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Oatmeal Pie

For filling: In a large mixing bowl, combine the eggs, maple syrup, granulated sugar, brown sugar, milk, butter and vanilla extract. Stir together well. Stir in the coconut, oats and nuts. Pour filling into unbaked pie crust. Bake in a 375°F oven for 35 to 40 minutes or till a knife inserted near the center of pie comes out clean. Cool on wire rack. Refrigerate for longer storage. Serve with Cinnamon Whipped Cream, if you like.

Cinnamon Whipped Cream: In a chilled mixing bowl, combine 1 cup whipping cream, 2 tablespoons sifted powdered sugar, 1 teaspoon vanilla extract, 1/2 teaspoon ground cinnamon and a dash ground nutmeg. Beat with chilled beaters of an electric mixer on medium speed till soft peaks form (tips curl).

Cinnamon Whipped Cream

Ingredients
- 21/2 cups all-purpose flour
- 1 tsp. baking soda
- 1 tsp. salt
- 1 cup (2 sticks) butter, softened
- 1/4 cup packed brown sugar

21/2 cups all-purpose flour
1 tsp. baking soda
1 tsp. salt
1 cup (2 sticks) butter, softened
1/4 cup packed brown sugar

Original Nestlé® Toll House® Peanut Butter & Milk Chocolate Morsel Cookies

Preheat oven to 375°F. Combine flour, baking soda and salt in small bowl. Beat butter, granulated sugar, brown sugar and vanilla extract in large mixer bowl until creamy. Add eggs one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in morsels and nuts. Drop by rounded tablespoon onto ungreased baking sheets. Bake for 9 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely. Makes about 5 dozen cookies.


Carnation® Famous Fudge

Line 8-inch-square baking pan with foil. Combine sugar, evaporated milk, butter and salt in medium, heavy-duty saucepan. Bring to a full rolling boil over medium heat, stirring constantly. Boil, stirring constantly, for 4 to 5 minutes. Remove from heat. Stir in marshmallows, morsels, nuts and vanilla extract. Stir vigorously for 1 minute or until marshmallows are melted. Pour into prepared baking pan; refrigerate for 2 hours or until firm. Lift from pan; remove foil. Cut into pieces. Makes 49 pieces.

For Milk Chocolate Fudge: Substitute 1 1/2 cups (11.5 oz. pkg.) NESTLÉ® TOLL HOUSE® Semi-Sweet Chocolate Morsels for Semi-Sweet Morsels.

For Butterscotch Fudge: Substitute 1 1/2 cups (11 oz. pkg.) NESTLÉ® TOLL HOUSE® Butterscotch Flavored Morsels for Semi-Sweet Morsels.

Libby’s® Pumpkin Roll


Carnation® Cake

Bake for 20 to 25 minutes or until golden brown. Cool on wire rack.

For Butterscotch Fudge: Substitute Butterscotch Morsels for Semi-Sweet Morsels.

For Milk Chocolate Fudge: Substitute Milk Chocolate Morsels for Semi-Sweet Morsels.

For Butterscotch Fudge: Substitute Butterscotch Flavored Morsels for Semi-Sweet Morsels.
Santa’s Breakfast Pancakes

For filling: In a medium mixing bowl, beat the softened cream cheese with an electric mixer on medium speed till smooth. Add whipping cream and vanilla extract. Beat mixture on low speed till combined. Stir in the powdered sugar. To serve, spoon 2 tablespoons of filling onto each thin pancake; roll up. Place 2 of the stuffed pancakes on each of 6 plates. Sprinkle with additional powdered sugar. Top with fresh berries. Makes 6 servings.

Pancakes: In medium mixing bowl, combine 2 beaten eggs, 1/2 cups milk, 1 cup all-purpose flour, 2 tablespoons sifted powdered sugar, 1 teaspoon baking powder, 1 teaspoon vanilla extract and 1/2 teaspoon salt. Beat the mixture with a rotary beater or an electric mixer till smooth. Heat a lightly-greased, 6-inch skillet over medium heat; remove the skillet from heat. Invert the batter into the skillet. Lift and tilt the skillet to spread the batter evenly. Return the skillet to the heat and brown the pancake on one side only. Invert the skillet over a paper towel and remove the thin pancake. Repeat with remaining batter, greasing the skillet occasionally as needed. Makes 12 thin pancakes.

