

So Sweet!

S'mores, Cupcakes, Cookies, and More



Kids College
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Hot Chocolate on a Spoon

- ♦ 8 oz. chocolate. bittersweet, semisweet, milk, and white chocolate all work
- ♦ 3 Tbsp. cocoa
- ♦ 6-8 Tbsp. powdered sugar, sifted, depending on how much sweeter you'd like your hot chocolate
- ♦ pinch of salt



- ◇ If your chocolate is in a block, chop it into even-sized meltable pieces. Microwave in 20-30 second intervals until almost completely melted
- ◇ Add cocoa, sugar, and salt and continue to stir until combined. The chocolate will be thicker, as thick as frosting if you've put in all the sugar, but stir on. You can pop it back in the microwave for 5-10 seconds to make it a bit more liquid. If the chocolate looks and feels grainy it's possible you've accidentally gotten a drop of water in the mixture. If it has gotten water in it and has seized up, it will still taste alright, it just won't be as pretty or smooth or melt quite as fast.
- ◇ Spoon the chocolate into your chocolate mold, tapping the mold on the counter to make sure all the chocolate settles into the mold. Add a stir stick or spoon and you're done. The stick should stay upright without any trouble. If the chocolate starts to get too thick, just put the whole thing in the microwave for 30 seconds or so at half power.
- ◇ Let the chocolate cool either at room temperature or in the fridge if you're in a hurry. I find the chocolate pops out of the mold nicely if it's been in the fridge. It's okay to cool chocolate in the fridge, just don't store it there, because chocolate soaks up the odors of other foods pretty quickly.
- ◇ These should be melted into a mug with 3/4 cup milk or cream in it.

Notes:

Rolo Stuffed Ritz

- ◆ Rolo Candies
- ◆ Ritz Crackers



- ◇ Preheat oven to 350 degrees F.
- ◇ Place Ritz crackers on a cookie sheet face side down, and top each one with a Rolo candy.
- ◇ Bake for 3-5 minutes to soften (but not fully melt) the Rolos,
- ◇ Remove from the oven and immediately top the Rolos with a second Ritz cracker.
- ◇ Cool completely before storing in an airtight container.

Cookies 'n Cream Buddies

Cookies Puppy Chow

- ◆ 6 oz. semi-sweet chocolate squares (or chocolate chips)
- ◆ 1 teaspoon shortening
- ◆ 3 cups Rice Chex cereal
- ◆ 4 Oreos, crushed into a fine crumb
- ◆ 2/3 cup powdered sugar

Cream Puppy Chow

- ◆ 6 oz. white chocolate squares (or white chocolate chips)
- ◆ 1 teaspoon shortening
- ◆ 3 cups Rice Chex cereal
- ◆ 4 Golden Oreos, crushed into a fine crumb
- ◆ 2/3 cup powdered sugar



- ◇ Start by crushing the chocolate Oreos and pour into a zipper topped baggie.
- ◇ Add the powdered sugar and set aside
- ◇ Put 3 cups of Chex cereal into a large bowl and set aside
- ◇ Melt the semi sweet chocolate and shortening together in a smaller bowl using the microwave in 20 second intervals
- ◇ Pour the chocolate over the cereal and gently stir.
- ◇ Pour the mixture into the zippered bag, seal and shake until all the cereal is coated with the sugar and Oreo mix

Repeat the whole process with Cream recipe

Chewy No-Bake Cookies & Cream Bar

- ◆ 1 16 Oz Package of Oreos
- ◆ 5 Cups of large marshmallows
- ◆ 4 Tablespoons butter



- ◇ Line an 8x8 inch baking dish with aluminum foil, allowing the foil to hang over the edges, and set aside
- ◇ Place Oreos in a large Ziploc bag and smash until they are crumbly but not ground into powder
- ◇ Melt marshmallows and butter in a large microwave safe bowl until puffy, about 1.5-2 minutes.
- ◇ Pour cookies into the marshmallow and butter mixture and quickly stir to combine
- ◇ Pour into the 8x8 baking dish and allow to set for 10 to 15 minutes

Cake Mix Cookies

- ◆ 1 boxed cake mix
- ◆ 2 eggs, beaten
- ◆ 1/2 cup oil
- ◆ 1-1/2 cups your favorite mix-ins (candy, chocolate chips, etc.)



- ◇ Preheat oven to 375 degrees.
- ◇ In a large bowl, stir together all ingredients.
- ◇ Using a medium cookie scoop, scoop dough onto baking sheets.
- ◇ Bake for 7-9 minutes or until set. Let cool on baking sheet 2-3 minutes before removing to wire rack to cool completely.

Dirt Cups



- ◆ 1 pkg. (3.9 oz.) chocolate instant pudding mix
- ◆ 2 cups cold milk
- ◆ 1 tub (8 oz.) COOL WHIP Whipped Topping, thawed
- ◆ 15 OREO Cookies, finely crushed (about 1-1/4 cups), divided
- ◆ 10 worm-shaped chewy fruit snacks

- ◇ Beat pudding mix and milk in large bowl with whisk 2 min. Let stand 5 min. Stir in COOL WHIP and 1/2 cup cookie crumbs.
- ◇ Spoon into 10 (6- to 7-oz.) paper or plastic cups; top with remaining cookie crumbs.
- ◇ Refrigerate 1 hour. Top with fruit snacks just before serving.

