

# **Rocky Road Cream Cheese Brownies**

Yield: 2 dozen Time: 1 hour

## **INGREDIENTS**

#### Bar:

- 1/2 cup butter
- 1 square unsweetened baking chocolate
- 1 cup sugar
- 1 cup flour
- 1/2 cup chopped nuts
- 1 teaspoon baking powder
- 1 teaspoon vanilla
- 2 eggs

#### Filling:

- 1 (8 oz. pkg.) cream cheese (reserve 2-oz.)
- 1/2 cup sugar
- 2 Tablespoons flour
- 1/4 cup softened butter
- 1 egg
- 1/2 teaspoon vanilla
- 1/4 cup chopped nuts
- 3/4 cup chocolate chips

## **DIRECTIONS**

- 1. Preheat oven to 350 degrees.
- 2. Spray a 9" x 13" pan vegetable cooking spray.
- 3. In large saucepan, melt butter and chocolate over low heat.
- 4. Add remaining bar ingredients and mix well.
- 5. Spread in pan.
- 6. In a small bowl combine 6 oz. cream cheese, sugar, flour, butter, egg and vanilla.
- 7. Stir in nuts and spread over chocolate misture in pan.
- 8. Sprinkle with chocolate chips.
- 9. Bake 25-35 minutes or until a toothpick comes out a little sticky.
- 10. Remove from oven, put marshmallows on top and bake for 3 minutes longer.

#### Frosting:

- 1/4 cup butter
- 1 square unsweetened baking chocolate
- 2 oz. cream cheese
- 1/4 cup milk
- 3 cups powdered sugar
- 1 teaspoon vanilla
- 1. In a medium pan over low heat melt butter and unsweetened baking chocolate.
- 2. Add cream cheese, milk, powdered sugar and vanilla. Stir until smooth.
- 3. Pour over marshmallows and swirl together.

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# **Chocolate Peppermint Bark**

Yield: approximately 3 dozen pieces Time: 15 minutes

## **INGREDIENTS**

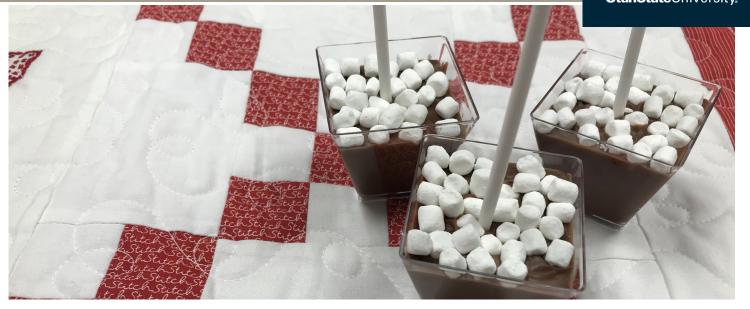
- 3 cups white melting chocolate
- 3 cups dark melting chocolate
- 1/4 teaspoon flavoring oil (peppermint, orange, almond, raspberry) - optional
- 3 cups chopped crushed peppermint, dried fruit or candy.

## **DIRECTIONS**

- 1. Lina a sheet pan with parchment paper.
- 2. In a microwavable-safe bowl, melt dark chocolate in 30 second increments, stirring at each interval.
- 3. Add flavoring to melted chocolate.
- 4. Pour onto sheet pan and spread evenly.
- 5. Place in refrigerator.
- 6. Melt white chocolate as done in step 2.
- 7. Pour over dark chocolate.
- 8. Top with crushed peppermint while the chocolate is still wet.
- 9. Let cool completely, then break apart.

\*Can use all white chocolate, all dark chocolate, milk chocolate or any combination. Add any types of desired toppings.

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## **Hot Chocolate Sticks**

Yield: 20 servi Time: # minutes or hours

## **INGREDIENTS**

- 1/2 cup cream
- 14-oz can sweetened condensed milk
- 1 teaspoon vanilla
- 22 oz. (weighed) good quality chocolate

## **DIRECTIONS**

- 1. Warm cream, milk and vanilla over medium heat in a saucepan. Stir in chocolate and stir until smooth and creamy.
- 2. Pour chocolate mixture into candy mold squares.
- 3. Insert a popsicle stick, sucker stick or plastic spoon into each square.
- 4. Refrigerate until firm, 2 hours or overnight.
- 5. Once firm, pop the chocolate squares from the mold.
- 6. To serve, heat 8-10 oz. milk and stir in the chocolate.

\*A variety of toppings can be added to the chocolate before chilling: crushed peppermint candy, pistachios, sprinkles, freeze dried marshmallows

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## **Gourmet Chocolate Popcorn**

Yield: 10 servings Time: 20-30 minutes

## **INGREDIENTS**

- 10 cups popped popcorn
- 1 cup melting (compound) whit chocolate
- Accent toppings: crushed peppermint, nuts, coconut, candies, cookies
- · oil based flavoring

## **DIRECTIONS**

- 1. Place popcorn in large bowl with lid.
- 2. Melt chocolate in silicone or microwave safe bowl. Melt in 30 second increments until melted, stirring between each time.
- 3. Add flavoring if desired. (a couple of drops)
- 4. Pour chocolate over popcorn in large bowl and place lid.
- 5. Shake the popcorn and chocolate until the popcorn is well coated with chocolate.
- 6. Spread popcorn onto a parchment lined baking sheet.
- 7. Sprinkle with toppings while the chocolate is still wet.
- 8. Melt chocolate for drizzling. (can be colored and/or flavored)
- 9. With a spoon, drizzle chocolate over dry popcorn.
- 10. Let dry, break apart.
- 11. Store in an airtight container.

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