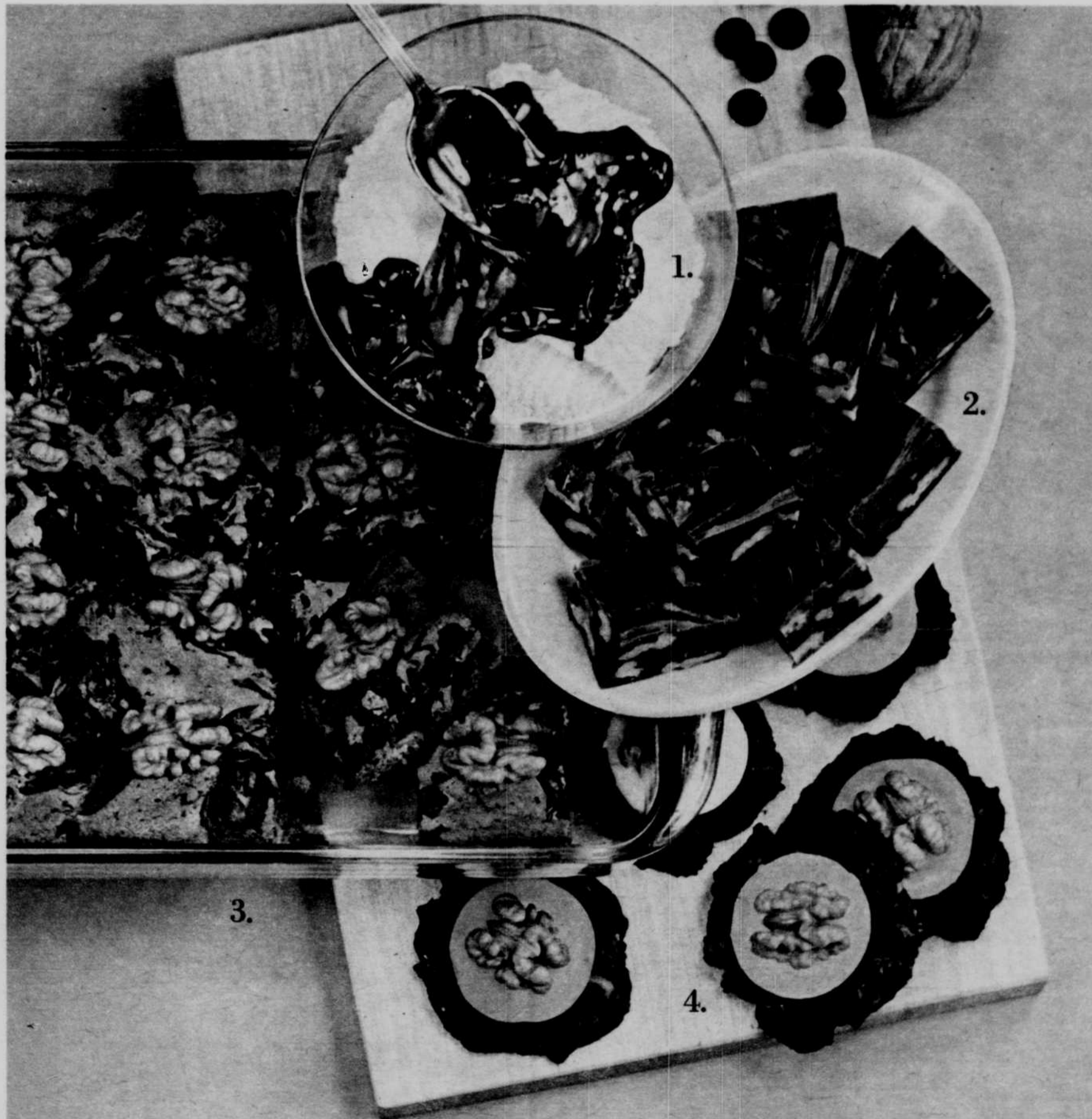


# 4 Happy Thoughts for the Holidays



easy to make with  
COOKIN' COUSINS  
NESTLÉ'S CHOCOLATE



DIAMOND WALNUTS

Only Nestlé's® fills your baking with the richer flavor of quality chocolate. Melt Nestlé's Semi-Sweet Chocolate Morsels smoothly and easily, or add them in Morsel form to stay whole and crunchy in baking!

And for the best walnuts, look for the Diamond brand. It's stamped on every shell — your assurance of fresh, sweet kernels. Or, get "Diamonds" already cracked for you — and packed to stay fresh in vacuum cans or clear bags.

## 1. SKILLET SUNDAE SAUCE

In  $\frac{1}{4}$  c. butter, lightly brown 1 c. coarsely chopped Diamond Walnuts. Remove from heat. Add one 6-oz. pkg. (1 c.) Nestlé's Semi-Sweet Chocolate Morsels. Stir till melted and smooth. Serve warm over ice cream or warm cake squares. Yield:  $\frac{1}{4}$  c.

## 2. MARSHMALLOW CREAM FUDGE

The quick directions are on both Nestlé's Chocolate and Diamond Walnut packages.

## 3. TOLL HOUSE® MARBLE SQUARES

Preheat oven to 375° F. Sift together 1 c. plus 2 tbs. sifted flour,  $\frac{1}{2}$  tsp. baking soda,  $\frac{1}{2}$  tsp. salt — set aside. Blend  $\frac{1}{2}$  c. soft butter (or shortening), 6 tbs. granulated sugar, 6 tbs. brown sugar,  $\frac{1}{2}$  tsp. vanilla,  $\frac{1}{4}$  tsp. water. Beat in 1 egg. Add flour mixture — mix well. Stir in  $\frac{1}{2}$  c. coarsely chopped Diamond Walnuts. Spread in greased 13" x 9" x 2" pan. Sprinkle one 6-oz. pkg. (1 c.) Nestlé's Semi-Sweet Chocolate Morsels over top of dough. Place in oven 1 min. Remove from oven and run knife through dough to marbleize. Return to oven and continue to bake. BAKE at: 375° F. TIME: 12-14 min. Cool. Cut in 2" sqs. Yield: 2 doz.

## 4. CHOCO-WALNUT WHIZZERS

Preheat oven to 375° F. Melt two 6-oz. pkgs. or one 12-oz. Jumbo pkg. (2c.) Nestlé's Semi-Sweet Chocolate Morsels over hot (not boiling) water. Remove from water. Stir in  $\frac{2}{3}$  c. sweetened condensed milk, 1 tbs. water, 1 tsp. vanilla — DO NOT BEAT. Stir in 1 c. finely chopped Diamond Walnuts. Drop by rounded tablespoonfuls, 2" apart, on ungreased cookie sheet. BAKE at: 375° F. TIME: 10 min. Remove from oven. Press 1 after-dinner mint into top of each. Top with Diamond Walnut half. Cool thoroughly. Remove from cookie sheet. Yield: 2 doz.

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