

Galaxy Lemon Cookie Pops

FROM FOOD NETWORK KITCHEN

Ingredients

16 Lemonades™ or Lemon-Ups™ cookies
1 tablespoon unsalted butter, melted and cooled
1 tablespoon granulated sugar
¼ teaspoon lemon zest
3 tablespoons heavy cream, plus more if needed
Purple and blue gel food coloring, for the dough
1 ½ cups white candy melting wafers
¼ cup purple candy melting wafers
2 tablespoons blue candy melting wafers
Silver sanding sugar, for decorating
Silver luster dust, for decorating



Yield: 12 cookie pops | **Active Time:** 35 minutes | **Total Time:** 1 hour 10 min (includes freezing and chilling times)

Directions

- 1 Break 12 of the cookies in half and put in a food processor. Add the butter, granulated sugar and lemon zest and process until a dough forms on the blade. Add the cream and process until smooth. Break the remaining cookies in half, add them to the food processor and pulse until well combined but not completely smooth, about 1 minute. Squeeze a portion of the dough in your hand; if it does not pack together, add another tablespoon of cream and pulse to combine.
- 2 Divide the dough among 3 bowls. Use a rubber spatula to mix 7 drops of the purple food coloring into one portion. Use a clean rubber spatula to mix 5 drops of the blue food coloring into another portion. Transfer the purple and blue dough to the bowl with the plain dough.
- 3 Microwave the white candy melting wafers in a microwave-safe bowl in 30-second intervals, stirring in between each, until melted, 1 to 2 minutes.
- 4 Scoop 1 level tablespoon of the dough, making sure to get a bit of each color, and roll into a ball. Dip the bottom quarter of a 4-inch lollipop stick into the melted candy and insert in the center of the dough ball. Prop up the cookie pop on a cooling rack. Repeat with the remaining dough. Freeze until solid, about 30 minutes.
- 5 Microwave the purple and blue candy melting wafers in separate microwave-safe bowls in 30-second intervals, stirring in between each, until melted and smooth, about 1 minute. Reheat the white candy until smooth, about 30 seconds. Drizzle some of the purple and blue candy on top of the white candy, then dip each cookie pop into the candy mixture and twirl the stick while lifting up to create a swirl effect. Spin a few times to remove excess coating. (If the colors begin to blend, add more purple and blue melted candy.) Sprinkle lightly with the sanding sugar. Prop up the cookie pops on a cooling rack. Refrigerate until set, about 5 minutes.
- 6 Using a small brush, decorate with the luster dust.



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Premieres Feb 3 **Mondays 8/7c**



Samoas and Caramel deLites Cereal Treats

FROM FOOD NETWORK KITCHEN

Ingredients

Nonstick cooking spray, for the baking dish
One 10-ounce bag marshmallows
4 tablespoons unsalted butter
4 cups puffed rice cereal
12 Samoas® or Caramel deLites® cookies, roughly crushed
 $\frac{3}{4}$ cup crushed thin pretzels
 $\frac{1}{4}$ cup toasted unsweetened shredded coconut
 $\frac{1}{4}$ cup semisweet chocolate chips, melted



Yield: 12 to 18 bars | **Active Time: 15 minutes** | **Total Time: 45 mins** (includes cooling and chilling times)

Directions

- 1 Spray a 9-by-13-inch baking dish with nonstick spray and line with parchment, leaving a 2-inch overhang on the 2 longer sides.
- 2 Heat the marshmallows and butter in a medium pot over medium heat, stirring occasionally, until melted. Remove from the heat and stir in the cereal, cookies, pretzels and coconut. Pour into the prepared baking dish and spread with slightly greased hands or a spatula. Set aside to cool at room temperature, about 20 minutes.
- 3 Fill a small reusable plastic bag with the melted chocolate and snip off a small corner. Drizzle the cereal treats with the chocolate. Chill for 10 minutes. Lift out the cereal treat with the parchment handles, then slice into bars.



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Tagalongs[®] AND Peanut Butter Patties[®] S'mores Tarts

FROM FOOD NETWORK KITCHEN



Ingredients

23 Tagalongs[®] or Peanut Butter Patties[®] cookies
(from two 6.5-ounce boxes)

17 graham crackers

9 tablespoons (1 stick plus 1 tablespoon)

unsalted butter, melted

1 teaspoon kosher salt

1 cup semisweet chocolate chips

½ cup heavy cream

½ cup smooth peanut butter

1 cup marshmallow creme

Yield: 12 tarts | Active Time: 25 minutes | Total Time: 1 hour 45 mins (includes freezing time)

Directions

- 1 Line each cup of a 12-cup muffin pan with foil liners.
- 2 Pulse the cookies and graham crackers in a food processor until finely ground. Add the butter and salt and pulse until the mixture is the texture of wet sand. Spoon 3 tablespoons of the crumb mixture into each foil liner. Use your fingers to press the crumbs in the bottom and up the sides of the liners to the top. Freeze until solid, about 40 minutes.
- 3 Heat the chocolate chips, cream and peanut butter in a small saucepan over low heat, stirring constantly, until melted and smooth, about 4 minutes. Spoon 2 to 3 tablespoons of the chocolate mixture into each crust and freeze until set, about 30 minutes.
- 4 Position an oven rack about 3 inches from the broiler and preheat the broiler on high.
- 5 Top each tart with a generous tablespoon of the marshmallow creme; it will slowly flood to the crust. Broil the tarts, rotating the pan to toast the marshmallow evenly, 1 to 2 minutes.
- 6 Freeze for 10 minutes, then remove the foil liners and serve slightly chilled.



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Thin Mints Cupcakes

FROM FOOD NETWORK KITCHEN

Ingredients

28 Thin Mints® cookies

2 1/2 cups heavy cream

One 12-ounce bag semisweet chocolate chips

12 chocolate cupcakes, unfrosted



Yield: 12 cupcakes | Active Time: 25 minutes | Total Time: 1 hour 15 mins (includes infusing and chilling times)

Directions

- 1** Roughly crush 16 of the cookies and set aside.
- 2** Heat the cream in a saucepan over medium heat until steaming. Stir in the crushed cookies, turn off the heat and infuse for 30 minutes.
- 3** Put the chocolate chips in a microwave-safe bowl. Heat the cream mixture again until steaming, then strain it through a fine-mesh strainer over the chocolate chips (do not press on the cookies in the strainer). Transfer the soaked cookies to a small bowl and reserve.
- 4** Let the cream mixture sit for 3 minutes, then whisk to make a smooth ganache. If lumps remain, microwave the ganache in 15-second intervals, whisking in between each, until smooth. Refrigerate the ganache, whisking after 10 minutes, until cool and slightly thickened, about 20 minutes total.
- 5** Meanwhile, use a teaspoon measuring spoon to scoop out the center of each cupcake about 1/2 inch deep; reserve the scooped-out pieces. Mix the reserved soaked cookies until smooth, then add 1 teaspoon of the cookie mixture to the center of each cupcake; top with the scooped-out cupcake pieces.
- 6** Whisk the ganache in a stand mixer fitted with a whisk attachment, scraping down the sides as needed, until light and fluffy, about 1 minute. Fill a pastry bag fitted with a large star tip and pipe rosettes onto the cupcakes.
- 7** Break the remaining cookies into large chunks and garnish the cupcakes with them.



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