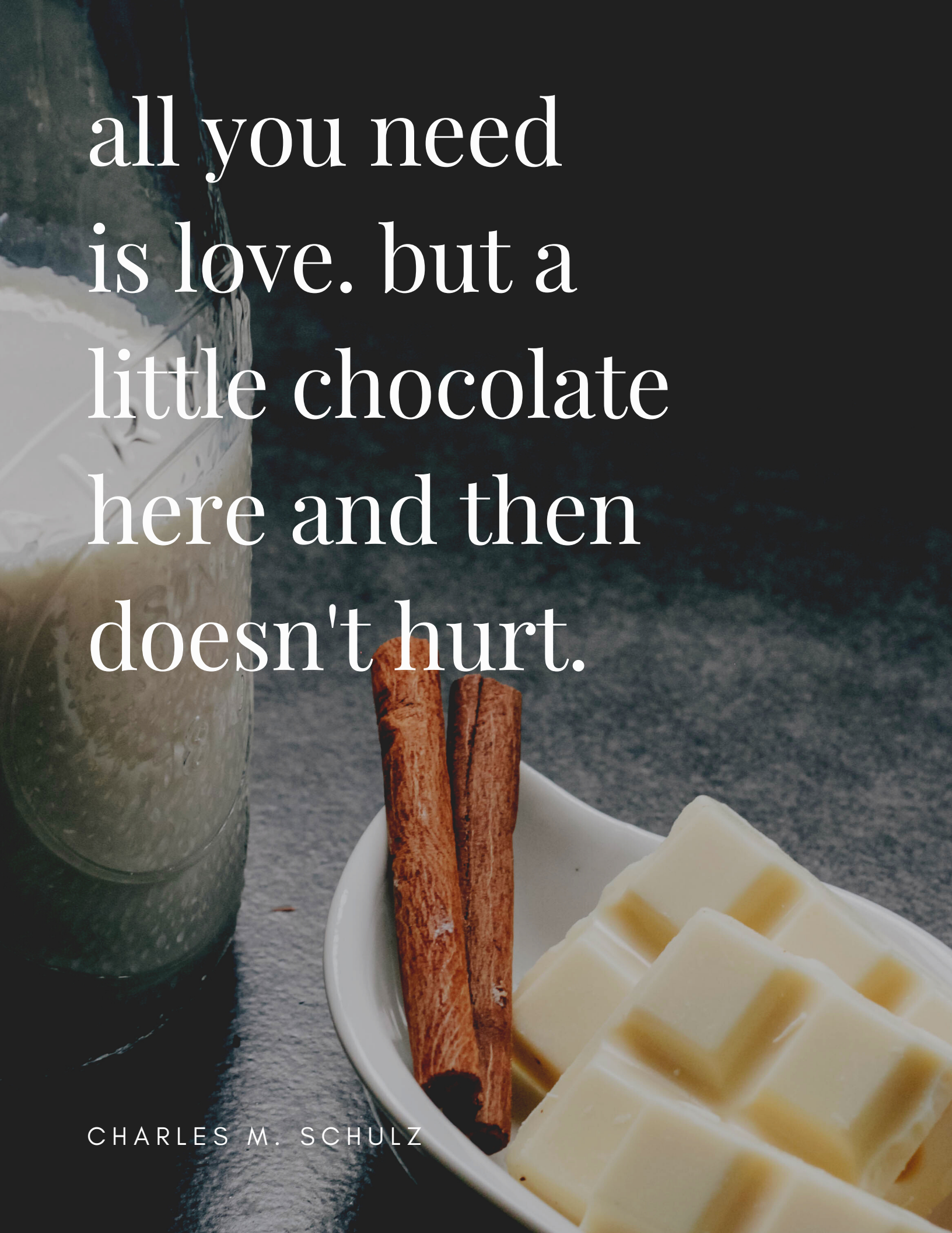


REIMER FAMILY CHRISTMAS TREATS

THE TREATS MADE ON
CHRISTMAS BAKING DAY AT
THE BEACH HOUSE

A glass of milk with a frothy top is on the left. In the foreground, a white bowl contains two cinnamon sticks and several cubes of butter. The background is a dark, textured surface.

all you need
is love. but a
little chocolate
here and then
doesn't hurt.

