

# DISCOVERING SWEET TREATS

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## ABOUT THIS KIT

This **kit** was created to assist you or your group in completing the 'Discovering Sweet Treats: patch program.

**Kits** are books written to specifically meet the requirements for the patch program and help individuals earn the associated patch.

All of the information has been researched for you

already and collected into one place.

Included are recipes to assist you in completing all the requirements of the patch program. These materials can be reproduced and distributed to the individuals completing the program.

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8421 Churchside Drive  
Gainesville, VA 20155

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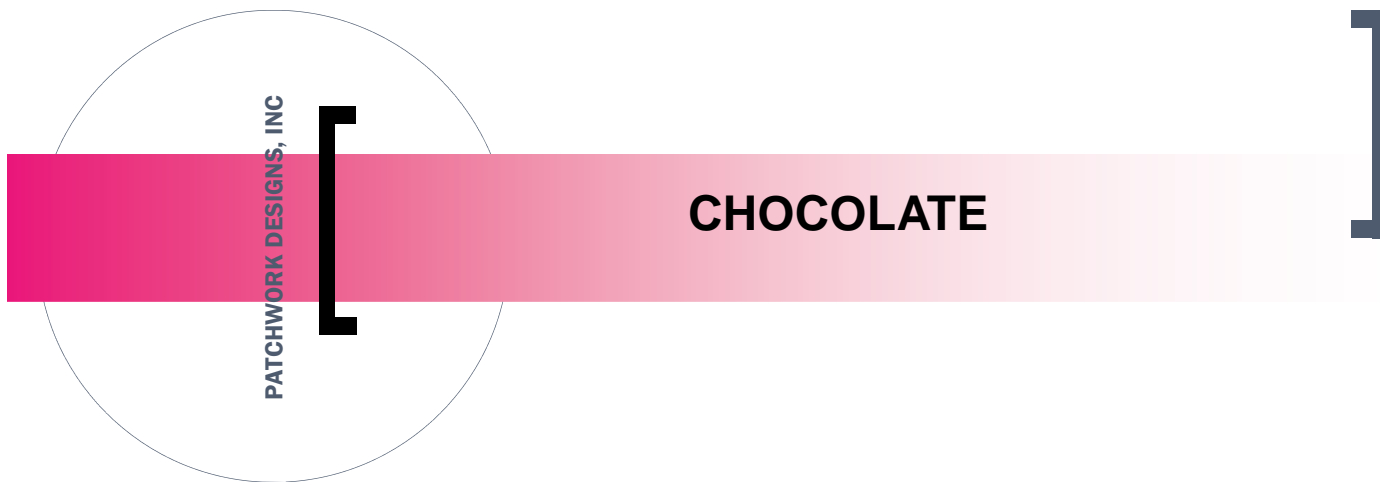
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## REQUIREMENTS FOR DISCOVERING SWEET TREATS PATCH PROGRAM

### COMPLETE 3 REQUIREMENTS TO EARN THIS PATCH

Patch Item #SWEET \$1.75 [metallic threads]      Kit Item # SWEETKIT \$3.50

- 1. CHOCOLATE:** In 1900, the first milk chocolate bar was produced in Lancaster, Pennsylvania. What was the name of the company that created it? What is chocolate made from and when was it first discovered? Create something with chocolate in it. Examples: brownies, fudge, cake, chocolate chip cookies, frosting, cocoa, melted chocolate for dipping, etc.
- 2. CREATIVE:** In the 13<sup>th</sup> century, Venice was called the sugar capital of the world. They had decorative sugar sculptures and candy was presented as an art molded and candied into special treats. Create something creative using candy or sweet treats. Examples include: gingerbread houses, castle cakes, artistic cupcakes, decorated cookies, magic wands, chocolate molds, let your imagination soar.
- 3. CANDY:** In the 17<sup>th</sup> century hard candies were enjoyed in England and later passed to the Americans. By the mid 1800's, American factories were creating "penny candy", candy sold by the pound. Have a candy taste test, make your own candy, decorate sweet treats with candy, OR create something using candy. Candy ideas: Jellies, caramel, licorice, taffy, nougat, peanut brittle, and hard candy.
- 4. SEASONAL:** In 1868, the first box of chocolates was created for Valentines Day and in 1902, the first conversation hearts were released. Talk about a holiday, special event, or festival that uses sweet treats as part of its celebration. What do they serve or purchase? If you celebrate this holiday what is your favorite sweet treat? For extra celebrate the holiday, have a cookie exchange, or create sweets to represent the holiday. Examples: Easter, Christmas, Kings Day, White Day, tea party, St. Patrick's Day, Halloween.
- 5. LIQUID:** In the 1900's, the first milkshake was created with a sweet syrup and became popular in the 1930's in soda shops. Create your own sweet treat in liquid form. Examples include: milkshakes, smoothies, slushy, egg nog, hot cocoa, ice cream floats, punch, and lemonade.
- 6. RETRO:** In 1896 tootsie rolls were created and in 1912 lifesavers were debuted. Some sweets of the past are still in circulation while others have been replaced. Learn about candies from an era of time, create a sweet treat from the past, make your own retro candy wrapper OR find a candy that is no longer available from the past.
- 7. DIPPED:** Many retailers specialize in hand dipped sweets. They dip fruits, marshmallows, pretzels, nuts, cookies, pound cakes, peanut butter balls, and much more.  
Choose an item to dip, try a dipped item, OR learn more about dipping sweets
- 8. MARSHMALLOW:** In the 1850's root sap and sugar was fluffed together by the Europeans to create a sweet treat. Today, it is created by using gelatin and starch. Create something from marshmallow OR use it in a different form such as dipped, melted, creative art, or cut into shapes. Examples: Smores, rice krispies treats, popcorn balls, dipped in chocolate and coconut, ice cream toppings, or decorations on treats.
- 9. FRUITY:** Creating sweet treats including some naturally sweet fruits is sometimes healthy and always fun. Create a fruity sweet treat OR try a fruity treats. Examples include: Banana nut bread, baked apples, fruit cups, trail mix, or apple pie.
- 10. GLOBAL:** Sweet treats are created all over the world. Try a new recipe from another country that is sweet OR purchase some sweets at a local global mart to taste test.
- 11. FUN:** Learning about candy or viewing candy through different materials can be fun and educational. Play the Candy Land game, watch the Willie and the Chocolate Factory movie, take a tour of a sweet treat factory or store, have a bake sale, OR fun item of your choice involving candy.
- 12. CAREERS:** Learn about careers in sweet treats. Choose one career and learn more about it. Examples: store owner, bakery, pastry chef, taste tester, factory worker, sales, or graphic art designer for labels and packaging.
- 13. SERVICE:** It is fun to create sweet treats and give them to others. Create sweet treats and donate them to others.
- 14. FROZEN:** Ice and milk concoctions were created in China as early as AD 618 and over time was brought to Europe. Recipes for sherbets, gelatos, and ices were evolved and eventually imported to the United States by 1812 the first ice cream was served by Dolly Madison. Create a frozen treat OR enjoy a frozen treat, OR take a tour of a frozen treat factory or store.
- 15. COOKIES:** Homemade cookies are great any time of the year and the perfect sweet treat for special occasions. Create a cookie of your choice. For extra: have a cookie and recipe exchange with your friends.
- 16. OTHER:** Create a sweet treat of your choice including cakes, cinnamon rolls, pudding, muffins, cupcakes, pies, etc. It can be enjoyed as a family treat or a special occasion.



- Chocolate History**
- Fudge**
- Zebra Brownies**
- Chocolate Dipped Yummies**
- Grandma's Magic Cookies**
- Peanut Kisses**
- Chocolate Spiders**
- Triple Chocolate Pie**
- Black Forest Cherry Cake**

**CHOCOLATE:** In 1900, the first milk chocolate bar was produced in Lancaster, Pennsylvania. What was the name of the company that created it? What is chocolate made from and when was it first discovered? Create something with chocolate in it. Examples: brownies, fudge, cake, chocolate chip cookies, frosting, cocoa, melted chocolate for dipping, etc.

What was the name of the company that created it? Hershey's

Daniel Peter of Switzerland invented a way to make solid milk chocolate by adding condensed milk, made by Henry Nestle. Later Rudolphe Lindt, developed the process to make chocolate a silky texture. Milton Hershey, learned about this process and purchased chocolate equipment and in 1900's created the first milk chocolate bar.



What is chocolate made from and when was it first discovered? It is made from the seeds of the cacao (kah KOW) tree discovered 2,000 years ago in the tropical rainforests of the Americas. In the 1400's, cocoa was then introduced to Europe from South America. First introduced as a bitter drink for the royalty, about 100 years later, it was sweetened with sugar and milk. Slowly it began appearing in cakes, pastries, and then chocolate candy.

<http://www.fieldmuseum.org/Chocolate/history.html>

**Fudge** *Makes 24.* (You can use this recipe for the chocolate or the marshmallow requirement)

¾ cup evaporated milk  
 1 ¾ cups sugar  
 ½ teaspoon salt  
 1½ cups miniature marshmallows  
 1 ½ cups semisweet chocolate chips  
 1 teaspoon vanilla extract



Lightly spray a 9-inch square pan with nonstick cooking spray. Set aside. Combine evaporated milk with sugar in a medium saucepan. Bring to a boil; simmer for 5 minutes. Remove from heat and stir in salt, marshmallows, chocolate chips, and vanilla. Stir until marshmallows have melted. Carefully pour mixture into prepared pan. Sprinkle top of fudge evenly with sprinkles or rainbow candies. Chill in refrigerator for at least 2 hours before cutting in squares.

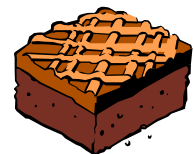
## Zebra Brownies

### **Filling:**

1 [8 oz] package of cream cheese  
 1/3 cup of sugar  
 ½ teaspoon vanilla  
 1 egg

### **Brownie mixture:**

1 box of fudge brownie mix  
 1/3 cup of hot water  
 1/3 cup of oil  
 1 egg



Lightly spray a 9 X 13 inch pan with nonstick cooking spray. Set aside. In a large bowl, combine brownie mixture, hot water, oil, egg and mix well. Spread 1/2 of the brownie batter in the bottom of the pan. Place cream cheese, sugar, vanilla, and egg in a bowl and mix well. Pour cream cheese filling over the batter in the pan. Place spoonfuls of the batter over the top of the mixture. Take a knife and pull through the batter creating a striped pattern. Bake for 30-35 minutes at 350°F.

**Chocolate Dipped Yummies**-Choose a variety of items to dip in yummy chocolate. (*this can cover dipped or chocolate requirement*)

1 package of chocolate melts  
 forks, kabob sticks, etc to use for dipping.  
 pretzels, marshmallows, strawberries, and other items to dip in chocolate  
 wax paper, paper plates  
 Optional: Little gift bags, boxes, ziploc bags to place items in.



Melt the chocolate according to the back of the package. Allow 2-3 people to dunk their items at a time. Give each participant a piece of wax paper, a utensil, and their selected items to dip in chocolate. Mark their name on the waxed paper with a permanent marker. Place the wax paper over the paper plate. This is where they will place their items as they dip them in the chocolate. No double dipping, finger licking etc. The items do not have to be completely covered with chocolate. As they dip each item, they place it on their plate and continue with the next item. After they are cooled, they can eat them or place them in a ziploc bag.

### **Grandma's Magic Cookies**

1/2 cup of butter [1 stick]  
 1 1/2 cup graham cracker crumbs  
 1 [14 oz] can of condensed milk  
 1 cup of chopped walnuts  
 1 1/3 cup of coconut  
 1 cup of semisweet chocolate chips [6 oz.]  
 Optional: Add other layers to the cookie, butterscotch or peanut butter chips, chocolate candies, etc.



Preheat oven to 350° F. Place butter in a 13X9 baking dish. Put it in the oven until the butter is melted. When it is melted, sprinkle graham cracker crumbs over the butter pressing down evenly to form a bottom crust for the cookie. Pour the condensed milk over the crust spreading it out evenly. Sprinkle chocolate chips, then coconut, finish with walnuts. Press down firmly and place in preheated oven. Bake for 25-30 minutes or until lightly browned. Let cool and cut in squares. *Makes 24.* (You can use this recipe for the chocolate or the marshmallow requirement)

### **Peanut Kisses**

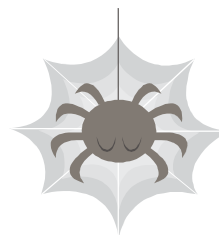
1 3/4 cup of self rising flour  
 1/2 cup butter  
 1/3 cup peanut butter  
 1/2 cup white sugar  
 1/2 cup brown sugar, packed  
 Chocolate kisses



Cream butter, peanut butter, and sugars in a medium bowl. Add egg and vanilla. Beat well. Blend in flour gradually. Roll the dough into 1 inch balls; coat in granulated sugar. Place on ungreased baking sheet. Bake at 375° F for 8-10 minutes, or until golden brown. Take from oven; place a chocolate kiss in center of cookie while warm. Return to oven for 2-5 minutes.

**Chocolate Spiders**

1 cup chocolate chips  
 1 cup butterscotch chips  
 1 cup chopped nuts  
 1 cup chow mein noodles  
 Wax paper



Melt chips in microwave. Mix in nuts and chow mein noodles. Spoon out, drop on waxed paper, cool.

**Triple Chocolate Pie**

2 cups of milk  
 2 (4 oz) packages of chocolate pudding  
 1 (8 oz) tub of cool whip, thawed  
 2 milk chocolate bars, chopped  
 Chocolate syrup  
 1 prepared graham cracker or chocolate crust



Beat milk and pudding mix for 2 minutes in a medium size bowl. Stir in half of the whip topping and 1/2 of the chopped up chocolate bar. Spoon into the crust. Top with the remaining whip topping and chocolate bar. Drizzle some chocolate syrup over the pie. Place in the refrigerator for at least 2 hours.

