

Old Fashioned Candies II

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Peanut Butter Crunch

- 2 or 3 lbs. Peter's Peanut Butter Candy Coating, melted
- 1 lb. Candy Crunch
- ½ lb. Peter's Semi-Sweet Candy Coating, melted
- Mix melted peanut butter coating and crunch together. Spread on wax paper. Drizzle melted semi-sweet coating on top of dried mixture. Air dry. Break apart. Store in airtight container.

Rocky Road Ring

- 1 cup Peter's Milk Candy Coating, melted
- ¼ cup chopped walnuts
- 1 cup miniature marshmallows
- 1 ring shaped candy mold
- Mix melted milk coating, almonds, and marshmallow together. Pour the mixture into the ring. Chill in refrigerator. Unmold. Decorate with pecan halves or sugar decorations. Slice to serve.

Peanut Butter Cups

- 1(18-oz) jar peanut butter (crunchy or smooth)
- 1 stick butter, melted
- 1 lb. Powdered sugar
- Mix peanut butter and melted butter together with spoon. Add powdered sugar and knead with hands until smooth. This peanut butter mixture can be rolled into a ball and dipped in chocolate or used for centers in a bonbon mold. To make peanut butter cups, put small amount of melted Peter's Milk Candy Coating in the bottom of peanut butter cup mold. Add a patty of this peanut butter mixture then cover with more of the melted coating. Put in freezer for about 5 minutes then unmold.

Silky Way Bar

- 2 parts Kraft Marshmallow Crème
- 1 part Peter's Semi-Sweet Candy Coating, melted
- Stir marshmallow cream and coating together and let set for 15 minutes. Roll into balls for center or shape for centers in candy bar or any deep mold.

One Million Dollar Bar

- 1 lb Peter's Caramel, melted
- 3 cups crisped rice
- Mix caramel and crisped rice together and turn into a buttered 8" x 8" pan. Let cool. Cut into squares or rectangles or roll into balls and dip in chocolate or use as centers for candy bars.

Liquor Center

- 1 ¼ cup liquor
- 2 tablespoons corn starch (rounded)
- Heat 1-cup liquor to boiling. Combine remaining ¼ cup liquor with cornstarch. Stir into the heated 1-cup liquor. Continue to heat mixture until thickened. Remove from heat. Cool. Add food color, if desire. Put liquor center into a squeeze bottle and use for bonbon centers.

Crunchy Taffy Apple Squares

- 6 cups bite-sized crisp rice cereal squares
- 2 cups chopped dried apples
- ½ cup peanuts
- 14 oz. Peter's Caramel
- ¼ cup milk
- Grease 13" x 9" pan. In large bowl, combine cereal, apples, and peanuts; mix well. In small saucepan over low heat, combine caramel and milk, stirring frequently until caramel is melted and mixture is smooth. Pour caramel mixture over cereal mixture; toss to coat. Press in greased pan. Let stand 1 hour or until firm. Cut into bars.