

Country Kitchen SweetArt's

TASTE of the HOLIDAYS

"Enjoying the Holidays"

2012 Annual Holiday Event
Collection of Recipes

Welcome to our annual Taste of the Holidays. We are glad you are able to attend and we hope the time you spend with us is an **enjoyable and "sweet" experience.**

TASTE OF THE HOLIDAYS "SWEET SHOP"

Once a year, our classroom is transformed into a "Sweet Shop" filled with a variety of sweet and savory treats for everyone who visits to sample. Please enjoy this sweet experience as you **take the time to try all of the delicious treats we've made. This booklet contains recipes for everything we've made, and we hope you enjoy what you've sampled enough that you will want to try the recipes at home to share with family and friends.**

Highlighted Ingredients: The ingredients you see highlighted in bold text in the recipes are products available at Cuntry Kitchen SweetArt.

A Note About Allergies: The treats you are sampling today were not prepared in a food allergy-free kitchen. Although the samples prepared may not contain a product that will cause you to have an allergic reaction (i.e. nuts, wheat, etc.), we cannot guarantee the samples did not come into contact with such products. While some of our products (i.e. flavorings, some fondants, and other products) are gluten-free, several of our products are not gluten-free simply because they are packaged in a facility using machines that may come into contact with wheat/gluten. If you have any questions about the products available in our shop, please ask a sales associate who will be happy to answer your questions.

BARKS

Barks are the easiest and most economical candy you can make. They are made by mixing a crunchy food product with melted candy coating or melted and tempered real chocolate. Try one of the listed combinations in this booklet, or create your own. Follow the General Bark recipe to create your own.

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.

Tropical

2 pounds Super White Candy Coating
1 cup Key Lime Crunch
1 cup Toasted Coconut
1 1/2 cups dried pineapple, chopped

Coffee Toffee

1 pound Cocoa Dark Candy Coating
1 pound Butterscotch Candy Coating
1 1/2 cups Espresso Crunch
1 1/2 cups Toffee Crunch

Crispy Chili Chocolate

2 pounds Cocoa Dark Candy Coating
1 1/2 tablespoons E. Guittard Cocoa Powder
1/2 teaspoon LorAnn Hot Chili Flavor
1 tablespoon ground cinnamon
3 cups Tiny Crisp Rice

Toasted Coconut, Cranberry & Pistachio

2 pounds White Candy Coating
1 cup pistachios
1 cup dried cranberries
1 cup Raw Chip Coconut, toasted

BARKS

Almost Sugar-Free* Creamy Caramel-Cinnamon Pecan

2 pounds Sugar-Free Milk Chocolate Coating
1 teaspoon (1 dram) LorAnn Cinnamon Roll Flavor
15 drops LorAnn Creamy Caramel Flavor* (contains molasses)
3-4 tablespoons Paramount Crystals
1 teaspoon ground cinnamon
3 cups pecan pieces, toasted

Caramel Bacon Peanut

16 ounces maple or brown sugar bacon
2 pounds Cocoa Lite Candy Coating
1 1/2 cups dry roasted peanuts, chopped
1 pound **Peter's Chewy Caramel**
1 - 2 tablespoons sea salt flakes (*Maldon Sea Salt Flakes; available at Williams-Sonoma*)

In batches, fry bacon until very crisp. Transfer to paper towels to drain; repeat with remaining bacon. Set aside to cool completely. Once cooled, crumble into small pieces. Melt candy coating. Pour the melted coating onto a piece of parchment paper or a silicone mat and spread into an even rectangle, approximately 10 x 13-inch. Immediately sprinkle the peanuts and bacon evenly over the chocolate. Allow the chocolate to fully harden, about 15 to 20 minutes. Meanwhile, cut the caramel into pieces and place in a microwave-safe bowl. Microwave on high 1 to 2 minutes, stirring every 20 seconds, or until melted and smooth. Drizzle the caramel over the bark then sprinkle lightly with the sea salt flakes. Allow to cool and harden, then break into pieces. Keep in an airtight container at room temperature up to 1 week.

TIP: Storing barks — Unless otherwise noted in the recipe, bark can be stored in an airtight container at room temperature for up to one month.

Paramount Crystals — Melt 1 or 2 tablespoons with one pound of coating for a creamer candy. Paramount Crystals also help make coating more fluid and easier to work with when coatings are difficult to melt...especially good to use in colored coatings.

'HOW TO' TIPS

Toast Nuts: Preheat oven to 350°F. Spread nuts in a single layer on a parchment-lined baking sheet. Place in the middle rack of the oven and toast for 10-15 minutes, stirring halfway through until nuts are fragrant. Different nuts have different baking times depending on size and oil content. Smaller nuts and nuts with higher oil content require less baking time to toast. Once toasted, remove from oven and transfer nuts to a cool plate or pan. Allow to cool before chopping (if required for recipe).

Toast Coconut Chips: Preheat oven to 350°F. Line a baking pan with parchment paper. Spread coconut chips on the lined baking sheet and toast in oven for 12-15 minutes. Halfway through the bake time, remove from the oven and turn coconut over. Coconut chips should be golden brown color when done.

Test A Candy Thermometer: A candy thermometer is used for cooked candies and usually has a range of 100° to 400°F. Even with the best thermometer, readings may vary from day to day, so test your thermometer each day you use it. To test the thermometer, place it in enough water to cover the base of the thermometer. Bring water to a boil. Let water boil for several minutes. Read the temperature. If it reads 212°F, cook candy to the exact degree the recipe instructs. If the reading is higher, cook candy as many degrees higher as the thermometer reads over 212°F. For example, if thermometer reads 214°F and your recipe calls for 236°F, cook to 238°F. If thermometer reads 210°F and your recipe calls for 236°F, cook candy to 234°F.

Chocolate is cheaper than therapy and
you don't need an appointment.

Author Unknown

BRITTLE and HARD CANDY

Spicy Cashew Brittle

- 3 cups granulated sugar
- 1 $\frac{3}{4}$ cups light corn syrup
- 1 cup water
- 5 cups (1 $\frac{1}{2}$ pounds) cashew pieces
- 1 teaspoon salt
- 2 tablespoons butter
- 1 teaspoon Pure Vanilla Extract
- $\frac{3}{4}$ tablespoon baking soda
- 1 $\frac{1}{2}$ teaspoons ground cayenne pepper

Combine sugar, corn syrup and water in a large, heavy saucepan and stir well. Cover pan with a lid and cook until it boils rapidly. Insert a thermometer in the pan and cook to 295°F. Remove from the heat and add butter and vanilla. Stir together. Add soda and cayenne pepper, stirring vigorously. Remove pan from heat and add cashews. Stir and pour onto a buttered marble slab or silicone mat (to protect counter, place mat on a baking sheet), stretching when cool enough to handle if wanting thinner. Let cool completely and break into pieces. Store in an airtight container up to 1 week. *Makes approximately 50 pieces.*

Coal Candy

- 1 teaspoon butter (for coating)
- 2 cups granulated sugar
- $\frac{2}{3}$ cup light corn syrup**
- $\frac{3}{4}$ cup water
- 2 drams **LorAnn Oil's Anise Flavor**
- Black Food Coloring Gel, as desired

Line an 8-inch cake pan with parchment paper. Butter parchment-lined pan with 1 teaspoon butter; set aside. In a large heavy-bottom saucepan, mix together sugar, corn syrup and water. Stir over medium heat until sugar dissolves. Insert candy thermometer, making certain it does not touch the bottom of the pan.

