Cookies and Bars

Compiled by: Becky

Introduction

Banana Pudding Cookies

Description

The Banana Cream Pudding gave the cookies the perfect banana flavor. You can't have banana pudding with out vanilla wafers, so I added chopped up vanilla wafers into the cookie dough too! They added a nice little crunch and brought the banana pudding flavor to life. I stirred in white chocolate chips for the sweet whipped cream flavor.

If you are a banana pudding fan, you HAVE to make these Banana Pudding Cookies. Get your banana pudding fix in cookie form!

Ingredients

- 1 cup unsalted butter, room temp
- 3/4 cup brown sugar
- 1/4 cup sugar
- 3 2/5 oz banana cream instant pudding mix
- 2 large eggs
- 1 tsp vanilla
- 2 1/2 cup flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 cup chopped vanilla wafer cookies
- 1 1/2 cup white chocolate chips

Instructions

Preheat oven to 350 degrees F.

Line a baking sheet with parchment paper or a Silpat baking mat and set aside.

Using a mixer, beat together butter and sugars until creamy.

Add in pudding mix, eggs, and vanilla extract.

In a medium bowl, whisk together the flour, baking soda, and salt.

Add the dry ingredients to the wet ingredients and mix until just combined.

Stir in the vanilla wafer cookies and white chocolate chips.

Drop cookie dough by rounded tablespoons onto prepared baking sheet.

Bake for 10 minutes, or until slightly golden around the edges and set.

Remove cookies from oven and let cool on baking sheet for two minutes.

Transfer to a cooling rack and cool completely.

Basic Seven-Layer Bars - Magic Bars

Description

Easy sweet bar, everyone will love!

Ingredients

- 8 whole graham crackers, broken in half
- 8 tbsps butter cut into 4 pieces
- 1 1/4 cups sweetened shredded coconut - 4 0z.
- 1 cup bittersweet chocolate chips, or peanut butter chips, or any combo
- 1 cup coarsley chopped nuts - pecans or almonds
- 1 14 oz. sweetened condensed milk

Instructions

1. Heat the oven to 350°F and arrange a rack in the middle.

2. Place the graham crackers in a resealable plastic bag, press out the air, and seal, leaving about 1 inch unsealed. Using a rolling pin, roll over the crackers until they are fine, uniform crumbs (you should have about 1 cup of crumbs). Alternatively, you can place the crackers in a food processor fitted with a blade attachment and process for about 1 minute.

3. Place the butter in a 13-by-9-inch baking dish and place in the oven until the butter has melted, about 10 minutes.

4. Remove the dish from the oven and tilt it so the butter evenly coats the bottom. Sprinkle the graham cracker crumbs evenly over the butter, then sprinkle the coconut over the crumbs. Sprinkle the chocolate, peanut butter, white chocolate, or butterscotch chips over the coconut, then sprinkle the nuts over the chips. Evenly drizzle the condensed milk over all of the layers.

5. Bake until golden brown around the edges and springy to the touch, about 20 to 30 minutes. Remove to a wire rack and cool completely. Cut into 24 squares and serve.

Brown Butter Cream Cheese Chocolate Chip Cookies

Description

Every chocolate chip cookie recipe I've tried has had something to love. This recipe is no exception. It's similar to other recipes that I've made, since it uses melted butter. Instead of just melting the butter, you take the butter to it's delicious nutty browned butter state. Browned butter will definitely be in my ultimate chocolate chip cookie recipe.

Ingredients

- 1 cup butter - 2 sticks
- 4 oz cream cheese softened
- 3 cup brown sugar
- 3/4 cup sugar
- 2 eggs
- 3 1/4 cup flour
- 2 cup chocolate chips

Instructions

Melt the butter in a saucepan until brown and set it aside to cool.

Cream the butter, cream cheese and both sugars together with an electric mixer until smooth.

Add the eggs and beat until combined.

Turn the mixer on low and mix in the flour, salt and baking soda until just combined.

Add the chocolate chips and mix until just incorporated.

Cover the dough and refrigerate until chilled, several hours or overnight.

When ready to bake, preheat the oven to 375 degrees and line a few trays with baking paper.

Roll 1/4 cup size balls of dough and place them on the trays. Flatten slightly. Sprinkle with sea salt.

