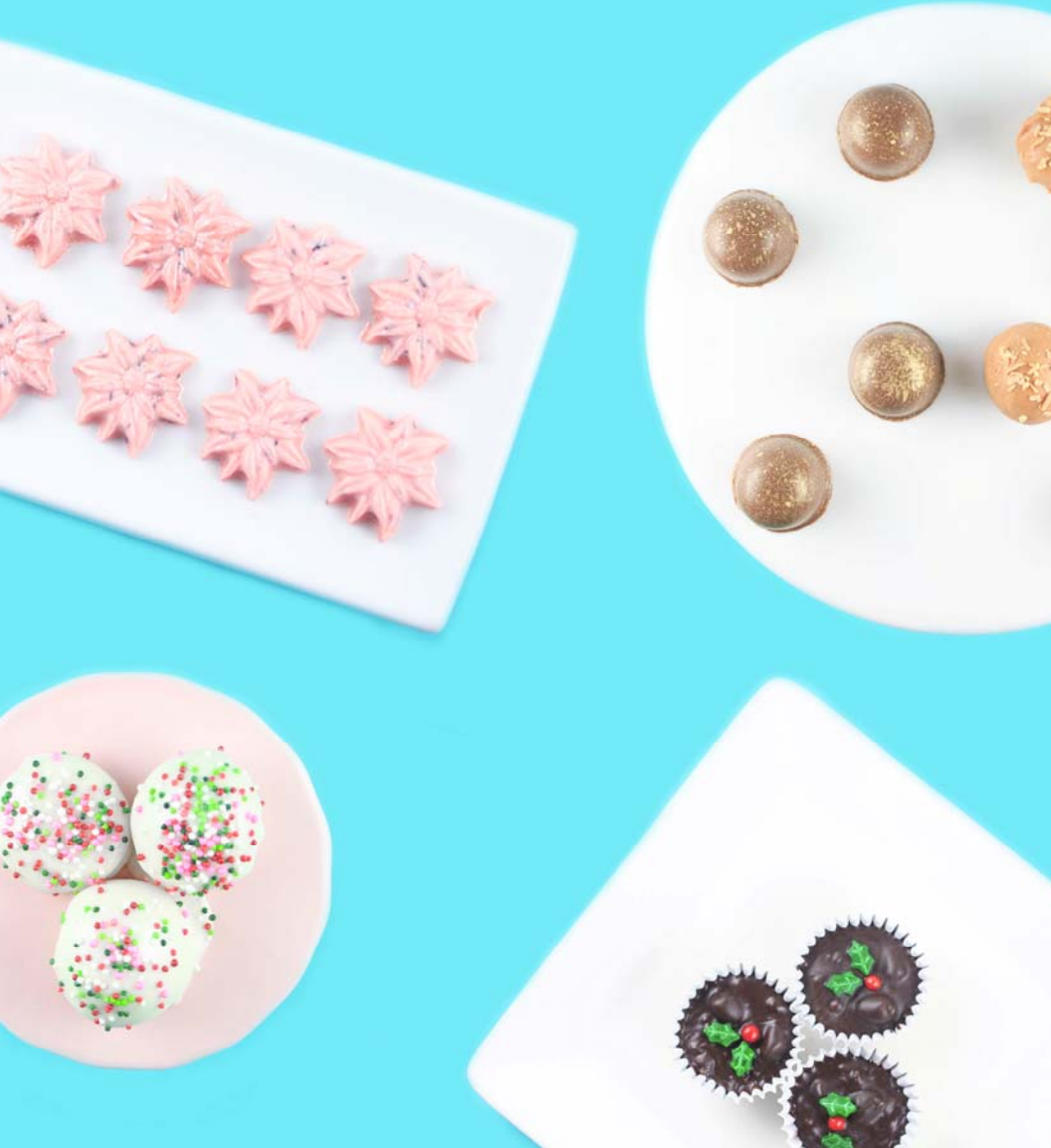


SweetArt for the Holidays

2020 Collection of Recipes

~Favorites from Past and Present~



The story of Country Kitchen SweetArt ...

...spans four generations and thousands and thousands of pounds of chocolate. After years of owning a restaurant, Mildred Brand traveled to Chicago and attended cake decorating classes. Those classes sparked a creative passion that led her and her husband, Wilbur, to begin providing catering and wedding cake services. In 1964, Wilbur and Mildred moved to Fort Wayne, Indiana and began selling cake decorating supplies. Over the years, they added candy supplies, offered cake and candy decorating classes and started a mail order business.

Now, 55 years later, Mildred's daughter, grandchildren and great grandchildren carry on her vision for making the culinary arts accessible to everyone. Country Kitchen SweetArt carries more than 14 thousand cake and candy supplies items. The company maintains a large store in Fort Wayne, Indiana and its web site now allows people from around the country and the world to enjoy a piece of SweetArt.

Visit us at
www.shopcountrykitchen.com
to shop online and to register
for upcoming classes and
events!

NOTES ABOUT THE BOOKLET

This year we've picked our favorites from previous Holiday events over the years and added a few fantastic new recipes as well. We hope you enjoy the book!

Highlighted Ingredients: The ingredients and tools you see highlighted in bold text in the recipes are products available at Country Kitchen SweetArt.

BARKS

General Bark

INGREDIENTS

- 2 pounds desired **Candy Coating**
- 3 cups desired **Crunchy Food Product**

TOOLS FROM CKSA

- **Parchment Paper**
- **Spatula**
- **Pastry Wheel**
- **Silicone Mat**



DIRECTIONS FOR CLASSIC BAR

Melt candy coating. Stir in crunchy food product.

Spread approximately 11 x 14 inch rectangle on parchment paper or silicone mat.

Score with a pastry wheel / mini pizza cutter when "just set".

Break apart when completely set.

DIRECTIONS FOR LAYERED BARK (shown)

Melt one pound of desired candy coating. Spread in an 11 x 14 inch rectangle. Allow to set until no longer shiny.

Melt a second pound of desired candy coating (contrasting to the first). Spread on top of the first layer.

