

10 *Best Recipes from Sugary Sweets*





Thank you all for subscribing to my Shugary Sweets email subscription! As promised, here are the top 10 recipes from my blog. These have been tried and tested by not only my family and friends, but also many of you, my loyal readers!

Enjoy! Aimee

Salted Caramel Mocha Fudge

Cook Time: 4 minutes

Total Time: 4 hours, 30 minutes

Yield: Serves 60

- 4 cups granulated sugar
- 1 cup skim milk
- 1 teaspoon pure vanilla extract
- 1 cup unsalted butter
- 1 tablespoon espresso powder
- 25 marshmallows, regular size
- 11 1/2 ounces milk chocolate chips, 1 package
- 12 ounces semi-sweet chocolate chips, 1 package
- 2 ounces unsweetened chocolate
- 1 11 oz bag caramel bits, or about 2 cups caramels
- 2 tablespoons heavy cream
- 1 tablespoon kosher or coarse sea salt

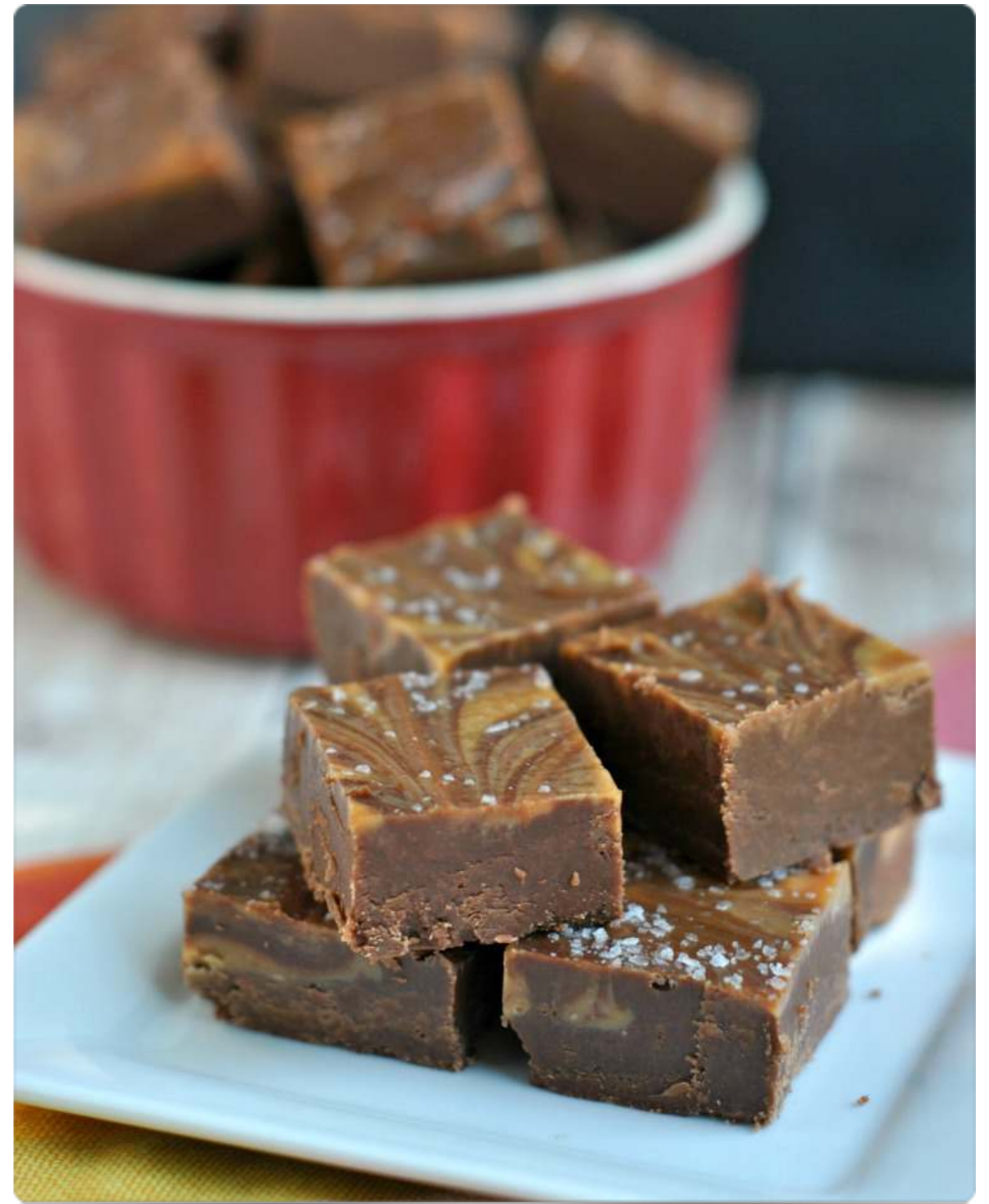
Instructions

In a large saucepan, combine the first 5 ingredients. Bring to a boil over medium-high heat, stirring constantly. Once boiling, keep stirring for two minutes.

