



COOKING WITH JAN

AUGUST 1, 2018 ~ Recipes at Coborns & kokk.com

TIME FOR CHOCOLATE, CHOCOLATE & MORE CHOCOLATE

MISSISSIPPI MUD BROWNIES

BROWNIE BASE

1 BOX FUDGE BROWNIE MIX WATER, OIL & EGGS FOR BROWNIES
20 OREO COOKIES, COARSELY CHOPPED

TOPPING

1 CUP VANILLA FROSTING 2 CUPS COOL WHIP, THAWED
1 CUP MINI MARSHMALLOWS

GANACHE

1/2 CUP CHOCOLATE CHIPS 1/3 CUP HEAVY WHIPPING CREAM

PREHEAT OVEN TO 350 DEGREES; SPRAY BOTTOM ONLY OF 9X13" PAN WITH COOKING SPRAY. MAKE THE BROWNIES AS DIRECTED ON BOX FOR CAKELIKE BROWNIES. ADD IN 1 CUP OF THE CHOPPED COOKIES; SPREAD IN PAN. BAKE 22-25 MINUTES OR UNTIL TOOTHPICK INSERTED 2" FROM SIDE OF PAN COMES OUT ALMOST CLEAN. COOL COMPLETELY, ABOUT 1 HOUR. IN MIXING BOWL, BEAT THE FROSTING AND THE COOL WHIP WITH SPOON UNTIL BLENDED; SPREAD OVER TOP OF BROWNIES. SPRINKLE MARSHMALLOWS OVER THE FROSTING; TOP WITH THE REMAINING CHOPPED COOKIES. IN SMALL BOWL, MICROWAVE CHOCOLATE CHIPS & WHIPPING CREAM, UNCOVERED, ON HIGH 45 SECONDS; STIR. CONTINUE TO MICROWAVE IN 15 SECOND INCREMENTS UNTIL CHIPS ARE MELTED. STIR UNTIL SMOOTH; DRIZZLE OVER TOP. REFRIGERATE ABOUT 1 HOUR OR UNTIL CHOCOLATE IS SET. CUT INTO 6 ROWS BY 4 ROWS; STORE LOOSELY COVERED IN REFRIGERATOR. SWEET & YUMMY!

CHOCOLATE MINT SWIRL CAKE

FILLING:

6 OZS CREAM CHEESE, SOFTENED 1/4 CUP WHITE SUGAR
1 TBLS FLOUR 1 EGG
1/8 TSP PEPPERMINT EXTRACT 3 DROPS GREEN FOOD COLORING

CAKE:

1 BOX DEVIL'S FOOD CAKE MIX 1/3 CUP FLOUR
1 CUP WATER 1/2 CUP BUTTER, MELTED
2 EGGS

GLAZE:

2 TBLS CHOCOLATE CHIPS 1 TSP SHORTENING
1 CUP POWDERED SUGAR 1/4 TSP PEPPERMINT EXTRACT
1-2 DROPS GREEN FOOD COLORING 1 TBLS CORN SYRUP
3-4 TSPS WATER

PREHEAT OVEN TO 325 DEGREES; SPRAY 12 CUP BUNDT PAN WITH COOKING SPRAY WITH FLOUR! IN SMALL BOWL, BEAT CREAM CHEESE WITH MIXER ON HIGH UNTIL SMOOTH & FLUFFY. BEAT IN THE WHITE SUGAR, 1 TBLS FLOUR, 1 EGG, 1/8 TSP PEPPERMINT EXTRACT & 3 DROPS FOOD COLOR UNTIL MIXTURE IS SMOOTH. SET ASIDE! IN LARGE MIXING BOWL, BEAT CAKE MIX, 1/3 CUP FLOUR, 1 CUP WATER, THE BUTTER AND 2 EGGS ON LOW SPEED FOR 30 SECONDS, THEN MEDIUM SPEED FOR 2 MINUTES. POUR INTO PAN; SPOON THE CREAM CHEESE FILLING OVER THE BATTER. BAKE 44-52 MINUTES OR UNTIL TOOTHPICK INSERTED IN THE CENTER OF CAKE COMES OUT CLEAN. COOL IN PAN 15 MINUTES; TURN PAN UPSIDE DOWN ONTO COOLING RACK OR HEATPROOF PLATE. REMOVE PAN; COOL COMPLETELY FOR ANOTHER HOUR. IN SAUCEPAN, HEAT CHOCOLATE CHIPS AND SHORTENING OVER LOW HEAT, STIRRING FREQUENTLY, UNTIL MELTED; SET ASIDE. FOR GLAZE, MIX POWDERED SUGAR, 1/4 TSP PEPPERMINT EXTRACT, 1-2 DROPS FOOD COLORING, CORN SYRUP AND ENOUGH OF THE 3-4 TSPS WATER TO MAKE A THICK GLAZE THAT CAN BE DRIZZLED. DRIZZLE OVER THE CAKE; IMMEDIATELY SPOON MELTED CHOCOLATE OVER THE GLAZE IN 1/2" WIDE RING. QUICKLY PULL TOOTHPICK THROUGH CHOCOLATE TO MAKE SWIRLS. REFRIGERATE UNTIL SERVING TIME; STORE LOOSELY COVERED IN REFRIGERATOR. MAKES 16 SERVINGS!

CHOCOLATE SPICED MUFFINS

2 1/2 CUPS FLOUR 1/4 CUP COCOA
2 TSP BAKING POWDER 1/4 TSP BAKING SODA
1/2 TSP SALT 1 CUP MOLASSES
3/4 CUP HOT WATER 1/2 CUP BUTTER, MELTED
1/2 CUP BROWN SUGAR 1 TSP **EACH** CINNAMON & GINGER
1/2 TSP **EACH** CLOVES & NUTMEG 2 EGGS, SLIGHTLY BEATEN
1 1/2 CUPS DARK CHOCOLATE CHIPS POWDERED SUGAR (OPTIONAL)

PREHEAT OVEN TO 350 DEGREES; LINE MUFFIN CUPS WITH PAPER BAKING CUPS. COMBINE FLOUR, COCOA, BAKING POWDER, BAKING SODA & SALT IN MIXING BOWL; SET ASIDE. MIX TOGETHER MOLASSES, HOT WATER, MELTED BUTTER, BROWN SUGAR, CINNAMON, GINGER, CLOVES & NUTMEG IN LARGE BOWL; ADD EGGS AND STIR UNTIL BLENDED. ADD IN THE DRY INGREDIENTS, STIRRING JUST UNTIL MOISTENED. ADD IN THE CHOCOLATE CHIPS; FILL MUFFIN CUPS 2/3 FULL WITH BATTER. BAKE 20-25 MINUTES OR UNTIL TOOTHPICK INSERTED INTO CENTER IS CLEAN. COOL IN PAN 10 MINUTES, THEN MOVE TO COOLING RACK. COOL ON THE RACK UNTIL COMPLETELY COOLED OR SERVE MUFFINS SLIGHTLY WARM. SPRINKLE WITH POWDERED SUGAR IS DESIRED. MAKES 2 DOZEN MUFFINS!