Immediately sprinkle crunch on top of the second layer. Score with a pastry wheel / mini pizza cutter when "just set".

Break apart when completely set.

Barks are one of the easiest and most economical candy you can make. They are made by mixing a crunchy food product with melted candy coating or melted and tempered real chocolate. Try one of the listed combinations in this booklet, or follow the General Bark recipe to create your own.

BARKS

Cran-Raspberry Molded Bark: Poinsettia - NEW 2020!



INGREDIENTS

- **Poinsettia Chocolate Mold #90-4008**
- 1 pound **Lite Pink Candy Coating**, melted
- **Paramount Crystals**, if needed
- 1 teaspoon **Cran-Raspberry Super Strength Oil**
- 1/2 cup dried cranberries, finely chopped
- 1/2 cup **Raspberry Candy Crunch**
- 1/2 cup **Tiny Crisp Rice**
- **Strawberry Diamond Dust**

TOOLS FROM CKSA

- **Spatula**
- **Squeeze Bottle**
- **Dust Pump**

DIRECTIONS

Stir cran-raspberry flavoring into the melted chocolate. If candy coating begins to thicken, add paramount crystals, 1 tablespoon at a time, stirring until the coating becomes fluid again.

Fold in dried cranberries, raspberry crunch, tiny crisp rice and mix well. Place mixture into a squeeze bottle. Cut off the tip of the bottle to make a wide enough opening for the mixture to pass through.

Squeeze mixture into the mold. Tap to remove any air bubbles. Place in freezer for 15-20 minutes or until cloudy.

Carefully turn out candy from mold. Let candies come to room temperature. Apply diamond dust with a dust pump or flick on with a soft brush.

BARKS

Hazelnut Rocky Road Munch Cups - NEW 2020!

INGREDIENTS

- 2 pounds **Cocoa Dark Candy Coating**, melted
- 1 cup **Callebaut Caramelized Hazelnut Crunch**
- 1 1/2 cups **Mini Soft Marshmallows**
- 1/2 cup **Mini Cinnamon Baking Chips**
- **Gold Candy Cup Liner #4**
- **Holly Mix Sprinkle Mix**, to garnish
- Optional: **Hazelnut Candy Coating** to drizzle on bark.

TOOLS FROM CKSA

- **Spatula**



DIRECTIONS

Fold in hazelnut crunch, marshmallows and cinnamon baking chips into the candy coating.

Spoon mixture into #4 candy liner. Before the mixture sets, garnish with sprinkles.

TO MAKE AS A BARK: Stir in 3/4 cup hazelnut crunch, mini marshmallows and mini cinnamon baking chips into the chocolate.

Spread approximately 11 x 14 inch rectangle on parchment paper or silicone mat. Drizzle with melted hazelnut candy coating and sprinkle the top with remaining hazelnut crunch.

Score with a mini pizza cutter when "just set". Break apart when completely set.

BARKS

Peanut Butter Cinnamon Crisp Candy (2017)

INGREDIENTS

- 12 oz bag **Make-n Mold Peanut Butter Flavored Candy Coating**, melted
- 4 tablespoons **Cinnamon Baking Chips**
- 1/2 cup **Tiny Crisp Rice**
- 1 pound **Cocoa Lite Candy Coating**, melted
- **Candy Mold #90-5061**, if desired

TOOLS FROM CKSA

- **Spatula**
- **Squeeze Bottle**



DIRECTIONS

Combine melted Peanut Butter Candy Coating with Tiny Crisp Rice. Gently fold in the Cinnamon Baking Chips.

Spoon mixture into desired candy mold or place mixture in a squeeze bottle (the cap tip will need to be cut larger to accommodate the thicker mixture) and fill the mold, taking care to only fill 3/4 of the mold.

Using a squeeze bottle, fill the remaining area of the mold with the melted Cocoa Lite Candy Coating. Tap the mold on a flat surface to remove any air bubbles.

Place in freezer until mold is cloudy. Remove from freezer and carefully release candy from mold.

TO MAKE AS A BARK:

Combine melted Peanut Butter Candy Coating with Tiny Crisp Rice. Gently fold in the Cinnamon Baking Chips. Spread on parchment paper.

CANDY

Banana Caramel Truffle - NEW 2020!

- INGREDIENTS
- 2 cups **Callebaut Real White Chocolate**
- 2/3 cup heavy cream
- 1/2 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1/4 teaspoon salt
- 1/2 teaspoon **Banana Cream Super Strength Oil by Lorann Oil**
- Peters Soft Caramel**
- Piping Bags**
- 1 pound **Cocoa Lite***, melted
- Candy Mold, #90-5669** used for sample
- Gold Edible Paint**
- Paint Brush**



DIRECTIONS

Ganache: Microwave cream, cinnamon & nutmeg together until hot, taking care to avoid bringing it to a boil. Pour over chocolate and let sit until chocolate begins to melt, approximately 1-2 minutes. Gently stir together until combined and all the chocolate is melted and shiny. Add banana cream flavoring and salt to the ganache and stir until fully combined. Place a piece of plastic wrap on top of ganache to prevent a skin from forming. Chill in refrigerator until mixture is firm but not stiff (20-30 minutes). Remove ganache from refrigerator and stir with spoon until an even consistency is reached. Place ganache in a piping bag.

While ganache is cooling, melt candy coating. Pour into a squeeze bottle. Squeeze the candy into a clean, dry mold cavity starting at the top rim, making sure the entire cavity (especially the sides) is covered with the coating. Continue filling all the cavities in this manner. Allow to set for 1-2 minutes for a thicker shell. Turn the mold over and empty the excess candy onto parchment paper or silicone mat. (Excess candy may be re-melted.) Invert the mold and use a spatula to scrape all excess candy off the surface of the mold until the top rim of the cavities appears neat. Let candy set up at room temperature.

