

Valentine Butter Temptations



MAKES: 12 SERVINGS YIELD: 12 BARS START TO FINISH 25 MINS

INGREDIENTS

1 CUP PEANUT BUTTER
1 CUP SUGAR
1 EGG

½ TSP BAKING POWDER
1 TSP VANILLA
RUSSELL STOVER MILK CHOCOLATE HEARTS

DIRECTIONS

1. COMBINE 1 CUP PEANUT BUTTER, 1 CUP SUGAR, 1 EGG, ½ TSP BAKING POWDER, AND 1 TSP VANILLA IN MIXING BOWL AND MIX WELL.
2. SPRAY A MINI MUFFIN OR MINI TART PAN WITH COOKING SPRAY (OR LINE WITH MINI CUPCAKE LINERS).
3. SCOOP PEANUT BUTTER BATTER WITH SMALL COOKIE SCOOP INTO MINI TART PAN. SPRINKLE WITH HOLIDAY SPRINKLES.
4. BAKE AT 350 DEGREES FOR 8-10 MINUTES OR UNTIL EDGES BEGIN TO LIGHTLY BROWN AND CENTER IS PUFFED AND SET. REMOVE TARTS FROM OVEN (CENTERS WILL COLLAPSE SLIGHTLY).
5. PLACE A RUSSELL STOVER MILK CHOCOLATE HEART IN THE CENTER OF EACH TART RIGHT AFTER BAKING. ALLOW TARTS TO SIT FOR 2 MINUTES AND FLATTEN BALLS INTO DISCS WITH FINGER OR BACK OF SPOON. REMOVE TO RACKS TO COOL.





NUTRITION FACTS
 SERVINGS PER RECIPE 12, FIBER (G) 0, SODIUM (MG) 208,
 TRANS FATTY ACID (G) 0, COBALAMIN (VIT. B12) (µG) 1, PRO. (G)
 2, CALCIUM (MG) 3, SUGAR (G) 30, POTASSIUM (MG) 23, NIACIN
 (MG) 3, POLYUNSATURATED FAT (G) 0, FOLATE (µG) 94, MONOUN-
 SATURATED FAT (G) 1, PYRIDOXINE (VIT. B6) (MG) 0, CARB. (G)
 57, MARK AS FREE EXCHANGE () 0, VIT. C (MG) 10, FAT, TOTAL (G)
 4, IRON (MG) 5, VIT. A (IU) 1143, CAL. (KCAL) 272, SAT. FAT (G) 3,
 RIBOFLAVIN (MG) 0, CHOL. (MG) 10, THIAMIN (MG) 0

DRESS UP RICE CEREAL HEARTS WITH FROSTING AND RUSSELL STOVER CHOCOLATE FOR VALENTINE'S DAY TREATS.

Chocolate Dipped Valentine's Day Marshmallow Treats

MAKES: 12 SERVINGS YIELD: 12 BARS START TO FINISH 25 MINS

INGREDIENTS

1/4 CUP BUTTER
 1 - 10 OUNCE PACKAGE TINY MARSHMALLOWS
 1 - 13 OUNCE JAR MARSHMALLOW CREME

2 TEASPOONS VANILLA
 1/4 TEASPOON SALT
 7 CUPS CRISP RICE CEREAL

DIRECTIONS

1. LINE A 13X9X2-INCH BAKING PAN WITH FOIL, EXTENDING THE FOIL OVER EDGES OF PAN. LIGHTLY BUTTER FOIL; SET PAN ASIDE.
2. IN A 6- TO 8-QUART HEAVY DUTCH OVEN MELT THE 1/4 CUP BUTTER OVER LOW HEAT. STIR IN MARSHMALLOWS. COOK AND STIR UNTIL MARSHMALLOWS ARE MELTED AND SMOOTH. STIR IN MARSHMALLOW CREME, VANILLA, AND SALT UNTIL COMBINED. REMOVE FROM HEAT. ADD CEREAL TO MARSHMALLOW MIXTURE, STIRRING GENTLY TO COAT.
3. TRANSFER CEREAL MIXTURE TO THE PREPARED BAKING PAN. USING A BUTTERED SPATULA OR BUTTERED WAXED PAPER, PRESS MIXTURE FIRMLY AND EVENLY INTO PAN. LET STAND UNTIL SET
4. USING THE EDGES OF THE FOIL, LIFT UNCU T BARS OUT OF PAN. USING A BUTTERED LONG KNIFE, CUT INTO BARS.

STORAGE

TO STORE: WRAP BARS INDIVIDUALLY IN PLASTIC WRAP AND PLACE IN AN AIRTIGHT CONTAINER; COVER. STORE AT ROOM TEMPERATURE FOR UP TO 1 WEEK.

VARIATION

CHOCOLATE-DIPPED MARSHMALLOW TREATS: IN A SMALL HEAVY SAUCEPAN COOK AND STIR 1 1/2 CUPS RUSSELL STOVER CHOCOLATE PIECES AND 6 OUNCES CHOCOLATE-FLAVOR CANDY COATING OVER LOW HEAT UNTIL MELTED AND SMOOTH. CUT BARS AS DIRECTED. DIP HALF OF EACH HEART INTO MELTED CHOCOLATE MIXTURE, LETTING EXCESS DRIP BACK INTO SAUCEPAN. PLACE ON WAXED PAPER. IF DESIRED, SPRINKLE WITH SPRINKLES.