

# Krazy Kitchen

## Sweets and Treats

### Butterscotch Zucchini blondie bars



#### Ingredients

##### Bars

- 2 cups packed brown sugar
- $\frac{2}{3}$  cup butter
- 1 egg
- 2 teaspoons vanilla
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- $\frac{1}{4}$  teaspoon baking soda
- 1 cup finely grated zucchini
- $\frac{1}{2}$  cup butterscotch chips

##### Frosting

- $\frac{1}{3}$  cup butter, at room temperature
- 4 cups powdered sugar
- $\frac{1}{2}$  cup packed brown sugar
- $\frac{1}{4}$  cup milk
- 1 teaspoon vanilla

#### Directions

##### Bars

1. In a medium saucepan heat brown sugar and butter over medium heat until sugar dissolves, stirring constantly. Cool slightly.
2. Stir in egg and vanilla.
3. Stir in flour, baking powder, and baking soda.
4. Add zucchini and butterscotch chips and stir until evenly incorporated.
5. Spread batter into greased 9x13 inch pan.
6. Bake at 350 degrees for 30 - 35 minutes or until toothpick inserted in center comes out (mostly) clean.

##### Frosting

1. In a medium mixing bowl beat butter until fluffy.
2. Gradually add 2 cups powdered sugar and beat well. Slowly beat in milk and vanilla. Slowly add remaining powdered sugar and brown sugar and beat until smooth.

## Crunchers



### Ingredients

- 80 Christie Toppable Crackers (1.5 sleeves; 3 sleeves per package)
- 1 cup butter
- 2 cups graham cracker crumbs
- 1 cup firmly packed dark brown sugar
- 1/2 cup milk
- 1/3 cup sugar
- 2/3 cup creamy peanut butter
- 1/2 cup semi-sweet chocolate morsels
- 1/2 cup butterscotch morsels

### Directions

1. Line an ungreased 9 X 13-inch baking pan with foil, allowing foil to extend about an inch on either end. Line the foil with 1 layer of crackers.
2. In a large saucepan, melt butter over medium heat. Add graham cracker crumbs, brown sugar, milk and sugar. Bring to a boil and boil for 5 minutes, stirring constantly. (Begin timing 5 minutes from when you see the first bubbles)
3. Remove from heat and spread half of graham mixture evenly over crackers. Place another single layer of crackers evenly over graham mixture. Spread remaining graham mixture evenly over crackers. Top evenly with remaining crackers.
4. In a small saucepan, combine peanut butter, chocolate morsels, and butterscotch morsels. Melt over medium-low heat, stirring constantly. Spread evenly over top of crackers. Cover, and chill for at least 1 hour.
5. Lift foil overhang and remove Crunchers from pan. Cut into bars.

## Thumbprint Cookies



### Ingredients

- ½ cup packed brown sugar
- ½ cup shortening
- ½ cup margarine
- 2 eggs, separated
- 1 teaspoon vanilla
- 2 cups flour
- ½ teaspoon salt
- ¾ cup coconut
- Raspberry Jam

### Directions

1. Mix brown sugar, shortening, margarine, egg yolks, and vanilla.
2. Mix in flour and salt until dough holds together.
3. Beat egg whites slightly. Set out coconut on a cookie sheet or tray.
4. Shape dough into tiny balls. Dip each ball into egg white and roll in coconut. Place one inch apart on ungreased cookie sheet.
5. Press thumb deeply into centre of each ball.
6. Bake until lightly brown, about 8-10 minutes at 350 degrees F.
7. Press again DURING BAKING (Try using the back of a measuring teaspoon to make thumbprint holes as dough will be hot).
8. Cool and fill centers with jam (try raspberry coconut or apricot pecan). Makes 48 cookies.

