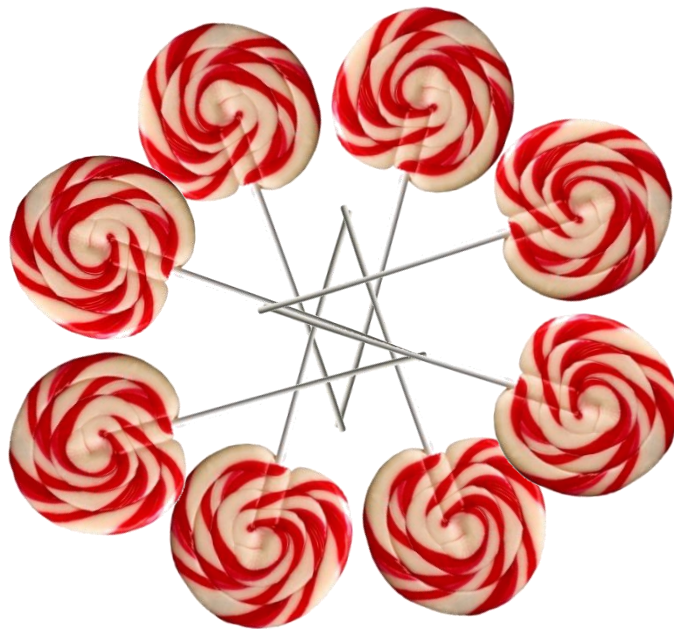


Candy Making Recipes



Unit I
Unit II
Unit III
Unit IV



Peanut Butter Cups

Ingredients:

¾ cup brown sugar
1 stick butter, melted
1 tsp. vanilla
1 – 1 pound box confectioner's sugar
2 cups peanut butter (natural type optional)

Directions:

Mix all ingredients with electric mixer until smooth. Roll out firmly onto a 10 x 15-inch jelly roll pan. Top with a 12 oz. bag of chocolate chips, melted. Chill. Cut into squares.

Mounds Balls

Ingredients:

1 can sweetened condensed milk
1 ½ pounds powdered sugar
2 tsp. vanilla
1 - 14 oz. package coconut
½ cup butter, melted
12 oz. chocolate chips
¼-1/2 cup paraffin wax
Whole almonds (if desired)

Directions:

Mix first five ingredients together. Chill for at least 2 hours. Meanwhile, put chocolate chips and paraffin wax in a double boiler. Melt slowly. Roll chilled mixture into balls. Dip into melted chocolate mixture. Place with toothpicks on wax paper to cool. Can put almonds on top before dipping. They taste great stored in the refrigerator.
Yield: 3-4 dozen.

Butterscotch Haystack

Ingredients:

2 – 6 oz. packages Butterscotch chips
1 1/2 cup salted cashew nuts
1 – 5 oz. can chow mein noodles

Directions:

Melt butterscotch bits in top of double boiler, stirring occasionally to blend. Meanwhile, combine nuts and chow mein noodles; place in pre-heated low oven (200 degrees). Add warmed nuts and noodles to melted butterscotch and stir until all are coated. Quickly drop with a dessert spoon onto waxed paper-lined baking sheet to form little haystacks. If nut and noodles are warmed, butterscotch will not set until all the stacks are spooned out. Makes 48 haystacks or about 1 pound.

Note: You can substitute 1 ½ cup salted peanuts for the cashews and add chocolate.



Rocky Road Candy

Ingredients:

- 1 package semi-sweet chocolate chips
- 1 can Eagle brand sweetened condensed milk
- 2 Tbsp. margarine
- 2 cups dry roasted peanuts
- 1 package miniature marshmallows



Directions:

In heavy saucepan over low heat melt chocolate chips, milk, and margarine; remove from heat. In large bowl combine nuts and marshmallows; pour over them the chocolate mixture and mix well. Spread in waxed paper lined 13 x 9-inch pan and chill 2 hours. Remove from pan and peel off wax paper, cut in squares. This mixture can also be dropped by spoonfuls on waxed paper lined cookie sheets.

Peanut Butter Balls

Ingredients:

- 1 cup butter
- 2 cups peanut butter
- 1-1/2 pounds powdered sugar (3 cups)
- Dipping chocolate or chocolate chips

Directions:

Mix first three ingredients well. Roll into balls and dip in melted chocolate. You can also press mixture into a buttered 9x13 inch baking dish and spread chocolate on top, then cut into bars.

Pralines**Ingredients:**

1 cup granulated sugar	1/8 tsp. salt
1 cup firmly packed brown sugar	2 Tbsp. butter or margarine
½ tsp. baking soda	1-1/4 cup pecan halves
1 cup buttermilk	1 tsp. vanilla extract

Directions:

In a heavy 4-quart saucepan combine sugars, soda, buttermilk and salt. Stir over low heat until sugar is dissolved. Boil over moderate heat until candy thermometer registers 230 degrees F. (thread stage). Remove from heat. Add butter or margarine, nut meats and vanilla extract. Beat candy until it starts to become thick and sugary. Then place saucepan over low heat to prevent candy from becoming too hard before it is dropped into patties. Dip by tablespoonfuls onto waxed paper. Cool. Remove from paper and wrap individually in waxed or cellophane paper. Yield: about 15.

Tootsie Rolls**Ingredients:**

2 tsp. margarine, melted	1 tsp. vanilla
½ cup light corn syrup	¼ cup cocoa
3 cups powdered sugar	¼ cup powdered milk

Directions:

Mix powdered sugar, dry milk, and cocoa together, this will be flaky. Add margarine, corn syrup, and vanilla. Blend with a fork until it will mold together. Knead until creamy. Roll and cut. Yield: 3 dozen.

