

Country Kitchen

SWEETART



SINCE 1964

SweetArt for the
Holidays
Tasting Event

2019 Collection of Recipes

The story of Country Kitchen SweetArt ...

...spans four generations and thousands 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, 55 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.



Country Kitchen SweetArt is a proud supporter of Charis House and The Fort Wayne Rescue Mission.

Registration fees collected from our

SweetArt for the Holidays

Day of Demonstrations

will be donated to Charis House and to the support of homeless woman and children. Thank you for helping us help them make a difference in the lives of these women and children!

Welcome to Country Kitchen SweetArt's

SweetArt Tasting Event

We are glad you are able to attend and we hope the time you spend with us is an enjoyable and "sweet" experience.

We are so excited to be able to share all the wonderful delectable treats that we have created for you to enjoy today. This booklet contains recipes for everything you will be sampling. We hope what you sample today inspires you and they become part of your holiday creations this year and many to come.

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.

Cakes

Chocolate Cinnamon Spice Cake with Salted Honey Buttercream

Devils Food Chocolate Cake Mix
3 ounce package Instant Chocolate Pudding Mix
1 cup Sour Cream
1 cup Butter, melted
4 Eggs
1/2 cup Milk
1 teaspoon **Espresso Powder**
2 teaspoons **Cinnamon Spice Emulsion**
6 ounces **Cinnamon Baking Chips**
12 ounces **Callebaut Semi Sweet Chocolate Chips**

Salted Honey Buttercream

3.5 pounds **Buttercream**
1 -2 tablespoons **Honey LorAnn Super Strength Flavoring**, or to taste
1-2 drops **Gold Soft Gel Paste Food Color**

Garnish

1 pound **Cinnamon Sweet Bits**
1/2 teaspoon Sea Salt (crushed)

Set aside cinnamon baking chips and Callebaut semi sweet chocolate chips. In a mixing bowl, mix together cake mix, pudding mix, sour cream, melted butter, eggs, milk, espresso powder and cinnamon spice emulsion on low speed until incorporated. Mix on medium high for 2 minutes or until a smooth batter forms. Fold in the reserved cinnamon baking chips and the Callebaut semi sweet chocolate chips into the batter. Pour into greased baking pans. Bake at 350° according to pan size (see cake mix box for reference).

Buttercream:

Mix the buttercream with the honey flavoring on the lowest speed for a few minutes with paddle attachment until smooth.

Assembly:

Level cakes and ice with honey buttercream and sprinkle with a pinch of sea salt. Optional decorating idea : Spread buttercream between layers and on top (Leaving sides bare or thin crumb coat as desired). Place remaining icing in piping bag with your favorite tip and decorate as desired. Sprinkle with cinnamon sweet bits and a dash of sea salt.

Cakes

Pistachio Raspberry Cake

White Cake Mix

1 cup Water

2/3 cup Butter, melted

3 Eggs

2 tablespoons **Pistachio Butter Artisan Natural Flavoring by Amoretti**

6 ounces Pistachios, rough chop, few extra for garnish

Raspberry Buttercream (pipe w/ **French tip #363 or #364**)

3.5 pounds **Buttercream**

5-6 tablespoons **Raspberry Icing Fruit** - (add 1 1/2 tablespoons for every 2 cups of buttercream)

Garnish

Freeze Dried Raspberries

Pistachios, chopped

14 ounces **CK Buttercream**, white

Raspberry Artisan Natural Flavor by Amoretti

Squeeze Bottle, fine tip

In mixing bowl add water, butter, eggs, pistachio butter flavoring and cake mix. Mix at low speed until incorporated. Mix on high for 2 minutes. Fold in chopped pistachios. Pour into greased baking pans. Bake at 350° according to pan size (see cake mix box for reference).

Buttercream:

Mix the buttercream with the raspberry icing fruit on low speed for a few minutes with paddle attachment until smooth.

Assembly:

Level cakes and ice with raspberry buttercream. Optional finishing touch: Pipe different size drop stars and other flourishes, alternating between pink & white buttercream frosting.

Garnish with freeze dried raspberries and chopped pistachios. Drizzle with the raspberry artisan flavoring.

