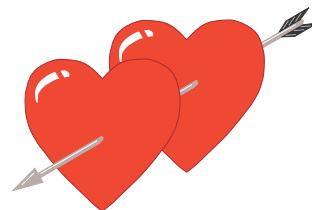


Chewy Double Chocolate Squares©



Ingredients:

2 oz.	unsalted butter, melted
1–18 oz. roll	Nestle's™ Toll House Cookie Mix, room temperature
10 oz. jar	Cranberries with Crystallized Ginger Flavored with Rum© [Or, 3/4 cup whole cranberries doctored with ginger, cinnamon and cardamom]
1 1/2 cups	Wilton™ Dark Cocoa Candy Melts or other
3/4 cup	sweetened condensed milk
1 cup	silvered almonds

Method:

Preheat conventional oven to 350°, convection oven to 325°.

Take a large sheet of foil and fold the sides up to make a 12x13 inch baking dish. Melt butter and spread evenly in bottom of foil. Refrigerate until butter is hard.

Using hands, cover the entire bottom of the foil with cold butter with the cookie dough. Make dough as flat as possible. Put cranberries on top of dough.

In a double boiler, heat chocolate until melted. Stir in condensed milk until thoroughly mixed and take off heat.

Put chocolate mixture on top of cranberries and sprinkle slivered almonds on top. Bake 40–45 minutes. Let cool and put entire tray in refrigerator. When cold, turn over and peel foil off. To serve, cut into squares. Freezes well.

Hint: Make mice with a plain cookie, cocktail cherry with stem, chocolate kiss and Wilton™ red decorator jell. Dip cherry in melted chocolate (shake extra chocolate off) and lay on cookie. Put the kiss in front of the cherry and make eyes and nose with the jell. Use slivered almonds for ears. Use as decoration for chocolate squares.



Cranberries with Crystalized Ginger Flavored with Rum©

Makes 2 cups.

Ingredients:

1-12 oz. pkg.	cranberries, fresh or frozen, washed (about 3 cups)...
	Do Not Defrost if frozen
1 1/2 cups	light or dark brown sugar, do not pack in measuring cup
1/3 cup	lemonade concentrate
2 Tbsp.	orange juice concentrate
8 pieces (1/2 cup)	crystalized ginger, chopped
1/2 tsp.	cinnamon
1/2 tsp.	cardamom
1/4 cup	rum, light or dark

Method:

Spray a small saucepan with Pam™. Bring cranberries, brown sugar, lemonade concentrate and orange juice concentrate slowly to a boil, then boil heavily for 6–8 minutes until cranberries pop.

Add remaining ingredients, bring to boil again and turn off fire. Keeps in an airtight container in the refrigerator for two months.

Hint: Use as cranberry sauce with your turkey or ham, Brie or cream cheese or use like a preserve.