**Cream Cheese Mints**

These mints can be frozen for up to one month

Ingredients:

1 - 3 oz. package cream cheese, softened	½ tsp. peppermint extract
3 cups sifted powdered sugar	few drops food coloring
granulated sugar	

Directions:

In a small mixer bowl combine softened cream cheese and peppermint extract. Gradually beat in powdered sugar with electric mixer till mixture is smooth. (Knead in the last of the powdered sugar with your hands.) Knead in food coloring till evenly distributed.

Sprinkle small candy molds lightly with granulated sugar. Press about ½ to ¾ teaspoon cream cheese mixture into each mold. Remove from mold. (Or form mixture into ¾ -inch balls. Dip each ball in granulated sugar, place on waxed paper. Flatten each with the bottom of a juice glass or with the tines of a fork. Let dry overnight. Makes 6 to 8 dozen molded mints or about 4 dozen patties.

Grandma's Vanilla Caramels

Ingredients:

1 cup sugar	1 cup light Karo syrup
¼ cup butter	1 cup whipping cream
1 tsp. vanilla	

Directions:

Put all ingredients except vanilla into a heavy saucepan. Boil, stirring, until it reaches 245 degrees on candy thermometer. Remove from heat, beat in vanilla and pour into a well-buttered 8 or 9 inch square pan. When cool and firm, cut into squares and wrap in wax paper.

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Ingredients:

1 ½ cups granulated sugar	1 cup packed brown sugar
1/3 cup light cream	1/3 cup milk
2 Tbsp. Butter or margarine	1 tsp. vanilla
½ cup chopped pecans or walnuts	



Directions:

Butter the sides of a heavy 2-quart saucepan. In it combine granulated sugar, brown sugar, cream, milk, and butter or margarine. Cook over medium heat, stirring constantly, till sugars dissolve and mixture comes to boiling. Continue cooking to 236 degrees (soft-ball stage), stirring only as necessary to prevent sticking (mixture should boil gently over entire surface.) Immediately remove from heat, cool without stirring, to lukewarm (110 degrees). Add vanilla. Beat vigorously about 10 minutes or till mixture becomes very thick and starts to lose its gloss. Quickly stir in nuts. Immediately turn into a buttered 8 x 4 x 2-inch or 9 x 5 x 3-inch loaf pan. Score into squares while warm. Cut when firm. Makes about 1 ½ pounds.

Marshmallow Eggs

Ingredients:

2 packages unflavored gelatin	¾ cup water
1 cup cold water	1 tsp. vanilla
2 cups sugar	

Directions:

Mix gelatin in a large bowl with 1 cup water. Set aside. Bring sugar and ¾ cup water to a boil. Boil to soft ball stage-236 degrees Fahrenheit. Pour syrup into gelatin mixture beat about 20 minutes without stopping. Mixture should be thick and creamy. Add vanilla. Make flour forms in pan of flour with egg. Spoon mixture into flour forms. Leave until set. Dip in chocolate if desired.

Sea Foam Candy

Unit II – suggested recipes

Ingredients:

2 cups packed dark brown sugar
2 egg whites
½ cup chopped walnuts

¼ cup dark corn syrup
1 tsp. vanilla



Directions:

In a buttered heavy 2 quart saucepan combine sugar, corn syrup, and ¼ cup water. Cook and stir till sugar dissolves and mixture comes to boiling. Cook over **medium** heat to 250 degrees (hard ball stage), without stirring. Remove from heat. In a large mixer bowl beat egg whites with electric mixer until stiff peaks form. Gradually pour the hot syrup in a thin stream over beaten egg whites, beating constantly at high speed for 6 minutes. Add vanilla; beat 10 minutes more or till mixture forms soft peaks and begins to lose its gloss. Stir in nuts. Let stand 2 minutes. Drop by level teaspoonfuls onto a buttered baking sheet. Bake in a 300 degrees oven for 20 minutes. Makes 4 1/2 dozen.

Microwave Fudge

Ingredients:

1 pound powdered sugar, sifted
¼ cup milk
1 Tbsp. vanilla

½ cup cocoa
¼ pound butter or margarine
½ cup nuts



Directions:

Line a 8 x 8-inch glass baking dish with waxed paper. Blend sugar and cocoa in a 2-quart mixing bowl, add milk and butter or margarine. Cook on **high** for 1 minute 45 seconds. Remove bowl from oven and beat mixture until smooth. Add vanilla and nuts; stir until blended. Pour fudge into paper-lined baking dish. Refrigerate until firm. To serve, run a knife along the edge of the baking dish. Turn upside down on a plate. Remove wax paper. Place right side up on a cutting board and cut as desired. Makes 36 small pieces.