CHARLES M. SCHULZ



08 Rum Balls

A family favorite, just hope you don't get the poisoned Rum Ball (inside joke)

09 Peanut Butter Balls

An editor is a person who edits or makes changes to documents.

10 No Bake Holiday Orange Balls

An editor is a person who edits or makes changes to documents.

11 Oreo Balls

An editor is a person who edits or makes changes to documents.

13 Dipped Gum Drops

An editor is a person who edits or makes changes to documents.

14 Dipped Orange Slices

An editor is a person who edits or makes changes to documents.

15 Dipped Pretzels

An editor is a person who edits or makes changes to documents.

16 Dipped Gummy Bears

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17 Dipped Nutter Butters

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18 Dipped Oreos

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20 Sugar Cut Out Cookies

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22 Cream Cheese Dough

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23 Macaroon Kisses

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24 Shortbreads

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25 Peanut Butter Blossoms

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26 Chocolate Cherry Cordial Drops

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27 Festive Coconut Macaroons

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28 Lu Etta Olson Sugar Cookies

An editor is a person who edits or makes changes to documents.

29 Angel Cloud Cookies

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30 Snowball Cookies

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32 Rum Balls

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07 Rum Balls

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Holiday Balls

Delicious treats rolled into a ball:

- Rum Balls
- Peanut Butter Balls
- No Bake Holiday Orange Balls
- Oreo Balls

Rum Balls

INGREDIANTS

- 2 cups Vanilla wafers
- 2 cups pecans
- 2 cups powdered Sugar
- 4 tbsp Cocoa Powder
- 5 tbsp Corn Syrup
- 1/2 cup Rum

MODIFICATIONS

DIRECTIONS

- In a food processor chop the vanilla wafers and add to a bowl.
- Chop the pecans in the food processor and add to the bowl.
- Add the Sugar and Cocoa Powder to the bowl and mix all of the dry ingredients together.
- Add the corn syrup and rum to the bowl and mix.
- Roll into balls and place on wax paper.
- You can then roll the balls in Chocolate Sprinkles, Granulated or Powdered Sugar, or chopped pecans.



Peanut Butter Balls

INGREDIANTS

- 1 cup Peanut Butter
- 1/2 lb Butter
- 1 lb powdered Sugar
- Chocolate for Dipping

MODIFICATIONS

DIRECTIONS

- In a saucepan, heat the Peanut butter and butter.
- Bring to a Boil.
- Take off heat and mix in the powdered sugar.
- Roll into balls and place on wax paper.
- You can then roll the balls in Chocolate Sprinkles, Granulated or Powdered Sugar, or chopped pecans.
- Melt the chocolate and dip the balls in the chocolate and place back on the wax paper.

Makes about 100 balls.



No Bake Holiday Orange Balls

INGREDIENTS

- 1 package Vanilla wafers
- 3/4 cups grated coconut
- 3/4 cups powdered Sugar
- 1/2 cup frozen orange juice (thawed but not diluted)

MODIFICATIONS

DIRECTIONS

- In a food processor chop the vanilla wafers and add to a bowl.
- Add the Sugar and Coconut to the bowl and mix all of the dry ingredients together.
- Add the orange juice to the bowl and mix
- Roll into balls and place on wax paper.
- You can then roll the balls in Powdered Sugar.

Makes 30 balls



Oreo Balls

INGREDIANTS

- 1 package Oreo Cookies
- 1 package Cream Cheese
- 1 package White Chocolate Bark

MODIFICATIONS

DIRECTIONS

- In a food processor chop the Oreo cookies till crumbs
- Add the Cream Cheese to the chopped cookies and mix together in the food processor.
- Roll into balls and place on wax paper.
- Melt the white chocolate bark and dip the balls into the chocolate and place on the wax paper.
- you can sprinkle some crushed Oreos on top for added decoration.





Chocolate Dips

A lot of things taste great dipped in Chocolate, such as Pretzels, Cookies, and Gummy Candy.

