

CHOCOLATE TREATS FOR CHOCOLATE LOVERS

101 RECIPES - PART ONE



1 - Chocolate Truffles

$\frac{1}{2}$ Cup unsalted butter

2 $\frac{1}{3}$ C confectioner's sugar

$\frac{1}{2}$ C cocoa

$\frac{1}{4}$ cup heavy or whipping cream 1 $\frac{1}{2}$ teaspoon vanilla

Centres: pecan, walnuts, whole almonds or after-dinner mints

Coatings: coconut, crushed nuts, confectioners sugar

Makes about 3 dozen truffles

Cream butter in large mixer bowl. Combine 2 $\frac{1}{2}$ cups confectioners' sugar and the cocoa; add alternately with cream and vanilla to butter.

Blend well. Chill until firm. Shape small amount of mixture around desired centre; roll into 1 inch balls. Drop into desired coating and turn until well covered. Chill until firm.

Recipe courtesy www.FabulousFoods.com

2 - Chocolate Covered Truffles

$\frac{1}{4}$ C butter

1 $\frac{1}{2}$ lbs. real semisweet chocolate

$\frac{3}{4}$ C non-dairy coffee creamer, any flavour $\frac{1}{2}$ teaspoon vanilla extract 1 $\frac{1}{2}$ pounds real milk chocolate for dipping 1 cup finely chopped chocolate, milk or semisweet for decoration

Makes about 3 dozen truffles

Melt semisweet chocolate in double boiler over hot water. Heat butter, creamer and vanilla in another saucepan to 125° F on a candy thermometer. Add to semisweet chocolate all at once, beating until smooth and creamy. Chill in refrigerator until nearly set but still pliable. Beat with mixer until light and fluffy. Spread in 9 inch buttered pan until set enough to roll into small balls. Melt milk chocolate over double boiler. Dip truffles in melted chocolate, then sprinkle generously, or roll in, chopped chocolate

3.) Mocha Truffles

2 packages (12 oz each) Semi-sweet chocolate chips
8 oz. cream cheese, softened
3 ts instant coffee granules
2 tsp. water
1 lb. good dark chocolate cocoa confectionery coating
White confectionery coating, optional

Makes about 5 $\frac{1}{2}$ dozen in a microwave-safe bowl or double boiler, melt chocolate chips. Add cream cheese, coffee and water; mix well. Chill until firm enough to shape. Shape into 1" balls and place on a waxed paper-lined cookie sheet. Chill for 1-2 hours or until firm. Melt chocolate coating in microwave-safe bowl or double boiler. Dip balls and place on waxed paper to harden. If desired, melt white coating and drizzle over truffles

4.) Peanut Butter and Chocolate Truffles

1 C peanut butter chips

$\frac{3}{4}$ C butter $\frac{1}{2}$ cup cocoa 1 can (14 oz) sweetened condensed milk 1
tablespoon vanilla.

Coatings: crushed graham cracker crumbs, confectioners sugar or
crushed nuts

Makes about 3 dozen truffles

In a heavy saucepan, over low heat, melt chips with butter. Stir in cocoa
until smooth. Add condensed milk and vanilla. Cook and stir until thickened
and well blended, about 4 minutes. Remove from heat. Chill until firm
enough to handle. Shape into 1 inch balls. Roll in desired coating. Chill until
firm. Store, covered in refrigerator

4b.) White Chocolate Truffles

$\frac{1}{4}$ C butter $\frac{1}{2}$ C confectioner's sugar 1 teaspoon almond extract 1 egg yolk
8 oz. white chocolate, broken into small pieces 1 C chopped blanched
almonds, lightly toasted

Makes about 2 dozen truffles

Melt chocolate and butter in the top of a double boiler over low heat, stirring constantly. Remove from heat. Add sugar, egg yolk and almond extract; beat with an electric mixer until smooth. Transfer to a shallow glass casserole dish. Cover and refrigerate 1 hour.

Shape mixture into 1 inch balls. Roll in almonds. Cover and refrigerate at least 8 hours. Place in miniature foil cups at room temperature to serve. Store in an airtight container in refrigerator.

5.) Hazelnut Or Almond Truffles

2/3 cup finely ground toasted almonds or hazelnuts 7 T melted butter 3 oz. bittersweet chocolate 3 oz. milk chocolate 1 T Amaretto (for almond) or 1 T Frangelico (for hazelnut) 4 egg yolks 2/3 cup confectioner's sugar 1/2 tsp. vanilla extract 1 1/2 tsp. almond extract

Makes about 30 truffles

Note: Pregnant or nursing women, young children or any with an immune deficiency should not eat foods made with raw eggs.

Chop toasted nuts in a blender or food processor until finely chopped. Slowly drizzle in 3 tablespoons of melted butter and process till well mixed. Set aside.

Heat remaining 4 T of butter in a small saucepan until very hot and bubbly (be careful not to let it burn). Remove from heat and add the chocolate. Stir constantly until smooth and melted. Set aside.

In a large bowl, beat egg yolks until foamy. Beat in the sugar gradually, add extracts and liqueur and continue to beat until thick (see photo). With mixer on slow to medium speed, gradually beat in the nut mixture, then gradually beat in the melted chocolate mixture. Beat until smooth and well mixed. Cover with plastic wrap and refrigerate for at least thirty minutes or until firm

Place your choice of coating in a bowl. If you're going to have more than one, use separate bowls. Some possible coating choices are: toasted coconut, chopped nuts, unsweetened cocoa, powdered chocolate, crushed Oreo® Cookies.

Scoop out a teaspoon full of the truffle mixture and, using your fingers, roll it into a ball. Work quickly as the heat of your hand will quickly start melting the chocolate. Drop ball in the coating bowl. Repeat the process until there are 4 or 5 balls in the coating bowl. Gently roll the truffles in the coating mixture and a sheet of waxed paper.

Wrap truffles in an air tight container and store in the refrigerator for up to ten days or in the freezer for up to a month.

6.) Grand Marnier Truffles

4 T melted butter
4 oz. bittersweet chocolate, broken into small pieces
4 oz. milk chocolate, broken into small pieces
4 T Grand Marnier
4 egg yolks
1 $\frac{1}{4}$ cup confectioner's sugar
2 tsp. orange extract

Makes about 30 truffles

Note: Pregnant or nursing women, young children or any with an immune deficiency should not eat foods made with raw eggs.

Heat butter in a small saucepan until very hot and bubbly (be careful not to let it burn). Remove from heat and add the chocolate. Stir constantly until smooth and melted. Set aside.

In a large bowl, beat egg yolks until foamy. Beat in the sugar gradually, add extract and liqueur and continue to beat until thick (see photo). With mixer on slow to medium speed; gradually beat in the melted chocolate mixture. Beat until smooth and well mixed. Cover with plastic wrap and refrigerate for at least thirty minutes or until firm.

Place your choice of coating in a bowl. If you're going to have more than one, use separate bowls. Some possible coating choices are: toasted coconut, chopped nuts, unsweetened cocoa, powdered chocolate, crushed Oreo® Cookies.

Scoop out a teaspoon full of the truffle mixture and, using your fingers, roll it into a ball. Work quickly as the heat of your hand will quickly start melting the chocolate. Drop ball in the coating bowl. Repeat the process until there are 4 or 5 balls in the coating bowl. Gently roll the truffles in the coating mixture and a sheet of waxed paper.

Wrap truffles in an air tight container and store in the refrigerator for up to ten days or in the freezer for up to a month.

7.) Cookies And Cream Truffles

1 cup finely ground Oreo® Cookies
12 T melted butter
6 oz. white chocolate, broken into small pieces
5 egg yolks
1 $\frac{1}{4}$ cup confectioner's sugar
1 tsp. vanilla extract

Makes about 40 truffles

Note: Pregnant or nursing women, young children or any with an immune deficiency should not eat foods made with raw eggs.

Chop cookies in a blender or food processor until finely chopped. Slowly drizzle in 6 tablespoons of melted butter and process till well mixed. Set aside.

Heat remaining 6 tablespoons of butter in a small saucepan until very hot and bubbly (be careful not to let it burn). Remove from heat and add the white chocolate. Stir constantly until smooth and melted. Set aside.

In a large bowl, beat egg yolks until foamy. Beat in the sugar gradually, add vanilla and continue to beat until thick (see photo). With mixer on slow to medium speed, gradually beat in the cookie mixture, then gradually beat in the melted chocolate mixture. Beat until smooth and well mixed. Cover with plastic wrap and refrigerate for at least thirty minutes or until firm.

Place your choice of coating in a bowl. If you're going to have more than one, use separate bowls. Some possible coating choices are: toasted coconut, chopped nuts, unsweetened cocoa, powdered chocolate, crushed Oreo® Cookies.

Scoop out a teaspoon full of the truffle mixture and, using your fingers, roll it into a ball. Work quickly as the heat of your hand will quickly start melting the chocolate. Drop ball in the coating bowl. Repeat the process until there are 4 or 5 balls in the coating bowl. Gently roll the truffles in the coating mixture and a sheet of waxed paper.

Wrap truffles in an air tight container and store in the refrigerator for up to ten days or in the freezer for up to a month.

8.) Strawberry Truffles

8 oz. cream cheese at room temperature

5 oz. white chocolate

4 cups confectioner's sugar

1 tsp. grated fresh ginger root

18 medium fresh strawberries

$\frac{1}{4}$ cup finely minced crystallized ginger (get it in a gourmet food store or well stocked supermarket)

$\frac{1}{2}$ cup toasted coconut

$\frac{1}{2}$ cup finely chopped pistachio nuts

Makes about 18 truffles

Melt white chocolate in the top of a double boiler, let cool.

Beat together the cream cheese, sugar and ginger root until smooth. Add melted white chocolate and mix well. Chill for at least 1 hour or until easy to handle. Use a small melon baller (or small spoon) to scoop out the centre of each strawberry, half way down each fruit. Pat strawberry dry. Put a little crystallized ginger into each strawberry. Shape the cheese mixture around the fruit. Coat one end in the toasted coconut, the other in the pistachio nuts. Place truffles in candy cups and chill until serving time.

9.) Denise Thompson's Chocolate Truffles

2 pounds of Belgian chocolate (or any brand of good quality chocolate)

One quart of heavy cream

$\frac{1}{4}$ lb. unsalted butter

$\frac{1}{3}$ C liqueur of choice

Cocoa powder

Serves 4 (just kidding.... this makes over 2lbs. of truffles, but they are incredibly addictive)

Melt chocolate and cream over a double boiler. Whisk in butter and liqueur. Continue to whisk as the mixture cools and thickens. Pour into quart containers and refrigerate. To serve, scoop out with melon baller, roll in powdered cocoa.

10.) Foolproof Dark Chocolate Fudge

3 C semisweet chocolate chips
1 can (14 oz.) sweetened condensed milk
Dash salt
1 C chopped walnuts
1 $\frac{1}{2}$ tsp. vanilla

In heavy saucepan over low heat, melt chips with sweetened condensed milk and salt. Remove from heat; stir in walnuts and vanilla. Spread evenly into aluminium foil lined 8 or 9 inch square pan. Chill 2 hours or until firm. Turn fudge onto cutting board; peel off foil and cut into squares. Store loosely covered at room temperature.