**Black Forest Cherry Cake**

2 cups flour  
 1 1/2 cups granulated sugar  
 1 1/4 cups milk  
 1/2 cup butter  
 1 1/2 teaspoons baking soda  
 2 eggs  
 1/2 cup cocoa  
 1/2 teaspoon red food coloring (optional)  
 1 teaspoon vanilla extract  
 1 teaspoon of cinnamon

**Filling**

1 (21 ounce) can cherry pie filling, chilled

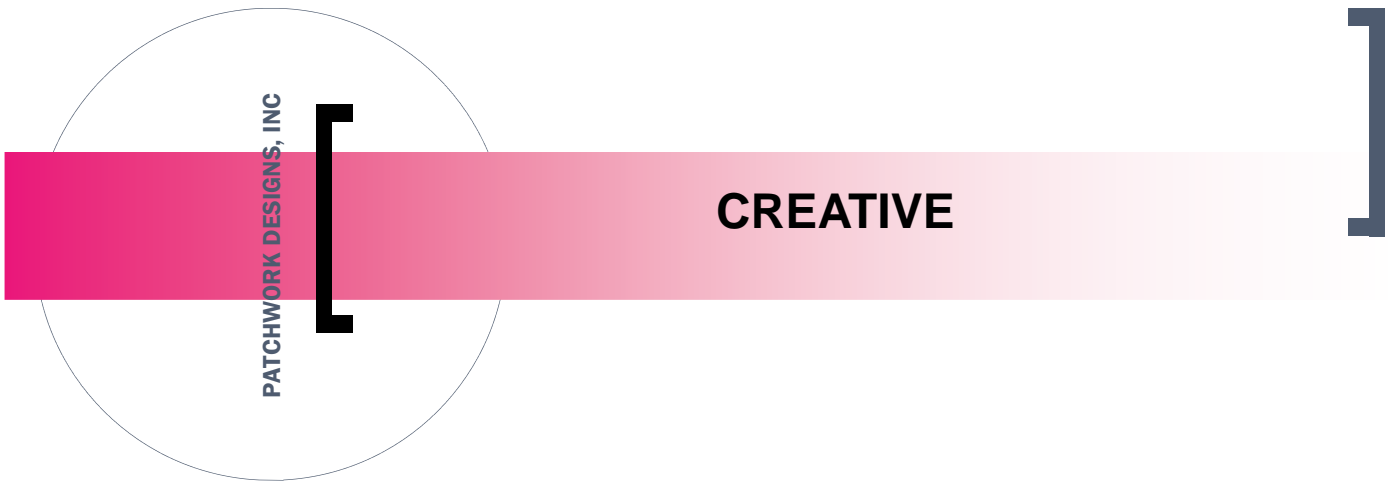
**Frosting**

2 tablespoons powdered sugar  
 1 cup heavy cream, whipped  
 1 teaspoon of vanilla  
 12 maraschino cherries



Preheat oven to 350°. Grease and flour two cake pans. In a small bowl, combine flour and cocoa and set aside. In a medium bowl, combine butter and sugar together and beat until mixed. While continuing to beat add eggs, red food coloring, vanilla extract and cinnamon beat until mixture is creamy. Slowly add flour mixture and mix well on high speed of mixer for at least 3 minutes. Fold beaten egg whites into dough until just mixed. Pour 1/2 of batter into each cake pan. Bake for 30-35 minutes or until toothpick inserted in center comes out clean. Let cake cool in pans thoroughly. Then run a knife around the insides of the pans so cake doesn't stick, and turn out of pans onto wire rack to finish cooling. Slice each cake horizontally to make four layers.

Wait until layers are completely cool to assemble torte. **Filling:** In a small bowl, combine heavy whipping cream, vanilla, and confectioner's sugar and whip until soft peaks form. Apply the whipping cream to the top of the layer of the cake. Spoon pie filling on top of the whip cream. Place the next layer of cake on top of cherry topping. Apply whip cream and filling to the next layer. Continue until all layers are created. Place the final layer on the cake. Frost top and sides of torte with remaining whipped cream and garnish with maraschino cherries. Refrigerate until ready to serve.



- Decorative Cookies**
- Cup of Dirt**
- Cookzee**
- Masquerade Ball Masks**
- Panda Cake**
- Castle Cake**
- Magic Wands**

**Decorative Cookies** (sugar cookies with decorative designs)

1/2 cup butter  
 1 cup sugar  
 2 eggs  
 1 tablespoon milk  
 2 1/2 flour  
 1/2 teaspoon vanilla

Decorative items: icings, sprinkles, candies, chocolate chips, etc.



Cream together the butter and sugar until fluffy. Beat in the eggs one at a time, then stir in the vanilla. Combine the flour; gradually blend into the creamed mixture to form a soft dough. Cover or wrap dough, and refrigerate for 2 hours. Preheat oven to 375° F. Roll out onto a floured surface about 1/4 inch thick surface. Cut into desired shapes using cookie cutters or your own creative designs. Spoon dough on the ungreased cookie sheets about 2 inches apart. Bake for 8 minutes or until golden brown. Decorate after they have cooled.

**Cup of Dirt**

1 package of chocolate sandwich cookies  
 1 large package of instant chocolate pudding  
 gummy worms  
 Plastic cups and spoons



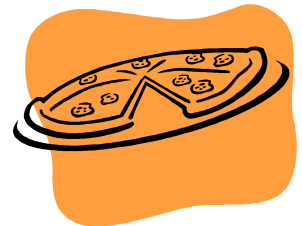
Prepare instant pudding as directed on package, refrigerate.

Remove the cream from the chocolate sandwich cookie and discard. Place the black halves of the cookies on a firm, clean, surface and crush well. Set aside in a bowl.

Remove pudding from refrigerator and place a generous helping at the bottom of the cup. Tap the cup on the counter to level the pudding in the cup. Then simply layer the pudding and chocolate crumbs until the cup is full as desired. Make sure you top with cookie crumbs and a gummy worm.

**Cookzee**

1 roll of sugar cookie dough  
 1 cup semisweet chocolate chips  
 1 cup mini marshmallows  
 Frosting [chocolate or vanilla]  
 Miscellaneous other toppings to your desired taste. [coconut to represent cheese, cut out circles on fruit rollups to represent pepperoni, marshmallow represent sausage, etc]



Roll out the cookie dough to fit on the pizza pan. Place in oven and bake at 350 ° F for 12 minutes or until it is golden brown. Let cook for about 20 minutes prior to decorating.

Frost the cookie with the frosting to represent the sauce and begin adding your toppings. For extra you can let each person decorate their own piece. You will need to cut the cookzee and have each person spoon out their desired toppings from bowls of treats.





## Masquerade Ball Masks

¼ cup flour, plus 2 tablespoons for work area  
 ¼ cup powdered sugar  
 1 roll refrigerated sugar cookie dough  
 Ready-made vanilla frosting  
 Heart cookie cutters  
 Assorted edible decorations



Preheat oven to 350° F. Spray the cookie sheet with nonstick cooking spray.

In a large bowl, knead ¼ cup flour and powdered sugar into cookie dough. Cover and refrigerate for 10 minutes.

Dust work area with remaining 2 tablespoons of flour and roll out dough about ½ inch thick. Using a 2 to 3 inch heart-shaped cookie cutter, cut out 2 hearts per mask. Lay hearts on cookie sheet, overlapping the pointed ends of each heart and press down slightly to shape the dough into one piece.

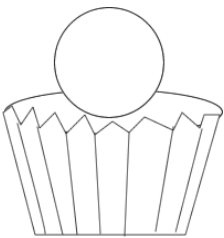
Using the tip of a butter knife, cut out oval-shaped circles in the center of each heart for the eyes of the mask. Bake cookies for 12 minutes. Remove from oven and cool 10 minutes. Then frost and decorate with assorted candies. *Makes 8 to 10.*

## Panda Cake

Vanilla cake mix and ingredients needed per box instructions  
 40 Oreos ®  
 1 container of vanilla frosting  
 cupcake liners (small and regular size)  
 Chocolate cookie crumbs (create your own or purchase pre crushed)  
 Oreo O's ® cereal  
 Black frosting in a tube

Prepare the vanilla cake mix as directed on the box. Preheat the oven. Divide the batter evenly between the large cupcake pan and a mini cupcake pan. Once the cupcakes are baked and cooled you can start the decorating process. Cut the Oreos ® in half, one cookie per cupcake is needed.

To create the cookie crumbs, remove the cream from the cookies and crush them into crumbs, or use pre crushed cookie crumbs.



**ASSEMBLING THE CUPCAKES:** Frost all the cupcakes with the vanilla frosting. Take the larger cupcake and cover it with cookie crumbs. Now place the smaller cupcake on its side in the center of larger cupcake, securing it with frosting. [as shown]

**CREATE THE EARS:** Place the Oreo O's ® cereal one on each side of the small cupcake to create the ears.

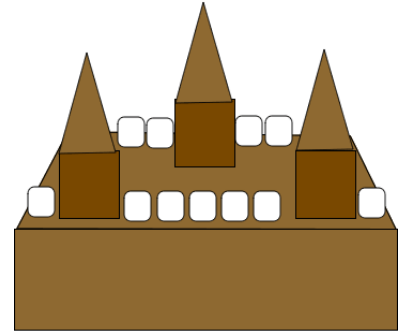
**EYES, NOSE, AND MOUTH:** Use the black icing to draw the eyes, nose and mouth on the panda.

**ARMS:** Place a half of the cookie on each side of the small cupcake, resting on the larger cupcake to create the arms.



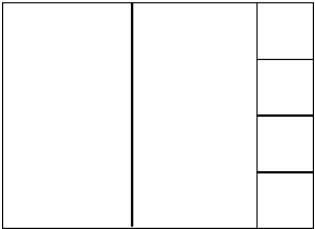
## Castle Cake

- 1 box of cake mix (any flavor)
- 2 containers of white icing
- Decorations
  - fruit leather
  - 5 straight pretzels
  - 3 pointed ice cream cones
  - colored sprinkles
  - pastel mini-marshmallows
- Large serrated knife



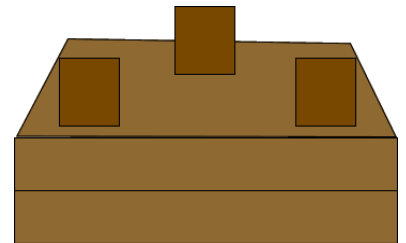
Cook cake in 9x13 inch pan according to package directions. Allow to cool overnight (or place in refrigerator for a few hours). With the serrated knife, cut the cake as shown to the left. You'll have four small squares, but you only need three.

Stack the two rectangle pieces on top of each other, placing a thin layer of icing in-between to keep them in place. Assemble the cake as shown below.



Attach the small pieces to the large piece with icing, using a table knife. Set aside a small amount of icing to use for later and use the rest to ice the entire castle. While icing, don't put too much on because you want the castle to keep its straight edges.

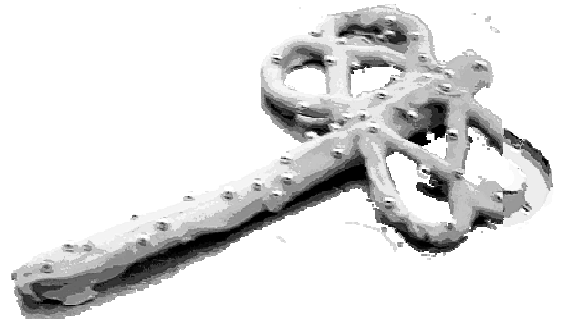
Using a slightly sharp knife, cut a flag shape out of fruit leather and use the pre-set icing to attach it to a pretzel stick. Gently poke the 'flagpole' through the tip of an ice cream cone. Repeat this two more times. Stand the ice-cream cones upside down and ice them and then decorate them with sprinkles. After they are iced and decorated, place them on the three square towers. Arrange the mini-marshmallows along the front side of the castle.



Now decorate your castle! You can make a drawbridge with a graham cracker, bar of chocolate, or cookies and use pretzels as the drawbridge chains. You can add a door, windows, a moat, and trees too!

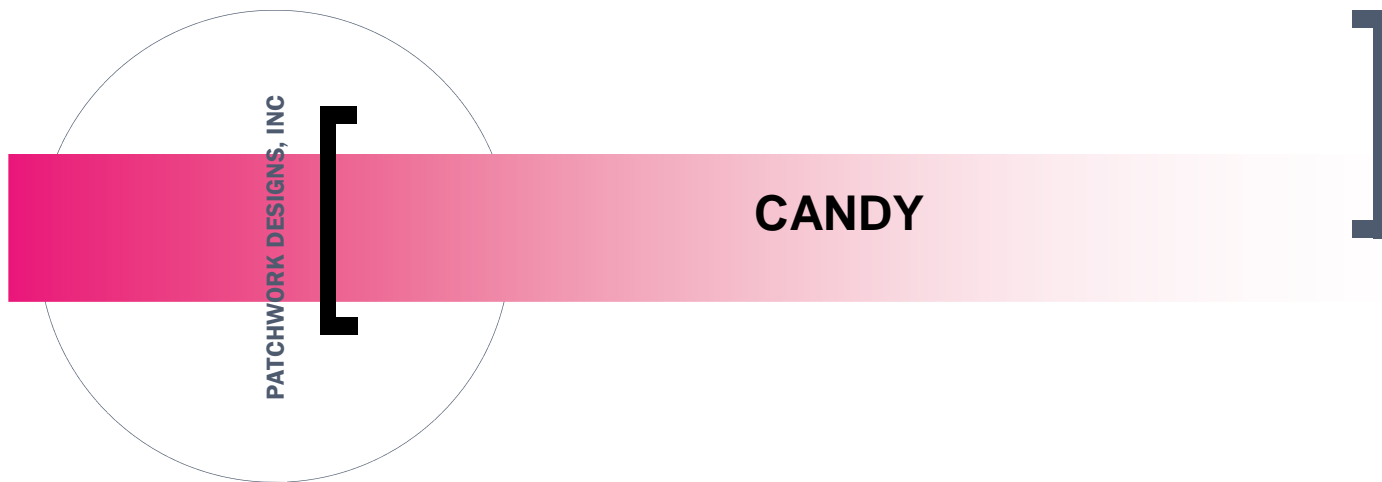
## Magic Wands

- 1 bag of pastel chocolate melts
- 8 (8-inch) pretzel rods
- 16 large pretzel twists
- Wax paper
- Assorted decorating sugars or sprinkles



Melt chocolate according to package directions. Place pretzel rods on wax paper. These are the handles of the wands. Carefully spoon the warm melted candy coating over each pretzel rod to cover completely. Dip each pretzel twist in the chocolate and place one on each side of the upper half of the pretzel rods and just barely touch one another. These form the top of the wand. Sprinkle each pretzel creation with decorations (maybe drizzle different colored chocolate or sugars over it).

