

Holiday Cookies, Candies and Chocolates

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Cookie Recipes

Almond Bars

1 package white cake mix
½ cup butter or margarine -- softened
2 eggs

ALMOND TOPPING

2/3 cup sliced almonds
2/3 cup butter or margarine
1/2 cup sugar
1 tablespoon plus 1 teaspoon all-purpose flour
1 tablespoon milk

Heat oven to 350°. Beat cake mix (dry), butter and eggs with electric mixer on low speed until dough forms or mix with a spoon. Press in bottom of ungreased jelly roll pan, 15 1/2 × 10 1/2 × 1 inch. Bake 20 to 25 minutes or until golden brown and crust begins to pull away from sides of pan or until toothpick inserted in center comes out clean.

Immediately spread Topping over crust. Set oven control to broil. Place pan on middle rack in oven. Broil 2 to 3 minutes or until Topping is golden brown and bubbly (watch carefully-Topping burns easily). Cool completely. Cut into 8 rows by 4 rows.

ALMOND TOPPING:

Cook all ingredients in 2-quart saucepan over low heat, stirring constantly, until sugar is dissolved and mixture thickens slightly.

Applesauce-Granola Cookies

1 cup packed brown sugar
1/2 cup shortening
1 teaspoon vanilla
1 egg
1/2 cup applesauce
2 cups all-purpose flour
2 cups granola
1/2 teaspoon baking soda
1/2 teaspoon salt

Heat oven to 375°. Beat brown sugar, shortening, vanilla and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in applesauce. Stir in remaining ingredients.

Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 11 to 13 minutes or until almost no indentation remains when touched in center. Cool 1 to 2 minutes; remove from cookie sheet to wire rack.

Banana-Cornmeal Cookies

1 cup packed brown sugar
1/2 cup granulated sugar
1/2 cup butter or margarine -- softened
1/2 cup mashed very ripe banana (1 medium)
1 egg
2 1/2 cups all-purpose flour
1 cup yellow cornmeal
1 teaspoon baking powder
1/2 teaspoon salt
1 teaspoon ground cinnamon
1/4 cup granulated sugar
1/2 teaspoon ground cinnamon

Heat oven to 375°. Grease cookie sheet. Beat brown sugar, 1/2 cup granulated sugar, the butter, banana and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, cornmeal, baking powder, salt and 1 teaspoon cinnamon. (If dough is too soft to shape, cover and refrigerate about 2 hours or until firm.)

Mix 1/4 cup granulated sugar and 1/2 teaspoon cinnamon. Shape dough into 1 1/4-inch balls. Place about 3 inches apart on cookie sheet. Flatten slightly in crisscross pattern with fork dipped into cinnamon-sugar mixture. Bake 10 to 12 minutes or until light brown. Immediately remove from cookie sheet to wire rack.

Caramel Apple Cookies

1 cup sugar
1/2 cup butter or margarine -- softened
1/2 cup shortening
1 1/2 teaspoons vanilla
2 eggs
3 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
Red paste food color, if desired
About 24 wooden sticks with rounded ends

CARAMEL GLAZE

1 (14 ounce) package vanilla caramels
1/4 cup water

Heat oven to 400°. Beat sugar, butter and shortening in large bowl with electric mixer on medium speed, or mix with spoon. Stir in vanilla and eggs. Stir in flour, baking soda and salt. Stir in food color to tint dough red.

Roll dough 1/4 inch thick on lightly floured cloth-covered surface. Cut with 3-inch round or apple-shaped cookie cutter. Place 2 inches apart on ungreased cookie sheet. Insert wooden stick into side of each cookie. Bake 8 to 9 minutes or until edges are light brown. Cool 2 minutes; remove from cookie sheet to wire rack. Cool completely. Spread top third of each cookie (opposite wooden stick) with Caramel Glaze. Hold cookie upright to allow glaze to drizzle down cookie.

