10 Favorite Holiday Recipes 2014
10 Favorite Holiday Recipes 2014

These Kellogg’s Family Rewards® recipes help you celebrate the holidays with an easy elegance that takes the stress out of entertaining. As our most popular seasonal recipes of 2014, they’re sure to help you deliver great taste in a fun, festive fashion. Cheers!

Chocolate Dipped Pecan Shortbread .............................................................. 3
Corn Tomato Bake .......................................................................................... 4
Cranberry Barbecue Veggie Meatballs ......................................................... 5
Holiday Wreaths ............................................................................................ 6
Merry Snack ..................................................................................................... 7
Pumpkin Dip .................................................................................................... 8
Tree Trimmer Treats™ .................................................................................. 9
Turkey Pop Treats® ....................................................................................... 10
Reindeer Chow ............................................................................................... 11
Stuffed Acorn Squash .................................................................................... 12
Chocolate Dipped Pecan Shortbread

Prep Time: 10 minutes  Total Time: 30 minutes  Servings: 10

What is better than pecan shortbread? Pecan shortbread coated with chocolate!

Directions

1. In small microwave-safe bowl combine chocolate morsels and oil. Micro-cook at high for 1 to 1 1/2 minutes or until melted, stirring every 30 seconds.

2. Completely submerge Keebler® Sandies® Pecan Shortbread cookies, one at a time, in chocolate mixture. Use dipping fork or fork to remove cookies from chocolate, allowing excess to drip off. Place on waxed paper-lined baking sheet. Sprinkle with pecans (if desired). Refrigerate about 20 minutes or until chocolate is set.

Ingredients

1 cup semi-sweet chocolate morsels
1 tablespoon vegetable oil
10 Keebler® Sandies® Pecan Shortbread cookies
Chopped pecans, toffee bits, or multi-colored sprinkles (optional)
Need a zesty new idea for a potluck casserole? Give this one a try. Kellogg’s® Special K® Snack Crackers Multi-Grain add pizzazz to corn and tomatoes.

**Directions**

1. In medium bowl stir together tomatoes, undrained cream-style corn, frozen corn, egg product or the 2 eggs, 3/4 cup of the Kellogg’s® Special K® Snack Crackers Multi-Grain, thyme, garlic powder and pepper. Spoon into 8 x 8 x 2-inch baking dish coated with nonstick spray.

2. In small bowl toss together remaining 3/4 cup crackers, onions and butter. Sprinkle over corn mixture. Bake at 350°F for 50 to 55 minutes or until set.
Cranberry sauce adds a tangy note to these barbecue-sauced veggie meatballs.

**Directions**

1. Prepare Morningstar Farms® Meal Starter® Veggie Meatballs according to package directions.

2. In medium saucepan stir together cranberry sauce, barbecue sauce, water and allspice. Cook and stir over medium heat for 3 to 5 minutes or until hot. Stir in pineapple and bell pepper.

3. In chafing dish or 2 1/2-quart crockery cooker place meatballs. Spoon barbecue mixture over top, gently stirring to mix. Keep warm over low heat for up to 2 hours. Serve with cocktail picks.
Deck your holiday cookie platters with these marshmallow and Kellogg's Corn Flakes® cereal wreaths.

Directions

2. Add Kellogg's Frosted Flakes® or Corn Flakes® cereal. Stir until well coated.

3. Portion warm cereal mixture evenly by using a 1/4 cup dry measure coated with cooking spray. Using buttered hands, quickly shape into individual wreaths. Dot with cinnamon candies, using prepared frosting to hold candies in place. Store in single layer in airtight container.

Notes
Use fresh marshmallows for best results.
Children should be supervised.
Green paste food coloring makes the best color for wreaths

Microwave Directions
Microwave margarine and marshmallows at HIGH 2 minutes in microwave-safe bowl. Stir to combine. Microwave at HIGH 1 minute longer. Stir until smooth, then add food coloring. Follow steps 2 and 3 above.

To Make One Large Wreath
Press warm cereal mixture in a 5 1/2-cup ring mold coated with cooking spray or shape in ring on serving plate. Remove from mold and dot with red candies. Slice to serve.
Spread holiday cheer with this festive snack featuring the colors of the season.

**Directions**

1. Place white chocolate coating and the 2 tablespoons shortening in microwave-safe bowl. Cook on HIGH 3 minutes, stirring every 1 minute, until mixture is melted and smooth (see note below).

2. Mix almond flavoring into hot white chocolate coating. Add cereal, cherries, banana chips and almonds, stirring until evenly coated. Spread in single layer on waxed paper-lined baking sheet.

3. Melt chocolate morsels and remaining shortening on HIGH about 1 minute or until melted and smooth. Drizzle over coated cereal. Refrigerate until set. Store in airtight container in refrigerator.

**Notes**

Microwave cooking times may vary, depending on wattage of oven. Recipe tested in 700 watt microwave.
Pumpkin Dip

A sweet, creamy dip for graham crackers or cookies that’s reminiscent of pumpkin pie.

**Directions**

1. In large mixing bowl beat cream cheese and brown sugar on medium speed of electric mixer until fluffy. Add pumpkin, cinnamon, vanilla, ginger and nutmeg. Beat until combined. Transfer to serving bowl. Cover and refrigerate at least 1 hour to blend flavors.

2. Break each Keebler® Grahams Honey cracker sheet along score lines into 4 pieces. Note each cracker sheet measures 5 x 2-inches. Uncover pumpkin mixture. Serve as dip with Keebler® Grahams Honey crackers.