Fudge-Microwave (recommended for less experienced candy makers)

Ingredients:

1 ½ cups granulated sugar

2 cups mini-marshmallows, or 24 large
marshmallows, quartered

12 oz. evaporated milk

¼ cup butter or margarine

12 oz. semisweet chocolate chips, 2 cups

¼ tsp. salt

1 tsp vanilla extract

1 cup walnuts or pecans, coarsely chopped

Directions:

Grease an 11 ½ x 7 1/2 –inch baking pan. Mix sugar, milk, butter, and salt in a 3-quart microwave-safe bowl. Cover loosely with waxed paper and microwave on high 3-4 minutes, until mixture begins to boil. Uncover; microwave on high 10 minutes longer, stirring every 3 minutes. Continue to microwave 4-8 minutes more, stirring every 2 minutes, until instant-read or microwave candy thermometer registers 234-240 degrees Fahrenheit. (soft-ball stage) or a small amount dropped into very cold water forms a soft ball that flattens when removed from water. Stir in marshmallows, chocolate chips and vanilla until marshmallows and chocolate is melted. Add nuts, stirring vigorously until mixture is creamy and slightly glossy. Spread in greased pan. Refrigerate about 2 hours until firm. Cut into 2 ½ x 1 1/2 –inch bars. Yields: 25 pieces.

Fudge

From: Diane Lamere

Ingredients:

4 ½ cups sugar	1 large can evaporated milk
1 cup butter	18 oz. chocolate chips
3 Tbsp. vanilla	1 dash salt

Directions:

Use large stainless steel pot; cook sugar and canned milk to rolling boil for 6 minutes; stirring constantly; remove from heat.

Add butter, chocolate chips, vanilla, and dash of salt stir until mixed. Pour into buttered pan. Let stand 6 hours before cutting. Will keep a long time in cookie jar or a sealed container in a cool place.

Pistachio Swirl Fudge

From: 1,001 Home Ideas, February 1990

Ingredients:

1 package (3 oz.) cream cheese
1 can (14 oz.) sweetened condensed milk, divided
½ tsp vanilla
3 packages (6 oz. each) semi-sweet chocolate pieces
1 Tbsp sweet butter or margarine
½ cup coarsely chopped pistachio nuts



Directions:

Place cream cheese in small glass bowl of electric mixer or in a 1-quart microwave-safe bowl. Microwave on **High** (100%) 15 to 25 seconds or until cream cheese has softened. Add 2 Tbsp. of the sweetened condensed milk and the vanilla. Beat on low speed just until mixture is smooth; set aside.

Place remaining sweetened condensed milk, semisweet chocolate and butter in a 2 ½ quart microwave-safe bowl. Microwave on medium (50%) 2-3 ½ minutes or until mixture can be stirred smooth and is glossy, stirring twice.

Stir in pistachio nuts. Spread chocolate mixture evenly into prepared pan. Drop cream cheese mixture, by spoonfuls, over chocolate; swirl lightly over chocolate. Let stand until firm or place in refrigerator.

Cut into 25 even squares by making 4 lengthwise and 4 crosswise cuts equidistant from each other, then cut each square diagonally in half. Store in airtight container with waxed paper between layers. Keeps best if refrigerated. Yields: 50.

Fudge (recommended for 2nd year)**Ingredients:**

¼ cup butter	2 oz. unsweetened chocolate or 1-1/2 tsp.
¼ cup light corn syrup	butter and 3 Tbsp. cocoa
2 cups sugar	1 tsp. vanilla
½ cup milk	½ cup chopped nuts (optional)

Directions:

Boil the butter and corn syrup for a few seconds. Add sugar, milk, and chocolate. Cook until mixture comes to soft ball stage in cold water (234-238 degrees Fahrenheit.) Add vanilla and nuts. Beat until candy loses its gloss. Pour into buttered pan. Cool thoroughly and then cut into pieces.

White Fudge**Ingredients:**

1 1/3 cups sugar	½ cup butter or margarine
2/3 cup non-dairy liquid coffee cream	1/8 tsp salt
12 pound white chocolate coating (wafers or block chocolate, finely chopped)	2 cups miniature marshmallows
	½ tsp vanilla
	dipping chocolate (optional)

Directions:

Excellent flavored, easy to make creamy white fudge. Cook first 4 ingredients without stirring to 238 degrees Fahrenheit.

Remove from heat and add the next 3 ingredients. Blend well

Pack into a 9-inch square pan. When partially cool, cut into squares.

Note: The fudge can be packed in pans and cut in squares or bars, or rolled in a log and sliced, then dipped in chocolate.

Makes about 64 pieces.

**Velvet Fudge****Ingredients:**

1 – 8 oz. package Velveeta cheese cut into chunks	1 cup butter
Melt in 2 ½ quart or larger glass saucepan in microwave on high for 2 1/2 to 3 minutes; stir after each 60 seconds. ADD	
½ cup cocoa	2 tsp. vanilla
2 pounds powdered sugar	1 cup chopped nuts

Directions:

Mix thoroughly, should be smooth and pull away from sides of bowl slightly. Smooth into buttered 9 x 13-inch pan. Chill 1 hour before cutting. Store in refrigerator. Yield: 3 pounds.

Sour Cream Fudge

Ingredients:

2 cups sugar	1 cup sour cream
2 oz. unsweetened chocolate, chopped	½ tsp. salt
2 Tbsp. light corn syrup	2 Tbsp. butter
1 tsp. vanilla	½ cup chopped walnuts (optional)

Directions:

Combine sugar, sour cream, chocolate, salt and syrup in 2 quart saucepan. Cook over low heat, stirring until sugar dissolves. Heat to boiling, cover and cook 3 minutes. Uncover and cook to soft ball stage (238 degrees Fahrenheit) stirring frequently. Remove from heat and add butter and vanilla. Let cool to lukewarm (110 degrees Fahrenheit) without stirring, then beat vigorously until candy is creamy and has lost its gloss. Add walnuts if desired. Pour in buttered pan. Cut in squares when cool.