CARAMEL GLAZE:

Heat caramels and water in 2-quart saucepan over low heat, stirring frequently, until melted and smooth. If glaze becomes too stiff, heat over low heat, stirring constantly, until softened.

Caramel Candy Bars

- 1 (14 ounce) package vanilla caramels
- 1/3 cup milk
- 2 cups all-purpose flour
- 2 cups quick-cooking or old-fashioned oats
- 1 1/2 cups packed brown sugar
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 egg
- 1 cup butter or margarine -- softened
- 1 (6 ounce) package semisweet chocolate chips (1 cup)
- 1 cup chopped walnuts
- OR
- 1 cup dry-roasted peanuts

Heat oven to 350°. Heat caramels and milk in 2-quart saucepan over low heat, stirring frequently, until smooth; remove from heat.

Mix flour, oats, brown sugar, baking soda and salt in large bowl with spoon. Stir in egg and butter until mixture is crumbly. Press half of the crumbly mixture in ungreased rectangular pan, 13 × 9 × 2 inches. Bake 10 minutes.

Sprinkle chocolate chips and walnuts over baked layer. Drizzle with caramel mixture. Sprinkle with remaining crumbly mixture; press gently into caramel mixture. Bake 20 to 25 minutes or until golden brown. Cool 30 minutes. Loosen edges from sides of pan. Cool completely. Cut into 8 rows by 4 rows.

Chocolate Chip Sandwich Cookies

1 1/4 cups packed brown sugar
1/2 cup butter or margarine -- softened
1 egg
1 1/4 cups all-purpose flour
1/4 teaspoon baking soda
1/8 teaspoon salt
1 cup miniature semisweet chocolate chips

CHOCOLATE FROSTING

2 ounces unsweetened baking chocolate
2 tablespoons butter or margarine
2 cups powdered sugar
3 tablespoons hot water

Heat oven to 350°. Lightly grease cookie sheet. Beat brown sugar, butter and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda and salt. Stir in chocolate chips.

Drop dough by level teaspoonfuls about 2 inches apart onto cookie sheet (dough will flatten and spread). Bake 8 to 10 minutes or until golden brown. Cool 1 to 2 minutes; remove from cookie sheet to wire rack. Cool completely. Spread 1 teaspoon Chocolate Frosting between bottoms of pairs of cookies.

CHOCOLATE FROSTING:

Melt chocolate and butter in 2-quart saucepan over low heat, stirring occasionally; remove from heat. Stir in powdered sugar and hot water until smooth and spreadable. (If frosting is too thick, add more water. If frosting is too thin, add more powdered sugar.)

Chocolate-Glazed Graham Crackers

1 cup shortening
1/2 cup packed brown sugar
1/4 cup honey
2 cups whole wheat flour
1/2 teaspoon baking powder
1/4 teaspoon salt
1/2 cup semisweet chocolate chips
1 tablespoon shortening

Heat oven to 375°. Beat 1 cup shortening, the brown sugar and honey in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking powder and salt.

Roll half of dough at a time 1/8 inch thick on lightly floured cloth-covered surface. Cut into 2 1/2-inch rounds. Place 1 inch apart on ungreased cookie sheet. Bake 7 to 9 minutes or until edges are firm. Cool 1 to 2 minutes; remove from cookie sheet to wire rack. Cool completely.

Melt chocolate chips and 1 tablespoon shortening over low heat, stirring occasionally, until smooth. Drizzle over cookies.

Chocolate-Mint Cookies

1 cup sugar
1/2 cup butter or margarine -- softened
1 teaspoon vanilla
1 egg
2 (1 ounce) squares unsweetened chocolate -- melted and cooled
1 cup all-purpose flour
1/2 teaspoon salt

1/4 cup butter or margarine
2 tablespoons corn syrup
1 (6 ounce) package semisweet chocolate chips
Crushed hard peppermint candies, if desired

PEPPERMINT FROSTING

2 1/2 cups powdered sugar
1/4 cup butter or margarine – softened
3 tablespoons milk
1/2 teaspoon peppermint extract

Heat oven to 375°. Beat sugar, 1/2 cup butter, the vanilla, egg and unsweetened chocolate in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour and salt. Drop dough by rounded teaspoonfuls about 2 inches apart onto ungreased cookie sheet. Flatten cookies with greased bottom of glass dipped in sugar. Bake until set, about 8 minutes. Cool 1 to 2 minutes; remove from cookie sheet to wire rack. Cool cookies completely.

