

Yum Yum Bars
from Samantha Grace

Preheat oven to 350 degrees F and grease a 13 x 9 inch baking pan

Ingredients:

2 sticks of butter or margarine
2 individual packages of graham crackers
1 bag semi-sweet or milk chocolate chips
1/2 - 1 bag butterscotch chips (a whole bag makes the bars very rich)
1/2 - 1 cup shredded coconut
1 can sweetened condensed milk

Instructions:

- * Melt the butter or margarine in a pan and remove from the burner
- * Add crushed graham cracker crumbs to the butter to make a crust and press it into the greased pan so it covers the bottom
- * Sprinkle with chocolate chips, butterscotch chips, and coconut
- * Pour sweetened condensed milk over the top and allow it to soak into the crevices
- * Bake at 350 degrees for 20 minutes, or until it is bubbly and golden around the edges
- * The bars firm up as they cool, and it's best to cut them before they completely cool

Brookies

from Samantha Grace

Preheat oven to 350 degrees and line 2 large baking sheets with parchment paper.

Brownie Dough Ingredients:

1 (19-ounce) package dark chocolate brownie mix
1/4 cup all-purpose flour
1/4 cup vegetable oil
1 large egg, slightly beaten

Instructions:

- * Stir brownie mix and flour together in a mixing bowl
- * Add oil and eggs and mix everything is blended

Chocolate Chip Dough Ingredients:

(You can use the recipe on the back of a package of chocolate chips or a package of refrigerated cookie dough.)

2 1/4 cups all-purpose flour
1 tsp baking soda
1 tsp salt
1 cup sweet cream butter, softened
3/4 cup sugar
3/4 cup brown sugar,
packed
1 tsp vanilla extract
1 large eggs
1 package milk chocolate chips

Instructions:

- * Combine flour, baking soda, and salt in a small bowl
- * Beat butter, sugar, brown sugar and vanilla extract in a large mixing bowl until creamy
- * Add eggs one at a time until blended
- * Add flour mix gradually
- * Stir in chocolate chips

Brookies Assembly Instructions:

- * Roll brownie dough into 1-inch balls
- * Roll chocolate chip dough into 1-inch balls
- * Press together and roll into a bigger ball to form one cookie
- * Place on baking sheet and flatten slightly with hand
- * Bake cookies for 13 to 15 minutes, or until the edges are lightly brown
- * Cool on the baking sheet for 2 minutes then move to a wire rack

Makes 2 dozen

Peanut Clusters
from Samantha Grace

No baking required

Ingredients:

1 pound package chocolate almond bark

1 jar cocktail peanuts

Instructions:

- * Melt the chocolate almond bark according to the directions on the back of the package
- * Add peanuts to the melted chocolate and stir to coat
- * Scoop with a teaspoon and drop on wax paper to cool and harden

This is a versatile recipe. Vanilla almond bark and pistachios works well, too.

Cinnamon Roll Cookies

from Samantha Grace

Preheat oven to 350 degrees F and line a baking sheet with parchment paper

Ingredients:

Filling:

1/4 cup butter, melted 1/3 cup brown sugar

1 1/2 teaspoon ground cinnamon

Dough:

3/4 cup butter, softened

3/4 cup sugar

1 large egg

1 teaspoon vanilla

1 Tablespoon heavy whipping cream

1 teaspoon baking powder

1/2 teaspoon kosher salt

2 1/4 cup flour

Icing:

1 cup powdered sugar

1 Tablespoons butter, melted

1-2 Tablespoons milk

Instructions:

- * Mix filling ingredients and set aside
- * In a separate bowl, add softened butter and granulated sugar. Combine with a mixer on medium for 2 minutes.
- * Add egg, vanilla, heavy cream, baking powder, and salt. Mix for another minute. 5. Slowly add flour while mixing on low until combined. Don't over mix.
- * Roll dough out on a floured surface and form a rectangle
- * Spread filling over dough, stopping an inch from the edges. Tightly roll dough to create a log and chill for 2 hours.
- * Slice into 1/2 inch pieces and place 2 inches apart on a baking sheet lined with parchment.
- * Bake for 10-12 minutes. Cool for 5 minutes
- * Prepare icing while cookies bake. Drizzle with icing after cool down