Bake for 9-12 minutes, until the edges are golden.

Butterscotch Pudding Triple Chip Cookies

Source: Two peas and their pod

Description

The butterscotch pudding adds the perfect flavor to these cookies. My chocolate drawer was getting too full, I couldn't shut it, so I decided to do some cleaning and throw in chocolate chips, white chocolate chips, and butterscotch chips. The triple threat of chips makes these cookies insanely good! Don't hold back, make sure you add in the triple threat of chips!

Ingredients

- 1 cup unsalted butter room temp
- 3/4 cup brown sugar
- 1/4 cup sugar
- 3 2/5 oz butterscotch instant pudding mix
- 2 eggs
- 1 tsp vanilla
- 2 1/2 cup flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 cup semi-sweet chocolate chips
- 1 cup white chocolate chips
- 1 cup butterscotch chips

Instructions

Preheat oven to 350 degrees F.

Line a baking sheet with parchment paper or a Silpat baking mat and set aside.

Using a mixer, beat together butter and sugars until creamy.

Add in butterscotch pudding mix, eggs, and vanilla extract.

In a medium bowl, whisk together the flour, baking soda, and salt.

Add the dry ingredients to the wet ingredients and mix until just combined.

Stir in the chocolate chips, white chocolate chips, and butterscotch chips.

Drop cookie dough by rounded tablespoons onto prepared baking sheet.

Bake for 10 minutes, or until slightly golden around the edges and set.

Remove cookies from oven and let cool on baking sheet for two minutes.

Transfer to a cooling rack and cool completely.

Notes

Note-these cookies will stay fresh for days in an air-tight container, thanks to the pudding! Enjoy!

Cake Mix SnickerDoodles

Description

They only took a few minutes to make and they tasted yummy! The cookies were soft on the inside with a little crunch on the outside from the cinnamon sugar mixture. I used a medium cookie scoop and the cookies were huge. Next time I might use a small cookie scoop, not that anyone complained about the big cookies!

Ingredients

- 3 tbsp sugar
- 1 tsp cinnamon
- 1 pkgs Yellow cake mix
- 2 large eggs
- 1/4 cup vegetable oil
- 1 tsp vanilla

Instructions

Preheat oven to 375.

Combine sugar and cinnamon in small bowl. Set aside.

Combine cake mix, eggs, oil, and vanilla in large bowl.

Stir until well blended.

Shape dough into balls (I use a cookie scoop).

Roll in cinnamon-sugar mixture.

Place balls on cookie sheets.

Slightly flatten cookie dough balls with the bottom of a glass

Bake for 8 to 9 minutes. Remove to cooling rack to cool completely.

Caramel Whoopie Pies

Description

Wanna know the BEST part about these whoopie pies? They're insanely quick and easy peasy to make because the base is a boxed cake mix.

These super quick whoopie pies are a great go-to dessert for last minute guests or as an after school snack for your hungry kids.

Ingredients

- 1 box cake mix - Betty Crocker White
- 1 stick unsalted butter room temp
- 2 eggs
- 2 tbsp flour
- 2 tbsp vanilla
- 1/3 cup caramel sauce
- 2 1/2 cup powdered sugar
- 1 tsp caramel flavoring
- 2 tbsp milk, as needed

Instructions

Heat oven to 350 degrees F.

Add all ingredients into a large bowl and use a wooden spoon or hand mixer to combine well.

Using a cookie scoop, drop evenly sized portions of dough onto cookie sheets that have been lined with parchment paper or a silicone baking mat.

Bake for 10-12 minutes, until edges are brown and cookies are set. Let cool on the cookie sheet for at least 10 minutes before transferring them to a wire rack to finish cooling.

FOR THE FILLING
Using a stand mixer or electric hand mixer on low speed, combine caramel sauce, 2 cups of powdered sugar, and the caramel flavoring.

Slowly add additional sugar and milk as needed until the filling is the consistency you like.

Using an offset spatula or piping bag, frost the bottoms of the cookies and then place them together, trying to match size as much as possible.

Chocolate chip Cookie Dough Sandwich

Description

These Chocolate Chip Cookie Dough Sandwich Cookies are the best of both worlds. Two homemade chocolate chip cookies are stuffed with chocolate chip cookie dough. Genius!

