Candy file

White Chocolate Peanut Clusters

Servings: 18 clusters

Ingredients

20 ounces (2 ½ cups) vanilla almond bark

16 ounces (2 cups) salted, roasted peanuts

⅓ Cup milk chocolate chips

1 teaspoon solid coconut oil

Sprinkles (optional)

Instructions

Line a large baking sheet with parchment paper. Place vanilla almond bark in a medium-sized, microwave-safe bowl. Heat in 30-second intervals, stirring each time, until completely melted. Once the candy coating is completely melted, stir in the peanuts. Place spoonfuls of the chocolate peanut mixture onto the parchment-lined baking sheet. Chill and allow to harden. Melt chocolate chips and coconut oil in a microwave-safe bowl in 30-second intervals, stirring each time, until melted. Drizzle melted chocolate over peanut clusters. Top each cluster with a few sprinkles.

Notes

These peanut clusters can be made on the stovetop or in a small slow cooker. Just gently heat up the almond bark until it has melted, stirring frequently. Then add in the peanuts and follow the directions as written.

Feel free to use any nut you want with these or mix it up. Pecans, macadamia, almonds and walnuts are all tasty options.

I like to use the salted peanuts because it helps to slightly break up the sweetness of the chocolate.

Vanilla almond bark is just a vanilla candy coating. I'm not sure why it's called almond bark since there isn't any almonds in it. It is usually found in the baking aisle of your grocery store. It usually comes in blocks that you break up into pieces.

Source; The Country Cook

Almond joy truffles

SERVINGS 36

Ingredients

15 oz. package of Oreos

8 oz. cream cheese softened

6 Fun Size Mounds candy bars

1 cup shredded coconut

36 whole almonds

6 ounces semi-sweet baking chocolate

Extra shredded coconut to garnish the tops of the truffles

Instructions

In a stand mixer or with a hand mixer, beat Oreos and cream cheese together for 2 minutes. Add in the Mounds candy bars and coconut. Beat until smooth. The type of Oreo cookies used (double stuff or brand type) can affect how thick the batter is. If it seems like the batter is too sticky, add some powdered sugar, a tablespoon at a time, until it thickens a bit. Be careful how much you add, however, since it will harden as it sits in the fridge. Refrigerate the truffle mixture for an hour so that it is easier to roll into balls. After refrigerating, take an almond and roll a scoop of Oreo mixture around it to form a 1 inch ball. Continue this until all of the Oreo mixture is used up. Place them on a baking sheet covered in wax paper and put them in the freezer to harden. This will make them easier to dip in chocolate! Melt the chocolate, either in double broiler or in the microwave. Dip the frozen truffle balls in the chocolate, covering completely. While the chocolate is still wet, garnish with some extra coconut flakes, if desired. Allow the chocolate on the truffles to harden completely. Store in an airtight container.

Notes: Instead of semi-sweet baking chocolate squares, you can use chocolate chips, Hershey bars, Candiquik coating, or Almond Bark. If you end up with extra melted chocolate, you can put it in a baggie and freeze it for another time.

Source: Tastes of Lizzy T

Crock Pot Cherry Almond Clusters

Servings: 45

Ingredients

3 cups whole almonds

1 12 oz. pkg semi-sweet chocolate chips

4 oz. semi-sweet baking chocolate broken up

8 oz. dried cherries cut up if large

10 oz. white candy coating -OR- almond bark

Instructions

Place almonds in the bottom of a 3.5-4 quart slow cooker. If using almond bark, cut it up in small chunks about 1-inch. Layer the chocolate chips, baking chocolate, cherries and candy coating, having the candy coating on top. Place a layer of paper towels on top of the crock and secure them with the lid. Cook on low ONLY for 1-1.5 hours. Candy will still appear whole, but if you stir it like in the photo in the post, and everything blends well, it's ready. Drop chocolate mixture into paper bonbon cups (about 1.5-inches diameter at bottom). I got 45 bonbon cups out of this recipe.

