

# Country Kitchen SweetArt

## TASTE of the HOLIDAYS

*"Dreaming of a Sweet Christmas"*

2013 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 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.

## **Giving Back to the Community**

The holiday season is a joyous occasion, but there are many who need a little extra help this time of the year. As part of our annual tradition of giving back to the community, we are supporting Community Harvest Food Bank, the largest hunger relief organization in northeast Indiana.

We ask that you join us in helping this worthy cause. Now through the end of the month, we are collecting donations at the register. Thank you for your support!

For more information about Community Harvest Food Bank visit their website at [www.chfb.org/](http://www.chfb.org/)

## **Door Prize Drawing**

Sprinkles, crunches, chocolate or peppermint flavorings... those are just a few of the items you could bring home today if you're a lucky winner! Every hour a new group of customers will get an opportunity to win a \$25 gift certificate for CK products. You must be present to win, but you can redeem your card either in the store or online.

## **Demonstration Days**

Join us on Friday, December 6 or Saturday, December 7 for a day of creativity and delicious samples while supporting a great cause. Our instructors will share some of the latest decorating ideas and techniques for cookies, cupcakes and candy. The fees collected will be donated to Iceing Smiles. Each demonstration is \$5 or \$10 if you sign up for all three. Sign up at the register or by phone. Space is limited.

## 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.*

### **Layered Peppermint Bark**

- 1 pound **Cocoa Dark Candy Coating**
- 1 pound **Super White Candy Coating**
- 2 tablespoons **paramount crystals**
- 10-15 drops **peppermint oil**
- 1 1/2 cups **peppermint chips**

Melt candy coating in separate containers. Add 1 tablespoon paramount crystals to each bowl of candy coating. Add peppermint oil to the cocoa dark. Thinly spread the dark candy coating over parchment paper or silicone mat. When “just” firm, spread the melted white candy coating over the cocoa dark layer. (If dark layer is allowed to set too long, the white layer will not “attach” and layers could separate.) Immediately sprinkle peppermint chips over white candy coating while it is still wet. Place bark in refrigerator until completely firm, about 20 minutes. Peel off parchment paper and break into irregular pieces.

### **General Bark**

- 2 pounds candy coating
- 3 cups desired crunch food product

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

### **Peanut Butter Crunch Bark**

- 2 pounds **Cocoa Lite Candy Coating**
- 1 pound **Peanut Butter Logs** (crushed)

## BARKS

### Smore' Bark Please!

- 2 pounds **Cocoa Lite Candy Coating**
- 1 dram **Lorann Marshmallow Flavor**
- 1 4oz bag **Mini Marshmallows**
- 1 4.5 oz bag **Graham Cracker Crunch**

### Minty Chocolate Cookie Bark

- 2 pounds **Cocoa Dark Candy Coating**
- 10 oz bag **Oreo® Cookie Pieces**
- 12-15 drops **peppermint oil**

### Berry Almond Bark (with sugar free candy coating)

- 2 pounds **Sugar-Free Milk Chocolate Candy Coating**
- 2 cups slivered almonds, toasted
- 1/2 cup dried cherries, chopped
- 1/2 cup dried blueberries, chopped

***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 creamier 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.

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

# OH FUDGE!

## Candy Bar Fudge

- 2 cups **Cocoa Lite Candy Coating**
- 1/2 cup **Butterscotch Candy Coating**, divided
- 3/4 cup peanut butter, divided
- 1/4 cup butter
- 1 cup granulated sugar
- 1/4 cup evaporated milk
- 1 1/2 cups **marshmallow cream**
- 1 teaspoon **vanilla extract**
- 1 1/2 cups chopped salted peanuts
- 1 pound **Peter's Caramel** or basic caramel recipe
- 1/8 cup heavy cream