Cookies

Pumpkin Chocolate Chip Cookie Bars

2 large Eggs

1 cup Butter, room temperature

1 cup Light Brown Sugar, firmly packed

1/2 cup Sugar

2 tablespoons Milk

2/3 cup **Pumpkin Pastry Filling**

1 teaspoon **Bourbon Flavoring by LorAnn**

1 tablespoon **Pumpkin Spice Emulsion**

3 cups Flour

2 teaspoons Baking Soda

1 teaspoon Salt

12 ounces **Callebaut Semi Sweet Chocolate Chips**

1/2 cup **Callebaut Mini Semi Sweet Chocolate Chips** (to sprinkle on top of cookie dough mixture)

1/2 cup **Cinnamon Baking Chips** (to sprinkle on top of cookie dough)

Optional: 1 cup chopped pecans

Preheat oven to 350°. Line a cookie sheet (13 x 18) with parchment paper. Spray with non-stick cooking spray. Set aside. In mixing bowl, beat together the butter and sugars on medium speed for 2 minutes or until smooth. Add in eggs, pumpkin pastry filling, milk and flavors on low speed until mixed in. Sift together flour, baking soda and salt over wet mixture and mix together just until incorporated. Do not overmix. Using rubber spatula, fold in semi sweet chocolate chips (and pecans if using), being careful not to overmix. Spread cookie dough evenly into sheet pan using an offset spatula and sprinkle with the mini chocolate chips and mini cinnamon chips. Bake 20-25 minutes. Do not overbake so the bars stay moist. Cool in pan on wire rack. Makes 3 - 4 dozen.

Cookies

Key Lime & Cherry Chips Shortbread Cookies

Small Christmas Tree Cookie Cutter

1 cup Butter, room temperature

1/4 cup Powdered Sugar

1/4 cup Brown Sugar

1/2 teaspoon Salt

2 teaspoons **Key Lime Artisan Natural Flavor by Amoretti**

2 1/2 cups Flour

1 cup **Sweet Cherry Chips**

Preheat oven to 325°. Place sugars in mixing bowl and whisk, making sure there are no lumps. Add butter to the sugars and cream together until light and fluffy. Add in salt and key lime flavoring and combine until smooth. With the mixer on low, slowly add in the flour just until dough forms. Gently mix in the Cherry Chips on low speed. On a floured silicone mat, roll the dough until it's 1/4 inch thick (use pastry rulers to get even thickness). Cut into desired shapes and place on silicone lined cookies sheets. Bake for 10 -12 minutes, until cookies are lightly browned. Remove from oven and let cool in pan for several minutes, then remove and cool completely on baking racks.

Glaze

2 cups Powdered Sugar

4 teaspoons **Key Lime Artisan Natural Flavor by Amoretti**, or to taste

1-2 drops **Mint Green Soft Gel Paste Food Coloring**

4 - 5 tablespoons Water

Whisk together key lime flavor, food color if using and 4 tablespoons of water. Add to the powdered sugar and mix well. Add another tablespoon of water if needed to achieve a drizzle consistency. Drizzle the shortbread or dip 1/2 of shortbread into glaze and drag underside of cookie to remove excess glaze. Place on parchment. Sprinkle with cherry chips or other sprinkles. Let glaze dry at least an hour before stacking.

Pastry

Cranberry Pecan Pie Crust Leaves with Cranberry

Pastry Filling

15 ounce package Refrigerated Pie Crust

1/2 cup Pecans, toasted and finely chopped

1/2 cup Dried Cranberries, finely chopped

Cranberry Pastry Filling

Autumn Cookie Cutter Stamp Set

Unfold each pie crust and press out lines to make smooth. Sprinkle one pie crust with pecans and dried cranberries. Top with remaining pie crust. Roll into a 14 inch circle, sealing together pie crusts. Using the Autumn Cookie Cutter Stamp Set, cut and stamp out pie dough, place pastry shapes on silicone lined cookie sheet. Re roll any leftover scraps. Bake 425° for 8-10 minutes or until golden. Let cool. Spoon cranberry pastry filling onto pastry leaf and sandwich with another to make little pastry sandwiches.

Variation:

Cranberry Pastry Filling

Premium Dutch Whip, prepared according to package directions

Fold together equal parts pastry filling and Dutch whip. Spoon into pastry bag fitted with open star tip #1M. Pipe onto pastry crackers and serve.

Visit us at www.shopcountrykitchen.com

to shop online and to register for
upcoming classes and events!

Bonbons

German Chocolate Macaroon Bonbon

18 ounces **Coconut Dough**

1.25 pound tub **Peters Soft Caramel**

1 pound **Cocoa Lite**, melted

1 - 2 cups Pecans, finely chopped

9 ounces **Toasted Coconut**

Flower Chocolate Candy Mold by Trudeau

Using the smallest cookie scoop, press a level scoop of coconut dough into a small silicone chocolate mold. Use a flexible poly blade or sharp edge to remove excess dough. Bake at 350° for 10 minutes. Allow macaroons to cool in the mold before removing.

Assembly: Pipe Peters soft caramel on top of macaroon. Carefully dip into the melted chocolate and sprinkle with chopped pecans and toasted coconut.