Bring mixture to a boil, without stirring. "Wash down" any sugar crystals that form on the sides of the pan with a wet pastry brush. Continue to cook the syrup until the temperature reaches 260°F.; add color. Do not stir; boiling action will incorporate color into syrup. Remove from heat precisely at 300°F. After boiling action has ceased, add flavor and stir. Pour syrup into prepared pan; do not spread. Cool for 1–2 minutes or until the candy is almost set. Using a greased bench scraper, score candy into 1-inch squares; cool completely. Break squares apart. Store candy in an airtight container up to 1 week. *Recipe from www.lorannoils.com*

CARAMELS

Sea Salt Caramels

2 cups granulated sugar
1 cup light brown sugar, firmly packed
½ cup light corn syrup
½ cup Dark & Robust Pure Honey
½ cup butter, cut into pieces
2 teaspoons sea salt
1 cup evaporated milk
2 cups heavy cream
2 teaspoons Vanilla Bean Paste

Prepare a 9-inch square baking pan by lightly greasing the bottom and sides of the pan. Line the pan with a piece of parchment paper cut the width of the pan, but a little longer on the sides. Lightly butter the parchment paper. In a heavy saucepan, combine sugars, corn syrup, honey, butter and sea salt. Place the pan over medium heat and stir with a wooden spoon until all sugar is dissolved, the butter is melted, and the mixture is smooth. Add evaporated milk and heavy cream. Increase the heat to medium-high and stir occasionally to prevent milk and cream from scorching. Brush sides of the saucepan regularly with a pastry brush dipped in warm water to keep the caramel from crystallizing. Insert a candy thermometer and continue to cook while stirring. Regularly check the candy thermometer until it reaches 247°F (this may take at least 30-40 minutes to reach the temperature). Remove the saucepan from the heat and add the vanilla, stirring thoroughly to blend. Pour the caramel into the prepared pan and let it cool for a few hours. When set, invert the caramel onto a new piece of parchment paper and cut into squares with a sharp knife.

1 pound Cocoa Dark or Cocoa Lite Candy Coating

Sea salt flakes, for decoration (*Maldon Sea Salt Flakes; available at Williams-Sonoma*)

Melt candy coating. Dip the cut caramel squares in the melted coating. Gently scrape the excess coating from the bottom of the caramel on the edge of the bowl. Carefully place the dipped caramel on parchment paper. Sprinkle a few salt flakes on the top of each dipped caramel before the chocolate coating dries. Store dipped caramels in an airtight container for up to one month.

CANDY COATING MELTING INSTRUCTIONS

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.

KEEPING CANDY COATING WARMED

Turn an electric skillet on the lowest setting and line with 3 or 4 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.

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.)

TEMPERING REAL CHOCOLATE

Tempering is a process of melting the chocolate and maintaining a consistent temperature while working. Although the process of using real chocolate is somewhat lengthy, real chocolate lovers will agree that the results are worth the extra effort.

Microwave Method:

Put 3/4 pound chocolate wafers or chopped chocolate chunks into a microwave-safe bowl. Set aside 1/4 pound. Microwave on high for 30 seconds. Stir. Continue process (microwaving and stirring) for 10 seconds at a time until 2/3 of the chocolate is melted. Remove from microwave and put chocolate tempering thermometer into the chocolate. Stir frequently until temperature reaches between 88 and 90 degrees for dark chocolate, but two degrees less for white and milk chocolate. At this point chocolate may be dipped or molded. Dark chocolate can be worked with between 86 and 90 degrees (two degrees less for white and milk chocolate). Always have unmelted chocolate in the bowl with melted chocolate to keep the chocolate tempered, using the set aside 1/4 pound as necessary. Frequently stir the chocolate. When temperature goes below 86 degrees for dark chocolate (two degrees less for white or milk chocolate) place bowl in microwave for a few seconds. Add some unmelted chocolate and put the candy thermometer into the chocolate. Chocolate is ready to work with when it reaches the correct temperature again.

Double Boiler Method:

Put 3/4 pound chocolate wafers or chopped chocolate chunks into the top pan of a double boiler. Set aside 1/4 pound. Fill lower pan 1/2 full of water and bring water to nearly boiling. Take pan off stove. Put the filled top pan onto the lower pan with the hot water. Stir until 2/3 of the chocolate is melted. Put chocolate tempering thermometer into the chocolate. Stir frequently until temperature reaches between 88 and 90 degrees for dark chocolate, two degrees less for white and milk chocolate. At this point chocolate may be dipped or molded. Dark chocolate can be worked with between 86 and 90 degrees (two degrees less for white and milk chocolate). Always have unmelted chocolate in the pan with melted chocolate to keep the chocolate tempered, using the set aside 1/4 pound as necessary. Frequently stir the chocolate. When temperature goes below 86 degrees for dark chocolate (two degrees less for white or milk chocolate), replace the cool water in the lower pan with very warm water. Add some unmelted chocolate and put tempering thermometer into the chocolate. Chocolate is ready when it reaches the correct temperature again.

Failure to maintain the temperature will result in white streaked chocolate, grainy chocolate, or chocolate that never properly sets up. Chocolate tempers best in a cool room approximately 68°F.

GOOD TO KNOW WHEN MAKING CANDY

CLEAR MOLDS vs. WHITE MOLDS

The clear plastic candy molds are easiest to use for molding candy coating and chocolate because of their flexibility and because they can be checked on the underside to see how the finished product will look. Clear molds available at Country Kitchen SweetArt are not dishwasher safe, and cannot be used for hard candy recipes because they do not withstand the heat.

The white plastic molds are made to withstand higher temperatures and are ideal for hard candying making. They can also be used for molding candy coating and chocolate, and for baking molded cookies (maximum oven temperature for the white plastic molds is 350°F.)

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.

USING SQUEEZE BOTTLES

Squeeze bottles are one of the easiest ways to fill molds with candy coating. Following the melting instructions, melt candy coating in a microwave-safe bowl with a spout or squared corners for ease of pouring. Pour melted coating into the squeeze bottle. Depending on the size of mold cavities to be filled, cut the end of the tip slightly for ease in filling molds.

CLEANING A SQUEEZE BOTTLE

Take the cap off and wash in hot soapy water. 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.

LEFTOVER CANDY COATING or CHOCOLATE

Candy coating or chocolate that wasn't used for dipping candy centers, cookies, pretzels, or other food products can be reused. Simply pour the extra coating onto parchment paper and spread into a thin layer. Once chocolate is completely hardened, break into pieces and store in an airtight container for later use.

CONFECTIONARY TREATS

Red Velvet Cheesecake Popcorn

1 package CK Premium Red Velvet Cake Mix

Bake cake in a 9x13-inch pan following the directions on the package. Allow cake to cool completely. Once cool, crumble cake. Place crumbled cake on a parchment lined baking sheet and toast in 300° oven for 15 minutes and set aside.

2 teaspoons oil

¼ cup Wabash Valley Farms Large Popping Corn

Pour oil into popcorn popper or a large heavy saucepan on medium-high heat. Add popcorn and pop until the popping slows down (do not wait until the last kernel pops). Pour into a large bowl and allow popped popcorn to cool.

2 pounds Super White Candy Coating

25-30 drops **LorAnn Oil's Cheesecake Flavor**

¼ cup Holly & Berries Edible Sprinkles

Sift through the popcorn to remove any hard kernels. Melt candy coating. Add flavoring. Pour melted coating over the popcorn and stir to coat completely. Pour the popcorn onto parchment paper and immediately sprinkle with red velvet crumb and edible sprinkles. Let coated popcorn dry completely before breaking apart and serving.

Maple Pretzels

½ pound Cocoa Lite Candy Coating

½ pound White Candy Coating

15-20 drops **LorAnn Oil's Canadian Maple Flavor**

1 bag small pretzels (traditional twist)

½ - 1 cup Butter Brittle Crunch, finely crushed

Combine candy coatings and melt. Add flavoring and stir to incorporate. Drop a few pretzels into the flavored coating at a time. Using a dipping fork, lift one pretzel out at a time. Allow excess coating to drip back into the container of coating before transferring the pretzel to parchment paper. After dipping 4 to 6 pretzels and before coating sets, sprinkle with finely crushed butter brittle. Makes approximately 125–150 dipped pretzels. Dipped pretzels will keep for several weeks when stored in an airtight container.