Place cookie sheet in refrigerator for 20-30 minutes to allow to harden. Serve.



**Peanut Butter Marble Fudge**  
**Caramel Apples**  
**Caramel Brownies**  
**Peanut Brittle**  
**Salt Water Taffy**  
**History of Candy Timeline**

There are various types of candies from soft and chewy to hard and brittle. This includes caramel, toffee, fudge, peanut brittle, taffy, hard candy, and store bought candy.

### **Peanut Butter Marble Fudge**

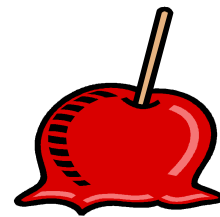
2 pkg. (8 squares each) Semi-Sweet Chocolate  
1 can (14 oz.) sweetened condensed milk  
2 tsp. vanilla  
1/2 cup of peanut butter

Melt chocolate and milk on the stove until chocolate is completely melted. Stir in vanilla. Place in a 9 inch pan. Immediately drop 1/2 cup peanut butter by teaspoonfuls over fudge. Using a knife pull the peanut butter through the chocolate fudge creating a marble effect.

Place in the refrigerator for until firm. Cut the fudge into squares.

### **Caramel Apples**

6 apples  
1 [14 oz] package of caramel candy  
2 tsp. of milk  
Popsicle sticks  
Peanut pieces [optional]



Remove the stem from each apple and press a popsicle stick into the top. Place wax paper on a cookie sheet. Remove all the paper wrappers from caramel candy. Melt the caramel on the stove with milk or place them in the microwave for one minute stirring and then cooking an additional minute. Allow the caramel to cool briefly. Roll each apple quickly in caramel sauce until well coated. Dip the bottom in peanuts [optional] and place on cookie sheet. Enjoy when they have cooled.

### **Caramel Brownies**

Brownie mix (all the ingredients needed to create mix)  
1 [14 oz] package of caramel candy  
2 tsp. of water  
2 teaspoons of powdered sugar  
Pecan pieces [optional]

Prepare the brownie mix according to the box directions, add pecans if desired. Pour the brownie mixture in the 13 X9 inch pan.

Meanwhile in a saucepan combine caramels and 1 tablespoon of water; cook and stir over low heat until melted and smooth. Stir in powdered sugar until smooth. Let cool slightly and spoon over the brownie mixture. Bake in the oven at 350° F for about 30 minutes or until brownies look done.

## Peanut Brittle

1 cup of white sugar  
1/2 cup of light corn syrup  
1/4 tsp. of salt  
1/4 cup of water  
1 cup of peanuts  
2 tablespoons of butter  
1 teaspoon of baking soda  
Candy thermometer



Lightly butter a cookie sheet that has four sides, and set aside. Over medium heat in a saucepan place sugar, corn syrup, salt, and water. Stir until sugar is dissolved, bring to a boil. Stir in peanuts and clip the candy thermometer on the side of the saucepan, careful not to touch the bottom of the pan. Continue cooking until the thermometer reaches 300° F. You can also test it by placing a drop of the mixture in cold water. If it separates in hard brittle threads it is done. Remove from heat add butter and baking soda. Pour onto buttered cookie sheet, spreading it out on the cookie sheet with a fork or spatula. Let cool and break peanut brittle into pieces by tapping the candy with the bottom of a butter knife. Store in an air tight container.

## Salt Water Taffy

2/3 cup corn syrup  
1 tablespoon butter  
1/2 cup water  
1/2 teaspoon salt  
Wax paper





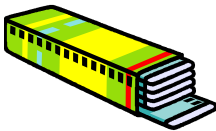


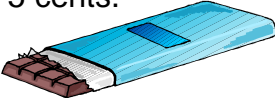









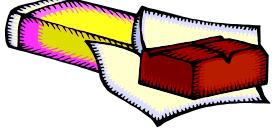
Lightly butter a cookie sheet that has four sides, and set aside. Lay out wax paper on a large cookie sheet. Blend the sugar and cornstarch together in a medium bowl. Place sugar cornstarch mixture, corn syrup, butter and water in a saucepan, stir together. Clip the candy thermometer on the side of the saucepan, careful not to touch the bottom of the pan. Continue cooking until the thermometer reaches 256° F. You can also test it by placing a drop of the mixture in cold water. If a small ball forms in the water then it is done.



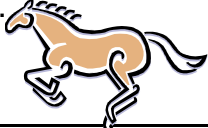








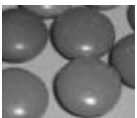



Add salt to the mixture and pour onto a greased cookie sheet allow to cool slightly until the mixture can be handled. As soon as candy is cool enough to handle, knead it until it becomes firm light in color and difficult to pull, place butter on your hands if it becomes too sticky.

**Divide candy in half and pull into rope 1 inch in diameter. Cut taffy into 1 inch pieces, wrap each piece individually in waxed paper.** Stretch the taffy into rolls, snip with an oiled scissors into bars or 1 inch pieces, place on wax paper.

After you have cut all the taffy cut wax paper large enough to wrap around the cut taffy. Place an area with low humidity.

**CANDY TIME LINE FOR UNITED STATES OF AMERICA**

<p><b>1868-</b> Richard Cadbury introduces the first Valentine’s Day box of chocolate</p> 	<p><b>1871–</b> First taffy produced in Cincinnati Ohio, by Doscher’s confections.</p> 	<p><b>1893-</b> William Wrigley, Jr. Produces Juicy Fruit and Spearmint gum.</p> 	<p><b>1895-</b> First caramel cream was produced by August Goetze.</p>
<p><b>1896-</b> The tootsie roll was introduced in New York by Leo Hirshfield. It was named after his daughter ‘tootsie’.</p> 	<p><b>1898-</b> Goelitz confectionery introduced candy corn for Halloween.</p> 	<p><b>1900-</b> Milton Hershey of Lancaster, PA produced the first milk chocolate bar. It sold for 5 cents.</p> 	<p><b>1900-</b> American Candy begins producing candy. The specialize in wax lips and fangs.</p> 
<p><b>1901-</b> NECCO wafers are introduced. [New England Confectionery Company]</p>	<p><b>1902-</b> Necco makes the first valentine conversation hearts.</p> 	<p><b>1905-</b> The first peanut bar was created by Squirrel Brand Company.</p> 	<p><b>1906-</b> The first candy kiss was produced in their popular silver wrapper.</p>
<p><b>1912-</b> Lifesavers is produced in peppermint flavor by Clarence Crane of Cleveland, OH.</p> 	<p><b>1913-</b> Goo Goo Cluster was produced. It was the first bar to have chocolate, caramel, marshmallow, and peanuts.</p> 	<p><b>1914-</b> First black licorice is produced by American Licorice.</p> 	<p><b>1920-</b> Fannie May Candies opens its first candy shop in Chicago.</p> 
<p><b>1920-</b> The Baby Ruth was produced by Curtiss Candy Company. A candy bar with chocolate covered peanuts and nougat, named for President Grover.</p>	<p><b>1921–</b> First Chuckles candy is released. It is a colorful jelly candy.</p> 	<p><b>1923-</b> Mounds candy car was introduced. It is a double candy bar filled with coconut.</p> 	<p><b>1923-</b> The Mars Family introduces the Milky Way bar, a candy bar with chocolate malt nougat topped with caramel and covered with milk chocolate.</p> 

<p><b>1925-</b> Bit-O-Honey was debuted by Schutter–Johnson Company. It was six pieces of taffy candy wrapped like a bar in wax paper.</p> <p><b>BIT O HONEY</b></p>	<p><b>1926</b> Milk Duds were created to represent a perfect round candy because it didn't work out they called them "duds".</p> 	<p><b>1928-</b> Crunchy Heath Bars was created with toffee crunch and milk chocolate coating. The wrapper had "eat" printed larger than the H on the wrapper.</p> <p><b>HEATH</b></p>	<p><b>1928-</b> H. B. Reese Candy Company produced the Reese's Peanut Butter Cups, named for the man who created them.</p> 
<p><b>1930-</b> The snickers bar, is introduced by M&amp;M/Mars. It was named for a favorite horse owned by the Mars family.</p> 	<p><b>1931-</b> Tootsie Roll Pops are introduced.</p> 	<p><b>1932</b> MARS® Almond Bar introduced by M&amp;M/MARS.</p> 	<p><b>1932</b> Katherine Beecher Butter introduced the melt-in-your mouth butter mints.</p> 
<p><b>1932-</b> Red Hots are made by Ferrara Pan Candy Company</p>	<p><b>1932</b> M&amp;M/Mars introduces the 3 Musketeers Bar, made as a three-flavor bar featuring chocolate, vanilla and strawberry nougat.</p>	<p>1935- Mallo cup is created by Boyer Candy Company.</p> 	<p>1936– First 5th Avenue candy bar, peanut butter crunch covered in chocolate, created by William Luden.</p>
<p><b>1939</b> Hershey's Miniatures chocolate bars are produced.</p> 	<p><b>1940-</b> Plain Chocolate Candies are introduced.</p> 	<p><b>1949</b> Junior Mints offered soft mint centers drenched in dark chocolate.</p>	<p><b>1949</b> Smarties small pastel candy disks are introduced.</p> 
<p><b>1954</b> Marshmallow Peeps are introduced by Just Born, Inc. in the shape of Easter chicks.</p> 	<p><b>1960-</b> M&amp;M/Mars debuts the starbursts fruit chews.</p>	<p><b>1976</b> Introduced by Herman Goelitz Candy Company, Jelly Belly Jelly Beans offers unique flavors in a jelly bean.</p>	<p><b>1978</b> Hershey's Reese's Pieces bite-size candies.</p> 
<p><b>1979</b> TWIX Caramel Cookie Bars introduced in the U.S. by M&amp;M/MARS</p>	<p><b>1980</b> Goelitz introduces the first American-made gummy bears and gummy worms.</p> 	<p><b>1981-</b> SKITTLES Bite Size candies are introduced.</p> 	<p><b>1992</b> DOVE Dark Chocolate</p> 





- Cob Web Cupcakes**
- Jack O Lantern Cake**
- Red White and Blue Cupcakes**
- Seasonal Crunch Bunch**
- Special Holiday Swirl Cookies**



## **Cob Web Cupcakes**

1 prepackaged box of cake mix  
(all ingredients needed per the cake box)  
muffin pan  
cupcake papers  
chocolate icing in a tub  
white gel icing  
toothpicks



Prepare the cake mix according to the directions on the package. Spoon them into the cupcake papers. Wait until the cupcakes are cooled and frost them with chocolate frosting.

Begin drawing circles on the brownies like a bulls eye. Use the toothpick to pull the lines in the web.

Other variations to try: Cookies, brownies, cake, or pie.

## **Jack O' Lantern Cake**

2 boxes of prepackaged cake mix  
(all ingredients needed per the cake box)  
bundt pan  
white icing in a tub  
orange food coloring  
black and green icing in a tube  
cardboard to cover the hole at the top



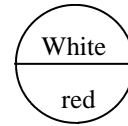
You will need to create two cakes to make the Jack O Lantern cake. This works best if you have two bundt pans, but you can use just one. After the cake cools, frost the top of the FIRST bundt cake any color. Place the SECOND bundt cake upside down on the FIRST bundt cake. This creates the pumpkin shape.

Spoon out the white frosting into a medium sized mixing bowl. Place orange food coloring in the icing until it reaches the color of orange that you desire. Begin frosting the outside of the cake being careful not to scrape the cake as you frost. Scraping the cake may cause unsightly crumbs in the frosting. If this happens, just go back over it when you have finished frosting the remainder of the cake.

Begin drawing triangles for the eyes and nose with black icing. Finish with a Jack O' Lantern smile. Use the green icing to pipe on the top for stem and continue down the side with a vine pattern (optional)

## **Red White and Blue Cupcakes**

1 box of yellow cake mix (all the ingredients needed to bake the cake)  
White Icing (in the tub)  
Blue sprinkles (or blueberries)  
Red Sprinkles (or strawberries)



Bake 24 cupcakes as directed on the back of the cake box. Let cool.  
Ice the cupcakes with white icing. Align the cupcakes in a straight line 6 across 4 down. The first 3X2 square should be covered with blueberries or blue sprinkles. The remainder of the cupcakes draw a line down the center horizontally and leave one half white and decorate the other half with strawberries or red sprinkles.

## **Seasonal Crunch Bunch**

1 bag [16 oz] of white or regular chocolate chips  
3 cups crispy cereal  
1 1/2 cups toasted oat cereal  
1 cup mini pretzels  
1/2 cup of nuts  
1/2 cup seasonal candy: Candy corn, jelly beans, crushed peppermint candy, etc.