Mocha Bonbon

1 pound **Dry fondant**

2 tablespoons Cream

6 tablespoons Butter, melted

12 ounces **Callebaut Semi-sweet Chocolate**, melted

1 tablespoon **Espresso Natural Artisan Flavor by Amoretti**

1 teaspoon **Invertase**

Cocoa nibs and/or Chocolate Coffee Beans

Cocoa Lite for dipping, melted

To make into candy center: Simply bring whipping cream and butter to a boil. Remove from stove. Stir in dry fondant and mix well. Add melted chocolate, espresso flavor and invertase. Knead with hands until smooth. With a 1 tablespoon size cookie scoop, scoop the candy center and roll into balls. Dip each candy center into the melted cocoa lite and sprinkle with cocoa nibs or add a chocolate coffee bean candy. Let set.

Chocolates

Lemon Chocolate Molded Marcona Almonds

1 pound **Yellow Candy Coating**, melted

1/2 teaspoon **Fiori Di Sicilia**

50 - 60 Marcona Almonds

We used **Candy Mold #90-5021**

Microwave candy coating on chocolate setting or in 30 second intervals, stirring in between until melted. When melted, stir in fiori di sicilia and mix well. Pour chocolate into squeeze bottle. Squeeze chocolate and fill mold half way. Press almond into chocolate and fill near the top. Place mold in freezer for 10 to 15 minutes or until cloudy.

Gianduja (Jaan-doo-yuh) Chocolate Hazelnut Crisp

1 pound **Cocoa Lite**, melted

1/2 cup **Hazelnut Praline Paste**

3/4 cup **Tiny Crisp Rice**

We used **Candy Mold #90-5112**

Melt candy coating. Stir in hazelnut praline paste. Fold in crispy rice. Pour mixture into squeeze bottle, make sure the tip is cut wide enough for the crispy rice to pass through. Squeeze into mold. Use a spatula with a thin blade to scrape excess candy. Tap mold to release air bubbles. Place in freezer for a few minutes. Place a couple of layers of towels on the countertop. Invert the mold over the towels. Gently flex the mold to allow the candy to fall from the mold onto the towels. If the candy doesn't fall easily from the mold, return to freezer for a few more minutes. Candy will be soft and will easily melt in your hands. Use cotton gloves to place into candy liners. Store in airtight container for 4-6 weeks. Refrigeration may cause candy to become sticky.

Chocolates

Toffee Orange Chocolate Truffles

1 pound **Finely Chopped Real Dark Chocolate**

1 1/4 cups Heavy Cream

1/4 teaspoon Salt

1 teaspoon Ground Cinnamon

2 tablespoons **Orange Icing Fruit**

1 pound **Toffee Candy Crunch**

Microwave the heavy cream in the microwave for 1 minute and 20 seconds or until the cream bubbles up.

Pour the cream over the finely chopped chocolate. Let sit for a minute and then slowly whisk together until smooth and shiny.

Stir in the salt, cinnamon and orange icing fruit.

Cover and place in refrigerator for a couple hours until firm.

With a 1 tablespoon size cookie scoop, scoop the truffle mixture and roll into a ball. Roll truffle in the toffee candy crunch.

Make a List,

**Choc*

**It*

**Twice!*



Fudge

Ruby Chocolate Rocky Road Fudge

12 ounces Callebaut's **Ruby Chocolate***, chopped

1 can Sweetened Condensed Milk

1 teaspoon **Vanilla Bean Paste**

1 cup soft **Mini Marshmallows**

1 cup Macadamia Nuts, chopped

3 tablespoons Freeze Dried Raspberries

3 tablespoons **Raw Chip Coconut**

Line and butter a 9 x 9 inch square pan with parchment. In a large bowl, toss together soft mini marshmallows, macadamia nuts, freeze dried raspberries, and raw chip coconut. Melt together the ruby chocolate and sweetened condensed milk in the microwave, stirring every 30 seconds until melted. Stir in vanilla bean paste. Pour over dry ingredients and gently fold together until fully coated. Spread mixture into prepared pan. Refrigerate 1-2 hours or until firm. Cut into 1 x 1 squares with a really sharp knife.

***Callebaut's Ruby Chocolate** is crafted from the Ruby Cocoa Bean with no colorants or fruit flavoring added. The **Ruby Chocolate** has an intense fruit flavor with fresh, sour notes. It comes in small disk form with standard fluidity which makes it easy to work with and versatile. Pink in color. 33% cocoa content.

Real chocolate must be tempered for dipping, molding and barks. If using the chocolate as an ingredient, such as truffle and fudge centers, tempering may not be required.

You are like my favorite
candy bar...



Half sweet & half nuts!

Caramel

Pumpkin Seed Caramels

1 pound **Peters Caramel**

2 tablespoons **Pumpkin Pastry Filling**

1 teaspoon **Bourbon Flavoring by LorAnn**

1 cup Unsalted Pepitas, unshelled raw pumpkin seeds

3/4 teaspoon Flaked Sea Salt

Wax Paper Squares

Line and butter a 9 x 9 inch square pan with parchment. Roast the pepitas in a skillet until they start to pop. Spread the pepitas evenly into the prepared pan.

