

# Country Kitchen

## SWEETART



SINCE 1964

# Taste of the Holiday's

“Celebrating 50 Sweet Years”



2014 Annual Holiday Event  
Collection of Recipes

## The story of Country Kitchen .....

..spans four generations and thousands of pounds of chocolate. After years of owning a restaurant, Mildred Brand traveled to Chicago and attended cake decorating classes. Those classes sparked a creative passion that led her and her husband Wilbur to begin providing catering and wedding cake services.

In 1964, Wilbur and Mildred moved to Fort Wayne, Indiana and began selling cake decorating supplies. Over the years, they added candy supplies, offered cake and candy decorating classes and started a mail order business.

Now 50 years later, Mildred's daughter, grandchildren and great grandchildren carry on her vision for making the culinary arts accessible to everyone.

Country Kitchen SweetArt carries more than 14 thousand cake and candy supplies items. The company maintains a large store in Fort Wayne, Indiana and its web site now allows people from around the country and the world to enjoy a piece of SweetArt.



# Taste of the Holidays

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.

## Annual Sweet Shoppe

Once a year, our classroom is transformed into a “Sweet Shoppe” 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 Country 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 follow the General Bark recipe on the next page to create your own.*

### Layered Cookie Dough Bark

1/4 cup butter, softened  
2/3 cup peanut butter  
1/2 cup brown sugar  
1 teaspoon **Velvet Cream 2 Fold Vanilla**  
1/4 teaspoon salt  
1 1/2 cups flour  
2 - 4 tablespoons milk  
1 cup **Guittard Semi-Sweet Chocolate Chips**  
1 1/2 lbs **White Candy Coating**, melted

Cream butter, peanut butter and sugar until smooth. Beat in Velvet Cream 2 Fold Vanilla, salt flour and 2 tablespoons milk. Add additional milk to mixture until holds together as a dough.

Line cookie sheet with parchment paper and spread half of the melted candy coating into approximately 11"x9" rectangle using an offset spatula. Allow coating to set up slightly but still semi-soft. Coating needs to be hard enough that it won't absorb the cookie dough but still soft enough that it will adhere to the cookie dough.

Spread cookie dough evenly inside the rectangle, leaving a small edge so that top candy coating layer will adhere to bottom layer. Evenly sprinkle chocolate chips across cookie dough, pressing into the dough slightly.

Spread remaining candy on top of the cookie dough using a small offset spatula making sure that it meets the bottom layer to seal the edges. Allow the candy to set at room temperature for several minutes. Use a pastry wheel, pizza cutter or dough cutter to score and then cut through the bark. When candy is completely set break apart pieces.

## **Barks**

### **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.

### **Sweet and Spicy Bark**

2 lbs **Cocoa Dark**  
2 cups **Crisp Rice**  
15-20 drops **Cinnamon Oil**  
15-20 **Hot Chili Oil**

Follow general bark instructions.

### **Cranberry Pretzel Bark**

2 lbs **Super White Candy Coating**  
1 1/2 cups dried cranberries, chopped  
1 1/2 cups chopped pretzel pieces  
1/2 pound **Cocoa Dark Candy Coating**

Follow general bark directions, using first 3 ingredients. Once bark is soft set, drizzle with Cocoa Dark candy coating.

### **Pralines and Cream Mixed Nut Bark (sugar free)**

2 lbs **Sugar Free Milk Chocolate**  
1/2 teaspoon **LorAnns Pralines and Cream flavoring**  
3 cups mixed nuts, chopped  
1/2 pound **Sugar Free Dark Chocolate Candy Coating**

Melt candy coating and add flavoring. Line cookie sheet with parchment paper and spread melted candy coating into an even layer using an offset spatula. Sprinkle chopped nuts over candy coating before candy coating sets. Drizzle with dark chocolate.

## Barks

### Hoosier Bark

2 lbs **Cocoa Dark Candy coating**  
1 cup chopped pretzels  
1 cup **Oreo Cookie Pieces**  
1/3 cup chopped peanuts  
1/3 cup **Toffee Crunch**  
1/3 cup **Almond Crunch**  
1 teaspoon coarse sea salt  
1/2 lb **White Candy Coating**

Melt candy coating. Line cookie sheet with parchment paper and spread melted candy coating into an even layer using an offset spatula. Sprinkle pretzels, cookie pieces, and crunches over candy coating before candy coating sets. Sprinkle with sea salt. Lightly press ingredients into candy coating to assure that it adheres to coating. Drizzle with white candy coating. Allow the candy to set at room temperature for several minutes. Use a pastry wheel, pizza cutter or dough cutter to score and cut through the bark. When candy is completely set break apart pieces.

