

DOWN-HOME MISSISSIPPI MUD CAKE

BY: REENI FROM CINNAMON SPICE AND EVERYTHING NICE

Get in touch with your youth with Down-Home Mississippi Mud Cake. This mud cake recipe is so sweet and so rich that you'll think you had died and gone to heaven. Chocolate ganache and marshmallow completely covers every slice of moist chocolate cake. Then, chopped nuts and coconut flakes are added as a garnish.



Ingredients:

Cake:

1 cup butter, melted
½ cup Dutch-process cocoa
1 cup hot water
2 cups (8 ½ ounces) unbleached all-purpose flour
2 cups (14 ounces) sugar
1 teaspoon baking soda
½ teaspoon salt
1 teaspoon espresso powder
½ cup (4 ounces) sour cream
2 eggs
1 teaspoon vanilla extract

Topping:

2 cups (11 ounces) marshmallow fluff or marshmallow crème
1 cup (6 ounces) semisweet chocolate chips or chopped semisweet or bittersweet chocolate
½ cup (4 ounces) heavy cream
1 cup diced, toasted pecans or walnuts
1 cup coconut, optional

For Serving:

Freshly whipped cream or vanilla ice cream
Maraschino cherries

Directions:

1. Preheat the oven to 350°F. Grease and flour a 9"x13" cake pan.
2. In a large bowl, whisk the melted butter, cocoa, and hot water together until well combined. In a separate large bowl, whisk the flour, sugar, soda, salt, and espresso powder together.
3. Pour the wet mixture over the dry ingredients and stir to blend. A few lumps are ok, don't over mx. Add the sour cream, eggs, and vanilla. Beat on low with a hand mixer until almost completely smooth. Again, a few lumps are fine.
4. Pour the batter into the prepared pan and bake for 30-35 minutes, or until a tester inserted into the center comes out clean.
5. Remove the cake from the oven and after 5 minutes dollop the marshmallow fluff by spoonfuls over the top. As it melts, spread evenly over the cake. Allow cake to cool for about 1 hour.
6. To make the chocolate topping, place the chocolate in a heat-proof bowl. Bring the heavy cream to a simmer, then pour over the chocolate. Allow to sit for a few minutes, then whisk until chocolate is completely melted and smooth.
7. While still warm, spread or drizzle the chocolate over the cake and sprinkle with nuts and coconut, if desired.
8. Top with Freshly whipped cream or vanilla ice cream. Serve each slice with a maraschino cherry on top.

CLASSIC CHERRY DUMP CAKE

BY: JUDY FROM THE MIDNIGHT BAKER

There are few desserts easier than this Classic Cherry Dump Cake. The “dump” in its name comes from the fact that all of you have to do is dump all of the ingredients into a baking dish, and then stick it in your oven. While there are so many different flavor combinations for dump cakes, this is definitely one of the most classic.



Ingredients:

1 box yellow cake mix
1 can (about 20 ounces) crushed pineapple
1 can cherry pie filling
½ cup (1 stick) butter, melted
½ cup coconut
¼ cup sliced almonds

Directions:

1. Preheat oven to 350°F. There’s no need to grease or spray your baking dish, but feel free to do so if you’d like.
2. Empty the cans of pineapple (yes, even the juice) and cherry pie filling in the baking dish. Stir to combine the fruit.
3. Distribute the dry cake mix evenly over the fruit in the baking dish. Pour melted butter evenly over the dry cake mix (you can help this by using a rubber spatula to spread the melted butter). Top with coconut and sliced almonds.
4. Bake at 350 for 30-40 minutes, or until the fruit begins to bubble up through the cake mix and the top is golden brown. Serve warm or chilled. Pour cream on top if you so desire. Serves 8-10.

