



Christmas Candy Recipes

24 Ideas for Homemade Christmas Gifts



"OOH IT'S SO GOOD!!®"

A Free eCookbook from the Mr. Food Test Kitchen



Christmas Candy Recipes 24 Ideas for Homemade Christmas Gifts

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Christmas Candy Recipes: 24 Ideas for Homemade Christmas Gifts

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Dear Friend,

When the holiday season rolls around there's a lot to get excited about. Between the bright lights, cool winter weather, beautiful decorations, and comforting kitchen smells, it's hard to decide what we like best. One thing is for sure, we definitely do love spending time in the kitchen preparing something extra-special for all of our family, friends, and neighbors. In fact, we love it so much that we combined the Christmas tradition of gift-giving with our passion for food to bring you our latest free eCookbook, *Christmas Candy Recipes: 24 Ideas for Homemade Christmas Gifts*. This book is full of delicious, homemade, Christmas candy recipes that you and your loved ones are going to enjoy!

Do you have that one friend who always grabs a handful of potato chips and a handful of chocolate before putting the two in their mouth? Believe it or not, that's not such a strange habit, which is why we've got a whole chapter full of candy recipes for the sweet and salty fan in your life. Our recipe for **Sea Salt Cashew Turtles** (page 7) is perfect for satisfying those cravings of sweet and salty. This recipe has a little bit of everything, including nuts, milk chocolate, caramel, and...you guessed it, sea salt. If you really want to give 'em a taste of Christmas, then our **Chocolate-and-Peppermint Coated Pretzels** (page 6) not only tastes seasonal, but the red and white peppermint pieces remind us of candy canes!

Everyone knows that fudge is a holiday favorite, and with our easy recipes for fudge, you're sure to be known as the top gift-giver this Christmas season. From our peanut butter fudge recipes, like **Reindeer Fudge** (page 11), to our nutty, chocolatey, and marshmallow-stuffed recipe for **Rocky Road Fudge** (page 15), we've got something for everyone! Fudge makes for a great Christmas gift, especially when it's wrapped up in pretty paper or placed inside a beautiful box.

Don't have a lot of time? No need to rush to the candy store! Our cluster candy recipes are so easy to make, you might even want to invite some little elves into the kitchen! They're gonna love decorating the festive **Holly Crackles** (page 22) or taking a bite out of the **Candy Covered Cherry Crunch** (page 19). Oh, you'll never believe what makes that one so crunchy!

Before you get started, don't forget to check out the other fun and tasty treats, like our **Butterscotch Yule Log Slices** (page 28), which is a traditional Christmas favorite. Or, how about the gourmet, candy shop-quality **Cherry Cordials** (page 26)? These make for a really beautiful gift, especially when presented in an elegant dish! And we bet the adults will just love **Dolly's Rum Balls** (page 23)! What a spirited way to add a little "spirit" into our gifts!

There's nothing quite as special as a homemade Christmas gift, especially one that is so sweet! From chocolate fudge recipes to sweet and salty confections, you're going to find something for everyone in your life! We bet you'll have them all saying...

"OOH IT'S SO GOOD!!®"

Kelly Howard Patty



P.S. Enjoy this eCookbook filled with 24 ideas for homemade Christmas gifts. Remember our *Christmas Candy Recipes* eCookbook is available FREE, with many others also available on www.mrfood.com. Go on, tell your friends to visit MrFood.com, so they too can get their very own FREE copies!



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Buckeyes

These smooth, chocolate-covered, peanut butter balls are a holiday favorite! Our recipe for Buckeyes is such an easy one, you'll start looking for excuses to make 'em all year long!

What You'll Need:

- 2 cups smooth peanut butter
- 1 cup (2 sticks) butter, softened
- 1-1/2 pound confectioners' sugar
- 1 (12-ounce) package semisweet chocolate chips
- 1/3 cake paraffin wax (see Note)

Makes: About 5 dozen treats

Chill Time: 1 Hr.



What To Do:

1. In a large bowl, combine peanut butter and butter; mix until smooth. Gradually add confectioners' sugar, stirring until thoroughly mixed. Form mixture into 1-inch balls, place on a waxed paper-lined rimmed baking sheet, and chill for 1 hour.
2. In a double boiler over medium heat, or in a saucepan over low heat, melt chocolate chips and paraffin wax, stirring until smooth. Stick a toothpick in the center of each peanut butter ball and dip each three-quarters of the way into the chocolate mixture, coating all sides except the top quarter. Place on the prepared baking sheet and remove toothpick. Using your finger, fill in the hole left by the toothpick.
3. After dipping all the peanut butter balls, cover, and chill, or freeze until ready to serve.

