



Taste of the Holidays

2017 Annual Holiday Event
Collection of Recipes

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The story of Country Kitchen SweetArt ...

...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 over 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.

Country Kitchen was started over 53 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***

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



Country Kitchen 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!

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 Shop” filled with a variety of sweet and savory treats for everyone who visits to sample. Please enjoy this sweet experience as you take the time to try all of the delicious treats we’ve made. This booklet contains recipes for everything we’ve made, and we hope you enjoy what you’ve sampled enough that you will want to try the recipes at home to share with family and friends.

Highlighted Ingredients: The ingredients you see highlighted in bold text in the recipes are products available at Country Kitchen SweetArt.

A Note About Allergies: The treats you are sampling today were not prepared in a food allergy-free kitchen. Although the samples prepared may not contain a product that will cause you to have an allergic reaction (i.e. nuts, wheat, etc.), we cannot guarantee the samples did not come into contact with such products. While some of our products (i.e. flavorings, some fondants, and other products) are gluten-free, several of our products are not gluten-free simply because they are packaged in a facility using machines that may come into contact with wheat/gluten. If you have any questions about the products available in our shop, please ask a sales associate who will be happy to answer your questions.

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 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.

Peach Melba Bark

2 lb **White Candy Coating**, melted
2 teaspoon **LorAnn Nutty Amaretto Flavoring**
1 lb **Blue Raspberry Candy Crunch**
1 cup **Peach Jammy Bits**
1/2 cup **Almond Candy Crunch**, sprinkled on top

Brandied Cherry Bark (New Years Eve Bark)

2 lb **Super White Candy Coating**, melted
2 teaspoon **LorAnn Brandy Flavor**
1 lb **Black Cherry Candy Chips**
1 cup Chopped Pecans
White Non-Pareils & Edible Gold Glitter, to sprinkle on top.

TIP: Storing barks — Unless otherwise noted in the recipe, bark can be stored in an airtight container at room temperature for up to one month.

~MY 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.

Tempering Real Chocolate

Tempering is a process of melting the chocolate and maintaining a consistent temperature while working. Although the process of using real chocolate is somewhat lengthy, real chocolate lovers will agree that the results are worth the extra effort.

Microwave Method:

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

Double Boiler Method:

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

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

Barks

Green Apple Crisp Crunch

2 lbs **White Candy Coating**, melted
1 lb **Green Apple Candy Chips**
1 cup **Cinnamon Candy Chips**
1 cup **Crispy Rice**
1 cup **Salted Caramel Candy Coating, Make-n Mold**, melted and used for drizzle

Cranberry - Orange Crunch

2 lb **Cocoa Dark**, melted
2 teaspoon **LorAnn Cranberry Flavor**
1 lb **Orange Candy Chips**, reserved 1/4 cup for garnish
1 1/4 cup **Cinnamon Candy Bits**, reserve 1/4 cup for garnish
1 cup chopped Dried Cranberries
1 cup **Almond Crunch**
Red Non-Pareils to sprinkle on top

Cherry Lime Cheesecake

2 lb **White Candy Coating**
2 teaspoon **LorAnn Cheesecake Flavor**
1 lb **Black Cherry Candy Chips**
1 cup **Lime Candy Chips**
1 cup **Raw Coconut**

Molded Lemon Peppermint Crunch

1 lb **Lemon Candy Wafers**
10 oz **Peppermint Candy Cane Crunch**
Star Mold 90-4060

Follow directions for molded candy pieces, sprinkle Candy Cane Crunch while candy coated is still melted.

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.)

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 candying 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.

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. 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 various flavors.

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.

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

~Author Unknown

Candy

Key Lime White Chocolate Coconut Balls

2 1/2 cups **Desiccated Coconut**

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

4 tablespoons Unsalted Butter, melted

1 teaspoon **LorAnn Key Lime Flavoring**

40-50 Whole Almonds, toasted (350°F oven for 10 minutes)

Optional Ingredients

1 cup White Candy Coating

3 tablespoons Butter, melted

Desiccated Coconut

Combine the melted white candy coating with the melted butter and key lime oil and mix together. Add the melted chocolate to the coconut and stir together. Continuing stirring the mixture and wait for the mixture to clump together and is able to form a ball. Using a small cookie scoop, scoop the mixture into a ball, roll between the palms of your hands. At this point you can determine how you want to served your candies.

