

# Country Kitchen SweetArt's

## TASTE of the HOLIDAYS



“Celebrating  
the Holidays”



2011 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 again, this year you will find our classroom has turned into a “Sweet Shop” filled with samples, samples and more samples. Don’t miss the opportunity 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 sample enough that you will want to try the recipes at home.

**Highlighted Ingredients:** The ingredients listed in the recipes that are highlighted in bold are products available at Country Kitchen SweetArt.

**A Note About Allergies:** The treats you are sampling today were **not** prepared in an food allergy free kitchen. Although we may have treats that may not contain a product that will cause you to have an allergic reaction (i.e. nuts), we cannot guarantee the treats did not come into contact with such products. Additionally, we have provided a recipe, along with a sample, for a gluten free cake truffle. Although a gluten-free cake mix was used, the filling and coating used are both labeled as products that are packaged in a facility using machines that may come into contact with wheat/gluten.

## TASTE OF THE HOLIDAYS MINI-DEMONSTRATIONS

If you’re looking to learn how to make a few simple treats, stop by our mini demonstration station located at the end of our chocolate aisle. Demonstrations at this one location will occur continuously throughout the day. If you have any questions, please see a sales associate. Recipes for the candies demonstrated are included in the back of this booklet.

## 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 on this page, or create your own. Follow the General Bark recipe to create your own.*

### **General Bark**

2 pounds candy coating  
3 cups desired crunch food product

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

### **Festive Peppermint**

2 pounds **White Candy Coating**  
3 cups **Red & Green Peppermint Crunch**

### **Chocolate Cherry**

2 pounds **Cocoa Dark Candy Coating**  
3 cups **Tart Cherry Crunch**

### **Mocha**

2 pounds **Butterscotch Candy Coating**  
3 cups **Espresso Crunch**

### **Spicy Chocolate Caramel**

2 pounds **Cocoa Dark Candy Coating**  
2 - 2½ teaspoons **LorAnn Hot Chili Flavoring Oil**  
1 cup **Caramel Bits**  
1 cup cashew pieces, toasted  
1 cup **Pecan Pieces**, toasted

### **Cranberry Almond**

2 pounds **White Candy Coating**  
1½ cups **Whole Blanched Almonds**, toasted and chopped  
1½ cups dried cranberries  
¼ teaspoon ground nutmeg

## BARKS

### Layered Toasted Coconut

- 1 pound **Cocoa Dark Candy Coating**
- 1 pound **Cocoa Lite Candy Coating**
- 2 tablespoons **Paramount Crystals**
- 3 cups **Toasted Coconut**, divided

Melt candy coating in separate containers. Add 1 tablespoon paramount crystals to each bowl of coating. Spread the melted Cocoa Dark coating over parchment paper. Add 1 ½ cups toasted coconut to the melted Cocoa Lite and stir to coat completely. When Cocoa Dark coating is “just” firm, spread the melted Cocoa Lite coating to cover the Cocoa Dark layer. Immediately sprinkle the remaining 1 ½ cups toasted coconut all over the top of the bark, pressing it down gently to adhere it to the candy coating.

### Peanut Butter Crunch

- 1 pound **Cocoa Lite Candy Coating**
- 1 pound **Butterscotch Candy Coating**
- ¾ cup peanut butter
- 1½ cups dry roasted peanuts, coarsely chopped
- 1½ cups pretzels, coarsely chopped

Melt candy coatings and peanut butter together. Add crunchy ingredients and stir.

Several recipes call for toasted nuts...

## *HOW TO TOAST NUTS*

*Preheat oven to 350°F. Spread nuts in a single layer on a parchment-lined baking sheet. Place in the middle rack of the oven and toast for 10-15 minutes, stirring half-way 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).*

## FUDGE

### Vanilla Latte Fudge

- 2 $\frac{2}{3}$  cups granulated sugar
- 1 cup butter
- 1 $\frac{1}{3}$  cups non-dairy liquid cream substitute
- $\frac{1}{4}$  teaspoon salt
- 1 pound real **Callebaut White Chocolate**
- 4 cups miniature marshmallows
- 3 teaspoons **Nielsen-Massey Vanillas, Inc. Pure Coffee Extract**
- 2 teaspoon **Vanilla Bean Paste**

Line a 9x9-inch pan with parchment paper. In a large heavy saucepan combine sugar, butter, cream substitute and salt. Cook to 238°F without stirring. Remove from heat and add white chocolate, marshmallows, coffee extract and vanilla bean paste. Stir until well blended. Pour mixture into prepared pan and spread evenly. Allow fudge to cool for 1 hour or longer at room temperature. Cut into 1-inch squares to serve. Store in an airtight container at room temperature for up to 1 week or refrigerate or freeze for longer storage life.

### Chocolate Walnut Fudge

- 2 cups packed light brown sugar
- 1 cup granulated sugar
- 1 cup non-dairy liquid cream substitute
- $\frac{1}{2}$  cup butter
- 2 cups **SOLO® Toasted Marshmallow Crème**
- 1 $\frac{1}{2}$  cups finely chopped **Peter's Burgundy Semi-Sweet Chocolate**
- 1 $\frac{1}{2}$  cups **Guittard Butterscotch Chips** (can substitute **Butterscotch Candy Coating**)
- 2 cups walnuts, chopped
- 1 teaspoon **Pure Vanilla Extract**

Combine sugars, cream substitute and butter in a large saucepan. Cook to 234°F. Remove from heat and let bubbles subside. Add marshmallow crème, chocolate and butterscotch. Stir until well blended. Stir in nuts and vanilla. Pour into a parchment-lined 9x9-inch square pan and spread evenly. Allow fudge to cool for 1 hour or longer at room temperature. Cut into 1-inch squares to serve. Store in an airtight container at room temperature for up to 1 week or refrigerate or freeze for longer storage life.

## FUDGE

### Pecan Pie Fudge

4½ cups **Pecan Pieces**, toasted  
1½ cups granulated sugar  
1½ cups packed dark brown sugar  
1 cup heavy cream  
3 tablespoons dark corn syrup  
½ cup butter  
2 teaspoon **Pure Vanilla Extract**  
½ teaspoon **LorAnn Maple Flavor**

Toast pecans. Line a 9x9-inch pan with parchment paper and spray with nonstick cooking spray. In a heavy large saucepan, combine sugars, cream and corn syrup. Cook over medium heat, stirring until sugars dissolve. Insert candy thermometer and bring to a boil, stirring occasionally. Allow mixture to boil, stirring frequently until mixture reaches 238°F. Remove pan from heat and stir in butter, extracts and pecans. Begin to stir fudge vigorously with a wooden spoon, "beating" the fudge until it loses its shine and holds its shape. This process will take 10–15 minutes and is done when the fudge comes together and forms a ball on the bottom of the saucepan. Pour fudge into prepared pan and smooth it into an even layer. Refrigerate the fudge to set, for at least 1 hour. Once set, remove fudge from pan and cut into 1-inch pieces to serve. Store in an airtight container at room temperature for up to 1 week or refrigerate or freeze for longer storage life.

Some recipes require the use of a candy thermometer...

