

Delicious Desserts: Minty Holiday Treats

(NAPSA)—This holiday season, give yourself a gift. When creating beautiful, festive and delicious desserts for family and friends, find some that are easy to make. Fortunately, the following dessert recipes are easy to prepare; they can—and should—be made ahead of time. That way you'll have more free time to take care of last-minute party preparations—and be able to spend more quality time with your loved ones.

Peppermint and gingerbread are especially festive flavors for this family holiday baking project:

GINGERBREAD STAR COOKIES

1 18 oz. tube refrigerated
sugar cookie dough
½ cup dark molasses
1 cup flour
1 tbsp. ground ginger
Dreyer's/Edy's® Grand
Peppermint Ice Cream
Colored sugar sprinkles
(optional)
Prepared icing

In large bowl, combine cookie dough, molasses, flour and ginger. If dough feels sticky, add more flour to make dough easier to handle. Preheat oven to 375 degrees F. Roll dough ⅛-inch thick on well-floured surface. Cut 24 star shapes with cookie cutters. Place cookies on ungreased baking sheets; sprinkle with colored sugar if desired. Bake 10-12 minutes or just until firm to the touch but not dark. Cool on wire rack.

To assemble:

While cookies are cooling, remove ice cream from freezer. Lay ice cream container on its side on cutting board. Using a serrated knife,



Gingerbread Star Cookies are a shining example of a great holiday dessert.

slice ¾ inch rounds, one at a time, like loaf of bread. Cut ice cream into star shapes with cookie cutter. Place cookie on top and bottom of ice cream to make sandwich. Make one sandwich at a time to prevent melting and freeze quickly. Remove cookies from freezer and decorate with icing. Serve immediately or re-freeze. To store longer than two hours, place sandwiches in airtight container or wrap each in plastic.

Makes 1 dozen ice cream sandwiches.

Here's another minty holiday treat worth celebrating:

MINT HOLIDAY WREATH

Chocolate Shortbread Cookie Base

¾ cup butter, softened
¾ cup powdered sugar
½ tsp. vanilla
1½ cups all-purpose flour
⅓ cup unsweetened cocoa powder
Dreyer's/Edy's M&M'S®
Mint Ice Cream



Creamy Mint Holiday Wreath is the perfect end to a festive get-together.

Green gum drops
Red cinnamon candies or
M&M'S

Butter 9-inch round cake pan and dust with cocoa powder. Set aside. Preheat oven to 325 degrees F. Beat butter, powdered sugar and vanilla with electric mixer until light and creamy. Mix flour and cocoa with butter mixture until just combined. Dough will be stiff. Pat into prepared pan, pressing evenly. Bake 25 minutes or until edges are dry and top is firm. Cool in pan. Run a knife around edge of shortbread and turn out onto a plate that fits in the freezer. Place large scoops of ice cream around edge of cookie to form wreath. Cut green gumdrops into thin slices. Arrange 3 slices for holly leaves and decorate with red candy for berries. Cover with plastic wrap and return to freezer. To serve, cut into wedges with sharp knife.

Makes about 8 servings.