Chocolate-and-Peppermint-Coated Pretzels

These Chocolate-and-Peppermint-Coated Pretzels combine two of our favorite holiday flavors, chocolate and peppermint! We love how easy it is to make this festive candy in the slow cooker, too!

What You'll Need:

- 1 (16-ounce) package pretzel nuggets
- 2 (16-ounce) packages chocolate-flavored bark candy coating, coarsely chopped
- 2 cups (12 ounces) semisweet chocolate chips
- 1 (4-ounce) square semisweet baking chocolate, broken into pieces
- 1 (16-ounce) package hard peppermint candies, finely crushed and divided (about 1-1/2 cups)
- 1/2 teaspoon peppermint extract

Yields: 80 pieces (About 4-1/2 pounds)

Cook Time: 2 Hrs.



What To Do:

1. Combine first 4 ingredients in a 6-quart slow cooker.
2. Cover and cook on LOW setting 2 hours. Stir chocolate mixture; add 1 cup crushed peppermint candies and peppermint extract, stirring well to coat.
3. Drop pretzel mixture by heaping tablespoonfuls onto wax paper. Sprinkle remaining 1/2 cup crushed peppermint candies evenly on pieces before they set. Let stand until firm. Store in an airtight container.

Sea Salt Cashew Turtles

If you're craving something sweet and salty, then these Sea Salt Cashew Turtles are calling your name. This homemade candy is so delicious and easy to make, people will think you bought it from a candy store!

What You'll Need:

- 3/4-1 pound cashews
- 1 (14-ounce) package caramels, unwrapped
- 3 tablespoons heavy cream
- 1 (12-ounce) package milk chocolate chips (2 cups)
- 2 teaspoons vegetable shortening
- 1 tablespoon sea salt

Makes: 2 dozen
Cook Time: 10 min.



What To Do:

1. Cover 2 baking sheets with wax paper and coat with cooking spray. Arrange cashews into 24 groups on the baking sheets.
2. In a small saucepan over low heat, melt caramels with cream 5 to 7 minutes, or until smooth, stirring constantly. Immediately spoon caramel mixture over each nut group while still hot; reheat if caramel gets too thick.
3. In another small saucepan over low heat, melt chocolate chips with shortening 5 to 7 minutes, or until smooth, stirring constantly. Drizzle chocolate over caramel-covered nuts, evenly sprinkle with sea salt, and let stand until firm.

Note:

This will work with any type of nuts, so substitute your favorite and enjoy the contrasts of chewy and crunchy!

Brickle Crunch

As far as cracker candy recipes go, Brickle Crunch is one of the best! Between the buttery layer we call brickle, and the chocolatey layer that goes on top, we can't decide which layer is the one that makes us smile the most!

What You'll Need:

- 35 saltine crackers (about 1 sleeve from a 16-ounce box)
- 1 cup (2 sticks) butter
- 1 cup sugar
- 1 cup (1 six-ounce package) semisweet chocolate chips
- 1 cup peanut butter chips

Serves: 25

Cook Time: 10 min. | **Chill Time:** 30 min.



What To Do:

1. Preheat oven to 400 degrees F.
2. Line a 10- x 15- inch cookie sheet with aluminum foil. Lay out crackers on cookie sheet, packing tightly.
3. In a medium-sized saucepan, melt butter, then add sugar and boil, stirring frequently, 2 to 3 minutes, until sugar is completely dissolved. Immediately pour mixture over crackers and bake 7 minutes.
4. Remove from oven and immediately sprinkle chocolate and peanut butter morsels over crackers, return to oven for 1 minute. Remove and evenly spread chocolate.
5. Refrigerate at least 30 minutes, then break into pieces. Serve immediately or refrigerate until ready to serve.

Notes:

- This is great topped with chopped nuts or flaked coconut; just sprinkle either on top before refrigerating!
- It's best not to substitute margarine for butter in this recipe.

Peanut Butterscotch Pretzel Snacks

Homemade candy doesn't get any easier than this four-ingredient recipe for Peanut Butterscotch Pretzel Snacks. Good enough to snack on anytime of the year, this candy recipe is sure to be gobbled up right away!

