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TEST KITCHEN

# Homemade Candy Recipes

20 Old-Fashioned Recipes for Chocolate Candy, Fudge, & More



"OOH IT'S SO GOOD!!"<sup>®</sup>

A Free eCookbook from [MrFood.com](http://MrFood.com)



## **Homemade Candy Recipes: 20 Old-Fashioned Recipes for Chocolate Candy, Fudge, & More**

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Dear Friend,

Do you remember the days when you'd head off to the candy shop with a handful of change in your pocket, ready to find a chocolate-y treat to bring home? Well, now you can relive those carefree days by making some good old-fashioned candy recipes right at home with the help of the latest free eCookbook from the Mr. Food Test Kitchen, *Homemade Candy Recipes: 20 Old-Fashioned Recipes for Chocolate Candy, Fudge, & More*.

This fun eCookbook begins with a few vintage chocolate treats that you'll likely need to hide from the rest of your family. You wouldn't want to miss out on a few delicious **Buckeyes** (page 1), would you? Plus, you won't have to stop in the grocery store's candy aisle again when you take a bite of our **Homemade Peanut Butter Cups** (page 6). We think these taste even better than the store-brand version!

If fudge is your dessert weakness, take a gander at some of the neat flavors we've got. From our **Turtle Fudge** (page 9) to **Potato Chip Fudge** (page 10) to **Rocky Road Fudge** (page 11), you've got the steps to making your own personal candy factory! Not only are these recipes great for parties, but they make excellent homemade gifts, too.

We've even included some of our nuttiest recipes to add a bit of crunch to your candy selection. From our "Quick & Easy" **Microwave Peanut Toffee** (page 13) to our rich and decadent **Mocha Almond Truffles** (page 14), you'll have a hard time knowing what to make first!

Plus, we've included a few more bonus candy recipes that are sure to be your secret weapon at your next bake sale. From kid-friendly favorites like our **Tutti Fruity Crispy Candy** (page 16) to our holiday-ready **Butterscotch Yule Log Slices** (page 20), we've got just the recipes for getting 'em to say...

"OOH IT'S SO GOOD!!"<sup>®</sup>

Kelly Howard Patty



P.S. Enjoy this eCookbook filled with 20 vintage candy recipes. Remember, our *Homemade Candy Recipes* eCookbook is available FREE, with many others also available on [www.MrFood.com](http://www.MrFood.com). Go on, tell your friends to visit [MrFood.com](http://MrFood.com), so they too can get their very own FREE copies!

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# Buckeyes

It seems like someone brings buckeyes to every cookie exchange party. What are buckeye cookies? They have a smooth peanut butter filling and are coated with rich semisweet chocolate. This is such an easy chocolate recipe, it's no wonder they're so popular!

**Makes:** about 5 dozen treats

**Chilling Time:** 1 hr

## What You'll Need:

2 cups smooth peanut butter  
1 cup (2 sticks) butter, softened  
1-1/2 pounds confectioners' sugar  
1 (12-ounce) package semisweet chocolate chips  
1/3 cake paraffin wax (see Note)



## What To Do:

1. In a large bowl, combine peanut butter and butter; mix until smooth. Gradually add confectioners' sugar, stirring until thoroughly mixed. Form mixture into 1-inch balls, place on a waxed, paper-lined, rimmed baking sheet, and chill for 1 hour.
2. In a double boiler over medium heat, or in a saucepan over low heat, melt chocolate chips and paraffin wax, stirring until smooth. Stick a toothpick in the center of each peanut butter ball and dip each three-quarters of the way into the chocolate mixture, coating all sides except the top quarter. Place on the prepared baking sheet and remove toothpick. Using your finger, fill in the hole left by the toothpick.
3. After dipping all the peanut butter balls, cover, and chill, or freeze until ready to serve.



Cake paraffin wax is commonly used in chocolate to assist in the process of melting and keep it solid at room temperature. You should be able to find paraffin wax at your grocery store in the aisle where canning supplies and jars are sold. You may also find it in the aisle where baking supplies are sold.