Ingredients

- 3/4 cup unsalted butter room temp
- 2/3 cup sugar
- 2/3 cup brown sugar
- 3 eggs
- 2 tsp vanilla
- 2 cup all purpose flour
- 1/2 tsp baking soda
- 1 tsp salt
- 1 1/2 cup mini semi-sweet chocolate chips
- 1 For the Dough
- 1/2 cup **brown sugar
- 1/4 cup **all purpose flour
- 1/2 cup powdered sugar
- 1/4 tsp **salt
- 1/4 cup heavy cream
- 1 tsp **vanilla
- 1/2 cup **mini semi-sweet chocolate chips
- 1/2 cup **unsalted butter room temp

Instructions

1. In a large mixing bowl, beat together butter and sugars until no lumps remain, 1-2 minutes. Beat in eggs and vanilla extract, scraping the sides of the bowl to make sure all of the ingredients are incorporated. Add flour, baking soda, salt, and mix until smooth. Stir in mini chocolate chips. Cover and refrigerate dough for at least 1 hour or overnight.

2. Preheat oven to 350 degrees F. Roll chilled dough into smooth, tablespoon-size balls, about 1 inch in diameter. Flatten balls slightly into 3/4-inch disks. Place disks about 2 inches apart on parchment or Silpat lined baking sheets. Bake for 9-11 minutes, or until cookie edges are slightly golden brown. Let cookies cool on baking sheet for about 5 minutes. Transfer to a wire rack and cool completely.

3. To prepare the cookie dough filling, beat together butter and brown sugar in a large bowl with an electric mixer on medium speed until light and fluffy, about 2-3 minutes. Mix in flour, powdered sugar, and salt on low speed until incorporated. Slowly add heavy cream and vanilla extract and beat until fluffy, about 2 minutes. Stir in mini chocolate chips.

4. To assemble, sandwich 1 heaping tablespoon of filling between two cookies. Press cookies lightly until filling spreads to the edges. Repeat with remaining cookies.

Note: Sandwiches can be stored refrigerated in an airtight container, for up to 3 days. Let them sit at room temperature for 30 minutes before serving.

Chocolate Covered Peanut Butter Pretzel Tart

Description

Slice yourself off a piece of this Chocolate Covered Peanut Butter Pretzel Tart. A crumbly salty pretzel cookie crust with a rich chocolate ganache filling swirled with smooth peanut butter.

Come on. You deserve it.

Ingredients

- 1/2 cup unsalted butter room temp
- 3/4 cup powdered sugar
- 1 1/2 cup crushed pretzels
- 1 1/2 cup flour
- 1 egg
- 8 oz semi sweet chocolate chips
- 3/4 cup heavy cream
- 2 tbsp *unsalted butter
- 1/2 cup smooth peanut butter

Instructions

In a large bowl with an electric mixer, beat together the butter, powdered sugar and half the crushed pretzels until it's creamy.

Mix in the flour, egg and remaining pretzels making sure to leave some pretzel pieces intact for added crunch.

Form the dough into a flattened ball, wrap it in plastic wrap and chill it for 1 hour or overnight.

When you're ready to roll out the tart shell take the dough out of the refrigerator and let it sit for about 10 minutes to take a bit of the chill off.

Butter a 12 inch round fluted tart pan with a removable bottom and set it aside.

Sandwich the dough between 2 large sheets of wax paper and roll it out into a 15 inch circle.

Rolling it out with wax paper helps you avoid sticky dough, messy flour, reduces cracks and makes it easy to turn it over into the tart pan.

Once the sheet of dough is centered in the prepared tart pan press it into the corners of the pan and fold the excess dough back over the sides to create a nice strong double edge crust, making sure to keep the dough level with the edge of the pan.

Pierce the dough a few times with a fork and freeze it for half an hour.

Preheat the oven to 375 degrees and position a rack in the center.

Butter the shiny side of a piece of aluminum foil and fit it buttered side down tightly against the inside of the tart shell.

Place the tart on a baking sheet and bake it for 20 - 25 minutes.

Remove the foil and bake it for another 10 minutes until the edges turn golden brown.

Transfer the tart to a rack and let it cool completely before filling.

To make the ganache put the chopped chocolate in a heatproof bowl and set it aside.

In a small sauce pan combine the cream and butter and heat it on medium heat.

