



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 mixture 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.

Wasatch County Cooking Class, December 2021

Tricia Mathis, FCS/4-H Educator

55 S. 500 E. Heber City, UT 84032 | patricia.mathis@usu.edu | 435-657-3234



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. Line 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.

Wasatch County Cooking Class, December 2021

Tricia Mathis, FCS/4-H Educator 55 S. 500 E. Heber City, UT 84032 | patricia.mathis@usu.edu | 435-657-3234



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

Wasatch County Cooking Class, December 2021

Tricia Mathis, FCS/4-H Educator 55 S. 500 E. Heber City, UT 84032 | patricia.mathis@usu.edu | 435-657-3234



Gourmet Chocolate Popcorn

Yield: 10 servings Time: 20-30 minutes

INGREDIENTS

- 10 cups popped popcorn
- 1 cup melting (compound) white 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.

Wasatch County Cooking Class, December 2021

Tricia Mathis, FCS/4-H Educator 55 S. 500 E. Heber City, UT 84032 | patricia.mathis@usu.edu | 435-657-3234