1. you can roll the ball of coconut candy in the coconut, place it on lined baking sheet and press the toasted almond in the candy and let harden.
2. Take the ball of coconut candy and wrap it around the toasted almond. Roll in the coconut and place on baking sheet or continue and dip the candy in the melted white chocolate and place on lined baking sheet to harden. Drizzle with leftover white chocolate and sprinkle with leftover coconut.

Note: If the mixture gets too hard to work with, microwave mixture for 5-7 seconds and resume rolling.

Chocolate doesn't ask silly

questions,

Chocolate understands...

Sweet and Salty

Sea Salt Almond Clusters

1/4 cup Coffee Infused Flaked Sea Salt* (recipe below)
1/4 cup Turbinado Sugar, (a raw, coarse sugar)
1 lb **Cocoa Dark Candy Coating**, melted
1 lb Almonds

Combine the melted dark chocolate with the almonds. Spoon into a cluster on a baking sheet lined with parchment. Sprinkle sparingly with the coffee infused sea salt and the turbinado sugar. Let rest until firm. Store in an airtight container.

Coffee Infused Sea Salt*

1 teaspoon **Neilson Masey Pure Coffee Extract**
1/4 cup Flaked Sea Salt

Combine ingredients in a lidded container. Mix well and allow flavors to combine 24 hours for best results.

**Note: Coffee and salt are both ingredients that work to enhance flavors in a variety of foods. This recipe does not create a "coffee" flavor as much as just an enhancement that is wonderful when combined with the dark chocolate.*

Molded and Filled Candy

Peanut Butter Cinnamon Crisp Candy

12 oz bag **Make-n Mold Peanut Butter Flavored Candy Coating**, melted
4 tablespoons **Cinnamon Sweet Bits**
1/2 cup **Tiny Crisp Rice**
1 lb **West** or **Eastchester Candy Coating (milk or dark)**, melted
Small square candy mold (**Candy Mold #90-5061** used for samples)

Combine melted peanut butter candy coating with cinnamon sweet bits and crispy rice. Fill 3/4 of the mold using the smallest cookie scoop. Put the melted chocolate in a squeeze bottle and fill the remainder of the mold. Place in freezer until mold is cloudy. Remove from freezer and carefully release candy from mold. Makes approximately 64 pieces.

Caramel Pretzel Bites

1 lb **Cocoa Lite Candy Coating**, melted and in squeeze bottle
1 4oz bag **Pretzel Balls**
Peters Soft Caramel, in pastry bag for easy filling
Candy Mold # 90-5624 used for samples

Use a squeeze bottle or paint brush to line candy molds. Let set. Squeeze a small amount of soft caramel into cavity. Place 1-2 pretzel balls into each filled cavity. Use melted chocolate candy coating to fill in remainder of each cavity. Tap on counter well to remove air bubbles. Put candy mold in freezer until chocolate is set.

'How To Tips'

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 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 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.*

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

Cakes

Salted Caramel Apple Cupcakes

1 box Cake Mix
3 tablespoons **Salted Caramel Artisan Natural Flavors By Amoretti**, or to taste
4 Eggs
1 cup Water
1/3 cup Oil
1/2 sleeve **Apple Pastry Filling**, fold in last
4 cups Buttercream
2 tablespoons **Salted Caramel Artisan Natural Flavors by Amoretti**, or to taste

Combine the cake mix, salted caramel, eggs, water and oil. Mix on low speed for 30 seconds. Scrape the bowl. Beat on medium speed for 2-3 minutes till combined. Fold in the apple pastry filling. Pour into desired greased pan and bake according to box instructions. Let cake cool. Mix buttercream with salted caramel until well incorporated and pipe onto cake or cupcakes.

Gingerbread Cupcakes

1 white Cake Mix
1 1/2 teaspoon Ginger
1 teaspoon Cinnamon
1/4 teaspoon Cloves
1/2 teaspoon Allspice
1/4 teaspoon Salt
1/2 cup Molasses
1 cup Water
1/3 cup Oil
3 Eggs.

