

Your Just Desserts

Holiday Baking

(NAPSA)—Experienced cooks know that a few simple garnishes—a dollop of whipped cream or a carefully placed mint leaf—can raise a simple dessert from grand to gourmet. This holiday season, you can create show-stopper desserts with a simple recipe for elegant, delectable sauces made with classic candies.

Using some of one confectioner's most popular candies as the base, the sauces can be made in a matter of minutes with a few simple ingredients. How you serve them is up to you, but not even your guests will know how easy the sauces are to make.

Imagine warm Pixie Sauce drenching a scoop of ice cream with its heavenly combination of chocolate, buttery caramel and crunchy pecans. Drizzle Mint Meltaway Sauce on warm-from-the-oven brownies. For a lighter finale, try coconutty Trinidad Sauce atop fresh fruit. Eggnog Cream Sauce served over cheesecake, ice cream or buttery pound cake makes a smashing—yet—simple seasonal dessert.

For something very different, ring in the New Year with a fondue party featuring your favorite sauces and bite-sized dippers of angel-food cake, butter cookies, melon or strawberries.

Fannie May Dessert Sauces **Yield: 1 cup**

1/2 pound Fannie May® Mint Meltaways® (24 pieces)



Or Eggnog Creams® (15 pieces)

Or Trinidads® (16 pieces)

Or Pixies® (9 pieces)

1/4 cup heavy cream

1 Tablespoon light corn syrup

Place Fannie May candy in a microwave-safe bowl with heavy cream and corn syrup. Heat on high for 1½ minutes. Stir with a wire whisk until smooth. Store unused sauce in refrigerator. Reheat sauce in the microwave.

For more recipes, including Pixie Bar Cookies, Trinidad Coconut Macaroons, Mint Meltaway Chocolate Mousse, Mint Meltaway Cookies and Eggnog Cream Cheesecake, visit www.fanniemay.com or send a self-addressed, stamped envelope to: ATTN: Marketing Department, Archibald Candy Corporation, P.O. Box 6939, Chicago, IL 60680.