### *HOW TO TEST A CANDY THERMOMETER*

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

## BRITTLE and HARD CANDY

### Maple Pecan Brittle

- 1/2 cup light corn syrup
- 1 cup plus 2 tablespoons granulated sugar
- 1/2 cup butter, cubed
- 1/2 cup water
- 1 1/2 cups toasted **Pecan Pieces**
- 3/4 teaspoon baking soda
- 1 teaspoon **Pure Vanilla Extract**
- 1 tablespoon **Silver Cloud Natural Maple Flavor**

Prepare a marble slab by coating the surface with butter or prepare a cookie sheet by lining it with a silicone mat. In a heavy saucepan, combine the corn syrup, sugar, butter and water over medium-high heat. Stir until the butter melts and the sugar dissolves. Wash down the sides of the pan with a wet pastry brush to prevent sugar crystallization. Continue to cook, stirring constantly, until the brittle reaches 300°F. Remove the pan from the heat and quickly add the baking soda, stirring to distribute it evenly. Quickly stir in the pecans. Add vanilla and maple flavoring. Pour the brittle onto the prepared marble slab or silicone mat. Use a greased offset spatula to spread it into a thin layer. Allow to cool and harden completely, about 2 hours. Once hard, break into pieces by hand.

***TIP:** Storing brittle — Brittle can be stored in an airtight container at room temperature for up to a week.*

### Butterscotch Hard Candy

- 1 teaspoon butter (for coating pan)
- 1 cup butter
- 2 1/2 cups granulated sugar
- 3/4 cup water
- 1/2 cup light corn syrup
- 1/4 cup honey
- 1/2 teaspoon salt
- 1/4 teaspoon **LorAnn Butter Rum Flavor**

Line a 10 x 15-inch cake pan with parchment paper. Butter parchment-lined pan with 1 teaspoon butter; set aside. Cube 1 cup butter and set aside. In a heavy saucepan, combine sugar, water and corn syrup. Bring to a boil over medium heat without stirring. Cook to 270°F (soft-crack stage). Add honey, salt and remaining butter; stir constantly until the mixture reaches 300°F (hard-crack stage). Remove from heat. Stir in butter rum

## HARD CANDY

flavoring. Pour into prepared pan; do not spread. Cool for 1–2 minutes or until the candy is almost set. Score into 1-inch squares; cool completely. Break squares apart. Store in an airtight container

### **Salted Caramel Lollipops**

2 tablespoons water  
¼ cup light corn syrup  
1½ teaspoons distilled white vinegar  
1 cup granulated sugar  
1 teaspoon sea salt or kosher salt  
4 tablespoons butter, cubed  
1 teaspoon **Pure Vanilla Extract**

**Lollipop Mold #8H-5209**

### **Sucker Sticks**

¼ pound **Cocoa Dark Candy Coating**  
Flaky sea salt, for garnish

Spray lollipop molds with nonstick cooking spray. Spray a funnel and stopper with nonstick cooking spray. In a heavy saucepan over medium-high heat, add water, corn syrup, vinegar, granulated sugar and salt. Bring to a boil without stirring. Wash down the sides of the pan with a wet pastry brush to prevent sugar crystallization. Bring mixture to a boil; add the butter one cube at a time. Continue to cook, stirring occasionally, to 300°F. Remove the pan from the heat. Add the vanilla and stir until it is incorporated. Pour hot syrup into the funnel with the stopper at the end. Lift stopper to allow enough hot syrup to fill each mold cavity. Add sucker stick and twist it so that it is fully covered by the syrup. Allow candy to harden. Unmold when cool. Melt candy coating and pour into a parchment cone. Stripe lollipop with melted coating. Immediately sprinkle the coarse salt on top, crushing it between your fingers as you sprinkle. Allow candy coating to harden. Store lollipops in an airtight container with parchment paper placed between each layer.

## TRUFFLES

### Raspberry Truffle

1 cup **E. Guittard Semi-Sweet Chocolate Chips**

2 tablespoons unsalted butter

2 tablespoons heavy cream

2 tablespoons **Raspberry Icing Fruit**

½ teaspoon **LorAnn Rum Bakery Emulsion**

½ cup **E. Guittard Cocoa Powder** (for coating truffles)

Combine all ingredients except cocoa powder in heavy saucepan over low heat, stirring constantly until melted and smooth. Chill at least 3 hours or until firm enough to handle. Form into one-inch balls, using a cookie scoop. Roll in cocoa until coated; refrigerate until ready to serve.

Adapted recipe from [www.guittard.com](http://www.guittard.com)

### Hazelnut Crunch Ganache

½ cup heavy cream

2 teaspoons corn syrup

1 pound **Peter's Superfine Milk Chocolate**, coarsely chopped

1 tablespoon **Invert Sugar**

1 tablespoon butter, softened

⅔ cup **Hazelnut/Filbert Paste**

¼ cup **Cocoa Nibs**

8 - 12 ounces **Cocoa Lite Candy Coating** (real milk chocolate can be substituted), melted

¼ cup **Cocoa Nibs**

In a large microwave safe bowl, combine cream, corn syrup, milk chocolate, invert sugar and butter. Heat until melted and thoroughly combined. Stir in hazelnut/filbert paste and cacao nibs until incorporated; do not over stir. Spread the mixture into a 9x9-inch 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 scraper, pizza cutter or cut shapes using a cookie cutter. Dip pieces into melted candy coating or melted and tempered real milk chocolate. Immediately sprinkle with cocoa nibs. The squares should be kept in the refrigerator until ready to dip. For ease of dipping, remove a few squares at a time from the refrigerator to dip.

## TRUFFLES

### Orange Marzipan Almond Truffles

$\frac{3}{4}$  – 1 cup toasted **Whole Blanched Almonds**, coarsely chopped

10 ounces **Marzipan**

$2\frac{1}{2}$  teaspoons **Nielsen-Massey Vanillas, Inc. Pure Orange Extract**

8 – 12 ounces **Cocoa Dark Candy Coating** (real dark chocolate can be substituted), melted

While the nuts are toasting, knead the orange extract into the marzipan by hand or in a bowl of a mixer fitted with a paddle attachment. Scoop mixture using a cookie scoop then shape into uniform balls. Place on a parchment-lined baking sheet. One at a time, dip the marzipan balls into the melted candy coating or melted and tempered real chocolate then roll the truffles into the chopped almonds. Place the truffles on the parchment-lined baking sheet and allow the chocolate to harden.

Adapted recipe from [www.nutty-ideas-home.americanalmond.com](http://www.nutty-ideas-home.americanalmond.com)

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

There are four basic food groups: milk chocolate, dark chocolate, white chocolate, and chocolate truffles.

~ Author Unknown

## SUGAR-FREE CANDIES

### **Sugar Free Almond Rochers**

*Rocher is French meaning rocks or little boulders which is what these little chocolate candies look like.. There is no limit to the possible combinations of nuts, dried fruits and cereals that can be made into rochers.*

16 ounces **Merckens Sugar-Free Dark Chocolate Coating**

2 cups **Raw Slivered Almonds**, toasted

Toast almonds and allow to cool. Melt candy coating. Add toasted almonds to melted coating and stir to coat the nuts. Using a tablespoon, scoop a spoonful of the chocolate-almond mixture and drop mounds onto parchment paper or silicone mat. Allow chocolate to harden. Store in an airtight container for 2–3 weeks in the refrigerator or up to 2 months in the freezer.