Spread Peppermint Frosting over each cookie to within 1/4 inch of edge. Melt 1/4 cup butter, the corn syrup and chocolate chips over low heat, stirring constantly, until smooth. Spoon or drizzle mixture over each cookie; sprinkle with crushed candies.

PEPPERMINT FROSTING:

Mix all ingredients until smooth and of spreading consistency.

Christmas Cookie Slices

- 1 cup sugar
- 1 cup butter or margarine -- softened
- 1 1/2 teaspoons vanilla
- 2 eggs
- 3 cups all-purpose flour
- 1 teaspoon salt
- 1/2 teaspoon baking soda

Beat sugar, butter, vanilla and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, salt and baking soda. Divide into 3 equal parts. Shape each part into roll, about 1 1/2 inches in diameter. Wrap and refrigerate at least 4 hours.

Heat oven to 400°. Cut rolls into 1/8-inch slices. Place about 1 inch apart on ungreased cookie sheet. Bake 8 to 10 minutes or just until golden brown around edges. Immediately remove from cookie sheet. to wire rack.

Easy Decorated Gingerbread Cookies

1 package gingerbread cake and cookie mix
1/4 cup hot water
2 tablespoons all-purpose flour
2 tablespoons butter or margarine -- melted
Sugar
1 tub Rich & Creamy vanilla ready-to-spread frosting

Miniature chocolate chips, raisins, cut-up gumdrops, colored sugar, miniature marshmallows, red cinnamon candies, shredded coconut, chocolate shot or shoestring licorice – to decorate

Heat oven to 375°. Mix gingerbread mix, hot water, flour and butter in medium bowl with spoon until dough forms.

Shape dough into 1-inch balls. Place about 2 inches apart on ungreased cookie sheet. Press bottom of glass into dough to grease, then dip into sugar; press on shaped dough to flatten to 2 1/2 inches in diameter.

Bake 8 to 10 minutes or until edges are firm (do not overbake). Cool 1 minute; remove from cookie sheet to wire rack. Cool completely. Frost with frosting. (Cover and refrigerate any remaining frosting.) Decorate as desired with chocolate chips and candies.

Frosted Spice Cookies

2 1/2 cups packed brown sugar
1 cup butter or margarine -- softened
1/2 cup shortening
2 eggs
4 1/2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon ground ginger
1 teaspoon ground cinnamon
1 teaspoon ground cloves
1 teaspoon ground nutmeg
1/2 teaspoon salt

CARAMEL FROSTING

1/2 cup butter or margarine
1 cup packed brown sugar
1/4 cup milk
2 cups powdered sugar

Heat oven to 375°. Beat brown sugar, butter, shortening and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients except Caramel Frosting. Roll one fourth of dough at a time 1/4 inch thick on lightly floured surface. Cut into 2 1/2-inch rounds. Place about 2 inches apart on ungreased cookie sheet. Bake 8 to 10 minutes or until light brown. Remove from cookie sheet to wire rack. Cool completely. Frost with Caramel Frosting.

CARAMEL FROSTING:

Melt butter in 2-quart saucepan over medium heat. Stir in brown sugar. Heat to boiling, stirring constantly; reduce heat to low. Boil and stir 2 minutes. Stir in milk. Heat to boiling; remove from heat. Place saucepan in bowl of ice or cold water; cool to lukewarm, stirring occasionally. Gradually stir in powdered sugar. Beat until smooth and spreadable. If frosting becomes too stiff, stir in additional milk, 1 teaspoon at a time.

