

## Simply the Best Fudge

By - Carrie Huber

In heavy 2 qt sauce pan mix ...

1  $\frac{2}{3}$  C sugar  
2/3 C evaporated milk  
1  $\frac{1}{2}$  C marshmallows  
Dash of salt

Cook stirring constantly over medium heat. When mix forms bubbles on entire top, continue to cook, stirring for 5 minutes. Remove from heat. Stir in ...

1  $\frac{1}{2}$  C chocolate chips  
1 C chopped walnuts  
1 tsp vanilla

Pour mixture into glass 9 X 9 pan. Cool and keep in fridge.

HINT - Before cutting, I let fudge warm to near room temperature - it helps fudge not to crumble.

## PUPPY CHOW

By Carrie Huber

1 stick butter  
1 12 oz pkg milk chocolate chips  
 $\frac{3}{4}$  C creamy peanut butter  
1 Large box Chex cereal  
2 C powdered sugar  
1 tsp vanilla

Melt first three ingredients together over medium heat. In large glass bowl, pour over cereal and gently stir. In turkey roaster bag, place half of the powdered sugar and shake slightly. Quickly and gently add the mixture, toss to coat, adding the rest of the powdered sugar. Coat well.

## Microwave Peanut Brittle

By Carrie Huber

1  $\frac{1}{2}$  C dry roasted peanuts  
1 C white sugar  
 $\frac{1}{2}$  C light corn syrup  
1 Tbsp butter  
1 tsp vanilla  
1 tsp baking soda

Grease baking sheet and set aside

Combine peanuts, sugar, syrup and salt. Microwave on high for 5 minutes. Mixture will be bubbly and peanuts browned. Stir in butter and vanilla. Cook 1 minute, 45 seconds. Stop and cook 2 minutes more. Quickly stir in baking soda. Pour onto baking sheet. Let cool 15 minutes, break apart.

## Chocolate Brittle Surprise

By Carrie Huber

Now I know this recipe sounds a little odd, but bear with me - these have QUICKLY become our absolute favorite holiday treat!

35 saltine crackers  
1 C butter  
1 C packed brown sugar  
2 C semisweet chocolate chips  
1 C chopped walnuts

\*Preheat oven to 350. Cover a cookie sheet with foil (foil should run up the edge of the pan). Spray with cooking oil.

\*Place crackers on sheet in rows 5 X 7.

\*Microwave butter (cover with paper towel) on high for 2 minutes. Add brown sugar and microwave on high for 2 more minutes, stirring every 30 seconds.

\*Pour mixture over crackers and bake in oven for 17 - 20 minutes (should bubble but do not let burn).

\*Sprinkle chocolate chips over hot crackers. Spread softened chips with spatula after 2 minutes. Sprinkle on nuts.

\*Set in fridge for 1 hour. Break into pieces. YUMM!

## Toffee Chip Cookies

2 1/4 C flour  
1 tsp. baking soda  
1 tsp salt  
1 C (2 sticks) butter (softened)  
3/4 C granulated sugar  
3/4 C brown sugar  
1 tsp. vanilla extract  
2 large eggs  
1 package Heath Toffee Chips

Preheat Oven to 350 Degrees

Combine flour, baking soda and salt in small bowl.

Beat butter, granulated sugar, brown sugar and vanilla extract in large mixing bowl until creamy. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in chips.

Line baking sheet with "Release" foil. This will make removing cookies from cookie sheet much easier.

Bake for 9 to 11 minutes or until golden brown. Cool on baking sheet for 2 minutes, then remove to wire racks to cool completely.

### Christmas Sugar Cookies

3 C. white flour

2 tsp. baking powder

1 scant tsp. baking soda

1/2 tsp. nutmeg

Combine these ingredients in a mixing bowl.

Cut into this, 1 C. shortening and/or butter

In another bowl, beat 2 eggs

Add 1 C. sugar, 4 T milk, and 1 tsp. vanilla

Beat well, put into dry ingredients and mix thoroughly. Let dough chill. Take a portion at a time, roll about 1/8" thick and cut into desired shapes. Bake at 375 Degrees until golden brown. Cool and decorate as desired.

