

Cookbook Corner

Make-Ahead Treats To Serve When Company Calls

(NAPSA)—When company comes to call, serving them fabulous foods can be a challenge unless you plan ahead.

One idea is to choose make-ahead recipes, such as Caramel Pecan Rolls and Chocolate Tortoni, which can be stored in your freezer until needed. Then you'll have time to join in the fun.

Both these recipes can be found in a new, free cookbook from Karo Syrup. The cookbook contains 48 pages of delicious appetizer, main dish and dessert recipes.

Serving Caramel Pecan Rolls is a great way to get overnight guests out of bed in a hurry. Just prepare them up to a month ahead of time and store them in your freezer tightly wrapped in foil. The night before you plan to serve them, thaw the wrapped rolls on the counter. First thing in the morning, warm the rolls in a preheated 350-degree oven for 15 to 20 minutes until hot and gooey.

Caramel Pecan Rolls

Prep time: 1 hour

Rest/rise time: 1 hour

Bake time: 25 minutes

Makes: 2 dozen rolls

Rolls:

- 1 cup butter, softened
- ½ cup sugar
- 2 teaspoons salt
- 2 eggs
- 3 envelopes Fleischmann's® RapidRise Yeast
- 7½ to 8 cups flour
- 2¼ cups very warm water (120° to 130° F)
- 9 tablespoons butter, melted
- 1 cup sugar
- 2 tablespoons ground cinnamon
- 2 cups (8 ounces) chopped pecans



Caramel Pecan Rolls

Caramel Syrup:

- 2 cups (1 pound) butter
- 2 cups brown sugar
- ½ cup Karo® Light Corn Syrup
- 1¼ teaspoons pure vanilla extract
- 3 cups (12 ounces) whole pecans

MIX 1 cup butter, sugar and salt in a large bowl. Add eggs. In a separate bowl, combine yeast and 4 cups flour; mix thoroughly. Add flour mixture to butter/sugar mixture, then add water. Mix well and add an additional 3½ to 4 cups of flour, 1 cup at a time, until soft smooth dough forms. Turn out on lightly floured surface.

KNEAD until smooth. Cover and let dough rest 10 minutes. Divide dough into 3 equal portions.

ROLL each portion out to an 14x8-inch rectangle on a lightly floured surface. Brush each with 3 tablespoons melted butter. Combine 1 cup sugar with cinnamon. Sprinkle ½ cup cinnamon sugar and ⅓ cup chopped pecans on each rectangle. Roll up from long side.



Chocolate Tortoni

CUT each roll into 8 slices.

MELT butter in a saucepan. Add brown sugar, corn syrup and vanilla. Stir until blended. Place 1 cup caramel syrup and 1 cup pecans in each of three 13 x 9-inch pans (or ½ cup syrup and ½ cup pecans in 8-inch square baking pans). Place 8 rolls per 13x9-inch pan, or 4 rolls per 8-inch pan, cut side down. Cover.

RISE until double, about 45 to 50 minutes.

BAKE at 325° F for 15 to 20 minutes for 8-inch pans and 20 to 25 minutes for 13x9-inch pans. Cool slightly before turning out of pan.

If you find yourself hosting a few friends on short notice, you may want to serve dessert instead of an entire meal. Chocolate Tortoni are perfect little rounds of pure delight that can be made ahead and frozen until ready to serve. Place small dishes of toppings, such as grated chocolate, chopped nuts or whipped cream, alongside the Tortoni so guests can help themselves. Serve with fresh fruit, assorted cookies and hot coffee and teas.

Chocolate Tortoni

Prep Time: 40 minutes

Chill Time: 4 to 6 hours

Makes: 18 servings

- ¾ cup Karo® Light or Dark Corn Syrup
- 8 ounces semisweet chocolate squares
- 2 cups (1 pint) heavy cream, divided
- 1½ cups broken cookies (chocolate wafers or other crisp cookies)
- 1 cup coarsely chopped walnuts

LINE 18 (2½-inch) muffin cups with foil or paper liners; set aside.

COMBINE Karo® and chocolate in a large heavy saucepan; stir over low heat just until chocolate melts. Remove from heat.

STIR ½ cup cream into chocolate mixture until blended. Refrigerate mixture for 25 to 30 minutes or until cool. Stir in cookies and walnuts.

BEAT remaining 1½ cups cream in a small bowl with mixer at medium speed until soft peaks form; gently fold whipped cream into chocolate mixture just until combined. Spoon into muffin cups.

FREEZE 4 to 6 hours or until firm. Let stand at room temperature several minutes before serving. Store covered in freezer up to 1 month.

Send a request for the Free Karo 48-Page Cookbook, along with \$1 for shipping and handling, to: Free Karo Cookbook Offer, Dept. 4987, P.O. Box 5007, Stacy, MN 55078-5007.