What You'll Need:

- 2 cups (1 twelve-ounce package) butterscotch chips
- 1/3 cup peanut butter
- 60 three-inch twisted pretzels
- 2 -3 tablespoons toasted sesame seed

Makes: 60
Cook Time: 5 min. | **Chill Time:** 20 min.



What To Do:

1. In a medium-sized heavy saucepan over very low heat, melt chips with peanut butter, stirring until smooth. Remove from heat.
2. Dip about 3/4 of each pretzel in peanut butter mixture; shake each pretzel, and scrape off excess coating onto edge of pan.
3. Place on a wire rack that has been coated with cooking spray, then sprinkle lightly with sesame seed. Repeat with remaining pretzels. (If mixture thickens, warm it again over very low heat, stirring constantly.)
4. Chill pretzels 20 minutes or until set. Store in an airtight container or in plastic bags.

Note:

- You can use pretzels with no or low salt if you're watching your salt intake...and they're still just as yummy!

Homemade Cracker Candy

It's hard to believe that this chocolatey Cracker Candy is made with such an unusual ingredient! But our Test Kitchen guarantees that once you try 'em, you will make this one again and again!

What You'll Need:

- 24 round buttery crackers
- 3/4 cup butter (1-1/2 sticks)
- 3/4 cup packed brown sugar
- 2 cups semisweet chocolate chips
- 1/2 cup chopped pecans

Serves: 10

Cook Time: 8 min.



What To Do:

1. Preheat oven to 350 degrees F. Line a 9- x 13-inch pan with aluminum foil; lightly coat foil with cooking spray. Arrange crackers in a layer in pan.
2. In a medium saucepan, bring butter and brown sugar to a boil; cook 3 minutes, stirring constantly. Pour mixture over crackers.
3. Bake 5 minutes; turn off oven. Sprinkle crackers with chocolate chips and let stand in oven 3 minutes, or until chocolate is melted. Spread chocolate evenly over crackers. Sprinkle pecans over chocolate. Let cool, then break into pieces. Store in an airtight container in refrigerator.

Reindeer Fudge

When we heard that Santa likes to give his reindeer peanut butter treats after a busy night delivering presents, we thought we'd borrow the idea and make this very creamy, peanut butter-based recipe for Reindeer Fudge. Now, we can all enjoy this holiday treat!

What You'll Need:

1-1/2 cup smooth peanut butter
3/4 cup (1-1/2 sticks) butter
4-1/2 cups confectioners' sugar
1-1/2 teaspoon vanilla extract
3 tablespoons milk

Makes: 8 gift wedges

Cook Time: 2 min. | **Chill Time:** 2 Hrs.



What To Do:

1. Coat a 9-inch glass microwave-safe pie plate with cooking spray.
2. In a large microwave-safe bowl, combine peanut butter and butter. Microwave at 80% power for 1 to 2 minutes. Remove from microwave and add remaining ingredients; mix well and press into pie plate. Microwave at 80% power for an additional 1 minute.
3. Place in refrigerator for 1 to 2 hours, or until firm, then remove and cut into eight wedges, wrap, and decorate.

Note:

Make them merry! Wrap your fudge in colorful plastic wrap and tie with festive ribbons. You might even want to add beaded eyes or a felt nose to the wrapper. And don't forget to package your edible gift with an ornament or even attach the recipe. Holiday fudge makes a great stocking stuffer too!

Chocolate Wreath Fudge

Not only does this Chocolate Wreath Fudge taste delicious, but it looks beautiful, too!
It will add to your holiday table décor, that is, until they gobble it all up!

What You'll Need:

- 2 (14-ounce) cans sweetened condensed milk
- 1 (12-ounce) package semisweet chocolate chips
- 1 (12-ounce) package milk chocolate chips
- Red and green candies to decorate

Yields: 24 pieces

Chill Time: 3 Hrs.



What To Do:

1. Coat an 8-inch or 9-inch cake pan with cooking spray.
2. In a saucepan over medium heat, bring sweetened condensed milk to a rolling boil. Remove from heat and add semisweet and milk chocolate chips, stirring until smooth.
3. Cover sweetened condensed milk can with plastic wrap and place in center of cake pan. Pour chocolate mixture in pan around can.
4. Chill 3 to 4 hours, or until firm. Remove can, then remove fudge to a plate.
5. Decorate with your favorite red and green candies to look like a wreath.