### **Sugar Free Crispy Rice Bark**

2 pounds **Sugar-Free Milk Chocolate Coating**

3 cups **Tiny Crisp Rice**

Melt candy coating. Stir in tiny crisp rice. 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.

### **Sugar Free Raspberry Bonbon**

1 pound **Merckens Sugar Free Dark Chocolate Coating**

1 container (16 oz.) **Sugar Free Raspberry Cream Candy Center**

Using a mini cookie scoop for universal bonbons, scoop candy center, release and roll into a ball. Melt candy coating and dip balls into the melted coating. Lift ball out with a candy dipper. Let excess coating drip back into the bowl. Place the dipped candy center onto parchment paper or silicone mat.

## EDIBLE FALL POTPOURRI

*Festive, easy and so addicting! This yields a large amount, making it perfect for gift-giving.*

There are several components to this recipe. Mix each component separately. After making each recipe, combine all components together in one very large bowl. Using a large spoon or wearing disposable gloves, gently toss.

### Leaves

$\frac{3}{4}$  pound **Dark Green Candy Coating**  
25 drops concentrated **Cinnamon Oil**  
96 leaves using **Gardenia Leaf Candy Mold #90-13035**

Melt candy coating, stir in cinnamon. Pour melted candy coating into a squeeze bottle. Squeeze coating into mold, filling each cavity only halfway full. Tap mold on counter to remove air bubbles. Place mold in freezer until the candy feels cold and the mold is cloudy. The candy pieces should fall out.

### Twigs

$\frac{1}{2}$  pound **Butterscotch Candy Coating**  
2 tablespoons **Paramount Crystals**  
4 cups Chow Mein Noodles

Melt candy coating with paramount crystals. Gently stir in chow mein noodles and spread onto parchment paper or silicone mat, separating noodles. Allow to set up and set aside.

### Eucalyptus Leaves

$\frac{1}{4}$  pound **Dark Green Candy Coating** plus  $\frac{1}{4}$  pound **Cocoa Lite Candy Coating**  
3 tablespoons **Paramount Crystals**  
25 drops concentrated **Cinnamon Oil**  
7 ounces **Whole Pecans**

Melt candy coating with paramount crystals. Stir in cinnamon. Dip pecans into coating. Place on parchment paper or silicone mat. Allow to set up and set aside.

### Dried Flowers

3 teaspoon oil  
3 tablespoon **Wabash Valley Farms Large Popping Corn**  
4 $\frac{1}{2}$  teaspoons **Gold Medal® Caramel Glaze Pop™**

Pour oil into popcorn popper or a large heavy saucepan on medium-high heat. Add popcorn and caramel glaze. Pop popcorn until the popping slows down (do not wait until the last kernel pops) and pour caramel corn onto a silicone mat or parchment paper. Allow to cool and set aside.

## EDIBLE FALL POTPOURRI

### Flower Petals

½ pound **Orange Candy Coating** plus 12 **Cocoa Lite Candy Coating** wafers  
3 tablespoons **Paramount Crystals**  
25 drops concentrated **Cinnamon Oil**  
3 cups corn flaked cereal

Melt candy coating with paramount crystals. Stir in cinnamon. Gently stir in cereal and spread onto parchment paper or silicone mat, separating cereal. Allow to set up and set aside.

### Acorns

½ pound **Cocoa Lite Candy Coating**  
1 pound **Macadamia Nuts**

Melt candy coating. Dip one half of each macadamia nut into coating. Place on parchment paper or silicone mat. Allow to set up and set aside.

### Wood Shavings

½ pound **Red Candy Coating** plus 12 **Cocoa Dark Candy Coating** wafers  
3 tablespoons **Paramount Crystals**  
25 drops concentrated **Cinnamon Oil**  
3 cups corn chips

Melt candy coating with paramount crystals. Stir in cinnamon. Gently stir in corn chips and spread onto parchment paper or silicone mat, separating the chips. Allow to set up and set aside.

### Bark Chips

½ pound **Cocoa Dark Candy Coating**  
3 tablespoons **Paramount Crystals**  
3 cups **Raw Chip Coconut**

Melt candy coating with paramount crystals. Stir in cinnamon. Gently stir in coconut and spread onto parchment paper or silicone mat, separating the coconut. Allow to set up and set aside.

### Berries

6 ounces dried cranberries

### Dried Apples (optional)

9 ounces dried apples. Add just before serving.

## MOLDED AND FILLED CANDIES

### Layered Thanksgiving Chocolates Fall Thanksgiving Candy Mold #90-3119

#### Turkey

¼ pound **Butterscotch Candy Coating**

¾ pound **Cocoa Lite Candy Coating**

#### Pumpkin

¼ pound **Orange Candy Coating**

5 drops **LorAnn Pumpkin Flavor**

¾ pound **White Candy Coating**

15 drops **LorAnn Cheesecake Flavor**

#### Maple Leaf

¼ pound **Cocoa Lite Candy Coating**

¼ pound **White Candy Coating**

15 drops **LorAnn Canadian Maple Flavor**

¾ pound **Cocoa Dark Candy Coating**

In one bowl, melt first layer coating). In a separate bowl, melt second layer coating). Pour melted coatings into separate squeeze bottles. Squeeze the first coating listed for each mold design into the mold, filling only the Fall or Thanksgiving shape. Allow to “just” set. Squeeze the second coating listed for each mold design over the first layer. Place mold in freezer. When the mold is cloudy and the candy feels cold, invert the mold and the candy will drop from the mold.

### Cream Center Christmas Lights

1 pound **Candy Coating** (real chocolate can be substituted)

1 sleeve **Squeeze-Ums Soft Center**

#### Christmas Lights Mold #90-4037

Melt candy coating or melt and temper real chocolate. Pour into a squeeze bottle. Squeeze coating into a clean, dry mold cavity starting at the top rim, making sure the entire cavity (especially the sides) is covered with the coating. Continue filling all the cavities in this manner. Turn the mold over and empty the excess candy onto parchment paper or silicone mat. Excess coating may be remelted. Invert the mold and use a spatula to scrape all excess coating off the surface of the mold until the top rim of the cavities appears neat. Let coating set up at room temperature. Put desired filling into each cavity, leaving ¼ inch clearance. With melted coating in squeeze bottle, squeeze candy over filling, starting at the outer edge of the cavity to insure proper sealing. Place in freezer. When the mold is cloudy and the candy feels cold, invert the mold and the candy will drop from the mold.

## DIPPED CANDIES

### Bonbons

1 pound **Candy Coating** (real chocolate can be substituted)

1 container (16 oz.) **Candy Center**

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

Put "eat chocolate" at the top of your list of things to do today. That way, at least you'll get one thing done.