CONFECTIONARY TREATS

Pomegranate-Cheesecake Pretzels

- 1 pound Red Candy Coating
- ½ pound Orange Candy Coating
- 20 drops **LorAnn Oil's Pomegranate Flavor**
- 1 bag small pretzels (traditional twist)
- ¼ pound White Candy Coating
- 6 – 8 drops **LorAnn Oil's Cheesecake Flavor**

Combine red and orange candy coatings and melt. Add pomegranate flavoring and stir to incorporate. Drop a few pretzels into the flavored coating at a time. Using a dipping fork, lift one pretzel out at a time. Allow excess coating to drip back into the container of coating before transferring the pretzel to parchment paper. Allow dipped pretzels to dry completely. Melt white candy coating; add cheesecake flavoring and stir to incorporate. Pour melted coating into a parchment cone or squeeze-it bottle. Stripe dipped pretzels with melted cheesecake-flavored coating. Allow pretzels to set before removing from parchment paper. Makes approximately 125–150 dipped pretzels. Dipped pretzels will keep for several weeks when stored in an airtight container.

Sugar-Free Caramel Pecan Patties

- ½ pound Sugar-Free Milk Coating
- 1 pound Sugar-Free Chewy Caramel
- 8 ounces pecan pieces

Heat oven to 300°F. Line a baking sheet with parchment paper. Thickly cover the bottom of the pan with pecan pieces. Cut pieces of caramel and roll into 1-inch balls. Slightly flatten. Place flattened balls on pecans about ½ -inch apart from each other (not all flattened balls will fit at one time). Place **baking sheet in oven for about 2 minutes or until caramel “just” smooths** and pecans stick to slightly melted caramel. Remove from the oven. When caramel cools, place the caramel with pecans attached on parchment paper or silicone mat. Melt candy coating. Pour coating into squeeze bottle and squeeze melted chocolate on top to cover the caramel. Push remaining pecans together in the pan; add more flattened caramel balls and soften in oven. Repeat until all the caramel and pecans are gone. Store pecan patties in an airtight container up to 2 weeks.

DIPPED CANDIES

Bonbons

1 pound Candy Coating (real chocolate can be substituted)
1 container (16 oz.) Candy Center

Using a mini cookie scoop for universal bonbons, scoop candy center, release and roll into a ball. Melt candy coating or melt and temper real chocolate. Dip balls into the melted coating. Lift ball out with a candy dipper. Let excess coating drip back into the bowl. Place the dipped candy center onto parchment paper or silicone mat. Stripe with contrasting color of coating or chocolate, or sprinkle on nuts, coconut, etc., if desired. Makes approximately 55 one-inch pieces.

'Sweet Shop' samples included: *Burkes Peanut Butter Truffle dipped in Cocoa Dark Candy Coating and B&K Raspberry center dipped Super White Candy Coating*

I'd give up chocolate, but I'm no quitter!
-Author Unknown

CANDY MAKING MADE EASY

Several products for easy candy making are available at Country Kitchen SweetArt. Redi Centers and Squeeze-Ums are just two of the many products available; both come in an assortment of flavors.

Ready-to-use candy centers (Redi Centers) are available in several flavors and are simple to use. Country Kitchen SweetArt offers more than 25 flavors. Some flavors include: Peanut butter, butter pecan, amaretto, peppermint, orange, lemon, raspberry, coconut dough, plus many more. Sugar-free ready-to-use candy centers are also available.

Squeeze-Ums soft centers are ready-to-use candy centers in a convenient triangle-shaped bag. Just snip the end of the bag and fill chocolate-lined molds. Centers are soft and must be used with a candy mold; they cannot be formed into balls. Country Kitchen SweetArt offers more than 20 flavors.

DIPPED and MOLDED CANDIES

Toffee Bites

½ - 1 pound Cocoa Lite Candy Coating
1 bag (12 oz.) Mini Toffee Bar Pieces
½ cup Toasted Almond Crunch Topping

Melt candy coating in a bowl. Dip toffee bar pieces, one at a time, into melted coating. Coat completely. Bring out dipped candy with a dipping tool. Let excess candy coating drip back into the bowl. Place the dipped toffee bar on parchment paper and immediately sprinkle with crunch topping. Allow coating to set completely before storing. Makes approximately 100 pieces. Store dipped toffee bites in an airtight container up to one month.

Layered NOEL Mints

NOEL Candy Mold #90-4011
½ pound Red Candy Coating
10-12 drops **LorAnn Oil's Butter Flavor**
½ pound Green Candy Coating
6-8 drops concentrated Peppermint Oil
Paramount Crystals, as needed

In one bowl, melt red coating and add butter flavoring oil. In a separate bowl, melt green coating and add peppermint oil. Stir each container of coating to incorporate flavoring. Add paramount crystals as needed if coating is thick. Pour melted coatings into separate squeeze bottles. Squeeze the first layer of coating into the mold, filling only half full. Allow coating to **“just” set before squeezing the second coating on top of the first layer, filling almost to the top.** Tap mold on counter to remove air bubbles. Place mold in freezer until the candy feels cold and the mold is cloudy. Invert the mold and the candy should release from the mold. Makes approximately 65 pieces. Store mint-flavored candies in a separate airtight container from other candies. Store up to one month.

MOLDED AND FILLED CANDIES

Peppermint Snow Buttons

#3 Candy Cup Mold #90-5604

1 pound Super White Candy Coating

1 jar (5.8 oz) Kencraft Peppermint Chips

Melt candy coating a bowl; pour into squeeze bottle. Squeeze coating into each cavity, filling 3/4 full. Tap mold on counter to remove air bubbles. Before coating sets, sprinkle a layer of peppermint chip on top of the coating, filling the cavity almost to the top. Place mold in freezer until the candy feels cold and the mold is cloudy. Invert the mold and the candy should release from the mold. Makes approximately 55 pieces. Store mint-flavored candies in a separate airtight container from other candies. Store up to one month.

Cream Center Pumpkins and Trees

1 pound Orange Candy Coating

1 sleeve Chocolate Hazelnut Squeeze-Ums Soft Center

Pumpkin Mold #90-3004

1 pound Light Green Candy Coating

1 sleeve Toasted Coconut Squeeze-Ums Soft Center

Tree Mold #90-4003

Melt candy coating; pour into a squeeze bottle. Squeeze coating into a clean, dry mold cavity starting at the top rim, making sure the entire cavity (especially the sides) is covered with the coating. Continue filling all the cavities in this manner. Turn the mold over and empty the excess candy onto parchment paper or silicone mat. Excess coating may be remelted. Invert the mold and use a spatula to scrape all excess coating off the surface of the mold until the top rim of the cavities appears neat. Let coating set up at **room temperature. Put desired filling into each cavity, leaving 1/8-inch clearance.** With melted coating in squeeze bottle, squeeze candy over filling, starting at the outer edge of the cavity to insure proper sealing. Place in freezer. When the mold is cloudy and the candy feels cold, invert the mold and the candy will drop from the mold. Makes approximately 150 filled candy pieces. Molded and filled candies will keep for several weeks when stored in an airtight container.

