

Country Kitchen  
SWEETART  
 ————— SINCE 1964

Taste  
of the  
Holidays

2018 Annual Holiday Event  
Collection of Recipes

## *The story of Country Kitchen SweetArt ...*

...spans four generations 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 over 50 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.

Welcome to our annual Taste of the Holidays. We are glad you are able to attend and we hope the time you spend with us is an enjoyable and “sweet” experience.

### Annual Sweet Shoppe

Once a year, our classroom is transformed into a “Sweet Shop” filled with a variety of sweet and savory treats for everyone who visits to sample. Please enjoy this sweet experience as you take the time to try all of the delicious treats we’ve made. This booklet contains recipes for everything we’ve made, and we hope you enjoy what you’ve sampled enough that you will want to try the recipes at home to share with family and friends.

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

**A Note About Allergies:** The treats you are sampling today were not prepared in a food allergy-free kitchen. Although the samples prepared may not contain a product that will cause you to have an allergic reaction (i.e. nuts, wheat, etc.), we cannot guarantee the samples did not come into contact with such products. While some of our products (i.e. flavorings, some fondants, and other products) are gluten-free, several of our products are not gluten-free simply because they are packaged in a facility using machines that may come into contact with wheat/gluten. If you have any questions about the products available in our shop, please ask a sales associate who will be happy to answer your questions.

## About Barks

*Barks are 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.*

### General Bark

2 pounds candy coating  
3 cups desired crunchy food product

Melt candy coating. Stir in crunchy food product. Spread approximately 11 x 14 inch rectangle on parchment paper or silicone mat or Break-Up Sheet. Cut into squares when “just set” or if using a Break-Up Sheet, break apart when completely set.

**Paramount 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.

***TIP: Storing barks — Unless otherwise noted in the recipe, bark can be stored in an airtight container at room temperature for up to one month.***

If you get melted chocolate all over your hands, you're eating it too slowly!

## Barks Recipes

### **Blue Raspberry Bark**

- 2 pounds **White Candy Coating**
- 15 drops **Tart & Sour Flavor Booster**
- 1 pound **Blue Raspberry Candy Crunch**

Embellish with:

**Edible Blue Glitter**  
**Snowflake Sprinkles**  
**Blue Jewel Dust**

### **Green Apple Bark**

- 2 pounds **White Candy Coating**
- 15 drops **Green Apple Flavor by LorAnn**
- 1 pound **Green Apple Candy Crunch**

### **Black Cherry Bark (Santa's Coal)**

- 2 pounds **Black Candy Coating**
- 15 drops **Black Walnut Flavor by LorAnn**
- 1 pound **Black Cherry Candy Crunch**

### **Peanut Butter Oreo Pretzel Bark**

- 2 pounds **Peanut Butter Candy Coating**
- 10oz **Oreo Cookie Pieces**
- 4oz **Pretzel Balls**

Embellish with:

Additional **Oreo Cookie Pieces**  
Additional **Pretzel Balls**

### **Lemon, Lime & Peppermint Puff Crush Bark**

- 2 pounds **Super White Candy Coating**
- 1 cup **Lime Puff Crush**
- 1 cup **Lemon Puff Crush**
- 1cup **Peppermint Puff Crush**

Embellish with:

**Jewel Dust**

### **Chocolate Chip Cookie Dough Bark**

- 2 pounds **White Candy Coating**
- 1 teaspoon **Cookie Nib Flavor**
- 1/4 - 1/2 cup **Paramount Crystals**
- 16oz **Chocolate Chip Cookie Dough Pieces**

Embellish with:

**Marbled Chocolate Curl Decorettes**

## Candy Coating Melting Instructions

### **Microwave Method:**

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 Method:**

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 Warmed

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. A heating pad on its lowest setting works well too for squeeze bottles and candy writers. Wrap squeeze bottles and candy writers in the heating pad.

## Melting Candy Writers

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

**Electric Skillet Method:** 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 Method:** Turn heating pad on lowest setting. Place tube in heating pad until fluid. (Takes one to two hours.)