As seen in Midwest Living, December 2000.

THE BEST RECIPES FROM

PHILADELPHIA® Ultimate Turtle Cheesecake

Mix crumbs, 1/2 cup pecans and butter; press firmly onto bottom and 2 inches up side of 9-inch springform pan. Place caramels and milk in small, microwave-safe bowl. Microwave on HIGH 3 minutes or until caramels are completely melted, stirring after each minute. Pour 1/2 of the caramel mixture into crust. Refrigerate 10 minutes. Cover and reserve remaining caramel mixture in refrigerator for later use. Beat cream cheese, sugar and vanilla extract with electric mixer on medium speed until well blended. Add eggs, one at a time, mixing on low speed after each addition, just until blended. Pour over caramel mixture in crust. Bake at 325°F for 1 hour 5 minutes to 1 hour 10 minutes or until center is almost set. Run knife or metal spatula around side of pan to loosen cake; cool before removing side of pan. Refrigerate 4 hours or overnight. Top with remaining caramel mixture and pecans just before serving. Melt chocolate as directed on package; drizzle over cheesecake. Store leftover cheesecake in refrigerator.

Makes 16 servings; Prep time: 30 minutes; plus refrigerating; Cook time: 1 hour 10 minutes.

PHILADELPHIA® Chili Cheese Dip

Place unwrapped block of cream cheese on microwavable plate; top with chili and cheese. Microwave on HIGH 45 seconds. Sprinkle with cilantro. Serve with assorted NABISCO® Crackers.

Makes 24 servings, 2 Tbsp. per serving; Prep time: 5 minutes; Cook time: 45 seconds.

PHILADELPHIA® New York Cherry Cheesecake

Mix crumbs, 3 Tbsp. sugar and butter; press firmly onto bottom of 9-inch springform pan. Bake at 325°F for 10 minutes. Beat cream cheese, 1 cup sugar, flour and vanilla extract with electric mixer until well blended. Add sour cream; mix well. Add eggs, one at a time, mixing on low speed after each addition, just until blended. Pour over crust. Bake at 325°F for 1 hour 5 minutes or until center is almost set. Loosen cake from rim of pan; cool before removing rim. Refrigerate 4 hours or overnight. Spread pie filling over cheesecake. Garnish with chocolate curls just before serving.

Makes 16 servings; Prep time: 15 minutes; plus refrigerating; Cook time: 1 hour 5 minutes.
In a small bowl, stir together the raisins and the bourbon, rum, Grand Marnier, brandy or apple juice. Cover and let the mixture stand overnight. With a 3-inch cookie or biscuit cutter, cut a round from the center of each slice of bread (save the remaining bread for another use). Arrange the rounds of bread in a single layer on a baking sheet. Bake in a 300°F oven for 5 to 6 minutes or till the bread is nearly dry, but not crisp. Remove the bread rounds from oven. In a medium bowl, beat together the eggs, milk, 1 1/3 cups whipping cream, sugar, vanilla extract, ground nutmeg and ground cinnamon. Drain the raisins and discard the liquid. Place a bread round in each of six 10-ounce custard cups. Sprinkle half of the raisins over bread rounds. Repeat layers and top each with a third round of bread. Divide the egg mixture evenly among the 6 cups. Place the custard cups in a roasting pan. Place pan on an oven rack. Pour enough boiling water into the pan around the custard cups to reach a depth of 1 inch. Bake the bread pudding in a 300°F oven for 40 to 45 minutes or till a knife inserted near the center of a dessert comes out clean. Transfer custard cups to a wire rack and let cool for 30 minutes. Serve topped with whipped cream and berries, if you like. Makes 6 servings.

Sugar Cookies
Preheat oven to 375°F. Mix together flour, baking powder, and baking soda. In a separate bowl, cream sugar and Fleischmann’s® margarine until fluffy. Blend in Egg Beaters® Egg Whites and vanilla extract. Stir flour mixture into sugar mixture. Cover and chill dough at least one hour. Roll dough on a floured surface to 1/4” thick. Cut into desired shapes. Bake at 375°F for 6-8 minutes. Makes 26 cookies.

