

Peanut Butter Swirl Fudge

2 cups granulated sugar
1/2 cup butter
1/2 cup milk
2 cups (12 oz) semisweet
chocolate chips
1 1/4 cups miniature
marshmallows
1 tsp vanilla extract
3/4 cup extra chunky peanut
butter, divided

Line a 9 x 9 inch baking pan with foil; butter the bottom and sides of the foil. Set aside.

In a saucepan, combine sugar, butter and milk. Bring to a boil over medium-high heat, stirring occasionally. Reduce heat to maintain a slow boil and cook for 2 minutes.

Remove from the heat and stir in the chocolate, marshmallows, vanilla and 1/4 cup peanut butter. Stir until mixture is smooth.

Pour into prepared pan. Place the remaining 1/2 cup peanut butter in a small microwave bowl; heat for 15 to 30 seconds or until warm and melted. Drop small spoonfuls of peanut butter onto fudge. With a metal spatula, gently swirl.

Chill until firm, about 3 to 4 hours. Cut into one inch squares; store in an airtight container and refrigerate.

Makes 72 pieces (2 pounds).

Chocolate Pecan Snowballs

2 cups all-purpose flour
2 Tbs unsweetened
cocoa powder
1/4 tsp salt
1 cup pecans, toasted and
finely chopped
1 cup butter
2/3 cup powdered sugar
2 tsp vanilla extract
Additional powdered sugar

In a medium-size bowl, combine flour, cocoa, salt and pecans.

In a large mixing bowl, beat butter and 2/3 cup powdered sugar until light and fluffy. Add vanilla and mix well. Gradually add flour mixture, beating until dry ingredients are moistened.

Gather into a ball, cover and refrigerate overnight.

Preheat oven to 325°F.

Pinch off enough dough to shape 1-inch balls; place on ungreased baking sheets, 1 inch apart. Bake for 12 to 15 minutes or until firm to the touch and edges begin to brown. Remove to a wire rack to cool. Sprinkle with powdered sugar just before serving. Cookies will be firm.

Makes about 5 dozen cookies.