Holly Fudge

Everyone knows that fudge is traditionally made with chocolate, right? One bite of this Holly Fudge and you'll forget tradition! It's rich and creamy, and the red and green candied cherries add a special, Christmas touch that makes it perfect for gift-giving!

What You'll Need:

- 1 cup granulated sugar
- 1/2 cup (1 stick) butter
- 1/2 cup heavy cream
- 1/8 teaspoon salt
- 2 cups confectioners' sugar
- 1 teaspoon vanilla extract
- 1 cup red and green candied cherries, chopped

Makes: 3 dozen
Cook Time: 15 min.



What To Do:

1. Coat 8-inch square baking dish with cooking spray.
2. In large saucepan, bring granulated sugar, butter, heavy cream, and salt to boil over medium heat, stirring frequently. Allow to boil 5 minutes, stirring constantly.
3. Remove from heat and slowly add confectioners' sugar and vanilla, stirring until smooth and well combined. Stir in cherries until evenly distributed.
4. Spoon into baking dish and chill 1 hour, or until firm. Cut into squares and serve, or store in an airtight container.

Turtle Fudge

We don't know why they call this Turtle Fudge, but it's kind of ironic because, when we think of turtles, we think of something that moves slowly. That's not the case with this recipe...it moves fast!

What You'll Need:

2-1/2 cups granulated sugar
1/2 cup (1 stick) butter
2/3 cup evaporated milk
2 cups miniature marshmallows
1 (12 ounce) package semisweet chocolate chips
1 cup chopped walnuts
2 teaspoons vanilla extract
24 caramel candies, quartered

Serves: 48

Cook Time: 10 min.



What To Do:

1. Line a 9- x 13-inch baking dish with aluminum foil so that it extends up over sides of dish. Coat foil with cooking spray.
2. In a large saucepan, combine sugar, butter, and milk over medium heat. Bring to a boil, stirring constantly. Continue boiling and stirring 5 minutes then remove from heat. Add marshmallows and chocolate chips and stir until they melt. Stir in walnuts, vanilla, and caramel candies.
3. Pour into foil-lined dish and allow to cool to room temperature. Cut into squares. Lift foil from baking dish, then remove fudge squares. Cover and store in refrigerator.

Rocky Road Fudge

This is one "rocky road" your taste buds will want to travel on! Our Rocky Road Fudge is the perfect sweet treat for the chocolate lover, the fudge fanatic, and the nutty, marshmallow enthusiast!

What You'll Need:

- 4 cups sugar
- 1/2 cup (1 stick) butter
- 1 (12 ounces) can evaporated milk
- 2 (12 ounces each) packages semisweet chocolate chips
- 1 (7 ounces) jar marshmallow creme
- 2 teaspoons vanilla extract
- 2 cups miniature marshmallows
- 2 cups coarsely chopped salted peanuts

Makes: 108 pieces

Cook Time: 15 min.



What To Do:

1. In medium-sized saucepan, combine sugar, butter, and evaporated milk, and cook over medium heat, stirring occasionally until mixture comes to a full boil, (7 to 10 minutes). Boil, stirring constantly, until a candy thermometer reaches 228 degrees F or a small amount of mixture dropped into ice water forms 2-inch soft thread (5 to 6 minutes).
2. Remove from heat; gradually stir in the chocolate chips until melted. Stir in marshmallow creme until well blended. Stir in vanilla. Stir in marshmallows and peanuts, leaving a marbled effect.
3. Spread mixture into lightly buttered 9- x 13-inch baking pan. Cover and refrigerate until completely cooled. Cut into 1-inch squares.
4. Store, covered, in refrigerator.

Notes:

- If you like your fudge a little softer, just store it at room temperature!
- We don't recommend that you substitute margarine for butter in this recipe.

Potato Chip Fudge

If you've got a weakness for snack foods like potato chips and pretzels, then you're going to love our Potato Chip Fudge. This creamy, rich fudge tastes like those expensive, chocolate-dipped pretzels and chips you see in the fancy candy stores.

What You'll Need:

- 1 (12-ounce) package semisweet chocolate chips
- 1 (14-ounce) can sweetened condensed milk
- 1 teaspoon vanilla extract
- 2 cups coarsely crumbled potato chips (See Note)

Makes: 64 pieces
Cook Time: 10 min. | **Chill Time:** 4 Hrs.