In a non stick sauce pan, melt Peters caramel until fluid. Stir in pumpkin pastry filling until well combined. Stir in bourbon flavoring. When all is well combined, pour caramel over pepitas in prepared pan and spread until caramel is evenly distributed. Sprinkle with flaked sea salt. Allow caramels to set for at least 2 hours. Cut into 1 inch squares with a sharp hot knife. Place in liners or wrap individually in wax papers.

Chocolate Covered Popcorn

French Toast Chocolate Covered Popcorn

1/2 cup un-popped **Popcorn**, 7 cups popped

Popping Oil

French Toast Popcorn Seasoning

1 pound of **Super White Candy Coating**, melted

1 dram **Maple Flavoring Oil by LorAnn**

Dried Blueberries (optional)

Pop popcorn in popping oil. When done popping, sift through popcorn to remove any hard kernels. Melt candy coating. Add maple flavoring. Stir well. Fold in popcorn (and other candies or nuts if desired). Stir until completely coated. Spread out on parchment paper and sprinkle with French toast popcorn seasoning. Break apart when set.

Bark Recipes

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 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 approximately 11 x 14 inch rectangle on parchment paper or silicone mat. Score with a mini pizza cutter when "just set". Break apart when completely set.

Neapolitan Bark

2 pounds **Cocoa Dark Candy Coating**, melted

1 pound **Lite Pink Candy Coating**, melted

15 drops **Strawberry Super Strength Flavor by LorAnn**

1 pound **Super White Candy Coating**, melted

8 ounces **Mini Pastel Misty Mints**

Pour a layer of cocoa dark candy coating on a sheet pan lined with parchment or silicone mat. Before completely set, layer pink candy coating flavored with strawberry super strength flavor over the cocoa dark candy coating. Repeat with super white candy coating. While top layer is still melted, sprinkle Pastel Mints over the top. When "just set", score with mini pizza cutter. Break apart when completely set.

Tiger Butter with Mini Buckeyes

2 pounds **White Candy Coating**, melted

1/2 cup Creamy Peanut Butter

1/2 cup **Cocoa Lite Candy Coating**, melted

11 ounce **Mini Buckeyes**

Combine melted White Candy Coating with the creamy peanut butter, mix well to combine. Pour coating mixture on a sheet pan lined with parchment or silicone mat. Immediately spoon melted cocoa lite candy coating over the peanut butter coating. Marbleize with a knife, keeping vertical to avoid a muddy look. Sprinkle with mini buckeyes. When "just set", score with mini pizza cutter. Break apart when completely set.

Bark Recipes

Smores Toffee Bark

2 pounds **Cocoa Lite** or **Cocoa Dark Candy Coating**, melted

1 pound **Toffee Crunch**

4 ounces soft **Mini Marshmallows**

Golden Grahams Cereal, broken

Melt candy coating. Stir in toffee crunch and soft mini marshmallows. Spread on a sheet pan lined with parchment paper or silicone mat. Sprinkle the coating with golden grahams. When “just set”, score with mini pizza cutter. Break apart when completely set.

Salted Caramel Bark

2 pounds **Salted Caramel Flavored Candy Coating**, melted

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

8 ounces **Mini Sea Salt Caramels**

2.4 ounce jar **Salted Caramel Crispearls**

Spread salted caramel candy coating on a sheet pan lined with parchment or silicone mat. Before completely set, spread melted cocoa lite candy coating over salted caramel candy coating. Sprinkle mini sea salt caramels and salted caramel crispearls. When “just set”, score with mini pizza cutter. Break apart when completely set.

Peppermint Oreo Bark

2 pounds **Super White Candy Coating**, melted

1 pound **Cocoa Lite** or **Cocoa Dark Candy Coating**, melted

18 ounces **Oreo® Pieces**, gently chopped into bite size pieces

1 pound **Red and White Peppermint Candy Crunch**

Gently stir Oreo® pieces into the melted white candy coating. Spread on a sheet pan lined with parchment or silicone mat. Spread cocoa lite/ cocoa dark candy coating over Oreo® layer. Sprinkle with peppermint crunch. When “just set”, score with mini pizza cutter. 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.

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 Candy Coating Tips

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.

USING PARAMONT CRYSTALS

Melt 1-2 tablespoons with one pound of coating for a creamier candy and when using a non-oil based flavoring. 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.

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.

Notes

Country Kitchen SweetArt was started over 55 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

SweetArt for the Holidays

We thank you for taking the time during the busy holiday season to attend our event.

*Wishing you and yours a
Blessed Thanksgiving, Merry Christmas and
Happy New Year!*

From our families to yours,

*The Owners and Employees of
Country Kitchen SweetArt*

Country Kitchen Sweet Art, Inc.

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