

Chocolate Covered Oreos

Melt chocolate according to package directions. With a skewer, dip oreo into chocolate. Drip dry. Place on wax paper. Decorate with Conversation Hearts and sprinkles while chocolate is still wet.

Homemade Mallo Cups

12 ounces milk chocolate
2 tbsp. coconut oil or shortening
1 cup marshmallow fluff
1/3 cup unsweetened, flaked coconut (optional)

Line a standard size muffin tin with muffin liners. Chop the flaked coconut into small pieces.

Melt the chocolate over a double boiler or in the microwave (if you use the microwave, do it in 30 second increments then stir to prevent burning). Once the chocolate has just melted, stir in the coconut oil until it has melted. Spoon about 1 – 1 1/2 tablespoons of chocolate into the bottom of the muffin liners and use a spoon or pastry brush to bring the chocolate up over the sides. Sprinkle the chocolate with a teaspoon or so of the coconut. Use as much as you want! You can't go wrong here. Stick the chocolate in the fridge or the freezer for 20 minutes, just so it sets up and becomes firm.

Spoon about 1 1/2 tablespoons of the marshmallow fluff into the chocolate cups. Sprinkle the remaining coconut over the top of the fluff. Put the muffin tin back in the fridge or freeze so the marshmallow firms up, another 20 minutes or so.

If the remaining melted chocolate has started to firm up, re-melt it. Spoon it over top of the cups and smooth it out. Place the tin back in the fridge or freezer for another 20 minutes before serving. I love keeping these cold – otherwise they can be a bit messy.

Thank you for joining us for Candy Making.
See you this summer for *Imagination Camps 2018*



Chefs in Training
Fall & Winter Classes

Candy Making

Homemade Gummy Bears

1 -3 oz. box of flavored gelatin
2 – 1/4 oz. packages of unflavored gelatin
1/3 cup water
candy molds

Place 1/3 cup water in a small sauce pan. Sprinkle the Jell-O and unflavored gelatin over the water. Let sit 5 – 10 minutes. (If you like chewier gummy candy add in another packet of unflavored gelatin.)

Place sauce pan over medium heat and stir until gelatin is dissolved, about 2-5 minutes (you need to mix this with whisk). When mixture is liquid and all gelatin has dissolved, remove from heat and let cool. Pour into a container that is easy to pour from. Fill candy molds and place in refrigerator until firm (30 minutes).

Sweet and Saltines

35 to 40 saltine crackers
2 sticks (1 cup) butter
1 cup light brown sugar
8 ounces semisweet chocolate chips (about 1 1/3 cups)

Preheat the oven to 425 degrees F. Line 1 large or 2 small jelly-roll pans with aluminum foil, spray with nonstick spray and arrange the saltines salt-side down in a single layer. In a medium saucepan, melt the butter and brown sugar together and boil until it turns a caramel color, a few minutes. Remove from the heat and pour over the crackers, covering them evenly. Put the jelly-roll pan into the oven and bake for 3 to 5 minutes, or until just bubbly, watching carefully. Remove from the oven and pour the chocolate chips over the crackers. When the chips melt a bit, spread them over the crackers with a knife. Transfer the pan to the freezer for 15 to 20 minutes, or until completely cold. They will form one big sheet. Break up into pieces. Store in an airtight container.

Easy Fudge

1 (12 ounce) can of ready to spread frosting, any flavor
1 (12 ounce) package chocolate chips, any flavor (i.e. chocolate chips)

DIRECTIONS

Make sure you have complimentary flavors.
Melt the chips in a microwave safe bowl, stirring every 30 seconds until smooth.
Melt frosting until pourable, about 30 seconds.
Mix together the chips and frosting and pour into a greased 8x8 pan.
Chill until set, about an hour.
Makes a very soft, smooth fudge.
Do not use the toffee chips, as they don't melt very well.
Try any other flavor combo you can think of.

Cracker Jack Snack Mix

4 Cups of microwave popcorn (kettle corn flavor)
2 Cups of Salted Mini Pretzels
1 Stick of butter
1 Cup brown sugar
1 tsp vanilla
1/2 tsp baking soda
1 cup peanuts optional

Make popcorn according to directions. In a bowl, mix popcorn, pretzels and peanuts (or raisins). In a small pot, melt butter over medium heat. Add brown sugar and bring to a boil. Reduce to a simmer and cook for about 5 minutes. Remove from heat. Add vanilla and baking soda and stir well to combine. Pour caramel sauce over popcorn mixture and stir well to coat the pieces. Pour onto a rimmed baking sheet lined parchment paper. Bake at 200 degrees for 30 minutes. Break apart pieces and serve or put in treat bags.

Crock Pot Candy

1 box raisins
16 ounces semisweet chocolate chips (or butterscotch chips)
2 bls white almond bark broken into pieces, or can use white candy melts
1 bag chow mein noodles
1/2 cup sprinkles
2 cups marshmallows

Place the raisins in a crock pot and add the chocolate chips and almond bark on top. Cook on low for 1 hour. Remove lid and stir. Cover and cook for an additional 30 minutes. Add 2 cups marshmallows. Drop tablespoon sized dollops of the candy onto parchment paper, top with sprinkles.