Holiday Egg Nog
Whisk together Egg Beaters®, sugar and extracts until well combined and sugar is dissolved. Stir in milk. Whisk in whipped topping until well blended. Refrigerate at least 2 hours to allow flavors to blend and mixture to chill. Just before serving, whisk again. Sprinkle each serving with nutmeg, if desired. Makes 3 quarts.

Cinnamon French Toast
Mix Egg Beaters®, milk, cinnamon and vanilla. Melt 2 teaspoons Fleischmann’s® margarine in nonstick skillet over medium heat. Dip bread slices in egg mixture to coat; transfer to skillet. Brown about 3 minutes on each side, adding remaining Fleischmann’s® margarine to skillet as needed. Serve with syrup, if desired. Makes 5 servings.
Company-Pleasing Crab Cakes

Ingredients

- 1/2 tsp. salt
- 1/2 tsp. dry mustard
- 3/4 cup fine, dry bread crumbs
- 1/2 cup celery, finely chopped
- 1/4 cup butter or margarine
- 1 tsp. paprika
- 1 tsp. dried tarragon, crushed
- 1 tsp. dried thyme, crushed
- 2 tsp. fresh parsley, snipped
- 2 eggs, slightly beaten
- 61/2-ounce cans crabmeat, chopped (2 cups)
- Pineapple Salsa (recipe to the right)

Preparation

1. In a large skillet, melt 2 tablespoons of the butter or margarine over medium-high heat. Add sweet pepper, celery and onion. Cook and stir about 5 minutes or till tender, but not brown. Transfer to medium mixing bowl. Stir in the bread crumbs, eggs, parsley, thyme, tarragon, paprika, mustard and salt. Stir in crabmeat; mix well.
2. Shape into six 1/2-inch-thick cakes. Heat the remaining 2 tablespoons of butter in the large skillet. Cook crab cakes over medium heat about 3 minutes per side or till golden brown and heated through. Serve crab cakes immediately on a bed of warm Braised Black Beans. Top with Pineapple Salsa. Garnish with cilantro, if you like. Makes 6 servings.

Braised Black Beans:

In a medium saucepan, stir together one 15-ounce can black beans (rinsed and drained); 1/4 cup dry sherry; 1/4 cup water; 1 teaspoon ground cumin; 1 teaspoon dried thyme, crushed; 1/2 teaspoon onion powder; 1/2 teaspoon garlic powder and 1/2 teaspoon ground red pepper. Bring the mixture to boiling and reduce the heat. Cover and simmer for 10 minutes. Season bean mixture with salt and black pepper, if you like. Makes 1 1/4 cups black beans.

Pineapple Salsa:

In a small bowl, stir together one cup drained, chopped pineapple; 1 tablespoon red wine vinegar; 1 tablespoon chopped red sweet pepper; 1 tablespoon chopped green sweet pepper; 1 tablespoon chopped red onion; 1 tablespoon snipped fresh parsley; 1 tablespoon snipped fresh cilantro and 1/2 teaspoon ground cumin. Stir some salt and black pepper into the fruit salsa to taste. Cover and chill the mixture in the refrigerator for 2 to 24 hours before serving with the crab cakes. Makes 1 cup salsa.

As seen in Midwest Living, December 2000.
Scrumptious Stuffed Pork

Place the chopped parsnip, sweet potato and carrot in an 8x8x2-inch baking pan. Sprinkle with salt and a dash of black pepper. Add 1 tablespoon olive oil and toss all to coat. Roast, uncovered, in a 350°F oven for 35 minutes or till tender and golden. Remove from oven; set aside. In a medium mixing bowl, beat eggs. Stir in the parsley, onion powder, garlic powder and the ¼ teaspoon black pepper. Add bread crumbs, Romano cheese and chicken broth. Gently stir in roasted vegetables. To butterfly each pork tenderloin, trim any fat from meat. Using a sharp knife, make a lengthwise cut down the center of the pork roast, cutting almost to, but not through, the other side of the meat. Spread the meat flat. Place each piece of tenderloin between two sheets of plastic wrap and pound meat lightly with the flat side of a meat mallet to make a 10x8-inch rectangle. Remove and discard plastic wrap. Spoon half of the stuffing over one of the tenderloins to within 1 inch of the sides. Roll tenderloin up into a spiral, beginning with a short side. Tie meat with clean string. Place seam side down on a rack in a shallow roasting pan. Repeat with other tenderloin and remaining stuffing. Brush with the 2 tablespoons olive oil or melted butter. Roast, uncovered, in a 375°F oven for 45 to 50 minutes or till meat is tender and juices run clear (160°F). Prepare Cracked Mustard Sauce. To serve, slice the tenderloins and spoon sauce over meat. Garnish with fresh herbs, if you like. Makes 8 servings.

