

More Sweet Treats

Marbled Fudge Bars (Stephanie Chorney)

Ingredients—Fudge bar

- 4 oz. unsweetened chocolate squares
- 2 cups sugar
- 1 cup butter
- 3 eggs
- 1 cup flour
- ½ teaspoon salt
- 1 teaspoon vanilla
- 1 cup chopped walnuts

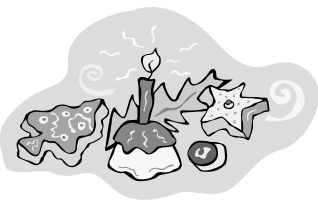
Ingredients—Topping

- 1 – 8 oz. package cream cheese softened
- ½ cup sugar
- 1 egg

Preparation

Preheat oven to 350F. Melt butter and chocolate in double boiler. In a bowl, beat sugar and eggs with whisk. Then stir in flour, salt, chopped nuts, and vanilla with wooden spoon until combined. Spread in greased 9 X 13 pan.

For topping, beat cream cheese, sugar and egg with beater. With large spoon, drop mixture in dollops on top of batter. Using tip of knife, lightly score top surface in a criss-cross pattern. Bake 40-45 minutes until toothpick comes out clean. Cool on rack.



Chocolate-Dipped Coconut Macaroons (Candy Faunce)

Makes 3 doz. or 36 servings, 1 cookie each

Ingredients

- 1 pkg. (14 oz.) BAKER'S ANGEL FLAKE Coconut
- 2/3 cup sugar
- 6 Tbsp. flour
- 1/4 tsp. salt
- 4 egg whites, lightly beaten
- 1 tsp. almond extract
- 1 pkg. (8 squares) BAKER'S Semi-Sweet Chocolate

Preparation

Preheat oven to 325F. Combine coconut, sugar, flour and salt. Add egg whites and extract; mix well. Drop by table-spoonfuls, 2 inches apart, onto greased and floured baking sheets.

Bake 20 min. or until edges are golden brown. Cool 3 min. on baking sheets; remove to wire racks. Cool completely.



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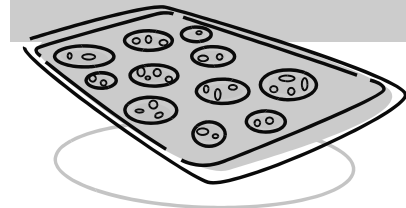
Sweet Treats for the Holidays from the PNS Board

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Sweet Treats for the Holidays



Pumpkin Nut Bread (Stephanie Greene)

Ingredients

- 4 eggs
- 1 cup vegetable oil
- 2 cups pumpkin
- 2 1/2 cups sugar
- 3 cups flour
- 2 1/2 teaspoon cinnamon
- 2/3 teaspoon nutmeg
- 2/3 teaspoon clove
- 1/3 teaspoon allspice
- 2/3 teaspoon salt
- 1 3/4 teaspoons baking soda
- 1 cup walnuts
- 1/2 cup raisins

Preparation

Preheat oven to 350. Grease and flour loaf pan. Beat eggs and mix in sugar, vegetable oil and pumpkin. Sift together dry ingredients and mix into pumpkin mixture. Fold in nuts and raisins.

Bake for 60 minutes or until cake tester comes out clean.



White Chocolate, Cranberry, and Macadamia Nut Cookies (Drew Marshall)

Yield: Makes 36 (large) or 72 (small) cookies

Ingredients

- 3 cups all purpose flour
- 1 teaspoon baking soda
- 3/4 teaspoon salt
- 1 cup (2 sticks) unsalted butter, room temp
- 1 cup (packed) golden brown sugar
- 3/4 cup sugar
- 2 large eggs
- 1 tablespoon vanilla extract
- 1 1/2 cups dried cranberries (about 6 oz)
- 1 1/2 cups white chocolate chips (about 8 1/2 oz)
- 1 cup coarsely chopped roasted salted macadamia nuts (about 4 1/2 oz)

Preparation

Preheat oven to 350°F. Line 2 large rimmed baking sheets with parchment paper. Sift first 3 ingredients into medium bowl. Using electric mixer, beat butter in large bowl until fluffy. Add both sugars and beat until blended. Beat in eggs, 1 at a time, then vanilla. Add dry ingredients and beat just until blended. Using spatula, stir in cranberries, white chocolate chips, and nuts.

For large cookies, drop dough by heaping tablespoonfuls onto prepared sheets, spacing 2 1/2 inches apart. For small cookies, drop dough by level tablespoonfuls onto sheets, spacing 1 1/2 inches apart.

Bake cookies until just golden, about 18 minutes for large cookies and about 15 minutes for small cookies. Cool on sheets. **Do ahead** Can be made ahead. Store airtight at room temperature up to 2 days or freeze up to 2 weeks.

Magic Cookie Bars (Georgia Rosen)

Ingredients

- 1/2 cup butter or margarine, melted
- 1 1/2 cups graham cracker crumbs
- 1 (14 oz) can sweetened condensed milk
- 6 oz. semisweet chocolate morsels
- 1 1/3 cups flaked coconut
- 1 cup chopped nuts

Preparation

Heat oven to 350 degrees F (325 degrees for glass dish). Melt butter in 13 X 9 pan. Sprinkle crumbs over butter; pour milk evenly over crumbs.

Top with remaining ingredients. Press firmly. Bake 25 to 30 minutes until lightly browned. Cool; chill then cut into bars.

On behalf of the PNS Board and Staff, we thank you for your friendship and support. Warm wishes to you and your loved ones this holiday season and good health and happiness now and in the New Year.