**BOTTOM LAYER:** Line bottom of 9" x 13" pan with parchment paper. Melt 1 cup chocolate and 1/4 cup butterscotch together. Stir in 1/4 cup peanut butter until smooth. Spread evenly in prepared pan. Let set up at room temperature. **FILLING:** In a heavy saucepan over medium-high heat, melt butter. Stir in sugar and evaporated milk. Bring to a boil and let boil 5 minutes, slowly decreasing the heat and stirring occasionally. Remove from heat and stir in marshmallow cream, 1/4 cup peanut butter and vanilla. Fold in peanuts. Let set at room temperature until only very little warmth is left (not too warm or it will melt first layer). Spread over first layer. **CARAMEL:** Combine caramel and cream in microwavable bowl. Cook at 20 second intervals, stirring between times. Cook and stir until melted and smooth. Spread over filling. Let cool.

**TOP LAYER:** Melt the remaining one cup of chocolate candy coating with 1/4 cup butterscotch wafers. Stir in 1/4 cup peanut butter, stirring until smooth. Spread over caramel layer. Chill one hour. Use a sharp knife to loosen fudge around edge of pan. Remove candy from pan and cut into 1" squares.

# OH FUDGE!

## Easy Peanut Butter Cup Fudge

- 2 pounds **Peanut Butter Candy Coating**
- 3/4 cup honey
- 1 1/2 cup peanut butter, divided
- 1 pound chopped **Broc Milk Chocolate**
- 1 14 ounce can sweetened condensed milk
- 1 teaspoon **vanilla extract**

Line a 9" pan with parchment paper. Place the peanut butter candy coating in a microwave-safe bowl. Melt the candy coating in the microwave. When melted, add the honey and 1 cup of peanut butter. The mixture will immediately thicken. Stir until first 3 ingredients are incorporated. Spread the mixture in the lined pan. While this layer firms up, melt milk chocolate, and combine with remaining 1/2 cup peanut butter, sweetened condensed milk, and vanilla. Mixture will thicken. Mix until well combined and spread on top of firm peanut butter layer.

"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

# CONFECTIONARY TREATS

## Marshmallow Caramel Patties

Homemade marshmallow (recipe on next page)

1 pound **Peter's Caramel**

2 -3 cups peanuts, chopped

2 pounds **Cocoa Lite Candy Coating**

1. Prepare homemade marshmallow in a buttered 9" x 13" pan following instructions on next page. Allow the marshmallow to set up completely. Place caramel in a microwave-safe bowl. Heat for 30 seconds. Stir. Heat for 20 more seconds. Stir. Continuing heating every 20 seconds until the caramel is melted. Pour the warm caramel on the prepared marshmallow.
2. Use a spatula to evenly spread the caramel, spreading nearly to the edge. Allow the caramel to cool.
3. Use a buttered dough cutter to loosen the sides of the marshmallow caramel layers.
4. Lift the marshmallow caramel from the pan and set on a sheet of parchment paper. Cut into 1 ½" squares using a buttered dough cutter. If the mixture begins to stick to the cutter, butter the cutter again. After the squares are cut, be sure they are not touching one another, or they will begin to stick together.
5. Melt milk chocolate candy coating or melt and temper milk chocolate. Dip each square into the melted chocolate. Place the dipped squares approximately 2" apart on a parchment-lined sheet. Reserve remaining chocolate for next step.
6. Mix chopped peanuts to the remaining chocolate so the mixture is very thick with peanuts. Spoon the chocolate peanut mixture on top of the dipped marshmallow caramel squares. Allow to set.



# CONFECTIONARY TREATS

## Marshmallows

1/4 cup water  
2 tablespoons **Grayslake Gelatin**

1/4 cup water  
1 1/4 cups granulated sugar  
3/4 cup **invert sugar**  
3/8 cup light corn syrup  
1/2 teaspoon **vanilla extract**

Prepare 9" x 13" pan, coating well with butter.