***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.***

“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

## Sweet Treats

### Lemon Drop Muddy Buddies

- 8 cups Rice Chex ®
- 1 lb **White Candy Coating**
- 15-20 drops **LorAnn Lemon Oil**
- 1 cup **Lemon Crunch**, crushed
- 1-2 cups powdered sugar

Measure out cereal and candy crunch into a large bowl. Melt candy coating and add lemon oil to taste. Pour flavored candy coating over cereal and crunch mixture, toss lightly to coat. Add 1 cup powdered sugar and toss to coat. Add more as necessary. Spread mixture out on parchment paper or cookie sheet to cool. Once completely cool, store at room temperature in airtight container.

### Chocolate Peanut Butter Bites

- 1 box graham crackers
- 1 cup peanut butter
- 1/2 recipe **fondant candy center** (uses **Dry Fondant Mix**, prepared as directed)
- 1 lb **Cocoa Lite Candy Coating**, melted

Combine peanut butter and prepared fondant candy center until completely combined. Break graham crackers in half for squares or smaller if desired. Using a pastry brush, coat one side of graham cracker with chocolate and allow to set.

Scoop peanut butter mixture onto chocolate brushed graham, spreading it evenly to sides of cracker. Dip cracker into chocolate, spooning the chocolate over the top. Lift cracker out of chocolate with a fork or dipping tool and tap on side of container to allow excess to dip off. Place on parchment paper or silicone mat and allow chocolate to set. Drizzle extra melted chocolate over top for decorative touch.

## Sweet Treats

### Raspberry Caramels

1 lb **Peter's Caramel**  
4 teaspoons **LorAnn's Raspberry Emulsion**  
**parchment paper**, buttered

Prepare a buttered parchment paper. Cut block of caramel into smaller portions and place in microwave safe bowl. Add raspberry emulsion and melt caramel at high temp for 1 minute. Stir and continue with 30-second intervals. Once melted and fluid, stir to combine caramel and flavorings. Pour out onto buttered surface or buttered parchment paper. Allow to cool to room temperature. Using a buttered pastry wheel or bench scraper, cut into portion pieces and wrap in candy grade wax papers.

Candy is nature's way of  
making up for Monday's

### Sugar and Spice Butter Mints

8 3/4 cups powdered sugar  
1/2 cup butter, melted  
5-6 tablespoons cold water  
1-2 teaspoons **LorAnn's Cinnamon Spice Bakery Emulsion**  
1 teaspoon **butter flavor**, optional  
**Gel or paste food color**  
1/2 granulated sugar  
**Rubber Mold** (mold #91-8 used for samples)

In a large bowl, combine powdered sugar, melted butter, cold water, and flavoring(s). On a smooth dry surface, knead until mixture is smooth and the consistency of pie dough. If necessary, add more water, a drop at a time. Color with food coloring. Pinch a small piece and roll into a ball, then roll in granulated sugar. Push into a rubber mold. Remove any excess candy. Turn mold over and let candy gently fall from mold. Let stand at room temperature 2 to 4 hours. Store in an airtight container up to 4 weeks.



## Sweet Treats

### Bavarian Mints

4 ½ cups **Dry Fondant**  
2 ½ tablespoons light corn syrup  
1 cup evaporated milk  
½ teaspoon **Invertase\***  
1 ¼ lb **Semi Sweet Chocolate**  
15 drops **Peppermint Oil**

Combine dry fondant, corn syrup, evaporated milk, invertase and peppermint oil. Beat on high speed of electric mixer 12 to 15 minutes. Meanwhile, line a 9" square pan with parchment paper. Melt the chocolate. Gradually add the melted chocolate to the dry fondant mixture. Beat at medium speed until ingredients are incorporated. After all are incorporated, whip at high speed for 30 seconds. Pour mixture into prepared pan. Use a spatula with a thin blade to evenly spread the mixture. Allow mixture to set for several hours. Use dough scraper to loosen the candy from sides of pan. Remove parchment and candy from the pan. Cut into squares.

\***Invertase** is an enzyme that is commonly used to make liquid centers and invert sugar in candy making. When added to a candy center in small amounts, it breaks down the sugars creating a softer candy center. Add more invertase and the result would be a liquefied candy center, such as a cherry cordial.

## **General Candy Information**

### **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 candy 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 micro-wave-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.

