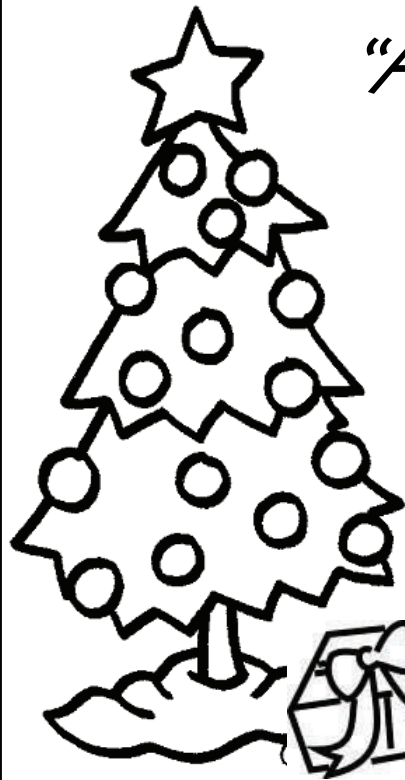


Country Kitchen SweetArt's

"Celebrating 45 Years"

# TASTE OF THE HOLIDAYS



*"A TIME TO GIVE"*

2009 Annual Holiday  
Open House  
Collection of Recipes

## TASTE OF THE HOLIDAYS DEMONSTRATIONS

### FRIDAY, NOVEMBER 13TH

- 3:00 PM DECORATING CHRISTMAS COOKIES
- 4:00 PM "A TIME TO GIVE" SIMPLY DELICIOUS CANDIES
- 5:00 PM HOLIDAY BREADS, MUFFINS & MORE

Nordic Ware representative, Cindy Milem (with Joseph Warren, Inc.) is here for the evening demonstrating Nordic Ware's Danish Ebelskiver™ pan. Don't miss her demonstration and samples! Ebelskivers are delicious round Danish pancakes with savory and sweet fillings inside.

### SATURDAY, NOVEMBER 14TH

- 10:00 AM DECORATING CHRISTMAS COOKIES
- 11:00 AM "A TIME TO GIVE" SIMPLY DELICIOUS CANDIES
- 12:00 PM HOLIDAY BREADS, MUFFINS & MORE
- 1:00 PM FUN HOLIDAY CUPCAKES
- 2:00 PM EDIBLE TREATS KIDS CAN MAKE (And everyone will enjoy!)

The Saturday morning demonstrations are the same demonstrations presented Friday afternoon. Feel free to attend again, and won't want to miss the Saturday afternoon demonstrations.

**Demonstrations will include packaging and gift giving ideas.**

# CANDY COATING MELTING INSTRUCTIONS

## MELTING CANDY COATING:

- **Microwave Method:**
  1. Place candy coating wafers in a microwave safe bowl.
  2. Microwave for 40 seconds.
  3. Stir. Microwave for 30 seconds.
  4. Stir.
  5. Continue microwaving only a few seconds at a time, stirring between each time, until wafers are nearly melted.
  6. Remove from microwave and stir until completely melted.
- **Double Boiler Method:**
  1. Fill lower pan 1/2 full of water and bring water close to boiling.
  2. Take pan off stove.
  3. Put candy coating wafers into top pan and place it on the lower pan with hot water.
  4. Stir until the candy coating is fluid.

*Important: Never allow the water to get so hot that it boils, which causes the candy coating to thicken.*

## MELTING CANDY WRITERS:

- **Microwave Method:** Place candy writer tube in the microwave for a few seconds at a time, kneading between intervals. Careful—candy coating can easily burn.
- **Electric Skillet Method:** Turn skillet on lowest setting. Line with 5 or 6 dry towels. Place candy writer tubes on towel and cover skillet with lid until candy is fluid. (Takes one to two hours.)
- **Heating Pad Method:** Turn heating pad on lowest setting. Place tube in heating pad until fluid. (Takes one to two hours.)

## Keeping Candy Coating Warmed:

Turn an electric skillet on the lowest setting and line with 5 or 6 dry dish towels. Place squeeze bottles, candy writers and bowls filled with candy coating in lined electric skillet to keep the candy coating melted while not using. A heating pad on its lowest setting works well too for squeeze bottles and candy writers. Wrap squeeze bottles and candy writers in the heating pad.

## CANDY COATING MELTING INSTRUCTIONS

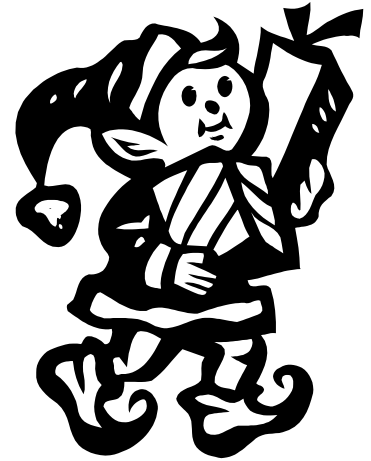
### USING SQUEEZE BOTTLES:

Squeeze bottles are one of the easiest ways to fill molds with candy coating. Following the instructions on the previous page, melt candy coating in a microwave-safe bowl with a spout or squared corners for ease of pouring. Pour melted candy into the squeeze bottle. You may want to cut the end of the tip slightly for ease in filling molds.

**Cleaning the squeeze bottle:** Take the cap off and wash. Pour the remaining candy coating from the squeeze bottle onto parchment paper. Lay squeeze bottle on its side in the freezer for a few minutes to harden. When hard, squeeze the bottle and dump out all excess candy into an airtight container. *Once candy coating on parchment paper is set up, break into pieces and store in airtight container for later use.*

### USING CANDY MOLDS:

Use food approved molds that are slightly flexible allowing for easy release of the finished candy. Make sure molds are clean and dry before using. Greasing or spraying the mold is not necessary unless the recipe instructions include greasing or spraying the candy mold. There is no need to wash the mold between use, as the chocolate will come out clean. When finished with the mold, hand wash in hot water and dry immediately. Clear molds available at Country Kitchen SweetArt are not dishwasher safe.



## BARKS

—The quickest and easiest candy to make.—

### Double Chocolate Peppermint Bark

1 pound Cocoa Dark candy coating, melted                      2 tablespoons paramount crystals  
1 pound White candy coating, melted                                1 jar peppermint chips

Melt candy coating in separate containers. Add 1 tablespoon paramount crystals to each bowl of candy coating. Thinly spread the dark candy coating over parchment paper or silicone mat. When “just” firm, spread the pound of melted white candy coating over the cocoa dark layer. Immediately sprinkle peppermint chips over white candy coating while it is still wet. Place bark in refrigerator until completely firm, about 20 minutes. Peel off parchment paper and break into irregular pieces.

### General Bark

2 pounds candy coating  
3 cups desired crunch food product

Melt candy coating. Stir in crunchy food product. Spread approximately 11 x 14-inch rectangle on parchment paper or silicone mat or Break-up Sheet. Cut into squares when “just set,” or if using a Break-Up Sheet, break apart when completely set.

### Festive Peppermint Bark

2 pounds white candy coating  
3 cups Red & Green Peppermint crunch

### Rocky Road Bark

2 pounds Cocoa Dark candy coating  
2 cups miniature marshmallows  
12 ounces pecan pieces

### Minty Chocolate Bark

2 pounds Cocoa Dark candy coating  
3 cups Oreo® Cookie pieces  
30 drops Peppermint oil

### Crispy Caramel Peanut Butter Bark

2 pounds Peanut Butter candy coating  
2 cups Tiny Crisp Rice  
1 cup Caramel Bits

### Boysenberry Yogurt Bark

2 pounds white Yogurt chips  
3 cups Boysenberry crunch

### Cinnamon Latte' Bark

2 pounds Cocoa Lite candy coating  
3 cups Espresso crunch  
10 drops Cinnamon oil

### Sugar-Free Harvest Bark

2 pounds sugar-free milk candy coating  
1 ½ cups mixed nuts  
1 ½ cups dried fruit

## TRUFFLES

### Peppermint Truffles

- 2 ½ cups (3/4 pounds) Callebaut real White Chocolate morsels
- 1 cup heavy cream
- ¼ teaspoon salt
- 5-10 drops peppermint oil per 1 cup of truffle mixture
- 1 pound Super White candy coating
- 1 jar Peppermint Powder

Melt white chocolate. Cool to at least 98°F. Whip cream until it holds a soft peak. Add warm chocolate, a little at a time, to whipped cream, stirring with a spoon. When all chocolate is added, stir in salt and peppermint oil. Chill in refrigerator until mixture is firm but not stiff (5 – 20 minutes). Beat with a spoon only until fluffy. Do not over beat. Using a cookie scoop to achieve consistently shaped balls, scoop balls of mixture, and place on a cookie sheet. Chill the scoops in the refrigerator for an hour or two. Allow truffle balls to crust slightly at room temperature (several hours or overnight). Melt white candy coating, and dip truffle balls into melted coating. Sprinkle with peppermint powder. Generally dipped truffles will last 10-14 days. Makes approximately 60 – 1” truffles.