Granola Cookies

- 1 package yellow cake mix
- 3/4 cup shortening
- 1/2 cup packed brown sugar
- 2 eggs
- 1 1/2 cups Nature Valley® low-fat fruit granola
- 1/2 cup chopped nuts, if desired

Heat oven to 375°. Beat half of the cake mix (dry), the shortening, brown sugar and eggs in large bowl with electric mixer on medium speed until smooth, or mix with spoon. Stir in remaining cake mix, the granola and nuts.

Drop dough by teaspoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 10 to 12 minutes or until light brown. Cool 1 minute; remove from cookie sheet to wire rack.

Peanut Butter Cookies

1/2 cup granulated sugar
1/2 cup packed brown sugar
1/2 cup peanut butter
1/4 cup butter or margarine -- softened
1/4 cup shortening
1 egg
1 1/4 cups all-purpose flour
3/4 teaspoon baking soda
1/2 teaspoon baking powder
1/4 teaspoon salt
Granulated sugar

Heat oven to 375°. Beat 1/2 cup granulated sugar, the brown sugar, peanut butter, butter, shortening and egg in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda, baking powder and salt.

Shape dough into 1 1/4-inch balls. Place about 3 inches apart on ungreased cookie sheet. Flatten slightly in crisscross pattern with fork or potato masher dipped into granulated sugar. Bake 9 to 10 minutes or until light brown. Cool 5 minutes; remove from cookie sheet to wire rack.

Rocky Road Bars

- 1 package milk chocolate cake mix
- 1/2 cup butter or margarine -- melted
- 1/4 cup packed brown sugar
- 1/3 cup water
- 2 eggs
- 1 cup chopped nuts
- 3 cups miniature marshmallows
- 1/3 cup Rich & Creamy chocolate ready-to-spread frosting

Heat oven to 350°. Grease and flour rectangular pan, 13 × 9 × 2 inches. Mix half of the cake mix (dry), the butter, brown sugar, water and eggs in large bowl with spoon until smooth. Stir in remaining cake mix and the nuts. Spread in pan.

Bake 20 minutes; sprinkle with marshmallows. Bake 10 to 15 minutes or until marshmallows are puffed and golden.

Microwave frosting in microwavable bowl uncovered on High 15 seconds. Drizzle over bars. Cool completely. For easier cutting, use plastic knife dipped in hot water. Cut into 6 rows by 4 rows.

Thumbprint Cookies

- 1/4 cup packed brown sugar
- 1/4 cup butter or margarine -- softened
- 1/4 cup shortening
- 1/2 teaspoon vanilla
- 1 egg yolk
- 1 cup all-purpose flour
- 1/4 teaspoon salt
- 1 egg white
- 1 cup finely chopped nuts
- 5 tablespoons (about) jam or jelly (any flavor)

Heat oven to 350°. Beat brown sugar, butter, shortening, vanilla and egg yolk in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour and salt.

Shape dough into 1-inch balls. Beat egg white slightly with fork. Dip each ball into egg white; roll in nuts. Place about 1 inch apart on ungreased cookie sheet. Press thumb into center of each cookie to make indentation. Bake about 10 minutes or until light brown. Quickly remake indentations with end of wooden spoon if necessary. Remove cookies from cookie sheet to wire rack. Fill thumbprints with about 1/2 measuring teaspoon jam.

Candy Recipes

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.

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.

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.

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.

Christmas Wreath Chewy Candies

"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.

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.

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.

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.

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.

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.

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.

Chocolate Recipes

White Chocolate Fudge

- 2 cups Sugar
- 3/4 cup Sour cream
- 1/2 cup Margarine
- 12 oz White chocolate
- 1 (7 oz.) jar marshmallow cream
- 3/4 c Walnuts

Mix together sour cream and margarine bring to full rolling boil, boil to soft ball stage. Remove from heat, add chocolate until melted, add marshmallow creme and nuts, put in greased 8 or 9 inch pan, cool at room temperature, cut in squares.

