

Old Fashioned Candies II

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

Peanut Butter Sandwich Cookie

1. Spread smooth peanut butter on Ritz cracker
2. Put another cracker on top of peanut butter
3. Melt 1# Peter's dark coating
4. Dip and let dry
5. 1 batch makes approx. 20 cookies

Turtle Cookie

1. Bake premade or favorite chocolate chip cookies
2. Roll 1 inch ball of Peter's caramel in hand to soften
3. Flatten caramel as soon as cookies come out of oven
4. Place the caramel patty on top of each cookie
5. Gently press crushed pecans to caramel

Caramel Sugar Cookies

1. Bake premade sugar cookies as directed
2. Roll 1 inch ball of Peter's caramel in hand to soften
3. Flatten as soon as cookies come out of oven
4. Place caramel on top of cookie
5. I like to under bake for 1 or 2 minutes so cookies are soft

Chocolate Covered Bananas

1. Insert popsicle stick in whole banana or slices
2. Place in a SEAL top bag
3. Add 2 tablespoons lemon juice
4. Melt 1# Blommers real milk chocolate
5. Dip frozen banana into chocolate
6. Eat immediately or tightly wrap and freeze any uneaten bananas
7. Since the bananas are frozen there is no need to temper the chocolate
8. You can dip about 4 medium sized bananas with 1# of chocolate
(To make extra creamy add ¼ cup cocoa butter)

Crispy Cup/Crispy Bar

1. Melt 1# Peter's coating or Blommers chocolate
2. Start adding crisped rice until desired texture is achieved
3. Either dip into candy cup or pour into candy bar mold or just smooth onto wax paper for a crispy bark

Half Dipped Cookies

1. Half dip your favorite cookie in chocolate
2. Add sprinkles, sanding sugar or jimmies for color
3. Let dry

Chocolate Chip Lollipops

1. 1 package chocolate chip cookie mix
2. Make as directed, shape into 1 inch balls
3. Place balls 3 inches apart on ungreased cookie sheet
4. Push ice cream stick into center of each ball
5. Flatten dough ball with hand to form round lollipop
6. Decorate by pressing sprinkles onto dough
7. Bake 375° for 8-9 mins. or as directed
8. Cool before removing from pan

Toffee Squares

1. Dip Heath toffee squares in either milk, dark, or white coating
2. You can also dip the toffee then cover with your favorite nut

Chocolate Dipped Spoons

1. Flavor #1 Peter's coating with favorite flavor (we recommend mint or amaretto)
2. Dip spoon and shake off excess so chocolate doesn't puddle, and set on wax paper
3. While chocolate is still wet add sugar piece and sprinkles, beads or sanding sugar
4. Bag and add a bow for a nice party favor
5. Chocolate spoons add a nice flavor to coffee or hot cocoa