## **Tempering Real Chocolate**

*Tempering is a process of melting the chocolate and maintaining a consistent temperature while working. Although the process of using real chocolate is somewhat lengthy, real chocolate lovers will agree that the results are worth the extra effort.*

### **Microwave Method:**

Put 3/4 pound chocolate wafers or chopped chocolate chunks into a microwave-safe bowl. Set aside 1/4 pound. Microwave on high for 30 seconds. Stir. Continue process (microwaving and stirring) for 10 seconds at a time until 2/3 of the chocolate is melted. Remove from microwave and put chocolate tempering thermometer into the chocolate. Stir frequently until temperature reaches between 88 and 90 degrees for dark chocolate, but two degrees less for white and milk chocolate. At this point chocolate may be dipped or molded. Dark chocolate can be worked with between 86 and 90 degrees (two degrees less for white and milk chocolate). Always have unmelted chocolate in the bowl with melted chocolate to keep the chocolate tempered, using the set aside 1/4 pound as necessary. Frequently stir the chocolate. When temperature goes below 86 degrees for dark chocolate (two degrees less for white or milk chocolate) place bowl in microwave for a few seconds. Add some unmelted chocolate and put the candy thermometer into the chocolate. Chocolate is ready to work with when it reaches the correct temperature again.

### **Double Boiler Method:**

Put 3/4 pound chocolate wafers or chopped chocolate chunks into the top pan of a double boiler. Set aside 1/4 pound. Fill lower pan 1/2 full of water and bring water to nearly boiling. Take pan off stove. Put the filled top pan onto the lower pan with the hot water. Stir until 2/3 of the chocolate is melted. Put chocolate tempering thermometer into the chocolate. Stir frequently until temperature reaches between 88 and 90 degrees for dark chocolate, two degrees less for white and milk chocolate. At this point chocolate may be dipped or molded. Dark chocolate can be worked with between 86 and 90 degrees (two degrees less for white and milk chocolate). Always have unmelted chocolate in the pan with melted chocolate to keep the chocolate tempered, using the set aside 1/4 pound as necessary. Frequently stir the chocolate. When temperature goes below 86 degrees for dark chocolate (two degrees less for white or milk chocolate), replace the cool water in the lower pan with very warm water. Add some unmelted chocolate and put tempering thermometer into the chocolate. Chocolate is ready when it reaches the correct temperature again.

***Failure to maintain the temperature will result in white streaked chocolate, grainy chocolate, or chocolate that never properly sets up. Chocolate tempers best in a cool room approximately 68°F.***

## Cakes

### **Cranberry Orange Spice Mimosa Cake**

Cake Ingredients:

- Spice Cake Mix
- 1 cup water
- 3 eggs
- 1/3 cup oil
- 1-2 tablespoons **Amoretti Blood Orange Natural Flavoring**, to taste
- 1 cup fresh cranberries, chopped
- 2 tablespoons flour

### **Orange Spice Cake**

1. Preheat oven to 350°. Grease and flour 2 - 8 inch cake pans or line cupcake pan.
2. Add wet ingredients to mixing bowl.
3. Add cake mix and beat on low speed till incorporated, scraping down the bowl. Beat on medium speed for 2 minutes.
4. Add flour to the chopped cranberries and toss to coat. Add 3/4 cup of cranberries into batter.
5. Divide batter equally among pans. Top cakes with remaining cranberries and bake according to box mix directions.
6. Cool on wire rack for 10-20 minutes before removing the cakes from their pans. Completely cool.

### **White Chocolate Buttercream**

- **White Chocolate Ganache**, recipe to follow
- 3 pounds **CK Buttercream**
- 1/2 cup heavy cream
- 1- 3 teaspoons **Sparkling Wine Lorann Flavoring**, to taste

### **White Chocolate Ganache**

- 1 pound **White Callebaut Chocolate**, melted
- 1/2 cup heavy cream
- 2 teaspoons corn syrup
- 1 tablespoon **Invert Sugar**
- 1 tablespoon butter, softened

In heavy sauce pan, bring cream & corn syrup to boil. Add butter and invert sugar. Cool to at least 98°F. Add melted chocolate. Blend with a whisk until a smooth consistency is reached. Let come to room temperature.

*\*It's important to try to keep the cream mixture and the melted chocolate at similar temperatures when combining to avoid the oils from separating.*



## **Cranberry Orange Spice Mimosa Cake cont....**

### **Buttercream:**

1. When ganache is at room temperature, mix into the buttercream until incorporated.
2. Add in the extra whipping cream until you get a good spreading consistency.
3. Add in the Sparkling Wine Lorann Flavoring.
4. Divide the buttercream in half. Color half pink. Keep the other half white or add another color of your choosing.