~ Author Unknown

## CANDY MAKING MADE EASY

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

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

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

## MINTS and PATTIES

### Tangerine Mints

1 package **Dry Fondant Mix**

2 tablespoons heavy cream

6 tablespoons butter

5 drops concentrated **Peppermint Oil**

¼ teaspoon **LorAnn Natural Tangerine Oil**

1 pound **Cocoa Dark Candy Coating** (real chocolate can be substituted)

¼ pound **Peach Candy Coating**, optional

Mix dry fondant according to package instructions using the cream and butter. Add flavoring oils and knead until mixture is no longer grainy. Wrap fondant mixture in plastic wrap and refrigerate until firm, about 3 hours. Using a cookie scoop, scoop the mixture and shape into balls. Place dipped patty onto parchment paper or silicone mat. Gently flatten each ball to form a patty. Melt candy coating or melt and temper real chocolate. Dip patties into the melted coating. Lift out with a candy dipper. Let excess coating drip back into the bowl. Place the dipped candy center onto the parchment paper and allow coating to harden. Melt peach candy coating and pour into a parchment cone. Stripe dipped patties with melted peach coating, if desired.

Adapted recipe from [www.lorannoils.com](http://www.lorannoils.com)

### Caramel Cashew Patties

½ pound **Cocoa Lite Candy Coating** (real milk chocolate can be substituted)

1 pound **Peter's Caramel**

8 ounces cashew pieces

Heat oven to 300°F. Line a baking sheet with parchment paper. Thickly cover the bottom of the pan with cashew pieces. Cut pieces of caramel and roll into 1-inch balls. Slightly flatten. Place flattened balls on cashews about ½-inch apart from each other (not all flattened balls will fit at one time). Put into oven about 2 minutes or until caramel "just" smoothes and cashews stick to slightly melted caramel. Remove from the oven. When caramel cools, place the caramel with cashews onto parchment paper or silicone mat. Melt candy coating or melt and temper real chocolate. Pour candy coating into squeeze bottle and cover the caramel. Push remaining cashews in pan together, add more flattened caramel balls and soften in oven. Repeat until all the caramel and cashews are gone.

## CANDY COATING MELTING INSTRUCTIONS

### **Microwave Method:**

1. Place candy coating wafers in a microwave safe bowl.
2. Microwave for 40 seconds.
3. Stir. Microwave for 30 seconds.
4. Stir.
5. Continue microwaving only a few seconds at a time, stirring between each time, until wafers are nearly melted.
6. Remove from microwave and stir until completely melted.

### **Double Boiler Method:**

1. Fill lower pan 1/2 full of water and bring water close to boiling.
2. Take pan off stove.
3. Put candy coating wafers into top pan and place it on the lower pan with hot water.
4. Stir until the candy coating is fluid.

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

## KEEPING CANDY COATING WARMED

Turn an electric skillet on the lowest setting and line with 3 or 4 dry dish towels. Place squeeze bottles, candy writers and bowls filled with candy coating in lined electric skillet to keep the candy coating melted while not using. A heating pad on its lowest setting works well too for squeeze bottles and candy writers. Wrap squeeze bottles and candy writers in the heating pad.

## MELTING CANDY WRITERS

**Microwave Method:** Place candy writer tube in the microwave for a few seconds at a time, kneading between intervals. Careful—candy coating can easily burn.

**Electric Skillet Method:** Turn skillet on lowest setting. Line with 5 or 6 dry towels. Place candy writer tubes on towel and cover skillet with lid until candy is fluid. (Takes one to two hours.)

**Heating Pad Method:** Turn heating pad on lowest setting. Place tube in heating pad until fluid. (Takes one to two hours.)

## TEMPERING REAL CHOCOLATE

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

### **Double Boiler Method:**

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

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

## GOOD TO KNOW WHEN MAKING CANDY

### CLEAR MOLDS vs. WHITE MOLDS

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

The white plastic molds are made to withstand higher temperatures and are ideal for hard caking 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.

## COOKIES

### Chocolate Ginger

- 2 ½ cups unsifted all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- 1 teaspoon ground ginger
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground cloves
- ⅛ teaspoon salt
- 2 cups **E. Guittard Semisweet Chocolate Chips**
- ¼ cup butter
- 2 tablespoons milk
- ½ cup light molasses
- 1 large egg
- ¾ cup **Whole Blanched Almonds**, toasted and coarsely chopped
- ½ cup crystallized ginger, chopped
- 1 4-ounce jar **White Sugar Crystals**

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. Stir the nuts halfway through the cooking time. Once toasted, remove from the oven and transfer the nuts to a cool plate or pan. Allow to cool. Line cookie sheets with parchment paper. Sift flour, baking powder, baking soda, spices and salt into medium bowl; set aside. Combine chips, butter, milk and molasses in a heavy saucepan over low heat, stirring until melted and smooth. Remove from heat. Mix in egg, then dry ingredients. Stir in toasted almonds and crystallized ginger. Cover; refrigerate for 15 minutes or until firm enough to handle. Reheat oven to 375°F. Using a cookie scoop, scoop the mixture and shape into well-rounded shiny balls. Place about 2-inches apart on baking sheet. Flatten slightly with palms. Sprinkle cookies with sugar crystals. Bake for 7-8 minutes. Let stand 2 minutes before transferring to cooling racks.

Adapted recipe from [www.guittard.com](http://www.guittard.com)

# COOKIES

## Holiday Fusion

- 1/2 cup unsalted butter, softened
- 1/2 cup shortening
- 1/2 cup **Love'n Bake® Pistachio Paste**
- 1 cup granulated sugar
- 1 large egg
- 1 1/2 teaspoons **Silver Cloud Estates™ Pistachio Natural Flavor**
- 2 cups all-purpose flour
- 3/4 teaspoon baking powder
- 1/2 teaspoon salt
- 1 cup **Callebaut White Chocolate Chips**
- 1/2 cup chopped pistachios
- 1/2 cup dried cherries

Preheat oven to 375°F. Line cookie sheets with parchment paper. Cream together butter, shortening, pistachio paste and sugar. Mix in egg and pistachio flavor. Add flour, baking powder and salt and mix until the dough is fully blended. This will be a firm consistency dough. Mix in the white chocolate chips, pistachio and dried cherries. If dough is too stiff for mixer, mix by hand. Using a cookie scoop, scoop the mixture and shape into well-rounded balls. Place about 2-inches apart on baking sheet. Bake for 12-14 minutes, until the bottoms are a light golden brown and the tops of the cookies appear dry and cracked. Let cool 2 minutes before transferring to cooling racks. Store in an airtight container for up to one week.

Adapted recipe from [www.nutty-ideas-home.americanalmond.com](http://www.nutty-ideas-home.americanalmond.com)

## Almond Shortbread Thumbprints

- 1 cup butter, softened
- 2/3 cup granulated sugar
- 1/2 teaspoon **LorAnn Almond Bakery Emulsion**
- 2 cups all-purpose flour
- 1/2 cup **Red Raspberry, Apricot, or Blueberry Pastry Filling**

Preheat oven to 350°F. In a medium bowl, cream together butter and granulated sugar until smooth. Mix in 1/2 teaspoon almond emulsion. Mix in flour until dough comes

## COOKIES

together. Using a cookie scoop, scoop and roll dough into 1½-inch balls and place on parchment-lined cookie sheets. Using your thumb, make a small hole in the center of each ball. Fill the hole with pastry filling. Bake for 14-18 minutes or until lightly browned. Let cool 1 minute on the cookie sheet before transferring to cooling rack.

