



### *Cut it out!*

No need to get out the knives! Both you and the kids will love snipping biscuits in to pieces with these cute and colorful Zyliss kitchen scissors. The dishwasher-safe scissors will prove themselves indispensable all year long not only opening bags, snipping herbs and twine, but they've got enough bite to cut easily through delicate chicken bones and crustacean shells as well.

## Mini Cranberry-Pecan Monkey Breads

Take advantage of holiday vacation time by getting kids in the kitchen. The tactile nature of this simple recipe provides little ones with plenty of baking pleasure—and requires just a minimum of time and patience from grownups.

- 2 10-count cans of buttermilk biscuits**
- 2 cups sugar**
- 2 tablespoons cinnamon**
- $\frac{3}{4}$  cup dried cranberries**
- $\frac{3}{4}$  cup toasted pecan pieces**
- $\frac{1}{2}$  pound butter**
- 2 tablespoons vanilla**
- $\frac{1}{2}$  cup brown sugar**

- 1** Preheat oven to 350°F. Remove biscuits from can; cut each biscuit into 6 pieces. Roll pieces between palms to make rough balls.
- 2** Place sugar and cinnamon in a large plastic bag; shake to mix well. Shake bag until each ball is evenly coated with cinnamon-sugar mixture.
- 3** Place 4 balls in the bottoms of the custard cups. Tuck a few dried cranberries and toasted pecans between the balls. Add 6 more balls to form a top layer and tuck a few more cranberries and pecans between them. Repeat, filling 12 custard cups.
- 4** In a small saucepan, combine butter, vanilla and brown sugar. Cook and stir over medium heat until sugar is melted and mixture becomes dark caramel in color. Ladle caramel mixture over the balls in the custard cups, dividing as evenly as possible.
- 5** Place cups on a baking sheet; bake on the middle rack of the oven for about 20 minutes.
- 6** Allow monkey breads to cool for 10 minutes before turning them out onto plates or a serving platter. Enjoy while warm.