In a large bowl, combine marshmallows and chocolate. Pour hot mixture over the chocolate and blend until smooth with a mixer, scraping down the sides several times.

Meanwhile, place your caramel and heavy cream in a microwave safe bowl and heat for 1-2 minutes, stirring every 30 seconds until melted and smooth.

Pour the creamy fudge mixture into a parchment paper lined 15inch x 10inch x 1inch baking sheet. Drizzle with hot caramel, using a knife to swirl it into the fudge. Sprinkle with salt. Refrigerate for 4 hours or overnight. Cut into small bites and store in the refrigerator for up to two weeks.



Peanut Butter Cookie Dough Bars

Prep Time: 3 hours, 10 minutes

Yield: 64 pieces



For the Cookie Dough

- 1/2 cup unsalted butter, softened
- 3/4 cup light brown sugar, packed
- 1 tsp pure vanilla extract
- 1/4 cup creamy peanut butter
- 2 cup all-purpose flour
- 1 can (14oz) sweetened condensed milk
- 2 cup mini chocolate chip morsels

For the Frosting

- 3/4 cup creamy peanut butter
- 3/4 cup semi-sweet chocolate chip morsels

Instructions

In a large mixing bowl, beat softened butter with brown sugar until fully combined. Add vanilla and peanut butter, beat until fluffy. Add flour and sweetened condensed milk. Beat until everything is blended well. Fold in the mini chocolate chip morsels. Press into an 8in x 8in baking dish.

In a microwave safe, medium sized bowl, add peanut butter and chocolate chips for the frosting. Melt for one minute. Stir and spread over the cookie dough.

Refrigerate for 3 hours (or overnight). Cut into bite sized pieces. Store in a covered container for up to a week.

Meatball Parmesan Casserole

Prep Time: 15 minutes Cook Time: 55 minutes Yield: 40 meatballs



For the Meatballs

- 1 lb ground turkey
- 1 egg
- 1/2 cup plain breadcrumbs
- 1 Tbsp Italian Seasoning
- 3 Tbsp grated parmesan cheese
- 1/2 tsp garlic powder
- 1/2 tsp kosher salt
- 6 cranks fresh ground black pepper

For the Casserole

- 1 jar (24oz) spaghetti sauce
- 1/2 cup parmesan cheese, shredded
- 1 cup mozzarella cheese, shredded

Instructions

In large bowl, mix together the meatball ingredients until combined evenly (I use my hands). Roll into 1 1/2-2 inch balls. Space evenly on prepared baking sheet. Bake in a 425 degree oven for 20-25 minutes.

Pour half of the spaghetti sauce in the bottom of a 2qt baking dish. Top with meatballs. Pour remaining sauce over meatballs. Top with cheeses. Cover with foil and bake in a 375 degree oven for 30 minutes. Remove foil and bake an additional 5 minutes, until cheese is melted.

Serve as is, or with a pile of pasta. Also great on a sub sandwich!

Apple Pie Poke Cake

Prep Time: 3 hours, 30 minutes

Yield: Serves 16

- 1 white cake (prepared in a 13×9 baking dish)
- 1 cup light brown sugar, packed
- 4 cup Crunch Pak apple slices, diced, with or without skins
- ¼ cup water
- 1 tsp cinnamon
- ¼ tsp nutmeg
- ¼ tsp salt
- 14 oz can sweetened condensed milk
- 1 box (3.4 oz) Instant vanilla pudding mix
- 2 cup milk
- 1 tsp cinnamon
- 12oz whipped topping, thawed

Instructions

Prepare white cake according to box directions for a 13×9 cake. While cake is baking, work on cooking the apples. In a large skillet, whisk together the brown sugar with water, 1 tsp cinnamon, nutmeg and salt. Heat over medium high heat until bubbly, then add diced apples. Reduce heat to low and simmer apples about 12-15 minutes.

When cake is done baking, poke holes all over (I use a meat thermometer, you can also use a wooden spoon handle or fork). Pour can of sweetened condensed milk over hot cake. Then pour apple mixture. Spread and smooth until apples are evenly disbursed over top of cake and liquids have drained into the poked holes of the cake. Refrigerate 3-4 hours or overnight.

While cake is in refrigerator, whisk the vanilla pudding with milk and 1tsp cinnamon until smooth. Refrigerate until ready to serve. When ready to serve cake, combine pudding mixture with thawed Cool Whip. Spread over cake, slice and serve.



Copycat Panera Macaroni and Cheese

Thick and creamy macaroni and cheese, just like Panera's!