## Molded Candy

### Pumpkin Spiced Latte

- 1 pound **Orange Candy Coating**
- 8-12 tablespoons **Paramount Crystals**
- 1 teaspoon **LorAnn's Pumpkin Spice Emulsion**
- 1 pound **White Candy Coating**
- 1 teaspoon **LorAnn's Kona Coffee flavoring**
- Pumpkin candy mold #90-3004**

Melt orange candy coating and add 8 tablespoons paramount crystals to thin before adding emulsion. Emulsion will cause the melted coating to thicken. Add more paramount crystals as needed. Melt white candy coating and flavor with coffee flavoring.

Pour melted coatings into separate squeeze bottles. Squeeze the first layer of coating (orange coating first) into the mold, filling only half full. Tap mold on counter to remove air bubbles and even out chocolate. 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.

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

## Molded and Filled Candy General Directions

### Ingredients and Supplies

Candy coating  
Squeeze bottle  
Candy mold  
Candy center  
Spatula  
Parchment paper

If desired, paint details . Melt candy coating. Pour into a squeeze bottle. Squeeze the candy 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 candy may be remelted. Invert the mold and use a spatula to scrape all excess candy off the surface of the mold until the top rim of the cavities appears neat. Let candy set up at room temperature. Put desired filling into cavity, leaving 1/8" 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.

### Hot Chocolate Marshmallow Candy

1/2 lb **Chocolate Cream Candy Center**  
1 **Squeez-ums Marshmallow Cream Candy Center**  
1 pound **Cocoa Lite Candy Coating**, melted  
**Candy Mold #90-5688**  
(Mold **#90-5604** used for samples)

Follow general directions for filled molded candies. Melt candy coating and line candy molds. Squeeze small amount of marshmallow cream into lined mold, being careful to not get any filling on top edge of lined mold. Top with small piece of chocolate cream center. Seal piece with additional candy coating. Place in freezer. When the mold is cloudy and the candy feels cold, invert the mold and the candy will drop from the mold.

## 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.

**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.

**Dry Fondant** is a great and easy way to make candy centers. Simply bring 2 T. whipping cream and 6 T. butter to the boiling point. Stir in dry fondant and knead with the liquid. Add flavor, nuts, fruit fillings, icing fruits, coloring or whatever desired. Roll into balls and dip.

## **Dipped Candies**

### **Cherry Cheesecake Bonbons**

1 package **Dry Fondant mix**, prepared as directed.

2-3 tablespoons **Cherry Icing Fruit**.

1-2 teaspoons **LorAnn Cheesecake Flavoring**

**Cocoa Dark Candy Coating**, for dipping

Prepare Dry fondant according to directions on package, kneading in icing fruit and flavoring to taste. Chill finished candy center to allow for easier dipping. Using a mini cookie scoop for uniform size, scoop candy center, release and roll into a ball. Chill again if too soft. Dip centers into the melted coating. Lift center out with a candy dipper. Let excess coating drip back into the bowl. Place dipped candy center onto parchment paper or silicone mat.

### **Walnut Creams**

1 package **Dry Fondant mix**, prepared as directed.

1-2 teaspoons **LorAnn Black Walnut flavoring**, to taste

Walnut halves

**Cocoa Dark Candy Coating**, melted

Prepare Dry fondant according to directions on package, kneading in flavoring to taste. Scoop small amount of candy center and press onto the back side of the walnut halves, about equal proportion to the size of the walnut piece itself. Dip in melted candy coating and place on parchment or silicone mat to set up.

### **Turtle Babies**

½ lb **Peters Caramel**

1 lb pecan halves

1 lb **Cocoa Lite candy Coating**

If desired, toast pecans, following direction on toasting nuts. Use a small amount of caramel and press into pecan half. Using a dipping tool, dip into candy coating, place on parchment paper or silicone mat until set.

## Cake

### Banana Cake

1 package white cake mix, prepared as directed  
6 tablespoons **Banana Icing Fruit**  
6 tablespoons flour

Prepare cake batter as directed on package adding icing fruit and flour with other ingredients. Bake as directed.

### Vanilla Butternut Pecan Icing

4 cups **Buttercream Icing**  
1 cup chopped pecans  
1-2 teaspoons **LorAnn's Vanilla Butternut** flavoring

Combine all ingredients and spread on cooled cake. Wonderful as a filling as well.