Are you a chocolate fan? Then we think you're going to love the chocolate dessert recipes featured in our free eCookbook, [Death by Chocolate: Dessert Heaven with 30 of Our Best Chocolate Recipes](#).

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# Chocolate- and Peppermint-Coated Pretzels

The slow cooker is ideal for candy making. It keeps chocolate at a constant temperature, so no reheating is necessary to get an even coating. Our Chocolate- and Peppermint-Coated Pretzels will turn you into an expert candy maker in no time!

**Yields:** 80 pieces (about 4-1/2 lbs)

**Cooking Time:** 2 hr

## What You'll Need:

- 1 (16-ounce) package pretzel nuggets
- 2 (16-ounce) packages chocolate-flavored bark candy coating, coarsely chopped
- 2 cups (12 ounces) semisweet chocolate chips
- 1 (4-ounce) square semisweet baking chocolate, broken into pieces
- 1 (16-ounce) package hard peppermint candies, finely crushed and divided (about 1-1/2 cups)
- 1/2 teaspoon peppermint extract



## What To Do:

1. Combine first 4 ingredients in a 6-quart slow cooker.
2. Cover and cook on LOW setting 2 hours. Stir chocolate mixture; add 1 cup crushed peppermint candies and peppermint extract, stirring well to coat.
3. Drop pretzel mixture by heaping tablespoonfuls onto wax paper. Sprinkle remaining 1/2 cup crushed peppermint candies evenly on pieces before they set. Let stand until firm. Store in an airtight container.



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# Chocolate Cherry Truffles

J.M. Hirsch, author of the cookbook *High Flavor, Low Labor*, shares his sinfully rich, incredibly easy Chocolate Cherry Truffles recipe with Mr. Food and his viewers. Yes, you can make your own homemade truffles and impress your gang anytime.

**Makes:** 30 truffles

**Chilling Time:** 2 hr

## What You'll Need:

14 ounces dark chocolate, broken into small pieces OR 2-1/3 cups dark chocolate chips  
3/4 cup heavy cream  
1/2 cup dried cherries, finely chopped  
2 tablespoons balsamic vinegar  
Pinch of salt  
1/2 cup cocoa powder



## What To Do:

1. In a medium saucepan, melt chocolate and heavy cream over medium heat until smooth, stirring constantly. Stir in cherries, vinegar, and salt; mix well.
2. Pour chocolate mixture into an 8- x 8-inch baking pan and refrigerate about 2 hours, or until set.
3. Place cocoa powder in a bowl. Using a melon baller or sturdy measuring spoon, scoop 1 tablespoon of chocolate mixture. Roll into a smooth ball between your palms; chocolate will be messy. Place in cocoa powder and roll ball until evenly coated; repeat until all chocolate mixture is used. Refrigerate truffles until ready to serve.



Adapted from [High Flavor, Low Labor cookbook](#) by J.M. Hirsch. Used with permission.

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# Chocolate Almond Bark

Chocolate Almond Bark is a classic sweet snack that is so simple to make. Make a pan of almond bark, break it up, wrap it in colorful plastic wrap, and tie it with ribbon for a great anytime gift.

**Makes:** 1 pound

**Cooking Time:** 2 min

**Chilling Time:** 1 hr

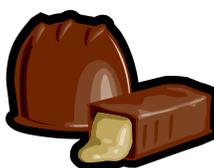
## What You'll Need:

2 cups (12 ounces) milk chocolate chips  
1 tablespoon vegetable shortening  
1/2 cup sliced almonds, toasted (see Tip)  
1/3 cup (2 ounces) white baking chips



## What To Do:

1. In a medium microwaveable bowl, microwave milk chocolate chips with shortening on high power 1 to 2 minutes, stirring often, until chocolate is melted and mixture is smooth. Stir in almonds.
2. Line an 8-inch square baking pan with aluminum foil and coat with cooking spray. Pour in mixture.
3. Place white baking chips in a heavy-duty resealable plastic storage bag and microwave on high power about 45 seconds, or until chips are melted. Knead chips until smooth. Snip a tiny bit off a corner of the bag and drizzle white chocolate over milk chocolate in pan. Using a knife, swirl white chocolate through milk chocolate.
4. Chill about 1 hour, or until set. Remove foil, gently place almond bark on a cutting board, and cut into pieces with a knife.



