

Old Fashioned Candies II

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Malted Milk Bark/Cups

1. Melt 1# Peter's or Blommers chocolate. (Blommers must be tempered)
2. Add malted milk crisp until desired texture is achieved.
3. Dip into candy cup, pour into candy bar mold, or smooth onto wax paper for bark.

Coconut Long Boy

1. Microwave 1# Peter's caramel until mixable
2. Add ¾# (more to taste) toasted coconut
3. Mix together
4. Cut into 2 inch strips and roll into log shapes
5. Wrap in confectionary wax paper and twist ends

Chocolate Covered Pretzel Twists/Rods

1. Melt chocolate or coating
2. Dip pretzel and shake off excess coating
3. Put on wax paper, add sprinkles if decorated
4. Let dry

Chocolate Covered Graham Crackers

1. Tap excess crumbs off of favorite graham cracker
2. Dip cracker in preferred chocolate or coating
3. Add sprinkles if desired when wet
4. Let dry

S'mores Bark

1. Melt 1# chocolate or coating of choice
2. Add 1/3 cup mini marshmallows and 1/3 cup graham crackers (more to taste) and mix well
3. Spread onto wax paper tap or scrape to thin out

Royal Icing

1. Mix 1# of mix and 5 tablespoons water at medium speed, beat until icing stands in peaks
2. Add flavor and color desired
3. Pipe shape with decorating bag
4. Allow to dry 24 hours before using

Homemade Nonpareils

1. Fill a jelly roll pan with desired color of nonpareil beads
2. Funnel Peter's Coating or Blommers Chocolate (must be tempered) into quarter size circles
3. Let dry and flip over to serve
4. To make "snowcaps" funnel small dark chocolate circles onto white nonpareils

Baked Apple

1. Core out center of apple
2. Fill with cinnamon imperials to top
3. Bake 350° until apple is soft and candy is melted (approx. 20 min depending on size of apple)

Caramel Peanut Bark

1. Microwave Peter's caramel until pliable
2. Roll into log while still soft
3. Roll into chopped peanuts and let set
4. Eat plain or dip into your choice of chocolate or coating