## No Bake Chewy Peanut Butter Cornflake Cookies



### Ingredients

- 1 cup sugar
- 1 cup light corn syrup
- 2 teaspoons vanilla extract
- 1 1/2 cups peanut butter
- 6 cups cornflakes or rice krispies

### Directions

1. Line a baking sheet with waxed paper. Bring the sugar, corn syrup and vanilla to a boil in a saucepan over medium heat; stir in peanut butter until thoroughly mixed, and remove from heat.
2. Place the corn flakes into a large bowl, and pour the peanut butter mixture over the cereal. Mix until the corn flakes are coated with the mixture.
3. Drop by tablespoon onto the waxed paper. Allow to cool before serving.

## Nutella Chocolate Fudge



### Ingredients

- 1 can sweetened condensed milk
- 1.5 cups chocolate chips
- $\frac{3}{4}$  cup Nutella
- 2 cups mini marshmallows

### Directions

1. Line a 9x9-inch pan with aluminum foil; set aside.
2. In a double boiler, combine condensed milk, chocolate chips, Nutella, and marshmallows. Stir until all ingredients are melted and smooth. About 5-7 minutes.
3. Pour the mixture into the prepared foil-lined pan. Cool at room temperature.
4. Remove from pan lifting up sides of foil. Remove the foil from the fudge; cut in small squares. Makes about 50 pieces.

## Ginger Molasses cookies



### Ingredients

- $\frac{3}{4}$  cup shortening, melted
- 1 cup granulated sugar
- 1 egg
- $\frac{1}{4}$  cup molasses
- 2 teaspoons baking soda
- 1 teaspoon ground cinnamon
- $\frac{1}{2}$  teaspoon ground ginger
- $\frac{1}{2}$  teaspoon ground cloves
- 2 cups flour

### Directions

1. Mix the first 4 ingredients.
2. Add spices and flour and combine.
3. Roll in granulated sugar and bake at 375 degrees F for 6-8 minutes. Cool. Makes 36 cookies.

## Snickers Bars



### First Chocolate Layer

1. 1 1/4 cups milk chocolate chips
2. 1/4 cup creamy peanut butter

### Nougat Layer

1. 1/4 cup unsalted butter
2. 1 cup granulated sugar
3. 1/4 cup evaporated milk
4. 1 1/2 cups marshmallow fluff (1 jar)
5. 1/4 cup creamy peanut butter
6. 1 teaspoon vanilla
7. 1 1/2 cups salted peanuts

### Caramel Layer

1. 1 12-ounce bag of caramels
2. 1/4 cup heavy cream

### Final Chocolate Layer

1. 1 1/4 cups milk chocolate chips
2. 1/4 cup creamy peanut butter

### Instructions

1. Line a 9x13 inch baking dish with parchment paper.
2. For the first layer, melt 1 1/4 cups milk chocolate chips and 1/4 cup peanut butter and mix until thoroughly combined. Pour into the bottom of the aluminum pan and spread in an even layer. Let cool in the freezer for about 10 minutes or until firm.
3. For the nougat layer, melt 1/4 cup unsalted butter and add 1 cup sugar plus 1/4 cup evaporated milk. Bring the mixture to a boil and continue to cook (over medium-high heat) while stirring until sugar is completely dissolved, about 5 minutes.  
**Remove from heat.**
4. Add 1 1/2 cups marshmallow fluff, 1/4 cup peanut butter, and vanilla. Stir until creamy and thoroughly combined. Mix in 1 1/2 cups salted peanuts and spread evenly over chocolate layer. Let cool in the fridge until firm.
5. For the caramel layer, combine caramels and 1/4 cup heavy cream in a pot. Melt caramel mixture over medium-high heat, stirring constantly. Spread over nougat layer and let cool once again.
6. For the fourth and final chocolate layer, melt the remaining 1 1/4 cups milk chocolate chips and 1/4 cup peanut butter and mix until thoroughly combined and creamy. Spread evenly over the caramel layer and let cool completely. Refrigerate for two hours or until ready to serve.