In a mixing bowl, soak gelatin in water. In a saucepan, combine water, sugar and invert sugar. Heat but do not boil; pour hot syrup into gelatin, beating slowly. Gradually add corn syrup and vanilla, beating on medium-high speed of mixer until mixture is fluffy, white and doubled in bulk. As soon as it is finished whipping, spread marshmallow into a well-buttered 9 x 13" pan. Allow to set an hour. Butter the edge of a bench scraper. Use the buttered bench scraper to cut into squares. Keep the edges of the bench scraper blade buttered. Dip into melted coating or tempered chocolate.

This recipe works wonderfully in molded pieces as well!

## Molded Marshmallows

Spray candy molds with a cooking spray. Spoon marshmallow into a pastry bag and pipe into sprayed cavities. (Because the marshmallow sets quickly, it may be helpful to have a couple extra helpers pipe marshmallow into the molds.) Allow to set for about an hour. Remove from molds and roll in colored sugar. Dry candy for a few hours, then pack tightly in covered container.

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

## CONFECTIONARY TREATS

### Chocolate Marzipan Squares (gluten free)

1 cup **Almond Paste**

1/4 cup sweetened condensed milk

1/3 cup powdered sugar

1 1/4 cup **Guittard Semisweet Chocolate Chips**

1/3 cup sweetened condensed milk

Line a 7" x 7" pan with parchment paper. In a small bowl, mash almond paste into small pieces. Add 1/4 cup sweetened condensed milk and powdered sugar. Beat well. Chill in the refrigerator a few minutes until mixture is stiff. Press marzipan layer into lined pan. Set aside. Melt chocolate. Stir in 1/3 cup sweetened condensed milk. Pour over marzipan layer. Chill thoroughly. Invert on cutting board. Remove parchment. Cut into squares and keep in an airtight container until served.

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

### Croquantine Mounds

1 pound **Cocoa Dark Candy Coating**

4 ounces **Croquantine** (crushed biscuit)

1/3 cup **Filbert Paste\***

Melt cocoa dark. Stir in filbert paste. Gently fold in croquantine. Spoon by teaspoons onto parchment paper or silicone mat or directly into candy cups. Makes approximately 90 - 1" pieces.

\*Filbert paste can tend to be very stiff and difficult to mix into chocolate. It is helpful to warm the paste slightly (in a microwave safe container) in a microwave until it is able to be stirred easily.

## CONFECTIONARY TREATS

### Maple Peanut Mounds

- 1 pound **Cocoa Lite Candy Coating**
- 1/2 cup salted peanuts
- 1 recipe **Dry Fondant Mix** candy center
- 1 teaspoon **Lorann Canadian Maple Extract**

Mix fondant according to package instructions. Knead in Canadian Maple extract. Form 3/4" balls and slightly flatten. Melt Cocoa Lite. Dip candy centers into 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.

### Dipped Raspberry Ganache

- 1/2 cup heavy cream
- 2 teaspoons corn syrup
- 1 pound **Callebaut Semi Sweet Chocolate**
- 1 tablespoon **Invert Sugar\***
- 1 tablespoon butter, softened
- 1/3 cup **Raspberry Icing Fruit**
- 1 pound **Cocoa Dark Candy Coating**

Prepare a 9" x 9" pan, lining it with parchment paper.

In a heavy sauce pan, bring cream and corn syrup to a boil. Add butter and invert sugar. Cool to at least 98°. Melt chocolate. Blend chocolate and cream mixture with a whisk until smooth consistency is reached. Spread the mixture into prepared pan, keeping the top as smooth as possible. Chill in refrigerator until firm. Remove from pan, spread thin layer of Raspberry Icing Fruit over chocolate layer, allowing to chill again. Once all ingredients are set and chilled, using a sharp knife, cut layered ganache into squares. Melt candy coating and using a dipping tool, dip ganache, keeping the icing fruit side up. Place dipped pieces on parchment paper or silicone mat until set.

**\*Invert Sugar** is granulated sugar in liquid form. It improves the quality and preserving qualities in candy, providing a smoother texture and better shelf life. In cookie recipes, substitute part of sugar for invert sugar for softer cookies. Tends to give candies and baked goods a longer shelf life and improves flavors and aromas.