TRUFFLES

Irish Cream Truffle Sandwich

14 ounces Callebaut Milk Chocolate Chocolate
1 cup heavy cream
2 tablespoons butter, softened
¼ teaspoon LorAnn Irish Cream Flavor

In a 2-quart saucepan, heat cream over low heat until just boiling. Remove from heat. Add butter and chocolate morsels; stirring until completely smooth. Add flavoring and stir to combine. Pour mixture into a bowl. Cover with plastic wrap and refrigerate until mixture is fluffy and easily stirred, about 20-30 minutes. Pack mixture into a pastry bag fitted with a tip #21. Pipe truffle mixture on top of one disk and place another disk on top. *Recipe adapted from www.lorannoils.com*

Prepare the disks: Melt one pound candy coating or temper chocolate. Melt one pound candy coating or temper chocolate. Lay chablon stencil sheet on chocolate transfer sheet, chocolate texture sheet or parchment paper. Pour approximately 1/2 pound melted candy coating or melted and tempered real chocolate over the chablon, filling the first row on two sides. Smooth with a confectionery blade or other straight edge, spreading at an angle. Slide transfer sheet, texture sheet or parchment paper with chablon onto a cookie sheet and place in refrigerator for 5 minutes. Invert and remove transfer or texture sheet. With gloved finger press gently to remove chocolate pieces.

Pumpkin Spice Truffle Cups

24 ounces **Peter's Original White Chocolate**, coarsely chopped
¼ cup heavy cream
8 ounces pumpkin puree
1 teaspoon Silver Cloud Pumpkin Pie Natural Flavor Blend
1 pound Cocoa Dark Candy Coating (or real chocolate, tempered)
Ground cinnamon

Heat heavy cream to near boil (185-190°F). Remove from heat; whisk in pumpkin puree and flavor. Allow cream mixture to cool to 110°F. Add chopped white chocolate and whisk until a smooth consistency is reached. Cover bowl with plastic wrap and chill in refrigerator for 20 minutes, or until mixture is fluffy, but easily stirred. Prepare candy cups while truffle mixture is chilling. Beat with a spoon until fluffy. Fill a pastry bag with a #21 tip attached with truffle mixture. Pipe mixture into candy cups. Sprinkle with ground cinnamon. *Recipe adapted from www.peterschocolate.com*

TRUFFLES

Prepare the mini cups: Melt candy coating. Pour candy coating into a squeeze bottle. Squeeze the coating into a clean, dry mold cavity, starting at the top rim and making sure the entire cavity, especially the sides, is covered with the coating. (Real chocolate must be brushed into the mold.) Continue filling all the cavities in this manner. Turn the mold over and empty the excess candy coating onto parchment paper. Excess coating can be remelted. Invert the mold and use a spatula to scrape all excess coating off the surface of the mold until the top rims of the cavities appear neat. Place in freezer for two or three minutes. Use tip of finger and gently remove chocolate cup from mold. *Note: Some fluted molds require two coats lining.*

TIP: Storing truffles — Generally, dipped and molded truffles will last 10–14 days. Truffles that are not enrobed will last only 3–5 days. Keeping truffles in the refrigerator will extend their shelf life; however, condensation may form on the chocolate. Truffles may be placed in the freezer. However, lower storage temperatures are risky when truffles are brought back to room temperature. Condensation may form on the truffles. For best results when freezing, place the truffles in a candy box that is lined with plastic wrap. Wrap the entire box with plastic wrap, and then a layer of foil. Place in the freezer for up to two months. Bring the chocolate to room temperature before unwrapping the box.

If you get melted chocolate all over your
hands, you're eating it too slowly.

—Author Unknown

MARSHMALLOWS

Layered Mocha

3 tablespoons E. Guittard Cocoa Powder (for coating pan)

1 fluid ounce water

1 tablespoon Grayslake Unflavored Gelatin

1 fluid ounce water

½ cup plus 2 tablespoons granulated sugar

3 fluid ounces Invert Sugar

1 ½ fluid ounces light corn syrup

1 tablespoon E. Guittard Cocoa Powder

Lightly butter or spray with a non-stick cooking spray, the bottom and sides of a 9x13x2-inch pan. Line the bottom of the pan with parchment paper and sift three tablespoons of cocoa powder onto the bottom of the pan. In a mixing bowl, soak gelatin in 1 tablespoon water. In a saucepan, combine remaining 1 tablespoon water, sugar and invert sugar. Stir over medium-high heat until sugar dissolves and the mixture starts to boil, brushing down the sides of the pan with a wet pastry brush. Increase heat to high and boil without stirring until syrup reached 240°F, about 8-10 minutes. Remove from heat. With the whisk attachment and mixer running at low speed, slowly pour the hot syrup into the gelatin mixture in a thin stream down the side of the bowl. Gradually add corn syrup. Gradually increase speed to high and beat until mixture is very thick and stiff about 15 minutes. Add cocoa powder and beat to blend, about 30 seconds longer. Scrape marshmallow mixture into prepared pan.

1 fluid ounce water

1 tablespoon Grayslake Unflavored Gelatin

1 fluid ounce water

½ cup plus 2 tablespoons granulated sugar

3 fluid ounces Invert Sugar

1 ½ fluid ounces light corn syrup

1 teaspoon Nielsen-Massey Pure Coffee Extract

3-4 cups E. Guittard Cocoa Powder

In a mixing bowl, soak gelatin in 1 tablespoon water. In a saucepan, combine remaining 1 tablespoon water, sugar and invert sugar. Stir over medium-high heat until sugar dissolves and the mixture starts to boil, brushing down the sides of the pan with a wet pastry brush. Increase heat to high and boil without stirring, until syrup reached 240°F, about 8-10 minutes. Remove from heat. With the whisk attachment and mixer running at low speed, slowly pour the hot syrup into the gelatin mixture in a thin stream down the side of the bowl. Gradually add corn syrup. Gradually increase speed to high and beat until mixture is very thick and stiff about 15 minutes. Add coffee extract and beat to blend, about 30 seconds longer. Spread coffee marshmallow on top of the chocolate marshmallow layer.

MARSHMALLOWS

Smooth top with wet spatula. Let stand uncovered at room temperature until firm, about 8 hours or up to overnight. Turn the marshmallows out onto a cutting board and cut into 1-inch squares using a knife, pizza cutter or bench scraper coated with non-stick spray. Toss marshmallows in sifted cocoa powder. Shake off excess cocoa and store.

Peppermint Swirl

3 tablespoons confectioners' sugar (for coating pan)

¼ cup water

2 tablespoons Grayslake Unflavored Gelatin

¼ cup water

1 ¼ cup granulated sugar

¾ cup Invert Sugar

⅜ cup light corn syrup

¾ teaspoon Silver Cloud Pure Peppermint Extract

Super Red Food Color Gel

3-4 cups Kencraft Peppermint Powder

Lightly butter or spray with a non-stick cooking spray, the bottom and sides of a 9x13x2-inch pan. Line the bottom of the pan with parchment paper and sift **three tablespoons of confectioners' sugar onto the bottom of the pan.** In a mixing bowl, soak gelatin in ¼ cup water. In a saucepan, combine remaining ¼ cup water, sugar and invert sugar. Stir over medium-high heat until sugar dissolves and the mixture starts to boil, brushing down the sides of the pan with a wet pastry brush. Increase heat to high and boil without stirring until syrup reached 240°F, about 8-10 minutes. Remove from heat. With the whisk attachment and mixer running at low speed, slowly pour the hot syrup into the gelatin mixture in a thin stream down the side of the bowl. Gradually add corn syrup. Gradually increase speed to high and beat until mixture is very thick and stiff about 15 minutes. Add peppermint extract and beat to blend, about 30 seconds longer. Scrape marshmallow mixture into prepared pan. Smooth top with wet spatula. Drizzle red food coloring over the top of the marshmallow mixture in a random pattern. Drag a wooden skewer or sucker stick through the marshmallows, swirling the food coloring on top until there are distinct red and white swirls. Let stand uncovered at room temperature until firm, about 8 hours or up to overnight. Turn the marshmallows out onto a cutting board and cut into 1-inch squares using a knife, pizza cutter or bench scraper coated with non-stick spray. Toss marshmallows in peppermint powder. Shake off excess powder and store.