11.) Triple Chocolate Fudge

3 1/3 C sugar

1 C butter

1 C packed dark brown sugar

1 can (12 oz) evaporated milk

32 large marshmallows, halved 2 cups

(12 oz) semisweet chocolate chips

2 milk chocolate candy bars (7 oz each), broken 2 squares (1 oz each)

Semisweet baking chocolate, chopped

1 tsp. vanilla extract

2 C chopped pecans

Makes about 5 ½ pounds

In a large saucepan, combine first four ingredients. Cook and stir over medium heat until sugar is dissolved. Bring to a rapid boil and boil for 5 minutes, stirring constantly. Remove from the heat and stir in marshmallows until melted. Stir in chocolate chips until melted. Add chocolate bars and baking chocolate and stir until melted. Fold in vanilla and pecans. Pour into a greased 15" x 10" x 1" baking pan. Chill until firm. Cut into squares.

12.) Perfect Peppermint Patties

1 lb. confectioners' sugar
3 T butter or margarine, softened
2 to 3 tsp. peppermint extract
 $\frac{1}{2}$ tsp. vanilla extract
 $\frac{1}{4}$ C evaporated milk
2 C (12 oz) semisweet chocolate chips
2 T shortening

Makes about 5 dozen in a bowl, combine first four ingredients. Add milk and mix well. Roll into 1-in balls and place on a waxed paper-lined cookie sheet. Chill for 20 minutes. Flatten with a glass to $\frac{1}{4}$ ". Chill for 30 minutes. In a double boiler or microwave-safe bowl, melt chocolate chips and shortening. Dip patties and place on waxed paper to harden.

13.) Marshmallow Puffs

36 large marshmallows

1 $\frac{1}{2}$ C semisweet chocolate chips

$\frac{1}{2}$ C chunky peanut butter

2 T butter or margarine

Makes 3 dozen

Line a 9-in. square pan with foil and butter the foil. Arrange marshmallows in pan. In a double boiler or microwave-safe bowl, melt chocolate chips, peanut butter and butter. Pour over the marshmallows. Chill completely. Cut between marshmallows

14.) Honey Balls for Passover

$\frac{1}{2}$ C honey
1/3 C sugar
1 $\frac{1}{4}$ C chopped walnuts
 $\frac{1}{4}$ C matzo farfel
2 tsp. grated orange or lemon zest

Makes 18-24

In a medium sized saucepan over low heat, heat the honey and sugar to boiling. Stir constantly. Add the nuts and the farfel and stir until the mixture is thick. Add the grated zest. Remove from heat and drop by teaspoonful onto a wet cookie sheet or wax paper, forming small balls. Cool.

Variation: Roll the balls in finely grated nuts or coconut.

15.) Quick & Easy Microwave Peanut Butter Fudge

12 oz. semisweet chocolate chips
12 oz. peanut butter
14 oz. sweetened condensed milk

Makes approximately 42 pieces

In a 1 $\frac{1}{2}$ quart microwave-proof bowl, melt chocolate and peanut butter on high power for 3 minutes. Stir well. Add milk and stir until well blended. Pour mixture into 8x8 dish lined with waxed paper. Refrigerate to chill.

16.) Rum Balls

- 1 $\frac{3}{4}$ cups vanilla wafer cookie crumbs
- 1 cup ground pecans
- 1 cup confectioner's sugar
- $\frac{1}{4}$ cup cocoa
- 2 tablespoons light corn syrup
- 3 $\frac{1}{4}$ cup light rum
- 4 $\frac{1}{3}$ cup confectioners' sugar (for dipping)

Makes About 2 $\frac{1}{2}$ Dozen

Mix all ingredients, except for $\frac{1}{3}$ cup confectioner's sugar. Roll into one inch balls. Roll balls in remaining confectioner's sugar to coat.

17.) White Chocolate Apricot-Hazelnut Truffles

(makes 28 truffles)

Ingredients:

1 $\frac{1}{4}$ C hazelnuts (aka filberts)
 $\frac{1}{4}$ C finely chopped dried apricots
24 ounces imported white chocolate
6 Tbl heavy cream

Instructions:

On a baking sheet, spread out 1 $\frac{1}{4}$ C hazelnuts. Bake at 350 F for 10 minutes, or until nuts are light brown and the dark skins are cracked. Remove as much of the skins as possible by rubbing nuts in a terry-cloth towel. Finely chop nuts in a food processor.

In a 1-quart glass container, combine 12 ounces imported white chocolate, cut up and 6 Tbl heavy cream.

[Note: I used the Nestle white chocolate chips that are available in my local supermarket. It worked well, but I am sure it would be better if you use a good import instead.]

Microwave mixture on MEDIUM (70% power), 3 to 4 minutes, stirring twice, until chocolate is melted and smooth. [You can do this step in a double-boiler if you don't have a microwave.]

Stir into melted chocolate $\frac{3}{4}$ C of the chopped nuts and $\frac{1}{4}$ C finely chopped dried apricots.

Cover the mixture and refrigerate 1 to 2 hours, or until mixture is firm enough to hold its shape. (If mixture gets too hard, let stand at room temperature for 30 minutes or so, until firm but soft enough to shape.) Form 28 smooth 1 $\frac{1}{4}$ inch diameter balls, either by using a 1 $\frac{1}{4}$ inch automatic-release ice cream scoop, or by rolling 1 Tbl of the mixture between your (clean!) hands. Place on a wax paper-lined cookie sheet and refrigerate until firm, 1 hour or longer.

In a small glass dish, place another 12 ounces imported white chocolate, cut up.

18.) Easy Truffles

(Servings: 64)

Ingredients:

8 oz Semi-sweet chocolate

1/3 c Milk

1/3 c Unsalted butter

2 Egg yolks, slightly beaten

$\frac{1}{4}$ t Vanilla extract

1 x unsweetened cocoa

Instructions:

In saucepan, melt chocolate with milk and butter over low heat, stirring until smooth. Remove from heat. Stir $\frac{1}{4}$ cup hot mixture into egg yolks, the whisk yolks into chocolate mixture in saucepan. Add vanilla; beat well. Pour into small bowl; cover and refrigerate until firm. (You can store in refrigerator for up to 2 days at this point.)

Form teaspoonfuls into balls; roll in cocoa and shake off excess. Makes 1 pound (about 2 dozen) at about 75 calories each.

For gift-giving: use a glass jar with lid or candy dish covered with plastic wrap. Store covered in refrigerator for 3 weeks and in freezer for up to 2 months.

19.) Cognac Truffles

Ingredients:

3 x 1 oz square of unsweetened chocolate

1 $\frac{1}{4}$ c confectioners' sugar

1/3 c butter

3 egg yolks (I use the whites to make macaroons or meringue cookies)

1 tsp vanilla or 2 TBSP of cognac

Instructions:

Melt chocolate. Combine sugar and butter in bowl. Cream together. Add egg yolks, 1 at a time. Stir in melted chocolate and flavouring. Chill mixture. Break off pieces and form into balls. Roll in coating. Air-dry 1 hour. Store in air-tight container in a very cool place. Makes about fifty truffles.

Suggested coatings: ground almonds or other nuts, cocoa, more melted chocolate, confectioners' sugar, coconut, chocolate or coloured jimmies.

Note that this uses raw egg yolks. I find a melon baller to be very handy in forming the truffles.

20.) Chocolate Anise Truffles

Ingredients:

$\frac{1}{4}$ cup Anise liquor

$\frac{1}{2}$ cup butter

12 oz. semi-sweet chocolate

2 cups pulverized anisette cookies

Instructions:

In a double boiler melt the chocolate, constantly stirring with a wooden spoon. When the chocolate has melted, add the butter and slowly stir it into the chocolate as it melts. Continue to stir for another minute until it is well mixed and smooth. Add in the Rum and stir until well mixed, then sprinkle in the pulverized anisette cookies (a little at a time, as sometimes it takes less) until the mixture is slightly thickened but still smooth. You want the mixture to remain as a thick sauce at this point.

When you have thoroughly mixed in the anisettes, rest the top of your double boiler in a bucket of ice and WHISK the truffle mixture slowly until it has cooled (about 15 minutes). Do not stop whisking or the butter and rum will separate out of the chocolate-anisette. When the sauce is completely cooled it should have a soft but solid consistency which you can then spoon out and form into truffles and coat with chocolate powder or confectioners sugar.

21.)Babe Ruth Bars

1 cup peanut butter
1 cup white corn syrup
 $\frac{1}{2}$ cup packed brown sugar
 $\frac{1}{2}$ cup white sugar
6 cups cornflakes cereal
1 cup semisweet chocolate chips
 $\frac{2}{3}$ cup peanuts

1. In a large saucepan over medium heat, combine the peanut butter, corn syrup, brown sugar and white sugar. Cook stirring occasionally until smooth. Remove from heat and quickly mix in the cornflakes, chocolate chips and peanuts until evenly coated.
2. Press the entire mixture gently into a buttered 9x13 inch baking dish. Allow to cool completely before cutting into bars.

22.) Caramel Apples with Chocolate

Makes 8 apples

1 piece of Styrofoam

1 apples

8 ice cream sticks

12 packages (14 oz each) creamy caramels

2 tbs. water

$\frac{3}{4}$ cup pistachios, chopped

8 foil cupcake liners

3 ounces semisweet chocolate

Place Styrofoam on a flat surface. Lightly coat baking sheet with cooking spray. Remove stems from apples. Insert wooden stick into stem of each apple. Place caramels in saucepan. Add the water, heat stirring until caramels are melted.

Working quickly with one apple at a time, and keeping caramel over low heat, dip the apple into the caramel, turning to coat the apple, remove the apple from the caramel and gently shake. Pat pistachios onto top of apple, place on prepared sheet. Refrigerate until caramel is cool. Heat chocolate in top of double boiler, until melted.

Drizzle chocolate over apples. Press apples sticks into Styrofoam.

Refrigerate until the chocolate hardens. Remove from Styrofoam to foil cupcake liners

23.) Chocolate Cake In A Jar

1 stick plus 3 T. butter or margarine
3 c. white sugar
4 eggs
1 T. vanilla
2 c. applesauce, unsweetened
3 c. white flour
 $\frac{3}{4}$ c. unsweetened cocoa powder
1 tsp. baking soda
 $\frac{1}{2}$ tsp. baking powder
1/8 tsp. salt

Pre-wash 8 pint-sized wide mouth canning jars (be sure to use the kind that have no shoulders) in hot, soapy water. Rinse well, dry and let them come to room temperature. Grease insides of jar well with butter.

Beat together butter, and half of sugar until fluffy. Add eggs and remaining sugar, vanilla and applesauce.

Sift dry ingredients together, and add to the applesauce mixture a little at a time. Beat well after each addition.

Pour 1 c. of batter into each jar, and carefully remove any batter from the rims.

