

# Old Fashioned Candies II

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## Faux Twix Bar

1. Place waffle pretzels on wax paper 2 inches apart
2. Melt 1# Peter's caramel in microwave
3. Drop 1 teaspoon caramel onto pretzel, let cool
4. Melt 1# milk chocolate or coating drop ½ teaspoon on top of pretzel and caramel
5. Let dry.
6. (If you are using real milk chocolate you have to temper it for this recipe)

## Coconut Macaroon

1. Roll coconut dough in hands
2. Shape into oval form
3. Dip coconut dough in:  
-Dark coating for a "Mounds" bar  
-Light coating with whole almond on top of coconut for an "Almond Joy"  
-Light coating for a coconut macaroon

## Chocolate Fondue

1. 4 oz. Blommers dark chocolate broken into small pieces
2. ½ pint light cream
3. 1 cup sugar
4. 1 ½ teaspoon vanilla extract
5. ¼ cup creamy peanut butter
6. In medium sauce pan combine chocolate and light cream
7. Cook over low heat stirring constantly until mixture is smooth
8. Stir in sugar and peanut butter continue cooking until slightly thicken
9. Remove from heat, stir in vanilla
10. Pour into fondue pot or chafing dish
11. Serve warm with assorted fruits, marshmallows, pretzels, etc.

## Fudge

1. 1 ½ sticks margarine
2. 3 cups sugar
3. 2/3 cups evaporated milk
4. 1/2# Blommers dark chocolate broken into small pieces
5. 1 jar marshmallow crème
6. 1 teaspoon vanilla
7. 1 cup chopped nuts
8. Microwave margarine in 4 quart microwavable bowl on high for 1 minute or until melted
9. Add sugar and milk, and mix well
10. Microwave on high 3 minutes and stir
11. Microwave 2 minutes longer or until mixture begins to boil, mix well again
12. Microwave 3 minutes, stir
13. Microwave 2 ½ minutes longer
14. Let stand 2 minutes
15. Stir in chocolate until melted.
16. Add marshmallow crème and vanilla, mix well
17. Stir in nuts, pour into greased 13x9 inch pan
18. Cool at room temperature
19. Cut into squares makes 4 dozen pieces

## Chocolate Caramel Drops

1. 7 oz. Peter's caramel
2. 2 tablespoons heavy cream
3. 1 cup pecan halves
4. 4 oz. Peter's chocolate
5. Microwave caramel and cream in microwavable bowl on high 1 ½ minutes, stir until caramel is completely melted, cool
6. Place pecan halves on lightly greased cookie sheet in clusters of 3
7. Spoon caramel mixture over nuts leaving ends showing.
8. Let stand until set about 30 minutes
9. Melt chocolate, spread over caramel mixture
10. Let stand until chocolate is set

## *Also:*

\*\*\*Wrap pieces of candy in foil for accent pieces in your box of candy.\*\*\*

\*\*\*Fill deeper candy molds with chocolate, empty out to make a shell, and let dry. Add raisins, nuts or your favorite filling. Pour chocolate to cover and let dry. Pop out of molds and enjoy.\*\*\*