[COPYCAT ENTENMANN'S CRUMB CAKE](#)

BY: [JUDY FROM THE MIDNIGHT BAKER](#)

Entenmann's Crumb Cake is the cream of the crop when it comes to coffee cakes. They're so soft, yet crumbly, and go really well with coffee. This copycat recipe tastes almost as good as the original, if not better. Plus, it will help you save a few dollars at the grocery store and uses cake mix, making it one of the easiest desserts ever.



Ingredients:

1 box single-layer yellow cake mix (and associated ingredients)
Cinnamon sugar (optional)
1 cup + 2 tablespoons flour
¾ cup light brown sugar
1 stick (1/2 cup) cold butter
¾ teaspoon cinnamon
2 teaspoons vanilla

Directions:

1. In a large heavy-duty stand mixer, combine the flour, brown sugar, cinnamon, vanilla, and butter. Beat until butter is well-incorporated and resembles a stiff cookie dough. Remove from bowl and set aside.
2. Preheat oven to 350°F. Spray or grease a 9-inch square pan.
3. Prepare cake mix as directed on the box. Pour ½ the batter into the prepared pan. Sprinkle the batter with the cinnamon sugar if using; maybe about ¼ cup well-distributed across the cake. Top with remaining batter and swirl lightly.
4. Bake cake for 10-15 minutes, or until cake is just beginning to rise and is set in the center.
5. Remove pan from oven and top with crumbs by breaking off marble-sized portions of the crumb mixture and distributing evenly across the top of the cake. The top of the cake should not show through the crumbs and the crumb layer will be THICK. The center of the cake will fall slightly. This is OK.
6. Return pan to the oven and bake for an additional 15-20 minutes, or until crumbs lose their wet look and are beginning to brown.
7. Remove from oven and cool completely on rack. Dust with confectioner's sugar, if desired, when completely cool. Makes 9 servings.

CHOCOLATE CHIP COOKIE DOUGH BROWNIES

BY: [ANNALISE FROM SWEET ANNA'S](#)

Prepare yourself to be amazed by Chocolate Chip Cookie Dough Brownies. Soft, sweet chocolate chip cookie dough sits atop a homemade recipe for brownies. This particular cookie dough recipe is completely egg-less, so you can enjoy it without having to worry. These brownies are very, very rich, so cut them small!



Ingredients:

For the Brownie Layer:

¾ cup Dutch-processed unsweetened cocoa powder
½ teaspoon baking soda
⅔ cup butter, melted
½ cup boiling water
2 cups sugar
2 large eggs
1 teaspoon pure vanilla extract
½ teaspoon salt
1 ⅓ cup flour

For the Cookie Dough Layer:

¾ cup butter, melted
1 cup firmly packed brown sugar
½ cup sugar
¼ teaspoon salt
1 teaspoon pure vanilla extract
3 tablespoons milk (any kind)
1 ½ cups flour
1 ½ cups chocolate chips

For the Glaze:

1 ½ cups chocolate chips
1 tablespoon vegetable oil

Directions:

1. Preheat oven to 350°F. Grease a 9x13" pan and set aside.
2. In a large bowl, whisk together the cocoa powder and baking soda. Whisk in about half (1/3 cup approximately) of the melted butter until smooth. Whisk in the boiling water until smooth.
3. Whisk in the sugar and then the eggs and vanilla until well-combined and smooth. Whisk in the remaining butter and salt.
4. Switch to a fork or spoon and stir in the flour until combined. Pour the batter into the greased baking dish and place in the oven to bake for 35-40 minutes, until just set and the edges are starting to pull away from the pan. Let cool completely in the pan.
5. While the brownies are cooling, make the cookie dough layer. In a large mixing bowl, beat together the melted butter and sugars until smooth and fluffy, about 3-4 minutes. Mix in the salt, vanilla, and milk until combined.
6. Mix in the flour and chocolate chips until just combined. Spread the cookie dough evenly over the now-cool brownies in the pan. Place the pan into the fridge to chill while you make the glaze.
7. In a smallish, microwave-safe bowl, melt the chocolate chips with the oil, stirring well every 30 seconds until just smooth. Spread evenly over the cookie dough layer and return to the fridge to continue chilling.
8. Make these brownies at least a few hours (or up to a few days) before you want to serve them for best results.