Place jars in a preheated 325 oven, and bake for 40 mins.

While cakes are baking, bring a saucepan of water to a boil, and carefully add jar lids. Remove pan from heat, and keep lids hot until ready to use.

When the cakes have finished baking, remove jars from oven. Make sure jar rims are clean. (If they're not, jars will not seal correctly)

Place lids on jars, and screw rings on tightly.

Jars will seal as they cool.

Cakes will slide right out when ready to serve.

Eat within 1 month.

24.) White Chocolate Pretzels

1 pkg. long pretzel rods

1 pkg. almond bark, or vanilla candy coating

Decorations, such as red and green sprinkles, holiday M&Ms or crushed up candy canes

Place the candy coating in a microwave-safe bowl. Make sure you do not get any water in the bowl. Any water at all will cause the candy coating not to melt properly and separate.

Microwave the candy coating for 1 min., then stir and microwave an additional min., until it is completely melted and smooth.

Stick a pretzel rod into the chocolate, and with a spoon, cover about 3/4 of the pretzel with chocolate. Let the excess drip back into the bowl.

Sprinkle the chocolate with either red and green coloured sprinkles, crushed up peppermints, or stick red and green M&Ms to the chocolate.

Place the decorated pretzel on a piece of waxed paper or aluminium foil, and let it dry completely, about 1 hr. Gently pull the pretzels off the paper.

25.) Pretzel Bouquet

Lay about 10 White Chocolate Pretzels on a sheet of red or green tissue paper.

Wrap the pretzels up like a bouquet of roses would be wrapped, and tie red, green and white curling ribbon around the middle to secure.

With scissors, curl the ribbon, then tie on a small gift card.

26.) Pretzels In A Glass

Find a tall glass, such as a parfait glass, or one of those neat glasses mixed drinks are served in. Pour some holiday candies, such as M&Ms or hard mints, in the bottom of the glass. Put as many pretzels as you can in the glass sitting on the candies, but leave a little room for them to move around, so they don't break when they are pulled out.

Cover the top of the glass with a piece of coloured plastic wrap, or you can cut a piece of holiday fabric, and double the width of the top with pinking shears to cover.

Tie a pretty ribbon around the glass to secure, and you have a neat gift for someone special!

27.) Mocha Fondue

Update chocolate fondue with a hint of coffee, and serve it with meringue cookies as crispy dippers.

Source: Better Homes and Gardens

14 ounce package sweet baking chocolate, broken up

4 ounces semisweet chocolate, chopped

2/3 cup light cream or milk

½ cup sifted powdered sugar

1 teaspoon instant coffee crystals

2 tablespoons coffee liqueur

Assorted fruits (such as star fruit slices, pineapple chunks, kiwi fruit wedges, strawberries, pear slices, banana slices)

Meringue cookies

1. In a heavy saucepan combine chocolates, cream, sugar, and coffee crystals. Heat and stir over low heat until melted and smooth. Remove from heat; stir in liqueur. Pour into a fondue pot; keep warm over low heat.

Serve with fruit and cookies. Makes 6 to 8 servings.

Nutritional facts per serving

calories: 316 , total fat: 18g , saturated fat: 10g , cholesterol: 10mg , sodium: 19mg , carbohydrate: 41g , protein: 3g , vitamin A: 4% , calcium: 6% , iron: 7%

28.) Oatmeal, Peanut Butter, and Chocolate Chunk Cookies

Source: Better Homes and Gardens

3/4 cup butter, softened
3/4 cup peanut butter
1-1/4 cups packed brown sugar
1-1/4 cups granulated sugar
1-1/2 teaspoons baking powder
1/2 teaspoon baking soda
3 eggs
1-1/2 teaspoons vanilla
2-1/4 cups all-purpose flour
2-2/3 cups rolled oats
1 10-ounce packet miniature milk chocolate kisses

1. Beat butter and peanut butter in a large mixing bowl with an electric mixer on medium to high speed for 30 seconds. Add granulated sugar, brown sugar, baking powder, and baking soda; beat until combined, scraping sides of bowl occasionally. Beat in eggs and vanilla until combined. Beat in flour. Stir in rolled oats with a wooden spoon. Stir in chocolate kisses. 2. Drop dough from a #50 or #60 scoop, or from a tablespoon, 3 inches apart onto an ungreased cookie sheet. Slightly flatten dough with your hand, if desired. Bake in a 375 degree F oven about 8 to 10 minutes or until edges are lightly browned. Transfer to wire racks and cool. Store in an airtight container or plastic bag at room temperature up to 3 days. Makes 60 to 72 cookies.

Make-Ahead Tip: Cool cookies completely. In an airtight or freezer container, arrange cookies in a single layer; cover with a sheet of waxed paper. Repeat layers, leaving enough air space to close container easily. Freeze up to 1 month.

Nutritional facts per serving

calories: 127 , total fat: 6g , saturated fat: 3g , cholesterol: 17mg ,
sodium: 67mg , carbohydrate: 17g , fibre: 1g , protein: 2g

29.) Rich chocolate brownies

Ingredients

3/4 cups flour

1/4 t. salt

1 1/2 squares unsweetened chocolate

1/2 c. margarine or butter

2 eggs

1 cup sugar

1 t. vanilla

1 ripe banana, well mashed

1/2 cup semi-sweet chocolate chips

1/2 cup broken walnut meats

No baking powder or soda. This makes them extra dense and moist.

Directions

Preheat oven to 350 F, (325 for a glass pan). Combine flour and salt in a small bowl. Set aside. Melt margarine or butter and unsweetened chocolate in a small pan on low heat. Cool to room temperature. In a large bowl, beat eggs, sugar and vanilla. Add mashed banana. Stir in chocolate mixture. Gradually sift and stir in flour mixture. Add chocolate chips and walnuts. Pour into an 8" x 8" pan that has been sprayed with Pam or cooking oil. Bake for 30 to 35 minutes.

30.) Mini Chocolate Chip Cheesecake Ball

INGREDIENTS:

1 8-ounce package cream cheese, softened
1/2 cup butter, softened
3/4 cup confectioners sugar
2 tablespoons brown sugar
1/2 teaspoon vanilla extract
3/4 cup mini semisweet chocolate chips
3/4 cup finely chopped pecans

DIRECTIONS:

In a medium bowl, beat together cream cheese and butter until smooth. Mix in confectioner's sugar, brown sugar and vanilla. Stir in chocolate chips. Cover, and chill in the refrigerator for 2 hours. Shape chilled cream cheese mixture into a ball. Wrap with plastic, and chill in the refrigerator for 1 hour or overnight. Roll the cheese ball in finely chopped pecans before serving. Serve with chocolate graham crackers.

31.) Peanut Butter Bon-Bons

- 1 1/2 c. graham cracker crumbs
- 1 c. peanut butter
- 1 c. melted oleo or butter
- 1 lb. powdered sugar
- 12 oz. milk chocolate chips
- 1/2 bar paraffin

Form crumbs, peanut butter, oleo and sugar into balls and freeze. Melt chips and paraffin in double boiler. Dip balls into chocolate mixture.

32.) M&M'S® Holiday Brownies

A rich, colourful, layered treat that the family can help decorate.

What you'll need:

1 box your favourite brownie mix (for 13"x 9" baking pan)

1 bag M&M'S® Milk Chocolate Candies for the Holidays

2 8-ounce packages cream cheese

2/3 cup sugar

1/4 cup heavy cream

2 eggs

1/2 teaspoon vanilla extract

1 1/2 cups whipped cream (optional)

What to do:

Preheat the oven to 350 degrees.

Prepare the brownie mix according to the package directions.

Spoon batter into 13" x 9" baking pan, spreading evenly.

Cover batter with 1 cup of M&M'S® Brand Milk Chocolate Candies for the Holidays.

In another mixing bowl, thoroughly beat the cream cheese with the sugar. Slowly add the heavy cream, eggs and vanilla extract. Blend mixture until smooth, scraping down the sides of the bowl several times. Evenly spoon the cream cheese mixture over the brownie batter. Bake for 50 to 60 minutes, or until a toothpick inserted into the centre of the pan comes out almost clean.

Remove and cool completely.

Optional: Just before serving, top with a layer of whipped cream.

Cut into 2-inch squares.

Prior to serving, decorate with M&M'S® Brand Milk Chocolate Candies for the Holidays. Refrigerate any leftovers.

33.) Cream Cheese Brownies

(from Little Rock Cooks... Recipes Handed Down from Generation to Generation)

INGREDIENTS:

4 ounce package German sweet chocolate
5 tablespoons butter
3 ounce package cream cheese
1 cup sugar
3 eggs
1/2 cup plus 1 tablespoon flour
1-1/2 teaspoons vanilla
1/2 teaspoon baking powder
1/4 teaspoon salt
1/2 cup nuts, chopped
1/4 teaspoon almond extra

TO PREPARE:

Melt chocolate with 3 tablespoons butter over low heat, stirring constantly. Cool. Cream remaining butter with cream cheese until soft. Gradually add 1/4 cup sugar. Blend in 1 egg, 1 tablespoon flour, and 1/2 teaspoon vanilla. Set aside. Beat remaining eggs until thick. Gradually add remaining sugar. Add baking powder, salt, and remaining flour. Blend in cooled chocolate mixture, nuts, almond extract, and remaining vanilla. Measure 1 cup chocolate batter and set aside. Spread remaining chocolate batter in a greased 9-inch square pan. Top with cheese mixture. Drop measured chocolate batter from tablespoon onto cheese mixture; swirl to marbleize. Bake at 350°F for 35 to 40 minutes. Cool. Cut and store in refrigerator.

YIELD: 18 squares

34.) Cream Cheese Topped Brownies

Brownie Batter:

1 c. butter or margarine

2 c. sugar

2 tsp. vanilla extract

4 eggs

3/4 c. powdered baking cocoa (Hershey's or store brand)

1/2 tsp. baking powder

1/4 tsp. salt

1 c. flour

35.) Cream Cheese Marbling:

1 egg
1/4 c. sugar
4 oz. pkg. cream cheese, softened

In a lg. mixing bowl combine in the following order: butter, 2 c. sugar, vanilla extract, 4 eggs, cocoa, baking powder, salt and flour.

Grease 9x13" baking pan. Pour batter into prepared pan.

Prepare the cream cheese topping: in a separate mixing bowl beat until smooth:

1 egg, 1/4 sugar and softened cream cheese.

Drop spoonfuls of the cream cheese mixture on the brownie batter. Run knife lengthwise across pan dragging through the cream cheese. Turn pan and drag knife again across the pan to marble the mixture, but not combine.

Bake in 350 oven for 30-35 mins. or until brownies just begin to pull away from sides of pan. Cool. Cut into bars.

Makes about 24 brownies

36.) Eclair Cake

1 1 lb. box honey graham crackers**
2 small regular OR instant vanilla pudding*
2 3/4 c. milk
1 8 oz. container Cool Whip

Frosting:

1 can Duncan Hines Chocolate Buttercream frosting, softened for about 10 seconds in the microwave, so that it will spread easily across the top layer of the cake.