Raspberry Pastry Filling

Preheat oven 350° Add all your ingredients to a mixing bowl. Mix on low speed for 30 seconds. Scrape your bowl down. Beat mixture on medium for 3 minutes.

For cupcakes bake for 20 minutes. When your cupcakes are cooled, core center and fill with Raspberry Pastry Filling.

Lemon Cream Cheese Buttercream

4oz Cream Cheese, softened
4 cups **Buttercream**
1 teaspoon **Lorann Cheesecake Flavoring**
4 teaspoons **Lemon Juice Powder**

Gently beat softened cream cheese until smooth. Mix in 1 cup of buttercream and stir to combine. Add remaining ingredients and mix in large bowl until light and fluffy. Spoon into a piping bag with a simple tip and pipe onto your cupcakes.

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 appear 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.

“My therapist told me the way to achieve true inner peace is to finish what I start. So far today, I have finished 2 bags of M&M’s and a chocolate cake. I feel better already.”

Fudge

Eggnog Fudge

- 1 lb **White Candy Coating**, melted
- 14 oz Sweetened Condensed Milk
- 1 dram or 2 teaspoons **LorAnn Eggnog Flavoring**
- 1/4 teaspoon **LorAnn Nutmeg Oil**
- 1 cup **Mini Marshmallows**
- 1 teaspoon LorAnn **Rum Emulsion**

Prepared 9x9 pan lined with parchment. Heat sweetened condensed milk in microwave for 30 seconds. Combine the melted white chocolate with the sweetened condensed milk. Can use a hand mixer to beat together until smooth. When thoroughly combined, divide chocolate into 2/3 and 1/3 portions.. In the 2/3 portion add the eggnog flavor and nutmeg flavoring. Pour into the prepared pan. Toss the mini marshmallow with the rum emulsion and add it to the 1/3 portion of the white chocolate. Layer on top of the eggnog layer. Cover your pan of fudge with plastic wrap and place in fridge to set up and harden. Remove from pan and cut into desired sizes to serve.

Salted Caramel Hot Chocolate Fudge

- 2 cups **Guittard Extra Dark Chocolate Chips**
- 1 cup plus 6 tablespoons Sweetened Condensed Milk*, divided
- 1 cup **Callebaut Real White Chocolate Chips**
- 1 teaspoon **Vanilla Bean Paste**
- Pinch of Sea Salt
- 1 1/2 cups **Mini Marshmallows**
- 1/3 cup **Make-n Mold Salted Caramel Candy Coating**, melted
- 1/2 cup **Caramel Bits**

Line a square 9x9 pan with parchment paper or generously buttered foil.

In a microwave safe bowl, melt dark chocolate chips. Combine melted chocolate and 1 cup sweetened condensed milk. Mixture will thicken quickly. Still to combine. Stir in Caramel bits. Pour into lined pan. Carefully sprinkle a pinch of sea salt over chocolate. Melt white chocolate chips. Combine melted chocolate with 6 tablespoons sweetened condensed milk and vanilla bean paste. Pour over chocolate fudge. Sprinkle with mini marshmallows, pressing them into the fudge and drizzle with the melted salted caramel candy coating. Refrigerate until firm.

* 1 - 14oz can of Sweetened Condensed milk equals 1 cup.

Bars and Cookies

Chocolate Gingerbread Cookies

- 2 1/4 cups Flour
- 1 teaspoon Baking Soda
- 2 teaspoon Ground Ginger
- 1 teaspoon Ground Cinnamon
- 1/4 teaspoon Ground Cloves
- 1/4 teaspoon Ground Nutmeg
- 1/2 teaspoon Salt
- 1 tablespoon **Double Dutch Dark Cocoa**
- 1/2 cup unsalted butter, room temperature
- 1/2 cup packs dark brown sugar
- 1/2 cup molasses
- 1 tablespoon **Invert Sugar**
- 1 1/2 cups **Guittard Extra Dark Chocolate Chips**
- 5 tablespoons **Swedish Pearl Sugar**

Preheat oven to 350*. Line 2 baking sheets with silicone mats or parchment paper.