Cracked Mustard Sauce: In a small saucepan, cook 1 teaspoon finely chopped garlic in 2 tablespoons of butter until garlic is tender, but not brown. Stir in 2 tablespoons all-purpose flour, 1 tablespoon coarse-grain mustard or Dijon-style mustard and ¼ teaspoon dried thyme, crushed. Season with salt and black pepper. Add 1 cup vegetable broth or reduced-sodium chicken broth and ¾ cup half-and-half or light cream. Cook and stir until thickened and bubbly. Cook and stir for 1 minute more. Makes about 1 ¼ cups.

As seen in Midwest Living, December 2000.

ingredients

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<td>pork tenderloins</td>
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Cracked Mustard Sauce (recipe to the right)

Fresh herbs (optional)
Main-Event Turkey

Rinse turkey on the outside, as well as inside the body and neck cavities; pat dry with paper towels. Season body cavity with some salt, if you like. Tuck the ends of the drumsticks under the band of skin across the tail or tie drumsticks to tail with kitchen string. Twist wing tips under the back. Place turkey, breast side up, on a rack in a shallow roasting pan. Brush the outside of the turkey with cooking oil. Sprinkle with crushed dried herbs, black pepper and paprika. Insert a meat thermometer into the center of an inside thigh muscle. Thermometer bulb shouldn’t touch bone. Cover turkey loosely with foil. Roast turkey in a 325°F oven for 3 to 3 3⁄4 hours or till thermometer registers 180°F to 185°F. After 2 1⁄2 hours, cut the band of skin or string between drumsticks so thighs will cook evenly. When done, the drumsticks should move easily in their sockets and their thickest parts should feel soft when pressed. Uncover the last 45 minutes of roasting. Remove turkey from oven. Cover to keep warm; let stand for 15 to 20 minutes before carving. Garnish with small oranges, bok choy and fresh herbs, if you like. Makes 14 to 16 servings.

ingredients

1 12- to 14-pound turkey
Salt
Cooking oil
1 1⁄2 tsp. dried herbs, crushed (choose from rosemary, basil, oregano or thyme)
Fresh-ground black pepper
Paprika
Small oranges, apples, bok choy and fresh herbs (optional)

Swanson® Festive Cranberry Stuffing

Mix broth, pepper, celery, cranberries and onion in saucepan. Heat to a boil. Cover and cook over low heat 5 minutes or until vegetables are tender. Add stuffing. Mix lightly.

Makes 4 cups; Prep time: 5 minutes; Cook time: 10 minutes.

Campbell’s® Green Bean Casserole

Mix soup, milk, soy, pepper, beans and 3⁄4 cup onions in 1 1⁄2 qt. casserole. Bake at 350°F for 25 minutes or until hot. Stir Sprinkle with remaining onions. Bake 5 minutes.

Makes 6 servings; Prep time: 10 minutes; Cook time: 30 minutes.

Tip: Use 1 bag (16 to 20 ounces) frozen green beans, 2 pkg. (9 ounces each) frozen green beans, 2 cans (about 16 ounces each) green beans or about 1 1⁄2 lb. fresh green beans for this recipe.

Franco-American® Hot Turkey Sandwiches

Heat gravy in skillet to a boil. Add turkey and heat through. Serve on bread. Top with additional gravy if desired. Makes 4 sandwiches; Prep time: 5 minutes; Cook time: 5 minutes.
Roasted Root Vegetables

In a large, greased roasting pan, combine parsnips, turnips, potatoes, carrots, onions and slivered sage. In a small bowl, combine olive oil, salt and pepper. Drizzle over vegetables; toss to coat. Roast uncovered, in a 425°F oven for 30 to 35 minutes or till vegetables are lightly browned and tender, stirring occasionally. Drizzle with honey; stir gently. Roast for 5 minutes more. To serve, sprinkle with snipped sage. Makes 8 servings.

