



Holiday Candy Recipes

Christmas Preparation

by Margaret Lukasik

Almond Chocolate Coconut Candy

"Easy to make candy that's delicious." Yield: 4 dozen.

INGREDIENTS:

1 cup butter
1 1/2 cups white sugar
1 1/2 cups brown sugar
4 eggs
4 teaspoons vanilla extract
4 1/2 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon salt
5 cups semisweet chocolate chips
2 cups flaked coconut
2 cups chopped almonds

DIRECTIONS:

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a large bowl, cream together the butter, white sugar and brown sugar until smooth. Beat in the eggs, one at a time, then stir in the vanilla. Combine the flour, baking soda and salt, stir into the creamed mixture until well blended. Finally, stir in the chocolate chips, coconut and almonds. Drop by rounded spoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely. This makes a great Christmas candy.

Babe Ruth Candy Bars

"These taste like the candy bar." Recipe yield: 18 bars.

INGREDIENTS:

1 cup peanut butter
1 cup white corn syrup
1/2 cup packed brown sugar
1/2 cup white sugar
6 cups cornflakes cereal
1 cup semisweet chocolate chips
2/3 cup peanuts

DIRECTIONS:

In a large saucepan over medium heat, combine the peanut butter, corn syrup, brown sugar and white sugar. Cook stirring occasionally until smooth. Remove from heat and quickly mix in the cornflakes, chocolate chips and peanuts until evenly coated.

Press the entire mixture gently into a buttered 9x13 inch baking dish. Allow to cool completely before cutting into bars.

Almond Coconut Chocolate Cookie Balls

These little cookie shaped candies taste a lot like the popular candy bar. Recipe yield: 3 to 4 dozen.

INGREDIENTS:

2 (1 ounce) squares unsweetened chocolate
1 (14 ounce) can sweetened condensed milk
3 cups flaked coconut
1 teaspoon vanilla extract
1 pinch salt
1 cup whole almonds

DIRECTIONS:

Preheat oven to 350 degrees F (175 degrees C). Line a baking sheet with parchment paper.

In the top half a double boiler melt the chocolate and condensed milk, stirring frequently.

Pour the melted chocolate mixture over the coconut. Stir in the vanilla and salt. Mix well until the coconut is completely coated. Drop dough by teaspoonfuls onto the prepared baking sheet. Press one whole almond into the top of each cookie.

Bake at 350 degrees F (175 degrees C) for 10 to 12 minutes. Check at 8 minutes as the bottoms tend to burn easily. Remove from oven and cool.

Homemade Peanut Butter Cups

"Just like the candy! You'll need 30 mini (1 3/4 by 1 1/4 inch) paper cups for filling." Recipe yield: 30 cups.

INGREDIENTS:

2 cups milk chocolate chips
2 tablespoons shortening
1/2 cup butter
1/2 cup crunchy peanut butter
1 cup confectioners' sugar
2/3 cup graham cracker crumbs

DIRECTIONS:

In 1-quart saucepan combine chocolate chips and shortening. Cook over low heat, stirring occasionally, until melted and smooth (3 to 5 minutes).

Loosen top paper cup from stack, but leave in stack for greater stability while being coated. With small paint brush, coat inside top cup evenly with about 1 teaspoon melted chocolate to about 1/8-inch thickness, bringing coating almost to top of cup, but not over edge. Repeat until 30 cups are coated; refrigerate cups.

In 2-quart saucepan combine butter or margarine and peanut butter. Cook over medium heat, stirring occasionally, until melted (4 to 6 minutes). Stir in confectioners' sugar and graham cracker crumbs. Press about 1/2 tablespoon filling into each chocolate cup.

Spoon about 1/2 teaspoon melted chocolate on top of filling; spread to cover. Freeze until firm (about 2 hours) carefully peel off paper cups. Store refrigerated.

Kit Kat^(R) Tasting Bars

"These bars are similar to the Kit Kat^(R) candy bar." Recipe yield: 2 dozen.

INGREDIENTS:

80 buttery round crackers
1 1/2 cups graham cracker crumbs
3/4 cup packed brown sugar
1 cup white sugar
3/4 cup butter
1/3 cup milk
1 cup butterscotch chips
1 cup semisweet chocolate chips
3/4 cup peanut butter

DIRECTIONS:

Put graham cracker crumbs, brown sugar, white sugar, butter and milk into a saucepan and bring it to a boil. Boil for 5 minutes.

Put a layer of buttery round crackers in a 9x13 inch pan and pour 1/2 of the graham cracker crumb mixture over it. Put another layer of crackers and pour the remaining mixture. Add last row of crackers.

To Make Topping: Melt over low heat the butterscotch chips, chocolate chips, and peanut butter. Melt at low heat and spread over the top.

The Ultimate Chocolate Bar

"Rich, fudge-like squares of chocolate with marshmallows and nuts inside." Original recipe yield: 30 pieces, approximately.

INGREDIENTS:

1/2 cup butter
1 (1 ounce) square unsweetened chocolate
1 cup white sugar
1 cup all-purpose flour
1/2 cup chopped walnuts
1 teaspoon baking powder
1 teaspoon vanilla extract
2 eggs
6 ounces cream cheese, softened
1/2 cup white sugar
2 tablespoons all-purpose flour
1 egg
1/2 teaspoon vanilla extract
2 cups miniature marshmallows
1/3 cup butter
2 (1 ounce) squares unsweetened chocolate
1/3 cup milk
2 ounces cream cheese
4 cups confectioners' sugar
1 teaspoon vanilla extract

DIRECTIONS:

Preheat oven to 350 degrees F (175 degrees C). Grease and lightly flour one 13x9 inch pan.

In large saucepan, melt 1/2 cup butter and 1 ounce chocolate over low heat. Remove from heat, stir in 1 cup white sugar, 1 cup flour, walnuts, baking powder, 1 teaspoon vanilla, and 2 eggs, and mix well. Spread chocolate base evenly into prepared pan.

In a small bowl, combine 6 ounces cream cheese, 1/2 cup white sugar, 2 tablespoons flour, 1 egg, and 1/2 teaspoon vanilla. Beat for one minute with an electric mixer at medium speed, or until smooth and fluffy. Spread cream cheese filling over chocolate mixture.

Bake base and filling at 350 degrees F (175 degrees C) for 25 to 35 minutes.

Meanwhile, prepare frosting. Melt 1/3 cup butter, 2 ounces chocolate, milk, and 2 ounces cream cheese in large saucepan over low heat. Remove from heat, and add confectioners' sugar and 1 teaspoon vanilla; beat well. Use heat to soften if it begins to dry before you are ready to use it.

Spread marshmallows over the top the chocolate bar in pan. Pour warm frosting over marshmallows. Use kitchen knife to somewhat mix the two. Let cool to room temperature.

When cool, cover with foil and refrigerate overnight. Cut cold into small pieces.

These holiday candy making recipes are great fun to bake with children!

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