

The background of the entire page is a close-up, soft-focus photograph of pink rose petals. The petals are layered, showing their delicate texture and vibrant pink color. The lighting is soft, creating a gentle glow across the scene.

A TASTE OF CHOC OLATE

2019 Recipe Book

**All Proceeds Benefit LESPWA International,
A Haiti Mission Inc.
Serving Needs Locally and Around the World**

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Buckeyes Candy

Kate Christiansen

Ingredients

2 stick margarine

1 $\frac{3}{4}$ cups peanut butter

4 $\frac{2}{3}$ cups powdered sugar

3 or 4 pkgs chocolate chips

Directions

1. Mix first three ingredients. Roll into balls and place a tooth pick into each ball in center. Place on waxed paper. Refrigerate.
2. Melt chocolate in double boiler. (May need a little salad oil.)
3. Dip, leave exposed a little on top.

Chocolate Dipped Peanut Butter Pretzels

Kendra Ford

Ingredients

1 cup creamy peanut butter
2 Tbsp butter, softened
½ cup powdered sugar
¾ cup brown sugar
pretzels
melting chocolate

Directions

1. Mix peanut butter and butter together. Add sugars and beat until combined.
2. Roll the mixture into small balls. (If it is too sticky, add a little more powdered sugar.)
3. Smoosh the ball between 2 pretzels and put on wax paper lined cookie sheet.
4. Freeze for about 30 minutes.
5. Melt chocolate in double boiler.
6. Dip each pretzel sandwich in chocolate about half way.
7. Let sit until chocolate is set.
8. Store in air tight container.

Chocolate Toffee Pretzel Bark

Sue Bartenstein

Ingredients

About half of a 1-pound bag mini pretzels, broken into smaller pieces, more or less to cover the pan

chopped nuts (optional)

1 cup (2 sticks) butter

1 cup packed light brown sugar

2 cups (one 12-ounce bag) chocolate chips

Sea salt

Directions

1. Preheat the oven to 375°. Line an 11X17-inch pan baking sheet with aluminum foil or parchment paper. Cover the bottom of the pan in a layer of broken mini pretzels. Set aside.
2. In a saucepan over medium heat, combine the butter and brown sugar. When the mixture starts to gently simmer and bubble, let it cook for 3 minutes without stirring. Immediately pour the mixture over the pretzels to cover most of the pretzels.
3. Bake for 5 minutes. Remove the pan from the oven. Immediately sprinkle chocolate chips evenly over the top of the pretzel mixture. When the chocolate chips melt, use a knife or spatula to spread the melted chocolate over the toffee. Lightly sprinkle with sea salt.
4. Let the toffee cool completely allowing the chocolate to harden and then break the toffee into pieces.

Coconut Joys

Londynn Christiansen

Ingredients

- ½ cup (1 stick) butter or margarine
- 2 cups powdered sugar
- 3 cups coconut (8 oz)
- 2 squares (2 oz) unsweetened chocolate, melted

Directions

1. Melt butter in sauce pan. Remove from heat. Add powdered sugar and coconut. Mix well.
2. Shape rounded teaspoons of mixture into balls. Make indent in center of each and place on cookie sheet. Fill centers with melted chocolate.
3. Chill until firm. Store in refrigerator.

Makes 3 dozen.

Corey's Treat

LueAnne Bestul

Ingredients

1 cup light Karo syrup
1 cup sugar
2 cups peanut butter
4 cups rice krispies
chocolate Hershey kisses

Directions

1. In large sauce pan, bring Karo syrup and sugar to boil. Take off burner.
2. Add peanut butter and quickly stir till smooth and creamy. Add rice krispies and stir until completely mixed.
3. Quickly spoon mixture onto waxed paper and immediately press kiss into center.
4. Let cool and store it air tight container.