S'mores on a Stick

- ◆ Large marshmallows
- ◆ Milk chocolate
- ◆ Graham cracker crumbs



- ◇ Stick a stick in each marshmallow
- ◇ Melt chocolate in the microwave in 20 second intervals
- ◇ Dip each marshmallow about half way into the chocolate
- ◇ Dip the bottom of the still wet chocolate into graham cracker crumbs
- ◇ Place on wax paper to dry.

S'mores Planks

- ♦ Graham crackers
- ♦ Marshmallow cream
- ♦ Milk chocolate
- ♦ Sprinkles



- ♦ Spread each graham cracker with marshmallow cream and top with another cracker
- ♦ Melt chocolate in the microwave in 20 second intervals
- ♦ Dip each sandwiched cookie in the chocolate half way
- ♦ Lay on parchment or wax paper to dry and top with sprinkles immediately.

CHOCOLATE DIPPED CHIPS

- ♦ 1/2 cup semi-sweet chocolate chips
- ♦ 1/2 Teaspoon vegetable shortening
- ♦ Ruffled potato chips
- ♦ sprinkles



- ♦ In a small glass dish, combine chocolate chips and shortening.
- ♦ Heat in a microwave oven on high 30 seconds to 1 minutes or until melted and smooth when stirred.
- ♦ Brush chips, one at a time, with a thick layer of chocolate, coating one half to three quarters of each chip.
- ♦ Place chips on parchment or wax paper-lined baking pan.
- ♦ Let stand at room temperature 15 minutes, then refrigerate for another 15 minutes or until set.

Oreo Cheesecake Bites

- ◆ 4 ounces white chocolate baking bars
- ◆ 18 Oreo chocolate sandwich cookies
- ◆ 4 ounces reduced fat or full fat cream cheese, softened (1/2 block)
- ◆ 48 mini pretzels
- ◆ chocolate sprinkles



- ◇ Pulse Oreo cookies into a fine crumb with a food processor or blender.
- ◇ Mix Oreo crumbs with softened cream cheese. Mixture will be sticky. Once completely mixed, chill in the refrigerator for at least 30 minutes so that Oreo cheesecake mixture may firm up.
- ◇ Remove from refrigerator and roll into 24 little balls (about 1-2 tsp each). Gently press two pretzels on either side of the Oreo cheesecake ball. Repeat with all 24 sandwiches.
- ◇ Refrigerate sandwiches for at least 1 hour so that the pretzels and filling will stick together.
- ◇ Melt chocolate according to package instructions. Dip each pretzel sandwich into the chocolate and immediately top with sprinkles. Allow chocolate to set for at least 10 minutes. Store in the refrigerator. Enjoy!

S'mores Puppy Chow

- ◆ 1 cup semi-sweet chocolate chips
- ◆ 1/2 cup creamy peanut butter
- ◆ 1.5 cups marshmallows
- ◆ 6 cups Golden Grahams cereal
- ◆ 1.5 cups powdered sugar



- ◇ Pour powdered sugar into a large ziplock bag. Set aside.
- ◇ In a large glass bowl, melt the chocolate chips and peanut butter. Constantly stir to avoid the chocolate from burning.
- ◇ Once completely melted, add in 3/4 cup marshmallows. Stir them into the chocolate/peanut butter mixture until they begin to slightly melt (the semi-melted marshmallow gives you the big chunks in the puppy chow!).
- ◇ Stir in Golden Grahams Cereal and the other 3/4 cup marshmallows. Stir until each piece is covered in the melted chocolate/peanut butter/marshmallow mixture.
- ◇ Pour the contents into the prepared ziplock bag. Shake everything together for at least 60 seconds to ensure each piece/chunk is coated with powdered sugar. Allow to cool and enjoy!

Banana Oat Cookies



- ◆ 1 Cup quick oats
- ◆ 2 bananas (very ripe)
- ◆ Chocolate Chips

- ◇ Mix the oats and banana until combined.
- ◇ Add the chocolate chips or any add-in of your choice
- ◇ Bake for about 15 minutes at 350

Golden Oreo Cheesecake Bites



- 4 ounces white chocolate baking bars
- 18 Golden Oreo sandwich cookies
- 4 ounces reduced fat or full fat cream cheese, softened (1/2 block)
- 48 mini pretzels
- Rainbow sprinkles

- ◇ Pulse Oreo cookies into a fine crumb with a food processor or blender.
- ◇ Mix Oreo crumbs with softened cream cheese. Mixture will be sticky. Once completely mixed, chill in the refrigerator for at least 30 minutes so that Oreo cheesecake mixture may firm up.
- ◇ Remove from refrigerator and roll into 24 little balls (about 1-2 tsp each). Gently press two pretzels on either side of the Oreo cheesecake ball. Repeat with all 24 sandwiches.
- ◇ Refrigerate sandwiches for at least 1 hour so that the pretzels and filling will stick together.
- ◇ Melt chocolate according to package instructions. Dip each pretzel sandwich into the chocolate and immediately top with sprinkles. Allow chocolate to set for at least 10 minutes. Store in the refrigerator. Enjoy!