When it comes to just a boil pour it over the chocolate, cover it and let it sit for 3 - 5 minutes.

Whisk in the chocolate until it all melts and you're left with a smooth pudding like consistency.

Pour it into the cooled tart shell and smooth it out with a spatula.

Melt the peanut butter slightly in the microwave until it's runny.

Pour it over the chocolate ganache and drag a knife through it to create swirls.

Chill it for 10 - 15 minutes to set the filling.

Enjoy!

Chocolate Pretzel Rings

Description

Taste like chocolate covered pretzels. Easy to make. Use M&M's to color coordinate to the holidays.

Ingredients

- 48 Pretzel squares or rings
- 48 milk chocolate or striped chocolate kisses, hugs - any kind
- 1/4 cup milk chocolate M&Ms, or rolos

Instructions

1. Place the pretzels on greased baking sheets. Place a chocolate kiss in the center of each ring.
2. Bake at 275° for 2-3 minutes or until chocolate is softened. Remove from oven.
3. Place and M&M candy on each, pressing down slightly so that chocolate fills the ring.
4. Refrigerate for 5-10 minutes or until chocolate is form.
5. Store in an airtight container at room temperature.

Notes

Makes about 4 dozen.

Chubby Hubby Bars

Description

These are sweet and salty and very addicting!

Ingredients

- 2 cup all purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 3/4 cup unsalted butter room temperature
- 1 cup brown sugar
- 2 large eggs
- 1 tbsp vanilla
- 1 cup semi sweet chocolate chips
- 1 1/2 cup coarsely chopped pretzels
- 1/4 cup peanut butter chips

Instructions

Preheat oven to 350.

Foil line and spray a 9X13" pan

. In a bowl, whisk flour, baking soda and salt.

Using a mixer, beat butter and both sugars at medium speed until fluffy.

Add eggs and vanilla.

On low speed, beat in dry ingredients just until incorporated.

I stirred in some chunky peanut butter eye balled about 1/4 cup or so,1 cup chocolate chips and 1 1/2 cups pretzel pieces.

Spread batter evenly in pan. Sprinkle peanut butter chips, 1/4 chocolate chips and 1/4 cup chopped pretzels.

Bake for about 30 minutes or until golden brown. Cool completely.

Cinnamon Baked S'Mores

Description

No campfire needed, these delicious S'Mores with cinnamon grahams are baked in foil and ready to eat in minutes."

Ingredients

- 4 sheets of (12x10 inches) Reynolds Wrap® Aluminum Foil
- 4 cinnamon graham crackers, broken into halves
- 2 (1.55 ounce) bars milk chocolate candy, broken in half crosswise
- 4 marshmellows

Instructions

Preheat oven to 450 degrees F.

For each S'More, layer on foil sheet one graham cracker square, one candy bar half, one marshmallow and one graham cracker.

Bring up foil sides.

Double fold top and ends to seal packet, leaving room for heat circulation inside.

Place on cookie sheet.

Bake 5 to 7 minutes or until marshmallows are very soft.

Levain Chocolate Chip Cookies

Description

One batch only makes 12 cookies. Make sure you have a friend to share a cookie with because these cookies are GINORMOUS!

Ingredients

- 1 cup cold unsalted butter
- 1 cup brown sugar
- 1/2 cup sugar
- 2 eggs
- 1 tsp vanilla
- 3/4 tsp baking powder
- 1/4 tsp baking soda
- 1 tbsp cornstarch
- 3 1/2 cup flour
- 2 cup semi sweet chocolate chips
- 1/2 cup chopped pecans

Instructions

Preheat oven to 350 degrees.

Line two cookie sheets with parchment paper.

In a large mixing bowl, cream the butter and sugars with an electric mixer on medium speed.

Add eggs, one at a time, mixing well after each addition. Mix in the vanilla, baking powder, baking soda, salt, and cornstarch.

Gradually add the flour, mixing just until blended. Stir in the chocolate chips and pecans.

Divide the cookie dough into 12 equal parts. Roll into balls.

Place cookie dough balls in the freezer for 10 minutes. Remove from freezer and place 6 cookies on each cookie sheet.

Bake 20 to 25 minutes or until the edges are golden brown. Allow the cookies to cool 5 to 7 minutes on the cookie sheets.