UNFORGETTABLE S'MORES BROWNIES

BY: [REENI FROM CINNAMON SPICE AND EVERYTHING NICE](#)

Unforgettable S'mores Brownies combine a classic campfire and summer favorite with an easy recipe for brownies. Rich chocolate brownies are packed with mini white, fluffy marshmallows that just melt in your mouth. The brownies have a sweet graham cracker crust that is strong enough to hold the brownies but does not overpower them in flavor. Everyone, especially kids, will fall in love at first bite.



Ingredients:

1 package graham crackers
1 cup unsalted butter, softened
1 cup white sugar
1 cup light brown sugar
1 cup Dutch-process cocoa
1 teaspoon salt
1 teaspoon baking powder
2 teaspoons vanilla extract
4 large eggs
1 ½ cups all-purpose flour
3 cups miniature marshmallows

Directions:

1. Preheat your oven to 350°F. Lightly grease a 9x13" pan; line pan with parchment paper or aluminum foil. Arrange the graham crackers over the bottom of the pan, breaking them so it is completely covered.
2. Melt butter in a medium-sized bowl using the microwave or in a saucepan over low heat. Stir in sugar and cook for two to three minutes, stirring often to dissolve sugar. If using microwave, stir in sugar and microwave on half power for 1 minute.
3. Add mixture to a large bowl and stir in the cocoa, salt, baking powder, and vanilla. Stir in eggs until completely mixed in. Add flour and stir until smooth. Stir in marshmallows. Carefully pour into pan and smooth out.
4. Bake for 30 minutes and cool completely on a wire rack. If desired, cover the top with mini marshmallows as soon as you take the pan from the oven. After cooled, refrigerate for 1-2 hours. Remove the brownies from the pan, parchment included, to a cutting board and cut into squares with a very sharp knife dipped in hot water and wiped clean after each cut.

PEANUT BUTTER POKE BROWNIES

BY: JUDY FROM THE MIDNIGHT BAKER

Peanut Butter Poke Brownies takes everything you love about poke cakes and transforms it into an easy brownies recipe. Just bake the brownies according to the directions on the box, poke holes in them, and then pour a sweet peanut sauce over the pan. The peanut sauce seeps into the brownies making them super delicious.



Ingredients:

1 box (19.8 ounces) brownie mix (Duncan Hines works)

Peanut Sauce:

½ cup creamy peanut butter

½ cup heavy cream

¼ cup brown sugar

2 tablespoons light corn syrup

Ganache Frosting:

1 cup chocolate chips

1 teaspoon vegetable shortening

2-3 tablespoons heavy cream

Directions:

1. Prepare brownies per directions on the box for *cake-like* brownies, and make in either an 8x8" or 9x9" pan. Cool in pan on a rack.
2. Prepare peanut sauce by adding all ingredients to a small, heavy saucepan. Heat over medium heat, stirring constantly until sugar is dissolved completely and mixture just begins to bubble around the side of the pan. Remove from heat and cool to lukewarm (do not refrigerate).
3. With a wooden spoon handle, poke holes about ¾ the way down into brownies, once every ½ inch or so. Spoon peanut sauce into each hole. It doesn't matter if it overflows. Spread the "overflow," if any, over the top of the brownies. Refrigerate until well chilled and the sauce is semi solid.
4. Prepare ganache by placing chocolate chips and vegetable shortening in a microwave-safe bowl. Heat on HIGH for 1 minute. Stir until smooth. It may need an additional 30 seconds in the microwave. Add the cream, 1 tablespoon at a time, until a smooth, glossy and almost pourable consistency. If chocolate seems to "seize," return to microwave for about 10 seconds. Stir well and add more cream if necessary.
5. Pour ganache on top of brownies and spread evenly over the top. Refrigerate until ganache is firm.
6. Serves 9. Store any leftovers in the refrigerator.