To toast the almonds, place them on a rimmed baking sheet in a single layer and bake in a preheated 350 degree oven 3 to 5 minutes, or just until golden. Watch them carefully to avoid burning.

This makes a sweet gift and so do our [Cherry Cordials!](#)

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# Tiger Butter

This super-simple candy is a favorite at bake sales and holiday gatherings. A white chocolate and peanut butter mixture is swirled with rich, dark chocolate, making tiger-like stripes. Watch out! Everyone'll be on the hunt for more!

**Makes:** 2 pounds fudge

**Preparation Time:** 14 min

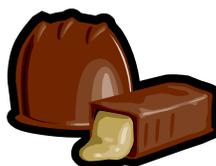
## What You'll Need:

16 (1-ounce) white chocolate baking squares, finely chopped  
3/4 cup creamy peanut butter  
2 cups (12 ounces) semisweet chocolate chips



## What To Do:

1. Combine white chocolate and peanut butter in a microwave-safe 2-quart bowl. Microwave at HIGH 2-1/2 minutes or until melted, stirring twice. Pour into a wax paper-lined 10- x 15-inch rimmed baking sheet, spreading evenly.
2. Microwave chocolate chips in a microwave-safe 2-quart bowl at HIGH 2-1/2 minutes or until melted, stirring twice. Pour over white chocolate mixture; swirl gently with a knife. Chill until firm. Break into pieces. Store candy in an airtight container in refrigerator.



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# Homemade Peanut Butter Cups

Who doesn't love the irresistible combo of chocolate and peanut butter? Our Test Kitchen has created what is sure to be your go-to chocolate candy recipe. Once you make our Homemade Peanut Butter Cups, you'll never buy store-bought again.

**Makes:** 1 dozen

**Cooking Time:** 5 min

**Chilling Time:** 2 hr 30 min

## What You'll Need:

1 (11-1/2-ounce) package milk chocolate chips, divided

3 tablespoons vegetable shortening, divided

1-1/2 cups confectioners' sugar

1 cup creamy peanut butter

1/4 cup (1/2 stick) butter, softened



## What To Do:

1. Line a 12-cup muffin tin with paper baking cups.
2. In a small saucepan, melt 1-1/4 cups chocolate chips and 2 tablespoons shortening over low heat, stirring just until mixture is smooth. Allow to cool slightly; mixture should still be pourable.
3. Starting halfway up each paper cup, spoon about 2 teaspoons mixture over inside of cups, completely covering bottom half of each cup. Chill cups about 30 minutes, or until firm.
4. In a large bowl, combine confectioners' sugar, peanut butter, and butter; mix well. (Mixture will be dry.) Spoon evenly into chocolate cups and press down firmly.
5. Place remaining chocolate chips and shortening in saucepan and melt over low heat, stirring just until mixture is smooth. Spoon equal amounts into cups, spreading to completely cover peanut butter mixture. Cover and chill at least 2 hours, or until firm.



If you love the combination of chocolate and peanut butter as much as we do, you'll also love our [Chocolate Peanut Butter Pie](#) and our [Peanut Butter Cup Parfaits](#).

Want even more of our favorite peanut butter recipes? Check out our collection, [Peanut Butter Recipes: Our Top 40 Recipes with Peanut Butter](#).

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# Holly Fudge

Everyone knows that fudge is traditionally made with chocolate, right? But one bite of this fudge and you'll forget tradition. It's rich and creamy, and the red and green candied cherries add that little Christmas touch we're always looking for. Better make two batches, though, 'cause once the gang gets a hold of it, they'll surely eat the whole pan and then there won't be any left for gift-giving!