Double Chocolate Pie

- 2 pk Jello chocolate or chocolate
- 1 Flavor pudding and pie filli
- 3 1/2 cup Milk
- 2 tablespoons Butter or margarine
- 2 Squares baker's semi-sweet chocolate
- 1 Baked 9 pie shell,cooled

Combine pie filling and milk in saucepan;add butter and chocolate. Cook and stir over medium heat until mixture comes to a full bubbling boil. Remove from heat. Cool 5 minutes,stirring twice. Pour into shell and chill 3 hours. Garnish with whipped topping and chocolate curls,if desired. Note:Plastic wrap may be placed on surface of pie filling before chilling.

Low Fat Chocolate Pudding

- 2 Egg whites
- 2/3 cup Unsweetened cocoa powder
- 2 tablespoons Cornstarch
- 2 1/4 cups Milk, nonfat -- divided
- 1/2 cup Granulated sugar
- 1/8 teaspoons Salt
- 1 teaspoon Vanilla extract

In a small bowl, lightly beat egg whites and set aside. In a large bowl, combine cocoa and cornstarch. Whisk 3/4 cup of milk into cocoa mixture until completely smooth.

In a large heavy saucepan, combine remaining milk, sugar, and salt. Mix well. Bring to a boil over high heat,, whisking constantly. Remove pan from heat.

Whisk cocoa mixture into hot milk mixture. Bring to a boil over medium-high heat; boil for 2 minutes, whisking constantly. Remove pan from heat.

Gradually whisk 1 cup hot cocoa mixture into egg whites. Pour mixture back into pan. Cook over medium-low heat for 2 minutes, whisking constantly. DO NOT BOIL! Remove from heat and add vanilla; blend well. Pour into serving dishes. Cool to room temperature. Cover and chill for 1 hour. Garnish with fresh strawberries, mint leaves and a dusting of cocoa powder.

Chocolate Crunch Pie

- 1 pk Chocolate flavored pudding pie filling (4 serve size)
- 1 cup Cold milk
- 3 1/2 cups Cool whip (8 oz size)
- 20 Chocolate sandwich cookies, ground up
- 1 1/2 cups Chocolate chips or other rocks (peanuts, peanut butter chips, etc.)
- 1 (6 oz.) chocolate crumb crust

Prepare pudding mix with milk as directed on package. Fold in whipped topping. Stir in 1 cup cookies and the "ROCKS" into the pudding mixture. Spoon the mixture into the pie shell. Sprinkle with remaining cookies. Freeze until firm. Garnish with gummy worms or gumdrops, if desired. Let stand 10 minutes, at room temperature before serving. Store leftover pie in freezer. Makes 6 servings.

Best Chocolate Mousse

- 12 oz Semi-sweet chocolate chips
- 4 Eggs -separated
- 1/4 cup Confectioners sugar
- 12 oz Whipped topping like Cool Whip
- Ground nuts for topping

Melt chocolate chips slowly and carefully so they do not burn. Try the microwave. Let cool slightly. Beat egg whites with sugar until stiff peaks form. Into the cooler chocolate beat the egg yolks one at a time to make a nice creamy mixture. Now fold the whipped topping, then the egg whites....GENTLY....If you like, let it have a streaked appearance, a marble-like look. Place into a pretty serving dish and sprinkle with nuts. Refrigerate at least 2 hours before serving.

Foolproof Dark Chocolate Fudge

- 3 Cups semisweet chocolate chips
- 1 can (14 oz.) sweetened condensed milk
- Dash of salt
- 1 Cup chopped walnuts
- 1 1/2 teaspoons vanilla

In heavy saucepan over low heat, melt chips with sweetened condensed milk and salt. Remove from heat; stir in walnuts and vanilla. Spread evenly into aluminum foil lined 8 or 9 inch square pan. Chill 2 hours or until firm. Turn fudge onto cutting board; peel off foil and cut into squares. Store loosely covered at room temperature.