STRAWBERRY CHOCOLATE CHIP JELLO COOKIES

BY: [DANA FROM THIS SILLY GIRL'S LIFE](#)

Strawberry Jello mix make these Strawberry Chocolate Chip Jello Cookies as vibrant and delicious as can be. This Jello cookie recipe takes a traditional chocolate chip cookie recipe and gives it a complete flavor makeover. These treats taste like a juicy chocolate-covered strawberry in cookie form.



Ingredients:

1 $\frac{3}{4}$ cups all-purpose flour
½ teaspoon baking powder
 $\frac{3}{4}$ cups (1 $\frac{1}{2}$ sticks) unsalted butter, softened
½ cup granulated sugar
½ egg
½ teaspoons vanilla extract
4 tablespoons strawberry Jell-O powder
Pinch of kosher salt
6 ounces milk chocolate chips (about ½ a bag)
Red sugar for rolling cookie balls in

Directions:

1. Crack egg into a bowl and whisk it so you can use just half of the egg. In a separate bowl, mix together the flour, baking powder, and salt.
2. Preheat oven to 350°F. Put softened butter into an empty bowl and beat the butter with a hand mixer until fluffy. Add granulated sugar and beat for about 3 minutes, or until it is fully incorporated and is lighter in color. Add the vanilla and the half egg, and mix. Gradually, with about $\frac{1}{4}$ of the mix at a time, add the flour mixture. Beat this until it forms a dough.
3. Add the Jell-O and knead it in the bowl until it is fully mixed and all of the dough is pink in color. Then, add the chocolate chips and knead them into the dough by hand.
4. Let dough chill in the fridge for about 10 minutes.
5. On a plate, mix together a few teaspoons of red sugar with the same amount of leftover dried Jell-O. Pinch off pieces of dough and roll into 1 $\frac{1}{2}$ inch balls. Roll each ball into the sugar mixture and place on greased baking sheet.
6. Once all balls are rolled, press them to be about $\frac{1}{2}$ inch thick with the bottom of a glass.
7. Bake cookies for about 10 minutes, checking around 8 minutes to make sure they aren't burning.
8. Take baking sheet out of oven and let sit on a counter for 2 minutes. Then transfer cookies to a cooling rack.

BETTER-THAN-TAKEOUT FORTUNE COOKIES

BY: SHAN FROM PRETTY PLAIN JANES

Skip the trip to your favorite Chinese takeout place and cancel that order for personalized fortune cookies. Learn how to make fortune cookies with this recipe for Better-Than-Takeout Fortune Cookies. With this fortune cookie recipe, you'll finally find out if the fortunes are put into the treats before they go into the oven or after. Dip them in chocolate and sprinkles to make them festive.



Ingredients:

½ cup all-purpose flour
½ cup sugar
1 teaspoon vanilla
2 egg whites

Directions:

1. Combine all of the above in a food processor and pulse/blend until smooth. Then, toss the processor bowl in the refrigerator for an hour to chill.
2. Once chilled, preheat oven to 400°F and grease a cookie sheet.
3. Drop about a teaspoon amounts of the mixture onto the sheet and spread into a circle with the back of a spoon. Each cookie should be about 3 inches in diameter.
4. Bake 4-5 minutes until lightly browned around the edges.
5. Wait about 10 seconds once they're out of the oven, and then (using a metal spatula), flip the cookies over and insert your folded fortune.
6. Working as quickly as you can, pick them up (be careful, they're hot!), fold them in half, and then place them on the rim of a coffee mug to secure their shape.
7. After they've hardened, if you like, you can dip them in melted chocolate and cover them in the sprinkles of your choice.