Old-Time Fudge

Ingredients:

2 cups sugar	¾ cup milk
2 squares (2 oz.) unsweetened chocolate, cut up	1 tsp. light corn syrup
2 Tbsp. butter or margarine	1 tsp. vanilla
1/2 cup coarsely chopped nuts	

Directions:

Butter the sides of a heavy 2-quart saucepan. In it combine sugar, milk, chocolate, corn syrup, and dash salt. Cook and stir over medium heat till sugar dissolves and mixture comes to boiling. Continue cooking to 234 degrees (soft-ball stage), stirring only as necessary to prevent sticking (mixture should boil gently over entire surface). Immediately remove from heat: add butter or margarine but do not stir. Cool, without stirring, to lukewarm (110 degrees), for 35-40 minutes. Add vanilla and nuts. Beat vigorously for 7-10 minutes or till fudge becomes very thick and just loses its gloss. Immediately spread in a buttered 9 x 5 x3-inch loaf pan. Score into squares while warm. Cut when firm. Yields: 1 ¼ pounds.

Opera Fudge

Ingredients:

2 cups sugar	½ cup milk
½ cup light cream	1 Tbsp. light corn syrup
1 Tbsp. butter or margarine	1 tsp. vanilla

Directions:

Butter sides of a heavy 2-quart saucepan. In it combine sugar, milk, cream, corn syrup and ½ tsp. salt. Cook and stir over **medium** heat till mixture boils. Cook to 238 degrees (soft-ball stage), stirring only to prevent sticking (mixture should boil gently over entire surface.) Remove from heat. Add butter or margarine and vanilla but do not stir. Cool, without stirring, to lukewarm (110 degrees). Beat vigorously about 10 minutes or till mixture becomes very thick, starts to lose its gloss, and becomes creamier. Spread in a buttered 8 x 4 x 2-inch loaf pan. Core while warm, cut when firm. Makes about 1 pound.

Cherry Opera Fudge: Prepare Opera Fudge as above, except stir in ¼ cup chopped candied cherries before spreading into pan.

Almond Opera Fudge: Prepare Opera Fudge as above, except add ¼ tsp. almond extract with vanilla, 8 stir in 1/3 cup chopped toasted almonds before spreading into pan.

Oven Caramel Corn**Ingredients:**

2 1/3 cups brown sugar	1 tsp. butter flavoring
1 cup light corn syrup	2 cubes of butter
1 tsp. salt	8 quarts of popped corn

Directions:

Mix ingredients together in medium sauce pan and bring to boil. Boil 5 minutes. Pour over popped corn and mix until well coated. Pour on 2-3 large baking sheets and bake at 250 degrees Fahrenheit for 1 hour, stirring every 15 minutes. Cool and enjoy!

Cashew Brittle

From: Jo Ann Merrill

Ingredients:

2 cups sugar	1 cup corn syrup, light
1 cup butter	1/2 cup water
3 cups cashews, chopped	1 1/2 tsp. baking soda, sifted

**Directions:**

Butter 2 large baking sheets; set aside.

In a saucepan, combine sugar, corn syrup, butter and water. Cook over medium-high heat to boiling; stirring constantly to dissolve sugar. Cook, stirring constantly, to soft crack stage.

Stir in chopped cashews and continue cooking, stirring frequently, to hard crack stage.

Remove from heat; quickly sprinkle in sifted baking soda over mixture, stirring constantly. Immediately pour mixture onto prepared pans. Cool completely then break candy into pieces. Store tightly covered.

Peanut Butter Brittle**Ingredients:**

2 cups sugar	1 cup light corn syrup
1 cup water	2 cups un-roasted Spanish or Virginia peanuts
1/4 tsp. salt	1/4 tsp. baking soda
1 Tbsp. butter	

Directions:

Combine sugar, corn syrup, and water; cook slowly, stirring until sugar is dissolved. Cook to soft-ball stage (238 degrees F.). Add peanuts and salt. Cook to hard-crack stage (290 degrees F.); stir constantly. Remove from heat; add butter and baking soda; stir slightly. Pour evenly over well-greased pans. Cool partially by lifting around edges with knife; when firm, turn entire slab. When cold break in pieces. Makes 2-3 dozen pieces.

Glazed Nuts**Ingredients:**

1 ½ cups blanched whole almonds, cashews, raw peanuts or pecan halves	½ cup sugar 2 Tbsp. butter or margarine
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Directions:

In a heavy 8-inch skillet combine nuts, sugar and butter or margarine. Cook over **medium** heat, stirring constantly for 6-8 minutes or till sugar is melted and golden in color and nuts are roasted. Spread nuts on a buttered baking sheet or aluminum foil: separate into clusters. Sprinkle lightly with salt. Cool. Makes about ½ pound.

Butterscotch**Ingredients:**

½ cup brown sugar	½ cup water
¼ cup butter	½ tsp. vanilla
½ cup granulated sugar	few grains salt
2 tsp. vinegar	

Directions:

Combine all ingredients except flavoring. Cover until mixture begins to boil. Boil without stirring to soft crack stage (275-280 degrees Fahrenheit). Add flavoring. Pour quickly into well-buttered pan. The candy should be in a thin sheet. Cool slightly and mark squares.

Twice Cooked Divinity**Ingredients:**

2 ½ cups sugar	Simmer, covered, for 45 minutes.
½ cup white corn syrup	Increase heat and boil to 245 degrees F.
½ cup water	(String stage)
1/8 tsp. salt	
2 egg whites beaten stiff, not dry	Beat ½ cooked sugar mixture into egg whites

Directions:

Continue cooking remaining syrup to 265 degrees F. (hard-crack). Add to egg white mixture and continue to beat. Add 1 teaspoon vanilla or other flavoring and 1 cup nuts (if desired). Beat until very stiff. Drop from spoon onto waxed paper or place in 9 x 9-inch square pan. Cut into desired size pieces. Store tightly covered. May be frozen for future use.