OR

1 pkg. Choco-bake (unsweetened liquid chocolate)
2 tsp. white Karo
2 tsp. vanilla
3 T. soft margarine
1 1/2 c. powdered sugar
3 T. milk

Butter 9x13" pan, and layer with whole graham crackers.

Prepare pudding according to pkg. direction, and let cool, or for instant pudding, mix pudding and milk.

Blend in cool whip.

Put 1/2 pudding mixture over crackers. Layer more crackers over pudding.

Top with rest of pudding. Cover with a layer of crackers. You will have 3 layers of crackers.

Refrigerate for 2 hrs. before frosting.

Frosting:

Beat all frosting ingredients until smooth. Frost cake and refrigerate 2 hrs.

Cake can be frozen. Makes 10-16 servings

Note: *Chocolate pudding can be used. *French Vanilla pudding can be used. **Chocolate graham crackers can be used.

37.) German Chocolate Chip Bread

2 boxes of German Chocolate cake mix
2 small boxes of chocolate instant pudding
1- 12 oz sour cream
10 eggs
1 1/2 cups of oil
1/2 cup of water
12 oz of chocolate chips
1 cup of chopped nuts (if desired)

Instructions:

Mix together all ingredients. Pour into three greased loaf pans. Bake at 325 degrees for one hour or until done when tested with wooden pick.

May be frozen, heated in microwave, and keeps well in refrigerator for several days.

38.) Cadbury's Creme Egg

Recipe By: Todd Wilbur - Top Secret Recipes (topsecretrecipes.com)

Serving Size: 12

Preparation Time:

Categories:

1/2 cup light corn syrup
1/4 cup butter, softened
1 teaspoon vanilla
1/4 teaspoon salt
3 cups powdered sugar
4 drops yellow food colouring
2 drops red food colouring
1 bag milk chocolate chips (12 ounces)
2 tablespoons vegetable shortening

- 1) Combine the corn syrup, butter, vanilla, and salt in a large bowl. Beat well with an electric mixer until smooth.
- 2) Add powdered sugar, one cup at a time, mixing by hand after each addition. Mix well until creamy.
- 3) Remove about 1/3 of the mixture, and place it in a small bowl. Add the food colourings, and stir well.
- 4) Cover both mixtures, and refrigerate for at least 2 hours, or until firm.
- 5) When mixtures are firm, roll a small, marble-sized ball from the orange filling, and wrap a portion of the white filling (approx. twice the size) around it. Form this filling into the shape of an egg, and place it on a cookie sheet that has been brushed with a light coating of vegetable shortening. Repeat process with the remaining filling ingredients, then refrigerate these "eggs" for 3-4 hours, or until firm.
- 6) Combine the milk chocolate chips with the shortening in a glass or ceramic bowl. Microwave chocolate on HIGH for 1 minute, then stir, and microwave again for 1 minute more; stir.
- 7) Use a fork to dip each centre into the chocolate; tap the fork lightly on the side of the bowl, then place each candy onto waxed paper. Chill.
- 8) after 1-2 hours of chilling, dip each candy once more, and chill for several hours, or until completely firm.

39.) COCONUT FUDGE BALLS

2/3 c. evaporated milk
2 1/2 c. powdered sugar
12 oz. semi sweet chocolate bits
1 c. chopped nuts
7 oz. or more coconut

Mix chocolate bits and milk and microwave until melted (about 3 minutes). Stir in sugar, and nuts. Chill 1/2 hour. Roll into balls. Colour coconut and roll balls in the coconut.

40.) FUDGE RUM BALLS

1 pkg. Duncan Hines Moist Deluxe Butter Recipe Fudge Cake Mix
1 c. finely chopped pecans or walnuts
1 tbsp. rum extract
2 c. sifted confectioners' sugar
1/4 c. unsweetened cocoa
Pecans or walnuts, finely chopped

1. Preheat oven to 375 degrees F. Grease and flour 13x9x2 inch pan. Prepare, bake and cool cake following package directions. 2. Crumble cake into large bowl. Stir with fork until crumbs are fine and uniform in size. Add 1 cup nuts, rum extract, confectioners' sugar and cocoa. Stir until well blended. 3. Shape heaping tablespoonfuls mixture into balls. Garnish by rolling balls in finely chopped nuts. Press firmly to adhere nuts to balls. Makes 6 dozen.

Tip: Substitute real rum for rum extract.

41.) Cappuccino Bon-Bons

1 package family-size brownie mix (13 x 9) size

2 eggs

1/3 cup of water

1/3 cup cooking oil

1 1/2 tbsp. instant coffee

1 tsp. ground cinnamon

Whipped topping

Small or large foil cupcake liners

Preheat oven to 350 degrees

Place foil cupcake liners on cookie sheet

Combine all ingredients except Whip Cream

Fill small liners with 1 tbsp. of filling

Fill large liners with 1/4 cup of mix.

Bake small cupcakes 12-15 minutes.

Bake large 20-25 minutes, or until toothpick comes out clean.

Cool completely.

Garnish with a dollop of whip cream and a sprinkle of cinnamon before serving.

42.) CHOCOLATE FILLED BON BONS

1/2 c. butter flavour shortening
1/2 c. granulated sugar
1/4 c. firmly packed brown sugar
1 tsp. vanilla
1 egg
1 2/3 all purpose flour, unsifted
36 chocolate kisses
36 peach halves

Cream shortening, sugars, vanilla and egg in large bowl at medium speed of mixer. Combine flour, baking soda, and salt. Stir into creamed mixture.

Press

2 level measuring teaspoonfuls dough around each kiss, covering kiss completely. Gently place pecan half on top of each. Bake on ungreased baking

sheet for 6-7 minutes (cookies will not brown, do not over bake). Gently press pecans into hot cookies. Cool on baking sheet for 1 minute, then remove

to cooling racks.

43.) Chocolate Brittle

- 1 LB Sugar
- 1 LB Walnuts, finely chopped
- 1 LB Almonds
- 1 LB Semi Sweet Chocolate
- 1 LB Whole Walnuts

In a saucepan cook butter and sugar, boiling 5 minutes. Stir in almonds and cook 10-20 minutes or until nuts begin to pop and turn brown. Pour into a shallow pan and let cool. Melt chocolate and pour over mixture in pan. Sprinkle w/ finely chopped walnuts. After mixture hardens, turn over and sprinkle bottom w/ walnuts. Break Candy into pieces.

- 1 prepared 9-inch pie shell, baked

44.) Cherry Topping Ingredients:

1-3/4 cups thawed frozen pitted tart cherries
(1/2 or a 1-pound bag)
1/2 cup sugar
1 tablespoon cornstarch
1/2 teaspoon almond extract

Chocolate Filling Ingredients:

6 ounces soft fat-free cream cheese
1/2 cup semisweet chocolate chips
3 tablespoons fat-free milk

For the topping, combine the cherries, sugar, $\frac{1}{4}$ cup water, and the cornstarch in a medium saucepan. Stir well to dissolve the cornstarch. Cook over medium heat, stirring often, until the sauce is thickened and clear. Add the almond extract and stir to blend. Refrigerate the sauce to chill and firm.

For the filling, combine the cream cheese and chocolate chips in a small pan or in the top of a double boiler. Cook over very low heat, stirring constantly, until the chips are melted; add the milk and stir until the mixture is smooth. Pour the chocolate filling into the baked pie crust. Let cool at least 10 minutes, or until the pudding sets. Gently spread the cooled cherry topping over the chocolate layer. Chill the pie at least 2 hours before serving.

At serving time, cut into 8 equal pieces.

Nutritional Information Per Serving: (1 slice)

Calories: 265, Fat: 11g, Cholesterol: 4mg,
Sodium: 274mg, Carbohydrate: 36g, Dietary Fibre:
1g, Sugars: 23g, Protein: 7g Diabetic Exchanges:
2-1/2 Other Carbohydrate, 1-1/2 Fat

45.) Vienna Chocolate Bars

2 sticks butter
2 egg yolks
1 1/2 C sugar
2 1/2 C flour
1 (10 oz.) raspberry jelly (seedless)
1 C semi sweet chocolate chips
1/4 tsp. salt
4 egg whites

Preheat oven to 350. Cream butter with egg yolks and 1/2 cup sugar. Add flour and knead with fingers. Pat batter out with fingers on greased cookie sheet to about 3/8" thickness. Bake for 15 to 20 minutes until lightly browned. Remove from oven. Spread with jelly and top with chocolate chips. Beat egg whites and salt until stiff peaks form. Fold in remaining cup of sugar. Gently spread on top. Bake for additional 24 minutes. Cool and cut into 2"x2" bars.

46) Carob Candy Balls

1/2 c Carob powder

1/2 c Honey

1/2 c Peanut butter

1/2 c Sesame seeds

1/4 c Wheat germ

1/4 c Dry milk powder

1 c Honey graham cracker crumbs

Blend together carob powder, honey, peanut butter, sesame seeds, wheat germ and powdered milk. Form into 1 1/2-inch balls. Roll in graham cracker crumbs. Refrigerate 1 hour before serving. This candy is low in salt, high in potassium. Makes 24 candy balls

47) Chocolate Balls

2 Sticks margarine
1 1/2 c Graham cracker crumbs
1/2 c Chopped pecans
1 c Coconut
1 Box powdered sugar
1 tb Vanilla
12 oz Jar crunchy peanut butter
6 oz Package semisweet chocolate chips
1/2 Cake paraffin wax (half of 1/4 pound size)

Melt margarine in large container. Stir in graham cracker crumbs, pecans, coconut, powdered sugar and vanilla; add peanut butter and mix well. Roll into walnut size balls and lay out on waxed paper. Melt chocolate and paraffin together over hot water. Using 2 teaspoons (or any method you prefer) dip each ball into mixture returning to waxed paper. The balls will cool quickly. Yield 6 dozen.

48). Chocolate Bourbon Balls

1/2 c Margarine or butter
4 c Powdered sugar
1 c Finely chopped nuts
1/4 c Bourbon
1 pk (6 ounces) milk chocolate chips
3 tb Half-and-half.

Place margarine in medium bowl. Microwave at HIGH (100%) until melted, 1 to 2 minutes. Mix in sugar, nuts and bourbon. Refrigerate until firm. Shape into 1-inch balls. Refrigerate until firm. Combine chocolate chips and half-and-half in a small bowl. Microwave at MEDIUM-HIGH (70%) until chocolate chips are melted, 1 to 2-1/2 minutes, stirring once or twice. Stir until smooth. Drizzle chocolate over candies. (Reheat chocolate as needed.) Chill.

49)Chocolate Cream Hazelnut Balls

1/2 c Finely chopped hazelnuts
1 c Vanilla cookie crumbs
1 c Powdered sugar
2 tb Cocoa
2 tb Corn syrup
1/4 c Cream
1/2 ts Vanilla

Combine all ingredients and mix well. The mixture should be moist to the touch. Roll into balls about the size of a walnut. Roll in powdered sugar or finely chopped hazelnuts. Store for at least 2 days in covered container.