Melt chocolate in a large saucepan over low heat, stirring until melted. Combine all the other ingredients in a large bowl. Once chocolate is melted stir into mixture. Pour into pan, sprayed lightly with oil, let cool and cut in squares.

## **Special Holiday Swirl Cookies**

1 package refrigerated sugar cookie dough  
Sprinkles according to the season  
Flour

Sprinkle the work surface with flour and roll out 1/2 of the dough until it is about 1/4 inch thick rectangle. Sprinkle the top of the dough with your seasonal sprinkles. Roll the dough up like a jelly roll and wrap in plastic wrap, refrigerate for 1 hour. Repeat with the remaining dough, using different sprinkles or the same design.

Preheat the oven to 350° F. Slice the dough and place them 1 inch apart on the ungreased cookie sheet. Bake for 7-9 minutes or until golden brown.

PATCHWORK DESIGNS, INC

**LIQUID**

**Soda and Sherbet Smoothie**

**Ice cream Float**

**Pina Colada Slushy**

**Strawberry Smoothie**

**Orange Jubilee Slushy**

**Milkshake**

**Tropical Punch**

**Color Me Punch**

**Egg Nog**

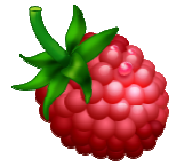
**Pumpkin Punch**

**Pineapple Frosty Punch**

**Nutty Shake**

## Soda and Sherbert Smoothie

1 liter lemon-lime soda, chilled  
1 pint raspberry or lemon sherbet  
1 can whipped cream topping  
Fresh raspberries



Pour lemon-lime soda into 8 glasses, filling about  $\frac{3}{4}$  full. Place 2 scoops of sherbet in each glass of soda. Garnish with whipped cream topping and fresh raspberries. Serve immediately or the sherbet and whipped cream will melt!

## Ice Cream Float

Favorite Soda pops (everyone can bring their own can or use a 2-liter container)  
2 scoops of vanilla ice cream per creation  
cup  
spoon or straw



Place two scoops of vanilla ice cream inside the glass. Slowly pour the soda over top of the ice cream. This will create a frothy cream effect. Add the spoon or straw and enjoy.

## Pina Colada Slushy

1 cup of pineapple juice  
1/2 cup of coconut milk  
1/2 cup of crushed pineapple  
2 cups of ice [or near the top of the blender]



Place pineapple juice, coconut milk, pineapple, and then ice to the blender. Blend at high speed and pour into glasses to serve. For extra, add a straw.

## Strawberry Smoothie

9 strawberries  
1/2 cup milk [use skim for healthier version]  
1/2 cup of plain yogurt  
3 tablespoons of sugar  
2 teaspoons of vanilla extract  
12 ice cubes



Place strawberries, milk, yogurt, sugar, and vanilla. Top with the ice. Blend until smooth and creamy. Pour into classes and serve.

**Orange Jubilee Slushy**

1 [6 oz.] can of frozen concentrate orange juice  
 1 cup of milk  
 1 cup of water  
 1/2 cup of sugar  
 1 teaspoon of vanilla  
 12 ice cubes



Place orange juice, milk, water, sugar and vanilla in the blender. Top with ice and blend. Pour into glasses to serve.

**Milkshake**

3 cups of vanilla ice cream (chocolate may be substituted for chocolate lovers)  
 3 cups of milk  
 3/4 teaspoon vanilla extract  
 Blender/straws



Combine ice cream, milk and vanilla in a blender. Blend until smooth, about a minute. Makes about 6 servings, according to the cup size.

**Tropical Punch**

1 [16 oz] container of pineapple juice  
 1 [16 oz] container of mixed berry juice  
 1 [2-liter] container of ginger ale  
 Pineapple slices [in own juice]



Combine pineapple juice and mixed berry juice in bowl. Add ginger ale at least 1/2 of the container then continue adding until it tastes to your liking. Place the pineapple slices on top of the mixture in the bowl for garnish.

**Color Me Punch**

4 1/2 cups of sugar  
 5 1/2 quarts of water  
 2 cups of lemon juice  
 2 cans of frozen lemonade [12 oz each]  
 1 bottle of chilled ginger ale  
 1/4 cup of hot water and food coloring



In a large container, combine sugar, water and lemon juice. Stir together until it is dissolved. Stir in lemonade. Place a few drops of [chosen color for punch] food coloring in the hot water, stirring with a spoon. Add to the punch. Refrigerate until you wish to serve. Pour the punch in a punch bowl and add ginger ale just before you serve it.

**Egg Nog**

- 1 carton of frozen egg beaters [8 oz]
- 1/4 cup of water
- 1 cup of instant non fat dry powder
- 1/4 cup granulated sugar
- 1/2 teaspoon of vanilla
- 1 teaspoon nutmeg
- 12 ice cubes



In a blender combine egg substitute, water, dry milk, sugar, vanilla and nutmeg. Add ice cubes and blend together. Continue blending until it is smooth and frothy.

**Pumpkin Punch**

- 1 quart of vanilla ice cream
- 2 1/2 cups of canned pumpkin pie filling
- 1 teaspoon of nutmeg
- 1 teaspoon of cinnamon
- 1 bottle of apple cider
- 1 liter of ginger ale



Place vanilla ice cream, nutmeg, cinnamon, and pumpkin pie filling in a medium bowl and stirring until well blended. Place in the freezer for at least 2 hours. Place ice cream mixture in the center of the punch bowl pour the ginger ale on the mixture and finish off with the apple cider. Blend until smooth and serve.

**Pineapple Frosty Punch**

- 1 [16 oz] container of pineapple juice
- 1 container of orange sherbet
- 1 [2-liter] container of ginger ale



Place sherbet in the bottom of the punch bowl and pour in ginger ale over the sherbet. Add pineapple juice at least 1/2 of the container then continue adding until it tastes to your liking.

**Nutty Shake**

- 1/2 cup of chunky peanut butter
- 1/2 cup of chocolate syrup
- 1 cup milk
- 1 cup of butter pecan ice cream
- 1 cup of vanilla ice cream



Place peanut butter, chocolate syrup, milk and ice cream in the blender. Blend until smooth and pour into glasses to serve.

PATCHWORK DESIGNS, INC

**RETRO**

**Gingerbread Cookies  
Hot Chocolate Mix  
Chocolate Chip Cookies  
Chocolate Minty Pie  
Peanut Butter Balls  
Banana Spilt Cake**

**Gingerbread Cookies** - Mothers would cut out letters from gingerbread to help teach the children their letters at a young age.

1/3 cup shortening  
 1 cup packed brown sugar  
 1 1/2 cups dark molasses  
 2/3 cup cold water  
 7 cups self rising flour  
 1 teaspoon ground allspice  
 1 teaspoon ground ginger  
 1 teaspoon ground cinnamon



Preheat oven to 350 degrees. Mix shortening, brown sugar, and molasses thoroughly, stir in water. In a separate bowl, mix together flour, ginger, and cinnamon. Slowly add blended flour and spice mixture into the other bowl until mixture is smooth. Chill in the refrigerator for about 1 hour.

Roll the dough about 1/4 inch thick. Cut out with cookie cutters or cut out letter shapes with a butter knife. Bake for about 10 to 12 minutes. Cool slightly, then carefully remove from baking sheet to cooling rack.

**Hot Chocolate Mix** - During the 70's homemade hot chocolate mixes became popular in the winter months.

2 cups of powdered sugar  
 8 cups of non-fat dry milk powder  
 1 cup of unsweetened cocoa powder  
 Quart jar or container to place the mix in

Place sugar, dry milk and cocoa in a large bowl mixing together thoroughly. Place 1/3 of cup of mixture in a mug and add boiling water. Stir until it is dissolved. Serve warm. Store the remaining mixture in an air tight container.



**Chocolate Chip Cookies** - A traditional cookie introduced years ago.

3/4 cup sugar  
 3/4 cup packed brown sugar  
 1 cup butter  
 1 large egg  
 2 1/4 cups self rising flour  
 2 cups semisweet chocolate chips



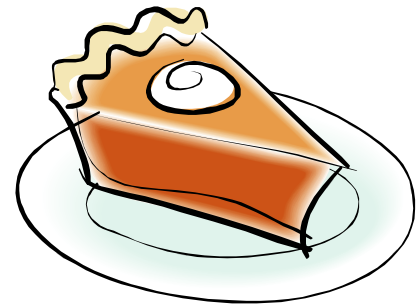
Preheat oven to 375° F. Mix sugar, brown sugar, butter and egg in a large bowl by hand. Stir in flour a cup at a time. The dough will be stiff. Stir in chocolate chips. Drop dough by rounded table-spoonfuls 2 inches apart onto ungreased cookie sheet. Bake 8 to 10 minutes or until golden brown. The centers will be soft.



## DISCOVERING SWEET TREATS

**Chocolate Minty Pie**— When mint became popular pies and candies were created.

Chocolate crumb pie crust (premade)  
2 ½ ounces (about ¾ cup) white chocolate  
1 cup heavy cream  
1 envelope unflavored gelatin (2 ½ teaspoons)  
¼ cup milk  
2 large egg yolks  
2 large eggs  
2 tablespoons sugar  
¼ cup crème de menthe  
Double boiler  
Mini chocolate chips [optional for garnish]



Chop the white chocolate and place it in a medium bowl. In a small saucepan, over medium heat, add ½ cup of the cream and bring to a simmer. Pour it over the chocolate and whisk it together until it is smooth. Stir in the remaining ½ cup of cream and refrigerate for 30 minutes.

Place the gelatin and milk in a small bowl, blend together and set aside.

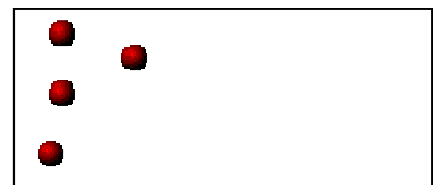
Combine the yolks, eggs, and sugar in a medium bowl. Pour into the top of double boiler and place over slowly boiling water. Stir together in the pan until it is warm, but not scrambled eggs. Remove from the heat and beat with the mixture until the mixture is thick, about 2 minutes. Add crème de menthe.

Place the bowl of gelatin over the simmering water for about 1 minute or until the gelatin is dissolved. Pour into egg mixture and set aside.

Take white chocolate mixture out of the refrigerator and mix it until it is thick. Fold into the egg mixture. Pour the filling into the pie shell and refrigerate until set, at least 2 hours or overnight. Serve with mini chocolate chips on top.

**Peanut Butter Balls**— A favorite in many households from the past.

2 cups of peanut butter  
1 ½ pounds of powdered sugar  
2 sticks of butter  
2 teaspoons of vanilla  
13 oz of semi sweet chocolate chips  
½ cake of paraffin wax  
Toothpicks and wax paper



Line trays or plates with wax paper, making sure they fit in the refrigerator.

Combine peanut butter, sugar, butter, and vanilla. Blend by hand. Roll mixture into balls and place on a tray or plate. Cut the wax into small pieces and melt wax in a double boiler. Add chocolate to the melted wax and stir together. Once the mixture has liquefied, place a toothpick in the center of the peanut butter ball and dip it in the chocolate. Set on the tray lined with wax paper and refrigerate to cool the chocolate around the outside.

**Banana Spilt Cake**— During the 50's cakes being frosted in between layers and mixed up cakes were introduced with fruits, nuts and lots of other fun additions.

For the cake:

Nonstick vegetable spray  
2 ½ cups cake flour  
1 teaspoon baking soda  
¼ teaspoon baking powder  
¼ teaspoon salt  
¾ cup (1 ½ sticks) unsalted butter  
1 ¼ cups sugar  
3 large eggs  
3 large, ripe bananas  
½ cup sour cream  
1 teaspoon vanilla extract

For assembling the cake:

4 bananas  
Ice cream  
Chocolate Fudge Sauce  
Whip cream  
Cherries [optional]



**Cake:** Preheat oven to 350° F. Spray the bread loaf pan with nonstick vegetable spray. Line the bottom with a rectangle of baking parchment. Mash the bananas in a bowl until they have a well blended texture. Stir in sour cream and vanilla, set aside.

Into a large bowl, mix together flour, baking soda, baking powder, and salt. Place butter and sugar in a separate bowl using a mixer blend at high speed for 15 seconds. Add the eggs, one at a time, beating until each is well blended into a light and fluffy mixture, about 6 minutes more.

Using a mixer on the lowest setting, add about 1/3 of the banana mixture to the egg mixture. Beat in half of the flour, then another third of the banana mixture. Finish with the remaining bananas mixture and then the flour mixture.

Spread the batter in the prepared pan and bake for 40 minutes.

**Assembling the banana spilt cakes:** Peel the bananas and slice them about ½-inch thick. After the cake is completely cooled trim off the top, ends, and bottom. Slice the cake into 1/2 inch thick slices. Place the cake slice in the bottom of a bowl and add a handful of banana slices. Top with vanilla ice cream, hot fudge topping, whip cream, and top with a cherry.

\*Always make with ripe or very ripe bananas. The skins should be speckled with black and show no signs of green. The flesh should be soft, but not stringy or watery.

PATCHWORK DESIGNS, INC

## MARSHMALLOW

**Marshmallow Princess Wands**  
**Microwave S'mores**  
**S'mores Pie**  
**Moonlight Pies**  
**Krispy Treats**  
**Popcorn Balls**  
**Hidden Treasure Cupcakes**  
**Marshmallow Chip Cookies**

**Marshmallow Princess Wands** (makes 12)

Assorted candies and sprinkles  
 1 pound vanilla candy coating or vanilla almond bark  
 12 craft sticks, colored or plain  
 12 large marshmallows, colored or white

Place assorted candies and sprinkles in several small bowls. Melt 6 squares of vanilla coating according to package directions. Insert a craft stick into the bottom of each marshmallow. Holding the stick, dip each marshmallow into the melted coating and then dip coated marshmallow into assorted candies.