## MOLDED CANDY

### Toasted Coconut Snowflakes



#### **Snowflake mold #90-4064**

2 pounds **Super White Candy Coating**

1 1/4 cup (1/2 9oz pkg) **Toasted Coconut**



Melt candy coating in a bowl. Stir in toasted coconut until well combined. Carefully spoon candy mixture into candy molds. 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 60 pieces. Store candies in an airtight container up to one month.

### Chocolate Pinecones

#### Milk Chocolate - Maple

1 pound **Cocoa Lite Candy Coating**

15-20 drops **Lorann Canadian Maple Flavor**

#### Dark Chocolate - Toffee

1 pound **Cocoa Dark Candy Coating**

15-20 drops **Lorann Toffee Flavor**



#### **Pinecone molds #90-4330 and 90-4032**

Melt candy coating. Add desired flavoring. Pour the melted candy coating into a squeeze bottle. Cut the end of the tip slightly for ease in filling molds. Squeeze chocolate candy coating into mold, 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. The candy should fall out. If it does not, leave in the freezer a little longer. Each pound makes approximately 120 pieces using the smaller pinecone mold and approximately 28 pieces with the larger pinecone mold.

## **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 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 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.

# BISCOTTI

## Basic Biscotti Recipe

(recipe adapted from The Cake Mix Doctor)

- 1 package cake mix
- 8 tablespoons (1 stick) butter, melted
- 2 large eggs
- 1 cup all purpose flour

1. Preheat oven to 350. Line baking sheet with parchment paper or silicone mat.
2. Place cake mix, melted butter, eggs, flour and flavorings/add-ins, ect. in large mixing bowl. Blend on low speed until well combined, 3-4 minutes. Scrape down the sides of the mixing bowl with a rubber scraper. The dough should come together in a ball. Transfer the dough to the prepared baking sheet. With floured hands, shape the dough into a rectangle, about 14" long by 4" wide by 1/2" thick. Mound the dough so that it is slightly higher in the center. Place baking sheet in the oven.
3. Bake the biscotti rectangle until it feels firm when lightly pressed with your finger and a cake tester or toothpick inserted into the center comes out clean, 30-35 minutes. Remove the baking sheet from the oven and let the biscotti cool for 10 minutes. Reduce oven temperature to 300°.
4. Remove biscotti carefully to a cutting surface. Use a serrated bread knife to slice the rectangle diagonally into 1" thick slices. Carefully place the slices back on the baking sheet, placing the slices on their side. Return the baking sheet to the oven.
5. Bake the biscotti an additional 12-15 minutes to dry them out. Remove from oven and allow them to cool completely on a cooling rack. They will crisp as they cool.
6. Follow additional finishing/decorating instructions based on individual recipes.

***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.***

# BISCOTTI

## Chocolate Cherry Biscotti

Follow the base recipe using white cake mix and add:

2 teaspoons **Lorann Almond Bakery Emulsion**

1/2 cup finely chopped dried cherries

Finishing touches...

1/2 pound **Cocoa Dark Candy Coating** (melted)

2 cups **Toasted Almond Crunch**

Dip biscotti ends in melted chocolate and immediately sprinkle with crunch.

Place on parchment paper or silicone mat until set.

## Chocolate Mocha Biscotti

Follow the base recipe using chocolate cake mix and add:

1 tablespoon **Lorann Coffee Emulsion**

(For richer chocolate biscotti, replace 2 tablespoons of flour with **Guittard Cocoa Powder**)

Finishing touches...

1/2 pound **White Candy Coating** (melted)

8-10 drops **Lorann Coffee flavor** (not emulsion - must be an oil based flavoring)

Dip base of cooled biscotti into melted chocolate and place on parchment paper or a silicone mat until set.

## Lemon Crunch Biscotti

Follow base recipe using white cake mix and add:

1/2 cup crushed **Lemon Crunch**

2 teaspoons **Lorann Lemon Emulsion**

Finishing touches...

