

# Marshmallow Candy Bars

## INGREDIENTS:

- Marshmallow Cream Center (found in Miscellaneous Candy Recipes)
- 1 pound Milk Chocolate Coating



## TOOLS FROM CKSA:

- Candy Cup Mold
- Spatula
- Squeeze Bottle
- Parchment
- Angled Spatula
- Piping Bag

## DIRECTIONS: continued on next page

1. Melt candy coating.
2. Pour into a squeeze bottle.
3. 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.
4. Continue filling all the cavities in this manner.
5. Turn the mold over and empty the excess candy onto parchment paper or silicone mat. Excess candy may be remelted.
6. Invert the mold and use a spatula to scrape all excess candy off the surface of the mold until the top rim of the cavities appears neat.
7. Let candy set up at room temperature.
8. Put desired filling into cavity, leaving 1/8" clearance. Using a piping bag or squeeze bottle is helpful.
9. With melted coating in squeeze bottle, squeeze candy over filling, starting at the outer edge of

- the cavity to insure proper sealing.
10. Place in freezer.
  11. When the mold is cloudy and the candy feels cold, invert the mold and the candy will drop from the mold.
  12. RECIPE AND IMAGE TAKEN WITH PERMISSION FROM AUTUMN CARPENTER'S BOOK, ALL ABOUT CANDY MAKING. ALL RIGHTS RESERVED.



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