FOUR INGREDIENT THIN MINTS

BY: CHRISTINA LANE FROM DESSERT FOR TWO

Imagine, swirls of decadent chocolate and fresh mint together in a heavenly dessert recipe. Are you dreaming? No, you're just thinking of this easy Girl Scout Cookie-inspired wonder, Four Ingredient Thin Mints. Delight all of your guest by baking up a sweet sheet of this fabulous dessert and everyone will thank you.



Ingredients:

20 Ritz crackers (don't use low-fat or low-salt)
6 ounces bittersweet chocolate
1 tablespoon shortening
 $\frac{3}{4}$ teaspoon peppermint extract (not the same as peppermint oil)

Directions:

1. Line a pan with parchment or wax paper.
2. In a double boiler (or a bowl set over a pan of barely simmering water), melt the chocolate and shortening. When the mixture is smooth, stir in the peppermint extract.
3. Using two forks, dip the cookies one at a time into the chocolate. Move them to the pan to cool.
4. These cookies taste best when chilled in the freezer, so you may want to freeze them before serving.

FULLY LOADED COOKIES

BY: MORGAN FROM IMPROV KITCHEN

It is not enough to have just a plain sugar cookie. It is not enough just to have a traditional chocolate chip cookie, nor is it enough just to have nuts in your cookie. That is why you should immediately bake these Fully Loaded Cookies. There is so much flavor, and you get something just a little bit different with each bite. Enjoy this easy cookie recipe today!



Ingredients:

1 cup melted butter
¾ cups brown sugar
¾ cups granulated sugar
1 teaspoon vanilla extract
2 eggs
2 ¼ cups flour
1 teaspoon baking soda
1 teaspoon salt
1 cup dark chocolate chips
2 cups milk chocolate chips
2 cups white chocolate chips
1 cup macadamia nuts
1 cup slightly chopped pecans

Directions:

1. Preheat oven to 325°F.
2. In a medium to large mixing bowl, add melted butter, sugars, eggs, and vanilla. Combine well.
3. In a smaller mixing bowl, combine flour, salt, and baking soda. Add dry mixture into wet mixture. Stir in the chips and nuts.
4. Drop dough on a cookie sheet. Make sure to leave some room for when the dough spreads as it cooks. Bake at 325°F for 15-18 minutes, rotating the pans about halfway through the baking time.

CHOCOLATE COVERED CHERRY OATMEAL COOKIES

BY: [AMY FROM OH, BITE IT!](#)

Chocolate Covered Cherry Oatmeal Cookies blow regular oatmeal raisin cookies out of the water. These chocolate oatmeal cookies are made with two whole cups of chocolate-covered cherries in addition to sweet maple oatmeal. Cover the cookies with rich chocolate syrup for even more flavor.



Ingredients:

1 ½ cups of Quaker Perfect Portions Maple Oatmeal
2 cups of chocolate-covered cherries
¾ cups flour
2/3 cups brown sugar, packed
½ cup (1 stick) butter, softened
1 large egg
½ teaspoon baking soda
½ teaspoon cinnamon
½ teaspoon vanilla extract
¼ teaspoon salt (which is really just a pinch)
Chocolate syrup (optional)

Directions:

1. In a large bowl, cream together the brown sugar, vanilla, egg, and butter. Set aside.
2. In another bowl, sift together the flour, baking soda, cinnamon, and salt. Then, add these dry ingredients into the wet ingredients and mix until well combined.
3. Stir the oats into the combined mixture and then gently fold in the chocolate-covered cherries.
4. Line a baking sheet with parchment paper and place scoops of the cookies two inches apart. Put the baking sheet into the refrigerator while the oven preheats to 350°F. This will keep the cookies nice and thick as they bake.
5. Once the oven is ready, bake the cookies for approximately 12 minutes, until they are golden brown around the edges. Let cool.
6. Drizzle with chocolate syrup if you so desire.
7. Makes about 1 dozen cookies

CHERRY CRUMBLE BARS

BY: AMY FROM FOODS FOR THE SOUL

One bite of these Cherry Crumble Bars and you'll never want to eat cherry pie again. Why? Because this dessert bar recipe is so much more delicious! Two cups of fresh, pitted cherries make for a delicious fruit filling. Hints of almond extract add a bit of extra flavor depth. You'll especially love how the crumbly topping just melts in your mouth.