**Makes:** 3 dozen

**Cooking Time:** 15 min

## What You'll Need:

1 cup granulated sugar  
1/2 cup (1 stick) butter  
1/2 cup heavy cream  
1/8 teaspoon salt  
2 cups confectioners' sugar  
1 teaspoon vanilla extract  
1 cup red and green candied cherries, chopped



## What To Do:

1. Coat 8-inch square baking dish with cooking spray.
2. In large saucepan, bring granulated sugar, butter, heavy cream, and salt to boil over medium heat, stirring frequently. Allow to boil 5 minutes, stirring constantly.
3. Remove from heat and slowly add confectioners' sugar and vanilla, stirring until smooth and well combined. Stir in cherries until evenly distributed.
4. Spoon into baking dish and chill 1 hour, or until firm. Cut into squares and serve, or store in an airtight container.



vanilla fudge.

If you prefer, leave out the candied cherries and you'll have a great

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# Fast Chocolate Pecan Fudge

There's just something about fairs that makes us feel like kids again, and this creamy Fast Chocolate Pecan Fudge recipe will certainly take you back to your childhood!

**Yields:** about 5 dozen

**Cooking Time:** 10 min

## What You'll Need:

2/3 cup evaporated milk  
1-2/3 cups sugar  
1/2 teaspoon salt  
1-1/2 cups miniature marshmallows or 16 large marshmallows, cut into quarters  
1-1/2 cups (9 ounces) semisweet chocolate chips  
1 teaspoon vanilla extract  
1/2 cup chopped pecans



## What To Do:

1. In a medium saucepan over medium heat, bring milk, sugar, and salt to a boil. Continue boiling 5 minutes, stirring constantly. Remove from heat and add marshmallows, chocolate chips, vanilla, and nuts. Stir 1 to 2 minutes, or until marshmallows and chocolate are melted and mixture is creamy.
2. Line an 8-inch-square baking dish with aluminum foil, then coat with cooking spray. Pour mixture into baking dish and let cool, then cut into 1-inch squares.



Check out our other [State Fair](#) favorites!

Want even more easy fudge recipes? Check out our collection of [To-Die-For Chocolate Fudge Recipes: 8 Homemade Fudge Recipes](#).

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# Turtle Fudge

We don't know why they call this turtle fudge, but it's kind of ironic because when we think of turtles, we think of something that moves slowly. And that's not this recipe...it moves really fast!

**Serves:** 48

**Cooking Time:** 10 min

## What You'll Need:

2-1/2 cups granulated sugar  
1/2 cup (1 stick) butter  
2/3 cup evaporated milk  
2 cups miniature marshmallows  
1 (12-ounce) package semisweet chocolate chips  
1 cup chopped walnuts  
2 teaspoons vanilla extract  
24 caramel candies, quartered



## What To Do:

1. Line a 9- x 13-inch baking dish with aluminum foil so that it extends up over sides of dish. Coat foil with cooking spray.
2. In a large saucepan, combine sugar, butter, and milk over medium heat. Bring to a boil, stirring constantly. Continue boiling and stirring 5 minutes then remove from heat. Add marshmallows and chocolate chips and stir until they melt. Stir in walnuts, vanilla, and caramel candies.
3. Pour into foil-lined dish and allow to cool to room temperature. Cut into squares. Lift foil from baking dish, then remove fudge squares. Cover and store in refrigerator.



Want even more easy fudge recipes? Check out our collection of [To-Die-For Chocolate Fudge Recipes: 8 Homemade Fudge Recipes](#).

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# Potato Chip Fudge

If you're like us, you've got a weakness for snack food like potato chips and pretzels. And when they're added to creamy rich fudge, they taste like expensive chocolate-dipped pretzels and chips like the ones we see in fancy candy stores.

**Makes:** 64 pieces

**Cooking Time:** 10 min

**Chilling Time:** 4 hr

## What You'll Need:

- 1 (12-ounce) package semisweet chocolate chips
- 1 (14-ounce) can sweetened condensed milk
- 1 teaspoon vanilla extract
- 2 cups coarsely crumbled potato chips (See Note)



## What To Do:

1. In a medium saucepan, melt chocolate chips over medium-low heat, stirring constantly. Be careful not to burn. When chocolate is melted, reduce heat to low and add sweetened condensed milk and vanilla; stir until well blended.
2. Remove from heat and immediately add crumbled potato chips. Stir gently to blend and pour into an 8-inch square baking dish that has been coated with cooking spray. Cover and cool in the refrigerator until set.



