

Delicious Candy Recipes

The Ultimate Candy Cookbook for America's Sweet Tooth



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Candy Bars

Almond Chocolate Coconut Cookies I

"Light cookie with the taste of an Almond Joy candy bar."
Original recipe yield: 4 dozen.

INGREDIENTS:

4 egg whites
1 cup confectioners' sugar
1 teaspoon vanilla extract
1 1/2 cups flaked coconut
1/2 cup all-purpose flour
1 cup semisweet chocolate chips
1 cup toasted and chopped almonds

DIRECTIONS:

Beat egg whites until stiff. Add sugar and vanilla gradually. Add coconut and flour; mix well.
Stir in chocolate chips and almonds; drop by teaspoonfuls onto lightly greased cookie sheet.
Bake at 350 degrees F (175 degrees C) for 15 minutes. Remove and cool.

Almond Chocolate Coconut Cookies II

"These cookies are easy to make and delicious." Original
recipe yield: 4 dozen.

INGREDIENTS:

1 cup butter
1 1/2 cups white sugar
1 1/2 cups brown sugar
4 eggs
4 teaspoons vanilla extract
4 1/2 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon salt
5 cups semisweet chocolate chips
2 cups flaked coconut
2 cups chopped almonds

DIRECTIONS:

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets.
In a large bowl, cream together the butter, white sugar and brown sugar until smooth.
Beat in the eggs, one at a time, then stir in the vanilla. Combine the flour, baking
soda and salt, stir into the creamed mixture until well blended. Finally, stir in the
chocolate chips, coconut and almonds. Drop by rounded spoonfuls onto the prepared
cookie sheets.
Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet
for 5 minutes before removing to a wire rack to cool completely.

Almond Coconut Chocolate Cookie Balls

"These little cookies taste a lot like the popular candy bar." Original recipe yield: 3 to 4 dozen."

INGREDIENTS:

2 (1 ounce) squares unsweetened chocolate
1 (14 ounce) can sweetened condensed milk
3 cups flaked coconut
1 teaspoon vanilla extract
1 pinch salt
1 cup whole almonds

DIRECTIONS:

Preheat oven to 350 degrees F (175 degrees C). Line a baking sheet with parchment paper.

In the top half a double boiler melt the chocolate and condensed milk, stirring frequently.

Pour the melted chocolate mixture over the coconut. Stir in the vanilla and salt. Mix well until the coconut is completely coated. Drop dough by teaspoonfuls onto the prepared baking sheet. Press one whole almond into the top of each cookie.

Bake at 350 degrees F (175 degrees C) for 10 to 12 minutes. Check at 8 minutes as the bottoms tend to burn easily. Remove from oven and cool.

Babe Ruth Bars

"These taste like the candy bar." Original recipe yield: 18 bars.

INGREDIENTS:

1 cup peanut butter
1 cup white corn syrup
1/2 cup packed brown sugar
1/2 cup white sugar
6 cups cornflakes cereal
1 cup semisweet chocolate chips
2/3 cup peanuts

DIRECTIONS:

In a large saucepan over medium heat, combine the peanut butter, corn syrup, brown sugar and white sugar. Cook stirring occasionally until smooth. Remove from heat and quickly mix in the cornflakes, chocolate chips and peanuts until evenly coated. Press the entire mixture gently into a buttered 9x13 inch baking dish. Allow to cool completely before cutting into bars.

Candy Bar Bars

"Chocolate and peanut butter reminiscent of candy bars."
Original recipe yield: 40 bars.

INGREDIENTS:

2/3 cup butter
1 cup packed brown sugar
1 tablespoon vanilla extract
1/2 cup light corn syrup
4 cups quick cooking oats
1 cup semisweet chocolate chips
2/3 cup crunchy peanut butter

DIRECTIONS:

Preheat oven to 350 degrees F. Lightly grease a 9" x 13" pan.
In a large mixing bowl, cream the butter and sugar together.
Mix in the vanilla, corn syrup and oats.
Pat this dough into the greased pan. Bake for 15-16 minutes (don't overbake).
Meanwhile, over low heat melt together the chocolate chips and peanut butter.
Allow the cookie base to cool slightly, then spread the chocolate peanut butter mixture on top. Cool completely and cut into bars.

Cashew Caramel Bars

"This cashew-caramel combination is reminiscent of a candy bar." Original recipe yield: 30 bars.

INGREDIENTS:

3/4 cup sifted all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon salt
2 eggs
1/2 cup chopped cashews
1/2 cup packed brown sugar
1/2 cup white sugar
2 tablespoons butter
1 1/2 tablespoons light cream
1/3 cup chopped cashews
1/4 cup packed brown sugar

DIRECTIONS:

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x9 inch baking pan.
To prepare Pastry: In a large bowl, mix the eggs and both sugars together. Blend in the nuts and sift the flour with the baking powder and salt. Add to egg mixture and blend well. Press into the bottom of the greased pan.
Bake for 20 to 25 minutes. While pastry bakes, mix 1/4 cup of brown sugar, cream and cashews into the melted butter.
Spread over baked pastry and place under a broiler for about 1 minute, until topping bubbles and becomes brown. Cut into bars while warm. Let cool in pan.

Choco-coconut Bars

"This recipe is very similar to the Mounds candy bar. With few ingredients, it is surprisingly easy to make." Original recipe yield: 3 dozen.

INGREDIENTS:

5 ounces sweetened condensed milk

1 teaspoon vanilla extract
2 cups confectioners' sugar
14 ounces flaked coconut
4 cups semisweet chocolate chips

DIRECTIONS:

Blend the condensed milk and the vanilla together in a bowl. Add the powdered sugar a little at a time, blending each time until smooth. Stir in the coconut. You should have a firm mixture. Pat the mixture into a greased 9 x 13 inch pan and chill until firm.

Place the chocolate chips in a microwave-safe bowl and heat on high 1 minute at a time, stirring after each minute, until melted. Remove the pan from the refrigerator and cut the coconut mixture into 1 x 2 inch bars.

Set each bar on a fork and dip into the chocolate, completely coating the bar. Let excess drip off, then set on waxed paper. Repeat for each bar. Bars will take several hours to air-dry; if you are in a hurry you can refrigerate the bars for about 30 minutes. Enjoy!

Chocolate Peanut Butter Squares

"An easy homemade version of the famous peanut butter cup candies." Original recipe yield: 3 dozen.

INGREDIENTS:

1 cup butter
4 cups confectioners' sugar
2 cups peanut butter
1 1/2 cups graham cracker crumbs
1/2 cup butter
1 cup semisweet chocolate chips

DIRECTIONS:

Melt 1 cup butter or margarine over low heat. Remove from heat and stir in confectioners' sugar, peanut butter and graham cracker crumbs. Spread mixture in a jelly roll pan. Pat down evenly.
To Make Topping: Melt together 1/2 cup butter or margarine with 1 cup chocolate chips. Spread this mixture over peanut butter mixture. Refrigerate 1/2 hour. Cut into squares.

Choco-coconut Bars

"This recipe is very similar to the Mounds candy bar. With few ingredients, it is surprisingly easy to make." Original recipe yield: 3 dozen.

INGREDIENTS:

5 ounces sweetened condensed milk

1 teaspoon vanilla extract

2 cups confectioners' sugar

14 ounces flaked coconut

4 cups semisweet chocolate chips

DIRECTIONS:

Blend the condensed milk and the vanilla together in a bowl. Add the powdered sugar a little at a time, blending each time until smooth. Stir in the coconut. You should have a firm mixture. Pat the mixture into a greased 9 x 13 inch pan and chill until firm.

Place the chocolate chips in a microwave-safe bowl and heat on high 1 minute at a time, stirring after each minute, until melted. Remove the pan from the refrigerator and cut the coconut mixture into 1 x 2 inch bars.

Set each bar on a fork and dip into the chocolate, completely coating the bar. Let excess drip off, then set on waxed paper. Repeat for each bar. Bars will take several hours to air-dry; if you are in a hurry you can refrigerate the bars for about 30 minutes. Enjoy!

Double Chocolate Crumble Bars

**"These top-rated bars are reminiscent of rocky road candy."
Original recipe yield: 2 1/2 dozen.**

INGREDIENTS:

3/4 cup all-purpose flour
2 tablespoons unsweetened cocoa powder
1/4 teaspoon baking powder
1/4 teaspoon salt
1/2 cup butter
3/4 cup white sugar
2 eggs
1 teaspoon vanilla extract
2 cups miniature marshmallows
1 cup semisweet chocolate chips
1 cup peanut butter
1 1/2 cups crisp rice cereal

DIRECTIONS:

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan.
In a small mixing bowl combine flour, cocoa, baking powder and salt.
In a large bowl cream butter and sugar; beat in eggs and vanilla. Stir flour mixture into the creamed egg mixture. Spread batter into the greased 9x13 inch pan.
Bake for 15 to 20 minutes.
Sprinkle marshmallows over top of the baked bars; bake 3 minutes more. Cool.
Place chocolate chips and peanut butter in a microwave safe bowl. Melt chocolate chips and peanut butter in a microwave on high until melted together. Cook one minute at a time, stirring after each minute.
Stir cereal into the chocolate mixture. Spread the chocolate mixture over the cooled bars. Chill, cut into bars and refrigerate.

Famous Peanut Caramel Candy Bars

"Just like the real ones!" Original recipe yield: 2 dozen.

INGREDIENTS:

1/4 cup light corn syrup
2 tablespoons butter
1 tablespoon vanilla extract
1/8 cup peanut butter
1 pinch salt
3 cups confectioners' sugar
35 individually wrapped caramels, unwrapped
1 cup dry-roasted peanuts
2 cups milk chocolate chips

DIRECTIONS:

In a mixer, beat corn syrup, butter, vanilla, peanut butter and salt until smooth. Beat in confectioners' sugar a little at a time until fully incorporated and mixture forms a thick dough. Press into a 9x9 inch pan. Chill in refrigerator. In a medium saucepan over low heat, melt caramels. Stir in peanuts. Pour over chilled layer and return to refrigerator until firm, 15 to 30 minutes. In a small saucepan over low heat, melt chocolate chips. Cut chilled mixture into bars and dip in melted chocolate with a fork. Let cool on waxed paper at room temperature, or for 30 minutes in the refrigerator.

Homemade Peanut Butter Cups

"Just like the candy! You'll need 30 mini (1 3/4 by 1 1/4 inch) paper cups for filling." Original recipe yield: 30 cups.

INGREDIENTS:

2 cups milk chocolate chips
2 tablespoons shortening
1/2 cup butter
1/2 cup crunchy peanut butter
1 cup confectioners' sugar
2/3 cup graham cracker crumbs

DIRECTIONS:

In 1-quart saucepan combine chocolate chips and shortening. Cook over low heat, stirring occasionally, until melted and smooth (3 to 5 minutes). Loosen top paper cup from stack, but leave in stack for greater stability while being coated. With small paint brush, coat inside top cup evenly with about 1 teaspoon melted chocolate to about 1/8-inch thickness, bringing coating almost to top of cup, but not over edge. Repeat until 30 cups are coated; refrigerate cups.

In 2-quart saucepan combine butter or margarine and peanut butter. Cook over medium heat, stirring occasionally, until melted (4 to 6 minutes). Stir in confectioners' sugar and graham cracker crumbs. Press about 1/2 tablespoon filling into each chocolate cup.

Spoon about 1/2 teaspoon melted chocolate on top of filling; spread to cover. Freeze until firm (about 2 hours) carefully peel off paper cups. Store refrigerated.

Kit Kat® Bars

**"These bars are similar to the Kit Kat® candy bar." Original
recipe yield: 2 dozen.**

INGREDIENTS:

80 buttery round crackers
1 1/2 cups graham cracker crumbs
3/4 cup packed brown sugar
1 cup white sugar
3/4 cup butter
1/3 cup milk
1 cup butterscotch chips
1 cup semisweet chocolate chips
3/4 cup peanut butter

DIRECTIONS:

Put graham cracker crumbs, brown sugar, white sugar, butter and milk into a saucepan and bring it to a boil. Boil for 5 minutes.
Put a layer of buttery round crackers in a 9x13 inch pan and pour 1/2 of the graham cracker crumb mixture over it. Put another layer of crackers and pour the remaining mixture. Add last row of crackers.
To Make Topping: Melt over low heat the butterscotch chips, chocolate chips, and peanut butter. Melt at low heat and spread over the top.

Mock Baby Ruth Bars

"My Mother has made these bars for as long as I can remember. They were also the very first thing I ever made in the kitchen as a child. They are simple and oh so tasty!"
Original recipe yield: 24 bars.

INGREDIENTS:

4 cups quick cooking oats
1/2 cup butter
1/2 cup white sugar
1/2 cup packed brown sugar
1 cup semisweet chocolate chips
1/3 cup creamy peanut butter

DIRECTIONS:

Preheat oven to 350 degrees F (175 degrees C). Grease one 9x13 inch baking pan. Combine the oats, butter or margarine, white sugar and brown sugar and press into the bottom of the prepared pan. Bake at 350 degrees F (175 degrees C) for 10 to 12 minutes. Melt the chocolate chips and peanut butter together over low heat. Spread over the top of the baked oatmeal mixture. Cool and cut into squares.

Peanut Butter Candy Bars

"These delicious bars taste like peanut butter cups! We enjoy these any time of the year!" Original recipe yield: 1 -10x15 pan.

INGREDIENTS:

1 1/2 cups margarine, melted
2 cups peanut butter
4 1/2 cups confectioners' sugar
2 cups graham cracker crumbs

1/2 cup margarine
2 cups semisweet chocolate chips

DIRECTIONS:

Grease a 10x15 inch pan. In a large bowl, combine 1 1/2 cups melted margarine, peanut butter, confectioners' sugar and graham cracker crumbs. Spread in prepared pan. Combine 1/2 cup margarine and chocolate chips in a medium saucepan over medium-low heat. Stir occasionally until melted and smooth. Spread over peanut butter mixture. Let cool completely before cutting into bars.

Peanut Butter Cup Bars

"A quick fix for peanut butter cup lovers! Anyone can make this bar and be a success. " Original recipe yield: 4 dozen.

INGREDIENTS:

- 10 graham crackers
 - 2/3 cup butter, melted
 - 2 cups confectioners' sugar
 - 1 cup crunchy peanut butter
 - 2 cups semisweet chocolate chips
-

DIRECTIONS:

Line the bottom of a 10x15 inch jellyroll pan with graham crackers. In a medium bowl, cream together the butter, confectioners' sugar and peanut butter until smooth. Spread over the graham crackers, and chill until firm, about 15 minutes. Melt chocolate chips in a bowl over simmering water or in the microwave oven, stirring frequently. Spread over the layer of chilled peanut butter mixture. Refrigerate until firm, then cut into squares. These keep well placed between sheets of waxed paper in an air-tight container in the fridge.

Peanut Butter Cups

"These are a snap to make! Taste just like the ones from the store if not better! Will be gone in minutes." Original recipe yield: 12 cups.

INGREDIENTS:

1 cup semisweet chocolate chips
1/4 cup butter
1 tablespoon vegetable oil
1/4 cup peanut butter

DIRECTIONS:

Coat a small cup muffin tin with cooking spray. In a microwave-safe bowl, microwave chocolate with butter and oil, stirring often, until melted, 1 to 2 minutes. Pour about a tablespoon of the chocolate mixture into each muffin cup. Melt peanut butter in microwave, 30 to 40 seconds. Spoon about 1 teaspoon of melted peanut butter over chocolate in each muffin cup. Top with another tablespoon of chocolate. Chill in refrigerator 30 minutes, until set.

Planet Mars Almond Bars

"Homemade caramel, almond, nougat bars that melt in your mouth!" Original recipe yield: 14 bars.

INGREDIENTS:

2 cups white sugar
1/4 cup light corn syrup
1/2 cup water
1 pinch salt
2 egg whites
2/3 cup almonds
35 caramels
2 tablespoons water
24 ounces milk chocolate chips

DIRECTIONS:

In a medium saucepan, combine sugar, corn syrup and 1/2 cup water. Bring to a boil and add salt. Heat to 270 to 290 degrees F (132 to 143 degrees C), or until a small amount of syrup dropped into cold water forms hard but pliable threads.

While the syrup is cooking, beat the egg whites in the metal bowl of an electric mixer until stiff peaks form. When the syrup is ready, set the mixer to low speed, remove the syrup from the heat, and pour it into the egg whites in a thin stream, blending continuously. Continue to mix until the nougat begins to thicken to the consistency of a soft dough, about 20 minutes. Lightly grease a 9x9 inch baking dish. Mix in almonds and press nougat into prepared dish and chill in refrigerator until firm, about 30 minutes.

In a small saucepan over low heat, melt the caramels with 2 tablespoons water. Pour melted caramel over nougat. Chill in refrigerator 30 minutes.

Cut the chilled candy into 14 oblong bars with a sharp knife. In a microwave-safe bowl, microwave chocolate until melted. Stir occasionally until chocolate is smooth. Dip bars into melted chocolate, let cool 2 hours on wire rack or waxed paper.

The Ultimate Chocolate Bar

"Rich, fudge-like squares of chocolate with marshmallows and nuts inside." Original recipe yield: 30 pieces, approximately.

INGREDIENTS:

1/2 cup butter
1 (1 ounce) square unsweetened chocolate
1 cup white sugar
1 cup all-purpose flour
1/2 cup chopped walnuts
1 teaspoon baking powder
1 teaspoon vanilla extract
2 eggs
6 ounces cream cheese, softened
1/2 cup white sugar
2 tablespoons all-purpose flour
1 egg
1/2 teaspoon vanilla extract
2 cups miniature marshmallows
1/3 cup butter
2 (1 ounce) squares unsweetened chocolate
1/3 cup milk
2 ounces cream cheese
4 cups confectioners' sugar
1 teaspoon vanilla extract

DIRECTIONS:

Preheat oven to 350 degrees F (175 degrees C). Grease and lightly flour one 13x9 inch pan.

In large saucepan, melt 1/2 cup butter and 1 ounce chocolate over low heat. Remove from heat, stir in 1 cup white sugar, 1 cup flour, walnuts, baking powder, 1 teaspoon vanilla, and 2 eggs, and mix well. Spread chocolate base evenly into prepared pan.

In a small bowl, combine 6 ounces cream cheese, 1/2 cup white sugar, 2 tablespoons flour, 1 egg, and 1/2 teaspoon vanilla. Beat for one minute with an electric mixer at medium speed, or until smooth and fluffy. Spread cream cheese filling over chocolate mixture.

Bake base and filling at 350 degrees F (175 degrees C) for 25 to 35 minutes.

Meanwhile, prepare frosting. Melt 1/3 cup butter, 2 ounces chocolate, milk, and 2 ounces cream cheese in large saucepan over low heat. Remove from heat, and add confectioners' sugar and 1 teaspoon vanilla; beat well. Use heat to soften if it begins to dry before you are ready to use it.

Spread marshmallows over the top the chocolate bar in pan. Pour warm frosting over marshmallows. Use kitchen knife to somewhat mix the two. Let cool to room temperature. When cool, cover with foil and refrigerate overnight. Cut cold into small pieces.

Chewy Candies

Christmas Wreaths

"These Christmas wreaths are made using corn flakes and cinnamon candies. They're fun to make and eat. If the mixture is cooling too quickly, set the pan in a skillet with one inch of very hot water to keep the dough manageable."

Original recipe yield: 1 1/2 dozen.

INGREDIENTS:

1/2 cup butter
30 large marshmallows
1 1/2 teaspoons green food coloring
1 teaspoon vanilla extract
4 cups cornflakes cereal
2 tablespoons cinnamon red hot candies

DIRECTIONS:

Melt butter in a large saucepan over low heat. Add marshmallows, and cook until melted, stirring constantly. Remove from heat, and stir in the food coloring, vanilla, and cornflakes.

Quickly drop heaping tablespoonfuls of the mixture onto waxed paper, and form into a wreath shape with lightly greased fingers. Immediately decorate with red hot candies. Allow to cool to room temperature before removing from waxed paper, and storing in an airtight container.

Candy Strawberries

**"Perfect addition for cookie trays for parties!" Original
recipe yield: 2 dozen.**

INGREDIENTS:

2 (3 ounce) packages strawberry flavored gelatin
1 cup ground pecans
1 cup flaked coconut
3/4 cup sweetened condensed milk
1/2 teaspoon vanilla extract
1 (2.25 ounce) jar red decorator sugar
5 drops green food coloring
1/4 cup sliced almonds

DIRECTIONS:

Combine gelatin, pecans, and coconut. Stir in milk and vanilla; mix well. Chill one hour.
Shape into strawberries. Roll in red sugar; tint sliced almonds with green food coloring and insert in top of "berries" to form leaves.

Edible Spiders

"A cute Halloween snack that is fun for kids to make and eat. Marshmallows grow chow mein legs and and candy coated eyes."
Original recipe yield: 24 spiders.

INGREDIENTS:

1 cup semisweet chocolate chips
1 teaspoon butter
24 large marshmallows
1 (6 ounce) package chow mein noodles
1 (12 ounce) package mini candy-coated chocolate pieces

DIRECTIONS:

In a microwave-safe bowl, combine chocolate chips and butter. Microwave until melted. Stir occasionally until chocolate is smooth. Pour chocolate into a sealable plastic bag and set aside.

Line a cookie sheet with wax paper. Stick 4 chow mein noodles into each side of marshmallow for legs, and arrange on wax paper. Using scissors, cut one corner off the bag of melted chocolate. Drizzle over the marshmallow spiders. Attach 2 candies to each marshmallow for eyes. Chill until chocolate hardens.

Ga Ga Clusters

**"Kids will really love these peanut chocolate candies."
Original recipe yield: 12 servings.**

INGREDIENTS:

1 (12 ounce) package semisweet chocolate chips
1 (14 ounce) can sweetened condensed milk
1 (16 ounce) package miniature marshmallows
2 cups dry roasted peanuts

DIRECTIONS:

Lightly grease a 9x13 inch baking dish. In a medium saucepan over low heat combine chocolate chips and milk and stir until chips are melted and mixture is smooth. Meanwhile, combine the marshmallows and peanuts in a large bowl. When chocolate mixture is heated, pour melted mixture over marshmallows and nuts and mix all together. Pour mixture into the baking dish, cover and refrigerate to chill for 2 hours.

Gumdrop Tasty Chewies

"Are they cookies or are they candy?" Original recipe yield:
3 dozen.

INGREDIENTS:

3/4 cup shortening
1/2 cup packed brown sugar
1/2 cup white sugar
1 egg
2 teaspoons vanilla extract
1 cup all-purpose flour
1 cup rolled oats
1/2 cup flaked coconut
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1 cup gumdrops, halved

DIRECTIONS:

Preheat oven to 350 degrees F (180 degrees C).
Cream together the first 5 ingredients.
Add the remaining ingredients and mix well. Fold in gumdrops.
Drop by teaspoonfuls onto cookie sheets. Bake for 10 to 12 minutes or just until golden brown.

Homemade Marshmallows I

"These were made by our neighbor lady in the 1950's for Halloween treats, and they're delicious! Try dusting them with confectioners' sugar." Original recipe yield: 1 9x13 inch baking dish.

INGREDIENTS:

2 envelopes unflavored gelatin
1 1/4 cups water, divided
2 cups white sugar

DIRECTIONS:

In small bowl, stir together gelatin and 1/2 cup plus 2 tablespoons water. Set aside to set up.

In medium saucepan, combine sugar and remaining 1/2 cup plus 2 tablespoons water, over low heat. Stir until sugar is dissolved and let cool.

Combine gelatin and sugar water, and beat with electric mixer until foamy. Pour into a lightly greased 9x13 inch baking dish and let set. Cut into squares and serve.

Homemade Marshmallows II

"These are delicious homemade marshmallows. If you wish, add a few drops of food coloring with the vanilla." Original recipe yield: 24 large marshmallows.

INGREDIENTS:

3 cups white sugar
1/4 cup corn syrup
1/4 teaspoon salt
3/4 cup water
2 teaspoons vanilla extract
1 cup confectioners' sugar for dusting

DIRECTIONS:

Generously coat a 9x13 dish with cooking spray.

In a large saucepan, combine sugar, corn syrup, salt and water. Heat to between 234 and 240 degrees F (112 to 116 degrees C), or until a small amount of syrup dropped into cold water forms a soft ball that flattens when removed from the water and placed on a flat surface. Remove from heat and beat with an electric mixer until stiff peaks form, 10 to 12 minutes. Stir in vanilla. Pour into prepared pan.

Chill in refrigerator 8 hours or overnight. To cut, loosen edges with a knife. Dust surface with confectioners' sugar, and turn out onto a waxed paper lined surface. Dust with confectioners' sugar again and cut with a knife.

Honey Nutters

"This is a no bake cookie/candy. It is a recipe that has been passed down in my family for three generations. This is a healthy snack for people of all ages." Original recipe yield: 4 dozen.

INGREDIENTS:

16 graham crackers
1 cup crunchy peanut butter
2/3 cup honey
1/2 cup nonfat dry milk powder
1 cup coconut

DIRECTIONS:

Crush the graham crackers between two pieces of wax paper with a rolling pin or in a food processor.
Combine the peanut butter, honey and powdered milk in a large mixing bowl. Mix well.
Make small balls with mixture and place on wax paper. Roll balls in shredded coconut.

Mohn Candy

**"A delicious nutty candy traditional for Jewish holidays."
Original recipe yield: 30 to 40 candies.**

INGREDIENTS:

1/2 cup white sugar
2 cups honey
1 tablespoon tahini
4 cups poppy seeds
2 cups chopped almonds

DIRECTIONS:

In a saucepan, combine the sugar, honey, tahini, and poppy seeds. Stirring constantly, cook the mixture over a low heat until thick, about 30 minutes. Add the nuts and stir well.

Wet a wooden board and pour the mixture onto it. Pat down the mixture with your hands (careful its hot) or a wet spatula until the candy is about 1/2 inch thick. Let cool. Slice with a wet knife into diamond shape pieces.

Old-Time Taffy Pull

**"This is a delicious and basic recipe for taffy. Enjoy."
Original recipe yield: 1 pound.**

INGREDIENTS:

1 cup white sugar
1/4 cup light corn syrup
2/3 cup water
2 tablespoons butter
1 tablespoon cornstarch
1 teaspoon salt
1 teaspoon vanilla extract
2 teaspoons almond extract
1/2 cup sliced almonds
10 drops green food coloring

DIRECTIONS:

Butter one 8 inch square pan; set aside.

In a 2 quart saucepan over medium heat, combine the sugar, corn syrup, water, butter, cornstarch and salt. Mix together well and bring to a boil. Heat without stirring until a candy thermometer reads 250 degrees F (120 degrees C).

Remove from heat; stir in vanilla, almond extract, almonds and food color. Pour into pan. Let stand until cool enough to handle. (Taffy should be lukewarm in center as well as at the edges.)

At this point, fold, double and pull the taffy until it is light in color and stiff. Butter hands lightly if taffy begins to stick. Cut taffy into pieces with scissors and wrap the pieces with plastic wrap to maintain shape.

Skillet Cookies I

"A candy like cookie made in a skillet." Original recipe
yield: 24 small cookies.

INGREDIENTS:

8 tablespoons butter
8 ounces dates, pitted and chopped
2 egg yolks
3/4 cup white sugar
1 cup crisp rice cereal
1 cup chopped pecans
1 teaspoon vanilla extract

DIRECTIONS:

In a saucepan over medium heat combine the butter, dates, egg yolks and sugar. Bring to a boil and cook for 2 minutes. Remove from heat stir in the puffed rice cereal, chopped pecans and vanilla. Stir and let cool.
When you can handle roll into small balls then roll in confectioners' sugar.

Skillet Cookies II

"A chewy healthy no-fuss cookie! Great for kids." Original
recipe yield: 2 dozen.

INGREDIENTS:

1/2 cup butter
1 cup white sugar
1 cup dates, pitted and chopped
1 egg, beaten
2 cups crisp rice cereal
1/2 cup flaked coconut
1 teaspoon vanilla extract
1/4 cup confectioners' sugar

DIRECTIONS:

In a large skillet, melt the margarine. Add the sugar and dates; cooking and stirring until thick. Stir in the egg, and cook 5 more minutes over low heat. Remove from heat, mix in the cereal, nuts (or coconut), and vanilla. Let the mixture cool for a minute, then shape into walnut sized balls. Roll in confectioners' sugar, and serve.

Stained Glass Candy II

"Easy and delicious rolled chocolate, walnut, coconut and colored marshmallow candy!" Original recipe yield: 1 pound.

INGREDIENTS:

1/2 cup butter
1 (12 ounce) package semisweet chocolate chips
1 (14 ounce) package flaked coconut
1 cup chopped walnuts
1 (10.5 ounce) package rainbow colored miniature marshmallows

DIRECTIONS:

Melt butter and chocolate chips in a pan over low heat. Let the mixture cool slightly before stirring in walnuts and marshmallows. Let cool.
Spread coconut on waxed paper. Divide the cooled dough into two even portions. Form each portion into a long roll. Coat the rolls with the coconut. Wrap the rolls in waxed paper then again in plastic wrap. Refrigerate overnight or longer. Cut into 1/2 inch slices to serve.

Chocolate

Angel Food Candy

"Sugar and dark corn syrup are cooked with vinegar and tempered with baking soda to make a crunchy candy that gets covered in a chocolate coating." Original recipe yield: 1.5 pounds.

INGREDIENTS:

1 cup white sugar
1 cup dark corn syrup
1 tablespoon vinegar
1 tablespoon baking soda
1 pound chocolate confectioners' coating

DIRECTIONS:

Butter a 9x13 inch baking dish.
In a medium saucepan over medium heat, combine sugar, corn syrup and vinegar. Cook, stirring, until sugar dissolves. Heat, without stirring, to 300 to 310 degrees F (149 to 154 degrees C), or until a small amount of syrup dropped into cold water forms hard, brittle threads. Remove from heat and stir in baking soda. Pour into prepared pan; do not spread. Mixture will not fill pan. Allow to cool completely.
In the microwave or over a double boiler, melt coating chocolate, stirring frequently until smooth. Break cooled candy into bite sized pieces and dip into melted candy coating. Let set on waxed paper. Store tightly covered.

Basic Truffles

"This is a basic truffle filling to which you can add your own flavorings or extracts. You may use this to fill the chocolate shells you make using candy molds or roll into balls then into powdered sugar, cocoa, sprinkles or other toppings" Original recipe yield: 35 truffles.

INGREDIENTS:

12 ounces bittersweet chocolate, chopped
1/3 cup heavy cream
1 teaspoon vanilla extract

DIRECTIONS:

In a medium saucepan over medium heat, combine chocolate and cream. Cook, stirring, until chocolate is melted and mixture is smooth. Remove from heat and whisk in flavoring. Pour into a small dish and refrigerate until set, but not hard, 1 1/2 to 2 hours. Use to fill candies or form balls and roll in toppings.

Bavarian Mints

"These mints were always a part of the holiday cookie exchanges in Nebraska." Original recipe yield: 1 - 8x8 inch dish.

INGREDIENTS:

3 cups milk chocolate chips
1 (1 ounce) square unsweetened chocolate, chopped
1 tablespoon butter
1 (14 ounce) can sweetened condensed milk
1 teaspoon peppermint extract
1 teaspoon vanilla extract

DIRECTIONS:

Butter an 8x8 inch dish.

In a medium saucepan over low heat, combine milk chocolate chips, unsweetened chocolate and butter. Heat until melted and smooth, stirring occasionally. Remove from heat and stir in condensed milk, peppermint extract and vanilla extract. Beat with an electric mixer at a low speed for 1 minute, then at a high speed for 1 minute. Chill mixture for 15 minutes, beating by hand every 5 minutes. Beat again with electric mixer two minutes more. Pour into prepared pan and chill until firm. Cut into 1/2 inch squares.

Best Toffee Ever - Super Easy

"Chocolate and almonds top off a rich buttery toffee. A simple recipe that you could easily remember and whip up any time. I always get compliments and requests for more. Use any type of nut that you like in place of the almonds." Original recipe yield: 2 pounds.

INGREDIENTS:

2 cups butter
2 cups white sugar
1/4 teaspoon salt
2 cups semisweet chocolate chips
1 cup finely chopped almonds

DIRECTIONS:

In a large heavy bottomed saucepan, combine the butter, sugar and salt. Cook over medium heat, stirring until the butter is melted. Allow to come to a boil, and cook until the mixture becomes a dark amber color, and the temperature has reached 285 degrees F (137 degrees C). Stir occasionally.

While the toffee is cooking, cover a large baking sheet with aluminum foil or parchment paper.

As soon as the toffee reaches the proper temperature, pour it out onto the prepared baking sheet. Sprinkle the chocolate over the top, and let it set for a minute or two to soften. Spread the chocolate into a thin even layer once it is melted. Sprinkle the nuts over the chocolate, and press in slightly. Putting a plastic bag over your hand will minimize the mess.

Place the toffee in the refrigerator to chill until set. Break into pieces, and store in an airtight container.

Bon Bons

**"Chocolate covered coconut and walnut candy." Original
recipe yield: 15 servings.**

INGREDIENTS:

1 1/2 cups butter
2 pounds confectioners' sugar
1 (14 ounce) package flaked coconut
1 cup chopped walnuts (optional)
1 (14 ounce) can sweetened condensed milk
3 cups semi-sweet chocolate chips
3 tablespoons shortening

DIRECTIONS:

Cream together butter, powdered sugar and coconut. Stir walnuts and condensed milk into the mixture. Roll into 1 inch balls and arrange on waxed paper covered cookie sheets. Refrigerate for at least 2 hours.
Melt chocolate chips and shortening top of double boiler over medium-low heat. Working in small batches, dip balls in chocolate until covered. Place on waxed paper covered cookie sheets and refrigerate. When firm, store covered in refrigerator.

Bonbons

"This recipe was made by my mother only around Christmas time. Now, I carry on the tradition of this sweet confection." Original recipe yield: 150 bonbons.

INGREDIENTS:

1 cup margarine, softened
2 pounds confectioners' sugar, sifted
1 (14 ounce) can sweetened condensed milk
3 cups coconut
1 cup finely chopped walnuts
1 teaspoon vanilla extract
1 (12 ounce) package semisweet chocolate chips
2 tablespoons shortening

DIRECTIONS:

In large bowl, combine margarine, confectioners' sugar, condensed milk, coconut, chopped walnuts and vanilla. Stir well. Cover and chill in the refrigerator for 2 hours, or until mixture has thickened enough to roll into balls. Roll the mixture into 1-inch balls and place close together, but not touching, on cookie sheets. Freeze until hard.

While bonbons are freezing, line a cookie sheet or flat surface with waxed paper. Combine chocolate chips and shortening in the top of a double boiler, over, not in, simmering water. Stir until melted. Using a toothpick or a fork, dip each bonbon in the melted chocolate. Place on waxed paper to dry. When chocolate has hardened, store bonbons in plastic bag in the freezer.

Brigadeiro

"There is a great Brazilian sweet that is like a bonbon and extremely scrumptious and delicious called brigadeiro! This is a great type of sweet that is loved here in Brazil! Try it! You can make it in the microwave too, just remember to stir every minute." Original recipe yield: 20 servings.

INGREDIENTS:

3 tablespoons unsweetened cocoa
1 tablespoon butter
1 (14 ounce) can sweetened condensed milk

DIRECTIONS:

In a medium saucepan over medium heat, combine cocoa, butter and condensed milk. Cook, stirring, until thickened, about 10 minutes. Remove from heat and let rest until cool enough to handle. Form into small balls and eat at once or chill until serving.

Buckeye Balls I

"This is a great Christmas candy to have at home with your family or give as a gift." Original recipe yield: 12 dozen.

INGREDIENTS:

4 (16 ounce) jars peanut butter
3 1/2 (16 ounce) packages confectioners' sugar
1 cup butter, melted
3 (12 ounce) packages semi-sweet chocolate chips
2 tablespoons shortening

DIRECTIONS:

Blend together the peanut butter, sugar and melted butter. Allow to chill in refrigerator.
Roll into 1 inch round balls and return to refrigerator.
In a double boiler over medium heat, melt the chocolate and shortening. Whisk together until smooth.

Buckeye Balls II

"These are chocolate-covered balls of peanut butter and confectioners' sugar." Original recipe yield: 5 dozen.

