

A collection of approximately 15 hearts in various shades of red and pink, scattered around the central text. Some hearts are solid red, while others are a lighter pink or have a soft, watercolor-like edge. They are of different sizes and are arranged in a way that frames the text without being too dense.

Recipe Club

February 1st at 5:00 pm

In honor of Valentine's Day

This month's theme is

"Red, Pink or White"

*Your recipe should have at least
one ingredient that is Red, Pink or White*

*Optional, you can make a Romantic/Sexy cocktail
to compliment your dish to share.*

Main Dishes

Marry Me Chicken

Marry me chicken is sautéed chicken in a creamy sun-dried tomato sauce. You can serve it with pasta as suggested or on its own. They say the way to someone's heart is through their stomach, and this is worthy of a marriage proposal!

Submitted by **thedailygourmet**

 Tested by **Allrecipes Test Kitchen**

Prep Time: 15 mins

Cook Time: 20 mins

Total Time: 35 mins

Servings: 6

Ingredients

- 1 ½ pounds skinless, boneless chicken breast halves
- 2 tablespoons butter
- 3 cloves garlic, minced
- ½ teaspoon dried oregano
- ¼ teaspoon ground thyme
- ½ cup chicken broth, divided
- ½ pound bacon
- 1 (16 ounce) package angel hair pasta
- 1 tablespoon all-purpose flour
- ½ cup freshly shaved Parmesan cheese
- ¼ cup whipping cream
- ¼ cup chopped sun-dried tomatoes
- 1 pinch red pepper flakes
- salt to taste

Directions

Step 1

Gather ingredients. Preheat the oven to 350 degrees F (175 degrees C).

Step 2

Place chicken breasts on a flat work surface. Slice horizontally through the middle, being careful not to cut all the way through to the other side. Open the 2 sides and spread them out like an open book to butterfly.

Step 3

Melt butter in a large, oven-safe skillet over medium-high heat. Add garlic, oregano, thyme. Sauté until fragrant, about 30 seconds.

Step 4

Add chicken and cook until golden brown but not fully cooked, 3 to 4 minutes per side.

Step 5

Pour 1/4 cup chicken broth into the skillet and bake in the preheated oven until chicken is no longer pink in the centers and juices run clear, about 15 minutes.

Step 6

Meanwhile, place bacon in a large skillet and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain bacon slices on paper towels and let cool enough to handle, about 5 minutes; chop.

Step 7

At the same time, bring a large pot of lightly salted water to a boil. Cook angel hair pasta in the boiling water, stirring occasionally, until tender yet firm to the bite, 4 to 5 minutes. Drain and keep warm.

Step 8

Remove skillet from the oven and transfer chicken to a plate, reserving juices in the skillet. Keep chicken warm and place skillet on the stovetop.

Step 9

Whisk flour into the skillet over medium heat. Add remaining chicken broth, Parmesan cheese, and whipping cream. Whisk until combined.

Step 10

Add sun-dried tomatoes, red pepper flakes, and salt. Add bacon and chicken back into the skillet.

Step 11

Serve on top of hot cooked pasta.

Recipe for: Jack's Turkey Chili STEW

From: Jack Weeks

Serves:

- 1 CP SHREDDED WHITE CHEESE
 - 1 1/2 lbs GROUND TURKEY
 - 1 CP DICED VIDALIA ONION
 - 1 CP DICED WHITE MUSHROOMS
 - 1 CP DICED CELERY
 - 1 CAN BUTTER BEANS DRAINED
 - 1 CAN GREAT NORTHERN OR CANNELONI DRAINED
 - 2 PKGS WHITE CHILI SEASONING
 - 2 CUPS WATER
 - 2 TBL OLIVE OIL APPROXIMATELY
- SAUTE ONIONS, CELERY & MUSHROOMS TILL
SOFTENED THEN REMOVE TO BOWL
SAME PAN ADD 1 TBL OLIVE OIL COOK THE
TURKEY CHOPPING AS IT COOKS
MIX CHILI SEASONING PACKS W/WATER ADD
TO COOKED TURKEY
ADD VEGGIES BACK & 2 CANS BEANS COOK
ON LOW TILL ALL BLENDED THEN ADD
CHEESE BLEND IN THIS WILL HELP THICKEN

Garlic Shrimp Stir Fry



Serves: 6

Prep Time: 15 min

Cook Time: 15 min

Ingredients

- 6** garlic cloves, minced
- ¼ cup** low-sodium soy sauce or tamari
- 2 tablespoons** light brown sugar
- 1 tablespoon** toasted sesame oil
- 1 tablespoon** chili sauce, such as sambal oelek
- 1 tablespoon** cornstarch
- 1 tablespoon** vegetable oil
- 1** red bell pepper, thinly sliced
- ½ pound** asparagus, trimmed and cut into 2-inch pieces
- 1 cup** snow peas
- 2 pounds** large raw tail-on shrimp, peeled and deveined

For serving (optional)