Ingredients:

For the Filling:

2 cups cherries, pitted and quartered (measure after slicing)
1 teaspoon granulated sugar
1 teaspoon cornstarch
½ teaspoon almond extract

For the Crust:

1 cup all-purpose flour
¼ teaspoon baking powder
1/8 teaspoon salt
1 tablespoon butter or margarine, melted and cooled
¼ cup unsweetened applesauce
½ cup brown sugar
¼ teaspoon almond extract

For the Topping:

¼ cup old-fashioned oats
2 tablespoons all-purpose flour
2 tablespoons brown sugar
¼ teaspoon cinnamon
1 tablespoon butter or margarine, chilled

Directions:

1. Preheat the oven to 350°F, and lightly coat an 8" square baking pan with nonstick cooking spray.
2. To prepare the filling, combine the cherries, sugar, cornstarch, and almond extract in a large bowl, stirring well to evenly coat the cherries with the other ingredients. Set aside.
3. To prepare the crust, whisk together the flour, baking powder, and salt in a medium bowl. In a separate bowl stir together the butter and applesauce. Mix in the brown sugar and almond extract. Pour in the flour mixture, mixing just until incorporated. Press into the bottom of the prepared pan. Evenly spread the cherry filling on top of the crust.
4. To prepare the topping, combine the oats, flour, brown sugar, and cinnamon in a small bowl. Cut in the butter using the back of a fork or two knives until the mixture resembles coarse crumbs. Sprinkle evenly over the top of the cherry filling. Bake at 350° for 33-36 minutes, or until the cherry filling is hot and the crust appears baked through. Set on a wire rack to cool to room temperature, and let the bars sit at room temperature for at least 1-2 hours before slicing into squares.

STRAWBERRY SWEETHEART BARS

BY: COLLEEN FROM THE SMART COOKIE COOK

Strawberry Sweetheart Bars are chewy, moist, and sweet treats that your Valentine will love. This is a one-bowl recipe that's sure to make your list of easy strawberry dessert recipes. You won't find another tantalizing combination quite like this mixture of strawberry cake mix, vanilla wafer cookies, such as Nilla Wafers, and white chocolate chips.



Ingredients:

1 box strawberry cake mix (Pillsbury Super Moist works well)
½ cup (1 stick) butter, softened
2 eggs
¾ cup white chocolate chips
¾ cup crumbled Nilla Wafers
¼ cup Valentine sprinkles, plus 2 tbsp. more for topping

Directions:

1. Preheat oven to 350°F. Spray a 9×13 pan with nonstick spray. Set aside.
2. In a large bowl, beat together the cake mix, eggs, and butter on low speed just until well-combined. Mix in the chips, Nilla Wafers, and ¼ cup sprinkles.
3. Transfer batter to the prepared pan and press into an even layer. Cover with remaining sprinkles.
4. Bake 20-25 minutes, checking after 15, or until puffed and set and a toothpick inserted in the center comes out with just a few crumbs. Let cool completely then slice and enjoy.

FROSTED SUGAR COOKIE BARS

BY: [LISA FROM SWEET 2 EAT BAKING](#)

When you are craving a cookie, but want something more indulgent than a regular 'ol cookie, then you need these Frosted Sugar Cookie Bars. You can personalize this sugar cookie recipe and make it your own. Use the buttercream frosting to say certain things, or change it to different colors. The final result will be a super thick and fluffy cookie bar topped with a deliciously creamy frosting.