MARSHMALLOWS

Raspberry

¼ cup water

2 tablespoons Grayslake Unflavored Gelatin

¼ cup water

1 ¼ cup granulated sugar

¾ cup Invert Sugar

⅜ cup light corn syrup

½ teaspoon **LorAnn Oil's Royal Raspberry Flavor**

1 tablespoon Raspberry Icing Fruit

Red Food Color Gel, optional for added color

3-4 cups confectioners' sugar, sifted

Lightly butter or spray with a non-stick cooking spray, the bottom and sides of a 9x13x2-inch pan. Line the bottom of the pan with parchment paper and **sift three tablespoons of confectioners' sugar onto the bottom of the pan.** In a mixing bowl, soak gelatin in ¼ cup water. In a saucepan, combine remaining ¼ cup water, sugar and invert sugar. Stir over medium-high heat until sugar dissolves and the mixture starts to boil, brushing down the sides of the pan with a wet pastry brush. Increase heat to high and boil without stirring until syrup reached 240°F, about 8-10 minutes. Remove from heat. With the whisk attachment and mixer running at low speed, slowly pour the hot syrup into the gelatin mixture in a thin stream down the side of the bowl. Gradually add corn syrup. Gradually increase speed to high and beat until mixture is very thick and stiff about 15 minutes. Add raspberry flavoring, icing fruit and coloring; beat to blend, about 30 seconds longer. Scrape marshmallow mixture into prepared pan. Smooth top with wet spatula. Let stand uncovered at room temperature until firm, about 8 hours or up to overnight. Turn the marshmallows out onto a cutting board and cut into 1-inch squares using a knife, pizza cutter or bench scraper coated with non-stick spray. **Toss marshmallows in sifted confectioners' sugar. Shake off excess sugar and store.**

TIP: Storing marshmallows — Store marshmallows in an airtight container, at room temperature up to 2 weeks.

CUPCAKES

Eggnog Latte

- 1 cup whole milk
- 3 teaspoons Aspen Mulling Eggnog Mix
- 2 eggs
- 1 cup granulated sugar
- ¼ cup oil
- 1 teaspoon LorAnn Rum Bakery Emulsion
- 1 teaspoon Pure Vanilla Extract
- ¼ teaspoon ground nutmeg
- 1 ½ cups all-purpose flour**
- ¼ teaspoon baking soda
- ½ teaspoon baking powder
- ½ teaspoon salt

Preheat oven to 350°F. Line cupcake pans with cupcake liners. In a measuring glass, add eggnog mix to milk; stir well. Let stand for 2 minutes to thicken. In a mixing bowl, beat eggs. Add sugar and whip with a wire whisk until smooth. Slowly add oil while whisking. Add rum emulsion and vanilla to eggnog mixture. In a large bowl, mix together the nutmeg, flour, baking soda, baking powder and salt. Alternating the flour mixture and eggnog mixture, add to the liquid ingredients and whisk until just combined. Batter will be thin. Pour into a measure cup or squeeze bottle to fill prepared cupcake pans, filling each 2/3 full. Bake for 18–20 minutes, or until cupcake springs back when top is pressed. Cool in pan for 10 minutes, then transfer to a wire rack to cool completely.

Coffee Cream Cheese Icing

- 1 cup chilled whipping cream
- 1 (8 ounce) package cream cheese, room temperature
- 2 teaspoons **LorAnn Oil's Coffee Flavor**
- 2 to 3 cups confectioners' sugar**
- Ground cinnamon

In a mixing bowl with a whip attachment, add the cream and whip until soft peaks begin to form. Fold in cream cheese. While mixing over low speed, **slowly add the coffee flavor and confectioners' sugar, one cup at a time, being careful not to over whip frosting.** Using a decorating bag and tip, pipe icing on cupcakes. Garnish with ground cinnamon. Makes 12 standard cupcakes. Store cupcakes in refrigerator.

CUPCAKES

Pecan Pie

Filling:

⅓ cup light corn syrup

1 tablespoon Dark & Robust Real Honey

1 egg

3 tablespoons melted butter, cooled

1 ½ teaspoon Vanilla Bean Paste

¼ cup granulated sugar

2 tablespoons flour

⅓ cup chopped pecan pieces

⅓ cup Callebaut Semi-Sweet Chocolate morsels

Preheat oven to 350°F. Line cupcake pans with cupcake liners. In a medium-sized bowl, combine corn syrup, honey, egg, melted butter and vanilla bean paste until well blended. Stir in sugar and flour. Add pecan and chocolate chips and stir. Pour mixture into a small baking dish and bake for 15 minutes, stirring gently half way through baking time. Allow filling to cool completely (bake cupcakes while filling is cooling). To fill, use a cupcake corer or apple corer to make a hole in the center of each cupcake. Place the filling in a piping bag and cut a small hole in the tip of the bag. Pipe enough filling to fill the center of each hole.

Brown Sugar Cupcakes:

1 cup all-purpose flour

½ teaspoon baking powder

⅓ teaspoon salt

½ cup firmly packed dark brown sugar

¼ cup sugar

¼ cup butter, softened

1 egg, at room temperature

½ teaspoon Vanilla Bean Paste

¼ cup whole milk

In a small bowl, whisk together flour, baking powder and salt. In large mixing bowl, combine sugars and butter together on medium-high speed for 2-3 minutes. Add eggs and vanilla bean paste and beat until combined. Add flour mixture in 3 additions, alternating with the milk. Beat on low speed until just combined; scraping down sides of bowl as needed. Scoop batter into prepared cupcake pans filling each 2/3 full. Bake for 18–20 minutes, or until cupcake springs back when top is pressed. Cool in pan for 10 minutes,

CUPCAKES

then transfer to a wire rack to cool completely.

Brown Sugar Buttercream:

¼ cup firmly packed dark brown sugar

2 tablespoons water

¼ teaspoon salt

½ cup plus 2 tablespoons butter, softened and divided

3 ½ cups confectioners' sugar

2 to 3 tablespoons whole milk

In a small saucepan, combine brown sugar, water and salt. Bring to a boil over medium-high heat. Cook until sugar is dissolved, approximately 1 minute, stirring constantly. Remove from heat; stir in 2 tablespoons butter. Let cool completely. In a large bowl, beat cooled brown-sugar mixture and remaining ½ cup butter at medium speed with an electric mixer until creamy.

Add confectioners' sugar and enough milk to achieve spreadable consistency.

Cranberry Orange

Cranberry Cupcakes:

1 cup butter, at room temperature

8 ounces cream cheese, softened

2 cups granulated sugar

3 eggs

1 teaspoon Silver Cloud Natural Cranberry Flavor

1 teaspoon LorAnn Buttery Sweet Dough Emulsion

2 ½ cups cake flour

1 teaspoon salt

1 teaspoon baking powder

½ cup whole milk

2 cups fresh cranberries, tossed in ½ tablespoon flour

Preheat oven to 350°F. Line cupcake pans with cupcake liners. In a mixing bowl, beat the butter and cream cheese until light and fluffy, about 3 minutes. Add the sugar and continue to beat until fluffy. Add the eggs, one at a time, mixing well between each addition. Scrape down bowl and mix in extract and emulsion. In a medium bowl, combine cake flour, salt and baking powder. With the mixer on low, add the flour mixture in 3 additions, alternating with the milk (start and end with flour). Using a wooden spoon or

CUPCAKES

spatula, fold in the flour-coated cranberries. Scoop batter into prepared cupcake pans filling each 2/3 full. Bake for 20–25 minutes until the tops begin to turn a light golden brown and a toothpick inserted into the center comes out clean. Cool in pan for 10 minutes, then transfer to a wire rack to cool completely.

Orange Filling:

5 tablespoons flour

1 ¼ cups milk

In a small saucepan, add flour. Gradually add milk and cook over medium to high heat, stirring constantly until thickened. Pour mixture through a strainer to be sure there are no lumps. Cool.

