



## COOKING WITH JAN

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

### PEANUT BUTTER & APPLE CRUNCH

2 TBLS + 1/2 CUP FLOUR  
1 CUP WHITE SUGAR  
1/2 TSP CINNAMON  
6 TBLS BUTTER

1 CUP OATMEAL (QUICK COOKING OR REGULAR)  
4 CUPS APPLES, THINLY SLICED & PEELED  
1 2/3 CUPS PEANUT BUTTER CHIPS  
COOL WHIP, THAWED (OPTIONAL)

PREHEAT OVEN TO 350 DEGREES; SPRAY 9" SQUARE BAKING PAN WITH COOKING SPRAY. MIX TOGETHER THE APPLES, PEANUT BUTTER CHIPS, 3/4 CUP SUGAR & 2 TBLS FLOUR. SPREAD MIXTURE INTO THE PREPARED BAKING PAN; DOT WITH 2 TBLS BUTTER. IN ANOTHER BOWL, MIX TOGETHER THE REMAINING 1/4 CUP SUGAR, REMAINING 1/2 CUP FLOUR, OATMEAL & CINNAMON. CUT IN THE REMAINING 4 TBLS OF BUTTER UNTIL MIXTURE RESEMBLES COARSE CRUMBS; SPRINKLE OAT MIXTURE OVER THE APPLES. BAKE AT 40-45 MINUTES OR UNTIL THE APPLES ARE TENDER AND EDGES ARE BUBBLY; COOL SLIGHTLY. SERVE WARM WITH THE COOL WHIP, IF DESIRED. MAKES 8 SERVINGS.

### HALLOWEEN BUDDIES

4 1/2 CUPS CORN CHEX CEREAL  
1/4 CUP PEANUT BUTTER  
1/2 TSP VANILLA  
1 CUP CANDY CORN

1/2 CUP CHOCOLATE CHIPS  
2 TBLS BUTTER  
3/4 CUP POWDERED SUGAR  
1 CUP SALTED COCKTAIL PEANUTS

IN A LARGE MIXING BOWL, MEASURE THE CEREAL; SET ASIDE. IN MICROWAVABLE BOWL, MICROWAVE THE CHOCOLATE CHIPS, THE PEANUT BUTTER AND THE BUTTER, UNCOVERED, FOR 30 SECONDS; STIR. CONTINUE TO MICROWAVE ABOUT 15 SECONDS LONGER OR UNTIL MIXTURE CAN BE STIRRED SMOOTHLY. ADD IN THE VANILLA; POUR MIXTURE OVER THE CEREAL. STIRRING UNTIL THE MIXTURE IS EVENLY COATED, THEN POUR INTO 1-GALLON RESEALABLE FOOD-STORAGE PLASTIC BAG. ADD THE POWDERED SUGAR; SEAL BAG AND SHAKE UNTIL WELL COATED. ADD THE CANDY CORN AND PEANUTS; SHAKE TO MIX. SPREAD ON WAXED PAPER TO COOL; STORE IN AIRTIGHT CONTAINER IN REFRIGERATOR. TO SERVE, POUR MIXTURE INTO HALLOWEEN THEMED CUPCAKES PAPERS. MAKES APPROXIMATELY 30 SERVINGS.

### WITCH'S BLEND MARGARITAS

1 CUP TEQUILA  
1/2 CUP FRESH LIME JUICE  
2 DROPS GREEN FOOD COLOR  
36 ICE CUBES  
ORANGE SLICES

1/2 CUP ORANGE LIQUEUR  
1/2 CUP + 2 TSPS SIMPLE SYRUP (SEE RECIPE)  
2 DROPS YELLOW FOOD COLOR  
BLACK COARSE SUGAR

IN BLENDER, PLACE TEQUILA, LIQUEUR, LIME JUICE, 1/2 CUP SIMPLE SYRUP, FOOD COLORING AND THE ICE CUBES. COVER; BLEND ON HIGH SPEED UNTIL SMOOTH. PLACE 2 TSPS SIMPLE SYRUP ON A SMALL FLAT PLATE. PLACE THE COARSE SUGAR ON ANOTHER SMALL FLAT PLATE; DIP THE RIMS OF YOUR 5 MARGARITA GLASSES INTO THE SIMPLE SYRUP, THEN INTO THE COARSE SUGAR. DIVIDE THE MARGARITA SLUSH EVENLY AMONG THE SUGAR RIMMED GLASSES; GARNISH EACH WITH AN ORANGE SLICE. SERVE IMMEDIATELY. MAKES 5 YUMMY SERVINGS!

#### SIMPLE SYRUP

1/3 CUP WATER ~ 1/3 CUP WHITE SUGAR. COMBINE THE WATER & SUGAR IN A SMALL SAUCEPAN; COOK UNTIL SUGAR IS COMPLETELY DISSOLVED. **DO NOT BOIL!** COOL BEFORE ADDING TO YOUR RECIPE.

### CANDY STUFFED PEANUT BUTTER COOKIES

1 PKG PEANUT BUTTER COOKIE MIX  
1 EGG  
VANILLA FROSTING

1/3 CUP VEGETABLE OIL  
24 MINI SNICKER BARS, UNWRAPPED  
CANDY SPRINKLES

PREHEAT OVEN TO 350 DEGREES. IN MIXING BOWL, STIR TOGETHER THE COOKIE MIX, OIL & EGG UNTIL A SOFT DOUGH FORMS; SHAPE DOUGH INTO 24 BALLS. FOR EACH COOKIE, WRAP 1 DOUGH BALL AROUND A SNICKER BAR. PLACE ON UNGREASED COOKIE SHEET, 2 INCHES APART. BAKE 12-15 MINUTES OR UNTIL LIGHT GOLDEN BROWN. COOL FOR 3 MINUTES; REMOVE FROM COOKIE SHEET TO COOLING RACK. COOL COMPLETELY BEFORE FROSTING THE COOKIES. SPRINKLE WITH THE CANDY SPRINKLES IMMEDIATELY AFTER FROSTING THE COOKIES; STORE IN AIRTIGHT CONTAINER. MAKES 2 DOZEN COOKIES. MINI MILK WAY BARS, OR MINI 3-MUSKETEERS BARS MAY BE USED INSTEAD OF THE SNICKERS. PEANUT BUTTER SNICKERS WILL MAKE THE COOKIES EXTRA FUN.