



Buddy Valastro

Family Features

You might have a favorite cookie or brownie recipe — but did you know you could make it even better by adding a simple, familiar ingredient? With a few expert tips from Buddy Valastro, author and star of TLC's "Cake Boss," you can take your sweet treats from good to great in no time.

■ **Start with Quality Ingredients** — When you start with better ingredients, you end up with a better cookie or brownie. Use real butter, high-quality vanilla and great tasting chocolate. Here, Buddy shares some of his favorite recipes that use M&M'S candies to add an extra special touch to family favorites — making them even better.

■ **Chill the Dough** — Leaving cookie dough in the refrigerator gives it more body and results in a fuller and better tasting cookie. Plan ahead so you can refrigerate your dough at least one hour — or, even better, overnight.

■ **Keep It Uniform** — Use a small ice cream scoop to keep your cookies the same size. This not only helps them look professional, but bake up evenly and consistently.

■ **Pans Matter** — Bake cookies on light-colored, non-insulated cookie sheets without sides. Metal pans will cook brownies faster than glass pans, which means cooking times will vary. Start checking your brownies early to test if they're ready and prevent over baking.

You can find more sweet baking tips and recipes at www.facebook.com/mms.

Amazing M&M'S Cookies

Prep time: 10 to 15 minutes

Chill time: 1 hour to overnight

Bake time: 8 to 14 minutes

Yield: 24 to 30 cookies

1 cup (2 sticks) butter

2/3 cup brown sugar

2/3 cup granulated sugar

1 egg

1 1/2 teaspoons vanilla extract

2 cups flour

1 1/4 teaspoon baking soda

1 teaspoon salt

1 3/4 cups M&M'S Milk Chocolate Candies

Preheat oven to 350°F.

In large bowl, cream butter and both sugars until well blended. Add egg and vanilla extract, and mix to combine.

In separate bowl, sift flour, baking soda and salt together. Slowly add dry ingredients into butter mixture and stir until combined.

Fold in candies and chill dough for 1 hour or overnight.

Drop dough by rounded tablespoons onto lightly greased tray, about 2 inches apart.

Bake for 8 to 10 minutes for chewy cookies, or 12 to 14 minutes for crispy cookies.

Simply Sweet Cannoli

Prep time: 20 minutes

Yield: 24

1 cup Snickers Bars, finely chopped

1 1/2 cups part skim milk ricotta

1/3 cup sugar

1/2 teaspoon grated orange zest

1 resealable plastic bag

24 mini cannoli shells, unfilled

1/2 cup M&M'S Chocolate Candies

Combine chopped candy bars with ricotta, sugar and orange zest.

Spoon mixture into resealable bag and snip off a 1/2-inch corner. Fill cannoli shells by squeezing in filling from each end.

Decorate both ends with chocolate candies.

Milk Chocolate Minis Cookies

Prep time: 10 to 15 minutes

Chill time: 1 hour to overnight

Bake time: 7 to 12 minutes

Yield: 24 to 30 cookies

1 cup (2 sticks) butter, softened

3/4 cup firmly packed light brown sugar

1 cup granulated sugar

2 large eggs

1 teaspoon vanilla extract

2 1/4 cups all-purpose flour

1/3 cup cocoa powder

1 teaspoon baking soda

1/2 teaspoon salt

1 3/4 cups M&M'S Milk Chocolate Minis Candies

1 cup chopped walnuts (optional)

Preheat oven to 350°F.

In large bowl, cream butter and both sugars until well blended. Add eggs and vanilla extract, and mix to combine.

In separate bowl, sift flour, cocoa powder, baking soda and salt. Slowly add dry ingredients to butter mixture, and stir until combined.

Fold in candies and walnuts, if desired. Chill dough 1 hour, or overnight.

Drop dough by rounded tablespoons onto lightly greased tray, about 2 inches apart.

Bake for 7 to 9 minutes for chewy cookies, or 10 to 12 minutes for crispy cookies.

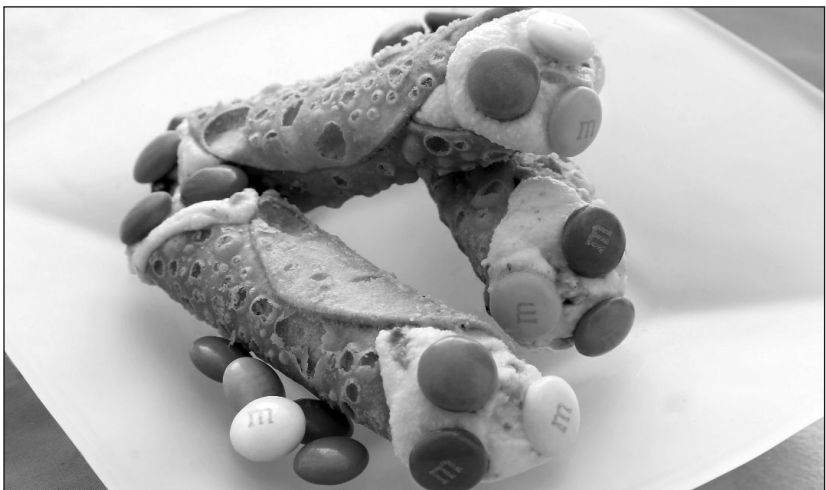


Ultimate Peanut Butter Brownies

Sweet Tips *for* Sweet Treats



Amazing M&M'S Cookies



Simply Sweet Cannoli



Milk Chocolate Minis Cookie

50th Anniversary Celebration



Mr. & Mrs. Francis (Bud) Heine

Mr. and Mrs. Francis (Bud) Heine of Vermillion, SD will celebrate their 50th wedding anniversary with an Open House. Join in the celebration on Sunday, August 18, 2013, 2-4pm at the Valiant Vineyards Winery, Vermillion, SD.

Doris Dietsch and Francis Heine were married on August 12, 1963 at St. Peter and Paul Catholic Church in Bow Valley, NE.

The event will be hosted by their 10 loving children: Beth (Tom) Kaltsulas, Tim (Julie) Heine, Todd (Kelly) Heine, Mary (Jon) Pochop, Robyn Heine, Mark (Marci) Heine, Gretchen (Patrick) O'Reilly, Nick (Jamie) Heine, Joel Heine, and Nancy Heine. The couple has 23 grandchildren.

Your presence will be their cherished gift.

50th Anniversary Celebration



Mr. & Mrs. Ray Eli

Mr. and Mrs. Ray and Judy Eli will be celebrating their 50th wedding anniversary on August 16, 2013.

Ray and Judy (Luikens) Eli were married at Emmanuel Lutheran Church in Menno, SD, on August 16, 1963.

They have three daughters; Valerie (Bryan) Reifennath of Bullhead, AZ; Veronica (Shawn) Bride of Phoenix, AZ and Sherry (Eric) Knight of Phoenix, AZ.

They have eight granddaughters, two grandsons and two great-grandsons.

Their family requests a card shower. Greetings may be sent to 30033 U.S. Hwy 60/89 Space #19, Wickenburg, AZ 85390.