Keep  
Calm  
and  
Eat Cake

# Cookies

## White Chocolate Peppermint Crunch Cookies

1 cup butter, softened  
3/4 cup sugar  
3/4 cup brown sugar  
2 tablespoons **Invert Sugar\***  
2 teaspoons **Velvet Cream, 2 Fold Vanilla**  
2 eggs  
4 cups flour  
1 teaspoon baking soda  
1 teaspoon salt  
1/2 lb (apprx 1 cup) **Callebaut White Chocolate Chips**  
1 cup **Peppermint Crunch**

Cream sugars and butter together until light and smooth. Beat in eggs and Velvet Cream 2 Fold Vanilla. Add dry ingredients then chocolate and candy crunch. Scoop dough with desired size cookie scoop and bake at 350° for 8-12 minutes.

\* Invert sugar a liquid cane sugar. Used in cookie and other baked goods for softer cookies and retains moisture in other baked goods, resulting in a longer “fresh baked” taste. If Invert Sugar is “sugared” simply warm and stir to combine.

## Aspen Doodles

1 cup butter, softened  
1 1/2 cups sugar  
1/4 cup **Aspen Mulling Spice, Original Spice Blend**  
2 eggs  
2 3/4 cup flour  
2 teaspoons cream of tarter  
1 teaspoon baking soda  
1/2 teaspoon salt  
1/2 cup **Aspen Mulling Spice, Original Spice Blend**

Preheat oven to 400°. Cream together butter and sugar until fluffy. Add eggs one at a time and mix well. Sift together flour, cream of tarter, soda and salt. Stir dry ingredients into butter mixture until dough has formed. Using a cookie scoop, portion cookie dough and roll into balls and roll into Aspen Spice Blend to coat. Bake on ungreased cookie sheet (line with parchment for easy clean up). Bake 8-10 minutes.



## Bars and Brownies

### Caramel Apple Pie Bar

1 cup flour  
1 cup quick cooking rolled oats  
2/3 cup packed brown sugar  
1/4 teaspoon baking soda  
1/2 cup butter  
2 cups **Apple Pastry Filling\***  
1/2 cup **Peters Soft Caramel**

In a mixing bowl combine flour, oats, brown sugar and baking soda. Cut in butter till mixture resembles coarse crumbs. Reserve 1/2 cup of the flour mixture. Press remaining flour mixture into the bottom of and ungreased 9x9x2 inch baking pan. (a parchment lined pan makes for easier clean up) Spread with pastry filling. Sprinkle with reserved flour mixture. Bake at 350 for 30-35 minutes or till top is golden. Remove from oven. Cool in pan on wire rack. Drizzle with soft caramel. Cut in bars.

\*Apple Pastry Filling can be substituted for other fruit pastry fillings. We tested Raspberry and Pineapple as well and they were amazing!

### Chocolate Caramel Layer Brownies

1 package Brownie Mix (family size)  
1 pound **Peter's Caramel**  
1/4 pound **Cocoa Lite Candy Coating**  
**Parchment paper**, buttered

Cut caramel into small portions place in microwave safe bowl and melt in microwave, using 1 minute increments, stirring in between. When fluid, stir in candy coating, stirring until melted and combined. Pour out onto buttered parchment paper, spreading out to the same shape and size of baking pan and allow to set up. Prepare brownie mix according to package directions. Line baking pan with parchment paper. Pour half of brownie batter into pan, spreading out evenly. Trim caramel slab to approximate pan dimensions and place on top of batter. Spread remaining batter on top of caramel layer. Bake according to package instructions. Allow to completely cool in pan before cutting.

## **Demo Day Recipes**

### ***Recipes from "Candy Through the Years" Demo***

#### **Cooked Fondant**

- 5 cups granulated sugar
- 1 cup whole milk
- 1 cup heavy cream
- 4 tablespoons butter
- ¼ cup light corn syrup
- 1/2 teaspoon cream of tartar

1. In a 4 or 5 qt. saucepan, combine all ingredients. Stir until sugar is moistened. Place over high heat. Bring to a boil, then gradually lower thermometer into boiling syrup. Cook without stirring, lowering the heat to medium as the mixture thickens. Cook to 240°.
2. Pour fondant, without scraping pan, onto baking sheet or marble. If using a surface other than marble, cool surface with ice to chill quickly; then dry before pouring fondant. Do not move fondant while it is cooling.
3. When fondant is lukewarm, paddle it with a broad metal spatula or wooden paddle, moving forward under edges and backward over the surface, occasionally scraping off paddle. The fondant will become cloudy and thicken.
4. When fondant is thick, creamy and white, it is ready to be formed into balls for dipping. Add flavoring and nuts if desired. Fondant may be kept several weeks wrapped in plastic wrap and refrigerated or stored in a cool place. If during storage, it becomes too dry to use, cover with a damp cloth until you can knead it with your hands.