- Cooked rice
- Chopped fresh cilantro
- Sesame seeds

Method

- 1.** In a small bowl, combine the garlic, ¼ cup of water, soy sauce, brown sugar, sesame oil, chili sauce, and cornstarch. Whisk until smooth.
- 2.** In a large skillet, add the oil over medium-high heat. Once the oil is glistening, add the bell pepper, asparagus, and snow peas. Cook, stirring occasionally, until vegetables begin to soften, 3-4 minutes. Add the shrimp and cook, stirring occasionally, until pink and opaque, 3-4 minutes more.
- 3.** Pour the sauce into the skillet. Cook, stirring occasionally, until the sauce is thick enough to coat the shrimp, about 5 minutes.
- 4.** Serve over cooked rice, sprinkled with cilantro and sesame seeds, if using.

MOSTACCIOLI AND SAUSAGE BAKE

1 lb. Italian sausage, cut in 1/4 inch diagonal slices
1 (15 oz.) jar spaghetti sauce
6 oz. mostaccioli noodles, cooked and drained

1/3 c. 100% grated Parmesan cheese
1 (4 oz.) pkg. shredded low-moisture part-skim Mozzarella cheese

1. Preheat oven to 350°. Brown sausage; drain.
2. In 2 quart baking dish, combine sausage, sauce, noodles, and Parmesan cheese, mixing well. Top with Mozzarella cheese.
3. Bake 25 minutes or until thoroughly heated.

Microwave: Combine cooked sausage, sauce, noodles, and Parmesan cheese in 1/2 quart baking dish. Microwave on HIGH 7 to 8 minutes or until thoroughly heated, stirring after 4 minutes. Top with Mozzarella cheese. Microwave 2 minutes or until cheese is melted. Makes 4 servings.

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Chicken BBQ

1/2 C. catsup
1/2 C. vinegar
1/2 C. Worcestershire
1 can tomato soup
1 C. chicken broth
2 Tbs. sugar
1 large onion, chopped
Salt to taste
Red pepper to taste
2 pounds (or more) cooked shredded chicken

Simmer for at least an hour. Best when made ahead.

I steamed chicken breasts in the chicken broth in a large pot, then shredded the chicken and returned it to the pot with all of the remaining ingredients.

INSTANT POT MUSHROOM RISOTTO

yield: 6 SERVINGS prep time: 15 MINUTES cook time: 20 MINUTES total time: 35 MINUTES

I promise, this is the EASIEST risotto you will ever make right in your pressure cooker without any stirring or any kind of fuss! The risotto comes out perfectly – amazingly rich and creamy, loaded with mushrooms, spinach, peas and freshly grated Parmesan!

INGREDIENTS:

- 4 tablespoons unsalted butter, divided
- 3 cloves garlic, minced
- 1 onion, diced
- 8 ounces cremini mushrooms, thinly sliced
- Kosher salt and freshly ground black pepper, to taste
- 2 cups chicken broth
- 1 cup arborio rice
- 1/4 teaspoon dried thyme
- 2 cups baby spinach
- 3/4 cup frozen peas, thawed
- 1/4 cup freshly grated Parmesan



DIRECTIONS:

1. Set a 6-qt Instant Pot® to the high saute setting. Melt 2 tablespoons butter; add garlic and onion, and cook, stirring often, until onions have become translucent, about 3-4 minutes.
2. Add mushrooms and cook, stirring occasionally, until tender, about 3-4 minutes; season with salt and pepper, to taste.
3. Stir in chicken broth, rice and thyme. Select manual setting; adjust pressure to high, and set time for 6 minutes. When finished cooking, quick-release pressure according to manufacturer's directions.
4. Stir in spinach and remaining 2 tablespoons butter until the spinach has wilted, about 2 minutes. Stir in peas and Parmesan until heated through, about 30 seconds to 1 minute.
5. Serve immediately.

Chili

2# Ground beef

1 medium onion, chopped

1 bell pepper, chopped

1 - 28 oz can diced tomatoes

1 - 28 oz can crushed tomatoes

12 oz beer of choice

paprika

2 cans beans

(black, kidney, etc.)

2 cloves garlic

1-T chili powder

1-T black pepper

1-T chili flakes

2-T smoked

2-T smoked

Brown ground beef, onion, pepper (drain). Add garlic. Add tomatoes. Add spices. Add beer.

Simmer 20-30 mins. Add beans. Simmer 30 mins.

Spaghetti & Meatballs w/ Sausage

1 lg con of Puree

1 lg con of crushed tomato

2 Small cons of paste

1 lb chop meat

Six Sausage

Parmesan Cheese

6 cloves garlic 3 for meatballs, 3 for sauce
bread 1 piece soaked in milk

bread crumbs $\frac{3}{4}$ C

parsley $\frac{3}{4}$ C

salt & pepper

olive oil 2 T

2 eggs

On low heat empty Puree & Crushed tomato
mix chop meat w/ salt, pepper, parmesan,
Bread crumbs & bread, eggs, garlic,
& parsley $\frac{1}{2}$ C. Form into balls &
brown in skillet combine when done
w/ sauce.

