

# *Celebrate The Little Things*

## Simple Recipes To Make Every Occasion Special



**Strawberry Dessert Bars**

(NAPSA)—Celebrating the little things in life can add enjoyment to your family and help build confidence in children...getting an “A,” scoring a goal, mastering a first musical piece...all worth celebrating—but what to make? No worries...if you have a few staples on hand, such as a variety of pie fillings, a special treat can be easily prepared in no time!

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### **Strawberry Dessert Bars**

1 pkg. (20 oz.) refrigerated sugar cookie dough

2 tsp. sugar

1 can (21 oz.) Comstock® or Wilderness® Strawberry Fruit Filling or Topping

Preheat oven 450°F. Measure and set aside ½ cup cookie dough; pat remainder into 9" x 13" pan. Spoon fruit filling over dough. Break off small pieces of dough that was set aside and scatter over filling; sprinkle with sugar. Bake 20 minutes until golden brown. Cool; cut into squares.

### **Cherry Ganache Brownies**

1 (19.9-oz.) Duncan Hines® Chewy Fudge Brownie Mix

1 (6-oz.) pkg. semisweet chocolate chips

¾ cup heavy cream

1 (21-oz.) can Comstock® or Wilderness® More Fruit Cherry Pie Filling

1. Prepare brownie mix as directed for cakelike brownies. Lightly grease 36 minimuffin cups. Fill each cup ¾ full. Bake for 15 minutes or until brownie tops are crackled and brownie is separating from cup.

2. With your finger, make an indentation in each brownie top. Cool 10 minutes. Run a thin spatula around edge of brownie. Remove from pans.

3. Place chocolate into bowl. In saucepan, heat cream over medium heat until it starts to boil. Immediately remove from heat; pour cream over chocolate. Stir until chocolate is melted and mixture is smooth.

4. Fill each indentation with ganache and spread to edges. Top with dollop of cherry filling.



**Cherry Ganache Brownies**