#### **IMPORTANT INSTRUCTIONS FOR COOKED FONDANT**

1. Fondant should be cooked without stirring. Stir only enough to dissolve sugar.
2. Even with the best thermometer, readings may vary from day to day, so test your thermometer each day you use it. Undercooked fondant will get creamy but will not thicken.
3. Do not scrape the pan when pouring fondant onto surface. Scraping the pan will cause a gritty, sugary texture.
4. Paddling while the fondant is still hot will cause it to become sugary. Wait until the fondant is lukewarm, then begin paddling.

## **Demo Day Recipes**

### **Recipes from "Candy Through the Years" Demo**

#### **Vanilla Caramel Peanut Mounds**

- 1 lb **Cocoa Lite Candy Coating**, melted
- 1/2 cup salted peanuts
- 1 recipe **Dry Fondant Candy Center**, prepared as directed
- 1 teaspoon **Velvet Cream 2 Fold Vanilla Extract**.
- 1 lb **Peter's Caramel**

Mix fondant according to package instructions. Knead in flavoring. Form 3/4 inch balls and slightly flatten. Cut pieces of caramel and form similar size and place on vanilla candy center. Dip layered candy centers into melted chocolate and place on parchment or directly into candy cup. Mix peanuts with the remaining chocolate. Spoon peanut mixture on top of dipped fondant mounds. Allow to set completely.

#### **Pinwheel Peppermint Patties**

- 1 recipe **dry fondant** candy center\*
- 10-20 drops **peppermint flavor**\*
- red food color**
- green food color**
- 1 pound **Cocoa Dark Candy Coating**

Mix one of the fondant cream centers. Knead peppermint flavoring into the fondant center. Divide the fondant into two equal portions. Color one half red. Color the other half green. Roll the red fondant between two sheets of plastic wrap using the thinnest perfection strips. Roll into a rectangle. Roll the green fondant between two sheets of plastic wrap using the thinnest perfection strips. Roll into the same size as the red rectangle. Place the green rectangle on top of the red. Roll into a log, rolling from the long side. Cut into disks using the polyblade.\*\* Dip into melted cocoa dark candy coating.

\*Burkes Peppermint Candy Center used for candy sampled during Demo Days, with added coloring.

\*\*Note - if the log is sticky when cutting into disks or when dipping into candy coating, place the log into the refrigerator to firm up.

## Demo Day Recipes

### Recipes from "Candy Through the Years" Demo

#### Rich Chocolate Fudge

- 2 cups marshmallow cream
- 3 cups finely chopped **semi-sweet chocolate**
- 1 teaspoon **vanilla**
- 2 cups brown sugar
- 1 cup granulated sugar
- 1 cup heavy whipping cream
- 1/2 cup butter
- 2 cups chopped nuts (optional)

In a large mixing bowl, combine the marshmallow cream, chopped chocolate and vanilla. Set aside. In a heavy 4 qt saucepan, combine sugars, cream and butter in a large saucepan. Stir until the ingredients are incorporated. Stop stirring after the ingredients are incorporated. Cook to 240°. Remove from heat and let bubbles subside. Pour the hot mixture into the mixing bowl containing the marshmallow cream, chocolate and vanilla. Do not scrape the pan when pouring. Stir until the ingredients are incorporated. Pack into a parchment-lined or buttered 9-inch square pan. Cut into squares when cool.

#### Key Lime Easy Fudge

- 1 lb **Callebaut White Chocolate**
- 14 oz. sweetened condensed milk
- 1 teaspoon **LorAnn's Key Lime concentrated flavor**
- 1/2 teaspoon **Tart and Sour Flavor Enhancer**
- Green candy color**

Melt white chocolate. Add green candy color and flavors. Combine melted chocolate and sweetened condensed milk. Blend well. Pack into a parchment-lined 7-inch square pan. Let set until firm. Spread melted candy coating or tempered chocolate on the top of the fudge.

*For the Christmas trees: Cut using cookie cutters. Melt white candy coating. Add 12 drops key lime concentrated flavor and 12 drops tart sour. Add a small amount of green candy color. Dip into tinted light green candy coating.*

**Demo Day Recipes**  
**Recipes from “Candy Through the Years” Demo**

**Buttery Caramels**

1 cup butter  
2 1/4 cups brown sugar  
pinch of salt  
1 cup light corn syrup  
1 14-oz. can of sweetened condensed milk  
1 teaspoon **vanilla**

In a heavy saucepan, melt butter. Stir in brown sugar and salt, then add corn syrup. Mix well. Add sweetened condensed milk, stirring constantly. Continue stirring and cook to 248°. Remove from heat and stir in vanilla. Pour into parchment lined 8-inch square pan. Let set for half a day. Cut into squares and wrap in confectionary waxed paper or plastic wrap or dip into melted candy coating.