- Dipped Gum Drops
- Dipped Orange Slices
- Dipped Pretzels
- Dipped Gummy Bears
- Dipped Nutter Butters
- Dipped Oreos

Dipped Gum Drops

INGREDIENTS

- 1 package Gum Drops
- 1 package Melting Chocolate

DIRECTIONS

- Melt the Chocolate in the microwave, at 30 second intervals until melted.
- Dip the Gum Drops in the chocolate and place waxed paper.

MODIFICATIONS



Dipped Orange Slices

INGREDIANTS

- 1 package Orange Slices
- 1 package Melting Chocolate

DIRECTIONS

- Melt the Chocolate in the microwave, at 30 second intervals until melted.
- Dip the Orange Slices in the chocolate and place waxed paper.

MODIFICATIONS



Dipped Pretzels

INGREDIANTS

- 1 package Pretzels
- 1 package Melting Chocolate

DIRECTIONS

- Melt the Chocolate in the microwave, at 30 second intervals until melted.
- Dip the Pretzels in the chocolate and place waxed paper.

MODIFICATIONS



Dipped Gummy Bears

INGREDIANTS

- 1 package Gummy Bears
- 1 package Melting Chocolate

DIRECTIONS

- Melt the Chocolate in the microwave, at 30 second intervals until melted.
- Dip the Gummy Bears in the chocolate and place waxed paper.

MODIFICATIONS



Dipped Nutter Butter Cookies

INGREDIANTS

- 1 package Nutter Butter Cookies
- 1 package Melting Chocolate

DIRECTIONS

- Melt the Chocolate in the microwave, at 30 second intervals until melted.
- Dip the nutter butter in the chocolate and place waxed paper.

MODIFICATIONS



Dipped Oreo Cookies

INGREDIANTS

- 1 package Oreo Cookies
- 1 package Melting Chocolate

DIRECTIONS

- Melt the Chocolate in the microwave, at 30 second intervals until melted.
- Dip the Oreos in the chocolate and place waxed paper.

MODIFICATIONS





Cookies

You can't have Christmas treats without Cookies.

- Sugar Cut Out Cookies
- Cream Cheese Dough
- Macaroon Kisses
- Shortbreads
- Peanut Butter Blossoms
- Chocolate Cherry Cordial Drops
- Festive Coconut Macaroon Cookies
- Lu Etta Olson Sugar Cookies
- Angel Cloud Cookies
- Snowball Cookies

Sugar Cut Out Cookies

INGREDIANTS

- 2 cups Sugar
- 1 tsp. Baking Soda
- 1/2 tsp. Salt
- 4 cups flour
- 1 cup Butter
- 2 Eggs
- 4 tbsp Cream
- 1 tsp. Almond flavor
- 1 tsp. Vanilla

MODIFICATIONS

DIRECTIONS

- Combine dry ingredients, and cut in butter.
- Combine eggs with cream and almond and vanilla
- Add to dry ingredients.
- Roll out dough and cut cookies
- Back at 350 degrees for 10 minutes on a lightly greased cookie sheet or parchment paper.

Makes 30 balls



Icing for Cut Out Cookies

INGREDIANTS

- 2 cups Powdered Sugar
- 1/2 stick Butter
- 3 tbsp Milk
- 2 tbsp Sugar
- 1 tsp. Vanilla

DIRECTIONS

- In a mixer cream butter with sugar.
- Add Milk, sugar and vanilla and mix.
- Keep adding sugar until the right consistency.

MODIFICATIONS



Cream Cheese Dough

INGREDIANTS

- 1 package Vanilla wafers
- 3/4 cups grated coconut
- 3/4 cups powdered Sugar
- 1/2 cup frozen orange juice (thawed but not diluted)

MODIFICATIONS

DIRECTIONS

- In a food processor chop the vanilla wafers and add to a bowl.
- Add the Sugar and Coconut to the bowl and mix all of the dry ingredients together.
- Add the orange juice to the bowl and mix
- Roll into balls and place on wax paper.
- You can then roll the balls in Powdered Sugar.