Fill piping bag with soft caramel and pipe a small amount of in the center of the lined mold. Pipe the banana cream ganache over the soft caramel, leaving room to seal candy with remaining chocolate. With melted coating in squeeze bottle, squeeze candy over filling, starting at the outer edge of the cavity to insure proper sealing. Place in freezer. When the mold is cloudy and the candy feels cold, invert the mold and the candy will drop from the mold. Allow truffles to come to room temperature. Dip paint brush into gold edible paint and flick onto truffles.

BARKS

Hoosier Bark (2014)



INGREDIENTS

- 2 pounds **Cocoa Dark Candy Coating**, melted
- 1 cup chopped pretzels
- 1 cup **Oreo Cookie Pieces**
- 1/3 cup chopped peanuts
- 1/3 cup **Toffee Crunch**
- 1 teaspoon coarse sea salt
- 1/2 pound **White Candy Coating**, melted

TOOLS FROM CKSA

- **Parchment Paper**
- **Cookie Sheet**
- **Angled Spatula**
- **Pastry Wheel**

DIRECTIONS

Line cookie sheet with parchment paper and spread melted Cocoa Dark candy coating into an even layer using an angled spatula.

Immediately sprinkle pretzels, cookie pieces, and crunch over candy coating before candy coating sets. Sprinkle with sea salt.

Lightly press ingredients into candy coating to assure that it adheres to coating.

Drizzle with white candy coating.

Allow the candy to set at room temperature for several minutes. Use a pastry wheel, pizza cutter or dough cutter to score and cut through the bark.

When candy is completely set break apart pieces.

BARKS

Sugar-Free Pralines & Cream Mixed Nut Bark (2014)

INGREDIENTS

- 2 pounds **Sugar Free Milk Chocolate**
- 1/2 teaspoon **LorAnn's Pralines and Cream Flavoring**
- 3 cups mixed nuts, chopped
- 1/2 pound **Sugar Free Dark Chocolate Candy Coating**

TOOLS FROM CKSA

- **Parchment Paper**
- **Cookie Sheet**
- **Angled Spatula**
- **Pastry Wheel**



DIRECTIONS

Melt candy coating and add flavoring.

Line cookie sheet with parchment paper and spread melted candy coating into an even layer using an angled spatula.

Sprinkle chopped nuts over candy coating before candy coating sets.

Drizzle with dark chocolate.

Allow the candy to set at room temperature for several minutes. Use a pastry wheel, pizza cutter or dough cutter to score and cut through the bark.

When candy is completely set break apart pieces.

BARKS

Coffee Toffee (2012)

INGREDIENTS

- 1 pound **Cocoa Dark Candy Coating**, melted
- 1 pound **Butterscotch Candy Coating**, melted
- 1-2 teaspoons **Lorann Coffee Flavor**, as desired*
- 1 1/2 cups **Toffee Crunch**

TOOLS FROM CKSA

- **Spatula**
- **Parchment Paper**
- **Pastry Wheel**



DIRECTIONS

Combine melted candy coatings. Stir in flavor and crunch.

Spread approximately 11 x 14 inch rectangle on parchment paper or silicone mat.

Score with a pastry wheel / mini pizza cutter when "just set".

Break apart when completely set.

*Espresso Powder may be added in place of, or in addition to the coffee flavoring for added flavor and slight added texture, if desired. 1 tablespoon per pound of coating if using on its own.

CANDY

Sugar Cookie Bon Bon - NEW 2020!

INGREDIENTS

- 1 pound **Redi-Fondant Candy Center***
- 1 teaspoon **Cookie Butter Emulsion**
- **Sugar Cookie Popcorn Seasoning** by Dell Cove
- **White Candy Coating**, melted
- **Bright Christmas Non Pariels** (pink was added to sample piece)

TOOLS FROM CKSA

- **Cookie Scoop**
- **Dipping Tool**
- **Parchment Paper**
- **Cookie Sheet**
- **Dust Pump**



DIRECTIONS

Mix Redi-Fondant candy center (or prepared dry fondant mixed according to package directions) with Cookie Butter Emulsion.

Use a small cookie scoop to form the candy center into balls.

Roll each ball in the sugar cookie popcorn seasoning.

Dip in melted white chocolate and set on a parchment lined cookie sheet.

Immediately sprinkle with the Bright Christmas Non-Pariels and allow candy to set.

*Can substitute with **Dry Fondant Powdered Mix**, prepared as directed

CANDY

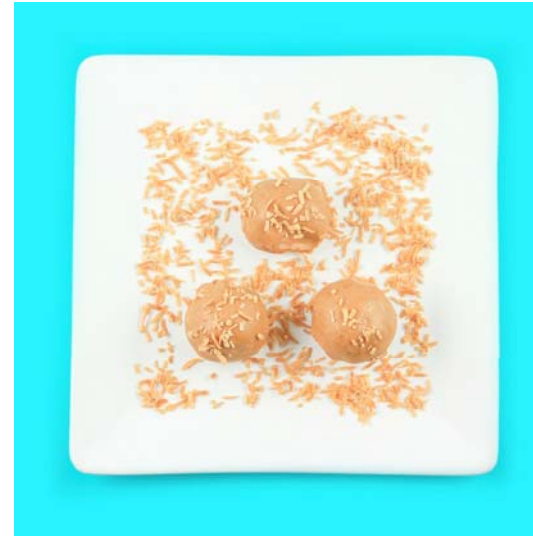
Caramel Coconut Almond Bon Bon - NEW 2020!

INGREDIENTS

- 1 pound **Peters Caramel**
- 1 pound **Coconut Dough Candy Center**
- 10 ounces slivered almonds
- 1 pound **Salted Caramel Candy Coating**, melted
- **Toasted Coconut**

TOOLS FROM CKSA

- **Cookie Scoop**
- **Parchment Paper**
- **Cookie Sheet**
- **Dipping Tool**



DIRECTIONS

Knead the caramel together with the coconut candy center (If needed, gently warm Peters caramel in microwave until pliable).

When thoroughly mixed together, add the slivered almonds and knead together.

Use a small cookie scoop to portion caramel mixture and roll into a ball.

