

Ultimate Brownie

1 pkg. chocolate brownie mix,
your choice
1 (8 oz.) + 1 (3 oz.) cream cheese
2 C. milk
1 C. chocolate chips, divided
(your choice)
1 C. chopped nuts, optional
2 C. powdered sugar
1 (16 oz.) Cool Whip
1 sm. pkg. instant chocolate pudding
1 bag Snickers bars

For the brownies, prepare a 9' x 13' pan. Add to the mix 1/2 cup chocolate chips and chopped nuts, then bake per package directions. Cool. In a bowl, beat cream cheese and sugar for 2 minutes, fold in 2 cups Cool Whip and 1/2 cup chocolate chips. Spread over cooled brownies. In another bowl, combine milk and pudding mix beat until smooth. Refrigerate for 5 minutes. Spread over cream cheese layer. Spread with remaining Cool Whip. Cover Cool Whip with cut-up Snickers Bars. Refrigerate until ready to serve. Serve with sliced or whole dillish pickles and/or pickled vegetables.

Priscilla Ann Ferkin • Bozeman

Chocolate Sheet Cake

Bring to boil in small saucepan:
2 cubes margarine
1 C. water
2-2 1/2 heaping tbsp. cocoa

In a separate bowl combine:
2 C. flour
2 C. sugar
2 tsp. soda
Dash of cinnamon

In a separate bowl beat:
2 eggs
1/2 C. buttermilk

Pour boiling chocolate mixture into flour mixture and beat at high speed. Add eggs & buttermilk. Beat well. Pour into a Pam coated sheet pan. Bake at 400° for 20 minutes.

Frosting

Beat together:
1 cube margarine, melted
4 heaping tbsp. cocoa
3-4 C. powdered sugar
6 tbsp. buttermilk
1 C. chopped walnuts or pecans

This cake is very rich, but the buttermilk makes it very moist and delicious. My family's favorite!!

Monica Parkinson • Missoula

FUDGENUT BARS

Crust

1 C. butter, softened
2 C. brown sugar
2 eggs
2 tsp. vanilla
3 C. quick-cooking oatmeal
2 1/2 C. sifted flour
1 tsp. soda
1 tsp. salt

Filling

2 C. (12 oz.) chocolate chips
1 (14 oz.) can sweetened condensed milk
2 tbsp. butter
1/2 tsp. salt
1 C. chopped walnuts
2 tsp. vanilla

Cream butter and sugar. Blend in eggs and vanilla and mix well. Stir in oats, flour, soda, and salt. Press 2/3 of the mixture into a greased 15 x 11 inch jellyroll pan. Set aside remaining dough. Combine chocolate chips, milk, butter and salt in top of double boiler (or carefully and stirring often in microwave until chips are melted and smooth). Stir in nuts and vanilla. Spread over bottom crust and sprinkle remaining dough on top. Bake at 350° for 20 to 25 minutes. Cool and cut into many bars. (Great for after school snacks).

Nancy Van Natta • Kalispell

Chocolate Coconut Bars, Deep-Fried, served with Pineapple

2 qts. Sunflower oil, for deep frying
1 ripe pineapple or canned slices
1 C. self-rising flour
1 cup soda water
8 fun-sized chocolate coconut bars such as Mounds

Heat sunflower oil in deep-fat fryer or a Dutch oven to 350°. In a large bowl, add 1 cup of flour. Gently whisk in 3/4 cup of soda water. If the batter is too thick, add the 1/4 cup. It should be able to coat the candy bar easily. Submerge each chocolate coconut bar in the batter and place it right into the hot oil either with your fingers or tongs, allowing it to fry for about 3 minutes or until the batter is puffed up and golden brown. Using tongs, remove the battered chocolate coconut bars and place them on a paper towel lined plate. Transfer them to a plate aside the pineapple pieces (see directions for prep below). Enjoy immediately. Cut the top and bottom off the pineapple, then quarter it vertically. Trim the woody core off each segment, and then lay it skin side down and slice the flesh in half lengthwise, stopping when you feel the skin. Then cut it across into slices and run the knife between the flesh of the fruit and outer husk. The pineapple pieces should come out easily. Squeeze the outer skin of the pineapple over the cut fruit to get every last bit of juice.

Merle Ann Loman • Victor

Cow Pies

2 cups (12 oz.) semi-sweet
chocolate chips (I use Hershey's
Special Dark Chocolate Chips)
1 tbsp. butter
½ C. Craisins
½ C. chopped, slivered almonds

In a double boiler over simmering water, melt the chocolate chips and butter, stirring until smooth. Remove from heat; stir in Craisins and almonds. Drop by tablespoonfuls onto waxed paper. Chill until ready to serve. Yield: 2 dozen.

Erin Lynn M. Ramberg • Chinook

Wacky Chocolate Cake

3 cups flour
2 tsp. soda
2 cups sugar
6 tbsp. dry baking cocoa
2 tbsp. white vinegar
8 tbsp. vegetable oil
2 tsp. vanilla
2 cups water

Cream Cheese Frosting
4 cups (1 lb.) powdered sugar
¼ cup (1/2 stick) soft margarine
1 (3 oz.) pkg. soft cream cheese
3 to 4 tbsp. milk

Mix all dry ingredients well in a large bowl. Beat wet ingredients into dry ingredients well with electric mixer. Lightly grease 9x13 inch pan. Bake at 350° for about 25 minutes. Do not over bake. For frosting: Combine all ingredients and cream well. Cool cake and frost. Can sprinkle with walnuts. Refrigerate leftover frosting. Keeps well.

Kathy Bowman • Kalispell

Ma's Fudge

2 cups white sugar
¾ cup white syrup
¼ cup milk
1 ½ squares unsweetened chocolate
2 tbsp. butter
1 cup walnuts
1 tsp. vanilla

Mix together sugar, syrup, milk, chocolate and butter in a pan. Boil 5 minutes. Remove from heat. Stir in walnuts and vanilla. Stir until thick enough to pour on a buttered platter. Cut into squares when firm enough. Enjoy with a hot pot of chamomile tea.

Mrs. Lorraine Gundermann
Glasgow

Easy Triple Layer Chocolate Pie

2 C. cold milk
2 (3.9 oz.) pkgs. instant chocolate
pudding mix
1 (9 inch) prepared graham cracker
crust, chocolate
1 (8 oz.) ctn. frozen whipped topping,
thawed
½ C. chocolate shavings

In large mixing bowl, mix milk and pudding. Beat with a wire whisk for 1 minute. Spoon ½ cup pudding into graham cracker crust. Gently fold in ½ of the whipped topping into remaining pudding. Spread this mixture over the pudding layer in crust. Top with remaining whipped topping. Garnish with chocolate shavings. Cover and refrigerate for 4 hours.

Darci Krug • Billings