### **For Cupcakes:**

Fit a pastry bag with a 1M tip. Fill half the bag with the pink buttercream and the other half with the white buttercream. Pipe a swirl or rose on the cupcakes and top with a sugared cranberry. Sprinkle with some jewel dust for added sparkle.

*Life*

*Is*

*Short...*

*Eat the cake!*



## Cakes

### **Strawberry Red Velvet Cupcakes**

- **Red Velvet Cake Mix**
- 3 eggs
- 1/2 cup melted butter, cooled
- 1-2 tablespoons **Amoretti Wild Strawberry Natural Flavoring**, to taste
- 1/4 cup water
- 2/3 cup sour cream
- 1 teaspoon **Vanilla Bean Paste**

Embellishment:

- Sliced strawberries

Directions:

1. Preheat oven to 350° and grease and flour baking pans. For cupcakes, add liners.
2. In a large bowl, combine eggs, butter, Wild Strawberry Flavoring, water, sour cream and vanilla.
3. Add cake mix and beat at medium speed for 2 minutes.
4. Divide batter equally among pans.
5. Bake according to pan size. Cupcakes 16-22 minutes. 2 - 8 or 9 inch pans 25-30 minutes.
6. Cool cakes on wire rack.

### **FlavorRight Custom Ice Buttercream-Style Icing**

- 2 cups **FlavorRight Custom Ice**
- 1 cup powdered sugar
- 1-2 tablespoons **Amoretti Wild Strawberry natural flavoring**, to taste

Follow the package direction for desired buttercream. Add 1-2 T Amoretti Wild Strawberry Flavoring until combined for strawberry buttercream or use as it. Add fresh strawberry slices to embellish cake, as desired.

*A party without cake is just a meeting.*

*-author Julia child*

## Bonbon

### Hot Chocolate Cheesecake Bonbons

- 8oz cream cheese, room temperature
- 2 tablespoons butter, softened
- 1 teaspoon **Vanilla Bean Paste**
- 1/2 cup **Sugar and Crumbs Chocolate Milkshake Icing Sugar**, or powdered sugar
- 1 1/2 oz hot cocoa mix (recipe below)
- 1 pound **Cocoa Dark Candy Coating**, melted
- 1/4 cup **Mini Marshmallows**

#### Directions:

1. In a large mixing bowl, beat together cream cheese, butter, vanilla, Chocolate Milkshake Icing Sugar and hot chocolate mix until well blended and smooth. Scrape mixture into a bowl and place in freezer for about 1/2 hour. Line a small tray with parchment paper. Remove mixture from freezer and scoop with cookie scoop, into about 12 round balls. Place tray in freezer for 1 hour.
2. Once cheesecake centers are chilled and firm, remove tray from freezer and, one by one, dip in melted candy coating with dipping tool. (If shapes are not as round as your would like, you can roll them quickly between your hands first -but be careful not to warm them up too much.) Return to parchment lined tray and garnish with mini marshmallows. Drizzle bonbons with leftover melted chocolate. Place in refrigerator until ready to serve. Makes approximately 12 bonbons.

### Homemade Hot Cocoa Mix Country Kitchen Style

- 1 cup **Guittard Semi-Sweet Chocolate Chips**
- 1 cup **Guittard cocoa powder (cocoa rouge)**
- 2 cups **Sugar and Crumbs Chocolate Milkshake Icing Sugar**, or powdered sugar
- 1/2 cup dry milk
- 1 teaspoon salt

Put all the ingredients in a food processor. Run food processor to make a fine powder. Store in a mason jar.

To serve: Add 2-3 tablespoons of mix to 1 cup hot water, milk, or add in some cream or half & half. Top with whipped cream or marshmallows to make it decadent!