Brown sausage in oven 350 15 mins
each side.

sauté garlic, 3 gloves and remaining
parsley salt & pepper to taste

add paste & water 1 C & bring to
boil. Add this to sauce & simmer
on low for 2-3 hrs. stir occasionally

Desserts

To Do ...

350°
til bottom
eight brown

Italian Cookies

1 stick butter

~~#2~~ room temp.

1/2 c sugar

3 eggs

1/8 Tk. milk

2 tsp. vanilla extract

3 c flour

1 tsp. baking powder

1/2 tsp. baking soda

Icing

1/2 c powdered sugar

4 Tbs. conf. milk



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Raspberry Ricotta Cake

★★★★★

Raspberry Ricotta Cake is a deliciously moist and flavorful Italian cake made with ricotta cheese and fresh raspberries. Raspberry lovers will love this sweet treat that's perfect for any occasion!

Course
Cuisine
Keyword

Dessert
Italian
Raspberry Ricotta Cake, Ricotta Cake

Prep Time 15 minutes
Cook Time 1 hour 10 minutes
Total Time 1 hour 25 minutes
Servings 12 servings
Calories 332kcal
Author Angela Allison

Equipment

- 9 inch springform pan

Ingredients

- 1 ¼ cups granulated sugar
- ¾ cup unsalted butter, softened (one and a half sticks)
- 15 ounces whole milk ricotta cheese (drained)
- 3 large eggs
- 1 teaspoon vanilla
- ½ teaspoon baking soda
- ½ teaspoon kosher salt
- 1 ½ cups all purpose flour (210 grams)
- 2 cups raspberries (about 10 ounces)
- 1 tablespoon powdered sugar

Instructions

1. Preheat oven to 350 degrees. Grease a 9-inch springform pan with butter; set aside.
2. In a large mixing bowl, use a handheld mixer to beat together the sugar and butter until well combined. Add in the drained ricotta and blend until light and fluffy; about 4-5 minutes.
3. Mix in the eggs, one at a time, beating after each addition. Add in the vanilla, baking soda, and salt, and mix until combined. Add in the flour and mix until the mixture is just combined. Use a rubber spatula to scrape down the sides of the bowl and fully incorporate the ingredients.
4. Fold in about three quarters of the raspberries into the batter. Pour the batter into the springform pan. Sprinkle on remaining raspberries.
5. Bake for 70-75 minutes. You will know the cake is done when the sides pull away from the edges of the pan and the top is golden brown. Always test for doneness using a toothpick inserted in the middle of the cake; the toothpick will come out clean when the cake is ready to take out of the oven.
6. Let the cake cool in the pan for 15 minutes before removing the collar of the pan. To remove the base, use a butter knife to loosen the bottom then slide the cake off using a spatula. Once the cake is cool, dust the top with powdered sugar before serving.

Notes

- **Pan:** if you don't have a springform pan, you can bake this in a large cake pan, bundt pan, or a 9 x 13 inch baking pan. Just be sure to adjust the cooking time and test for doneness using a toothpick.
- **Ricotta:** Be sure you are straining your ricotta before using. You can do this letting it sit in a fine mesh sieve or cheesecloth, set over a bowl, before adding.
- **Mixing:** you must use a hand mixer to whip up the ricotta cheese along with the butter and sugar for 4-5 minutes. Don't skip this step or you'll end up with a denser cake.
- **Raspberries:** fresh raspberries are naturally moist and thus require extra cooking time in this recipe. Make sure your raspberries are very dry before adding them.
- **Baking:** if you notice the Raspberry Ricotta Cake starting to brown in the oven before it is done, cover it lightly with foil so it can continue to bake without browning.
- **Storage:** store in an airtight container in the refrigerator for up to 10 days. This can cake also be frozen in an airtight container for up to a month.

optional!
I added the zest
of 1 lemon to
the wet
ingredients

Recipe courtesy of This Italian Kitchen. Sign up for more recipes today at <https://thisitaliankitchen.com>



Heart-Shaped Cherry Hand Pies

Celebrate Valentine's Day with these cherry-filled hand pies, perfect to give to your sweetheart.

