

Chocolate Cream Pie



- 1 1/3 cups all-purpose flour
- 2 tbsp. unsweetened cocoa powder
- 4 1/2 teaspoons granulated sugar
- 1/4 teaspoon salt
- 1/2 cup shortening, chilled and cut up
- 3 -4 tbsp. ice water
- 1 cup chopped semisweet chocolate (6 ounces)
- 2 tbsp. butter
- 3 cups whole milk
- 2/3 cup granulated sugar
- 4 egg yolks
- 3 tbsp. cornstarch
- 2 tbsp. unsweetened cocoa powder
- 1 teaspoon vanilla
- 3/4 cup whipping cream
- 2 tbsp. sour cream
- 1 tbsp. powdered sugar
- Chocolate curls or grated semisweet chocolate



Directions

1. For crust: In a medium bowl, combine flour, 2 tbsp. cocoa, 4 1/2 tsp. sugar and salt. Using a pastry blender, cut shortening into flour mixture until it resembles coarse crumbs.
2. Sprinkle 1 tbsp. water over part of the mixture. Gently toss with a fork. Continue adding water, 1 tbsp. at a time, until all dough is moistened. Form dough into a ball. On a lightly floured surface press dough into a disk. Roll dough into a 12-inch circle. Ease circle into a 9-inch pie plate. Trim pastry to 1/2-inch beyond edge of pie plate. Fold under extra crust and crimp as desired.

Continued on next column-

Continued from previous column-

3. Prick bottom and sides of pastry with a fork. Line crust with a double layer of foil. Bake in a 425 ° oven for 10 min. Remove foil and bake for 8 min. more or until set and dry. Remove from oven and cool completely.
4. For filling: Place chopped chocolate and butter in a medium bowl. Set aside. Heat milk in a large heavy saucepan over medium heat until steam rises from surface (do not let boil). Meanwhile, in a medium mixing bowl, whisk together 2/3 cup sugar, the yolks, cornstarch, and 2 tbsp. cocoa powder (mixture will be thick).
5. Slowly whisk 2 cups of the hot milk into egg mixture. Add egg mixture back into saucepan. Cook and stir until mixture comes to a boil. Cook for 30 seconds more. Pour over chopped chocolate and butter. Let stand for 3 minutes. Add vanilla; whisk until chocolate and butter are melted and mixture is smooth.
6. Pour into cooled crust. Cover pie with plastic wrap and refrigerate for at least 4 hours or overnight until set.
7. When ready to serve, prepare topping. In a large mixing bowl beat cream, sour cream and powdered sugar with an electric mixer on medium speed just until stiff peaks form. Spread over pie and top with chocolate curls.

<http://www.midwestliving.com/recipe/chocolate-cream-pie/>



Caramel Heavenlies



- 12 graham cracker rectangles
- 2 cups tiny marshmallows
- 3/4 cup butter, cut up
- 3/4 cup packed brown sugar
- 1 teaspoon ground cinnamon
- 1 teaspoon vanilla
- 1 cup sliced almonds
- 1 cup flaked coconut

Directions

1. Line a 15x10x1-inch pan with parchment paper or foil. Grease foil, if using. Arrange graham crackers in a single layer in the pan. Sprinkle with marshmallows.
2. In a medium saucepan combine butter and brown sugar; cook over medium heat until sugar is completely dissolved, stirring frequently. Remove from heat. Stir in cinnamon and vanilla. Spoon over the graham crackers, spreading evenly. Sprinkle with almonds and coconut.
3. Bake in a 350°F oven about 15 minutes or until lightly browned. Cool on wire rack. Use foil or parchment to lift uncut bars from pan. Cut into 3-inch squares; cut each square in half diagonally.
4. Store in an airtight container in refrigerator up to 1 week. Makes 30 cookies.

<http://www.midwestliving.com/recipe/cookies/caramel-heavenlies>

Pistachio Cranberry Icebox Cookies

3/4 cup unsalted butter, softened
1/3 cup granulated sugar
1/2 teaspoon ground cinnamon
1/2 teaspoon orange zest
1/4 teaspoon salt
1 1/2 cups all-purpose flour
1/2 finely chopped pistachio nuts
1/3 cup snipped dried cranberries



Directions

1. In a large mixing bowl, beat butter with an electric mixer on medium to high speed for 30 seconds. Add sugar, cinnamon, orange zest and salt. Beat about 3 min. or until light and fluffy, scraping sides of bowl occasionally. Reduce speed to low. Gradually beat in flour, 1/2 cup at a time, switching to a wooden spoon if necessary. Stir in pistachio nuts and cranberries; use hands to knead dough until smooth.
2. Divide dough in half. On waxed paper, shape each half into an 8 1/2-inch-long log (about 1 1/2 inches across). Lift and smooth the waxed paper to help shape the logs. Wrap each log in plastic wrap or waxed paper. Chill about 2 hours or until dough is firm enough to slice.
3. Cut logs into 1/4-inch-thick slices. Rotate log while cutting to prevent flattening. (If dough gets too soft to slice, freeze briefly until it is firm enough to slice.) Place slices 1 inch apart on cookie sheets lined with parchment paper.
4. Bake in a pre-heated 350° oven for 10 to 12 minutes or until edges are firm and just starting to brown. Cool on cookie sheets for 1 minute. Transfer cookies to wire racks.

<http://www.midwestliving.com/recipe/pistachio-cranberry-icebox-cookies/>

Goosey Pecan Pie Bars



2 cups all-purpose flour
1/2 cup granulated sugar
1/8 teaspoon salt
3/4 cup butter or margarine
1 cup packed brown sugar
1 cup light-colored corn syrup
1/2 cup butter or margarine
4 eggs, lightly beaten
2 1/2 cups finely chopped pecans
1 teaspoon vanilla

Directions

1. In a large mixing bowl, stir the flour, granulated sugar, and salt. Using a pastry blender, cut in 3/4 cup butter until the mixture resembles fine crumbs. Press mixture evenly into a greased 13x9x2-inch baking pan. Bake in a 350° F oven for 15 to 18 min. or until lightly browned; set aside.
2. In a medium saucepan, combine the brown sugar, corn syrup, and 1/2 cup butter. Bring to boiling over medium heat, stirring constantly. Remove from heat.
3. Place the eggs in a medium bowl. Gradually stir about 1/2 cup of the hot mixture into eggs. Return all mixture to saucepan. Stir in pecans and vanilla. Pour nut mixture over baked crust.
4. Bake the bar cookies for 30 to 32 min. more or until the filling is set. Cool in the pan on a wire rack. Cut into bars to serve.

<http://www.midwestliving.com/recipe/bars/goosey-pecan-pie-bars>

Yummy Cracker Snacks

96 Ritz crackers
1 cup creamy peanut butter
1 cup marshmallow crème
2 pounds milk chocolate candy coating, melted
Holiday sprinkles, optional



Directions

- Spread half of the crackers with peanut butter. Spread remaining crackers with marshmallow crème; place crème side down over peanut butter crackers, forming a sandwich.
- Dip sandwiches in melted candy coating, allowing excess to drip off. Place on waxed paper-lined pans; refrigerate for 15 min. or until set. If desired, drizzle with additional candy coating and decorate with sprinkles. Store in an airtight container.



<https://www.tasteofhome.com/recipes/yummy-cracker-snacks/>