INGREDIENTS:

1 1/2 cups creamy peanut butter
1/2 cup butter, softened
1 teaspoon vanilla extract
4 cups sifted confectioners' sugar
6 ounces semi-sweet chocolate chips
2 tablespoons shortening

DIRECTIONS:

Line a baking sheet with waxed paper; set aside.
In a medium bowl, mix peanut butter, butter, vanilla, and confectioners' sugar with hands to form a smooth stiff dough. Shape into balls using 2 teaspoons of dough for each ball. Place on prepared pan, and refrigerate.
Melt shortening and chocolate together in a metal bowl over a pan of lightly simmering water. Stir occasionally until smooth, and remove from heat.
Remove balls from refrigerator. Insert a wooden toothpick into a ball, and dip into melted chocolate. Return to wax paper, chocolate side down, and remove toothpick.
Repeat with remaining balls. Refrigerate for 30 minutes to set.

Buckeyes I

"This recipe is so good that I double it whenever I make it. Since it is peanut butter balls dipped in chocolate it is almost like candy. Real buckeyes are nuts that grow on trees and are related to the horse chestnut. " Original recipe yield: 5 dozen.

INGREDIENTS:

1 1/2 cups peanut butter
6 cups confectioners' sugar
1 cup butter, softened
1/2 teaspoon vanilla extract
4 cups semisweet chocolate chips

DIRECTIONS:

Blend peanut butter, sugar, butter, and vanilla. (Dough will look dry).
Roll into 1 inch balls and place on a wax paper lined cookie sheet.
Poke a toothpick into the top of each ball (to be used later as the handle for dipping) and chill in freezer until hard (1/2 hour).
Melt chocolate chips in the top of a double boiler (use very low heat, not much hotter than tap water or the chocolate will get grainy. This will take awhile).
Dip frozen peanut butter balls in chocolate holding onto the toothpick. Leave a small portion of peanut butter showing at the top to make them look like Buckeyes.
Put back on the wax paper lined cookie sheet and refrigerate 2 hours.

Buckeyes II

"Creamy peanut butter with a semisweet chocolate shell.
ENJOY!" Original recipe yield: 3 dozen.

INGREDIENTS:

1 cup creamy peanut butter
1/2 cup finely ground graham cracker crumbs
1 cup confectioners' sugar
2 cups semisweet chocolate chips
2 tablespoons shortening

DIRECTIONS:

Combine peanut butter, graham cracker crumbs, and confectioners' sugar in a bowl or a food processor until smooth. Refrigerate for at least 1 hour.
Roll teaspoonfuls of peanut butter mixture into balls. Refrigerate until ready to dip in melted chocolate.
Melt chocolate chips and shortening together in the top of a double boiler until very liquid. Using a fork or a skewer, dip each ball into chocolate leaving just the very top of the ball exposed. Set on a greased cookie sheet, setting each ball on the peanut butter end. Refrigerate until the chocolate is firm.

Cappuccino Caramels Royale

"Everyone will love this homemade chocolate candy made with instant coffee and nuts!" Original recipe yield: 3 pounds.

INGREDIENTS:

1 cup butter
2 (1 ounce) squares unsweetened chocolate, cut up
2 1/4 cups packed brown sugar
1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk (NOT evaporated milk)
1 cup light corn syrup
1 tablespoon instant coffee crystals
1 cup chopped pecans or walnuts (optional)

DIRECTIONS:

Line 8-inch square baking pan with wax paper, extending wax paper over edges of pan. Butter wax paper; set aside.
In heavy 3-quart saucepan, melt 1 cup butter and chocolate. Stir in brown sugar, EAGLE BRAND®, corn syrup and coffee crystals. Clip candy thermometer to side of pan. Cook over medium heat, stirring constantly, until thermometer registers 248 degrees F (firm-ball stage*). Mixture should boil at moderate, steady rate over entire surface. Reaching firm-ball stage should take 15 to 20 minutes.
Remove from heat. Remove thermometer. Immediately stir in nuts (optional). Quickly pour into prepared pan, spreading evenly. Cool.
When candy is firm, use wax paper to lift candy out of pan. Use buttered knife to cut into squares. Wrap each square in plastic wrap or place in candy cups if desired.

*Note: To test for firm-ball stage, spoon a few drops of the hot caramel mixture into a cup of very cold (but not icy) water. Using your fingers, form the drops into a ball. Remove ball from water. If it is firm enough to hold its shape but quickly flattens at room temperature, it has reached firm-ball stage. If the mixture hasn't reached the correct stage, continue cooking and retesting, using fresh water and a clean spoon each time.

Caramel Peanut Fudge

"This is a dessert that is just to die for! It will be a great hit at any bake sales, picnics, or just for you! Anyone ought to love it." Original recipe yield: 8 dozen.

INGREDIENTS:

BOTTOM LAYER

1 cup milk chocolate chips
1/4 cup butterscotch chips
1/4 cup creamy peanut butter

FILLING

1/4 cup butter
1 cup white sugar
1/4 cup evaporated milk
1 1/2 cups marshmallow creme
1/4 cup creamy peanut butter
1 teaspoon vanilla extract
1 1/2 cups chopped salted peanuts

CARAMEL

1 (14 ounce) package individually wrapped caramels, unwrapped
1/4 cup heavy cream

TOP LAYER

1 cup milk chocolate chips
1/4 cup butterscotch chips
1/4 cup creamy peanut butter

DIRECTIONS:

Lightly grease a 9x13 inch dish.

For the bottom layer: Combine 1 cup milk chocolate chips, 1/4 cup butterscotch chips and 1/4 cup creamy peanut butter in a small saucepan over low heat. Cook and stir until melted and smooth. Spread evenly in prepared pan. Refrigerate until set.

For the filling: In a heavy saucepan over medium-high heat, melt butter. Stir in sugar and evaporated milk. Bring to a boil, and let boil 5 minutes. Remove from heat and stir in marshmallow creme, 1/4 cup peanut butter and vanilla. Fold in peanuts. Spread over bottom layer, return to refrigerator until set.

For the caramel: Combine caramels and cream in a medium saucepan over low heat. Cook and stir until melted and smooth. Spread over filling. Chill until set.

For the top layer: In a small saucepan over low heat, combine 1 cup milk chocolate chips, 1/4 cup butterscotch chips, and 1/4 cup peanut butter. Cook and stir until melted and smooth. Spread over caramel layer. Chill 1 hour before cutting into 1 inch squares.

Cherry Blossom Fudge

"This is so easy and it will disappear fast!" Original
recipe yield: 1 - 8x8 inch dish.

INGREDIENTS:

3/4 cup evaporated milk
1 cup white sugar
1 pinch salt
1 (3 ounce) package cherry flavored gelatin
1 cup butter
2 cups semisweet chocolate chips
1 teaspoon vanilla extract
3/4 cup maraschino cherries, halved

DIRECTIONS:

Butter an 8x8 inch dish.

In a medium saucepan over medium heat, combine milk, sugar and salt. Bring to a boil and stir in gelatin. Boil 4 minutes. Remove from heat and stir in butter, chocolate chips, vanilla and cherries. Pour into prepared pan. Chill 2 hours before serving.

Chewy Chocolate Candies

"Although these are not an exact replica of the famous candies, they are delicious just the same. Letting the dough rest for a few minutes after kneading may make rolling easier." Original recipe yield: 25 candies.

INGREDIENTS:

2 tablespoons butter, melted
2 (1 ounce) squares unsweetened chocolate, melted and cooled
1/2 cup light corn syrup
3 cups confectioners' sugar, divided
3/4 cup powdered milk
1 teaspoon vanilla extract

DIRECTIONS:

In a medium mixing bowl, stir together butter and chocolate. Beat in corn syrup, 2 cups of confectioner's sugar, powdered milk and vanilla. Dough will be stiff. Sprinkle a work surface with the remaining 1 cup confectioners' sugar. Turn dough out onto work surface and knead until remaining sugar is incorporated. Shape into small logs and wrap in waxed paper.

Chinese New Year Chocolate Candy

"An easy recipe to make!" Original recipe yield: 2 dozen.

INGREDIENTS:

2 cups semisweet chocolate chips
2 cups butterscotch chips
2 1/2 cups dry-roasted peanuts
4 cups chow mein noodles

DIRECTIONS:

Butter a 9x13 inch dish.
Melt chocolate and butterscotch chips in the top of a double boiler over simmering water. Remove from heat and stir in peanuts. Stir in noodles until all is well coated. Press into prepared dish. Chill until set; cut into squares.

Chocolate Almond Bark

"Chocolate lovers and sweet tooth alike will enjoy this chocolate-almond confection!" Original recipe yield: 16 servings.

INGREDIENTS:

1/2 cup chopped almonds
2 cups milk chocolate chips
1 tablespoon shortening

DIRECTIONS:

Line a 9x13 inch baking pan with parchment paper. Set aside. Put chopped almonds in a skillet. Cook, stirring often over medium high heat, until golden brown. Remove from heat.

In a metal bowl over a pan of simmering water, melt chocolate chips and shortening until smooth. Remove from heat and stir in 1/2 the toasted almonds. Spread onto the prepared baking pan. Sprinkle with remaining almonds, and chill 30 minutes, or until solid. Break into bite-size pieces to serve.

Chocolate and Peanut Butter Dipped Apples

**"Apples on sticks coated with semi-sweet chocolate and peanut butter candy coatings for a variation on an old classic."
Original recipe yield: 10 dipped apples.**

INGREDIENTS:

10 apples, stems removed
10 to 12 wooden ice cream sticks
1 cup HERSHEY'S Semi-Sweet Chocolate Chips
1 (10 ounce) package REESE'S® Peanut Butter Chips, chopped
3/8 cup shortening, divided

DIRECTIONS:

Line tray with wax paper. Wash apples; dry thoroughly. Insert wooden stick into each apple; place on prepared tray.
Place chocolate chips, 2/3 cup peanut butter chips and 1/4 cup shortening in medium microwave-safe bowl. Microwave at HIGH (100%) 1 minute; stir. In necessary, microwave at HIGH an additional 30 seconds at a time, stirring after each heating, just until chips are melted when stirred. Dip bottom three-fourths of each apple into mixture. Twirl and gently shake to remove excess; return to prepared tray.
Place remaining 1 cup peanut butter chips and remaining 2 tablespoons shortening in small microwave-safe bowl. Microwave at HIGH 30 seconds; stir. If necessary, microwave at HIGH an additional 15 seconds at a time, stirring after each heating, just until chips are melted when stirred. Spoon over top section of each apple, allowing to drip down sides. Refrigerate until ready to serve.

Chocolate Brittle Surprise

"Like chocolate-covered toffee! Disappears like magic! Great for holiday parties, gifts!" Original recipe yield: 2 dozen.

INGREDIENTS:

35 unsalted soda crackers
1 cup butter
1 cup packed brown sugar
2 cups semisweet chocolate chips
1 cup chopped pecans (optional)

DIRECTIONS:

Preheat oven to 350 degrees F (180 degrees C). Cover cookie sheet with foil. Spray foil with cooking oil spray.
Place crackers on foil in 5 x 7 inch rows.
Microwave butter on high for 2 minutes. Add brown sugar and stir. Microwave on high for 2 more minutes, stirring every 30 seconds.
Pour over crackers. Bake 17 - 20 minutes (should bubble but not burn).
Sprinkle chocolate chips over hot crackers. Spread after 2 minutes (chips have softened). Sprinkle nuts on top.
Refrigerate 1 hour. Break into pieces. Can be frozen.

Chocolate Caramel Candy

**"A wonderful Thanksgiving or Christmas treat!" Original
recipe yield: 8 dozen 1 inch squares.**

INGREDIENTS:

1 cup milk chocolate chips
1/4 cup butterscotch chips
1/4 cup creamy peanut butter
1/4 cup butter
1 cup white sugar
1/4 cup evaporated milk
1 1/2 cups marshmallow creme
1/4 cup creamy peanut butter
1 teaspoon vanilla extract
1 1/2 cups chopped salted peanuts
14 ounces individually wrapped caramels
1/4 cup heavy cream
1 cup milk chocolate chips
1/4 cup butterscotch chips
1/4 cup creamy peanut butter

DIRECTIONS:

Lightly grease one 13x9 inch pan.

To Make Base: Combine the first three ingredients (1 cup milk chocolate chips, 1/4 cup butterscotch chips and 1/4 cup creamy peanut butter) in a small saucepan. Cook, stirring constantly, over low heat until melted and smooth. Spread into the bottom of the prepared pan. Refrigerate until set.

To Make Filling: In a heavy saucepan melt the butter over medium-high heat. Stir in sugar and evaporated milk. Bring mixture to a boil and stir for 5 minutes. Remove from heat and stir in the marshmallow cream, 1/4 cup of the peanut butter and the vanilla. Add the peanuts and spread over the base layer. Refrigerate until set.

To Make Caramel Layer: Combine the caramels and cream in a saucepan, stir over low heat until melted and smooth. Spread over the top of the filling and refrigerate until smooth.

To Make Frosting Layer: In another saucepan combine the last three ingredients (1 cup milk chocolate chips, 1/4 butterscotch chips and 1/4 cup peanut butter), stir over low heat until melted and smooth. Pour over the caramel layer. Refrigerate for at least 1 hour. Cut into 1 inch squares. Store in the refrigerator.

Chocolate Caramels

**"Homemade chocolate caramels will liven up any party."
Original recipe yield: 64 caramels.**

INGREDIENTS:

1 cup butter
1 cup sugar, granulated
1 cup dark brown sugar, packed
1 cup light corn syrup
1 (14 ounce) can NESTLE® CARNATION® Sweetened Condensed Milk
1 (2 ounce) bar NESTLE® TOLL HOUSE® Unsweetened Chocolate Baking Bar
1 teaspoon vanilla extract

DIRECTIONS:

COMBINE butter, granulated sugar, brown sugar and corn syrup in heavy-duty 2 1/2-quart saucepan. Cook over medium heat, stirring constantly until mixture boils and butter is melted. Add condensed milk and chocolate; stir constantly until chocolate is melted. Cook over medium-low heat, stirring frequently until mixture reaches 245 degrees F. on candy thermometer, about 25 to 35 minutes. Remove from heat; stir in vanilla extract. Immediately pour into prepared pan. Cool.
LIFT from pan; remove foil. Cut into 1-inch squares and wrap individually in plastic wrap, twisting ends. Store at room temperature; use within 7 to 10 days.

NOTE: If caramels become too firm to cut, soften slightly in microwave oven on DEFROST for about 2 minutes; or warm in 200 degrees F. oven for about 5 minutes.

Chocolate Covered Blueberries

"Chocolate Covered Blueberries! These are unbelievably wonderful. Eat your fruit and have some chocolate too!"
Original recipe yield: 36 candies.

INGREDIENTS:

1 cup semi-sweet chocolate chips
1 tablespoon shortening
2 cups fresh blueberries, rinsed and dried

DIRECTIONS:

Melt chocolate in a glass bowl in the microwave, or in a metal bowl set over a pan of simmering water. Stir frequently until melted and smooth. Remove from the heat, and stir in the shortening until melted.

Line a baking sheet with waxed paper. Add blueberries to the chocolate, and stir gently to coat. Spoon small clumps of blueberries onto the waxed paper. Refrigerate until firm, about 10 minutes. Store in a cool place in an airtight container. These will last about 2 days.

Chocolate Covered Cherries

**"Easy, delicious cherries. Just like you buy in the box!!!
It's best to let the candies ripen for 1 to 2 weeks."
Original recipe yield: 60 pieces.**

INGREDIENTS:

60 maraschino cherries with stems
3 tablespoons butter, softened
3 tablespoons corn syrup
2 cups sifted confectioners' sugar
1 pound chocolate confectioners' coating

DIRECTIONS:

Drain cherries and set on paper towels to dry.
In a medium bowl, combine butter and corn syrup until smooth. Stir in confectioners' sugar and knead to form a dough. Chill to stiffen if necessary. Wrap each cherry in about 1 teaspoon of dough. Chill until firm.
Melt confectioners' coating in a heavy saucepan over low heat. Dip each cherry in by its stem, and place on waxed paper lined sheets. Chill until completely set. Store in an airtight container in a cool place. Best after 1 or 2 weeks.

Chocolate Covered Cherries

"Note: If you store these they will make the juice around the cherry, like the store bought ones." Original recipe yield: 50 servings.

INGREDIENTS:

8 tablespoons melted butter
6 tablespoons corn syrup
1 (14 ounce) can sweetened condensed milk
1 teaspoon vanilla extract
3 pounds confectioners' sugar
3 (10 ounce) jars maraschino cherries, drained
2 cups semisweet chocolate chips
1/2 tablespoon shortening

DIRECTIONS:

In a large mixing bowl, combine butter, corn syrup, sweetened condensed milk, vanilla, and sugar. Knead dough, and form it into balls with a cherry wrapped in the middle. The balls should be approximately the size of walnuts. Place balls in the freezer to chill.

In a double boiler, melt chocolate chips and shortening together. Dip the cooled balls in the chocolate, let cool on parchment paper.

Chocolate Covered Orange Balls

"A friend gave me this recipe at a cookie exchange party in 1981. I won a 2nd place in a cookie contest with this recipe. It's a GREAT holiday cookie!" Original recipe yield: 3 dozen.

INGREDIENTS:

1 pound confectioners' sugar
1 (12 ounce) package vanilla wafers, crushed
1 cup chopped walnuts
1/4 pound butter
1 (6 ounce) can frozen orange juice concentrate, thawed
1 1/2 pounds milk chocolate, melted

DIRECTIONS:

In a large bowl, combine the confectioners sugar, vanilla wafers, walnuts, butter and orange juice. Mix well and shape into 1 inch round balls; allow to dry for 1 hour. Place chocolate chips in top of double boiler. Stir frequently over medium heat until melted. Dip balls into melted chocolate and place in decorative paper cups.

Chocolate Covered Peppermint Patties

"These cool peppermint patties are made with mashed potatoes." Original recipe yield: 4 dozen.

INGREDIENTS:

1 cup mashed potatoes
1 teaspoon salt
2 tablespoons melted butter
2 teaspoons peppermint extract
8 cups confectioners' sugar
8 (1 ounce) squares semisweet chocolate
2 tablespoons shortening

DIRECTIONS:

In a large bowl, mix together the potatoes, salt, butter, and peppermint extract. Gradually mix in confectioners' sugar; mix in enough to make a workable dough, between 6 and 8 cups. Knead slightly, and roll into cherry-size balls. Flatten balls to form patties. Arrange on sheets of wax paper, and allow to dry overnight. Place chocolate and shortening in a microwave-safe bowl. Heat in microwave, stirring occasionally, until melted and smooth. Dip patties in melted chocolate, and let cool on wax paper.

Chocolate Covered Potato Chips

"Ridged potato chips are dipped into tempered milk chocolate for an elegant treat that everyone will enjoy. This recipe also works for pretzels, popcorn and any kind of nut."
Original recipe yield: 1 pound.

INGREDIENTS:

1 pound high quality milk chocolate, chopped
8 cups ridged potato chips

DIRECTIONS:

Place about 3/4 of the chocolate into a heat safe bowl, and place over the top of a pan of simmering water. If you have a double boiler, use that. Heat, stirring occasionally until the chocolate has melted, then continue to heat the chocolate to 110 degrees F (43 degrees C), stirring occasionally. You may use a meat thermometer if your candy thermometer does not go that low.

As soon as the melted chocolate reaches temperature, remove it from the heat, and stir in the remaining chopped chocolate until melted. Continue stirring until the chocolate has cooled to 90 degrees F (32 degrees C). Touching a dab of chocolate to your lip will feel cool.

Use tongs to dip potato chips one at a time into the chocolate. Place on waxed paper starting at the point farthest from you and working your way in so as not to drip on your finished chips. Cool until set. You may refrigerate if you like.

Chocolate Covered Pretzels

**"This is the easiest recipe I know for these! Enjoy!"
Original recipe yield: 2 dozen.**

INGREDIENTS:

2 (10 ounce) packages pretzels
1 tablespoon heavy whipping cream
2 cups semisweet chocolate chips

DIRECTIONS:

Melt chocolate and cream in double boiler over low heat, stirring constantly.
Dip pretzels one at a time quickly to coat while mixture is still very warm. Place pretzels on wax paper.

Chocolate Delight

"This is the most delightful chocolate dessert that you will ever taste!" Original recipe yield: 12 servings.

INGREDIENTS:

- 1 (18.25 ounce) package chocolate cake mix
- 1 cup coffee-flavored liqueur
- 2 (5.9 ounce) packages instant chocolate pudding mix
- 6 (1.4 ounce) bars chocolate covered toffee bars, chopped
- 2 (12 ounce) containers frozen whipped topping, thawed
- 1 (1 ounce) square semisweet chocolate

DIRECTIONS:

Prepare chocolate cake according to package directions, and bake in a 9x13-inch pan. Cool. Cut into squares and pour coffee-flavored liqueur over cake. Prepare chocolate pudding according to package directions. In large trifle bowl or other glass bowl, crumble half of cake. Top cake with half of chocolate pudding, half of crumbled candy bars, and one container of whipped topping. Repeat layering. Shave chocolate with a vegetable peeler for garnish. Keep refrigerated until serving.

Chocolate Marshmallow Candy

"Very easy and delicious chewy chocolate candy. Stores in refrigerator for several days." Original recipe yield: 2 dozen.

INGREDIENTS:

1/2 cup butter
1 (14 ounce) can sweetened condensed milk
1 (6 ounce) package butterscotch chips
1 (12 ounce) package chocolate chips
1 cup chopped pecans
1 (10.5 ounce) package miniature marshmallows
1 teaspoon vanilla extract

DIRECTIONS:

In a saucepan, combine butter and sweetened condensed milk. Bring to a boil, then remove from heat. Stir in chocolate chips and butterscotch chips until melted. Stir in nuts, marshmallows and vanilla. Drop by spoonfuls onto waxed paper.

Chocolate Orange Truffles

"Use orange liqueur or orange juice to flavor these dipped truffles. This is a very easy recipe, requiring no candy thermometer and no sensitive tempering of the chocolate."

Original recipe yield: 2 dozen.

INGREDIENTS:

1/4 cup unsalted butter
3 tablespoons heavy cream
4 (1 ounce) squares semisweet chocolate, chopped
2 tablespoons orange liqueur
1 teaspoon grated orange zest
4 (1 ounce) squares semisweet chocolate, chopped
1 tablespoon vegetable oil

DIRECTIONS:

In a medium saucepan over medium-high heat, combine butter and cream. Bring to a boil, and remove from heat. Stir in 4 ounces chopped chocolate, orange liqueur, and orange zest; continue stirring until smooth. Pour truffle mixture into a shallow bowl or a 9X5 in loaf pan. Chill until firm, about 2 hours.

Line a baking sheet with waxed paper. Shape chilled truffle mixture by rounded teaspoons into small balls (a melon baller also works well for this part). Place on prepared baking sheet. Chill until firm, about 30 minutes.

In the top of a double boiler over lightly simmering water, melt remaining 4 ounces chocolate with the oil, stirring until smooth. Cool to lukewarm.

Drop truffles, one at a time, into melted chocolate mixture. Using 2 forks, lift truffles out of the chocolate, allowing any excess chocolate to drip back into the pan before transferring back onto baking sheet. Chill until set.

Chocolate Peanut Butter Cups

"A simple but decadent confection that quells the urge to dip your chocolate bar in the peanut butter." Original recipe yield: 12 servings.

INGREDIENTS:

1 (11.5 ounce) package milk chocolate chips, divided
1 cup peanut butter
1/4 teaspoon salt
1/2 cup confectioners' sugar

DIRECTIONS:

Trim 12 paper muffin cup liners to half of their height.
Place 1/2 chocolate chips in a microwave safe container. Microwave for 2 minutes, stirring after each minute. Spoon melted chocolate into muffin cups, filling halfway. With a spoon, draw the chocolate up the sides of the cups until evenly coated. Cool in the refrigerator until firm.
In a small bowl, mix together peanut butter, confectioners' sugar and salt. divide into the chocolate cups. Melt the remaining chocolate, and spoon over peanut butter. Spread chocolate to edges of cups.

Chocolate Peppermint Wafers

"A festive candy treat, these chocolate peppermint wafers are great for parties or just to have around." Original recipe yield: 3 dozen.

INGREDIENTS:

3 (2 ounce) bars Premier White Baking Chocolate, broken into pieces
12 peppermint hard candies, crushed
1 cup Semi-Sweet Chocolate Morsels
1 tablespoon shortening

DIRECTIONS:

LINE 8-inch-square baking pan with foil.

MICROWAVE baking bars in medium, microwave-safe bowl on MEDIUM-HIGH (70 percent) power for 1 minute; stir. Microwave at additional 10- to 20-second intervals, stirring until smooth. Stir in candy. Thinly spread into prepared baking pan. Refrigerate for 10 minutes or until firm.

REMOVE foil from candy; break into bite-size pieces.

LINE baking sheets with waxed paper.

MICROWAVE morsels and vegetable shortening in small, microwave-safe bowl on HIGH (100 percent) power for 1 minute; stir. Microwave at additional 10- to 20-second intervals, stirring until smooth.

DIP candy pieces 3/4 of the way into melted chocolate; shake off excess. Place on prepared baking sheets. Refrigerate until ready to serve.

NOTE: To crush candies, place in heavy-duty resealable plastic food storage bag; close. Crush with rolling pin or mallet.

Chocolate Pretzels

"These are unlike any chocolate pretzel I have ever had before! My aunt gave me the recipe and they are wonderful."
Original recipe yield: 2 dozen.

INGREDIENTS:

24 circular pretzels
24 milk chocolate candy kisses
1 (1.69 ounce) package mini candy-coated chocolates

DIRECTIONS:

Preheat oven to 350 degrees F (175 degrees C).
Place pretzels on baking sheets. Unwrap candy kisses and place one in the center of each pretzel.
Place in preheated oven 1 to 2 minutes, until kisses melt. Remove from oven and place one candy-coated chocolate in the center of each pretzel. Chill in refrigerator until set.

Chocolate Truffles

"Truffles make a great homemade gift at the holidays. Say thank you to a friend or co-worker with a nice box of truffles. Arrange several truffles in a pretty silver box or other tin; decorate inside of box with colorful wax paper. Wrap with bow. Re-usable tins are a nice keepsake, too."
Original recipe yield: 6 dozen.

INGREDIENTS:

3 cups semi-sweet chocolate chips

1 (14 ounce) can Sweetened Condensed Milk (NOT evaporated milk)

1 tablespoon vanilla extract

Coatings (optional):

Finely chopped toasted nuts, flaked coconut, chocolate sprinkles, colored sprinkles, unsweetened cocoa powder, confectioners' sugar or colored sugars

DIRECTIONS:

In heavy saucepan, over low heat, melt chocolate chips with condensed milk. Remove from heat; stir in vanilla. Chill 2-3 hours or until firm.

Shape into 1-inch balls; roll in any of the listed coatings.

Chill 1 hour or until firm. Store tightly covered at room temperature.

Variations:

Microwave: In 1-quart glass measure, combine chips and condensed milk. Microwave on full power (high) 3 minutes, stirring after 1 1/2 minutes. Stir until smooth. Proceed as directed above.

Amaretto: Omit vanilla. Add 3 tablespoons amaretto or other almond- flavored liqueur and 1/2 teaspoon almond extract. Roll in finely chopped toasted almonds.

Orange: Omit vanilla. Add 3 tablespoons orange-flavored liqueur. Roll in finely chopped toasted almonds mixed with finely grated orange rind.

Rum: Omit vanilla. Add 1/4 cup dark rum. Roll in flaked coconut.

Bourbon: Omit vanilla. Add 3 tablespoons bourbon. Roll in finely chopped toasted nuts.

Tip:

Place individual Chocolate Truffles into gold/silver foil candy wrappers and arrange on a tray for decadent dessert tray. Or serve with a cup of after dinner coffee as a 'mini' chocolate treat.

Chow Clusters

"Simple and delicious ...more like candy. Peanuts work well in place of the cashews or try a combination of both!"
Original recipe yield: 3 dozen.

INGREDIENTS:

2 cups semisweet chocolate chips
2 cups butterscotch chips
2 (5 ounce) cans chow mein noodles
1/2 cup cashew halves

DIRECTIONS:

In a heavy saucepan, combine chocolate and butterscotch chips. Melt, stirring constantly over low heat.
Remove when melted and add chow mein noodles. Add cashews or peanuts. Mix quickly to coat. Dip out tablespoons onto wax paper. Cool. (Can also melt chips in the microwave.)

Christmas Kiss Kandies

"Chocolate kisses are wrapped in sweet red and green almond paste and rolled in sugar for a quick, yet elegant, holiday treat." Original recipe yield: 14 candies.

INGREDIENTS:

14 HERSHEY®'S KISSES® Milk Chocolates
3/4 cup ground almonds
1/3 cup confectioners' sugar
1 tablespoon light corn syrup
1/2 teaspoon almond extract
3 drops green food color
3 drops red food color
1/2 cup white sugar

DIRECTIONS:

Remove wrappers from chocolate pieces. Stir together ground almonds and powdered sugar in medium bowl until well combined. Stir together corn syrup and almond extract; pour over almond mixture, stirring until completely blended. Divide mixture in half, placing each half in separate bowls. Add green food color to one part; with clean hands, mix until color is well blended and mixture clings together. Add red food color to other half; mix as directed. Shape at least 1 teaspoon almond mixture around each chocolate piece. Roll in granulated sugar. Store in airtight container in cool, dry place.

Christmas Turtle Candies

"This is an easy recipe for Christmas gifts." Original
recipe yield: 24 candies.

INGREDIENTS:

4 ounces pecan halves
24 individually wrapped caramels, unwrapped
1 teaspoon shortening
1 cup semisweet chocolate chips

DIRECTIONS:

Preheat oven to 300 degrees F (150 degrees C). Cover cookies sheet with aluminum foil, shiny side exposed. Lightly grease foil with vegetable oil spray. Place 3 pecan halves in a Y shape on the foil. Place 1 caramel candy in the center of each Y. Bake just until caramel is melted, about 9 to 10 minutes. Heat shortening and chocolate chips over low heat just until chocolate is melted. Spread over candies and refrigerate for 30 minutes.

Cookie Balls

"Only 3 ingredients! Can decorate with chocolate jimmies or colored sprinkles if done immediately after dipping. "

Original recipe yield: 3 dozen.

INGREDIENTS:

1 pound chocolate sandwich cookies, crushed
1 (8 ounce) package cream cheese, softened
1 pound vanilla-flavored candy coating, melted

DIRECTIONS:

In a large mixing bowl, combine crushed cookies and cream cheese to form a stiff dough. Roll into balls and dip with a fork in melted candy coating. Let rest on waxed paper until set.

Cow Pies

"This chocolate confection is easily popped in the mouth and will melt away, leaving you with a chocolate memory that will need to be revived ...with another!" Original recipe yield:
2 dozen.

INGREDIENTS:

2 cups milk chocolate chips
1 tablespoon shortening
1/2 cup raisins
1/2 cup chopped almonds

DIRECTIONS:

In the top pot of a double boiler, melt chocolate chips and shortening over simmering water in the bottom pot.. Stir until smooth. Remove from the heat; stir in raisins and almonds.
Drop by tablespoonfuls onto waxed paper or parchment. Chill until ready to serve.

Cracker Candy

"This recipe is simple, quick, and can be made with many ingredients you have on hand." Original recipe yield: 10 servings.

INGREDIENTS:

1/4 (16 ounce) package saltine crackers
1/2 pound butter
3/4 cup white sugar
2 cups semisweet chocolate chips
3/4 cup chopped walnuts

DIRECTIONS:

Preheat oven to 425 degrees F (220 degrees C).
Melt butter in a saucepan over medium heat. Stir in sugar, and bring to a low boil. Continue boiling, stirring constantly to prevent burning, approximately 3 minutes. Arrange crackers on a cookie sheet in a single layer, and drizzle with sugar mixture. Bake at 425 degrees F (220 degrees C) for 5 minutes, or until edges begin to brown. Remove from oven and spread chocolate chips evenly over the top as they melt. Sprinkle with nuts, gently pressing into the melted chocolate. Cool until chocolate has hardened, and break into pieces. Store in refrigerator until ready to serve. Allow to cool, and break into pieces. Refrigerate until ready to serve.

Creme de Pirouline

"These piroulines are also known as cigarettes russes. Crispy rolled wafers with chocolate tips." Original recipe yield: 3 dozen cookies.

INGREDIENTS:

2 cups confectioners' sugar
1 1/4 cups all-purpose flour
1/8 teaspoon salt
5/8 cup unsalted butter, melted
6 egg whites
1 tablespoon heavy cream
1 teaspoon vanilla extract

1 1/2 teaspoons light corn syrup
4 ounces finely chopped bittersweet chocolate
1/4 cup unsalted butter

DIRECTIONS:

In a large bowl, mix together the confectioners' sugar, flour and salt. Make a well in the center, and add melted butter, egg whites, heavy cream and vanilla. Mix until well blended. Cover and refrigerate for at least 2 hours or overnight.

Preheat oven to 425 degrees F (220 degrees C). Grease 2 baking sheets with vegetable oil spray or shortening. Spoon a heaping tablespoon of dough onto one of the prepared baking sheets. Using the back of a spoon, spread the batter into a very thin 6x3 1/2 inch oval. Make as many as 4 per baking sheet.

Bake for about 6 minutes, or until the edges are turning brown. Using a long metal knife or spatula, remove from the baking sheet to a clean surface. Use a chopstick or thin wooden dowel to roll the cookie up starting at the long side. If cookies get too stiff to roll, place them back in the oven for about 30 seconds. Prepare the second sheet while the first is baking. Continue baking and shaping cookies until batter is used up. Cool on a wire rack.

In a bowl over simmering water, combine the chocolate, corn syrup and remaining 1/4 cup butter. Stir occasionally until melted and smooth. Let cool slightly. Dip about 1 inch of the end of each cookie into the chocolate sauce. Allow the cookies to set up on waxed paper.

Double Chocolate Mocha Trifle

"This is a great party dessert for the chocolate lover in all of us. Optional: decorate top with canned whipped topping swirl and shaved chocolate curls. Make sure you get a little of each layer in every serving. Enjoy!" Original recipe yield: 15 servings.

INGREDIENTS:

- 1 (19.8 ounce) package brownie mix
- 1 3/4 cups cold milk
- 2 (3.3 ounce) packages instant white chocolate pudding mix
- 4 teaspoons instant coffee granules
- 2 tablespoons warm water
- 2 cups frozen whipped topping, thawed
- 3 (1.4 ounce) bars chocolate covered toffee bars, chopped

DIRECTIONS:

Prepare brownies according to package directions. Bake and cool completely. Cut into 1 inch cubes.

In a medium bowl, whisk together milk and pudding mix until mixture begins to thicken. Dissolve coffee granules in water and stir into pudding mixture. Fold in whipped topping.

In a glass serving bowl, layer one-third of brownie cubes, one-third of pudding mixture and one-third of candy. Repeat layering until all ingredients are used. Chill 30 minutes in refrigerator before serving.

Double Peanut Truffles

"Peanut butter chips are melted with cream and speckled with peanuts, then chilled, shaped into balls and rolled in cocoa and confectioners' sugar." Original recipe yield: 4 dozen.

INGREDIENTS:

1 (10 ounce) package REESE'S® Peanut Butter Chips
1 cup heavy cream
1/4 cup finely chopped peanuts
1/2 cup confectioners' sugar
1/4 cup HERSHEY'S Dutch Processed Cocoa

DIRECTIONS:

Butter 8-or 9-inch square pan; set aside.
Stir together peanut butter chips, whipping cream and peanuts in medium saucepan. Cook over low heat, stirring constantly, until chips are melted and mixture is well blended. Pour mixture into prepared pan; refrigerate 2 hours or until mixture is firm. Stir together powdered sugar and cocoa in small bowl. To prepare truffles, shape small spoonfuls of mixture with hands into 1-inch balls. Gently roll balls in cocoa mixture, coating all sides. Store in refrigerator. Re-roll truffles in cocoa mixture before serving, if desired.

Easy Decadent Truffles

"Insanely easy, but oh so rich! Recipe makes a large amount but you can vary flavorings and coatings to make several different varieties." Original recipe yield: 5 dozen.

INGREDIENTS:

1 (8 ounce) package cream cheese, softened
3 cups confectioners' sugar, sifted
3 cups semisweet chocolate chips, melted
1 1/2 teaspoons vanilla

DIRECTIONS:

In a large bowl, beat cream cheese until smooth. Gradually beat in confectioners' sugar until well blended. Stir in melted chocolate and vanilla until no streaks remain. Refrigerate for about 1 hour. Shape into 1 inch balls.

Notes:

Roll truffles in ground walnuts (or any ground nuts), cocoa, coconut, confectioners' sugar, candy sprinkles, etc.

To flavor truffles with liqueurs or other flavorings, omit vanilla. Divide truffle mixture into thirds. Add 1 tablespoon liqueur (almond, coffee, orange) to each mixture; mix well.

