

COOKING WITH JAN

RECIPES AT COBORN'S & kokk.com ~ December 13, 2017

Holiday Time ~ Holiday Sweets



CANDY CANE LUSH

1 PKG SUGAR COOKIE MIX	BUTTER & EGG FOR COOKIES
1/3 CUP BUTTER, MELTED	8 OZS CREAM CHEESE, SOFTENED
1 CUP POWDERED SUGAR	12 OZS COOL WHIP, THAWED
3 CUPS COLD MILK	3/4 CUP CRUSHED PEPPERMINT CANDIES
2—3.4 OZ BOXES WHITE CHOCOLATE INSTANT PUDDING MIX	

PREHEAT OVEN TO 375 DEGREES; MAKE DROP COOKIES AS DIRECTED ON PACKAGE. COOL COMPLETELY, AT LEAST 30 MINUTES. IN FOOD PROCESSOR OR BLENDER, PROCESS 1/2 OF THE COOKIES TO COARSE CRUMBS; ADD TO MIXING BOWL, THEN PROCESS REMAINING COOKIES. STIR IN 1/3 CUP MELTED BUTTER & BLEND UNTIL WELL MIXED. IN AN UNGREASED 9 X 13 GLASS BAKING PAN, PRESS THE COOKIE CRUMB MIXTURE FIRMLY ONTO THE BOTTOM OF THE PAN; SET ASIDE. IN LARGER BOWL, BEAT THE CREAM CHEESE AND POWDERED SUGAR WITH MIXER ON MEDIUM HIGH SPEED UNTIL SMOOTH, SCRAPING DOWN SIDES OF BOWL FREQUENTLY. BEAT IN 2 CUPS OF COOL WHIP, ADD 1/2 CUP OF THE CRUSHED PEPPERMINTS; SPREAD OVER THE COOKIE CRUST. IN ANOTHER BOWL, BEAT THE DRY PUDDING MIXES AND MILK WITH A WHISK FOR ABOUT 2 MINUTES OR UNTIL THICKENED. SPREAD EVENLY OVER THE CREAM CHEESE LAYER. DROP REMAINING COOL WHIP BY SPOONFULS OVER THE PUDDING LAYER; SPREAD EVENLY. COVER AND REFRIGERATE FOR AT LEAST 4 HOURS BEFORE SERVING. TO SERVE, SPRINKLE THE REMAINING 1/4 CUP CRUSHED CANDIES ON TOP. CUT INTO 24 SERVINGS; COVER AND REFRIGERATE ANY REMAINING DESSERT.

HOLIDAY ELVIS TREATS

10 SLICES BACON	8-10 OZS CHOCOLATE, CHOPPED
2 BANANAS, PEELED	5 TBLS CREAMY PEANUT BUTTER

PLACE BACON IN LARGE, DEEP SKILLET & COOK OVER MEDIUM HIGH HEAT, TURNING OCCASIONALLY, UNTIL EVENLY BROWNED, ABOUT 10 MINUTES. DRAIN THE BACON SLICES ON A PAPER TOWEL-LINED PLATE. CUT EACH SLICE INTO 1" PIECES WHILE STILL WARM; SET ASIDE. MELT 2/3 OF THE CHOCOLATE IN TOP OF A DOUBLE BOILER OR IN THE MICROWAVE; ADD THE REMAINING CHOCOLATE, STIRRING TO HELP MELT. REMOVE FROM THE HEAT & CONTINUE TO STIR TO LOWER THE TEMPERATURE OF THE CHOCOLATE. PLACE PAN OR BOWL OVER A LARGER BOWL OF HOT WATER TO KEEP THE CHOCOLATE WARM & SMOOTH. SLICE THE BANANAS INTO 1" PIECES AND CUT EACH PIECE DOWN THE CENTER TO MAKE HALF MOONS. SPREAD THE BOTTOM OF EACH HALF MOON WITH 1/2 TSP OF PEANUT BUTTER. STICK A BANANA PIECE, PEANUT BUTTER SIDE DOWN, ONTO A SQUARE OF BACON & SKEWER THE BANANA & BACON TOGETHER WITH A TOOTHPICK. DIP THE TREATS INTO THE MELTED CHOCOLATE UNTIL COMPLETELY COVERED; PLACE THE DIPPED TREATS ONTO WAXED OR PARCHMENT PAPER UNTIL COOL & SET. REFRIGERATE ANY LEFTOVERS.

PARTY TIME JELL-O POPCORN BALLS

1/4 CUP BUTTER OR MARGARINE	1—10.5 OZ BAG MINI MARSHMALLOWS
3 OZ PKG JELLO, ANY FLAVOR	12 CUPS PLAIN POPPED POPCORN

MICROWAVE BUTTER & MARSHMALLOWS IN LARGE BOWL ON HIGH 1 1/2—2 MINUTES OR UNTIL ALL THE MARSHMALLOWS ARE PUFFED; ADD IN DRY JELLO MIX AND STIR UNTIL WELL BLENDED. ADD TO THE POPCORN IN LARGE BOWL OR KETTLE; TOSS TO COMPLETELY COAT. SHAPE INTO 16 POPCORN BALLS WITH BUTTERED HANDS. SET ON WAXED OR PARCHMENT PAPER TO DRY; WRAP IN WAXED PAPER OR PLASTIC WRAP. ANY COMBINATION OF COLORS OR FLAVORS CAN BE USED. FOR CHRISTMAS, I LIKE TO USE THE CHERRY & LIME JELLO AND ADD A LITTLE BIT OF PEPPERMINT EXTRACT TO THE MARSHMALLOW MIXTURE.

CARAMEL FILLED CHOCOLATE COOKIES

1 CUP BUTTER, SOFTENED	1 CUP <u>EACH</u> WHITE SUGAR & BROWN SUGAR
2 EGGS	2 TSPS VANILLA
2 1/4 CUPS FLOUR	1 TSP BAKING SODA
3/4 CUP UNSWEETENED COCOA	1 CUP CHOPPED WALNUTS
1 TBLS WHITE SUGAR	48 CHOCOLATE COVERED CARAMELS (UNWRAPPED)

BEAT BUTTER UNTIL CREAMY, GRADUALLY ADD IN 1 CUP EACH WHITE & BROWN SUGAR; BEAT IN EGGS AND VANILLA. COMBINE THE FLOUR, BAKING SODA AND COCOA; SLOWLY ADD TO THE BUTTER MIXTURE, BEATING WELL. STIR IN 1/2 CUP WALNUTS; COVER & CHILL FOR AT LEAST 2 HOURS. PREHEAT OVEN TO 375 DEGREES. COMBINE THE REMAINING 1/2 CUP WALNUTS WITH THE 1 TBLS WHITE SUGAR; DIVIDE THE DOUGH INTO 4 PARTS. WORK WITH 1 PART AT A TIME, LEAVING REMAINING DOUGH IN REFRIGERATOR. DIVIDE EACH OF THE 4 PARTS INTO 12 PIECES. PRESS EACH PIECE OF DOUGH AROUND A CHOCOLATE COVERED CARAMEL. ROLL INTO A BALL; DIP THE TOPS OF THE COOKIES INTO THE SUGAR MIXTURE. PLACE, SUGAR SIDE UP, 2" APART ON BAKING SHEETS SPRAYED WITH COOKING SPRAY. BAKE 8 MINUTES; THEN LET COOL 3-4 MINUTES ON BAKING SHEETS BEFORE REMOVING TO WIRE RACKS TO COOL COMPLETELY. MAKES 4 DOZEN COOKIES.