50.) Chocolate Mint Dessert Balls

9 oz Chocolate chips; melted
1/2 c Crème de menthe
24 oz Cream cheese; softened
1 ts Cinnamon, ground
2 c Pecans; finely chopped
Chocolate cookie wafers

In large bowl, mix together ingredients except pecans until smooth. Cover and chill for 1 hour. Divide mixture into 1 part per ball, and form into balls. Roll balls in pecans. Serve with chocolate cookie wafers. Store in a refrigerator.

51.) Chocolate Pecan Rum Balls

1 lb Pecans, shelled and ground

8 1/2 oz Chocolate wafers; crushed

1/2 c Dark rum

1/3 c Honey

Powdered sugar

Combine all ingredients, except powdered sugar, in a large bowl. Mix well. Chill for 20 minutes. Shape by spoonful into round balls. Store in a tightly covered, airtight container. Just before serving or giving, roll in powdered sugar. Makes 100 balls.

52) Chocolate Walnut Rum Balls

1 c Walnuts, ground or finely chopped

2 c Grated "German's sweet" or bittersweet chocolate

1 1/2 c Sifted confectioner's sugar

4 tb Rum

Cocoa powder

Combine nuts, sugar, and chocolate. Moisten with rum to form a stiff dough. Form into small balls and roll in cocoa to coat.

53) Dietetic Cream Cheese Balls

1 pk (8 Oz. size) cream cheese

3/4 c Finely chopped pecans

Milkcote or whitecoat chocolate

Cream the cream cheese and add pecans. Chill until cheese will form balls.

Dip balls into melted whitecote or milkcote chocolate coating. Makes about 25 balls.

54) Double Chocolate Cherry Bourbon Balls

1 6oz.pkg. chocolate chips
3 T Corn syrup
1/2 c Bourbon or 1/4 cup bourbon and 1/4 cup ginger ale
1 8 1/2 oz.pkg. chocolate wafers, crushed
1/2 c Confectioners sugar
1 c Finely chopped nuts
1/4 c Finely chopped candied cherries
Granulated sugar

Melt chocolate in top of double boiler. Remove from heat, add corn syrup and bourbon. In large bowl mix wafer crumbs, nuts, confectioners sugar and cherries. Add chocolate mixture. Stir until blended. Refrigerate 1 hour. Roll into 1-inch balls and roll in granulated sugar.

55) Swedish Balls

1/2 lb Butter

1 1/2 c Sugar

2 Eggs

1/2 c Strong cold coffee (instant)

2 ts Vanilla

1 c Cocoa

4 c Quick-cooking oats, uncooked

Cream butter and sugar. Blend in eggs. Add coffee, vanilla, and cocoa.

Mix. Add oats and mix well. Chill 1 to 2 hours. Shape into one-inch balls.

Roll in sugar. Store in air tight container. Keep refrigerated.

Makes 5 dozen.

56) Sweet 'n' Peanuttty Chocolate Balls

3 c Powdered sugar, sifted
1 1/2 c Graham cracker crumbs
1 c Pecans finely chopped
3/4 c Butter
3/4 c Peanut butter
1 1/2 c Semisweet chocolate chips
4 tb Butter
1 tb Milk

Combine powdered sugar, graham cracker crumbs and pecans; stir until uniform in colour. In a saucepan, melt butter and peanut butter together. Pour over sugar mix, and stir until just moistened. Form into one-inch balls. In a separate saucepan, combine chocolate chips, butter and milk. Melt together over low heat, stirring just enough to blend. Coat balls with chocolate by dipping into chocolate mixture one at a time. Place on waxed paper, and chill before serving. Makes 60 balls

57) Walnut Chocolate Rum Balls

1 c Walnuts, ground or finely chopped
2 c Grated "German's sweet" or bittersweet chocolate
1 1/2 c Sifted confectioner's sugar
4 tb Rum
Cocoa powder

Combine nuts, sugar, and chocolate. Moisten with rum to form a stiff dough. Form into small balls and roll in cocoa to coat. This recipe is not only simple, it's flexible. It can be made with other kinds of liquor (amaretto, sherry, and Southern Comfort work well), nuts (almonds or pecans, for instance) and coatings (ground nuts, finely grated coconut, etc.) and always comes out tasting great. Adding small chunks of nut for texture is also effective.

58) Black and White Chocolate Bars

- 1 lb Real white chocolate, melted
- 1 lb Chocolate chips; melted
- 3/4 c Evaporated milk
- 1/4 c margarine
- 1 ts Vanilla (or other extract)
- 1/2 c Toasted hazelnuts (or walnuts)

To ensure that the recipe will set up properly, do not use white baking confections that are not real white chocolate. The word "cocoa" should appear in the ingredients.

Line the inside of an 8" square baking pan with plastic wrap and set aside.

Toast nuts by placing on a cookie sheet and baking in pre-heated 350 degrees F. oven until skin begins to flake off. Remove skins by rubbing with a clean towel. Chop nuts with a knife, or pulse in a food processor.

Melt chocolate in a separate medium-sized bowls over double boilers.

Combine and melt the evaporated milk and margarine over medium heat.

Remove from heat and reserve.

Add half the milk and margarine mixture to the melted chocolate chips.

Mix well, pour into lined baking dish, and spread evenly. Refrigerate a few minutes.

Add balance of milk mixture to the melted white chocolate, then add the vanilla and mix until well blended.

Smoothly spread the mixture over the first layer and top with nuts.

Refrigerate until firmly set (24 hrs.) and cut into bars. Store chilled.

59) Caramel Filled Chocolate Bars

1 German Chocolate cake mix
3/4 c Margarine, melted
14 oz Bag caramels
2/3 c Evaporated milk, divided
1 c Chocolate chips
1 c Walnuts, chopped

Melt caramels and 1/3 cup evaporated milk over hot water or in microwave, stirring every thirty seconds. Keep warm.

Mix the cake mix, margarine and 1/3 cup evaporated milk and beat well. Spread 1/2 the batter in a greased 9x13 inch pan. Bake for 6 minutes at 350 degrees. Cool about 2 minutes. Spread caramel mixture over baked layer and sprinkle with chocolate chips. Stir 1/2 cup nuts into remaining 1/2 of batter and drop by half teaspoonful over top. Sprinkle with remaining 1/2 cup nuts. Return to oven and bake for 18 minutes at 350 degrees. Cool in pan and cut into 1 1/2 inch squares.

60) Chewy Chocolate Orange Bars

2 c Cake flour

3/4 ts Baking powder

1/2 ts Salt

1 1/2 c Quick-cooking oats

1 c Dark-brown sugar, packed

2 Egg whites

Raisin Puree

3/4 c Chopped bittersweet chocolate

1/3 c Toasted walnuts, optional

1 tb Grated orange zest

Sift together flour, baking powder and salt into large bowl. Stir in oats and brown sugar. Beat egg whites lightly in another bowl. Stir in Raisin Puree. Stir into flour mixture along with chocolate, walnuts, and orange zest just until blended. Spoon in 9-inch-square baking pan sprayed with non-stick vegetable spray. Bake at 350 degrees F. 25 to 30 minutes. Cool. Cut into 24 bars.

61) Chocolate Bars

2 c All-purpose flour;
1 c Sugar;
1/2 c Cocoa;
1 ts Baking soda;
Dry substitute equal to 1/3 cup sugar
1/2 ts Cinnamon;
1/2 ts Salt;
1 c Margarine (2 Sticks); at room temperature
2 lg Eggs;
2 ts Vanilla;
1/2 c Semisweet chocolate chips

Place flour, sugar, cocoa, baking soda, dry sugar substitute, cinnamon, and salt in a mixer bowl and mix a low speed to blend well. Add margarine, eggs, vanilla and water, and mix at medium speed to blend well. Spread batter evenly in an 11" by 15" jelly roll pan that has been sprayed with pan spray or greased with margarine. Bake at 325 degrees for 20 to 25 minutes, or until bars pull away the sides of the pan and a cake tester comes out clean from the centre. Place on wire rack and sprinkle chocolate chips evenly over the top of the hot bars. Mark four by eight and cool until chocolate has hardened. Cut as marked. (Might be a good idea to cut even more sugar out of this.)

62) Chocolate Candy Bar

1 Envelope SF Hot Cocoa Mix
2 tb Cold water
2 tb Golden raisins; or -
1 ts Peanut butter; or
1 ts Chopped nuts

In small bowl stir cocoa mix with water. Save envelope that mix came in. Stir in raisins or peanut butter or nuts. Spoon mixture back into cocoa envelope. Fold over top and let stand against wall in bottom of freezer for about 4 hours. When frozen peel off envelope and eat. Tastes like fudge.

63) Chocolate Caramel Nut Bars

14 oz Bag caramels, remove wrappers
5 oz Can evaporated milk
1 Box German chocolate cake mix with pudding
1/2 c Margarine, melted
1 1/2 c Walnuts, chopped
6 oz Semisweet chocolate chips

Melt caramels with 1/3 cup milk in the microwave. Stir until smooth. Combine remaining milk, mix and margarine. Mix well. Press half of cake mixture into the bottom of a greased 13 x 9 baking pan. Bake 350 degrees for 6 minutes. Sprinkle with 1 cup walnuts, chocolate pieces over the crust; top with caramel mixture spreading to the edges of the pan. Top with teaspoonfuls of remaining cake mixture. Sprinkle with walnuts -- press lightly into the top. Bake for 350 degrees for 20 minutes. Cool slightly; cut into bars.

64) Chocolate Caramel Shortbread

1 1/2 c Butter, softened, divided
1/2 c Sifted icing sugar
1/4 ts Salt
1 1/4 c All purpose flour
1 cn Sweetened condensed milk
3 tb Corn syrup
1 ts Vanilla
3 Squares semi sweet chocolate, melted

Preheat oven to 350 degrees F. In large mixer bowl, beat 1 cup butter, sugar and salt until fluffy. Add flour, mix well. With floured finger, press evenly into greased 9 inch square pan. Bake 30-35 minutes or until lightly browned. Cool slightly. In 2 quart glass measure, with handle, in microwave oven, melt remaining 1/2 cup butter on high for 1 minute. Stir in sweetened condensed milk and corn syrup. Microwave on high for 6-8 minutes, stirring after each minute, or until mixture turns a light caramel colour. Stir in vanilla. Spread over warm shortbread. Drizzle with chocolate. Chill until firm. Cut into bars. Store covered at room temperature. Makes 24 bars.

65) Chocolate Cheese Bars

1 Devil's Food Cake Mix (with or without pudding in it)
8 oz Cream cheese, softened
1/3 c Oil
3 Eggs (divided use)
1/4 c Sugar
6 oz Semi-sweet chocolate chips
1/2 c Walnuts or pecans, chopped

Mix dry cake mix, 2 eggs, and 1/3 cup oil until crumbly; reserve 1 cup. Pat remaining mixture lightly in an ungreased 13x9x2 inch pan. Bake for 15 minutes at 350 degrees. Remove and sprinkle top with chocolate chips and walnuts.

