

# Easier Entertaining: A Sweet Deal For Hosts



**Serving up these delicious and satisfying treats may be easier than you think.**

(NAPSA)—When the weather outside gets frightful, what could be more delightful than some delicious treats which are easy to prepare?

There's no need to spend hours in the kitchen. With the right recipes it can be easy to create simple, yet heartwarming treats during the colder months.

For example, Spiced Candied Nuts and Spiced Cran-Orange Cider can be savored by the fire, served at a gathering or quickly prepared for guests who unexpectedly drop in.

The easy-to-make nuts and cider complement each other. Both start with Alpine Original Spiced Cider Mix, a blend of sweet spices and tart apple flavor that sums up hospitality and is sure to make any guest feel right at home.

## **SPICED CANDIED NUTS**

**5 pouches Alpine Original Spiced Cider Mix**

**1/3 cup light corn syrup**

**1 teaspoon ground cinnamon**

**4 cups walnuts, pecans or almonds, shelled and halved**

**Preheat oven to 350°F. In medium bowl, stir together**

**Alpine Original Spiced Cider Mix, corn syrup and cinnamon. Add nuts; stir until coated. Spread nuts in single layer on a well-greased baking sheet. Bake 10-12 minutes. Cool 5 minutes in pan. Transfer to waxed paper, cool completely.**

**Makes 4 cups.**

## **SIMMERED SPICED CRAN-ORANGE CIDER**

**4 pouches Alpine Original Spiced Cider Mix**

**1 1/2 cups water**

**1 1/2 cups cranberry juice**

**1/4 cup orange juice**

**12 thin strips orange peel**

**2 cinnamon sticks**

**2 whole cloves**

**whipped cream**

**In medium saucepan (or slow cooker), mix together all ingredients except whipped cream. Simmer until steaming hot. Strain into mugs. Garnish with a dollop of whipped cream.**

**Makes 4 servings.**

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