### PUMPKIN COOKIES

2 Cups shortening

2 Cups White sugar

2 Cups Canned pumpkin

2 Eggs

2 teaspoons baking soda

1 1/2 teaspoons ground cinnamon

1 teaspoon salt

4 Cups all-purpose flour

Frosting

6 Tablespoons butter

8 Tablespoons milk

2 cups confectioner's sugar  
1 1/2 teaspoons vanilla extract  
1 cup packed brown sugar  
1/4 teaspoon pumpkin pie spice (optional)

#### DIRECTIONS

Cream shortening, white sugar, and pumpkin. Add eggs and mix well.  
Sift together the baking soda, ground cinnamon, salt and flour. Add to pumpkin mixture and mix well.  
Drop from spoon to cookie sheet. Bake 10 minutes at 350 degrees F (175 degrees C).  
To make frosting: Cook butter, milk, and brown sugar until dissolved. Cool and add confectioners' sugar and vanilla. Spread over warm cookies.  
Makes about 6 dozen.

#### SNOWBALLS

1 Cup Margarine  
1/4 Cup sugar  
1 tsp. vanilla  
2 Cups flour  
1 Cup pecans, chopped (can be done with walnuts too) Powdered sugar

#### DIRECTIONS

Cream margarine and sugar till light and fluffy. Blend in vanilla.  
Add flour; mix well. Stir in nuts. Shape spoonfuls into balls. Bake at 325 for 20 minutes. Cool slightly; roll in powdered sugar. Makes 3 dozen.

#### Buckeye Cake

A delicious cake version of the traditional Buckeye cookie!

Cake:

2 large eggs  
1 1/4 cups granulated sugar  
3/4 cup all-purpose flour

6 Tablespoons unsalted butter, melted  
3 oz unsweetened chocolate melted  
1/2 teaspoon vanilla extract  
1/8 teaspoon salt

**Peanut Butter Layer:**

3/4 cup creamy peanut butter  
1/4 cup unsalted butter, softened  
1/4 teaspoon vanilla extract  
3/4 cup powdered sugar

**Gnache:**

2 cups (12 oz. package) semi-sweet chocolate chips  
1 cup heavy whipping cream  
1/3 cup peanut butter and milk chocolate chips

**DIRECTIONS**

Preheat oven to 350. Grease 9-inch round cake pan. Line bottom of pan with parchment paper; grease.

**For cake:**

Combine eggs and sugar in large bowl. Stir in flour, melted butter, chocolate, vanilla and salt until smooth. Pour into prepared pan.

Bake for 25 minutes or until a wooden pick inserted in the middle comes out clean. Cool on wire rack for 5 minutes. Run knife around edge of cake; cool for an additional 10 minutes. Invert cake onto serving platter. Remove pan and parchment paper, cool completely.

**For peanut butter layer:**

Beat peanut butter, butter and vanilla in medium bowl until combined.

Gradually beat in powdered sugar. Spread mixture on cake.

Refrigerate for 30 minutes.

**For gnache:**

Heat cream in small saucepan to boiling; remove from heat. Add semi-sweet morsels; let stand 5 minutes. Stir well, refrigerate for 30 minutes or until mixture is spreadable. Spread chocolate on top and sides of cake.

Melt peanut butter and milk chocolate chips in resealable plastic bag on 70% power for 30 seconds. Knead bag to mix. If necessary, microwave at additional 10-to 15 second intervals until melted. Cut a small hole in the corner of the bag; squeeze to drizzle over cake.

Store cake in refrigerator. Let stand for 30 minutes before serving.

### COATED COOKIE DROPS

1 package (20 oz) chocolate cream filled sandwich cookies (Oreo's)

1 package (8oz) cream cheese, softened

15 oz. white candy coating

12 oz. chocolate candy coating

Red and/or green candy coating, optional

### DIRECTIONS

Crush cookies until fine in blender or food processor. In small bowl

beat cream cheese and cookies until blended. Roll into 3/4" balls.

Cover and refrigerate for at least 1 hour (the balls need to be really cold or they will crumble when coating them).

In a small saucepan over low, melt candy coating, stirring until smooth, dip 1/2 of the balls until completely coated. Melt chocolate and dip remaining balls. Place on waxed paper until hardened. If desired drizzle remaining white coating on choc. or melt red and green candy and drizzle on top. Store in refrigerator.

