

*Country Kitchen*  
S W E E T A R T  
 ————— SINCE 1964

*Taste of the Holidays*

*November 12-14, 2015*

2015 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 here. 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 listed below to create your own.*

### General Bark

2 pounds candy coating  
3 cups desired crunchy food product

Melt candy coating. Stir in crunchy food product. Spread into approximately 11 x 14-inch rectangle 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.

### Malted Milk Bark

2 pounds **Cocoa Lite Candy Coating**  
1 pound **Malted Milk Pieces**

### Luau Bark

2 pounds **White Candy Coating**  
1 1/2 cups **Toasted Coconut**  
1 1/4 cups **Mini Marshmallows**  
1 1/2 cups Pecans, toasted and chopped  
1/2 cup dried pineapple\*, chopped fine  
1/2 cup dried papaya\* , chopped fine  
**\*substitute favorite dried fruit(s) equaling 1 cup**

### South of the Border Bark

2 pounds **Cocoa Dark Candy Coating**  
1 pound **Key Lime Crunch**  
1/2 - 1 teaspoon **LorAnn Jalapeño Flavoring**, to taste

*\*\*Some recipes taken with permission from Autumn Carpenter's Book, All About Candy Making. All rights reserved.*

## Barks

### Circus Bark

- 2 pounds **Super White Candy Coating**, melted
- 15-20 drops **LorAnn Buttered Popcorn Flavoring**
- 6 cups **Wabash Valley Farms Lady Finger Popcorn\***, popped
- 1 cup gummy candy
- 1/4 pound **Cotton Candy Crunch**
- 1/2 pound **Pink Candy Coating**, melted
- 10-15 drops **LorAnn Cotton Candy Flavoring**

Spread popcorn out on a lined cookie sheet, making sure to remove all un-popped kernels. Flavor melted Super White Candy Coating with Buttered Popcorn Flavoring, fold in sorted popcorn and gummies. Spread mixture out on parchment paper, immediately sprinkle with Cotton Candy Crunch, while coating is still wet. Flavor Pink Candy Coating with Cotton Candy Flavoring. Using a squeeze bottle or parchment cone, drizzle across top of bark. Allow bark to set, then break into pieces.

\*Lady Finger Popcorn is perfect for this bark. If you like small, hullless, tender popcorn, you definitely will want to try this one!

### Pumpkin Pie Bark

- 1 pound **Orange Candy Coating**
- 1 pound **Butterscotch Candy Coating**
- 1 teaspoon **LorAnn Maple Flavoring**
- 1 1/4 teaspoons pumpkin pie spice
- 1 1/2 cups **Croquantine Flakes**

Melt the orange and butterscotch candy coating together. Add flavoring and pumpkin pie spice, stirring to combine. Fold in croquantine flakes until evenly distributed. Spread into 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.

***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.***

## Sweet Treats

### Reindeer Chow

8 cups Rice Chex ®  
1 pound **Super White Candy Coating**  
1- 1 1/2 cups **Peppermint Chips**  
1-2 cups powdered sugar

Measure out cereal into a large bowl. Melt candy coating and pour over cereal, stirring and folding until cereal is completely coated. Fold in peppermint chips. In a large zipped top bag or covered container, add 1 cup powdered sugar. Pour cereal mixture into bag/container. Seal and shake to coat. Add more powdered sugar as necessary. Spread mixture out on parchment paper or cookie sheet to cool. Once completely cool, store at room temperature in airtight container.

### Something-or-Others

12 oz **Make'n Mold Peanut Butter Wafers**  
12 oz **Peter's Soft Caramel**  
4 cups **Tiny Crisp Rice**  
1 pound **Cocoa Dark Candy Coating**, melted

Melt peanut butter wafers in a microwave safe bowl (follow coating melting instructions on page 31). Stir in soft caramel until completely combined. (Microwave in 10 second intervals if needed). Add tiny crisp rice and gently stir until combined. Spread mixture into parchment lined 9x13 pan and pack tightly into an even layer. Let set at room temperature until firm. (Can place in freezer to speed up process.) Cut into desired size pieces. Prepare work area with additional parchment paper. Dip candy pieces in melted candy coating, tapping off excess and place on parchment paper. Leave until set, place in freezer to speed up process if necessary.

