

COOKING WITH JAN ~ February 19, 2020

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WHO NEEDS COOKIES WITH THESE GOODIES!

COOKIES & CREAM CARAMEL LAYER BARS

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| 1/4 CUP DARK UNSWEETENED BAKING COCOA | 11 OZ BAG CARAMEL BITS |
| 8 TBLS HEAVY WHIPPING CREAM | 3/4 CUP PECANS, COARSELY CHOPPED |
| 8 TBLS BUTTER | 3 CUPS POWDERED SUGAR |
| 8 COOKIES & CREAM CANDY BARS, BROKEN INTO PIECES | |
| 16 OZ PKG BIG DELUXE HERSHEY'S REFRIGERATED COOKIES & CREAM COOKIES | |

PREHEAT OVEN TO 350 DEGREES; SPRAY 8" SQUARE BAKING PAN WITH COOKING SPRAY. IN MIXING BOWL, CRUMBLE THE COOKIE DOUGH; STIR OR KNEAD IN THE COCOA UNTIL WELL BLENDED. PRESS EVENLY INTO THE BOTTOM OF THE BAKING DISH; BAKE 18-20 MINUTES OR UNTIL SET. COOL FOR 20 MINUTES. IN ANOTHER BOWL, MICROWAVE THE CARAMEL BITS & 2 TBLS OF THE WHIPPING CREAM, UNCOVERED, ON HIGH FOR 1 1/2 TO 2 1/2 MINUTES, STIRRING EVERY 30 SECONDS, UNTIL SMOOTH. CAREFULLY POUR & SPREAD CARAMEL MIXTURE EVENLY OVER THE COOLED BAR BASE. SPRINKLE WITH THE PECANS; COOL ABOUT 20 MINUTES OR UNTIL THE CARAMEL IS SET. MICROWAVE 6 TABLESPOONS OF THE BUTTER, UNCOVERED, ON HIGH 30-40 SECONDS OR UNTIL MELTED. BEAT IN THE POWDERED SUGAR & REMAINING 6 TABLESPOONS OF WHIPPING CREAM UNTIL SMOOTH & CREAMY. POUR & SPREAD EVENLY OVER THE PECANS; REFRIGERATE ABOUT 1 HOUR OR UNTIL SET. IN SMALL BOWL, MICROWAVE THE CANDY BARS & REMAINING 2 TBLS OF BUTTER, UNCOVERED, ON MEDIUM 1 TO 1 1/2 MINUTES, STIRRING EVERY 30 SECONDS UNTIL MIXTURE IS SMOOTH. SPREAD EVENLY OVER TOP OF BARS; REFRIGERATE ABOUT 2 HOURS OR UNTIL THE CENTER IS FIRM. CUT INTO 8 ROWS BY 4 ROWS. MAKES 32 SERVINGS!

5-INGREDIENT BUTTERSCOTCH PIE

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| 1 REFRIGERATED PIE CRUST | 2 CUPS COLD MILK |
| 2-3 OZ BOXES INSTANT BUTTERSCOTCH PUDDING | 2 CUPS COOL WHIP, THAWED |
| 1 TBLS BUTTERSCOTCH TOPPING | |

PREHEAT OVEN TO 450 DEGREES. MAKE PIE CRUST AS DIRECTED ON PACKAGE FOR ONE-CRUST PIE USING 9" PIE PLATE. COOL COMPLETELY, ABOUT 30 MINUTES. IN BOWL, MIX THE PUDDING MIXES & MILK; BEAT FOR 2 MINUTES WITH WIRE WHISK. ADD IN 1 CUP OF THE COOL WHIP; SPOON INTO PIE CRUST. COVER LOOSELY, REFRIGERATE AT LEAST 2 HOURS TO SET. TO SERVE, SPREAD REMAINING 1 CUP OF COOL WHIP INTO THE CENTER OF THE PIE, TO WITHIN 1" OF THE EDGE. DRIZZLE WITH THE BUTTERSCOTCH TOPPING; CUT INTO 8 SLICES. STORE ANY LEFTOVER PIE IN REFRIGERATOR.