Mama's Cookies

Description

The perfect sweet & salty flavor combo!

Ingredients

- 2 cup cake flour
- 1 3/4 cup flour
- 1 1/4 tsp baking soda
- 1 1/2 tsp baking powder
- 1 1/2 tsp salt
- 2 1/2 stick butter room temp
- 1 1/4 cup brown sugar
- 1 1/4 cup sugar
- 2 large eggs room temp
- 2 tbsp vanilla
- 5 oz ghiradella dark chocolate
- 5 oz reese's peanut butter chips
- 1 bag mini pretzels

Instructions

Allow butter and eggs to come to room temp. I usually take them out about 2 hours before I'm ready to use.

Chop chocolate squares into rough chunks, set aside.

Mix dry ingredients (flours, baking soda/powder and salt) together and set aside

In mixer, cream together sugars and butter for about 5 minutes, until they are light and super creamy. (seems like a long time, but this is worth it)

Add eggs one at a time and blend after each addition until well mixed.

Stir in vanilla.

Switch mixer to low and slowly add in the dry ingredients just until mixed in.

Fold in the chocolate chunks and peanut butter chips. (Walnuts or almonds or pecans would be awesome in this!! I couldn't add any bc no one in my family likes them, except me)

At this point, this is where the willpower comes in!! Place a piece of plastic wrap directly on top of batter and then place another piece of wrap over the top of bowl and refrigerate for 36-72 hours!!!! I know, I know. But this step is well worth it. It gives all of the flavors time to "marinate" and get to know one another. The cookies are rich and so flavorful. It adds caramel notes of flavor because of the butter and brown sugar..... yum, I'm drooling lol

Finally, the day is here and you can bake them!!

Preheat oven to 350*

**During cooking process, keep the batter in the fridge to keep cold and always use a COLD baking sheet.

Line baking pan with parchment paper.

Break pretzel sticks. I broke mine into half and then half again. But it's up to you and it depends on the size of your sticks. You don't want them too small, bc you want to be able to taste them.

Using an ice cream scoop or a tablespoon, scoop out dough. If it is too hard, run the scoop/spoon under hot water for a second.

Shape dough into ball and place on prepared cookie sheet. Don't crowd the cookies, bc they do spread.

Take your broken pretzels and stick them in the ball at random places. I used 4-5 pieces in each cookie. (you add the pretzel pieces now instead of when you make the batter, bc you don't want them to get mushy and still have a crunch)

Sprinkle sea salt on the top of each cookie (this just takes the cookie up up and away!!)

Place cookies into oven. Cook for 15-20 minutes. Check on them at 15 minutes.

Mine took all of the 20 minutes to cook.

Let cool for a few minutes then transfer to wire rack to finish cooling.....if you can wait, lol

Finally you can enjoy the best cookie you've ever tasted! Try not to burn your mouth on the hot cookie!!

Oreo Cookie Balls

Description

Easy to make and yummy in your tummy!

Ingredients

- 1 pkg 18 ozpackage of oreos, regular size, 3 row
- 8 oz cream cheese (8 oz packages), softened
- 4 ozs White chocolate almond bark

Instructions

1. Add oreos to food processor and blend until fine.

2. Add cream cheese to oreo crumbs and blend until dough like.

3. Chill mixture for 15 minutes then roll into bite-sized balls. Chill balls for 15 minutes.

4. Melt almond bark in microwave according to package directions. Dip chilled oreo balls in melted chocolate using a fork so chocolate can drip off. Set covered balls on waxed paper and let set approximately 30 minutes. If using sprinkles or decorative sugars, do so before chocolate sets. Do a dozen at a time, sprinkling after each dozen.

Notes

can add peppermint schnapps for adult cookies

add 1/2 TBsp. of crisco or vegie oil to the bark.

can use peanut butter sandwiches, thin mints and lemon sandwich cookies. Ritz crackers with peanut butter dipped in chocolate.

can roll in nuts.

Oreo Pudding Cookies

Description

These are pudding cookies.
Actually they are Oreo Pudding cookies. If you don't have Oreo pudding, just use vanilla. If you don't have pudding at all, don't make these cookies. Sorry.

