

Peppermint Brittle

Ingredients:

2 pounds white chocolate
30 small peppermint candy canes

Directions:

Line a large jellyroll pan with heavy-duty foil.

Place white chocolate in a microwave-safe bowl. Heat in microwave on medium setting for 5 to 6 minutes. Stir occasionally, until chocolate is melted and smooth.

Place candy canes in a plastic bag, or between

two pieces of waxed paper. Using a mallet or rolling pin, break the candy canes into chunks. Stir peppermint into melted white chocolate. Spread evenly in pan, and chill until set, about 1 hour. Break into pieces by slamming pan on counter.

Servings: Approx. 36

Recipe submitted by Robin Reiser, Sales, Sentinel

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Douglas Maddess, DMD
914 So. 4th St. • 942-1559

Chocolate Crinkles

8 tbs (1 stick) unsalted butter
4 oz unsweetened chocolate, coarsely chopped
2 cups all-purpose flour
2 tsp baking powder
1/4 tsp salt
3 large eggs
1 cup granulated sugar
3/4 cup lightly packed dark brown sugar
1 tsp vanilla extract
1 cup confectioners sugar, for coating the dough

Melt the butter and chocolate in a medium, heavy saucepan set over very low heat. Stir constantly until almost fully melted. Remove the pan from the heat and stir until the chocolate is completely melted and smooth. Whisk together the flour, baking powder, and salt in a medium bowl. Using an electric or stand mixer, beat the eggs in a large bowl until frothy, about 45 seconds. Add the granulated and brown sugars and beat until thick and smooth, about 1 minute. Beat in the melted chocolate mixture and vanilla. With the beaters on low speed, add the flour mixture just until completely incorporated. Cover the bowl with plastic wrap and refrigerate until the dough is firm, at least 4 hours or overnight. Preheat the oven to 350°. Line a cookie sheet with parchment paper. Place the confectioners sugar in a medium bowl. Set a sheet of wax paper on the work surface in front of you. Using a small spoon, scoop chunks of dough and roll them between your hands into 1" balls.

Place the balls on the wax paper, forming enough balls for 1 cookie sheet. (There's no getting around messy, sticky hands; just wash them after each batch.) Drop about 5 balls at a time into the confectioners sugar and shake the bowl to fully and generously coat them. Place 2" apart on the prepared sheet.

Bake for about 11 minutes or until the cookies are puffed and crackled on top. The tops should be soft, even a little wet looking, but the edges should feel firm.

Slide the parchment off the cookie sheet and onto a rack. After a few minutes, remove the cookies from the paper using a thin metal spatula and place them directly onto racks to cool.

Store cookies, layered between sheets of wax paper, in an airtight container for up to 4 days; or freeze for up to 2 months.

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541-942-8022

424 Pacific Hwy 99 South
Cottage Grove, OR 97424

autospecialties@hotmail.com