Source: The Midnight Baker

Christmas Crack {Easy Toffee Recipe}

SERVINGS 12 Servings

INGREDIENTS

1 cup butter

1 cup sugar

3 tablespoons water

1 tablespoon light corn syrup

⅔ Cup semi-sweet chocolate chips

Holiday sprinkles

INSTRUCTIONS

Line a 9 x 9 baking dish with foil, extending over the edges of the dish. Set aside. In a 2 quart, heavy bottom pan, melt butter over medium heat. Add sugar, water and corn syrup and stir constantly. Bring to a boil, reduce heat to medium low and continue stirring until temperature reaches 290°F. Once the mixture reaches 290 degrees, immediately pour into the prepared dish and spread out quickly with a spatula. Let candy sit for a couple minutes and then sprinkle chocolate chips on top and let sit until slightly melted. Once melted, use a spatula to smooth over candy. Evenly sprinkle holiday sprinkles over candy. Chill in the fridge for about 20 minutes or until firm. Once firm, lift foil out of the baking dish and break into pieces.

Source; Great Grub, Delicious Treats

Oreo Peppermint Bark Fudge Recipe

YIELD 48 pieces

Ingredients

1 cup sweetened condensed milk (regular or fat-free), (from a 14 ounce can), divided

1 ½ cups chocolate chips (semi-sweet or milk)

Pinch salt

1 teaspoon vanilla extract, divided

1 cup chopped Oreos (about 8 regular size Oreos)

1 ½ cups white chocolate chips

¼ cup crushed candy canes or peppermint pieces plus more for topping (about 3-4 candy canes)

Instructions

Line an 8x8 or 9x9 square pan with foil (or parchment) and spray with nonstick cooking spray. Important: when you're making fudge it's important to have everything ready to go before you begin so you can work quickly once the chocolate melts. Also - if you wash the pan in between layers (instead of using a second pan) be sure it is completely dry. Water kills chocolate! Place the milk or semi-sweet chocolate chips and 1/2 cup sweetened condensed milk in a medium saucepan over medium-low heat. Cook, stirring constantly, until melted and smooth. Remove from heat and stir in a pinch of salt, 1/2 teaspoon vanilla, and Oreo pieces. Spread in prepared pan. If it's cool in your house, let it sit for 15-20 minutes, otherwise chill it to set the layer slightly. You don't want it firm, just not smooshy. Place the white chocolate chips and remaining 1/2 cup sweetened condensed milk in a second medium saucepan (or the washed and dried one) over medium-low heat. Cook, stirring constantly, until melted and smooth. Remove from heat and stir in a pinch of salt, 1/2 teaspoon vanilla, and peppermint/candy cane pieces. Spread over chocolate layer. Sprinkle with remaining crushed candy canes. Let cool to room temperature and then chill to set. (My house was cool enough at 60-65° overnight to set the fudge without having to chill it.) Slice into squares and serve or package for giving. Store in an airtight container for up to one week.

Christmas Fudge

Servings: 8

Ingredients

8 oz. Semi-Sweet Chocolate

½ cup Butter (divided)

½ cup Water

1 teaspoon Peppermint Extract

1 3.9 oz. package Chocolate Flavor Instant Pudding

3 cups Powdered Sugar

⅔ cups Mini Marshmallows

⅓ cup Crushed Starlight Mints

Instructions

Microwave 4 oz. chocolate, 6 tablespoons butter, and ½ cup water in a large bowl for 2 minutes, or until butter is melted. Stir to combine. Add peppermint extract and instant pudding mix and stir for 2 additional minutes to ensure everything is well blended. Add powdered sugar 1 cup at a time and continue to mix until well blended. Place mixture in an 8" x 8" pan lined with foil and greased. Press with the back of a spatula to smooth mixture in the pan. Microwave remaining butter and chocolate in a bowl for 1 ½ minutes, or until butter is melted.  Stir to combine and spread over the fudge mixture in the pan. Top with marshmallows and crushed starlight candy. Place fudge in the refrigerator for 2 hours to firm up, then cut and serve.

Source: Fox Valley Foodie

Source; Crazy for Crust

SNICKERS FUDGE

INGREDIENTS

3 cups semi-sweet chocolate chips

14 ounces sweetened condensed milk

8 ounces Snickers Minis candy bars

INSTRUCTIONS

Unwrap Snickers bars and cut into quarters. Line and 8 x 8 inch pan with parchment paper or wax paper. Sprinkle half of the chopped candy bars over the parchment paper. Add chocolate chips and sweetened condensed milk to a heavy sauce pan and cook over low heat. Stir mixture with a wood spoon until chocolate is completely melted and mixture is smooth. Pour over candy bars and smooth evenly. Sprinkle remaining Snickers pieces over fudge and press down into fudge. Chill for at least 2 hours or until fudge is chilled. Lift parchment out of the pan. Place fudge on a cutting board and cut into about 1 inch squares.