Popcorn Balls

Ingredients:

½ pound Popcorn
 2/3 cup light corn syrup
 2 cups sugar
 2/3 cup boiling water
 2 tsp. vinegar



2 tsp. cream of tartar
 2 Tbsp. melted butter
 2 tsp flavoring
 1/8 tsp. baking soda
 coloring (optional)

Directions:

Pop corn. Place in a large pan. Combine syrup, water, and vinegar. Heat to boiling. Add cream of tartar. Boil to soft crack stage (275-280 degrees Fahrenheit). Remove from heat. Add butter, baking soda, flavoring (may need more than recipe calls for depending upon flavor used), and coloring if needed. Pour over popcorn. Form into ball with buttered hands.

Oven Caramel Corn

Ingredients:

2 1/3 cups brown sugar	1 tsp. butter flavoring
1 cup light corn syrup	2 cubes of butter
1 tsp. salt	8 quarts of popped corn



Directions:

Mix ingredients together in medium sauce pan and bring to boil. Boil 5 minutes. Pour over popped corn and mix until well coated. Pour on 2-3 large baking sheets and bake at 250 degrees Fahrenheit for 1 hour, stirring every 15 minutes. Cool and enjoy!

Easy Caramel Popcorn

Ingredients:

3 quart popped corn	½ cup margarine
3 cups mixed unsalted nuts	½ tsp. salt
1 cup firmly packed brown sugar	½ tsp. vanilla
½ cup Karo light or dark corn syrup	1 tsp. baking soda

Directions:

In large shallow roasting pan combine popcorn and nuts. Place in 250 degrees Fahrenheit oven while preparing glaze. In heavy 2-quart saucepan stir brown sugar, corn syrup, margarine and salt. Stirring constantly, bring to a boil over medium heat. Without stirring, boil 5 minutes. Remove from heat; stir in vanilla and baking soda. Pour over warm popcorn and nuts; stir to coat well. Bake in 250 degrees Fahrenheit oven, stirring occasionally, 1 hour. Cool; break apart. Store in tightly covered container. Yields: 1 quarts.

Divinity**Ingredients:**

½ cup light corn syrup	2 egg whites
2 ½ cups sugar	1 tsp. vanilla
¼ tsp. salt	1 cup nuts, coarsely chopped
½ cup water	

Directions:

Combine corn syrup, sugar, salt and water in saucepan. Cook over medium heat, stirring constantly until dissolved. Cook, without stirring, to firm ball stage (248 degrees Fahrenheit) or until a small amount of syrup forms a firm ball which does not flatten when dropped into cold water. Just before syrup reaches 248 degrees Fahrenheit, beat egg whites with electric mixer or rotary beater until stiff but not dry. Pour about one half of the syrup slowly over egg whites, beating constantly. Cook the remainder of the syrup to soft crack stage (272 degrees Fahrenheit) or until small amount of syrup separates into threads which are hard but not brittle, when dropped into very cold water. Add syrup slowly to the first mixture, beating constantly. Continue beating with a wooden spoon. Add vanilla and nuts. Drop from tip of spoon onto waxed paper. Yields: A little over 1 pound.

Microwave Peanut Brittle**Ingredients:**

1 cup raw peanuts	1 Tbsp. butter
1 cup granulated sugar	1 tsp. baking soda
½ cup white corn syrup	1 tsp. vanilla
1/8 tsp. salt	

**Directions:**

Stir together first four ingredients in 1 ½ quart casserole dish. Place in microwave and cook on **high** for 5 minutes stirring well after 3 minutes. Add butter and blend well. Microwave 3 to 4-1/2 minutes more or until peanuts are golden brown. Add baking soda and vanilla, stir gently until mixture is foamy. Pour mixture onto greased platter or marble candy block and let cool. Quickly score candy which helps when breaking candy after cooling. Store in airtight container.

Peppermint Candy Canes**Ingredients:**

2 cups sugar	¼ tsp. cream of tartar
½ cup light corn syrup	¾ tsp. peppermint oil
½ cup water	¾ to 1 tsp. red food coloring

**Directions:**

Blend together sugar, corn syrup, water and cream of tartar. Stir to dissolve the sugar. Without stirring, cook until the hard ball stage (262 degrees Fahrenheit). Remove from heat and add peppermint oil; blend well. Divide into two portions. Add red food coloring to one-half of the candy. Pour candy onto two greased plates. Let cool. When cool enough to handle, pull each apart separately. Form into ropes and twist the white and red candy ropes together. Cut into desired length and shape into canes.

Microwave Butter Pralines**Ingredients:**

2 cups granulated sugar	¾ cup butter
1 tsp. baking soda	1 tsp. vanilla
1 cup buttermilk	2 cups pecan halves

Directions:

Combine all ingredients, except vanilla and pecans in buttered large glass mixing bowl. Cover with plastic wrap. Microwave on **Medium** for 15 minutes. Stir and continue cooking on **Medium** for 13 to 15 minutes or until a soft ball forms in cold water. Add vanilla and beat until mixture forms soft peaks. Stir in pecans. Pour into buttered 2 quart (12 x 7) glass baking dish. Cool until firm; cut into pieces or drop by teaspoons onto waxed paper.

