



## COOKING WITH JAN ~ July 24, 2019

Recipes at Coborns & kokk.com ~ IT'S BETTER WITH PEANUT BUTTER!

### BANANA, PEANUT BUTTER & MARSHALLOW POKE CAKE

<b><u>CAKE</u></b>	1 BOX YELLOW CAKE MIX 1/2 CUP WATER 4 EGGS	1 CUP MASHED VERY RIPE BANANAS 1/3 CUP VEGETABLE OIL
<b><u>FILLING</u></b>	6-SERVING SIZE INSTANT VANILLA PUDDING 1/3 CUP CREAMY PEANUT BUTTER	3 CUPS COLD MILK
<b><u>TOPPING</u></b>	7 OZ JAR MARSHMALLOW CREAM 2 CUPS POWDERED SUGAR SLICED BANANAS	1 CUP BUTTER, SOFTENED 1/3 CUP CREAMY PEANUT BUTTER

PREHEAT OVEN TO 350 DEGREES; SPRAY BOTTOM ONLY OF 9X13" BAKING PAN. IN LARGE MIXING BOWL, BEAT CAKE INGREDIENTS UNTIL WELL BLENDED, SCRAPING BOWL OFTEN. POUR INTO PREPARED PAN; BAKE 26-33 MINUTES OR UNTIL TOOTHPICK INSERTED IN CENTER COMES OUT CLEAN. REMOVE CAKE FROM OVEN TO COOLING RACK; COOL 5 MINUTES. WITH HANDLE OF WOODEN SPOON, POKE HOLES ALMOST TO BOTTOM OF CAKE EVERY 1/2", WIPING SPOON HANDLE OCCASIONALLY. IN ANOTHER BOWL, WHISK THE FILLING INGREDIENTS 1 MINUTE (MIXTURE WILL THICKEN). POUR OVER CAKE; SPREAD EVENLY OVER THE CAKE BEING SURE TO FILL ALL THE HOLES. SOME FILLING WILL REMAIN ON TOP; REFRIGERATE AT LEAST 1 HOUR. SPOON THE MARSHMALLOW CREAM INTO A LARGE MICROWAVABLE BOWL; MICROWAVE, UNCOVERED, ON HIGH FOR 15-20 SECONDS TO SOFTEN. ADD THE SOFTENED BUTTER & BEAT WITH MIXER UNTIL SMOOTH. ADD IN THE POWDERED SUGAR & WHISK UNTIL SMOOTH; SPREAD EVENLY OVER THE CAKE. JUST BEFORE SERVING, MICROWAVE 1/3 CUP PEANUT BUTTER, UNCOVERED, ON HIGH IN 15-SECOND INTERVALS UNTIL THIN ENOUGH TO DRIZZLE. TOP THE CAKE WITH SLICED BANANAS, THEN DRIZZLE WITH THE WARM PEANUT BUTTER. COVER AND REFRIGERATE ANY REMAINING CAKE. VERY SWEET SO A SMALL PIECE WILL DO YA!!

### CHOCOLATE-PEANUT BUTTER DREAM BARS

<b><u>COOKIE BASE</u></b>	1 PKG DOUBLE CHOCOLATE CHUNK COOKIE MIX 2 TBLS COLD STRONG BREWED COFFEE OR WATER	1/4 CUP VEGETABLE OIL 1 EGG
<b><u>FILLING</u></b>	8 OZS CREAM CHEESE, SOFTENED 8 OZS COOL WHIP, THAWED	1/4 CUP WHITE SUGAR 9 OZ BAG PEANUT BUTTER CUPS MINIS, CHOPPED
<b><u>TOPPING</u></b>	1/4 CUP CREAMY PEANUT BUTTER 2 TBLS WHITE SUGAR 1 CUP UNSALTED DRY ROASTED PEANUTS	1/4 CUP COLD MILK 3 OZS BAKING CHOCOLATE

