



COOKING WITH JAN ~ MARCH 6, 2019

Recipes at [Coborns](http://Coborns.com) and kokk.com

TIME FOR ~ ST. PATRICK'S DAY DESSERTS

GRASSHOPPER FUDGE CAKE

1 BOX WHITE CAKE MIX	WATER, OIL & EGG WHITES FOR CAKE
2 TSPS MINT EXTRACT	12 DROPS GREEN FOOD COLORING
2—16 OZ JARS FUDGE TOPPING	5 DROPS YELLOW FOOD COLORING
THIN CRÈME DE MENTHE CANDIES	8 OZS COOL WHIP, THAWED

PREHEAT OVEN TO 350 DEGREES; SPRAY BOTTOM ONLY OF 9X13" BAKING PAN WITH COOKING SPRAY WITH FLOUR. PREPARE CAKE AS DIRECTED ON BOX, ADDING 1 1/2 TSPS OF THE MINT EXTRACT; RESERVE 1 CUP OF THE BATTER. POUR THE REMAINING BATTER INTO THE PREPARED PAN. STIR 3 DROPS OF THE GREEN FOOD COLORING INTO THE RESERVED BATTER; DROP GENEROUS TABLESPOONFULS RANDOMLY IN 12-14 MOUNDS ONTO THE BATTER IN THE PAN. CUT THROUGH THE BATTER WITH A KNIFE IN S-SHAPED CURVES ALL IN ONE MOTION. TURN PAN 1/4 TURN; REPEAT THE SWIRLING. BAKE ON DIRECTED ON CAKE BOX; WHEN DONE BAKING, RUN KNIFE AROUND EDGE TO LOOSEN CAKE. COOL COMPLETELY, ABOUT 1 HOUR. CAREFULLY SPREAD THE FUDGE TOPPING EVENLY OVER THE CAKE. IN A MIXING BOWL, MIX THE COOL WHIP, THE REMAINING 1/2 TSP OF MINT EXTRACT, REMAINING 9 DROPS OF GREEN FOOD COLORING & THE YELLOW FOOD COLORING UNTIL WELL BLENDED. SPREAD THE MIXTURE OVER TOP OF FUDGE TOPPING; GARNISH WITH THE CANDIES WHICH YOU HAVE CHOPPED. STORE, COVERED, IN REFRIGERATOR. MAKES 15 YUMMY SERVINGS!

BROWNIE LUSH

<u>BROWNIE BASE</u>	FUDGE BROWNIE MIX	WATER, OIL & EGGS FOR CAKE BROWNIES
<u>LAYERS</u>	8 OZS CREAM CHEESE, SOFTENED	1 CUP POWDERED SUGAR
	12 OZS COOL WHIP, THAWED	2 CUPS OREO COOKIES, CRUSHED
	3 CUPS COLD MILK	2 BOXES INSTANT CHOCOLATE PUDDING

PREHEAT OVEN TO 350 DEGREES; SPRAY BOTTOM ONLY OF 9X13" BAKING PAN WITH COOKING SPRAY. MAKE BROWNIES AS DIRECTED ON BOX FOR CAKELIKE BROWNIES; SPREAD IN PAN. BAKE 22-25 MINUTES OR UNTIL TOOTHPICK COMES OUT ALMOST CLEAN; COOL COMPLETELY, ABOUT 1 HOUR. IN LARGE MIXING BOWL, BEAT THE CREAM CHEESE & POWDERED SUGAR WITH MIXER UNTIL SMOOTH, SCRAPING DOWN SIDES OF THE BOWL FREQUENTLY. BEAT IN 2 CUPS OF THE COOL WHIP; SPREAD OVER THE BROWNIES. SPRINKLE 1 1/2 CUPS OF THE CRUSHED COOKIES OVER THE CREAM CHEESE MIXTURE. IN A BOWL, BEAT THE DRY PUDDING MIXES & MILK WITH A WHISK ABOUT 2 MINUTES OR UNTIL THICKENED; SPREAD OVER THE COOKIE LAYER. ADD GREEN FOOD COLORING, TO YOUR LIKING, TO THE REMAINING COOL WHIP; DROP BY SPOONFULS OVER THE PUDDING LAYER, SPREADING EVENLY. COVER & REFRIGERATE 4 HOURS. WHEN READY TO SERVE, SPRINKLE THE REMAINING 1/2 CUP OF CRUSHED COOKIES ON TOP. COVER & REFRIGERATE ANY LEFTOVER DESSERT. MAKES APPROXIMATELY 24 SERVINGS.

GRASSHOPPER DESSERT SQUARES

1/1 2 CUPS OREO COOKIES, CRUSHED	1/4 CUP WHITE SUGAR
6 TBLS BUTTER, MELTED	2—8 OZ PKGS CREAM CHEESE, SOFTENED
1/3 CUP GREEN CRÈME DE MENTHE LIQUEUR	2 1/4 CUPS MARSHMALLOW CRÈM
1/4 CUP WHITE CRÈME DE CACAO LIQUEUR	1 1/2 CUP WHIPPING CREAM

LINE 9X13" BAKING PAN WITH FOIL SO EDGES EXTEND OVER SIDES OF PAN; SPRAY WITH COOKING SPRAY. IN PAN, MIX COOKIE CRUMBS, SUGAR & BUTTER; PRESS EVENLY INTO BOTTOM OF PAN. IN LARGE BOWL, BEAT THE CREAM CHEESE, CRÈME DE MENTHE & CRÈME DE CACAO WITH MIXER UNTIL SMOOTH. ADD THE MARSHMALLOW CREAM; BEAT UNTIL SMOOTH. REFRIGERATE ABOUT 45 MINUTES OR UNTIL MIXTURE MOUNDS WHEN DROPPED FROM A SPOON. IN CHILLED MIXING BOWL, BEAT THE WHIPPING CREAM ON HIGH SPEED UNTIL STIFF PEAKS FORM. FOLD THE WHIPPED CREAM INTO THE MARSHMALLOW MIXTURE UNTIL WELL BLENDED; POUR OVER THE CRUST & FREEZE ABOUT 4 HOURS OR UNTIL FIRM. REMOVE FROM PAN, USING FOIL TO LIFT. LET DESSERT STAND AT ROOM TEMPERATURE 10 MINUTES BEFORE CUTTING. FREEZE ANY REMAINING DESSERT TIGHTLY COVERED. MAKES 16 SERVINGS.

IRISH CREAM

1 CUP HEAVY CREAM	14 OZ CAN SWEETENED CONDENSED MILK
1 2/3 CUPS IRISH WHISKEY	1 TSP INSTANT COFFEE GRANULES
2 TBLS CHOCOLATE SYRUP	1 TSP <u>EACH</u> VANILLA & ALMOND EXTRACT

IN A BLENDER, COMBINE ALL THE INGREDIENTS; BLEND ON HIGH FOR 20-30 SECONDS. STORE IN A TIGHTLY SEALED CONTAINER IN THE REFRIGERATOR; SHAKE WELL BEFORE SERVING. CAN BE SERVED OVER ICE, IN COFFEE OR OVER ICE CREAM. IT IS SWEET BUT OH SOOOO GOOD!

