

Compiled By Linen Flowers/Timeless Handwork

Christmas Candy

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HOLIDAYS 2012

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Caramels

Before starting recipe, butter a 9 x 13" pan, and have 1 cup light corn syrup and 1 cup sweetened condensed milk ready to pour.

(Do not double recipe).

In large stockpot, on Medium Heat (throughout), bring 3 cups packed brown sugar and 1 cup (2 sticks) butter (no substitutes) to a boil, stirring constantly.

Once this comes to a boil and butter is melted, add the light corn syrup and the sweetened condensed milk. Keep stirring. When this starts to boil, set a timer for exactly 11 1/2 minutes. Do not stop stirring.

When time is reached, take

off heat and pour into the greased pan. Let sit on the counter for a few hours, until completely cool.

Lift out of pan with a spatula and turn upside down onto a large cutting board.

Using a large knife, cut into small squares. (This will harden in the refrigerator, so small squares are easier to eat).

Place in covered container in the refrigerator to store. These candies are best sucked on to protect your teeth, but are well worth the effort to make!



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Butterscotch Peanut Butter Treats

Super easy and tastes great! Microwave 1 1/2 cups chunky peanut butter, 1 cup white chocolate chips, and 1 (12 oz.) pkg. butterscotch chips, stirring until smooth. Crush 1/2 bag of pretzels until the size of coarse chunks. Stir into pea-

nut butter mixture. Press into an 8 x 8" or 8 x 9" greased pan. Cover, refrigerate. Before completely cold, cut into small squares.



English Toffee

(Do not double recipe).

In a heavy stockpot, on Medium Heat, bring to boil: 2 cups butter (4 sticks- no substitutes), 2 cups sugar, and 6 TBSP. water.

I stir this occasionally until it starts to turn a golden color, then stir continuously until the Hard Crack Stage. (You can drop pieces into a cup of cold water to test- this will "crack" when you break it in the water).

When cooking time has fin-

ished, take off heat and add 4 tsp. vanilla. Pour mixture into a 13 x 9" pan which has been lined with waxed paper and the paper sprayed with Pam. If desired, add 12 oz. chocolate chips to the top, and spread over. Finely chopped nuts can be added to chocolate, if desired.



Refrigerate 2 hours, then turn paper out, upside down on a large cutting board. Place a kitchen towel over paper and hit with a hammer to break into smaller pieces.

Store pieces in a tightly covered container in the refrigerator.

The Rocky Road Fudge,

Peanut Clusters,

Chocolate Rice Candy,

Butterscotch Peanut

Butter Treats, and

Chocolate-Covered Pretzels

can easily be made by

older kids, with you

supervising.

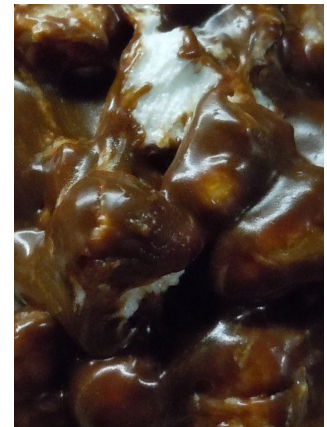
Rocky Road Fudge

Microwave and stir until melted and smooth:

12 oz. chocolate chips
1 (14 oz.) can sweetened condensed milk
2 TBSP. butter

Stir in 1 tsp. vanilla, 1/2-1

pkg. mini marshmallows, and 2 cups dry roasted peanuts (optional). Pour into a greased 9 x 13" pan. Refrigerate, covered, then cut into squares.



Chocolate Base For Peanut Clusters, Chocolate-Covered Pretzels, And Chocolate Rice Candy

Hardens best when cold. (Chocolate Base):

Microwave 2 cups chocolate chips and 1 cup peanut butter stirring until smooth.

For Peanut Clusters, add: 2 cups dry roasted peanuts. Drop by teaspoonfuls onto waxed paper lined trays. Refrigerate or freeze, then store

in ziplock bags. These freeze well.

