



## Chocolate Peppermint Bark (White or Dark)

### Ingredients

2 bags (22 oz.) of Ghirardelli white or dark chocolate chips

15 unwrapped starlight peppermints OR 12 candy canes

1/8 tsp of peppermint extract

½ tsp canola oil

### Directions

In a zip-close bag, break up the peppermint with a kitchen mallet.

Place both bags of chocolate in a microwave safe bowl. Heat at 50% power for 3 minutes, stir, and repeat for another 3 minutes.

Once melted, incorporate the peppermint extract and canola oil into the chocolate.

Stir in peppermint pieces.

On a cookie sheet lined with parchment paper, spread out the chocolate mixture in a thin even layer using a spatula or offset spatula.

Refrigerate 30-60 minutes

Break up chocolate into 'bark'. Store in an airtight container in the refrigerator.



## Rellenitos

### Ingredients

- 4 very ripe plantains
- 2 cinnamon sticks
- 1 can unseasoned black refried beans
- 3 tsp cane sugar
- ½ tsp cinnamon
- ½ tsp unsweetened cocoa powder (optional)
- Canola or Olive oil
- Confectioners' sugar

### Directions

Wash and cut the heads and tails off the plantains, then cut in half, and place them in a pot of boiling water.

Add cinnamon sticks and simmer for 15 to 20 minutes. They are done when the skins begin to split.

Take the plantains out of the pot and allow to cool. Set the pot with the water aside.

Mash the plantains

If you notice that the mashed plantains are very thick, you may add a little water from the cooking water. If the mixture is too runny, you may add a little flour (or cornstarch). The goal is to obtain a dough consistency.

Place the beans in a medium skillet over low heat and add sugar, cinnamon and cocoa.

On a lightly floured surface, take the plantain dough and form a tortilla out of the mixture 4"-6" in diameter. Place the beans in the middle and carefully wrap it, ensuring to cover the beans completely.

Heat a pan with ½ to ¾ inch oil 350 – 360 degrees.

Carefully place each rellenito into the hot oil and cook for 2-3 minutes per side.

Place them on paper towels to absorb the oil. Dust with a bit of sugar and serve.



## Peanut Butter Balls (Buckeyes)

### Ingredients

- 1 box confectioners' sugar (3 cups)
- 1.5 cups peanut butter (smooth)
- ½ cup unsalted butter, room temperature, cut into large cubes
- 1 tsp vanilla
- 12 ounces semi-sweet chocolate chips

### Directions

- In a stand mixer with the dough attachment, add all ingredients, starting with the sugar. Stir initially on low to combine. Then increase speed to get a cookie dough consistency. Form balls slightly smaller than a ping-pong ball, by rolling it in your hand. Place on a parchment lined cookie sheet and refrigerate for 30 minutes.
- Place chocolate in a glass bowl, and microwave on 50% power for 1-3 minutes. Stir until melted.
- Using a toothpick, stab each ball and coat about 2/3rds of the way up in the melted chocolate, leaving the top exposed. Return to cookie sheet.
- Chill for 30-60 minutes and serve.
- You may store in an airtight container in the refrigerator.



## Mexican Wedding Cookies

### Ingredients

- 1 cup (2 sticks) unsalted softened butter, cut into large cubes
- 2 cups sifted flour
- 4 heaping Tbsp confectioners' sugar
- 1 tsp vanilla
- Pinch of salt
- 1 cup finely chopped pecans
- 1 ½ cups confectioners' sugar

### Directions

In a stand mixer with the dough attachment, add the first 5 ingredients, starting with the sugar and flour.

Stir initially on low to combine.

Add pecans, then increase speed to get a cookie dough consistency.

Form balls the size of a ping-pong ball, by rolling it in your hand.

Place on a parchment lined cookie sheet and bake in a 350-degree oven for 20 minutes.

Transfer to a cooling rack for no more than 5 minutes.

Using your fingers, roll each cookie in the confectioners' sugar to thoroughly coat.

Once cooled, you may use a sifter and dust the cookies again with additional sugar.



## Monkey Bread

### Ingredients

- 2 cans of Grands giant biscuits, plain or butter flavored
- 1 cup firmly packed brown sugar
- $\frac{3}{4}$  cup unsalted butter
- $\frac{3}{4}$  cup granulated sugar
- 1 Tbsp ground cinnamon
- $\frac{1}{2}$  cup diced pecans or walnuts
- $\frac{1}{2}$  cup of raisins, dried currants, dried cherries, or dried cranberries

### Directions

- In a gallon-sized zip-close bag, combine granulated sugar and cinnamon. Shake to combine.
- Working in batches, take one can of biscuits and cut each into quarters.
- Place batch in sugar/cinnamon mixture and shake vigorously to coat.
- In a greased fluted pan, add  $\frac{1}{3}$  of the pecans and raisins in the bottom.
- Layer the first batch of coated dough quarters into the pan.
- Add  $\frac{1}{3}$  of the pecans and raisins.
- Repeat cutting the next can of biscuits into quarters and shake in sugar/cinnamon mixture to coat.
- Layer 2<sup>nd</sup> batch of coated dough quarters into the pan.
- Place remaining pecans and raisins on top.
- In a microwave safe bowl, melt the butter. Immediately add the brown sugar to the butter and stir to combine.
- Pour the sugar/butter mixture evenly over the top of the dough.
- Bake at 350 degrees for 30-32 minutes.
- Once baked, immediately invert fluted pan onto a plate and serve hot.