*Hot Chocolate is like a (((Hug))) from the inside.*

## Cookies

### **Gingerbread Millionaire Shortbread Bars**

Ingredients:

- 1 cup butter
- 1/2 cup packed dark brown sugar
- 1/4 cup unsulfured molasses
- 1 large egg
- 1 teaspoon cinnamon
- 1 teaspoon powdered ginger
- 1/4 teaspoon cloves
- 1 tablespoon finely grated fresh ginger
- 1/2 teaspoon salt
- 2 1/2 cups flour
- 1lb **Peter's Caramel**, melted
- 12oz **Peters Burgundy Real Chocolate**

Directions:

1. Preheat oven to 350°. Grease and line a 9 x 9 baking pan with parchment paper.
2. In a standing mixer fitted with a paddle attachment, cream the butter, brown sugar and molasses together until light and fluffy, about 2 minutes.
3. Add in the eggs, spices, fresh ginger and salt, mixing an additional minute. Fold in flour, mixing only until combined.
4. Transfer dough to prepare baking pan, patting down evenly. Bake for 15-18 minutes, until a knife inserted into the center of the shortbread comes out clean. Allow to cool.
5. In a small sauce pan over low heat, melt the caramel, stirring continually.
6. Pour mixture over ginger shortbread. Use an oiled spatula to spread out evenly. Place in fridge to harden completely, about 2 hours.
7. Once the bars have cooled, make your chocolate layer. Finely chop the chocolate and add 3/4 of the chocolate to microwave safe container. Microwave on chocolate melting setting stirring often. Once completely melted, fold in remainder 1/4 of chocolate and allow to sit for 5 minutes.
8. After 5 minutes, stir the mixture, making sure all the chocolate has melted completely. Pour over chilled bars, then place back in fridge to harden.
9. Cut into 1 x 2 squares and serve. Will last up to 1 week when sealed tightly in a container in the fridge.

Makes Approximately 64-1 inch squares.

## Cookies

### **Salted Caramel Crunch Cookies**

#### Ingredients:

- 2 cups all-purpose flour
- 1/2 cup sugar
- 3/4 cup light brown sugar
- 1 teaspoon baking soda
- 1 tablespoon cornstarch
- 1/2 teaspoon salt
- 1/2 cup unsalted butter, melted and slightly cooled
- 2 large eggs
- 2 teaspoons **Vanilla Bean Paste**
- 1 tablespoon **Invert Sugar**
- 1 cup **Cinnamon Sweet Bits** by King Arthur
- 1 cup **Toffee Crunch**
- 1 cup **Caramel Bits**
- 1 cup chopped pecans
- Flaked sea salt

#### Directions:

1. Preheat oven 350°. Line 1/2 sheet pan baking sheets with silicone mats or parchment. Set aside.
2. In large mixing bowl, whisk together flour, brown sugar, sugar, baking soda, cornstarch, salt and cinnamon.
3. Mix in cooled melted butter until mixture is crumbly. Add eggs, **Vanilla Bean Paste** and **Invert Sugar**. Beat till well combined. Fold in **Toffee Crunch, Caramel Bits, Cinnamon Sweet Bits** and pecans. (Optional: reserve a few of the bits to sprinkle on top of cookie before baking for a prettier presentation.)
4. Use cookie scoop to measure out cookie dough. Roll between your hands and place 2 inches apart on baking sheet. (If you reserved extra toppings, place them on top of cookie dough now.)
5. Bake for 12 minutes or until edge of cookies are set. Remove from oven and sprinkle with flaked sea salt to taste.
6. Let cookies cool for 10 minutes on baking sheet. Enjoy warm or allow to cool completely. Store in an airtight container for up to 5 days.

Makes Approximately 2 dozen cookies.

*...a balanced diet is a cookie in each hand.*

## Candies

### **Passion Fruit Caramels**

Ingredients:

- 1 pound **Oringer Non-Flowing Caramel**
- 1-2 tablespoons **Amoretti Passion Fruit Natural Flavoring**, to taste
- **8 x 8 inch Square Pan**, lined with buttered/greased parchment

Directions:

1. Prepare 8 inch square pan with parchment paper, generously brushed with butter or sprayed with non-stick spray. Line pan completely.
2. In heavy sauce pan, melt caramel on medium-low heat, stirring frequently until caramel is fluid.
3. Stir in passion fruit flavoring and mix well.
4. Pour into prepared pan.
5. Let set until firm.
6. Cut into squares and wrap in confectionary waxed paper or plastic wrap
7. Makes approximately 64-1" pieces.