Dip the ball into the melted salted caramel coating. Place on a parchment lined cookie sheet. Immediately sprinkle with toasted coconut and allow candy to set.

Something-or-Others (2015)

INGREDIENTS

- 12 ounces **Make'n Mold Peanut Butter Wafers**, melted
- 12 ounces **Peter's Soft Caramel**
- 4 cups **Tiny Crisp Rice**
- 1 pound **Cocoa Dark Candy Coating**, melted

TOOLS FROM CKSA

- **Parchment Paper**
- **Dipping Tool**
- **9 x 13 Pan**
- **Spatula**



DIRECTIONS

Melt peanut butter wafers in a microwave safe bowl. Stir soft caramel into melted peanut butter coating until completely combined. (Microwave in 10 second intervals if needed to help incorporate).

Add tiny crisp rice and gently stir until combined.

Spread mixture into parchment lined 9x13 pan and pack tightly into an even layer. Let set at room temperature until firm. (Can place in freezer to speed up process.)

Cut into desired size pieces. Prepare work area with additional parchment paper.

Dip candy pieces in melted candy coating, tapping off excess and place on parchment paper. Leave until set, place in freezer to speed up process if necessary.

Maple Peanut Mounds (2009)



INGREDIENTS

- 1 pound **Cocoa Lite Candy Coating**
- ½ cup salted peanuts
- 1 package **Dry Fondant**, prepared as directed
- ½ teaspoon **Lorann Oils Maple** flavoring

TOOLS FROM CKSA

- **Dipping Tool**
- **Parchment Paper**
- **Spatula**

DIRECTIONS

Mix fondant according to package instructions. Knead in flavoring.

Form 1 ½" balls and slightly flatten. Melt candy coating and dip fondant patties.

Place on parchment sheet 1" apart from each other.

Mix peanuts with the remaining chocolate.

Spoon on top of dipped patties.

Allow to set completely before packaging.

Makes approximately 50 mounds.

Vanilla Caramel Peanut Mounds (2014)

INGREDIENTS

- 1 pound **Cocoa Lite Candy Coating**, melted
- 1/2 cup salted peanuts
- 1 recipe **Dry Fondant Candy Center**, prepared
- 1 teaspoon **Vanilla Bean Paste**
- 1 pound **Peter's Caramel**

TOOLS FROM CKSA

- **Dipping Tool**
- **Parchment Paper**
- **Spatula**



DIRECTIONS

Mix fondant according to package instructions. Knead in flavoring.

Form 3/4 inch balls and slightly flatten.

Cut pieces of caramel and form similar size and place on vanilla candy center.

Dip layered candy centers into melted chocolate and place on parchment or directly into candy cup.

Mix peanuts with the remaining chocolate.

Spoon peanut mixture on top of dipped fondant mounds. Allow to set completely.

Lemon Drop Muddy Buddies (2014)

INGREDIENTS

- 8 cups **Rice Chex** ®
- 1 cup **Lemon Crunch**
- 1 pound **White Candy Coating**, melted
- 15-20 drops **LorAnn's Lemon Oil**
- 1-2 cups powdered sugar

TOOLS FROM CKSA

- **Cookie Sheet**
- **Parchment Paper**
- **Spatula**



DIRECTIONS

Measure out cereal and candy crunch into a large bowl, toss gently to combine.

Melt candy coating and add lemon oil to taste.

Pour flavored candy coating over cereal and crunch mixture, toss lightly to coat.

Add 1 cup powdered sugar and toss to coat. Add more as necessary.

Spread mixture out on parchment paper or cookie sheet to cool.

Once completely cool, store at room temperature in airtight container.

Chocolate Peanut Butter Bites (2014)

INGREDIENTS

- 1 box graham crackers
- 1 cup peanut butter
- 1/2 recipe **Dry Fondant Candy Center**, prepared as directed on package
- 1 pound **Cocoa Lite Candy Coating**, melted

TOOLS FROM CKSA

- **Dipping Tool**
- **Parchment Paper**
- **Angled Spatula**
- **Pastry Brush**



DIRECTIONS

Combine peanut butter and prepared fondant candy center until completely combined.

Break graham crackers in half for squares or smaller if desired.

**Using a pastry brush, coat one side of graham cracker with chocolate and allow to set.

Scoop peanut butter mixture onto chocolate brushed graham, spreading it evenly to sides of cracker.

Dip cracker into chocolate, spooning the chocolate over the top. Lift cracker out of chocolate with a dipping tool and tap on side of container to allow excess to dip off.

Place on parchment paper or silicone mat and allow chocolate to set.

Drizzle extra melted chocolate over top for decorative touch.

**This step provides a barrier between the graham cracker and candy center to prevent the cracker from getting soft due to the moisture from the candy center.

Chocolate Peppermint Butterseotch Squares (2018)

INGREDIENTS

- 1/2 cup heavy cream
- 2 teaspoon corn syrup
- 1 tablespoon **Invert Sugar**
- 1 tablespoon butter, softened
- 16 oz **Guittard Butterscotch Chips**, melted
- 1 pound **Cocoa Dark Candy Coating**, melted
- 15 drops **Peppermint Oil**
- **Red and White Peppermint Crunch**

TOOLS FROM CKSA

- **Whisk**
- **Pastry Wheel**
- **Bench Scraper**
- **Dipping Tool**
- **Parchment Paper**
- **9 x 9 Pan**



DIRECTIONS

In heavy saucepan, bring cream and corn syrup to boil. Add butter and invert sugar.

Add cream mixture to melted butterscotch. Combine, blending with a whisk until a smooth consistency is reached.

Spread in 9 x 9 pan lined with parchment paper. Tap to remove air bubbles and to smooth.

Chill for several hours in the refrigerator.

Remove from pan and cut into squares using a bench scraper, pizza cutter or a cut shape using a cookie cutter.

Add peppermint flavor to the melted candy coating. Dip cut squares into melted coating. Top with peppermint crunch.

Makes Approximately 64-1 inch squares.

