

CANDY RECIPES

FROM



CHOCOLATE PEANUT BRITTLE

- 1 cup dark chocolate candy melts
- 1 cup butterscotch candy melts
- 1 cup peanut butter candy melts
- 1 $\frac{1}{2}$ cup of peanuts (or nuts of your choice)

Combine together and melt in the microwave for 1 $\frac{1}{2}$ minutes at a time until melted, stirring each time. Next, stir in 1 $\frac{1}{2}$ cup of peanuts (of your choice). Spread onto cookie sheet covered with wax paper, chill in freezer for $\frac{1}{2}$ hour and break into bits. Note: you can also put spoonfuls into petit-fours to make peanut cups.

WHITE BARK

Melt 1 pound of white candy melts in microwave or double boiler. Add $\frac{1}{2}$ of a package of chopped heath bar bits, stir and pour onto cookie sheet covered with wax paper. Chill and break into bits.

SWIRLED BARK

Melt $\frac{1}{2}$ pound of chocolate candy melts and $\frac{1}{2}$ pound of white candy melts in separate dishes. Spread chocolate layer onto cookie sheet covered with wax paper. (Layer will be very thin). Pour melted white over chocolate, covering as much of the dark as possible (do not smear). Take a knife and cut through the mixture until a marble pattern is formed. Chill and break into bits. Note: if desired, mix slivered almonds or any type of nuts into the chocolate before spreading.

CANDY RECIPES FROM



PEANUT BUTTER BALLS

- 4 cups confectioners sugar
- 8 tablespoons melted butter or margarine
- 1 $\frac{1}{2}$ cups smooth peanut butter
- 1 $\frac{1}{2}$ cups crunchy peanut butter

Mix ingredients together and chill. Roll into balls and chill again. Melt 2 pounds of light chocolate candy melts in a double boiler and dip balls into chocolate. Place covered balls on a cookie sheet covered with wax paper. Chill and eat.

CHOCOLATE COVERED CHERRIES

- First prepare the mixture that will be the fondant syrup in your cherry chocolates:
 - $\frac{1}{2}$ cup of dry fondant
 - 3 tablespoons maraschino cherry juice

Make a chocolate shell in each cavity of mold 500/500A by spooning in about $\frac{1}{2}$ to $\frac{3}{4}$ teaspoon of melted chocolate (either light or dark) and stroke upward with your brush until each bon bon opening is completely coated inside with chocolate.

Spoon into each bon bon cavity approx. $\frac{1}{4}$ tsp. of fondant/juice recipe.

Place a drained maraschino cherry into each cavity.

Spoon melted chocolate on top and spread around with brush, being sure all edges are sealed, so finished candy will not leak. Do not tap this mold.

- Place in freezer 4-5 minutes to chill then unmold. Note: chocolate covered cherries may be eaten as soon as they return to room temperature, but they have more liquid inside when they are at least 2-3 days old.

CANDY RECIPES FROM



TRUFFLES

14 oz package of candy melts

$\frac{1}{2}$ cup whipping cream

Chop candy melts coarsely; set aside. Place cream in a small saucepan over medium heat and bring to a boil, stirring constantly. Once cream reaches a boil, remove from heat; add chopped melts and cover pan. Let stand approximately 5 minutes, or until coating has melted. Stir until smooth and creamy. Refrigerate until firm. Roll into rounds. Truffles may be rolled into a variety of coatings, used as centers for dipping or served plain. Makes approximately 50 centers. Store truffles in refrigerator up to 3 weeks.

Lemon Coconut Truffles

Follow truffle recipe using white candy melts and stir in 1 teaspoon lemon flavoring. Roll centers to coat in 2 cups tinted shredded coconut.

Mint Truffles

Follow truffle recipe and stir in $\frac{1}{2}$ teaspoon peppermint candy flavor. Drizzle melted green coating (flavored with peppermint) over truffle.