OR

2. Uncover pumpkin mixture. Serve as dip with Keebler® Sandies® Simply Shortbread cookies.
Tree Trimmer Treats®

With your little helpers, spruce up Santa’s snack by decorating each tasty ornament shape with frosting and Christmas-colored M&M’S® brand chocolate candies.

**Directions**

1. Fold each licorice piece in half and push ends through centers of 12 miniature marshmallows. Set aside.


3. Using 1/2-cup measuring cup coated with cooking spray, divide warm cereal mixture into 12 portions. Using buttered hands, shape each portion into an ornament shape around licorice ends. Cool. Decorate with frosting and M&M’S® brand chocolate candies. Best if served the same day.

**Microwave Directions**

In microwave-safe bowl heat butter and marshmallows on HIGH for 3 minutes, stirring after 2 minutes. Stir until smooth. Follow steps 2 through 3 above. Microwave cooking times may vary.

**Notes**

For best results, use fresh marshmallows. Diet, reduced calorie or tub margarine is not recommended. Store no more than two days at room temperature in airtight container.

---

**Ingredients**

- 12 (6-inch lengths) red or black string licorice
- 12 JET-PUFFED Miniature Marshmallows
- 3 tablespoons butter or margarine
- 1 package (10 oz., about 40) JET-PUFFED Marshmallows
- OR
- 4 cups JET-PUFFED Miniature Marshmallows
- 6 cups Kellogg’s® Rice Krispies® cereal
- Frosting
- M&M’S® brand chocolate candies

**Prep Time:** 20 minutes  
**Total Time:** 40 minutes  
**Servings:** 12
Dip into melted chocolate, add a few candy corn “feathers,” and pop these tasty turkeys on top of lollipop sticks for a cute and creative Thanksgiving dessert.

Directions
1. In large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat.


3. Using 1/4-cup measuring cup coated with cooking spray, divide warm cereal mixture into 24 portions. Using buttered hands, shape each portion into ball. Insert lollipop stick into each. Place on waxed paper-lined baking sheet. Refrigerate about 10 minutes or until firm.

4. In microwave-safe bowl combine chocolate morsels and oil. Microwave on high for 1 to 1 1/2 minutes or until smooth, stirring every 30 seconds. Dip each ball into chocolate, allowing excess to drip off. Return to waxed paper-lined baking sheet. Refrigerate for 5 to 10 minutes more or until chocolate is almost set. Decorate with candy corn for tail feathers and beak, gently pressing candy into chocolate and cereal mixture. Press in white candies for eyes. Let stand until firm.

Microwave Directions
In microwave-safe bowl heat butter and marshmallows on HIGH for 3 minutes, stirring after 2 minutes. Stir until smooth. Follow steps 2 through 4 above. Microwave cooking times may vary.

Notes
For best results, use fresh marshmallows.
Diet, reduced calorie or tub margarine is not recommended.
Store no more than two days at room temperature in airtight container.
Reindeer Chow

Santa’s helpers will enjoy this sweet-and-salty snack mix featuring Pop-Tarts® Frosted Sugar Cookie toaster pastries, Kellogg’s® Crispix® cereal, pretzels, cashews, candy, peanuts and white chocolate.

Directions

1. In large bowl combine Kellogg’s® Crispix® cereal, pretzels, Kellogg’s® Pop-Tarts® Frosted Sugar Cookie pieces, cashews or peanuts and candy-coated chocolate pieces. Set aside.

2. In small saucepan combine white chocolate morsels and shortening. Cook and stir over low heat until melted. Drizzle over cereal mixture. Toss until coated. Spread on large piece of foil. Let stand at room temperature about 15 minutes or until chocolate is set.

3. Break cereal mixture into pieces, if necessary. Store in airtight container for up to 1 week.

Ingredients

- 4 cups Kellogg’s® Crispix® cereal
- 2 cups thin pretzel sticks
- 4 Kellogg’s® Pop-Tarts® Frosted Sugar Cookie toaster pastries
- 2 cups dry-roasted cashews or dry-roasted peanuts
- 1 package (12.6 oz.) candy-coated chocolate pieces
- 1 package (12 oz.) white chocolate morsels
- 1 tablespoon shortening

Prep Time: 20 minutes  Total Time: 25 minutes  Servings: 24
Stuffed Acorn Squash

Ingredients
2 medium acorn squash
1/2 cup finely chopped onion
1/4 cup finely chopped green bell pepper
2 tablespoons margarine or butter
4 teaspoons all-purpose flour
1 cup milk
2 cups Keebler® Club® Original crackers
1 cup finely chopped ham
1/2 teaspoon dry mustard
1/4 teaspoon hot pepper sauce

Prep Time: 15 minutes  Total Time: 1 hour 5 minutes  Servings: 4

Take advantage of fall produce with this delicious and colorful dish.

Directions
1. Cut squash in half lengthwise. Remove and discard seeds. Sprinkle with salt and pepper. In 13 x 9 x 2-inch baking dish coated with cooking spray arrange squash halves, cut side down. Bake at 350°F for 50 minutes.

2. Meanwhile, in medium skillet cook onion and bell pepper in margarine or butter until tender. Stir in flour. Gradually stir in milk. Cook and stir over medium heat until mixture thickens and boils. Stir crackers, ham, mustard and pepper sauce into milk mixture.

3. Turn squash halves, cut side up. Spoon cracker mixture into cavities. Bake at 350°F for 15 minutes more or until lightly browned.