### **Chocolate Peppermint Butterscotch Squares**

Ingredients:

- 1/2 cup heavy cream
- 2 teaspoon corn syrup
- 16 oz **Guittard Butterscotch Chips**, melted
- 1 tablespoon **Invert Sugar**
- 1 tablespoon butter, softened
- 1 pound **Cocoa Dark Candy Coating**, melted
- 15 drops **Peppermint Oil**
- **Red and White Peppermint Crunch**
- **9 x 9 inch Square Pan**, lined with buttered/greased parchment

Directions:

1. In heavy sauce pan, bring cream and corn syrup to boil.
2. Add butter and invert sugar. Cool for a few minutes.
3. Melt butterscotch chips on low heat.
4. Make sure cream mixture and melted butterscotch are close in temperature. Combine, blending with a whisk until a smooth consistency is reached.
5. Spread in prepared pan. Tap to remove air bubbles and to smooth. Chill for several hours in the refrigerator.
6. Remove from pan and cut into squares using a bench scraper, pizza cutter or a cut shape using a cookie cutter.
7. Dip into melted candy coating flavored with peppermint oil and top with peppermint crunch.

Makes Approximately 64-1 inch squares.

## Candies

### **Blueberry & Coconut Mendiants**

Ingredients:

- 1lb **Cocoa Dark Candy Coating**, melted, or tempered **Real Chocolate**
- 1/4 - 1/2 cup **Paramount Crystals** (if using candy coating)
- 1-2 tablespoon **Acai Blueberry Natural Flavor by Amoretti\***
- dried blueberries
- **Raw Coconut Flakes**
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Directions:

1. Melt chocolate candy coating. Add some Paramount Crystals to thin chocolate and add 1-2 T Acai Blueberry Natural Flavoring mixing well. Add additional Paramount Crystals as needed.
2. Drop a spoonful of chocolate onto a sheet of parchment paper. Sprinkle with dried blueberries and Raw Coconut Chips.

*\*Typically, any flavoring that is not oil based will cause the candy coating to thicken but adding paramount crystals will bring the candy back to being fluid.*

### **Dark Chocolate Espresso Toffee and Almond Clusters**

Ingredients:

- 1lb **Cocoa Dark Candy Coating**, melted
- 1-4 tablespoons **Paramount Crystals**
- 2 tablespoon **Espresso Coffee Artisan Flavor by Amoretti**
- 1 cup **Toffee Crunch**, divided
- 1/2 pound whole almonds

Directions:

1. To the melted Candy Coating, add Espresso Coffee Flavor and paramount crystals. Additional Paramount Crystals may be added if Coating appears to be too thick. Mix until fluid.
2. Fold in almonds and 1/2 cup Toffee Crunch, until well coated.
3. Drop by spoonfuls on parchment lined cookie sheet or spoon into Break Apart Bar Candy Mold #90-5704.
4. Sprinkle with additional 1/2 cup Toffee Crunch.
5. Place in freezer to chill.
6. Serve or store in airtight container.

*Some recipes from "All About Candy Making" by Autumn Carpenter, all rights reserved*

## Fudge

### **Easy Fudge Using Sugar and Crumbs Icing Sugar**

Ingredients:

- 15oz can sweetened condensed milk
- 3 3/4 cups (500 grams) **Sugar and Crumbs Icing Sugar** flavor of your choice (we used **Raspberry Ripple**)
- 1/2 cup (1 stick) butter
- **9 x 9 inch Square Pan**, lined with buttered/greased parchment
- **Candy Thermometer**

Directions:

1. In a large non-stick saucepan, melt butter over low heat, stirring until melted, add in sweetened condensed milk and whisk in well. Gradually, add in the icing sugar and whisk non-stop.
2. Bring to a boil, whisking constantly and scraping the base of the pan. Be careful not to burn yourself as the fudge will be very hot. Use a candy thermometer and cook fudge until it reaches soft ball stage for a soft fudge or firm ball stage for a firmer fudge.
3. Remove from heat and beat the fudge with your whisk until very thick and starting to set.
4. Pour into your prepared pan and leave to cool before cutting into squares.
5. Optional: Add festive sprinkles, chopped nuts, or fruits before pouring into pan. Save some to sprinkle on top before letting the fudge cool.

Makes Approximately 64-1 inch squares.