Cocoa Truffle

Follow truffle recipe and roll centers to coat in $\frac{3}{4}$ cup of cocoa.

ROCKY ROAD CANDY

1 pound milk chocolate candy melts

1 $\frac{1}{2}$ cups miniature marshmallows

$\frac{3}{4}$ cup chopped roasted almonds Melt chocolate, mix all ingredients together and stir.

Drop by teaspoons onto wax paper and let set.

CANDY RECIPES FROM



FRENCH CREAMS

2 $\frac{1}{2}$ cups powdered sugar
3 oz Philadelphia cream cheese at room temperature
 $\frac{1}{2}$ tsp. extract of pure oil of mint or other flavorings as you like
dash of salt

Cream together cream cheese and sugar. Add salt and oil of mint, mix well. Roll into small balls and dip in granulated sugar. Press in mold, removing immediately. May be rolled again in granulated sugar. Let dry several hours.

PEANUT CUPS

1/3 pkg dark candy melts
1/3 cup peanut butter
1/3 pkg butterscotch candy melts
1 to 1 $\frac{1}{2}$ cups cocktail or Spanish peanuts

Melt candy in double boiler or microwave, stir in peanut butter and peanuts. Spoon into petit-fours. Chill in refrigerator until hard.

WHITE TRASH

1 pound M&M's (plain or peanut)	3 cups Golden Grahams
3 cups mini pretzels	2 cups Rice or Corn Chex
$\frac{1}{2}$ small can honey roasted peanuts	2 pounds white candy melts
$\frac{1}{2}$ package caramel bits	

Mix all dry ingredients in a large bowl and then pour on melted chocolate. Mix well and spread onto cookie sheet covered in wax paper. Chill and break into bits.

CANDY RECIPES
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Butterscotch clusters

- 1 bag chow mein noodles
- 1 lb butterscotch candy melts
- 4 oz honey peanuts (or cocktail)

Melt butterscotch candy melts in double boiler or microwave (low heat)
Stir in peanuts and noodles. Spread onto waxed paper, chill & break apart.

Chocolate noodle clusters

- 1 lb dark chocolate candy melts
- 1 can (5 oz) fried Chinese noodles
- 1 cup toffee pieces
- $\frac{1}{4}$ cup slivered almonds

Line baking sheet with wax paper. In microwave safe bowl melt chocolate on high 1-2 minutes stirring every 30 seconds. Place noodles in medium bowl; crush slightly until 1" long; add toffee pieces. Pour melted chocolate over mixture, stir to coat. Spread onto wax paper, chill & break apart.

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THREE STEPS TO MOLD CANDY

1. Fill the Mold with Melted Coating.

Carefully pour coating from a spoon. Or, fill an uncut, disposable decorating bag. Cut tip and gently squeeze candy into mold. Lightly tap the filled mold several times on a counter to eliminate air bubbles in the coating. On clear plastic molds, check for air bubbles by holding it just above eye level. If you see any bubbles, just tap the mold again.

To make candy shells to fill: fill the molds with enough coating to cover the bottom (about 1/3 full). "Paint" coating up side to form shells. Fill. Seal with a layer of melted coating and refrigerate.

2. Set the Mold in the Refrigerator to Chill.

Small candies harden in about 30 minutes. Once the underside of the mold appears frosted, you are ready to unmold the candy. If any dark areas appear on the underside, some of the coating is still soft. Just return the mold to the refrigerator for a few more minutes until the entire mold becomes frosted.

3. Take the Chilled Mold from the Refrigerator, Unmold Candy.

Turn the mold upside down to unmold candies. Hold the mold about an inch above a cotton dish towel. Gently flex or tap mold to release candy.

COLOR AND FLAVOR COMBINATIONS

<u>Color</u>	<u>Flavor</u>
White	Peppermint, Vanilla, Almond
Pink	Strawberry, Wintergreen, Cinnamon
Green	Peppermint, Almond, Lime
Yellow	Lemon