We cut these into 1-inch squares because they're so rich and satisfying.

You can also try a pretzel version: Use 1 cup coarsely crushed pretzels in place of the potato chips.

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# Rocky Road Fudge

It seems like someone brings buckeyes to every cookie exchange party. What are buckeye cookies? They have a smooth peanut butter filling and are coated with rich semisweet chocolate. This is such an easy chocolate recipe, it's no wonder they're so popular!

**Makes:** 108 pieces

**Cooking Time:** 15 min

## What You'll Need:

4 cups sugar  
1/2 cup (1 stick) butter  
1 (12 ounces) can evaporated milk  
2 (12 ounces each) packages semisweet chocolate chips  
1 (7-1/2 ounces) jar marshmallow creme  
2 teaspoons vanilla extract  
2 cups miniature marshmallows  
2 cups coarsely chopped salted peanuts



## What To Do:

1. In medium-sized saucepan, combine sugar, butter, and evaporated milk, and cook over medium heat, stirring occasionally until mixture comes to a full boil, (7 to 10 minutes). Boil, stirring constantly, until a candy thermometer reaches 228 degrees F or a small amount of mixture dropped into ice water forms 2-inch soft thread (5 to 6 minutes).
2. Remove from heat; gradually stir in the chocolate chips until melted. Stir in marshmallow creme until well blended. Stir in vanilla. Stir in marshmallows and peanuts, leaving a marbled effect.
3. Spread mixture into lightly buttered 9- x 13-inch baking pan. Cover and refrigerate until completely cooled. Cut into 1-inch squares.
4. Store, covered, in refrigerator.



For a softer fudge, store at room temperature. It's best not to substitute margarine for butter in this recipe.

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# Cashew Turtles

Our yummy Cashew Turtles are so easy to make and pack the pleasing contrast of smooth caramel and crunchy nuts. You can't go wrong with these mouthwatering treats!

**Makes:** 2 dozen treats

**Preparation Time:** 5 min

**Cooking Time:** 10 min

## What You'll Need:

3/4 to 1 pound cashew nuts  
1 (14-ounce) package caramels, unwrapped  
3 tablespoons heavy cream  
1 (11-ounce) package milk chocolate chips  
1 tablespoon vegetable shortening



## What To Do:

1. Cover 2 rimmed baking sheets with waxed paper and coat with cooking spray. Arrange the cashew nuts into 24 groups on rimmed baking sheets.
2. In a small saucepan, melt caramels with cream over low heat 5 to 7 minutes, or until smooth, stirring constantly. Spoon caramel mixture over each nut group quickly while still hot (reheat if caramel gets too thick).
3. In another small saucepan, melt chocolate chips with shortening over low heat 5 to 7 minutes, or until smooth, stirring constantly. Drizzle chocolate over caramel and nuts and let stand until firm, or refrigerate 15 minutes.



These will work with any type of nut, so substitute your favorite variety and enjoy the contrasts of chewy and crunchy!

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# Microwave Peanut Toffee

No candy thermometer needed here! Thanks to the microwave, you can have homemade toffee in just 20 minutes.

**Makes:** 1 pound

**Cooking Time:** 8 min

**Chilling Time:** 2 hr

## What You'll Need:

3/4 cup finely chopped unsalted peanuts, divided

1/2 cup butter

1 cup sugar

1/4 cup water

1 cup peanut butter-and-milk chocolate chips



## What To Do:

1. Spread 1/2 cup chopped peanuts into a 9-inch circle on a lightly greased baking sheet.
2. Coat top 2-inches of a 2-1/2-quart microwave-safe glass bowl with butter; place remaining butter in bowl. Add sugar and 1/4 cup water to bowl. (Do not stir.) Microwave at HIGH 8 minutes or just until mixture begins to turn light brown; carefully pour over peanuts on baking sheet.
3. Sprinkle with chips; let stand 1 minute. Spread melted chips evenly over peanut mixture, and sprinkle with remaining 1/4 cup chopped peanuts. Chill 2 hours, or until firm. Break into bite-sized pieces. Store in an airtight container.