Beat cream cheese, sugar and remaining egg until light and smooth. Spread over chocolate chips and walnuts. Sprinkle with reserved crumb mixture. Return to oven and bake for 15 minutes longer. Cool and cut into bars. Makes 16 servings.

66) Chocolate Cherry Bars

1 pk Fudge cake mix
1 cn (21 oz.) cherry pie filling
1 ts Almond extract
2 Eggs; beaten

Frosting: 1 cup sugar 5 Tablespoons butter or margarine 1/3 cup milk 6 ounces semi-sweet chocolate chips

Preheat oven to 350. Grease and flour a 9x13 inch pan. Combine all ingredients for bars in a mixing bowl and stir by hand until mixed.

Spread batter in prepared pan and bake 25-30 minutes. Be careful not to over-bake. Cool on rack.

To make frosting, combine sugar, butter and milk in small saucepan. Boil, stirring constantly, for 1 minute. Remove from heat, add chocolate pieces and stir until smooth. Pour over cooled bars.

67) Chocolate Chip Bars

3/4 c Brown Sugar firmly packed

1/2 c Butter or margarine

1 Egg

1 1/4 c All-purpose flour

1/2 ts Baking soda

1/2 ts Salt

1 ts Vanilla

6 oz Chocolate pieces

1/2 c Chopped walnuts

Cream together sugar and butter. Beat in egg. Stir in dry ingredients; add vanilla and mix. Fold in chocolate and nuts. Spread in greased 15 x 10-inch pan (this will be a thin layer of batter). Bake in 375 degree oven 12 to 15 minutes. Cool slightly before cutting into 48 squares.

68) Chocolate Chip Cookie Bars

3/4 c Firmly packed brown sugar
1/2 c Sugar
1/2 c Margarine or butter, softened
1/2 c Shortening
1 1/2 ts Vanilla
1 Egg
1 3/4 c All purpose flour
1 ts Baking soda
1/2 ts Salt
1 c Semi-sweet chocolate chips
1/2 c Chopped nuts or shelled
Sunflower seeds (opt)

Heat oven to 375 degrees F. In large bowl, combine brown sugar, sugar, margarine and shortening; beat until light and fluffy. Add vanilla and egg; blend well. Stir in flour, baking soda, and salt; mix well. Stir in chocolate chips and nuts. Spread in ungreased 13 x 9-inch pan. Bake for 15 to 25 minutes or until light golden brown. Cool completely. Cut into bars.

69) Chocolate Chip Cranberry Cheese Bars

1 c Butter or margarine, (2 sticks or 1/2 LB)
1 c Brown sugar; packed
2 c Flour
1 1/2 c Rolled oats
2 ts Orange zest; grated
1 pk Semisweet chocolate chips, 12oz
1 c Cranberries; dried (4oz)
1 pk Cream cheese; (8oz)
1 1/4 c Sweetened condensed milk, (1 can at 14oz)

Beat butter and brown sugar in large bowl until creamy; beat in flour, oats and orange peel until crumbly. Stir in chocolate chips and cranberries; reserve 2 cups mixture. Press remaining mixture onto bottom of greased 13-by-9-inch baking pan. Bake at 350 degrees 15 minutes.

Beat cream cheese in small bowl until smooth. Gradually beat in sweetened condensed milk. Pour over hot crust; sprinkle with reserved oat mixture. Return to oven and bake 25 to 30 minutes or until centre is set. Cool in pan on wire rack.

Makes about 3 dozen.

70) Chocolate Chip Nut Bars

1/2 c Margarine
2 c Brown sugar, packed
1 ts Vanilla
2 Eggs
1 1/2 c Flour
2 ts Baking powder
1 ts Salt
1 c Chipits
1 c Nuts

Melt margarine in large pot. Remove from heat and add sugar and vanilla. Stir well. Add eggs, one at a time. Stir together flour, baking powder, and salt. Add to pan and mix well. Spread in pan 9X13. Sprinkle with nuts and chipits over surface and press down lightly. Bake at 350 for 35-40 minutes. Cool and cut into bars.

71) Chocolate Crunch Bars

1/2 c Honey

1/3 c Margarine

1/4 c Cocoa Powder, Sweetened --

1 c Granola

1 c Dry Milk

Blend together everything except the granola to a stiff dough. Knead in the granola, or roll the shaped bars in granola.

* Carob powder may be used also.

72) Chocolate Delight Bars

1/2 c Margarine -- softened
1 Egg yolk
2 tb Water
1 1/4 c Flour
1 ts Sugar
1 ts Baking powder
12 oz Chocolate chips
3/4 c Sugar
2 Eggs
6 tb Margarine -- melted
2 ts Vanilla
1 c 2c nuts -- chopped fine

Combine the first six ingredients and mix till smooth. Mixture will be very stiff. Press into a greased 9"x13" pan. Bake 10 minutes at 350 degrees F. Remove from oven and sprinkle with chocolate chips. Return to oven for 1 minute. Spread melted chips over the crust. Beat eggs till thick, then beat in sugar. Stir in melted margarine, vanilla and nuts. Spread over chocolate. Bake 30-35 minutes at 350 degrees F. Cut into 48 squares when cool.

73) Chocolate Fudge Bars

1 Stick Butter
2 oz Unsweetened Baking Chocolate Squares
1 c Sugar
2 Eggs
1 c Flour
1/2 ts Salt
1/2 ts Baking Soda
1/2 ts Vanilla Or Peppermint Extract
1 c Chocolate Chips

Glaze

1 c Powdered Sugar
1 tb Milk -- or more
1/2 ts Peppermint Extract

Melt the butter and the unsweetened chocolate.

When the bowl is cool, add the sugar, beat in the eggs, mix in the flour, the salt, and the baking soda. Add the vanilla. Spread into a greased jellyroll pan.

Sprinkle with the chocolate chips, and bake at 350 F for 8 minutes or so.

Glaze: Mix up the ingredients. It should be like a glaze that will pour, thickly. Add a couple of drops of food colouring if desired. When the cookies come out of the oven, spread the glaze. Cool slightly, and cut while still warm.

74) Chocolate Maple Nut Bars

1 1/2 c Flour; unsifted
2/3 c Sugar
1/2 ts Salt
3/4 c Margarine or butter; cold
2 Eggs
14 oz Sweetened condensed milk
1 1/2 ts Maple flavouring
2 c Nuts; chopped
1 c Semi-sweet chocolate chips

Preheat oven to 350 degrees F. In a large bowl, combine flour, sugar and salt; cut in margarine until crumbly. Stir in 1 beaten egg. Press evenly in a 9x13" pan. Bake for 25 minutes. Meanwhile, in medium bowl, beat sweetened condensed milk, remaining egg and flavouring; stir in nuts. Sprinkle chocolate chips evenly over the prepared crust. Top with the nut mixture. Bake for 25 minutes more or until lightly brown. Cool. Cut into bars. Store tightly covered at room temperature. Makes 24 - 36 bars.

75) Chocolate Marshmallow Bars

2 oz Unsweetened chocolate
1/2 c Butter
1 c Sugar
2 Eggs
1/2 c Flour
1 ts Vanilla
1 c Chopped pecans
16 Large marshmallows

Preheat oven to 350 degrees F. Grease an 11 1/2 x 7 baking pan. Melt chocolate and butter in top of double boiler over hot water. Set aside. Cream sugar and eggs until light and fluffy. Add flour. Beat. Add melted chocolate and butter. Beat well. Mix in vanilla and pecans. Pour into prepared pan. Bake 18 minutes. Remove from oven and cover with marshmallows. Return to oven and bake until marshmallows are lightly browned. Cool slightly and cut into bars.

76) Chocolate Meringue Bars

1/2 c Margarine
1/2 c Sugar
1/2 c Brown sugar
2 Eggs -- separated
1 ts Vanilla
2 ts Baking powder
1 ts Baking soda
1/2 ts Salt
3 tb Milk -- or water
6 oz Chocolate chips
1 c Brown sugar
1/2 ts Vanilla
1/2 c Nuts -- , optional

Beat margarine, sugars, egg yolks, and 1 tsp. vanilla. Mix dry ingredients, and add with milk. Spread in 9"x13" pan. Sprinkle with chocolate chips. Beat egg whites to soft peaks, beat in brown sugar and vanilla. Fold in nuts. Spread carefully over chips. Bake 30-35 min. at 325 degrees F.

77) Chocolate Pecan Cheesecake Bars

Crust:

1 pk Chocolate cake mix

1/2 c Butter or margarine -- Softened

1 Egg

1/2 c Pecans -- chopped

Filling:

8 oz Cream cheese -- softened

14 oz Sweetened condensed milk

1 ts Vanilla

1 Egg

Heat oven to 350. Grease 13 x 9 pan. In large bowl, combine cake mix, margarine and egg; mix at low speed until combined. Stir in pecans.

Reserve 1 cup for topping; set aside. Press remaining mixture evenly in bottom of greased pan. Beat cream cheese in medium bowl until fluffy.

Add remaining filling ingredients and beat at medium speed until smooth.

Pour over crust; sprinkle with reserved topping. Bake at 350 for 35 to 40 minutes. Cool completely. Cut into bars. Store in refrigerator.

78) Chocolate Raisin Bars

1 3/4 c All-purpose flour
1 pn Salt
8 ts Potato flour
3/4 c Butter
1/3 c Raisins; chopped
8 oz Semisweet chocolate pieces
1/4 c Vanilla sugar

Preheat oven to 350 F (175 C). Sift all-purpose flour, salt, potato flour and vanilla sugar into a medium-size bowl. Cut in butter until mixture forms coarse crumbs; mix in raisins. Mix together to form a soft dough. Roll out dough on a floured surface to a rectangle slightly smaller than an 11" x 7" baking pan. Place rolled-out dough in pan; press to fit. Smooth top; prick well. Bake about 25 minutes or until very lightly browned. Cool a few minutes. Using a sharp knife, mark through surface of mixture with lines to use as a guide for cutting. Let cool in pan. Cut mixture in 20 squares; remove from pan. Place chocolate in a small bowl over a pan of gently simmering water; stir until melted and smooth. Line a baking sheet with foil. Dip bars in chocolate, coating evenly; lift out with a fork and tap gently on side of bowl to remove excess chocolate. Place on foil. Place baking sheet in a cool place until chocolate sets. If desired, any remaining chocolate can be piped over bars for decoration.

79) Chocolate Raspberry Bars

1 1/2 c Rolled oats
1/2 c Unbleached flour
1/2 c Almonds, ground
pin Salt
1 ts Ground cinnamon
1/3 c Tiny semi-sweet chocolate chips
2 Eggs
1/2 c Maple syrup
1/2 c All-fruit raspberry jam

In a medium bowl, combine the oats, flour, almonds, salt, cinnamon and chocolate chips. Combine the eggs and maple syrup in a small bowl and whisk until very well combined. Pour into the oat mixture and combine well. About halfway through the mixing it will become much easier if you use your hands.

Scoop half of the dough into the bottom of a 9-inch glass pie dish and smooth it out, going up the side a little bit, to make a smooth layer. If the dough is too sticky to work with, wet your hands and use them to press it in.