Prep Time: 5 minutes

Cook Time: 20 minutes

Yield: Serves 8



- 1/4 cup unsalted butter
- 1/4 cup all-purpose flour
- 1 cup milk (I used skim)
- 2 cup heavy cream
- 2 cup shredded white cheddar
- 1/2 tsp kosher salt
- 1/2 tsp black pepper
- 1 tsp dry mustard
- 1 lb, pasta, cooked (cavatappi, shells, or elbow)

Instructions

Cook pasta according to package directions while making the sauce. Drain and set aside until ready to use.

In a large pot on medium high heat, add butter until melted. Whisk in the flour and cook for about one minute. Reduce heat to medium and add milk, heavy cream, salt, dry mustard and pepper. Continue whisking until it begins to bubble. Reduce to low and add white cheddar. Stir until melted. Add cooked pasta, stirring until combined. Remove from heat and allow to sit about 5 minutes to thicken. Season with additional salt and pepper if desired.

Slow Cooker Taco Chili

Prep Time: 10 minutes

Cook Time: 6 hours

Yield: Serves 6-8



- 1 lb. ground turkey, cooked and drained
- 1 can (15.25oz) sweet corn (don't drain)
- 1 can (15oz) black beans (don't drain)
- 1 can (15oz) red kidney beans (don't drain)
- 1 can (15oz) tomato sauce
- 1 cup salsa (I used a thick and chunky style)
- 3 Tbsp taco seasoning
- 1 tsp kosher salt
- Greek yogurt/sour cream, for serving (optional)
- Shredded cheese, for serving (optional)
- Avocado, for serving (optional)
- Tortilla strips, for serving (optional)

Instructions

In a large slow cooker, combine cooked ground turkey, corn, beans, salsa, tomato sauce, salt and taco seasoning. Make sure to add the liquid from all your cans of corn and beans! Give a quick stir to combine the ingredients. Cover and cook on low for 6-8 hours.

Serve hot with plain Greek yogurt (or sour cream), cheese, avocado and tortilla strips!



Cherry Dump Salad

Prep Time: 2 hours, 5 minutes

Yield: Serves 8+

1 can (21oz) Cherry Pie filling

1 can (15oz) crushed pineapple
(don't drain)

1 can (14oz) sweetened
condensed milk

12oz Cool Whip

Instructions

Dump all ingredients into a large bowl. Combine with a wooden spoon until ingredients are evenly blended. Cover and refrigerate 2 hours or more. Serve and enjoy.

Notes

Substitute any flavor pie filling for a unique treat.

Loaded Potato Salad

Prep Time: 15 minutes

Cook Time: 40 minutes

Yield: Serves 12-16



3 lb red potatoes
30 ounces jar Hellman's Real
Mayonnaise

1 pound bacon, cooked and crumbled
1 cup shredded colby-jack cheese
3 green onions, sliced
2 tsp kosher salt
1/2 tsp black pepper

Instructions

Boil potatoes in a large pot, covered, until fork tender. Remove immediately and the skin should pinch right off. Cool ten minutes, then dice the potatoes small (this keeps them from being mashed).

In a large bowl combine diced potatoes, mayonnaise, bacon, cheese, onion, salt and pepper. Mix until blended. Refrigerate until ready to serve.

Cherry Chocolate Chip Cheeseball

Prep Time: 4 hours

8 oz cream cheese, softened
1/4 cup unsalted butter, softened
1/4 cup maraschino cherry juice
1 3/4 cup powdered sugar
1/4 cup chopped maraschino cherries
1 cup mini chocolate chips, divided

Instructions

In a large mixing bowl, beat cream cheese and butter until combined. Add cherry juice and powdered sugar until fully blended. Fold in chopped cherries and 1/2 cup mini chocolate chips.

At this point you can either serve immediately...or continue on to make as a cheeseball. For the cheeseball, line a rounded bowl with plastic wrap. Pour mixture into bowl, bringing up sides of plastic wrap to cover the top. Refrigerate overnight.

When ready to serve, invert cheeseball onto serving plate and press remaining 1/2 cup mini chips into the cheeseball. Serve with graham crackers, animal cookies, apple slices, pretzels, etc!!

Notes

Having made this several times, it occasionally comes out too soft to set up. I have yet to figure out the rhyme or reason why sometimes it's soft, and sometimes it sets up fine. When it is too soft, rolling it in chocolate chips does help! Or putting it in a bowl and serving as a dip works too!



Spicy Roasted Chickpeas

Prep Time: 15 minutes

Cook Time: 30 minutes

Yield: Serves 4



2 cans (15oz each) garbanzo beans
(chickpeas)

2 Tbsp extra virgin olive oil

2 heaping Tbsp taco seasoning

Instructions

Drain and rinse chickpeas. Peel by pinching the skins off each chickpea. In a large bowl, add chickpeas, olive oil and taco seasoning. Mix completely and pour onto a large, foil lined, baking sheet.

Bake in a 400 degree oven for 30-40 minutes. Stir every ten minutes. Remove and cool completely. Best eaten on day one! Store in an airtight container if desired.

Notes

I prefer to cook my chickpeas the full 40 minutes until they are extra crunchy!