NOTES: Store fudge at room temperature in an airtight container for up to 2 weeks or refrigerate up to 4 weeks. Freeze up to 3 months.

Source: Miss in the Kitchen

Gooey Nutty S'mores Crockpot Candy

YIELD 3 dozen

Ingredients

1 1/2 cups nuts I used dry roasted peanuts

3 cups Golden Grahams cereal

16 ounces almond bark vanilla or chocolate, broken up

3 cups chocolate chips

2 cups mini marshmallows

Instructions

Place nuts and cereal in the bottom of a 6-7 quart crockpot. Place almond bark and chocolate chips on top. Cook on high for about 2 hours (check after 1 hour) until all the chocolate is melted. Stir to combine the nuts, cereal, and chocolate, then gently stir in the marshmallows. Immediately scoop candy clusters onto wax paper lined cookie sheets using two spoons. Chill to set. Store in the refrigerator in an airtight container for up to 2 weeks.

Source; Crazy for Crust

DARK CHOCOLATE PEPPERMINT BARK

INGREDIENTS

FOR THE PEPPERMINT BARK

12 ounces dark chocolate (I use Ghirardelli Dark Melting Wafers)

3–4 candy canes (crushed)

FOR THE ALMOND SEA SALT BARK

12 ounces dark chocolate (I use Ghirardelli Dark Melting Wafers)

3/4 cup sliced almonds

Sea salt

INSTRUCTIONS

FOR THE PEPPERMINT BARK: Chop the dark chocolate into chunks and melt over a double boiler, or in 30 second increments in the microwave, stirring to make sure it doesn’t burn. Pour melted chocolate onto a parchment paper lined baking sheet and use a rubber spatula to spread chocolate evenly until about 1/4 inch thin. Sprinkle the crushed candy canes over the chocolate. Allow chocolate to cool completely (at least 2-3 hours) or for 30 minutes in the fridge. Break and serve!

FOR THE ALMOND SEA SALT BARK: Follow the same directions as above in numbers 1 and 2, then sprinkle the almonds and sea salt over the chocolate and let cool before breaking and serving!

NOTES: \*I use the Ghirardelli Dark Melting Wafers. They melt easily, and harden up quickly! But regular chocolate chips or a bar of chocolate are also fine to use.

Source: Life is But a Dish

Crockpot Christmas Candy

Servings: 36 candies

Ingredients:

2 cups peanuts dry roasted or regular salted.

1 cup chopped pecans

1 1/2 cups creamy peanut butter

1 lb. vanilla almond bark

1 lb. chocolate almond bark

12 oz. dark chocolate chips

1/4 cup Christmas sprinkles optional

Instructions:

Toss all ingredients, except for the sprinkles, into your slow cooker. Place on low for 2 hours or high for one hour, stirring about every 20 minutes. Once your candy is completely melted and combined, place 2 tablespoons into each cupcake liner in a regular sized muffin tin. This helps to keep the candy’s shape. Top with desired Christmas sprinkles and place into your fridge for 1-2 hours until firm. Once they are set, enjoy!

Recipe Notes:

Can I use mini muffin liners? Yes! If you want this recipe to stretch more, use mini muffin liners and mini muffin tins to assemble these.

How do I store these? I store these in Ziploc bags or Tupperware, just as I do with homemade fudge.

How long do these last? Crockpot candy can last in the fridge for two weeks. You can also put it in the freezer though it may not look as pretty when thawed.

Can I make this on the stove? Yes! Add the almond bark and chocolate chips to a large pot set it on low heat. Let the almond bark and chocolate melt, stirring often. Stir in the peanut butter, peanuts and pecans, then spoon into the muffin liners.

Variations:

Rice Krispies – Replace the peanuts with Rice Krispies, though you’ll want to stir them in after the chocolate melts.

Pretzels – Use 2 cups of slightly crushed pretzels instead of peanuts.

Chow mein noodles (crunchy) – You can make this candy with crunchy chow mein noodles; wait to add them until after the almond bark and chocolate have melted.