Spread the jam evenly over the dough in the pie dish. Then use your hands to very gently distribute the remaining dough over the the jam. In some places the jam might squish up over the top of this new layer of dough, but that is OK.

Microcook, uncovered, at full power (100%) until the dough feels dry to the touch, about 5 minutes. The raspberry jam will be bubbly and very runny, but let it cool completely before cutting into bars and it will be fine.

Makes 12 bars.

80) Chocolate Walnut Bars

Crust:

1 1/2 c Flour 1/2 c Margarine 1/4 c Brown sugar 3/4 c Corn syrup 2 tb

Margarine; melted 1 ts Vanilla 12 oz Chocolate chips

Filling:

3 Eggs 3/4 c Sugar 1 1/2 c Walnuts; chopped

For crust, beat flour, margarine and brown sugar in small mixer bowl until crumbly. Press into greased 13 x 9 pan. Bake in preheated 350 oven for 12 to 15 minutes. For filling, beat eggs, sugar, corn syrup, margarine and vanilla in medium bowl with wire whisk. Stir in morsels and walnuts. Pour over crust. Bake in preheated oven for 25 to 30 minutes or until set. Chill for a few minutes before cutting.

81) Chocolatey Poppers

1/2 c Land O'Lakes Butter
10 1/2 oz Marshmallows, miniature
2 oz Semi sweet chocolate
1 c All purpose flour
1 ts Vanilla extract
1 c Salted peanuts
6 c Popcorn

Combine butter, marshmallows and chocolate in a 2 quart saucepan. Cook over low heat, stirring constantly, until melted and well blended. Remove from heat. Gradually add flour and salt, mixing well. Stir in vanilla and peanuts. Pour over popcorn, mixing well. Press into well greased 13x9 inch pan. Bake at 350 degrees for 10 to 12 minutes. Cool; cut into bars. Dust with confectioners sugar, if desired.

82) Congo Bars

2 3/4 c Unbleached All-Purpose Flour
2 1/2 ts Baking Powder
1/2 ts Salt
3 lg Eggs
2 c Brown Sugar, Firmly Packed
1 ts Vanilla
2/3 c Vegetable Oil
5 oz Chocolate Chips, 1 Cup

Sift the flour, baking powder and salt together, blending well. In a separate bowl, beat the eggs. Add the sugar, vanilla and oil. Stir in the dry ingredients, then add the chocolate chips. Spread on a greased jelly-roll pan and bake for 15 to 20 minutes in a preheated 350 Degree F. oven. Cool slightly before cutting.

83) Crunchy Chocolate Peanut Butter Bars

1/2 c Light corn syrup
1/3 c Brown sugar, packed
1 c Peanut butter
3 c Rice cereal
1 c Semi-sweet chocolate pieces
2 ts Vanilla

In a 2 quart saucepan, combine corn syrup and brown sugar,. Cook and stir till mixture comes to a full boil. Stir in peanut butter. Remove from heat. Stir in cereal, chocolate pieces and vanilla. Press into an ungreased 9x9x2 inch pan. Chill 1 hour. Cut into bars.

84) Deluxe Chocolate Marshmallow Bars

3/4 c Butter or margarine

1 1/2 c Sugar

3 Eggs

1 ts Vanilla extract

1 1/3 c All-purpose flour

1/2 ts Baking powder

1/2 ts Salt

3 tb Baking cocoa

1/2 c Chopped nuts, optional

4 c Miniature marshmallows

Topping:

1 1/3 c Chocolate chips (8 oz.)

3 tb Butter or margarine

1 c Peanut butter

2 c Crisp rice cereal

In a mixing bowl, cream butter and sugar. Add eggs and vanilla; beat until fluffy. Combine flour, baking powder, salt and cocoa; add to creamed mixture. Stir in nuts if desired. Spread in a greased jelly roll pan. Bake at 350 for 15-18 minutes. Sprinkle marshmallows evenly over cake; return to oven for 2-3 minutes. Using a knife dipped in water, spread the melted marshmallows evenly over cake. Cool.

For topping, combine chocolate chips, butter and peanut butter in a small saucepan. Cook over low heat, stirring constantly, until melted and well blended. Remove from heat, stir in cereal. Spread over bars. Chill.

85) Easy Chocolate Chip Layer Bars

- 1 Stick butter or margarine
- 1 1/2 c Graham cracker crumbs
- 1 c Flaked coconut (opt)
- 12 oz Semi sweet chocolate morsels
- 14 oz Can sweetened condensed milk
- 1 c Chopped pecans

Preheat oven to 350 degrees. Melt butter in oven in 13x9 inch baking pan. Remove from oven. Sprinkle crumbs over butter. Sprinkle with coconut and morsels. Pour sweetened condensed milk evenly over mixture. Top with pecans; press down.

Bake for 22 - 27 minutes or until golden brown around edges. Cool completely in pan on rack.

86) Fundy Mud Bars

1 c Margarine
2 c Sugar
4 Eggs
1 1/2 c All purpose flour
1/3 c Cocoa
1 c Chopped walnuts
3 c Miniature Marshmallows
1/2 c Margarine
4 c icing sugar
1/3 c Cocoa
1/2 c Evaporated milk

Cream margarine and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Sift cocoa and flour together, beat in gradually. Stir in walnuts. Spoon batter into a greased 9 x13 inch pan. Bake at 350 degrees F oven for 30 - 35 minutes. Immediately sprinkle top of cake with marshmallows. Return to oven for 3 - 5 minutes until marshmallows are slightly puffed. Cool 30 minutes. For icing, cream margarine. Combine icing sugar and cocoa, and beat in alternately with milk. Beat until icing is light and fluffy. Spread over marshmallow layer. Chill to serve - cut in bars.

87) Oatmeal Chocolate Chip Bars

1 1/2 c Brown sugar, packed
1 c Shortening
2 tb Molasses
2 ts Vanilla
2 Whole egg
3 c Rolled oats
1 c Flour
1 ts Baking soda
1 ts Salt
3/4 c Nuts -- chopped
12 oz Semisweet chocolate chips

Preheat oven to 350 degrees. Grease 15 x 10 or 13 x 9 inch pan. In large bowl, beat brown sugar and shortening until light and fluffy. Add molasses, vanilla, and eggs; blend well. Lightly spoon flour into measuring cup; level off. Stir in oats, flour, baking soda and salt; blend well. Stir in nuts and chocolate chips. Spread in prepared pan. Bake at 350 degrees for 20 to 25 minutes or until light golden brown and centre is set. Cool slightly; cut into bars. Serve warm or cool. 48 bars.

88) Peanut Butter Bars

3/4 c Butter

2 c Peanut butter

1 1/2 c Crushed graham crackers

1 lb Powdered sugar

6 oz Chocolate chips

1 tb Crisco oil

Mix first 4 ingredients - knead until smooth. Press into 9 x 13" pan. Melt chocolate chips in saucepan with oil. Spread over mixture in pan. Chill 1 hour & cut into bars.

89) Reeses Bars

1 c Melted butter
2 3/4 c Icing sugar
1 c Peanut butter
2 1/2 c Graham wafer crumbs
12 oz Chocolate chips

Mix together first four and press into an ungreased 9 x 13 pan.
Melt the chocolate chips and pour over the peanut butter mixture. Let cool slightly and then cut into bars before the chocolate hardens completely.

90) Scrumptious Chocolate Layer Bars

Filling:

12 oz Chocolate chips

5 oz Can evaporated milk

8 oz Cream cheese

1/2 ts Almond extract

Crust:

3 c Flour

1 c Butter, softened

2 Eggs

1 ts Baking powder

1/2 ts Almond extract

Mix chocolate chips, cream cheese and evaporated milk in a saucepan. Cook over low heat, stirring constantly, until mixture is smooth. Remove from heat and stir in 1/2 tsp. almond extract. Mix well; set aside. Combine remaining ingredients. Blend well until mixture resembles coarse crumbs. Press 1/2 crumbs (not too hard) in greased 9 x 13 pan. Spread with chocolate mixture. Sprinkle remaining 1/2 of crumbs over filling. Bake at 375 degrees F for 35-40 minutes or until golden brown. Cool and cut into bars. Makes approx. 36 bars.

91) Snicker Bars

11 1/2 oz Milk chocolate chips
2 tb Shortening
30 Vanilla caramels
2 tb Water
1 c Chopped peanuts

Melt chips and shortening in microwave. Stir until smooth. Pour 1/2 of chocolate mixture into 8" foil lined pan. Refrigerate until firm (about 15 minutes). Put caramels, butter and water in bowl and heat in microwave. Stir until smooth. Blend in nuts. Pour over first chocolate mixture; refrigerate until tacky (about 15 minutes). Reheat remaining chocolate. if necessary, pour over top, chill, cut and enjoy.

92) Thin Fudgy Chocolate Strippers

1 1/2 c All-purpose flour
1/3 Cap unsweetened cocoa
1/2 ts Baking soda
1/4 ts Salt
1 c Sugar
3 tb Stick margarine, softened
1 ts Instant espresso granules Or 2 ts Instant coffee granules
1 ts Vanilla extract
1 (2 1/2-ounce) jar prune baby food
1 lg Egg
Nonstick cooking spray
1 (1-oz) square semisweet chocolate, chopped
1 (1-oz) square white baking chocolate, chopped

Preheat oven 350 F. Mix flour, cocoa, baking soda and salt in bowl; stir well. Combine sugar, margarine, espresso, vanilla, baby food and egg in large bowl. Beat at high speed with mixer for 2 minutes; stir in dry ingredients (dough will be thick). Spoon dough into 15x10-inch jellyroll pan coated with cooking spray. Bake 13 minutes. (Do not overcook.) Cool completely in pan. Cut into 36 bars. Place bars on wax paper. Place semisweet chocolate in heavy duty zip-top plastic bag; place white chocolate in a heavy-duty Tiptop plastic bag. Microwave both bags at Medium-Low (30 percent power) for 1 minute or until chocolate melts. Knead bags until smooth. Snip a tiny hole in corner of each bag; drizzle chocolates over bars. Allow drizzle on bars to cool, before eating. Makes 3 dozen. Note: Can be made ahead of time, and stored in airtight container. Drizzle chocolates onto bars on the day you wish to serve them.

93) Chocolate Almond Biscotti

1/2 c Butter or margarine softened

1 1/4 c Sugar

2 Eggs

1 ts Almond extract

2 1/4 c All-purpose flour

1/4 c Hershey's Cocoa -OR- European Style Cocoa

1 ts Baking powder

1/4 ts Salt

1 c Sliced almonds

Additional sliced almonds (optional)

Chocolate Glaze:

1 c Hershey's Semi-Sweet Chips

1 tb Shortening*

White Glaze:

1/4 c Premier White Chips (Hershey's)

1 ts Shortening

*(do not use butter, margarine or oil in Glaze recipes).