### Cinnamon Ganache

- ½ cup heavy cream
- 2 teaspoons corn syrup
- 1 pound real milk chocolate, melted
- 1 tablespoon Invert Sugar
- 1 tablespoon butter, softened
- 4 teaspoons cinnamon
- 1 pound Cocoa Lite candy coating

In a heavy saucepan, bring cream and corn syrup to boil. Add butter, invert sugar and cinnamon. Cool to at least 98°F. Melt chocolate. Blend with a whisk until a smooth consistency is reached. Spread the mixture into a 9”x9” pan lined with parchment paper, keeping the top as smooth as possible. Chill for several hours in the refrigerator. Remove from pan and cut into squares using a bench cutter or pizza cutter. Dip into melted Cocoa Lite candy coating. The squares may be kept in the refrigerator for ease of dipping.

## BRITTLES

### Toffee Crunch

- 1 cup sugar
- 1/2 teaspoon salt
- 1/4 cup water
- 1/2 cup butter
- 1/2 teaspoon lecithin
- 1/2 cup nuts
- 3 cups Cocoa Lite candy coating

Combine sugar, salt, water, butter and lecithin in a heavy saucepan. Cook to 285°F. Spread onto a buttered marble slab or silicone mat (to protect counter, mat should be on a baking sheet). Let cool completely. Melt candy coating. Spread half of the candy coating on the cooled candy. Sprinkle with nuts. When coating is set, turn the candy over and spread with the remaining melted candy coating. Sprinkle with nuts. Break into pieces when firm.

### Peanut Brittle

- 3 cups sugar
- 1 3/4 cups light corn syrup
- 1 cup water
- 5 cups (1 1/2 pounds) Raw Peanuts
- 2 tablespoons butter
- 3/4 tablespoons baking soda
- 1 teaspoon salt

Combine sugar, corn syrup and water in a large heavy saucepan and stir well. Cover with a lid and cook until it boils rapidly. Insert a thermometer in the pan and cook to 240°. Add peanuts. Cook to 295°F, stirring constantly. Remove from heat and add butter. Stir until dissolved. Add soda and salt, stirring vigorously. Spread onto a buttered marble slab or silicone mat (to protect counter, mat should be on a baking sheet), stretching when cool enough to handle if wanting thinner. Let cool completely and break into pieces.

## FUDGE

### French Cream Almondine Fudge

5 cups Peter's Superfine real Milk Chocolate, chopped  
½ cup milk  
¾ cup marshmallow crème (recipe provided in booklet)  
2 ½ cups chopped toasted almonds, divided

Line an 8-inch square pan with parchment paper. Butter the parchment lining. Melt chocolate to 110°F. Scald milk. Add hot milk and marshmallow crème to melted chocolate, beating until smooth. Stir in 1 ½ cups almonds. Spread in the prepared pan. Sprinkle with remaining almonds over top and press in. When set, invert pan and remove parchment paper. Cut into squares. Store in an airtight container in the refrigerator. Makes about 50 pieces.

### Maple Fudge

3 cups sugar  
1 cup sour cream  
1 tablespoon light corn syrup  
½ cup butter  
¼ teaspoon Butter Flavoring  
¼ teaspoon cream of tartar  
¼ teaspoon salt  
1 teaspoon Silver Cloud Maple Natural Flavor  
1 cup chopped walnuts or pecans

Line an 8-inch square pan with parchment paper. Butter the parchment lining. In a heavy 3-quart saucepan over medium-low heat, bring the sugar, sour cream, corn syrup, butter, butter flavoring, cream of tartar, and salt to a boil, stirring until the sugar dissolves and the mixture begins to boil. Cover and cook 2 to 3 minutes to dissolve the sugar crystals on the side of the pan. Remove the lid. Cook very slowly over low to medium-low heat, without stirring, to the soft ball stage (234°F to 240°F, with 238° recommended for soft fudge or 240°F for firmer fudge). Remove from the heat. Cool to lukewarm (110°F), 45 minutes to 1 hour. Beat fudge by hand until the candy begins to hold its shape. Stir in maple flavor and nuts. Pour into the prepared pan. Cool completely. Invert pan and remove parchment paper. Cut into squares. Store in an airtight container. Makes about 2 ½ pounds.

## MORE FUDGE

### **Dream White Christmas Fudge**

- 2 ½ cups powdered sugar
- ⅔ cup milk
- ¼ cup butter
- 12 ounces Callebaut real White Chocolate morsels
- ½ teaspoon Silver Cloud Pure Almond Extract
- ¾ cup coarsely chopped dried apricots, cherries, and/or cranberries
- ¾ cup sliced almonds, toasted

Line an 8-inch square pan with parchment paper. Butter the parchment lining. In a heavy 3-quart saucepan over medium heat, bring the sugar, milk and butter to a boil, stirring until the sugar dissolves and the mixture begins to boil. Reduce the heat slightly. Cook at a steady boil, without stirring, for 5 minutes until the mixture reaches approximately 222°F. Remove from heat. Add the white chocolate and stir until melted and smooth. Add the almond extract, fruit and almonds. Pour into the prepared pan. Refrigerate for 2 hours. Invert pan and remove parchment paper. Cut into squares. Store in an airtight container in the refrigerator. Makes about 1 ½ pounds.

### **Butterscotch-Chocolate Fudge**

- 2 cups packed light brown sugar
- 1 cup granulated sugar
- 1 cup evaporated milk
- ½ cup butter
- 1 cup Guittard Butterscotch chips
- 1 cup Callebaut real Semisweet Chocolate morsels
- 7-ounces marshmallow crème (recipe provided in booklet)
- 1 teaspoon Vanilla Bean Paste
- 1 cup pecans or walnuts in large pieces (optional)

Line an 9 x 13-inch square pan with parchment paper. Butter the parchment lining. In a heavy 5-quart saucepan over medium heat, bring the sugars, milk and butter to a boil, stirring until the sugars dissolve and the mixture begins to boil. Cook, stirring constantly to prevent scorching, to a soft ball stage (234°F to 240°F, with 236° recommended). Remove from the heat. Stir in butterscotch chips and chocolate until melted. Add the marshmallow crème and vanilla. Stir until the fudge is smooth and well blended. Stir in nuts, if desired. Pour into prepared pan. Cool completely. Invert pan and remove parchment paper. Cut into squares. Store in an airtight container. Makes about 3 pounds.

# CARAMEL CORN

## Caramel Corn

7 cups popped popcorn (approximately 1 bag of microwave popcorn)

$\frac{3}{4}$  cup brown sugar

$\frac{1}{3}$  cup butter

4 tablespoons corn syrup

$\frac{1}{4}$  teaspoon baking soda

$\frac{1}{4}$  teaspoon vanilla

Sift through the popcorn to remove all kernels. Place popcorn in a 17" x 12" or larger greased baking pan. Place pan in a 300°F oven. In a 4-quart heavy saucepan, combine brown sugar, butter and corn syrup. Mix thoroughly. Cook over medium heat to boiling. Cook to 225°F. Remove from heat and stir in baking soda and vanilla. Gently stir in popcorn. Spread popcorn back into baking pan and place in oven for 15 minutes, stirring every 3 minutes. Spread onto silicone mat or parchment sheet. Break into pieces when cool.