Ingredients
4 medium parsnips, peeled, halved lengthwise and cut into 1-inch pieces
4 medium turnips, peeled and cut into 1-inch pieces
2 small Yukon gold potatoes, peeled and cut into quarters or 1 medium sweet potato, peeled and cut into 1-inch pieces
3 medium carrots, halved lengthwise and cut into 1-inch pieces
2 medium yellow onions, cut into 1-inch-wide wedges
8 leaves of fresh sage, cut into 1-inch-wide wedges
3 Tbsp. olive oil
1/2 tsp. sea salt or kosher salt
1/2 tsp. black pepper
1/4 cup honey
2 leaves fresh sage, snipped

As seen in Midwest Living, December 2002.
Dried Cherry-Pecan Tossed Salad

In a large bowl, toss greens with dressing. Divide among chilled plates. Top each salad with 2 tablespoons dried cherries, 2 tablespoons toasted pecan halves and some shaved Parmesan cheese. Makes 4 servings.

Balsamic Vinegar Dressing: In a screw-top jar, combine ½ cup olive oil, ½ cup balsamic vinegar, 3 tablespoons soy sauce, 1 tablespoon Dijon-style mustard, 1 tablespoon snipped fresh parsley and 1 teaspoon ground white pepper. Cover and shake till blended. Cover and store in the refrigerator for up to 2 weeks. Makes 1 cup.

As seen in Midwest Living, December 2000.

Johnsonville® Sausage Stuffing

In a large sauté pan, cook, brown and crumble Johnsonville® Italian Sausage. Remove browned and crumbled pork sausage and set aside. In the same sauté pan, add 2 Tbsp. of butter and melt. Add celery, onion, green pepper, garlic and sage; sauté until vegetables are tender. Add basil. Place bread, pork sausage and vegetables into a large bowl and mix well. Add 2 eggs with 6 cups of chicken broth and pour over mixture. Blend well. Stuffing may appear very moist but will set up during baking. Add stuffing mixture into a buttered, 4-quart casserole dish and bake at 350°F for 45 minutes or until hot. Makes 14-16 servings.

Add your own special touch: Use olive oil instead of butter; add 2 Tbsp. balsamic vinegar when sautéing vegetables; use shallots instead of onions; add 3 Tbsp. chopped, fresh Italian parsley.

The best recipes from Johnsonville®

1 package (19.76 ounces)
JOHNSONVILLE® Italian Sausage links, removed from casings
1 package (16 ounces) rigatoni pasta
3 Tbsp. olive oil
3 cloves garlic, minced
3 large red peppers, chunked and sautéed
1 tsp. sage
1 Tbsp. fresh basil, minced
12 cups plain bread stuffing or dry bread, cut into ½-inch cubes
2 eggs
6 cups chicken broth
Salt and pepper to taste
Parmesan cheese (optional)

Johnsonville® Rigatoni á La You

Cook sausage according to directions, cool slightly and slice into coins. Keep warm. Cook the rigatoni according to directions, keep warm. In a large pan, add olive oil and garlic, sauté lightly for 30 seconds. Add peppers and cook until crisp and tender. Combine cooked sausage and pasta sauce with peppers and heat until warm. At this point, you may mix with the pasta or serve separately. Top with fresh parsley. Serve warm.

Add your own special touch: Top with fresh Parmesan cheese or use crushed tomatoes (canned or fresh) instead of jarred sauce.

Johnsonville® Italian Pasta Toss

Cook pasta according to directions, reserve. Remove sausage from casing, chunk into bite-sized pieces and sauté. Remove sausage from pan when fully cooked, reserve drippings. Place oil and drippings into a different sauté pan with garlic. Heat on low until garlic releases flavor, but is not browned. Add vegetables; sauté until tender. Mix sausage and pasta with vegetables. Add salt and pepper to taste. Serve warm. Top with fresh Parmesan cheese, if desired.

