good food and warmth, for the touch of a friendly hand and for a talk beside the fire: it is the time for home.”*

— Dame Edith Sitwell

