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| Reese’s Peanut Butter CupsIngredients:

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| 24 | Cupcake liners |
| 2 1/2 cups | Peanuts  |
| 1 1/2 tsp | Vanilla extract |
| 3/4 tsp | Kosher salt |
| 1/2 cup | Granulated sugar |
| 12 oz.  | Milk chocolate |

Directions:Peanut filling: Toast peanuts in 350°F oven until golden brown, 20-25 minutes. Grind in food processor until smooth nut butter forms. Add 1 cup peanut butter to stand mixer, combine with 1 1/2 tsp vanilla extract and 3/4 tsp kosher salt. In small saucepan, bring 1/2 cup granulated sugar and 3 tbsp water to a boil and cook until mixture reaches 248°F. Beat mixture into peanut butter while mixing until cool. Let rest on parchment paper, then roll out to 1/4-inch thick slab. Punch out 1-inch circles and freeze until assembly.Assembly: Trim muffin liners to ~ 3/4-inch height. Fill with small amount of melted milk chocolate, then place peanut butter circle on top. Cover peanut butter with melted milk chocolate. Tap between all steps to remover air bubbles. Chill until chocolate is set. | Chef hat man |
| OreosIngredients:

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| 1 cup | All-purpose flour |
| 1/2 cup | Bread flour |
| 3 tbsp | Black cocoa |
| 7 tsp | Dutch processed cocoa |
| 1/2 tsp | Kosher salt |
| 1/2 tsp | Baking soda |
| 1 cup | Unsalted butter |
| 2/3 cup | Granulated sugar |
| 1/4 cup | Light brown sugar |
| 2 tsp | vanilla |
| 50 g | Coconut oil |
| 50g | Cocoa butter |
| 100g  | Powdered sugar |

Directions:Cookies: Pre-heat oven to 350°F. Combine AP flour, bread flour, black cocoa, Dutch processed cocoa, salt, and baking soda. Brown unsalted butter. Let sit until cool, then cream with granulated sugar, light brown sugar, and 1 tsp of vanilla. Mix in dry ingredients until incorporated. Roll dough out to 1/8-inch and punch out 1 3/4-inch diameter circles. Freeze for 10 minutes, then bake at 350°F on a parchment paper lined sheet until crisp, about 14-16 minutes. Cool on rack.Crème filling: While cookies bake, melt together 50g coconut oil, 50g grated cocoa butter, pinch of kosher salt and 1 tsp vanilla extract, then combine with 100g powdered sugar. Roll out to 1/8-inch thickness. Chill for 5 minutes in refrigerator, then punch out circles slightly smaller than cookies (1 1/2-inch diameter). Assembly: To assemble, let filling warm up slightly, then lay circles of filling on top of half of cookies. Place other half of cookies on top and gently press to adhere. | Chef hat man |

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| Heath BarsIngredients:

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| 3/4 cup | Whole almonds |
| 3 1/3 cups | Granulated sugar |
| 1 1/2 cups | Butter |
| 1/4 cup | Light corn syrup |
| 1/2 tsp | Salt |
| 1 tbsp | Vanilla |
| 12 oz.  | Bittersweet or semisweet chocolate |

Directions:Toast almonds in a 350°F oven until golden, 10-12 minutes. Once cool, finely chop. In a 5- to 6-quart pan over medium-low heat, stir sugar, butter, corn syrup, salt, and 3/4 cup water until butter is melted and sugar is dissolved. Increase heat to medium-high and cook, stirring occasionally, until mixture is deep golden brown (300° on a candy thermometer; see notes), 10 to 15 minutes. Remove from heat and carefully stir in vanilla and half the almonds (mixture may bubble up). Immediately pour into a 10- by 15-inch baking pan with 1-inch-tall sides. Let toffee cool at room temperature until set, at least 30 minutes. Meanwhile, place chocolate in the top of a double boiler or in a heatproof bowl. Bring a few inches of water to a simmer in bottom of double boiler or a pan that the bowl can nest in; remove pan from heat. Place chocolate over water and let stand, stirring occasionally, until melted and smooth, about 10 minutes. | Chef hat man |