## Caramel Corn — Using Wabash Valley Farm Sweet & Easy Snack Machine

4 tablespoons popping corn

1 tablespoon popping oil

14 ounces Peter's Caramel, cut into small squares

1 cup salted peanuts

2 tablespoons half and half

Put oil and popping corn into Sweet & Easy Snack Machine. Fasten the lid securely. Use high heat. Remove from heat when popping almost stops. Add  $\frac{1}{2}$  cup peanuts; close lid and stir. Repeat with remaining peanuts. Set aside. In a small pan, heat caramel and half and half on medium-high heat for 3 minutes, stirring until mixture comes to a boil. Gradually pour half the caramel sauce into popcorn mixture in the Sweet & Easy and stir. Then add remaining mixture and stir until well coated. Return mixture to stove and cook on high 2 to 3 minutes, stirring continuously. Cool slightly. Spoon caramel-coated popcorn onto parchment paper. Let cool for a few minutes then break apart. Store in an airtight container.

## SUGAR NUTS

### **Cinnamon Glazed Almonds — Using Wabash Valley Farm Sweet & Easy**

- 1 cup sugar
- ½ tablespoon ground cinnamon
- 2 cups almonds
- 1 ½ teaspoon pure vanilla extract
- ¼ cup water

Mix sugar and cinnamon together inside of the Sweet & Easy using handle on top. Add almonds and stir to mix. Combine vanilla and water in measuring cup. Add liquid to glaze nut mixture in pan. Place Sweet & Easy on burner and heat on medium-high. Stir slowly. Glaze will quickly turn into a thick liquid. Boil gently during cooking process. Stir contents slowly and continuously to keep the nuts bathed in glaze at all times until liquid evaporates and nuts are glazed (about 10 to 15 minutes). When liquid is evaporated and the stir handle becomes harder to turn, the nuts are done. Do not overcook. Remove Sweet & Easy from burner. Quickly sprinkle a little water over nuts (about 1 tablespoon per 2 cups nuts). Mixture will steam so keep hands away until steam dissipates to prevent burns. Stir nuts to coat evenly with glaze. Immediately spread hot nuts onto parchment paper to cool. Gently separate nuts with a wooden spoon. Allow to dry completely before storing in an airtight container. Refrigerate to retain freshness.

### **Pecan Praline Brittle — Using Wabash Valley Farm Sweet & Easy**

- 1 cup sugar
- 2 tablespoons butter
- 1 cup pecan pieces

Cover cookie sheet with foil; lightly butter foil. In Sweet & Easy, melt butter over low heat. Add sugar, cooking over medium-high heat and stirring continuously until sugar melts and turns golden brown. Add pecans; stir until pecans are well-coated with glaze. Quickly spread mixture evenly over prepared cookie sheet. Cool completely. Break into bite-sized pieces. Store in an airtight container.

Recipes courtesy of Wabash Valley Farms. Stop by our Wabash Valley Farm end-cap for a large selection of popcorns, seasonings, and glazes.

## MORE EASY CHOCOLATE CANDIES

### Calico Snowballs

1 pound White candy coating  
1 cup Coconut Dough  
½ cup pecans, chopped  
¼ cup Red candy coating, chopped  
¼ cup Green candy coating, chopped  
Desiccated Coconut

Melt white candy coating. Stir in coconut dough and pecans. Add the chopped red and green candy coating. Let set until stiff enough to roll into balls, and then immediately roll into desiccated coconut.

### Mendicants

1 pound Cocoa Dark candy coating  
Chablon Silicone Stencil (1 ¼" round)  
1 cup dried fruits and nuts (such as raisins, sliced dried apricots, whole hazelnuts, julienned almonds, etc.)

Melt chocolate. Lay chablon on parchment paper. Pour approximately 2/3 pound melted candy coating over the chablon, filling the first row on two sides. Smooth with a confectionary blade or other straight edge, spreading at an angle. Quickly dot each chocolate circle with an equal amount of fruits and nuts. Slide parchment paper and filled chablon onto a cookie sheet and place in refrigerator for 5 minutes. Gently remove mendicants.

*If chocolate starts to set before fruit and nut pieces are secure, place fruit and nut pieces on every chocolate circle then slide parchment paper and filled chablon onto a cookie sheet; place in a warm oven (200°F) for a few minutes to warm chocolate and secure fruit and nut pieces in chocolate.*

### Croquatine Mounds

1 pound Cocoa Dark candy coating  
1 cup Croquantine flakes (crushed biscuit)  
⅓ cup Filbert Paste

Melt cocoa dark. Stir in filbert paste. Gently fold in croquantine. Spoon by teaspoons onto parchment paper or silicone mat. Allow to set completely before removing.

# HARD CANDY

## Hard Candy

*This recipe is for classic rock candy. There is also a commercial hard candy mix. Just add water, coloring and flavor; and cook according to package directions. Rock candy can be made in hard candy molds (must withstand heat) or spread out on a marble slab or silicone mat and broken into pieces.*

1<sup>3</sup>/<sub>4</sub> cups granulated sugar  
1/2 cup water  
1/2 cup light corn syrup  
Food coloring  
1/2 teaspoon concentrated flavor or oil  
Hard candy molds  
Funnel

In a heavy saucepan, combine sugar, water and corn syrup. Stir until sugar dissolves. Cover and bring to a rolling boil. Remove lid, place thermometer in pan and cook to 250°F. Add food coloring and continue cooking to 300°F. (Remove from heat at 295°F as temperature will continue rising.) Let cool to 265°F. Add flavoring or oil and cover for two minutes.

## Hard Candy Pieces

Pour onto a buttered marble slab or silicone mat (to protect counter top, place mat on a baking sheet). Let cool completely and break into pieces. *Note: To get neat pieces, score before it hardens completely. When it becomes hard and cool, break apart on scored lines.*

## Hard Candy Molded Pieces

Spray hard candy mold (must withstand high heat) with a cooking spray. Spray a funnel and stopper (both must withstand high heat) with a cooking spray. Pour hot syrup into the funnel with the stopper at the end. Lift stopper to allow enough hot syrup to fill each mold cavity. If using a sucker mold, add sticks immediately. Unmold when cool.

## Sour Hard Candy

Follow directions above for hard candy. Add 1/2 teaspoon citric acid with the flavoring.

# BISCOTTI

## Cappuccino Biscotti

$\frac{3}{4}$  cup hazelnuts, toasted, skinned and coarsely chopped

3 large eggs

1 teaspoon Vanilla Bean Paste

$\frac{1}{2}$  teaspoon LoAnn Coffee flavor concentrated flavor

1 teaspoon Madagascar Vanilla Extract

2  $\frac{1}{2}$  cups all-purpose flour

$\frac{3}{4}$  cup sugar

1 teaspoon baking powder

$\frac{1}{4}$  teaspoon salt

$\frac{1}{2}$  teaspoon cinnamon

$\frac{1}{4}$  teaspoon ground cloves

$\frac{1}{2}$  cup E. Guittard Semisweet Chocolate morsels

Preheat oven to 350°F and place rack in center of oven. Toast hazelnuts for 10- 15 minutes. Let cool and then coarsely chop. Set aside. Reduce oven temperature to 300°F and line a baking sheet with parchment paper. In a small bowl whisk together the eggs, vanilla bean paste and coffee flavor. Set aside. In an electric mixer bowl beat the flour, sugar, baking powder, salt, spices until combined. Gradually add the egg mixture and beat until a dough forms, adding the chopped nuts and chocolate chips about halfway through. With floured hands divide the dough in half. On a lightly floured surface roll each half of dough into a log about 10 inches long and 2 inches wide. Transfer logs to the prepared baking sheet, spacing about 3 inches apart, and bake for about 35-40 minutes, or until firm to the touch. Remove from the oven and let cool on a wire rack for about 10 minutes. On a cutting board, with a serrated knife, cut each log crosswise, on a diagonal, into  $\frac{3}{4}$  inch slices. Arrange the slices on the baking sheet and bake 10 minutes, turn slices over, and bake another 10 minutes or until firm to the touch. Remove from oven and let cool. Store in an airtight container. Makes about 24 biscotti.