 **SERVES 10**

 **READY IN 30 MINS**

 **PREP TIME 15 MINS**

 **COOKING TIME 15 MINS**

 **290 CALORIES PER SERVING**

[SEE NUTRITION INFORMATION](#)

Ingredients

- > 1/2 cup cherry preserves
- > 2 tsp almond extract
- > All-purpose flour, for dusting
- > 1 (15 oz) box refrigerated pie crust
- > 1 large egg
- > 3 tbsp turbinado or granulated sugar

- › 3/4 cup confectioners' sugar
- › 1 tbsp low-fat milk
- › Pink food coloring, as needed

Steps

- 1 Preheat oven to 375°F. Line a baking sheet with parchment. In a small bowl, combine the cherry preserves and almond extract.
- 2 Lightly dust a work surface with the flour. Unroll 1 pie crust. Use a 3-inch heart-shaped cutter to cut out 10 hearts. Place hearts on prepared baking sheet. Repeat cutting out shapes from second pie crust.
- 3 In a small bowl, beat together the egg and 1 tsp water. To each of the 10 hearts on baking sheet, add 2 tsp cherry filling. Brush egg wash around edges of filled hearts and top with remaining dough hearts. Pinch and crimp edges with a fork to seal. Using a paring knife, cut slits in the top of each heart.

- 4** Brush remaining egg wash over pies and sprinkle with the turbinado sugar. Bake 10–15 min., until golden brown. Cool completely. In a small bowl, whisk together the confectioners' sugar and milk until smooth. Add a few drops of pink food coloring until desired color is reached. Drizzle glaze over cooled hand pies and let set before serving.

Nutrition information

Calories	290kcal (15%)
Carbs	44.0g (15%)
Fat	12.0g (17%)
Saturated Fat	6.0g (30%)
Sodium	166mg (7%)
Protein	3.0g
Sugar	22.0g
Fiber	0.0g
Cholesterol	21mg



CHOCOLATE CAKE W/STRAWBERRY BUTTERCREAM FROSTING

FEBRUARY 1, 2026 RECIPE CLUB DINNER THEME RED, PINK OR WHITE

Recipe From Nanette Eberwein

CAKE INGREDIENTS:

2 C Granulated Sugar

4 OZ Dark Chocolate

½ C Unsalted Butter

1 C Water

2 Tsp Baking Soda

1 TSP Baking Powder

1 Tsp Salt

2 C All Purpose Flour

1 C Half & Half or Whole Milk

1 Tsp Apple Cider Vinegar

2 Lg Eggs

1 Tsp Vanilla Extract

STRAWBERRY PUREE INGREDIENTS:

3 C Fresh or Frozen Strawberries (thawed)

1/3 C Granulated Sugar

Continued page 2

BUTTERCREAM INGREDIENTS:

1 C Unsalted Butter

3 C Confectioners Sugar (sifted & more if needed)

¼ Tsp Cream Of Tartar

½ C Strawberry Puree (see above)

EQUIPMENT:

2 9" CAKE-PANS (line bottom w/parchment paper)

HIGH SPEED BLENDER/FOOD PROCESSOR

Oven 375

Prep Time 20 Minutes

Cook Time 30 Minutes

Servings Approx 16

CAKE DIRECTIONS:


Sugar, chocolate, butter, splash of water in med saucepan & cook over med heat until all melts together smoothly (stirring). Set aside to cool. When cool slightly, whisk in milk, eggs, vinegar & vanilla. Then whisk in baking soda & salt. Slowly whisk in flour (don't over mix . . . small lumps are fine) Pour evenly into 2 pans and bake for about 25-30 min. (don't over-bake) Cool for 20 min then turn onto rack to cool thoroughly before frosting.

FOR THE BUTTERCREAM

- 1** Cook cranberries, sugar, and a splash of water in a saucepan on medium heat until the cranberries break down and into a thick, juicy mixture. This will only take about 5 minutes.
- 2** Puree the cranberries in a high speed blender, preferably, or a food processor until perfectly smooth. Chill.
- 3** Put the soft butter, sifted sugar, cream of tartar, and 1/2 cup of the cranberry puree (you will not need it all) into the bowl of a stand mixer fitted with the balloon attachment. Beat, scraping down the sides often. for about 4

mixture. This will only take about 5 minutes.

- 2 Puree the cranberries in a high speed blender, preferably, or a food processor until perfectly smooth. Chill.
- 3 Put the soft butter, sifted sugar, cream of tartar, and 1/2 cup of the cranberry puree (you will not need it all) into the bowl of a stand mixer fitted with the balloon attachment. Beat, scraping down the sides often, for about 4 minutes, until light and fluffy. Add more sifted sugar if you want a stiffer buttercream.

 Turn plans into boarding passes



Blondies Recipe



My Blondie Recipe makes a fudgy, vanilla-scented sweet treat loaded with tasty mix-ins like chocolate chips or nuts.

