



# COOKING WITH JAN

JULY 25, 2018 ~ Recipes at Coborns & kokk.com

## TIME FOR CHOCOLATE, CHOCOLATE & MORE CHOCOLATE

### CHOCOLATE ÉCLAIR BARS

8 OZ CAN REFRIGERATED CRESCENT DOUGH  
2—3.4 OZ BOXES INSTANT VANILLA PUDDING  
3/4 CUP HEAVY WHIPPING CREAM

3 CUPS COLD HALF & HALF  
1 1/2 CUP CHOCOLATE CHIPS

PREHEAT OVEN TO 375 DEGREES; SPRAY BOTTOM ONLY OF 9X13" BAKING PAN WITH COOKING SPRAY. UNROLL CRESCENT DOUGH; PRESS INTO BOTTOM OF PAN. BAKE 12-14 MINUTES OR UNTIL GOLDEN BROWN & BAKED THROUGH. REMOVE FROM OVEN TO COOLING RACK & COOL FOR 20 MINUTES. IN A MIXING BOWL, BEAT THE PUDDING MIXES AND HALF & HALF WITH WHISK FOR 2 MINUTES OR UNTIL THICK; SPREAD OVER THE COOLED BAR BASE. IN A MICROWAVABLE BOWL, MICROWAVE CHOCOLATE CHIPS & WHIPPING CREAM, UNCOVERED, ON HIGH FOR 1 MINUTE; STIR. MICROWAVE ANOTHER 30 SECONDS, THEN STIR UNTIL SMOOTH. CAREFULLY SPREAD THE CHOCOLATE MIXTURE OVER TOP OF THE PUDDING LAYER; REFRIGERATE ABOUT 4 HOURS OR UNTIL COMPLETELY COOLED AND THE FROSTING IS SETTLED. WHEN SERVING, CUT INTO 6 ROWS BY 4 ROWS; STORE COVERED IN THE REFRIGERATOR. THESE BARS ARE "TO DIE FOR"!!

### CHOCOLATE-PEANUT BUTTER CUP STUFFED COOKIES

1 BOX SUPREME BROWNIE MIX  
1 EGG  
3/4 CUP PEANUT BUTTER M & Ms

1/2 CUP BUTTER, MELTED  
24 PEANUT BUTTER CUP MINIS

PREHEAT OVEN TO 350 DEGREES. IN LARGE BOWL, MIX THE BROWNIE MIX, CHOCOLATE SYRUP POUCH (FROM BROWNIE MIX), MELTED BUTTER & EGG UNTIL WELL BLENDED; SHAPE DOUGH INTO 24 BALLS. FOR EACH COOKIE, FLATTEN INTO PALM OF HAND TO ABOUT 2" CIRCLE. UNWRAP THE PEANUT BUTTER MINIS & PRESS 1, BOTTOM SIDE DOWN, INTO THE CENTER OF COOKIE BALL. WRAP EDGES AROUND TO COMPLETELY ENCLOSE; RESHAPE INTO BALLS. PLACE ON LARGE, UNGREASED, COOKIE SHEET; PLACE M & Ms ONTO TOP OF EACH COOKIE. BAKE 11-13 MINUTES OR UNTIL EDGES ARE SET. COOL 10 MINUTES, THEN REMOVE FROM COOKIE SHEETS TO COOLING RACKS. CONTINUE TO COOL ANOTHER 20 MINUTES. STORE COOKIES IN AN AIRTIGHT CONTAINER.

### S'MORES POPS

MILK CHOCOLATE BARS, MARSHMALLOWS, CRUSHED GRAHAM CRACKERS, LOLLIPOP STICKS, PARCHMENT PAPER

PUSH ONE LOLLIPOP STICK THROUGH EACH MARSHMALLOW. HEAT CHOCOLATE BARS IN MICROWAVE FOR 20 SECONDS, REMOVE AND STIR. REPEAT ANOTHER 20 SECONDS OR MORE UNTIL FULLY MELTED AND THE CHOCOLATE IS SMOOTH. QUICKLY DIP EACH MARSHMALLOW INTO THE CHOCOLATE AND THEN INTO THE CRUSHED CRACKERS. PLACE ON PARCHMENT PAPER TO DRY.

### CHOCOLATE-CHERRY TRUFFLE CAKE

#### FILLING

1 CUP CHOCOLATE CHIPS  
1/4 TSP ALMOND EXTRACT

2/3 CUP SWEETENED CONDENSED MILK

#### CAKE

1 BOX CHOCOLATE FUDGE CAKE MIX  
1 CUP BUTTER, SOFTENED  
4 EGGS  
10 OZ JAR MARASCHINO CHERRIES

1 CUP WATER  
1/2 TSP ALMOND EXTRACT  
1 SMALL BOX INSTANT CHOCOLATE PUDDING

#### GLAZE

3/4 CUP CHOCOLATE CHIPS  
1 TSP MILK

2 TBLS CORN SYRUP  
REMAINING SWEETENED CONDENSED MILK

PREHEAT OVEN TO 350 DEGREES; SPRAY 12 CUP BUNDT PAN WITH COOKING SPRAY. IN MEDIUM MICROWAVABLE BOWL, MICROWAVE FILLING INGREDIENTS, UNCOVERED, 25-35 SECONDS, STIRRING EVERY 15 SECONDS UNTIL MELTED & SMOOTH; SET ASIDE. IN ANOTHER BOWL, MIX TOGETHER THE CAKE MIX, WATER, BUTTER, 1/2 TSP ALMOND EXTRACT, EGGS & PUDDING MIX, SCRAPING BOWL OFTEN. CHOP THE CHERRIES; CAREFULLY STIR INTO THE CAKE MIX; SPOON HALF OF THE BATTER INTO THE PAN, SPREAD EVENLY. BAKE 15 MINUTES; REMOVE FROM OVEN & IMMEDIATELY DROP SPOONFULS OF THE FILLING OVER TOP OF BATTER KEEPING THE FILLING AWAY FROM SIDES OF PAN PRESSING DOWN LIGHTLY. SPOON REMAINING BATTER OVER TOP & SPREAD EVENLY. BAKE 42-47 MINUTES LONGER OR UNTIL TOOTHPICK COMES OUT CLEAN. COOL IN PAN, 15 MINUTES; LOOSEN CAKE WITH KNIFE, REMOVE FROM PAN, TURNING UPSIDE DOWN ON COOLING RACK OR SERVING PLATE. COOL FOR AT LEAST 90 MINUTES. HEAT GLAZE INGREDIENTS EXCEPT 1 TSP OF MILK, STIRRING OFTEN, UNTIL THE CHOCOLATE IS MELTED AND MIXTURE IS SMOOTH. STIR IN UP TO 1 TSP MILK UNTIL THE CONSISTENCY IS GOOD FOR GLAZING. POUR OVER CAKE, ALLOWING SOME TO DRIZZLE DOWN SIDES. IF DESIRED, GARNISH CAKE WITH WHITE CHOCOLATE CURLS & WHOLE CHERRIES. STORE, LOOSELY COVERED, IN REFRIGERATOR. MAKES ABOUT 12 SERVINGS!