Easy Toffee

"Very easy and yummy toffee made with saltine crackers. You'll love it! Serves a crowd." Original recipe yield: 1 10 x 15 pan.

INGREDIENTS:

1 (10 ounce) package saltine crackers
1 cup butter
1 cup light brown sugar
1 (12 ounce) package semisweet chocolate chips
1 cup slivered almonds

DIRECTIONS:

Preheat oven to 325 degrees F (165 degrees C). Grease a baking sheet. Line baking sheet with saltine crackers, edges touching.
In a medium saucepan, combine butter and brown sugar and cook until mixture reaches 235 degrees F (112 degrees C) or a small amount of mixture dropped into cold water forms a small ball that flattens when placed on a flat surface. Pour mixture over crackers and spread evenly.
Bake in preheated oven 15 minutes. Sprinkle chocolate chips over hot toffee. When chips turn glossy, spread evenly with spatula. Sprinkle with almonds. Freeze 20 minutes before serving.

Fairy Food

"A YUMMY dessert that is good to snack on like you do cookies. It's like aerated sugar that's cooled and coated in any kind of chocolate you prefer." Original recipe yield: 6 dozen small candies.

INGREDIENTS:

1 cup white sugar
1 cup light corn syrup
1 tablespoon distilled white vinegar
1 1/2 tablespoons baking soda
1 (12 ounce) package chocolate chips (optional)

DIRECTIONS:

In a large saucepan over medium heat, stir together the sugar, corn syrup and vinegar. Bring to a boil, and heat to the hard crack stage, 300 to 310 degrees F (149 to 154 degrees C), or until a small amount of syrup dropped into cold water forms hard, brittle threads. Do not stir once the mixture begins to boil.

While you wait for the sugar to come up to temperature, grease a 7x11 inch baking dish. When the mixture reaches the hard crack stage, remove from heat, and quickly stir in the baking soda with a long handled spoon; it will become very foamy. Pour immediately into the prepared dish, and set aside to cool. Cut into little pieces when cool.

If you wish to coat the candies with chocolate, melt the chocolate chips in a metal bowl over a pan of simmering water, stirring occasionally until smooth. If the chocolate is too thick, some vegetable oil may be added. Dip pieces of candy in chocolate, and place on waxed paper until set.

Famous Caramel Cookie Bars

"These are like the real thing, they are real good. If you want to speed up the process after dipping, put in refrigerator for about 30 minutes." Original recipe yield: 40 bars.

INGREDIENTS:

40 rectangular shortbread cookies
35 individually wrapped caramels, unwrapped
1/4 cup water
4 cups milk chocolate chips

DIRECTIONS:

Place shortbread cookies on a baking sheet or tray. In a small saucepan over medium-low heat, melt caramels in water, stirring frequently. Spoon a thin line of caramel over each cookie. Place cookies in refrigerator until caramel is set.
Line baking sheets or trays with waxed paper. In a double boiler over simmering water, melt chocolate. Dip cookies in chocolate one at a time, tapping against the side of the bowl to remove excess. Place on prepared sheets and let rest at room temperature several hours, until set.

Famous Coconut-Almond Balls

"Coconut and almonds dipped in chocolate." Original recipe
yield: 26 balls.

INGREDIENTS:

4 cups flaked coconut
1/4 cup light corn syrup
1 (12 ounce) package semisweet chocolate chips
1/4 cup shortening
26 whole almonds

DIRECTIONS:

Line two cookie sheets or large flat surface with waxed paper and place large cooling rack on top. Place coconut in large bowl. Heat corn syrup, one minute in microwave, until syrup boils. Pour immediately over coconut and stir until well mixed. Using a tablespoon measure, shape coconut into 26 balls with hands and place on wire racks. Let rest 10 minutes, then re-roll each ball to keep loose ends from sticking out.

Melt shortening and chocolate together in large glass bowl in microwave, or in saucepan on stovetop, stirring once or twice. Working quickly, spoon 1 tablespoon of chocolate over each ball. Lightly press an almond on top of each ball. Let balls stand until set.

Fool-Proof Chocolate-Orange Treasure Truffles

"Finely ground chocolate wafer cookies and orange juice combine to make these delicate desserts." Original recipe yield: 50 truffles.

INGREDIENTS:

1 (16 ounce) package powdered sugar
1 (11 ounce) package finely ground chocolate wafer cookies
6 tablespoons Baking Cocoa
1 (6 ounce) can frozen orange juice concentrate
1/2 cup butter or margarine
1 (12 ounce) package Chocolate Creme TREASURES
about 50 (1 1/2-inch) paper candy liners

DIRECTIONS:

COMBINE powdered sugar, cookie crumbs and 2 tablespoons cocoa in large bowl. Stir in orange juice concentrate and butter until combined. Stir in Treasures.
ROLL dough into 1 1/4-inch balls. Roll in remaining cocoa; place in candy liners.
Store at room temperature.

Fudge Bonbons

"Rich, chewy chocolate bonbons." Original recipe yield: 60 pieces.

INGREDIENTS:

2 cups semisweet chocolate chips
1/4 cup butter
1 (14 ounce) can sweetened condensed milk
2 cups all-purpose flour
1 teaspoon vanilla extract
60 milk chocolate candy kisses, unwrapped

DIRECTIONS:

Preheat oven to 350 degrees F (175 degrees C). In a heavy saucepan over low heat, stir chocolate chips and butter until melted and smooth. Stir in condensed milk, flour and vanilla until well blended.

Shape one level teaspoon of chocolate chip dough around each candy kiss. Arrange bonbons one inch apart on ungreased cookie sheets.

Bake 6 minutes. Bonbons will be soft and shiny, but will firm up as they cool.

Fudge Puddles

"Fudge filled deliciousness!" Original recipe yield: 4 dozen.

INGREDIENTS:

1/2 cup butter, softened
1/2 cup creamy peanut butter
1/2 cup white sugar
1/2 cup packed brown sugar
1 egg
1/2 teaspoon vanilla extract
1 1/4 cups all-purpose flour
3/4 teaspoon baking soda
1/2 teaspoon salt

1 cup milk chocolate chips
1 cup semi-sweet chocolate chips
1 (14 ounce) can sweetened condensed milk
1 teaspoon vanilla extract
3/4 cup pecan halves

DIRECTIONS:

Preheat oven to 325 degrees F (165 degrees C).
Sift together flour, baking soda and salt.
Cream butter, peanut butter and white and brown sugars. Mix in egg and 1/2 teaspoon vanilla. Stir the flour mixture into creamed mixture. Shape the dough into 48 balls, 1 inch each. Place each ball in one compartment of a mini muffin tin.
For filling, put chocolate chips in a double boiler over simmering water. Stir in milk and vanilla, mix well.
Bake for 14 to 16 minutes or until lightly browned. Remove from oven and immediately make wells in the center of each using a melon baller. Cool in pan for 5 minutes. Then carefully remove to wire racks. Using a measuring cup fill each shell with the chocolate mixture. Top with a pecan half.

Funky Frito Fruckies

"Anytime I can find a mixture of salt and chocolate, I jump on it. These cookies/candies are rich but wonderful. If you are not a big fan of chocolate, or want these a little less sweet, leave the chocolate off." Original recipe yield: 3 dozen.

INGREDIENTS:

10 1/2 ounces corn chips
1 cup white sugar
1 cup light corn syrup
1 cup creamy peanut butter
11 (1.55 ounce) bars milk chocolate

DIRECTIONS:

In a greased 10 x 15 inch pan, place the corn chips.
In a saucepan, bring the sugar and corn syrup to a boil over medium heat. Remove from heat and stir in the peanut butter until smooth. Pour this over the chip and smooth level.
Pour this over the chip and smooth level. Place the chocolate bars in a single layer over the hot mixture and wait a few minutes until the heat melts them and then smooth the chocolate out to form a thin layer. Allow to cool and then break into pieces.

Gaye's Microwave Fudge

"A quick and easy chocolate or sugar fix. Chopped nuts can be added with the vanilla, if desired." Original recipe yield:
1 - 9x9 inch dish.

INGREDIENTS:

4 cups confectioners' sugar
1/2 cup unsweetened cocoa powder
1/4 cup milk
1/2 cup butter
2 teaspoons vanilla extract

DIRECTIONS:

Grease a 9x9 inch dish.
In a microwave safe bowl, stir together confectioners' sugar and cocoa. Pour milk over mixture and place butter in bowl. Do not mix. Microwave until butter is melted, 2 minutes. Stir in vanilla and stir vigorously until smooth. Pour into prepared dish. Chill in freezer 10 minutes before cutting into squares.

Ginny's Raspberry Truffles

"HONORABLE MENTION WINNER: 2002 Hershey's 'I Resolve to Eat More Chocolate' Recipe Contest. A delightful treat that can be made ahead of time for gift giving. A sure hit with a touch of raspberry flavoring that mellows with age!"
Original recipe yield: 6 dozen.

INGREDIENTS:

2 cups HERSHEY®'S Semi-Sweet Chocolate Chips or HERSHEY®'S Milk Chocolate Chips
1 2/3 cups HERSHEY®'S Raspberry Chips
6 tablespoons unsalted butter
1 (10 ounce) jar seedless raspberry jam
2 tablespoons raspberry liqueur OR 1 teaspoon raspberry candy flavoring
5 tablespoons whipping cream, or as needed
Coatings (powdered sugar, cocoa, toasted coconut or chopped nuts)

DIRECTIONS:

Place chocolate chips, raspberry chips and butter in large microwave-safe bowl. Microwave at HIGH (100%) 1 minute; stir. If necessary, microwave at HIGH an additional 15 seconds at a time, stirring after each heating, until chocolate is melted and mixture is smooth when stirred. Stir in jam, liqueur and 4 tablespoons whipping cream. If necessary, add additional whipping cream, one half teaspoon at a time, until mixture is well blended and smooth. Cover; refrigerate several hours or overnight until chocolate mixture is firm enough to handle. Roll mixture into 1-inch balls; while still tacky roll in your choice of coating. Place coated truffle on cookie sheet to set. Refrigerate several hours or until completely cold; transfer to airtight container. Store in cool, dry place. Candy flavor is best after storing for about 1 week. Truffles also freeze well.

Gourmet Pretzel Rods

"They're CRUNCHY and CHEWY and SWEET and SALTY and have a touch of CHOCOLATE... the ultimate snack! I get the peanuts and caramels in the bulk food section of the grocery store. It took me a couple of tries to get the caramel right (if you use 2 tablespoons water like some recipes for caramel apples call for, it stays too gooey; if you don't use any water, the caramel gets hard as a rock!)" Original recipe yield: 15 servings.

INGREDIENTS:

1 (14 ounce) package individually wrapped caramels, unwrapped
1 tablespoon water
15 pretzel rods
1/2 (14 ounce) package candy-coated chocolate pieces
1 1/2 cups chopped peanuts

DIRECTIONS:

In a microwave safe dish, combine caramels and water. Microwave for 2 to 2 1/2 minutes or until smooth, stirring after each minute.

Dip a pretzel rod into melted caramel. Reserve about an inch at the end to use as a handle, and spread smooth with a spatula or the back of a spoon. Attach 12 chocolate pieces, then roll in chopped peanuts. Place on wax paper until set.

Note:

If caramel becomes difficult to work with about halfway through dipping, you can add 1/2 teaspoon water, and microwave for another 30 seconds; but don't keep microwaving or the caramel gets ruined.

Grandma's Christmas Candy

"This recipe has been passed down in our family for generations, and is always a favorite." Original recipe yield: 1 pound.

INGREDIENTS:

2 cups semisweet chocolate chips
1/2 cup butter
2 cups crunchy peanut butter

DIRECTIONS:

Line a 9 X13 inch pan with foil. Set aside.
In the top pot of a double boiler set, slowly melt chocolate pieces and butter until smooth. Add peanut butter and stir until well mixed.
Pour chocolate mixture into pan; cover and chill in refrigerator until hardened. Cut into small squares and serve.

Hazelnut Toffee Crunch

"This buttery toffee is SO easy and quick! The chocolate combined with the hazelnuts is incredibly yummy!!" Original recipe yield: 1 pound of candy.

INGREDIENTS:

1 1/2 cups milk chocolate chips
1/2 cup white sugar
1/2 cup butter (no substitutes)
1 1/2 cups chopped hazelnuts
2 tablespoons light corn syrup

DIRECTIONS:

Line a 9 inch square pan with enough aluminum foil to extend a little past the edges, and butter the foil.
Place chocolate chips in a glass bowl, and cook in the microwave, stirring every 20 to 30 seconds until melted and smooth. Spread the melted chocolate in the bottom of the prepared pan. Set aside in the refrigerator to cool while you make the candy part.

In a small saucepan over medium heat, combine the sugar, butter, hazelnuts and corn syrup. Bring to a boil, stirring to blend as the butter melts. Heat the mixture to 250 to 265 degrees F (121 to 129 degrees C), or until a small amount of syrup dropped into cold water forms a rigid ball.
Pour over the cooled chocolate, and spread into an even layer. Return to the refrigerator to cool. When completely cool, break into bite size pieces, and store in an airtight container.

Hockey Pucks

"These treats are enjoyed by all peanut butter and chocolate lovers and are on my Christmas tray every year." Original recipe yield: 2 dozen.

INGREDIENTS:

1 (16 ounce) jar peanut butter
1 (16 ounce) package buttery round crackers
1 pound semisweet chocolate, chopped

DIRECTIONS:

Spread 1 teaspoon peanut butter on a cracker and top with another cracker. Place chocolate in top of double boiler; stir frequently over medium heat until melted. Place cracker sandwiches onto a fork and dip into the chocolate. Drain excess chocolate and cool on waxed paper. Store in refrigerator or cover and freeze until ready to serve.

Luscious Chocolate Truffles

"These are very rich and enticing. Use red sprinkles for Valentine's Day, green ones for St. Patrick's Day and red, white and blue ones for Independence Day! Top with your choice of toppings, some we like: colored sugar, chocolate sprinkles, and colored sprinkles!" Original recipe yield: 6 dozen.

INGREDIENTS:

3 cups semi-sweet chocolate chips
1 (14 ounce) can sweetened condensed milk
1 tablespoon vanilla extract

DIRECTIONS:

In large saucepan, melt chocolate chips with sweetened condensed milk. Remove from heat and stir in vanilla. Transfer the mixture into a medium bowl. Cover and chill 2 to 3 hours or until firm.
Shape mixture into 1 inch balls; roll in desired covering and/or decorate them.
Refrigerate in a tightly covered dish.

Marble Nut Clusters

"These are tasty, easy, and great on gift trays. They are also very decadent looking." Original recipe yield: 2 dozen.

INGREDIENTS:

2 cups semisweet chocolate chips
1 1/2 cups chopped nuts
1 ounce white chocolate, melted

DIRECTIONS:

Line 2 mini muffin pans with liners.
Melt chocolate chips in microwave on high for 3 to 4 minutes. Stir in nuts.
Drop chocolate nut mixture by teaspoonfuls into the muffin cups. Drip just a little melted white chocolate into the center of the cup. Using a toothpick, swirl the white chocolate through the chocolate. Cool, keep in fridge in air tight container.

Martha Washington Candies

"Here is a candy that can be given as gifts during the holidays or just gobbled up whenever you have a hankering for it. They are a hand-dipped pecan candy in a fondant-like base." Original recipe yield: 8 dozen.

INGREDIENTS:

1 cup margarine
4 cups confectioners' sugar
1 (14 ounce) can sweetened condensed milk
2 cups shredded coconut
2 cups chopped pecans
2 teaspoons vanilla extract
2 cups semisweet chocolate chips

DIRECTIONS:

Line 2 cookie sheets with wax paper. Set aside.
Mix margarine, sugar and sweetened condensed milk in large mixing bowl. Add coconut, pecans, and vanilla; mix well, using a sturdy large spoon. Chill until firm enough to handle.
Form into small balls and place on prepared cookie sheets . Chill until very firm.
Melt chocolate chips in top pot of double boiler over simmering water. Using a toothpick, dip balls into melted chocolate. Let cool on wax paper.

Melt In Your Mouth Toffee

"This is the easiest, best toffee I have ever made. Everyone who tries it wants the recipe." Original recipe yield: 48 servings.

INGREDIENTS:

1 pound butter
1 cup white sugar
1 cup packed brown sugar
1 cup chopped walnuts
2 cups semisweet chocolate chips

DIRECTIONS:

In a heavy saucepan, combine butter, white sugar, and brown sugar. Cook over medium heat, stirring constantly until mixture boils. Boil to brittle stage, 300 degrees F (150 degrees C) without stirring. Remove from heat. Pour nuts and chocolate chips into a 9x13 inch dish. Pour hot mixture over the nuts and chocolate. Let the mixture cool and break it into pieces before serving.

Milk Chocolate Popcorn

"Kids of every age will love these crunchy treats! Loaded with chocolate and peanuts they make great snacks and stocking-stuffers." Original recipe yield: 14 cups.

INGREDIENTS:

12 cups popped popcorn
2 1/2 cups salted peanuts
1 (11.5 ounce) package Milk Chocolate Morsels
1 cup light corn syrup
1/4 cup butter or margarine

DIRECTIONS:

PREHEAT oven to 300 degrees F (150 degrees C). Grease a large roasting pan. Line a large bowl or serving plate with waxed paper.
COMBINE popcorn and nuts in prepared roasting pan. Combine morsels, corn syrup and butter in medium, heavy-duty saucepan. Cook over medium heat, stirring constantly, until mixture boils. Pour over popcorn; toss well to coat.
BAKE, stirring frequently, for 30 to 40 minutes. Cool slightly in pan; remove to prepared serving plate. Store in airtight container for up to two weeks.

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BAKE, stirring frequently, for 30 to 40 minutes. Cool slightly in pan; remove to prepared serving plate. Store in airtight container for up to two weeks.

Oodle Kadoodles

"Chow mein noodles form the core of this delicious and easy snack. Add Chocolate Chips, Peanut Butter Chips, Peanuts, and Raisins for a treat that's sure to please." Original recipe yield: 4 1/2 dozen candies.

INGREDIENTS:

1 (12 ounce) package Semi-Sweet Chocolate Chips
1 (10 ounce) package REESE'S® Peanut Butter Chips
1 3/4 cups REESE'S® Creamy or Crunchy Peanut Butter
3 cups chow mein noodles
1 cup chopped peanuts
1 cup raisins

DIRECTIONS:

Line several trays or cookie sheets with wax paper.
Place chocolate chips, peanut butter chips and peanut butter in large microwave-safe bowl. Microwave at HIGH (100%) 1 minute; stir. Continue heating 30 seconds at a time, stirring after each heating, until chips are completely melted and mixture is smooth when stirred. Stir in noodles, peanuts and raisins.
Drop by heaping teaspoonfuls onto prepared trays. Refrigerate until set (about 40 minutes). For best results, store in refrigerator.

OREO® Caramel Clusters

"Delight your family tonight with this scrumptious dessert from Kraft." Original recipe yield: 20 candies.

INGREDIENTS:

28 KRAFT Caramels, unwrapped
1 tablespoon water
60 OREO Mini Bite Size Chocolate Sandwich Cookies
4 (1 ounce) squares BAKER'S Semi-Sweet Baking Chocolate, melted

DIRECTIONS:

Melt caramels with water in small saucepan on medium-low heat, stirring frequently until melted and smooth; set aside.
Arrange chocolate sandwich cookies in 20 clusters of 3 on large lightly greased cookie sheet.
Spoon 1 tsp. caramel mixture over each cluster of cookies; drizzle each with 1 tsp. melted chocolate. Let stand until set. Remove from cookie sheet. Store in airtight container.

Oreo™ Cookie Bark

"This is really more of a candy than a cookie, but it is always a hit on my cookie trays!!" Original recipe yield: 3 -1/2 pounds.

INGREDIENTS:

- 1 (20 ounce) package chocolate sandwich cookies with creme filling
 - 2 (18.5 ounce) packages white chocolate
-

DIRECTIONS:

Line a 10x15 inch jellyroll pan with waxed paper. Coat paper with non-stick vegetable spray and set aside.

In a large mixing bowl, break half of the cookies into coarse pieces with fingers or the back of a wooden spoon.

In a microwave safe glass or ceramic mixing bowl, melt one package of the white chocolate according to package directions. Remove from microwave and quickly fold in broken cookie pieces. Pour mixture into prepared pan and spread to cover half the pan. Repeat process with remaining chocolate and cookies, spreading mixture into the other half of pan. Refrigerate until solid, about 1 hour.

Remove bark from the pan and carefully peel off waxed paper. Place bark on a large cutting board and cut with a large chef's knife. Store in airtight container.

Peanut Clusters

"These chocolate peanut clusters are very easy to make."
Original recipe yield: 3 dozen.

INGREDIENTS:

1 (12 ounce) package semi-sweet chocolate chips
1 (12 ounce) package peanut butter chips
12 ounces raw Spanish peanuts

DIRECTIONS:

Combine chocolate chips and peanut butter chips in top of double boiler. Stir frequently over low to medium heat until melted; add peanuts and stir. Drop by teaspoon full on wax paper. Allow to cool.

Peanut Clusters II

"Insanely rich but so crunchy and good. Any chocolate lover will enjoy these!" Original recipe yield: 3 to 4 dozen.

INGREDIENTS:

2 cups semisweet chocolate chips
1 (14 ounce) can sweetened condensed milk
1 cup roasted peanuts
2 cups crispy rice cereal

DIRECTIONS:

In a medium heat-proof bowl, melt together the chocolate chips and condensed milk in the microwave. If you do not have a microwave, use a metal bowl over the top of a pan of simmering water. Stir frequently until melted and smooth. Stir in the peanuts and rice cereal until well blended. Drop by rounded spoonfuls onto waxed paper. Chill 2 hours to set.

Peppermint Creams

"The creams need to set overnight. If you wish to use chocolate, melt 2 ounces chocolate chips, then dip half of the cookie into it. You may also knead in food coloring before you mold them." Original recipe yield: 12 creams.

INGREDIENTS:

1 egg white
3 cups confectioners' sugar
1 teaspoon peppermint extract

DIRECTIONS:

In large bowl, whisk egg white until frothy, but not stiff. Stir in confectioners' sugar and peppermint extract. You may need to knead it with your hands. If you wish to add food coloring, knead it in, and keep kneading until the color is evenly distributed.

Line a cookie sheet with parchment paper. Form the dough into small balls, place on cookie sheet and flatten slightly. Cover and let sit overnight in a cool, dry place, until set.

Peppermint Patties

"I have made these every year as one of many Christmas treats. My family really loves them, it wouldn't be Christmas without them! When you dip, tap the fork on the edge of the pan to shake off excess. Slide the patty onto waxed paper -- you can use the fork to make a little swirl on the top to make it pretty." Original recipe yield: 28 patties.

INGREDIENTS:

3/4 cup sweetened condensed milk
1 1/2 teaspoons peppermint extract
4 cups confectioners' sugar
3 cups semisweet chocolate chips
2 teaspoons shortening

DIRECTIONS:

In a large mixing bowl, combine condensed milk and peppermint extract. Beat in enough confectioners' sugar, a little at a time, to form a stiff dough that is no longer sticky. Form into 1 inch balls, then place on waxed paper and flatten with fingers to form patties. Let patties dry at room temperature two hours, turning once. In a medium saucepan over low heat, melt chocolate with shortening, stirring often. Remove from heat. Dip patties, one at a time, into chocolate by laying them on the tines of a fork and lowering the fork into the liquid. Let cool on waxed paper until set.

Pioneer Potato Candy

"Try rolling these in 2/3 cup ground, salted peanuts instead of coconut!" Original recipe yield: 8 dozen.

INGREDIENTS:

2 baking potatoes, peeled and cubed
1/2 teaspoon salt
2 teaspoons vanilla extract
2 pounds confectioners' sugar
1 pound chocolate confectioners' coating
1 cup flaked coconut

DIRECTIONS:

Place potatoes in a medium saucepan with water to cover. Bring to a boil, then reduce heat and simmer 20 minutes, until potatoes are soft. Drain and mash.

In a large bowl, combine 1 cup mashed potatoes, salt and vanilla until smooth. Sift confectioners' sugar over potato mixture a cup at a time. Stir into potatoes. Mixture will liquefy at first when sugar is added, then gradually begin to thicken. When it becomes the consistency of stiff dough, knead it, adding more sugar if necessary, or not using the whole amount if mixture is very stiff. Cover with a damp cloth and chill until mixture holds its shape when formed into a small (1/2 inch) ball.

Form potato mixture into 1/2 inch balls.

Melt confectioners' coating in a double boiler or in a small saucepan over low heat. Dip balls in melted chocolate, then roll in coconut. Let cool completely. Store in an airtight container.

Plastic Chocolate

"This chocolate dough can be rolled out like a fondant, or molded to form roses, leaves or whatever. It's very simple to make, and quite impressive. This can also be made with white chocolate." Original recipe yield: 2 pounds.

INGREDIENTS:

1 pound semisweet chocolate, chopped
3/4 cup light corn syrup

DIRECTIONS:

Melt chocolate in a large metal bowl over a pan of simmering water. Stir occasionally until smooth. Remove from heat, and stir in the corn syrup. The mixture will become sticky, but keep stirring until very well blended. Spoon onto a piece of plastic wrap, and wrap tightly. Let stand at room temperature until firm before using. Overnight is best. Use unsweetened cocoa powder on work surfaces to prevent sticking.

Premier White Almond Bark

"A tasty white chocolate almond bark. Great for holiday entertaining!" Original recipe yield: 1 - 8 inch square pan.

INGREDIENTS:

6 (2 ounce) bars NESTLE® TOLL HOUSE® Premier White Baking Chocolate, broken into pieces
1 tablespoon vegetable shortening
1/2 cup sliced almonds, toasted
1/4 cup NESTLE® TOLL HOUSE® Semi-Sweet Chocolate Morsels

DIRECTIONS:

LINE an 8x8 inch baking pan with foil.
MICROWAVE baking bars and vegetable shortening in medium, microwave-safe bowl on MEDIUM-HIGH (70 percent) power for 1 minute; stir. Microwave at additional 10- to 20-second intervals, stirring until smooth. Stir in almonds.
POUR into prepared pan. Refrigerate until firm.
PLACE morsels in heavy-duty plastic bag. Microwave on HIGH (100 percent) power for 30 seconds; knead until smooth. Microwave at additional 10- to 20-second intervals, kneading until smooth. Cut tiny corner from bag; drizzle over candy. Refrigerate until set. Remove foil; break into bite-size pieces.

Reese's® Peanut Butter and Milk Chocolate Chip Clusters

"Quick and easy, these candied clusters are perfect for holiday entertaining or as snacks for the little (and often big!) ones in your home. A delicious treat in only 10 minutes!" Original recipe yield: 2 1/2 dozen candies.

INGREDIENTS:

1 (11 ounce) package REESE'S® Peanut Butter and Milk Chocolate Chips
2 teaspoons shortening (do not use butter, margarine, spread or oil)
2 cups peanuts

DIRECTIONS:

Place chips and shortening in medium microwave-safe bowl. Microwave at HIGH (100%) 1 minute; stir. If necessary, microwave at HIGH an additional 15 seconds at a time, stirring after each heating, just until chips are melted and mixture is smooth when stirred. Stir in peanuts.
Spoon heaping teaspoons of peanut mixture into 1-inch paper candy cups or paper-lined muffin cups. Refrigerate 1 hour or until firm. Store tightly covered in refrigerator. About 2-1/2 dozen candies.

Rich Chocolate Pumpkin Truffles

**"These divine little gems make stunning holiday gifts"
Original recipe yield: 4 dozen.**

INGREDIENTS:

2 1/2 cups crushed vanilla wafers
1 cup ground almonds
3/4 cup sifted powdered sugar
2 teaspoons ground cinnamon
1 cup NESTLE® TOLL HOUSE® Semi-Sweet Chocolate Morsels, melted
1/2 cup LIBBY'S® 100% Pure Pumpkin
1/3 cup coffee flavored liqueur

DIRECTIONS:

COMBINE crushed cookies, ground almonds, 1/2 cup powdered sugar and cinnamon in medium bowl. Blend in melted chocolate (Follow melting direction on NESTLE package,) pumpkin and coffee liqueur. Shape into 1-inch balls. Refrigerate. Dust with remaining powdered sugar just before serving.

Rocky Road Candy

"This is a delicious candy with chocolate, peanuts, and marshmallows." Original recipe yield: 4 dozen.

INGREDIENTS:

1 cup semisweet chocolate chips
1 (1 ounce) square unsweetened baking chocolate
1 tablespoon butter
2 eggs
1 1/4 cups confectioners' sugar
1/2 teaspoon salt
1 teaspoon vanilla
2 cups salted peanuts
2 cups miniature marshmallows

DIRECTIONS:

In a small saucepan over medium-low heat, melt chocolate chips, unsweetened chocolate and butter, stirring until smooth. Remove from heat.
In a large bowl, beat eggs until foamy. Beat in sugar, salt and vanilla until smooth and thick. Beat in chocolate mixture. Fold in peanuts and marshmallows.
Drop by spoonfuls onto waxed paper lined trays. Chill in refrigerator 2 hours, until firm. Keep refrigerated until serving.

Rocky Road Drops

"These are wonderful to give to friends as gifts. We make them every year at Christmas. You can change quantities and ingredients as needed." Original recipe yield: 4 dozen.

INGREDIENTS:

1 (12 ounce) package semisweet chocolate chips
2 cups butterscotch chips
2 cups raisins
2 cups peanuts
2 cups miniature marshmallows
4 cups chow mein noodles

DIRECTIONS:

In the top of a double boiler, melt the chocolate and butterscotch chips.
In a large bowl, combine the raisins, peanuts, marshmallows and chow mein noodles. Add melted chocolate mixture and quickly mix well.
Drop by tablespoons onto wax paper; allow to sit until hardened.

Rum Truffles

"These truffles will be soft inside despite that it feels firm on the outside. You only need to store them in a cool place, but not necessarily the fridge. Make sure you always use an airtight container! Be sure to use good quality chocolate!" Original recipe yield: 24 truffles.

INGREDIENTS:

8 (1 ounce) squares bittersweet chocolate, chopped
1/4 cup cream
2 tablespoons unsalted butter
1/2 cup chocolate cake crumbs
2 teaspoons dark rum
1/2 cup chocolate sprinkles

DIRECTIONS:

Line a sheet pan with aluminum foil or parchment paper. Place chopped chocolate in a heatproof bowl.

In a saucepan, combine cream and butter. Place over low heat, and bring to a boil. Pour over chocolate, and stir until chocolate is melted and smooth. Stir in cake crumbs and rum. Set aside until firm, but not hard.

Roll heaping teaspoons of chocolate mixture into balls, then roll in the chocolate sprinkles. Place on the prepared tray. Refrigerate 30 minutes or until firm. Serve in small paper cups.

Note:

I save up chocolate cake crumbs whenever I have a chance. They can be stored in the freezer. Pack the crumbs in the amount needed. A good chocolate cake makes all the difference!

Select-Your-Own Chocolate Truffles

"For Chocolate Orange Truffles: Add 1/4 teaspoon freshly grated orange peel with vanilla. For Mocha Truffles: Add 1 to 2 tablespoons powdered instant coffee with cocoa. For Nut Truffles: Add 3/4 cup coarsely chopped toasted pecans to chocolate mixture with vanilla." Original recipe yield: 30 truffles.

INGREDIENTS:

3/4 cup butter
3/4 cup HERSHEY'S Cocoa Powder
1 (14 ounce) can sweetened condensed milk
1 teaspoon vanilla extract

1/3 cup white sugar
1/4 cup ground cinnamon

2 cups HERSHEY'S Semi-Sweet Chocolate Chips
2 tablespoons shortening
2 teaspoons shortening

DIRECTIONS:

In medium saucepan over low heat, melt butter. Add cocoa; stir until smooth. Add sweetened condensed milk; stir constantly until mixture is thick, smooth and glossy, about 4 minutes. Remove from heat; stir in vanilla. Refrigerate 3 to 4 hours or until firm.

Shape into 1-1/4 inch balls; coat with cocoa, powdered sugar or Coating Selections. Refrigerate 1 to 2 hours or until firm. Store, covered in refrigerator.

Sugar and Cinnamon Coating: Stir together 1/3 cup sugar and 1/4 teaspoon ground cinnamon.

Chocolate Coating: Line cookie sheet with waxed paper. In medium microwave-safe bowl, place 2 cups (12-oz. pkg.) Hershey's Semi-Sweet Chocolate Chips and 2 tablespoons plus 2 teaspoons shortening. Microwave at High (100%) 1 minute; stir. If necessary, microwave at High an additional 15 seconds at a time, stirring after each heating, just until chips are melted and mixture is smooth when stirred. Place truffle on fork and immediately dip into melted chocolate mixture; allow excess chocolate to drip off truffles. If necessary, scrape off excess chocolate with knife or small spatula. Place on prepared sheet. Sprinkle with colored sprinkles, if desired. Refrigerate as above.

Special Dark® Fudge Truffles

"Hershey®'s Special Dark Chocolate Chips are the foundation for this rich truffle. Combine with whipping cream, and coat with your favorite toppings once firm. Be creative! Your handmade truffles are sure to impress!" Original recipe yield: 3 dozen.

INGREDIENTS:

2 cups HERSHEY®'S SPECIAL DARK® Chocolate Chips

3/4 cup whipping cream

Various coatings such as toasted chopped pecans, coconut, powdered sugar, cocoa or small candy pieces

DIRECTIONS:

Combine chocolate chips and cream in medium microwave-safe bowl. Microwave at HIGH (100%) 1 minute; stir. If necessary, microwave an additional 15 seconds at a time, stirring after each heating, until chips are melted and mixture is smooth when stirred.

Refrigerate 3 hours or until firm. Roll mixture into 1-inch balls. Roll each ball in coating. Cover; store in refrigerator.

Stained Glass Candy II

"Easy and delicious rolled chocolate, walnut, coconut and colored marshmallow candy!" Original recipe yield: 1 pound.

INGREDIENTS:

1/2 cup butter
1 (12 ounce) package semisweet chocolate chips
1 (14 ounce) package flaked coconut
1 cup chopped walnuts
1 (10.5 ounce) package rainbow colored miniature marshmallows

DIRECTIONS:

Melt butter and chocolate chips in a pan over low heat. Let the mixture cool slightly before stirring in walnuts and marshmallows. Let cool.
Spread coconut on waxed paper. Divide the cooled dough into two even portions. Form each portion into a long roll. Coat the rolls with the coconut. Wrap the rolls in waxed paper then again in plastic wrap. Refrigerate overnight or longer. Cut into 1/2 inch slices to serve.

Sweet Pretzel Stacks

"Easy! The hardest part is sharing them! For a nuttier confection, use 1/2 cup of peanuts." Original recipe yield: 3 dozen.

INGREDIENTS:

2 cups crushed pretzels
1/4 cup peanuts
2/3 cup sweetened condensed milk
1/2 cup semisweet chocolate chips
1/2 cup butterscotch chips
1/4 teaspoon vanilla extract

DIRECTIONS:

In a large mixing bowl combine pretzels and peanuts. Set aside.
In a medium saucepan mix together condensed milk, chocolate chips and butterscotch chips. Cook over low heat stirring constantly until chips are melted (about 5 minutes). Remove pan from heat and stir in vanilla extract.
Pour saucepan mixture over the pretzel/peanut mixture and stir until thoroughly coated. Drop by rounded teaspoons onto waxed paper or foil. Cool (or chill) until firm. Store in covered container in cool place (or in fridge).

Toasted Almond Truffles

"Creamy and sinfully rich, these chocolate candies are coated with a fine layer of almonds." Original recipe yield: 2 dozen truffles.

INGREDIENTS:

1/2 cup Evaporated Milk
1/4 cup granulated sugar
1 (11.5 ounce) package Milk Chocolate Morsels
1/2 teaspoon almond extract
1 cup sliced almonds, finely chopped, toasted

DIRECTIONS:

COMBINE evaporated milk and sugar in small, heavy-duty saucepan. Bring to a full rolling boil over medium-low heat, stirring constantly. Boil, stirring constantly, for 3 minutes. Remove from heat.
STIR in morsels. Stir vigorously until mixture is smooth. Stir in almond extract. Refrigerate for 1 1/2 to 2 hours. Shape into 1-inch balls; roll in nuts. Cover; refrigerate until ready to serve.

Toffee I

"Candy-like base, melted chocolate over that with crushed walnuts on top." Original recipe yield: 30 -40 pieces.