*Nine out of ten people love chocolate,  
and the 10th person is always lying.*



## Fudge

### **Mocha Coconut Fudge**

Ingredients:

- 12oz **Guittard Semi-Sweet Chocolate**
- 12oz **Callebaut White Chocolate**
- 15oz can sweetened condensed milk
- 1 1/2 tablespoons **Espresso Powder**
- 1 teaspoon **Vanilla Bean Paste**
- 1 1/2 teaspoons **Coconut Emulsion**
- 1 tablespoon **Coconut Oil**, divided in half
- 1/2 cup **Toasted Coconut**
- **9 x 9 inch Square Pan**, lined with buttered/greased parchment

Directions:

1. Melt the semi-sweet chocolate in a microwave safe bowl on the chocolate setting, stirring in between melting times or 30 seconds on 50% power, stirring after each time until melted. Once melted, add in half of the sweetened condensed milk, vanilla bean paste, espresso powder and 1/2 T coconut oil. Stir with a spatula until combined and smooth. Spread evenly in your prepared pan. Mixture will be thick. Freeze for 30 minutes.
2. Melt the white chocolate in a microwave safe bowl on the chocolate setting stirring in between times until melted or every 30 seconds at 50% power until melted. Stir in remaining sweetened condensed milk, 1/2 T coconut oil and coconut emulsion, stirring until combined. Remove fudge from freezer and add white chocolate on top, spreading evenly to coat. Top with toasted coconut, chill in refrigerator for 60-90 minutes until firm.
3. When ready to cut, fill a large cup with hot water. Dip a sharp knife into the water, then blot dry with towel. Use knife to separate fudge from edge of pan and remove fudge to cutting surface. Use same knife technique and cut fudge into squares.

Makes Approximately 64-1 inch squares.

## Truffles

### **Pistachio Butter Ganache**

- 1/2 cup heavy cream
- 2 teaspoons corn syrup
- 1 pound **Callebaut Milk Chocolate**, melted
- 1 tablespoon **Invert Sugar**
- 1 tablespoon butter, softened
- 1-2 tablespoons **Pistachio Butter Natural Flavoring by Amoretti**, to taste
- 1 1/2 cups pistachios, shelled and chopped, divided

#### Directions:

1. In a heavy sauce pan, bring cream and corn syrup to a boil. Add butter and invert sugar. Cool to 98°.
2. Melt Chocolate. Add in the cream mixture and whisk until a smooth consistency is reached. Add **Pistachio Butter** and whisk together. Fold in 1/2 cup chopped pistachios.
3. Cover and chill for several hours until firm.
4. Spoon the ganache mixture using a cookie scoop, roll into a ball. Roll in remaining 1 cup chopped pistachios until covered.
5. Chill until ready to serve.

Makes approximately 60 truffles

### **Cinnamon Chocolate Ganache Truffles**

- 1/2 cup heavy cream
- 2 teaspoons corn syrup
- 1 pound **Superfine Milk Chocolate**, melted
- 1 tablespoon **Invert Sugar**
- 1 tablespoon butter, softened
- 4 teaspoons cinnamon
- **ChocoMaker Milk Chocolate Flakes**

#### Directions

1. In a heavy sauce pan, bring cream and corn syrup to a boil. Add butter and **Invert Sugar**. Cool to 98°.
2. Add in cream mixture to melted chocolate\* and whisk until a smooth consistency is reached. Stir in cinnamon.
3. Cover and chill for several hours until firm.
4. Spoon the ganache mixture using a cookie scoop, roll into a ball. Roll in **Milk Chocolate Flakes**. Set on parchment lined sheet pan. Chill until ready to serve.

*\*It's important to try to keep the cream mixture and the melted chocolate at similar temperatures when combining to avoid the oils from separating.*

## Truffles

### **French Martini Truffle (Raspberry & Pineapple)**

- 1 pound **Callebaut White Chocolate**, melted
- 1 tablespoon butter
- 1/2 cup heavy cream
- 2 teaspoons light corn syrup
- 2 tablespoons **Raspberry Natural Flavor by Amoretti**
- **White Candy Coating**, melted
- 15 drops **Pineapple LorAnn Super Strength**
- **Edible Gold Paint or Luster Dust, if desired\***

#### Directions:

1. Place the Callebaut White Chocolate wafers in a large 4-5 quart microwave safe plastic bowl. Place the butter on top of the chocolate, set aside.
2. In a heavy 2qt sauce pan, combine the cream and corn syrup. Bring to a boil. Pour hot cream mixture over the chopped chocolate and butter.
3. Blend the ganache, using a whisk, blending until the ganache is shiny and creamy.
4. Whisk in the Raspberry flavoring until well incorporated.
5. Cover and place in the refrigerator to chill until firm.
6. Scoop ganache center in a ball. Place on lined cookie sheet and chill.
7. Add 15 drops (or to taste) of the Pineapple Lorann Super Strength Flavoring to the melted White Candy Coating. Stir to combine.
8. Dip each ball of ganache in melted coating and place on clean tray. Chill.
9. Store in an airtight container.