### CANDY CANE COOKIES

1/2 pound (2 sticks) butter, softened

1 cup confectioner's sugar (or I have made it with regular white sugar)

1 egg

1/2 teaspoon vanilla extract

1/2 teaspoon peppermint extract or almond extract (I personally like it better just with almond extract)

1/4 teaspoon salt

2 1/2 cups sifted flour

1/4 teaspoon red food coloring

Crushed peppermint candies (optional)

### DIRECTIONS

Cream butter with sugar until fluffy. Beat in egg, vanilla, flavoring salt and flour.

Divide dough in half. Stir food coloring into one half of dough to color it evenly.

Wrap both pieces and refrigerate several hours.

Preheat oven to 350 degrees. Shape a teaspoon of plain dough into a 4- inch long cylinder. Do the same with the red dough. Twist two cylinders together and bend into a cane shape. Repeat with rest of dough, setting canes 1 to 2 inches apart on baking sheet. Bake 8-10 minutes. Do not allow to brown. Sprinkle with crushed peppermint candy (if desired) when still hot out of the oven.

### CAKE MIX COOKIES

1 box (any flavor) cake mix (strawberry is really good)  
2 cups cool whip  
1 egg

### DIRECTIONS

Mix all together (very sticky) and form into balls the size of walnuts. Roll in powdered sugar. Bake at 350 for 5-6 minutes (sometimes takes longer).

### CREAM CHEESE FUDGE

1 (3 oz) package cream cheese softened  
1lb. powdered sugar  
3 Tablespoons water  
1 teaspoon vanilla  
3 squares (or 6-9 Tablespoons cocoa + 3 Tablespoons melted butter) unsweetened chocolate, melted  
1 Cup nuts (optional)

### DIRECTIONS

Blend cream cheese, powdered sugar, water and vanilla together with mixer. Add chocolate and nuts. Mix well and spread in buttered 8x8 pan. Chill, serve in tiny squares, it's pretty rich.

### DOUBLE MINT SQUARES

3/4 cup mint chocolate chips

### BATTER

1 1/2 sticks (3/4 cup) butter  
1 cup sugar  
3 large eggs

1/2 teaspoon each vanilla and mint extract  
1 1/3 cups all-purpose flour  
1 teaspoon baking powder  
8 drops green liquid food coloring

#### GLAZE

3/4 cup mint chocolate chips  
2 Tablespoons butter  
1 Tablespoon light corn syrup  
Decoration 1/4 cup crushed red and white peppermint candies

#### DIRECTIONS

Heat oven to 350 degrees. Line a 9-inch square baking pan with foil, letting ends extend above pan on 2 sides. Coat foil with nonstick spray.

Melt 3/4 cup mint chocolate chips as package directs, cool slightly.

Batter: Melt butter in a medium saucepan. Remove from heat; whisk in sugar. Stir in eggs and extracts, then flour and baking powder until just blended.

Add 1 1/4 cups batter to the melted chocolate; stir until blended.

Spread evenly in prepared pan.

Stir green food color into remaining batter until evenly tinted.

Carefully pour over chocolate batter, then gently spread into an even layer.

Bake 30 to 35 minutes or until lightly brown on top and a wooden pick inserted in center comes out with moist crumbs attached. Cool in pan on a wire rack.

Glaze: Melt chips and butter in a small saucepan over low heat or in a bowl in microwave. Stir in corn syrup until blended. Cool 5 minutes or until no longer hot, but still spreadable. Spread over brownie; sprinkle with crushed candy. Chill until firm. Lift foil by ends onto cutting board. Cut into 36 squares.

#### Funky Frito Fruckies

#### INGREDIENTS

- 10 1/2 ounces corn chips
- 1 cup white sugar
- 1 cup light corn syrup
- 1 cup creamy peanut butter
- 11 (1.55 ounce) bars milk chocolate

#### DIRECTIONS



1. In a greased 10 x 15 inch pan, place the corn chips.
2. In a saucepan, bring the sugar and corn syrup to a boil over medium heat. Remove from heat and stir in the peanut butter until smooth. Pour this over the chip and smooth level.
3. Pour this over the chip and smooth level. Place the chocolate bars in a single layer over the hot mixture and wait a few minutes until the heat melts them and then smooth the chocolate out to form a thin layer. Allow to cool and then break into pieces.