This recipe was tested in an 1100-watt microwave oven.

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# Mocha Almond Truffles

Wait until they taste these mocha truffles! Everybody will think you spent a fortune at a fancy candy shop, so wait until they hear that you made 'em. Why, you'll be elected president of the local chocoholics' fan club.

**Makes:** 2 dozen truffles

**Cooking Time:** 10 min

## What You'll Need:

2 tablespoons water  
1 tablespoon instant coffee granules  
3/4 cup (4-½ ounces) semisweet chocolate chips  
3/4 cup ground almonds  
3/4 cup confectioners' sugar, divided



## What To Do:

1. In a medium saucepan, combine water and coffee granules over medium heat, stirring until coffee granules dissolve. Add chocolate and stir until melted. Remove from heat and stir in almonds and 1/2 cup confectioners' sugar until firm.
2. Shape into 2 dozen 1-inch balls then roll in remaining 1/4 cup confectioners' sugar. Place on a baking sheet and chill 10 minutes, or until firm. Serve, or store in an airtight container until ready to serve.



To fancy it up, coat some of the truffles with cocoa and others with sprinkles or colored sugars. That adds a variety of color and flavor to them.

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# Cocoa Peanut Drops

When we're looking for a little something sweet to have with our after-dinner coffee or milk, these will do the trick. What a tasty treat!

**Makes:** 5 dozen candies

**Cooking Time:** 12 min

## What You'll Need:

2 cups sugar  
1/2 cup unsweetened cocoa  
1/2 cup half-and-half  
5 tablespoons butter  
1-1/2 cups salted peanuts, coarsely chopped  
1 cup old-fashioned or quick-cooking rolled oats  
1/2 cup creamy peanut butter  
1 teaspoon vanilla extract



## What To Do:

1. Line a cookie sheet with wax paper.
2. In a medium saucepan, bring sugar, cocoa, half-and-half, and butter to a boil over medium-high heat. Let boil 2 minutes, stirring constantly. Remove from heat and stir in remaining ingredients; mix well.
3. Drop by teaspoonfuls 1 inch apart onto cookie sheet. Chill 10 minutes, or until firm. Serve, or store in an airtight container until ready to serve.



Use cashews one time, macadamias another, or even roasted almonds or pecans in place of the peanuts.

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# Tutti Fruity Crispy Candy

These colorful salty-sweet treats are a real crowd-pleaser. And who would believe they're so easy to make?

**Makes:** 1-3/4 pounds

**Preparation Time:** 5 min

**Cooking Time:** 2 min

## What You'll Need:

- 1 (24-ounce) package vanilla candy coating squares, broken up
- 2-1/2 cups sweetened fruit-flavored multigrain cereal
- 1 cup thin pretzel sticks, coarsely broken



## What To Do:

1. Line a lightly greased 10- x 15-inch rimmed baking sheet with wax or parchment paper.
2. Melt candy coating squares in a large microwave-safe bowl according to package directions. Gently stir in cereal and pretzels.
3. Spread candy onto wax paper. Let stand 1 hour or until firm. (Do not refrigerate.) Break candy into pieces. Store in an airtight container.



Let the kids lend a helping hand here. They can crush the pretzels in a resealable plastic freezer bag, stir the cereal into the melted vanilla coating, break the finished candy into pieces, and-best of all-sample it.

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# Peppermint Twist Mints

No, this isn't a Christmas carol by Chubby Checker, it's a melt-in-your-mouth butter mint. It's a perfect gift, especially when placed on an elegant candy dish and wrapped with pretty tissue paper. What better way to say, "Happy Holidays"?