Ingredients:

For the Cookie Bars:

2½ cups plain (all-purpose) flour, sifted
½ teaspoon baking powder
½ teaspoon salt
½ cup/1 stick butter, softened
1 cup granulated sugar
1 egg
1½ tablespoon sour cream
1 teaspoon vanilla extract

For the Frosting:

½ cup/1 stick butter, softened
4 cups icing (confectioners') sugar, sifted
¼ cup half and half (see notes)
1 teaspoon vanilla extract
Pinch of salt
Paste or gel food coloring (optional)

Directions:

1. Preheat the oven to 190/375°F /Gas Mark 5 and grease a 9×13" baking pan. Set aside.
2. Cream the butter and sugar together until light and fluffy, approx. 3-5 minutes – the lighter, the fluffier the cookies.
3. Stir in the egg, sour cream and vanilla and mix until blended. Then slowly add the flour, baking powder and salt stirring until well combined.
4. Very gently (almost patting) press the dough to the greased baking pan and bake for 17-20 minutes or until a toothpick inserted comes out clean and the edges are lightly golden.
5. Allow to cool completely in the baking pan.
6. To make the frosting: Cream the butter adding a little of the icing (confectioners') sugar in additions (to prevent sugar smog!) until all the sugar has been incorporated.
7. Stir in vanilla and salt. {optional} If tinting, add a drop of color until desired shade is achieved.
8. Spread the buttercream frosting evenly over the cooled sugar cookies and allow to set before cutting into bars.

Notes:

- For international users, half and half is an American milk/cream product which can be replicated by using half full fat milk and half single cream.

CHERRY KRISPIE TREATS WITH DARK CHOCOLATE

BY: [AIMEE FROM SHUGARY SWEETS](#)

Cherry and chocolate go together like peanut butter and jelly. It's just a match made in heaven. The sweetness of the cherry blends so well with the distinct flavor of chocolate, that anything cherry and chocolate is a must-have. It's a treat you can put in your kids' lunchbox, or a midday snack to help you get through the day.



Ingredients:

6 tablespoons butter
1 ½ tablespoons cherry gelatin powder
16 ounce package mini marshmallows
8 cups Rice Krispies cereal
11 ounces dark chocolate, melted

Directions:

1. In large saucepan, melt butter with gelatin powder and marshmallows on low heat. Stir constantly until marshmallows are completely melted and smooth.
2. Fold in Rice Krispies cereal. Press mixture into a buttered baking sheet.
3. Frost treats with melted dark chocolate. Allow to set, about one hour.
4. Cut into squares and enjoy. Store in a covered container.
5. Serves 24

CHOCOLATE CHIP COOKIE DOUGH FUDGE

BY: [LISA FROM SWEET 2 EAT BAKING](#)

Let's be honest, the best part about baking cookies is eating the raw cookie dough. That is what makes this Chocolate Chip Cookie Dough Fudge so incredible. It takes two things we love, cookie dough and fudge, and combines them into one stupendous homemade fudge recipe.



Cookie Dough Ingredients:

1/3 cup (75g) unsalted butter, softened
1/4 cup (50g) granulated sugar
1/4 cup (45g) light brown sugar, packed
1/2 teaspoon vanilla bean paste
1/8 teaspoon salt
2 tablespoon half and half (see notes)
1/2 cup (70g) plain (all-purpose) flour, sifted

Directions:

1. Line an 8-by-8-inch baking pan with parchment paper or buttered aluminum foil, leaving a 1-inch overhang.
2. For the cookie dough, combine butter and sugars in a large bowl. Beat on medium speed until light and fluffy, 2-3 minutes. Mix in the vanilla, salt, and half-and-half. Add flour and mix until incorporated.
3. To prepare the fudge base, combine brown sugar, butter, salt and half-and-half in a saucepan. Stir over medium-low heat until butter is melted and brown sugar is dissolved. Remove from heat. Slowly stir in icing (confectioners') sugar, 1 cup (150g) at a time, until mixture is smooth and sugar is incorporated. Stir in vanilla.
4. Add the cookie dough mixture and stir to incorporate. At this point, the mixture should have cooled to room temperature; if not, continue stirring until it's no longer warm to the touch. Fold in chocolate chips and spread fudge into the prepared pan.
5. Chill until set, at least 3 hours. Cut into 1-inch squares and serve. Refrigerated fudge will keep for up to 1 week.

