

Old Fashioned Candies II

6933 Joliet Road
Indian Head Park, Illinois 60525
(708) 246-6560

Peter's Coating Melting Instructions

Double Boiler Method: Partially fill the bottom of a pan of a double boiler with water and bring nearly to a boil. Remove the pan from the stove and place the top pan containing the candy coating over the hot water. Stir until melted. IMPORTANT: Candy coating must NEVER be HOT. Melt over hot, not boiling, water. Never melt candy coating directly on the stove. Once the coating is subjected to excess heat it will never melt properly again! MOISTURE is an enemy of chocolate! Never add water or milk to coatings unless you want a thick fudge mixture. Always store chocolate and candy coating away from moist areas. Never store chocolate or candy coating near products with strong odors, as the candy will pick up the taste of odor. Coatings that have been overheated or exposed to moisture will become thicker as they are heated. If coating becomes thick when warming, you may add about one tablespoon of vegetable oil per pound of coating.

Microwave Method: The candy must be watched closely as not to scorch. Place candy coating in a glass bowl inside the microwave for no more than 1 minute at a time on 50% power. Remove and stir thoroughly. Continue to microwave at 50% power for short increments of time until melted. Remove from microwave and continue stirring until all the candy is melted. Every microwave is different, plus it depends on how much you are melting at a time.

Molding Tips: Spoon melted chocolate into mold and tap molds firmly on tabletop to bring air bubbles to the surface. This insures a smooth finish on your completed mold. When molds have been filled, place in refrigerator or freezer for about 10 to 15 minutes or longer, depending on the size of the mold being used. Store finished candy in a cool dry place. Do not wash molds in your dishwasher.

Peppermint Ice

- 3 Pounds Peter's White Candy Coating*...using 3 lbs. gives a creamier finished product that's easy to spread.
- 1 Pound Peppermint Crunch (lemon, tangerine or key lime can be substituted)
- Simply melt the candy coating as directed add the peppermint crunch, and spread on waxed paper. When cool, break apart and eat.
- 2 pounds of Peter's White Candy Coating can be used to give a very crunchy finished product. Mixing a crunchy food product into the candy coating makes barks. You may add nuts, marshmallows, rice cereals, etc.

Pecan Pie Bars

- 2 cups unsifted flour
- ½ cup confectioner's sugar
- 1 cup cold butter
- Combine flour and sugar. Cut in butter as for piecrust. Press into 13" x 9" pan. Bake at 350° for fifteen minutes.
- 1 (14-oz.) can Eagle Brand sweetened condensed milk.
- 1 egg
- 1 teaspoon vanilla
- 1 cup Candy Crunch (available at Old Fashioned Candies)
- 1 cup chopped pecans
- Beat Eagle Brand milk, egg and vanilla together. Stir in candy crunch and pecans. Spread evenly over baked crust. Bake for an additional 25 minutes at 350° until golden brown. Cool. Chill thoroughly. Cut in squares.

Mint Cookies

- 1 lb. Peter's Semi-Sweet Candy Coating, melted
- 7 drops or to your liking (with eyedropper) peppermint oil
- Ritz Crackers
- Melt semi-sweet coating, add mint oil. Mix well. Dip Ritz Crackers with dipping spoon; dry on wax paper. Add sugar decoration, if desired. Store in airtight container.