½ cup confectioner's sugar

¾ teaspoon **LorAnn Almond Bakery Emulsion**

Approximately 1 tablespoon milk

In a medium bowl, mix together the confectioner's sugar, ¾ teaspoon almond emulsion and enough milk to make a smooth flowing mixture. Drizzle lightly over warm cookies.

### **Caramelitas**

14 ounces **Peter's Caramel**, cut into pieces

½ cup evaporated milk

2 cups all-purpose flour

2 cups quick-cooking rolled oats

1 ½ cups light brown sugar

1 teaspoon baking soda

1 teaspoon salt

1 cup unsalted butter, melted

1 ½ cups **Callebaut Semi-Sweet Chocolate Chips**, divided

1 cup **Pecan Pieces**

Preheat oven to 350°F. Melt caramels and evaporated milk in a heavy saucepan over low heat. Stir constantly until smooth. Cool slightly. Combine flour, rolled oats, sugar, soda, salt and melted butter in a large mixing bowl. Mixture will be crumbly. Press half the crumbs into the bottom of a greased 9x13-inch pan. Bake for 10 minutes. Remove from oven and evenly sprinkle 1 cup each of chocolate chips and pecans over the crust. Carefully pour and spread caramel mixture to cover chocolate chips and pecans. Mix remaining ½ cup chocolate chips with oat crumbs and sprinkle over top. Bake 15-20 minutes or until golden brown. Cool completely before cutting into bars.

## CAKE TRUFFLES

*Your favorite cake transformed into candy. Cake truffles are sometimes known as "cake balls" or "cake bites." Cake truffles resemble chocolate truffles but are filled with moist cake (already baked) and infused with icing then hand rolled and dipped in chocolate for the perfect dessert combination.*

### **Pumpkin Orange Pomegranate**

2 cups granulated sugar  
1 cup vegetable or canola oil  
4 eggs  
2 teaspoon **LorAnn Orange Bakery Emulsion**  
2 cups all-purpose flour  
1 teaspoon baking soda  
2 teaspoon cinnamon  
½ teaspoon ground ginger  
1 teaspoon baking powder  
½ teaspoon salt  
2 cups solid pumpkin puree

Preheat oven to 350°F. Grease a 9x13-inch cake pan. Place the sugar, oil, eggs and orange emulsion in the large bowl of a mixer with a paddle attachment; combine ingredients. In a separate bowl, sift together flour, baking soda, cinnamon, ginger, baking powder and salt. Add the dry ingredients into the wet mixture and mix well. Stir in pumpkin and mix well. Pour batter into prepared pan and bake for 30-35 minutes or until golden and cake tester comes out clean from center. Cool on rack.

### **Cream Cheese Icing**

3 cups confectioner's sugar, divided  
6 ounces cream cheese

Place 1 cup confectioner's sugar and cream cheese in a large bowl; beat with a mixer at medium speed until well blended. Add remaining confectioner's sugar; beat until fluffy. Follow instructions below for adding filling to crumbled cake.

1 pound **White Candy Coating**  
½ teaspoon **LorAnn Pomegranate Flavor**  
¼ pound **Orange Candy Coating** (optional)

Follow instructions provided for dipping cake truffles. Dip cake truffles in melted white candy and use melted orange candy coating for striping the dipped cake truffles.

## CAKE TRUFFLES

### Gluten Free Black Forest

1 Gluten Free Chocolate Cake Mix (Pamela's™ Products was sampled)

Prepare the cake mix according to package directions using any of the recommended pan sizes. Allow cake to cool at least 30 minutes.

½ cup **Cherry Pastry Filling\***

Follow instructions below for adding filling to crumbled cake.

1 pound **Cocoa Dark Candy Coating\***

¼ teaspoon **LorAnn Washington Cherry Flavor**

¼ pound **Red candy coating\*** (optional)

Follow instructions provided for dipping cake truffles. Dip cake truffles in melted Cocoa Dark candy and use melted red candy coating for striping the dipped cake truffles.

***Note:** The products annotated by an asterisk (\*) are gluten free and do not come in direct contact with wheat; however, the products are not manufactured and/or packaged in a gluten free facility and may be exposed to cross contamination. Gluten Free Black Forest cake truffles were prepared in Country Kitchen SweetArt's classroom kitchen; however, our kitchen is not a gluten free kitchen.*

STRESSED spelled backwards is DESSERTS.

~Author Unknown

Life is uncertain. Eat dessert first.

~Ernestine Ulmer (American Writer)

## HOW TO MAKE CAKE TRUFFLES

### **Crumbling the Cake**

Cool the cake completely before crumbling. Cut the cake into four equal sections. Remove a section from the pan, break it in half, and rub the two pieces together over a large bowl, make sure to crumble any large pieces that fall off. Repeat with each section. Crumble cake into a fine texture. Crumble the cooled cake into a large mixing bowl.

### **Add Filling or Icing**

With a spoonful at a time, add and mix filling or icing into the crumbled cake until the icing absorbs into the cake and disappears. Using the back of the spoon is the quickest way to make sure the two ingredients are thoroughly combined. The mixture should be moist enough to roll into 1½-inch balls and still hold a round shape.

### **Forming**

Use a cookie scoop to get uniform-size cake truffles. Scoop cake mixture onto a cookie sheet lined with parchment paper. Then roll each scoop by hand forming a ball. Cover the cookie sheet with plastic wrap and chill for several hours in the refrigerator, or place in the freezer for about 15 minutes. The cake truffles need to be firm but not frozen.

### **Dipping**

Melt candy coating in a deep microwave proof container at medium power (50% or lower) for 2-3 minutes, stirring well after each minute initially, then at 30 second intervals until smooth. The thinner the consistency of the coating the easier it is to work with. Add Paramount Crystals to coating as needed to make the coating more fluid. Take a few cake truffles at a time out of the refrigerator or freezer to work with. If cake truffles were placed in the freezer, transfer the rest of the cake truffles to the refrigerator at this point. Place one ball at a time into the bowl. Using a dipping tool, completely cover the cake truffle with candy coating. Lift the truffle out of the coating. Gently tap the dipping tool on the rim of the container to allow excess coating to drip into the container. Transfer the coated cake truffles to new piece of parchment paper. Repeat the process with the remaining cake truffles. Allow coating to dry completely before decorating and removing from the parchment paper.

### **Storing**

Cake truffles can be made ahead of time and stored in an airtight container on the counter or in the refrigerator for several days. Cake truffles can also be stored in the freezer; however, it's very important to place the cake truffles in an airtight container than wrap the container a 3-4 times with plastic wrap before placing the container in the freezer. If frozen, be sure to defrost the cake truffles, still sealed in the well wrapped container, in the refrigerator 24 hours before serving to help prevent the cake truffles from forming condensation.