And I also used chopped up Cookies and Cream Dove Promises. If you can't find Dove Promises, use Hershey's Cookies and Creme Bars. If you can't find the Hershey's Bars either, you could use Cookies and Creme Drops. If you don't have any of those things, don't make these cookies. Sorry.

Ingredients

- 1 cup butter room temp
- 3 cup sugar
- 3/4 cup brown sugar
- 4 1/5 oz Oreo pudding/pie filling mix
- 1 tbsp vanilla
- 2 eggs
- 2 1/4 cup flour
- 3/4 cup old fashioned oats
- 1 tsp baking soda
- 1 tsp salt
- 2 cup chopped cookies and creme bars - about 4 bars

Instructions

Preheat oven to 375°

In a stand mixer cream together butter, pudding mix and both sugars.

Add in eggs and vanilla and mix until combined.

Turn mixer to low and slowly add in flour, baking soda, salt and oats.

Stir until combined.

Stir in chopped candy.

Drop by tablespoon onto baking sheet and bake for 8-9 minutes.

Let cool on baking sheet for 3 minutes before transferring to wire rack to cool completely.

Peanut Butter Chocolate Chip Cookies

Source: Plain Chicken

Description

Like the other cake mix cookies, these peanut butter chocolate chip cookies are super duper easy to make. These might be my favorite, or I could just be saying that because they are the last cookies I had. Either way, they were delicious. They are moist, light and fluffy. I can't say how well they keep because they didn't last long. I took them to work and they were gone in a flash!

Ingredients

- 1 box Yellow cake mix
- 1 cup peanut butter
- 1/4 cup butter softened
- 1/3 cup water
- 1 tsp vanilla
- 2 eggs
- 2 cup chocolate chips

Instructions

Preheat oven to 350.

In a large bowl, mix together the cake mix, peanut butter, egg, butter, water, vanilla and with a hand-held electric mixer. Fold in the chocolate chips.

Using a medium cookie scoop, drop cookies onto parchment lined cookie sheets.

Bake for 8-10 minutes. Cool on a wire rack.

Pink Lemonade Bars

Description

These are as awesome as a summer carnival, the kind that rolls into town with sketchy rides that your parents forbid you to go on but you do so anyway (or so a friend once told me!),

These are pinked with raspberries, buttery with shortbread and they have that 1:1 crust-to-curd ratio that I dream of in bars cookies. They're as happy as a summer picnic, which is exactly where they were hoping you'd take them this weekend. And by "them," I mean me. But these will probably fit better in a tote bag, so I understand.

Ingredients

- 1/4 cup sugar
- 1/4 tsp fresh lemon zest
- 1/8 tsp salt
- 1/2 cup unsalted butter cut into chunks
- 1 cup flour
- 1 cup Raspberries
- 2 large eggs
- 3/4 cup *sugar
- 1/4 cup lemon juice 2-3 lemons
- 1/3 cup flour

Instructions

Preheat your oven to 350°F and line an 8x8x2-inch baking pan with parchment, letting it extend up two sides.

Butter or coat the bottom and sides with a nonstick spray and set the pan aside.

Make the base: In a food processor, pulse together the sugar, zest and salt until combined.

Add the butter and pulse until it is evenly dispersed in the dough.

Add the flour and pulse the machine until it's just combined and the mixture is crumbly.

Press the dough into the prepared pan and about 1/2-inch up the sides.

Don't worry about making this perfect; mine was an uneven mess and nobody can tell.

Bake for 15 minutes, until lightly browned at edges.

Let cool on a rack while you prepare the filling (though no need for it to be completely cool when you fill it).

Leave oven on.

Make the pink lemonade layer:

Puree the raspberries in your food processor until they're as liquefied as they'll get.

I don't even bother cleaning mine between steps, but I'm also probably lazier than you.

Run the puree through a fine-mesh sieve, trying to press out all the raspberry puree that you can, leaving the seeds behind.

I ended up with 1/3 cup strained puree; don't worry if you get a smidge less.

In a medium bowl, whisk together the eggs, sugar and lemon juice until smooth.

Whisk in 3 tablespoons of raspberry puree.

Stir in flour.

Pour into cooling crust and return pan to the oven, baking the bars until they're set (they'll barely jiggle) and slightly golden at the edges, about 25 to 30 minutes.

Cool completely before cutting into rectangles. (You can speed this up in the fridge.)

