



# COOKING WITH JAN ~ December 4, 2019

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## *It's All About Holiday Candies*

### HOLIDAY CAKE BON BONS

1 BOX CAKE MIX (ANY FLAVOR)  
1 CONTAINER CREAMY FROSTING

WATER, OIL & EGGS NEEDED FOR CAKE  
36 OZS CHOCOLATE OR VANILLA BARK

PREHEAT OVEN TO 350 DEGREES. MAKE & BAKE CAKE AS DIRECTED FOR 9X13" BAKING PAN; COOL FOR 15-20 MINUTES. IN BOWL, CRUMBLE WARM CAKE; ADD FROSTING AND STIR UNTIL WELL BLENDED. REFRIGERATE 1-2 HOURS OR UNTIL FIRM ENOUGH TO SHAPE. DROP MIXTURE BY TEASPOONFULS ONTO COOKIE SHEET; SHAPE INTO BALLS, THEN FREEZE FOR 30 MINUTES. LINE ANOTHER COOKIE SHEET WITH FOIL. IN MICROWAVABLE BOWL, MICROWAVE 12 OZS OF THE ALMOND BARK UNCOVERED ON HIGH FOR 1 MINUTE, 30 SECONDS; STIR. CONTINUE THE MICROWAVING AND STIRRING IN 15 SECOND INTERVALS UNTIL MELTED & SMOOTH. REMOVE 1/3 OF THE BALLS FROM THE FREEZER; USE 2 FORKS, DIP & ROLL EACH IN THE COATING. PLACE ON FOIL COVERED SHEET; DECORATE AS DESIRED WITH SPRINKLES OR CHOPPED NUTS. REFRIGERATE THE CAKE BALLS FOR 15-20 MINUTES OR UNTIL COATING IS SET. MELT REMAINING ALMOND BARK IN 12 OZ BATCHES AND DIP THE REMAINING BALLS. SERVE AT ROOM TEMPERATURE; STORE IN AIRTIGHT CONTAINER.

### EASY HOLIDAY TOFFEE

40 RITZ CRACKERS  
1 CUP WHITE SUGAR  
1 TSP VANILLA  
1 TBLS CANDY SPRINKLES

1 CUP BUTTER  
1/2 TSP SALT  
2 CUPS CHOCOLATE CHIPS

PREHEAT OVEN TO 350 DEGREES; LINE 15X10X1" BAKING SHEET WITH FOIL. SPRAY FOIL WITH COOKING SPRAY; PLACE CRACKERS IN SINGLE LAYER IN THE PAN. IN SAUCEPAN, MIX THE BUTTER, SUGAR AND SALT OVER MEDIUM HEAT; BRING TO A BOIL, STIRRING FREQUENTLY. BOIL 7-9 MINUTES, STIRRING TO PREVENT BURNING; CONTINUE UNTIL MIXTURE IS LIGHT BROWN IN COLOR. REMOVE FROM HEAT; ADD VANILLA & STIR UNTIL BLENDED. IMMEDIATELY POUR MIXTURE EVENLY OVER THE CRACKERS; SPREAD TO COVER. BAKE 13-15 MINUTES OR UNTIL BUBBLY & BROWN IN COLOR. SPRINKLE CHOCOLATE CHIPS OVER TOP; LET STAND 5-8 MINUTES THEN SPREAD. SPRINKLE WITH THE CANDY SPRINKLES; COOL COMPLETELY, ABOUT 2 HOURS OR UNTIL CHOCOLATE IS SET. BREAK INTO PIECES; STORE, COVERED IN REFRIGERATOR FOR UP TO 1 WEEK.

### NUTELLA S'MORES FUDGE

2 CUPS CHOCOLATE CHIPS  
1 CONTAINER MILK CHOCOLATE FROSTING  
1 CUP MINI MARSHMALLOWS

1 CUP NUTELLA HAZELNUT SPREAD  
1 CUP GOLDEN GRAHAM CEREAL

LINE 9" SQUARE PAN WITH FOIL; SPRAY WITH COOKING SPRAY. MICROWAVE THE CHOCOLATE CHIPS AND NUTELLA, UNCOVERED, ON HIGH IN 30 SECOND INTERVALS, STIRRING AFTER EACH, UP TO 2 MINUTES OR UNTIL SMOOTH. ADD IN THE FROSTING; MICROWAVE, UNCOVERED, FOR 20-30 SECONDS OR UNTIL MELTED. ADD IN THE CEREAL & MARSHMALLOWS; BLEND WELL. SPREAD EVENLY INTO PAN THEN PLACE IN REFRIGERATOR, UNCOVERED, UNTIL SET, ABOUT 1 HOUR. CUT INTO 8 ROWS BY 8 ROWS; STORE IN REFRIGERATOR, COVERED. MAKES 64 SERVINGS!

### CANDY CANE FUDGE

2 CUPS WHITE BAKING CHIPS  
1/4 TSP PEPPERMINT EXTRACT  
1/4 CUP CANDY CANES, COARSELY CHOPPED

1 CONTAINER VANILLA FROSTING  
RED GEL FOOD COLORING

LINE 9" SQUARE PAN WITH FOIL, LEAVING SOME HANGING OVER 2 SIDES OF PAN; SPRAY WITH COOKING SPRAY. MICROWAVE THE VANILLA CHIPS, UNCOVERED ON HIGH FOR 1 MINUTE. SPOON THE FROSTING OVER THE CHIPS; MICROWAVE, UNCOVERED, ON HIGH 30 SECONDS. IF NECESSARY, MICROWAVE IN 15 SECOND INCREMENTS UNTIL MIXTURE CAN BE STIRRED SMOOTH; ADD IN THE PEPPERMINT EXTRACT. PLACE 1/2 CUP OF THE FUDGE MIXTURE INTO A SMALL BOWL; TINT RED BY ADDING FOOD COLOR TO DESIRED COLOR. SPREAD THE UNTINTED FUDGE MIXTURE INTO THE PAN. DROP HEAPING TABLESPOONS OF THE RED MIXTURE INTO THE PAN TO CREATE A RANDOM PATTERN. PULL TABLE KNIFE THROUGH THE LAYERS FOR A MARBLE DESIGN. SPRINKLE THE CRUSHED CANDIES OVER TOP; REFRIGERATE, UNCOVERED, UNTIL SET, ABOUT 1 HOUR. REMOVE FROM PAN BY LIFTING FOIL; USING SHARP KNIFE, CUT INTO 8 ROWS BY 8 ROWS. STORE THE FUDGE, COVERED IN THE REFRIGERATOR.