

2016 PA Farm Show
PA Preferred Choc Cookie,
Brownie, Bar - 1st Place

1st 2015

B 20

PEANUT BUTTER BROWNIES

Death by Peanut Butter

1 c. Melted Butter Pa Preferred

Generously Spray

Hilandale Brand

"Brownie Pan" with

~~1/2~~ 1/2 c. Unsweetened Chocolate

Baking Spray

2 1/2 c. Sugar

Preheat oven to 325°

4 Pa Preferred Hilandale Brand

Eggs

★ Make Peanut butter

4 tsp. Vanilla

Filling first

1/2 tsp. Salt

1 c. Flour

Add Chocolate to Melted Pa Preferred Butter, Stir to melt over low heat.

Remove from heat and stir in Sugar, Let Cool slightly, whisk in Pa Preferred

Eggs one at a time. Then Vanilla and Salt. Fold in Flour last.

Pour into Prepared pan making sure its smooth and level.

Place flattened ball of Peanut butter filling in center of each

cube. Press-down to sink it using a small spoon or knife

Push Butter over Ball to Cover Entirely.

Bake 20-25 min until set (let cool completely

Before Removing from pan)

Before Removing Place a heaping 2 tsp of Chocolate

ganache on each.

Peanut Butter Brownies.

Peanut butter filling

use this inside Brownies

1 can Condensed, Sweetened Milk

1/4 c. Peanut Butter

Place these in a double boiler and heat until

Smooth & thickened over boiling water. Add 1 tsp

Vanilla.

Pour into buttered dish and place in Refrigerator

until Cold & Set.

Chocolate Ganache

1 c. Chocolate Chips - Semi Sweet or dark your choice

1/2 c. Heavy Whipping Cream

Heat cream until very hot but do not boil. Pour over chocolate. Let set 5 min then STIR till smooth.

use this for topping.

2016 PA Farm Show
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Coconut Macadamia Brownies

Brownies

1 cup butter
2 oz semi-sweet chocolate
¾ cup sugar
¾ cup brown sugar
¾ cup cocoa powder
¼ tsp salt
2 eggs PA preferred, Giant brand
1 tsp vanilla
1 cup flour

Second Layer

½ cup brown sugar
½ cup heavy cream
¼ cup butter
2 egg yolks
1 tsp vanilla
1 cups coarsely chopped macadamia nuts
1 cup flaked, unsweetened coconut

Topping (optional)

½ cup heavy cream
1 Tbsp caramel sauce
2 Tbsp brown sugar

In medium saucepan over medium heat, melt 1 cup butter and 2 oz semi-sweet chocolate. Remove the pan from heat and add the sugar, ¾ cup brown sugar, cocoa powder, and salt. Stir until blended. Add the eggs and 1 tsp vanilla and stir until smooth. Add 1 cup flour and white chips, stir. Spread batter evenly in 8 inch square pan coated with cooking spray. Bake at 350 F 25 minutes or until brownie springs back slightly when pressed with fingertip.

Meanwhile, in a saucepan, combine brown sugar, cream and butter. Bring to a boil over medium heat, stirring to dissolve sugar. Remove from heat. In a small bowl, whisk a small amount of hot mixture into egg yolks; return all to pan, whisking constantly. Cook 2-3 minutes or until mixture thickens and a thermometer reads 160°, stirring constantly. Remove from heat. Stir in coconut, macadamia nuts, and vanilla; cool 10 minutes.

Optional garnish: Combine heavy cream, caramel sauce, and 2 Tbsp brown sugar; beat until soft peaks form. Dollop or pipe on each piece then drizzle with chocolate syrup and sprinkle with toasted coconut.

2016 PA Farm Show
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Recipe for *PA Preferred* Chocolate Bar Baking Contest

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Brownie Caramel Pecan Bars

- ½ cup sugar
- 2 tablespoons butter
- 2 tablespoons water
- 2 cups semi-sweet chocolate chips, divided
- 2 "*PA Preferred*" Best Yet eggs
- 1 teaspoon vanilla extract
- 2/3 cup all-purpose flour
- ¼ teaspoon baking soda
- ¼ teaspoon salt
- Caramel Topping (recipe below)
- 1 cup pecan pieces

1. Heat oven to 350 degrees F. Line a 9-inch square baking pan with foil, extending foil over edges of pan. Grease and flour foil.
2. Combine sugar, butter, and water in medium saucepan. Cook over low heat, stirring constantly, until mixture boils. Remove from heat. Immediately add 1 cup chocolate chips; stir until melted. Beat in eggs and vanilla until well blended. Stir together flour, baking soda and salt; stir into chocolate mixture. Spread batter into prepared pan.
3. Bake 15 to 20 minutes or until brownies begin to pull away from sides of pan. Meanwhile, prepare Caramel Topping. Remove brownies from oven; immediately and carefully spread with prepared topping. Sprinkle remaining 1 cup chips and pecans over topping. Cool completely in pan on wire rack, being careful not to disturb chips while soft. Lift out of pan. Cut into bars. Makes about 16 bars.