## MORE BISCOTTI

### Cherry Almond Biscotti

- 1 cup Almond Paste
- 1 stick (4 ounces) unsalted butter, softened
- 1 cup sugar
- 3 large eggs
- 1 ½ teaspoon Vanilla Bean Paste
- 1 ½ teaspoon Silver Cloud Pure Almond Extract
- 3 cups all-purpose flour
- 1 tablespoon baking powder
- ½ teaspoon salt
- 1 cup slivered almonds
- ½ cup chopped dried cherries

Preheat oven to 350°F. Line a baking sheet with parchment paper. Beat the almond paste with the sugar until well blended, approximately 2 minutes. Add the softened butter and beat until smooth. Add the eggs and extracts and cream until light and fluffy. Mix in the flour, baking powder and salt to make a firm dough. Mix in the almonds and cherries. With floured hands, gather the dough into a ball. Divide it into three uniform pieces. Roll each into a log measuring approximately 2 ½ inches wide and the length of the baking sheet. Bake until the logs of dough are golden brown and firm to the touch, approximately 35 to 45 minutes. If the dough is browning too quickly on the bottom, place the cookie sheet into another sheet and turn the oven down 25°F. Cool until the dough is cool enough to handle, about 15 minutes. Transfer logs to a cutting board and with a serrated knife, slice on a diagonal into 1/2-inch thick pieces. Put the slices back on the baking sheet on their sides and toast them to a light brown, approximately 15 to 20 minutes. A shorter toasting time makes for a softer biscotti. A long and slow drying out at 300°F for about 40 minutes makes hard, crunchy biscotti. Store in an airtight container in a cool place.

## AND EVEN MORE BISCOTTI

### Almond Toffee Biscotti

2 ½ cups all-purpose flour  
½ cup sugar  
½ cup firmly packed brown sugar  
1 teaspoon baking powder  
1/8 teaspoon salt  
3 large eggs  
1 ½ teaspoons almond extract  
1 teaspoon vanilla extract  
¾ cup slivered almonds  
¾ cup toffee crunch

Preheat oven to 300°F. Line baking sheet with parchment paper. In a medium bowl, whisk together flour, baking powder, salt, sugars, almonds, and toffee crunch, set aside. In a large bowl, beat together eggs, almond extract and vanilla extract with an electric mixer. Mix in dry ingredients and mix until combined. Dough will be sticky. Flour surface of parchment paper lined baking sheet. With floured hands, gather the dough into a ball and roll into a log about 3 inches in diameter. Bake for about 50 minutes, or until firm and dry. Remove from oven and let cool for 10 minutes. Use a serrated knife and cut into ½-inch slices. Lay slices cut side down on baking sheet and return to oven for 20 minutes. Remove from oven and turn slices over and bake another 20 minutes. After removing from oven, cookies will dry as they cool. Store in an airtight container. Makes 24 biscotti.



## BLONDIES

### Chocolate Swirl Peanut Butter Blondie

2 ½ cups all-purpose flour  
1 ½ teaspoons baking powder  
½ teaspoon salt  
3 ounces Callebaut real Semisweet Chocolate morsels  
1 ounce Gibraltar Bittersweet Chocolate, chopped  
1 cup creamy peanut butter  
½ cup (1 stick) butter, softened  
1 ¾ cups packed light brown sugar  
3 large eggs  
2 teaspoons Vanilla Bean Paste  
6 ounces Callebaut real White Chocolate morsels (approx. 1 cup)  
½ cup Pecan Pieces  
6 ounces Peanut Butter candy coating

Preheat oven to 350°F. In medium bowl, combine flour, baking powder, and salt. In heavy 1-quart saucepan, melt chopped semisweet and unsweetened chocolates, stirring frequently until smooth. In a large mixing bowl, with mixer at medium speed, beat peanut butter, butter and brown sugar until light and fluffy, about 2 minutes. Add eggs and vanilla. Beat until blended. Reduce speed to low; beat in flour mixture just until blended (dough will be stiff). Place one-third of dough in separate large bowl. Stir in melted chocolate until blended. With hand, pat half of remaining plain peanut butter dough onto bottom of ungreased 13 x 9-inch baking pan to form thin layer. In random patter, drop chocolate dough and remaining plain peanut butter dough on top of peanut butter layer; lightly pat. Sprinkle white chocolate morsels and pecans on top and lightly press into dough. Bake for 25 minutes or until toothpick inserted in center comes out clean. Cool completely in pan on wire rack. Melt peanut butter coating in a microwave-safe container. Drizzle melted peanut butter coating over cooled blondies, and then cut into bars. Makes approximately 24 bars.

## AND BROWNIES

### Double Decker Brownies

#### Bottom layer:

- 1 cup butter, softened
- $\frac{3}{4}$  cup Almond Paste
- 1 cup light brown sugar, packed
- 2 egg yolks
- 1 teaspoon Almond Cake and Pastry Emulsion
- $\frac{3}{4}$  cup all-purpose flour
- 1 teaspoon baking powder
- $\frac{1}{4}$  teaspoon salt
- 1 cup Callebaut real Semisweet Chocolate morsels

#### Top layer:

- 1 cup butter, softened
- 1  $\frac{1}{2}$  cups Almond Paste
- 1 cup sugar
- 6 large eggs
- $\frac{1}{2}$  teaspoon Almond Cake and Pastry Emulsion
- $\frac{3}{4}$  cup all-purpose flour
- $\frac{3}{4}$  cup cocoa
- Confectioner's sugar for sifting

Preheat oven to 350°F. For the bottom layer, cream the butter, almond paste and sugar together in electric mixer. Beat in egg yolks and almond emulsion. Mix in flour, baking powder and salt until thoroughly combined. Stir in chocolate morsels. Spread batter evenly into a greased 9 x 13-inch baking pan and par bake for 20 minutes, until a light golden brown. Cool for at least 10 minutes. For the top layer, cream the butter, almond paste and sugar together in electric mixer. Mix in the eggs and almond emulsion, and then beat in the flour and cocoa until smooth. Spread this mixture onto the partially baked, partially cooled bottom layer. Bake for another 25 – 35 minutes, until a toothpick tests clean and the top seems firm. Sift the confectioner's sugar over the top. Cool before cutting. Store in an airtight container. Makes 18-24 servings.

# COOKIES

## Almond Shortcake Cookies

½ cup (1 stick) unsalted butter, room temperature

¼ cup sugar

½ teaspoon Vanilla Bean Paste

⅔ cups all-purpose flour

⅓ cup almond flour/meal (recipe provided to make your own almond flour/meal)

2 tablespoons cornstarch

⅛ teaspoon salt

¼ cup Raw Natural Sliced almonds (optional)

Preheat oven to 300°F (325 °F if using a shortbread mold) with the rack in the middle of the oven. In a mixing bowl, cream butter and sugar until smooth, about 2 minutes. Beat in vanilla. In a separate bowl, whisk together all-purpose flour, almond flour, cornstarch and salt. Add this mixture to the butter mixture and beat until incorporated. Press dough evenly into a lightly greased tart pan or shortbread mold. Prick the entire surface of the shortbread with a fork. If baking in a tart pan, score with top into 12 even pieces and gently press the almond slices in a decorative pattern on the top of the shortbread. Bake for 45-55 minutes, or until lightly browned. Let the shortbread cool in its pan for about 10 minutes before removing from pan or mold. Place on cutting board and cut into pieces while it is still warm. Cool completely on a wire rack.

To make almond flour/meal:

1 cup blanched (skins off) or natural (skins on) almonds

1 tablespoon sugar or flour

Place almonds and sugar (or flour) into a food processor. Pulse until almonds are ground to flour/meal texture. Be careful not to over process or you will have almond butter. Add a little sugar or flour to the almonds when ground to prevent clumping as the sugar or flour absorbs the oil exuded from the almonds.

## MORE COOKIES

### White Chocolate Cranberry Oatmeal Cookies

- 2  $\frac{2}{3}$  cups old-fashioned rolled oats
- 1  $\frac{1}{2}$  cups all-purpose flour
- 1 teaspoon baking soda
- $\frac{1}{2}$  teaspoon salt
- 1 cup dried cranberries
- 6 ounces Callebaut real White Chocolate morsels
- 1 cup unsalted butter
- 1  $\frac{1}{3}$  cups firmly packed light brown sugar
- 1 teaspoon ground cinnamon
- 2 large eggs
- 1 teaspoon Vanilla Bean Paste

Preheat oven to 350°F. Line cookie sheets with parchment paper or silicone mat. Whisk oats, flour, baking soda, and salt together in a medium bowl. Stir in dried cranberries and chocolate morsels. In a medium saucepan, melt butter over medium heat. Continue to simmer over medium-low heat until the milk solids turn golden brown, about 4 minutes; careful not to burn. Pour browned butter into a large bowl and whisk in brown sugar until combined. Whisk in cinnamon, then whisk in eggs and vanilla, beating well after each. Add dry mixture to wet ingredients and stir just until combined. Mixture will be thick. Drop by generously rounded tablespoon 2 inches apart onto cookie sheets. Bake until light golden brown and just dry to the touch, but still a little soft inside, about 10 minutes. Cool cookies on a wire rack. Store in an air-tight container.