Makes 30 balls



Macaroon Kisses

INGREDIENTS

- 1 14oz can Eagle Brand Sweetened Condensed Milk
- 2 tsp vanilla
- 1 to 1 1/2 tsp. Almond Extract
- 2 7oz packages flaked coconut
- 48 Chocolate Kisses unwrapped

MODIFICATIONS



DIRECTIONS

- Preheat oven to 325 and line baking sheet with foil.
- In a large bowl, combine Eagle Brand milk, vanilla and almond extract.
- Stir in Coconut.
- Drop rounded Spoonfuls of mixture onto the cookie sheet and flatten each round with the spoon.
- Bake 15 to 17 minutes or until golden brown.
- Remove from oven and immediately press a Kiss into the center of each cookie.
- Remove from cookie sheet and cool on wire rack.
- Store loosely covered at room temperature.

makes 4 dozen cookies

Shortbreads

INGREDIANTS

- 2 cups Vanilla wafers
- 2 cups pecans
- 2 cups powdered Sugar
- 4 tbsp Cocoa Powder
- 5 tbsp Corn Syrup
- 1/2 cup Rum

MODIFICATIONS

DIRECTIONS

- In a food processor chop the vanilla wafers and add to a bowl.
- Chop the pecans in the food processor and add to the bowl.
- Add the Sugar and Cocoa Powder to the bowl and mix all of the dry ingredients together.
- Add the corn syrup and rum to the bowl and mix.
- Roll into balls and place on wax paper.
- You can then roll the balls in Chocolate Sprinkles, Granulated or Powdered Sugar, or chopped pecans.



Peanut Butter Blossoms

INGREDIANTS

- 1 package Vanilla wafers
- 3/4 cups grated coconut
- 3/4 cups powdered Sugar
- 1/2 cup frozen orange juice (thawed but not diluted)

MODIFICATIONS

DIRECTIONS

- In a food processor chop the vanilla wafers and add to a bowl.
- Add the Sugar and Coconut to the bowl and mix all of the dry ingredients together.
- Add the orange juice to the bowl and mix
- Roll into balls and place on wax paper.
- You can then roll the balls in Powdered Sugar.

Makes 30 balls



Chocolate Cherry Cordial Drops

INGREDIENTS

- 1 package Vanilla wafers
- 3/4 cups grated coconut
- 3/4 cups powdered Sugar
- 1/2 cup frozen orange juice (thawed but not diluted)

MODIFICATIONS

DIRECTIONS

- In a food processor chop the vanilla wafers and add to a bowl.
- Add the Sugar and Coconut to the bowl and mix all of the dry ingredients together.
- Add the orange juice to the bowl and mix
- Roll into balls and place on wax paper.
- You can then roll the balls in Powdered Sugar.

Makes 30 balls



Festive Coconut Macaroon Cookies

INGREDIANTS

- 1 package Vanilla wafers
- 3/4 cups grated coconut
- 3/4 cups powdered Sugar
- 1/2 cup frozen orange juice (thawed but not diluted)

MODIFICATIONS

DIRECTIONS

- In a food processor chop the vanilla wafers and add to a bowl.
- Add the Sugar and Coconut to the bowl and mix all of the dry ingredients together.
- Add the orange juice to the bowl and mix
- Roll into balls and place on wax paper.
- You can then roll the balls in Powdered Sugar.

Makes 30 balls



Lu Etta Olson Sugar Cookies

INGREDIANTS

- 1 package Vanilla wafers
- 3/4 cups grated coconut
- 3/4 cups powdered Sugar
- 1/2 cup frozen orange juice
(thawed but not diluted)

MODIFICATIONS

DIRECTIONS

- In a food processor chop the vanilla wafers and add to a bowl.
- Add the Sugar and Coconut to the bowl and mix all of the dry ingredients together.
- Add the orange juice to the bowl and mix
- Roll into balls and place on wax paper.
- You can then roll the balls in Powdered Sugar.