## MACARONS

*A macaron (English pronunciation: MAC A RON) is a sweet confectionery made with egg whites, icing sugar, granulated sugar, almond powder or ground almond, and food coloring. The macaron is commonly filled with buttercream or jam filling sandwiched between two cookies.*

### Chocolate 'n Gingerbread Spice Macarons

1 ½ cups confectioner's sugar minus 1 tablespoon

2 tablespoons **E. Guittard Cocoa Powder**

⅔ cup ground almonds

½ cup egg whites

a pinch of salt

3 tablespoons **India Tree Caster Sugar**

Line 2 baking sheets with parchment paper. In a food processor bowl, add confectioner's sugar, cocoa powder and ground almonds; blend for 30 seconds until thoroughly combined. Set aside. In a large, dry and clean mixing bowl, add egg whites and salt. Using an electric handheld mixer, beat until eggs just hold a stiff peak. Continue to whisk at medium speed while adding superfine sugar a teaspoonful at a time. Mix well between each addition to ensure that the sugar is thoroughly incorporated before adding the next spoonful. The mixture should be thick, white and glossy. Add food coloring and mix thoroughly to ensure that the color is evenly blended. Scrape down sides of bowl with a rubber spatula. Carefully fold the confectioner's sugar, cocoa powder and almond mixture into the egg whites until the mixture is thoroughly incorporated and smooth. At this point the mixture should drop from the spoon in a smooth molten mass. Fill a piping bag fitted with tip # 12 with mixture and pipe evenly sized rounds onto the macaron pastry sheet or parchment-lined baking sheet. Tap the bottom of the baking sheets sharply, once, on the counter top to expel any air bubbles. Leave the macarons to set at room temperature for at least 15 minutes and up to 1 hour, until they have "set" and formed a dry shell. They should not be sticky, tacky or wet when touched with fingertip. Preheat oven to 325°F. Bake the macaron on the center rack, one sheet at a time for 10 minutes. The tops should be crisp and the bottoms dry. Leave to cool on the baking sheet. Makes approximately 20 filled macarons.

### Gingerbread Spice Filling

⅔ cup mascarpone

1 large tablespoon dulce de leche (store bought or see recipe)

½ teaspoon ground ginger

½ teaspoon ground cinnamon

In a small bowl, mix the mascarpone, dulce de leche, ginger and cinnamon together. Spread or pipe the filling (using a pastry bag fitted with a tip #10) over half the

# MACARONS

macaron shells and sandwich with the other half. Cover the macarons and leave in the refrigerator or a cool place for 30 minutes before serving.

## Dulce de Leche

14 ounce can sweetened condensed milk  
Sea salt

Preheat oven to 425°F. Pour can of sweetened condensed milk into a glass pie plate or shallow baking dish. Stir in a few flecks of sea salt. Set the pie plate within a larger pan, such as a roasting pan, and add hot water until it reaches halfway up the side of the pie plate. Cover the pie plate tightly with aluminum foil and bake for 1-1¼ hours. Check a few times during baking and add more water to the roasting pan as necessary. Once the Dulce de Leche is nicely browned and caramelized, remove from the oven and let cool. Once cool, whisk until smooth. Store in the refrigerator until ready to serve. Warm gently in a warm water bath or microwave before using.

## Christmas Macarons

*Make two separate batches of recipe, adding red coloring to one and green coloring to the other.*

1½ cups confectioner's sugar  
⅔ cup ground almonds  
½ cup egg whites  
a pinch of salt  
3 tablespoons **India Tree Caster Sugar**

**Super Red Food Coloring**

**Leaf Green Food Coloring Gel**

Line 2 baking sheets with macaron pastry sheet or parchment paper. In a food processor bowl, add confectioner's sugar and ground almonds; blend for 30 seconds until thoroughly combined. Set aside. In a large, dry and clean mixing bowl, add egg whites and salt. Using an electric handheld mixer, beat until eggs just hold a stiff peak. Continue to whisk at medium speed while adding superfine sugar a teaspoonful at a time. Mix well between each addition to ensure that the sugar is thoroughly incorporated before adding the next spoonful. The mixture should be thick, white and glossy. Add food coloring and mix thoroughly to ensure that the color is evenly blended. Scrape down sides of bowl with a rubber spatula. Carefully fold the confectioner's sugar and almond mixture into the egg whites until the mixture is thoroughly incorporated and smooth. At this point the mixture should drop from the spoon in a smooth molten mass. Fill a piping bag, fitted with tip #12, with mixture and pipe evenly sized rounds onto the macaron pastry sheet or parchment-lined baking sheet. Tap the bottom of the baking sheets sharply, once, on the

## MACARONS

counter top to expel any air bubbles. Leave the macarons to set at room temperature for at least 15 minutes and up to 1 hour, until they have “set” and formed a dry shell. They should not be sticky, tacky or wet when touched with fingertip. Preheat oven to 325°F. Bake the macaron on the center rack, one sheet at a time for 10 minutes. The tops should be crisp and the bottoms dry. Leave to cool on the baking sheet. Makes approximately 40 filled macarons.

### **Raspberry Buttercream Filling**

½ cup butter, softened

1⅔ cups confectioner’s sugar, sifted

1½ tablespoons **Raspberry Icing Fruit**

In a small mixing bowl using an electric mixer, beat butter until creamy and pale. Gradually add the sifted confectioner’s sugar, beating well until the buttercream is smooth. Add raspberry icing fruit and mix well to combine. Use at room temperature. Fill a pastry bag, fitted with tip #10, with buttercream filling. Pipe the filling over half the macaron shells and sandwich with the other half. Cover the macarons and leave in the refrigerator or a cool place for 30 minutes before serving.

***TIP: Storing Macarons**— If you are not going to be eating them right away, store the shells in an airtight container at room temperature for 2-3 days. Fill the macarons just before serving. Once macarons are filled, store them in airtight plastic container in the refrigerator. They will keep for up to 7 days.*

***Freezing Macarons**— Macarons freeze well too but it is recommended to freeze them unfilled. To fill them take the shells out of the freezer 48 hours prior to serving and without defrosting fill them. This way the flavors will be allowed to blend as they thaw. If frozen after filled, take them out of the freezer for 3 hours ahead of time. Allow macarons to come to room temperature before serving them. Any macarons that aren’t eaten should go back into the refrigerator. Freeze macarons for as long as 6 months.*

## WHOOPIE PIES

### Chocolate Peppermint Whoopie Pies

- 1<sup>3</sup>/<sub>4</sub> cups all-purpose flour
- <sup>3</sup>/<sub>4</sub> cup **E. Guittard Cocoa Powder**
- 1 teaspoon baking powder
- <sup>1</sup>/<sub>4</sub> teaspoon baking soda
- <sup>1</sup>/<sub>4</sub> teaspoon salt
- <sup>3</sup>/<sub>4</sub> cup unsalted butter, softened
- <sup>3</sup>/<sub>4</sub> cup granulated sugar
- 1 large egg, room temperature
- 1 teaspoon **Pure Vanilla Extract**
- <sup>1</sup>/<sub>4</sub> cup buttermilk
- <sup>1</sup>/<sub>4</sub> teaspoon **LorAnn Coffee Flavor** mixed with <sup>1</sup>/<sub>2</sub> cup lukewarm water

Preheat oven to 375°F and place rack in center of the oven. Line cookie sheets with parchment paper. In a large bowl, sift together flour, cocoa powder, baking powder, baking soda and salt. In the bowl of an electric mixer fitted with the paddle attachment, beat the butter and sugar until light and fluffy. Add the egg beating well. Beat in the vanilla extract. In a small measuring cup, mix the buttermilk and coffee mixture. With the mixer on low speed, alternately add the flour mixture and buttermilk/coffee mixture, in three additions, beginning and ending with the flour. Using a cookie scoop, drop batter onto cookie sheet spacing 2-inches apart. With moistened fingers or with the back of a spoon, smooth the tops of the cookies. Bake for 9-10 minutes or until the tops of the cookies, when lightly pressed, spring back. Remove from oven and transfer to a wire rack to cool completely. Once cookies are cool, spread or pipe, flat side of one cookie, with marshmallow filling and top with another cookie, flat side down. Roll edges of whoopie pies in crushed peppermint chips. Store in an airtight container in refrigerator for up to 1 week.

