



COOKING WITH JAN ~ DECEMBER 12, 2018

Recipes at Coborns and kokk.com

TIME FOR HOLIDAY PARTY FUN

CHOCOLATE COVERED CARAMELS

CARAMELS

1 CUP BUTTER
2 1/4 CUPS BROWN SUGAR
14 OZ CAN SWEETENED CONDENSED MILK

1 TSP VANILLA
1 CUP LIGHT CORN SYRUP

COATING

1 LB MILK CHOCOLATE
1 TBLS BUTTER

SPRAY A 8X8" SQUARE PAN WITH COOKING SPRAY. IN 4-QUART SAUCEPAN, MELT BUTTER; ADD THE BROWN SUGAR, CORN SYRUP & MILK. STIRRING CONSTANTLY, HEAT TO 242-248 DEGREES; REMOVE FROM HEAT AND STIR IN VANILLA, THEN POUR INTO PREPARED PAN. WHEN CARAMEL HAS COOLED & IS SET, CUT INTO 1" SQUARES; CHILL IN REFRIGERATOR UNTIL FIRM. MELT CHOCOLATE WITH 1 TBLS BUTTER IN TOP OF A DOUBLE BOILER OR IN THE MICROWAVE; STIR UNTIL SMOOTH. DIP CARAMEL SQUARES IN CHOCOLATE AND PLACE ON WAXED PAPER TO COOL. IF YOU PREFER, THE CHOCOLATE COATING CAN BE OMITTED.

RASPBERRY TRUFFLE FUDGE

5 CUPS SEMI-SWEET CHOCOLATE CHIPS
14 OZ CAN SWEETENED CONDENSED MILK
1 1/2 TSPS VANILLA

1/4 CUP HEAVY CREAM
1/4 CUP RASPBERRY LIQUEUR
SALT TO TASTE

SPRAY A 9X9" PAN WITH COOKING SPRAY; LINE PAN WITH WAX PAPER. IN MICROWAVE-SAFE BOWL, COMBINE 3 CUPS CHOCOLATE CHIPS & THE MILK. HEAT IN MICROWAVE UNTIL CHOCOLATE MELTS, STIRRING EVERY 3-4 MINUTES; WATCH CAREFULLY SO IT DOESN'T SCORCH. ADD IN THE VANILLA & SALT; SPREAD INTO THE PAN & COOL TO ROOM TEMPERATURE. IN ANOTHER BOWL, COMBINE THE HEAVY CREAM, LIQUEUR AND 2 CUPS OF CHOCOLATE CHIPS. HEAT UNTIL THE CHOCOLATE MELTS; STIR UNTIL SMOOTH. COOL TO JUST WARM, THEN POUR OVER THE FUDGE LAYER. REFRIGERATE UNTIL BOTH LAYERS ARE COMPLETELY SET, ABOUT 1 HOUR. CUT INTO 1" PIECES.

FIESTA CHRISTMAS TREE

8 OZS CREAM CHEESE
1 GREEN ONION
1/4 CUP ORANGE MARMALADE
ASSORTED TORTILLA CHIPS, CRACKERS OR SLICED VEGGIES

YELLOW OR GREEN BELL PEPPER
1/4 CUP SALSA
1 TSP CHOPPED FRESH CILANTRO

CUT BLOCK OF CREAM CHEESE DIAGONALLY IN HALF; ARRANGE ON SERVING PLATE WITH SHALLOW RIM TO FORM TRIANGLE. WITH STAR SHAPED COOKIE CUTTER, CUT A STAR OUT OF THE PEPPER; PLACE ON TOP OF THE CREAM CHEESE TREE. PLACE GREEN ONION AT BASE OF TREE FOR THE TREE SKIRT! MIX THE SALSA WITH THE MARMALADE; SPOON OVER THE CREAM CHEESE, SPRINKLE WITH CILANTRO. SERVE WITH YOUR CHOICE OF CHIPS, CRACKERS OR VEGGIES.

PEANUT CLUSTER CANDY

2/3 LB VANILLA ALMOND BARK
11 OZ PKG WHITE CHOCOLATE CHIPS

12 OZ CAN PEANUTS
1/2—6 OZ PKG ALMOND TOFFEE BITS

LINE BAKING SHEETS WITH WAXED PAPER. IN DOUBLE BOILER, HEAT ALMOND BARK UNTIL MELTED, STIRRING CONSTANTLY UNTIL SMOOTH. POUR IN THE WHITE CHOCOLATE CHIPS; STIR UNTIL SMOOTH. ADD IN THE PEANUTS & TOFFEE BITS. REMOVE FROM HEAT; DROP BY ROUNDED SPOONFULS ONTO WAXED PAPER. COOL FOR AT LEAST AN HOUR OR UNTIL HARDENED.

BAILEY BALLS

1 CUP CHOCOLATE CHIPS
4 CUPS VANILLA WAFER CRUMBS
1 CUP FINELY CHOPPED PECANS
1/3 CUP UNSWEETENED COCOA POWDER
3/4 CUP IRISH CREAM LIQUEUR (BAILEYS)

3/4 CUP BUTTER
1 1/2 CUPS POWDERED SUGAR
1/4 CUP GROUND ALMONDS
1/2 CUP SOUR CREAM
1 1/2 LBS DARK CHOCOLATE, CHOPPED

PLACE CHOCOLATE CHIPS & BUTTER IN SAUCEPAN OVER MEDIUM LOW HEAT; STIR UNTIL MELTED & SMOOTH, ABOUT 5 MINUTES, THEN REMOVE FROM HEAT TO COOL SLIGHTLY. WHISK VANILLA WAFER CRUMBS, POWDERED SUGAR, PECANS, COCOA POWDER & ALMONDS TOGETHER IN LARGE MIXING BOWL; STIR IN THE IRISH CREAM LIQUEUR, SOUR CREAM & THE CHOCOLATE TO FORM A SOFT DOUGH. COVER MIXTURE WITH PLASTIC WRAP AND REFRIGERATE OVERNIGHT. FORM MIXTURE INTO BALLS USING A TABLESPOON SIZE COOKIE SCOOP; PLACE ON BAKING SHEET/S. PLACE THE SHEETS INTO THE FREEZER UNTIL FIRM, ABOUT 30 MINUTES. MELT DARK CHOCOLATE IN MICROWAVE, STIRRING EVERY COUPLE OF MINUTES. DO NOT OVER HEAT OR CHOCOLATE WITH SCORCH. USING A TOOTHPICK, DIP EACH BALL INTO THE MELTED CHOCOLATE TO COAT; PLACE ON WAXED PAPER UNTIL CHOCOLATE IS FIRM, ABOUT 15 MINUTES. PLACE BALLS IN CANDY CUPS; STORE IN AIRTIGHT CONTAINER IN THE REFRIGERATOR FOR UP TO 6 WEEKS. SWEET & YUMMY!