What To Do:

1. In a medium saucepan, melt chocolate chips over medium-low heat, stirring constantly. Be careful not to burn. When chocolate is melted, reduce heat to low and add sweetened condensed milk and vanilla; stir until well blended.
2. Remove from heat and immediately add crumbled potato chips. Stir gently to blend and pour into an 8-inch square baking dish that has been coated with cooking spray. Cover and cool in the refrigerator until set.

Notes:

- We cut these into 1-inch squares, 'cause they're so rich and satisfying!
- Try it with pretzels! Use 1 cup coarsely crushed pretzels in place of the potato chips.

Cranberry Clusters

What to do with all of those fresh cranberries you've got on hand during the holidays? Use 'em to make Cranberry Clusters, a merry treat that's fresh, fruity, and company-perfect!

What You'll Need:

- 2 tablespoons vegetable shortening
- 2 (6-ounce) packages white baking bars, cut into chunks (see Note)
- 1 (12-ounce) package fresh cranberries, rinsed and dried

Yields: 2 dozen candy clusters

Cook Time: 10 min. | **Chill Time:** 2 Hrs.



What To Do:

1. In a saucepan, melt shortening over low heat. Add baking bars and stir continuously until melted. Stir in cranberries then remove from heat.
2. Drop by heaping teaspoonfuls onto a waxed paper-lined baking sheet. Chill 2 hours, until hardened. Place in an airtight storage container and keep refrigerated until ready to serve.

Caramel O's

These ooey-goey candies are ooh-so-good! We just love all the nutty, crispy, and chewy that these sweet, four-ingredient, Caramel O's have to offer!

What You'll Need:

- 1 (14-ounce) package caramel candies, unwrapped
- 3 tablespoons evaporated milk
- 1 cup chopped pecans, toasted
- 4 cups sweetened 3-grain apple-and-cinnamon O-shaped cereal

Makes: 3 dozen
Cook Time: 2 min.



What To Do:

1. Microwave caramels in a microwave-safe 2-quart bowl at HIGH 2 minutes, stirring twice or until smooth. Stir in evaporated milk until blended. Stir in pecans and cereal.
2. Drop mixture by rounded tablespoonfuls onto a lightly greased baking sheet, and chill until firm.

Candy Covered Cherry Crunch

Surprise! You won't believe what gives our Candy Covered Cherry Crunch its crunchy texture! Combine that with the sweet tastes of vanilla and dried cherries and you've got a cluster candy that's anything but ordinary!

What You'll Need:

- 1 (3-ounce) package ramen noodles (see note)
- 2 tablespoons butter
- 3/4 cup chopped pistachios
- 1 cup coarsely chopped dried cherries
- 1 (16-ounce) package vanilla-flavored almond bark candy coating squares



Makes: 2 dozen

Prep Time: 9 min. | **Cook Time:** 3 min.



What To Do:

1. Gently crush ramen noodles before opening package. Remove seasoning package; reserve for another use.
2. Melt butter in a large skillet over medium-high heat. Saute crushed noodles, pistachios, and cherries in butter. (Be careful not to crush noodles too finely when sauteing.) Transfer noodle mixture to a large bowl to cool.
3. Melt candy coating according to package directions. Pour melted candy coating over cooled noodle mixture, tossing gently to coat. Drop candy mixture by rounded tablespoonfuls onto wax paper; let stand until firm. Store in an airtight container at room temperature.

Note:

Most ramen noodles come with a seasoning packet. You won't need it for this sweet treat, so save it to use as a soup base or to season veggies.

No-Bake Oatmeal Drops

Oatmeal isn't just for breakfast anymore! Our No-Bake Oatmeal Drops make a great anytime-snack or treat that everyone will love! We think these might be an especially good treat for Christmas morning!

What You'll Need:

1/2 cup (1 stick) butter
1/2 cup milk
2 cups sugar
3 cups rolled oats (not instant)
1 cup shredded coconut
1/2 cup unsweetened cocoa
1 teaspoon salt
1 teaspoon vanilla extract

Makes: 4 dozen
Cook Time: 15 min.



What To Do:

1. In a medium-sized saucepan, heat butter, milk and sugar over medium heat until butter melts. Reduce heat to medium-low and simmer 5 minutes, stirring occasionally.
2. Add remaining ingredients and simmer an additional 2 minutes, stirring frequently. Remove from heat and allow to cool slightly.
3. Drop by heaping teaspoonfuls onto a cookie sheet that has been lined with waxed paper. Allow to cool and set. When cool, store in an airtight container.