### Pistachio and Milk Chocolate Chip Cookies

- 1 cup butter, softened
- $\frac{3}{4}$  cup Love'n Bake© Pistachio Nut Paste
- 1 cup sugar
- 1 egg
- 1 teaspoon Almond Cake and Pastry Emulsion
- 2  $\frac{1}{2}$  cups all-purpose flour
- 1 teaspoon baking soda
- 12 ounces Callebaut real Milk Chocolate morsels
- $\frac{1}{4}$  cup chopped pistachios

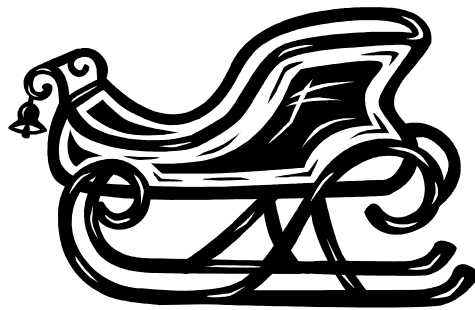
Preheat oven to 350°F and line cookie sheets with parchment paper or silicone mat. Cream the butter, pistachio paste and sugar on medium speed until thoroughly combined.

Beat in the eggs and almond emulsion. Combine flour and baking soda together; then add to dough and mix to make a stiff dough. Stir in chocolate chips and pistachios. Drop large tablespoons of dough onto the prepared cookie sheets at least 2-inches apart. Bake until the edges of the cookies just begin to brown, about 14 to 16 minutes. Cool cookies on a wire rack. Store in an air-tight container.

### **Chocolate Rocky Road Bar**

1 cup Callebaut real Semisweet Chocolate morsels  
½ cup butter, softened  
1 cup sugar  
2 large eggs  
1 teaspoon Vanilla Bean Extract  
1 ½ cups all-purpose flour  
1 teaspoon baking powder  
½ teaspoon salt  
1 cup Pecan Pieces  
½ cup Callebaut real Milk Chocolate morsels  
1 - 1 ½ cups miniature marshmallows

Preheat oven to 350°F. Line the bottom and sides of a 9 x 9-inch cake pan with parchment paper. Melt semisweet chocolate morsels in a small microwave-safe container at HIGH for 1 minute or until smooth, stirring every 30 seconds. Beat butter and sugar at medium speed with an electric mixer until creamy; add eggs, one at a time, beating until blended after each addition. Beat in vanilla and melted chocolate. In a separate bowl, combine flour, baking powder and salt; gradually add to chocolate mixture, beating until well blended. Stir in chopped pecans, ½ cup milk chocolate morsels and miniature marshmallows. Spread batter into prepared pan. Bake for 18 to 20 minutes or until set. Cool pan on a wire rack. Cut into squares. Store in an air-tight container.



## A FEW MORE SWEET TREATS

### Mocha Chocolate Chip Muffin

¼ teaspoon LorAnn's concentrated coffee flavoring  
½ cup canola oil  
½ cup buttermilk  
1 teaspoon Vanilla Bean Paste  
½ cup firmly packed light-brown sugar  
2 eggs, lightly beaten  
1 ¾ cups all-purpose flour  
1 teaspoon baking powder  
1 teaspoon baking soda  
1 teaspoon salt  
½ cup sugar  
2 tablespoons cocoa powder  
1 cup Callebaut real Semisweet Chocolate morsels

Preheat oven to 375°F. In a medium-sized bowl, combine coffee flavoring, oil, buttermilk, vanilla and brown sugar. Stir to combine well. Whisk in the eggs. In a large bowl, sift together the flour, baking powder, baking soda, and salt. Stir in the sugar and cocoa powder. Add the buttermilk mixture and stir until combined. Mix in the chocolate morsels. Fill greased muffin tins. Bake 20 to 22 minutes, or until a tester comes out clean. Cool.

### Chocolate Maple Whoopie Pie

1 ¾ cups all-purpose flour  
¾ cup cocoa powder  
1 teaspoon baking powder  
¼ teaspoon baking soda  
¼ teaspoon salt  
¾ cup unsalted butter, room temperature  
¾ cup sugar  
1 large egg, room temperature  
¼ cup buttermilk  
½ cup lukewarm water

Preheat oven to 375°F and place oven rack in the center of the oven. Line two baking sheets with parchment paper. In a large bowl, sift together the flour, cocoa powder, baking soda, and salt. In an electric mixer bowl fitted with the paddle attachment, beat the

butter and sugar until light and fluffy. Add the egg, beating well. Beat in the vanilla. In a small measuring cup, mix the buttermilk and water. With the mixer on low speed, alternately add the flour mixture and buttermilk mixture, in three additions, beginning and ending with the flour. Drop heaping tablespoons (can also use a small cookie scoop) of the batter onto the prepared baking sheets, spacing about 2 inches apart. With moistened fingers, smooth the tops of the cookies. Bake for about 9 to 10 minutes or until the tops of the cookies, when lightly pressed, spring back. Remove from the oven and transfer to a wire rack to cool completely.

### **Maple Filling**

¼ cup shortening (for best results, use high ratio shortening)

¼ cup unsalted butter, room temperature

1 cup confectioner's sugar

½ teaspoon LorAnn's concentrated Maple flavoring

½ cup light corn syrup

1 cup marshmallow crème (recipe provided in booklet)

Beat the shortening and butter until soft and creamy. With the mixer on the lowest speed, gradually beat in the confectioner's sugar. Increase the speed to high, and beat until light and fluffy, about 5 minutes. Then, with the mixer on low speed, beat in the maple flavor and slowly drizzle in the corn syrup. Continue to beat until the filling looks like soft mayonnaise. By hand, fold in marshmallow crème.

**To assemble:** Take one cookie and spread a heaping tablespoon of the filling on the flat side of the cookie. Top with another cookie. Store.

### **Marshmallow Crème**

2 ¼ cups Invert Sugar, divided

4 ½ tablespoons dried egg whites

2 ¼ cup light corn syrup

1 teaspoon vanilla

In a mixing bowl, combine 1 ½ cups of invert sugar with egg whites; whip at low speed of electric mixer to blend. Set aside. In a saucepan, combine remaining 1 ½ cups invert sugar and corn syrup. Heat to approximately 210°F. Slowly add heated syrup to egg white mixture and beat until light. Add vanilla. Store in covered container at room temperature and use in any recipe calling for marshmallow crème. Makes approximately 3 ½ quarts.

## ANOTHER SWEET TREAT

### Hazelnut Torte

- 1/2 cup blanched raw hazelnuts
- 1/4 cup all-purpose flour
- 1/4 teaspoon salt
- 4 large eggs
- 6 ounces Gibraltar real Bittersweet Chocolate, chopped
- 6 ounces unsalted butter, cut into pieces
- 3/4 cup sugar
- 1 teaspoon Vanilla Bean Paste
- 1/4 teaspoon cream of tartar
- 8" cardboard cake circle
- 1/4 cup Raspberry Pastry Filling
- 8 oz. Marzipan or Almond Paste

Preheat oven to 350°F and place rack in center of oven. Place hazelnuts on baking sheet and bake for 15 minutes or until nuts are brown and fragrant. Remove from oven and allow to cool. Once hazelnuts have completely cooled, place in a food processor, along with the flour and salt, and process until hazelnuts are finely ground. Increase the oven temperature to 375°F. Line the bottom of an 8"x3" round springform pan with parchment paper. Separate the eggs placing the yolk in one bowl and the whites in another. Cover the bowls with plastic wrap and set aside. In a heatproof bowl, over a saucepan of simmering water, melt the chocolate and butter. Remove from heat and set aside. In the an electric mixer bowl, beat the egg yolks with 1/2 cup sugar until pale and thick, beating about 3 -5 minutes. Beat in the vanilla bean paste. With a rubber spatula gently fold in the warm chocolate mixture and the nuts and flour mixture. Set aside. In another clean mixing bowl with the whisk attachment, whip the egg whites at medium speed until foamy. Add cream of tartar. Continue beating until soft peaks form. Gradually add the remaining 1/4 cup sugar, beating at high speed until stiff but not dry. With a large spatula or whisk, fold a small amount of the whites into the chocolate batter to lighten it. Quickly fold in the remaining whites. Do not over mix or the batter will deflate. Pour mixture into prepared pan and smooth the top. Bake for 40 to 45 minutes, or until a toothpick inserted into the center of the cake shows moist crumbs. Cool completely on a wire rack. The torte may rise then fall in the center and may crack. Once the torte has cooled completely level the top of the torte then remove from pan. Place torte on cardboard cake circle. Spread a thin layer of raspberry pastry filling over top of torte. Roll marzipan out to 1/8-1/4" thickness, large enough to cover top of torte. Using the bottom of the pan as a guide, cut marzipan the size of the torte. Place marzipan on top of raspberry filling. Chill torte while preparing chocolate ganache.

