

Decadent Mint Bars

FUDGE STYLE BROWNIE MIX

1/2 CUP LOW FAT SOUR CREAM

1/4 CUP WATER

1 EGG

12 PEPPERMINT PATTIES *Coarsely chopped*

Mix together Brownie Mix, sour cream, water and egg in a Medium Wonderlier just until blended.

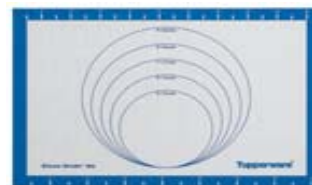
Use a 10 x15 Jelly roll pan LINED with SILICONE Wonder Mat.

SPREAD 1/2 the fudge mixture on white part of mat only. (will be thin layer)

Sprinkle chopped mint patties over brownie batter.

Top with the remainder of brownie batter to completely cover candy.

Bake at 350 degrees for 16-19 minutes, brownies will be very fudgy!!!



CANDY BAR FUDGE

FUDGE STYLE BROWNIE MIX

CHOCOLATE CANDY BARS

(HERSHEY, REESES CUPS, OTHER FAVORITE CANDY BARS, BUTTERFINGERS ETC.)

PREPARE BROWNIE MIX ACCORDING TO PACKAGE DIRECTIONS

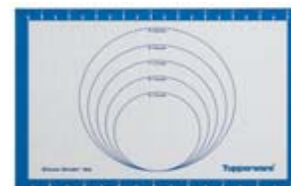
Use a 10 x15 Jelly roll pan LINED with SILICONE Wonder Mat.

SPREAD the fudge BATTER on white part of mat only. (will be thin layer)

BREAK CANDY BARS ON TOP OF BATTER

BAKE 15 MINUTES ON 350 DEGREES

USING SAUCY SPATULA- SLICE FUDGY DESSERT (GREAT WITH ICE CREAM!)



PINWHEEL APPETIZERS

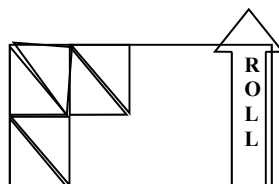
1 CAN OF REFRIGERATED CRESCENT NON FAT ROLLS

1 PACKAGE OF SHREDDED PARMESAN CHEESE (NOT GRATED)

1 PACKAGE OF SLICED PEPPERONI

ITALIAN HERB SEASONING BLEND

ROLL OUT THE ENTIRE CRESCENT ROLL ON CUTTING BOARD-ON BIG PIECE OF PASTRY DOUGH



LIGHTLY SPRINKLE THE ITALIAN HERB FIRST-REMEMBER WITH SEASONING LESS IS BEST!

SPRINKLE GENEROUS SHREDDED CHEESE- THEN COVER ENTIRELY WITH SLICED PEPPERONI

TIGHTLY ROLL LENGTH-WISE TO MAKE ONE BIG TUBE- CUT INTO 16 PIECES-CUT IN HALF- THEN EACH HALF IN HALF AGAIN TO GET 16 PINWHEELS- LAY FLAT ON A COOKIE SHEET LINED WITH THE SILICONE WONDER MAT -BAKE 375 FOR 8-12 MINUTES

