

# The Sweet Secret To New Holiday Favorites

Family Features

The holiday season is a perfect time to share delicious and decadent family recipes with friends and relatives. This year, introduce them to new sweet homemade treats that are sure to quickly become holiday favorites.



### CINNAMON SPICED CAFÉ LATTE

YIELD: 4 SERVINGS  
PREP TIME: 10 MINUTES  
COOK TIME: 5 MINUTES

- 3/4 cup ground Folgers® Classic Roast® Coffee
- 1 teaspoon ground cinnamon
- 3 cups cold water
- 1 14-ounce can Eagle Brand Sweetened Condensed Milk
- Whipped cream, as desired
- Additional ground cinnamon

Stir together ground coffee and cinnamon. Brew coffee in coffee maker using 3 cups cold water.

Pour sweetened condensed milk into large coffee pot or 1 1/2-quart pitcher. Add hot brewed coffee, stirring until thoroughly blended.

Pour coffee mixture into café mugs. Top with whipped cream and sprinkle with additional cinnamon, if desired.

Serve immediately.



### CHOCOLATE CHIP CANNOLI PIE

YIELD: 8 SERVINGS  
PREP TIME: 25 MINUTES  
COOK TIME: 45 MINUTES

- 1 9-inch unbaked pie shell, thawed according to package directions
  - Water
  - Cinnamon sugar
  - 1 15-ounce container ricotta cheese
  - 1 14-ounce can Eagle Brand Sweetened Condensed Milk
  - 1/3 cup powdered sugar
  - 1/4 teaspoon vanilla extract
  - 1 1/2 cups milk chocolate chips or miniature semi-sweet chocolate chips
  - Whipped topping
- Heat oven to 350°F. Brush pie shell very lightly with water; generously sprinkle with cinnamon sugar.
- Stir ricotta cheese, sweetened condensed milk, powdered sugar and vanilla in medium bowl until blended. Stir in chocolate chips. Pour into pie crust.
- Bake 45 to 50 minutes or until crust is golden brown. Filling will appear slightly soft. Cool completely on wire rack. Chill at least 2 hours before serving. Garnish with whipped topping, if desired.



### BANANA-MANGO BREAD PUDDING WITH COCONUT CARAMEL SAUCE

YIELD: 10 SERVINGS  
PREP TIME: 30 MINUTES  
COOK TIME: 60 MINUTES

- BREAD PUDDING**
- Crisco® Original No-Stick Cooking Spray
  - 8 cups lightly packed 3/4-inch challah bread cubes
  - 2 1/2 cups diced fresh mango (2 to 3 mangos)
  - 2 medium bananas, halved lengthwise and sliced
  - 4 large eggs, at room temperature
  - 1 14-ounce can Eagle Brand

- Sweetened Condensed Milk
  - 1 9.6-ounce can mango nectar (about 1 1/4 cups)
  - 1/2 cup milk
  - 1 tablespoon unsalted butter
  - 1 teaspoon vanilla extract
  - 1 teaspoon ground cinnamon
  - 3/4 teaspoon kosher salt
  - 1/4 teaspoon ground nutmeg
- SPICED SOUR CREAM**
- 1 cup sour cream
  - 1 tablespoon sugar
  - 1/2 teaspoon vanilla extract
- 1/4 teaspoon ground cinnamon
  - 1/4 teaspoon ground ginger
- Coconut Caramel Sauce**
- 2 tablespoons unsalted butter
  - 1/2 cup firmly packed light brown sugar
  - 1 cup unsweetened coconut milk
  - 1/2 cup sweetened coconut flakes, toasted
- Heat oven to 325°F. Coat 13 x

- 9-inch baking dish with no-stick cooking spray.
- To make Bread Pudding: Combine bread cubes, mango and bananas in large bowl. Whisk together eggs, sweetened condensed milk, mango nectar, milk, butter, vanilla, cinnamon, salt and nutmeg in medium bowl. Pour over bread mixture, stirring until thoroughly moistened. Let stand 30 minutes. Pour into prepared baking dish. Bake 55 to 60

- minutes or until set in center. Cool slightly in pan on wire rack.
- To make Spiced Sour Cream: Stir sour cream, sugar, vanilla, cinnamon and ginger until blended.
- To make Coconut Caramel Sauce: Cook butter and sugar in small saucepan over medium-low heat 5 minutes, stirring frequently. Whisk in coconut milk. Bring to a boil over medium-high heat. Reduce heat to medium-low and simmer 15 to 20 minutes or until slightly thickened. Remove

- from heat. Cover and keep warm.
- To Toast Coconut: Spread coconut on a microwave-safe plate. Microwave on high 2 to 4 minutes or until lightly toasted, tossing the coconut with a fork after each minute. To avoid overbrowning, remove from plate immediately.
- To serve: Spoon Bread Pudding into shallow serving bowls. Drizzle with Coconut Caramel Sauce. Top with a dollop of Spiced Sour Cream. Sprinkle with coconut. Serve immediately.

WHY WAIT FOR

BLACK

FRIDAY?

GET THE BEST PRICES NOW!

HOT BUY!

2PC SECTIONAL NOW ONLY

\$499

HOT BUY!

TWIN CAPTAINS BED WITH BOOKCASE HEADBOARD NOW ONLY

\$299

HOT BUY!

36" SQUARE COUNTER TABLE & 4 STOOLS NOW ONLY

\$166

2 FOR 1 RECLINERS

2 RECLINERS NOW ONLY

HOT BUY!

\$399<sup>98</sup>

SAVE \$822

COMPLETE 6PC QUEEN PANEL BEDROOM REG. \$1499, NOW ONLY

\$677

HOT BUY!

40" SQUARE COUNTER HEIGHT TABLE & 4 CHAIRS NOW ONLY

\$299

2 FOR 1 RECLINERS

2 RECLINERS NOW ONLY

HOT BUY!

\$499<sup>98</sup>

2 FOR 1 RECLINERS

2 RECLINERS NOW ONLY

HOT BUY!

\$599<sup>98</sup>

UNCLAIMED FREIGHT FURNITURE

A Division Of Furniture Outlets USA

The #1 Furniture Retailer in the Area!

- Sioux Falls • 6600 West 12th St. • 888-217-4222
- Mitchell • 1500 North Main • 888-253-0666
- Yankton • 2320 Broadway • 888-344-5999
- Watertown • 17 West Kemp • 888-544-6333
- Pierre • 540 South Garfield • 888-600-1817
- Sioux City • 2500 Transit Ave. • 888-801-0666
- Fargo • 2520 South University Dr. • 888-876-5035
- Aberdeen • 3315 6th Ave. SE • 888-655-1666
- Worthington • 1401 Oxford St. • 888-955-0333

Discount and savings as specified. Financing may be available, subject to credit approval and minimum purchase requirements. Some exclusions may apply, including but not limited to Hot Buys, rugs, accessories, and select mattress purchases. See store for details. The posted regular price is the current, future, or former offering price of the same or comparable merchandise Unclaimed Freight Furniture or another retailer. Actual sales may not have occurred at regular price. Some pieces and fabric prints may vary by region. Selection may vary by store. Does not apply to previous purchases. Clearance items are available only while quantities last. Prices valid for a limited time only. An amount equal but not limited to sales tax and delivery charges must be paid at the time of purchase. All items may not be exactly as shown in this advertisement and may not be on display in all showrooms. Style and selection may vary. Although every precaution is taken, some errors may occur in print. We reserve the right to correct any such errors. Expires 11/21/2011.