No-Bake Cookie Clusters

Whether you call 'em cookies or you call 'em candy, there's one thing we can all agree on calling 'em - Yummy! Our No-Bake Cookie Clusters combine some of our favorite things into one easy-to-make sweet treat!

What You'll Need:

- 1 (12-ounce) package white chocolate chips
- 2 tablespoons peanut butter
- 1-1/4 cup crispy toasted rice cereal
- 1 cup Spanish peanuts
- 1 cup miniature marshmallows

Makes: 28 - 30
Cook Time: 10 min.



What To Do:

1. Line baking sheets with wax paper.
2. In a large saucepan over low heat, melt white chocolate with peanut butter, stirring constantly. Let mixture cool slightly, then stir in cereal and peanuts. Fold in marshmallows.
3. Drop mixture by tablespoonfuls onto prepared baking sheets. Let cool until firm. Serve, or refrigerate until ready to serve.

Note:

You can add some fun and color to these by sprinkling on a little flaked coconut, colored sprinkles, or chopped candy bars before allowing to cool.

Holly Crackles

Need a star entry for your holiday cookie platter? Add some holiday cheer with our Holly Crackles. They're bite-sized wreath-shaped candies that look as good as they taste - and they always disappear in a flash!

What You'll Need:

1/2 cup (1 stick) butter
30 large marshmallows (a 10-ounce bag contains 38 to 40)
1 to 1-1/2 teaspoons green food color
1-1/2 teaspoon vanilla extract
4 cups cornflakes cereal
Red-hot cinnamon candies, for decorating

Makes: 36 cookies

Chill Time: 30 min.



What To Do:

1. In a medium saucepan, melt butter and marshmallows over medium-low heat, stirring constantly.
2. When melted, remove from heat and stir in 1 teaspoon food color and the vanilla. Add more food color, if desired. Stir in cornflakes.
3. Drop mixture, 1 tablespoon at a time, onto wax paper. Decorate with candies. Let stand 30 minutes, or until cool.

Dolly's Rum Balls

We got this spirited, holiday-favorite recipe from a dear lady named Dolly. Ever since then, we've been serving up Dolly's Rum Balls at all of our holiday parties. It's hard to resist these sugar-and-chocolate-coated rum balls!

What You'll Need:

- 1 package (12-ounce) vanilla wafers, crushed
- 1-1/2 cup powdered sugar
- 3 tablespoons cocoa powder
- 3/4 cup walnuts, crushed
- 1/3 cup rum
- 1/3 cup light corn syrup
- granulated sugar for rolling

Makes: 24 rum balls

Chill Time: N/A



What To Do:

1. In a large bowl, combine crushed wafers, powdered sugar, cocoa powder, and crushed walnuts; mix well. Stir in the rum and corn syrup until thoroughly combined.
2. Place granulated sugar in a shallow dish. Roll cookie mixture into 1-1/2-inch balls. Roll in sugar until completely coated.
3. Serve, or store in an airtight container at room temperature until ready to serve.

Notes:

- If you moisten your hands before rolling the balls, the rum ball dough will be easier to work with, and you'll have less sticking to you!
- Flavored rum adds a unique twist to traditional rum balls! We also like using colored sugar crystals to make them look more festive for the holidays!

Brownie Bonbons

These chocolately and luscious Brownie Bonbons look and taste so fancy, everyone'll think you spent a lot of time making 'em! Little do they know, this Christmas treat is fuss-free, thanks to a little holiday secret.

What You'll Need:

- 1 (19.8-ounce) package brownie mix, batter prepared according to package directions
- 1/2 cup finely crushed candy canes

Makes: 36 treats
Cook Time: 40 min.



What To Do:

1. Bake brownies according to package directions.
2. Place crushed candy canes in a shallow dish. Remove brownies from oven and allow to sit 5 minutes. While brownies are still warm, use a small ice cream scoop or a spoon to scoop them out; roll into 1-inch balls.
3. Immediately roll in crushed candy canes, coating completely. Allow to cool completely before serving.

Note:

We like to make some of these with traditional candy canes and others with green-and-white ones to get nice color variety in our dessert platters.

Peppermint Twist Mint

This melt-in-your-mouth Peppermint Twist Mint is the perfect gift, especially when placed on an elegant candy dish and wrapped with pretty tissue paper. What better way to say, "Happy Holidays"?