For Chocolate Covered Pretzels: Dip pretzel rods in mixture. (Optional: roll in sprinkles, tiny M & M's, or other coatings, or drizzle with white chocolate). Lay on waxed paper lined trays. Place in the freezer for 5-10 minutes.

Chocolate Rice Candy: Add 4 cups rice cereal, press in a 9 x 13" greased pan. Cover and refrigerate before cutting.

Cherry Rice Candy (If you like Cherry Mash Candies): Add 1/2 pkg. cherry jello to Chocolate Base- microwave 1 more minute. Continue as for Chocolate Rice Candy.

Microwave Caramel Corn

The quickest gift recipe! It's perfect for making large batches for gift baskets for the elderly, or for those last minute gifts for the ones who take your garbage or bring your mail. (Unless you have a full plate of goodies for them).

First, microwave a bag of popcorn. (My favorite to use in this recipe is Jolly Time Crispy And White). Watch carefully so it doesn't burn. (2 minutes is enough for mine).

Once out of the microwave, pour into an extra large bowl.

Then microwave: 1 stick butter, 1 cup brown sugar, and 3 TBSP. corn syrup for 2 minutes. Stir well. Microwave 1 minute more; stir. Add 1/2 tsp baking soda; stir. Microwave 30 sec. Add 1/2 tsp. vanilla. Stir again. Pour over popcorn. Using 2 large metal spoons, toss as you would a salad.

For Cashew Mix: Add cashews to caramel mixture. Then add 1/4 cup baking cocoa which has been mixed with 1 cup powdered sugar; toss.



Truffle Fudge

Step 1: Prepare Truffle

Mixture: On Medium Heat, bring 1 small container Heavy Whipping Cream to a boil. Add 1/2 cup (1 stick) butter, stirring until melted. Let boil 1-2 minutes, stirring. Take off heat. Whisk in 1/2 cup chocolate chips and 1 1/2 cups white chocolate chips. Whisk

until creamy and shiny. Pour into a greased 9 x 13" pan. If desired, sprinkle with chopped pecans or walnuts. Cover and refrigerate 2-3 hours. Fudge Mixture: On Medium Heat in a heavy saucepan, bring 3 cups sugar, 1 (12 oz.) can evaporated milk, 4 TBSP. butter, and 1/2 tsp.

salt to a full boil, stirring constantly, for 5 minutes. Remove from heat. Whisk in 3 cups chocolate chips, 2 tsp. vanilla, and 1 bag of mini-marshmallows. Pour on top of Truffle Mixture- cover, and refrigerate for 2 hours until set.

Chocolate can "take on" the flavor of candies they are stored with. For best flavor, keep chocolate away from fruit or mint candy.

Salted White Chocolate Fudge

On Medium Heat in a heavy saucepan, bring 3 cups sugar, 1 (12 oz.) can evaporated milk, 4 TBSP. butter, and 1/2 tsp. salt to a full boil, stirring constantly, for 5 minutes. Remove from heat. Stir in 1 (12 oz.) bag white chocolate chips, 1 bag mini marshmallows, and 2 tsp. vanilla. Crush 1/2- 1 bag pretzels coarsely, and sprinkle in a greased 9 x 13" pan. Pour

fudge mixture over. Cover, and refrigerate until easy to cut into squares.



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Chocolate-Covered-Cherries
Dessert

This supremely rich dessert tastes like a chocolate-covered cherry with each bite.

Spray grease an 8 x 9" glass baking dish.

Drain 2 or 3 bottles of maraschino cherries and line dish evenly.

In mixing bowl, mix 1 (14 oz) can of sweetened condensed milk with 1 tsp. vanilla and 1 TBSP. corn syrup. Beat in (1 cup at a time) 4 3/4 cups powdered sugar. Spread evenly over cherries.

Microwave 1 (for thin coating) or 2 (for thick coating) (8 oz) pkgs. Bakers Semi-Sweet Chocolate squares on defrost or low, just until barely melted, but not burned. Stir well to melt all chocolate.

Pour over cherry mixture in pan- spread evenly.

Cover with foil and refrigerate 2 hours or until set.

This can be served in tiny serving bowls with a spoon (and a glass of milk).