\* Candies can be embellished with a brushing of Gold Luster Dust or a brush stroke of Edible Gold Paint. Apply while candies are at room temperature for best results.

Makes approximately 60 truffles.

*Ganache Center Recipe from "The Complete Photo Guide to Candy Making" by Autumn Carpenter.*

*"There are four basic food groups:  
milk chocolate, dark chocolate, white chocolate and  
chocolate truffles" - author unknown*

## Thanksgivinglish Sweets

### **Pecan Pie Truffle Shortbread Cookies**

Bonbon Ingredients:

- **Mini Bundt Chocolate Mold #90-5622**
- **Cocoa Lite Candy Coating**, melted
- 1 teaspoon **Maple LorAnn Natural Flavor**
- **Butter Pecan Squeeze-Ums**
- Pecans, Finely Chopped

Directions:

1. Combine melted Cocoa Lite with the Maple flavoring.
2. Line chocolate mold. Let sit until it starts to thicken and dump out excess coating, let harden. Snip tip of butter pecan squeeze-ums and squeeze a little into mold, about halfway.
3. Add some chopped pecans.
4. Top and seal the mold with Cocoa Lite.
5. Place in freezer 5-10 minutes until hardened.
6. Carefully remove from mold.

Shortbread Ingredients:

- 1 cup butter, softened
- 3/4 cup powdered sugar
- 1 teaspoon **Buttery Sweet dough Emulsion**
- 2 1/2 cups flour
- **Gold Sanding Sugar**
- **Sweet Tooth Fairy Autumn Sprinkle Mix**
- **Piping Gel**

Direction:

1. Pre-heat oven 350°.
2. In large mixing bowl, beat together softened butter, powdered sugar and flavoring on low speed until combined.
3. Add flour a little at a time until combined (if dough is crumbly mix in 1-2T softened butter).
4. Roll dough on floured surface 1/2 inch thick using pastry rulers as your guide.
5. Cut into small scalloped rounds (**ATC-14411** used for samples).
6. Place 1/2 inch apart on ungreased cookie sheet.
7. Bake 8-10 minutes or until bottoms are light golden brown.
8. Immediately remove cookies to wire rack and cool completely, about 30 minutes.
9. When cooled, brush the cookie edges with Piping Gel and dip in Gold Sanding Sugar. Embellish with Autumn Sprinkle Mix by SweetTooth Fairy.

## Thanksgivingish Sweets

### **Pecan Pie Truffle Shortbread Cookies cont....**

Assembly:

Use additional melted candy coating and attach molded candy piece to shortbread cookie. Add a fall leaf or other sprinkles from mix, on top.

### **Pumpkin Pie Bonbons**

Ingredients:

- 1lb **Callebaut White Chocolate**, melted
- 8oz cream cheese, room temperature
- 1 cup pumpkin puree (not pumpkin pie filling)
- 1/2 cup sugar
- 2 tablespoons butter
- 2 teaspoons pumpkin pie spice (plus additional for embellishment)
- **Cocoa Lite Candy Coating**, melted
- **Super White Candy Coating**, melted
- 15 drops **LorAnn Pumpkin Flavor**, or to taste
- **Chocolate Cup Candy Mold #90-5605**
- **Squeeze Bottle**

Directions:

1. Melt the Callebaut white chocolate in a microwave safe bowl at 30 second intervals at 50%, stirring in between until melted.
2. Beat in the cream cheese with a hand mixer until combined. Add in the pumpkin puree, sugar, butter and spice, mix well.
3. Line mold with cocoa lite candy coating. Let set for a few minutes and dump out excess. Add another layer of candy coating till desired thickness is achieved.
4. Fill the molded candy cups 3/4 full with pumpkin ganache, gently tapping mold to smooth.
5. Place the melted, pumpkin flavored, white candy coating into a squeeze bottle and cover the candy filled cups to seal in the filling. Sprinkle with a very small dash of pumpkin spice.
6. Place in freezer to set, 20-30 minutes. Carefully remove from molds and store in an airtight container in the fridge until ready to serve.



