



# Christmas is for Kids

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## **CRISPY BREAKFAST PARFAITS**

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|--|---|
| 1 cup (250 mL) diced peeled navel orange       | 1 cup (250 mL) crisp rice cereal                  |
| 1 can (8 oz/227 mL) pineapple tidbits, drained | 1/4 cup (50 mL) sweetened flaked coconut, toasted |
| 3 cups (750 mL) peach yogurt                   |   |

Combine orange and pineapple. Spoon 1/4 cup (50 mL) yogurt into each of 6 wine glasses. Layer with half of orange mixture, dividing equally. Sprinkle each serving with 2 tbsp (25 mL) cereal. Repeat layering with remaining yogurt and remaining orange mixture. Sprinkle with remaining cereal. Top with coconut. Serve immediately or refrigerate for up to 1 hour. Serves 6.

## **LADYBUGS IN A RUG**

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|---|-----------------------------------|
| 1 container (250 g) spreadable light cream cheese | 1/2 tsp (2 mL) cinnamon           |
| 1/4 cup (50 mL) icing sugar                       | 1/3 cup (75 mL) dried cranberries |
| 1 tsp (5 mL) vanilla                              | 6 flour tortillas (8 inch/20 cm)  |

Using medium speed of an electric mixer, beat together cream cheese, icing sugar, vanilla and cinnamon until smooth. Stir in cranberries. Spread mixture evenly over one side of each tortilla, leaving a 1/2 inch (1.25 cm) border. Tightly roll up each tortilla jelly-roll fashion. Wrap rolls individually in plastic wrap. Refrigerate for at least 1 hour or up to 24 hours. To serve, slice rolls in half. Serves 6.

## **POTATO CHIP NACHOS**

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|---|---|
| 8 cups (2 L) ripple potato chips        | 2/3 cup (150 mL) medium salsa             |
| 2 cups (500 mL) shredded cheddar cheese | 1/4 cup (50 mL) thinly sliced green onion |

Line a large jelly-roll pan with nonstick foil. Spread potato chips evenly in prepared pan. Sprinkle with cheese. Bake at 425°F (220°C) for 5 minutes or until cheese is melted and chips are heated through. Spoon salsa over top and sprinkle with onion. Serve immediately. Serves 6.

## **MARSHMALLOW FRUIT DIP**

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|-------------------------------------|----------------------------------|
| 4 oz (125 g) cream cheese, softened | 1 tsp (5 mL) grated orange peel  |
| 1/2 cup (125 mL) mayonnaise         | 1 tsp (5 mL) ginger              |
| 1 tsp (5 mL) vanilla                | 1 cup (250 mL) marshmallow creme |

Using medium speed of an electric mixer, beat cream cheese until smooth. Add mayonnaise, vanilla, orange peel and ginger; beat until blended. Add marshmallow creme. Using low speed, beat just until mixture is smooth. Cover and refrigerate for at least 2 hours or up to 2 days. Serve with fresh fruit. Makes 1 3/4 cups (425 mL).

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## **CANDY CANE POPCORN CRUNCH**

24 cups (6 L) popped popcorn  
3 cups (750 mL) white chocolate-  
flavoured dipping wafers, melted

2/3 cup (150 mL) finely crushed  
peppermint-flavoured candy canes

Place popcorn in a large bowl. Pour melted wafers over popcorn. Stir gently until popcorn is evenly coated. Sprinkle with candy canes and toss gently just until combined. Spread mixture in a wax paper-lined jelly-roll pan. Refrigerate for 30 minutes or until coating hardens. Break popcorn crunch into pieces. Store in an airtight container in a cool dry place for up to 1 week or freeze for up to 6 weeks. Makes 24 cups (6 L).

***Cook's Note: 1/2 cup (125 ml) unpopped popcorn = 10 cups popped popcorn.***

## **CREAM CHEESE SUGAR COOKIES**

*A new take on an old-time favourite, these cookies are ideal for decorating.*

1 cup (250 mL) butter, softened  
4 oz (125 g) cream cheese, softened  
1 cup (250 mL) sugar  
1 egg yolk

1 tsp (5 mL) vanilla  
1/4 tsp (1 mL) almond extract  
2 cups (500 mL) flour  
1/4 tsp (1 mL) salt

Using medium speed of an electric mixer, beat together butter and cream cheese until smooth. Gradually beat in sugar until fluffy. Beat in egg yolk, vanilla and almond extract until blended. Using low speed, beat in flour and salt just until combined. Gather dough into a ball; divide in half. Flatten each half into a disc shape. Wrap each disc with plastic wrap and refrigerate for 2 - 3 hours. Remove one disc of dough from refrigerator. On a well-floured surface, roll out dough 3/8 inch (1 cm) thick. Using decorative cookie cutters, cut dough into shapes. Place 1 inch (2.5 cm) apart on ungreased cookie sheets. Repeat procedure with remaining disc of dough. Bake at 375°F (190°C) for 8 - 10 minutes or just until cookies are firm and starting to colour around edges. Do not overbake. Remove from cookie sheets and cool cookies on racks. Decorate if desired. Store in an airtight container in a cool dry place for up to 1 week. May be frozen. Makes 3 1/2 - 4 dozen.