



COOKING WITH JAN

RECIPES AT COBORN'S & kokk.com ~ October 18, 2017
Time for Halloween Parties, Treats, Beverages

CHOCOLATE CHIP CHEESE BALL

8 OZ PKG CREAM CHEESE, SOFTENED
3/4 CUP POWDERED SUGAR
1/4 TSP VANILLA
3/4 CUP FINELY CHOPPED PECANS

1/2 CUP BUTTER, SOFTENED
2 TBLS BROWN SUGAR
3/4 CUP MINI CHOCOLATE CHIPS

IN MIXING BOWL, BEAT TOGETHER THE CREAM CHEESE & BUTTER UNTIL SMOOTH. STIR IN THE BROWN SUGAR, POWDERED SUGAR & VANILLA. COVER; CHILL IN REFRIGERATOR FOR 2 HOURS. SHAPE THE CHILLED MIXTURE INTO A BALL; WRAP WITH PLASTIC WRAP AND CHILL FOR ANOTHER 1 HOUR. ROLL THE CHEESE BALL IN THE FINELY CHOPPED PECANS BEFORE SERVING. SERVE WITH GRAHAM CRACKERS OR CHOCOLATE WAFERS. A FUN SWITCH FROM THE USUAL CHEESE BALL.

CANDY KISS TWISTS

24 SMALL PRETZEL TWISTS
GARNISHES SUCH AS REESE MINI PIECES; PEANUT BUTTER CHIPS; MINI MARSHMALLOWS;
CHOCOLATE SPRINKLES; HOLIDAY COLORED M & Ms; NUT PIECES; CANDIED CHERRIES

24 CHOCOLATE CANDY KISSES

PREHEAT OVEN TO 350 DEGREES; REMOVE ANY WRAPPERS FROM CANDIES. PLACE THE PRETZELS ON UNGREASED COOKIE SHEET; PLACE 1 UNWRAPPED CHOCOLATE KISS ON TOP OF EACH. BAKE **2-3 MINUTES** OR JUST UNTIL THE CHOCOLATE STARTS TO SOFTEN BUT NOT MELTING. **DO NOT OVERHEAT! MELTED CHOCOLATE RETAINS ITS SHAPE UNTIL DISTURBED!** HEAT ONLY UNTIL YOU CAN GENTLY PUSH CHOCOLATE TIP DOWN. REMOVE FROM OVEN; GENTLY PRESS DECORATIVE GARNISHES ON TOP OF THE SOFTENED CHOCOLATE. COOL AND SERVE; MAKES 24 SERVINGS. CUTE & YUMMY!

OREO DIRT POKE CUPCAKES

1 BOX CHOCOLATE FUDGE CAKE MIX
12 OZ JAR OF CHOCOLATE FUDGE TOPPING
4-SERVING SIZE INSTANT CHOCOLATE PUDDING
1 PKG OREO COOKIES, CRUSHED

WATER, OIL & EGGS PER PACKAGE
1 1/2 CUPS COLD MILK
8 OZS COOL WHIP, THAWED

PREHEAT OVEN TO 350 DEGREES; PLACE CUPCAKE PAPERS IN EACH OF 24 REGULAR SIZE MUFFIN CUPS. IN LARGE BOWL, BEAT CAKE MIX, WATER, OIL & EGGS AS DIRECTED ON PACKAGE; SPOON INTO THE MUFFIN CUPS, FILLING HALF FULL. BAKE 15-18 MINUTES OR UNTIL TOPS SPRING BAKE WHEN TOUCHED. COOL IN PAN FOR 3 MINUTES; REMOVE FROM PANS; USE END OF WOODEN SPOON TO POKE 3 HOLES IN TOP OF EACH HOT CUPCAKE. IN MICROWAVABLE BOWL, MICROWAVE CHOCOLATE FUDGE TOPPING, UNCOVERED, ON HIGH 20-30 SECONDS OR UNTIL THIN & POURABLE. SPOON OVER THE WARM CUPCAKES, RESERVING ABOUT 1/4 CUP. COOL COMPLETELY, ABOUT 30 MINUTES. IN ANOTHER BOWL, BEAT THE PUDDING MIX & MILK ABOUT 4 MINUTES OR UNTIL SOFT SET; FOLD IN THE THAWED COOL WHIP. STIR ALL BUT 1 1/2 CUPS OF THE CRUSHED COOKIES INTO THE PUDDING MIXTURE. SPOON THE PUDDING ON TOP OF THE CUPCAKES; TOP WITH REMAINING CRUSHED COOKIES & RESERVED FUDGE TOPPING. REFRIGERATE UNTIL READY TO SERVE; FOR HALLOWEEN, PLACE 1 OR 2 GUMMY WORMS ON TOP OF EACH CUPCAKE.

CHOCOLATE HALLOWEEN COCKTAIL

1 CUP + 2 TBLS WHIPPED CREAM FLAVORED VODKA
1/4 TSP GROUND CAYENNE PEPPER
1 CUP CHOCOLATE LIQUEUR
ICE CUBES

1 TBLS RED SUGAR CRYSTALS
1/4 CUP CHOCOLATE SYRUP
1/2 CUP HALF & HALF

POUR 2 TBLS VODKA IN A CIRCLE IN CENTER OF SMALL PLATE. TURN MARTINI GLASS UPSIDE DOWN AND DIP RIM IN THE VODKA, SPINNING BACK & FORTH UNTIL COATED. REPEAT WITH 4 MORE MARTINI GLASSES. IN CENTER OF ANOTHER SMALL PLATE, SPRINKLE SUGAR & RED PEPPER; TURN EACH OF THE MARTINI GLASSES UPSIDE DOWN & DIP RIM IN MIXTURE, SPINNING BACK & FORTH UNTIL COATED. DRIZZLE THE CHOCOLATE SYRUP INSIDE THE GLASSES, FORMING SWIRLING DESIGNS; PLACE THE GLASSES IN FREEZER. FILL A SHAKER WITH ICE; ADD THE CHOCOLATE LIQUEUR, 1 CUP VODKA AND THE HALF & HALF. SHAKE WELL; REMOVE GLASSES FROM FREEZER; STRAIN THE MIXTURE INTO THE GLASSES & SERVE. FLOAT A GUMMY WORM IN EACH GLASS FOR EXTRA FUN. MAKES 5 SERVINGS!

HALLOWEEN, THANKSGIVING & CHRISTMAS ~ HAPPY EATING!