

Mother's Day Ideas

Give The Gift Mom Wants This Mother's Day

(NAPSA)—If you're a mom yourself or making plans to honor one, you know there's no Mother's Day gift Mom enjoys more than quality time with family. "As long as I'm with my family, I am happy," says Stephanie M. from Tennessee. Whether it's an afternoon picnic or family movie night, what you do isn't as important as doing it together so Mom gets extra time with her loved ones.

So forget chores and science projects and plan a memorable Mother's Day everyone will enjoy with these family-fun ideas:

Serve breakfast in bed. No matter how you celebrate, start the day off right with this deliciously simple recipe for cinnamon rolls that Dad and kids can make together while Mom sleeps in. Not only does it taste great, but it brings the family together for a special start to the day.

Make dinner a family affair. Create coupon books filled with treats for Mom, such as folding the laundry or family dinner night. STOUFFER'S® Family-Size Lasagna is a quick and easy-to-prepare meal that kids of all ages can help with. Younger kids can dress up the dinner table with homemade place mats, while older ones can help make a salad. Mom will enjoy cooking together and the helping hands will leave more time to savor around the table.

Get crafty. Gather around to build homemade frames and decorate with NESTLÉ® JUICY JUICE® 48 oz. or 64 oz. plastic bottle caps. Cut photos out in 1.5-inch circles and insert them into caps, securing with two-sided tape. It's a great way to personalize frames



A breakfast treat as warm and sweet as a mother's love makes a great way to start Mother's Day.

and capture favorite family moments and milestones. Find instructions and printable templates at NestleFamily.com.

Win the gift of togetherness. Enter the "Mother's Day to Remember" Sweepstakes on NestleFamily.com/mothersday for a chance to win \$8,000 toward a family dream vacation, plus \$2,000 to fulfill Mom's ultimate "me time" wish—a shopping spree, spa day or whatever Mom wants.

For more family activities, recipes, sweepstakes information and ideas for nourishing healthy, happy families, visit NestleFamily.com.

ICED CHERRY RAISINET CINNAMON ROLLS (Makes 12 servings)

Nonstick cooking spray
3 tablespoons packed brown sugar
2 teaspoons ground cinnamon

1 loaf (1 pound) frozen wheat or white yeast bread dough, thawed
2 tablespoons butter, melted
1 package (4 ounces) Cherry NESTLÉ® RAISINETS® Dark Chocolate-Covered Dried Cherries
½ cup chopped nuts (optional)
½ cup plus 1 tablespoon powdered sugar
2 tablespoons any flavor NESTLÉ® COFFEE-MATE® Liquid Coffee Creamer

SPRAY 12 x 7-inch baking dish with nonstick cooking spray. Combine brown sugar and cinnamon in small bowl; set aside.

ROLL out dough into 10 x 12-inch rectangle on floured surface. Brush butter over dough. Sprinkle with sugar mixture. Press Raisinets into dough to within ½-inch of border. Sprinkle with nuts. Roll up dough starting at long end; pinch dough to seal. Cut into 12 slices; place cut-side-up in prepared pan (replace any Raisinets that may have fallen out). Cover with damp cloth; let rise in warm place until dough almost fills pan (45 to 55 minutes) or cover tightly with plastic wrap and refrigerate overnight to rise.

PREHEAT oven to 350° F.

BAKE for 25 to 30 minutes or until deep golden brown. Cool slightly in pan on wire rack.

COMBINE powdered sugar and Coffee-Mate in small bowl; stir well. Drizzle over warm rolls. Serve immediately.

Cook's Tip: Any variety of Raisinets can be used.