Place marshmallow pops on a baking sheet and put in the freezer for 5 minutes to harden the coating quickly. Keep marshmallow pops in the freezer until ready to eat.

When ready to serve, tie a little ribbon or metallic pipe cleaner around the stick for decoration.

**Microwave S'mores** (Ingredients needed per person)

2 Graham Crackers  
 1 Marshmallow  
 4 squares of Hershey chocolate bar

Place one graham cracker square on plate, 4 squares of chocolate bar, top with one marshmallow, top with the other half of the graham cracker square

Cook in microwave 10 seconds on high until marshmallow is partly melted.

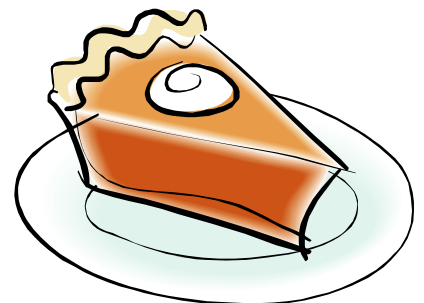
Take out, squish together and enjoy!  
 If the s'mores is not melted enough, put in for another few seconds.

Note: Microwaves vary, if yours is very powerful, start w/5 seconds and increase time until melted to your liking.

**S'mores Pie**

1 ready made graham cracker pie crust  
 Graham crackers [drizzle on top]  
 1 [7 oz] jar of marshmallow cream  
 1 small box of instant chocolate pudding

Spread the marshmallow cream in the graham cracker crust. Prepare the pudding according to the package directions and pour it over the marshmallow cream. Cover the pudding with graham crackers. Place in the refrigerator and let it chill for an hour.



## Moonlight Pies

1 7 oz. jar marshmallow crème (vegetarian available at organic supermarkets)  
 Assorted food coloring  
 24 chocolate wafer cookies, non filled  
 Assorted candy decorations and sprinkles

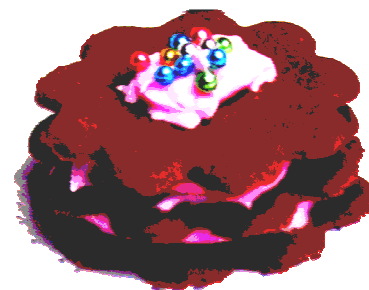
Put ½ cup marshmallow crème in each of three different bowls. Add a different food coloring to each bowl and stir to blend.

Take a wafer cookie and place about ½ teaspoon marshmallow crème on top. The rounded side of the wafer should be placed on top of the marshmallow crème. Repeat process.

Place a dollop of marshmallow crème on top of cookie. Experiment and have fun with different cookie and color combinations.

Garnish the top of each moon pie with candy decorations of your choice. Serve immediately.

*Makes 12 if stacked 2, 8 if stacked 3 cookies high.*



## Krispy Treats

6 cups of Krispy cereal  
 1 [10 oz] package or 4 cups of miniature marshmallows  
 3 tablespoons of butter  
 Cooking spray

Spray a 13 X 9 pan with cooking spray and set aside. Melt butter in a large saucepan over low heat. Add the marshmallows and stir together until completely melted. Remove from heat. Add the krispy cereal, stirring until all the cereal is completely coated. Pour the mixture into the pan. Spray a spatula with cooking spray, and press the mixture down into the pan until it is flat. Let cool and cut into squares to serve. *Optional: Substitute your favorite cereal for the krispy cereal.*

## Popcorn Balls

6 cups of popcorn, popped  
 1 [10 oz] package or 4 cups of miniature marshmallows  
 3 tablespoons of butter  
 Wax paper

Pop the popcorn plain, air poppers work best, set aside. Melt butter in a large saucepan over low heat. Add the marshmallows and stir together until completely melted. Remove from heat. Add the popcorn, stirring until all the cereal is completely coated. When it is cool enough to touch, butter your hands and shape the popcorn mixture into balls. Lay on the wax paper. Makes about 10 balls.

*Optional: Add in other items to make the popcorn balls to make them for special occasions or add a twist to the recipe.*

*Try adding raisins, peanuts, fruity cereal, gummy bears, or food coloring etc. When adding these ingredients make sure you add them to the marshmallow mixture before you place the popcorn in it.*



## **Hidden Treasure Cupcakes**

1 box strawberry cake mix  
Apple juice  
1 teaspoon vanilla extract  
½ teaspoon almond extract  
1 cup miniature marshmallows (white or colored)  
1 prepared container vanilla frosting  
1 cup powdered sugar  
½ cup teaspoon almond extract  
Lime green paste food coloring (or any color you want)



Preheat oven to 350° Fahrenheit. Place 24 paper liners into muffin cups and spray the inside of each with nonstick cooking spray. Set aside. (If you don't have a muffin tin or paper liners, you can use metal muffin liners and just put them on a flat cookie sheet to bake).

Make cake mix according to package directions, substituting apple juice for water and adding vanilla and almond extracts.

Carefully fold marshmallows into batter and fill each muffin cup 2/3 full.

Bake for 15 to 20 minutes. Remove from oven and cool in pan on wire rack for 10 minutes.

Remove cupcakes from pan and cool another 15 minutes before frosting. (A good trick is to put them in the refrigerator for a few minutes to speed up the process).

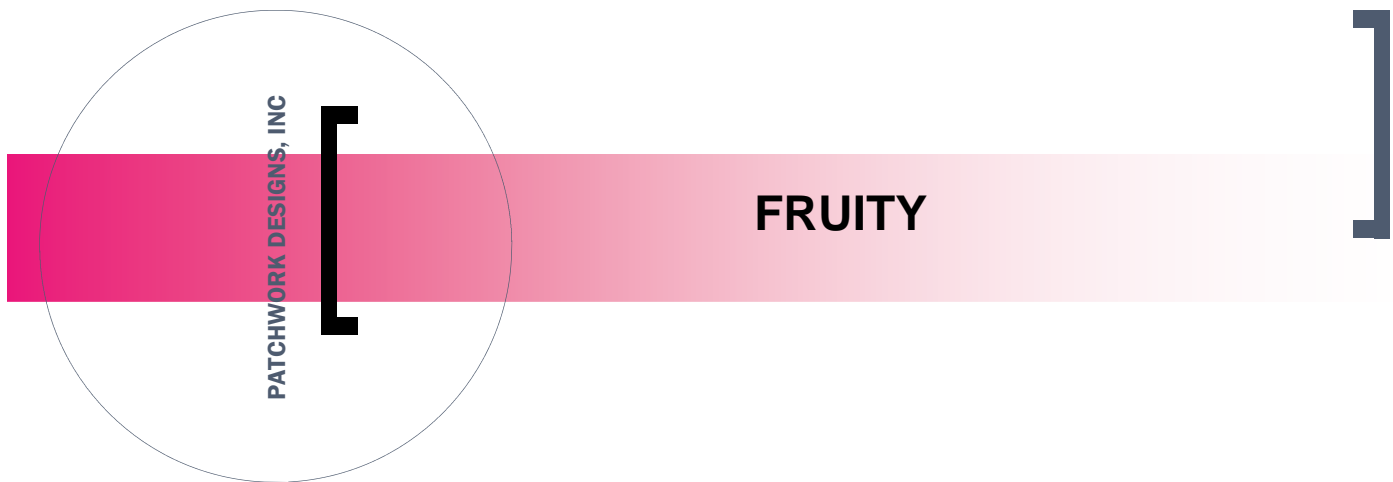
To make the frosting: mix canned frosting, powdered sugar, almond extract, and food coloring in a medium-sized bowl. Frost each cupcake generously with frosting. You can decorate these with crumbs, gummy shapes, or sprinkles or leave them plain and yummy.

## **Marshmallow Chip Cookies**

1 cup semisweet chocolate chips  
1/2 cup butter, softened  
1 cup sugar  
2 large eggs  
1 teaspoon vanilla  
1-1/2 cups self rising flour  
1 cup chopped pecans  
1/2 cup milk chocolate chunks  
1 cup mini marshmallows

Preheat oven to 350° Microwave semisweet chocolate chips in the microwave on HIGH for 1 minute, stirring 1/2 way through. Place butter and sugar in a bowl and mix on medium speed with a mixer. Add eggs, beat well. Blend in the vanilla and melted chocolate. Add the flour to the bowl, continuously stirring until well blended. Stir in the chopped pecans and 1/2 cup milk chocolate chunks.

Grease a cookie sheet with butter and drop the dough by teaspoons about 2 inches apart. Press 3-4 marshmallows into the center of each cookie. Bake for 10 to 12 minutes or until golden brown.



- Banana Nut Bread**
- Date Balls**
- Fruit Salad**
- Apple Pie**
- Cherry Delight Pie**
- Apple Strudel**
- Applesauce Bread**



**Banana Nut Bread**-Special thanks to Linda Hershberger for this recipe.

1 cup of sugar  
 1/2 cup butter, softened  
 2 eggs  
 3-4 ripe bananas  
 1 teaspoon of vanilla  
 2 cups of self rising flour



**optional:** 1/2 cup of nuts, chopped

Preheat oven to 350 degrees. Grease and flour loaf pan.

Begin mashing up the bananas and set aside. Cream together sugar and softened butter. Add eggs to the mixture and cream together; add bananas and chopped nuts. Add flour gradually stirring while you are adding the flour. Pour banana bread batter into loaf pan. Bake for 1 hour or until a toothpick inserted in the center comes out clean. Cool completely before slicing.

**Other Substitutions:** Omit nuts and place 1/2 cup chocolate chips instead.  
 Omit nuts and place 1/2 cup of chopped up dried fruit instead.

**Date Balls**- Special thanks to Carol Oandasan for this recipe.

1 stick of butter  
 1 cup of sugar  
 1 beaten egg  
 1 pound of chopped dates  
 1 tsp of vanilla  
 3 cups krispy cereal  
 coconut or chopped macadamia nuts to roll balls in

Place butter, sugar, beaten egg, and chopped dates in a saucepan on low heat, stirring to prevent burning. After it comes to a boil, remove and set aside.

Add vanilla and stir well. Begin adding the krispy cereal one cup at a time, blending well. Shape into balls and roll into coconut or nuts. Place on serving platter.

**Fruit Salad**-This salad should be created using the fruits that are available according to the region you live in.

Banana slices  
 Apples peeled and diced (sprinkle with lemon juice to keep them from browning)  
 Pineapple chunks  
 Strawberries  
 Whip cream

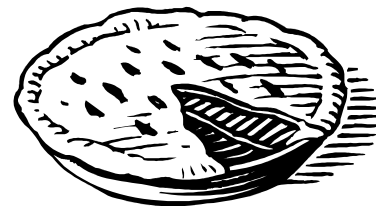
Combine all fruit and toss lightly. Top with whip cream and serve.





## Apple Pie

1 1/2 cups all-purpose flour  
 1/2 cup vegetable oil  
 2 tablespoons cold milk  
 1 1/2 teaspoons white sugar  
 1 teaspoon salt  
 6 apples, cored and sliced  
 3/4 cup white sugar  
 3 tablespoons all-purpose flour  
 3/4 teaspoon ground cinnamon  
 1/2 teaspoon ground nutmeg  
 1/2 cup all-purpose flour  
 1/2 cup white sugar  
 1/2 cup butter



Preheat oven to 350 ° F. **To Make the Crust:** In a large bowl, mix together 1 1/2 cups flour, oil, milk, 1 1/2 teaspoons sugar and salt until evenly blended. Pat mixture into a 9 inch pie pan, spreading the dough evenly over the bottom and up sides. Crimp edges of the dough around the edge of the pie pan. **To Make the Filling:** Mix together 3/4 cup sugar, 3 tablespoons flour, cinnamon, and nutmeg. Sprinkle over apples and toss to coat. Spread evenly in unbaked pie shell. **To Make the Topping:** Using a pastry cutter, mix together 1/2 cup flour, 1/2 cup sugar and butter until evenly distributed and crumbly in texture. Sprinkle over apples. Put pie in the oven on a cookie sheet to catch the juices that may spill over. Bake 45 minutes.

## Cherry Delight Pie

1 tub of 8 oz cool whip  
 1 8oz stick of cream cheese  
 1 cup powdered sugar  
 1 9 inch pre-made graham cracker crust  
 1 16oz can of cherry pie filling \*



Let cream cheese get to room temperature. Using a mixer on medium speed, blend cream cheese, cool whip and powdered sugar together until smooth. Pour creamy mixture into pre-made pie crust. Top with pie filling. \* You can substitute blueberries or blackberries if desired.

**Apple Strudel** The pastry in the strudel is made by stretching the dough until it is paper thin. The recipe uses frozen phyllo dough instead of homemade.



4 medium apples, peeled and sliced thin  
 1/8 cup of raisins  
 1/4 cup of sugar  
 1/4 cup of blanched almonds  
 1/2 teaspoon of ground cinnamon  
 1/4 teaspoon of ground cloves  
 6 sheets of thawed phyllo pastry  
 1 stick of butter, melted (pastry brush)  
 1/4 cup of fine dry bread crumbs  
 Whip cream (optional)

Combine the apples, raisins, sugar, almonds, cinnamon and cloves. Mix well.  
 Place one sheet of thawed phyllo on a damp towel, brush lightly with melted butter.  
 Continue layering the phyllo and brushing lightly with the melted butter.  
 Sprinkle bread crumbs over the top layer of phyllo.  
 Spread the apple mixture over the phyllo, leaving a two inch border all around the edges.  
 Fold the edges inwards about two inches.  
 Starting at the long side, begin rolling the pastry. Using a jelly roll method.  
 Place the pastry seam side down on a lightly greased cookie sheet. Brush with butter.  
 Bake at 375 degrees for 30 minutes.  
 Let cool on a wire rack.  
 When it is cool, slice and serve with whipped cream.

