



# COOKING WITH JAN

## OCTOBER 24, 2018

### Recipes at Coborns and kokk.com



## TIME FOR S'MORES ~ Cookies, Pies, Tini, Pops

### S'MORES POPS

MILK CHOCOLATE BARS  
CRUSHED GRAHAM CRACKERS  
PARCHMENT PAPER

LARGE MARSHMALLOWS  
WOODEN STICKS OR SKEWERS

PUSH ONE STICK THROUGH EACH MARSHMALLOW. HEAT CHOCOLATE IN THE MICROWAVE FOR 20 SECONDS; REMOVE BOWL AND STIR CHOCOLATE. REPEAT THE 20 SECOND HEAT & STIR PROCESS UNTIL CHOCOLATE IS FULLY MELTED & SMOOTH. QUICKLY DIP EACH POP INTO THE CHOCOLATE, THEN ROLL IN THE CRUSHED GRAHAM CRACKERS. PLACE ON PARCHMENT PAPER AND ALLOW TO COOL & DRY.

### S'MORES SANDWICH BAR COOKIES

1/2 CUP BUTTER, SOFTENED  
1 EGG  
1 1/3 CUPS FLOUR  
1 TSP BAKING POWDER  
5 HERSHEY BARS, UNWRAPPED

3/4 CUP WHITE SUGAR  
1 TSP VANILLA  
3/4 CUP GRAHAM CRACKER CRUMBS  
1/4 TSP SALT  
5 CUPS MINI MARSHMALLOWS

PREHEAT OVEN TO 350 DEGREES; SPRAY 8" SQUARE BAKING PAN WITH COOKING SPRAY. BEAT BUTTER AND SUGAR UNTIL WELL BLENDED; ADD EGG & VANILLA AND BEAT WELL. ADD TO THE BUTTER MIXTURE, BEATING UNTIL WELL BLENDED; PRESS HALF OF DOUGH INTO PREPARED PAN, BAKE 15 MINUTES. BREAK CHOCOLATE BARS INTO PIECES; SPRINKLE OVER THE BAKED LAYER. TOP WITH THE MINI MARSHMALLOWS THEN SCATTER BITS OF REMAINING DOUGH OVER THE MARSHMALLOWS, FORMING THE TOP LAYER. BAKE 10-15 MINUTES OR JUST UNTIL BROWNED. COOL COMPLETELY IN PAN ON WIRE RACK. CUT INTO BARS; MAKES 16 S'MORES BARS!

### S'MORES BLONDIE PIE

6 HERSHEY BARS, UNWRAPPED & DIVIDED  
3/4 CUP WHITE SUGAR  
1 CUP FLOUR  
1 TSP BAKING POWDER  
1/4 TSP SHORTENING

1/2 CUP BUTTER, SOFTENED  
1 EGG  
1 CUP GRAHAM CRACKERS CRUMBS  
1 1/2 CUP MARSHMALLOW CRÈME  
ICE CREAM (OPTIONAL)

PREHEAT OVEN TO 350 DEGREES; SPRAY 9" PIE PLATE WITH COOKING SPRAY. UNWRAP HERSHEY BARS AND BREAK INTO PIECES. BEAT BUTTER & SUGAR UNTIL WELL BLENDED; ADD EGG AND BEAT UNTIL LIGHT AND FLUFFY. ADD IN FLOUR, GRAHAM CRACKER CRUMBS & BAKING POWDER; BEAT UNTIL WELL MIXED. PRESS HALF OF THE DOUGH ONTO THE BOTTOM & UP SIDES OF PIE PLATE. SPREAD MARSHMALLOW CRÈME OVER BOTTOM OF CRUST. SET ASIDE 1 TBLS OF THE CHOCOLATE BAR PIECES; SPRINKLE THE REMAINING PIECES EVENLY OVER THE MARSHMALLOW CRÈME. FORM REMAINING DOUGH INTO A BALL & PLACE ON A SHEET OF WAXED PAPER. WITH YOUR FINGERS, FLATTEN AND SHAPE INTO 8" CIRCLE; PICK UP WAXED PAPER, SUPPORTING WITH HANDS. FLIP DOUGH ONTO THE PIE CRUST; PEEL OFF WAXED PAPER. PINCH EDGES OF DOUGH TOGETHER AND FORM CRUST EDGE. BAKE 20-25 MINUTES OR UNTIL LIGHTLY BROWNED; COOL COMPLETELY IN PAN ON WIRE RACK. MELT REMAINING CHOCOLATE BAR PIECES WITH THE SHORTENING; DRIZZLE OVER TOP OF PIE. TO SERVE, MICROWAVE SLICES OF PIE ON HIGH FOR 8-10 SECONDS OR UNTIL SLIGHTLY WARM & MARSHMALLOWS START TO MELT. TOP WITH VANILLA ICE CREAM IF DESIRED.

### S'MORES TINI

1 CHOCOLATE BAR, DIVIDED  
1/3 CUP GRAHAM CRACKER CRUMBS  
3 TBLS HALF & HALF  
4 TBLS MARSHMALLOW, VANILLA OR WHIPPED CREAM FLAVORED VODKA  
CRUSHED ICE OR ICE CUBES

3-5 MINI MARSHMALLOWS  
2 TSPS MARSHMALLOW CRÈME  
2 TBLS CHOCOLATE SYRUP

REMOVE WRAPPER FROM CHOCOLATE BAR & BREAK INTO PIECES. GENTLY PUSH AND TWIST END OF DECORATIVE WOODEN PARTY PIC UNTIL IT GOES THROUGH EACH CHOCOLATE BAR SECTION. ADD DESIRED NUMBER OF MINI MARSHMALLOWS; SET ASIDE. SPREAD GRAHAM CRACKER CRUMBS ONTO A SMALL PLATE; SPREAD MARSHMALLOW CREAM ALONG UPPER EDGE OF MARTINI GLASS. ROLL RIM OF GLASS INTO THE CRUMBS. COMBINE THE VODKA, HALF & HALF & ICE IN SHAKER; SHAKE FOR 15-20 SECONDS. STRAIN INTO PREPARED MARTINI GLASS; GARNISH GLASS WITH A PREPARED CHOCOLATE AND MARSHMALLOW PIC; MAKES 1 MARTINI! CHANGE INGREDIENT AMOUNTS BASED ON NUMBER OF DRINKS BEING MADE!

**HOLIDAY RECIPES STARTING NEXT WEEK!**