

# Home on the Range

## Gifts for the "Sweet" heart

A foolproof way to win hearts this Valentine's Day

This Valentine's Day, what better way to show someone special just how much you care than with homemade, indulgent treats. Treats so decadent and delicious your valentine's heart is sure to melt.

Whether it's that someone special, family, friends or coworkers, a homemade treat will warm their hearts and put a smile on their faces.



Marbled Cheesecake Hearts

### Marbled Cheesecake Hearts

Prep Time: 20 minutes  
Makes about 12 (3-inch) hearts

- 2 cups finely crushed cr me-filled chocolate sandwich cookies (about 24 cookies)
  - 3 tablespoons butter melted
  - 3 (8-ounce) packages cream cheese, softened
  - 1 (14-ounce) can sweetened condensed milk (NOT evaporated milk)
  - 3 eggs
  - 2 teaspoons vanilla extract
  - 4 (1/2-ounce) sections unsweetened chocolate, melted
- 1 Preheat oven to 300°F. Line a 13x9-inch baking pan with heavy foil, set aside
  - 2 Combine crumbs and butter; press firmly on bottom of foil-lined pan
  - 3 With mixer, beat cream cheese in large bowl until fluffy. Gradually beat in sweetened condensed milk until smooth. Add eggs and vanilla; mix well. Pour half the batter evenly over prepared crust
  - 4 Stir melted chocolate into remaining batter; spoon over vanilla batter. With table knife or metal spatula, gently swirl chocolate batter through vanilla batter to marble.
  - 5 Bake 45 to 50 minutes or until set. Cool. Chill at least 1 hour. Use foil to lift out of pan. For hearts, cut with heart-shaped cookie cutter, or with knife, cut around waxed paper heart shape. Or cut into bars. Store leftovers covered in refrigerator.

### Chilled Mocha Latte

Prep Time: 10 minutes  
Makes 4 servings

- 2 tablespoons unsweetened cocoa
  - 1 tablespoon instant espresso coffee
  - 1/2 cup warm water
  - 1 (14-ounce) can sweetened condensed milk (NOT evaporated milk)
  - 1 teaspoon vanilla extract
  - 4 cups ice cubes
  - Whipped cream for garnish, optional
- 1 In small bowl, dissolve cocoa and coffee in water.
  - 2 In blender container, combine cocoa mixture, sweetened condensed milk and vanilla; blend well.
  - 3 Gradually add ice, blending until smooth. Serve immediately. Refrigerate leftovers

### Decadent Chocolate Truffles

Prep Time: 10 minutes  
Makes about 6 dozen

- 3 cups (18 ounces) semi-sweet chocolate chips
  - 1 (14-ounce) can sweetened condensed milk (NOT evaporated milk)
  - 1 tablespoon vanilla extract
- Optional Coatings: Finely chopped toasted nuts, flaked coconut, chocolate sprinkles, colored sprinkles, unsweetened cocoa powder, confectioners' sugar or colored sugars
- 1 In large saucepan, melt chips with sweetened condensed milk. Remove from heat; stir in vanilla. Pour into medium-size bowl. Cover and chill 2 to 3 hours or until firm.
  - 2 Shape into 1-inch balls; roll in desired coating. Store tightly covered in refrigerator.

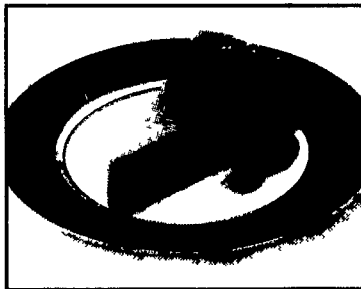


Decadent Chocolate Truffles and Chilled Mocha Latte

### Chocolate Cheesecake

Prep Time: 20 minutes  
Makes 12 servings

- 3/4 cups graham cracker crumbs
  - 1/4 cup sugar
  - 3 (8-ounce) packages cream cheese, softened
  - 1/3 cup unsweetened cocoa
  - 3 tablespoons flour
  - 3 egg whites
  - 1 (14-ounce) can sweetened condensed milk (NOT evaporated milk)
  - 1 egg
  - 1/4 cup semi-sweet chocolate chips, melted
  - 1 1/2 teaspoons vanilla extract
- 1 Preheat oven to 300°F. Spray bottom of 9-inch springform pan with cooking spray. Combine crumbs and sugar; sprinkle evenly on bottom of pan.
  - 2 In mixer bowl, beat cream cheese until fluffy. Mix in cocoa and flour. Add remaining ingredients; mix well.
  - 3 Pour into prepared pan. Bake 40 to 50 minutes or until center is set. Cool; chill. Garnish as desired. Refrigerate leftovers.



Chocolate Cheesecake

### Magic Cookie Bars

Prep Time: 10 minutes  
Makes 24 to 36 bars

- 1/2 cup (1 stick) butter or margarine
  - 1 1/2 cups graham cracker crumbs
  - 1 (14-ounce) can sweetened condensed milk (NOT evaporated milk)
  - 2 cups (12 ounces) semi-sweet chocolate chips
  - 1 1/3 cups flaked coconut
  - 1 cup chopped nuts
- 1 Preheat oven to 350°F (325°F for glass dish). In 13x9-inch baking pan, melt butter in oven.
  - 2 Sprinkle crumbs over butter; pour sweetened condensed milk evenly over crumbs. Top with remaining ingredients; press down firmly with fork.
  - 3 Bake 25 minutes or until lightly browned. Cool. Chill if desired. Cut into bars. Store covered at room temperature.



Magic Cookie Bars

### Foolproof Fudge

Prep Time: 10 minutes  
Makes about 2 pounds

- 3 cups (18 ounces) semi-sweet chocolate chips
  - 1 (14-ounce) can sweetened condensed milk (NOT evaporated milk)
  - Dash of salt
  - 1/2 to 1 cup chopped nuts, optional
  - 1 1/2 teaspoons vanilla extract
- 1 Line 8- or 9-inch square pan with foil. Butter foil; set aside.
  - 2 In heavy saucepan, melt chips with sweetened condensed milk and salt. Remove from heat. Stir in nuts if desired and the vanilla. Spread evenly into prepared pan.
  - 3 Chill 2 hours or until firm. Turn fudge onto cutting board; peel off foil and cut into squares. Store covered in refrigerator.
- Variation  
Marshmallow Fudge: Omit nuts. Stir 2 tablespoons butter in with vanilla. Fold in 2 cups miniature marshmallows. Proceed as above.



Foolproof Fudge