



COOKING WITH JAN ~ September 18, 2019 Sponsored by Coborns & Performance Radio

Recipes at Coborns & kokk.co, ~ IT'S ALL ABOUT CHOCOLATE CHIPS

PUMPKIN-CHOCOLATE CHIP-CRANBERRY COOKIES

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| 2 CUPS FLOUR | 1 1/3 CUP OLD FASHIONED OATMEAL |
| 1 TSP BAKING SODA | 2 TSPS PUMPKIN PIE SPICE |
| 1/2 TSP SALT | 1 CUP UNSALTED BUTTER, SOFTENED |
| 1 CUP LIGHT BROWN SUGAR | 1 CUP WHITE SUGAR |
| 1 CUP PUMPKIN | 1 LG EGG |
| 2 TSPS VANILLA | 3/4 CUP CHOPPED PECANS |
| 3/4 CUP DRIED CRANBERRIES | 1 CUP DARK CHOCOLATE CHIPS |

PREHEAT OVEN TO 350 DEGREES; LINE 3 BAKING SHEETS WITH PARCHMENT PAPER. MIX TOGETHER THE FLOUR, OATMEAL, BAKING SODA, PUMPKIN PIE SPICE & SALT IN MEDIUM SIZE BOWL. IN LARGE MIXING BOWL, COMBINE BUTTER & SUGARS UNTIL LIGHT & FLUFFY; ADD PUMPKIN, EGG & VANILLA, MIX WELL. ADD THE FLOUR MIXTURE; MIX WELL, THEN STIR IN PECANS, CRANBERRIES & CHOCOLATE CHIPS. USE A LARGE ICE CREAM SCOOP TO DROP APPROXIMATELY 8 SCOOPS (3 TBLS) OF DOUGH PER BAKING SHEET. BAKE FOR 14-18 MINUTES OR UNTIL COOKIES ARE FIRM & LIGHTLY BROWNED. COOL ON BAKING SHEETS FOR 5-8 MINUTES; REMOVE TO WIRE RACKS & COOL COMPLETELY.

CHOCOLATE CHIP CHERRY SCONES

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| 2 CUPS FLOUR | 4 TBLS WHITE SUGAR |
| 1 TBLS BAKING POWDER | 1 TSP SALT |
| 1/2 CUP MINI CHOCOLATE CHIPS | 1/2 CUP DRIED CHERRIES, CHOPPED |
| 3/4 CUP UNSALTED COLD BUTTER | 2 LG EGGS |
| 1/2 CUP + 2 TBLS HEAVY CREAM | 1/2 TSP VANILLA |

PREHEAT OVEN TO 400 DEGREES; SPRAY BAKING SHEET WITH COOKING SPRAY. MIX TOGETHER FLOUR, SUGAR, BAKING POWDER & SALT IN LARGE MIXING BOWL WITH PADDLE ATTACHEMENT. CUBE THE COLD BUTTER & MIX UNTIL BUTTER IS BROKEN UP INTO PEA SIZE PIECES; ADD CHOPPED CHERRIES & CHOCOLATE CHIPS & MIX UNTIL COMBINED. IN ANOTHER BOWL, COMBINE 1 EGG, HEAVY CREAM & VANILLA; ADD TO THE FLOUR MIXTURE & CONTINUE MIXING BUT DO NOT OVERMIX. ROLL DOUGH OUT ONTO A FLOURED WORK SURFACE TO 1" THICK. USING A 2 1/2" ROUND COOKIE CUTTER, CUT DOUGH INTO ROUNDS & PLACE ON THE PREPARED BAKING SHEETS. WHISK TOGETHER THE REMAINING EGG WITH A SPLASH OF WATER; LIGHTLY BRUSH THE EGG MIXTURE ON TOP OF THE SCONES. BAKE FOR 14-17 MINUTES OR UNTIL CENTER COMES OUT CLEAN. FOR BEST RESULTS, BAKE ONE BAKING SHEET AT A TIME. COOL ON WIRE RACK FOR 10-12 MINUTES; SPRINKLE TOPS WITH WHITE SUGAR. MAKES 8 SCONES!

GERMAN CHOCOLATE PIE

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| 1 CUP WHITE SUGAR | 2 LG EGGS, BEATEN WITH FORK |
| 1/2 CUP FLOUR | 1/2 CUP BUTTER, MELTED |
| 1 TSP VANILLA | 9" UNBAKED DEEP-DISH PIE SHELL |
| 1 CUP CHOCOLATE CHIPS | 3/4 CUP CHOPPED PECANS |
| 1/2 CUP SWEETENED COCONUT | |

PREHEAT OVEN TO 350 DEGREES. MIX TOGETHER SUGAR, EGGS, FLOUR & VANILLA; STIR IN THE CHOCOLATE CHIPS, PECANS & COCONUT. POUR INTO PIE SHELL; BAKE 35-40 MINUTES OR UNTIL TOP IS GOLDEN BROWN. COOL ON WIRE RACK; SERVE WITH COOL WHIP IF DESIRED. MAKES 8 SERVINGS!



CHOCOLATE CHIP-CHEESECAKE BROWNIES

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| BROWNIE | 2 CUPS MINI CHOCOLATE CHIPS | 1/2 CUP WHITE SUGAR |
| | 1/4 CUP BUTTER, SOFTENED | 2 LG EGGS |
| | 1 TSP VANILLA | 1/2 TSP SALT |
| | 2/3 CUP FLOUR | |
| TOPPING | 8 OZS CREAM CHEESE, ROOM TEMPERATURE | 1/2 CUP WHITE SUGAR |
| | 2 TBLS BUTTER, SOFTENED | 2 LG EGGS |
| | 2 TBLS MILK | 1 TBLS FLOUR |
| | 1/2 TSP VANILLA | |

PREHEAT OVEN TO 350 DEGREES; LINE 9" SQUARE PAN WITH FOIL. MICROWAVE 1 1/4 CUPS CHOCOLATE CHIPS FOR 1 MINUTE OR UNTIL CHIPS ARE MELTED; SET ASIDE. BEAT SUGAR & BUTTER WITH MIXER UNTIL CREAMY; ADD EGGS, VANILLA & SALT, MIX WELL. ADD THE MELTED CHOCOLATE & FLOUR, MIX UNTIL WELL COMBINED. SPREAD INTO PREPARED PAN. BEAT CREAM CHEESE, SUGAR & BUTTER IN MIXER UNTIL CREAMY; ADD THE EGGS, MILK, FLOUR & VANILLA; BEAT TO COMBINE. STIR IN REMAINING 3/4 CUP CHOCOLATE CHIPS; POUR OVER THE BROWNIE MIX. BAKE 40-45 MINUTES OR UNTIL CENTER IS SET & TOP BEGINS TO BROWN LIGHTLY AROUND EDGES. COOL IN PAN FOR 1 HOUR; REFRIGERATE FOR 2 HOURS BEFORE REMOVING FROM PAN. REMOVE FROM PAN BY LIFTING UP FOIL. CUT INTO BARS; STORE COVERED IN REFRIGERATOR.