

Old Fashioned Candies II

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Extra Rich Brownies

1. ¾# (or more depending on preference) of any Callebaut chocolate chips, Blommers butterscotch chips, Peter's peanut butter chips, or Peter's white coating
2. Add any of the listed items in step 1 to 1 box of store bought brownie mix
3. Cook as directed on box

Chocolate Covered Cherries

1. Prepare dry fondant
2. Add 2 teaspoons of cherry juice and mix well
3. Fondant should be medium consistency and drip off spoon slowly, if it's too thick add more cherry juice until desired consistency
4. Fill cherry cordial mold with chocolate
5. Flip over and shake excess chocolate out of mold
6. Let dry
7. While mold is drying kneed the fondant and roll until it's about 1/8 inch thick
8. Pull a small piece of fondant and wrap the whole cherry
9. Place cherry in prepared mold and fill with chocolate (don't scrape, juice will leak out of mold)

Lip Balm

1. All ingredients will be added in a sealed bag and submersed in hot water to melt everything, then mix together and fill jars
2. 6 teaspoons paramount crystals
3. ½ cup coconut oil
4. ½ cup petroleum jelly
5. 3 teaspoons of your favorite flavoring
6. Add coloring gel to desired colors

Edible Candy Dish

1. Blow up a light colored balloon (for better visibility) to dish dimensions you prefer
2. Wipe balloon to remove any unwanted particles
3. Dip top of balloon, or for a longer skinny dish, the side of balloon in your choice of chocolate or coating (balloon is like a mold to shape your dish)
4. Let dry and then recoat
5. Add sprinkles if desired
6. Let second coat dry
7. When dry, pop balloon and place your favorite candy pieces inside bowl for serving

2 Ingredient Strawberry Fudge

1. Spray a 9x9 pan lightly with cooking spray
2. Melt 12 oz of white Callebaut chocolate chips
3. When chips are melted, remove them from heat and stir in 1# of strawberry frosting evenly
4. Spread the produce in your prepared 9x9 pan and place in the fridge to cool for 30 minutes
5. Cut into squares and serve (Can be stored in the refrigerator in an airtight container for up to a week)

Homemade Caramel Rolls

1. Melt your favorite chocolate or coating and fill deep mold of choice
2. Shake out excess chocolate
3. Let dry
4. After mold is set, use a spoon to add in Peter's liquid caramel (do not over fill)
5. Cover the bottom with chocolate or coating but do not scrape (caramel may leak out)