### **Chocolate Ganache**

8 ounces Gibraltar real Bittersweet Chocolate, chopped

$\frac{3}{4}$  cup heavy whipping cream

2 tablespoons unsalted butter

Place the chopped chocolate pieces in a medium sized bowl. Set aside. Heat the cream and butter in a medium sized saucepan over medium heat. Bring to just a boil. Immediately pour over cream over the chocolate and allow to stand for 5 minutes. Gently stir until smooth.

Place the chilled torte on a wire rack and then put rack onto a baking sheet. Brush any loose crumbs from the torte. With a cake spatula, frost the top and sides of the torte with about 2 tablespoons of ganache. This will seal in any cake crumbs. Refrigerate the cake for 5 minutes to set the crumb coat. Pour the remaining ganache into the center of the cake. Working quickly, spread the ganache with a spatula, using wide stroke to push the ganache over the sides of the cake, to create a nice even coating of ganache. Refrigerate until ready to serve. Leftover ganache can be used to make truffles to decorate the top of the torte.

## **AND JUST ONE MORE SWEET TREAT**

### **Chocolate Dipped Raspberry Marshmallows**

$\frac{1}{2}$  cup cold water

4 tablespoons unflavored gelatin

$\frac{1}{2}$  cup warm water

2  $\frac{1}{2}$  cups sugar

1  $\frac{1}{2}$  cups invert sugar

$\frac{3}{4}$  cup light corn syrup

1 teaspoon vanilla

5 tablespoons Raspberry Icing Fruit

1 pound Cocoa Dark candy coating

Soak gelatin in cold water and set aside. In a saucepan, combine warm water, sugar and invert sugar. Heat, but do not boil, until sugar is dissolved. Pour into large mixing bowl and add gelatin mixture, corn syrup and vanilla. Whip until white and doubled in bulk. Stir in raspberry icing fruit and whip a minute or two longer to combine thoroughly. Pour into buttered 12 x 18-inch pan and allow to set 24 hours before cutting and dipping. Melt candy coating and dip marshmallow squares into coating. Place on parchment paper and allow to set completely.

## HOT CHOCOLATE with A LITTLE EXTRA

### Hot Cocoa

½ pound E. Guittard 63% couverture chocolate  
Pinch salt  
5 tablespoons water  
1 quart milk  
2 tablespoons sugar

Place chocolate, salt and water in a saucepan. Melt over low heat, stirring constantly. When chocolate is smooth and shiny, stir in milk, then sugar. Bring to a boil, and then simmer 5 minutes. When ready to serve, add flavored marshmallows or stir with flavored chocolate dipped spoon.

### Chocolate Dipped Coffee Spoons

1 pound Cocoa Dark or Cocoa Lite candy coating  
20 – 25 drops concentrated flavoring oil

Melt candy coating. Add 20 – 25 drops of flavoring oil. Dip rounded end of spoon into melted candy coating. Allow to set up and dip again. Dip three or four more times as needed. Place on parchment paper or silicone mat and allow to set.

### Flavored Marshmallows

½ cup water, divided	Food coloring (optional)
2 tablespoons plain gelatin	15 - 30 drops concentrated flavor oil
1 ¼ cup granulated sugar	½ cup confectioners' sugar, sifted
¾ cup Invert Sugar	¼ cup cornstarch, sifted
3/8 cup light corn syrup	

Line a jelly-roll pan with parchment paper. Grease paper and side of pan with butter. In a mixing bowl, soak gelatin in ¼ cup water. In a saucepan, combine remaining ¼ cup water, sugar and invert sugar. Heat but do not boil; pour hot syrup into gelatin, beating slowly. Gradually add corn syrup, flavoring, and food coloring (optional), beating on medium-high speed of mixer until mixture is fluffy, white and doubled in bulk. Spread marshmallows into a well-buttered pan. Allow to set 24 hours before cutting. Spray the edge of a bench scraper with nonstick cooking spray to cut into squares or spray a cookie cutter with nonstick cooking spray and cut out shapes. Mix confectioner's sugar and cornstarch in a plastic bag. Add a small amount of marshmallows at a time and gently toss to coat cut marshmallows.

## LOW SUGAR (DIABETIC) TREATS

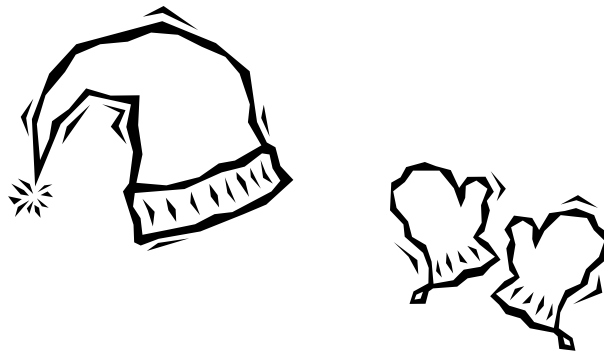
### Chocolate and Vanilla Swirl Cookies

½ cup margarine, softened  
2 tablespoons sugar  
2 tablespoons Madagascar Real Vanilla Flavor  
6 tablespoons liquid egg substitute  
1 ½ cups unbleached all-purpose flour  
½ teaspoon baking powder  
¼ cup skim milk, warmed to room temperature  
1 teaspoon unsweetened cocoa powder  
⅛ teaspoon Silver Cloud Chocolate Natural Flavor

Cream margarine, sugar, vanilla, and egg substitute. Beat well. Add flour, baking powder, and 3 tablespoons warmed milk. Stir to thoroughly mix. Divide dough into 2 parts. Add cocoa butter and chocolate flavor to one part, stirring until well blended. Chill both halves for at least 1 hour. Working on a floured surface, roll out each part to a rectangle about 3 inches wide. Place rolled chocolate dough on top of rolled white dough, pressing together tightly with a rolling pin. Brush the chocolate dough with the remaining 1 tablespoon milk. Roll up like a jelly roll to make a log about 1 ½ inches in diameter. Wrap in waxed paper and chill until firm, about 2 hours.

Preheat oven to 375°F. Line cookie sheets with parchment paper or silicone mat. Cut chilled cookie dough into ⅛ -inch slices. Place onto prepared cookie sheets 2 inches apart. Bake for 8 minutes, until lightly browned. Transfer to a wire rack to cool.

**Per 3-cookie serving: 85 calories (53% calories from fat), 2 g protein, 5 g total fat, 8 g carbohydrate, trace dietary fiber, trace cholesterol, 73 mg sodium. Diabetic exchanges: 1 carbohydrate (bread/starch), 1 fat**



## MORE LOW SUGAR (DIABETIC) TREATS

### Sugar-Free Chocolate Coconut Bonbons

- 1/2 cup fat-free cream cheese, softened
- 1 1/2 cups SPLENDA® No Calorie Sweetener, Granulated
- 1 cup fat free sweetened condensed milk
- 2 cups Toasted Coconut
- 2 1/2 cups Tiny Crisp Rice
- 9 ounces Sugar Free Milk candy coating

In a medium bowl, mix together cream cheese, SPLENDA® Granulated Sweetener and sweetened condensed milk. Mix in the coconut and crisp rice to form a workable dough. Roll dough into 1-inch balls, and refrigerate until set, about 1 hour. Melt candy coating, and dip bonbon balls into melted coating. Allow coating to set. Makes approximately 36 bonbons.