**Makes:** 3 dozen

**Cooking Time:** 15 min

## What You'll Need:

3 cups confectioners' sugar  
4 ounces cream cheese, softened  
1 teaspoon peppermint extract



## What To Do:

1. Line a rimmed baking sheet with waxed paper.
2. In large bowl, beat all ingredients until crumbly. Knead until dough is smooth then divide into four balls.
3. Roll each ball into 18-inch long rope. Twist together two ropes at a time and cut into 1-inch pieces. Place on baking sheet, cover loosely, and allow to dry overnight.



For colored mints, use food color to color the dough. You might even want to twist two different colors together.

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# Homemade Cracker Candy

It's hard to believe that this chocolatey Cracker Candy is made with such an unusual ingredient! But our Test Kitchen guarantees that once you try 'em, you will make this one again and again!

**Serves:** 10

**Cooking Time:** 8 min

## What You'll Need:

About 24 round buttery crackers  
3/4 cup butter (1-1/2 sticks)  
3/4 cup packed brown sugar  
2 cups semisweet chocolate chips  
1/2 cup chopped pecans



## What To Do:

1. Preheat oven to 350 degrees F. Line a 9- x 13-inch pan with aluminum foil; lightly coat foil with cooking spray. Arrange crackers in a layer in pan.
2. In a medium saucepan, bring butter and brown sugar to a boil; cook 3 minutes, stirring constantly. Pour mixture over crackers.
3. Bake 5 minutes; turn off oven. Sprinkle crackers with chocolate chips and let stand in oven 3 minutes, or until chocolate is melted. Spread chocolate evenly over crackers. Sprinkle pecans over chocolate. Let cool, then break into pieces. Store in an airtight container in refrigerator.



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# Coconut Joys

Say hello to great coconut and chocolate flavors with this Coconut Joys recipe. It's one of our favorite potluck ideas, too! They'll have everyone exclaiming, "OOH IT'S SO GOOD!!"

**Makes:** 3-1/2 dozen

**Cooking Time:** 5 min

## What You'll Need:

1/2 cup butter  
2 cups sifted powdered sugar  
3 cups flaked coconut  
1/3 cup (2-ounces) semisweet chocolate chips



## What To Do:

1. Melt butter in a saucepan over low heat; remove from heat. Stir in powdered sugar and coconut; shape into 3/4-inch balls. Chill until firm.
2. Place chocolate chips in a small heavy-duty, zip-top plastic bag; seal. Submerge in hot water until chocolate melts. Snip a tiny hole in 1 corner of bag, and drizzle chocolate over coconut balls. Let candies stand until firm; store in refrigerator.



If extra chocolate is what you desire, you'll want to make Chocolate-Covered Coconut Joys. Simply microwave 2 cups (12 ounces) semisweet chocolate chips in a 2-cup glass measuring cup at HIGH 1-1/2 minutes or until melted, stirring twice. Then dip coconut candies into melted chocolate, allowing excess to drip, and place on wax paper. Let candies stand until firm; store in refrigerator.

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# Butterscotch Yule Logs

"Yule" love the ease; they'll love the taste.

**Serves:** 20

**Cooking Time:** 10 min

**Chilling Time:** 2 hr

## What You'll Need:

1 cup butterscotch chips  
1/3 cup sweetened condensed milk  
1/2 teaspoon vanilla extract  
1/2 cup chopped pecans  
1 egg white, lightly beaten  
1 can (4 ounces) pecan halves



## What To Do:

1. In the top of a double boiler, melt the butterscotch chips over hot water until smooth. Stir in sweetened condensed milk and vanilla. Stir in chopped pecans, mixing well, and chill until firm enough to handle.
2. Form into a 10-inch-long roll on wax paper. Roll tightly in the wax paper to shape evenly.
3. Unwrap and mark the surface lengthwise with the tines of a fork, and brush with the egg white. Press the pecan halves into the roll to completely cover the surface, and rewrap in wax paper.
4. Chill 2 hours or overnight. Cut into 1/2-inch slices with a sharp knife.



These will hold for several weeks in the refrigerator if kept tightly wrapped and not sliced until used.

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