Caramel Pecan Patties (2009)

INGREDIENTS

- 1/2 pound **Cocoa Lite Candy Coating**
- 1 pound **Peter's Caramel**
- 8 ounces pecan pieces

TOOLS FROM CKSA

- **Cookie Sheet**
- **Parchment Paper**
- **Spatula**
- **Squeeze Bottle**



DIRECTIONS

Heat oven to 300°F. Line cookie sheet with parchment paper. Thickly cover the bottom of the pan with pecan pieces.

Cut pieces of prepared caramel and roll into 1" balls. Slightly flatten. Place flattened balls on pecans about 1/2" apart from each other (not all flattened balls will fit at one time). Put into oven for about 2 minutes or until caramel "just" smooths itself and pecans stick to slightly melted caramel.

Remove from the oven. When the caramel cools, place the caramel with pecans onto parchment paper. Melt candy coating and pour into a squeeze bottle (optional). Cover the caramel with melted chocolate by squeezing from bottle or spooning chocolate over the caramel.

Push remaining pecans in pan together, add more caramel flattened balls and soften in oven. Repeat until all caramel is gone.

Candy Bar Fudge (2013 – plus way back!)

•INGREDIENTS

- 2 cups **Cocoa Lite Candy Coating**, divided
- 1/2 cup **Butterscotch Candy Coating**, divided
- 3/4 cup peanut butter, divided
- 1/4 cup butter
- 1 cup granulated sugar
- 1/4 cup evaporated milk
- 1 1/2 cups **Marshmallow Cream**
- 1 teaspoon **Vanilla**
- 1 1/2 cups chopped salted peanuts
- 1 pound **Peter's Caramel**
- 1/8 cup heavy cream



DIRECTIONS

BOTTOM LAYER: Line bottom of 9"x13" pan with parchment paper. Melt 1 cup cocoa lite and 1/4 cup butterscotch candy coating. Stir in 1/4 cup peanut butter until smooth. Spread evenly in prepared pan. Let set up at room temperature.

FILLING: In a heavy saucepan over medium-high heat, melt butter. Stir in sugar and evaporated milk. Bring to a boil and let boil 5 minutes, slowly decreasing the heat and stirring occasionally. Remove from heat and stir in marshmallow cream, 1/4 cup peanut butter and vanilla. Fold in peanuts. Let set at room temperature until only very little warmth is left (not too warm or it will melt first layer). Spread over first layer.

CARAMEL: Combine caramel and cream in microwavable bowl. Cook at 20 second intervals, stirring between times. Cook and stir until melted and smooth. Spread over filling. Let cool.

TOP LAYER: Melt the remaining one cup of chocolate candy coating with 1/4 cup butterscotch wafers. Stir in 1/4 cup peanut butter, stirring until smooth. Spread over caramel layer. Chill one hour. Use a sharp knife to loosen fudge around edge of pan. Remove candy from pan and cut into 1" squares.

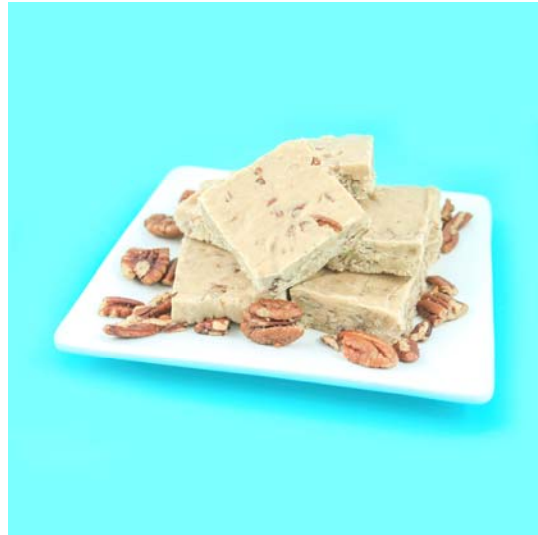
Pecan Pie Fudge (2011)

INGREDIENTS

- 4½ cups pecan pieces, toasted
- 1½ cups granulated sugar
- 1½ cups packed, dark brown sugar
- 1 cup heavy cream
- 3 tablespoons dark corn syrup
- ½ cup butter
- 2 teaspoon **Velvet Cream 2 Fold Vanilla**
- ½ teaspoon **LorAnn Maple Flavor**

TOOLS FROM CKSA

- **Wooden Spoon**
- **9 x 9 Pan**
- **Nonstick Spray**
- **Parchment Paper**
- **Candy Thermometer**



DIRECTIONS

Toast pecans. Line a 9x9-inch pan with parchment paper and spray with nonstick cooking spray. In a heavy large saucepan, combine sugars, cream and corn syrup. Cook over medium heat, stirring until sugars dissolve. Insert candy thermometer** and bring to a boil, stirring occasionally. Allow mixture to boil, stirring frequently until mixture reaches 238°F. Remove pan from heat and stir in butter, extracts and pecans. Begin to stir fudge vigorously with a wooden spoon, “beating” the fudge until it loses its shine and holds its shape. This process will take 10–15 minutes and is done when the fudge comes together and forms a ball on the bottom of the saucepan.

Pour fudge into prepared pan and smooth it into an even layer. Refrigerate the fudge to set, for at least 1 hour. Once set, remove fudge from pan and cut into 1-inch pieces to serve. Store in an airtight container at room temperature for up to 1 week or refrigerate or freeze for longer storage life.

**It is important to test your thermometer just before using as readings will vary from day to day. See page 33 for calibrating your thermometer.*

Tiramisu Cookies (2012)



DIRECTIONS

Preheat oven to 375°F. Line baking sheets with parchment paper. Using an electric mixer with a paddle attachment, cream the butter, sugar, and emulsions together until light and fluffy, 3-5 minutes. Add the egg and beat until combined. Add the baking powder and salt then slowly add the flour to the mixture until well combined. Scoop 1–1½ teaspoon portions of dough and roll into balls. Place a little extra sugar in a small bowl and roll each ball in sugar before placing on a baking sheet. Using a tart tamper or bottom of a glass, press the dough balls flat. Bake for 9–10 minutes.

