



COOKING WITH JAN ~ FEBRUARY 6, 2019

Recipes at Coborns and kokk.com

VALENTINE'S DAY PARTY TREATS

RASPBERRY ALMOND KISS COOKIES

1/2 CUP BUTTER, SOFTENED	3/4 CUP WHITE SUGAR
1/2 CUP BROWN SUGAR	1 EGG
1 1/4 TSP ALMOND EXTRACT	2 CUPS FLOUR
1 TSP BAKING SODA	1/4 TSP SALT
40 CHOCOLATE KISSES, UNWRAPPED	1 CUP POWDERED SUGAR
1 TBLS MILK	4-5 TSPS RASPBERRY JAM

IN BOWL, CREAM TOGETHER THE BUTTER, 1/2 CUP WHITE SUGAR & THE BROWN SUGAR UNTIL SMOOTH; BLEND IN THE EGG & 1 TSP ALMOND EXTRACT. COMBINE THE FLOUR, BAKING SODA & SALT; STIR INTO THE CREAM MIXTURE. COVER THE DOUGH & REFRIGERATE FOR ONE HOUR OR UNTIL EASY TO HANDLE. PREHEAT OVEN TO 325 DEGREES; ROLL DOUGH INTO 1" BALLS, THEN ROLL IN THE REMAINING WHITE SUGAR. PLACE THEM 2" APART ON UNGREASED BAKING SHEETS. BAKE 10-12 MINUTES OR UNTIL GOLDEN BROWN. REMOVE FROM THE OVEN; PLACE A CHOCOLATE KISS **IMMEDIATELY** INTO THE CENTER OF EACH COOKIE. REMOVE FROM BAKING SHEETS TO COOL ON WIRE RACKS. IN A SMALL BOWL, MIX TOGETHER THE POWDERED SUGAR, MILK, RASPBERRY JAM & 1/4 TSP ALMOND EXTRACT UNTIL SMOOTH. DRIZZLE OVER THE COOLED COOKIES.

VALENTINE CHEX MIX

9 CUPS RICE CHEX CEREAL	1 CUP VANILLA BAKING CHIPS
1/2 CUP PEANUT BUTTER	1/4 CUP BUTTER
3/4 CUP POWDERED SUGAR	1/2 CUP RED, WHITE, PINK M & Ms
1/4 CUP RED AND/OR PINK SPRINKLES	

IN LARGE BOWL, PLACE THE CHEX CEREAL. IN A SMALL MICROWAVABLE BOWL, MICROWAVE THE BAKING CHIPS, PEANUT BUTTER & BUTTER, UNCOVERED, ON HIGH 60-90 SECONDS, STIRRING EVERY 30 SECONDS, UNTIL MELTED & SMOOTH. POUR PEANUT BUTTER MIXTURE OVER THE CEREAL, STIRRING UNTIL MIXTURE IS EVENLY COATED. PLACE 1/2 OF THE CEREAL IN A 1-GALLON FOOD STORAGE BAG OR A LARGE CONTAINER WITH A LID. ADD THE POWDERED SUGAR; SEAL BAG/COVER CONTAINER & SHAKE UNTIL WELL COATED. SPREAD ON WAXED PAPER OR FOIL TO COOL, ABOUT 15 MINUTES. STIR M & Ms & SPRINKLES INTO THE REMAINING CEREAL; SPREAD ON WAXED PAPER OR FOIL TO COOL, ABOUT 15 MINUTES. IN LARGE SERVING BOWL, MIX TOGETHER BOTH CEREAL MIXTURES; STORE IN AIRTIGHT CONTAINER.

CHOCOLATE COVERED STRAWBERRY TARTS

1 PKG DOUBLE CHOCOLATE CHUNK COOKIE MIX	1/4 CUP VEGETABLE OIL
1 EGG	2 TBLS WATER
1/3 CUP STRAWBERRY JAM	1/2 CUP COOL WHIP, THAWED
1 CUP WHIPPED STRAWBERRY FROSTING	3 TBLS MINI CHOCOLATE CHIPS

PREHEAT OVEN TO 350 DEGREES. PLACE BAKING PAPERS IN 36 MINI MUFFIN CUPS. IN MIXING BOWL, STIR TOGETHER THE COOKIE MIX, OIL, EGG & WATER UNTIL SOFT DOUGH FORMS. DROP BY TEASPOONFULS INTO THE BAKING CUPS. BAKE 8-10 MINUTES OR UNTIL EDGES ARE SET. GENTLY PRESS END OF WOODEN SPOON INTO THE BOTTOMS & SIDES OF BAKING CUPS TO FLATTEN BEING CAREFUL NOT TO MAKE HOLES IN THE DOUGH. COOL COMPLETELY ABOUT 30 MINUTES. SPOON 1/2 TSP JAM INTO EACH COOKIE CUP. IN ANOTHER BOWL, FOLD THE COOL WHIP INTO THE FROSTING & MIX UNTIL WELL COMBINED. FROST EACH COOKIE CUP WITH THE STRAWBERRY/COOL WHIP TOPPING. TOP EACH WITH THE MINI CHIPS. STORE LOOSELY COVERED.

VALENTINE'S DAY PUFFS

12 OZ PKG WHITE CHOCOLATE CHIPS	2—OZ BAGS WHITE CORN PUFFS
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LINE LARGE BAKING SHEET WITH WAXED PAPER OR PARCHMENT PAPER. PLACE CHOCOLATE CHIPS INTO A LARGE MICROWAVEABLE BOWL; HEAT ON LOW POWER FOR 30 SECOND INTERVALS UNTIL CHIPS HAVE BEGUN TO MELT. STIR CHIPS UNTIL SMOOTH & POURABLE. POUR THE CORN PUFFS INTO THE BOWL WITH THE MELTED CHOCOLATE; STIR TO COAT THE PUFFS. SPREAD THE MIXTURE OUT ONTO THE PAPER LINED BAKING SHEET; SPRINKLE WITH RED AND/OR PINK SPRINKLES, THEN ALLOW TO SET, ABOUT 30 MINUTES. BREAK THE MIXTURE UP INTO BITE SIZE PIECES TO SERVE. IF CORN PUFF SNACKS CANNOT BE FOUND, THE CORN PUFF CEREAL MAY BE SUBSTITUTED.

MINI HEART CHERRY PIES

1 BOX REFRIGERATED PIE CRUSTS	21 OZ CAN CHERRY PIE FILLING
1 EGG	1 TBLS WATER

PREHEAT OVEN TO 400 DEGREES; UNROLL PIE CRUSTS, USE ROLLING PIN TO ROLL DOUGH OUT. WITH 3" ROUND COOKIE CUTTER, CUT 12 CIRCLES; USE SMALL HEART SHAPED CUTTER TO CUT 12 HEART FROM THE REMAINING DOUGH. PRESS THE CIRCLES INTO 12 REGULAR MUFFIN CUPS; FILL WITH PIE FILLING, THEN TOP EACH WITH HEART. MIX EGG & WATER; BRUSH OVER HEARTS. BAKE 20 MINUTES OR UNTIL GOLDEN BROWN.