Quick & Easy Microwave Peanut Butter Fudge

- 12 oz. semisweet chocolate chips
- 12 oz. peanut butter
- 14 oz. sweetened condensed milk

Makes approximately 42 pieces

In a 1-1/2 quart microwave-proof bowl, melt chocolate and peanut butter on high power for 3 minutes. Stir well. Add milk and stir until well blended. Pour mixture into 8x8 dish lined with waxed paper. Refrigerate to chill.

Easy Truffles

(Servings: 64)

Ingredients:

8 oz Semi-sweet chocolate

1/3 cup Milk

1/3 cup Unsalted butter

2 Egg yolks, slightly beaten

1/4 teaspoons Vanilla extract

1 cup Unsweetened cocoa

Instructions:

In saucepan, melt chocolate with milk and butter over low heat, stirring until smooth. Remove from heat. Stir 1/4 cup hot mixture into egg yolks, the whisk yolks into chocolate mixture in saucepan. Add vanilla; beat well. Pour into small bowl; cover and refrigerate until firm. (You can store in refrigerator for up to 2 days at this point.)

Form teaspoonfuls into balls; roll in cocoa and shake off excess.

Makes 1 pound (about 2 dozen). About 75 calories each.

For gift-giving: use a glass jar with lid or candy dish covered with plastic wrap. Store covered in refrigerator for 3 weeks and in freezer for up to 2 months.

Chocolate Cake In A Jar

- 1 stick plus 3 tablespoons butter or margarine
- 3 cup white sugar
- 4 eggs
- 1 Tablespoons vanilla
- 2 cups applesauce, unsweetened
- 3 cups white flour
- 3/4 cup unsweetened cocoa powder
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/8 teaspoon salt

Prewash 8 pint-sized wide mouth canning jars (be sure to use the kind that have no shoulders) in hot, soapy water. Rinse well, dry and let them come to room temperature. Grease insides of jar well with butter.

Beat together butter, and half of sugar until fluffy. Add eggs and remaining sugar, vanilla and applesauce. Sift dry ingredients together, and add to the applesauce mixture a little at a time. Beat well after each addition.

Pour 1 cup of batter into each jar, and carefully remove any batter from the rims.

Place jars in a preheated 325 oven, and bake for 40 mins.

While cakes are baking, bring a saucepan of water to a boil, and carefully add jar lids. Remove pan from heat, and keep lids hot until ready to use.

When the cakes have finished baking, remove jars from oven. Make sure jar rims are clean. (If they're not, jars will not seal correctly.) Place lids on jars, and screw rings on tightly. Jars will seal as they cool. Cakes will slide right out when ready to serve. Eat within 1 month.

M&M'S® Holiday Brownies

A rich, colorful, layered treat that the family can help decorate.

- 1 box your favorite brownie mix (for 13"x 9" baking pan)
- 1 bag M&M'S® Milk Chocolate Candies for the Holidays
- 2 8-ounce packages cream cheese
- 2/3 cup sugar
- 1/4 cup heavy cream
- 2 eggs
- 1/2 teaspoon vanilla extract
- 1 1/2 cups whipped cream (optional)

Preheat the oven to 350 degrees. Prepare the brownie mix according to the package directions. Spoon batter into 13" x 9" baking pan, spreading evenly. Cover batter with 1 cup of M&M'S® Brand Milk Chocolate Candies for the Holidays.

In another mixing bowl, thoroughly beat the cream cheese with the sugar. Slowly add the heavy cream, eggs and vanilla extract. Blend mixture until smooth, scraping down the sides of the bowl several times. Evenly spoon the cream cheese mixture over the brownie batter.

Bake for 50 to 60 minutes, or until a toothpick inserted into the center of the pan comes out almost clean.

Remove and cool completely.

Optional: Just before serving, top with a layer of whipped cream.

Cut into 2-inch squares. Prior to serving, decorate with M&M'S® Brand Milk Chocolate Candies for the Holidays. Refrigerate any leftovers.