Makes 30 balls



Angel Cloud Cookies

INGREDIENTS

- 1 package Vanilla wafers
- 3/4 cups grated coconut
- 3/4 cups powdered Sugar
- 1/2 cup frozen orange juice (thawed but not diluted)

MODIFICATIONS

DIRECTIONS

- In a food processor chop the vanilla wafers and add to a bowl.
- Add the Sugar and Coconut to the bowl and mix all of the dry ingredients together.
- Add the orange juice to the bowl and mix
- Roll into balls and place on wax paper.
- You can then roll the balls in Powdered Sugar.

Makes 30 balls



Snowball Cookies

INGREDIENTS

- 1 package Vanilla wafers
- 3/4 cups grated coconut
- 3/4 cups powdered Sugar
- 1/2 cup frozen orange juice (thawed but not diluted)

MODIFICATIONS

DIRECTIONS

- In a food processor chop the vanilla wafers and add to a bowl.
- Add the Sugar and Coconut to the bowl and mix all of the dry ingredients together.
- Add the orange juice to the bowl and mix
- Roll into balls and place on wax paper.
- You can then roll the balls in Powdered Sugar.

Makes 30 balls





Fudge

Oh Fudge

- Microwave Caramel Fudge
- Microwave Chocolate Fudge
- Aunt Marlene's Taffy Jar Fudge
- Creamy White Rum Raisin Fudge
- Mexican Fudge
- Festive Fudge (Eagle Brand Fudge)

Microwave Caramel Fudge

INGREDIENTS

- 1/2 cup butter
- 1/2 tsp. vanilla
- 1 cup firmly packed brown sugar
- 1 box powdered sugar
- 1/4 cup evaporated milk

MODIFICATIONS

DIRECTIONS

- Place butter in 1 quart glass dish.
- Cook in microwave 1 minute.
- Add brown sugar. Mix well.
- Cook in microwave 2 minutes. This mixture will be boiling.
- Stir until mixture has cooled slightly. Add milk and vanilla Mix well.
- Add sugar. Mix until well blended.
- Spread into a buttered dish.
- Refrigerate one hour. Cut and serve.

Makes 30 balls



Microwave Chocolate Fudge

INGREDIENTS

- 1/2 cup Coco Powder
- 1 tsp. vanilla
- 1 box powdered sugar
- 1/4 cup evaporated milk
- 1/4 lb Butter

MODIFICATIONS

DIRECTIONS

- Place sugar in glass dish.
- Mix in cocoa
- Place butter in center and pour in milk and vanilla.
- Cook on high in microwave for 2 minutes.
- Beat until smooth and pour into greased dish.
- Place in refrigerator.
- Cut when cooled.

Makes 30 balls



Aunt Marlene's Taffy Jar Fudge

INGREDIANTS

- 1 package Vanilla wafers
- 3/4 cups grated coconut
- 3/4 cups powdered Sugar
- 1/2 cup frozen orange juice
(thawed but not diluted)

MODIFICATIONS

DIRECTIONS

- In a food processor chop the vanilla wafers and add to a bowl.
- Add the Sugar and Coconut to the bowl and mix all of the dry ingredients together.
- Add the orange juice to the bowl and mix
- Roll into balls and place on wax paper.
- You can then roll the balls in Powdered Sugar.

Makes 30 balls



Creamy White Rum Raisin Fudge

INGREDIENTS

- 1 package Vanilla wafers
- 3/4 cups grated coconut
- 3/4 cups powdered Sugar
- 1/2 cup frozen orange juice (thawed but not diluted)

MODIFICATIONS

DIRECTIONS

- In a food processor chop the vanilla wafers and add to a bowl.
- Add the Sugar and Coconut to the bowl and mix all of the dry ingredients together.
- Add the orange juice to the bowl and mix
- Roll into balls and place on wax paper.
- You can then roll the balls in Powdered Sugar.

Makes 30 balls



Mexican Fudge

INGREDIANTS

- 1 package Vanilla wafers
- 3/4 cups grated coconut
- 3/4 cups powdered Sugar
- 1/2 cup frozen orange juice (thawed but not diluted)

MODIFICATIONS

DIRECTIONS

- In a food processor chop the vanilla wafers and add to a bowl.
- Add the Sugar and Coconut to the bowl and mix all of the dry ingredients together.
- Add the orange juice to the bowl and mix
- Roll into balls and place on wax paper.
- You can then roll the balls in Powdered Sugar.