### **Applesauce Bread**

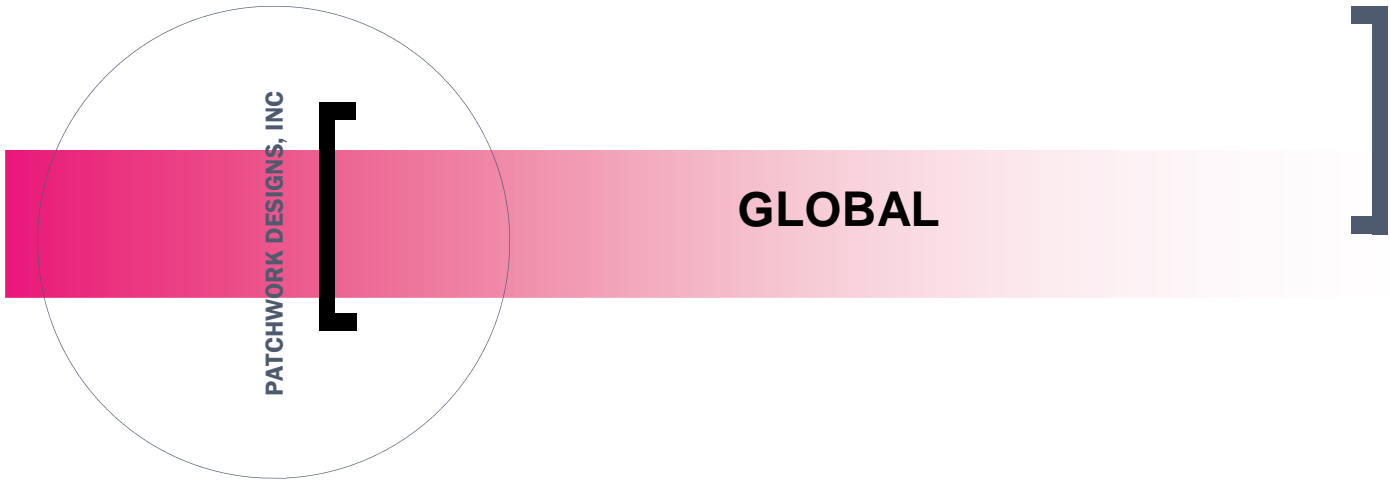
1 cup of sugar  
 1/2 cup of shortening  
 1/4 tsp nutmeg  
 1 cup raisins  
 1 cup of applesauce  
 1 3/4 cup self rising flour  
 butter to grease loaf pan

#### **Glaze:**

1 cup of powdered sugar  
 1 tsp of vanilla  
 milk  
 1/2 stick butter (melted)

Preheat oven to 350 degrees. Cream together sugar and shortening. Add nutmeg and raisins. Stir in applesauce until the mixture is well blended. Grease pan with butter. Pour into pan and bake for 45 minutes.

**Prepare glaze:** Place powdered sugar, vanilla, and melted butter inside mixing bowl. Add milk to mixture until you get the desired consistency of a glaze. Cut the bread in slices and place on serving plate. Drizzle glaze over the bread and serve.



- Crepes– France
- Empanaditas– Mexico
- Strawberry Scones– Ireland
- Brigadeiro-Brazil
- Strawberry Shortcake-USA
- Sticky Toffee pudding– Australia
- Oliebollen-The Netherlands
- Chocolate bread– Scotland
- Almond Cookies– China
- Petite Fours-England
- Maple Syrup Candy-Canada

**Crêpes - France** A very thin small pancake, often stuffed and rolled up. You can also use a pancake batter mix, prepared thinner by adding more water.

1 cup all-purpose flour  
 1 cup milk  
 1 egg  
 1 tsp salt

Let crepe mix stand in fridge for 10 minutes

1 - Heat the frying pan/crepe pan (non stick works best) over medium heat.

2 - Pour about a third of a cup of batter in the pan, and make a circular motion as to just coat the pan, these are to be thin, they are not like pancakes.

3 - After about 2 minutes, just lift the edge of the crepe to see if it is brown, once it is browning, you want to flip the crepe over, and cook for about another minute, but watch it carefully so it does not burn.

4 - Repeat steps 2 and 3 for remaining crepes.

These are usually served warm, you can add fruit topping, nutella, honey, powdered sugar, whip cream or jelly to the crepes.

### **Empanaditas (em-pah-nah-dee-tahs)---Mexico**

1 can crescent rolls (depending on the number of people serving)  
 1 cup sugar  
 1 tablespoon of cinnamon  
 applesauce or jam

Preheat the oven to the temperature directed on the package.

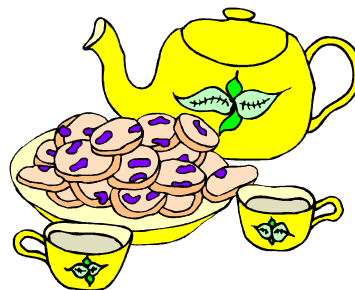
Cut the separate the crescent rolls into the precut triangles.

Cut each triangle in half. Place a spoon full of applesauce or jam in the center, fold over, crimp the edges of the pastry with a fork. Bake in the oven as directed on the package.

While the pastries are cooking mix the sugar and cinnamon in a small bowl. After they have baked and are still warm, sprinkle the pastries with the sugar mixture. Let cool.

### **Strawberry Scones-Ireland**

1 cup strawberries  
 2 1/4 cups all purpose flour  
 3 tablespoons sugar  
 2 teaspoons baking powder  
 1/4 teaspoon salt  
 6 tablespoons butter  
 2/3 cup milk



Preheat oven to 425°. Rinse the strawberries and then cut the tops off. Cut into 1/2 inch pieces, set aside. In a large bowl, mix together dry ingredients. With a pastry blender, blend the butter into the dry ingredients until the mixture looks like coarse crumbs. Stir in the strawberries and mix them until coated. Add milk. With floured hands, gently form mixture into a ball. Roll the mixture out on a floured area until it is about a 1/2 inch thick. Cut dough into a circle pattern with a floured biscuit cutter or cup. Place scones on a greased cookie sheet and bake until golden brown, about 12 minutes. Serve warm with jam or tea. (Makes 12 scones)

**Brigadeiro (Chocolate Balls)- Brazil**

1 (12 oz) can of condensed milk  
 4 tablespoons of unsweetened cocoa  
 1 tablespoon of butter  
 1/4 teaspoon of salt  
 1 cup of chocolate sprinkles  
 wax paper  
 small muffin papers



Combine condensed milk and chocolate powder in a saucepan. Stir constantly over low heat until the mixture pulls away from the sides of the pan. Add the butter and salt. Mix thoroughly over the heat about 2 minutes. Sprinkle a generous amount of sprinkles on wax paper. When the mixture is cool, grease your hands with butter and roll it into balls about 1 inch in diameter and gently roll it in the sprinkles. Place in small muffin papers for serving.

**Strawberry Shortcake- (USA)** After the railroad expansion strawberry shortcake parties started in the 1840s, but printed recipes didn't come until much later.

1 frozen or fresh shortbread loaf  
 1½ to 2 cups of rinsed and sliced strawberries  
 2 tablespoons sugar  
 Whipped cream



Slice the shortbread loaf and let thaw for at least 30 minutes before eating. Prepare strawberries and add 2 tablespoons of sugar. Spoon over shortbread and finish with whip cream.

**Sticky Toffee Pudding– Australia**

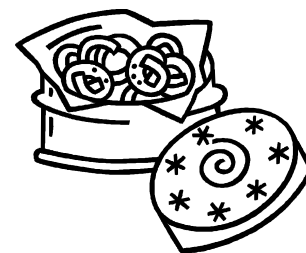
1 cup pitted dates  
 1 teaspoon baking soda  
 1 cup boiling water  
 2 tablespoons butter  
 1 cup firmly packed soft brown sugar  
 2 eggs  
 1 1/2 cups self rising flour, sifted if possible

Preheat oven at 350 degrees. Chop dates. Blend dates and baking soda in a heat-proof bowl. Pour boiling water on top and leave to stand. Cream butter and sugar. Add eggs one at a time, blending well after each addition. Gently fold in sifted flour. Stir in date mixture that was set aside. Pour into a lightly buttered 9 inch cake pan or small square baking pan. Bake for 30-40 minutes, until an inserted toothpick comes clean.

**About 15 minutes prior to the completion of the baked pudding begin to make the sauce.** Combine sugar, cream, vanilla extract and butter in a saucepan. Bring the mixture to a rapid boil stirring constantly. Let simmer for five minutes. Cut pudding into squares and remove them from the pan. Place one square on each dessert plate. Pour the hot toffee over the top. Serve with a spray of whip cream. You may also use chocolate shavings to garnish the whip cream. Serve warm.

**Oliebollen– The Netherlands** Served at Christmas and New Year's Eve.

1 envelope of dry yeast	1 teaspoon of salt
3 tablespoons of sugar	4 cups of all purpose flour
3 1/2 cups of milk, lukewarm	2 cups of raisins, chopped
2 eggs, beaten	3 apples, peeled, cored and diced
1/2 teaspoon of vanilla	Oil for deep frying
Powdered sugar for garnish	



Place the lukewarm milk in a small bowl add yeast and sugar. Stir together and let set for 10 minutes. Peel, core and dice the three apples. Chop raisins.

In a medium mixing bowl beat eggs. Add yeast mixture, vanilla, and salt. Mix together. Slowly stir flour into the mixture. Add fruit to mixture and blend together. Cover with a damp cloth and let rise in a warm place for about 2 hours.

Place oil in the deep fryer and preheat it to create the doughnuts. Spoon a heaping tablespoon of dough into the deep fryer. Remove from oil when they are golden brown, about 10 minutes. Place on paper towels to drain.

Sprinkle with powder sugar while they are warm. Serve warm.

WARNING: Children should not use the deep fryer. Adults be careful of hot oil.

**Chocolate Bread – Scotland** (serve with milk)

Sliced bread  
Butter  
Chocolate Chips



Preheat oven to 350 degrees. Spread butter on top of the sliced bread. Sprinkle with chocolate chips. Place in the oven until the chocolate chips are melted. Serve warm with milk.

**Almond Cookies– China**

1 cup shortening  
2 eggs  
3/4 cup of sugar  
2 eggs  
1 tablespoon of almond extract  
2 1/4 cups of self rising flour  
1/2 cup of almond halves  
1 egg beaten



With an electric mixer in a large bowl, cream together shortening and sugar. Beat in the eggs, one at a time, mixing well. Add the almond extract.

With a party blender or wooden spoon, gradually blend the flour mixture into the shortening. The dough should be fairly firm. Divide the dough in half, roll each into a log, about 1-1/2 inch in diameter. Wrap each log in waxed paper and refrigerate for 4 hours.

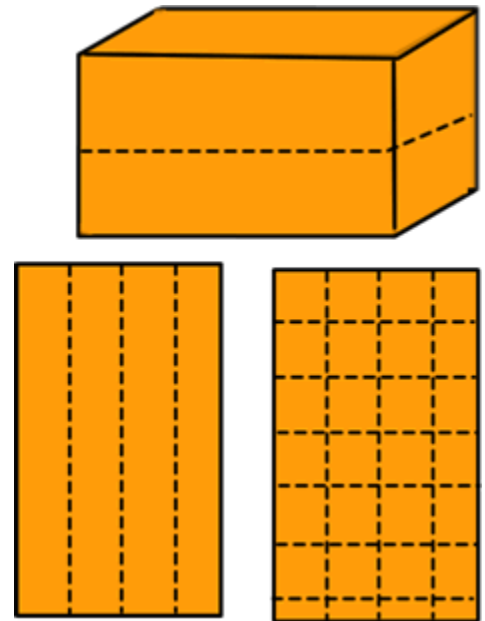
Preheat the oven to 375 degrees F. Cut the dough into 1/4 inch thick slices. Place cookies on an ungreased cookie sheet. Top each cookie with an almond half. Brush cookies lightly with beaten egg. Bake for about 10 minutes, or until light golden brown.

## Petite Fours –England

These dainty treats are wonderful accent to any event or tea.

Frozen large sized pound cake  
 1 [16 oz. box] powdered sugar  
 1 stick of butter  
 1 teaspoon of vanilla  
 2 or 4 tablespoons of milk (create frosting thin enough to drizzle)  
 Food coloring to dye frosting  
 Gel icing or premade sugar flowers for decoration  
 wax paper and tray

Remove the pound cake from the freezer and trim it while it is still frozen. Begin by trimming off all the crust on the sides, bottom and top, making sure that all sides are even like a rectangle box. Slice the pound cake in half, horizontally. Now, cut the pound cake in strips, about the width of a ruler. Proceed to cut the strips into squares, usually the width of a ruler. This will create your shape of the petite four. Place excess cake in the pan that the pound cake came out of. Place wax paper over the tray you will be placing the petite fours on. [make sure it fits in your refrigerator] You can eat the excess pound cake or throw it out.



**For the icing**, combine one box of powdered sugar, one stick of soft butter, and vanilla. Add milk to the mixture until it is smooth and thin enough to drizzle. Add food coloring to the icing OR if you would like more than one color icing. Separate the icing into three bowls. Add food coloring to each one. Take a petite four and rest it on your fingers, use a large spoon and drizzle the frosting over the petite four making sure that the cake is completely cover on the sides and top. Slide the cake off your fingers onto a wax paper lined tray or pan. Continue with each cake until all are complete. You can also place the cakes on a wire rack and drizzle the cakes with icing over that. Place the cakes in the refrigerator, usually overnight. The next day, decorate with gel frosting creating flowers or squiggly designs. Place on a petite four on each plate to serve to your guests.

