

Old Fashioned Candies II

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Bacon Bark

1. 16 oz. Blommer's dark chocolate or Peter's dark coating
2. 10 large strips of bacon fried crispy
3. Melt chocolate or coating
4. While it is melting, chop the bacon into small bits, reserve 1/3 of bacon for the top of the bark
5. Once chocolate or coating is melted stir in 2/3 of chopped bacon until well incorporated
6. Pour mixture onto waxed paper
7. While chocolate is still wet, sprinkle the top with the rest of the bacon
8. Press down gently to adhere it to the surface
9. Once set break it into small pieces, serve immediately
10. Chocolate Bacon Bark can be stored in refrigerator for up to a week

Coconut Cups/Bark

1. Melt your favorite chocolate
2. Mix well with toasted coconut*
3. Dip in cups or smooth onto wax paper for bark

Sugar Diamonds (Isomalt Hard Candy Recipe)

1. 1 cup Isomalt*
2. 4 tablespoons hot water
3. Liquid food coloring as desired
4. Combine Isomalt and water in a 1 quart heavy saucepan
5. Cook over medium heat while stirring with a wooden spoon until dissolved
6. Dip a pastry brush in water and wash down the sides to prevent crystallizing
7. Insert a candy thermometer to monitor temperature
8. You may have to wash down the sides with water one or two more times
9. Cook until mixture reaches 320° and remove from heat
10. The syrup is VERY HOT! Take precautions to prevent burns
11. When syrup stops bubbling, slowly add flavoring and food coloring* if desired
12. Prepare your molds by spraying them with Pam or lightly oiling them
13. Pour hot syrup into molds and allow to harden for 10 minutes
14. Unmold onto wax paper
15. If weather is humid, wrap in candy bags to prevent the candy from becoming cloudy
16. The use of a candy funnel* will make this job much easier

Oreo Cookie Balls

1. 1 package Oreo pieces
2. 1 (8 ounces) package softened cream cheese
3. 1# Peter's white coating
4. Put Oreo pieces in food processor, process until real fine.
5. Place crumbs into a bowl and mix with cream cheese
6. Roll out mixture into marble size balls and place on cookie sheet
7. Put Oreo Cookie Balls in refrigerator to get cold
8. Take cookie balls out of refrigerator when cold and dip in melted white coating
9. Put cookies on wax paper to dry

No Cook Marshmallow

1. 1/2 cup cold water
2. 4 tablespoons unflavored gelatin
3. 1/2 cup warm water
4. 2 1/2 cups sugar
5. 1 1/2 cups liquid invert sugar*
6. 3/4 cup light glucose*
7. 1 teaspoon vanilla
8. Soak gelatin in cold water and set aside
9. In a saucepan combine warm water, sugar, and liquid invert sugar
10. Heat but do not boil
11. Pour into mixing bowl and add gelatin, corn syrup, and vanilla
12. Whip until white and double in bulk
13. Pour into buttered 12x18 in pan and let set 24 hours before cutting
14. Squares may be rolled into toasted coconut*, dipped into chocolate, made into rock road candy or rolled into confectionary sugar (makes about 100 pieces)

*. Available at Old Fashioned Candies



www.oledfashionedcandiesinc.com