## Sweet Treats

### Crispy Butterscotch Bars

1 pound **Butterscotch Candy Coating**

4.5 oz **Tiny Crisp Rice**

1 pound **Cocoa Lite Candy Coating**, divided

Grease or line a 9x 13 pan with parchment paper. Melt butterscotch and 1/2 pound cocoa lite candy coating together. Stir in tiny crisp rice. Spread evenly into pan. Allow to set at room temperature. Melt the remaining milk chocolate coating. Spread over the mixture in the pan. Refrigerate until firm. Cut into bars.

\*Recipe taken with permission from *Autumn Carpenter's Book, All About Candy Making*. All rights reserved.

If we are  
What we  
Eat  
Then I'm  
Pretty  
Sweet

# 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.)

# 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.

## Fall Leaves

### Green Leaves

1 pound **Green Candy Coating**  
25-30 drops **LorAnn Green Apple Flavoring**  
Candy mold #90-13034 used for samples

### Orange Leaves

1 pound **Orange Candy Coating**  
20-25 drops **LorAnn Apricot Flavoring**  
Candy Mold #90-13025 used for samples



### Red Leaves

1 pound **Red Candy Coating**  
25-30 drops **LorAnn CranRaspberry Flavoring**  
Candy mold #90-13034 used for samples

### Brown Leaves

1 pound **Cocoa Lite Candy Coating**  
15-20 drops **LorAnn Amaretto Flavoring**  
Candy Mold #90-13025 used for samples



## Candy Making Made Easy

**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.

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

**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.

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

## Dipped Candies

### Blueberry Bonbons

Prepared Candy Center using Dry fondant Recipe on previous page  
1 teaspoon **LorAnn Blueberry Emulsion**

\*Sample piece dipped in **Cocoa Dark Candy Coating** and striped with **Blue Candy Coating**

### Key Lime Bonbons

Prepared Candy Center using Dry fondant Recipe on previous page  
20 drops **LorAnn Key Lime Flavoring**  
6 drops **Flavor Booster Tart and Sour Leaf and/or Electric Green Gel Color Paste**, color as desired

\*Sample piece dipped in **Cocoa Dark Candy Coating** and striped with **Lime Green Candy Coating**

### Red Velvet Bonbons

Prepared Candy Center using Dry fondant Recipe on previous page  
3/4 teaspoon **LorAnn Red Velvet Emulsion**  
1 teaspoon **Guittard Cocoa Powder**

\*Sample piece dipped in **Cocoa Lite Candy Coating** and striped with **Red Candy Coating**

### Hazelnut Bonbons

Prepared Candy Center using Dry fondant Recipe on previous page  
1 teaspoon **LorAnn Hazelnut Emulsion**  
1/4 cup hazelnuts, toasted and chopped

\*Sample piece dipped in **Cocoa Lite Candy Coating**

# Cookies, Bars and Brownies

## Basic Shortbread Recipe

1 cup butter, softened  
1/2 cup sugar  
1/2 - 1 teaspoon desired flavoring  
2 cups flour

Preheat oven to 350°F degrees

In a medium bowl, cream together butter and white sugar until smooth. Mix in desired flavoring. Mix in flour until dough comes together. Roll dough into 1 1/2 inch balls, and place on ungreased cookie sheets. Bake for 14 to 18 minutes in preheated oven, or until lightly browned. Let cool 1 minute on the cookie sheet.