Notes:

- For UK users, half-and-half is half (single) cream and half milk. Or alternatively, just use full fat milk.

Fudge Ingredients:

1/3 cup (70g) light brown sugar, packed
1/3 cup (75g) unsalted butter, softened
pinch of salt
1/3 cup half and half
5 cups (750g) icing (confectioners') sugar
1 teaspoon vanilla bean paste
1/2 cup (80g) dark chocolate chips

[NO-BAKE PEANUT BUTTER CRACK BARS](#)

BY: [JUDY FROM THE MIDNIGHT BAKER](#)

The hardest part about making these No-Bake Peanut Butter Crack Bars is waiting for them to chill all the way. These bars are as easy to make as they are delicious. Chocolate and peanut butter are the ultimate flavor combination and make this recipe truly irresistible.



Ingredients:

1/2 cup unsalted butter, melted
1 1/4 cup graham cracker or saltine crumbs
1 cup peanut butter, smooth or chunky
1 cup confectioner's sugar
1 cup dark chocolate morsels
2 tablespoons creamy peanut butter
1 teaspoons vegetable shortening
3/4 cups crisp rice cereal

Directions:

1. Line the bottom of an 8 x 8-inch square pan with parchment or aluminum foil.
2. Mix the melted butter with the cracker crumbs, peanut butter and confectioner's sugar. Turn into prepared pan and spread evenly in pan. Chill for about 1 hour.
3. Place chocolate morsels, 2 tablespoons peanut butter and shortening in a microwave-safe bowl. Microwave on HIGH for 1 minute. Stir until mixture is smooth. You may have to return the bowl to the microwave for another 15-20 seconds if morsels are not completely melted.
4. Add the rice cereal to the chocolate mixture, stirring to coat well.
5. Spread on top of chilled peanut butter mixture and return to refrigerator to chill until firm, about 3 hours.
6. When well chilled, cut into 9 bars.
7. Serves 9

CHOCOLATE FUNFETTI CAKE BATTER RICE KRISPIE TREATS

BY: [LISA FROM SWEET 2 EAT BAKING](#)

Chocolate Funfetti Cake Batter Rice Krispie Treats are sure to satisfy any sweet tooth. This recipe takes ordinary Rice Krispie treats and makes them extraordinary by swapping out plain cereal for cocoa pops and then adding vanilla and almond extract. However, even though you're adding these extra ingredients, this recipe is still as easy as ever. Just mix everything together, top with a ton of sprinkles and wait for it to cool. In just 10 minutes, you can whip up something that the whole family will love.



Ingredients:

45g (3 tablespoons) unsalted butter
10oz marshmallows
390g (6 cups) Coco Pops (Cocoa Krispies) cereal
1 teaspoon almond extract
2 teaspoons vanilla extract
85g (½ cup) rainbow Jimmie sprinkles
2 tablespoons rainbow nonpareils sprinkles (or Jimmie sprinkles)

Directions:

1. Grease or spray a 13×9 inch pan with non-stick spray.
2. In a large sauce pan, melt butter over a low heat. Once melted, add marshmallows and stir continuously until completely melted. Remove from heat and add the vanilla and almond extracts then immediately add the Coco Pops (Cocoa Krispies). Stir until well coated.
3. Mix in the sprinkles and evenly press the mixture into the pan either using a greased spatula or parchment paper. Evenly sprinkle the remaining 2 tablespoons rainbow sprinkles on the surface pressing into the mixture slightly to adhere.
4. Allow to cool then cut into 2" squares.