

The Polar Express Party Recipes



Polar Chocolate Nougat Caramel Squares

What you need:

- 1 cup flour
- 1/2 cup firmly packed light brown sugar
- 1/3 cup butter or margarine (room temperature)
- 5 candy bars—chocolate with nougat and caramel (hint: the initials are MW)
- 1/4 cup milk
- 2 eggs, slightly beaten
- 1 tsp. vanilla
- 2 tbs. flour
- 1/2 tsp. baking powder
- 1 can (3 1/2 oz.) blanched sliced almonds

How to make them:

1. Preheat oven to 350. Grease a 13 x 9 x 2-inch baking pan.
2. Combine 1 cup flour with the brown sugar in a medium-sized bowl. Mix in the butter until crumbly dough forms. Press dough into greased pan.
3. Bake for 12 minutes or until golden brown. Cool on wire rack.
4. Melt candy bars with milk in small saucepan over medium-low heat.
5. Cool the mixture slightly, then slowly add the eggs. (Beat constantly to keep from curdling.)
6. Add the vanilla, 2 tablespoons of flour, and the baking powder to the candy mixture, then pour every thing over the crust (which has been cooling on the rack). Sprinkle almonds on top.
7. Bake at 350 for 25 minutes or until the top is firm. Let cool. Cut into squares with a sharp knife.

Hot Chocolate-Bar Cocoa

What you need:

- 2 egg yolks
- 2 ounces of a milk chocolate candy bar
- 1 cup of milk

How to make it:

1. Beat the egg yolk in bowl and put aside.
2. Crush candy bar into a medium-size saucepan. Add the milk.
3. Melt over medium-low heat, stirring constantly.
4. Cool the mixture slightly.
5. Slowly fold in the egg yolks. (Be sure to stir constantly to keep from curdling.)
6. Continue heating and stirring until cocoa is hot throughout.

Top with a dollop of whipped cream or marshmallow fluff.

