

RECIPES



Cocoa Crinkle Sandwiches:

1 3/4 cups all-purpose flour

1/2 cup unsweetened cocoa

1 teaspoon baking soda

1/4 teaspoon salt

1/2 cup butter

1 3/4 cups sugar, divided (save 1/2 cup to roll uncooked cookies in)

2 eggs

2 teaspoons vanilla

1 can chocolate frosting

1/2 cup crushed candy canes

Combine: Flour, cocoa, baking soda and salt in medium bowl

Melt: butter in large saucepan over medium heat; cool slightly. Add 1 1/4 cups sugar; whisk until smooth. Whisk in eggs, 1 at a time, until blended. Stir in vanilla until smooth. Stir in flour mixture just until combined. Wrap dough in plastic wrap; refrigerate 2 hours.

Preheat: oven to 350 F. Grease cookie sheets. Shape dough into 1-inch balls. Place remaining 1/2 cup sugar in shallow bowl; roll balls in sugar. Place 1 1/2 inches apart on cookie sheets.

Bake: 12 minutes or until cookies feel set to the touch. Let cookies stand on cookie sheet 5 minutes; transfer to wire racks to cool completely.

Stir: the frosting until smooth. Spread frosting over the side of one cookie and put two cookies together. Make sure there is some frosting squeezed out on the side of the cookies. Crush candy canes and put on wax paper. Press exposed frosting into crushed candy cane.



Rice Crispy Treats

¼ cup butter

5 ½ cups marshmallows

½ tsp vanilla

5 ½ cups crisp rice cereal

Red and Green sprinkles

Melt: marshmallows and butter in microwave or on stove top. Once they are melted, mix in crispy rice and vanilla. Mix until all the cereal is sticky. Pour into greased pan and press down. Either mix red and green sprinkles into the mixture or put them on top. You might need to grease your hands. Put in fridge till hard.