

No holiday meal is complete without dessert!

Peppermint fluff dip

- 7-oz. jar marshmallow fluff
- 8-oz. pkg. cream cheese, softened
- 1 tsp. peppermint extract
- ¼ c. crushed peppermint candies
- Graham crackers or choice of other dippers

Combine marshmallow fluff, cream cheese and peppermint extract with mixer in large bowl. Fold in crushed peppermints. Serve with graham crackers or your favorite dippers!

Taylor Donahue, Waukon

Have an idea for a recipe topic? We'd love to hear it.

Send your favorite recipes and/or recipe topics to Jenny McIntyre, ACEC, PO Box 715, Postville, IA 52162 or jmcintyre@acrec.coop.

You'll receive a \$5 bill credit if your recipe is printed. Please note – recipes must be received by the 20th day of the month before intended publication.

December—**SOUPS**
January—**LASAGNA**
February—**WINTER SQUASH**

Cream puffs

- 1 c. water
- 1 stick margarine
- 1 c. flour
- 4 eggs
- 1 lg. pkg. instant vanilla pudding
- 3 c. milk
- 8-oz. pkg. cream cheese
- 2 T. milk
- 8-oz. container Cool Whip
- Hershey's® chocolate syrup

Heat water and margarine to boiling. Lower heat and add flour. Stir vigorously until a ball is formed. Remove from heat. Beat in 4 eggs, 1 egg at a time. Stir well after each egg.

Spread on ungreased 12" x 15" pan. Bake at 375° for 30 minutes. Cool. (Crust will be uneven; leave it this way.)

Mix pudding with 3 c. milk. Beat on low speed until thick. Beat in cream cheese with 2 T. milk. Pour over crust. Refrigerate for 20 minutes. Spread with Cool Whip and drizzle with Hershey's® chocolate syrup.

Barbara's note: Cream puffs are easy to make. Don't be put off by thinking that a cream puff dessert will be hard to make. It's easy, fabulous and pretty! Serve this for the holidays and it'll be a real hit!

Barbara Colvin, Hawkeye

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