Course	Dessert
Cuisine	American
Prep Time	10 minutes
Cook Time	35 minutes
Total Time	45 minutes
Servings	9 servings
Calories	390kcal
Author	<u>John Kanell</u>

Equipment

- 8x8-inch square baking pan
- Parchment paper or foil

Ingredients

- 1¾ cups all-purpose flour (210g)
- 1 teaspoon baking powder
- ¼ teaspoon baking soda
- ¾ teaspoon salt
- 1 cup packed light brown sugar (220g)
- ½ cup unsalted butter melted (113g)
- 1 large egg room temperature
- 2 teaspoons vanilla extract
- 1 cup mix-in's such as white, semi-sweet chocolate or butterscotch chips; chopped nuts such as walnuts, pecans, or almonds (180g)

Instructions

1. Preheat the oven to 350°F. Line a 8x8-inch baking pan with parchment paper or foil, leaving a 2-inch overhang on at least 2 of the sides.
2. In a medium bowl, whisk together the flour, baking powder, baking soda, and salt.
3. In a large mixing bowl, whisk to combine the brown sugar and melted butter. Add the egg, and vanilla and whisk vigorously until the mixture is thick and well combined
4. Add the dry mixture to the wet mixture and stir together with a spatula until almost combined. Add ¾ cup of mix-in's and stir until they are well distributed.
5. Transfer the dough to the prepared baking pan and spread into an even layer. Press the remaining ¼ cup of mix in's into the top.

6. Bake for 32 to 36 minutes or until the edges are set and golden brown and a toothpick inserted into the center comes out clean. Let the cookie bars cool completely in the pan before cutting.

Notes

- **Measure the flour correctly.** Using too much flour is a surefire way to end up with dry, crumbly blondies. The best way to measure flour is with a kitchen scale. If you don't have one, fluff the flour in its bag or container and scoop it into your measuring cup. Level off the top with a knife.
- **Melt the butter.** Using melted butter is a vital part of this recipe as it adds a rich buttery flavor and yields chewy blondies. Plus, it means you can simply stir the batter together easily by hand!
- **Don't over-mix the batter.** Mix just until the flour is incorporated. Over-mixing results in tough, dense blondies.
- **Use a metal pan.** Different materials heat up differently to metal, and you may end up with dry edges and an undercooked center if baking in a glass or ceramic pan. A metal pan will bake up a better blondie with crispy edges and a chewy center.
- **Line the baking dish with parchment paper.** This is essential so the blondies don't stick to the pan. Leave an overhang on at least two opposing sides so you can easily lift them out of the pan.
- **Use a bigger pan.** This blondie recipe also works well in a 9x9-inch square baking pan but will yield slightly thinner blondies.
- **Don't over-bake them.** It's honestly better if blondies are ever so slightly underbaked. If you leave them in the oven for too long, they will turn out dry and hard instead of gooey, chewy, and soft.
- **Finish the blondie recipe with flaky sea salt.** Just after baking, add a sprinkle of flaked sea salt to play up the sweet-salty contrast.

Nutrition

Calories: 390kcal | Carbohydrates: 55g | Protein: 5g | Fat: 17g | Saturated Fat: 11g | Polyunsaturated Fat: 1g | Monounsaturated Fat: 5g | Trans Fat: 0.4g | Cholesterol: 52mg | Sodium: 306mg | Potassium: 128mg | Fiber: 1g | Sugar: 36g | Vitamin A: 351IU | Vitamin C: 0.1mg | Calcium: 96mg | Iron: 2mg

Thank You! <https://preppykitchen.com/blondie-recipe/>

Brownie Recipe



Easy homemade brownies will have you ditching store-bought mixes for good. Loaded with decadent chocolate flavor, these brownies are gooey and thick with crispy edges.

Course	Dessert
Cuisine	American
Prep Time	10 minutes
Cook Time	35 minutes
Total Time	45 minutes
Servings	16 brownies
Calories	349kcal
Author	<u>John Kanell</u>

Equipment

- 8" square baking pan
- Mixing Bowls

Ingredients

- 1 cup unsalted butter (226g)
- 2 cups granulated sugar (400g)
- $\frac{3}{4}$ cup unsweetened cocoa powder (75g)
- 3 large eggs room temperature
- 1 tablespoon vanilla extract
- 1 teaspoon salt
- 1 cup all-purpose flour (120g)
- 1½ cups semisweet chocolate chips (270g)

Instructions

1. Preheat the oven to 350°F. Lightly grease an 8x8-inch baking pan with baking spray and line it with parchment paper.
2. In a large microwave-safe bowl, melt the butter in the microwave in 20-second intervals stirring between each one until fully melted, about 2 minutes. Add the sugar and cocoa and whisk vigorously for 30 seconds. Whisk in the eggs, vanilla, and salt.
3. Add the flour and chocolate chips and mix together with a spatula until just combined. Spread the batter into the prepared pan. (You can sprinkle the top with more chocolate chips, if desired.)
4. Bake for about 35 to 40 minutes, inserting a toothpick into the center to check doneness, and removing it with several moist crumbs for fudgy brownies or only a few crumbs for cakey brownies. Let the brownies cool completely in the pan before slicing.