### Marshmallow Filling

- 1<sup>1</sup>/<sub>2</sub> cups **SOLO® Marshmallow Crème**
- <sup>1</sup>/<sub>4</sub> cups vegetable shortening (we used **Hi-Ratio Shortening**)
- 1 cup confectioner's sugar
- 1 tablespoon **Pure Vanilla Extract**

In the bowl of an electric mixer fitted with the paddle attachment, beat together the marshmallow crème and shortening, starting on low and increasing to medium speed until the mixture is smooth and fluffy, about 3 minutes. Reduce speed to low, add confectioner's sugar and vanilla. Beat until incorporated. Increase mixer speed to medium and beat until fluffy, about 3 minutes.

## WHOOPIE PIES

### Red Velvet Whoopie Pies

- ½ cup butter, softened
- 1 cup packed brown sugar
- 2 tablespoons **E. Guittard Cocoa Powder**
- ½ teaspoon baking soda
- ½ teaspoon salt
- 1 large egg, room temperature
- ½ teaspoon **Pure Vanilla Extract**
- 2 tablespoons **LorAnn Red Velvet Emulsion**
- ½ cup buttermilk
- 2 cups all-purpose flour

Preheat oven to 375°F and place rack in center of the oven. Line cookie sheets with parchment paper. In a large electric mixer bowl fitted with a paddle attachment, beat butter at medium speed for 30 seconds. Add the brown sugar, cocoa powder, baking soda, and salt; beat until well combined. Beat in egg, vanilla and Red Velvet Emulsion. With mixer on low speed, add flour and buttermilk in three additions, alternating between the two. Using cookie scoop, drop batter onto cookie sheet spacing 2 inches apart. Bake 8-10 minutes or until edges are set. Cool on cookie sheet for 3 minutes; transfer to a wire rack. Once cookies are cool, spread or pipe, flat side of one cookie, with Cream Cheese Icing and top with another cookie, flat side down. Store in an airtight container in refrigerator for up to 1 week.

### Cream Cheese Icing

- 1 (8-ounce) package cream cheese, softened
- ¼ cup butter, softened
- 2 tablespoons sour cream
- 2 teaspoons **Pure Vanilla Extract**
- 5 cups confectioners' sugar

In a large mixing bowl, beat cream cheese, butter, sour cream and vanilla until light and fluffy. Gradually beat in confectioners' sugar until smooth. Refrigerate extra icing.

***TIP:** The cake component of the whoopie pie can be baked in advance and frozen. Bake the cakes according to recipe; cool completely. Transfer to a parchment-lined cookie sheet and place in freezer for 1 hour until frozen enough to store cakes in a resealable plastic freezer bag without sticking. Store in the freezer for up to 1 month. When ready to use, remove the cakes from the freezer and defrost at room temperature for at least 2 hours before filling whoopie pies. The assembled pies can be stored in an airtight container for up to 1 week (pies filled with cream cheese filling must be refrigerated) or up to 1 month in a freezer. Individually wrap and freeze whoopie pies before freezing.*

## HOLIDAY DESSERTS

### Golden Almond Fruit Cake

¼ cup (approximately 2-3 ounces) **Marzipan**

1 cup dried fruit, diced ¼-inch to ½-inch in size (a combination of apricots, pineapple, golden raisins, and sour cherries)

¼ cup apple juice

½ teaspoon **LorAnn Orange Brandy Flavor**

½ cup unsalted butter, softened

½ cup granulated sugar

⅓ cup light brown sugar, packed

1 teaspoon freshly grated lemon zest

3 large eggs

½ teaspoon **LorAnn Almond Bakery Emulsion**

1 teaspoon **Pure Vanilla Extract**

1 cup all-purpose flour

⅔ cup almond flour

½ teaspoon baking soda

¼ teaspoon kosher salt

½ teaspoon ground cardamom

¼ teaspoon ground nutmeg

½ cup roughly chopped **Whole Blanched Almonds**

### Glaze

¼ cup orange juice

½ teaspoon **LorAnn Orange Brandy Flavor**

2 tablespoons granulated sugar

Cut marzipan into ¼-inch to ½-inch dice and freeze. Place oven rack in center of oven. Preheat oven to 350°F. Lightly butter and flour a 9x5-inch loaf pan. Combine the diced fruit, ¼ cup apple juice and orange brandy flavor. Heat through over very low heat, stirring occasionally. When it comes to a simmer, remove from heat and cover (allowing the fruit to absorb the apple juice), and continue to stir occasionally. In the bowl of an electric mixer fitted with the paddle attachment, cream the butter with the sugars and the lemon zest until light and fluffy. Add the eggs, one at a time, and then the almond and vanilla extracts. Mix until combined. At this stage, the mixture will appear slightly broken. In a separate bowl, whisk together the flours, baking soda, salt and spices. On low speed, add to the butter mixture in two stages, scraping bowl after each addition. When just incorporated, fold in the dried fruits along with their soaking liquid. Fold in two-thirds of the roughly chopped almonds. Fold in the frozen diced marzipan. Pour into the loaf pan and sprinkle the remaining one third of almonds on top. Bake for 25 minutes, then rotate

## HOLIDAY DESSERTS

pan and reduce oven temperature to 325°F. Bake an additional 30-35 minutes, or until a cake tester inserted into the center comes out clean. After removing the cake from the oven, make the glaze by warming the ¼ cup orange juice with the orange brandy flavor and 2 tablespoons sugar until the sugar dissolves. Brush the glaze over the fruitcake while it is still warm. You may not use all of the glaze. Let cool and serve at room temperature.

Adapted recipe from [www.nutty-ideas-home.americanalmond.com](http://www.nutty-ideas-home.americanalmond.com)

### Harvest Dessert Pizza

1 roll (16.5 ounce) refrigerated sugar cookie dough  
1 package **Wind & Willow Caramel Apple Cheeseball**  
1 package 8-ounce cream cheese  
¼ cup softened butter  
Caramel topping (recipe provided)  
**Pecans**, chopped (optional)  
Fresh apples

Preheat oven to 350°F. Spread refrigerated cookie dough into a lightly greased 9x13-inch jelly roll pan. Bake until lightly browned. Remove from oven and let cool. Combine Caramel Apple Cheeseball Mix with cream cheese and butter; mix until smooth. Spread on baked and cooled cookie crust. Top with apple slices. Use several different varieties to add color. (Tip: To preserve color of apples, dip apple slices in lemon juice or brush with flavored gelatin.) Drizzle pizza with caramel topping and sprinkle with pecan pieces. Sprinkle top with graham topping in packet. Cut into pizza slices and serve.