**Caramel Pecan Patties**

1/2 lb **Cocoa Lite Candy Coating**  
1 lb **commercial caramel** or basic caramel recipe  
8 oz. pecan pieces  
**parchment paper or silicone mat**  
**squeeze bottle**

Heat oven to 300°. Butter a 9” x 9” pan. Thickly cover the bottom of the pan with pecan pieces. Cut pieces of prepared caramel or Basic Caramel Recipe 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 or silicone mat. Melt candy coating or melt and temper chocolate. Pour candy coating into squeeze bottle and cover the caramel. (If using real chocolate, chocolate must be spooned on top.) Push remaining pecans in pan together, add more caramel flattened balls and soften in oven. Repeat until all the caramel is gone.

**IMPORTANT** Watch the caramel in the oven carefully. The caramel should just settle and be smooth. Wrinkles in the caramel indicate that the caramel was left in too long, giving the soft caramel a hard, brittle texture instead of a chewy texture.

## Demo Day Recipes

Recipes from "Candy Through the Years" Demo

### Horchata Truffles

- 1 lb **White Chocolate**, finely chopped
- 1/2 cup heavy cream
- 2 teaspoons corn syrup
- 1 tablespoon butter, softened
- 2 teaspoons **LorAnn's Horchata Concentrated Flavor**

Place the finely chopped chocolate in a mixing bowl. Place the butter on top of the chocolate and set the bowl aside. In a heavy 2 qt. saucepan, bring cream and corn syrup to boil. Pour the hot cream and corn syrup over the chopped chocolate and butter. Blend with a whisk until a smooth consistency is reached. Spread the mixture into a 9" x 9" 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, pizza cutter or a cut shapes using a cookie cutter. Dip into melted candy coating or melted and tempered chocolate. The squares may be kept in the refrigerator for ease of dipping.

Sometimes I write  
"Eat Chocolate"  
On my to-do list so  
I feel like I've accomplished  
Something in a day.

**Demo Day Recipes**  
**Recipes from “Candy Through the Years” Demo**

**Homemade Toffee Crunch**

1 cup granulated sugar  
1/2 teaspoon salt  
1/4 cup water  
1 cup butter  
1/2 teaspoon **lecithin**  
1 teaspoon **vanilla flavor**  
3 cups **real chocolate or candy coating**  
Nuts/**edible confetti** optional

Combine sugar, salt, water, butter and lecithin in a heavy saucepan. Stir until the sugar dissolves, the butter melts, and the mixture comes to a boil. When the mixture boils, place a thermometer in the pan. Stir occasionally to prevent the toffee from scorching. Cook to 295°. Remove the pan from the stove. Allow the bubbling to subside. Add the vanilla flavor. 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 or melt and temper chocolate. Spread half of the chocolate on the cooled candy. Sprinkle with nuts or edible confetti if desired. When the chocolate is set, turn the candy over and spread with the remaining melted candy coating or tempered chocolate. Sprinkle with nuts or edible confetti as desired. Break into pieces when firm.

**Toffee Bark**

2 lbs **Cocoa Lite or Dark Candy Coating**  
3 cups **Toffee Crunch** (approx. 1 pound)  
**parchment paper or silicone mat or Break-Up Sheet**

Melt candy coating or melt and temper chocolate. Stir in toffee crunch. Spread approximately 11 x 14-inch rectangle on parchment paper, silicone mat or Break-Up Sheet. Cut into squares when “just set”, or if using Break-Up Sheet, break apart when completely set.

**Demo Day Recipes**  
**Recipes from "50 Years of Cake" Demo**

**Boiled Icing**

1/2 cup **meringue powder**  
1 cup water  
1 lb powdered sugar, sifted  
1/4 cup water  
1 cup granulated sugar  
1/4 teaspoon cream of tartar

Beat meringue powder and one cup water together in mixer at high speed until soft peaks form. Add powdered sugar and continue to beat until smooth. Meanwhile, combine the one-quarter cup water, granulated sugar and cream of tartar in a small saucepan. Cover tightly and bring to a boil. Continue to boil until syrup boils freely and steam comes from under the lid. Remove lid and insert a candy thermometer. Boil until temperature reaches 250 degrees. Pour hot syrup over meringue and beat constantly until smooth. Keep icing covered with a damp towel.

