

# Easy Desserts

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An easy way to make tasty chocolate desserts with very little effort! Great for parties or over-priced school bake sales.

## 1 Chocolate Bark

A delicious and easy treat that looks fancy with minimal effort! Makes ~12 pieces of chocolate bark.

### 1.1 Ingredients: General

- 1 12-oz bag of chocolate chips (minimum)

Note: I usually get Nestle chocolate chips.

### 1.2 Ingredients: Peppermint Bark

- 1 12-oz bag of dark chocolate chips
- 1 12-oz bag of white chocolate chips
- 12 pieces of peppermint candy, crushed

### 1.3 Ingredients: Salted Caramel Bark

- 1 12-oz bag of white chocolate chips
- 1 12-oz bag of butterscotch baking chips
- Several pinches of sea salt
- Caramel syrup topping

### 1.4 Instructions

Prep Time: 10-15 mins. Total Time: 1hr 10 mins - 1hr 15 mins.

- Cover cookie sheet with wax paper
- Melt chocolate according to instructions on bag
- Pour chocolate onto wax paper and spread until mostly smooth
- For peppermint bark:
  - Pour and smooth layer of white chocolate
  - Pour and smooth layer of dark chocolate on top
  - (Optional) Use a toothpick to create a simple marble look by drawing zig-zag lines in the chocolate
  - Sprinkle crushed peppermint candies over top layer while chocolate is hot
- For salted caramel bark:
  - Pour and smooth layer of white chocolate
  - Pour and smooth layer of butterscotch on top
  - Lightly sprinkle sea salt evenly across the chocolate while hot
  - Pour thin zig-zag lines of caramel over the chocolate while hot
- Freeze chocolate for at least an hour, or until cold and solid
- Remove the chocolate from the freezer and break into uneven pieces
- Enjoy! Note: Keep frozen until eating time.

## 2 Spheroidal Sweets

More effort than chocolate bark, but still pretty easy! Makes ~24-32 pieces, depending on size.

### 2.1 Ingredients

- 8 oz cream cheese
- 16 oz cookies (~36 oreos; ~32 nutter butters; ~32 chips ahoy)
- 1 12-oz bag of chocolate chips
- (Optional) Mini cupcake holders

### 2.2 Instructions

Prep Time: 30-50 mins. Total time: 1 hr 30 mins - 1 hr 50 mins.

- Part 1 (The cookies):
  - Cover cookie sheet with wax paper
  - Crush and mix the cookies and cream cheese together in a gallon size plastic bag.
    - Crunchy texture: Put cookies and cream cheese into bag and crush by hand.
    - Smooth texture: Blend cookies using a food processor, then pour cookie powder into bag and mix with cream cheese by hand.
  - Mix together in bag until (mostly) uniform consistency, and dough-like behavior.
  - Form ~1in diameter spheres (or spheroids) from the mixture and place onto the wax paper until all mixture is used
  - Freeze for 1 hour, or until cold and solid
- Part 2 (The chocolate):
  - Remove spheres from freezer
  - Prepare a place for the finished product
    - Either cover another cookie sheet with wax paper
    - Or set up mini cupcake holders
  - Melt chocolate according to instructions on bag
  - Cover each spheroid in chocolate and place onto wax paper or cupcake holder
  - Freeze until chocolate is cold and solid
  - Enjoy! Note: Keep frozen until eating time.