Combine the pastry filling and espresso powder. Place the filling in a disposable pastry bag and cut a small hole in the tip. Turn half of the cooled cookies over and pipe 1 teaspoon of filling onto the bottom cookies. Top each cookie sandwich and sprinkle with cocoa powder.

Store in the refrigerator for up to 3 days. Makes 30–40 sandwich cookies.

COOKIE INGREDIENTS

- 2 sticks butter, softened
- 1 cup granulated sugar, plus extra for rolling
- 1 teaspoon **LorAnn Butter Vanilla Bakery Emulsion**
- 1 teaspoon **LorAnn Rum Bakery Emulsion**
- 1 egg
- 1 teaspoon baking powder
- ½ teaspoon salt
- 2 cups all-purpose flour
- Filling (recipe below)

FILLING INGREDIENTS

- 2 cups **Cream Cheese Pastry Filling**
- 1–2 tablespoons **Espresso Powder**, as desired
- **Guittard Cocoa Powder**, for dusting

TOOLS FROM CKSA

- **Parchment Paper**
- **Cookie Sheet**
- **Cookie Scoop**
- **Pastry Bag**
- **Powdered Sugar Shaker**

COOKIES

Basic Shortbread (2015)

INGREDIENTS

- 1 cup butter, softened
- 1/2 cup sugar
- 1/2 - 1 teaspoon desired **flavoring**
- 2 cups flour

TOOLS FROM CKSA

- **Parchment Paper**
- **Cookie Sheet**
- **Cookie Scoop**



DIRECTIONS

Preheat oven to 350°F degrees.

In a medium bowl, cream together butter and sugar until smooth.

Mix in desired flavoring.

Mix in flour until dough comes together.

Roll dough into 1 1/2 inch balls, and place on ungreased cookie sheets.

Bake for 14 to 18 minutes in preheated oven, or until lightly browned.

Let cool 1 minute on the cookie sheet.

COOKIES

Strawberry or Blueberry Shortbread Cookies (2015)

INGREDIENTS

- 1 cup butter, softened
- 1/2 cup sugar
- 2 cups flour
- 1-2 teaspoons **LorAnn Strawberry or Blueberry Emulsion***
- powdered sugar

TOOLS FROM CKSA

- **Parchment Paper**
- **Cookie Sheet**
- **Cookie Scoop**
- **Powdered Sugar Shaker**



DIRECTIONS

Preheat oven to 350°F degrees.

In a medium bowl, cream together butter and sugar until smooth.

Mix in emulsion.

Mix in flour until dough comes together.

Roll dough into 1 1/2 inch balls, and place on ungreased cookie sheets.

Bake for 14 to 18 minutes in preheated oven, or until lightly browned.

Let cool 1 minute on the cookie sheet.

Dust with powdered sugar.

**Emulsions have a more potent, robust flavor, that won't "bake-out" when exposed to heat. They are water-based. An excellent choice for flavoring all of your homemade baked goods, including cookies, cakes, sweet breads and pastries as well as frostings, glazes, fondants, fillings, cream centers and other confectionary items. Use this professional strength flavoring instead of an extract in any recipe. Emulsions are sugar and gluten free.*

COOKIES

Vanilla Bean Shortbread Cookies (2015)

INGREDIENTS

- 1 cup butter, softened
- 1/2 cup sugar
- 2 cups flour
- 1-2 teaspoons **Vanilla Bean Paste**
- **Candy Coating**, for striping or dipping baked and cooled cookies

TOOLS FROM CKSA

- **Parchment Paper**
- **Cookie Sheet**
- **Cookie Scoop**
- **Tipless Pastry Bag**
- **Spatula**



DIRECTIONS

Preheat oven to 350°F degrees.

In a medium bowl, cream together butter and sugar until smooth.

Mix in vanilla bean paste.

Mix in flour until dough comes together.

Roll dough into 1 1/2 inch balls, and place on ungreased cookie sheets.

Bake for 14 to 18 minutes in preheated oven, or until lightly browned.

Let cool 1 minute on the cookie sheet.

Pipe stripes on cookies using melted candy coating.

COOKIES

Pastry Filling Bars

INGREDIENTS

- 2 cups **Fruit Pastry Filling** of choice (**Apple, Raspberry, Black Raspberry, Cherry, Lemon**, ect...)

CRUST INGREDIENTS

- 3/4 cup butter, softened
- 1 cup packed brown sugar
- 1 3/4 cup all-purpose flour
- 1/2 teaspoon baking soda
- 1 teaspoon salt
- 1 1/2 cup rolled oats

TOOLS FROM CKSA

- **9 x 13 Pan**
- **Pan Grease**



DIRECTIONS

Preheat oven to 400 degrees.

Cream together butter and sugar thoroughly.

Stir in flour, baking soda and salt. Mix in rolled oats.

Press and flatten half of the mixture over the bottom of a 9x13" greased pan.

Spread with filling.

Top with remaining crumb mixture, patting lightly.

Bake 25-30 minutes or until lightly browned. Cool and cut into bars.

Goodie Bars (2005)

INGREDIENTS

- 1 pound **Peters Caramel**
- 5 tablespoons whipping cream
- 1 1/4 cup flour
- 1 1/4 cup quick oats
- 1 cup packed brown sugar
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1 cup butter, coarsely chopped
- 1/2 pound **Callebaut Real Dark Chocolate**
- 1/2 cup pecan pieces

TOOLS FROM CKSA

- **9 x 13 pan**
- **Pan Grease**
- **Parchment Paper**
- **Spatula**



DIRECTIONS

Preheat oven to 350 degrees.

Melt caramel and cream together a few seconds at a time, in a microwave oven. Set aside.

Combine flour, oats, sugar, soda, salt and butter to create a crumb mixture.

Line the 9" x 13" pan with parchment paper. Grease the parchment.

Cover pan completely by pressing half of crumb mixture in the pan.

Bake 10 minutes.

Spread caramel mixture over crust, then evenly sprinkle chocolate wafers and pecans. Sprinkle with remaining crumb mix.

