

Peanut Butter Incredibles
source: Nena

- 1 1/2 cups creamy peanut butter
- 1/2 cup butter, room temp
- 1 tsp vanilla
- 1 pound confectioner's sugar
- 1 1/2 cups semisweet chocolate chips
- 3 tblsp vegetable shortening

Line baking sheet with waxed paper. Mix peanut butter, vanilla, butter and sugar in a large bowl until dough is smooth. (Use your hands, the dough will be stiff). Shape into balls. Refrigerate or chill for a short time. Melt chips and shortening in the top of a double boiler, being sure no steam or water gets into the chocolate mixture. When smooth, pour into a small bowl. Using a toothpick inserted into the peanut butter ball, dip the ball into the chocolate mixture, swirling until all but the top is covered. Return to the waxed paper and place in fridge.

Viennese Hot Cocoa Mix

- c. nonfat dry milk powder*
- 1 1/4 c. unsweetened cocoa powder*
- 1 1/4 c. granulated sugar*
- 2 TBS ground cinnamon*
- OPTIONAL: 1/4 c. instant coffee granules*

Stir ingredients together in a large bowl. Pack into clean, dry jars with tight-fitting lids. To make hot cocoa: dissolve 1/3 c. mix in 8 oz. of hot water or milk.

toffee recipe

- 1 cup (two sticks) good quality butter
- 1 cup white sugar
- 1 tsp vanilla
- 1 cup chocolate chips (i use double chocolate)
- chopped pecans (about a cup? 1/2 cup?)

bring sugar and butter to a boil, stirring occasionally (but not too often) until the mixture reaches 300 degrees (hard crack stage) on a candy thermometer. i think this takes about 10 minutes. remove from heat & stir in vanilla.

pour immediately into a greased 9 x 13 jelly roll pan (cookie sheet with sides), that's sitting on a cooling rack. let set for a few seconds, then sprinkle chocolate chips on top while it's still hot. when the chips are melted, spread them to cover the toffee. sprinkle with nuts. cool in refrigerator until chocolate is set, then cut in pieces with a big knife.

I've also made milk chocolate/almond and white chocolate/macadamia nut combinations, with good results.

store it in an airtight container.

this is NOT a recipe to make with the kids in the kitchen. the toffee gets incredibly hot (scorching) and is very sticky, guaranteeing a serious burn if there's an accident. it only takes about an hour start to finish.