Combine Flour, baking soda, spices, salt and cocoa. Set aside. In s mixing bowl, beat the butter and sugar until light and creamy. Add the molasses and invert sugar. Beat until combined. Beat in dry ingredients, then stir in the chips. Using a tablespoon cookie scoop, scoop the dough into a ball and roll/press in the pearl sugar. Place the unbaked cookies 1 1/2 inch apart, sugar side up onto the prepared baking sheets. Bake for 10 - 12 minutes, until the surface begins to crack. Remove from oven, cool on pan for 5 minutes, then transfer to cooling rack. Makes about 48 cookies using the 1 tablespoon cookie scoop.

Chocolate Peppermint Crunch Cookies

- 1 cup Butter, softened
- 3/4 cup Sugar
- 3/4 cup Brown Sugar
- 2 tablespoons **Invert Sugar**
- 2 teaspoons **Velvet Cream 2 Fold Vanilla**
- 2 Eggs
- 4 cups Flour
- 1 teaspoon Baking Soda
- 1 teaspoon Salt
- 2 cups **Dark Chocolate**, coarsely chopped
- 1 cup **Red and Green Peppermint Crunch**

Cream sugars and butter together until light and smooth. Beat in eggs and vanilla. Add dry ingredients, then chocolate chunks and peppermint crunch. Scoop desired size cookie dough and bake at 350° for 8-12 minutes.

Bars and Cookies

Apricot Almond Bars

Crust:

- 1 1/2 cups Flour
- 3/4 cup Powdered Sugar
- 3/4 cup Unsalted Butter
- 1 teaspoon **LorAnn Nutty Amaretto flavoring**

Topping:

- 2 cups **Apricot Pastry Filling**
- 3/4 - 1 cup Sliced Almonds
- 3 oz **Super White Candy Coating**, melted
- 1/4 teaspoon **Nutty Amaretto Extract**

In a mixing bowl, beat flour, sugar and butter. Press into bottom of a 9x13 baking pan that has been grease well with pan grease or cooking spray. Bake at 350° oven for 15-18 minutes until lightly browned. While shortbread is still hot, spread Apricot Pastry Filling over hot shortbread crust. Sprinkle with sliced almonds. Bake for 15-20 minutes until almonds are toasted. Let cool. Once cool, melt and flavor white candy coating and drizzle over cooled bars. Cut in to squares and serve.

Swedish Shortbread Butter Cookies

- 1 cup butter, room temperature
- 1 cup sugar
- 3 cups flour
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1 tablespoon **Vanilla Bean Paste**
- 3 tablespoons heavy cream
- 1 egg, beaten

Swedish Pearl Sugar

Preheat oven to 350°

In a mixing bowl, combine butter and sugar and beat at medium-high speed until light and fluffy and sugar is dissolved. Add flour, baking powder and salt and beat well. Add vanilla bean paste and heavy cream. Mix well. Turn dough out and work it into a ball. Divide your dough into 4 portions and shape each into a ball. Flatten ball into a 4 inch disc. Refrigerate for 10 minutes. Place dough rounds, 2 per baking sheet. Brush tops with beaten egg and sprinkle with pearl sugar. Bake for 20 minutes. Remove from oven. Decrease oven temp to 300°. Cut each round into 10 slices, then cut each slice in half. Return to oven and bake 20 minutes for crispy cookies or 10 minutes for chewier cookies. Makes about 70.

For Lemon Shortbread: Replace vanilla bean paste with **Lemon emulsion**. When cookies are cooled, drizzle with **Lemon Candy Coating Wafers**.

Truffles

Coffee Truffle

- 1/2 cup Heavy Cream
- 2 teaspoons Corn Syrup
- 2 tablespoons **Espresso Powder**
- 1 lb **Callebaut Real White Chocolate**, melted
- 1 tablespoon **Invert Sugar**
- 1 tablespoon Butter
- Dark Cocoa Powder**

In a heavy saucepan, bring cream and corn syrup to boil. Add butter and invert sugar. Pour over espresso powder and let steep for a few minutes. Cool to at least 98°F. Melt chocolate. Blend with a whisk until a smooth consistency is reached. Spoon the mixture into a small bowl. Chill for several hours in the refrigerator. Scoop ganache mixture using a cookie scoop. Roll into a ball. Roll in cocoa powder. Place in a sieve to remove excess cocoa powder.