Makes 30 balls



Festive Fudge (Eagel Brand Fudge)

INGREDIANTS

- 1 package Vanilla wafers
- 3/4 cups grated coconut
- 3/4 cups powdered Sugar
- 1/2 cup frozen orange juice
(thawed but not diluted)

MODIFICATIONS

DIRECTIONS

- In a food processor chop the vanilla wafers and add to a bowl.
- Add the Sugar and Coconut to the bowl and mix all of the dry ingredients together.
- Add the orange juice to the bowl and mix
- Roll into balls and place on wax paper.
- You can then roll the balls in Powdered Sugar.

Makes 30 balls





Candies & Bark

Sweet Delights for Christmas

- Brown Sugar Candies (sees dup)
- Pralines
- Soda Cracker English Toffee
- Chocolate Fruit and Nut Clusters
- Rolo Pretzel Delights (Turtles)
- Almond Bark
- Corn Flake Haystacks
- Chinese Noodle Haystacks

Brown Sugar Square

INGREDIENTS

- 2 cups light brown sugar
- 3/4 cups heavy whipping cream
- 6 Tbsps. butter (I use Land o' Lakes)
- 1/2 tsp. vanilla
- 1/4 tsp. salt
- 1 cup powdered sugar
- 1 pound dipping chocolate (I like Ghirardelli brand) a little white chocolate for drizzling

MODIFICATIONS



DIRECTIONS

- Line a 9x9 pan with foil and spray with cooking spray (Pam).
- Place brown sugar, whipping cream and butter in a saucepan over medium high heat.
- Stir until melted and bring to a rolling boil. Reduce heat to low and place candy thermometer in pan.
- Stir occasionally till it reaches 236°, about 7-8 minutes. Turn off heat and stir in vanilla and salt and Wisk in powdered sugar.
- Pour into pan and let sit at room temperature till set.
- Remove from pan. Using a very sharp knife, cut into squares. Candy likes to flake apart so make your cuts small but swift. Melt dipping chocolate according to

Pralines

INGREDIANTS

- 3 cups white sugar
- 1 cub Buttermilk
- 3 tbsp Corn Syrup
- 1 tsp. baking soda
- 1/8 tsp. salt
- 2 cups pecan halves
- 2tbsp butter
- 2 tsp. Vanilla

MODIFICATIONS

DIRECTIONS

- In a heavy pan combine Sugar, Buttermilk, Corn Syrup, Baking Soda and Salt and bring to a boil.
- Stir occationally 40 minutes until Soft Ball stage.
- Remove from heat and let stand for 5 minutes.
- Stir in pecans, butter and vanilla for 5 minutes with a wood spoon.
- Drop on wax paper and let stand for 30 minutes.



Soda Cracker English Toffee

INGREDIENTS

- 2 sticks of Butter
- 1 cup firmly packed brown sugar
- 1 package of Soda Crackers to fill a cookie sheet.
- 1 package of chocolate chips
- Chopped pecans or walnuts for option sprinkle

MODIFICATIONS

DIRECTIONS

- In a sauce pan combine butter and brown sugar and heat to boil, boiling for 3 minutes.
- Place the crackers on a foil lined cookie sheet to cover the sheet.
- Pour boiling butter and sugar over the crackers.
- Bake at 350 degrees for 5 minutes.
- Cool for 4 to 5 minutes.
- Pour Chocolate Chips on top and let melt and then spread over top.
- Sprinkle with chopped pecans or walnuts.



Chocolate Fruit & Nut Clusters

INGREDIANTS

- 1 package Vanilla wafers
- 3/4 cups grated coconut
- 3/4 cups powdered Sugar
- 1/2 cup frozen orange juice (thawed but not diluted)

MODIFICATIONS

DIRECTIONS

- In a food processor chop the vanilla wafers and add to a bowl.
- Add the Sugar and Coconut to the bowl and mix all of the dry ingredients together.
- Add the orange juice to the bowl and mix
- Roll into balls and place on wax paper.
- You can then roll the balls in Powdered Sugar.