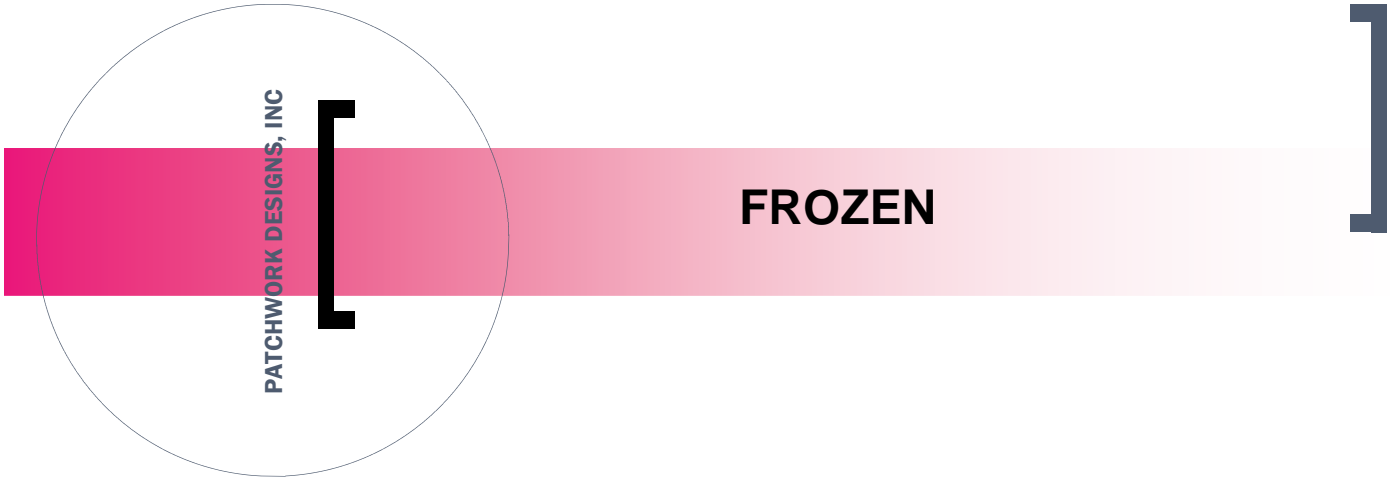
## Maple Syrup Candy or Snow Candy—Canada

This is a traditional recipe from Native Americans in Canada. In the past this candy was poured over clean snow and eaten like “snow candy”

1 1/2 teaspoons butter  
 1 cup maple syrup  
 candy thermometer



Place aluminum foil on the cookie sheet. Place butter in a saucepan melting over medium heat. When the butter is melted add the syrup and place the candy thermometer on the side of the pan. Cook until the mixture reaches 290 degrees F on a candy thermometer or until a few drops of syrup harden if placed in cold water. Quickly pour hot syrup onto aluminum foil on cookie sheet, allow to cool. Tap the pan on the counter to make the candy crack into bite-size pieces. Optional, sprinkle with powdered sugar. Place cooled candy in an airtight container and store in a cool, dry place.



- Homemade Ice Cream Pops**
- Ice Cream Sandwiches**
- Banana Gelato**
- Banana Pudding Gelato**
- Frozen Layer Treat**
- Chocolate Dreamy Pie**
- Peanut Butter Fluff Pie**
- S'mores Ice Cream**
- Ice Cream Sundaes in a Cone**
- Banana Spilt Cake**



**Homemade Ice Cream Pops** - Now you can create your own unique Ice cream pop on a stick.

ice cream

paper cup

wooden popsicle sticks ( found in the craft section)

**Fun additions:** sprinkles, candies, chocolate chips, ice cream toppings.

Place one scoop of ice cream in the bottom of the cup. Use a spoon to press the ice cream down in the cup, so it will mold to the cup. In order for the candies to freeze with the ice cream, it will need to soften a little so the candy will sink into the ice cream. Then you can add syrups or other ice cream toppings. Add another scoop of ice cream and press down firmly with the spoon. Plant the popsicle stick in the center of the ice cream. Cover the top of cup with plastic wrap, to avoid freezer burn. Let freeze for about an hour and serve. You will need to squeeze the sides of the paper cup or tear the cup off of your creation. Enjoy !

### **Ice Cream Sandwiches**

1 quart of your favorite ice cream

24 premade cookies

Wax paper



Let the ice cream soften and place in a large mixing bowl. Place a lined plate or baking sheet with wax paper in the freezer. Spread each cookie with 1/3 cup of ice cream. Top with the second cookie, using a rubber spatula scrap around the edge of the sandwich removing the excess ice cream. As you create the sandwiches, place them in the freezer so they don't melt. Let them freeze for 2 hours then wrap each cookie in plastic wrap and store until ready to eat.

### **Banana Gelato**

2 ripe bananas

1 1/2 cup of milk

1/2 cup of heavy cream

4 large egg yolks

2/3 cup of sugar

1 teaspoon of vanilla extract

1/4 teaspoon of salt

Ice cream freezer



Place the bananas, milk, and cream in a medium saucepan over low heat, stirring constantly for about 10 minutes. Set aside and let it cool for about 5 minutes, then purée in a blender or food processor until smooth, then set aside. Beat yolks and sugar in a large bowl with a mixer at high speed until thick and creamy, about 2 minutes. Take about 1/2 of the banana mixture and add it to the bowl. Now place it in the pan and add the remaining milk mixture in saucepan. Set over low heat, stirring constantly, until mixture coats back of a spoon, about 2 minutes. Stir in vanilla, salt and cream. Pour into large container, cover, and refrigerate at least 2 hours or up to 2 days. Pour mixture into the canister of an ice-cream freezer; freeze according to manufacturer's instructions.

### **Banana Pudding Gelato**

Add 1/2 cup of crushed vanilla wafer cookies and 1/2 cup of mini marshmallows to the finished gelato.

**Frozen Layered Treat**-Different flavors of ice cream and sherbet can be substituted according to your tastes.

1 quart of strawberry ice cream  
1 pint of vanilla ice cream  
1 pint of orange sherbet  
Frozen pound cake



Line a 2 quart plastic bowl with plastic wrap, completely covering the inside of the bowl and securing it over the edges.

**Layer 1:** Let strawberry ice cream soften a little so it is easy to scoop out. Begin with the strawberry ice cream and mash it down with the back of the spoon in the bowl to assist in molding it into the bowl. Place in the freezer for an hour, covering with a piece of plastic wrap.

**Layer 2:** Let vanilla ice cream soften, spread it out in the bowl over the strawberry ice cream. Place in the freezer for an hour, covering with a piece of plastic wrap.

Take the frozen pound cake out of the freezer and cut off the crust on the top, sides, and bottom. Slice it in 1/4 inch thick slices. Set aside.

**Layer 3:** Let orange sherbet soften, spread it evenly out in the bowl over the vanilla ice cream. Cover the top of the bowl with the pound cake slices, creating an even layer. Cover with a piece of plastic wrap and freeze for at least 6 hours. Save the remainder of the pound cake in an air tight container. You can use it later to serve with the ice cream if you wish.

**Serving:** To serve turn the bowl over on a serving plate. Use warm paper towels rub the outside of the bowl so it will soften a little. Slide the bowl back and forth to assist in releasing the ice cream. Once the bowl comes loose, remove the plastic wrap and let stand for a couple minutes. Slice into wedges and serve. If any remains, place back in bowl and enjoy for up to 2 weeks.

## **Chocolate Dreamy Pie**

### **FILLING:**

1 pint of chocolate ice cream  
1/2 cup of hot fudge topping  
1/4 cup of caramel sauce  
1 pint of cookie dough ice cream  
1 1/2 cup of frozen cool whip  
Chocolate candy bar, shaved or chipped

### **CRUST:**

1 1/4 cup of chocolate cookie crumbs, oreos  
2 tablespoons sugar  
1/4 cup of butter

Place the cookie crumbs, butter, and sugar in a bowl and blend together. Press the crust lightly into the 9- inch pie pan and all around the edges creating a pie crust. Place the cookie dough ice cream in large bowl and mash until it becomes smooth. Spoon it in the bottom of the pie pan and spread it evenly. Drizzle the hot fudge over the ice cream, spread it gently with a spatula. Place it back in the freezer for one hour. Soften the chocolate ice cream and spread it on top of the chocolate syrup. Drizzle the caramel syrup over the top and spread it evenly over the top. Place in the freezer for an hour, covering with a piece of plastic wrap.

Remove the pie from the freezer and place the cool whip on top of the pie as a topping. Sprinkle the shaved chocolate bar on top of the pie. Place the plastic wrap over the pie and let it freeze for 4 hours. Let stand for 5 minutes before slicing. If any pie remains, place back in bowl and enjoy for up to 2 weeks.

**Peanut Butter Fluff Pie**

- 1 ready made graham cracker pie crust
- 2 teaspoon vanilla extract
- 1 cup cold heavy cream
- 1 1/2 cup of peanut butter
- 1 14 oz jar of marshmallow cream
- 1 14-oz can of condensed milk



Place marshmallow cream and vanilla in a medium bowl with a mixer until it is smooth, set aside. In another bowl place peanut butter and sweetened condensed milk, blend until smooth. Add the marshmallow cream into the bowl until it is creamy. Remove the beaters and fold in half of the whip cream, gently. Then fold in the remainder of the whip cream, gently. Pour the mixture in to the graham cracker pre-made crust. Cover with the plastic lid and place in the freezer and chill until it is set, at least 4 hours.

**S'mores Ice Cream [made easy]**

- 1 quart of vanilla ice cream
- Graham crackers, crumbled
- 1 1/2 cups of mini marshmallows [pastel or white]
- 1 1/2 cups of chocolate chips



Let the vanilla ice cream soften and place in a large mixing bowl. Cut or crumble the graham crackers into bite size pieces. Add 1 1/2 cups of mini marshmallows, 1 1/2 cups of chocolate chips, and 1 cup of graham crackers to the vanilla ice cream. Add more ingredients until it is your desired portions of marshmallow, chocolate chips, and graham crackers. Freezer the ice cream in a plastic bowl covered with plastic wrap, at least over night. Serve cold.

**Ice Cream Sundaes in a Cone**

- Ice cream cones
- Vanilla ice cream
- Toppings: Sprinkles, nuts, candies, hot fudge, caramel, strawberry etc.



Place a spoon of ice cream in the cone. Drizzle a topping on the ice cream. Place another spoon of ice cream in the cone and drizzle a topping on it. Top with a scoop of ice cream and finish it off with a topping and sprinkles. Enjoy !

**Banana Spilt Cake**

- 1 quart of Neapolitan ice cream
- 1 box of yellow cake mix (prepare according to directions on box)
- 5 bananas
- Toppings: whip cream, cherries, sprinkles, nuts, candies, hot fudge, caramel, strawberry etc.



Bake cake as directed on the box. Let cool in pan. Cut cake into large squares, about 3 inches. Place a square in a bowl and top with a scoop of Neapolitan ice cream and 1/2 of a banana. Top with your favorite topping, whip cream and a cherry.



- Oatmeal Chocolate Chip Cookies**
- Peanut Butter Cookies**
- Peanut Butter and Chocolate Swirl Cookies**
- Candy Cane Cookies**
- Chocolate Krispy Cookies**
- Coco Nutty Cookies**
- No Bake Cookies**
- Snickerdoodles**
- Chocolate Chocolate Chip Cookies**

**Oatmeal Chocolate Chip Cookies**

1 cup of sugar  
 1/2 cup of butter  
 1/4 cup of vegetable oil  
 2 eggs  
 1 teaspoon of vanilla extract  
 1 cup of self rising flour  
 2 1/2 cups of quick oats  
 3/4 cup of chocolate chips  
 1/2 cup of raisins or chopped walnuts

Preheat oven to 375 F degrees. Lightly grease the cookie sheet. In a large bowl, cream together sugar, eggs, butter and oil. Slowly add the flour stirring constantly until well blended. Stir in oats, chocolate chips, and raisins or nuts.

Using a tablespoon scoop out a the batter and place it on the baking sheet about 2 inches apart, they expand out while they are baking. Bake for 10-12 minutes, until cookies are golden brown. Remove from pan and let cool. *Makes about 3 dozen.*

**Peanut Butter Cookies**

1/2 cup of brown sugar, packed  
 1/2 cup of peanut butter  
 1/2 cup of butter  
 1 egg  
 1/2 teaspoon of vanilla extract  
 1 1/4 cup of self rising flour

Preheat oven to 375° F. In a large bowl, cream together sugar, brown sugar, butter, and peanut butter. After it is blended add the vanilla and egg. Slowly add the flour stirring constantly until well blended. Scoop the mixture out with a spoon and roll into balls, about 1 inch in diameter. Place them on a cookie sheet and flatten each one with a fork, using a criss-cross pattern. Dip the fork in flour periodically to keep it from sticking to the peanut butter balls.

Bake in the oven for about 10-12 minutes or until golden brown. Remove from pan and let cool.

**Peanut Butter and Chocolate Swirl Cookies**

1/2 cup of brown sugar, packed	1/2 cup of sugar
1/2 cup of peanut butter	2 tablespoons of milk
1/2 cup of butter	1 cup of semisweet chocolate chips [6 oz.]
1 egg	Wax paper
1 1/4 cup of self rising flour	

In a large bowl, cream together sugar, brown sugar, and butter. Add peanut butter, egg, and milk. After it is blended add the flour. Place the dough on floured waxed paper and roll it out into a rectangle shape about 8 X 15. Melt the chocolate and let cool slightly. Spread over the peanut butter dough. Roll the dough up like a jelly roll, using the waxed paper to assist you. Place in the refrigerator for at least 30 minutes. Remove from refrigerator and preheat oven to 375° F. Slice the cookie dough about 1/4 inch thick and place on an ungreased cookie sheet. Bake for 8-10 minutes. Remove from pan and let cool. *Makes about 48 cookies.*

**Candy Cane Cookies**

3/4 cup of butter, softened  
 1 cup of sugar  
 1 egg  
 2 1/4 cups of all purpose flour  
 Red food coloring

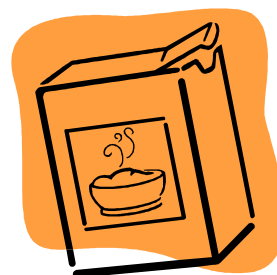


Divide the dough in half. Color one half with red food coloring and leave the other half plain. Roll out each color of dough until they are each about 6 inches long. Twist the dough together, pinching the ends to secure them. Lay them on the cookie sheet and shape them into a candy cane shape. Repeat.

