

INSTRUCTIONAL KITCHEN

Chocolate Fudge

Makes 64 pieces

Ingredients:

- 3 cups Chocolate Chips
- 1 10- oz. can Sweetened Condensed Milk

Instructions

1. Combine chocolate chips and sweetened condensed milk in bowl. Microwave at 50% power for approximately three minutes, stirring after each minute until smooth. Alternatively, combine chips and milk in saucepan and stir constantly over medium-low heat until smooth.
2. Pour into greased foil-lined eight-inch square pan and chill until set. Lift fudge out of pan using the edges of the foil as handles and cut into one-inch squares.

Source: https://www.mommykatandkids.com/2013/06/easiest-ever-two-ingredient-chocolate-fudge-recipe.html?utm_medium=social&utm_source=pinterest&utm_campaign=tailwind_tribes&utm_content=tribes

Holiday Oreo Truffles

Makes 25 Truffles

Ingredients:

- 1 (15.25) oz. package Oreos (any flavor, double stuffed or regular both work)
- 8 oz. cream cheese, softened
- 12 oz. white melting chocolate- (Not chocolate chips, but high quality melting chocolate- I used Baker's bars)
- 6 oz. semisweet melting chocolate for topping

Instructions

1. Place the Oreos in a food processor and blend until fine crumbs are formed.
2. Mix in the cream cheese until a sticky dough has formed.
3. Roll about 1- 1 ½ tablespoons of dough into a ball and set aside on a plate or in a container that you can fit in the freezer. Freeze the balls for at least 30 minutes.
4. Place the white melting chocolate in a small microwave safe bowl and heat for 30 seconds at a time, stirring in between, until melted.

Dipping the Oreo Balls:

5. Cover a baking sheet with wax paper. Remove Oreo balls from the freezer. Drop them into the chocolate and roll them around carefully with a fork.
6. There is likely one part that is flatter, which was the bottom of the ball when it sat in the freezer. Slide the fork underneath the flatter part and lift. Slide the bottom of the fork across the edge of the bowl to let the excess chocolate drip off, then set it on top of the wax paper.
7. The chocolate sets pretty quickly from there. Once you've dipped them all, refrigerate for at least 10 minutes to set.
8. Topping the truffles:
9. Melt the semi-sweet chocolate in a small bowl in the microwave, 30 seconds at a time.
10. Dip a fork into the melted chocolate and drizzle it over the Oreo balls. You may make a mess, but that's part of the fun!
11. You can also top them with sprinkles or Oreo crumbs right after they've been dipped.

Source: <https://thecozycook.com/no-bake-oreo-truffles-cookbook-giveaway/>

White Chocolate Candy Cane Cookies

Makes 20 Cookies

Ingredients:

- 1 cup + 2 Tbsp all-purpose flour
- 1/2 tsp sea salt
- 1/4 tsp baking soda
- 1/2 cup unsalted butter room temperature
- 1/2 cup light brown sugar packed
- 1/4 cup granulated sugar
- 1 large egg room temperature
- 1 tsp vanilla
- 1 cup white chocolate chips
- 1/2 cup crushed candy canes

Instructions

1. Preheat oven to 350F and line baking sheets with parchment or silicone mats.
2. In a small bowl, combine flour, baking soda, and salt. Set aside.
3. Beat butter and sugars with an electric mixer until pale and fluffy (approx. 3 mins).
4. Add egg and mix until fully combined. Add vanilla.

5. Reduce speed to low and add in flour mixture. Mix until just combined.
6. Add in crushed candy canes and chocolate chips and mix until just incorporated.
7. Using a medium cookie scoop (1 1/2 Tbsp), scoop cookies onto baking sheets. With floured hands, roll each one into a ball.
8. Bake for 10-12 mins until cookies are golden brown on the edges. Cool completely on baking sheets.

Source: <https://livforcake.com/white-chocolate-candy-cane-cookies/>