Gluten Free Fudgey Almonds

Denise Wilson

Ingredients

½ cup butter
2 cups sugar
½ cup milk
5 Tbsp cocoa
½ tsp salt
1 tsp vanilla
2 ½ cups almonds

Directions

1. Mix first 5 ingredients together in saucepan and bring to boil while stirring constantly. Boil for 5 minutes or until soft ball stage. Remove.
2. Add vanilla and almonds. Mix until thickened slightly then drop by spoonfuls into wax paper.

Makes a few dozen.

Honey Bear Brownies

Karen Milbrath

Ingredients

Brownies:

1/3 cup butter or margarine
3/4 cup sugar
1/2 cup honey
2 tsp vanilla
2 eggs
1/2 cup flour
1/2 tsp salt
1/3 cup cocoa
1 cup nuts

Creamy Brownie Frosting:

3 Tbsp butter
3 Tbsp cocoa
3/4 tsp vanilla
1 cup confectioner's sugar
1 Tbsp milk
1 Tbsp honey

Directions

1. Cream butter and sugar in a small mixer bowl. Blend in honey and vanilla. Add eggs one at a time, beating well after each addition.
2. Combine flour, salt, cocoa. Gradually add to creamed mixture. Add nuts.
3. Pour into a greased 9x9x2 pan. Bake at 350° for 30-35 minutes.
4. Frosting: Cream butter and cocoa in a small mixer bowl. Add vanilla and sugar. Blend in milk and honey. Beat until mixture reaches spreading consistency. Makes about 1 cup frosting.

Double everything for a 9x13 cake pan.

Make Ahead Mocha Punch

Justine Johnson

Ingredients

4 cups coffee

2 cups water

½ cup sugar

½ cup instant chocolate drink mix

½ gallon vanilla ice cream

½ gallon chocolate ice cream

Whipped Cream (optional)

Directions

1. In a large saucepan, bring water and coffee to a boil. Remove from heat. Add sugar and drink mix; stir until dissolved. Refrigerate, covered, 4 hours or overnight.
2. About 30 minutes before serving, pour mixture into a large punch bowl. Add scoops of ice cream; stir until partially melted. Top servings with whipped cream.

Peanut Butter Carrumba Bars

Barb Kerr

Ingredients

Crust:

1 pkg. yellow cake mix
½ cup butter, melted
1 egg
ten .6-oz. peanut butter cups

Filling:

12.5-oz. jar (1 c.) caramel ice
cream topping
¼ cup peanut butter
2 Tbsp cornstarch
½ cup salted peanuts

Topping:

1 can milk chocolate frosting
½ cup salted peanuts, chopped

Directions

1. In a large bowl, combine all crust ingredients; beat on low until well blended. Lightly press in greased 9x13" pan. Bake at 350° for 18 - 22 min. or until light golden brown.
2. In small saucepan, combine all filling ingredients except peanuts. Cook and stir over low heat until peanut butter is melted. Remove from heat; stir in ½ cup peanuts. Spread evenly over crust. Return to oven and bake an additional 5-7 min. or until almost set. Cool completely.
3. Spread frosting over filling; sprinkle with chopped peanuts.

Peanut Butter Coconut-Caramel Bars

Ellen Kind & Barbara Ruth

Ingredients

1 box yellow cake mix
2 eggs
½ cup oil
1 cup milk chocolate chips
1 cup shredded coconut
About 8 peanut butter cups, roughly chopped
⅔ cup caramel sauce*

Directions

1. Preheat oven to 350 degrees F. Line a 13×9 inch pan with foil, extending the ends over the sides of the pan. Lightly grease the foil and set the pan aside.
2. In a large bowl, stir together the cake mix, eggs and oil until combined (dough will be thick). Stir in the chocolate chips and coconut to blend.
3. Pour about 3/4 of the dough into the prepared pan and, using a greased rubber spatula (or your hand), gently press the dough evenly into the bottom of the pan.
4. Top the bottom layer with the caramel sauce, drizzling it evenly over the top. Sprinkle with the chopped peanut butter cups. Next, crumble the remaining dough over the top.
5. Bake for approx. 15-18 minutes or until edges are lightly golden and top has begun to brown slightly. Center may still be slightly jiggly; that's the caramel, so don't overbake it. Allow the bars to cool completely before lifting from the pan and cutting into squares. Store leftovers airtight at room temperature for approx. 2-3 days.

