

The Pampered Chef Presents:
The Holiday Cookie & Candy Show

Choose 2 of the recipes below for our Cooking Show!

Brownie Bites

1 Box Chocolate Cake Mix (not "pudding in the mix" type)

1/3 cup oil

2 tbl. Water

1 egg

Pre-mix above ingredients for batter before I arrive - it will be very heavy dough. This can be made in advance and put in fridge if necessary.

1 small jar maraschino cherries

1 cup pecan halves - not chopped

Junior Mints - 1 small box

Cookie Dough for Cookie Press

3 1/2 Cups of Flour

3 Sticks of real butter (soften to room temperature)

1 cup of sugar

1 tsp vanilla

Pre-mix dough before I arrive - leave at room temperature.

Chocolate Dipping Station

Chocolate for melting (Chocolate or White Almond Bark)

Ruffled Potato Chips

Nutter Butter Cookies

Dried Apricots

2 Step Easy Fudge

1 package milk chocolate morsels

1 can Pillsbury FUDGE chocolate frosting

OPTIONAL: ½ cup chopped pecans

This is such a fun way to present a Pampered Chef Kitchen Show! I'm looking forward to our show!

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Directions for Cookie Stations

Mini Muffin Cup Cookies:

Use small scoop and put 1 scoop of dough in each cup of Mini Muffin pan. Use mini tart shaper to make an indentation on each - place either a pecan half or a whole maraschino cherry on each one - or press 1 junior mint into dough. Bake in 350 degree oven for 9 minutes.

Drop Cookie Option: This dough can also be used for drop style cookies, simply add chopped candy bar, such as Snickers or Butterfinger into the dough. Use small or medium scoop and drop dough onto baking stone and bake at 350 for 10-12 minutes.

Cookie Press:

Bake cookies at 350 for about 10 - 12 minutes. If they get brown, they are over-done. Optional: drizzle with melted chocolate or frost.

Chocolate Dipping Station

Melt chocolate or almond bark in double boiler. Dip!

2 Step Easy Fudge

In NON STICK sauce pan, stir both ingredients over low heat until completely melted - it will become "shiny" when completely heated. Pour into 8x8 pan and let cool completely. Cut into small squares and serve. OPTIONAL: May press chopped pecans on top of fudge or mix into fudge