INGREDIENTS:

1 cup butter
1 cup white sugar
2 tablespoons water
1 tablespoon light corn syrup
3/4 cup finely chopped walnuts
1 cup semisweet chocolate chips
1/4 cup finely chopped walnuts

DIRECTIONS:

In 2-quart heavy saucepan melt butter. Remove from heat and add sugar. Stir well until blended. Return to low heat, stir rapidly until reaching a rolling boil. Add water and corn syrup, mix well. Stir and cook over low heat to soft crack stage (290 degrees F). Remove from heat, add 3/4 cup nuts all at once. Mix well, then pour into lightly buttered 13x9x2 inch pan. Quickly spread with spatula (careful that it doesn't melt!). Let cool on own for 7-10 minutes. Sprinkle chocolate chips and spread evenly when they begin to melt. Finally top with 1/4 cup nuts (or enough to lightly cover by sprinkling). Let cool overnight. Use butter knife to get out by cracking into pieces (about the size of peanut brittle). Crack the rest by hand.

Toffee II

"My mother made this toffee every Christmas and had to hide it from us kids." Original recipe yield: 1 pound.

INGREDIENTS:

1 cup white sugar
1/2 pound butter
1 cup water
1/8 teaspoon salt
1 teaspoon vanilla extract
6 (1.45 ounce) bars dark chocolate candy

DIRECTIONS:

Grease a 9x13 inch baking pan.
Combine sugar, butter, water, and salt in a heavy saucepan. Cook, stirring continuously until the mixture reaches light crack stage (310 degrees F, 160 degrees C) on a candy thermometer). Remove the pan from heat and stir in vanilla. Pour mixture into the prepared baking pan.
Lay chocolate bars on top of the hot mixture and spread the melting chocolate over the top of the mixture. Chill well. Crack into pieces to serve.

Turtle Candy

"Pecans, caramel smothered in melted chocolate -- it's turtle candy." Original recipe yield: 24 candies.

INGREDIENTS:

72 pecan halves
24 individually wrapped caramels, unwrapped
1 cup semisweet chocolate chips
2 teaspoons shortening

DIRECTIONS:

Preheat oven to 300 degrees F (150 degrees C). Grease baking sheets.
Place three pecan halves in a Y shape on cookie sheet and place caramel in center.
Repeat with remaining nuts and caramels.
Place in preheated oven 10 minutes, until caramel is melted.
Melt chocolate chips with shortening in microwave, or in a small saucepan over low heat; stir until smooth. Spoon over candies on sheets. Chill 8 hours or overnight, until firm.

Ultimate Valentine's Day Chocolate Truffle

"On Valentine's day, profess your love with elegant decadence. Fine chocolate has long been considered the 'food of love.' The sublime chocolate truffle, known for its rarity and exquisiteness, is the epitome of erotic foods. Presented simply on a silver tray with a single red rose, it says, 'You're the one.' Add a 1/4 teaspoon of your favorite liqueur to this recipe for added zing!" Original recipe yield: 2 servings.

INGREDIENTS:

4 1/2 ounces semisweet chocolate, chopped
2 1/2 ounces unsalted butter, softened
1 egg yolk
4 ounces sifted confectioners' sugar
3 ounces heavy cream
1 tablespoon coffee-flavored liqueur
4 ounces semisweet chocolate, chopped
powdered gold leaf

DIRECTIONS:

Melt 4.5 ounces of the semi-sweet chocolate in a double boiler until just fluid. Using a whisk, incorporate softened butter, then egg yolk, sifted sugar and cream into the melted chocolate. Whisk until smooth.
Pour chocolate mixture in heart molds or any other molds (an egg poacher works well as a mold), and refrigerate until set, about 3 hours.
Melt remaining 4 ounces of chocolate in a double boiler until just fluid.
Unmold chocolate truffles and dip them in the melted chocolate, shake off excess chocolate and leave to set on parchment paper. Trim excess chocolate.
In a small bowl, combine liqueur and gold dust to achieve a paint-like consistency. Using brushes, decorate hearts with gold "paint" A simple "I love You" is quite effective, or better still use an original romantic quote. If you are very artistic, birds, or a floral motif along the edges complete the effect.

White Chocolate Covered Pretzels

"Easy recipe, and fun to do with the kids! Top some of the pretzels with chopped peanuts for a treat!" Original recipe yield: 16 servings.

INGREDIENTS:

6 (1 ounce) squares white chocolate
1 (15 ounce) package mini twist pretzels
1/4 cup red and green candy sprinkles (optional)

DIRECTIONS:

Melt white chocolate in the top of a double boiler, stirring constantly.
Dip pretzel halfway into the white chocolate, completely covering half of the pretzel.
Roll in topping if desired, and lay on wax paper.
Continue the process until all of the white chocolate is finished. Place in refrigerator for 15 minutes to harden. Store in airtight container.

Fudge

Aunt Teen's Creamy Chocolate Fudge

"This was my aunt's recipe for fudge, passed down through the family. It's better than any fudge I've ever had at the Jersey shore, and easy enough to whip up in 15 minutes or so." Original recipe yield: 3 pounds.

INGREDIENTS:

1 (7 ounce) jar marshmallow creme
1 1/2 cups white sugar
2/3 cup evaporated milk
1/4 cup butter
1/4 teaspoon salt
2 cups milk chocolate chips
1 cup semisweet chocolate chips
1/2 cup chopped nuts
1 teaspoon vanilla extract

DIRECTIONS:

Line an 8x8 inch pan with aluminum foil. Set aside.
In a large saucepan over medium heat, combine marshmallow cream, sugar, evaporated milk, butter and salt. Bring to a full boil, and cook for 5 minutes, stirring constantly.
Remove from heat and pour in semisweet chocolate chips and milk chocolate chips. Stir until chocolate is melted and mixture is smooth. Stir in nuts and vanilla. Pour into prepared pan. Chill in refrigerator for 2 hours, or until firm.

Baked Fudge

"This is wonderful! It doesn't last long. My son calls it brownies!" Original recipe yield: 24 bars.

INGREDIENTS:

2 cups white sugar
1/2 cup all-purpose flour
1/2 cup unsweetened cocoa powder
4 eggs, beaten
1 cup butter, melted
2 teaspoons vanilla extract
1 cup chopped pecans

DIRECTIONS:

Preheat oven to 300 degrees F (150 degrees C).
In large bowl, sift together sugar, flour and cocoa. Add eggs. Add melted butter, vanilla and pecans. Pour mixture into 8x12-inch baking pan.
Line a roasting pan with a damp kitchen towel. Place baking dish on towel, inside roasting pan, and place roasting pan on oven rack. Fill roasting pan with boiling water to reach halfway up the sides of the baking dish. Bake 50 to 60 minutes or until firm.

Best Ever Fudge

"This fudge is easy and delicious! Making this is our Christmas tradition. Also, you can make it ahead and freeze it for up to 3 months!" Original recipe yield: 1 - 11x16 inch jelly roll pan.

INGREDIENTS:

2 cups white sugar
1 cup milk
1 teaspoon vanilla extract
1 cup butter
25 marshmallows, quartered
2 cups milk chocolate chips
2 cups semi-sweet chocolate chips
2 (1 ounce) squares unsweetened chocolate
1 cup chopped pecans

DIRECTIONS:

Grease 1 - 11x16 inch jelly roll pan. Set aside.
Combine sugar, milk, vanilla and butter in large, heavy saucepan. Bring to a boil, stirring occasionally. Boil for 2 minutes.
Remove from heat and add marshmallows, semi-sweet chocolate chips, milk chocolate chips and unsweetened chocolate. Stir until melted and smooth. Stir in nuts. Mix well.
Pour into prepared pans. Let fudge sit at least 24 hours before cutting into squares.
Refrigerate for easier cutting.

Cheery Cherry Almond-Topped Fudge

"A pink, almond paste, no-cook fudge is topped with semi-sweet chocolate, candied cherries and sliced almonds for a sweet, festive snack." Original recipe yield: 4 dozen.

INGREDIENTS:

8 ounces almond paste
1 (14 ounce) can sweetened condensed milk, divided
3 drops red food coloring
1 3/4 cups HERSHEY'S Semi-Sweet Chocolate Chips
24 candied cherries, halved
1/2 cup sliced almonds

DIRECTIONS:

Line 8-inch square pan with foil, extending foil over edges of pan.
Beat almond paste and 1/4 cup sweetened condensed milk in small bowl until blended.
Add food color; beat until well blended. Refrigerate about 1 hour or until stiff.
Spread onto bottom of prepared pan.
Place chocolate chips and remaining sweetened condensed milk in medium microwave-safe bowl. Microwave at HIGH (100%) 1 to 1-1/2 minutes or just until chocolate is melted and mixture is smooth when stirred. Spread over top of almond paste layer. Cover; refrigerate until firm.
Use foil to lift fudge out of pan; peel off foil. Cut fudge into squares; garnish with candied cherry halves and sliced almonds. Store in tightly covered container in refrigerator.

Chocolate Fudge

"This is a good basic fun-loving fudge for any occasion."
Original recipe yield: 2 pounds fudge.

INGREDIENTS:

3 cups white sugar
1 cup evaporated milk
1/4 cup unsweetened cocoa powder
1/4 cup creamy peanut butter

DIRECTIONS:

In a 3 quart saucepan, combine white sugar, evaporated milk, and cocoa. Bring to a hard boil, and then reduce heat to medium. Continue cooking until it reaches the soft ball stage, 234 degrees F (112 degrees C). Stir in peanut butter until well blended. Pour mixture into a buttered 8x8 inch baking dish. Cool, and cut into pieces.

Chocolate Peanut Butter Fudge

"This is such an easy and fun recipe to make." Original recipe yield: 2 pounds.

INGREDIENTS:

3 cups white sugar
1 cup evaporated milk
1/4 cup cocoa
1/2 cup peanut butter
1 tablespoon butter

DIRECTIONS:

Butter one 9x9 inch pan.

Combine the sugar, evaporated milk and cocoa in saucepan. Stir over high heat until mixture comes to a rolling boil. Lower heat to medium and continue cooking to a soft ball stage.

Remove from heat, add peanut butter and margarine. Beat by hand until creamy; pour into prepared pan. Allow to cool and cut into squares.

Chocolate Walnut Fudge

"I love fudge and this is the best recipe I have." Original recipe yield: 1 - 8x8 inch dish.

INGREDIENTS:

1/2 cup butter
1 cup semisweet chocolate chips
1 teaspoon vanilla extract
2 cups white sugar
1 (5 ounce) can evaporated milk
10 large marshmallows
1 cup chopped walnuts

DIRECTIONS:

Butter an 8x8 inch dish.

Place butter, chocolate chips and vanilla in a mixing bowl. Set aside.

In a medium saucepan over medium heat, combine sugar, milk and marshmallows. Bring to a boil, stirring frequently. Reduce heat to low and cook 6 minutes more, stirring constantly. Remove from heat.

Pour marshmallow mixture over contents of mixing bowl. Beat entire mixture until it thickens and loses its gloss. Quickly fold in nuts and pour into prepared pan. Refrigerate several hours until firm.

Chocolate-Almond Fudge

"Marshmallow creme is the surprise ingredient in this cooked fudge made with semi-sweet and milk chocolate and flecked with toasted almonds." Original recipe yield: 4 pounds.

INGREDIENTS:

4 cups white sugar
1 (7 ounce) jar marshmallow creme
1 (12 fluid ounce) can evaporated milk
1 tablespoon butter
2 cups Semi-Sweet Chocolate Chips
1 (7 ounce) bar HERSHEY'S Milk Chocolate Bar, broken into pieces
1 teaspoon vanilla extract
3/4 cup chopped toasted almonds

DIRECTIONS:

Line 9-inch square pan or 13x9x2-inch pan with foil, extending foil over edges of pan. In heavy 4-quart saucepan, stir together sugar, marshmallow creme, evaporated milk and butter. Cook over medium heat, stirring constantly, until mixture comes to full rolling boil; boil, stirring constantly, 7 minutes. Remove from heat; immediately add chocolate chips and candy pieces, stirring until chocolate is melted and mixture is smooth. Stir in vanilla and almonds, if desired. Pour mixture into prepared pan; cool until firm.
Use foil to lift fudge from pan; peel off fudge. Cut into 1-inch squares. Store in tightly covered container.

Country House Fudge

"I have been making this fudge for about 15 years. It is a holiday must. My relatives demand it. It makes 2 - 9x13 inch pans, so there is plenty to share." Original recipe yield: 2 - 9x13 inch pans.

INGREDIENTS:

4 1/2 cups white sugar
1 teaspoon salt
1/2 cup butter
1 (12 fluid ounce) can evaporated milk
2 cups semisweet chocolate chips
4 (4 ounce) bars German sweet chocolate
7 ounces chocolate candy bar
1 (7 ounce) jar marshmallow creme
2 teaspoons vanilla extract
4 cups chopped walnuts

DIRECTIONS:

Butter 2 - 9x13 inch pans. Set aside.
In a large bowl, place chocolate chips and broken up chocolate bars. Make a depression in chocolate pieces, then scoop marshmallow creme into it.
In a medium saucepan, cook sugar, salt, butter, and milk for about 8 to 10 minutes. (Start timing after boiling begins) Remove from heat, add chocolate chip mixture, vanilla, and chopped nuts. Mix RAPIDLY with large wooden spoon. Pour into buttered pans.

Creamy Guilt-Free Fudge

"This creamy fudge is everything you would expect in a fudge; creamy, very chocolate-y, and addictive. It has reduced fat ingredients to take away some the guilt associated with a dessert of such proportions." Original recipe yield: 1 - 10 inch square pan.

INGREDIENTS:

2/3 cup low-fat sweetened condensed milk
1 1/2 cups semi-sweet chocolate chips
3/4 teaspoon vanilla extract
1 pinch salt

DIRECTIONS:

In a medium-sized saucepan, melt chocolate chips in sweetened condensed milk over medium-low heat. Stir in vanilla and salt.
Pour chocolate mixture into ungreased 10 inch square pan. Chill several hours until set. Cut into squares.

Double Flavor Fudge

"This recipe takes just minutes to make, with big results. Very creamy and tasty. Peanut butter chips can be substituted for butterscotch chips. " Original recipe yield: 1 - 9x13 inch pan.

INGREDIENTS:

2 cups semisweet chocolate chips
1 (11 ounce) package butterscotch chips
2 (14 ounce) cans sweetened condensed milk
salt to taste
1 1/2 teaspoons vanilla extract

DIRECTIONS:

Line one 9x13 inch pan with aluminum foil sprayed with non-stick spray. In a microwave safe bowl, combine the chocolate chips, butterscotch or peanut butter chips, condensed milk and salt. Microwave on high for 2 minutes. Remove, stir, and heat on high for 1 to 2 minutes longer. Remove and stir until all chips are melted. Add vanilla and mix well; pour into prepared pan. Chill in refrigerator overnight, or until set. Remove foil, slice and serve.

Double-Decker Fudge

"Peanut butter fudge on the bottom and chocolate on top in this simple, quickly cooked fudge made from marshmallow creme and evaporated milk." Original recipe yield: 2 pounds.

INGREDIENTS:

1 cup REESE'S® Peanut Butter Chips
1 cup HERSHEY'S Semi-Sweet Chocolate Chips
2 1/4 cups white sugar
1 (7 ounce) jar marshmallow creme
3/4 cup evaporated milk
1/4 cup butter
1 teaspoon vanilla extract

DIRECTIONS:

Line 8-inch square pan with foil, extending foil over edges of pan. Measure peanut butter chips into one medium bowl and chocolate chips into second medium bowl. Combine sugar, marshmallow creme, evaporated milk and butter in heavy 3-quart saucepan. Cook over medium heat, stirring constantly, until mixture boils; boil and stir 5 minutes. Remove from heat; stir in vanilla. Immediately stir one-half hot mixture (1-1/2 cups) into peanut butter chips until chips are completely melted; quickly pour into prepared pan. Stir remaining one-half hot mixture into chocolate chips until chips are completely melted. Quickly spread over top of peanut butter layer.

Cool completely. Remove from pan; place on cutting board. Peel off and discard foil; cut into 1-inch squares. Store tightly covered.

Duo-Chocolate Fudge

"This delicious fudge recipe is for all those milk chocolate lovers out there! From our family to yours...enjoy the holidays!" Original recipe yield: 1 - 9x13 inch pan.

INGREDIENTS:

1 pound milk chocolate
1 pound semi-sweet chocolate chips
2 1/2 tablespoons butter
2 cups marshmallow creme
2 cups chopped walnuts (optional)

1 (12 fluid ounce) can evaporated milk
4 cups white sugar

DIRECTIONS:

Lightly butter one 9x13 inch pan.
In a large bowl, combine the milk chocolate, semi-sweet chocolate, butter, marshmallow cream and nuts.
In a large saucepan over medium heat, combine the evaporated milk and sugar. Stir constantly and bring to a boil for 4 minutes.
Pour hot sugar mixture over chocolate mixture and stir with large spoon until well blended (do this quickly before fudge begins to harden). Once this is well blended, pour fudge into a buttered 9x13 inch baking pan. Spread out and smooth into pan.
Set aside to cool and harden, about 6 hours. Cut into squares when ready to serve.

Easy Nutty Fudge Cups

"Cocoa, confectioners' sugar, butter and a wee bit of milk are melted together, spiced with cinnamon and flecked with nuts, then placed in petit four cups and chilled for an easy, fancy candy." Original recipe yield: 30 candies.

INGREDIENTS:

6 tablespoons butter
1 1/2 cups confectioners' sugar
1/3 cup Cocoa Powder
3 tablespoons milk
1 teaspoon vanilla extract
3/4 cup chopped mixed nuts
1/8 teaspoon ground cinnamon

DIRECTIONS:

Line small muffin cups (1-3/4 inches in diameter) with petit four cups. In medium microwave-safe bowl, place butter. Microwave at HIGH (100%) 1 minute or until melted. Stir in powdered sugar, cocoa and milk; blend well. Microwave at HIGH 1 minute or until hot. Stir until smooth. Stir in vanilla, nuts and cinnamon. Fill cups with mixture. Sprinkle additional chopped nuts on top, if desired. Refrigerate 2 hours or until set. Store, covered in refrigerator.

Elisa's Famous Fudge

"This is a recipe my family loves! it is simple and does NOT require a candy thermometer like most fudges. It's pretty simple and does not take an expert to make it; because of this many people make variations to this recipe!! You can use any kind of chips and/or nuts. I hope you enjoy my recipe!"
Original recipe yield: 48 pieces.

INGREDIENTS:

1 1/2 cups white sugar
2/3 cup evaporated milk
2 tablespoons butter
1/4 teaspoon salt
1 (7 ounce) jar marshmallow creme
3/4 cup semisweet chocolate chips
3/4 cup butterscotch chips
1/2 cup chopped pecans
1 teaspoon vanilla extract

DIRECTIONS:

Line an 8-inch square dish with foil.
In a heavy saucepan over medium heat, combine sugar, evaporated milk, butter and salt. Bring to a boil and let roll 5 minutes. Remove from heat and stir in marshmallow creme, chocolate chips, butterscotch chips, pecans and vanilla. Continue stirring until marshmallow creme is melted and all ingredients are thoroughly combined. Pour into prepared dish.
Refrigerate for 2 hours, until firm. Lift from dish, remove foil, and cut into pieces.

Extra Easy Fudge

"A very, very easy recipe for good fudge." Original recipe
yield: 48 pieces.

INGREDIENTS:

2 cups milk chocolate chips
2 1/2 cups prepared chocolate frosting
1 cup chopped walnuts

DIRECTIONS:

Line one 8x8 inch square pan with foil. Lightly butter the foil.
In a small saucepan melt the chocolate chips over low heat, stirring constantly.
Remove the melted chocolate from the heat and stir in the frosting and the nuts
stirring until smooth. Pour into the prepared pan and refrigerate until firm. Once
firm cut in small squares.

Festive Fudge

"This sweet chocolaty fudge is easy to make and makes a great addition to party trays." Original recipe yield: 2 pounds.

INGREDIENTS:

3 cups semisweet chocolate chips
1 (14 ounce) can Sweetened Condensed Milk (NOT evaporated milk)
1 dash salt
1 cup chopped nuts (optional)
1 1/2 teaspoons vanilla extract

DIRECTIONS:

Line 8- or 9-inch square pan with wax paper. Butter wax paper; set aside. In medium-sized heavy saucepan, over low heat, melt chips with EAGLE BRAND® and salt. Remove from heat; stir in nuts if desired and the vanilla. Spread evenly into prepared pan. Chill 2 hours or until firm. Turn fudge onto cutting board; peel off wax paper and cut into squares. Store covered in refrigerator.

Variations:

Peanut Butter Glazed Fudge: Omit nuts. Stir 3/4 cup peanut butter flavored chips in with vanilla. Spread in pan and chill as above. For glaze, in small saucepan, melt 1/2 cup peanut butter flavored chips with 1/2 cup whipping cream; stir until thick and smooth. Spread over chilled fudge. Chill. Cut and store as above.

Marshmallow Fudge: Omit nuts. Stir 2 tablespoons butter in with vanilla. Fold in 2-cups miniature marshmallows. Proceed as above.

Foolproof Chocolate Fudge

"Fudge the easy way. Sweet, rich and delicious." Original recipe yield: 1 -8 or 9 inch square pan.

INGREDIENTS:

3 cups semisweet chocolate chips
1 (14 ounce) can sweetened condensed milk
1/2 cup coarsely chopped walnuts
1 1/2 teaspoons vanilla extract

DIRECTIONS:

Line one 8 or 9 inch square pan with wax paper.
In a heavy saucepan, over low heat, melt the chocolate chips with the condensed milk. Remove from heat and stir in the chopped nuts and vanilla extract. Spread mixture evenly into the prepared pan and chill for 2 hours or until firm. Once firm, turn fudge onto cutting board, peel off waxed paper and cut into small squares.

Fudge

"I double the recipe and put in a glass baking dish (9x13 inches). Nice for holidays . . . Keep it for a secret and family and friends will think you worked forever on it . . . (smiles). You can also use peanut butter chips and make peanut butter fudge." Original recipe yield: 8 x8-inch pan.

INGREDIENTS:

3 cups semisweet chocolate chips
1 (14 ounce) can sweetened condensed milk
1/4 cup butter
1 cup chopped walnuts (optional)

DIRECTIONS:

Place chocolate chips, sweetened condensed milk, and butter or margarine in large microwaveable bowl. Zap in microwave on medium until chips are melted, about 3-5 minute, stirring once or twice during cooking. Stir in nuts, if desired. Pour into well-greased 8x8-inch glass baking dish. Refrigerate until set.

German Chocolate Fudge

"This rich chocolate fudge recipe is as easy to make as it is fattening!" Original recipe yield: 80 servings.

INGREDIENTS:

2 cups semisweet chocolate chips
12 (1 ounce) squares German sweet chocolate
1 (7 ounce) jar marshmallow creme
4 1/2 cups white sugar
2 tablespoons butter
1 (12 fluid ounce) can evaporated milk
1/8 teaspoon salt
2 cups chopped pecans

DIRECTIONS:

Combine chocolate chips, German sweet chocolate and marshmallow creme in large bowl. Combine sugar, butter, evaporated milk and salt in heavy skillet. Bring to a boil over medium heat. Cook for 6 minutes, stirring constantly.

Pour hot syrup over chocolate mixture. Stir with wooden spoon until smooth. Stir in pecans.

Spread into buttered 10x15 inch pan. Let stand until firm; cut into squares.

Grandma Strait's Fudge

"This was my Grandmother's recipe for fudge that she sold in her candy shop. It is the best fudge I have had and it is very easy to make. If pecans aren't your forte, substitute walnuts or almonds!" Original recipe yield: 1 pound.

INGREDIENTS:

4 cups white sugar
1 (14 ounce) can sweetened condensed milk
1/2 cup butter
2 cups semisweet chocolate chips
1 (7 ounce) jar marshmallow creme
3/4 cup chopped pecans

DIRECTIONS:

Grease an 8x8 inch baking pan. Set aside.
In a medium saucepan combine sugar, condensed milk, butter and chocolate chips. Heat to between 234 and 240 degrees F (112 to 116 degrees C), or until a small amount of syrup dropped into cold water forms a soft ball that flattens when removed from the water and placed on a flat surface.
Remove chocolate mixture from heat and add marshmallow and nuts. Pour the fudge into the prepared pan, and let set.

Holiday Fudge

"This recipe uses an almond buttercrunch confection; a plain chocolate bar could be substituted for a more traditional fudge." Original recipe yield: 4 dozen.

INGREDIENTS:

1 (12 fluid ounce) can evaporated milk
1 1/3 cups butter
4 1/2 cups white sugar
1 pinch salt
2 (7 ounce) jars marshmallow creme
12 ounces almond buttercrunch confection, chopped
2 cups semisweet chocolate chips
1 pound chopped walnuts
2 teaspoons vanilla extract

DIRECTIONS:

Lightly butter a 9x13 inch baking dish. Set aside.
Combine milk, butter, sugar, and salt in a large heavy saucepan. Bring to a boil over medium-high heat. Then cook, stirring constantly, for 6 minutes.
Combine marshmallow cream, candy bar, and chocolate chips in a large bowl. Pour hot sugar syrup over mixture, stir until chocolate is melted and well blended. Stir in walnuts and vanilla. Pour into prepared baking dish. Allow to cool before serving.

Homemade Yummy Fudge

"Delicious fudge! Homemade!" Original recipe yield: 1 - 8x8 inch dish.

INGREDIENTS:

6 ounces cream cheese, softened
1/8 teaspoon salt
1/2 teaspoon vanilla extract
4 cups confectioners' sugar, sifted
4 (1 ounce) squares unsweetened chocolate, melted and cooled
1 cup chopped walnuts

DIRECTIONS:

Line an 8x8 inch dish with foil.
In a medium bowl, beat cream cheese until smooth. Beat in salt and vanilla. Beat in confectioners' sugar, a little at a time, until smooth. Stir in melted chocolate. Fold in walnuts. Spread into prepared pan. Chill 1 hour, until firm. Cut into one inch squares.

Irish Cream Truffle Fudge

"This is 'wicked good' stuff! This creamy sweet confection will disappear as fast as a wink." Original recipe yield: 24 pieces.

INGREDIENTS:

3 cups semisweet chocolate chips
1 cup white chocolate chips
1/4 cup butter
3 cups confectioners' sugar
1 cup Irish cream liqueur
1 1/2 cups chopped nuts

1 cup semisweet chocolate chips
1/2 cup white chocolate chips
4 tablespoons Irish cream liqueur
2 tablespoons butter

DIRECTIONS:

Butter a 8x8 inch pan.

In the top half of a double boiler melt the 3 cups semisweet chocolate chips, 1 cup white chocolate chips and 1/4 cup butter until soft enough to stir.

Stir in the confectioner's sugar and Irish cream until mixture is smooth. Stir in nuts. Place mixture in the prepared pan and lay a sheet of plastic wrap over top; press and smooth top down.

In the top half of a double boiler melt remaining chocolates until soft. Remove from heat and with a fork beat in the butter and Irish cream until smooth. Spread topping over cooled fudge with a knife. If a smooth top is important place plastic wrap over the top. Refrigerate until firm, 1 to 2 hours at least. This fudge can be easily frozen.

Jean's Fudge

"Jean is very dear friend that gave me this recipe when we worked together, she was a mentor, friend and colleague. The marshmallows make this recipe fail-proof easy. This is smooth and perfect every time." Original recipe yield: 1.25 pounds fudge.

INGREDIENTS:

2 1/4 cups white sugar
2/3 cup sweetened condensed milk
1/4 cup butter
16 large marshmallows
1 teaspoon vanilla extract
3/4 cup chopped walnuts
1 cup semi-sweet chocolate chips

DIRECTIONS:

Butter a 7 x 11 inch pan. Set aside.

In a 3 quart saucepan, mix together sugar, condensed milk, butter or margarine, and marshmallows. Cook over low heat and bring to a boil. Boil 5-7 minutes. Remove from heat.

Add vanilla, nuts, and chocolate chips. Stir until chips are melted.

Pour into prepared pan. Cool. Cut.

Maple Oat Fudge Squares

"From the kitchen of Nestle, a toasted oat cereal crust topped with maple walnut fudge." Original recipe yield: 1 - 9x13 inch pan.

INGREDIENTS:

CRUST:

2 cups miniature marshmallows
4 1/2 teaspoons light margarine
3 cups toasted oat cereal

FUDGE:

2 tablespoons light margarine
1 1/2 cups granulated sugar
2/3 cup Evaporated Lowfat Milk
1/4 teaspoon salt
2 cups miniature marshmallows
1 (12 ounce) package Premier White Morsels
1 1/2 teaspoons maple flavoring
1/4 cup chopped walnuts

DIRECTIONS:

FOR CRUST: COMBINE marshmallows and margarine in medium saucepan. Cook, stirring constantly, over medium heat for 1 to 2 minutes or until marshmallows are melted. Remove from heat; stir in cereal until coated. Press onto bottom of 13 x 9-inch baking pan coated with nonstick cooking spray, using spatula coated with nonstick cooking spray.

FOR FUDGE: COMBINE margarine, sugar, evaporated milk and salt in medium, heavy-duty saucepan. Bring to a boil, stirring constantly, over medium heat. Cook, stirring constantly, for 4 1/2 to 5 minutes. Remove from heat. Add marshmallows, morsels and maple flavoring; stir vigorously for 1 minute or until marshmallows and morsels are completely melted. Pour over prepared crust. Sprinkle with nuts; press in slightly. Chill for 2 hours or until firm. Cut into squares.

Marian's Fudge

"A family favorite for years, this is a melt in your mouth fudge which will satisfy even the most insistent chocolate craving." Original recipe yield: 1 - 9x9 inch dish.

INGREDIENTS:

2 (1 ounce) squares unsweetened baking chocolate
1 tablespoon butter
1 cup milk
2 cups white sugar
1 pinch salt
1 teaspoon vanilla extract

DIRECTIONS:

Butter a 9x9 inch dish.

In a medium saucepan over medium heat, combine chocolate, butter and milk. Bring to a boil and let boil 1 minute. Stir in sugar and salt until dissolved. Heat, stirring constantly, to between 234 and 240 degrees F (112 to 116 degrees C), or until a small amount of syrup dropped into cold water forms a soft ball that flattens when removed from the water and placed on a flat surface. Remove from heat and stir in vanilla. Let cool 10 minutes.

Beat fudge with a spoon until it loses its gloss. Pour quickly into the buttered dish. Refrigerate 30 minutes, until firm.

Million Dollar Fudge

"I have had this recipe for years; it makes an especially creamy fudge. Store in a tin box." Original recipe yield: 2 9x9 inch pans.

INGREDIENTS:

4 1/2 cups white sugar
1 pinch salt
2 tablespoons butter
1 (12 fluid ounce) can evaporated milk
2 cups chopped nuts
1 (12 ounce) package semisweet chocolate chips
12 (1 ounce) squares German sweet chocolate
2 cups marshmallow creme

DIRECTIONS:

Butter two 9x9 inch baking pans and set aside.
Place chocolate chips, German chocolate, marshmallow creme, and nuts into a large mixing bowl. Set aside.
In a 4 quart saucepan, combine sugar, salt, butter, and evaporated milk. Stir over low heat until the sugar dissolves. Bring to a boil, and cook for 6 minutes.
Pour boiling syrup over ingredients in bowl, beat until all chocolate is melted. Pour into prepared pans. Let stand a few hours before cutting.

Mint Chocolate Fudge

"If you like chocolate and mint together, and want something to satisfy your sweet tooth, this fudge will definitely do it! White confectioners' coating can be found in candy supply shops, or it is sometimes called Almond Bark." Original recipe yield: 1 3/4 pounds.

INGREDIENTS:

2 cups semisweet chocolate chips
1 (14 ounce) can sweetened condensed milk, divided
2 teaspoons vanilla extract
1 cup white confectioners' coating
1 tablespoon peppermint extract
1 drop green food coloring (optional)

DIRECTIONS:

Line an 8 or 9 inch square pan with waxed paper.
In heavy saucepan over low heat, melt chocolate chips with 1 cup sweetened condensed milk and vanilla. Spread half of the mixture into prepared pan; chill 10 minutes, or until firm. Reserve remaining chocolate mixture at room temperature.
In another heavy saucepan over low heat, melt white confectioners' coating with remaining sweetened condensed milk (mixture will be thick.) Stir in peppermint extract and food coloring. Spread this mixture on chilled chocolate layer; chill 10 minutes, or until firm.
Spread reserved chocolate mixture over the mint layer; chill 2 hours, or until firm.

Never-Never Ever-Ever Fail Fudge

"This recipe has been a constant for over 30 years. It is quick easy and always turns out. Enjoy!" Original recipe yield: 1 - 8x8 inch dish.

INGREDIENTS:

2/3 cup evaporated milk
1 2/3 cups white sugar
1/2 teaspoon salt
16 large marshmallows
1 cup semisweet chocolate chips
1 teaspoon vanilla extract
1/2 cup chopped walnuts

DIRECTIONS:

In a medium saucepan over medium heat, combine evaporated milk, sugar and salt. Bring to a boil, then remove from heat and stir in marshmallows, chocolate chips, vanilla and nuts until marshmallows are melted. Pour into an 8x8 inch dish. Let cool completely before cutting into squares.

No Fail Chocolate Fudge

"This fudge recipe is super creamy and everyone requests it during the holidays. While preparing, be sure that you don't let the mix get hotter than 238 degrees or it gets really dry but still tastes good." Original recipe yield: 30 pieces.

INGREDIENTS:

1 1/2 cups confectioners' sugar
1/3 cup skim milk
6 tablespoons butter
1 cup semisweet chocolate chips
3/4 cup marshmallow creme
1/4 teaspoon vanilla extract
3 tablespoons cocoa

DIRECTIONS:

Grease one 8x8 inch pie pan and set aside.
In a heavy saucepan over medium heat, combine the powdered sugar, milk and butter. Mix well and stir constantly until candy thermometer reads 238 degrees F (112 degrees C). Remove from heat and add chocolate chips, marshmallow creme, vanilla and cocoa. Quickly stir together and pour into prepared pan. Cool and serve. Refrigerate in an airtight container.

No Fail Fudge

"This recipe makes 5 pounds of fail-proof fudge. This recipe will never let you down." Original recipe yield: 1 - 9x13inch pan.

INGREDIENTS:

4 1/2 cups white sugar
2 (5 ounce) cans evaporated milk
4 tablespoons water
1/2 cup butter
1 cup semisweet chocolate chips
1 cup white chocolate chips
14 ounces chocolate candy bar, broken into pieces
3 cups marshmallow creme
3 cups chopped walnuts

DIRECTIONS:

Grease a 9x13 inch cake pan. In a large Dutch oven or pan, mix together sugar, evaporated milk, water, and butter. Bring to a rolling boil and boil for 5 minutes. Stir in semi-sweet and white chocolate chips., candy bars, marshmallow cream, and chopped walnuts. Mix well and pour into prepared cake pan. Cool and cut into small pieces.

Old Fashioned Fudge

"This recipe is for the good fudge. The one without nuts or creams. This fudge doesn't use any shortcuts either, so use a candy thermometer for best results." Original recipe yield: 50 squares.

INGREDIENTS:

1/2 cup unsweetened cocoa powder
2 cups white sugar
1/4 teaspoon salt
1 tablespoon light corn syrup
1 cup milk
1 tablespoon vanilla extract
2 tablespoons butter

DIRECTIONS:

In a medium saucepan, stir together the cocoa powder, sugar and salt. Mix in corn syrup, and milk until well blended. Add butter, and heat to between 234 and 240 degrees F (112 to 116 degrees C), or until a small amount of syrup dropped into cold water forms a soft ball that flattens when removed from the water and placed on a flat surface. Stir occasionally. Remove from heat, and beat with a wooden spoon until the mixture is thick and loses its gloss. Stir in vanilla, and pour into a buttered 9x9 inch baking dish. Let cool until set. Cut into small squares to serve.

Old-Fashioned Chocolate Fudge

"This fudge is easy to make and very delicious. Enjoy this with your loved ones. For best results be sure to use a candy thermometer." Original recipe yield: 60 squares.

INGREDIENTS:

2 cups white sugar
1/2 cup cocoa
1 cup milk
4 tablespoons butter
1 teaspoon vanilla extract

DIRECTIONS:

Grease an 8x8 inch square baking pan. Set aside.
Combine sugar, cocoa and milk in a medium saucepan. Stir to blend, then bring to a boil, stirring constantly. Reduce heat and simmer. Do not stir again.
Place candy thermometer in pan and cook until temperature reaches 238 degrees F(114 degrees C). If you are not using a thermometer, then cook until a drop of this mixture in a cup of cold water forms a soft ball. Feel the ball with your fingers to make sure it is the right consistency. It should flatten when pressed between your fingers.
Remove from heat. Add butter or margarine and vanilla extract. Beat with a wooden spoon until the fudge loses its sheen. Do not under beat.
Pour into prepared pan and let cool. Cut into about 60 squares.