## Gummies

### **Fruit-Flavored Chews**

Ingredients:

- 1-3oz pkg any flavor or colored gelatin
- 2 T **unflavored gelatin**
- 1/2 c water
- **Candy mold**

Directions:

1. In a small sauce pan, stir all ingredients.
2. Heat over medium heat until sugar dissolves.
3. Lightly spray molds.
4. Pour mixture into molds.
5. Place in freezer for approximately 5 minutes or until set.
6. Gently pull molded gelatin from mold.

Makes approximately 24 pieces

Blue jello - **Snowflakes Mold #8H-4115**

Sparkling Juice Gummies ( recipe below) - **Gummy Bear Mold**

Lime jello - **Christmas trees Mold #90-4003**

Red, yellow and orange Jello - **Christmas Lights Mold #90-4037**

*Some recipes from "All About Candy Making" by Autumn Carpenter, all rights reserved*

### **Sparkling White Grape Juice Gummies**

Ingredients:

- 1/2 cup liquid, juice or sparkling juice
- 3 tablespoons **powdered gelatin**, about 3 standard packets
- 3T sugar
- 2 **Gummy bear molds**

Directions:

1. Line a baking sheet with parchment paper and place 2 gummy molds on top. Have a offset spatula nearby.
2. Pour liquid into a small saucepan over low heat. Add sugar and then powdered gelatin, whisking constantly. Continue whisking until both sugar and gelatin have dissolved.
3. Slowly pour liquid over mold a little at a time, starting in the center and working to the edges. Use offset spatula to wipe away excess. Or use a dropper. To have the best shaped gummies, you want each mold to be full with the area around it relatively clean. Refrigerate for 15 minutes or until gummies are completely set up.
4. Remove gummy bears from mold and serve or refrigerate in an air-tight container. Makes approximately 100 gummy bears.

### **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.

### **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.

## Taste Testing Notes

### Item Tasting

#### Presentation

What does the treat look like?  
Is it appealing to the eye?

#### Aroma

What does the item smell like?  
Does it remind you of fruit, nuts, or coffee, etc.

#### Flavor

What does it taste like: Do you pick any notes of anything? How sweet is it? Are there any off flavors? Does the flavor dissipate quickly or linger for awhile?

#### Mouth feel

What's its texture like?  
Quick or slow to melt in your mouth? Is it dry, chalky, waxy, creamy, smooth?

#### Overall Impression

Did you enjoy the item? What do you like about it?



## Taste Testing Notes

## Baking a Difference with Icing Smiles

Childhood illness changes the life of a family. Play dates and picnics are replaced with doctors visits and medicine. Comforts of home are replaced with the unfamiliar surroundings of hospitals. The playful experiences of childhood are replaced with pain and fear. For the children and the parents alike, it can be hard to find hope and joy. Birthdays should be a time of celebration and joy. At Icing Smiles, our mission is to create special memories during a difficult time by providing unique custom celebration cakes to ill children and their siblings. The impact that a special cake can make is profound. It gives a family hope, a smile, a laugh, and for a few moments, an escape back into a world of normal childhood experiences. Our ability to put an Icing Smile on the face of these children is dependent on the generosity of both our baking partners and donors. We need your support. We ask that you join us as a partner by giving your time or financial support to this important cause. Until we find the cures, help us celebrate the lives.

To volunteer or for more information, please visit  
[www.icingsmiles.org](http://www.icingsmiles.org)



Country Kitchen is a proud supporter of Icing Smiles. Registrations fees collected from our **Annual Taste of the Holidays Day of Demonstrations** will be donated to this wonderful cause. Thank you for helping us help them make a difference in the lives of these children and their families!

*Country Kitchen SweetArt was started over 55 years ago and is still, 5 decades later, a family-owned and operated business. 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 Taste of the Holidays, and we thank you for taking the time during the busy holiday season to attend our annual event. Wishing you and yours a Blessed Thanksgiving,*

*Merry Christmas and Happy New Year*

*from our families to yours!*

***The Owners and Employees  
of Country Kitchen SweetArt***

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