Caramel Topping: Remove wrappers from 25 caramels candies. Combine 2 tablespoons butter, caramels, and ½ tablespoon milk in medium microwave-safe bowl. Microwave at High (100%) 1 minute; stir. Microwave an additional 1 to 2 minutes, stirring every 30 seconds, or until caramels are melted and mixture is smooth when stirred. Use immediately.

Cappuccino Brownies

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2016 PA Farm Show
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Brownie, Bar - 4th Place

Brownies:

- ✓ 1 cup semi-sweet chocolate chips
- ✓ 1/2 cup softened butter
- ✓ 3/4 cup white sugar
- ✓ 1/4 cup packed light brown sugar
- ✓ 1 teaspoon vanilla extract
- ✓ 2 eggs - PA Preferred
- ✓ 1 cup all-purpose flour - PA Preferred
- 1 tablespoon dark cocoa powder
- ✓ 1 tablespoon instant espresso powder
- ✓ 1/2 teaspoon baking powder
- 1/4 teaspoon salt



Frosting:

- 2 teaspoons instant espresso powder
- 1 - 2 tablespoons Milk - PA Preferred
- 2 cups powdered sugar
- 1/8 teaspoon vanilla extract
- 6 tablespoons softened butter
- 1 tablespoon shortening

Drizzle:

- 1/3 cup real semi-sweet chocolate chips
- 1/2 teaspoon shortening

Directions

For Brownies: Melt 1 cup chocolate chips and 1/2 cup butter in the top of a double boiler over low heat, stirring occasionally, 4-7 minutes or until smooth. Remove from heat; stir in the 2 types of sugar and vanilla extract. Add 1 egg at a time, mixing well after each addition. Add flour, baking powder, cocoa, espresso powder, and salt; stir until well mixed.

Spread mixture into greased 8-inch square baking pan. Bake 32-36 minutes or until brownies just begin to pull away from sides of pan. (Do not overbake.) Cool completely.

For Frosting: Combine 2 teaspoons espresso powder and 1 tablespoon milk in small bowl; stir to dissolve. Add powdered sugar, vanilla extract, and shortening. Beat at low speed, scraping bowl often and adding more milk if necessary to reach desired spreading consistency. Frost cooled brownies.

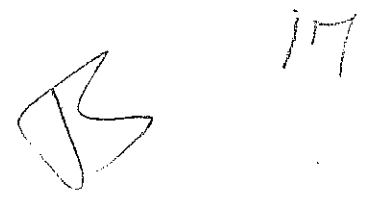
For Drizzle: Melt 1/3 cup chocolate chips and shortening in 1-quart saucepan over low heat, stirring occasionally, until smooth.

Drizzle chocolate over frosting; swirl with toothpick or knife for marbled effect.

For Garnish: Garnish with chocolate covered espresso beans if desired.

German Chocolate Cookies

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Chocolate Cookie

- 2 stick of butter softened
- 1 cup light brown sugar
- 1 cup granulated sugar
- 2 teaspoons vanilla
- 2 large eggs beaten - PA Preferred (Weis)
- 2 ¼ cup flour
- ½ cup cocoa powder
- 1 teaspoon baking soda
- Pinch of salt
- 1 teaspoon espresso powder

Preheat oven to 375 degree line baking sheet with parchment paper.

In a stand mixer blend the butter, brown sugar and granulated sugar until creamy add the eggs and vanilla. Stir together the flour, cocoa, baking soda, salt and espresso powder. Gradually add the flour mixture to the butter mixture and blend until combine. Drop by tablespoons onto the cookie sheet and bake for 8-10 minutes and then cool.

Frosting

- 1 cup evaporated milk
- 1 cup sugar
- 3 eggs yolks – PA preferred (Weis)
- ½ cup butter
- 1 teaspoon vanilla
- 1 1/3 cup sweetened shredded coconut
- 1 cup chopped pecans

Add evaporated milk, sugar, egg yolks, butter and vanilla to a sauce pan and place on stovetop over medium heat. Stir so that it becomes well combine. Continue stirring until thick this take approximately 12 minutes. Once thickened remove from heat and add coconut and pecans and beat until thick enough to spread.

Spread frosting over the tops of cooled cookies.

Decorate with drizzled chocolate and chocolate hearts