**Valentine’s Sweet’s Recipes**

**Microwave Brownies**

9 servings

Ingredients   
  
1/2 cup (1 stick) unsalted butter   
3 ounces unsweetened chocolate   
2 large eggs   
1 cup sugar   
1/2 cup all-purpose flour   
1/2 teaspoon baking powder   
1/2 teaspoon salt   
1 teaspoon vanilla extract   
Nonstick cooking spray   
1/2 cup chocolate chips

Put the butter and chocolate into a microwave-safe bowl and heat on high for 1 to 2 minutes, stirring every 30 seconds to melt the chocolate. Set aside.   
  
In another bowl, whisk together the eggs and sugar.   
  
In a large bowl sift the flour with the baking powder and salt. Add the egg and chocolate mixtures along with the vanilla and stir well to combine.   
  
Spray an 8 by 8 by 2-inch or 8-inch round microwave-safe glass pan with cooking spray. Pour the batter into the pan, spread it out evenly, and scatter the chocolate chips on top. Cook on high for 5 minutes. Remove from the oven and let rest for 3 minutes before cutting and eating.  
  
Read more at: http://www.foodnetwork.com/recipes/microwave-brownies-recipe2.html?oc=linkback

**Frosted Flakes Snack ( 12 serving)**

Ingredients:

4 cups mini marshmallows

¼ cup margarine

1/3 cup peanut butter

7 ½ cups Frosted Flakes cereal

Directions:

Use a 4-quart microwave bowl to melt miniature marshmallows. Add margarine. Set microwave on high for 3 minutes; then stirhalfway. Stir in peanut butter until mix is smooth. Add Frosted Flakes. Stir until well-coated. Use a buttered spatula and

press mixture into a lightly greased 9x13 pan. Let mixture set for about 5 minutes. Cut into small bars.

# Coco-Nut Caramel Chews ( 9 serving)

Ingredients   
  
5 ounces soft caramel candies, 24 pieces, unwrapped   
1/2 cup unsalted dry roasted peanuts   
1/4 cup white chocolate chip morsels, 2 handfuls   
1 1/4 cups sweetened coconut flakes   
Vegetable cooking spray  
  
Read more at: http://www.foodnetwork.com/recipes/rachael-ray/coco-nut-caramel-chews-recipe.html?oc=linkback

Line a 8 by 8-inch square microwave safe dish with plastic wrap allowing the   
  
wrap to come over the sides. Spray the prepared dish with cooking spray.   
  
Spray a medium size, microwave safe bowl with cooking spray. To the prepared bowl, add the caramel candies, peanuts, white chocolate and 1/2 cup of the coconut. Give it a stir to combine. set the microwave for 1 minute 30 seconds on HIGH. Place the bowl in the microwave and cook 1 minute. Stop the microwave, stir the mixture, return to microwave to cook 30 seconds longer. Remove the mixture and stir. Scrape it into the prepared square pan. Flatten the mixture with a rubber spatula evenly. Cover the top of the candy with remaining coconut, using the rubber spatula to press it in slightly. If the mixture is too firm on top for the coconut to stick, place the mixture back in the microwave for 10 seconds, then resume pressing the coconut into the candy.   
  
Allow the candies to cool completely. Remove the entire block, using the plastic wrap to help you pull it out. Using a sharp knife, cut candy into small, 1-inch squares.  
  
Read more at: http://www.foodnetwork.com/recipes/rachael-ray/coco-nut-caramel-chews-recipe.html?oc=linkback

**Cheerio Bars (12 serving)**

Ingredients:

½ cup peanut butter

½ cup sugar

½ cup honey

3 cups Cheerios

Directions:

Bring Honey to a boil in 2 quart saucepan.

Remove from heat, stir in peanut butter until blended. Pour in cheerios and mix until well coated. Spread in buttered pan and let cool. Cut in squares.