**Buttercream Icing**

5 tablespoons water  
1/2 cup vegetable shortening or **high ratio shortening**  
1 teaspoon **vanilla**  
1/4 teaspoon **butter flavoring**  
1/2 teaspoon **almond flavoring**  
1/2 teaspoon salt  
4 cups sifted powdered sugar

Combine all ingredients and beat on medium speed until well blended. Blend 5 additional minutes on low speed.



**Demo Day Recipes**  
**Recipes from "50 Years of Cake" Demo**

**Royal Icing**

**Royal Icing Mix** is available; just add water.

4 tablespoons **Meringue Powder**

1/2 teaspoon cream of tartar

2/3 cup water

8 cups sifted powdered sugar

1 tablespoon **Gum Arabic**

Combine meringue powder, cream of tartar and water and beat on high speed until stiff peaks form. In a separate bowl, stir together powdered sugar and gum arabic. Mix and add to meringue. Beat on low speed until ingredients are incorporated, then mix on high speed for several minutes until stiff peaks form. Keep icing covered with a damp towel. Yields 4 3/4 cups.

**Run Sugar**

Mix **royal icing** according to directions. Thin with a small amount of water. The consistency of thinned royal icing should be similar to yogurt

**Ganache**

3 tablespoons unsalted butter

1/3 cup whipping cream

8 ounces **Real Chocolate** or **Candy Coating**

Combine butter and whipping cream and bring to boil. Remove from heat. Stir in chocolate until most is melted. Whisk until completely melted and glossy. Pour or spoon over cake.

## Demo Day Recipes Recipes from "50 Years of Cake" Demo

### Sugar Mixture for Sugar Molding

2 cups granulated sugar  
4 teaspoons water

Thoroughly blend by hand sugar and water. To color sugar, add food color to the water before blending with the sugar.

### Chocolate Cream filled Cupcakes\*

24 standard-size chocolate cupcakes  
1 box **Wilton Whipped Icing Mix**, prepared as directed  
1 recipe ganache using **Chocolate Candy Coating** (recipe on previous page)

For each cooled cupcake use an apple corer and cut centers out of cupcakes, reserving top of cut out cake cylinder. Pipe whipped icing into each cavity with tip #2A and cap with reserved top. Spoon 2 tablespoons warm ganache over top of cupcake, covering completely. Icing should be perfectly smooth. If glaze becomes too cool to smooth itself, warm (only a few seconds) in the microwave. When glaze sets up, pipe design with tip #2 and whipped icing.

\*Variation: Orange cupcakes may be done in same way, using white cake instead and adding the following ingredients:

6 tablespoons **Orange Icing Fruit**, 6 tablespoons flour and 1 tablespoon **Orange Emulsion** to batter of orange cake.

Use **Orange Candy Coating** in place of chocolate for the ganache.

### Peppermint Cake

1 white cake mix  
2-4 teaspoons **Peppermint flavor** (according to strength desired)  
3/4 cup **Peppermint Crunch**  
4 cups **CK Buttercream** (colored as desired)  
1-2 teaspoons **Peppermint extract**, to taste

Prepare cake mix according to package directions, adding the peppermint flavor. Fold in peppermint crunch. Bake as directed. Allow to cool completely. Prepare buttercream and ice and decorate cake as desired.

**Demo Day Recipes**  
Recipes from “50 Years of Cake” Demo

**Chocolate-Mocha Petit Fours**

Chocolate cake (make according to package directions with the exceptions given below)

Strong coffee

1 tablespoon **LorAnn’s Coffee Emulsion**

3/4 cups **Guittard Semi-Sweet chocolate**

2 tablespoons flour

2 cups **CK buttercream icing** flavored with coffee favor

**Magi-Cake Strips**

Line a 9”x13” pan with parchment. Attach Magi-Cake strip(s) to assure the cake bakes level. Prepare cake batter according to package directions, substituting coffee for the water and adding the emulsion. Toss Chocolate chips with flour, then fold into cake batter (this step helps to keep the chips suspended in batter and prevents chips from sinking to bottom of baking pan) Pour into prepared pan and bake. When cake has cooled, using a cake leveler, carefully torte the cake in half. Using a side-less cookie sheet, lift off the top half. Ice the top of the bottom half and slide the top half back in place. Thinly ice the top of the cake. When icing has crusted, mark with a cake press divider. Cover well with plastic wrap and freeze. When frozen, cut into small cakes, following marks from cake press. Cover with petit four icing, following directions below.