Old-Fashioned Fudge

"This is a lot of work, but well worth it. This fudge never lasts past the day I make it." Original recipe yield: 2 dozen pieces.

INGREDIENTS:

3 tablespoons butter
3 cups white sugar
3 tablespoons cornstarch
1 pinch salt
1 teaspoon distilled white vinegar
1 cup evaporated milk
3 (1 ounce) squares unsweetened chocolate
1 teaspoon vanilla extract

DIRECTIONS:

Butter an 8 or 9 inch square pan. Set aside.
In a large bowl, combine sugar, cornstarch, and salt; mix well. In a heavy saucepan, cook butter or margarine until golden brown; remove from heat. Add sugar mixture; mix well. Stir in vinegar and milk; return to heat. Bring to a boil, stirring frequently. Cover and boil 5 minutes, stirring occasionally.
Stir in chocolate. Insert a candy thermometer and cook, uncovered to soft ball stage, 238 degrees F (114 degrees C). Remove from heat; add vanilla and do not stir. Let it sit until pan is lukewarm and easy to hold.
With a sturdy wooden spoon, beat the fudge until it loses its shine.
With buttered hands, quickly press mixture into prepared pan. Let cool slightly before cutting. Keep fudge covered tightly with plastic wrap.

One Two Three Fudge

"This creamy fudge is sure to please any group of chocolate-lovin' folks. The addition of frosting in the fudge makes this recipe smooth and fail-proof. Just be sure and use a frosting that does not include pudding in the ingredients." Original recipe yield: 36 pieces.

INGREDIENTS:

- 1/2 cup butter
 - 2 cups semisweet chocolate chips
 - 1 (16 ounce) package chocolate fudge frosting
-

DIRECTIONS:

Butter a 9x13 pan. Set aside.
In a medium saucepan, melt butter and chocolate chips together over low heat. Remove from heat and stir in frosting. Mix well.
Pour into prepared pan. Refrigerate for 2 hours. Cut into squares. Store, covered in refrigerator.

Peanut Choc-Scotch Fudge

"Best of all worlds, this fudge is to die for!" Original recipe yield: 1 - 9x13 inch dish.

INGREDIENTS:

3/4 cup butter
3 cups white sugar
3/4 cup milk
3/4 cup peanut butter
1 cup semisweet chocolate chips
1 cup butterscotch chips
1 teaspoon vanilla extract
1 (7 ounce) jar marshmallow creme

DIRECTIONS:

Lightly grease a 9x13 inch dish.
In a 2-quart saucepan over medium heat, combine butter, sugar and milk. Bring to a boil, stirring constantly. Heat to between 234 and 240 degrees F (112 to 116 degrees C), or until a small amount of syrup dropped into cold water forms a soft ball that flattens when removed from the water and placed on a flat surface. Remove from heat and stir in peanut butter, chocolate chips and butterscotch chips until melted. Stir in vanilla. Fold in marshmallow creme. Pour into prepared pan. Chill in refrigerator until firm.

pudding Fudge

"Microwave fudge made with chocolate pudding mix -- quick and easy!" Original recipe yield: 1 - 10 inch square pan.

INGREDIENTS:

1 (3.5 ounce) package non-instant chocolate pudding mix
1/3 cup white sugar
1/2 cup brown sugar
1/2 cup heavy cream
1 tablespoon butter

DIRECTIONS:

Generously butter a small pan.

Combine pudding mix, white sugar, brown sugar and cream in a large microwave-safe bowl; stir well to combine. Microwave on high until it boils, about 4 minutes. Continue to boil in microwave 3 minutes more. Stir in butter and beat until mixture begins to thicken. Spread into prepared pan and allow to cool completely before cutting into squares.

Raspberry Truffle Fudge

"A unforgettable double-layer confection that's absolutely perfect for your true love!" Original recipe yield: 2 1/2 pounds.

INGREDIENTS:

3 cups semi-sweet chocolate chips
1 (14 ounce) can sweetened condensed milk
1 1/2 teaspoons vanilla extract
salt to taste

1/4 cup heavy cream
1/4 cup raspberry flavored liqueur
2 cups semi-sweet chocolate chips

DIRECTIONS:

Spray a 9x9 inch pan with non-stick cooking spray, and line with wax paper.
In a microwave-safe bowl, combine 3 cups chocolate chips and sweetened condensed milk. Heat in microwave until chocolate melts, stirring occasionally. Be careful not to let it scorch. Stir in the vanilla and salt. Spread into pan, and cool to room temperature.
In a microwave-safe bowl, combine cream, liqueur, and 2 cups chocolate chips. Heat in microwave until the chocolate melts; stir until smooth. Cool to lukewarm, then pour over the fudge layer. Refrigerate until both layers are completely set, about 1 hour. Cut into 1 inch pieces.

Red and White Fudge

"I received this recipe from a friend before white fudge was popular, about 5 years ago. She perfected this and it is quite tasty." Original recipe yield: 15 servings.

INGREDIENTS:

2 cups white chocolate chips
1/2 cup confectioners' sugar
1 (3 ounce) package cream cheese
1 (16 ounce) package vanilla frosting
3/4 cup chopped walnuts
2/3 cup sweetened-dried cranberries
1 teaspoon orange zest

DIRECTIONS:

Line a 9x9 inch pan with aluminum foil and spray lightly with non-stick coating. Melt chips in microwave, stir until smooth.
In a mixing bowl, combine confectioners' sugar, cream cheese and frosting; blend well. Stir in melted chips, walnuts, cranberries and orange peel. Stir well and spread mixture into the prepared pan. Refrigerate 1 hour or until firm. Cut into 1 inch squares before serving.

Reese's® Peanut Butter and Milk Chocolate Chip Fudge

"This fast and fabulous fudge combines two flavors loved the world over: peanut butter and chocolate. It requires chilling, but can be made in about 5 minutes. Need a stress-free and delicious fudge? Look no further than this great Hershey's recipe!" Original recipe yield: 1 3/4 pounds fudge.

INGREDIENTS:

1 1/2 cups sugar
2/3 cup evaporated milk
2 tablespoons butter
1 1/2 cups miniature marshmallows
1 (11 ounce) package REESE'S® Peanut Butter and Milk Chocolate Chips
1 teaspoon vanilla extract

DIRECTIONS:

Line 8x8x2-inch baking pan with foil. Butter foil. Set aside. Combine sugar, evaporated milk and butter in heavy medium saucepan. Cook over medium heat, stirring constantly, to a full rolling boil. Boil, stirring constantly, 5 minutes. Remove from heat; stir in marshmallows, chips and vanilla. Stir until marshmallows are melted. Pour into prepared pan. Refrigerate 1 hour or until firm. Cut into squares. Store tightly covered in a cool, dry place.

Remarkable Fudge

"This fudge always comes out great." Original recipe yield:
1 -13x9 inch pan.

INGREDIENTS:

1 cup butter
12 ounces semisweet chocolate chips
1 (7 ounce) jar marshmallow creme
1 cup chopped walnuts
1 teaspoon vanilla extract
1 1/4 cups evaporated milk
4 cups white sugar

DIRECTIONS:

Line a 13x9 inch baking dish with foil and butter the foil.
In the top half of a double boiler combine the butter or margarine, evaporated milk and sugar. Cook on medium heat for 12 minutes or until it reaches a temperature of 236 degrees F (112 degrees C). Remove from heat and stir in the chocolate chips, vanilla and marshmallow creme. Stir until chocolate chips melt then mix in the chopped walnuts. Spread mixture into the prepared pan. Score into squares while still warm. Refrigerate until firm then cut along the scored lines.

Rich Cocoa Fudge

"Variations: Nutty Rich Cocoa Fudge: Beat cooked fudge as directed. Immediately stir in 1 cup chopped almonds, pecans or walnuts and spread quickly into prepared pan. Marshmallow-Nut Cocoa Fudge: Increase cocoa to 3/4 cup. Cook fudge as directed. Add 1 cup marshmallow creme with butter and vanilla. Do not stir. Cool to 110 F (lukewarm). Beat 8 minutes; stir in 1 cup chopped nuts. Pour into prepared pan. (Fudge does not set until poured into pan.)" Original recipe yield: 1.75 pounds.

INGREDIENTS:

3 cups white sugar
2/3 cup HERSHEY'S Cocoa Powder
1/8 teaspoon salt
1 1/2 cups milk
1/4 cup butter
1 teaspoon vanilla extract

DIRECTIONS:

Line 8-or 9-inch square pan with foil, extending foil over edges of pan. Butter foil. Mix sugar, cocoa and salt in heavy 4-quart saucepan; stir in milk. Cook over medium heat, stirring constantly, until mixture comes to full rolling boil. Boil, without stirring, until mixture reaches 234 degrees F on candy thermometer or until small amount of mixture dropped into very cold water, forms a soft ball which flattens when removed from water. (Bulb of candy thermometer should not rest on bottom of saucepan.) Remove from heat. Add butter and vanilla. DO NOT STIR. Cool at room temperature to 110 degrees F (lukewarm). Beat with wooden spoon until fudge thickens and just begins to lose some of its gloss. Quickly spread into prepared pan; cool completely. Cut into squares. Store in tightly covered container at room temperature.

Sunday School Fudge

"This fool-proof, no-cook fudge is incredibly easy and delicious. I make it with my Sunday School class, which is how it got its name." Original recipe yield: 3 dozen.

INGREDIENTS:

1 cup confectioners' sugar
1 (3 ounce) package cream cheese, softened
1/2 teaspoon vanilla extract
2 (1 ounce) squares unsweetened chocolate, melted
salt to taste
1 (1.75 ounce) package red and green sprinkles (jimmies)

DIRECTIONS:

Blend confectioners sugar, cream cheese, vanilla, melted chocolate, and salt together with an electric mixer until smooth. (You can also put all the ingredients together in a heavy plastic bag, and squish with your hands until well combined.) Press into a 8 x 5.25 x 1 1/2 foil pan. Top with red and green sprinkles. Let harden before eating.

Tiger Butter I

"This is made in the microwave and is very easy and tasty."
Original recipe yield: 24 servings.

INGREDIENTS:

16 ounces white chocolate, chopped
3/4 cup crunchy peanut butter
1 cup milk chocolate chips

DIRECTIONS:

Butter a 10x15 pan. Set aside.
Place white chocolate in a medium-sized microwave-safe bowl. Microwave on High until melted, stirring frequently. Stir in peanut butter.
Spread into prepared pan. Drizzle with melted milk chocolate chips, stirring through mixture to create a marbled effect. Let stand until set. Break into bite-sized pieces.

Tiger Butter II

"This is a delicious peanut butter and chocolate fudge. There is also white chocolate which adds a lovely vanilla sweetness. Serve this to your holiday guests and be merry." Original recipe yield: 2 pounds.

INGREDIENTS:

1 pound white chocolate
1 pound semisweet chocolate, melted
1 1/3 cups crunchy peanut butter

DIRECTIONS:

Line a 10x15 inch pan with parchment. Set aside.
In the top of a double boiler set over simmering (not boiling) water, heat white chocolate and peanut butter. Stir constantly until white chocolate and peanut butter melts.
Spread onto prepared pan. Pour melted semi-sweet chocolate over top and swirl through with a knife, to create a marble pattern. Chill until firm. Cut into 1 /2 x 1" pieces.

White Chocolate Fudge

"This is the white chocolate lovers' equivalent to heaven. Creamy sweet fudge with pecans. Serve it alongside traditional chocolate fudge for a beautiful presentation." Original recipe yield: 2 1/2 pounds.

INGREDIENTS:

1 (8 ounce) package cream cheese
4 cups confectioners' sugar
1 1/2 teaspoons vanilla extract
12 ounces white chocolate, chopped
3/4 cup chopped pecans

DIRECTIONS:

Grease an 8x8 inch baking dish. Set aside.
In a medium bowl, beat cream cheese, sugar, and vanilla until smooth.
In the top of a double boiler over lightly simmering water, heat white chocolate, stirring until melted and smooth.
Fold melted white chocolate and pecans into cream cheese mixture. Spread into prepared baking dish. Chill for 1 hour, then cut into 1 inch squares.

Best Ever Cheese Fudge

"Processed cheese food makes this the creamiest fudge ever."
Original recipe yield: 8 dozen.

INGREDIENTS:

2 cups butter
1 pound processed cheese food, cubed
4 (16 ounce) packages confectioners' sugar
1 cup cocoa
1 tablespoon vanilla extract
2 tablespoons chopped peanuts

DIRECTIONS:

Melt together butter and cheese.
Mix in confectioner's sugar and cocoa into the butter mixture. Stir in vanilla and nuts. Spread on two big cookie sheets. Cool. Cut. Store in refrigerator.

No-Cook Never-Fail Fudge

"This recipe came from a dear friend of mine. It is an unbelievably delicious fudge! This fudge has been a hit with all who have tried it. Don't let them know the ingredients until they have tasted it; they still won't believe it has cheese in it. Also, it is easier to make if the recipe is halved. Pecans can be substituted for walnuts. " Original recipe yield: 40 servings.

INGREDIENTS:

1 pound processed cheese food, cubed
1 pound butter
1 cup unsweetened cocoa powder
4 pounds confectioners' sugar
3 cups chopped walnuts
1 tablespoon vanilla extract

DIRECTIONS:

Melt cheese and butter together in a nonstick saucepan; stir until smooth. Keep this mixture over a low heat. In a mixing bowl, sift confectioners' sugar and cocoa together until thoroughly mixed and no lumps remain. Combine the sugar mixture with the melted butter and cheese. Stir until very smooth. Stir in nuts and vanilla. Press mixture into 2 lightly sprayed or buttered 9x13 inch pans; let cool until firm. Cut into small squares. This fudge can be frozen.

Spicy Pumpkin Fudge

"Oh so good! A nice alternative to traditional chocolate fudge. This recipe is a family favorite." Original recipe yield: 3 dozen squares.

INGREDIENTS:

1 cup almonds
3 cups white sugar
1 cup butter
1 (5 ounce) can evaporated milk
1/2 cup canned pumpkin
1 teaspoon pumpkin pie spice
2 cups butterscotch chips
1 (7 ounce) jar marshmallow creme
1 teaspoon vanilla extract

DIRECTIONS:

Butter a 9x13 inch pan and set aside.
Preheat oven to 300 degrees F (150 degrees C). Arrange almonds on a cookie sheet and place in oven to toast. Stir frequently. Do not burn. Remove from oven and set aside.
In a heavy saucepan, combine sugar, butter, milk, pumpkin, and spice; bring to a boil, stirring constantly. Continue boiling over medium heat until mixture reaches 234 degrees F (118 degrees C) on a candy thermometer, about 10 minutes.
Remove from heat. Stir in butterscotch chips. When chips are melted, add marshmallow cream, nuts, and vanilla. Mix until well blended.
Immediately pour butterscotch mixture into prepared pan. Spread evenly. Cool at room temperature. Cut into squares, and store in the refrigerator in an air-tight container.

Creamy Orange Fudge

"White chocolate, cream cheese, confectioners' sugar and orange extract are the only ingredients in this easy, no-cook orange-flavored fudge." Original recipe yield: 1 - 8x8 inch dish.

INGREDIENTS:

2 pounds white chocolate, melted
2 (8 ounce) packages cream cheese
6 cups confectioners' sugar
1 tablespoon orange extract

DIRECTIONS:

Beat cream cheese into melted chocolate until well blended. Beat in confectioner's sugar until mixture is smooth. Stir in orange extract. Spread in an 8x8 inch dish and let set before cutting into squares. Store in refrigerator.

Strawberry Fudge

"This recipe is healthier than chocolate fudge and just as tasty." Original recipe yield: 0.75 pound.

INGREDIENTS:

1 (12 fluid ounce) can evaporated milk
3 cups white sugar
2 tablespoons butter
1 3/4 cups sliced fresh strawberries
2 tablespoons lemon juice

DIRECTIONS:

Butter a 9x9 inch dish.
Combine milk, sugar and butter in a large saucepan over medium heat; boil. Stir in strawberries and lemon juice. Heat, stirring constantly, to between 234 and 240 degrees F (112 to 116 degrees C), or until a small amount of syrup dropped into cold water forms a soft ball that flattens when removed from the water and placed on a flat surface.
Remove from heat and quickly spread in prepared pan. Let cool before cutting and serving.

Pumpkin Fudge

"A twist on chocolate fudge that uses everyone's favorite Thanksgiving vegetable, pumpkin!" Original recipe yield: 36 servings.

INGREDIENTS:

3 cups white sugar
1 cup milk
3 tablespoons light corn syrup
1/2 cup pumpkin puree
1/4 teaspoon salt
1 teaspoon pumpkin pie spice
1 1/2 teaspoons vanilla extract
1/2 cup butter
1/2 cup chopped walnuts (optional)

DIRECTIONS:

Butter or grease one 8x8 inch pan.

In a 3 quart saucepan, mix together sugar, milk, corn syrup, pumpkin and salt. Bring to a boil over high heat, stirring constantly. Reduce heat to medium and continue boiling. Do not stir.

When mixture registers 232 degrees F (110 degrees C) on candy thermometer, or forms a soft ball when dropped into cold water, remove pan from heat. Stir in pumpkin pie spice, vanilla, butter and nuts. Cool to lukewarm (110 degrees F or 43 degrees C on candy thermometer).

Beat mixture until it is very thick and loses some of its gloss. Quickly pour into a greased eight-inch pan. When firm cut into 36 squares.

Easy Creamy Vanilla Fudge

"This is really yummy fudge. It's creamy, easy and tastes great! There are lots of things you can add to this recipe!"
Original recipe yield: 15 to 20 pieces.

INGREDIENTS:

3 3/4 cups confectioners' sugar
6 tablespoons butter
3 tablespoons milk
1 tablespoon vanilla extract
1 pinch salt

DIRECTIONS:

Grease a 9x5 inch pan. Set aside.
In a 3 quart saucepan, over very low heat, mix together confectioners sugar, butter, milk, vanilla, and salt until mixture is creamy.
Pour quickly into greased 9x5 inch pan. Refrigerate until firm, then cut into squares.
Store in an airtight container in the refrigerator.

Butterscotch Fudge

"When you need a dessert fast for those forgotten dinner parties, this is the perfect fix." Original recipe yield: 1 - 9x13 inch dish.

INGREDIENTS:

1 (14 ounce) can sweetened condensed milk
1 (11 ounce) package butterscotch chips
1/2 (11 ounce) package white chocolate chips
1 teaspoon butter flavored extract
1 teaspoon rum flavored extract

DIRECTIONS:

In a medium sauce pan over medium heat, combine condensed milk, butterscotch chips and white chocolate chips. Stir constantly until melted and smooth. Remove from heat and stir in butter and rum flavorings. Pour into a 9x13 inch dish, cover and refrigerate until firm, 30 minutes. Cut and serve.

Cathy's Peanut Butter Fudge

"Cathy's mom developed this recipe a long time ago. You do need a candy thermometer. Enjoy!" Original recipe yield: 1 - 8x8 inch square pan.

INGREDIENTS:

2 cups packed brown sugar
1 tablespoon butter
1/2 cup milk
1 teaspoon cornstarch
1 tablespoon water
1 teaspoon vanilla extract
1 cup creamy peanut butter

DIRECTIONS:

Grease an 8x8 inch square pan.
In a saucepan over medium heat, combine the brown sugar , butter and milk. cook until the mixture reaches the soft ball stage (234-240 degrees F, 112-115 degrees C).
Combine the cornstarch and water, add to the saucepan and mix well. Remove from heat and beat for 2 minutes. Stir in the vanilla and peanut butter until thoroughly blended. Spread batter evenly into the prepared pan. let cool, then cut into squares and enjoy!

Creamy Peanut Butter Fudge

"This recipe belongs to my mother and it is the creamiest peanut butter fudge ever." Original recipe yield: 1 - 9x13 inch dish.

INGREDIENTS:

4 cups white sugar
1 cup light brown sugar
1/2 cup butter
1 (12 fluid ounce) can evaporated milk
1 (7 ounce) jar marshmallow creme
1 (16 ounce) jar peanut butter
1 teaspoon vanilla extract

DIRECTIONS:

Grease a 9x13 inch baking dish.
In a medium saucepan over medium heat, combine sugar, brown sugar, butter and evaporated milk. Bring to a boil, stirring constantly, and boil for 7 minutes. Remove from heat; stir in marshmallow creme until well incorporated and melted. Stir in peanut butter and vanilla until smooth; spread in prepared pan. Let cool before cutting into squares.

Easiest Peanut Butter Fudge

"This is the best recipe for creamy and delicious peanut butter fudge I have ever used. It is great for sharing at work." Original recipe yield: 1 - 8x8 inch pan.

INGREDIENTS:

1/2 cup butter
2 1/4 cups brown sugar
1/2 cup milk
3/4 cup peanut butter
1 teaspoon vanilla extract
3 1/2 cups confectioners' sugar

DIRECTIONS:

Melt butter in a medium saucepan over medium heat. Stir in brown sugar and milk. Bring to a boil and boil for 2 minutes, stirring frequently. Remove from heat. Stir in peanut butter and vanilla. Pour over confectioners' sugar in a large mixing bowl. Beat until smooth; pour into an 8x8 inch dish. Chill until firm and cut into squares.

Easy Peanut Butter Fudge

"No cook chocolate peanut butter fudge, easy enough for kids to make." Original recipe yield: 24 squares.

INGREDIENTS:

1 pound confectioners' sugar
1/2 cup peanut butter
1/2 cup unsweetened cocoa powder
6 tablespoons milk
2 teaspoons vanilla extract

DIRECTIONS:

Line a 8x8 inch square pan with wax paper.
Combine the confectioners' sugar, peanut butter, cocoa, milk and vanilla together and mix until smooth. Chill until firm then cut into squares.

Easy Vegan Peanut Butter Fudge

"This easy, vegan peanut butter fudge is wicked yummy and so easy to make!" Original recipe yield: 1 - 9 inch square baking dish.

INGREDIENTS:

3/4 cup vegan margarine
1 cup peanut butter
3 2/3 cups confectioners' sugar

DIRECTIONS:

Lightly grease a 9x9 inch baking dish.
In a saucepan over low heat, melt margarine. Remove from heat and stir in peanut butter until smooth. Stir in confectioners' sugar, a little at a time, until well blended. Pat into prepared pan and chill until firm. Cut into squares.

Gramma's Easy Peanut Butter Fudge

"This is a great treat that can be made with ingredients that everyone has in their cupboards. It is my grandmother's recipe. It makes a good gift when put into boxes and keeps for a very long time in regular temperatures." Original recipe yield: 1 - 9x13 inch dish.

INGREDIENTS:

1 1/3 cups milk
2 pounds brown sugar
1/4 cup margarine
1 1/2 cups peanut butter
1 teaspoon vanilla extract

DIRECTIONS:

In a medium saucepan over medium heat, combine milk and sugar. Heat to between 234 and 240 degrees F (112 to 116 degrees C), or until a small amount of syrup dropped into cold water forms a soft ball that flattens when removed from the water and placed on a flat surface.
Remove from the heat and stir in margarine, peanut butter and vanilla. Quickly spread into a 9x13 inch dish. Allow to cool almost completely before cutting into squares.
Store in an airtight container.

Grandma's Peanut Butter Fudge

"This recipe was given to me years ago by a friend. It disappears quickly and is a favorite of family and friends!"
Original recipe yield: 1 - 9x13 dish.

INGREDIENTS:

4 cups white sugar
1 (12 fluid ounce) can evaporated milk
1 cup butter
1 cup crunchy peanut butter
1 (7 ounce) jar marshmallow creme

DIRECTIONS:

Butter a 9x13 inch baking dish and set aside. Butter a 3 quart saucepan. Place buttered saucepan over medium heat, and combine sugar, evaporated milk and 1 cup butter within. Heat to between 234 and 240 degrees F (112 to 116 degrees C), or until a small amount of syrup dropped into cold water forms a soft ball that flattens when removed from the water and placed on a flat surface. Remove from heat and stir in peanut butter and marshmallow creme. Beat vigorously until smooth. Pour quickly into prepared baking dish. Let cool completely before cutting into squares.

Peanut Butter Fudge

"This is a recipe my mother gave me. It is very simple and tastes wonderful! Do not double." Original recipe yield: 1 - 8x8 inch dish.

INGREDIENTS:

3/4 cup evaporated milk
2 cups sugar
2 tablespoons butter
1 1/8 cups peanut butter
2 cups marshmallow creme
1 teaspoon vanilla extract

DIRECTIONS:

Grease an 8x8 inch dish.

In a medium saucepan over medium heat, combine milk, sugar and butter. Bring to a rolling boil, and let boil 5 minutes. Remove from heat and stir in peanut butter, marshmallow creme and vanilla until well incorporated. Spread into prepared dish. Let cool completely before cutting into squares.

Peanut Butter Fudge I

"This is a great peanut butter fudge, that a friend of mine gave me a couple of years ago. It is VERY rich, hence the 8 dozen tiny squares. DEE-LICIOUS! I hope you enjoy it as much as I do, and that's saying a lot because I am a chocolate FIEND--but this has NO chocolate in it!" Original recipe yield: 8 dozen.

INGREDIENTS:

4 1/2 cups white sugar
1 (7 ounce) jar marshmallow creme
1 1/2 cups evaporated milk
1/4 cup butter
2 cups peanut butter chips

DIRECTIONS:

Butter one 7x11 or 9x13 inch pan.

In a 4 quart saucepan combine the sugar, marshmallow creme, evaporated milk and butter. Cook over medium heat, stirring constantly, until mixture comes to a rolling boil. Boil and stir for 5 minutes. (It will burn easily so watch it carefully.) Remove from the heat and stir in the peanut butter chips. Beat until chips are melted. Spread mixture into pan and let cool then cut into teensy squares.
Variation: After mixture boils 5 minutes, divide mixture in half and add 1 cup peanut butter chips to one half and 1/2 cup cocoa powder and 1/4 melted butter to the other half. Pour "blonde" mixture into pan. Top with cocoa mixture. Let cool before cutting into squares.

Peanut Butter Fudge I

"This recipe has never failed me. It is great." Original recipe yield: 1 - 9x9 inch pan.

INGREDIENTS:

2 cups packed brown sugar
2 cups white sugar
4 tablespoons butter
1 cup milk
1 1/2 cups peanut butter
2 teaspoons vanilla extract
2 cups miniature marshmallows

DIRECTIONS:

Butter one 9x9 inch pan and set aside.
In a 3 quart saucepan, combine white sugar, brown sugar, milk, and butter. Cook to soft ball stage, 234 degrees F (112 degrees C). Remove from heat.
Stir in peanut butter, vanilla and marshmallows; continue stirring until marshmallows are melted. Pour into prepared pan and cool. Cut into squares and serve.

Peanut Butter Fudge II

"My sister-in-law always made this fudge and didn't want to give out the recipe because she didn't want us to know how easy it is to make!!!" Original recipe yield: 2 dozen.

INGREDIENTS:

2 cups peanut butter chips
1 cup semisweet chocolate chips
1/2 cup butter
1 (14 ounce) can sweetened condensed milk

DIRECTIONS:

Line a 9x9 inch square pan with wax paper.
In a medium sized saucepan, melt butter over medium heat. Stir in the condensed milk. Add the peanut butter and chocolate chips, stirring constantly until everything is melted and blended together.
Pour the mixture into the prepared pan and refrigerate for 3 hours. Cut into squares when cool. Comes out perfect every time!

Peanut Butter Fudge II

"I made this up for my niece who couldn't eat chocolate but loved peanut butter when she was about five years old. She is now fourteen, and she still asks for it every Christmas." Original recipe yield: 3 pounds.

INGREDIENTS:

3 cups white sugar
3/4 cup butter
2/3 cup evaporated milk
1 (10 ounce) package peanut butter chips
1 (7 ounce) jar marshmallow creme
1 teaspoon vanilla extract

DIRECTIONS:

Spray a 9x13 inch baking pan with vegetable spray.
In a heavy 4 quart sauce pan, combine sugar, milk, and butter or margarine. Heat to a full boil, stirring constantly. Boil for 5 minutes over medium heat, stirring constantly.
Remove from heat, and add peanut butter chips; stir until chips have melted. Mix in marshmallow cream and vanilla until well blended. Pour into prepared pan. Cool. Cut into pieces and enjoy.

Peanut Butter Fudge III

"An easy recipe for peanut butter fudge. This uses real peanut butter, not peanut butter chips." Original recipe yield: 1 9x13 inch pan.

INGREDIENTS:

4 cups white sugar
1 cup evaporated milk
1/2 cup margarine
1 cup peanut butter
1 cup marshmallow creme

DIRECTIONS:

Line a 9x13 inch pan with foil or parchment paper.
In a medium saucepan, combine the sugar, evaporated milk and butter. Cook over medium heat stirring frequently until it comes to a boil. Boil for 10 minutes, remove from heat and stir in peanut butter and marshmallow creme. Pour into the prepared pan and chill until set. Cut into squares and serve.

Peanut Butter Fudge III

"This fudge is creamy and really addictive!" Original
recipe yield: 6 dozen.

INGREDIENTS:

1 (12 fluid ounce) can evaporated milk
1/2 cup butter
5 cups white sugar
1 (16 ounce) jar peanut butter
1 (7 ounce) jar marshmallow creme
1 teaspoon vanilla extract

DIRECTIONS:

Grease a 9x13 inch pan.

In a large saucepan with a candy thermometer inserted, pour evaporated milk, butter or margarine, sugar, and salt. Bring to a boil and cook until candy thermometer reads 270 degrees F (132 degrees C). Remove from heat.

Stir in peanut butter, marshmallow creme, and vanilla extract Mix well and pour immediately into prepared pan. Allow to cool completely, then cut into pieces.

Peanut Butter Fudge IV

"If you need to whip something up in a hurry, try this recipe. It only takes five minutes to make, and it's delicious!" Original recipe yield: 1 9x9 inch pan.

INGREDIENTS:

2 cups white sugar
1/2 cup milk
1 (7 ounce) jar marshmallow creme
1 1/3 cups peanut butter

DIRECTIONS:

Boil milk and sugar in a medium saucepan for three minutes over medium-high heat. Immediately stir in the marshmallow creme and peanut butter. Pour and spread into a 9x9 inch glass baking dish. Cool completely before cutting into squares and serving.

Super Dooper Peanut Butter

"This cookie recipe doesn't need eggs, so you can eat the batter! My friend Tara and I invented these. They are good refrigerated as fudge." Original recipe yield: 3 - 4 dozen.

INGREDIENTS:

2 tablespoons peanut butter
1 cup white sugar
3/4 cup packed brown sugar
1 cup butter
2 cups all-purpose flour
1/4 cup unsweetened cocoa powder
1 tablespoon baking soda
3 tablespoons vanilla extract
2 eggs (optional)
1 cup semisweet chocolate chips

DIRECTIONS:

Preheat oven to 375 degrees F (190 degrees C).
In a large bowl, mix together the peanut butter, butter, vanilla, and eggs (optional).
In another bowl, mix together the sugar, brown sugar, flour, cocoa, and baking soda.
Pour the dry ingredients into large bowl and mix together. Fold the chocolate chips into the batter.
Drop by teaspoon onto baking sheets. Bake for 10 minutes. Enjoy!!!

Pumpkin Fudge

"Pumpkin lovers will sing songs of praise over this holiday confection! Creamy and smooth, it will end any meal happily." Original recipe yield: 1 9x9 inch pan.

INGREDIENTS:

2 tablespoons butter
2 1/2 cups white sugar
2/3 cup evaporated milk
1 cup white chocolate chips
7 ounces marshmallow creme
3/4 cup canned pumpkin
1 teaspoon ground cinnamon
1 teaspoon vanilla extract

DIRECTIONS:

Line a 9x9 inch pan with aluminum foil, and set aside.
In a 3 quart saucepan, heat milk and sugar over medium heat. Bring to a boil, stirring occasionally with a wooden spoon.
Mix in pumpkin puree and cinnamon; bring back to a boil. Stir in marshmallow creme and butter. Bring to a rolling boil. Cook, stirring occasionally, for 18 minutes.
Remove from heat, and add white chocolate chips and vanilla. Stir until creamy and all chips are melted. Pour into prepared pan. Cool, remove from pan, and cut into squares. Store in a cool, dry place.

Candy Cane Fudge

"This is a simple, festive and tasty peppermint fudge. A platter was brought to a cookie trade and gone quickly!"
Original recipe yield: 2 1/4 pounds.

INGREDIENTS:

2 (10 ounce) packages vanilla baking chips
1 (14 ounce) can sweetened condensed milk
1/2 teaspoon peppermint extract
1 1/2 cups crushed candy canes
1 dash red or green food coloring

DIRECTIONS:

Line an 8 inch square baking pan with aluminum foil, and grease the foil. Combine the vanilla chips and sweetened condensed milk in a saucepan over medium heat. Stir frequently until almost melted, remove from heat and continue to stir until smooth. When chips are completely melted, stir in the peppermint extract, food coloring, and candy canes. Spread evenly in the bottom of the prepared pan. Chill for 2 hours, then cut into squares.

Carnation® Famous Fudge

"This famous fudge will make you a star. Don't skip the nuts with their crunchy touch." Original recipe yield: 49 pieces

INGREDIENTS:

1 1/2 cups granulated sugar
2/3 cup Evaporated Milk
2 tablespoons butter or margarine
1/4 teaspoon salt
2 cups miniature marshmallows
1 1/2 cups Semi-Sweet Chocolate Morsels
1/2 cup chopped pecans
1 teaspoon vanilla extract

DIRECTIONS:

LINE 8-inch-square baking pan with foil.

COMBINE sugar, evaporated milk, butter and salt in medium, heavy-duty saucepan. Bring to a full rolling boil over medium heat, stirring constantly. Boil, stirring constantly, for 4 to 5 minutes. Remove from heat.

STIR in marshmallows, morsels, nuts and vanilla extract. Stir vigorously for 1 minute or until marshmallows are melted. Pour into prepared baking pan; refrigerate for 2 hours or until firm. Lift from pan; remove foil. Cut into pieces.

Chocolate Snow Swirl Fudge

"Melted marshmallows add a decorative swirl to chocolate fudge." Original recipe yield: 2 pounds.

INGREDIENTS:

3 cups semi-sweet chocolate chips
1 (14 ounce) can Sweetened Condensed Milk (NOT evaporated milk)
4 tablespoons butter or margarine, divided
1 1/2 teaspoons vanilla extract
Dash salt
1 cup chopped nuts
2 cups miniature marshmallows

DIRECTIONS:

Melt chips with Sweetened Condensed Milk, 2 Tbsp, butter, vanilla and salt. Remove from heat; stir in nuts. Spread evenly into wax paper-lined 8- or 9-inch square pan. In medium saucepan, over low heat, melt marshmallows with remaining 2 Tbsp butter. Spread on top of fudge. With table knife or metal spatula, swirl through top of fudge. Chill at least 2 hours or until firm. Turn fudge onto cutting board; peel off wax paper and cut into squares. Store covered in refrigerator.

Tip:

Serve this decorative fudge in individual gold and silver paper candy cups or give as a gift in a small silver tin decorated with white ribbons.

Chocolate Sour Cream Fudge

"This fudge recipe is made with sour cream which gives the candy a pleasant tang. Whenever I sell it at our local Christmas bazaar I never have any left!" Original recipe yield: 1 1/2 pounds.

INGREDIENTS:

2 cups white sugar
1/2 cup sour cream
1/3 cup light corn syrup
2 tablespoons butter
1 teaspoon vanilla extract
2 (1 ounce) squares unsweetened chocolate
1/2 cup chopped walnuts

DIRECTIONS:

Butter an 8 inch square baking dish, and set aside. In a heavy saucepan, combine the sugar, sour cream, corn syrup and butter. Bring to a boil; cover and cook one minute. Stir until well blended. Remove the lid, and without stirring, heat to between 234 and 240 degrees F (112 to 116 degrees C), or until a small amount of syrup dropped into cold water forms a soft ball that flattens when removed from the water and placed on a flat surface.

Remove from the heat, and add the chocolate and vanilla. Do not stir. Set the pan over a wire rack until the mixture cools to about 175 degrees F (80 degrees C). This should take about 15 minutes.

Beat the fudge with a wooden spoon until it thickens and loses its gloss. Stir in walnuts, and pour into the buttered dish. Spread evenly, then set aside to cool. Cut into small squares.

Christmas Maple Fudge

"This is the easiest fudge to make, and the best tasting maple fudge anywhere." Original recipe yield: 64 pieces.