Notes

- **Use a metal baking pan.** Using a metal baking pan will have your easy brownies ready in about 35 to 40 minutes. If you use a glass baking pan, they will likely take 5 to 10 minutes longer to bake. Glass baking pans also conduct heat very differently to metal ones, and your brownies may sink in the center as a result. Metal also helps create those crave-worthy crisp brownie edges!
- **Line the baking pan.** Lining the baking pan with parchment paper makes it so easy to remove the brownies, and makes clean-up a breeze. The brownies will stick to the pan if you do not use parchment paper.
- **Use a bigger pan for thinner brownies.** You can use a 9x9-inch pan if you prefer thinner brownies.
- **Amp up the chocolatey flavor.** For richer chocolate flavor in this fudgy brownie recipe, use Dutch-processed cocoa powder or add 1 tablespoon of instant coffee or espresso powder to the melted butter mixture.
- **Measure the flour.** Using too much flour results in dry homemade brownies. The best way to measure flour accurately is by using a kitchen scale. If you don't have one, fluff your flour with a spoon, sprinkle it into a measuring cup, and use a knife to level it off.
- **Add nuts.** For some texture, add ½ cup of toasted nuts to the batter along with the chocolate chips. Chopped walnuts or pecans are always a great choice for brownies.
- **Add a chocolate chip topping before baking.** If you want to add even more chocolate, you can sprinkle some chocolate chips over the top of the batter just before you bake the brownies.
- **Don't over-bake the brownies.** Your brownies are done when the center is just set and the top starts to crack. They will continue to firm up after you remove them from the oven and cool.
- **Dust the brownies with powdered sugar.** For visual appeal and a hint more sweetness, lightly dust the brownies with powdered sugar once they've cooled down.

Nutrition

Calories: 349kcal | Carbohydrates: 42g | Protein: 4g | Fat: 20g | Saturated Fat: 12g | Polyunsaturated Fat: 1g | Monounsaturated Fat: 5g | Trans Fat: 0.5g | Cholesterol: 66mg | Sodium: 163mg | Potassium: 183mg | Fiber: 3g | Sugar: 31g | Vitamin A: 414IU | Calcium: 26mg | Iron: 2mg

Thank You! <https://preppykitchen.com/brownie-recipe/>

Cranberry Bliss Bars



Recreate the magic of the famous Cranberry Bliss Bars right in your own kitchen. These showstopping holiday cookies are a family favorite every year, and we've cracked the code on how to make them at home (and so much better than the Starbucks version).

Course	Dessert
Cuisine	American
Prep Time	10 minutes
Cook Time	20 minutes
Chill Time	10 minutes
Total Time	40 minutes
Servings	24 bars
Calories	311kcal
Author	<u>John Kanell</u>

Equipment

- Mixing Bowls
- 9x13" baking pan
- Electric mixer

Ingredients

For the Blondie Layer:

- 2½ cups all-purpose flour (300g)
- 2 teaspoons baking powder
- 1 teaspoon salt
- ½ teaspoon ground ginger
- 1½ cups light brown sugar (330g)
- ¾ cup unsalted butter melted (170g)
- 2 large eggs room temperature
- 1 tablespoon orange zest (1 orange)
- 1 tablespoon vanilla extract
- 1 cup white chocolate chips (180g)
- ¾ cup dried cranberries (120g)

For the Frosting:

- 8 ounces cream cheese softened (113g)
- 1 cup powdered sugar (120g)
- 1 cup white chocolate chips melted and divided (180g)
- ½ cup dried cranberries chopped (80g)

Instructions

For the Blondie:

1. Preheat the oven to 350°F. Fully line a 9x13-inch baking pan with parchment paper (including the sides).
2. In a medium bowl, whisk together the flour, baking powder, salt, and ginger.
3. In a large mixing bowl, combine the brown sugar, melted butter, eggs, orange zest, and vanilla. Beat on medium speed with an electric mixer until creamy, about 1 minute. (You can also whisk it vigorously by hand.)
4. Gradually beat the flour mixture into the butter mixture just until combined. Stir in the white chocolate and cranberries. Spread the batter into the prepared pan.
5. Bake for 20 minutes or until the edges are golden brown and a toothpick inserted into the center comes out with a few moist crumbs. Let cool completely in the pan.

For the Frosting:

1. In a large mixing bowl or the bowl of a stand mixer fitted with the paddle attachment, beat the cream cheese on medium speed until smooth and creamy, about 1 minute. Gradually beat in the powdered sugar until smooth and fluffy. Reserve ¼ cup of the melted chocolate for drizzling and the rest into the cream cheese mixture. Beat just until combined.
2. Spread the frosting over the top of the cooled blondie. Sprinkle with cranberries and drizzle with the reserved white chocolate. Refrigerate for 10 to 20 minutes to set the topping. Slice the bars into triangles to serve. If desired, garnish with fresh orange zest.

Notes

- **Easily cut triangles using a little geometry!** To get 24 of these cranberry bliss bars, cut the slab into thirds lengthwise so you have 3 long strips. Then cut each strip in half crosswise, and cut each half again (effectively cutting it into fourths) to make 12 squares. Cut each square in half diagonally so you get 2 triangles.
- **Drizzle like a pro.** Use a piping bag or a zip-top bag with the corner snipped for easy drizzling of the melted chocolate.
- **Cool it off.** Setting the baking pan atop a wire rack will help the bars cool faster. Rather than trapping the heat against the countertop, you'll get increased airflow underneath the pan without sacrificing the structural integrity of the bar cookies.
- **Don't waste the orange.** After zesting the orange, put the rest of the fruit to work. The juice is delicious in [homemade cranberry sauce](#), and the spent rind makes for a lovely simmer pot with a few sprigs of rosemary and a couple of whole cloves.