Heat oven to 350 degrees F. In large bowl, beat butter and sugar until well blended. Add eggs and almond extract; beat until smooth. Stir together flour, cocoa, baking powder and salt; blend into butter mixture, beating until smooth. (Dough will be thick.) Using wooden spoon, work almonds into dough. Divide dough in half. With lightly floured hands, shape each half into rectangular log about 2 inches in diameter and 11 inches long; place on large ungreased cookie sheet, at least 2 inches apart. Bake 30 minutes or until logs are set. Remove from oven; cool on cookie sheet 15 minutes. Using serrated knife and sawing motion, cut logs into 1/2-inch diagonal slices. Discard end pieces. Arrange slices, cut sides down, close together on cookie sheet. Bake 8 to 9 minutes. Turn each slice over; bake an additional 8 to 9 minutes. Remove from oven; cool on cookie sheet on wire rack. Dip end of each biscotti in Chocolate Glaze or drizzle glaze over entire cookie. Drizzle White Glaze over chocolate glaze.

Garnish with additional almonds, if desired. About 2-1/2 dozen cookies.

Chocolate Glaze: In small microwave-safe bowl, place 1 cup Hershey's Semi-Sweet Chocolate Chips and 1 tablespoon shortening (do not use butter, margarine or oil). Microwave at HIGH (100%) 1 to 1-1/2 minutes or until smooth when stirred. About 1 cup glaze.

White Glaze: In small microwave-safe bowl, place 1/4 cup Hershey's Premier White Chips and 1 teaspoon shortening (do not use butter, margarine or oil). Microwave at HIGH (100%) 30 to 45 seconds or until smooth when stirred. About 1/4 cup glaze.

94) Chocolate Biscotti

4 oz Unsweetened chocolate
1/2 c Butter
1/2 ts Vanilla extract
3 lg Eggs
1 1/4 c Sugar
3 c All-purpose flour
1/2 ts Baking powder
1 c Hazelnuts or walnuts; chop
1 Egg white; lightly beaten

Melt chocolate and butter in a heavy saucepan over low heat. Beat eggs at medium speed with an electric mixer until frothy; gradually add sugar, beating until thick and pale (about 5 minutes). Add chocolate mixture, stirring until blended. Combine flour and baking powder; stir into chocolate mixture. Stir in nuts. Flour hands, and form dough into a 13" log. Place on a lightly greased baking sheet. Brush with egg white. Bake at 350F for 45 minutes; cool on a wire rack. Cut log with a serrated knife crosswise into 24 (1/2-inch) slices, and place on an ungreased cookie sheet. Bake at 350F for 10 minutes on each side. Remove to wire racks to cool.

95) Chocolate Peanut Biscotti

2 1/4 c All-Purpose Flour
2 1/4 ts Baking powder
1/3 c Butter, room temperature
2/3 c Granulated sugar
3 lg Eggs, room temperature
1/2 c (3 oz) semisweet-chocolate chips, melted
1 ts Vanilla extract
3/4 c Unslated dry roasted peanuts, chopped
1/2 c Mini-size M&M's candies
White from 1 lge egg

Mix flour and baking powder.

Beat butter and sugar in a large bowl with electric mixer until blended. Beat in eggs, then melted chocolate and vanilla. Stir in flour mixture, peanuts and mini-size candies.

Divide dough in half (2 cups per half). Wrap in plastic wrap and refrigerate 3 hours or until firm enough to handle.

Heat oven to 350 degrees F. Lightly grease one large cookie sheet. With a fork, lightly beat egg white in a small bowl.

Put both pieces off dough on cookie sheet, about 4 inches apart. With floured hands, shape into 14x1 1/2-inch logs. Brush with egg white.

Bake 25 to 30 minutes until firm when pressed in center. (Tops may crack slightly.) Remove cookie sheet from oven to a wire rack. (Leave oven on.)

Let logs cool 10 minutes, then slide them onto a cutting board. With a large serrated knife, cut each log diagonally in 30 slices.

Lay slices on ungreased cookie sheets. Bake 8 to 10 minutes longer, turning once, until dry and lightly toasted. Cool completely on cookie sheets on wire rack. Store airtight up to 1 month or freeze.

Prep: 20 min. Chill: 3 hr. Bake: 40 min.

96) Chocolate Vanilla Chip Biscotti

2 1/2 c All-purpose flour
1/3 c Unsweetened cocoa powder
3 ts Baking powder
1/2 c Sugar
1/2 c Brown sugar; packed
1/4 c Margarine or butter; softened
3 Eggs
1 c White vanilla chips

Heat oven to 350 degrees F Spray 1 large or 2 small cookie sheets with non-stick cooking spray. Lightly spoon flour into measuring cup; level off. In med bowl, combine flour, cocoa and baking powder; mix well. In large bowl, combine sugar, brown sugar and margarine; beat well. Add flour mixture; mix well. Stir in white vanilla chips. With spray coated hands, firmly shape dough into 3 rolls, about 7 inches long. Place rolls at least 3 inches apart on sprayed cookie sheet; flatten each to form 3/4 inch thick rectangle, about 3 inches wide and 7 inches long. Bake at 350 degrees F for 22-28 min or until rectangles are light golden brown and centres are firm to the touch. Place rectangles on wire racks; cool 5 min. Wipe cookie sheet clean. With serrated knife, cut each rectangle into 1/2 inch slices; place, cut side up, on cookie sheet. Bake at 350 degrees F for 6-8 min or until top surface is slightly dry. Turn cookies over; bake an additional 6-8 min or until top surface is slightly dry. Remove cookies from cookie sheets; cool completely on wire racks. Store tightly covered.

97) Chocolate Walnut Biscotti

2 c Walnut Halves (about 8 oz)

3 oz Unsweetened chocolate

5 tab Unsalted butter plus

1 its Unsalted butter

2 c Flour

2 ts Baking powder

3 Eggs

1 c Sugar

1 ts Grated orange zest

Preheat oven to 350 degrees. Place the walnuts on a cookie sheet and toast until golden brown, about 10 minutes. Let cool and then chop coarsely. In a double boiler over simmering water, melt the chocolate and butter together. Remove from the heat and stir until smooth. Let cool for 10 minutes.

Sift together the flour and baking powder. In a large bowl, beat the eggs lightly. Gradually beat in the sugar. Add the orange zest. Stir in the cooled chocolate until blended. Stir in the flour and baking powder until incorporated. Fold in the chopped walnuts. Divide the dough in half, wrap in plastic wrap and refrigerate at least 1 hour or overnight.

Butter a large cookie sheet and preheat the oven to 350 degrees. Shape each half of the dough into a 14 x 2-1/2-inch log. Place about 4 inches apart on the prepared pan. Smooth the tops and sides with a rubber spatula. Bake for 40-45 minutes, or until the logs are firm when pressed in the centre. Remove the baking sheet from the oven. Do not turn off the oven.

Slide the logs onto a cutting board. With a large knife, cut each log diagonally into 1/2-inch slices. Stand the slices upright on edge on the prepared cookie sheet. Return to the oven and bake for 15 minutes longer, or until crisp. Transfer to wire racks to cool completely.

98) Chocolate-Chip Biscotti

1 1/4 c All-purpose flour
1/2 c Semisweet chocolate chips - Mini-morsels
1/3 c Sugar
3/4 ts Baking powder
1 tb Water
1 ts Vanilla extract
1 Egg
1 Egg white
Vegetable cooking spray

Combine first 4 ingredients in a large bowl. Combine water and next 3 ingredients; add to flour mixture, stirring until well-blended (dough will be dry.)

Turn the dough out onto a lightly floured surface, and knead lightly 7 or 8 times. Shape dough into a 16 inch long roll. Place roll on a baking sheet coated with cooking spray, and flatten roll to 1 inch thickness.

Bake at 350F for 25 minutes. Remove roll from baking sheet to wire rack, and let cool 10 minutes. Cut roll diagonally into 24 (1/2 inch) slices, and place, cut sides down, on baking sheet. Reduce oven temp. to 325F, and bake 10 more minutes. Turn cookies over and bake an additional 10 minutes (cookies will be slightly soft in centre but will harden as they cool.) Remove from baking sheet; let cool completely on wire rack. Yield: 2 dozen (serving size: 1 cookie.)

99) American Chocolate Bread

1 1/2 c All-purpose flour or bread flour

1 c Warm water (105 - 115 F)

2 Envelopes dry yeast

2 tb Honey

Dough:

1 c Lukewarm milk (95 F)

3 tb Butter, melted

4 To 5 cups all-purpose flour or bread flour

8 oz Semisweet chocolate, coarsely chopped

1 Egg beaten with 2 Tbs whipping cream (glaze)

Sugar

Makes 8 small loaves

Sponge:

For sponge: Whisk flour, water, yeast and honey in large bowl until smooth. cover with plastic. Let stand in warm draft-free area 1 hour.

For dough: Stir down sponge, using wooden spoon. Blend in milk, butter and salt. Mix in enough flour 1/2 cup at a time to form soft dough. Knead on floured surface until smooth and no longer sticky, adding more flour if necessary, about 10 minutes.

Grease large bowl. Add dough, turning to coat entire surface. Cover bowl with plastic. Let rise in warm draft-free area until doubled, about 1 1/4 hours.

Grease eight 2 1/2 x 4 1/2-inch loaf pans. Gently knead dough on lightly floured surface until deflated. Pat out to 3/4 inch-thick rectangle. Cut into 8 even pieces. Pat each out into 4x7-inch rectangle. Spread 1 ounce chocolate on short end of each. Roll up jelly roll fashion. Pinch seam and ends to seal. Arrange seam side down in prepared pans. Cover with kitchen towel. Let rise for 15 minutes to lighten.

Preheat oven to 375 degrees F. Brush loaves with egg glaze and sprinkle with sugar. Bake until light brown and loaves sound hollow when tapped on bottom, about 30 minutes. Immediately remove from pans. Cool on racks 10 minutes. Serve loaves hot.

100) Banana Chocolate Chip Bread

1/2 c Milk
1/2 c Very ripe bananas; mashed
1 lg Egg
1 tb Butter or margarine
1 ts Salt
3 c Bread flour
1/3 c Semi sweet chocolate pieces
2 ts Bread machine yeast

Add ingredients in order given, adding mashed bananas with milk and chocolate with flour. Basic/white bread cycle. Light colour setting.

101) Banana Nut Chocolate Chip Bread

1/3 c Butter or margarine, softened
3/4 c Sugar
1 Egg
1 c Mashed banana
2 c All purpose flour
2 1/2 ts Baking powder
1/4 ts Baking soda
1/2 ts Salt
1 c Chopped pecans (or walnuts)
1/2 c Chocolate chips (or more if desired)
1/2 c Buttermilk

Preheat oven to 350 degrees F. Cream butter and sugar. Mix in egg and banana. Stir together flour, baking powder, baking soda, salt, nuts and chocolate chips. Add this mixture to creamed mixture alternately with buttermilk. Stir until just blended. Pour batter into a greased and floured loaf pan (9 x 5 x 3 inches). Bake for 65 minutes, or until bread tests done. Cool in pan for about 5 minutes, then turn out on a wire rack. Makes 1 loaf.