½ cup butter

½ cup high ratio shortening

1 cup granulated sugar

½ teaspoon Pure Vanilla Extract

4 tablespoons Orange Icing Fruit

In a mixing bowl, whip butter, shortening and sugar together. Add cooled flour and milk mixture; continue to whip. Add vanilla and icing fruit and beat on high until fluffy, 7–10 minutes. To fill, use a cupcake corer or apple corer to make a hole in the center of each cupcake. Place the filling in a piping bag and cut a small hole in the tip of the bag. Pipe enough filling to fill the center of each hole.

Cran-Orange Buttercream:

2 cups butter, softened

16 ounces Marshmallow Cream

5 cups confectioners' sugar

2 tablespoons Silver Cloud Natural Cranberry Flavor

2 teaspoons Pure Vanilla Extract

1 tablespoons LorAnn Orange Bakery Emulsion

4 tablespoons grated orange peel

In a mixing bowl with a paddle attachment, beat butter and marshmallow cream until creamy. Add confectioners' sugar, cranberry flavor, vanilla extract, orange emulsion and orange peel; beat until smooth.

CUPCAKES

Peppermint Hot Chocolate

Hot Cocoa Mix:

½ cup confectioners' sugar

¼ cup E. Guittard Cocoa Powder

½ cup plus 2 tablespoons dry whole milk (Nestle® Nido)

¼ teaspoon salt

½ teaspoon cornstarch

1 ½ teaspoons Dry Vanilla

Combine all ingredients in a mixing bowl. Store in an airtight container.

Hot Chocolate Cupcakes:

2 ½ cups all-purpose flour

2 cups granulated sugar

1 cup E. Guittard Cocoa Powder

2 teaspoon baking powder

1 teaspoon baking soda

1 teaspoon salt

3 eggs

¼ cup Hot Cocoa Mix mixed with ¾ cup warm milk

¾ cup vegetable oil

1 teaspoon Pure Vanilla Extract

Preheat oven to 350°F. Line cupcake pans with cupcake liners. In a mixing bowl with a paddle attachment, combine flour, sugar, cocoa powder, baking powder, baking soda and salt. Add eggs, warmed hot cocoa, oil and vanilla. Beat on medium speed until well combined; scraping down sides of bowl, as needed. Scoop batter into prepared cupcake pans filling each 2/3 full. Bake for 12–16 minutes, or until cupcake springs back when top is pressed. Cool in pan for 10 minutes, then transfer to a wire rack to cool completely.

Peppermint Filling:

2 4oz. Peppermint Squeeze-Ems Cream Centers

8 oz. Marshmallow Cream or 2 4oz. Marshmallow Squeeze-Ems Cream Centers

1/2 cup CK Products Buttercream

Mix ingredients until thoroughly combined. Fill cupcakes.

Peppermint Buttercream:

3 cups CK Products Buttercream

2 teaspoons Pure Peppermint Extract

Kencraft Peppermint Chips

Mix buttercream and extract until thoroughly combined. With a decorating bag and tip #1M, pipe icing on cupcakes; garnish with peppermint chips.

CUPCAKES

Gluten-Free Chocolate Mint Chip Cake

1 box King Arthur Gluten-Free Chocolate Cake Mix

$\frac{2}{3}$ cup vegetable oil

2 teaspoons Pure Vanilla Extract (*LorAnn, Nielsen-Massey and Silver Cloud Vanillas are gluten-free*)

4 large eggs

$1 \frac{1}{3}$ cups water

2 cups Guittard Mint Chips

Preheat oven to 350°F. Line cupcake pan with liners. In a mixing bowl, add oil, vanilla, 1 egg and cake mix. With a paddle attachment, beat for 1 minute. Add the remaining eggs one at a time, beating well after each addition. Add the water $\frac{1}{3}$ at a time, beating until smooth and scraping down the bowl after each addition. Stir in mint chips. Fill cupcake liners $\frac{2}{3}$ full using a cookie scoop. Bake cupcakes for 15–18 minutes. Remove from oven and place pans on a cooling rack to cool for 15 minutes. Remove cupcakes from pan and cool completely before filling and icing.

Truffle Filling and Icing

1 cup granulated sugar

1 cup heavy cream

4 ounces E. Guittard Bittersweet Chocolate

8 tablespoons butter

Pinch of salt

1 teaspoon Peppermint Extract

Place sugar and cream in a heavy, medium-sized saucepan and bring mixture to a boil. Reduce heat to a simmer and cook for 8 minutes. Remove from heat and add chocolate and butter, cut into pieces. Mix well. When chocolate and butter are completely melted, add pinch of salt and vanilla. Place in refrigerator until mixture has cooled, about 30–45 minutes. Whip the cooled mixture for about 7 minutes or until spreadable or able to pipe. If filling is not firm enough to pipe, return mixture to refrigerator to chill more. Whip again.

A meal without a cupcake is like a day
without sunshine.

BISCOTTI

Cinnamon Maple Pecan

- ½ cup butter, softened
- ½ cup granulated sugar
- ½ cup dark brown sugar, packed
- 2 eggs
- 1 teaspoon Pure Vanilla Extract
- 1 teaspoon Silver Cloud Natural Maple Flavor
- ½ teaspoon salt
- 1 ½ teaspoon baking powder
- 1 teaspoon ground cinnamon
- 2 ¼ cups all-purpose flour
- ½ cup pecan pieces

- ½ pound White Candy Coating
- 8-10 drops LorAnn Canadian Maple Flavor

Preheat oven to 325°F. Line a cookie sheet with parchment paper. In a mixing bowl with a paddle attachment, beat butter until creamy. Add sugars and mix for 1 minute, until very well combined. Add eggs, one at a time, beating well between each addition. Add vanilla and maple flavor. Add baking powder and salt. Mix well. Gradually add flour, mixing until combined. Stir in pecans. Divide dough in half and mold into logs 3 by 8-inches long. Flatten out to ¾-inches thick on the lined baking sheet, keeping a few inches between each flattened log. Bake about 30 minutes, until edges are golden brown. While logs are still hot, slice them and place them cut side down on the cookie sheet, and bake another 7 minutes. Flip the biscotti and bake another 7 minutes. Let cool on a wire rack. Melt candy coating and stir in maple flavor. Pour flavored coating into a parchment cone. Cut a small hole in the tip and drizzle with biscotti with maple-flavored coating. Makes approximately 40.

TIP: Well-dried biscotti keep extremely well. They can be stored in a tightly closed container at room temperature for months at a time, making them the perfect grab-and-go gift. Wrap in cellophane and ribbon on its own, or add biscotti to a gift basket with a bag of coffee beans or a selection of teas.

COOKIES

Salty Turtle Cookies

- 1 cup butter, room temperature
- 1 ½ cups granulated sugar
- 2 eggs
- 1 teaspoon Pure Vanilla Extract
- 2 cups all-purpose flour
- ½ cup E. Guittard Cocoa Powder
- 1 teaspoon baking soda
- ½ teaspoon coarse sea salt
- 1 cup Callebaut Semi-Sweet Chocolate Chips
- ½ cup pecan pieces
- ½ cup Caramel Bits

In a large mixing bowl with a paddle attachment, cream butter, sugar, eggs and vanilla until fluffy. Add flour, cocoa powder, baking soda and salt; mix until combined. Fold in chocolate chips, pecans, and caramel bits. Cover and refrigerate dough for 4–6 hours (or more). Preheat oven to 350°F. Using a cookie scoop, scoop the dough and roll into balls. Place 2-inches apart on a parchment-lined baking sheet. Bake for 8–10 minutes. Let stand 2–3 minutes before transferring to cooling racks. Cool completely. Makes approximately 2 dozen cookies. Store in airtight container, layered between pieces of parchment paper for up to 5 days. These cookies may be frozen once baked and cooled completely.

