



My Recipe Book

Week 2 - Chocolate Week is Back!



S'more Crunchwrap

Ingredients:

4 large flour tortillas

1.5 cup marshmallows

2 Hershey's Chocolate bar

Graham crackers

2 tbsp butter

8 tbsp granulated sugar

3 tbsp cinnamon

Total Time: 10 minutes Serves: 4

- 1. Start by mixing up your cinnamon and sugar and place in a shallow dish and set it aside.**
- 2. Warm up a skillet over medium heat and add in the butter to melt.**
- 3. Lay out your tortillas, and then start by placing marshmallows in the center of each tortilla. Top with a few crackers, and then chocolate. Repeat with another layer of crackers. Then you will roll the edges into the center of the tortilla, creating folds.**
- 4. Then place the tortilla face down in the large skillet, and toast 2-3 minutes or until the tortilla is golden brown.**
- 5. Flip and repeat the other side of the tortilla. Remove the tortilla from the heat and place in the cinnamon sugar mixture on both sides. Then serve it up warm.**

Chocolate Chip Blondies

Ingredients:

1-1/2 cups packed brown sugar

1/2 cup butter, melted

2 large eggs, lightly beaten, room temperature

1 teaspoon vanilla extract

1-1/2 cups all-purpose flour

1/2 teaspoon baking powder

1/2 teaspoon salt

1 cup semisweet chocolate chips

Total Time: 30 minutes Serves: 3 dozen

Instructions:

- 1. In a large bowl, combine the brown sugar, butter, eggs and vanilla just until blended. Combine the flour, baking powder and salt; add to brown sugar mixture. Stir in chocolate chips.**
- 2. Spread mixture into a greased 13x9-in. baking pan. Bake at 350° until a toothpick inserted in the center comes out clean, 18-20 minutes. Cool on a wire rack. Cut into bars.**

Chocolate Muffins

Ingredients:

2 large eggs
 $\frac{3}{4}$ c sour cream
 $\frac{1}{2}$ cup milk
2 tsp vanilla extract
 $1\frac{3}{4}$ c all-purpose flour
 $\frac{2}{3}$ c unsweetened cocoa powder
1 c granulated sugar
 $1\frac{1}{2}$ tsp baking powder
1 tsp baking soda
 $\frac{3}{4}$ tsp salt
2 c semi-sweet chocolate chips
 $\frac{1}{2}$ cup vegetable oil

Total Time: 30 minutes Serves: 12 muffins

Instructions:

- 1. Preheat oven to 425 F and line a muffin tin with papers.**
- 2. Sift the flour, cocoa powder, baking soda, baking powder, salt, and sugar into a large bowl. Whisk together and set aside.**
- 3. In a separate bowl combine the eggs, vanilla, vegetable oil, sour cream, and milk then whisk together.**
- 4. Set aside about $\frac{1}{3}$ cup of the chocolate chips for the muffin tops.**
- 5. Pour the wet into the dry and fold together using a spatula, mixing until almost combined. Sprinkle in the remaining chocolate chips and mix until the batter is just combined and the chocolate chips have been distributed.**
- 6. Fill the muffin papers to the top and sprinkle with the reserved chocolate chips. Bake at 425 for 6 min. Then reduce to 350 and continue baking for about 14 min. Or until the centers are set, a toothpick or skewer inserted in the center will come out clean.**

Chocolate Chip Cookies

Ingredients:

1 cup (2 sticks) unsalted butter, softened and diced

3/4 cup light brown sugar

1/2 cup sugar

2 large eggs

1 cup cake flour

1 1/2 cup all-purpose flour

1 teaspoon baking powder

1 teaspoon baking soda

1/2 teaspoon sea salt

2 cups large chocolate chips/chunks**

Total Time: 26 minutes

Serves: 8 cookies

Instructions:

Preheat the oven to 400°F.

Place butter into bowl and turn mixer on low.

Add sugars and beat butter until smooth on medium speed, about 1 minute.

Add the eggs and beat on medium just until incorporated with butter and sugars, about 30 seconds.

Turn the mixer off. Add the cake flour, all-purpose flour, baking powder, baking soda and salt. Pulse the dry ingredients on low until the wet and dry ingredients are mixed together.

Pour the chocolate chips into the batter, and stir with a rubber spatula until spread evenly into the batter.

Divide the dough into 8 equal pieces (or half of it if you want regular size cookies). Use your hands to shape cookies, not a cookie or ice cream scoop. The cookies are meant to be roughly shaped. Do not flatten the dough.

Bake 4 cookies per pan, for 11 minutes. The cookies are done when the top and bottom parts are slightly golden. Do not over bake. Let cool for 15 minutes before serving.