

## February HCE On-Your-Own Lesson “No Bake Treats”

### 2+ Ingredient Valentine’s Day Fudge Recipe

#### Ingredients:

- 3 cups white chocolate chips
- 1 can sweetened condensed milk
- Red food coloring
- Red gel icing
- Heart-shaped sprinkles



#### How To Make:

Pour half (1.5 cups) of the white chocolate chips into a microwave-safe bowl.

Add half of the sweetened condensed milk.

Melt in the microwave at 30 second intervals, stirring in between. Continue until the chocolate chips are melted.

This should only take one to two 30 second intervals in the microwave, depending on your microwave’s heat. Be sure to not over-melt and burn the chocolate chips.

Add five (or so) drops of red food coloring. Stir until combined.

This will give you a bright bubble gum pink color. If you want a deeper red, add more food coloring.

Pour the mixture into a foil-lined 8×8 cake pan. Use the back of a spoon to make sure it’s flat and even.

Let it cool in the fridge for 20 minutes until a hardened layer is formed on top.

Pour the rest of the white chocolate chips and sweetened condensed milk into a microwave-safe bowl.

Melt in the microwave at 30 second intervals until the chocolate chips are melted. Stir until combined.

Pour the white mixture on top of the hardened pink mixture. Spread it with the back of a spoon to make an even layer.

Add a few dots of red gel icing on top of the white mixture, making sure to spread them out all over the top.

Use a toothpick to gently swirl the red gel icing into the white. Make sure to not dig too deep with the toothpick because you don’t want to really go below the surface of the white.

When you have a design you like, sprinkle the heart-shaped sprinkles on top.

Use the opposite side of the toothpick to gently push them into the fudge to stick them into the fudge.

Cool in the fridge at least two hours, but preferably overnight.

Take the fudge out of the fridge. Cut it into 16 pieces.

## Raspberry or Strawberry Fool Recipe - A Fabulously Simple Pink Dessert

Looking for a great recipe to make for Valentine's day? Something pink, perhaps, so easy and delicious!

Ingredients for Raspberry Fool/No Cook Raspberry Mousse

Recipe:

- 1 pound frozen raspberries or strawberries, thawed (including all the juice--don't drain!)
- 1/2 cup sugar
- 1 1/2 Tablespoons Instant Clear Jel or Raspberry Gelatin powder
- 1 cup heavy whipping cream



Whisk the sugar and Instant Clear Jel or gelatin together. Instant Clear Jel is a modified corn starch product that helps thicken and stabilize, and works without heat. Try the Amish grocery store in Marion or Bulk Foods in Greenville. Mix the sugar and Instant Clear Jel or raspberry gelatin powder in with the thawed raspberries. Stir to combine well, let sit for 10 minutes. While letting the fruit mixture sit, whip the heavy whipping cream to a stiff peak. Fold the fruit mixture into the whipped cream, being as gentle as possible to keep as much air in the whipped cream as possible. Refrigerate until serving.

## VALENTINE FROG