SNICKERS SLAB BARS

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| 1 BOX REFRIGERATED PIE CRUSTS, SOFTENED | 3 CUPS HEAVY WHIPPING CREAM |
| 8 OZS CREAM CHEESE, SOFTENED | 1/2 CUP CREAMY PEANUT BUTTER |
| 1/4 CUP + 2 TBLS CARAMEL TOPPING | 2 CUPS SNICKER BARS, CHOPPED |
| 1 TBLS CHOCOLATE SYRUP | |

PREHEAT OVEN TO 450 DEGREES. UNROLL PIE CRUSTS; STACK ON LIGHTLY FLOURED SURFACE. ROLL TO 17X13" RECTANGLE; FIT CRUST INTO UNGREASED 15X10X1" BAKING PAN, FIRMLY PRESSING INTO BOTTOM AND UP SIDES. FOLD CRUST EVEN WITH EDGES OF PAN; FLUTE OR CRIMP EDGES & PRICK BOTTOM SEVERAL TIMES WITH FORK. BAKE 10-12 MINUTES OR UNTIL GOLDEN BROWN; COOL COMPLETELY, ABOUT 30 MINUTES. IN LARGE BOWL, BEAT WHIPPING CREAM WITH MIXER UNTIL STIFF PEAKS FORM. RESERVE 2 CUPS OF THE CREAM; SET ASIDE FOR TOPPING. BEAT CREAM CHEESE, PEANUT BUTTER & 1/4 CUP OF THE CARAMEL TOPPING WITH MIXER ON MEDIUM SPEED UNTIL SMOOTH & CREAMY. GENTLY FOLD CREAM CHEESE INTO THE REMAINING WHIPPED CREAM; FOLD IN 1 CUP OF THE CHOPPED CANDY BARS. SPREAD THE CREAM CHEESE MIXTURE EVENLY ONTO THE CRUST; SPOON RESERVED 2 CUPS OF THE CREAM ONTO THE CREAM CHEESE. SPREAD EVENLY; SPRINKLE WITH THE REMAINING 1 CUP OF CHOPPED CANDY BARS. REFRIGERATE 1 HOUR. JUST BEFORE SERVING, DRIZZLE WITH REMAINING 2 TBLS OF CARAMEL TOPPING & THE CHOCOLATE SYRUP.

MINI BUCKEYE PIE BITES

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| 1 REFRIGERATED PIE CRUST, SOFTENED | 3 TBLS CREAMY PEANUT BUTTER |
| 1 TBLS BUTTER, SOFTENED | 1/2 CUP POWDERED SUGAR |
| 1/4 CUP HEAVY WHIPPING CREAM | 3/4 CUP CHOCOLATE CHIPS |
| 2 TSPS COCKTAIL PEANUTS, FINELY CHOPPED | |

PREHEAT OVEN TO 450 DEGREES; REMOVE PIE CRUST FROM POUCH, UNROLL ON WORK SURFACE. USING ROLLING PIN, ROLL OUT CRUST INTO 12" ROUNDS. USING A 2 1/2" ROUND CUTTER, CUT OUT 24 ROUNDS FROM PIE CRUST, RE-ROLLING SCRAPS IF NEEDED. PRESS 1 PASTRY ROUND INTO 24 UNGREASED MINI MUFFIN CUPS; PRICK DOUGH INSIDE EACH CUP WITH FORK 3-4 TIMES. BAKE 7-9 MINUTES; COOL IN PAN 2 MINUTES, THEN REMOVE TO COOLING RACK & COOL FOR 30 MINUTES. BEAT THE PEANUT BUTTER, BUTTER, POWDERED SUGAR & 1 TBLS OF CREAM UNTIL BLENDED. SPOON INTO RESEALABLE PLASTIC BAG; CUT SMALL HOLE IN 1 CORNER & PIPE 1 TSP INTO EACH CUP. MICROWAVE THE CHOCOLATE CHIPS & 3 TBLS CREAM. SPOON 1 TSP CHOCOLATE MIXTURE OVER THE PEANUT BUTTER LAYER OF EACH CUP. SPRINKLE WITH THE CHOPPED PEANUTS; REFRIGERATE ABOUT 1 HOUR OR UNTIL CHOCOLATE IS SET.