Microwave Almond Butter Crunch**Ingredients:**

½ cup butter or margarine	1 Tbsp. white corn syrup
1 ½ cups sugar	4 - 1 1/8 oz. milk chocolate candy bars
3 Tbsp. water	½ cup chopped almonds

Directions:

Place 3 quart glass casserole dish in microwave. Heat butter on High for 1 ½ to 2 minutes or until melted; stir in sugar, water and corn syrup. Heat for 8-9 minutes or until mixture reads 290 degrees Fahrenheit (soft crack stage) when tested with candy thermometer (**do not use candy thermometer in dish while operating the microwave oven.**) Pour mixture onto well greased waxed paper, let stand ½ minute. Arrange chocolate on candy. As chocolate melts, spread evenly over candy. Top with nuts, pressing nuts into chocolate. Chill until chocolate is set; break into small pieces.

Microwave Caramel Corn**Ingredients:**

1 cup brown sugar	¼ cup light corn syrup
½ cup butter	½ tsp. baking soda
½ tsp. salt	4-5 quarts popped corn

Directions:

In a large 3-4 quart glass measuring cup, mix up all ingredients except baking soda and popped corn. Cook in microwave until it boils. Cook 2 minutes or until mixture is smooth. Add baking soda and stir. Pour over popcorn and stir until corn is well coated. Put in brown paper bag or large mixing bowl and microwave for 1 ½ minutes. Take out and stir. Microwave for ½ minutes more. Take out and cool.

Microwave Macadamia Almond Brittle

Ingredients:

1 cup sugar	1 Tbsp. butter or margarine
½ cup light corn syrup	2 tsp. vanilla extract
¾ cup coarsely chopped macadamia nuts	1 tsp baking soda
¾ cup coarsely chopped almonds	

Directions:

Combine sugar and corn syrup in a 1-1/2-quart microwave-safe bowl. Microwave on high for 5 minutes. Stir in nuts. Microwave on high for 4-5 minutes or until candy thermometer reads 300 degrees Fahrenheit (hard crack stage). Quickly stir in butter, vanilla and baking soda until mixture is light and foamy. When bubbles subside, pour onto a greased cookie sheet, spreading as thinly as possible with a metal spatula. Cool completely' break into pieces. Store in a airtight container with wax paper between layers. **Yield:** about 1 pound.

Note: This recipe was tested using a 700-watt microwave.

Toffee Butter Crunch

Ingredients:

½ cup nuts coarsely chopped	1 Tbsp. light corn syrup
1 cup butter	¾ cup semisweet chocolate chips
1 cup sugar	½ cup nuts, finely chopped
3 Tbsp. water	

Directions:

Sprinkle the ½ cup coarsely chopped nuts on the bottom of a buttered 13x9x2 inch pan. Butter the sides of a heavy 2-quart saucepan. Melt butter then add sugar, water, and corn syrup. Cook over medium heat 270 – 280 degrees Fahrenheit (soft crack stage). Stir frequently; mixture should boil gently over entire surface. Watch carefully after 275 degrees Fahrenheit because the temperature will go up quickly. Remove from heat. Immediately turn into prepared pan. Wait for 2 to 3 minutes for toffee surface to firm, then sprinkle with chocolate pieces. Let stand for 1 to 2 minutes. When chocolate is softened, spread over toffee; sprinkle with the finely chopped nuts. Chill till firm; break into pieces. **Yield:** 1-1/2 pounds.

Chocolate Covered Pretzels

Ingredients:

1 - 12 oz bag chocolate chips
 1 tbs. butter, melted
 1 16 oz. bag pretzels



Directions:

Melt chocolate chips in microwave safe bowl with Microwave on 50% power and cook for 1 minute. Stir and cook for 30 seconds to 1 minute, depending on power of microwave. Stir until all chips are melted. If mixture is too thick, add 1 tsp. of melted butter and stir until mixed. You can dip pretzels one at a time, or pour the whole bag in and spoon out in clusters. Put dipped pretzels on wax paper and cool until set up. You can use half a bag of chocolate chips depending on how many pretzels you want to make. You can also use dipping chocolate in the place of chocolate chips.

Almond Roca

Ingredients:

2 cups (1 pound) butter	2 cups sugar
½ cup whole almonds	1 large package chocolate chips
½ cup walnuts ground in a blender	



Directions:

Melt butter over high heat. Add sugar, stirring until it foams up well. Continue over high heat, adding almonds. Continue to cook, stirring continually until mixture is color of mahogany and sugar is all melted. (Take it off the heat for a moment if it starts to smoke.)

Stir as you take it off the heat permanently and pour quickly onto your biggest flat pan with sides. Tilt to spread evenly.

After 5 minutes, pour on chocolate chips. When they have melted a bit, spread them over the top of the hot mixture with a rubber scraper. Scatter ground walnuts over the top, shaking to distribute evenly.

Cool at least three hours at room temperature. Candy is thoroughly cooled when the chocolate is dull looking. Break into pieces and it's ready to eat.

Too-Easy Truffles

From Orange County Daily Pilot Newspaper

Ingredients:

1 ½ packages (12 oz.) baker's semi-sweet chocolate	1 package (8 oz.) cream cheese, softened
3 cups powdered sugar	ground nuts or baker's angel flake coconut, toasted
1 ½ tsp. vanilla	

Directions:

Melt chocolate by placing in microwavable dish. Microwave on **high** 3-4 minutes or until almost melted, stirring after each minute.

Remove from microwave. Stir until completely melted.