Nutrition

Calories: 311kcal | Carbohydrates: 43g | Protein: 3g | Fat: 14g | Saturated Fat: 9g | Polyunsaturated Fat: 1g | Monounsaturated Fat: 4g | Trans Fat: 0.2g | Cholesterol: 43mg | Sodium: 187mg | Potassium: 100mg | Fiber: 1g | Sugar: 32g | Vitamin A: 332IU | Vitamin C: 0.4mg | Calcium: 77mg | Iron: 1mg

Thank You! <https://preppykitchen.com/cranberry-bliss-bars/>

White Chocolate Cranberry Cookies

Looking for a slightly tart, sweet chocolate chip cookie for the holidays (or any time)? Then these white chocolate cranberry cookies are for you! Chock full of white chocolate chips and dried cranberries, plus a few easy pantry staples, these soft and chewy cookies can be on your table **in less than 30 minutes!**



★★★★★
4.98 from 106 votes

Prep Time 10 mins	Cook Time 10 mins	0 mins	Total Time 20 mins
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Course: Dessert Cuisine: American Servings: 24 cookies
Author: [Tiffany Azure](#)

Ingredients

- 3 cups flour
- 1 teaspoon baking soda
- ½ teaspoon baking powder
- 1 teaspoon salt
- 1 cup butter softened
- 1 cup granulated sugar
- 1 cup light brown sugar packed
- 2 large eggs
- 2 teaspoons vanilla extract
- 1 ½ cups white chocolate chips
- ¾ cup dried cranberries

Instructions

1. Preheat oven to 375 degrees and very lightly grease a baking sheet OR line with parchment or a baking mat.
2. In a medium bowl whisk together flour, baking powder, baking soda, and salt.
3. In a large bowl cream together butter and sugars.
4. Mix in eggs and vanilla.
5. Add dry ingredients to wet ingredients and mix until just combined.
6. Stir in chocolate chips and cranberries
7. Use a large cookie scoop (I actually use an ice cream scoop) to scoop cookie dough into mounds and arrange at least 2-3 inches apart on your prepared baking sheet.
8. Bake for 9-11 minutes until cookies begin to brown just around the very edges. Allow to cool on the pan for 5-10 minutes before transferring to a wire rack to cool completely.
9. Repeat with remaining cookie dough. Store in airtight container up to 1 week (though they won't make it that long without being eaten - just sayin').

Notes

Pro Tip: For really beautiful cookies, reserve about 1/2 cup of the chocolate chips and place them individually in the tops of the cookie dough mounds just before baking.

Alternate baking option: as written, these cookies will come out soft-baked (a very soft, slightly underdone center). If you prefer a more firm cookie center, scoop your dough mounds a little smaller (about 1 heaping tablespoon per mound, the size of a regular cookie scoop) and bake at

350 degrees for 10-11 minutes until edges and tops begin to brown, then cool on the pan for 5 minutes before transferring to a wire rack to cool completely.

Nutrition

Calories: 207kcal | Carbohydrates: 39g | Protein: 3g | Fat: 4g | Saturated Fat: 3g | Trans Fat: 1g | Cholesterol: 17mg | Sodium: 180mg | Potassium: 82mg | Fiber: 1g | Sugar: 27g | Vitamin A: 40IU | Vitamin C: 1mg | Calcium: 51mg | Iron: 1mg



Peanut Butter Blossoms



This recipe will give you the best peanut butter blossoms: tender, moist, sweet, and beautiful to look at! Peanut butter blossom cookies look complicated, but they're actually incredibly easy to make.

Course	Dessert
Cuisine	American
Prep Time	20 minutes
Cook Time	10 minutes
Total Time	30 minutes
Servings	36 cookies
Calories	121kcal
Author	<u>John Kanell</u>

Ingredients

- $\frac{3}{4}$ cup creamy peanut butter (188g)
- $\frac{1}{2}$ cup unsalted butter softened (113g)
- $\frac{1}{2}$ cup granulated sugar plus more for rolling (100g)
- $\frac{1}{2}$ cup packed light brown sugar (110g)
- $\frac{1}{4}$ teaspoon salt
- 1 large egg room temperature
- 1 teaspoon vanilla extract
- $1\frac{1}{2}$ cups all-purpose flour (180g)
- $\frac{1}{2}$ teaspoon baking soda
- 36 Hersey's chocolate kisses unwrapped

Instructions

1. Preheat the oven to 375°F. Line cookie sheets with parchment paper.
2. In a large mixing bowl or the bowl of a stand mixer fitted with the paddle attachment, combine the peanut butter, unsalted butter, sugars and salt. Cream together by beating on medium speed until well combined. Add the egg and vanilla. Beat until well combined. Scrape down the bowl. Add the flour and baking soda and beat on low speed just until combined.
3. Scoop the dough and roll into 1-inch balls. Coat in additional granulated sugar if desired. Place on a prepared baking sheet 2 inches apart.
4. Bake for 8 to 10 minutes or until the cookies look puffy and cracked and the bottom just start to turn brown. Immediately press a chocolate kiss into the center of each cookie. (The cookies will crack and that's okay!) Allow the cookies to cool completely on the pan, until the chocolate is set. Serve or store in an airtight container for up to 1 week.