**Chocolate Petit Four Icing**

1 cup from sleeve **Petit Four Icing**

1 cup **Semisweet Chocolate**, melted

4 tablespoons whipping cream

2 teaspoons **LorAnn’s Coffee Flavor**

Stir ingredients together. Warm in microwave. When smooth and fluid , cover frozen petit fours.

**Demo Day Recipes**  
**Recipes from "50 Years of Cake" Demo**

**Cake Balls** (general directions)

- 1 cake mix any flavor, prepared as directed
- 1 - 1 1/2 cups **CK Buttercream Icing**
- 1 1/4 pound **candy coating**, any flavor

Cut cake into sections. Crumble cake into small pieces, rubbing sections together. Use a fork to make fine crumbs. Add spoons of icing and stir into crumbs until cake will be able to be rolled into balls without falling apart. Use a cookie scoop for consistent -sized balls. And roll into 1" balls. Put balls into freezer for about 15 minutes. Dip into melted candy coating.. 1 cake mix makes approximately 140 balls using a 1" cookie scoop.

**German Chocolate Cake Balls**

- 1 German chocolate cake mix, prepared as directed
- 1 - 1 1/2 cups **Chocolate Buttercream Icing**, as needed
- 1 lb container **Toasted Coconut Dough**
- 1 1/4 lb **Cocoa Lite Candy Coating**, melted
- 1 cup pecans, finely chopped
- 1 cup **Toasted Coconut**

Combine pecans and toasted coconut in shallow container and set aside. Make cake ball "dough" with cake and icing following directions above. Roll Toasted Coconut dough into balls and surround each ball with cake ball mixture. Place in freezer 15 minutes. Dip in melted Cocoa lite and immediately roll in mixture of nuts and pecans, Allow to set up.

**Demo Day Recipes**  
**Recipes from "Hot New Trends" Demo**

**Spiced Sugar Cookies\***

1 cup (2 sticks) unsalted butter\*, softened

1 1/2 c. confectioner's sugar

1 egg

2-3 tsp **Cinnamon and Spice Bakery Emulsion**

2 1/2-2 3/4 c. all-purpose flour

2 tsp. baking powder

1 tsp. salt \*

\*if using salted butter, may need to adjust or omit additional salt

Cream together softened butter and confectioner's sugar. Add egg and flavorings mix until thoroughly incorporated. In a separate bowl, sift together the flour, baking powder, and salt. Add flour mixture to butter and egg mixture slowly until completely incorporated. Dough is ready when most of it sticks to the paddle. Shouldn't stick to finger when touched.

Dough does not need to be refrigerated however best to allow to rest for a few minutes to firm up.

Roll out on silicone mat to about 1/4 an inch thick, use flour for dusting as necessary. Cut and bake at 400 degrees for 7-8 minutes, depending on cookie size. Yields 2-2 1/2 dozen

Cookies were decorated with **Fondarific Cinnamon Bun Rolled Fondant.**

A Balanced Diet is a Cookie in  
Each Hand

\*Cookie recipe adapted from Sweet Sugar Belle's website

# 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.***

# 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.)

## **'HOW TO' TIPS**

### **Toasting 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).

### **Test 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.*

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



# Notes

# Baking a Difference with Icing Smiles

Childhood illness changes the life of a family. Play dates and picnics are replaced with doctors visits and medicine. Comforts of home are replaced with the unfamiliar surroundings of hospitals. The playful experiences of childhood are replaced with pain and fear. For the children and the parents alike, it can be hard to find hope and joy. Birthdays should be a time of celebration and joy. At Icing Smiles, our mission is to create special memories during a difficult time by providing unique custom celebration cakes to ill children and their siblings. The impact that a special cake can make is profound. It gives a family hope, a smile, a laugh, and for a few moments, an escape back into a world of normal childhood experiences. Our ability to put an Icing Smile on the face of these children is dependent on the generosity of both our baking partners and donors. We need your support. We ask that you join us as a partner by giving your time or financial support to this important cause. Until we find the cures, help us celebrate the lives.

To volunteer or for more information, please visit  
**[www.icingsmiles.org](http://www.icingsmiles.org)**



Country Kitchen SweetArt is a proud supporter of Icing Smiles. Registrations fees collected from our Annual Taste of the Holidays Day of Demonstrations will be donated to this wonderful cause. Thank you for helping us help them make a difference in the lives of these children and their families!

*Country Kitchen was started 50 years ago and is still, 5 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.*

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

*The Owners and Employees  
of Country Kitchen SweetArt*



**Country Kitchen SweetArt, Inc.**  
4621 Speedway Drive, Fort Wayne, Indiana  
46825  
[www.shopcountrykitchen.com](http://www.shopcountrykitchen.com)