Bake on an ungreased cookie sheet for 8 to 10 minutes, or until golden brown. Makes 2 dozen.

**Chocolate Krispy Cookies**

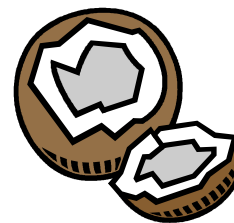
1 3/4 cup of butter  
 1 cup sugar  
 3 cups of self rising flour  
 1 1/2 teaspoon of vanilla extract  
 1 cup of walnuts, chopped  
 1 [12 oz] bag of chocolate chips  
 2 1/2 cups of krispy cereal



Place butter, sugar, and vanilla in a bowl and mix together. Add flour and mix well. Stir in chocolate chips, walnuts, and krispy cereal. Drop by tablespoons on ungreased cookie sheet. Bake at 325 ° F for 15 minutes.

**Coco Nutty Cookies**

1 cup of butter, softened  
 1 cup of brown sugar, packed  
 1/2 cup of sugar  
 1 egg  
 2 1/4 cup of all purpose flour  
 1 teaspoon of baking soda  
 1 cup of flaked coconut  
 1/2 cup of macadamia nuts, chopped

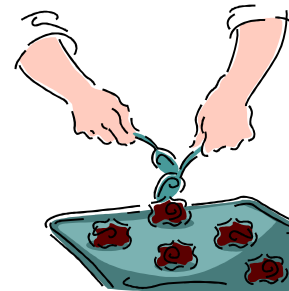


Mix butter, sugar, brown sugar, and egg together. Stir in flour and baking soda, it will be stiff. Stir in coconut and nuts. Scoop put a heaping teaspoon of batter and drop on an ungreased cookie sheet. Bake at 375° F for 8-10 minutes or golden brown. Centers should be soft, let cool.

*Optional: Press the dough into an ungreased 13X9 pan and press down evenly into pan. Bake for 25 minutes at 375° F. Cut into cookies into squares.*

**No Bake Cookies**

1 3/4 cup of sugar  
 4 tablespoons of unsweetened cocoa powder  
 1/2 cup of butter [1 stick]  
 1/2 cup milk  
 3 cups of quick oats  
 1/2 cup peanut butter  
 1 teaspoon of vanilla  
 wax paper



Stir butter, sugar, cocoa and milk in saucepan until it comes to a boil. Let boil for 1 minute. Remove from heat. Add peanut butter, stir in thoroughly. Quickly add oats. Drop by spoonfuls on waxed paper. Remove when cooled.

**Snickerdoodles**-Special thanks to Ronna Raymond for this recipe.

3/4 cup of sugar  
 1/2 cup of butter  
 2 eggs  
 2 cups of flour  
 1/4 cup of sugar  
 1 tsp of vanilla

**Cinnamon topping:** 1/2 cup of sugar mixed with 2 teaspoons of cinnamon.

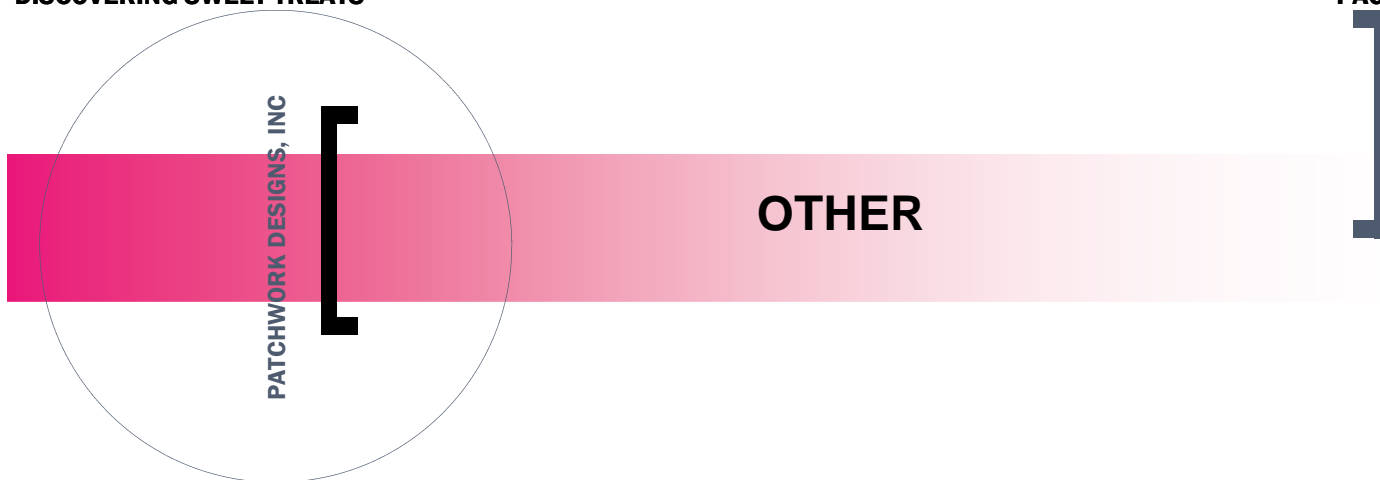
Preheat oven to 400 degrees. Mix 1/2 cup sugar and 2 teaspoons of cinnamon in a bowl, set aside. Soften butter in microwave or stovetop. Combine eggs, butter, and vanilla in a mixing bowl. Blend in 3/4 cup sugar. Gradually add flour, 1/2 cup at a time. Roll into 1 inch balls. Roll balls in the cinnamon sugar mixture.

Place on ungreased baking sheet, 2 inches apart. Bake 8-10 minutes, or until golden brown. Remove from baking sheet and place on cooling racks.

**Chocolate Chocolate Chip Cookies**

1 1/2 cup of self rising flour  
 1/2 cup of cocoa  
 2 sticks of butter  
 2 cups of chocolate chips  
 1 cup of white granulated sugar  
 1/4 cup of packed brown sugar  
 1 egg  
 1 teaspoon of vanilla

Preheat oven to 350° F. Place flour and cocoa in mix together well. In a separate bowl, cream together 2 sticks of butter and both sugars. Add an egg to the mixture. Now add flour and cocoa mixture to batter gradually, mixing thoroughly. Finally, add the 2 cups of chocolate chips to the mixture. Scoop out with a spoon and drop on an ungreased baking sheet, about 2 inches apart for 10-12 minutes, until the top begins to crack. Do not over bake. Let cool and enjoy.



- Sweet Apple Bread
- Strawberry Jello® Supreme
- Strawberry Jubilee Tiramisu
- Pumpkin Chiffon Pie
- Orange Mandarin Fluffy Cake
- Chocolate Tart
- Hawaiian Luau Cake



**Sweet Apple Bread** -Choose a variety of items to dip in yummy chocolate.

1 package of chocolate melts  
 forks, kabob sticks, etc to use for dipping.  
 pretzels, marshmallows, strawberries, and other items to dip in chocolate  
 wax paper, paper plates  
 Optional: Little gift bags, boxes, ziploc bags to place items in.

Melt the chocolate according to the back of the package. Allow 2-3 people to dunk their items at a time. Give each participant a piece of wax paper, a utensil, and their selected items to dip in chocolate. Mark their name on the waxed paper with a permanent marker. Place the wax paper over the paper plate. This is where they will place their items as they dip them in the chocolate. No double dipping, finger licking etc. The items do not have to be completely covered with chocolate. As they dip each item, they place it on their plate and continue with the next item. After they are cooled, they can eat them or place them in a ziploc bag.

**Strawberry Jello® Supreme**

2 (3-ounce) packages of Strawberry Jell-O®  
 1 (20-ounce) can of crushed pineapple, drained (reserve juice)  
 2 tart apples, chopped  
 pinch of salt  
 1/2 pint of whipped cream  
 1/4 cup of sugar  
 1 envelope of Knox gelatin

Dissolve Jell-O® and gelatin in 2 cups of boiling water. Add 2 cups boiling water. Add 2 cups (pineapple juice plus water to make 2 cups). Chill until syrupy. Mix in fruit and fold in whipped cream. Chill until firm.

**Strawberry Jubilee Tiramisu**

1 cup ricotta cheese  
 1 cup powdered sugar  
 1/4 cup sour cream  
 1/4 cup strong coffee or espresso  
 1 1/2 cups shortbread cookie crumbs (about 25- 30 cookies)  
 1 (21-ounce) can Strawberry pie filling (can substitute other fruits such as blueberry or cherry)

Crush or place 25– 30 shortbread cookies in a food processor to create cookie crumbs, set aside.

Mix together ricotta cheese, powdered sugar, sour cream and coffee liqueur. Place 2 tablespoons of mixture in an 8 ounce glass. Add a layer of cookie crumbs, about 2 tablespoons. Top with pie filling. Repeat ricotta, crumb and cherry layers. Finish each serving with an equal portion of the remaining ricotta cheese mixture.

Garnish with chocolate chips, if desired. Let chill 2 to 3 hours before serving.

**Pumpkin Chiffon Pie**-Special thanks to Carol Oandasan for this recipe.

3/4 cup brown sugar  
 1 envelope of unflavored gelatin  
 1/2 tsp of salt  
 1 tsp cinnamon  
 1/2 tsp of nutmeg  
 1/4 tsp of ginger  
 3 slightly beaten egg yolks  
 3/4 cup milk  
 1 1/4 cups of canned pumpkin  
 3 egg whites  
 1/3 cup granulated sugar  
 1 9-inch pie crust ( graham cracker or pastry)  
 whipped cream for garnish



In saucepan, combine sugar, gelatin, salt and spices. Combine egg yolk and milk; stir into brown-sugar mixture. Cook and stir until mixture comes to a boil, Remove from heat; stir in pumpkin.

Chill until mixture mounds slightly when spooned. You will need to test this every 30 minutes to ensure it doesn't get too stiff. Beat egg whites until soft peaks form, gradually add granulated sugar, beat until stiff peaks form again. Fold pumpkin mixture thoroughly into egg whites. Spoon into prepared pie crust. Chill until firm. Garnish with whipped cream.

**Orange Mandarin Fluffy Cake**- Special Thanks to Mae Hershberger of Spencer, WV for this recipe.

1 package of yellow cake mix  
 4 eggs  
 1 cup vegetable oil  
 1 (11 ounce) can mandarin orange segments with juice  
 1 (8 ounce) container frozen whipped topping, thawed  
 1 (20 ounce) can crushed pineapple with juice  
 1 (3.5 ounce) package instant vanilla pudding mix  
 1/2 cup of walnut pieces  
 toothpicks



Preheat oven to 350 degrees. Combine cake mix, oil, eggs and unstrained mandarin oranges in mixer bowl. Mix well. Spoon into two greased and floured 9-inch cake pans. *If you use three 9 inch cake pans, then you do not have to slice the cakes in half after baking.* Bake as directed according to the box. Let cool on cooling racks. After the cakes are cooled. Carefully slice each cake in half, creating 4 layers of cake. You may wish to place toothpicks slightly into the cake around the perimeter to make sure you are cutting evenly across the middle of the cake. Combine whipped topping, pudding mix and pineapple in bowl; mix well. Spread mixture between layers, sides and on top of cake. Sprinkle the walnuts on the top of the cake for decoration. Store, covered in the refrigerator. Chill overnight to enhance flavor.

## **Chocolate Tart**

1 1/4 cups of heavy whipping cream  
1/4 cup granulated sugar  
1 (12-ounce) package chocolate chips  
2 tablespoons seedless strawberry jam  
Tart or pie crusts, prepackaged  
Whipped topping, optional

Bake the pie crust at 350° F, in a 9– inch pie pan for about 12 minutes. Let cool completely in pan.

For the filling combine whipping cream and sugar in medium saucepan over low heat, stirring occasionally, until it comes to a boil.

Remove from heat. Stir in chocolate chips and jam; let stand for 5 minutes. Whisk together until it is smooth.

Place in the refrigerator covered with plastic wrap, for an hour. The mixture should thicken. Remove from the refrigerator and mix for about 30 seconds until the color lightens. Spoon into the crust and refrigerate until it is firm. Serve with whipped topping.

## **Hawaiian Luau Cake**

1 box of yellow cake mix  
1 (12-ounce) can evaporated Milk  
2 eggs  
1 (20-ounce) can crushed pineapple in juice, drained (juice reserved)  
3/4 cup powdered sugar  
1 cup flaked coconut  
1 container cool whip®

Preheat oven to 350°F. Grease 13 x 9-inch cake pan.

Place cake mix, evaporated milk and eggs in a mixing bowl. Beat on low speed for 2 minutes. Drain the juice off the pineapples, reserving to use for frosting. Add 1 cup pineapple to the mixture.

Bake for 30 to 35 minutes or until center is cooked. Let cool in the pan before frosting.

**Frosting:** Combine powdered sugar and 2 tablespoons reserved pineapple juice in small bowl, blend together until it is smooth. Spread over cooled cake, sprinkle with coconut and remaining drained pineapple. Slice into squares, placing one on each plate. Top with a spoonful of whip cream.

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