



COOKING WITH JAN

RECIPES AT COBORN'S & kokk.com ~ December 6, 2017

Holiday Time ~ Party Sweets

PEPPERMINT PATTIE FUDGE BARS

16-17 SMALL YORK PEPPERMINT PATTIES
1/2 CUP DARK COCOA
1/4 CUP BUTTER, MELTED
1/4 CUP FLOUR
1 TSP VANILLA
1 TSP WATER

1 1/2 CUPS VANILLA WAFER CRUMBS
1/2 CUP + 1 TSP POWDERED SUGAR
1 CAN SWEETENED CONDENSED MILK
1 EGG
1/2 TSP BAKING POWDER

PREHEAT OVEN TO 350 DEGREES. UNWRAP & CHOP THE PEPPERMINT PATTIES; SET ASIDE. MIX TOGETHER THE WAFER CRUMBS, 1/4 CUP COCOA, 1/2 CUP POWDERED SUGAR & MELTED BUTTER. PRESS FIRMLY INTO THE BOTTOM OF AN UNGREASED 9X13 BAKING PAN. BEAT SWEETENED CONDENSED MILK, FLOUR, THE REMAINING 1/4 CUP COCOA, EGG, VANILLA & BAKING POWDER UNTIL WELL BLENDED; SPREAD EVENLY OVER PREPARED CRUST. SET ASIDE 2 TBLS PEPPERMINT PATTIE PIECES; SPRINKLE THE REMAINING OVER THE FILLING. BAKE 18-23 MINUTES OR UNTIL SET; COOL COMPLETELY IN PAN ON WIRE RACK. SPRINKLE THE COOLED BARS WITH ADDITIONAL POWDERED SUGAR. PLACE RESERVED PATTIES AND WATER INTO A SMALL MICROWAVEABLE BOWL. MICROWAVE ON MEDIUM FOR 30 SECONDS; STIR. IF NECESSARY, MICROWAVE AN ADDITIONAL 10 SECONDS AT A TIME, STIRRING AFTER EACH HEATING, UNTIL PATTIES ARE MELTED AND SMOOTH WHEN STIRRED. IMMEDIATELY DRIZZLE OVER THE BARS; ALLOW THE DRIZZLE TO COOL BEFORE CUTTING. CUT INTO 24 BARS. VERY SWEET & RICH BUT YUMMY!

BON BON CHRISTMAS COOKIES

8 OF PKG CREAM CHEESE
1/2 CUP BUTTER FLAVOR SHORTENING
2 CUPS FLOUR

1 1/2 CUPS POWDERED SUGAR
2—10 OZ JARS MARASCHINO CHERRIES

BRING CREAM CHEESE TO ROOM TEMPERATURE BEFORE STARTING THE RECIPE; DRAIN THE 2 JARS OF CHERRIES. IN MIXING BOWL, STIR TOGETHER THE SHORTENING & CREAM CHEESE UNTIL WELL BLENDED. ADD IN THE FLOUR (MAY NEED TO USE YOUR HANDS TO HELP IT FORM A DOUGH); IF MIXTURE SEEMS TOO DRY, ADD A COUPLE TEASPOONS OF WATER. COVER & CHILL FOR SEVERAL HOURS OR OVERNIGHT. PREHEAT THE OVEN TO 375 DEGREES; LIGHTLY SPRAY COOKIE SHEETS WITH COOKING SPRAY. SPRINKLE POWDERED SUGAR OVER THE SURFACE BEFORE ROLLING OUT YOUR DOUGH. ROLL DOUGH TO 1/8" THICKNESS; CUT INTO 1X4" STRIPS; PLACE A CHERRY AT THE END OF EACH STRIP. ROLL UP THE STRIPS STARTING WITH THE CHERRY. PLACE ON COOKIE SHEETS; DUST WITH A LITTLE POWDERED SUGAR. BAKE FOR 7-10 MINUTES IN PREHEATED OVEN; COOKIES SHOULD BROWN SLIGHTLY. DUST THEM AGAIN WITH THE POWDERED SUGAR; ALLOW TO COOL BEFORE SERVING AS CHERRIES WILL BE VERY HOT!

HOLIDAY ITALIAN COOKIES

2/3 CUP + 1/4 CUP UNSWEETENED COCOA POWDER
1 1/2 TSPS BAKING POWDER
1 TSP SALT
1 TSP **EACH** GROUND CLOVES, GROUND ALLSPICE, GROUND CINNAMON
1/2 TSP GROUND NUTMEG
3 EGGS
2 TSPS VANILLA
1/2 CUP MILK

3 CUPS FLOUR
1 1/2 TSPS BAKING SODA
1 CUP CHOPPED WALNUTS
1 1/2 CUPS WHITE SUGAR
1/2 CUP BUTTER
4 CUPS POWDERED SUGAR

PREHEAT OVEN TO 350 DEGREES; SPRAY BAKING SHEETS WITH COOKING SPRAY. CREAM THE BUTTER, WHITE SUGAR, EGGS & VANILLA. IN ANOTHER BOWL, MIX TOGETHER THE FLOUR, 2/3 CUP COCOA, THE BAKING POWDER, BAKING SODA, SALT & SPICES. ADD THE FLOUR MIXTURE TO THE BUTTER MIXTURE; IF TOO STICKY, ADD MORE FLOUR, IF TOO DRY, ADD A LITTLE MILK. MIX IN THE NUTS; DOUGH MUST BE OF CONSISTENCY TO ROLL INTO LITTLE 1/2—1" BALLS. WHEN DOUGH IS OF THE RIGHT CONSISTENCY, ROLL INTO LITTLE BALLS, PLACE ON BAKING SHEETS & BAKE FOR 10-12 MINUTES; COOKIES SHOULD BE FIRM. **DO NOT OVER BAKE!** REMOVE FROM OVEN; LET REST ON SHEETS FOR A FEW MINUTES, THEN REMOVE TO WAX PAPER. WHEN COOL; FROST WITH SUGAR GLAZE. TO MAKE THE GLAZE ~ COMBINE 4 CUPS OF THE POWDERED SUGAR, 1/4 CUP COCOA, 1/2 CUP MILK; CONSISTENCY SHOULD BE THIN. DRIZZLE ABOUT 1 TSP OF GLAZE OVER EACH COOKIE; DECORATE WITH SPRINKLES OR FINELY CHOPPED PEANUTS, IF DESIRED, WHILE THE GLAZE IS STILL WET.

CREAMY CHOCOLATE ALMOND COFFEE

1/2 CUP HEAVY WHIPPING CREAM
1/8 TSP ALMOND EXTRACT
4 CUPS HOT STRONG COFFEE

2 TSPS POWDERED SUGAR
1 CUP CHOCOLATE ICE CREAM
TOASTED SLICED ALMONDS

BEAT WHIPPING CREAM, POWDERED SUGAR & ALMOND EXTRACT UNTIL STIFF PEAKS FORM. PLACE 1/4 CUP ICE CREAM INTO 4 CUPS OR MUGS; ADD HOT COFFEE. TOP WITH WHIPPED CREAM & TOASTED ALMONDS.