Beat cream cheese until smooth. Gradually add sugar, beating until well blended. Add melted chocolate and vanilla; mix well. Refrigerate about 1 hour.

Shape into 1-inch balls. Roll in nuts or coconut. Store in refrigerator. Makes about 5 dozen truffles.

Chocolate-Dipped Strawberries

Ingredients:

1 pint strawberries with stems on
(preferably a long-stemmed variety),
washed and patted dry
4 oz. semisweet chocolate
1 Tbsp. cooking oil



Directions:

Spread strawberries on a working surface with wax-paper-covered tray nearby. You will also need one or two bamboo skewers or other picks.

In the top of a double boiler over hot water, melt the chocolate with the cooking oil, stirring to mix thoroughly. (The cooking oil will add a beautiful shine to the completed sweet.) Place melted chocolate near working surface, but keep chocolate warm.

One at a time, insert the skewer in the stem end of a strawberry and dip into the chocolate. Lift out and shake any excess chocolate back into the pot. Place the strawberry on the wax paper and continue with the remaining berries. The strawberries should set for about 10 minutes before being served.

Chocolate-dipped strawberries can be refrigerated for up to 24 hours, during which time the chocolate will harden. Yields: 6.

Coffee Truffles

From: Krups

Ingredients:

1 ¼ pounds bittersweet or semisweet chocolate, chopped
1 cup heavy cream
3 Tbsp. unsalted butter, softened
½ cup strong coffee, freshly brewed
¼ cup cocoa
2 Tbsp. finely ground coffee



Directions:

Melt chocolate in a double boiler. Heat on low. Stir occasionally until chocolate melts.

At the same time, bring the heavy cream to a boil.

Remove from stove and mix the melted chocolate and cream. Whisk in butter and brewed coffee. Stir thoroughly. Place mixture into a 10 x 7 or 9 x 9-inch pan lined with waxed paper. Chill for 2 to 3 hours or until firm to the touch.

When the chocolate mixture is chilled, sift the cocoa with the finely ground coffee on 16-inch waxed paper. Lift the chilled mixture from the pan, cut into squares and roll in the cocoa-coffee mixture. Serve immediately or store in refrigerator. Yields: 36.

Basic Hard Candy

Ingredients:

2 cups sugar

2/3 cup light corn syrup

¾ cup water

flavorings and colorings

Directions:

Blend sugar, corn syrup, and water in saucepan. Place over low heat, stirring until mixture boils. Now put in candy thermometer. Let candy boil without stirring. With pastry brush, wash off crystals which may have formed on sides of pan. When candy reaches 280 degrees Fahrenheit, lower heat. At 300 degrees Fahrenheit, remove pan from heat. Allow to stand until all bubbling slows down. Add coloring and flavoring. One teaspoon extract or a few drops of peppermint, wintergreen, or cinnamon is sufficient. (A favorite is anise with red coloring.) Add the coloring gradually until desired intensity is reached. Too much stirring will cause syrup to solidify into a hard sugary lump. Pour into molds, which have been lightly greased with spray shortening, and let stand until candy begins to thicken. Now insert sticks and let harden.

Suckers

This recipe has been adjusted for the elevation of 4200 feet

Ingredients:

2 cups sugar

2/3 cup light corn syrup

¾ cup water

1 tsp. flavoring of your choice

Food coloring

Directions:

Combine sugar, corn syrup and water. Place over low heat, stirring until mixture boils. Let candy boil without stirring. With pastry brush, wash off crystals which may have formed on sides of pan. Cook to 290 – 300 degrees Fahrenheit (hard crack stage) and remove from heat. Allow to stand until all bubbling slows down. Stir in flavoring and coloring.

Drop onto a stick about 3 inches apart or use sucker molds, which have been lightly greased with spray shortening on a greased cookie sheet.



Fondant

Storing the fondant overnight makes the candy smooth and creamy.

Ingredients:

2 cups sugar
2 Tbsp. light corn syrup or
1/3 tsp. cream of tartar

1½ cup water

Directions:

Butter the sides of a heavy 11/2 quart saucepan. In it combine sugar, the water, and corn syrup or cream of tartar. Cook and stir over **medium** heat till sugar dissolves and mixture comes to boiling. Cover and cook for 30-45 seconds. Uncover, cook to 240 degrees (soft-ball stage), for 20-25 minutes, without stirring (mixture should boil gently over entire surface).

Immediately pour mixture onto a platter. Do not scrape pan. Cool for 45-50 minutes or till candy feels only slightly warm to the touch; do not stir candy.

Using a spatula or a wooden spoon, scrape candy from edge of platter toward the center, then beat vigorously for 5-6 minutes or till fondant is creamy and stiff. Knead fondant with fingers about 2 minutes or till smooth and free of lumps. Form into a ball. Wrap fondant in clear plastic wrap: let ripen for 24 hours at room temperature. (Ripening is necessary for smooth and creamy fondant.)

Make Fondant Mint Patties or stuff pitted dates, prunes, or figs with fondant. Roll stuffed fruit in sifted powdered sugar, if desired. Or, dip molded fondant into melted chocolate. Makes about ¾ pound.

Fondant Mint Patties

Heat and stir ripened fondant in the top of a double boiler over hot, not boiling, water just till melted and smooth. Remove double boiler from heat but leave fondant over the hot water. Stir in 1 tablespoon softened butter or margarine, a few drops oil of peppermint or oil of cinnamon, and a few drops food coloring, if desired. Drop mixture from a spoon onto waxed paper, swirling tops. (If necessary, mint patties can be reheated and dropped again.) Makes about 3 dozen.