**Nutrition Info Per Serving (1/20 of recipe):** Calories: 90; Calories from Fat: 35; Total Fat: 4g; Saturated Fat 2g; Cholesterol: 0mg; Sodium: 50mg; Total Carbs: 13g; Dietary Fiber: 1g; Sugars: 10g; Protein: 2g

**Exchanges Per Serving:** 1 Starch, 1/2 Fat

### Sugar-Free Hard Candy

*LorAnn's Sugar-Free Hard Candy is available at Country Kitchen SweetArt. It is made from two unique sugar replacers, Isomalt and Splenda so you can make great-tasting hard candy with half the calories of sugar.*

Mix according to package instructions. Add LorAnn's concentrated oil for flavor. Add 1/8 teaspoon citric acid to enhance fruit flavors.



## DECORATING CHRISTMAS COOKIES

### DEMONSTRATION RECIPES and INSTRUCTIONS

#### **Buttery Sugar Cookie (for Cut-Out Cookies)**

- 1 cup butter, softened
- 1 3-ounce package cream cheese, softened
- $\frac{3}{4}$  cup sugar
- 1 egg
- 1 teaspoon vanilla
- 3 cups all-purpose flour

In large mixer bowl combine all cookie ingredients, except flour. Beat at medium speed, scraping bowl often until creamy. Reduce speed to low; add flour. Beat, scraping bowl often, until well mixed. Divide dough into 2 equal portions; wrap in plastic wrap and refrigerate until firm (at least 2 hours). Heat oven to 350°. Roll out on lightly floured surface. Bake for 7 - 10 minutes or until edges are very lightly browned. Cool before removing from cookie sheet. Cool completely. Decorate.

#### **Cut-Out Gingerbread Cookies**

- 1 box Betty Crocker® Gingerbread Cake & Cookie Mix
- $\frac{1}{4}$  cup hot water
- 2 tablespoons all-purpose flour
- 2 tablespoons butter.

Mix according to package instruction. Wrap dough in plastic wrap and chill in refrigerator for 1 to 2 hours (until easy to handle). Roll out on lightly floured surface and cut shapes using cookie cutter. Heat oven to 375°F. Bake for 6 - 9 minutes or until edges are firm. Cool before removing from cookie sheet. Cool completely. Decorate.

#### **Fondant Cut-outs with Texture Mats**

Lightly spray texture mat with cooking spray. Wipe off excess with a paper towel. Roll fondant to approximately  $\frac{1}{8}$ " thickness. Place texture mat on counter. Lift and turn fondant over on top of the texture mat. Roll over fondant once. Turn over and remove mat. Cut fondant piece with cookie cutter used in baking. Attach to cookie with piping gel or a thin layer of buttercream icing. \*Note — use either side of texture mat. One side will give a raised impression, while the other side will give a recessed impression.

# DECORATING CHRISTMAS COOKIES

## DEMONSTRATION RECIPES and INSTRUCTIONS

### Candy Dipped Cookies

Melt candy coating wafers in a microwave-safe bowl according to instructions in the front of this booklet. Hold onto the cookie and dip the top into the melted candy coating. Allow excess candy to drip back into the bowl. Place on a silicone mat or parchment paper to set. Pipe details onto hardened candy-coated iced cookies using melted candy from candy writers, squeeze-it mold painter, parchment cones or paint details with a fine brush.

*Tip: Turn an electric skillet on the lowest heat setting and line with 5 or 6 dry dish towels. Place bowls of melted candy coating, candy writers, squeeze-it painters, and parchment bags in lined electric skillet to keep the candy coating melted when not using.*

### Decorating Cookies with Chocolate Transfer Sheets

Cut transfer sheet into squares to fit cookie. Cover all or part of cookie with chocolate or candy coating using one of the following methods:

- Drop treat in melted chocolate or candy coating. Using a dipping fork, remove treat and set on a silicone mat, or parchment paper.
- Hold cookie by sides and dip top of cookie into melted chocolate or candy coating. Shake gently to smooth chocolate or coating.
- Fill squeeze bottle with melted chocolate or candy coating and covered desired portion of cookie. Shake gently to smooth chocolate or coating.

Immediately place a transfer square, textured side down, on top of the dipped treat. Allow to set up for several minutes. Remove when set. Fill parchment cones with melted chocolate or candy coating and use to pipe additional details or outlines on top of cookie.



## “A TIME TO GIVE” SIMPLY DELICIOUS CANDIES DEMONSTRATION RECIPES

### **Caramel Pecan Patties**

½ pound Cocoa Lite candy coating  
1 pound Peter’s chewy caramel  
8 ounces pecan pieces

Heat oven to 300°F. Line cookie sheet with parchment paper. Thickly cover the bottom of the pan with pecan pieces. Cut pieces of prepared caramel and roll into 1” balls. Slightly flatten. Place flattened balls on pecans about 1/2” apart from each other (not all flattened balls will fit at one time). Put into oven for about 2 minutes or until caramel “just” smoothes itself and pecans stick to slightly melted caramel. Remove from the oven. When the caramel cools, place the caramel with pecans onto parchment paper. Melt candy coating and pour into a squeeze bottle (optional). Cover the caramel with melted chocolate by squeezing from bottle or spooning chocolate over the caramel. Push remaining pecans in pan together, add more caramel flattened balls and soften in oven. Repeat until all caramel is gone.

### **Dipped Peppermint Patties**

1 # bag dry fondant mix  
2 tablespoons milk or heavy cream  
6 tablespoons butter  
15 drops peppermint oil  
2 pounds Cocoa Dark candy coating

Mix dry fondant mix with milk or heavy cream and butter according to package instructions. Knead in peppermint oil. Roll into 1” balls and flatten into a patty. Let crust. Melt candy coating. Dip patties into melted chocolate using dipping fork and place on parchment to set. Makes approximately 50 patties.

## MORE "A TIME TO GIVE" SIMPLY DELICIOUS CANDIES DEMONSTRATION RECIPES

### Maple Peanut Mounds

- 1 pound Cocoa Lite candy coating
- ½ cup salted peanuts
- 1 package dry fondant
- 2 tablespoons milk or heavy cream
- 6 tablespoons butter
- ½ teaspoon maple flavoring

Mix dry fondant mix with milk or heavy cream and butter according to package instructions. Knead in maple flavoring. Form 1½" balls and slightly flatten. Melt candy coating and dip fondant patties. Place on parchment sheet 1" apart from each other. Mix peanuts with the remaining chocolate. Spoon on top of dipped patties. Allow to set completely before packaging. Makes approximately 50 mounds.

### Chocolate Dipped Pretzels

- 50 Pretzel rods
- 2 pounds Peter's Chewy Caramel
- 1 pound Cocoa Dark candy coating
- Chopped nuts (optional)

Cut caramel into 1" cubes. Flatten and shape around pretzel rod leaving approximately ¾ - 1" unwrapped. Melt candy coating and place in tall glass or plastic container. Dip pretzel into chocolate holding on to the unwrapped end of pretzel rod; completely covering the caramel. Set on parchment paper and sprinkle with chopped pecans or other edible decorations.



## MORE "A TIME TO GIVE" SIMPLY DELICIOUS CANDIES DEMONSTRATION RECIPES

### **Peanut Butter-Filled Pretzel Hearts**

Peanut butter center (recipe follows) or commercial peanut butter center  
Cocoa Lite candy coating  
Small twisted pretzels

Gently push a small amount of peanut butter center into openings of several small twisted pretzels. Melt candy coating following the instructions on page 26. Dip peanut butter-filled pretzels into melted candy coating. With a dipping tool, lift pretzel from candy coating and allow excess coating to drip back into the bowl. Place the dipped pretzel on parchment paper. Allow candy coating to set completely before packaging.

### **Peanut Butter Center**

1 cup peanut butter  
½ cup softened butter  
2 ½ cups powdered sugar  
¼ cup corn syrup

Combine all ingredients together and mix until blended. Makes approximately 50 centers.

### **Chocolate Dipped Oreos®**

Oreos®  
1 pound Candy coating, melted (use Cocoa Dark, Cocoa Lite or White)

Melt candy coating. Dip Oreo® in melted candy coating. Lift cookie with dipping tool. Let excess coating drip back into the bowl. Place dipped cookie on parchment sheet. Allow candy coating to set completely before packaging.

