

A Delicious Duo To Sweeten Up Dessert Parties

(NAPSA)—When hosting a gathering, it's important to keep things simple and plan ahead so that you can enjoy the party as much as your guests. First, decide what type of party to host and consider your guest list; is this a gathering for family and friends or co-workers? Coffee and dessert parties, which are growing in popularity, are an entertaining and more time-efficient alternative to hosting an elaborate dinner, which can take weeks to plan.

Serving an assortment of delectable desserts, whether store-bought or prepared at home, along with different flavored coffees gives guests a variety to choose from, tantalizing their sweet tooth and satisfying their palates. Setting the desserts out buffet style is a great way for your guests to help themselves to your baking creations. Presenting your coffee service on an elegant tray and surprising guests with exotic spices and trimmings, such as, cinnamon, ground nutmeg, fresh whipped cream and rock candy swizzle sticks along with cream and sugar adds a gourmet touch that can delight and impress your guests. A delicious selection of flavored coffees including Hazelnut and Vanilla are available from Maxwell House, in addition to its Original Blend, French Roast and a great tasting decaffeinated coffee for late night entertaining.

Biscotti, along with other traditional Italian delicacies, pair nicely when served with a premium blend of coffee. Maxwell House Original is a perfect complement for those who enjoy biscotti after moistening it in a great tasting, warm cup of coffee. A simple and scrumptious biscotti recipe to try at home is:

WHITE CHOCOLATE CRANBERRY BISCOTTI

Prep Time: 10 min

Bake: 48 min

- 2 cups flour
- 1-½ tsp. CALUMET Baking Powder
- ¼ tsp. salt
- ½ cup (1 stick) butter or margarine, softened



- ¾ cup sugar
- 2 eggs
- 1 tsp. vanilla
- 1½ cups POST SELECTS CRANBERRY ALMOND CRUNCH Cereal
- 3 squares BAKER'S Premium White Baking Chocolate, chopped
- 4 squares BAKER'S Semi-Sweet Baking Chocolate, melted

PREHEAT oven to 325° F. Mix flour, baking powder and salt in small bowl. Beat butter and sugar in large bowl with electric mixer on medium speed until light and fluffy. Blend in eggs and vanilla. Gradually add flour mixture, beating well after each addition. Stir in cereal and white chocolate. Divide dough in half. Shape each half into 14x2-inch log with lightly floured hands; place on greased baking sheet.

BAKE 30 minutes or until lightly browned. Remove from baking sheet. Place on cutting board; cool 5 minutes. Using a serrated knife, diagonally cut each log into 12 slices; place upright on baking sheet, ½ inch apart. Bake an additional 15 to 18 minutes or until slightly dried. Remove from baking sheet. Cool on wire racks.

DIP in or drizzle with melted chocolate. Let stand until set. Store in tightly covered container at room temperature.

Makes: 2 dozen or 24 servings, 1 biscotti each.