INGREDIENTS:

1 cup white sugar
1 cup brown sugar
1 cup heavy cream
1 teaspoon maple flavored extract
1 teaspoon butter

DIRECTIONS:

In a large glass bowl, stir together the white sugar, brown sugar, cream and maple extract. Place in the microwave, and cook for 11 minutes on full power, or until a candy thermometer registers 234 - 240 degrees F (112 - 115 degrees C). Do not microwave the thermometer.

While the fudge is cooking, fill the sink with 2 to 3 inches of cold water, and add a few ice cubes if you like. When the fudge has cooked, place the bowl into the cold water, being careful not to get any water into the mix. Stir in the butter, and continue stirring until the mixture is thick enough to wrap around the spoon. Pour into a buttered 8 inch square dish, and let stand at room temperature for 30 minutes. Cut into small squares, and store in the refrigerator.

Honey Nut White Fudge

"Treat your taste buds to a rich, creamy delight. Honey roasted peanuts add flavor and crunch to this white fudge recipe." Original recipe yield: 50 pieces.

INGREDIENTS:

2 tablespoons butter or margarine
2/3 cup Evaporated Milk
1 1/2 cups granulated sugar
2 cups miniature marshmallows
1 (12 ounce) package Premier White Morsels
1 1/2 cups honey roasted peanuts
2 teaspoons vanilla extract

DIRECTIONS:

COMBINE butter, evaporated milk and sugar in medium, heavy-duty saucepan. Bring to a full rolling boil over medium heat, stirring constantly. Boil, stirring constantly, for 4 1/2 to 5 minutes. Remove from heat.
STIR in marshmallows, morsels, 1 cup nuts and vanilla extract. Stir vigorously for 1 minute or until marshmallows are melted. Pour into foil-lined 9-inch-square baking pan. Coarsely chop remaining nuts. Sprinkle over fudge; press in. Chill until firm. Remove foil before cutting.

Maple Walnut Fudge

"Sweet, smooth and scrumptious. Try this mouth-watering recipe for maple walnut fudge." Original recipe yield: 50 pieces.

INGREDIENTS:

2 tablespoons butter
2/3 cup Evaporated Milk
1 1/2 cups granulated sugar
1/4 teaspoon salt
2 cups miniature marshmallows
1 (12 ounce) package Premier White Morsels
1/2 cup chopped walnuts
1 1/2 teaspoons maple flavored extract
50 walnut halves or pieces

DIRECTIONS:

LINE 13 x 9-inch baking pan with foil.
COMBINE butter, evaporated milk, sugar and salt in medium, heavy-duty saucepan. Bring to a full rolling boil, stirring constantly, over medium heat. Boil, stirring constantly, for 4 1/2 to 5 minutes. Remove from heat.
STIR in marshmallows, morsels, nuts and maple flavoring. Stir vigorously for 1 minute or until marshmallows are melted. Pour into prepared baking pan. On top of fudge, place nut halves in rows spacing about 1/2 inch apart. Press into fudge; refrigerate until firm. Cut into squares with 1 nut half per square.

Peanutty Chocolate Fudge

"A delicious smooth and creamy fudge made with peanut butter and milk chocolate morsels!" Original recipe yield: 49 servings.

INGREDIENTS:

1 1/2 cups granulated sugar
2/3 cup Evaporated Milk
2 tablespoons butter or margarine
1/4 teaspoon salt
2 cups miniature marshmallows
1 (11 ounce) package Peanut Butter & Milk Chocolate Morsels
1/2 cup chopped peanuts
1 teaspoon vanilla extract

DIRECTIONS:

LINE 8-inch-square baking pan with foil.
COMBINE sugar, evaporated milk, butter and salt in medium, heavy-duty saucepan. Bring to a full rolling boil over medium heat, stirring constantly. Boil, stirring constantly, for 4 to 5 minutes. Remove from heat.
STIR in marshmallows, morsels, peanuts and vanilla extract. Stir vigorously for 1 minute or until marshmallows are melted. Pour into prepared baking pan; refrigerate for 2 hours or until firm. Lift from pan; remove foil. Cut into pieces.

Peppermint Chocolate Fudge

"Create new memories for the holidays with this quick and easy candy recipe!" Original recipe yield: 2 pounds.

INGREDIENTS:

2 cups milk chocolate chips
1 cup semi-sweet chocolate chips
1 (14 ounce) can Sweetened Condensed Milk (NOT evaporated milk)
Dash salt
1/2 teaspoon peppermint extract
3/4 cup crushed hard peppermint candy

DIRECTIONS:

In saucepan, over low heat, melt chips with Condensed Milk and salt. Remove from heat; stir in extract. Spread evenly into waxed paper-lined 8-or 9-inch square pan. Sprinkle with peppermint candy.
Chill 2 hours or until firm. Turn fudge onto cutting board; peel off waxed paper and cut into squares. Store covered in refrigerator.

Super-Easy Rocky Road Fudge

"Rich and truly divine fudge! The easy way is the microwave method." Original recipe yield: 4 dozen pieces.

INGREDIENTS:

- 1 (12 ounce) package Semi-Sweet Chocolate Morsels
- 1 (14 ounce) can Sweetened Condensed Milk
- 1 teaspoon vanilla extract
- 3 cups miniature marshmallows
- 1 1/2 cups coarsely chopped walnuts

DIRECTIONS:

LINE 13 x 9-inch baking pan with foil; grease lightly.
MICROWAVE morsels and sweetened condensed milk in large, microwave-safe bowl on HIGH (100 percent) power for 1 minute; stir. Microwave at additional 10- to 20-second intervals, stirring until smooth. Stir in vanilla extract. Fold in marshmallows and nuts.
PRESS mixture into prepared baking pan. Refrigerate until ready to serve. Lift from pan; remove foil. Cut into pieces.

Super-Easy Rocky Road Fudge

"Rich and truly divine fudge! The easy way is the microwave method." Original recipe yield: 4 dozen pieces.

INGREDIENTS:

- 1 (12 ounce) package Semi-Sweet Chocolate Morsels
- 1 (14 ounce) can Sweetened Condensed Milk
- 1 teaspoon vanilla extract
- 3 cups miniature marshmallows
- 1 1/2 cups coarsely chopped walnuts

DIRECTIONS:

LINE 13 x 9-inch baking pan with foil; grease lightly.
MICROWAVE morsels and sweetened condensed milk in large, microwave-safe bowl on HIGH (100 percent) power for 1 minute; stir. Microwave at additional 10- to 20-second intervals, stirring until smooth. Stir in vanilla extract. Fold in marshmallows and nuts.
PRESS mixture into prepared baking pan. Refrigerate until ready to serve. Lift from pan; remove foil. Cut into pieces.

White Christmas Jewel Fudge

"This fudge recipe is easy enough to fit into anyone's busy holiday schedule. It looks beautiful with red and green candied cherries on a white chocolate backdrop, and it also makes a great gift." Original recipe yield: 2 -1/4 pounds.

INGREDIENTS:

3 (6 ounce) packages white chocolate chips
1 (14 ounce) can Sweetened Condensed Milk (NOT evaporated milk)
1 1/2 teaspoons vanilla extract
1/8 teaspoon salt
1/2 cup chopped green candied cherries (optional)
1/2 cup chopped red candied cherries (optional)

DIRECTIONS:

Over low heat, melt chocolate with Condensed Milk, vanilla and salt. Remove from heat; stir in cherries. Spread into wax paper 8 or 9-inch square pan. Chill 2 hours or until firm. Turn fudge onto cutting board; peel off wax paper and cut into squares. Store covered in refrigerator.
Turn fudge onto cutting board; peel off wax paper and cut into squares. Store covered in refrigerator.

Other White Chocolate Fudge Varieties::

Rum Raisin White Fudge: Omit vanilla and cherries. Add 1 1/2 tsp. white vinegar, 1 tsp. rum flavoring and 3/4 cup raisins. Proceed as above.

Toasted Nutty White Fudge: Omit cherries. Add 1 cup chopped toasted nuts. Proceed as above.

World's Best Peanut Butter Fudge

"A friend shared this recipe with me, and it is by far the best fudge recipe I've ever tried. This fudge is too good to only make at Christmas!" Original recipe yield: 3 3/4 pounds.

INGREDIENTS:

4 cups white sugar
1 cup milk
1/2 cup butter
1 (7 ounce) jar marshmallow creme
12 ounces peanut butter
2/3 cup all-purpose flour

DIRECTIONS:

Grease a 9x13 inch baking dish, set aside.
In a saucepan, combine sugar, milk, and butter. Bring to a boil, and cook 5 minutes. Remove from the heat. Stir in the marshmallow creme and peanut butter. Gradually stir in the flour. Spread into the prepared pan, and let cool.

Divinity and Seafoam

Bill's Divinity

"My brother used to make this every year." Original recipe
yield: 4 servings.

INGREDIENTS:

2 1/2 cups white sugar
1/2 cup light corn syrup
1/4 teaspoon salt
1/2 cup water
2 egg whites
1 teaspoon vanilla extract

DIRECTIONS:

In a 2-quart saucepan, combine sugar, corn syrup, salt, and water. Cook to hard-ball stage (260 degrees F, or 125 degrees C), stirring only until sugar dissolves. Meanwhile, beat egg whites to stiff peaks. Gradually pour syrup over egg whites, beating at high speed on electric mixer. Add vanilla and beat until candy holds its shape, about 4-5 minutes. Quickly drop from a teaspoon onto wax paper; cool.

Creamy Divinity

"A Divinity recipe without egg whites which is very easy to make. Also, there is no thermometer required! Sometimes the dry frosting mix is hard to find but it is available in many groceries." Original recipe yield: 5 to 6 dozen.

INGREDIENTS:

1 (7.25 ounce) package white frosting mix
1/3 cup light corn syrup
1 teaspoon vanilla extract
1/2 cup boiling water
4 cups confectioners' sugar
1 cup chopped nuts

DIRECTIONS:

Line a 10x15 inch cookie sheet with parchment or waxed paper. Set aside.
Beat frosting mix, corn syrup, vanilla, and boiling water in a mixing bowl until stiff peaks form, about 5 minutes. Mixture will be very thick, and it is helpful to use a stand mixer.
Transfer to a large bowl and gradually beat in sugar; stir in nuts. Drop mixture by teaspoonfuls onto lined pan. Let stand about 4 hours or until firm. Turn candies over and dry at least 12 hours. Store in an airtight container.

Dad's Divinity

"This was the only thing I remember Dad cooking around the holidays. And if HE could do it... Just remember my mom's tip: never, never, never try to make candy when it's raining. I don't know why, but it seems to be true!" Original recipe yield: 40 pieces (approximately).

INGREDIENTS:

3 cups white sugar
3/4 cup light corn syrup
1 cup water
2 egg whites, stiffly beaten

DIRECTIONS:

Cook syrup, sugar, and water to soft ball stage (a small amount dropped into cold water forms a soft ball).
Pour half of this mixture over stiffly beaten egg whites. Stir.
Cook remaining sugar mixture to brittle stage (a small amount dropped into cold water turns immediately brittle).
Add to previous mixture and beat until candy will hold its shape. Beat again by hand to re-aerate it. Drop by spoonfuls onto waxed paper. Allow to harden as it cools.
Store in refrigerator with waxed paper between layers.

Divinity

"White divinity which I used to call divinity fudge. Absolutely "divine"! 70 calories per candy." Original recipe yield: 4 dozen (approximately).

INGREDIENTS:

2 2/3 cups white sugar
2/3 cup light corn syrup
1/2 cup water
2 egg whites
1 teaspoon vanilla extract
2/3 cup chopped walnuts (optional)

DIRECTIONS:

Cook sugar, corn syrup, and water in a 2-quart pot over low heat, stirring constantly, until sugar is dissolved. (On humid days, use 1 tablespoon less water.) Cook, without stirring, to 260 degrees on candy thermometer (or hard ball stage). Beat egg whites in 1-1/2-quart bowl until stiff peaks form. Continue to beat while pouring hot syrup in a thin stream into egg whites. Add vanilla; beat until mixture holds its shape and becomes slightly dull. (Mixture may become too stiff for electric mixer). Fold in nuts (if you choose). Drop from buttered spoon onto waxed paper. Let stand at room temperature, turning candy over once, until outside of candy is firm--at least 12 hours. Store in airtight container.

Divinity 1

"This is a soft white candy made with light corn syrup."
Original recipe yield: 1 1/2 dozen.

INGREDIENTS:

2 cups white sugar
1/2 cup light corn syrup
1/2 cup hot water
1/4 teaspoon salt
2 egg whites
1 teaspoon vanilla extract

DIRECTIONS:

In a heavy, 2 quart saucepan, combine the sugar, corn syrup, hot water, and salt. Cook and stir until the sugar dissolves and the mixture comes to a boil. Then cook to hard ball stage without stirring, 250 degrees F (120 degrees C.) Frequently wipe crystals forming on the sides of the pan, using a pastry brush dipped in water. Remove from heat.

Just as the syrup is reaching temperature, begin whipping egg whites: In a large glass or stainless steel mixing bowl, beat egg whites until stiff peaks form. Pour hot syrup in a thin stream over beaten egg whites, beating constantly with the electric mixer at medium speed. Increase speed to high, and continue beating for about 5 minutes. Add vanilla; continue beating until the mixture becomes stiff and begins to lose its gloss. If it is too stiff, add a few drops hot water.

Immediately drop by teaspoonfuls onto waxed paper. For a decorative flair, twirl the top with the spoon when dropping. Let stand until set. Store in an airtight container at room temperature.

Maple Sponge Candy

"This candy is like the kind that people refer to as seafoam candy. It's crunchy and has a sugary-maple flavor. Just TRY to have only one piece!" Original recipe yield: 0.5 pound.

INGREDIENTS:

1 cup maple flavored syrup
1/2 cup white sugar
2 teaspoons distilled white vinegar
2 teaspoons baking soda

DIRECTIONS:

Butter a 9x9 inch pan and set aside.
In a heavy 2 quart saucepan, combine the syrup, sugar and vinegar. Bring to a boil over medium heat, stirring constantly until sugar dissolves. Continue cooking without stirring until a candy thermometer reads 300 degrees F (150 degrees C).
Remove from heat and quickly stir in the soda; mix well. I
Immediately pour candy into prepared pan, Do not spread. Cool and break into pieces.

Old-Fashioned Sea Foam Candy

"This old-fashioned candy recipe is light and airy, which is the reason it is called 'sea foam'." Original recipe yield: 2 quarts.

INGREDIENTS:

1 pound white sugar
1/2 pint water
4 tablespoons distilled white vinegar
3 tablespoons light corn syrup
1/2 teaspoon baking soda
12 ounces semi-sweet chocolate chips
2 tablespoons shortening
1 (1 ounce) square unsweetened chocolate

DIRECTIONS:

Butter or oil an 8 inch square baking pan; set aside.
Put sugar, vinegar, syrup, and water in a heavy 4 quart saucepan (cast iron if you have it). Gently heat the mixture, stirring with a wooden spoon, until sugar has dissolved and syrup has melted. Bring to a boil, cover and boil for 3 minutes, then remove lid and boil until temperature reaches 285 degrees F (140 degrees C) on a candy thermometer. Remove from heat and stir in the baking soda, mixing well to allow bubbles to subside a little.
Pour hot mixture into prepared pan and leave until just beginning to set. Mark into squares with a lightly oiled knife. Leave to set completely. Cut or break into pieces. Combine chocolate chips, shortening, and baking chocolate in a 2-quart glass bowl. Microwave on High for 2 minutes to melt. Stir with a wooden spoon. Dip candy pieces into chocolate, covering completely. Let cool on waxed paper.
Wrap individually in waxed paper, twisting the ends together, and store in an airtight container.

Sea Foam Candy

"A beige, delicately flavored, smooth and creamy candy."
Original recipe yield: 50 pieces.

INGREDIENTS:

1 3/4 cups packed light brown sugar
3/4 cup white sugar
1/2 cup hot water
1/4 cup light corn syrup
1/4 teaspoon salt
2 egg whites
1 teaspoon vanilla extract
1 teaspoon pecan flavored extract
1/4 cup chopped pecans

DIRECTIONS:

Combine light brown and white sugars, water, corn syrup, and salt in a heavy 2 quart saucepan. Cook covered until mixture boils rapidly. Remove lid, place candy thermometer in pan, and cook without stirring to 260 degrees F (127 degrees C). Remove from heat.

Beat egg whites until stiff. Pour hot syrup in thin stream over egg whites, beating constantly with electric mixer on high speed. Add vanilla and pecan flavoring. Continue beating until soft peaks form and candy starts to lose its gloss. Stir in pecans and drop by spoonfuls onto waxed paper. When candy has set, store in airtight container.

Sea Foam III

"This is a candy made from meringue and is said to resemble sea foam. I found this recipe in my stepmother's recipe box. I believe it was her mother's. This is amazing stuff!"
Original recipe yield: 10 servings.

INGREDIENTS:

2 cups white sugar
1/2 cup water
1/8 teaspoon salt
1/8 teaspoon cream of tartar
2 egg whites
1 teaspoon vanilla extract

DIRECTIONS:

In a medium pot, combine sugar, water, salt and cream of tartar. Cover mixture and let boil 5 minutes.
Uncover the pot after the 5 minutes of boiling have elapsed, wipe the sides of the pot with a damp cloth. Continue boiling until the mixture reaches the firm ball stage.
Pour the mixture over stiffly beaten egg whites, and stir in vanilla. Continue beating until the candy holds its shape when dropped from a spoon. Drop the mixture by spoonfuls onto wax paper, let cool.

Fruit Candies

Apricot Confection

"A cross between a cookie and a candy. Absolutely irresistible." Original recipe yield: 4 dozen.

INGREDIENTS:

3 eggs
1/2 cup white sugar
3/4 cup chopped walnuts
2 cups flaked coconut
7 1/2 ounces vanilla wafers, crushed
8 ounces dried apricots

DIRECTIONS:

Snip apricots into small strips. Sprinkle with water and let stand in a sealed container overnight.
Combine eggs, sugar, and apricots. In a lightly buttered skillet cook the apricot mixture over low heat for 10 minutes. Stir in the nuts, vanilla wafer crumbs and 1/2 of the coconut.
Shape mixture into small balls. Roll balls in the remaining coconut. Store in a tightly covered box. These taste best after aging for a few days.

Brazil Nut Fruitcake

"This cake is more of a confection than a cake. It makes a beautiful, festive presentation. This recipe came to our family from a dear lady, Mrs. Barrows, in Corpus Christi in 1948. She shared this family recipe with my mother. Remember to leave all the fruits and nuts whole. Slice the cake thin. The slices are beautiful because you slice into the whole fruit and nuts." Original recipe yield: 3 - 8x4 inch loaf pans.

INGREDIENTS:

4 eggs
1/8 teaspoon salt
1/2 teaspoon vanilla extract
1 cup white sugar
1 1/2 cups all-purpose flour
2 teaspoons baking powder
1 pound red candied cherries
1 pound green candied cherries
1 pound Brazil nuts
1 pound walnut halves
1 pound pecan halves
2 pounds pitted dates

DIRECTIONS:

Preheat oven to 350 degrees F (175 degrees C). Grease 3 - 8x4 inch loaf pans and line them with parchment or waxed paper.
Beat eggs, salt and vanilla together until very light and lemon colored. Stir in sugar, 1 cup flour and baking powder.
Place cherries, nuts, and dates into a large bowl. Dust with the remaining 1/2 cup flour. Then stir in sugar mixture. There is very little batter which makes this a very stiff mixture. Mix with hands.
Press batter into prepared loaf pans. Bake for 1 hour.

Candied Apples I

"This recipe produces a very red, shiny candied apple. You can substitute a drop of cinnamon oil for the candies. After the apples are cooled, you can wrap them in colored plastic wrap and tie shut with curling ribbon. Makes a nice Halloween party treat." Original recipe yield: 8 apples.

INGREDIENTS:

8 apples
3 cups white sugar
1/2 cup white corn syrup
1/2 cup water
8 cinnamon red hot candies
1 teaspoon red food coloring

DIRECTIONS:

Insert a wooden craft stick into the bottom of each apple. Butter a baking sheet and set aside.

Combine sugar, corn syrup and water in a heavy saucepan over medium heat. Heat, without stirring, to 270 to 290 degrees F (132 to 143 degrees C), or until a small amount of syrup dropped into cold water forms hard but pliable threads. Remove from heat and stir in candies and food coloring until just mixed.

Holding each apple by its stick, quickly twirl in syrup, tilting pan to cover apple. Lift out of syrup, turning to allow drips to adhere to apple. Place apples on prepared baking sheet to cool completely.

Candied Apples II

"Apples with a hard candy coating, like you can get at fairs." Original recipe yield: 15 candied apples.

INGREDIENTS:

15 apples
2 cups white sugar
1 cup light corn syrup
1 1/2 cups water
8 drops red food coloring

DIRECTIONS:

Lightly grease cookie sheets. Insert craft sticks into whole, stemmed apples. In a medium saucepan over medium-high heat, combine sugar, corn syrup and water. Heat to 300 to 310 degrees F (149 to 154 degrees C), or until a small amount of syrup dropped into cold water forms hard, brittle threads. Remove from heat and stir in food coloring. Holding apple by its stick, dip in syrup and remove and turn to coat evenly. Place on prepared sheets to harden.

Candied Apples III

"The cinnamon-flavored coating on candied apples. Best with Granny Smith or Red Delicious." Original recipe yield: 12 apples.

INGREDIENTS:

1 2/3 cups cinnamon red hot candies
2 tablespoons water
12 apples

DIRECTIONS:

Insert craft sticks into apples. Line a baking sheet with waxed paper. In a heavy-bottomed saucepan over medium-high heat, pour candies and water. Occasionally brushing down sides of pan with a heat-resistant pastry brush, heat candy to 300 to 310 degrees F (149 to 154 degrees C), or until a small amount of syrup dropped into cold water forms hard, brittle threads. Remove from heat and let cool slightly. Dip apples in hot liquid and place on waxed paper to harden.

Caramel Apples

"The caramel coating is very gooey, so refrigerate the apples for about 15 minutes, or until the caramel has firmed up. (You will need 6 wooden craft sticks for this recipe.)"
Original recipe yield: 6 caramel apples.

INGREDIENTS:

6 apples
1 (14 ounce) package individually wrapped caramels, unwrapped
2 tablespoons milk

DIRECTIONS:

Remove the stem from each apple and press a craft stick into the top. Butter a baking sheet.
Place caramels and milk in a microwave safe bowl, and microwave 2 minutes, stirring once. Allow to cool briefly.
Roll each apple quickly in caramel sauce until well coated. Place on prepared sheet to set.

Cherry Surprises

"These no bake confections are great! They are a Christmas tradition in our home." Original recipe yield: 2 to 3 dozen.

INGREDIENTS:

1/2 cup butter, softened
1 3/4 cups confectioners' sugar
1 teaspoon orange juice
1 1/2 cups shredded coconut
1 (10 ounce) jar maraschino cherries, drained

DIRECTIONS:

in a medium bowl, cream together butter, confectioners' sugar and orange juice; mix in coconut.

Wrap coconut mixture around each cherry to cover completely. Store in refrigerator in a tightly covered container until ready to serve.

Chocolate and Peanut Butter Dipped Apples

"Apples on sticks coated with semi-sweet chocolate and peanut butter candy coatings for a variation on an old classic." Original recipe yield: 10 dipped apples.

INGREDIENTS:

10 apples, stems removed
10 to 12 wooden ice cream sticks
1 cup HERSHEY'S Semi-Sweet Chocolate Chips
1 (10 ounce) package REESE'S® Peanut Butter Chips, chopped
3/8 cup shortening, divided

DIRECTIONS:

Line tray with wax paper. Wash apples; dry thoroughly. Insert wooden stick into each apple; place on prepared tray.
Place chocolate chips, 2/3 cup peanut butter chips and 1/4 cup shortening in medium microwave-safe bowl. Microwave at HIGH (100%) 1 minute; stir. In necessary, microwave at HIGH an additional 30 seconds at a time, stirring after each heating, just until chips are melted when stirred. Dip bottom three-fourths of each apple into mixture. Twirl and gently shake to remove excess; return to prepared tray.
Place remaining 1 cup peanut butter chips and remaining 2 tablespoons shortening in small microwave-safe bowl. Microwave at HIGH 30 seconds; stir. If necessary, microwave at HIGH an additional 15 seconds at a time, stirring after each heating, just until chips are melted when stirred. Spoon over top section of each apple, allowing to drip down sides. Refrigerate until ready to serve.

Chocolate Covered Cherries

"Note: If you store these they will make the juice around the cherry, like the store bought ones." Original recipe yield: 50 servings.

INGREDIENTS:

8 tablespoons melted butter
6 tablespoons corn syrup
1 (14 ounce) can sweetened condensed milk
1 teaspoon vanilla extract
3 pounds confectioners' sugar
3 (10 ounce) jars maraschino cherries, drained
2 cups semisweet chocolate chips
1/2 tablespoon shortening

DIRECTIONS:

In a large mixing bowl, combine butter, corn syrup, sweetened condensed milk, vanilla, and sugar. Knead dough, and form it into balls with a cherry wrapped in the middle. The balls should be approximately the size of walnuts. Place balls in the freezer to chill.

In a double boiler, melt chocolate chips and shortening together. Dip the cooled balls in the chocolate, let cool on parchment paper.

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6 tablespoons corn syrup
1 (14 ounce) can sweetened condensed milk
1 teaspoon vanilla extract
3 pounds confectioners' sugar
3 (10 ounce) jars maraschino cherries, drained
2 cups semisweet chocolate chips
1/2 tablespoon shortening

DIRECTIONS:

In a large mixing bowl, combine butter, corn syrup, sweetened condensed milk, vanilla, and sugar. Knead dough, and form it into balls with a cherry wrapped in the middle. The balls should be approximately the size of walnuts. Place balls in the freezer to chill.
In a double boiler, melt chocolate chips and shortening together. Dip the cooled balls in the chocolate, let cool on parchment paper.

Chocolate Covered Orange Balls

"A friend gave me this recipe at a cookie exchange party in 1981. I won a 2nd place in a cookie contest with this recipe. It's a GREAT holiday cookie!" Original recipe yield: 3 dozen.

INGREDIENTS:

1 pound confectioners' sugar
1 (12 ounce) package vanilla wafers, crushed
1 cup chopped walnuts
1/4 pound butter
1 (6 ounce) can frozen orange juice concentrate, thawed
1 1/2 pounds milk chocolate, melted

DIRECTIONS:

In a large bowl, combine the confectioners sugar, vanilla wafers, walnuts, butter and orange juice. Mix well and shape into 1 inch round balls; allow to dry for 1 hour. Place chocolate chips in top of double boiler. Stir frequently over medium heat until melted. Dip balls into melted chocolate and place in decorative paper cups.

Chocolate Raisin Fudge

"From the kitchen of Nestle, chocolate fudge with chocolate covered raisins." Original recipe yield: 1 - 8x8 inch pan.

INGREDIENTS:

1 1/2 cups granulated sugar
2/3 cup Evaporated Milk
2 tablespoons butter or margarine
1/4 teaspoon salt
2 cups miniature marshmallows
1 1/2 cups Semi-Sweet Chocolate Morsels
1 (10 ounce) package Semi-Sweet Chocolate-Covered Raisins, divided
1 teaspoon vanilla extract
1/2 cup chopped nuts

DIRECTIONS:

LINE an 8 inch square baking pan with foil.
COMBINE sugar, evaporated milk, butter and salt in medium, heavy-duty saucepan. Bring to a full rolling boil over medium heat, stirring constantly. Boil, stirring constantly, for 4 to 5 minutes. Remove from heat.
STIR in marshmallows, morsels, 1 cup chocolate-covered raisins, nuts and vanilla extract. Stir vigorously for 1 minute or until marshmallows are melted. Pour into foil-lined 8-inch-square baking pan; cool for 1 minute. Top with remaining chocolate-covered raisins, pressing in slightly. Chill for 2 hours or until firm. Lift from pan; remove foil. Cut into pieces.

Christmas Strawberries

"These strawberries are made from strawberry flavored gelatin, coconut and colored sugar crystals." Original recipe yield: 2 dozen.

INGREDIENTS:

2 (6 ounce) packages strawberry flavored gelatin
1 (14 ounce) can sweetened condensed milk
2 cups flaked coconut
2 teaspoons vanilla extract
1/2 cup red decorator sugar
1/4 cup green decorator sugar
2 ounces slivered almonds

DIRECTIONS:

Blend together the gelatin and condensed milk. Add coconut and vanilla; mix well and refrigerate until chilled.
Roll into small balls and shape into strawberries; roll in red sugar crystals.
Dip fat end into green sugar crystals. Place an almond sliver into the fat end for a stem. To prevent hardening, store in an air tight container until ready to serve.

Cranberry Fudge

"There's nothing quite like the combination of chocolate and cranberries, it wins every time. This fudge is a perfect holiday gift. Your friends, family and coworkers will thank you for it!" Original recipe yield: 1 - 8x8 inch pan.

INGREDIENTS:

1 (12 ounce) package fresh or frozen cranberries
1/2 cup light corn syrup
2 cups semisweet chocolate chips
1/2 cup confectioners' sugar
1/4 cup evaporated milk
1 teaspoon vanilla extract

DIRECTIONS:

Line bottom and sides of an 8x8 inch pan with plastic wrap. Set aside.
In a medium saucepan, bring cranberries and corn syrup to a boil. Boil on high for 5 to 7 minutes, stirring occasionally, until the liquid is reduced to about 3 tablespoons. Remove from heat.
Immediately add chocolate chips, stirring until they are melted completely. Add confectioner's sugar, evaporated milk, and vanilla extract, stirring vigorously until mixture is thick and glossy. Pour into pan. Cover and chill until firm.

Cranberry Macadamia Nut Bark

"This candy recipe is very pretty on gift trays and tasty too. If cranberries are not on hand, dried cherries or raisins will work beautifully in this recipe." Original recipe yield: 1 - 1/2 pounds.

INGREDIENTS:

1 pound white confectioners' coating
1/2 cup dried cranberries
1 (3.5 ounce) package macadamia nuts

DIRECTIONS:

Line one 10x15 inch cookie sheet with aluminum foil.
Place white confectioners' coating (almond bark) in a microwave safe bowl, and microwave on medium heat until melted. Stir in cranberries and nuts.
Spread mixture out on foil, cool, and break into 1 1/ 2 inch pieces. Store in air tight container.

Date Roll Candy

"This is an easy to make and delicious candy that is a little different than any other." Original recipe yield: 10 to 12 servings.

INGREDIENTS:

3 cups white sugar
1 cup evaporated milk
1 cup dates, pitted and chopped
1 cup chopped nuts

DIRECTIONS:

Butter a 12x15 inch sheet of aluminum foil and dust generously with confectioners' sugar.

In a saucepan over medium-high heat, mix together the sugar and evaporated milk. Stir frequently and bring to softball stage of 235 degrees F. Stir in dates and nuts; allow mixture to cool.

Form the candy into a roll about 1-1/2 inches in diameter and wrap in the prepared foil; refrigerate until firm. Slice thinly with a knife dipped in hot water to serve.

Fruitcake Truffles

"This recipe will make good use of any extra fruitcake. Orange juice can be substituted for orange liqueur. Cocoa powder can be substituted for the sifted confections' sugar." Original recipe yield: 30 servings.

INGREDIENTS:

6 (1 ounce) squares semisweet chocolate
3 tablespoons whipping cream
3 tablespoons butter
2 tablespoons orange liqueur
1 cup fruitcake crumbs
1/2 cup sifted confectioners' sugar

DIRECTIONS:

Chop chocolate into small pieces. In saucepan over very low heat, melt chocolate, cream, and butter until blended and smooth.
Stir in liqueur and fruitcake crumbs; chill for 2 hours or until firm.
Shape into 1 inch balls and chill at least 20 minutes. Before serving, roll in icing sugar or cocoa powder and chill for 20 minutes.

Never Fail Fruit Cake

"'Tis the season for fruitcake! This one is more candy than cake and oh so delicious. Keep it in the refrigerator indefinitely. Really." Original recipe yield: 30 servings.

INGREDIENTS:

1 pound candied cherries
1 pound candied pineapple
1 pound pitted dates
1 pound chopped pecans
4 (8 ounce) packages flaked coconut
3 tablespoons all-purpose flour
2 (14 ounce) cans sweetened condensed milk

DIRECTIONS:

Preheat oven to 300 degrees F (150 degrees C). Lightly grease a 10 inch tube pan. Line bottom of pan with greased parchment paper. Set aside.
Chop fruit and nuts in a large mixing bowl. Add coconut and mix well with hands. Stir in flour, then sweetened condensed milk. Blend well.
Pack firmly in prepared tube pan. Bake for 1 1/2 hours. Remove from oven. Run knife around edge of cake and remove rim of pan. When barely warm, remove tube bottom and paper from cake.

Pineapple Fudge

"My family really loves this fudge. I have to make it every Christmas and send it to the family. To make this dessert even more festive, decorate it with pecan halves!" Original recipe yield: 1.6667 pounds.

INGREDIENTS:

1 cup evaporated milk
3 cups white sugar
2 tablespoons butter
1 cup crushed pineapple, drained
2 teaspoons lemon juice

DIRECTIONS:

Butter a 9-inch square pan. Set aside.
Combine milk, sugar, and butter. Heat slowly to boiling point.
Stir in drained crushed pineapple and cook over medium heat to soft ball stage, 236 degrees (113 degrees C), stirring constantly to prevent burning, about 25 minutes.
Cool. Stir in lemon juice. Beat until mixture is smooth and has lost its sheen.
Turn into buttered pan. Let cool, then cut into squares.

Unbaked Fruitcake II

"This recipe is for all those who don't like candied fruit."
Original recipe yield: 8 + pounds.

INGREDIENTS:

2 pounds orange slices candy, chopped
2 pounds pitted dates
2 pounds miniature marshmallows
2 cups chopped nuts
2 pounds graham cracker crumbs
2 cups white sugar
2 cups evaporated milk
2 teaspoons vanilla extract

DIRECTIONS:

In a large bowl, combine the orange candy, dates, marshmallows, nuts, graham crackers, sugar, evaporated milk and vanilla. Mix together well and press into regular or molded loaf pans. Chill overnight before slicing.

Hard Candies

Almond Buttercrunch

"Just break this candy into pieces and enjoy. Everyone who has tried it loves it and I hope you do too - HAPPY HOLIDAYS!" Original recipe yield: 5 dozen.

INGREDIENTS:

3/4 cup butter
2 cups white sugar
1 cup chopped almonds
2 cups milk chocolate chips
1/2 cup finely chopped almonds

DIRECTIONS:

In a saucepan over low heat, combine the butter, sugar and 1 cup chopped almonds. Stir constantly until mixture boils, then do not stir or shake. Heat to 300 to 310 degrees F (149 to 154 degrees C), or until a small amount of syrup dropped into cold water forms hard, brittle threads.
Pour onto a large buttered cookie sheet. Immediately press chocolate chips onto the hot candy. As the chocolate melts, spread it into a coating over the candy.
Sprinkle finely chopped almonds over the top; cool, and break into uneven pieces.

Almond Buttercrunch Candy II

"This is a close copy of the popular almond and chocolate candy." Original recipe yield: 25 candies.

INGREDIENTS:

1 cup butter
2 cups crushed almonds
1 1/4 cups white sugar
2 cups semisweet chocolate chips

DIRECTIONS:

Grease a 9x13 inch baking pan with butter. Spread the crushed nuts evenly in the greased pan.

In a medium saucepan melt the butter and sugar. Let it cook, stirring constantly, for five minutes until it is brown and almost smoking. Pour the mixture into the pan over the nuts. Immediately sprinkle the chocolate chips over the top of the mixture so they will melt and spread the melted chocolate over the mixture. Sprinkle additional ground nuts on top if you wish. Let the candy cool before cutting it into bars.

Almond Crunch

"I am begged for this recipe whenever I serve it. My advice: Invest in a good candy thermometer and always, always, always use good ingredients. Do not use margarine as a substitute for the butter; the water content is too high." Original recipe yield: 2 pounds.

INGREDIENTS:

1 cup blanched slivered almonds
1 cup butter
1 1/4 cups white sugar
2 tablespoons light corn syrup
2 tablespoons water
2 cups milk chocolate chips

DIRECTIONS:

Preheat oven to 375 degrees F (190 degrees C). Arrange almonds in a single layer on a baking sheet. Toast in the preheated oven until lightly browned, approximately 5 minutes.

Line a jelly roll pan with foil.

