



IN THE KITCHEN

WITH BARB AGEE ~ FEBRUARY 2015

CANDY BAR(B)S: BAR COOKIES

(THAT TASTE LIKE YOUR FAVORITE CANDY!)

Have a favorite candy bar? Create a mouthwatering cooking bar with all the flavors and texture of that favorite bar. Here are a few ideas: Reese Peanut Butter Cups, Almond Joy candy bars, Payday candy bars or the richness of the favorite Hershey Chocolate bar.

Chocolate Peanut Butter Bars

½ cup butter, cut into small cubes	1 teaspoon vanilla
1 cup brown sugar	½ cup toasted wheat germ
1 tablespoon Karo light syrup	1¼ cup all-purpose flour
½ cup crunchy peanut butter	1 teaspoon baking powder
1 egg	1 cup chocolate chips

Heat oven to 350°F. Whisk wheat germ, flour and baking powder together; set aside. In a heavy saucepan, melt butter. Remove saucepan from heat; stir in brown sugar, Karo syrup and peanut butter. Beat in egg and vanilla. Add dry ingredients and stir well. Dough will be stiff. Pat dough into a 9x9-inch pan; bake for 20 minutes. Remove bars from oven and sprinkle chocolate chips over the top. Return bars to the oven for 2 minutes. Remove bars and swirl warm chocolate chips over the top. Cool for 10 minutes; cut into 16 bars. Completely cool bars before removing from the pan. *Makes 16 bars*

Salted-Peanut Butter Blondies

2½ cups all-purpose flour	2 teaspoons vanilla
1 teaspoon baking powder	2 large eggs
1 teaspoon kosher salt	12 ounce bag butterscotch chips
1 cup unsalted butter, softened	1 cup salted peanuts, chopped
2 cups light brown sugar	1 teaspoon fleur de sel salt
1 tablespoon light corn syrup	

Heat oven to 350°F. Coat bottom and sides of a 9x13-inch baking pan with nonstick baking spray. In a medium sized bowl whisk together the flour, baking powder and salt; set aside.

In a large bowl using a stand mixer or hand mixer, cream butter and brown sugar on medium speed until light and fluffy, about 4 minutes. Add corn syrup and vanilla; beat 30 seconds. Add eggs one at a time, mixing thoroughly after each addition. Add dry ingredients ½ cup at a time, beating well after each addition. Add butterscotch chips and beat until evenly distributed, about 1 minute. Spread batter into the prepared baking pan. Sprinkle with fleur de sel salt and chopped peanuts. Bake for 30 to 35 minutes, until the top is slightly golden. Let blondies cool for 10 minutes before cutting. Cool blondies completely before removing from pan and serving. *Makes 48 blondies*

Coconut Almond Joy Bars

One 14 ounce bag of sweetened flaked coconut
One 7 ounce bag sweetened flaked coconut
1½ cups all-purpose flour
⅓ cup powdered sugar
Salt
1 cup butter at room temperature, cut into small cubes

¾ cup granulated sugar
⅓ cup cornstarch
One 14 ounce can coconut milk
4 ounces semisweet chocolate, chopped
1 cup semisweet chocolate chips
1 cup toasted almonds, coarsely chopped

Preheat oven to 350°F. Spread the 14 ounce bag of coconut on a baking sheet. Bake for 6 to 8 minutes or until light golden brown, stirring once. Remove from pan to cool.

In a food processor, finely grind the toasted coconut. Add flour, powdered sugar and ⅛ teaspoon salt; pulse 3 to 4 times to blend. Add butter; pulse until butter is blended in.

In a 9 x 13-inch glass pan spread dough in an even layer. Bake for 20 to 25 minutes or until lightly browned. Cool on a wire rack.

In a 2 quart saucepan, whisk granulated sugar, cornstarch and ⅛ teaspoon salt. Whisk in coconut milk until smooth. Heat to simmering on medium-high, whisking frequently. Simmer 2 minutes or until very thick. Fold in the 7 ounce bag of coconut. Cool slightly. Spread coconut mixture over cooled crust. Sprinkle chopped almonds over coconut filling.

Place both chocolates in micro-wave safe bowl. Microwave on high for 2 minutes in 30 second intervals, stirring between intervals until mixture is smooth. Carefully pour and spread warm chocolate over bars. Let cool for 20 to 30 minutes; cut into 48 squares. Cool completely before removing from pan. Store bars in airtight container and refrigerate for up to 5 days.

Triple Chocolate Brownies

4 ounces unsweetened baking chocolate
⅓ cup unsalted butter
1¾ cups sugar
2 teaspoons vanilla
3 eggs
1 tablespoon Karo light syrup

1½ cups all-purpose flour
½ teaspoon salt
1 teaspoon baking powder
1 cup semisweet chocolate chips, plus ⅓ cup chocolate chips
1 ripe pear, peeled and cut into ½-inch cubes
1 cup walnuts

Heat oven to 350°F. Spray bottom and sides of a 9x9-inch baking pan with baking spray. Toast walnuts until slightly browned, about 5 minutes. Remove and coarsely chop. In a medium bowl, whisk flour, baking powder and salt together.

In a saucepan, melt baking chocolate and butter over low heat, stirring frequently until almost melted. Remove from heat and continue to stir until smooth. Cool slightly.

In a large bowl, beat sugar, Karo syrup, vanilla and eggs with electric mixer on high speed for 5 minutes. On low speed, beat in chocolate mixture. Gradually add flour mixture until just blended. Fold in nuts, 1 cup chocolate chips and pears.

Spread dough in baking pan; bake for 35 minutes. Remove pan from oven, evenly sprinkle ⅓ cup chocolate chips over top of brownies and return brownies to oven for 2 minutes. Remove brownies and immediately spread warm chips over brownies. Cool for 2 hours before cutting into squares and serving.

Makes 16 brownies