Pumpkin Cut-Out Cookies

- 1 cup butter
- ½ cup dark brown sugar
- 1 egg
- ⅓ cup canned pumpkin puree**
- 1 teaspoon Pure Vanilla Extract
- 2 teaspoons Silver Cloud Pumpkin Pie Natural Flavor Blend
- 2 ¾ cups all-purpose flour
- ⅛ teaspoon salt**

In a large mixer bowl with a paddle attachment, combine brown sugar and butter; beat on medium speed until creamy. Add pumpkin, egg, vanilla and pumpkin pie flavor; beat until well mixed. Reduce speed to low; add flour and salt. Beat until well mixed. Divide dough into 2 equal portions; wrap in

COOKIES

plastic wrap and refrigerate until firm (at least 2 hours). When ready to bake, preheat oven to 375°F. Line cookie sheets with parchment paper or silicone baking mats. Place cookie dough between perfection strips on a silicone baking mat or lightly floured surface. Roll over perfection strips, leveling the dough. Cut out shapes using a cookie cutter. Place cookies ½ inch apart on cookie sheets. Bake for 8-10 minutes or until edges feel dry and firm to touch. Cool in pans for a few minutes, then transfer cookies to racks to cool completely. *Note: These cookies do not hold their shape as well as some cut-out cookies.*

Gluten-Free Cut-Out Cookies

1 cup granulated sugar

1 cup butter, softened

2 egg yolks

2 teaspoons LorAnn Princess Cake & Cookie Bakery Emulsion

2 ¼ cup gluten-free flour blend (see below)

¼ teaspoon salt

Satin Ice Fondant

In a mixing bowl with a paddle attachment, combine sugar and butter. Beat at medium speed, scraping bowl often until creamy. Add egg yolks and bakery emulsion. Continue beating, scraping bowl often until well mixed. Reduce speed to low; add flour blend and salt. Beat until well mixed. Cover and refrigerate until firm; about 1 hour. Heat oven to 350°F. Roll out dough on surface sprinkled with gluten-free flour; one-half at a time. Keep remaining dough refrigerated until ready to use. Cut with shapes using cookie cutters. Place 1-inch apart on a silicone mat or parchment-lined baking sheet. Bake for 8-12 minutes, or until edges are lightly browned. Let stand for 2 minutes then remove from cookie sheets. Cool completely.

Taste of the Holiday gluten-free cookies are covered with Satin Ice fondant, a gluten-free product.

To Make Gluten-Free Flour Blend: Combine 2 cups rice flour, 2/3 cup potato starch, 1/3 cup tapioca flour and 1 teaspoon Xanthan Gum. Use appropriate amount for recipe; store remainder in container with tight-fitting lid. Stir before using.

COOKIES

Tiramisu Cookies

Cookies:

2 sticks butter, softened

1 cup granulated sugar, plus extra for rolling

1 teaspoon LorAnn Butter Vanilla Bakery Emulsion

1 teaspoon LorAnn Rum Bakery Emulsion

1 egg

1 teaspoon baking powder

½ teaspoon salt

2 cups all-purpose flour

Preheat oven to 375°F. Line baking sheets with parchment paper. Using an electric mixer with a paddle attachment, cream the butter, sugar, and emulsions together until light and fluffy, 3-5 minutes. Add the egg and beat until combined. Add the baking powder and salt then slowly add the flour to the mixture until well combined. Scoop 1–1½ teaspoon portions of dough and roll into balls. Place a little extra sugar in a small bowl and roll each ball in sugar before placing on a baking sheet. Using a tart tamper or bottom of a glass, press the dough balls flat. Bake for 9–10 minutes.

Filling:

1 (8 ounce) package cream cheese, softened

¼ cup heavy cream

4 tablespoons butter, softened

½ teaspoon Pure Vanilla Extract

½ - ¾ teaspoon **LorAnn Oil's Keoke Coffee Flavor**

3 cups confectioners' sugar

E. Guittard Cocoa Powder, for dusting

In a mixing bowl with a paddle attachment, add the cream cheese, cream and butter; beat to combine. Add the vanilla, coffee flavor and beat into the cream cheese mixture. Slowly add the powdered sugar until light and fluffy. Place the filling in a disposable pastry bag and cut a small hole in the tip. Turn half of the cooled cookies over and pipe 1 teaspoon of filling onto the bottom cookies. Top each cookie sandwich and sprinkle with cocoa powder. These taste best fresh, but you can prepare the components ahead and assemble the cookies just before serving. Store in the refrigerator for up to 3 days. Makes 30–40 sandwich cookies.

COOKIES

Lavender Shortbread

- 1 ½ cups all purpose flour
- 1/3 cup granulated sugar
- 2 tablespoons cornstarch
- 3 tablespoons Dark & Robust Pure Honey
- 1 teaspoon sea salt
- ½ teaspoon Pure Vanilla Extract
- ¼ teaspoon **LorAnn Oil's Lavender Oil** (food grade)
- ¾ cup butter, cut into small pieces and chilled

Strawberry Glaze:

- 1 cups confectioners' sugar**
- 5 ¾ teaspoons water
- 1 teaspoon Silver Cloud Strawberry Natural Flavor
- ½ teaspoon Pure Vanilla Extract

Preheat oven to 350°F. Line an 8x8-inch pan with parchment paper leaving a 3-inch overhang on either side; spray parchment paper with non-stick cooking spray. In a mixing bowl with a paddle attachment, add flour, sugar, cornstarch, honey, salt, vanilla, lavender, and butter. Blend on low speed until well mixed and smooth. Press the dough evenly into the prepared pan.

Dock the top well a fork, making sure not to press the fork completely through the dough. Bake for 35–40 minutes or until the center of the cookies feel firm when lightly pressed and the cookies are golden brown all over.

While cookies are cooling, prepare icing by mixing confectioners' sugar with strawberry flavoring, vanilla and water. Allow cookies to cool for 30 minutes in the pan. Using the parchment overhang, lift the shortbread from the pan. With a sharp cut into 16 squares.

Drizzle icing over cookies. Allow cookies to cool completely on a wire rack before serving. Store shortbreads in an airtight container, layered between strips of wax paper, for up to 3 weeks. These cookies may be frozen.

Cookies are made of butter and love.
-Norwegian Proverb

DESSERT BARS

Salted Caramel Butter Bars

Crust:

1 pound butter, at room temperature

1 cup sugar

1 ½ cups confectioners' sugar

2 teaspoons LorAnn Princess Cake and Cookie Bakery Emulsion

4 cups all-purpose flour

Preheat oven to 325°F. In a large mixing bowl with a paddle attachment, beat butter and sugars together until creamy. Add the emulsion and beat until combined. Add flour to the butter mixture and beat on low speed until a smooth soft dough forms. Spray a 9x13-inch baking pan lightly with non-stick cooking spray. Press one-third of the dough evenly into the pan to form a bottom crust. Chill remaining dough in the refrigerator for later use. Bake crust until firm and the edges are a pale golden brown, approximately 20-30 minutes. Transfer pan to a wire rack and let cool about 15 minutes. While the bottom crust is baking and remaining dough is chilling, make the caramel filling.

