

Almond Joy Chocolate Chip Cookies

Prep time: 10 minutes | Cook time: 10 minutes | Total time: 20 minutes | Makes: 5 dozen cookies [verify that it really makes 5 dozen cookies]

Almond Joy Pieces are good by themselves but taste even better when mixed into cookie dough and baked until light golden brown. Soft, chewy, and delicious, these cookies will be gone in no time!

¾ cup brown sugar, packed	1 teaspoon salt
¾ cup granulated sugar	1 teaspoon baking soda
1 cup (2 sticks) butter, softened	1 cup shredded sweetened coconut
1 teaspoon coconut extract	1 cup milk chocolate chips
2 eggs	1 cup Almond Joy Pieces
3 cups all-purpose flour	

Preheat oven to 375 degrees F.

In a large mixing bowl, combine sugars, softened butter, and coconut extract; beat until creamy. Add eggs and beat until incorporated. Mix in flour, salt, and baking soda until combined. Fold in coconut, chocolate chips, and Almond Joy Pieces.

Roll dough into 1-inch balls and place on ungreased cookie sheets. Bake 7 to 10 minutes, or until golden brown on top.



Snickers Cupcakes

Prep time: 10 minutes | Cook time: 20 minutes | Total time: 30 minutes | Makes: 24 cupcakes

You'll fall fast for these delicious chocolate cupcakes covered with caramel buttercream frosting and loaded with plenty of amazing toppings.

- 1 (15.25-ounce) box devil's food cake mix
- 1 (3.4-ounce) box chocolate instant pudding
- $\frac{1}{4}$ cup sour cream
- $\frac{1}{4}$ cup vegetable oil
- 3 large eggs
- 1 teaspoon vanilla extract

CARAMEL BUTTERCREAM FROSTING

- $\frac{1}{2}$ cup (1 stick) butter, at room temperature
- $\frac{1}{4}$ cup caramel sauce
- $\frac{1}{4}$ teaspoon salt
- 2 cups powdered sugar

ADDITIONAL TOPPINGS

- Caramel sauce
- Snickers Unwrapped Bites, halved
- Mini chocolate chips
- Chopped peanuts

Preheat oven to 350 degrees F. Line two muffin tins with paper cupcake liners.

In a large bowl, whisk together cake mix, pudding mix, sour cream, vegetable oil, eggs, and vanilla. Stir until well combined. Fill prepared muffin tins about $\frac{2}{3}$ full with batter.

Bake 20 minutes, or until toothpick inserted in the center comes out clean. Let cupcakes cool completely.

FOR CARAMEL BUTTERCREAM FROSTING:

In a large mixing bowl, beat together butter, caramel sauce, and salt. Gradually beat in powdered sugar until fluffy. Spread or pipe frosting onto cooled cupcakes. Top cupcakes with a drizzle of caramel sauce, candy, chocolate chips, and peanuts.



Cheesecake Brownies

Prep time: [provide details] | Cook time: [provide details] | Total time: [provide details] | Makes: [provide details]

This recipe takes brownies and cheesecakes and meshes them together into one amazing dessert. If you really want to go all out, skip using a mix and/or store-bought frosting and use your favorite homemade version instead.

- 1 (21.5-ounce) boxed brownie mix
- 1 (8-ounce) package cream cheese, softened
- 2 tablespoons butter, softened
- 1 tablespoon cornstarch
- 1 (14-ounce) can sweetened condensed milk
- 1 egg
- 1 teaspoon vanilla extract
- 1 (16-ounce) container prepared chocolate frosting, 2 cups of your favorite homemade frosting

Preheat oven to 350 degrees F. Coat a 9×13-inch baking pan with nonstick cooking spray.

Prepare brownie mix according to the directions on the package. Or, if using homemade batter, prepare according to directions, and spread into prepared baking pan.

In a medium bowl, beat cream cheese, butter, and cornstarch until fluffy. Gradually beat in sweetened condensed milk, egg, and vanilla and mix until smooth. Pour cream cheese mixture evenly over brownie batter.

Bake in preheated oven 45 minutes, or until top is lightly browned. Allow to cool. Spread frosting on top of cooled cheesecake layer. Cut into bars. Store covered in refrigerator, or freeze in a single layer for up to 2 weeks.