Source: The Magical Slow Cooker

Candy Cane Fudge

Servings: 24

Ingredients

3 cups white chocolate chips

1 (14 oz.) can sweetened condensed milk

1 TEASPOON peppermint extract

2 cup crushed candy canes or peppermint candies

Instructions

Line an 8x8 square pan with parchment paper or wax paper. In a small saucepan, melt the white chocolate chips over medium heat. Stir often until melted and smooth. Remove from heat and then quickly add in the condensed milk. Stir until creamy and smooth. Stir in the peppermint flavoring and chopped candy canes, until evenly distributed throughout the mixture. Pour fudge mixture into prepared 8x8 square pan. Top with a little more crushed peppermint candy (optional). Let the fudge chill in the refrigerator until it sets, about 3-4 hours, then cut into squares.

Notes

White chocolate can burn. Be careful to not have the heat on too high, keep it on medium and let it melt. You can also melt it in the microwave, one minute at a time, stirring to make sure it is melted.

Store fudge in an airtight container at room temperature for about 2 weeks but you can also keep the fudge (in an airtight container) in the fridge for 3-4 weeks. Fudge can also be frozen (again, in an airtight container) for up to 3 months.

This recipe can easily be made in the microwave. Melt the white chocolate chips in 30 second intervals until completely melted then stir in sweetened condensed milk, chopped candies and peppermint extract and proceed with the rest of the directions.

This easy fudge can be made with any of your favorite flavors of chocolate chips.

Source: The Country Cook

Chocolate Peanut Butter Truffles

From: TNTRecipeletter

\* Exported from MasterCook \*

Chocolate Peanut Butter Truffles

Recipe By : Jacqueline

Serving Size : 0 Preparation Time :0:00

Categories : Candy

Amount Measure Ingredient -- Preparation Method

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1 package (8 squares) Baker's Semi-sweet Baking chocolate

1/2cup peanut butter

1 tub (8 ounces) cool whip whipped topping, thawed

1/4 cup powdered sugar

Microwave chocolate in a large microwave-safe bowl on high for 2

minutes or until chocolate is almost melted, stirring after 1

minute. Stir until chocolate is completely melted.

Stir in peanut butter until well blended. Cool to room temperature.

Gently stir in whipped topping. Refrigerate for 1 hour.

Scoop peanut butter mixture with a melon baller or a teaspoon, then

shape into 1 inch balls. Roll in sugar. Store in refrigerator.

Makes 3 dozen or 12 servings of 3 truffles each.

These can also be rolled in Chopped nuts or grated coconut instead of

powdered sugar.

christmas fudge

2 cups light brown sugar

1 cup sugar

1 cup evaporated milk

1/2 cup butter

1 jar marshmallow cream

16 ounce peanut butter morsels

16 ounce milk chocolate morsels

1 tsp. vanilla

1 cup pecans (optional)

combine brown sugar, sugar, milk & butter in saucepan.

bring to full boil over medium heat.

stirring occasionally boil for 10 minutes.

remove from heat.

add marshmallow cream & morsels. stir until smooth.

blend in muts & vanilla.

pour into greased 9-inch pan.

wait until it sets & cut into desired size pieces.

Oreo cookie truffles

1 pk 16 oz family size oreo sandwich cookies

1 8oz cream cheese

2 8 oz pks semi sweet chocolate chips melted

Directions:

1. Crush 9 of the cookies to fine crumbs in food processor; reserve for later use. (Cookies can also be finely crushed in a resealable plastic bag using a rolling pin.) Crush remaining 36 cookies to fine crumbs; place in medium bowl. Add cream cheese; mix until well blended. Roll cookie mixture into 42 balls, about 1-inch in diameter.
2. Dip balls in chocolate; place on wax paper-covered baking sheet. (Any leftover chocolate can be stored at room temperature for another use.) Sprinkle with reserved cookie crumbs.
3. Refrigerate until firm, about 1 hour. Store leftover truffles, covered, in refrigerator.

Pecan Clusters

From: TNTRecipeletter

\* Exported from MasterCook \*

PECAN CLUSTERS

Recipe By :

Serving Size : 0 Preparation Time :0:00

Categories : Candy

Amount Measure Ingredient -- Preparation Method

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5 c. sugar

1 stick butter

1 lg. can pet milk

1/2 tsp. salt

4 c. pecans

1 1/2 lb. chocolate kisses

1 (9 oz.) jar marshmallow cream

Combine sugar, milk, butter and salt, boil 7 minutes. Stir

constantly. Set off heat. Add nuts, kisses and marshmallow cream. Mix

well and drop on wax paper. Makes about 6 pounds.