

# A Taste of Chocolate

## Delight Night



Crossroads Baptist Church  
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# Peanut Butter-Brownie Trifle

## Ingredients

- 1 (19 oz.) package fudge brownie mix
- 2 cups whipping cream, divided
- 1 (10 oz.) package peanut butter & milk chocolate morsels
- 2 teaspoons vanilla extract
- 1 1/2 cups peanut butter candy, chopped (like Nestlé Treasures)
- 1 (8 oz.) container frozen whipped topping, thawed
- 1 (10 oz.) package peanut butter & milk chocolate morsels (optional)



## Instructions

Prepare and bake brownie mix according to package directions in a 13 x 9 inch pan; cool. Cut into 2-inch squares.

Cook 2/3 cup whipping cream and 1 package of morsels in a small saucepan over low heat, stirring constantly until blended. Remove from heat; stir in vanilla. Chill 30 minutes.

Beat remaining 1-1/3 cups whipping cream at high speed with an electric mixer until soft peaks form. Stir one-third of whipped cream into chocolate mixture. Fold in remaining whipped cream.

Layer half of brownies in a 3/4-quart trifle dish or bowl; top with half of chocolate mixture, half of chopped peanut butter candy, and half of whipped topping. Repeat procedure with remaining brownies, chocolate mixture, chopped peanut butter candy, and whipped topping.

Sprinkle other package of morsels in an even layer on a 13 x 9 inch pan lined with parchment or wax paper. Bake at 200° for 2 minutes or until morsels are evenly melted. Spread with a spatula to swirl chocolate; chill 1 hour or until firm. Break into pieces. Garnish trifle with peanut butter-chocolate pieces, if desired. Store trifle in refrigerator. Makes 6-8 servings.

# Heath Bar Crunch

## Ingredients

- 2 sticks butter
- 1 cup sugar
- Saltine Crackers (1 sleeve)
- 11 oz bag semi-sweet chocolate chips
- 1 cup chopped pecans



## Instructions

Preheat oven to 350 degrees. Line 8 ½ x 13 cookie sheet with aluminum foil. (Helpful Hint: If not using a cookie sheet with a lip, fold up the edges of the foil to create a ‘tray’). Put crackers in single layer on sheet and set aside. On stovetop, melt butter. Add sugar; bring to boil. Boil for 3 minutes. Pour mixture over crackers. Bake at 350 degrees for 15 minutes. Remove from oven and sprinkle the chocolate chips over crackers. Let sit for one minute; then you will be able to spread the chocolate evenly. Gently pat the nuts on top. Cool and place in fridge. Break apart when completely cool. Enjoy!

Stacey Estes

# Chocolate Peanut Butter Balls

## Ingredients

- 8 ounces peanut butter
- 2 sticks margarine, melted
- 1 cup crushed graham crackers
- 3/4 cup nuts
- 1/2 cup flaked coconut
- 1 box powdered sugar
- 12 ounces semi-sweet chocolate chips
- 1/2 block of paraffin wax



## Instructions

Mix all except last two ingredients; form into balls. Melt together chocolate chips with 1/2 block of paraffin wax. Stick toothpick into ball and dip into chocolate-wax mixture. Cool. Store in airtight container in refrigerator.

Donna Womick

# Crispy Chocolate Candy

## Ingredients

- 1 package ( 2 cups ) Hershey's milk chocolate morsels
- 1 package ( 2 cups ) Tollhouse butterscotch morsels
- 2 tablespoons Peter Pan peanut butter
- 4 cups Corn Flakes, crushed



## Instructions

Melt first three ingredients in a saucepan on low heat. When melted, stir in corn flakes until covered in chocolate mixture. Pour on to pan lined with wax paper. Spread mixture on to pan and place in fridge for approximately 30 minutes. Cut into pieces Can be stored in or out of fridge.

# Chocolate Trifle

## Ingredients

- 1 package brownies
- 3 small packages instant pudding
- 12 oz cool whip
- 4-6 bars or 1-2 packages Heath crumbles

## Instructions

Cook brownies. Mix instant pudding; do not chill. In trifle bowl, layer 1/2 brownies , half instant pudding, 1/2 cool whip and 1/2 heath crumbles. Repeat second layer with remaining ingredients. Chill.



# Easy Oreo Truffles

## Ingredients

- 1 package ( 1 lb, 2 oz) Oreo Chocolate Sandwich cookies
- 1 package ( 8 oz) Philadelphia Cream Cheese, softened
- 1 package ( 8 oz) Baker's Semi-sweet baking chocolate, melted

## Instructions

Crush 9 of the cookies to fine crumbs; reserve for later use.

Crush remaining cookies to fine crumbs, place in medium bowl. Add cream cheese and mix until well blended.

Roll cookie mixture into balls.

Dip balls in melted chocolate and place on baking sheet covered with wax paper. Sprinkle with reserved cookie crumbs. Refrigerate until firm, about 1 hour.



# Tiramisu Bowl

## Ingredients

- 1 (8 oz) package cream cheese, softened
- 3 cups cold milk
- 2 packages Jell-O Vanilla instant pudding
- 1 (8 oz) Cool Whip tub, thawed, divided
- 48 vanilla wafers
- 1/2 cup brewed coffee, cooled
- 2 squares Baker's semi-sweet chocolate, grated
- 1 cup fresh raspberries



## Instructions

Beat cream cheese with mixer until creamy. Gradually beat in milk and pudding mixes. Stir in 2 cups Cool Whip. Line 2 1/2 qt. bowl with 24 wafers. Drizzle with 1/4 cup coffee. Top with half the pudding mixture and half of the chocolate. Repeat layers, starting with wafers. Top with remaining Cool Whip and raspberries. Refrigerate 2 hours.

Cindy Nanney

# Krunchy Candy

## Ingredients

- 12 oz butterscotch chips
- 6 oz chocolate chips
- 1 cup crushed Ruffle potato chips
- 1 cup chopped nuts

## Instructions

Melt chips until smooth; stir in potato chips and nuts. Drop by teaspoon on to waxed paper.

# Chocolate Candy

## Ingredients

- 12 oz butterscotch morsels
- 6 oz chocolate morsels
- 1 cup Ruffle potato chips, crushed
- 1 cup pecans, chopped

## Instructions

Melt morsels over low heat. Add chips and pecans. Drop onto cookie sheet lined with wax paper and cool in refrigerator.

Katie Leonard

# Sour Cream Pound Cake

## Ingredients

- 1 cup Parkay margarine
- 3 cups sugar
- 3 cups Red Band all-purpose flour
- 1/4 teaspoon baking soda
- 6 large eggs
- 1 teaspoon vanilla
- 1 cup sour cream

## Instructions

Have ingredients at room temperature. Cream margarine and sugar until light and fluffy. Add eggs one at a time, beating well. Sift flour and soda. Add flour, soda and sour cream alternately, beating well. Add vanilla. Bake in greased and floured tube pan at 320° for 1-1/2 hours or until tester comes out clean.