In a heavy saucepan, combine butter, sugar, corn syrup, and water. Cook over medium heat, stirring constantly, until mixture boils. Boil, without stirring, to hard crack stage, 300 degrees F (150 degrees C). Remove from heat.

Working quickly, stir in almonds, and pour mixture into foil lined jelly roll pan; tip pan from side to side to spread candy evenly in pan. Sprinkle chocolate chips over candy brittle. Let stand about 5 minutes, or until shiny and soft. Spread chocolate evenly over candy. Cool to room temperature, then refrigerate for 1 hour. Break into bite-size pieces.

Christmas Crunch

"This is a great snack that can make a great quick Christmas gift." Original recipe yield: 12 servings.

INGREDIENTS:

2 cups white sugar
2/3 cup light corn syrup
1/2 cup water
3 tablespoons butter
1 teaspoon vanilla extract
1/2 teaspoon baking soda
2 cups crispy rice cereal
1 cup cashews

DIRECTIONS:

Grease one 10x15 inch baking pan.

In a large saucepan over medium heat, combine the sugar, corn syrup and water; bring to a boil, stirring constantly until sugar is dissolved.

Continue to cook, without stirring until a candy thermometer reads 300 degrees F (150 degrees C).

Remove from heat; stir in butter, vanilla and baking soda. Add cereal and cashews; pour into prepared pan and allow to cool. Break into pieces and store in air tight container.

Crunchy Munchies

"This recipe is very easy to memorize and it makes great use of peanut butter! You may need to use a candy thermometer for this recipe." Original recipe yield: 2 dozen.

INGREDIENTS:

1 cup corn syrup
1/2 cup peanut butter
3 cups toasted oat cereal

DIRECTIONS:

In a large saucepan, bring the corn syrup to a boil over medium heat. using a candy thermometer, cook the syrup to the soft crack stage (270 degrees F/132 degrees C). When this stage is reached, stir in the peanut butter and toasted oat cereal. Quickly drop by heaping spoonfuls onto waxed paper or press into a 9x9 inch square pan lined with waxed paper. Let sit until cool.

Hard Rock Candy

"Spicy, cinnamon flavored hard candy. Wrap pieces of it in decorative bags for perfect stocking stuffers. You can vary the flavor by substituting lemon, orange, anise, or other oils. These flavored oils can be found in candy making supply stores and drugstores." Original recipe yield: 3 pounds.

INGREDIENTS:

1 cup confectioners' sugar
3 3/4 cups white sugar
1 1/2 cups light corn syrup
1 cup water
2 teaspoons cinnamon oil
1 teaspoon red food coloring

DIRECTIONS:

Roll the edges of two 16 inch square pieces of heavy duty aluminum foil. Sprinkle the foil very generously with confectioners' sugar.
In a large heavy saucepan, combine the white sugar, corn syrup, and water. Heat over medium-high heat, stirring constantly until sugar dissolves. Stop stirring, and boil until a candy thermometer reads 300 to 310 degrees F (149 to 154 degrees C). Remove from heat.
Stir in the cinnamon oil and food coloring. Pour onto the prepared foil, and allow to cool and harden. Crack into pieces, and store in an airtight container.

Homemade Buttercrunch Candy

"Mom used to make this every Christmas that I can remember. We kids used to look forward to it. Now I make it for my family." Original recipe yield: 1 pound.

INGREDIENTS:

1 cup margarine
1 cup white sugar
3 tablespoons water
1 tablespoon light corn syrup
1/2 cup toasted and chopped almonds
3/4 cup milk chocolate chips
1/2 cup toasted and chopped almonds

DIRECTIONS:

Butter a baking sheet, and set aside.
Melt margarine in 2 quart saucepan. Add sugar, and stir over medium heat until sugar dissolves. Stir in water and the corn syrup. Cook over medium heat, stirring often, to 270 degrees F (132 degrees C).
Remove from heat, and quickly stir in coarse nuts. Spread on to prepared baking sheet. Sprinkle chocolate over hot candy; when it begins to melt, spread evenly over the top. Top with nuts. Refrigerate until firm. Break into small pieces to serve.

Mock Peanut Brittle

"We grew up munching on this cornflake chewy snack. Of all snacks, this has to be my favorite. After all these years I don't know where this recipe derived from. Didn't have one to follow. Always prepared from memory after being taught by my mom." Original recipe yield: 1 -9x13 inch pan.

INGREDIENTS:

1 cup light corn syrup
1 cup white sugar
1 cup peanut butter
8 cups cornflakes cereal

DIRECTIONS:

Grease one 9x13 inch baking pan.
Combine the corn syrup with the sugar and cook, stirring constantly over medium high heat. Once sugar has dissolved stir in the peanut butter. Pour mixture over cornflakes and stir to coat. Spread mixture into the prepared pan and let cool.

Old Fashioned Hard Candy

"This is an old recipe from my childhood. Many people have memories of cutting this candy with their mother's and grandmothers. I have passed it on and am now posting here for all to share in this classic Christmas tradition!" Original recipe yield: 1 1/4 pounds.

INGREDIENTS:

2 cups white sugar
1 cup water
3/4 cup light corn syrup
1/2 teaspoon peppermint extract
1 drop red food coloring (optional)
1/8 cup confectioners' sugar

DIRECTIONS:

In a heavy 2 quart saucepan, combine the sugar, water and corn syrup. Cook, stirring constantly until the sugar is dissolved; then cook without stirring, lowering the heat and cooking more slowly during the last few minutes, to the hard crack stage (300 degrees F), If sugar crystals form on sides of pan, wipe them off with a damp brush. Remove from heat, add oil flavoring and enough food coloring to color; stir only to mix. Pour into 2 well buttered 9 inch pans. Set one pan of candy over a sauce pan containing hot water (unless you have a helper to help cut the candy). As soon as the other pan of candy is cool enough to handle, cut it with scissors into 1-inch strips. Then snip the strips into pieces. Work fast. Drop the pieces onto a buttered baking sheet. If the candy cools too quickly, set it on a saucepan over hot water to soften it, but if it gets sticky, return at once to the work counter. Toss in a small amount of powdered sugar to keep from sticking together. Repeat with the second pan of candy.

Peppermint Brittle

"A Christmastime treat! This holiday confection is gobbled up quickly by guests, and it is so easy to make. The cool crunch of peppermint with creamy white chocolate is a divine combination." Original recipe yield: 2 1/4 pounds.

INGREDIENTS:

2 pounds white chocolate
30 small peppermint candy canes

DIRECTIONS:

Line a large jellyroll pan with heavy-duty foil.
Place white chocolate in a microwave-safe bowl. Heat in microwave on medium setting for 5 to 6 minutes. Stir occasionally, until chocolate is melted and smooth.
Place candy canes in a plastic bag, or between two pieces of waxed paper. Using a mallet or rolling pin, break the candy canes into chunks. Stir peppermint into melted white chocolate. Spread evenly in pan, and chill until set, about 1 hour. Break into pieces by slamming pan on counter.

Peppermint Stick Dessert

"What shall you do with all those candy canes? Here's the perfect solution that makes a delightful salad and is attractive on the table. Even the children love it (since it is made with candy!!)." Original recipe yield: 8 servings.

INGREDIENTS:

2 cups vanilla wafer crumbs
1 (16 ounce) container frozen whipped topping, thawed
2 cups miniature marshmallows
2/3 cup chopped pecans
1 cup coarsely chopped peppermint candy canes

DIRECTIONS:

Butter one 9x13 inch dish.
Place 1 1/2 cups vanilla wafer crumbs in bottom of dish.
Mix together the whipped topping, marshmallows, pecans and peppermint candy.
Sprinkle remaining crumbs on top; garnish with any additional crushed candy.
Refrigerate 24 hours before serving to allow the candy to dissolve.

Stained Glass Candy I

"This candy is good any time of the year but it's especially festive at Christmas! Vanilla, lemon or walnut extract can be easily substituted for almond to add a little variety to your candies." Original recipe yield: 2 pounds.

INGREDIENTS:

1 cup water
3 1/2 cups white sugar
1 1/2 cups light corn syrup
1 tablespoon almond extract
1 tablespoon red food coloring

DIRECTIONS:

Lightly grease one 12x18 inch or larger baking sheet.
In a large heavy saucepan, combine the water, sugar and corn syrup. Heat over high, stirring constantly with a heat resistant spoon, until all sugar is dissolved. Stop stirring and bring to a boil. Boil until a candy thermometer reads 310 degrees F (154 degrees C). Remove from heat.
When bubbling has ceased, stir in the flavoring and a food coloring. Spread into the prepared pan so that the candy is no more than 1/4 inch thick. Cool for 45 minutes in the refrigerator. Remove from refrigerator, crack into pieces and enjoy!

Mint Candies

Cream Cheese Mints

"These seem to be everyone's favorite holiday candy recipe. Could be the melt in your mouth texture, or perhaps the sweet peppermint taste. Could also be the fact that this is the easiest candy recipe around! If stored in airtight container, these can be frozen for a couple months. These can also be made into pretty shapes by rolling in granulated sugar, pressing into candy molds, and dropping them out." Original recipe yield: 8 dozen.

INGREDIENTS:

1 (3 ounce) package cream cheese, softened
1 tablespoon butter, softened
3 cups confectioners' sugar
2 drops peppermint oil
any color food coloring paste (optional)

DIRECTIONS:

In a large bowl, combine cream cheese, butter, and confectioner's sugar. Mix in peppermint oil. Color as desired with food coloring paste, or leave white. Roll mixture into small balls, and place on waxed paper. Flatten with a fork dipped in confectioners' sugar. Let dry for about 2 hours on waxed paper, then freeze or refrigerate.

Grandmama Pampas' Old-Fashion Pull Mints

"These mints are so good! They're the soft, melt-in-your mouth kind that remind you of trips to your grandparents' house. Yum! This is best done on a marble slab, but can be done on a very clean baking sheet, although it may affect the temperature of the candy." Original recipe yield: 1 pound of candy.

INGREDIENTS:

3 cups white sugar
3 tablespoons butter
1 cup boiling water

1 tablespoon butter
3 drops peppermint oil
food coloring (optional)

DIRECTIONS:

Place sugar and 3 tablespoons butter into a large heavy-bottomed pot over medium heat. Pour the boiling water over, and stir to dissolve. Allow the mixture to come to a rolling boil. It will boil up in the pot as if it is going to boil over, but it will settle down. Use some of the remaining butter to butter a marble slab.

When the sugar mixture reaches the soft crack stage of 270 to 280 degrees F (132 to 140 degrees C), remove from the heat immediately. Pour onto the buttered marble slab. Add peppermint oil and food coloring if desired. Butter your hands, and start pulling up pieces of the sugar blob. Keep stretching so that it will not set up. Continue to stretch until it has lost its shine and is stringier.

Pull the candy out into one long string, and cut into 1 inch segments using scissors. Store candies in an airtight tin.

Note:

If it turns back into sugar while being pulled, put it back in the pot with another cup of boiling water and start again at step 2.

Mackie's Cream Cheese Mints

"These very easy-to-make mints are wonderful not only for weddings, but for parties or anytime! Mmm, minty fresh!"
Original recipe yield: 4 dozen.

INGREDIENTS:

2 pounds confectioners' sugar
1 (8 ounce) package cream cheese
2 teaspoons peppermint extract
2 teaspoons butter flavored extract
2 teaspoons lemon extract
1/2 teaspoon green food coloring
1 teaspoon yellow food coloring

DIRECTIONS:

In medium bowl, cream together confectioners' sugar and cream cheese until smooth. Divide into three sections and mix peppermint extract and green food coloring into the first, butter flavored extract and 1/2 teaspoon yellow food coloring into the second, and lemon extract and the remaining 1/2 teaspoon yellow food coloring into the third. Roll each section out onto a flat surface and cut with small cookie cutters, or press into candy molds. Allow individual mints to air dry for 2 hours. Then refrigerate or freeze until serving.

Mint Patties

"The mixture for the mint centers is simple for making mints." Original recipe yield: 4 dozen.

INGREDIENTS:

3 1/2 cups confectioners' sugar
1 cup margarine
3 tablespoons corn syrup
2 drops peppermint oil

DIRECTIONS:

In a medium bowl, cream together confectioners' sugar and margarine. Blend in corn syrup and peppermint oil. Adjust peppermint oil to taste. Chill 30 to 60 minutes, until firm enough to form into patties. Shape into balls or patties and chill again for 30 minutes more. Eat as is or dip in melted chocolate and chill again before serving.

My Grandma's Mint Patties

"Wonderful homemade mint patties. These can be colored according to season and cut into shapes, using cookie or canape cutters. Have fun with them!" Original recipe yield: 24 small patties.

INGREDIENTS:

1/2 cup light corn syrup
1/2 cup butter
1 teaspoon mint extract
1/2 teaspoon salt
1 pound confectioners' sugar
1 drop red food coloring (optional)

DIRECTIONS:

Beat white corn syrup, butter or margarine, mint extract, and 1/2 teaspoon salt. Mix in 1 pound of powdered sugar and knead until smooth. Color with food coloring as desired. Pat or roll to about 1/4 inch thick. Use small cookie cutters to cut shapes.

Party Mints

"These party mints are great for special occasions, and they can be made ahead of time for convenience. Roll into balls, or press into molds to match the celebration." Original recipe yield: 2 - 1/2 pounds.

INGREDIENTS:

1 (14 ounce) can Sweetened Condensed Milk (NOT evaporated milk)
1 (2 pound) package confectioners' sugar, divided
1/2 teaspoon peppermint extract
Assorted colored granulated sugar or crystals

DIRECTIONS:

Beat condensed milk and half of powdered sugar at low speed with an electric mixer until blended. Stir in peppermint extract. Gradually add remaining confectioners' sugar, beating at medium speed until stiff.
Roll mixture into 1/2-inch balls; rolls in desired sugar, and place on a lightly greased cooling rack. Let stand 8 hours.

Peppermint Pink Valentine Mold

"Don't throw out those Christmas candy canes they will come in handy with this recipe. This recipe can be easily doubled. Substituted 1/2 cup crushed peppermint candies for the peppermint extract if you've got candies but no extract in the kitchen!" Original recipe yield: 6 servings.

INGREDIENTS:

1 (.25 ounce) package unflavored gelatin
1/2 cup white sugar, divided
1/8 teaspoon salt
2 eggs, separated
1 1/4 cups milk
1/4 teaspoon peppermint extract
3 drops red food coloring
1 cup whipping cream, whipped

DIRECTIONS:

In a medium saucepan over no heat, combine gelatin, 1/4 cup sugar and salt, mix well and reserve. In a medium bowl, beat together egg yolks and milk, add to gelatin mixture.
Cook gelatin and egg mixture in saucepan over low heat; stir constantly until the gelatin dissolves and mixture thickens slightly or about 5 minutes. Remove from heat and add peppermint extract or candy.
Add food coloring and mix. Chill in refrigerator until mixture is slightly thicker than the consistency of unbeaten egg whites.
In a small bowl, beat egg whites until stiff, but not dry. Gradually add remaining sugar and beat until very stiff and fold into gelatin mixture; fold in whipped cream. Turn into a 5-cup heart-shaped mold; chill until firm. Unmold and garnish with additional whipped cream, if desired; serve.

Mint Candies

Cream Cheese Mints

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INGREDIENTS:

1 (3 ounce) package cream cheese, softened
1 tablespoon butter, softened
3 cups confectioners' sugar
2 drops peppermint oil
any color food coloring paste (optional)

DIRECTIONS:

In a large bowl, combine cream cheese, butter, and confectioner's sugar. Mix in peppermint oil. Color as desired with food coloring paste, or leave white. Roll mixture into small balls, and place on waxed paper. Flatten with a fork dipped in confectioners' sugar. Let dry for about 2 hours on waxed paper, then freeze or refrigerate.

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"These mints are so good! They're the soft, melt-in-your mouth kind that remind you of trips to your grandparents' house. Yum! This is best done on a marble slab, but can be done on a very clean baking sheet, although it may affect the temperature of the candy." Original recipe yield: 1 pound of candy.

INGREDIENTS:

3 cups white sugar
3 tablespoons butter
1 cup boiling water

1 tablespoon butter
3 drops peppermint oil
food coloring (optional)

DIRECTIONS:

Place sugar and 3 tablespoons butter into a large heavy-bottomed pot over medium heat. Pour the boiling water over, and stir to dissolve. Allow the mixture to come to a rolling boil. It will boil up in the pot as if it is going to boil over, but it will settle down. Use some of the remaining butter to butter a marble slab. When the sugar mixture reaches the soft crack stage of 270 to 280 degrees F (132 to 140 degrees C), remove from the heat immediately. Pour onto the buttered marble slab. Add peppermint oil and food coloring if desired. Butter your hands, and start pulling up pieces of the sugar blob. Keep stretching so that it will not set up. Continue to stretch until it has lost its shine and is stringier. Pull the candy out into one long string, and cut into 1 inch segments using scissors. Store candies in an airtight tin.

Note:

If it turns back into sugar while being pulled, put it back in the pot with another cup of boiling water and start again at step 2.

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Original recipe yield: 4 dozen.

INGREDIENTS:

2 pounds confectioners' sugar
1 (8 ounce) package cream cheese
2 teaspoons peppermint extract
2 teaspoons butter flavored extract
2 teaspoons lemon extract
1/2 teaspoon green food coloring
1 teaspoon yellow food coloring

DIRECTIONS:

In medium bowl, cream together confectioners' sugar and cream cheese until smooth. Divide into three sections and mix peppermint extract and green food coloring into the first, butter flavored extract and 1/2 teaspoon yellow food coloring into the second, and lemon extract and the remaining 1/2 teaspoon yellow food coloring into the third. Roll each section out onto a flat surface and cut with small cookie cutters, or press into candy molds. Allow individual mints to air dry for 2 hours. Then refrigerate or freeze until serving.

Mint Patties

"The mixture for the mint centers is simple for making mints." Original recipe yield: 4 dozen.

INGREDIENTS:

3 1/2 cups confectioners' sugar
1 cup margarine
3 tablespoons corn syrup
2 drops peppermint oil

DIRECTIONS:

In a medium bowl, cream together confectioners' sugar and margarine. Blend in corn syrup and peppermint oil. Adjust peppermint oil to taste. Chill 30 to 60 minutes, until firm enough to form into patties. Shape into balls or patties and chill again for 30 minutes more. Eat as is or dip in melted chocolate and chill again before serving.

My Grandma's Mint Patties

"Wonderful homemade mint patties. These can be colored according to season and cut into shapes, using cookie or canape cutters. Have fun with them!" Original recipe yield: 24 small patties.

INGREDIENTS:

1/2 cup light corn syrup
1/2 cup butter
1 teaspoon mint extract
1/2 teaspoon salt
1 pound confectioners' sugar
1 drop red food coloring (optional)

DIRECTIONS:

Beat white corn syrup, butter or margarine, mint extract, and 1/2 teaspoon salt. Mix in 1 pound of powdered sugar and knead until smooth. Color with food coloring as desired. Pat or roll to about 1/4 inch thick. Use small cookie cutters to cut shapes.

Party Mints

"These party mints are great for special occasions, and they can be made ahead of time for convenience. Roll into balls, or press into molds to match the celebration." Original recipe yield: 2 - 1/2 pounds.

INGREDIENTS:

1 (14 ounce) can Sweetened Condensed Milk (NOT evaporated milk)
1 (2 pound) package confectioners' sugar, divided
1/2 teaspoon peppermint extract
Assorted colored granulated sugar or crystals

DIRECTIONS:

Beat condensed milk and half of powdered sugar at low speed with an electric mixer until blended. Stir in peppermint extract. Gradually add remaining confectioners' sugar, beating at medium speed until stiff.
Roll mixture into 1/2-inch balls; rolls in desired sugar, and place on a lightly greased cooling rack. Let stand 8 hours.

Peppermint Pink Valentine Mold

"Don't throw out those Christmas candy canes they will come in handy with this recipe. This recipe can be easily doubled. Substituted 1/2 cup crushed peppermint candies for the peppermint extract if you've got candies but no extract in the kitchen!" Original recipe yield: 6 servings.

INGREDIENTS:

1 (.25 ounce) package unflavored gelatin
1/2 cup white sugar, divided
1/8 teaspoon salt
2 eggs, separated
1 1/4 cups milk
1/4 teaspoon peppermint extract
3 drops red food coloring
1 cup whipping cream, whipped

DIRECTIONS:

In a medium saucepan over no heat, combine gelatin, 1/4 cup sugar and salt, mix well and reserve. In a medium bowl, beat together egg yolks and milk, add to gelatin mixture.

Cook gelatin and egg mixture in saucepan over low heat; stir constantly until the gelatin dissolves and mixture thickens slightly or about 5 minutes. Remove from heat and add peppermint extract or candy.

Add food coloring and mix. Chill in refrigerator until mixture is slightly thicker than the consistency of unbeaten egg whites.

In a small bowl, beat egg whites until stiff, but not dry. Gradually add remaining sugar and beat until very stiff and fold into gelatin mixture; fold in whipped cream. Turn into a 5-cup heart-shaped mold; chill until firm. Unmold and garnish with additional whipped cream, if desired; serve.

Nut Candies

Swedish Nuts I

"These are delicious. My friends all now eagerly expect them for Christmas. They are perfect for holiday gifts!" Original recipe yield: 4 cups.

INGREDIENTS:

3 1/2 cups mixed nuts
1/2 cup butter
2 egg whites
1 cup white sugar
salt to taste

DIRECTIONS:

Preheat oven to 325 degrees F (165 degrees C).
Place nuts on a 10x15 inch jellyroll pan, and bake for 10 minutes. Remove nuts, and melt butter on pan.
In a medium bowl, beat egg whites until soft peaks form. Gradually beat in the sugar and salt. Fold toasted nuts into egg white mixture. Arrange the coated nuts in a single layer on the buttered pan.
Bake for 30 minutes in the preheated oven, turning nuts with spatula every 10 minutes, until outside is crisp and golden. Cool, and store in an airtight container.

Almond Buttercrunch Candy I

"This recipe has been in our family for years, and it is our favorite. It is delicious and addicting. Get ready to go on a diet after the holidays!" Original recipe yield: 3 1/2 pounds.

INGREDIENTS:

2 (11.5 ounce) packages milk chocolate chips, divided
2 cups butter
1 pound brown sugar
1 cup blanched slivered almonds, divided

DIRECTIONS:

Preheat oven to 200 degrees F (95 degrees C). Grease a 14 x 18 inch cookie sheet. Sprinkle one package of chocolate chips on prepared pan. Place in warm oven until chips melt, about 5 minutes. Remove from oven, and spread melted chocolate over bottom of pan; set aside.

In a large heavy saucepan over medium-high heat, combine butter and brown sugar. Stirring constantly, heat to 300 to 310 degrees F (149 to 154 degrees C), or until a small amount of syrup dropped into cold water forms hard, brittle threads. Immediately remove from heat. Stir in 3/4 cup slivered almonds and pour onto pan with melted chocolate; spread mixture evenly.

Sprinkle remaining package of chocolate chips over the almond layer. The heat from the almond layer will melt the chocolate chips; spread melted chocolate evenly. Sprinkle remaining 1/4 cup almonds over chocolate.

Cut into squares, or allow to harden in a solid sheet and break it apart like brittle. Cool completely before removing from pan.

Cinnamon-Roasted Almonds

"Here is an easy snack idea to serve at any holiday party."
Original recipe yield: 4 cups.

INGREDIENTS:

1 egg white
1 teaspoon cold water
4 cups whole almonds
1/2 cup white sugar
1/4 teaspoon salt
1/2 teaspoon ground cinnamon

DIRECTIONS:

Preheat oven to 250 degrees F (120 degrees C). Lightly grease a 10x15 inch jellyroll pan.

Lightly beat the egg white; add water, and beat until frothy but not stiff. Add the nuts, and stir until well coated. Mix the sugar, salt, and cinnamon, and sprinkle over the nuts. Toss to coat, and spread evenly on the prepared pan.

Bake for 1 hour in the preheated oven, stirring occasionally, until golden. Allow to cool, then store nuts in airtight containers.

Eggnog Fudge

"I lost this when we moved and found it when we moved again. Christmas is back." Original recipe yield: 24 servings.

INGREDIENTS:

1 cooking spray
1 cup eggnog
3 cups white sugar
1 1/2 cups miniature marshmallows
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/8 cup butter, chilled
1/2 (11 ounce) package white chocolate chips
1 cup chopped almonds

DIRECTIONS:

Line a 9 x 13 inch baking pan with aluminum foil and set aside.
Spray the bottom and sides of a large saucepan with cooking spray. Heat eggnog and sugar over medium heat. Bring to rolling boil, stirring constantly with a wooden spoon. Boil for 2 minutes.
Fold in marshmallows, cinnamon and nutmeg. Return to a boil for 6 minutes, stirring constantly. As the mixture boils it will become brown. Remove from heat and quickly stir in butter, white chocolate chips and almonds. Stir until well mixed and glossy. Quickly pour into prepared pan.
Cool at room temperature. Remove from pan, remove foil and cut into squares.

Glazed Nuts

"Glazed nuts are a favorite holiday snack, and are very simple to make. Use walnuts, pecans, almonds, or a mix." Original recipe yield: 1 pound.

INGREDIENTS:

1 egg white
1/2 cup packed brown sugar
2 tablespoons ground cinnamon
1 teaspoon ground cloves
1 teaspoon ground ginger
1 tablespoon vanilla extract
1 pound walnut halves

DIRECTIONS:

Preheat oven to 300 degrees F (150 degrees C). Coat a baking sheet with cooking spray. In a large bowl, beat egg white until foamy. Stir in brown sugar, cinnamon, cloves, ginger, and vanilla. Add nuts, and stir to coat. Spread evenly onto prepared pan. Bake for 30 minutes, stirring occasionally, or until well toasted and golden brown. Remove from oven, and cool completely. Store in an airtight container.

Marzipan

"Make your own marzipan instead of buying it. Marzipan is used to frost Christmas cakes and for candies, and all sorts of other goodies. Please note: this recipe contains raw eggs. We recommend that pregnant women, young children, the elderly and the infirm do not consume raw eggs. Important: be sure to use only fresh eggs for this recipe." Original recipe yield: 2 cups.

INGREDIENTS:

2 cups confectioners' sugar
1/2 pound finely ground blanched almonds
2 egg whites
1/2 teaspoon salt
1/2 teaspoon almond extract

DIRECTIONS:

Blend the confectioner's sugar, finely ground almonds, egg whites, salt ,and almond extract in a blender until perfectly blended. Chill covered 24 hours to harden.

Marzipan Candy

"Marzipan can be a great cover for a cake, or cut out fun shapes to decorate cakes, cookies, or eat alone. You will need a little frosting to glue the marzipan to a cookie or cake and it can make for a yummy treat. It is especially yummy on a cake with cream and a little bit of your choice of jam between the layers!" Original recipe yield: 1 pound marzipan.

INGREDIENTS:

8 ounces almond paste
2 cups confectioners' sugar
1/4 cup corn syrup
3 drops any color food coloring

DIRECTIONS:

Break the almond paste into small pieces over a medium bowl. Add 1 cup of the confectioners' sugar, and work it in with your hands until incorporated. It will be crumbly. Add another 3/4 cup of sugar, and work it in really well. Pour in the corn syrup, and work it in until evenly blended. Spread remaining sugar out on a clean work surface, and knead the dough until smooth and uniform, 3 to 5 minutes. If the dough seems too sticky, knead in more sugar. Wrap the dough in plastic wrap, and refrigerate for about an hour. It should have the consistency of modeling dough. Break off small pieces of marzipan to color, kneading in color thoroughly until you arrive at the desired color. Then blend the colored pieces into larger portions of dough. Dust a work surface and rolling pin with confectioners' sugar, and roll dough out to 1/4 inch thickness. Cut into desired shapes using small cookie cutters to make candies.

Orange Fudge

"This fudge is made in Mexico." Original recipe yield: 20 pieces.

INGREDIENTS:

3 cups white sugar, divided
1/4 cup boiling water
1 cup liquid non-dairy creamer
1/4 teaspoon salt
2 teaspoons grated orange peel
1 cup chopped almonds

DIRECTIONS:

Grease an 8 x 8 inch square pan.
In a heavy saucepan over medium heat melt 1 cup of sugar, stirring constantly. Carefully add boiling water. Stir in remaining 2 cups of sugar, non-dairy creamer and salt. Stirring constantly, bring mixture to a boil. Without stirring, heat to 242 to 248 degrees F (116 to 120 degrees C), or until a small amount of syrup dropped into cold water forms a firm but pliable ball. Remove from heat and cool to room temperature.
Beat mixture until it loses gloss. Immediately fold in grated orange peel and nuts and transfer to prepared pan. Chill for 2 hours, or until firm, before cutting.

Coconut Brittle

"Microwave brittle candy with macadamia nuts and a coconut layer. A cinch to make." Original recipe yield: 25 servings.

INGREDIENTS:

1 cup flaked coconut
1 cup white sugar
1/2 cup corn syrup
4 ounces chopped macadamia nuts
1 tablespoon butter
1 teaspoon vanilla extract
1 teaspoon baking soda

DIRECTIONS:

Spread coconut evenly over a buttered baking sheet.
In a medium microwave-safe bowl, combine sugar and corn syrup. Microwave on high 3 minutes. Stir in nuts and microwave 4 minutes more. Stir in butter and vanilla and return to microwave for 1 minute. Stir in soda until light and slightly foamy. Pour over coconut in pan. Let cool until firm, 1 hour. Break into pieces.

Coconut Candies

"Chewy coconut candies are made with just milk, sugar, coconut and vanilla." Original recipe yield: 1 dozen.

INGREDIENTS:

1 1/2 cups milk
4 cups white sugar
4 cups flaked coconut
1 dash vanilla extract

DIRECTIONS:

In a medium saucepan over medium heat, stir together milk and sugar until smooth. Heat, without stirring, to between 234 and 240 degrees F (112 to 116 degrees C), or until a small amount of syrup dropped into cold water forms a soft ball that flattens when removed from the water and placed on a flat surface. Remove from heat and stir in coconut and vanilla. Let cool slightly. Drop by rounded spoonfuls onto waxed paper lined sheets and let cool completely.

Coconut Ice

"A delicious and attractive candy snack for any coconut lover." Original recipe yield: 1 - 7x7 inch pan.

INGREDIENTS:

2 cups white sugar
2/3 cup water
1 teaspoon vanilla extract
1 1/3 cups flaked coconut
2 drops red food coloring

DIRECTIONS:

Line a 7 x 7 inch pan with parchment or waxed paper. In a medium, heavy-bottomed saucepan, heat sugar and water gently, without boiling, until sugar has dissolved. Then, bring to a boil and cook until it reaches 240 degrees F/120 degrees C on a candy thermometer, or a little syrup dropped in a glass of cold water forms a soft ball. Remove from heat and immediately stir in vanilla and coconut. Continue stirring until mixture begins to thicken, 5 to 10 minutes. Pour half of the mixture into the prepared pan and level the surface with a knife or spatula. Tint the other half of the mixture by stirring in the food coloring. Pour the pink mixture on top of other layer, and level the surface. Press all down firmly with the back of a spoon and allow to harden. When firm, turn out of the pan, remove the paper and cut into squares with a sharp knife.

Coconut Jays

"This is a Christmas favorite of ours." Original recipe
yield: 24 cookies.

INGREDIENTS:

1/2 cup butter
2 cups confectioners' sugar
3 cups flaked coconut
2 (1 ounce) squares unsweetened chocolate, melted
1 (10 ounce) jar maraschino cherries, drained (optional)

DIRECTIONS:

Melt butter in saucepan. Remove from heat. Add sugar and coconut. Mix well. Shape into balls.
Make indent in center of each and place on cookie sheet. Place half a maraschino cherry in indent. Fill with melted chocolate. Chill until firm. Store in refrigerator.

Macadamia Clusters

"I made these for Christmas '98 for work and had to make more for return trips back to work. They are very easy and decadent looking." Original recipe yield: 2 dozen.

INGREDIENTS:

8 ounces vanilla flavored confectioners' coating
2 (3.5 ounce) packages macadamia nuts
1/2 tablespoon orange zest

DIRECTIONS:

Place candy coating in microwave safe bowl; microwave uncovered on high for 40 to 60 seconds. Stir every 30 seconds, until smooth.
Stir in nuts and orange zest. Drop mixture by teaspoons onto waxed paper.
Allow to sit until set, store covered in refrigerator. If desired, melt approximately 1 ounce semisweet chocolate and drizzle over.

Baby Ruth Cookies

"Cookies with a chopped candy bar instead of chocolate chips!" Original recipe yield: 2 dozen.

INGREDIENTS:

1/2 cup butter

3/4 cup white sugar

1 egg

1 1/3 cups all-purpose flour

1/2 teaspoon salt

1/2 teaspoon baking soda

1/2 teaspoon vanilla extract

2 mini chocolate-coated peanut and nougat candy, eg: Baby Ruth TM

DIRECTIONS:

Cream together butter and sugar. Add eggs and vanilla. mix well. Mix dry ingredients together. Add to egg mixture. Mix well. Add chopped up Babe Ruth Candy bars.

Drop by heaping teaspoonful on cookie sheet. Bake at 375 degrees F (190 degrees C) for 12-15 minutes.

Candy Bar Squares

"This recipe is a basic bar cookie recipe that you can add your favorite chocolate covered candy bars to." Original recipe yield: 2 dozen.

INGREDIENTS:

1 cup butter, softened
1 cup white sugar
1/2 cup packed brown sugar
2 eggs
3 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
6 (2.1 ounce) bars chocolate-coated peanut and nougat candy, eg: Baby

DIRECTIONS:

Preheat oven to 350 degrees F (175 degrees C).
Beat the butter or margarine with the white and brown sugars until light and fluffy.
Blend in the eggs, mixing well.
Mix in the flour, baking soda and salt to the egg mixture. Reserve 1/2 cup of the chopped candy bars for the topping. Stir the remaining candy into the flour mixture.
Spread the batter into one 13x9 inch baking pan. Sprinkle the reserved candy on top.
Bake at 350 degrees F (175 degrees C) for 25 to 30 minutes or until lightly browned.
Cool in pan on a wire rack then cut into squares.

Chow Mein Clusters

"Quick and easy, no-bake drop cookies." Original recipe
yield: 2 dozen.

INGREDIENTS:

2 cups butterscotch chips
2 cups chow mein noodles
1 cup salted peanuts

DIRECTIONS:

In a double boiler over simmering water, melt the butterscotch morsels, stirring frequently until smooth. Remove from heat, and stir in the chow mien noodles and peanuts.

Drop by teaspoonfuls onto waxed paper. Refrigerate until firm.

Crispy Rice Candy

"I received this recipe from a friend at work and it has quickly become a family favorite." Original recipe yield: 7 dozen.

INGREDIENTS:

2 cups crispy rice cereal
2 cups dry roasted peanuts
2 cups miniature marshmallows
1 cup crunchy peanut butter
2 pounds white chocolate, chopped

DIRECTIONS:

In a large bowl, combine cereal, peanuts, marshmallows and peanut butter. Stir until evenly mixed.
In a microwave-safe bowl, or in a double boiler, cook chocolate until melted. Stir occasionally until chocolate is smooth. Stir chocolate into cereal mixture. Mixture will be slightly runny.
Drop by tablespoons onto waxed paper. Let set until firm, 2 hours. Store in an airtight container.

Peanut Treats

"This confection is very similar to a popular peanut with creamy caramel candy bar. Now you can make it your very own kitchen and eat them whenever you want!" Original recipe yield: 5 dozen.

INGREDIENTS:

3 cups salted or dry roasted peanuts
3 tablespoons butter
2 cups peanut butter chips
1 (14 ounce) can sweetened condensed milk
2 cups miniature marshmallows

DIRECTIONS:

Place 1 1/2 cups of the peanuts in an ungreased 7x11 inch baking pan; set aside. In a saucepan, melt butter and peanut butter chips over low heat. Add sweetened condensed milk and marshmallows. Cook and stir until melted. Pour over peanuts and sprinkle remaining peanuts on top. Cover and refrigerate; cut into bars when set.

Aunt Bill's Brown Candy

"Very rich candy, but it's a great keeper. Can be a family candy-making event! You many need a helper to take turns with beating. " Original recipe yield: 5 pounds.