Makes 30 balls



Rolo Pretzel Delights (Turtles)

INGREDIANTS

- 1 package Vanilla wafers
- 3/4 cups grated coconut
- 3/4 cups powdered Sugar
- 1/2 cup frozen orange juice (thawed but not diluted)

MODIFICATIONS

DIRECTIONS

- In a food processor chop the vanilla wafers and add to a bowl.
- Add the Sugar and Coconut to the bowl and mix all of the dry ingredients together.
- Add the orange juice to the bowl and mix
- Roll into balls and place on wax paper.
- You can then roll the balls in Powdered Sugar.

Makes 30 balls



Almond Bark

INGREDIANTS

- 1 package Vanilla wafers
- 3/4 cups grated coconut
- 3/4 cups powdered Sugar
- 1/2 cup frozen orange juice
(thawed but not diluted)

MODIFICATIONS

DIRECTIONS

- In a food processor chop the vanilla wafers and add to a bowl.
- Add the Sugar and Coconut to the bowl and mix all of the dry ingredients together.
- Add the orange juice to the bowl and mix
- Roll into balls and place on wax paper.
- You can then roll the balls in Powdered Sugar.

Makes 30 balls



Corn Flake Haystacks

INGREDIANTS

- 1 package Vanilla wafers
- 3/4 cups grated coconut
- 3/4 cups powdered Sugar
- 1/2 cup frozen orange juice (thawed but not diluted)

MODIFICATIONS

DIRECTIONS

- In a food processor chop the vanilla wafers and add to a bowl.
- Add the Sugar and Coconut to the bowl and mix all of the dry ingredients together.
- Add the orange juice to the bowl and mix
- Roll into balls and place on wax paper.
- You can then roll the balls in Powdered Sugar.

Makes 30 balls



Chinese Noodle Haystacks

INGREDIANTS

- 1 package Vanilla wafers
- 3/4 cups grated coconut
- 3/4 cups powdered Sugar
- 1/2 cup frozen orange juice (thawed but not diluted)

MODIFICATIONS

DIRECTIONS

- In a food processor chop the vanilla wafers and add to a bowl.
- Add the Sugar and Coconut to the bowl and mix all of the dry ingredients together.
- Add the orange juice to the bowl and mix
- Roll into balls and place on wax paper.
- You can then roll the balls in Powdered Sugar.

Makes 30 balls





Marshmallow Delights

Treats made with Marshmallows

- Marshmallow Logs
- Chocolate Marshmallow Velvet

Marshmallow Logs

INGREDIENTS

- 1 6oz package Chocolate Chips
- 1/4 cups Butter
- 3 cups Marshmallows
- 3/4 cups chopped pecans or walnuts.

MODIFICATIONS

-

DIRECTIONS

- In a large sausepan over low heat, melt chocolate chips and butter.
- remove from heat and cool.
- Stir in the marshmallows and 1/4 cup of pecans.
- Divide mixture in half on to wax paper and shape into logs 1/2 inch diameter and 6 inches long.
- roll each in remaining 1/2 cup nuts and chill.
- slice longs into 1/2 inch slices.

Makes 2 dozen slices



Chocolate Marshmallow Velvet

INGREDIENTS


- 1 cup evaporated Milk
- 2 cups sugar
- 2 6oz bags of chocolate chips
- 1 tsp. vanilla
- 1 1/2 cups mini marshmallows.

MODIFICATIONS



DIRECTIONS

- Combine milk and sugar in a saucepan over low heat.
- Stir until sugar is dissolved and mixture comes to a boil.
- Increase heat and boil 2 minutes, stirring constantly.
- Remove from heat and add Chips and Vanilla.
- Stir until smooth.
- Pour 1/2 of the chocolate into an 8 Inch pan.
- Cover with marshmallows and press gently into the chocolate.
- Top with the remaining chocolate mixture.
- Cool and cut into squares.



all you need
is love. but a
little chocolate
here and then
doesn't hurt.

CHARLES M. SCHULZ