Notes

- **Use a room temperature egg.** It will incorporate more easily into the peanut butter blossom cookie dough.
- **Measure the flour.** If you often end up with dry cookies, using too much flour is a likely culprit. The best way to get the right amount of flour is to use a kitchen scale. You'll need 180g of all-purpose flour. If you don't have a scale, fluff up the flour in its bag or container, and spoon it into the measuring cup. Don't pack it in. Level off the top with a knife.
- **Use a no-stir creamy peanut butter.** While I typically eat natural peanut butter, it does not work in this recipe because it separates. You need the typical big grocery store peanut butter that contains stabilizers.
- **If you're worried about the Hershey's kisses melting, freeze them.** I've never had an issue using room temperature chocolate kisses in my peanut butter blossoms as they have never melted too much or lost their shape. But if this is a concern, freeze the chocolate for about 10 minutes before you press them into the cookies. This will help them keep their shape.
- **Let everyone help!** Enlist your household to help unwrap the Hershey's kisses (this is the task I usually assign my boys!) and roll the cookie dough balls in sparkly sugar to make things go a little quicker.

Nutrition

Calories: 121kcal | Carbohydrates: 14g | Protein: 2g | Fat: 7g | Saturated Fat: 3g | Polyunsaturated Fat: 1g | Monounsaturated Fat: 2g | Trans Fat: 0.1g | Cholesterol: 13mg | Sodium: 62mg | Potassium: 43mg | Fiber: 1g | Sugar: 9g | Vitamin A: 86IU | Calcium: 17mg | Iron: 0.4mg

Thank You! <https://preppykitchen.com/peanut-butter-blossoms/>

Strawberry Pretzel Jello Salad

Easy to assemble, this no-bake Strawberry Pretzel Jello Salad is an old-fashioned sweet treat everyone will enjoy! Salty, sweet, and irresistible!

Prep Time

15 mins

Cook Time

40 mins

Total Time

55 mins



4.44 from 104 votes

Course: Dessert, Salad, Side Dish Cuisine: American Servings: 12 Calories: 294kcal
Author: Kristin Hayes

Equipment

- Mixing Bowls
- 9x13 baking pan
- Electric Hand Mixer

Ingredients

- 6 oz Strawberry Jello
- 2 cups Boiling water
- 2 cups Pretzels, crushed
- ¼ cup Sugar
- 8 tablespoon Unsalted Butter
- 8 oz Cream Cheese, softened
- ½ cup Sugar
- 8 oz Whipped Topping, thawed
- 1 lb Strawberries, sliced

Instructions

1. Preheat oven to 350 degrees.
2. In a medium bowl, combine the jello package and boiling water. Stir until completely dissolved and allow to cool to room temperature.
3. In a medium saucepan, melt the butter and add in ¼ cup sugar. Mix in crushed pretzels.
4. Transfer pretzel mixture to a 9 x 13 baking pan and use a fork to press mixture evenly on

bottom of pan.

5. Place pan in oven for about 10 minutes. Remove from oven and allow to cool to room temperature.
6. While pretzel layer is cooling, mix together the cream cheese and ½ cup sugar using a hand held mixer until combined.
7. Fold in the whipped topping.
8. Spread mixture evenly over cooled pretzels making sure to cover entire pan side to side.
9. Refrigerate pan for 30 minutes.
10. Mix sliced strawberries into room temperature jello mixture.
11. Pour jello over cream cheese layer evenly and place in refrigerator for about 2-3 hours, or until set up.
12. Serve and enjoy!!

Nutrition

Calories: 294kcal | Carbohydrates: 45g | Protein: 6g | Fat: 11g | Saturated Fat: 7g | Polyunsaturated Fat: 1g | Monounsaturated Fat: 2g | Trans Fat: 1g | Cholesterol: 23mg | Sodium: 383mg | Potassium: 151mg | Fiber: 1g | Sugar: 32g | Vitamin A: 262IU | Vitamin C: 22mg | Calcium: 91mg | Iron: 1mg

Scan the QR code to check for any recipe updates, including tips, answers, and to ask me any questions!!



Drinks

Chocolate Martinis

Equal Parts:

Vodka

Bailey's Irish Cream

Choco Vine Wine