What You'll Need:

- 3 cups confectioners' sugar
- 4 ounces cream cheese, softened
- 1 teaspoon peppermint extract

Makes: 3 dozen
Cook Time: 15 min.



What To Do:

1. Line a rimmed baking sheet with waxed paper.
2. In large bowl, beat all ingredients until crumbly. Knead until dough is smooth then divide into four balls.
3. Roll each ball into 18-inch long rope. Twist together two ropes at a time and cut into 1-inch pieces. Place on baking sheet, cover loosely, and allow to dry overnight.

Note:

For colored mints, use food color to color the dough. You might even want to twist two different colors together.

Cherry Cordials

Sure, anybody can pick up a box of Cherry Cordials as a last-minute gift, but why would you when making them on your own is so easy, and much more special? Place this fancy Christmas candy on a pretty plate and get ready to soak up the compliments!

What You'll Need:

- 2-1/2 cups confectioners' sugar
- 1/4 cup (stick) butter, softened
- 2 tablespoons milk
- 1 (10 ounces) jar stemmed maraschino cherries, well drained
- 1 (11 ounces) package milk chocolate chips
- 1 tablespoon vegetable shortening

Makes: 2-1/2 dozen

Cook Time: 5 min.



What To Do:

1. Line baking sheet with waxed paper.
2. In small bowl, combine confectioners' sugar, butter, and milk; mix until stiff dough forms. Shape dough evenly around each cherry and place on baking sheet. Freeze 15 minutes, or until firm.
3. In small saucepan, melt chocolate chips and shortening over low heat until smooth. Remove coated cherries from freezer and dip each into the chocolate mixture, coating completely.
4. Return to baking sheet and chill for 1 hour, or until chocolate is firm. Serve, or cover and chill until ready to serve.

Note:

These can also be covered in white or semisweet chocolate and, for an added touch, after dipping them in chocolate, drizzle them with a different color chocolate.

Coconut Joys

Say hello to great coconut and chocolate flavors with this Coconut Joys recipe. It's one of our favorite potluck ideas, too! They'll have everyone exclaiming, "OOH IT'S SO GOOD!!®"

What You'll Need:

- 1/2 cup butter
- 2 cups sifted powdered sugar
- 3 cups flaked coconut
- 1/3 cup (2-ounces) semisweet chocolate chips

Makes: 3-1/2 dozen

Cook Time: 5 min.



What To Do:

1. Melt butter in a saucepan over low heat; remove from heat. Stir in powdered sugar and coconut; shape into 3/4-inch balls. Chill until firm.
2. Place chocolate chips in a small heavy-duty, zip-top plastic bag; seal. Submerge in hot water until chocolate melts. Snip a tiny hole in 1 corner of bag, and drizzle chocolate over coconut balls. Let candies stand until firm; store in refrigerator.

Note:

If extra chocolate is what you desire, you'll want to make Chocolate-Covered Coconut Joys. Simply microwave 2 cups (12 ounces) semisweet chocolate chips in a 2-cup glass measuring cup at HIGH 1-1/2 minutes or until melted, stirring twice. Then dip coconut candies into melted chocolate, allowing excess to drip, and place on wax paper. Let candies stand until firm; store in refrigerator.

Butterscotch Gule Log Slices

Say hello to great coconut and chocolate flavors with this Coconut Joys recipe. It's one of our favorite potluck ideas, too! They'll have everyone exclaiming, "OOH IT'S SO GOOD!!®"

What You'll Need:

- 1 cup butterscotch chips
- 1/3 cup sweetened condensed milk
- 1/2 teaspoon vanilla extract
- 1/2 cup chopped pecans
- 1 egg white, lightly beaten
- 1 can (4 ounces) pecan halves

Serves: 20
Cook Time: 10 min. | **Chill Time:** 2 Hrs.



What To Do:

1. In the top of a double boiler, melt the butterscotch chips over hot water until smooth. Stir in sweetened condensed milk and vanilla. Stir in chopped pecans, mixing well, and chill until firm enough to handle.
2. Form into a 10-inch-long roll on wax paper. Roll tightly in the wax paper to shape evenly.
3. Unwrap and mark the surface lengthwise with the tines of a fork, and brush with the egg white. Press the pecan halves into the roll to completely cover the surface, and rewrap in wax paper.
4. Chill 2 hours or overnight. Cut into 1/2-inch slices with a sharp knife.

Note:

These will hold for several weeks in the refrigerator if kept tightly wrapped and not sliced until used.