

Chocolate Strawberry or Mint Sticks

Strawberry Bottom Layer

Use blond brownie or chocolate cookie dough without the chips



Chocolate Bottom layer

6 eggs 1 ½ cup butter, melted
3 cups flour 3 cups sugar
12 TBL cocoa powder

Break eggs and put in food processor. Add butter and dry ingredients. Blend until smooth. Pour into two 10x13 inch pans that have been greased and floured. Bake at 325, for 35 minutes, or until center is set.

Middle layer

Mix ¼ cup melted butter, 4 ounces melted cream cheese, 1 teas desired flavoring,(strawberry or mint) a few drops of desired food coloring (red or green), and 4 cups confectioner (powdered) sugar until smooth (It may not take all the sugar). Spread onto cooled bottom layer. Let cool.

Top layer

Melt 12 ounces chocolate chips and spread on top.
Use white chocolate chips for strawberry sticks and chocolate chips for mint sticks

Cut into thin sticks (½ inch by 2 inches)

Brickle (toffee pieces)

½ cup butter ¾ cup light brown sugar
15 saltine squares 1 cup semi-sweet milk or white chocolate pieces

Butter a 9x 12 inch baking pan.

In a microwaveable bowl combine brown sugar and butter.

Microwave on high 2 minutes, stirring every 30 seconds.

Pour mix into baking pan. Spread evenly over crackers. Microwave on high for 1.30 minutes.

Sprinkle with chocolate and microwave 30 seconds. Spread chocolate evenly.

Sprinkle with colored sugar candies, if desired.