## HOLIDAY BREADS, MUFFINS & MORE DEMONSTRATION RECIPES

### Cinnamon Monkey Bread

- 12 frozen dinner rolls, thawed but still cold
- 1 12-ounce can Love 'n Bake Cinnamon Schmear
- 6 tablespoons butter, melted
- ½ cup brown sugar
- 2 teaspoons cinnamon
- 1 sleeve Roll Icing (Petit Four Icing)

Cut each dinner roll 4 equal pieces. Cut an opening in each piece and fill with cinnamon schmear, reserving 2 tablespoons cinnamon schmear. In a bowl, combine melted butter and 2 tablespoons reserved cinnamon schmear and stir until well mixed. In another bowl, combine brown sugar and cinnamon and mix well. Dip each roll piece in the butter mixture and then in the sugar mixture. Place each dipped piece into a buttered 9 or 10-inch tube pan (Bundt pan). Cover bread with sprayed (with non-stick cooking spray) plastic wrap and let double in size. Remove wrap and bake until the bread is golden on top, about 35 minutes. Let bread cool in pan for 10 minutes, then turn it over onto a plate. Drizzle monkey bread with roll icing. To serve, simply pull apart with fingers.

### Pumpkin Apple Muffin

- |                                |                                 |
|--------------------------------|---------------------------------|
| 2 cups all-purpose flour       | 1 tablespoon oil                |
| 1 ½ cups sugar                 | 1 cup Apple Pastry Filling      |
| 1 teaspoon baking soda         |                                 |
| 1 teaspoon salt                | <b>Topping:</b>                 |
| 1 tablespoon pumpkin pie spice | 2 tablespoons all-purpose flour |
| 1 egg, lightly beaten          | ¼ cup sugar                     |
| 1 cup canned pumpkin           | ½ teaspoon cinnamon             |
| ⅓ cup evaporated milk          | 4 teaspoons butter              |

Heat oven to 350°F. In a large bowl, sift together the flour, sugar, baking soda, baking powder, salt and pumpkin pie spice. In a medium bowl, combine the egg, pumpkin evaporated milk, oil and apple pastry filling. Add the egg mixture to the flour mixture and stir just until dry ingredients are moistened. Spoon the batter into greased muffin tins. To make the topping, combine the flour, sugar and cinnamon in a small bowl. Cut in butter until the mixture is crumbly. Sprinkle the streusel topping over the batter. Bake for 35 to 40 minutes or until a tester inserted into a muffin comes out clean.

**Recipes for biscotti and chocolate maple whoopie pie are included in booklet.**



**EDIBLE TREATS KIDS CAN MAKE** (And everyone will enjoy!)  
DEMONSTRATION RECIPES

**Nutter butter® Santa, Reindeer and Snowman**

1 package Nutter Butter cookies  
Mini traditional pretzels  
Pretzel sticks  
1 pound Cocoa Lite candy coating  
1 pound Super White candy coating  
Candy Writers (assorted colors), melted  
Red sanding sugar  
White non-pareils  
Edible eyes  
Cinnamon red hots  
Miniature marshmallows, cut into 4 pieces  
Rainbow Candy Coated chocolate chips or Edible Confetti Sprinkles

Melt candy coating in separate bowls.

To make the Nutter Butter® Santa: Dip each end of the Nutter Butter® cookie into melted Super White candy coating and quickly decorate one end with red sanding sugar and the other end with white non-pareils. While candy coating is still wet, add piece of marshmallow to Santa's hat. Using white candy writer, attach a cinnamon red hot for Santa's nose and attach eyes. When candy coating is set, use white candy writer for the trim on Santa's hat.

To make the Nutter Butter® reindeer: Dip two pretzels in melted Cocoa Lite candy coating and sprinkle with white non-pareils. Allow candy coating to set. Dip Nutter Butter® cookie in melted Cocoa Lite candy coating. While candy coating is still wet position two decorated pretzels on the upper half of the cookie to form antlers. Place two edible eyes below antlers and a red hot for the nose. Allow coating to set.

To make the Nutter Butter® reindeer: Dip Nutter Butter® cookie into melted Super White candy coating. While coating is still wet, place two edible eyes, and buttons using rainbow candy coating or confetti sprinkles on snowman. Dip ends of two pretzel stick halves into coating and attach to each side of cookie. All candy coating to set completely. Use melted candy writers to pipe nose and scarf.

**EDIBLE TREATS KIDS CAN MAKE** (And everyone will enjoy!)  
DEMONSTRATION RECIPES

**Cookies 'n Cream Cookie Cutter Fudge**

Cookie cutter  
1 pound E. Guittard real White Chocolate  
14 ounces Sweetened Condensed Milk  
½ cup Oreo Crunch  
1 pound candy coating  
Candy writes (assorted colors), melted  
Edible decorations

Place cookie cutter on parchment sheet. Make fudge: Melt one pound real chocolate. Stir in 1 can sweetened condensed melt and ½ cup Oreo crunch. Spoon fudge into cookie cutter, filling cookie cutter ¾ full. Melt candy coating and pour into a squeeze bottle. Cover fudge with melted candy coating. While coating is still wet, sprinkle edible decorations. Allow candy coating to set before decorating with melted candy writers.

**Chocolate Transfers on Dipped Treats**

1 pound Candy Coating, desired color  
Cookies or crackers (graham cracker, cookie, etc. with a flat surface)  
Chocolate Transfer Sheet

Cut transfer sheets in squares to fit the treat to be dipped. Melt candy coating. Using a dipping utensil, dip treat into melted coating. Set on parchment paper. Immediately place a cut transfer square, textured side down, on top of the dipped treat. Allow to set up for several minutes. Remove when set.

**EDIBLE TREATS KIDS CAN MAKE** (And everyone will enjoy!)  
DEMONSTRATION RECIPES

**Chocolate Coated Popcorn**

2 pounds Candy Coating  
7 cups popped popcorn (1 bag of microwave popcorn)  
1 cup M&Ms  
1 cup Reindeer Candy Corn  
1 cup dry roasted peanuts (optional)

Sift through popcorn to remove hard kernels. Melt candy coating in a large bowl. Stir in popcorn, candy and peanuts until completely coated. Spread out on parchment paper and allow candy coating to set before breaking apart.

**Simply Delicious Hot Cocoa Mix**

2 ½ cups dry milk powder  
⅓ cup unsweetened cocoa powder  
1 ¼ cups sifted confectioner's sugar  
⅓ cup powdered non-dairy creamer

In a large bowl, combine all ingredients. Stir until thoroughly combined. Store in an airtight container. Makes about 10 servings. For single servings, mix ⅓ cup cocoa mixture with 1 cup boiling water. Stir to dissolve.

**Recipes for flavored marshmallows and chocolate dipped spoons are included in  
recipe booklet.**

## “A TIME TO GIVE”

As a business of growing business, and as employees who are very thankful for our jobs, we wanted to support our community and those who need a little extra help this holiday season. This year Country Kitchen SweetArt's theme for our holiday open house is “A Time to Give.” Our Christmas tree is decorated with an assortment of packaged confectionary treats. We are asking you to help us support our community by making a small donation in exchange for a small confectionary gift. The proceeds will go to Mad Anthony's Children's Hope House, a non-profit hospitality house (located on Lutheran Hospital campus) that provides shelter, meals, laundry facilities and a peaceful refuge for families with children who are critically ill or injured and receiving medical care away from home.

Country Kitchen SweetArt donated the supplies, and the employees donated their time to make and package the treats.

**We thank you for your support!!**

**For more information about Mad Anthony's Children's Hope House  
visit [www.childrenshopefw.org](http://www.childrenshopefw.org)**

Recipes for the confectionary treats hanging on the Christmas tree are include in booklet under “A Time to Give” Simply Delicious Candies.

Country Kitchen SweetArt celebrated 45 years of business this year. Whether you have been a customer since we were located in the old Victorian house on Wells Street, or this is your first time in our store, we greatly appreciate your business. We hope you enjoyed this year's Taste of the Holidays, and we thank you for taking the time during the busy holiday season to attend our annual event.

Merry Christmas and Happy New Year from our families to yours!

The Owners and Employees  
of Country Kitchen SweetArt



**Country Kitchen SweetArt, Inc.**

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[www.shopcountrykitchen.com](http://www.shopcountrykitchen.com)