

2011 Delaware State Fair Forney's Too Bar Cookie Competition Winning Recipes

Quintuple Chocolate Brownie Bars – 1st Place Winning Recipe by Melissa Koff

BROWNIE LAYER:

1/2 cup all-purpose flour
1/4 cup unsweetened cocoa powder
1/2 teaspoon salt
1/2 cup butter, cut into small pieces
3 ounces unsweetened chocolate, coarsely chopped
3 ounces semi-sweet chocolate, coarsely chopped
1 cup granulated sugar
3 large eggs
1 teaspoon pure vanilla extract
6-ounces premium-quality milk chocolate, chopped
1 cup whole almonds

GLAZE:

6-ounces premium-quality white chocolate, finely chopped
1/3 heavy cream

Center a rack in the oven and preheat to 325-degree. Line 9-inch square baking pan with foil, butter the foil and place the pan on a baking sheet. Sift together flour, cocoa and salt. To make Brownie layer: place a heat proof bowl over a saucepan of simmering water and add, in the following order: butter and the two unsweetened and semi-sweet chopped chocolates.. Keeping the pan on LOW heat, warm just until the butter and chocolate are melted – you don't want the ingredients to get too hot or they will separate so keep an eye on the bowl. Stir gently and when the mixture is smooth, set aside for 5 minutes. Using a whisk or rubber spatula, beat the sugar into the chocolate mixture. Don't beat too vigorously – you don't want to add any air to the mixture. Do not be concerned about any graininess. Next stir in the to a rubber spatula, if not already using one and gently stir in the dry ingredients, mixing only until they are incorporated. Finally stir in the milk chocolate and almonds. Pour into prepared pan and bake for 35 minutes or until a toothpick inserted in the center comes out streaked but not fully coated. Transfer pan to cooling rack and let brownies sit undisturbed for at least 30 minutes. Invert brownies onto a rack, remove tin foil and allow to cool completely. To make Glaze: Put the white chocolate in a heat proof bowl. Bring the heavy cream to just below a boil (bubbles will form around the outside of the pan) and pour over chocolate. Wait 30 seconds then using a rubber spatula stir until smooth. Cover brownies with Glaze and refrigerate for about 20 minutes to dry Glaze. Cut into small squares and enjoy.

Peanut Butter Pecan Turtles - 2nd Place Winner by April Hickerson

CRUST:

2 cups all-purpose flour
1/4 teaspoon salt
1 cup brown sugar, firmly packed
1/2 cup butter, room temperature
1 cup coarsely chopped pecans

TOP LAYER:

1/2 cup butter (divided usage)
3/4 cup brown sugar, firmly packed
1/2 cup bittersweet chocolate chips (Nestle Chocolatier recommended)
1/2 cup Reese's peanut butter chips

Preheat oven to 350-degrees. Line a 9-x 13-inch baking pan with nonstick foil. Place oven rack in center of the oven. To make Crust: In a large mixing bowl beat flour, salt, 1 cup brown sugar and 1/2 cup butter on medium speed of mixer for about 2 minutes, scraping sides of the bowl often. It should be a graham cracker crumb consistency. With a spatula, press mixture onto the bottom of the prepared baking pan in an even layer. Sprinkle with pecans and set aside. To make Top Layer: Combine 1/2 cup brown sugar and 6 tablespoons of the butter in a heavy 1-quart saucepan over medium heat. Stir constantly until it begins to boil and then cook for 1 minute, continuing to stir. Remove from heat and pour evenly over the pecans. Bake for 18 to 20 minutes in the preheated oven until bubbly and crust is golden brown. (WARNING: The longer you bake, the harder they become!) Remove from oven; sprinkle immediately with chocolate chips, then peanut butter chips. Let rest for 3 minutes to let chocolate soften then swirl chips with the tip of a sharp knife or toothpick to create a marbled effect. Cool completely to room temperature then cut into small squares or bars to serve.

Candy Bar Cookie Bars – 3rd Place Winning Recipe by Michelle Russum

1 cup brown sugar
2/3 cup butter
1/4 cup corn syrup
1/4 cup peanut butter
1 teaspoon pure vanilla extract
3 1/2 cups quick cook oats
2 cups chocolate chips
1 cup butterscotch flavored chips
1 cup peanut butter
1/4 cup chopped peanuts
6 Reese's peanut butter cups, finely chopped

Line a 9- x 13-inch pan with aluminum foil. Preheat oven to 375-degrees. In saucepan combine brown sugar, butter and corn syrup. Cook and stir over medium heat until combined. Remove saucepan from heat and stir in the corn syrup, 1/4 cup peanut butter and vanilla until smooth. Briefly set aside. Place oats in a large bowl and pour warm brown sugar mixture over the oats, stirring gently until mixed well. Press mixture evenly into prepared pan. Bake for 1- to 12 minutes until lightly browned. Using the same saucepan mix chocolate pieces and butterscotch pieces and cook over LOW heat until melted. Stir 1 cup peanut butter into the melted chips until smooth and blended. Slowly pour over the hot crust and smooth evenly. Sprinkle with peanuts. Sprinkle with chopped peanut butter cups. Cool in pan for several hours until chocolate layer is firm. (I sometimes have to chill in the refrigerator.) Lift foil from pan and cut into small or larger pieces for smaller and larger appetites.