1/2 pound **White Candy Coating** (melted)

8-10 drops **lemon oil**

**yellow sanding sugar**

Drizzle melted and flavored candy coating on cooled biscotti and immediately sprinkle with sanding sugar and leave until chocolate is set.

# COOKIES

## Caramel Apple Cider Cookies

- 1 cup unsalted butter, softened
- 1 cup granulated sugar
- ½ teaspoon salt
- 1 carton **Aspen Mulling Cider Spices, Caramel Apple Spice Blend**
- 2 eggs
- 1 teaspoon **vanilla extract**
- 1 teaspoon baking soda
- ½ teaspoon baking powder
- 1 teaspoon cinnamon
- 3 cups all-purpose flour
- 1 pound **Peter's Caramel**, cut into ½" squares

Preheat oven to 350°. Line cookie sheets with parchment or a silpat.

In a small bowl, whisk together flour, baking soda, baking powder and cinnamon. With electric mixer, cream together butter, sugar, salt and Aspen Mulling Cider Spices, until light and fluffy. Beat in eggs, one at a time. Add vanilla and mix well. Gradually add flour mixture to butter/egg mixture. Mix until just combined.

Using cookie scoop (CK product #N-678), scoop dough into balls. Flatten the ball of dough slightly in the palm of your hand. Press the caramel square into the center of the dough and seal the dough around the caramel; covering it completely. Roll the dough into a ball and place on parchment covered cookie sheet about 3" apart.

Bake 12-14 minutes until very lightly browned around the edges. Once the cookies are done, carefully slide the parchment or silpat off the baking sheet onto the counter. Allow cookies to partially cool on the parchment or silpat. When cookies are cool enough to be firm but still warm, carefully flip cookies upside down to finish cooling. This helps the caramel to harden and not remain sticky.

Yields: approximately 4 dozen cookies

(Continued on next page...)



## COOKIES

### Caramel Apple Cider Cookies cont...

Glaze:

- 1 cup powdered sugar
- 1 tablespoon cinnamon
- 1 tablespoon milk

Mix the three together until smooth. If mixture is too thick, add more milk; if too thin, add more sugar. Using a fork, drizzle glaze back and forth over cookies. Chopped nuts can be added atop the glaze.

### Hazelnut and Milk Chocolate Cookies

- 1 cup butter, softened
- 1/2 cup **Filbert (Hazelnut) Paste\***
- 1 cup granulated sugar
- 2 tablespoons **invert sugar**
- 1 egg
- 1 teaspoon **Lorann Hazelnut Extract**
- 3 cups all- purpose flour
- 1 teaspoon baking soda
- 8 ounces **Callebaut Milk Chocolate Chips**
- 1/2 cup hazelnuts

Preheat oven to 350° and line cookie sheets with parchment paper. Cream butter, filbert (hazelnut) paste, sugar and invert sugar on medium, until combined. Beat in egg and hazelnut extract. Mix in flour and baking soda to make a stiff dough. Stir in chocolate chips and chopped hazelnuts. Drop large balls of dough onto cookie sheet spaced 2" apart. Bake until cookie starts to brown 14-16 minutes. Cool cookies on wire rack.

\*Filbert paste can tend to be very stiff and difficult to mix into chocolate. It is helpful to warm the paste slightly (in a microwave safe container) in a microwave until it is able to be stirred easily.

**A Balanced Diet is a Cookie in Each Hand**

# CUPCAKES

## Chocolate Caramel Cupcakes

- 1 package **CK Premium Chocolate Cake Mix**
- 1 cup **Peter's Soft Caramel**
- 4 teaspoons heavy cream
- 4 cups **CK Buttercream Icing**
- 1/4 - 1/2 teaspoon **Caramel Powdered Flavor**

Preheat oven to 350°. Line cupcake pans. Mix cake mix according to instructions on box. Scoop batter into prepared cupcake pans, filling each 2/3 full. Bake for 18-22 minutes or until cupcake springs back when top is pressed. Cool in pan for 10 minutes. Remove from pan to cooling rack. Cool completely before filling and icing.

