

COOKING WITH JAN ~ NOVEMBER 28, 2018

Recipes at Coborns and kokk.com

TIME FOR HOLIDAY BAKING

S'MORES COOKIES WITH CANDY CANE GARNISH

5—1 OZ HERSHEY BARS,	3 FULL SIZE GRAHAM CRACKER SHEETS
2 1/2 CUPS MINI MARSHMALLOWS	3/4 CUP BUTTER, SOFTENED
3/4 CUP WHITE SUGAR	1 EGG
1 TSP VANILLA	1 CUP FLOUR
1 CUP GRAHAM CRACKER CRUMBS	1 TSP BAKING POWDER
1/4 CUP CRUSHED CANDY CANES	

PREHEAT OVEN TO 350 DEGREES; LINE COOKIE SHEETS WITH PARCHMENT PAPER. SET ASIDE 1 CHOCOLATE BAR FOR DRIZZLE; UNWRAP REMAINING 4 BARS & BREAK INTO SMALL PIECES. BREAK GRAHAM CRACKERS INTO PIECES (1/2-1" IN SIZE); MIX TOGETHER CHOCOLATE PIECES, GRAHAM CRACKER PIECES & 1 1/4 CUPS OF THE MINI MARSHMALLOWS; SET ASIDE. BEAT BUTTER & SUGAR UNTIL WELL BLENDED; ADD EGG & THE VANILLA, BEAT UNTIL ALL MIXED. STIR TOGETHER THE FLOUR, GRAHAM CRACKER CRUMBS & THE BAKING POWDER; GRADUALLY CUT INTO THE BUTTER MIXTURE. STIR IN CHOCOLATE MIXTURE (BATTER WILL BE STIFF). DROP BY HEAPING TABLESPOONS ONTO PREPARED COOKIE SHEETS. BAKE 9-11 MINUTES OR UNTIL COOKIES ARE SET & EDGES LIGHT BROWN. THE MARSHMALLOWS WILL MELT OUT ALONG EDGES OF THE COOKIES. PLACE COOKIE SHEETS ONTO COOLING RACK; IMMEDIATELY PRESS 4-6 OF THE REMAINING MARSHMALLOWS ONTO THE TOP OF EACH COOKIE. COOL FOR SEVERAL MINUTES; SLIDE COOKIES ONTO THE COOLING RACKS & COOL COMPLETELY. REMOVE WRAPPER FROM REMAINING CHOCOLATE BAR; BREAK INTO PIECES & MICROWAVE FOR 30-40 SECONDS UNTIL MELTED & SMOOTH. DRIZZLE MELTED CHOCOLATE OVER THE COOKIE; IMMEDIATELY SPRINKLE WITH THE CRUSHED CANDY CANES. ALLOW CHOCOLATE TO FIRM UP BEFORE SERVING OR PACKING FOR STORAGE. MAKES ABOUT 22-24 LARGE COOKIES!

SNICKERDOODLE COOKIE TRUFFLES

1 PKG SNICKERDOODLE COOKIE MIX	BUTTER, WATER & EGG PER DIRECTIONS
4 OZS CREAM CHEESE, SOFTENED	14 OZS VANILLA ALMOND BARK

PREHEAT OVEN TO 375 DEGREES; SET ASIDE 1 TBLS SUGAR FROM CINNAMON SUGAR PACKET FROM THE COOKIE PACKAGE. MAKE DROP COOKIES AS DIRECTED ON PACKAGE; COOL COMPLETELY, AT LEAST 15 MINUTES. IN FOOD PROCESSOR OR BLENDER, PROCESS HALF OF THE COOKIES TO FINE CRUMBS; REMOVE AND SET ASIDE. CONTINUE TO PROCESS THE REMAINING COOKIES INTO CRUMBS; THEN MIX ALL THE CRUMBS TOGETHER IN THE PROCESSOR/BLENDER. ADD THE CREAM CHEESE; PROCESS UNTIL WELL COMBINED & MIXTURE CAN BE PRESSED INTO A BALL, 1-2 MINUTES. SHAPE COOKIE MIXTURE INTO 42 (1 1/4" BALLS); PLACE ON COOKIE SHEET LINED WITH WAXED PAPER OR PARCHMENT PAPER. REFRIGERATE ABOUT 15-20 MINUTES. MICROWAVE THE ALMOND BARK, UNCOVERED, ON HIGH 60-90 SECONDS OR UNTIL IT CAN BE STIRRED SMOOTH. REMOVE HALF OF THE COOKIE BALLS FROM THE REFRIGERATOR. USING 2 FORKS, DIP & ROLL CHILLED COOKIE BALLS, ONE AT A TIME, IN THE VANILLA COATING. RETURN TO COOKIE SHEET; IMMEDIATELY SPRINKLE TOP WITH RESERVED CINNAMON SUGAR. REHEAT TOPPING IF IT BEGINS TO GET THICK; REPEAT WITH REMAINING COOKIE BALLS. STORE IN REFRIGERATOR.

THE WORLD'S BESTEST PEANUT BUTTER FUDGE

4 CUPS WHITE SUGAR	1 CUP MILK
1/2 CUP BUTTER	7 OZ JAR MARSHMALLOW CREAM
12 OZS SMOOTH PEANUT BUTTER	2/3 CUP FLOUR

SPRAY 9X13 BAKING SHEET WITH COOKING SPRAY; SET ASIDE. IN SAUCEPAN, COMBINE SUGAR, MILK AND BUTTER; BRING TO A BOIL, COOK FOR 5 MINUTES. REMOVE FROM HEAT; STIR IN THE MARSHMALLOW CREAM AND PEANUT BUTTER. GRADUALLY ADD THE FLOUR; SPREAD ONTO THE PREPARED BAKING SHEET AND LET SET TO COOL. CUT INTO SERVING SIZE PIECES WHEN COOLED; STORE IN COVERED CONTAINER!

CHOCOLATE PEPPERMINT BLOSSOMS

1 ROLL REFRIGERATED COOKIE DOUGH	2 TBLS FLOUR
4 OZS BAKING CHOCOLATE, COOLED	1/4 CUP WHITE SUGAR
36 CANDY CANE FLAVORED HERSHEY'S KISSES, UNWRAPPED	

PREHEAT OVEN TO 350 DEGREES; LET DOUGH STAND AT ROOM TEMPERATURE 10-15 MINUTES TO SOFTEN. IN LG BOWL, BREAK UP COOKIE DOUGH; ADD COOLED CHOCOLATE & FLOUR, STIR UNTIL WELL BLENDED. SHAPE DOUGH INTO 36 BALLS (1 1/4"); ROLL IN THE SUGAR & PLACE 1" APART ON UNGREASED COOKIE SHEET. BAKE 7-9 MINUTES OR UNTIL EDGES ARE SET. IMMEDIATELY TOP EACH WITH 1 CANDY KISS, PRESSING DOWN FIRMLY SO COOKIES CRACK AROUND EDGES. COOL 2 MINUTES; REMOVE FROM COOKIE SHEETS TO COOLING RACKS. COOL COMPLETELY, ABOUT 30 MINUTES.