



Chocolate Treats, for Chocolate Lovers!

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Chocolate Treats, for Chocolate Lovers!

1. *Chocolate Truffles*

5 Cup unsalted butter
2 1/3 C confectioner's sugar
5 C cocoa

1/4 cup heavy or whipping cream 1 1/2 teaspoon vanilla

Centers: 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 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 center; roll into 1 inch balls. Drop into desired coating and turn until well covered. Chill until firm.

2. *Chocolate Covered Truffles*

1/4 C butter 1 1/2 lbs. real semisweet chocolate 3/4 C non-dairy coffee creamer, any flavor 1/2 teaspoon vanilla extract 1 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) Semisweet chocolate chips
8 oz. cream cheese, softened 3 T instant coffee granules 2 tsp. water 1 lb. good dark chocolate
cocoa confectionery coating white confectionery coating, optional

Makes about 5 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 3/4 C butter 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

5. White Chocolate Truffles

1/4 C butter 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 airtight container in refrigerator.

6. 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.

7. 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 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 liquor 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.

8. 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 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.

9. 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 1/4 cup finely minced crystallized ginger (get it in a gourmet food store or well stocked supermarket) 1/2 cup toasted coconut 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 center 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.

Denise Thompson's

10. Chocolate Truffles

2 pounds of Belgian chocolate (or any brand of good quality chocolate) one quart of heavy cream 1/4 lb. unsalted butter 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.

11. Foolproof Dark Chocolate Fudge

3 C semisweet chocolate chips 1 can (14 oz.) sweetened condensed milk dash salt 1 C chopped walnuts 1 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 aluminum 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.

12. 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 1/2 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.

13. Perfect Peppermint Patties

1 lb. confectioners' sugar 3 T butter or margarine, softened 2 to 3 tsp. peppermint extract 1/2 tsp. vanilla extract 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 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.

14. Marshmallow Puffs

36 large marshmallows 1-1/2 C semisweet chocolate chips 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

15. Honey Balls for Passover

1/2 C honey 1/3 C sugar 1 1/4 C chopped walnuts
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.

16. 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 1-1/2 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.

17. Rum Balls

1 3/4 cups vanilla wafer cookie crumbs 1 cup ground pecans 1 cup confectioners sugar 1/4 cup cocoa 3 tablespoons light corn syrup 1/4 cup light rum 1/3 cup confectioners' sugar (for dipping)

Makes About 2 1/2 Dozen

Mix all ingredients, except for 1/3 cup confectioners sugar. Roll into one inch balls. Roll balls in remaining confectioners sugar to coat.

18. White Chocolate Apricot-Hazelnut Truffles

(makes 28 truffles)

Ingredients:

1 1/4 C hazelnuts (aka filberts)
1/4 C finely chopped dried apricots
24 ounces imported white chocolate
6 Tbl heavy cream

Instructions:

On a baking sheet, spread out 1 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 3/4 C of the chopped nuts and 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 1/4-inch diameter balls, either by using a 1 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.

19. Easy Truffles

(Servings: 64)

Ingredients:

8 oz Semi-sweet chocolate
1/3 c Milk
1/3 c Unsalted butter
2 ea Egg yolks, slightly beaten
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 1/4 cup hot mixture into egg yolks, then 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). 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.

20. Cognac Truffles

Ingredients:

3 1 oz square of unsweetened chocolate
1 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 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.

21. Chocolate Anise Truffles

Ingredients:

1/4 cup Anise liquor
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.

22. Babe Ruth Bars

1 cup peanut butter
1 cup white corn syrup
1/2 cup packed brown sugar
1/2 cup white sugar
6 cups cornflakes cereal
1 cup semisweet chocolate chips
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.

23. Caramel Apples w/ Chocolate

Makes 8 apples

1 piece of Styrofoam

1 apples

8 ice cream sticks

12 packages (14 oz each) creamy caramels

2 tbs. water

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

24. 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

3/4 c. unsweetened cocoa powder

1 tsp. baking soda

1/2 tsp. baking powder

1/8 tsp. salt

Prewash 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.

25. *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 colored 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 aluminum foil, and let it dry completely, about 1 hr. Gently pull the pretzels off the paper.

26. 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.

27. 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 colored 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!

28. Mocha Fondue

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

Source: Better Homes and Gardens

1 4-ounce package sweet baking chocolate, broken up

4 ounces semisweet chocolate, chopped

2/3 cup light cream or milk

1/2 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%

29. 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 packate 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 , fiber: 1g , protein: 2g

30. 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.

31. 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 confectioners 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.

32. 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.

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