

# Cooking Corner

## Family Recipes To Warm The Holiday Season

(NAPSA)—What better way to celebrate the holidays than with classic flavors of fall?

Country Crock spreads has come out with Limited Edition flavors such as Cinnamon, Honey and Pumpkin Spread. Here are some easy-to-make recipes and tips for holiday treats. For more family-fun recipes, go to [www.countrycrock.com](http://www.countrycrock.com).

### Cinnamon Cupcakes

- 1 box (1 lb., 2.25 oz.) yellow cake mix
- 1¼ cups water
- 1 container Shedd's Spread Country Crock Cinnamon
- 3 eggs

#### CREAMY CINNAMON FROSTING

- 1 container Shedd's Spread Country Crock Cinnamon
- 4 oz. cream cheese, softened
- 1 box (1 lb.) confectioner's sugar

Preheat oven to 350° F. Line 24-cup muffin pans with paper cupcake liners; set aside. In large bowl, with electric mixer, combine all cupcake ingredients at low speed until moistened. With mixer at medium, beat 2 minutes, scraping down sides. Evenly spoon batter into prepared pans. Bake 20 minutes or until toothpick inserted in centers comes out clean. Remove cupcakes to wire cooling rack and let cool completely. For the frosting, use an electric mixer to beat the Country Crock and cream cheese in a large bowl until smooth, scraping down sides. With mixer on low, gradually beat in the sugar until smooth. Spread evenly on cupcakes.



Honey-backed ribs and cinnamon cupcakes are some of the scents of the season.

### Honey Baked Ribs

- ½ cup Shedd's Spread Country Crock Honey
- 2 cloves garlic, finely chopped
- ½ cup ketchup
- 2 Tbsp. firmly packed brown sugar
- 2 Tbsp. white vinegar
- 2 tsp. hot pepper sauce
- 2-½ to 3 lbs. baby back ribs or spareribs

Preheat oven to 400° F. In small saucepan, melt Shedd's Spread Country Crock Honey over medium heat and cook garlic, stirring occasionally, 1 minute. Stir in ketchup, brown sugar, vinegar and hot pepper sauce. Bring to a boil over high heat, then simmer 2 minutes on low. In bottom of broiler pan, without rack, arrange ribs. Pour sauce over ribs. Cover with aluminum foil and bake 45 minutes. Remove foil and bake an additional 10 minutes or until ribs are done, basting once with sauce. With knife, slice between ribs and toss with sauce in bottom of pan.