## Layered Shortbread Bars

Basic Shortbread Recipe

1 teaspoon **Velvet Cream 2 Fold Vanilla**  
6 oz **Guittard Semi Sweet Chocolate Chips**  
1/2 pound **Peanut Butter Candy Center**  
1/2 pound **Peter's Caramel**  
2-4 tablespoons heavy whipping cream  
1 cup peanuts  
1/2 pound **Cocoa Lite Candy Coating**

Preheat oven to 350°F. Line a 9x9 baking pan with parchment paper. Prepare shortbread recipe, using Velvet Cream 2 Fold Vanilla. Press shortbread into prepared pan. Press chocolate chips into shortbread and bake 20 minutes or until lightly browned.

Combine peanut butter candy center, caramel and warm in microwave 20-30 seconds at a time to soften enough to be able to mix together. Add heavy cream as needed to thin to spreading consistency. Spread on cooled cookie layer. Top with peanuts, pressing into caramel peanut butter layer.

Melt cocoa lite candy coating and spread evenly on top of peanuts. Allow chocolate layer to set. Remove bar from pan and cut into desired size pieces.

## **Cookies, Bars and Brownies**

### **Strawberry or Blueberry Shortbread Cookies**

Basic Shortbread recipe

1-2 teaspoons **LorAnn Strawberry or Blueberry Emulsion\***  
**Snow White Non-Melting Sugar\*\*** (or powdered sugar)

Mix and bake shortbread cookies same as basic recipe, using desired flavoring. Bake, cool and roll in powdered sugar. If using Snow White Non-Melting Sugar, this can be done even while cookies are still warm.

### **Vanilla Bean Shortbread Cookies**

Basic Shortbread recipe

1-2 teaspoons **Vanilla Bean Paste**

**Candy Coating** for striping or dipping baked and cooled cookies

### **\*Emulsions**

Emulsions have a more potent, robust flavor, that won't "bake-out" when exposed to heat. They are water-based. An excellent choice for flavoring all of your homemade baked goods, including cookies, cakes, sweet breads and pastries as well as frostings, glazes, fondants, fillings, cream centers and other confectionary items. Use this professional strength flavoring instead of an extract in any recipe. Emulsion is sugar and gluten free.

### **\*\*King Arthur Snow White Non-Melting Sugar**

- Won't melt or disappear atop baked goods, including straight from the oven.
- Confectioners'-type sugar superior for topping all baked goods and desserts.
- Holds up under plastic; even atop icing or whipped cream.

# Cookies, Bars and Brownies

## Chocolate Cut-Out Cookies

1 cup butter, softened                      3 cups all-purpose flour  
1 1/2 cups sugar                              2/3 cup **unsweetened cocoa**  
2 eggs    1/2 teaspoon salt  
2 teaspoons **vanilla**

In a large mixer bowl beat butter, sugar, eggs and vanilla until well blended. In a medium bowl, stir together flour, cocoa and salt; add to butter mixture and blend well. Refrigerate dough about 1 hour or until firm enough to roll. Preheat oven to 350°F. Roll out dough using perfection strips for even thickness. Cut with desired cookie cutter(s). Bake for 8-10 minutes or until no indentation is made when touched.

## Chocolate Peppermint Sandwich Cookies

Chocolate Cutout cookies, baked and cooled

### **Buttercream Icing**

**Peppermint Flavoring\***, if desired

Flavor buttercream with peppermint flavoring and sandwich between chocolate cookies. Buttercream can be placed in piping bag fitted with open star decorating tip to make filling more festive looking.

\*Experiment with different flavorings as desired.

## Raspberry Brownies

Favorite Brownie Mix, prepared as directed

1/2 cup **Raspberry Pastry Filling\***

Prepare brownie batter as directed. Using a pastry bag or parchment cone swirl pastry filling on top of batter. Bake as directed.

\*substitute raspberry pastry filling with on of our many other fillings as desired! Easy, delicious way to take simple brownies to the next level.

## **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 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.

## ***'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 51 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.**

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