

RAINFOREST RECIPES

Rainforest Trail Mix

1 cup **macadamia nuts**
1 cup **cashews**
1 cup **chocolate** chips
1 cup peanuts
1 cup dried **bananas**
 $\frac{3}{4}$ cup **coconut**
1 cup dried **pineapple**

Directions:

Pour items together in a large bowl. Stir until evenly mixed. Serve in small paper cups or plastic bags. Makes about 10-12 servings

Rainforest Alliance-Certified Banana Bread

$\frac{1}{2}$ cup butter
 $1\frac{1}{2}$ cups **sugar**
2 eggs, slightly beaten
1 tsp **vanilla**
2 cups flour
 $\frac{1}{2}$ tsp baking soda
1 tsp baking powder
 $\frac{1}{4}$ tsp salt
 $\frac{1}{2}$ cup milk
1 cup mashed Rainforest Alliance-Certified **bananas**
 $\frac{1}{2}$ cup chopped nuts, optional

Directions:

Cream butter and sugar. Add eggs and mix well. Add Rainforest Alliance-certified bananas and vanilla. Sift dry ingredients and add alternately with milk. Pour into greased loaf pan (can also make 2-3 smaller loaves or 4-5 mini loaves from this recipe). Bake 350 deg for about 1 hour. Test top frequently--It should not be soft in center. Ovens vary and time will change depending on size of loaf pans you use.

Peanut-Chocolate Chip Cookies

2 $\frac{1}{4}$ cups all-purpose flour
1 tsp baking soda
1 tsp salt
1 cup (2 sticks) butter or margarine, softened
 $\frac{3}{4}$ cup granulated **sugar**
 $\frac{3}{4}$ cup packed brown sugar
1 tsp **vanilla** extract
2 large eggs
2 cups (12 oz. pkg.) semi-sweet **chocolate** morsels/chips
1 cup chopped **peanuts**

Directions:

Preheat oven to 375° F. Combine flour, baking soda and salt in small bowl. Beat butter, granulated sugar, brown sugar and vanilla extract in large mixer bowl until creamy. Add eggs one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in morsels and

nuts. Drop by rounded tablespoon onto ungreased baking sheets. Bake for 9 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

Pan cookie variation: Grease 15 x 10-inch jelly-roll pan. Prepare dough as above. Spread into prepared pan. Bake for 20 to 25 minutes or until golden brown. Cool in pan on wire rack. Makes 4 dozen bars.

For high altitude baking (5,200 feet): Increase flour to 2 1/2 cups. Add 2 teaspoons water with flour and reduce both granulated sugar and brown sugar to 2/3 cup *each*. Bake drop cookies for 8 to 10 minutes and pan cookie for 17 to 19 minutes.

Rainforest Nut Brittle

1/4 Cup butter (melted)
2/3 Cup packed brown **sugar**
3/4 Cup dark corn syrup
2/3 Cup **cashews**

Directions:

Mix butter, sugar, and corn syrup. Beat until smooth. Place in shallow baking dish and bake in preheated oven at 375 F for 30 minutes. Allow to cool, then break into small, bite-size pieces.

Rainforest Brownies

2 squares unsweetened **chocolate**
1 Cup **sugar**
2 Tbsp butter (melted)
1 egg
1 tsp **vanilla**
1 Cup flour (sifted)
1 tsp baking soda
1/2 Cup evaporated milk
1 Cup chopped **macadamia nuts**
1/2 Cup semi-sweet **chocolate** chips

Directions:

Preheat oven to 350 F. Melt chocolate in saucepan over low heat. Mix sugar, butter, egg, and vanilla. Add melted chocolate to mixture and stir until smooth. In a separate bowl, sift together flour and baking soda. Stir half of the flour into the chocolate mixture. Add evaporated milk and stir until smooth. Add remaining flour and stir until smooth. Add nuts and chocolate chips. Pour into 9 inch greased baking dish and bake for 30 minutes. Cool and serve.