I intended to cut mine into 32 2×1-inch rectangles but actually cut them into 28 2×1-ish rectangles. I like lemony bars small but you could also cut them into 16 2×2-inch squares. Dust with powdered sugar before serving. Store in fridge for up to a week.

Notes

Three tablespoons of that puree made the bars absolutely purple/magenta! So, very pretty but hardly a color I'd associate with pink lemonade. So, this is just to note that clearly the amount of red tint one gets from the berries can vary greatly by the berries. If yours looks crazy saturated with pink and you've only added two tablespoons puree, you can always add another tablespoon lemon juice instead of the last spoonful of raspberry. On the flipside, if your berries seem pale, you can always add one less tablespoon of lemon juice and one more of the raspberries. The main thing is that you keep the amount of liquid (lemon juice + raspberry puree) at 7 tablespoons. More, and the bars might seem too soft. Less, they might seem too eggy.

My cup of berries yielded 1/3 cup strained puree, which is more than you'll need, but it seems safer to estimate up as last time I called for a berry puree, many people ended up with less than I'd gotten. If you have extra, I highly recommend stirring it into your morning yogurt. Or smoothie. Or vanilla ice cream.

Pumpkin Bars

Description

I created this recipe to be a thicker bar than my banana bars because I received several comments of people saying they'd like a thicker bar. These are basically the same thickness of cake, so you can call it pumpkin cake if you'd like. I chose to make this a bit lower fat than your average pumpkin bar by using half butter and half applesauce (rather than all butter or oil). You would never know it is halfway healthy =). I love when I can turn a Superfood into a dessert (if you top them with walnuts you can get two Superfoods between the pumpkin and walnuts). Try these bars and they are likely to become one of your new favorite fall desserts!

Ingredients

- 2 cup flour
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- 2 tsp cinnamon
- 1/2 tsp nutmeg
- 1/2 tsp ginger
- 1 cup brown sugar
- 3/4 cup sugar
- 1/2 cup butter melted and whisked to cool slightly
- 1/2 cup applesauce
- 3 large eggs
- 2 tsp vanilla
- 1 1/2 cup canned pumpkin

Instructions

Preheat oven to 350 degrees.

In a mixing bowl, whisk together flour, baking powder, baking soda, salt, cinnamon, nutmeg and ginger, set aside.

In a separate large mixing bowl, using an electric hand mixer, blend together light-brown sugar, granulated sugar, melted butter and applesauce until well combined.

Add eggs and vanilla extract and mix until well blended, then add pumpkin and mix until well blended.

Add dry mixture and mix just until combine.

Pour and spread mixture evenly into a buttered 13 x 9 inch baking dish and bake in preheated oven about 35 - 38 minutes until toothpick inserted into center of cake comes out with a few moist crumbs attached.

Allow bars to cool completely (I covered the baking dish after 15 minutes of cooling to seal in moisture)

then cut into bars and frost with Fluffy Cream Cheese Frosting

(alternately you can frost bars first then cut into squares)

and dust lightly with optional cinnamon and garnish with optional pecans.

Notes

Fluffy Cream Cheese Frosting

Ingredients:
1/3 cup butter, softened
6 oz cream cheese, softened
1/2 tsp vanilla extract
3 cups powdered sugar

Directions:
In a large mixing bowl, using and electric hand mixer, whip together butter and sugar on medium speed until very light and fluffy, about 3 -4 minutes.

Mix in vanilla.

Add powdered sugar and mix until well blended and smooth.

Puppy Chow

Description

Puppy chow for kids!!

Ingredients

- 9 cup rice chex
- 1 cup semi-sweet chocolate chips
- 1/2 cup peanut butter
- 1/4 cup butter
- 1 tsp vanilla
- 1 1/2 cup powdered sugar

Instructions

Into large bowl, measure cereal; set aside.

In 1-quart microwavable bowl, stir together chocolate chips, peanut butter and butter.

Microwave uncovered on High 1 minute; stir.

Microwave about 30 seconds longer or until mixture can be stirred smooth.

Stir in vanilla.

Pour mixture over cereal, stirring until evenly coated.

Pour into 2-gallon resealable food-storage plastic bag.

Add powdered sugar. Seal bag; shake until well coated.

Spread on waxed paper to cool.

Store in airtight container in refrigerator.

