



## TOFFEE BISCOTTI

- |                                     |                                  |
|-------------------------------------|----------------------------------|
| 2 1/2 cups (625 mL) flour           | 2 Skor bars (39 g each), crushed |
| 1/2 cup (125 mL) packed brown sugar | 3 eggs                           |
| 1/2 cup (125 mL) sugar              | 1 tbsp (15 mL) oil               |
| 2 tsp (10 mL) baking powder         | 1 tsp (5 mL) vanilla             |

Combine flour, brown sugar, sugar, baking powder and Skor bars. Whisk together eggs, oil and vanilla. Add to dry ingredients and stir to combine. Mixture will appear crumbly. Gather dough into a ball and knead lightly several times. Divide dough in half. Shape each half into a log, 10 inches (25 cm) long and 2 inches (5 cm) wide. Place logs on a lightly greased cookie sheet. Bake at 350°F (180°C) for 30 - 35 minutes. Remove from oven and cool 2 - 3 minutes. Transfer logs to a rack and cool 10 minutes. Place logs on a cutting board. Using a sharp knife, cut logs diagonally into 15 - 16 slices. Place slices, cut side down, on cookie sheets. Bake at 325°F (160°C) for 10 minutes. Turn slices over and bake an additional 10 minutes. Remove biscotti to a rack and cool completely. Store biscotti in an airtight container for up to 2 weeks or freeze for up to 3 months. **Yield:** 2 1/2 dozen biscotti.

## CREAMY CHOCOLATE FUDGE

*The addition of baking soda to this easy fudge produces a texture similar to that of traditional cooked fudge.*

- |  |   |
|--|---|
| 16 squares semi-sweet chocolate, chopped | 1 can (300 mL) sweetened condensed milk |
| 1/2 tsp (2 mL) baking soda               | 1 tbsp (15 mL) vanilla                  |
| Pinch salt                               | 1 cup (250 mL) chopped walnuts          |

Line an 8 inch (20 cm) square baking pan with nonstick foil, leaving a 2 inch (5 cm) overhang. Place chocolate, baking soda and salt in a stainless steel bowl. Stir in sweetened condensed milk and vanilla. Set bowl over a saucepan of simmering water. Do not allow water to touch bowl. Cook chocolate mixture, stirring constantly, until chocolate is almost melted. Remove bowl from saucepan and stir until chocolate is completely melted. Stir in walnuts. Pour chocolate mixture into prepared pan. Refrigerate, uncovered, until firm. Using foil as an aid, lift fudge from pan. Cut into squares. Remove squares from foil. Store in an airtight container in refrigerator for up to 1 week. May be frozen. Makes 36.

## ALMOND COOKIE BRITTLE

- |                                   |   |
|-----------------------------------|---|
| 3/4 cup (175 mL) butter, softened | 2 tsp (10 mL) grated lemon peel                             |
| 3/4 cup (175 mL) sugar            | 1/2 cup (125 mL) coarsely chopped<br>toasted sliced almonds |
| 2 tsp (10 mL) vanilla             |   |
| 1 1/2 cups (375 mL) flour         |   |

Line a 9x13 inch (23x33 cm) baking pan with foil. Lightly grease foil. Using medium speed of an electric mixer, beat together butter and sugar until fluffy. Beat in vanilla. Stir in flour and lemon peel. Fold in almonds. Press mixture into prepared pan. Bake at 350°F (180°C) for 20 - 25 minutes or until light golden brown. Cool in pan on a rack. Break into chunks. May be frozen.

## LICORICE ALLSORTS BARS

36 shortcake biscuits, broken	1 cup (250 mL) unsweetened fine coconut
1 can (300 mL) sweetened condensed milk	2 cups (500 mL) licorice allsorts
1 cup (250 mL) butter	2/3 cup (150 mL) whipping cream
2 tbsp (25 mL) white corn syrup	6 squares semi-sweet chocolate, chopped

Line a 9x13 inch (23x33 cm) baking pan with nonstick foil, leaving a 2 inch (5 cm) overhang. Working in batches, place biscuits in a food processor and process, using an on/off motion, until fine crumbs form. There should be about 4 1/2 cups (1.125 L) biscuit crumbs. Combine sweetened condensed milk, butter and corn syrup in a large saucepan. Cook over low heat, stirring frequently, until butter is melted and mixture is smooth. Remove from heat; stir in biscuit crumbs and coconut until blended. Stir in licorice allsorts. Press mixture into prepared pan. Cover and refrigerate for 1 hour. Meanwhile, to prepare chocolate frosting, combine cream and chocolate in a small saucepan. Cook over low heat, stirring constantly, until chocolate is melted and mixture is smooth. Refrigerate, stirring occasionally, for 45 minutes or until mixture is of a spreading consistency. Spread chocolate frosting over allsorts mixture. Refrigerate until chocolate frosting is firm. Using foil as an aid, lift bar from pan. Cut into bars. Remove bars from foil. Store in an airtight container in refrigerator for up to 1 week. Makes 32 bars.

**Cook's Note:** *The ATCO Blue Flame Kitchen used 1 1/2 boxes of Peek Freans Shortcake Biscuits in the recipe. One box (350 g) contains 24 shortcake biscuits.*

## OUR SIGNATURE CHEWY CHOCOLATE CHIP COOKIES

*These cookies were a real hit with our taste panel. Of the two batches made, our taste panel preferred the more chewy texture of the cookies made using the imperial measures, rather than the metric measures.*

3 1/2 cups (875 mL) flour	2 eggs
1 tsp (5 mL) baking soda	1 tbsp (15 mL) vanilla
1 tsp (5 mL) salt	1 1/2 cups (375 mL) chocolate chips
1 1/2 cups (375 mL) packed golden brown sugar	1/2 cup (125 mL) chopped walnuts or pecans, optional
1 cup (250 mL) sugar	
1 1/3 cups (325 mL) butter, softened	

Combine flour, baking soda and salt in a bowl; set aside. Using medium speed of an electric mixer, beat together brown sugar, sugar and butter until fluffy. Using low speed, beat in eggs and vanilla until blended. Using high speed, beat until light and fluffy. Stir in flour mixture just until blended. Fold in chocolate chips and walnuts. Cover and refrigerate for 30 minutes. Drop 1 tbsp (15 mL) measures of dough 2 inches (5 cm) apart onto ungreased cookie sheets. Bake at 375°F (190°C) for 11 - 12 minutes or until bottoms of cookies are golden. Cookies will look puffed and almost set. Do not overbake. Let cookies stand for 5 minutes on cookie sheets. Cookies will fall upon standing. Remove from cookie sheets and cool cookies on racks. Store in an airtight container in a cool dry place for up to 3 days. Makes 3 - 3 1/2 dozen cookies.