By Ashleigh Noyes

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February is here–the month of love! So what are you doing for that special day? Along with the hurry and hustle of each and every day, now you have yet another thing to worry about. Valentine's Day.

What was originally set in place as the holiday of love and affection towards that special someone, has somehow been stretched to its limits. We mothers now make snacks and treats for parties at school, Valentines for family members and whatever else we can possibly think of.

So as I question what to give my wonderful husband for our first Valentine's Day as a married couple, I wonder, why not add a simple cup of love?

Why is it that love must be shown in a gift? Why is it that we no longer can give a simple kiss and I love you and be satisfied? Meals come and meals go, but would a cup of love in that recipe make a difference? It is certainly a thought to ponder.

Despite the fact that my husband absolutely despises this upcoming holiday, he never fails to indulge me with some kind of gift because he knows how much I love it. So this year as I think of some special treats or special ways to "show" my love, I think I will try adding some love and creativity into some delicious and romantic favorites. I think we all should try it and see if it makes a difference! I will even give you a few quick, simple and wonderful treats to try.

Don't forget to add your secret ingredient, a cup full of *love....*

Happy Valentines Day!

Simple Chicken Mozzarella

4 boneless chicken breasts

1 can low sodium condensed tomato soup

1/2 tsp Italian seasoning

1/2 tsp garlic powder

1/2 shredded low fat mozzarella cheese

4 cups hot cooked corkscrew pasta cooked without salt

Place chicken in a 2 quart shallow baking dish. Mix soup, seasoning and garlic powder. Spoon over the chicken. Bake at 400 degrees for 20-30 min or until done and no longer pink in the middle. Meanwhile, cook the pasta 8-10 minutes or until tender. Sprinkle the cheese over chicken and serve with the pasta.

Chocolate Ganache Mini-Cakes

1 box moist devils food cake mix

*water, vegetable oil and eggs as called for on the cake mix box

Filling:

2/3 cup raspberry jam

Glaze and Garnish:

6 oz dark baking chocolate

2/3 cup light whipping cream

*fresh raspberries, if desired

Heat oven to 350 degrees. Place paper cups in a mini muffin pan. Make cake mix as directed on box. Fill each cup 3/4 full. Bake 10-15 minutes until toothpick inserted comes out clean. Cool in pan 5 minutes then cool on rack 30 minutes. Make an indentation in the center of each cupcake by spinning the rounded end of a wooden spoon in the cupcake not quite to the bottom. Spoon jam into the opening in each cupcake. Place chocolate in a medium bowl. Heat whipping cream just to boiling and pour over chocolate. Let stand 3-5 minutes until smooth. Let stand 15 minutes. Spoon glaze onto each mini-cake and garnish with a raspberry.