Ingredients

- 6 cups torn mixed salad greens
- ⅓ cup Balsamic Vinegar Dressing (recipe to the right)
- ⅓ cup dried cherries
- ⅓ cup toasted pecan halves
- Shaved or grated Parmesan cheese

1 package (19.76 ounces)
JOHNSONVILLE® Italian Sausage links
1 onion, cut into small wedges
2 cups celery, chopped
1 zucchini, coin-sliced
1 cup green pepper, coin-sliced
15 cherry tomatoes
Salt and pepper to taste
Johnsonville® Italian Pasta Toss

12 cups plain bread stuffing or dry bread, cut into ½-inch cubes
2 eggs
6 cups chicken broth
Salt and pepper to taste
Parmesan cheese (optional)

Johnsonville® Italian Sausage Links

1 package (19.76 ounces)
JOHNSONVILLE® Italian Sausage links, cooked and coin-sliced
1 large red pepper, chunked and sautéed
2 Tbsp. parsley, chopped
1 jar (26 ounces) of your favorite pasta sauce

Johnsonville® Rigatoni á La You

Cook sausage according to directions, cool slightly and slice into coins. Keep warm. Cook the rigatoni according to directions, keep warm. In a large pan, add olive oil and garlic, sauté lightly for 30 seconds. Add peppers and cook until crisp and tender. Combine cooked sausage and pasta sauce with peppers and heat until warm. At this point, you may mix with the pasta or serve separately. Top with fresh parsley. Serve warm.

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Add your own special touch: Use olive oil instead of butter; add 2 Tbsp. balsamic vinegar when sautéing vegetables; use shallots instead of onions; add 3 Tbsp. chopped, fresh Italian parsley.
2 cans (8 ounces) refrigerated crescent roll dough
8 ounces Fontina, cut into ½-inch cubes (about 2 cups)
2 ounces thinly-sliced prosciutto or ham, diced
1 tsp. fresh rosemary, chopped and divided
¼ cup dried cranberries or cherries, coarsely chopped

Easy Cheesy Bruschetta
Preheat oven to 375° F. Toss together cheese, garlic, tomato, basil, salt and pepper. Spread mixture on top of bread. Place on baking sheet and bake at 375° F for 8 to 10 minutes, or until cheese is melted. Cut into slices and serve immediately.

So many Cheeses, so little time.
Cheese is a deliciously simple way to please your guests. Here are some ideas to help you entertain with cheese in no time at all.

Prepare a cheese tray with different tastes and textures that complement each other, such as:

- Rich, aged Cheddar, white Cheddar and smoked Cheddar
- Buttery Brie, mild Havarti and slightly tart Provolone
- Nutty Asiago, robust Romano and flavorful Parmesan

Or try these contrasting flavors and textures:

- Sharp Cheddar and nutty Swiss
- Mild Havarti and tangy Colby
- Creamy Camembert and crumbly Gorgonzola

If you’re planning a small gathering, offer wedges of cheese. For larger parties, serve pre-cut slices or cubes. Just remember, the more cheese, the merrier! For more entertaining tips, visit ilovecheese.com.
For the Candied Hazelnuts: Coarsely chop hazelnuts, if you like. In a medium skillet, melt the 2 tablespoons butter. Stir in sugar and hazelnuts. Cook, stirring occasionally, till nuts are golden. Remove from heat and stir in ginger. Pour onto a greased cookie sheet and set aside to cool. (You can prepare the candied nuts the day before.) Prepare Lime-Caramel Sauce.

Lime-Caramel Sauce: In a heavy-medium skillet, cook ½ cup sugar over medium-high heat till the sugar begins to melt, shaking the skillet occasionally to heat the sugar evenly. Don’t stir. Reduce heat to low; cook for 5 minutes more or till sugar is melted and golden, stirring it as needed with a wooden spoon. Stir in 2 tablespoons sesame seeds. Carefully stir in ½ cup whipping cream and 2 tablespoons lime juice. Cook and stir over low heat till sugar dissolves. Set aside to cool slightly.

For sautéed pineapple: In a large skillet, melt the ¼ cup butter. Add pineapple and sprinkle with the cinnamon. Cook pineapple for 3 minutes per side or till pineapple is golden brown. To serve, warm 4 bowls or dessert plates. Place a pineapple slice on each bowl or dessert plate. Top with a scoop of vanilla ice cream. Spoon the candied hazelnuts on each. Drizzle with Lime-Caramel Sauce; sprinkle with coconut. Garnish with sprigs of fresh mint, if you like. Makes 4 servings.
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