While cupcakes are cooling, warm the soft caramel enough to be able to stir easily. Add heavy cream and stir until completely combined. Allow to cool back to room temperature. Fill cooled cupcakes with thinned soft caramel by either using a coring tool or a pastry bag, fitted with a coupler and a **bismark tip #230** (a **bismark tip** is a specially designed tip used for filling pastries).

Mix powdered flavoring with buttercream. Let icing rest, covered, for 2 minutes to allow the flavor to maximize. Taste and add more flavoring if desired. Spread or pipe on cupcakes using a pastry bag and desired decorating tip.



# CUPCAKES

## Cinnamon Bun Cupcakes

- 1 box white cake mix
- 1/2 cup **Love'n Bake Schmear Cinnamon Filling**
- 1 sleeve **Cream Cheese Filling**
- 4 cups **CK Buttercream Icing**
- 1/4 -1/2 teaspoon **Cinnamon Bun Powdered Flavor**

Preheat oven to 350°. Line cupcake pans. Mix cake mix according to instructions on box; adding cinnamon filling with other ingredients, making sure to combine all ingredients well but not over mixing. Scoop batter into prepared cupcake pans, filling each 2/3 full. Bake for 18-22 minutes or until cupcake springs back when top is pressed. Cool in pan for 10 minutes. Remove from pan to cooling rack. Cool completely before filling and icing.

Fill cooled cupcakes with Cream Cheese filling by either using a coring tool or a pastry bag, fitted with a coupler and a bismark tip #230 (a **bismark tip** is a specially designed tip used for filling pastries).

Mix powdered flavoring with buttercream. Let icing rest, covered, for 2 minutes to allow the flavor to maximize. Taste and add more flavoring if desired. Spread or pipe on cupcakes using a pastry bag and desired decorating tip.

Once the icing is licked off a  
cupcake, it becomes a muffin,  
and muffins are *healthy*.  
You're welcome.

## COFFEE TIME

*Creamy, sweet, smooth, all sorts of different flavors. What's not to love about flavored coffee creamers? We love our coffee too and wanted to share a few of the recipes we've developed. Use these recipes as a starting point, experiment with the flavors, different sweeteners; the possibilities are only as limited as your pot of coffee!*

### Flavored Cream Base

This recipe can be used alone or as the base for the following recipes.

- 1 cup whole milk
- 1 cup heavy cream
- 4 tablespoons sugar

Combine ingredients and stir (or place in a tightly covered container and shake) until sugar is completely dissolved, before flavoring. Mixture can be heated and cooled to speed the process, if necessary. Creamers keep for about 10 days in the refrigerator (check dates on milk and heavy cream to adjust dates.) Yields 2 cups.

### Caramel Sweet Cream

- 2 cups cream base
- 4 teaspoons **Lorann Creamy Caramel flavor**

### Pumpkin Pie

- 2 cups cream base
- 1 teaspoon **Silver Cloud Pumpkin Pie Blend**
- 2 tablespoons sugar (additional)

A good friend knows  
How you take your coffee

## COFFEE TIME

### Raspberry Cheesecake

- 2 cups cream base
- 1/2 teaspoon **Lorann Raspberry Emulsion**
- 1/2 teaspoon **Lorann Cheesecake Flavor**



### Peppermint Mocha

- 2 cups cream base
- 1/2 cup **Guittard Cocoa Powder**
- 1/8 teaspoon **Silver Cloud Peppermint Extract\***
- 2 tablespoons sugar

Combine cream base, sugar and cocoa powder, stirring well to combine. Strain mixture through a fine mesh strainer. Add peppermint extract.

\*Important to use a peppermint extract, not peppermint oil. Peppermint oil will remain separated in the cream base. Country Kitchen carries 2 peppermint extracts that are liquid soluble.

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

## 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

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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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