PREHEAT OVEN TO 350 DEGREES. IN LARGE BOWL, MIX THE COOKIE BASE INGREDIENTS UNTIL SOFT DOUGH FORMS. SPREAD DOUGH IN BOTTOM OF UNGREASED 9X13" BAKING PAN; BAKE 12-15 MINUTES OR JUST UNTIL SET. COOL COMPLETELY, ABOUT 30 MINUTES. IN LARGE BOWL, BEAT THE CREAM CHEESE & 1/4 CUP WHITE SUGAR WITH MIXER UNTIL SMOOTH. FOLD IN THE COOL WHIP & CHOPPED PEANUT BUTTER CUPS, THEN SPREAD OVER THE COOLED COOKIE BASE. IN A SMALL MICROWAVABLE BOWL, BEAT THE PEANUT BUTTER, MILK & 2 TBLS WHITE SUGAR WITH WHISK UNTIL SMOOTH. MICROWAVE, UNCOVERED, ON HIGH 30-60 SECONDS, STIRRING AFTER 30 SECONDS, UNTIL THIN ENOUGH FOR DRIZZLING; DRIZZLE MIXTURE OVER THE FILLING. MELT THE BAKING CHOCOLATE; DRIZZLE THAT OVER THE PEANUT BUTTER & SPRINKLE WITH THE PEANUTS. REFRIGERATE ABOUT 1 HOUR OR UNTIL BARS ARE SET. CUT INTO 24 BARS; STORE COVERED IN THE REFRIGERATOR. ANOTHER RICH BUT YUMMY DESSERT.

### PEANUT BUTTER CUP PIE

<b><u>CRUST</u></b>	3 CUPS FINELY CRUSHED PRETZELS 1/2 CUP BUTTER, MELTED	1/4 CUP BROWN SUGAR
<b><u>FILLING</u></b>	1 SMALL BOX INSTANT CHOCOLATE PUDDING 3/4 CUP CREAMY PEANUT BUTTER	2 CUPS COLD MILK
<b><u>TOPPING</u></b>	1 1/2 CUPS COOL WHIP, THAWED 1 TBLS CHOCOLATE SYRUP	1 TBLS CREAMY PEANUT BUTTER 3/4 CUP PEANUT BUTTER CUPS

SPRAY 9" GLASS PIE PLATE WITH COOKING SPRAY. IN BOWL, MIX TOGETHER THE CRUST INGREDIENTS; PRESS AGAINST BOTTOM & SIDES OF PIE PLATE, REFRIGERATE AT LEAST 10 MINUTES. IN LARGE BOWL, WHISK THE PUDDING MIX & MILK FOR 2 MINUTES; ADD IN 1/4 CUP OF THE PEANUT BUTTER & CONTINUE TO WHISK UNTIL COMBINED. LET STAND FOR 5 MINUTES. IN A MICROWAVABLE BOWL, MICROWAVE 1/2 CUP PEANUT BUTTER, UNCOVERED, ON HIGH IN 15-SECOND INCREMENTS UNTIL THIN ENOUGH TO SPREAD. POUR THE WARM PEANUT BUTTER OVER THE CHILLED CRUST; POUR THE CHOCOLATE PUDDING MIXTURE OVER THE PEANUT BUTTER & SPREAD EVENLY. COVER AND REFRIGERATE FOR 3 HOURS. JUST BEFORE YOU SERVE, SPREAD THE COOL WHIP ON TOP OF THE PIE. MICROWAVE, UNCOVERED, 1 TBLS PEANUT BUTTER IN 15 SECOND INCREMENTS UNTIL THIN ENOUGH TO DRIZZLE. DRIZZLE THE WARM PEANUT BUTTER AND THE CHOCOLATE SYRUP ON TOP OF THE COOL WHIP; GARNISH WITH THE PEANUT BUTTER CUPS. COVER AND REFRIGERATE ANY REMAINING PIE. MAKES 8 SERVINGS!