Bake an additional 15-20 minutes.

Chill 1 hour and cut.

Cake Balls (general directions)



INGREDIENTS

- 1 cake mix, any flavor, prepared as directed and cooled
- 1 Tbs. - 1 1/2 cup **Buttercream Icing**, as needed
- 1 1/4 pound **Candy Coating**, any color or flavor
- **Paramount Crystals**, if needed to thin coating

TOOLS FROM CKSA

- **Dipping Tool**
- **Parchment Paper**
- **Cookie Scoop**

DIRECTIONS

Cut cake into sections. Crumble cake into small pieces, rubbing sections together.

Use a fork to make fine crumbs.

Add a spoonful of icing and stir into crumbs until cake will be able to be rolled into balls without falling apart. Amount of ice used will vary, depending on how moist cake is.*

Use a cookie scoop for consistent - sized balls. Scoop and roll into 1" balls.

Put cake balls into freezer for about 15 minutes to chill, but not to freeze.

Dip into melted candy coating.

1 cake mix makes approximately 140 balls using a 1" cookie scoop.

**The trickiest part of making cake balls is making sure the consistency is correct. The more moist your cake, the less icing is required. Add a bit of icing at a time. Test the consistency by squeezing the mixture with your hands. The mixture should hold your hand impression while not being sticky.*

SWEET TREATS & DESSERTS

German Chocolate Cake Balls (2014)

INGREDIENTS

- 1 German chocolate cake mix, prepared as directed
- 1 Tbs. - 1 1/2 cup **Chocolate Buttercream Icing**, as needed
- 1 pound container **Toasted Coconut Dough**
- 1 1/4 pound **Cocoa Lite Candy Coating**, melted
- 1 cup pecans, finely chopped
- 1 cup **Toasted Coconut**

TOOLS FROM CKSA

- **Dipping Tool**
- **Parchment Paper**
- **Cookie Scoop**



DIRECTIONS

Combine pecans and toasted coconut in shallow container and set aside.

Make cake ball “dough” with cake and icing following directions on page 28.

Roll Toasted Coconut dough into 1” balls. Surround each ball with the cake ball dough.

Place in freezer 15 minutes.

Dip in melted Cocoa lite and immediately roll in mixture of nuts and pecans.

Allow to set up.

SWEET TREATS & DESSERTS

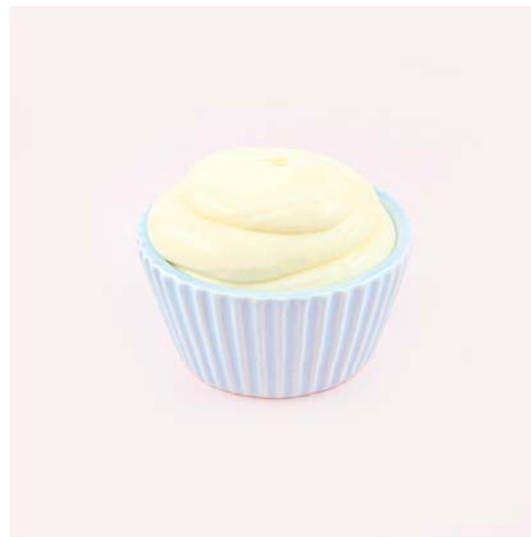
Fruit Dip (2001)

INGREDIENTS

- 1 cup **Cream Cheese Pastry Filling**
- 1 cup **Marshmallow Cream**

TOOLS FROM CKSA

- **Spatula**



DIRECTIONS

Mix Cream Cheese Pastry Filling with Marshmallow Cream.

Serve as a dip with fruit.

Also perfect to fill tart shells and top with fruit.

SWEET TREATS & DESSERTS

Turtle Fluff (1997)

CRUST INGREDIENTS

- 2 packages graham crackers
- ½ cup sugar
- 1 cup butter, melted

CHOCOLATE LAYER INGREDIENTS

- ½ lb **Cocoa Dark**
- 1 ¾ cup **Bavarian Cream Pastry Filling**, room temperature
- 2 cups whipped topping

CARAMEL LAYER INGREDIENTS

- 1 ½ lbs **Peter's Caramel**
- 1 cup **Bavarian Cream Pastry Filling**, room temperature
- 2 cups whipped topping

ADDITIONAL INGREDIENTS

- whipped topping
- 1 ½ cup chopped pecans

TOOLS FROM CKSA

- **9 x 13 Pan**
- **Spatula**
- **Angled Spatula**



CRUST DIRECTIONS

Mix together all crust ingredients and press into 9x13 pan. Bake at 350 for 10 minutes. Cool in refrigerator

DESSERT DIRECTIONS

For the chocolate layer, melt cocoa dark, add bavarian cream and mix together until smooth. Cool, fold in whipped topping.

When crust is cool, spread the chocolate layer mixture on the bottom of the crust. Sprinkle 1 cup of chopped pecans over chocolate layer. Set aside in refrigerator.

For the caramel layer, melt the caramel, add bavarian cream which is at room temperature and mix together until smooth. Cool, fold in whipped topping. Spread on top of chocolate layer.

Spread whipped topping over the top and sprinkle with ½ cup remaining chopped pecans. Chill in frig 24 hours or overnight.

USEFUL INFORMATION

Candy Coating Melting Instructions

MICROWAVE DIRECTIONS (recommended)

1. Place candy coating wafers in a microwave safe bowl.
2. Microwave for 40 seconds.
3. Stir. Microwave for 30 seconds.
4. Stir.
5. Continue microwaving only a few seconds at a time, stirring between each time, until wafers are nearly melted.
6. Remove from microwave and stir until completely melted.

DOUBLE BOILER DIRECTIONS

1. Fill lower pan 1/2 full of water and bring water close to boiling.
 2. Take pan off stove.
 3. Put candy coating wafers into top pan and place it on the lower pan with hot water.
 4. Stir until the candy coating is fluid.
- Important: Never allow the water to get so hot that it boils, which causes the candy coating to thicken.

