

Holiday Favorites

Chocolate Nut Bars

- 2 cups graham cracker crumbs
- 1/2 cup butter, softened
- 1-1/2 cups semisweet chocolate chips, divided
- 1 (14 oz.) can sweetened condensed milk
- 1 cup peanut butter chips
- 1-1/2 cups coconut
- 1 cup chopped nuts

Line a 9x13-inch pan with foil, extending over ends of pan. Grease foil. Combine graham cracker crumbs and butter; press into bottom of prepared pan. Melt 1/2 cup chocolate chips; stir into sweetened condensed milk. Pour chocolate mixture over crumb mixture, spreading evenly. Sprinkle peanut butter chips, 1 cup chocolate chips, coconut and nuts over chocolate mixture. Press down chip mixture lightly with a fork. Bake at 350°F for 25 to 30 minutes, until lightly browned. Cool completely. Lift from pan using ends of foil. Cut into bars. Store in airtight container.

Mary Jessen, Holabird
Cooperative Connections

Raspberry Truffles

- 1/2 cup evaporated milk
- 1/4 cup sugar
- 1/2 tsp. instant coffee granules
- 1/4 cup seedless raspberry preserves
- 1 (12 oz.) pkg. milk chocolate chips
- 3/4 cup finely chopped almonds, toasted

Combine first 3 ingredients in heavy saucepan; bring to rolling boil over medium heat. Stir and boil for 3 minutes; remove from heat. Stir in raspberry preserves. Add chocolate chips; stirring until melted and mixture is smooth. Chill 1 hour. Roll into 1-inch balls. Roll balls in chopped almonds. Chill until firm. Cover and store in refrigerator.

Maxine Smith, Owanka
Cooperative Connections

Double Peppermint Bark

- 1 (12 oz.) pkg. white chocolate chips
- 1 tsp. peppermint extract
- 8 to 10 drops red or green food coloring
- 1/2 cup crushed chocolate mint Starlite candies or candy canes

Microwave chips in large bowl on high for 2 minutes. Add extract. Stir until chips are melted and smooth. Spread on foil-lined 10x15-inch pan. Add food coloring over mixture. Using knife, swirl through bark. Sprinkle with candies, pressing into bark. Refrigerate 10 minutes. Break into pieces.

Mitzi Rozeboom, Centerville
Cooperative Connections

Chocolate Chip Cookie Mix In a Jar

- 1-3/4 cups all-purpose flour
- 3/4 tsp. baking soda
- 3/4 tsp. salt
- 1-1/2 cups (9 oz.) Nestlé Toll House Semi-Sweet Chocolate Morsels
- 3/4 cup packed brown sugar
- 1/2 cup granulated sugar

Combine flour, baking soda and salt in small bowl. Place flour mixture in 1-quart jar. Layer remaining ingredients in order listed above, pressing firmly after each layer. Seal with lid and decorate with fabric and ribbon.

Recipe to attach:

Beat 3/4 cup (1-1/2 sticks) softened butter or margarine, 1 large egg and 3/4 tsp. vanilla extract in large mixer bowl until blended. Add cookie mix and 1/2 cup chopped nuts (optional); mix well, breaking up any clumps. Drop by rounded tablespoonful onto ungreased baking sheets. Bake at 375°F for 9 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely. Makes about 2 dozen cookies.

Nutritional information per serving: Calories 180; Total Fat 9g; Saturated Fat 6g; Cholesterol 25mg; Sodium 160mg; Carbohydrates 25g; Dietary Fiber .5g; Sugars 17g; Protein 2g

Pictured, Cooperative Connections

Peanut Butter Fudge

- 2 cups sugar
- 1/2 cup milk
- 1-1/3 cups peanut butter
- 1 (7 oz.) jar marshmallow creme

In a saucepan, bring sugar and milk to a boil; boil 3 minutes. Add peanut butter and marshmallow creme; mix well. Quickly pour into a buttered 8-inch square pan. Chill until set. Cut into squares.

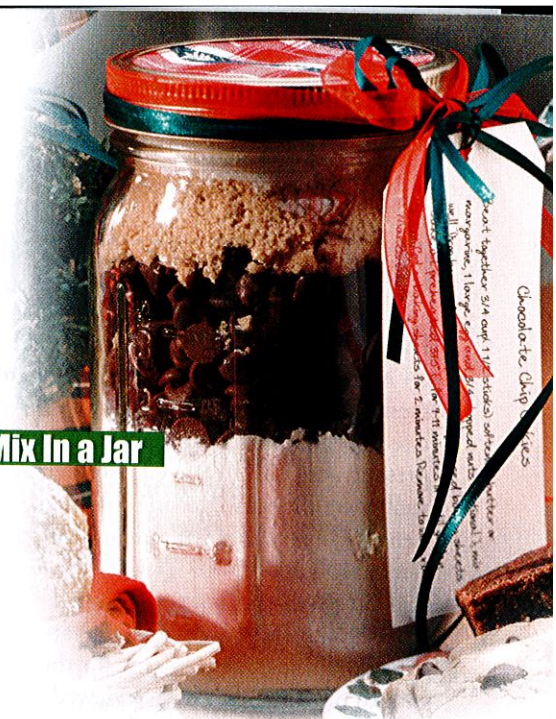
Carol Mizera-Amick, Lead
Cooperative Connections

Caramel Corn

- 2 cups brown sugar
- 1 cup butter
- 1/2 cup white corn syrup
- 1 tsp. salt
- 1 tsp. baking soda
- 7-1/2 quarts popped corn
- Nuts, if desired

In saucepan, boil together for 5 minutes first 4 ingredients; remove from heat. Add baking soda. Stir in popped corn and nuts. Put in roaster. Bake at 200°F for 1 hour, stirring every 15 minutes. Can be frozen.

Roxy Cook, Bruce
Cooperative Connections



Please send your favorite soup and bread/breakfast and seafood recipes to your local electric cooperative (address found on page 3). Each recipe printed will be entered into a drawing for a prize in June 2012. All entries must include your name, mailing address, telephone number and cooperative name.