



Holiday Popcorn Crunch Bark

Ingredients:

Nonstick cooking spray

1 bag lightly salted, unbuttered microwave popcorn (about 8 cups/2L popped)

1 cup mini pretzel twists

12 oz vanilla- or chocolate- flavored almond bark or candy melts (see cook's tip)

7 large candy canes or 20 peppermint hard candies, coarsely crushed

1 cup red & green MMs

Instructions:

1. Spray bottom of Large Sheet Pan with nonstick cooking spray. Pop popcorn according to package directions.
2. Place popcorn in large bowl, being careful not to add unpopped kernels.
3. Place pretzels in small resealable plastic bag; seal. Using hands, break up into smaller pieces and add to mixing bowl.
4. Place almond bark in microwave safe bowl. Microwave, uncovered, on HIGH 1½ minutes; stir. Continue microwaving 1–1½ minutes, stirring every 30 seconds until melted and smooth.
5. Pour melted bark over popcorn mixture. Mix gently until evenly coated. Add remaining mix-ins and mix gently.
6. Pour popcorn mixture onto pan, spreading evenly. Refrigerate, uncovered, 5–10 minutes or until set. Break into pieces and serve. Store at room temperature in airtight container for up to 5 days.

Kristyn Slick

815-954-8226

www.makingmealtime memories.com



Christmas Crinkle Cookies

Ingredients:

1 roll refrigerated sugar cookie dough or 1 pound of homemade cookie dough
¼ cup all-purpose flour
½ teaspoon green gel food color
½ teaspoon red gel food color
¼ cup plus 1/3 cup powdered sugar

Instructions:

1. Heat oven to 350°F.
2. Divide dough in half. Crumble half of dough in each of 2 small bowls.
3. In one bowl, stir or knead dough, 2 tablespoons of the flour and the green food color until well mixed.
4. Stir or knead remaining 2 tablespoons flour and the red food color into remaining half of dough until well mixed.
5. Shape into 1-inch balls. In small bowl, place 1/4 cup of the powdered sugar. Roll each ball in powdered sugar (discard any remaining powdered sugar). Place balls 2 inches apart on ungreased cookie sheets.
6. Bake 8 to 11 minutes or until tops are cracked and edges are set. Cool 2 minutes; remove from cookie sheets to cooling racks. In small bowl, place 1/3 cup powdered sugar; dip top of each cookie into powdered sugar. Cool completely, about 30 minutes. Store in covered container at room temperature.

*Packaging suggestion: several clear top cookie tins to layer popcorn and cookies for gift giving

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Reindeer on a Stick

Ingredients:

Ho Hos or Swiss Rolls

Pretzel Twists

Candy Eyes or white chocolate chips and black gel frosting

Red MMs

Paper Straws

Instructions:

1. Cut two small slices on each side of the Swiss Roll and place one pretzel on each side.
2. Press the pointy side of two white chocolate chips into the Swiss Rolls to make the eyes.
3. Use black gel to make the dots for the eyes.
4. Use a little bit of white frosting to glue a red M&M to make and keep the nose in place.
5. Cut a paper straw in half and press it inside of the Swiss Roll.

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