INGREDIENTS:

6 cups white sugar, divided
2 cups heavy cream
1/2 teaspoon baking soda
1/2 cup butter
1 teaspoon vanilla extract
2 pounds pecan halves or pieces

DIRECTIONS:

Butter a 9x13 inch dish and a medium, heavy saucepan.
In the buttered saucepan, combine 4 cups sugar and the cream. Have ready.
In a large heavy skillet over medium heat, pour the remaining 2 cups sugar. Cook, stirring constantly, until sugar begins to melt. Place the saucepan over low heat, stirring occasionally. Continue to cook and stir the sugar in the skillet until it is completely melted and light brown. Pour the melted sugar very slowly, in a thin stream, into the lightly simmering cream, stirring constantly (This step may take five minutes, and works best if someone strong pours the melted sugar v-e-r-y s-l-o-w-l-y.) Heat now, without stirring, to 242 to 248 degrees F (116 to 120 degrees C), or until a small amount of syrup dropped into cold water forms a firm but pliable ball. Remove from heat and stir in baking soda (mixture will foam). Drop the butter into the foaming mixture and let rest without stirring 30 minutes.
Stir in the vanilla with a wooden spoon and continue to stir vigorously until mixture loses its gloss, 10 to 15 minutes. Then fold in pecans and quickly turn candy into the prepared 9x13 inch dish. Let cool until just warm and cut in 1 inch pieces.

Candy Coated Pecans

"These have become favorites of almost everyone who has tried them." Original recipe yield: 10 to 12 servings.

INGREDIENTS:

1 egg white
1/2 cup packed brown sugar
1 dash vanilla extract
4 cups pecans

DIRECTIONS:

Preheat oven to 275 degrees F (135 degrees C). Line a cookie sheet with wax paper. Spray the wax paper with cooking spray.
Beat egg white until stiff. Add brown sugar and vanilla. Stir until smooth. Mix in pecans and stir until coated. Pour the nuts onto the prepared cookie sheet.
Bake until browned, approximately 10 to 15 minutes.

Cinnamon Toffee Bars

"A bar cookie as rich as a candy bar. A delicious blend of cinnamon, toffee, and chocolate flavors." Original recipe yield: 30 bars.

INGREDIENTS:

1/2 cup butter
2 cups packed brown sugar
2 eggs, beaten
2 teaspoons vanilla extract
2 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon salt
1 teaspoon ground cinnamon
1 cup chopped pecans
12 ounces semisweet chocolate chips

DIRECTIONS:

Cook the butter and brown sugar over low heat, in a sauce pan, until it comes to a boil. Remove from heat and let cool.
Preheat oven to 350 degrees F (175 degrees C). Grease a 12x18 inch jelly roll pan.
In a medium bowl, stir together the butter mixture, and the eggs and vanilla. Sift together the flour, baking powder, salt, and cinnamon; stir into the egg mixture until well blended. Then stir in pecans. Spread the batter onto the prepared jelly roll pan. Bake in the preheated oven for 25 minutes. Immediately sprinkle chocolate chips over the whole sheet. Let stand for 5 minutes, then spread chocolate evenly over the entire surface. Cut into squares.

Crispy Peanut Butter Candy Delight

"Really delicious. Fools your palate and seems like marshmallow instead of angel food cake." Original recipe yield: 1 - 9x13 pan.

INGREDIENTS:

1/4 cup butter
2 cups confectioners' sugar
2 teaspoons vanilla extract
4 egg yolks
1 (12 ounce) container frozen whipped topping, thawed
1 (9 inch) angel food cake
6 (2.1 ounce) bars chocolate-covered crispy peanut butter flavored candy bar
1/2 cup pecan halves

DIRECTIONS:

In large bowl, cream together butter, sugar vanilla and egg yolks. Fold whipped topping into butter mixture.
Tear angel food cake into very small pieces. Crush candy bars. Place half of cake pieces in 9x13 inch pan. Spread half of creamy mixture over cake pieces. Top with half of nuts and half of crushed candy bars. Repeat. Chill in refrigerator before serving

Easy 1000 Watt Microwave Pralines

"These are great, but don't even think of trying this unless you KNOW you have a 1000 watt microwave (due to cook time)."
Original recipe yield: 24 pralines.

INGREDIENTS:

1 cup white sugar
2 tablespoons butter
1 cup milk
1 cup light brown sugar
2 tablespoons light corn syrup
1 pinch salt
1 3/4 cups pecan halves

DIRECTIONS:

Butter some waxed paper and lay on a flat surface or cookies sheet. In a 2 1/2 quart microwave dish, stir together sugar, butter, milk, brown sugar, corn syrup, and salt. Microwave on high, 4 minutes. Stir. Microwave another 4 minutes. Stir in pecans, and drop by tablespoons onto buttered paper. Let cool.

Fantasy Divinity

"This recipe is fast and easy and taste better than from the bakery. I struggled for years trying to make divinity and had almost given up when I found this recipe from an old family cookbook. I like to make it pink, but use any color you like." Original recipe yield: 2 dozen.

INGREDIENTS:

1/2 cup water
2 cups white sugar
1 (7 ounce) jar marshmallow creme
1/2 teaspoon vanilla extract
any color food coloring
1 cup chopped pecans (optional)

DIRECTIONS:

In a large heavy saucepan or Dutch oven, stir together the water and sugar. Bring to a boil, and heat to between 234 and 240 degrees F (112 to 116 degrees C), or until a small amount of syrup dropped into cold water forms a soft ball that flattens when removed from the water and placed on a flat surface. Remove from the heat, and stir in the marshmallow creme, vanilla, food coloring and pecans. Let the mixture sit for about 5 minutes until slightly cooled and thickened. Drop by spoonfuls onto waxed paper. Chill until firm before storing in an airtight container.

Frosted Pecan Bites

"These frosted pecans are a festive snack for any holiday occasion. This recipe was originally submitted to ThanksgivingRecipe.com" Original recipe yield: 12 servings.

INGREDIENTS:

1 pound pecan halves
1 cup white sugar
salt to taste
2 egg whites, stiffly beaten
1/2 cup butter

DIRECTIONS:

Preheat oven to 275 degrees F (135 degrees C).
Toast pecans for 10 to 15 minutes or until lightly toasted. Set aside to cool.
Fold sugar, salt and pecans into egg whites.
Increase oven temperature to 325 degrees F (165 degrees C). Melt butter or margarine on a sheet pan.
Spread the nut mixture over pan and bake for 30 minutes, stirring every 10 minutes.
Remove from oven and allow to cool.

Gelatin Divinity

"Use any flavor of gelatin mix for these sweet treats. Similar to fudge, this fun and flexible candy may become a holiday tradition." Original recipe yield: 24 candies.

INGREDIENTS:

3 cups white sugar
3/4 cup light corn syrup
3/4 cup water
2 egg whites
1 (3 ounce) package cherry flavored gelatin mix
1 cup chopped pecans

DIRECTIONS:

Butter a 9x13 inch glass baking dish, and set aside. Combine the sugar, corn syrup, and water in a saucepan over medium-high heat. Stir just to blend, then bring to a boil. Heat to 250 to 265 degrees F (121 to 129 degrees C), or until a small amount of syrup dropped into cold water forms a rigid ball. Meanwhile, whip egg whites with an electric mixer until foamy. Sprinkle in the gelatin powder, and continue whipping until peaks form when the beaters are turned off and lifted. When the syrup reaches temperature, pour in a thin stream into the egg white mixture, mixing constantly on low speed. Increase to high speed once the syrup is in, and whip until the candy is stiff and loses its gloss. Fold in nuts, and spread into the prepared pan. Allow to stand until firm, then cut into squares.

Microwave Pralines

"The most fantastic, EASY candy you can make... sinfully delicious and habit forming. I have only seen this fail once, and then the disaster was the most marvelous gooey pecan praline ice cream topping." Original recipe yield: 3 dozen.

INGREDIENTS:

1 pound light brown sugar
1 cup heavy whipping cream
2 tablespoons light corn syrup
1 tablespoon butter
2 cups chopped toasted pecans

DIRECTIONS:

In a deep, microwave-safe bowl, mix together brown sugar, whipping cream, and corn syrup. Microwave on High for 13 minutes.
Mix in butter until well blended. Then stir, stir, and stir until mixture begins to cool and get creamy. Stir in chopped nuts. Drop by tablespoonfuls onto waxed paper to cool.

Panocha Fudge

"This is a favorite of mine and I make this every Christmas. The kids go nuts over it." Original recipe yield: 2 dozen pieces.

INGREDIENTS:

1 1/2 cups white sugar
1 cup brown sugar
1/3 cup half-and-half cream
1/3 cup milk
2 tablespoons margarine
1 teaspoon vanilla extract
1/2 cup pecan halves

DIRECTIONS:

Butter a baking sheet. Butter the sides of a heavy, 2-quart saucepan. In the saucepan, stir together white sugar, brown sugar, cream, milk and margarine and bring to a boil over medium heat. Heat, without stirring, to between 234 and 240 degrees F (112 to 116 degrees C), or until a small amount of syrup dropped into cold water forms a soft ball that flattens when removed from the water and placed on a flat surface. Remove from heat and cool to lukewarm (110 degrees). Stir in vanilla and beat vigorously until mixture loses its gloss. Quickly stir in pecans and spread on prepared sheet. Score into squares while warm; cut when firm.

Pecan Fondant Logs

"Delightfully nutty fondant candy recipe. It includes one variation." Original recipe yield: 4 servings.

INGREDIENTS:

1/3 cup butter
1/3 cup light corn syrup
1 teaspoon vanilla extract
1/2 teaspoon salt
1 (16 ounce) package confectioners' sugar, sifted
2 cups chopped pecans

DIRECTIONS:

In a large bowl, blend together the margarine, corn syrup, vanilla and salt. Add confectioners sugar and mix well. Knead with hands and shape into rolls about 2 inches long and 1/2 inch thick. Roll in crushed pecans and refrigerate until ready to serve.
Variation: If desired, prepare mocha logs by adding two teaspoons of instant coffee powder to the fondant before rolling into logs.

Pecan Pralines

"This was my mother's recipe." Original recipe yield: 30 servings.

INGREDIENTS:

1 cup brown sugar
1 cup white sugar
1/3 cup water
1 tablespoon butter
2 cups chopped pecans

DIRECTIONS:

Generously butter baking sheets.
In a large saucepan over medium heat, combine brown sugar, white sugar, water and butter. Bring to a rapid boil and stir in pecans. Continue to cook and stir until large bubbles form on the surface, pecans begin to look sugary and mixture just begins to color. Remove from heat and drop by rounded spoonfuls onto prepared sheets. Let cool completely.

Penuche

"This is a delicious candy recipe of my late father's that he just loved to make. We loved it, too!" Original recipe yield: 64 pieces.

INGREDIENTS:

2 cups brown sugar
1 cup white sugar
1 cup heavy cream
2 tablespoons light corn syrup
1/4 teaspoon salt
1 teaspoon vanilla extract
1/2 cup chopped pecans

DIRECTIONS:

Butter an 8x8 inch square dish.
In a medium saucepan over medium heat, combine brown sugar, white sugar, cream, corn syrup and salt. Stir until sugar is dissolved. Heat to between 234 and 240 degrees F (112 to 116 degrees C), or until a small amount of syrup dropped into cold water forms a soft ball that flattens when removed from the water and placed on a flat surface. Remove from heat and let cool without stirring until bottom of pan is lukewarm. Pour in vanilla and beat until creamy. Stir in nuts. Pour into prepared pan. Let cool completely before cutting into squares.

Penuchi

"Easy to make - tasty bars" Original recipe yield: 12 servings.

INGREDIENTS:

1 (16 ounce) package light brown sugar
1 (5 ounce) can evaporated milk
2 tablespoons butter
1 pinch salt
1 cup marshmallow fluff
1 teaspoon vanilla extract
1 cup chopped pecans

DIRECTIONS:

Line a 9 inch square pan with buttered wax paper.
In a saucepan over medium heat, combine brown sugar, evaporated milk, butter and salt. Bring to a boil, and heat to between 234 and 240 degrees F (112 to 116 degrees C), about 10 minutes. Remove from heat, and stir in marshmallow fluff, vanilla and chopped pecans. Spread into prepared pan. Let cool, then cut into squares.

Pralines

"Had these in New Orleans and loved them, so I tried different combos and liked this best." Original recipe yield: 20 servings.

INGREDIENTS:

1 1/2 cups toasted pecans
1 1/2 cups white sugar
3/8 cup butter
3/4 cup brown sugar
1/2 cup milk
1 teaspoon vanilla extract

DIRECTIONS:

Line a baking sheet with aluminum foil.

In large saucepan over medium heat, combine pecans, sugar, butter, brown sugar, milk and vanilla. Heat to between 234 and 240 degrees F (112 to 116 degrees C), or until a small amount of syrup dropped into cold water forms a soft ball that flattens when removed from the water and placed on a flat surface.

Drop by spoonfuls onto prepared baking sheet. Let cool completely.

Swedish Nuts II

"I make these wonderful sweet nuts using pecans every year for Christmas. They are a true delight, especially if you are a lover of nuts. If pecans aren't your forte, substitute walnuts. Happy Holidays!" Original recipe yield: 1 pound.

INGREDIENTS:

2 egg whites
1 cup white sugar
1 pinch salt
1/2 teaspoon vanilla extract
1 pound pecan halves
1/2 cup butter

DIRECTIONS:

Preheat oven to 325 degrees F (165 degrees C).
Beat egg whites until soft peaks begin to form. Add sugar, salt and vanilla; beat until stiff peaks form and turn glossy. Fold in nuts and coat well with the egg white mixture.
Melt butter in a 9x13 inch baking pan by placing pan in the oven. Evenly spread coated nuts over melted butter in pan.
Bake for 30 minutes, stirring and turning nuts about every 8 minutes, or until butter no longer remains in pan. Place hot nuts on foil and allow to cool. May be stored in an airtight container for several weeks.

Texas Pralines

"Chewy Texas pralines we make every year for Christmas! Delicious!" Original recipe yield: 56 pralines.

INGREDIENTS:

nonstick cooking spray
2 cups white sugar
2 cups light corn syrup
1 pound butter
2 cups heavy cream
2 teaspoons vanilla extract
8 cups pecans

DIRECTIONS:

Line 2 baking sheets with aluminum foil. Coat with nonstick cooking spray. In a large saucepan over medium heat, combine sugar and corn syrup. Heat to 250 degrees F (120 degrees C). Remove from heat, and stir in butter until melted. Gradually stir in cream. Return to heat. Cook, stirring constantly, until temperature reaches 242 degrees F (116 degrees C). Remove from heat, and stir in vanilla and pecans. Drop by spoonful onto prepared pans. Cool completely, then wrap with plastic.

Yummy Pecan Pralines

"Pecans are cooked to the soft ball stage with brown sugar, white sugar, evaporated milk and butter and then beaten and poured on a slab to firm up in these sweet, chewy candies." Original recipe yield: 20 pralines.

INGREDIENTS:

1 cup brown sugar
1 cup white sugar
1/2 cup evaporated milk
2 tablespoons butter
1 1/4 cups pecan halves
1/4 teaspoon vanilla extract

DIRECTIONS:

Generously grease a large slab or baking sheet.
In a saucepan over medium heat, combine brown sugar, white sugar and milk. Bring to a boil. Stir in butter, pecans and vanilla. Heat, without stirring, to between 234 and 240 degrees F (112 to 116 degrees C), or until a small amount of syrup dropped into cold water forms a soft ball that flattens when removed from the water and placed on a flat surface. Remove from heat and let cool 5 minutes.
Beat until thickened, then pour immediately onto prepared surface and let rest until firm and completely cool before cutting.

Dawn's Candied Walnuts

"These walnuts are a special treat for Christmas, and are well worth the time it takes to make them." Original recipe yield: 1 pound.

INGREDIENTS:

- 1 pound walnut halves
 - 1 cup white sugar
 - 2 teaspoons ground cinnamon
 - 1/4 teaspoon salt
 - 6 tablespoons milk
 - 1 teaspoon vanilla extract
-

DIRECTIONS:

Preheat oven to 350 degrees F (175 degrees C). Spread nuts in a single layer over a baking sheet. Roast for approximately 8 to 10 minutes, or until the nuts start to turn brown and the smell of roasting nuts fills the kitchen. Stir together sugar, cinnamon, salt, and milk in a medium saucepan. Cook over medium-high heat for 8 minutes, or until the mixture reaches the soft ball stage of 236 degrees F (113 degrees C). Remove from heat, and stir in vanilla immediately. . Add walnuts to sugar syrup, and stir to coat well. Spoon nuts onto waxed paper, and immediately separate nuts with a fork. Cool, and store in airtight containers.

Nut-Free Candies

Candy Turkeys

"These candy turkeys are cute enough to sell!" Original
recipe yield: 2 dozen.

INGREDIENTS:

- 1 (16 ounce) package fudge striped shortbread cookies
- 1 (13 ounce) package chocolate covered caramel candies (e.g. Rolo TM)
- 1 (14 ounce) package individually wrapped caramels
- 1 (14 ounce) package candy corn
- 1 (16 ounce) container prepared chocolate frosting

DIRECTIONS:

Stack on their sides one caramel, chocolate covered caramel candy and candy corn. Use a dab of frosting to hold all together.
Place a dab of frosting on back of caramel and attach to the bottom of the top side of a cookie. Stand upright.

Caramels

"I have used this recipe for almost 41 years, and have yet to have any bad batches. My grandson loves 'em!" Original recipe yield: 4 to 5 dozen caramels.

INGREDIENTS:

2 cups white sugar
1 cup packed brown sugar
1 cup corn syrup
1 cup evaporated milk
1 pint heavy whipping cream
1 cup butter
1 1/4 teaspoons vanilla extract

DIRECTIONS:

Grease a 12x15 inch pan.

In a medium-size pot, combine sugar, brown sugar, corn syrup, evaporated milk, whipping cream, and butter. Monitor the heat of the mixture with a candy thermometer while stirring. When the thermometer reaches 250 degrees F (120 degrees C) remove the pot from the heat.

Stir in vanilla. Transfer mixture to the prepared pan and let the mixture cool completely. When cooled cut the Carmel into small squares and wrap them in wax paper for storage.

Festive Holiday Bark

"These crunchy, sweet, candy-coated pretzels will not last long in the house. They are the perfect snack food; sweet and salty." Original recipe yield: 42 pieces.

INGREDIENTS:

16 ounces vanilla flavored confectioners' coating
2 cups small pretzel twists
1/2 cup red and green candy-coated chocolate

DIRECTIONS:

Line a cookie sheet with waxed paper or parchment paper.
Place candy coating in a microwave safe bowl. Microwave for 2 1/2 minutes. Stir, and microwave at 30 second intervals until completely melted and smooth.
Place pretzels and candy coated chocolate pieces in a large bowl. Pour melted coating over and stir until well coated. Spread onto waxed paper lined baking sheet. Let stand until firm or place in refrigerator to set up faster. Store in a container at room temperature.

Grandmom's Irish Potatoes

"My mom's Irish Potato Candy. This one doesn't have coconut, but it is really tasty." Original recipe yield: 2 dozen.

INGREDIENTS:

1 1/2 cups white sugar
1 tablespoon butter
1/2 cup evaporated milk
1/8 teaspoon cream of tartar
1/4 teaspoon salt
1 teaspoon vanilla extract
2 tablespoons ground cinnamon

DIRECTIONS:

In a saucepan over medium heat, combine the sugar, butter, evaporated milk, cream of tartar and salt. Mix well and bring to a boil. Cook to the soft ball stage at 234 degrees F (115 degrees C). A few drops will form a soft ball when dropped into cold water. Remove from heat and cool to room temperature. Add vanilla and beat until creamy and stiff. Roll into balls and shape like little potatoes. Roll each ball in cinnamon to coat, then press in pieces of chopped nuts to look like eyes. You can also dust with cocoa to simulate dirt.

Irish Potato Candy

"A cute little confection that looks just like little potatoes. This kind does not contain potatoes; they are made using cream cheese and coconut." Original recipe yield: 5 dozen.

INGREDIENTS:

1/4 cup butter, softened
1/2 (8 ounce) package cream cheese
1 teaspoon vanilla extract
4 cups confectioners' sugar
2 1/2 cups flaked coconut
1 tablespoon ground cinnamon

DIRECTIONS:

In a medium bowl, beat the butter and cream cheese together until smooth. Add the vanilla and confectioners' sugar; beat until smooth. Using your hands if necessary, mix in the coconut. Roll into balls or potato shapes, and roll in the cinnamon. Place onto a cookie sheet and chill to set. If desired, roll potatoes in cinnamon again for darker color.

Pioneer Potato Candy

"The main ingredients for this old fashioned candy are mashed potato and confectioners' sugar. Salted peanuts can be substituted for shredded coconut for a different taste." Original recipe yield: 2 dozen.

INGREDIENTS:

1 pound semisweet chocolate, chopped
1 cup mashed cooked potatoes
1/2 teaspoon salt
2 teaspoons vanilla extract
2 pounds confectioners' sugar
2/3 cup shredded coconut

DIRECTIONS:

In the top of a double boiler, heat chocolate, stirring occasionally, until chocolate is melted and smooth.
In a mixing bowl, combine the potato, salt and vanilla. Sift the confectioners sugar over potato, stirring and adding about 1 cup at a time. Mixture will liquefy when first sugar is added then gradually begin to thicken.
When it becomes the consistency of stiff dough, knead it even though not all the sugar has been added.
After kneading, cover with a damp cloth and chill until a small spoonful can be rolled into a ball. Shape in small 1/2 inch balls. Dip balls in melted chocolate then roll in peanuts or coconut.

Party Mixes

Christmas Snack Mix

"This is so pretty in a decorative glass container to give to friends, sitters, paper boys, music teachers or co-workers during the holidays." Original recipe yield: 32 servings.

INGREDIENTS:

- 1 (16 ounce) jar dry roasted peanuts
 - 2 (14 ounce) packages red and green candy-coated chocolate
 - 1 (14 ounce) package chocolate covered peanuts
 - 1 (7 ounce) jar wheat nuts
-

DIRECTIONS:

Mix together the peanuts, red and green candy-coated chocolate pieces, red and green candy-coated chocolate covered peanuts, chocolate covered peanuts and wheat germ nut snacks.

Serve in a large bowl or place in decorative glass jars and give as gifts.

Puppy Chow

**"This recipe can be used as an appetizer or dessert."
Original recipe yield: 2 to 3 dozen.**

INGREDIENTS:

9 cups crispy rice cereal squares
1/2 cup peanut butter
1 cup semi-sweet chocolate chips
1 1/2 cups confectioners' sugar

DIRECTIONS:

In a saucepan over low heat, melt the chocolate; add peanut butter and mix until smooth.

Remove from heat, add cereal and stir until coated.

Pour powdered sugar into large plastic bag, add coated cereal and shake until well coated. Store in airtight container.

Party Mix

" A great mix of cereal and pretzels for your next party."
Original recipe yield: 8 servings.

INGREDIENTS:

2 cups crispy corn cereal squares
2 cups small pretzel twists
1 cup dry-roasted peanuts
20 caramels, unwrapped and coarsely chopped
1 (11.5 ounce) package Chocolate Morsels

DIRECTIONS:

COAT 13 x 9-inch baking pan with nonstick cooking spray.
COMBINE cereal, pretzels, peanuts and caramels in large bowl.
MICROWAVE morsels in medium microwave-safe bowl on MEDIUM-HIGH (70 percent) power for 1 minute; stir. Microwave at additional 10- to 20-second intervals, stirring until smooth. Pour over cereal mixture; stir to coat evenly.
SPREAD mixture in prepared baking pan; cool for 30 to 45 minutes or until firm. Break into bite-size pieces.

White Chocolate Gorp

"This is a wonderful holiday mix with everyone's favorite things in it! It's perfect served in a large bowl for snacking at holiday parties! You can substitute or add any ingredients you think will be good!" Original recipe yield: 4 pounds.

INGREDIENTS:

2 pounds white chocolate
6 cups crispy rice cereal squares, e.g., Rice Chex ™
3 cups toasted oat cereal
2 cups thin pretzel sticks
2 cups cashews
1 (12 ounce) package mini candy-coated chocolate pieces

DIRECTIONS:

Melt chocolate in a large saucepan over low heat or in microwave until just until soft. Stir until melted. Combine all the other ingredients in big roaster pan or bowl. Stir chocolate into mixture. Turn out on waxed paper. Of course anything you like can be added or substituted-but this recipe is a great combination!
Combine the crispy rice cereal squares, toasted oat cereal, pretzels, cashews and candy in big roaster pan or bowl. Stir chocolate into mixture. Turn out on waxed paper and let cool.

White Chocolate Party Mix

"This is that old party standby that people just love to munch on." Original recipe yield: 12 to 14 cups.

INGREDIENTS:

1 pound white chocolate
3 cups crispy rice cereal squares
3 cups crispy corn cereal squares
3 cups toasted oat cereal
2 cups thin pretzel sticks
2 cups peanuts
1 (12 ounce) package mini candy-coated chocolate pieces

DIRECTIONS:

In the top of a double boiler over simmering water, slowly melt the white chocolate. In a large bowl, combine cereals, pretzels, peanuts and candy coated chocolates. Slowly pour the chocolate over the cereal mixture and stir to evenly coat. Spread the mixture onto wax paper and cool. Break into small pieces, store in an air-tight container and refrigerate to keep fresh.

Popcorn Candies

Grandpa's Popcorn Balls

"Great, Great Grandpa Apell had a huge farm in Illinois with prize-winning corn. He made Popcorn Balls for all the Grandkids at Christmastime. He lived to be 106 and claimed workin' the farm and eatin' corn was the secret! This recipe is delicious!" Original recipe yield: 10 - 3 inch round balls.

INGREDIENTS:

2 cups white sugar
1 cup light corn syrup
1/4 pound butter
1/4 cup water
salt to taste
1 teaspoon vanilla extract
1 teaspoon distilled white vinegar (optional)
5 quarts popped popcorn

DIRECTIONS:

In a saucepan over medium heat, combine the sugar, corn syrup, butter and water. Stir and heat to hard-crack stage or 300 degrees F (150 degrees C). Remove from heat, add vanilla or vinegar; mix well. Pour slowly over popped popcorn while stirring. Wait 5 minutes and shape into 3 inch round balls.

Kettle Corn

"Take a trip to the county fair with a bowl of old-fashioned Kettle Corn. Your family will never want plain popcorn again!" Original recipe yield: 10 cups.

INGREDIENTS:

1/2 cup unpopped popcorn kernels
1/4 cup white sugar
1/4 cup vegetable oil

DIRECTIONS:

Place the popcorn and sugar in a large pot with vegetable oil. Over a medium heat, begin to pop the popcorn. Constantly shake the pot to ensure that the popcorn kernels and oil do not burn. Once the popping has slowed, remove the pot from heat.

Old Time Popcorn Balls

"A favorite treat, very popular with my family, hope it's just as popular with yours." Original recipe yield: 15 - 20 tennis ball sized balls.

INGREDIENTS:

2 cups white sugar
1 1/2 cups water
1/2 cup light corn syrup
1 teaspoon vanilla extract
5 quarts popped popcorn
1 teaspoon distilled white vinegar
1/2 teaspoon salt

DIRECTIONS:

Butter the sides of a large saucepan. In the sauce pan combine the sugar, water, salt, corn syrup and vinegar. Cook over medium heat to the hard ball stage 250 degrees F (120 degrees C). Stir in the vanilla and slowly pour the hot mixture over the popped popcorn, stirring just to mix well. Butter hands lightly and shape into balls. Mixture will be hot so be careful. Place balls on waxed paper to cool.

Popcorn Cake I

"Fun 'cake' for kids! Adults love it too! Use different color M&Ms for various holidays (i.e., red and green for Christmas, pastels for Easter, etc.)." Original recipe yield: 1 bundt cake.

INGREDIENTS:

4 quarts popped popcorn
1 pound candy-coated chocolate pieces
1 cup peanuts
1/3 cup vegetable oil
1/2 cup butter
1 pound marshmallows

DIRECTIONS:

Mix popcorn, M&Ms, and peanuts in large bowl.
Heat oil, butter, and marshmallows in pan until melted. Pour over popcorn and blend together with heavy spoon or hands.
Spray Bundt cake pan with vegetable spray. Press mixture lightly into pan and refrigerate until cool.
To remove cake from pan, put pan in warm water, then turn upside down until cake comes out.

Popcorn Cake II

"Delicious-- kids of all age love this cake. Best eaten the day it is made." Original recipe yield: 1 bundt cake.

INGREDIENTS:

1 cup butter
32 large marshmallows
16 cups popped popcorn
1 cup gumdrops, no black ones
1 cup chocolate covered peanuts
1 cup candy-coated milk chocolate pieces

DIRECTIONS:

Melt the butter and marshmallows in heavy pan over low heat. Stir often. Put popcorn in a large bowl and pour marshmallow mix over top. Stir well to mix. Add the candy and nuts, and mix together. Pack into a greased 12-cup bundt pan. Let set till cooled. Turn out onto a plate to serve. Cut in wedges.

Popcorn Candy Balls

"This is similar to making crispy rice squares but using popcorn instead." Original recipe yield: 1 dozen.

INGREDIENTS:

1/2 cup butter
1 (16 ounce) package large marshmallows
2 cups popped popcorn
1 cup candy-coated chocolate pieces

DIRECTIONS:

In a saucepan over low heat, combine the butter and marshmallows. Stir until marshmallows are softened.
Add popcorn and candies; mix until evenly coated with marshmallows.
Allow to cool enough to touch. Grease hands with butter and form into balls.

Potato Candies

Potato Candy

"The potatoes in this recipe provide starch and don't add flavor. You won't even know there are potatoes in it. You will only taste a sweet confection. When adding the confectioners' sugar and peanut butter, be aware that the amounts are approximate. You may add more or less, depending on your tastes." Original recipe yield: 1 roll.

INGREDIENTS:

2 tablespoons mashed cooked potatoes
1 tablespoon butter
1 teaspoon milk
1/2 cup confectioners' sugar
1 cup peanut butter

DIRECTIONS:

Mix together potatoes, butter or margarine, and milk. Add enough confectioners' sugar to make a stiff dough.
Roll out on a flat surface sprinkled with powdered sugar. Spread on a layer of peanut butter and roll up. Chill and slice.

More Goodies

Peanut Butter Candy Eggs

2 cups (1 pound) margarine or butter
3 cups peanut butter
2-1/2 pounds confectioner's sugar
Dipping Chocolate

Melt margarine. Mix in peanut butter and confectioner's sugar. Roll into egg shapes and put on wax paper to "dry" for a little while. Melt dipping chocolate while eggs are drying then dip eggs in melted chocolate. Place on wax paper to allow chocolate to dry.

Easter Eggs

1 stick margarine
2 packages 4 serving size cooked type vanilla pudding
1/2 cup milk
1 pound confectioner's sugar
1 teaspoon vanilla
1/2 cup peanut butter OR coconut OR nuts

Melt margarine in medium saucepan. Add pudding and milk. Bring to a boil, and boil for 2 minutes. Add rest of ingredients. Cool. Roll into egg shapes. Dip in melted Dipping chocolate.

PEANUT BUTTER EASTER EGGS #2

2	lb	Margarine
4	lb	Peanut butter
4	lb	Confectioners' sugar

Mix thoroughly. Mold in egg shapes and chill in freezer. Dip in 2 pounds of dipping chocolate. (Take only a few eggs from freezer to dip so the peanut butter does not soften too much.)

EASTER EGGS

1/4 lb Butter
8 oz Cream cheese
1/2 t Salt
1-1/2 tsp Vanilla
1-1/2 cup Peanut butter or coconut
4 cups Confectioner's sugar

Soften and mix together butter and cream cheese. Add: salt, vanilla, peanut butter or coconut and confectioners' sugar Place in refrigerator to chill. Form into egg or ball shape. Dip in melted chocolate coating.

Peanut Butter Easter Eggs #3

1 cup Margarine
8 oz Cream cheese
1/2 tsp Salt
1-1/2 tsp Vanilla
2 lbs Powdered sugar
2-1/4 cups Peanut butter, chunky

Cream margarine and cream cheese; add remaining ingredients and mix thoroughly. Roll into small eggs or balls. Place on cookie sheet on waxed paper and freeze about 2 hours. For chocolate, use chocolate chips and a small bar of parafin or chocolate coating melted on top of double boiler. After 2 hours remove peanut butter eggs from freezer and dip in melted chocolate. Place on wax paper to cool. Makes 12 dozen eggs.

Rice Krispie Eggs

1 cup Confectioner's sugar
1 cup Crunchy peanut butter
2 cups Rice Krispies cereal
2 tbsp Vegetable oil
1/4 tsp Vanilla

Mix together and mold into eggs. Place on cookie sheet and freeze about 2 hours. Dip in chocolate coating to which a small amount of oil or butter may be added. Cool on waxed paper.

Peanut Butter Balls

1 lb Margarine
2 cups Peanut butter
2-1/2 to 3 pounds confectioner's sugar
3 tsp Vanilla
Dipping chocolate

Cream margarine and peanut butter together. Add sugar and vanilla. Mix together and form desired shape. Place on cookie sheets lined with wax paper and place in the refrigerator for about 10 minutes. Melt chocolate over low heat. Dip into chocolate. Put back on waxed paper.

Caramels

1/2	can	sweetened condensed milk
3	cups	whipping cream
2	cups	light corn syrup
2	cups	sugar
1	teaspoon	vanilla
		nuts -- optional

Heat over double boiler until warm, set aside: sweetened Condensed Milk and whipping cream. Bring to a boil in a large, heavy sauce pan: corn syrup and sugar Bring to hard boil stage. Add whipping cream mixture at 5 minute intervals keeping mixture boiling all the time, stirring with a wooden spoon. Cook to firm ball stage. Remove from heat and add 1 tsp vanilla and nuts
. Pour into a buttered pan, let set for 24 hours, cut and wrap.
DO NOT DOUBLE!

Cherry Nut Easter Egg

1/2	c.	milk
1/2	stick	butter or margarine
2	(3-oz.) pkgs	vanilla pudding and filling (not instant)
1	(9-oz.) jar	maraschino cherries
1	c.	finely chopped pecans or walnuts
1	lb.	To 2 lbs. confectioners' sugar
1	lb.	chocolate -- melted

Cut cherries in half, and drain well on paper towels. Cook milk, butter and pudding in a medium saucepan on low heat until well blended and thick. Remove from stove and add cherries, nuts and enough sugar to make a thick consistency. Form the mixture into 10 egg shapes with hands coated in butter. Place on waxed paper. Chill several hours until firm. Melt chocolate. Dip egg in chocolate and place back on waxed paper to dry.

Easy Party Truffles

1	pound	milk chocolate
1	can	Supreme frosting (store bought)
1	tablespoon	flavoring rum, almond, raspberry
		sprinkles, choc. chips, coconut, cocoa -- to coat truffles mini muffin cups

Melt chocolate in top of double boiler over hot water or in microwave. Stir until evenly melted. Add the can of frosting and the flavor/extract. Blend well. Mixture may start to thicken. Chill in refrigerator for several hours or overnight.

Use spoon or melon baller to scoop mixture into hand and roll in coating of your choice, place in mini muffin cups.

Make sure the frostings compliment the flavors of the extracts you choose to use - some mixtures may cause undesirable results. This is personal preference.

MARSHMALLOW EASTER EGGS

2 Envelopes Unflavored
Gelatin
2 tb Cold Water
1/2 c Boiling Water
2 c Sugar
1/2 ts Salt
1/2 ts Vanilla
Flour
3/4 lb Chocolate for dipping
Regal Icing

Put gelatin in top of double boiler; add cold water. When gelatin softens, add boiling water and stir well. Add sugar and salt. Put over boiling water and stir until sugar dissolves completely.

Pour into large bowl of electric mixer and beat at high speed until mixture is thick but not as stiff as beaten egg whites. Add vanilla.

Meanwhile, spread flour 2" deep in a large pan. Push an egg (in shell) into the flour at intervals, making hollow spaces in which to mold the marshmallow mixture.

Drop marshmallow mixture into the flour molds. Sprinkle flour lightly over top and put in cold place until set. Remove mixture from one mold and you have a half-egg. Trim the flat side of marshmallow half-egg to make it even. You can dip it in melted chocolate to cover and decorate with Regal Icing.

Or you can put two halves together to make an egg, as follows: Dip the rounded part of a half-egg in melted chocolate; set aside to cool, flat (uncoated) side down. Trim flat side of second half-egg (to make it even), lift from mold and completely coat with chocolate. Quickly press its flat side against the flat side of the cooled half-egg and you have a whole egg. The chocolate will hold it together.

When chocolate-coated eggs are cool, trim with Regal Icing put through cake decorator tube. Make ruffles around them to cover seam where the two halves join and to provide decoration. Write names of children on their eggs with the icing, or decorate with tiny designs pressed through fine tips of a cake decorator tube. Frosting may be left white or tinted in pastel colors. Makes 13 eggs (or 26 half-eggs).

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