Raspberry Truffle

- 1/2 cup Heavy Cream
- 2 teaspoon Corn Syrup
- 1 lb **Real Dark Chocolate**, melted
- 1 tablespoon **Invert Sugar**
- 1 tablespoon Butter
- 3 tablespoons **Raspberry Artisan Natural Flavors by Amoretti**.
- 4 tablespoons **Double Dutch Dark Cocoa Powder**
- 2 teaspoons **Burgundy CK Powdered Food Color**

In a heavy saucepan, bring cream and corn syrup to boil. Add butter and invert sugar. Cool to at least 98°. Melt chocolate. Blend with a whisk until a smooth consistency is reached. Spoon the mixture into a small bowl. Chill for several hours in the refrigerator. Prepare cocoa powder by mixing with burgundy powdered food color in a small bowl. Scoop ganache mixture using a cookie scoop. Roll into a ball. Roll in cocoa powder mixture. Place in a sieve to remove excess cocoa powder.

Life is short, eat the chocolate!

Holiday Treats

Cinnamon- Orange Spiced Kettle Corn

1/4 cup Vegetable or Coconut Oil
1 teaspoon **LorAnn Orange Oil**
1/3 cup Sugar
1/2 cup **Amish Popcorn XL Carmel Kernels**
2 tablespoons **Aspen Cinnamon-Orange Mulling Spices**
1 cup **Clasen Cinnamon Cream Cheese Candy Coating**, melted
1 cup **Cinnamon Crunch**

Line baking sheet with parchment paper, set aside. If using the Wirley Pop Popcorn Popper, follow manufacture's directions to pop corn, adding sugar and orange oil with oil and popcorn. To avoid burning, do not allow popping to slow completely.

Pour out popcorn onto parchment covered baking sheet and immediately sprinkle the kettle corn with the Cinnamon Orange Mulling Spice. As the popcorn cools down, the mulling spice will stick it. Allow to cool, carefully break apart popcorn pieces, taking care to remove all unpopped kernels. Drizzle melted Cinnamon Cream Cheese Candy coating over popcorn. Sprinkle cinnamon crunch and toss to coat. Let the candy coating harden. Keep in an airtight container.

Russian Tip Butter Mints

1/2 cup Butter, softened
4 cups Powdered Sugar
2-4 tablespoons Heavy Whipping Cream
1/8 teaspoon **Peppermint Oil**
Food Coloring and **Edible Sprinkles**, as desired

Line two baking sheets with parchment paper. In a large mixing bowl, beat the butter until creamy. Blend in the powdered sugar one cup at a time, adding cream and peppermint with the final cup of sugar. Add your coloring at this time if you so choose. Beat until its soft enough to pipe. Transfer mixture to piping bag with your favorite tip. Pipe your desired size. Let mints dry in a cool dry place overnight. Store in an airtight container in a cool dry place for up to 2 weeks.

Holiday Treats

Pumpkin Cheesecake Mousse

8 oz Cream Cheese, softened
1/2 cup Aspen **Pumpkin Mulling Spice**
1 cup Pumpkin Puree (not pie filling)
1 cup Heavy Whipping Cream
2 tablespoons Powdered Sugar
Chocolate Walnut Toffee Dessert Cups (recipe below)

In a bowl, beat the cream cheese until smooth. Add Pumpkin Mulling Spice and beat for another minute until sugar is dissolved. Add in the pumpkin puree and mix until combined. In a separate bowl, whip the heavy whipping cream until soft peaks form. Add in 2 T of the powdered sugar and continue beating until stiff peaks form. Gently fold 1/3 of the whipping cream into the cheesecake mixture until incorporated. Add another 1/3 whip cream and repeat until all whip cream is folded in. Place Pumpkin mousse into a piping bag fitted with a open star tip and pipe mousse into the chocolate walnut cups. Garnish with toffee crunch.

Chocolate Walnut Toffee Dessert Shell

1 lb **Cocoa Dark Chocolate**, melted
1 teaspoon LorAnn **Black Walnut Oil**
Toffee Crunch
Candy Mold #90-5624

Melt candy coating and flavor as desired. Fill Squeeze bottle with chocolate and line candy mold to the desired thickness. Add toffee crunch to inside bottom while coating is still wet. Let set and store in a airtight container until used.

Chocolate is the answer.

Who cares what the question is.