**Note: I used Trader Joe's Fleur de Sel Caramel Sauce, which has sea-salt in the sauce. If you can't find it or don't want to use it, that's fine—just substitute with a regular jar of caramel sundae sauce and add about ½ tsp-1 tsp sea salt to it before drizzling on the bars, then bake according to the recipe.

Peppermint Patty

Mary Ann Knier

Ingredients

2 cups milk chocolate chips
1 teaspoon peppermint extract or to taste
24 Ritz crackers
crushed peppermint candies

Directions

1. In a double boiler or microwave, melt chocolate until smooth, stirring occasionally. Once melted, add peppermint extract.
2. One by one, using a fork, place a cracker into the chocolate to coat. Shake the cracker while it is still on the fork to remove any excess chocolate and place onto a wax paper-lined sheet tray.
3. Sprinkle crushed peppermint candies on the top of the covered crackers.
4. Let crackers sit on the tray in a cool place until the chocolate has hardened.

Perfect Mini M&M Cookies

Crissy Cope

Ingredients

½ cup butter, softened	3 Tbsp instant vanilla pudding mix
½ cup granulated sugar	
½ cup brown sugar	½ tsp baking soda
1 large egg	½ tsp salt
½ tsp vanilla extract	½ cup mini chocolate chips
1½ cups all purpose flour	¾ cup mini m&m's

Directions

1. Preheat oven to 350 degrees.
2. Cream butter and sugar until well combined. Add egg and vanilla, mixing to combine.
3. In a separate bowl combine flour, pudding mix, baking soda, and salt.
4. Mix and combine with butter and sugar mixture. Add chocolate chips and m&m's.
5. Scoop and roll into 1" balls. Place on ungreased cookie sheets.
6. Bake for 10-12 minutes.

Makes 3 dozen.

Variation: Substitute Andes candy pieces or your favorite candy pieces for the m&m's.

Rich & Delicious Fudge Bars

Lola Schleicher

Ingredients

Oatmeal Mixture:

½ cup shortening
1 cup light brown sugar
1 egg
¾ cup flour
½ tsp baking soda
1 tsp vanilla
½ tsp salt
2 cups oatmeal

Fudge Layer:

6 oz pkg chocolate chips
1 can sweetened condensed milk
1 Tbsp butter
½ tsp salt
1½ tsp vanilla
½ cup chopped nuts

Directions

1. Mix shortening and brown sugar. Add remaining ingredients for Oatmeal Mixture. Save 1 cup of this mix for topping. Press rest into 9x13 pan lightly greased.
2. Fudge Layer: Combine and heat chocolate chips, milk, butter and salt until the bits are dissolved. Stir in vanilla and nuts. Spread over oatmeal mixture.
3. Sprinkle on reserved topping.
4. Bake 25 minutes at 350°. Don't overbake.

Toffee Crescent Bars

Gail Shuh & Donna Marquardt

Ingredients

- 1 can Pillsbury sheet dough
- $\frac{2}{3}$ cup butter
- $\frac{2}{3}$ cup brown sugar
- 1 cup pecans
- 1 cup semisweet chocolate chips

Directions

1. Preheat oven to 350 degrees. Open dough and place in 9 x 13 pan.
2. Put butter and brown sugar in small pan. Bring to boil for 1 minute whisking to blend constantly. Pour over dough.
3. Place pecans next OR if toasted add as last item.
4. Bake for 12-14 minutes.
5. Cool slightly, add chocolate chips and swirl.
6. Toasted pecans last layer.
7. Cool. Cut. Enjoy.

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