Adapted recipe from [www.windandwillow.com](http://www.windandwillow.com)

### Caramel Topping

½ pound **Peter's Caramel**  
¼ cup butter  
½ cup plus 2 tablespoons Sweetened Condensed Milk

Place caramel, butter and sweetened condense milk in microwave-safe bowl. Heat in microwave a few seconds at a time, stirring between times, until fluid.

## HOLIDAY DESSERTS

### **Butter Rum Apple Bread Pudding**

**Caramel Butter Rum Cheesecake Mix** (divided)

$\frac{3}{4}$  cup melted butter (divided)

3 eggs (divided)

2 cups **Apple Pastry Filling**

$\frac{2}{3}$  cup milk

$\frac{1}{2}$  teaspoon **LorAnn Rum Bakery Emulsion**

$\frac{1}{4}$  cup granulated sugar

$\frac{3}{4}$  cup **pecans**, chopped (optional)

Preheat oven to 350°F. Grease an 8x8-inch cake pan. Measure out 1 cup of Butter Rum Baking Mix; set aside. Combine the rest of the Butter Rum Baking Mix (Cheesecake Mix will be used later; optional to use Topping) with  $\frac{1}{2}$  cup butter and 1 egg. Press into bottom of prepared pan. Combine Cheesecake Mix, 2 eggs, apple pastry filling, milk and rum emulsion. Beat until smooth. Pour over batter in pan. Combine reserved Butter Rum Mix, sugar and  $\frac{1}{4}$  cup melted butter. Crumble (or drop by spoonful) over top of cake. Sprinkle with pecans. Bake for 55 minutes. Allow to cool for 10 minutes before serving. Place 2 or 3 large spoonfuls into a serving dish and drizzle with Hot Buttered Rum Dessert Sauce or Caramel Topping (packet included in Cheesecake Mix).

### **Hot Buttered Rum Dessert Sauce**

1-2 teaspoons **Aspen Mulling® Hot Buttered Rum Mix**

1 cup granulated sugar

$\frac{1}{2}$  cup butter

$\frac{1}{2}$  cup heavy cream

In a medium saucepan over medium heat, combine all ingredients. Stir occasionally until hot.

Adapted recipe from [www.windandwillow.com](http://www.windandwillow.com) and Aspen Mulling®

## HOLIDAY BEVERAGES

### **Minty Snow Flake Cocoa**

½ pound **Peter's White Chocolate**, chopped

1 cup heavy cream

4 cups half-and-half

1 teaspoon **Pure Vanilla Extract**

½ teaspoon **Silver Cloud Pure Peppermint Extract** (add more if stronger flavor desired)

Whipped topping

1 jar **Kencraft Peppermint Chips** (optional)

In a medium saucepan over medium heat, combine white chocolate and heavy cream. Stir continuously until white chocolate has completely melted. Stir in half-and-half and vanilla extract. Stir continuously until heated through. Pour into mugs and top with a dollop of whipped topping. Sprinkle peppermint chips on top of whipped topping or add a chocolate peppermint spoon.

### **Chocolate Peppermint Spoons**

1 pound **Super White Candy Coating**

10 drops **Peppermint Flavoring Oil** (optional; for more intense flavor)

1 jar **Kencraft Peppermint Chips**

Melt candy coating. Add flavoring oil (optional). Dip rounded end of spoon into melted candy coating. Allow to set up and dip again. Dip three or four more times as needed. Immediately sprinkle peppermint chips on melted coating after last dipping. Place on parchment paper or silicone mat and allow to set.

### **Fireside Nectar (using Aspen Mulling Spice)**

4 cups pineapple juice

1½ cups apricot nectar

2 cups apple cider

1 cup orange juice

4 tablespoons **Aspen Cider Spices®**

In a large saucepan on medium heat, combine all ingredients. Heat until hot; serve.

Recipe from Aspen Mulling®

## MINI DEMONSTRATION RECIPES

### Chocolate Transfer Sheets on Dipped Treats

**Candy Coating** or **Real Chocolate**

**Chocolate Transfer Sheet**

**Dipping Utensil**

Cookie or cracker (any type with a flat surface are best)

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

### Dipped Pretzels

1 pound **Candy Coating** or **Real Chocolate**

Pretzels (sticks, traditional, round, etc.)

**Dipping Fork**

Melt candy coating or melt and temper chocolate.

**Sticks:** Hold on to the end of the pretzel stick and dip it into the melted chocolate. Allow extra chocolate to drip back into bowl. Set on parchment paper or silicone mat. Let set up.

**Traditional or Round:** Drop pretzel into melted chocolate. Bring out with dipping fork. Allow extra chocolate to drip back into bowl. Set on parchment or silicone mat. Let set up.

**To Decorate:** Immediately sprinkle dipped pretzels with nuts, non-pariels, or other edible decorations; or put a contrasting color of melted chocolate into a parchment bag with a tight point. Cut a small hole at the end. Stripe dipped pretzels with the chocolate in the parchment bag. Stripe with an additional color if desired.

## MINI DEMONSTRATION RECIPES

### **Rolled and Dipped Candy Centers**

1 container (16 oz.) **Candy Center**

1 pound **Candy Coating** or **Real Chocolate**

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

### **Layered Chocolates and Mints**

**Candy Molds** (use molds deep enough to fill with 2 layers)

1 pound bags of two different **Candy Coatings** or **Real Chocolates**

**Flavoring Oils** for candy coatings or chocolate, optional

In separate bowls, melt candy coating or melt and temper real chocolates. Add flavorings (optional) and stir to incorporate. Pour melted coatings into separate squeeze bottles. Squeeze the first coating into the mold, filling only half full. Allow to "just" set. Squeeze the second coating over the first layer. Place mold in freezer. When the mold is cloudy and the candy feels cold, invert the mold and the candy will drop from the mold.

All I really need is love, but a little chocolate now and  
then doesn't hurt!

~Lucy Van Pelt (in Peanuts, by Charles M. Schulz)

## MY NOTES

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

# Giving Back to the Community

In 2009, we started the tradition of giving back to the local community during our annual holiday event. This year, we are supporting Charis House, a ministry of the Rescue Mission in Fort Wayne, Indiana. For those who had the opportunity to attend the demonstrations on Thursday evening or Friday afternoon, the fee they paid to attend was given to Charis House.

In addition, monetary collection boxes have been placed at the registers during this 3-day event. We thank you for helping us support our community and those who are in need of a little extra help during the holiday season.

We thank you for your support!!

The logo features the word "Give" in a red, cursive script font, followed by the word "THANKS" in a bold, yellow, sans-serif font. The text is set against a light, textured background.

Country Kitchen was started over 45 years ago and is still, over 4 decades later, a family-owned and operated business. We know that 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 Sweet Art



**Country Kitchen SweetArt, Inc.**

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