Filling:

14 ounces **Peter's Caramel**

⅓ cup heavy cream

½ teaspoon LorAnn Butter Vanilla Bakery Emulsion

½ - 1 tablespoon coarse sea salt

Cut the caramel into 1-inch pieces; place in a microwave-safe bowl. Add the cream and emulsion. Microwave on high for 1 minute. Remove from the microwave and stir until smooth. If caramels are not completely melted, microwave on high for 30-second intervals, stirring after each interval until smooth. Pour the caramel filling over the crust. Sprinkle the salt on the caramel layer. Remove the remaining chilled dough from the refrigerator and crumble it evenly over the caramel. Return the pan to the oven and bake until the filling is bubbly and the crumbled shortbread topping is firm and lightly golden, about 25–30 minutes. Let cool before cutting into squares. *Recipe adapted from www.lorannoils.com*

DESSERT BARS

Peppermint Goodie Bars

2 cups Oreo® Cookie Pieces

½ cup butter, melted

1 cup Callebaut White Chocolate morsels

1 ½ cups shredded, sweetened coconut

1 cup Callebaut Semisweet Chocolate morsels

½ cup Guittard Green Mint Chips

½ cup Cocoa Roast Almonds, coarsely chopped

1 (14oz.) can sweetened condensed milk

¼ cup Kencraft Peppermint Chips

Preheat oven to 350°F. Line an 8x8-inch pan with parchment paper. Set aside. In a medium-sized bowl, mix together cookie pieces and butter until well blended. Pour into prepared pan. Press to form crust. Sprinkle crust evenly with white chocolate morsels, reserving a small amount for the top. Repeat with coconut, semi-sweet morsels, peppermint chips, and almonds. Pour almost the entire contents of condensed milk over the top. Top with reserved white chocolate morsels. Drizzle with remaining condensed milk. Bake for 25–30 minutes, or until lightly brown around the edges and bubbly. Sprinkle with peppermint chips. Remove from the oven and place on a wire rack to cool. Cut into squares. Store in the refrigerator. These bars can be frozen. Makes approximately 16 2-inch bars.

"My therapist told me the way to achieve true inner peace is to finish what I start.

So far today, I have finished 2 bags of

M&M's and a chocolate cake.

I feel better already."

—Dave Barry

HOLIDAY DESSERTS

Caramel Butter Run Inside Out Cake

1 Wind & Willow Caramel Butter Rum Cheesecake Mix

2 eggs

½ cup oil

½ cup milk

1 egg

8 ounces cream cheese

Preheat oven to 350°F. Grease an 8x8-inch cake pan. Combine Cheesecake Mix (cheesecake mix and topping to be used later), 2 eggs, oil and milk in large mixing bowl. Mix until incorporated. Pour into a prepared 8x8-inch dish. In separate bowl, combine 1 egg, cream cheese, and cheesecake mix. Beat until smooth. Spoon over cake batter and swirl. Drizzle with caramel topping* (included with mix). Bake for 40 minutes. Serve warm or cold. Refrigerate unused portions. *Recipe from www.windandwillow.com*

*Placing Topping Pouch in hot water for a few minutes will make it easier to use.

Harvest Spice Cake

1 Wind & Willow Pumpkin Pie Cheeseball & Dessert Mix, divided in 1/2

1 yellow cake mix, plus ingredients listed on box mix

4 tablespoons Orange Icing Fruit

4 tablespoons all-purpose flour

1 tablespoon Silver Cloud Pumpkin Pie Spice Flavor

3 cups Buttercream Icing

6 tablespoons Orange Icing Fruit

Preheat oven to 350°F. Prepare cake mix following instructions on box; adding the icing fruit, flour, half of the pumpkin pie cheeseball mix and pumpkin pie spice flavor before mixing. Pour cake batter into a prepared cake pan. Bake cake according to box mix instructions. Allow cake to cool completely before icing. Mix buttercream icing, orange icing fruit and remaining half of pumpkin mix. Spread on cooled cake. Garnish cake with Graham Topping and sprinkle with cinnamon. *Recipe from www.windandwillow.com*

HOLIDAY DESSERTS and SAVORY FARE

Red Velvet Cheesecake Bars

2 cups Oreo® Cookie Pieces, crushed finely

¼ cup butter, melted

6 ounces **Mercken's Yuccatan Semi**-Sweet Chocolate

3 (8 oz.) packages cream cheese, softened

¾ cup sugar

1 teaspoon Pure Vanilla Extract

3 eggs

1 tablespoon LorAnn Red Velvet Bakery Emulsion

Preheat oven to 350°F. Place cookie pieces in a food processor to crush finely. Transfer crumbs to a bowl to mix cookie crumbs with melted butter. Press mixture in bottom of 13x9-inch pan coated with pan grease or sprayed with cooking spray. Melt 4 ounces of chocolate in a microwave-safe bowl; pour into a medium bowl. Set aside. Beat cream cheese, sugar and vanilla with mixer until well blended. Add eggs; beat just until blended. Remove 2 cups batter; mix with melted chocolate and red velvet emulsion. Carefully spread over crust; cover with remaining batter. Bake 26 to 28 minutes or until center is almost set. Cool completely. Melt remaining chocolate; drizzle over dessert. Refrigerate 4 hours. *Recipe adapted from www.kraftfoods.com*

Never trust a skinny ice cream man.
-Ben Cohen

Seafood Bisque

1 Wind & Willow Roasted Corn Chowder Soup Mix

8 ounce can lump crab, well drained

1 tablespoon Old Bay seasoning

Prepare soup mix according to package directions, adding Old Bay seasoning; stir in crab and continue cooking until heated through. *Recipe from www.windandwillow.com*

SAVORY FARE and HOLIDAY BEVERAGES

Hot Artichoke Bacon Ranch Dip

1 Wind & Willow Bacon Ranch Hot Dip Mix

8 ounce cream cheese

½ cup sour cream

12-14 ounce can or jar marinated artichoke hearts, drained

Chop artichoke hearts; set aside. In a bowl, combine cream cheese, sour cream and dip mix; stir until thoroughly combined. Add chopped artichoke hearts and mix. Put prepared mix in small crockpot. When hot, serve with tortilla chips, crackers or crostini. *Recipe adapted from*

www.windandwillow.com

Rich Vanilla Hot Chocolate

1 ½ cups heavy cream

Pinch of sea salt

8 ounces **Peter's Broc Chocolate**, coarsely chopped

8 ounces Gibraltar Bittersweet Chocolate, coarsely chopped

8 cups whole milk

1 tablespoon Vanilla Bean Paste

In a large saucepan, heat the cream to a boil. Add pinch of salt and remove from heat. Add the chopped chocolates and stir until the chocolate is melted and the mixture is smooth. Add the milk and vanilla paste to the chocolate mixture. Bring to a simmer. Pour into mugs and serve with home-made flavored marshmallows. Refrigerate any leftover cocoa for up to 4 days; gently reheat before serving. Makes 8-12 servings.

White Chocolate Hot Cocoa

1 pound Callebaut White Chocolate morsels

7 cups whole milk

½ cup heavy cream

2 teaspoons Pure Vanilla Extract

In a large saucepan over medium heat, combine white chocolate and milk. Stir continuously until white chocolate has completely melted. Stir in heavy cream and vanilla extract. Stir continuously until heated through. Pour into mugs and serve with homemade flavored marshmallows. Refrigerate any leftover cocoa for up to 4 days; gently reheat before serving. Makes 8-12 servings.

MY NOTES

This space is provided for you to list your favorite treats, to write comments about the samples you have tasted, and to make any additional notes about the recipes provided in this booklet. We hope you enjoyed the treats enough to try these recipes at home.

Giving Back to the Community

In 2009, we started the tradition of giving back to the local community during our annual holiday event. This year, we decided to take a look at organizations outside of our local community, but yet have something in common with the **business. We found an organization who 'bakes a difference'** in the lives of ill children and their siblings. This year, we are supporting Icing Smiles, a nonprofit organization that provides custom celebration cakes and other treats to families impacted by the critical illness of a child.

For those who had the opportunity to attend the demonstrations on Thursday evening or Friday afternoon, the fee collected for the demonstrations was just one way we donated to Icing Smiles.

In addition, customers shopping in our store are able help us decorate our Christmas tree by making a monetary donation in exchange for an Icing Smiles donation tag to hang on the tree during the Thanksgiving and Christmas season.

We thank you for your support!!

For more information about Icing Smiles and how you can get involved visit their website at www.icingsmiles.org or send an email to info@icingsmiles.org

Country Kitchen was started over 45 years ago and is still, over 4 decades later, a family-owned and operated business. We know the success of the business depends on the satisfaction and loyalty of our customers, and **we can't say "thank you" enough for 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.**

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

The Owners and Employees
of Country Kitchen SweetArt



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