Chocolate Covered Cherries

Ingredients:

60 maraschino cherries with stems
3 Tbsp. light corn syrup
2 cups sifted powdered sugar

3 Tbsp. butter or margarine, softened
¼ tsp. salt
1 1/2 pounds candy-making milk
chocolate, cut up

Directions:

Drain cherries thoroughly on paper toweling. Combine butter or margarine, corn syrup, and salt. Stir in powdered sugar; knead mixture till smooth (chill mixture if too soft.)

Shape 1 teaspoon of the sugar mixture around each cherry. Place coated cherries on a baking sheet lined with waxed paper: chill.

In a heavy 1 quart saucepan melt chocolate over low heat, stirring constantly. Holding by cherry stems, dip coated cherries, one at a time into chocolate. Spoon chocolate over cherries to coat. Place cherries on a baking sheet lined with waxed paper. Chill. Store in refrigerator in a covered container. Let candies ripen in refrigerator for one or two weeks before serving. Makes 60.



Saltwater Taffy

Ingredients:

2 cups sugar
2 Tbsp. butter or margarine
7 drops green food coloring (optional)

1 cup light corn syrup
¼ tsp. oil of peppermint (optional)

Directions:

Butter the sides of a 2 quart saucepan. In it combine sugar, corn syrup, 1 cup water, and 1 1/2 tsp. salt. Cook over medium heat, stirring constantly till sugar is dissolved. Continue cooking to 265 degrees (hard ball stage.) without stirring (mixture should boil gently over entire surface.)

Remove from heat, stir in butter or margarine. Add flavoring and food coloring, if desired. Pour into a buttered 15 x 10 x 1-inch pan. Cool about 20 minutes or till easily handled. Butter hands and pull candy till difficult to pull. Cut into fourths: pull each piece into a long strand about ½ inch thick. With buttered scissors snip taffy into bite-size pieces. Wrap each in clear plastic wrap. Store overnight. Makes 1 1/2 pounds.



Microwave Chocolate Caramels

Ingredients:

3 – 3 oz. squares unsweetened, baking chocolate
 2 cups granulated sugar
 ½ cup butter or margarine
 1 cup whipping cream
 1 tsp. vanilla extract
 1 cup packed brown sugar
 1 cup dark corn syrup
 Dash salt

Directions:

Butter surface of a 13 x 9-inch baking pan, set aside. Combine all ingredients except vanilla extract in 2 quarts glass bowl.

Microwave ingredients on **high**, uncovered for 4-5 minutes or until mixture starts to boil, stirring twice during cooking. Then, microwave on high, uncovered, for 16-18 minutes or until mixture reaches 250 degrees Fahrenheit (firm ball stage,) stirring once. Stir in vanilla. Pour mixture into prepared pan, cool completely (about 4 hours.) Cut into squares and wrap individually in small squares of waxed paper. Makes about 96 caramels ready to dip in chocolate.

Chocolate Pizza

Ingredients:

1 ½ cup semi-sweet chocolate chips
 ¾ cup miniature marshmallows
 ¾ cup crisp rice cereal
 13 maraschino cherries, drained & cut in half
 4 oz. White candy coating broken in squares
 1 cup butterscotch chips
 ¾ cup chopped dry roasted peanuts
 2 Tbsp. flaked coconut
 ¼ cup candy coated plain chocolate pieces or M & M's
 1 tsp. vegetable shortening

Directions:

Draw 10-inch circle on parchment paper. Place on baking sheet. Set aside. In medium mixing bowl, combine chocolate and butterscotch chips. Microwave at 50% **Medium** or 4-6 minutes, or until chocolate melts and can be stirred smooth, stirring once during cooking. Stir in marshmallows, peanuts and crisp cereal. Mix well to coat. Spread mixture evenly to cover 10-inch circle. Sprinkle with coconut. Top pizza with maraschino cherries and chocolate pieces. Set aside.

In 2 cup measure, combine candy coating and shortening. Microwave at 50% Medium for 3-4 minutes, or until candy coating melts and can be stirred smooth, stirring once during cooking. Drizzle over chocolate pizza. Chill pizza for at least 1 – 1 ½ hours, or until set. Peel off parchment paper. Place on serving plate.

Holiday Logs

Ingredients:

1/3 cup soft butter or margarine
1 tsp. vanilla
1 pound powdered sugar
few drops flavoring
3 Tbsp. cream or evaporated milk

¼ cup light corn syrup
1-1/2 tsp. salt
red and green food coloring
1 pound candy caramels
1-1/2 cup chopped Pecans

Directions:

Fondant Center: Combine butter, syrup, vanilla and salt in large mixing bowl. Add powdered sugar; mix together with a fork, then knead with hands. Mixture will be very dry, but softens with kneading. Divide in thirds. Knead on board, blending green color and mint flavoring into one third, red color and desired flavoring into another third and other flavoring into the last third. (Adjust flavorings to taste). Form into rolls 1 inch in diameter. Cut fondant rolls in half crosswise to make 6 rolls. Wrap individually in waxed paper and refrigerate or freeze overnight.

Cream Nut Coating: Next day heat caramels and cream in double boiler. Dip chilled fondant rolls into warm caramel mixture, spooning to cover. (Work quickly so rolls don't soften). Immediately roll in chipped pecans, wrap in aluminum foil and chill. Store logs in refrigerator or freezer until ready to serve. Slice just before serving.



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