KEEPING CANDY COATING WARM

Electric Skillet: Turn an electric skillet on the lowest setting and line with 3 or 4 dry dish towels. Place squeeze bottles, candy writers and bowls filled with candy coating in lined electric skillet to keep the candy coating melted while not using.

Heating Pad (recommended): A heating pad on its lowest setting works well for squeeze bottles and candy writers. Wrap squeeze bottles and candy writers in the heating pad.

MELTING CANDY WRITERS

Electric Skillet: Turn skillet on lowest setting. Line with 5 or 6 dry towels. Place candy writer tubes on towel and cover skillet with lid until candy is fluid. (Takes one to two hours.)

Heating Pad (recommended): Turn heating pad on lowest setting. Place tube in heating pad until fluid. (Takes one to two hours.)

Microwave: Place candy writer tube in the microwave for a few seconds at a time, kneading between intervals. Careful—candy coating can easily burn.

USEFUL INFORMATION

Candy Making Made Easy!

Ready-to-use candy centers (Redi Centers) are available in several flavors and are simple to use. Country Kitchen SweetArt offers more than 25 flavors. Some flavors include: Peanut butter, peppermint, orange, lemon, raspberry, coconut dough, plus many more.

Squeeze-Ums Soft Cream Candy Centers are ready-to-use candy centers in a convenient triangle-shaped bag. Just snip the end of the bag and fill chocolate-lined molds. Centers are soft and must be used with a candy mold; they cannot be formed into balls. Country Kitchen SweetArt offers various flavors.

Dry Fondant is a great and easy way to make candy centers. Simply bring 2 tablespoons whipping cream and 6 tablespoons butter to the boiling point. Stir in dry fondant and knead with the liquid. Add flavor, nuts, fruit fillings, icing fruits, coloring or whatever is desired. Roll into balls and dip.

Invertase is an enzyme that is commonly used to make liquid centers and invert sugar in candy making. When added to a candy center in small amounts, it breaks down the sugars creating a softer candy center. Add more invertase and the result would be a liquefied candy center, such as a cherry cordial.

Storing Treats

Unless otherwise noted in the recipe, bark can be stored in an airtight container at room temperature for up to one month.

USEFUL INFORMATION

Molded Candy Coating Tips

CLEAR MOLDS vs. WHITE MOLDS

The clear plastic candy molds are easiest to use for molding candy coating and chocolate because of their flexibility and because they can be checked on the underside to see how the finished product will look. Clear molds available at Country Kitchen SweetArt are not dishwasher safe, and cannot be used for hard candy recipes because they do not withstand the heat.

The white plastic molds are made to withstand higher temperatures and are ideal for hard candying making. They can also be used for molding candy coating and chocolate, and for baking molded cookies (maximum oven temperature for the white plastic molds is 350°F.)

USING CANDY MOLDS

Use food approved molds that are slightly flexible allowing for easy release of the finished candy. Make sure molds are clean and dry before using. Greasing or spraying the mold is not necessary unless the recipe instructions include greasing or spraying the candy mold. There is no need to wash the mold between use, as the chocolate will come out clean. When finished with the mold, hand wash in hot water and dry immediately.

USING SQUEEZE BOTTLES

Squeeze bottles are one of the easiest ways to fill molds with candy coating. Following the melting instructions, melt candy coating in a microwave-safe bowl with a spout or squared corners for ease of pouring. Pour melted coating into the squeeze bottle. Depending on the size of mold cavities to be filled, cut the end of the tip slightly for ease in filling molds.

CLEANING A SQUEEZE BOTTLE

Take the cap off and wash in hot soapy water. Pour the remaining candy coating from the squeeze bottle onto parchment paper. Lay squeeze bottle on its side in the freezer for a few minutes to harden. When hard, squeeze the bottle and dump out all excess candy into an airtight container.

USING PARAMONT CRYSTALS

Melt 1-2 tablespoons with one pound of coating for a creamier candy and when using a non-oil based flavoring. Paramount Crystals also help make coating more fluid and easier to work with when coatings are difficult to melt...especially good to use in colored coatings.

LEFTOVER CANDY COATING or CHOCOLATE

Candy coating or chocolate that wasn't used for dipping candy centers, cookies, pretzels, or other food products can be reused. Simply pour the extra coating onto parchment paper and spread into a thin layer. Once chocolate is completely hardened, break into pieces and store in an airtight container for later use.

USEFUL INFORMATION

Calibrating Your Thermometer

Testing your thermometer is one of the most important steps in cooked candy making to ensure success in the recipe. The readings on a thermometer will vary from one day to the next; therefore, the thermometer should be tested on the day the candy will be made. Overcooking the candy will result in candy that is harder than intended. Undercooking the candy will result in candy that is too soft, never sets properly, or will not hold its shape. Another key factor when using a candy thermometer is to ensure the bulb of the probe does not touch the bottom of the pan. The reading should come from the center of the water or candy mixture.

To test the thermometer: Fill a 2-quart saucepan half full with water. Place a lid on the pan. Heat on high until the water boils. Remove the lid. Insert the thermometer. Leave the thermometer in the pan for several minutes.

Water boils at 212 degrees F. If the thermometer reads 212 degrees, cook the candy recipe as instructed by the recipe. If the thermometer is reading 214 degrees F, add 2 degrees to the recipe's instructions. Therefore, if a recipe states to cook to 238 degrees F, cook to 240 degrees F instead. If the thermometer reading is 209 degrees F, subtract 3 degrees from the recipe instructions. Therefore, if the recipe says to cook to 238 degrees F, cook to 235 degrees F instead.

Notes



We know the success of the business depends on the satisfaction and loyalty of our customers, and we can't say "thank you" enough for your business. We hope you enjoyed this year's publication,

SweetArt for the Holidays

Whether you just discovered our business or have been a customer for years, we thank you for your support and for allowing us to be a part of all your special, sweet creations!

Wishing you and yours a wonderful Thanksgiving, Merry Christmas And Happy New Year!

From our families to yours,
The Owners and Employees of
Country Kitchen SweetArt

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