Notes

Can combine Puppy Chow with honey roasted peanuts, peanut butter M&M's, and tiny pretzels, and make your own Chocolate-Peanut Butter CHEX-Mix. Yummy!

Red Velvet Cookies

Source: Cooking Classy

Description

These lightly chocolaty, deliciously chewy, gorgeously red cookies are simply fantastic! In my opinion red velvet isn't chocolate, if I wanted a chocolate dessert I'd make a chocolate dessert. Red velvet to me is a combination of vanilla and chocolate, one shouldn't really overpower the other. That's why when I make red velvet recipes they are somewhat mild on the cocoa. Plus when you use too much cocoa it depletes that beautiful red color, it turns it more of a brownish auburn shade rather than a velvety red. I also tried making these cookies with half brown sugar and half granulated sugar and that even hid the red color due to the deep brown shade of the molasses in the brown sugar, so the brown sugar was out.

Ingredients

- 1 1/2 cup flour
- 2 1/2 tbsp cocoa powder
- 1 tbsp cornstarch
- 3/4 tsp baking soda
- 1/4 tsp salt
- 1 tsp white vinegar
- 1 egg
- 1 1/2 tsp red food coloring
- 3/4 cup white chocolate chips

Instructions

Preheat oven to 375 degrees.

In a mixing bowl, whisk together flour, cocoa powder, cornstarch, baking soda and salt, set aside.

Add butter and sugar to the bowl of an electric stand mixer.

Pour vinegar over mixture and blend mixture on medium speed, about 4 minutes, until pale and fluffy.

Add egg and mix until combine.

Add vanilla and food coloring and mix until blended.

Slowly add in dry ingredients and mix just until combine.

Mix in white chocolate chips.*See notes

Drop cookie dough by heaping tablespoonfuls onto buttered or Silpat lined cookie sheets and bake in preheated oven 9 - 11 minutes.

Allow to cool several minutes on baking sheet before transferring to a wire rack to cool.

Store cookies in an airtight container.

Notes

*If you are going for a fancy look and want more of the white chocolate chips to show through, like the ones pictured, then pour in half of the white chocolate chips into dough and reserve the other half. Then when you place the dough balls on the cookie sheet, add about 4-5 chips to the top of each one gently pressing them into

the dough being careful not to flatten the dough ball.

Salted Peanut Chews

Ingredients

- 1 1/2 cup all purpose flour
- 1/2 cup packed brown sugar
- 3/4 cup butter softened divided
- 3 cup miniature marshmellows
- 2 cup peanut butter chips
- 2/3 cup corn syrup
- 2 tsp vanilla
- 2 cup Rice Krispies
- 2 cup salted peanuts

Instructions

In a large bowl, combine the flour, brown sugar and 1/2 cup butter.

Press into an ungreased 13-in. x 9-in. baking pan.

Bake at 350° for 12-15 minutes or until lightly browned.

Sprinkle with marshmallows and return to the oven for 3-5 minutes or until marshmallows begin to melt; set aside.

In a large saucepan, cook and stir the peanut butter chips, corn syrup, vanilla and remaining butter until smooth.

Remove from the heat; stir in cereal and peanuts.

Pour over prepared crust, spreading to cover.

Cool on a wire rack before cutting into bars.

Yield: 2 dozen.

Take Five Candy Bar Brownies

Description

Really....I needed these around like I needed a hole in my head, but, I couldn't help it. I have had these little Take Five bars laying around for about a week now...burning a hole in my kitchen apron. Do you know I can only find these little bars at Target, no one else ever carries them. I wonder why?

Ingredients

- 1 Boxed brownie mix for 9X13 pan
- 16 Take Five Mini Bars

Instructions

Follow directions according to your package brownie mix.

I line my brownie pan with foil or parchment, spraying cooking spray under and on top of the foil or parchment.

Pour enough brownie batter on the bottom of the pan just to cover the bottom.

Place Take Five Bars in four rows of four across pan.

Cover with remaining brownie batter.

Bake according to package directions.

Cool completely in pan and refrigerate.

Slice when ready to serve.

Notes

I always line my brownie pans and all bar cookies with foil or parchment before pouring the batter inside. It makes it easy to lift them out once they've cooled. I also always refrigerate my brownies/bars before cutting them, they slice so much nicer that way.