

# ***Cookie Dough Fudge:***

## **INGREDIENTS:**

- Cooking spray
- 1/2 c. (1 stick) Butter, softened
- 3/4 c. Granulated sugar
- 1 tsp. Pure vanilla extract
- 1 c. All-purpose flour\*
- 1 tsp. Kosher salt
- 1 1/4 c. Mini chocolate chips,
- Divided 1 (14-oz.) can sweetened condensed milk
- 1 1/2 c. melted white chocolate

## **DIRECTIONS:**

1. Grease an 8" or 9" square pan with cooking spray and line with parchment paper. In a large bowl using a hand mixer, beat butter, sugar, and vanilla until smooth.
2. Place flour in a microwave-safe bowl and microwave until flour is hot, about 1 minute.
3. Add flour and salt to butter mixture and beat until combined. Stir in 1 cup mini chocolate chips.
4. In a large bowl, mix together sweetened condensed milk and melted white chocolate, then fold into cookie dough mixture. Pour into prepared pan and top with remaining 1/4 cup mini chocolate chips.
5. Refrigerate until fudge is firm, about 2 hours. Remove from pan by lifting edges of parchment paper and cut into squares.



# ***Candy Cane Chocolate Swirl Fudge:***

## **Ingredients**

- 3 cups (540g) **white chocolate morsels** (or 540g pure white chocolate)
- 1 (14 ounce) can **sweetened condensed milk**
- 1/2 teaspoon **peppermint extract** (or more, taste and go by your preference)
- 8 crushed **candy canes**
- 2/3 cup (120g) mini semi-sweet **chocolate chips**

## **Instructions**

1. Line 8×8 square baking pan with parchment paper or aluminum foil. Spray lightly with cooking spray.
2. Combine the white chocolate chips and sweetened condensed milk in a saucepan over medium heat. Stir frequently until chips are melted. Remove from heat and stir in the peppermint extract and candy canes.
3. Spread evenly into prepared baking pan. Top with chocolate chips and gently swirl them into the fudge with a knife. Top with a few more crushed candy cane pieces. Chill for 3 hours, then cut into squares. Store in refrigerator for up to 1 week.



# ***White Chocolate Truffles:***

## **Ingredients**

- 1/2 c. plus 9 tablespoons heavy cream, divided
- 1 (11-ounce) bag, plus 3 cups, white chocolate chips, divided
- 2 oz. cream cheese, at room temperature
- 32 Speculoos cookies (such as Biscoff), finely crushed (2 1/2 cups crumbs)
- Holly sprinkles, for decorating

## **Directions**

1. Heat 1/2 cup cream in a medium saucepan over low heat until bubbles form around edges, 1 to 2 minutes; remove from heat. Add 11-ounce bag of chips and let sit 2 minutes; whisk until smooth. Whisk in cream cheese. Fold in cookie crumbs until combined. Transfer to a bowl and chill until firm, 2 hours or up to overnight.
2. Line a rimmed baking sheet with parchment paper. Roll mixture into tablespoon-sized balls; transfer to baking sheet. Freeze until firm, 35 to 40 minutes.
3. Microwave remaining 9 tablespoons cream and 3 cups chips in a microwave-safe bowl on high 1 minute. Whisk until smooth. Dip truffles in melted chocolate, tapping off excess, and place on a prepared baking sheet. Immediately place a holly sprinkle on top; let set.



# ***English Toffee:***

## **Ingredients**

- 1 cup unsalted butter
- 1 cup margarine
- 2 cups granulated sugar
- 2 tablespoons light corn syrup
- 6 tablespoons water
- 1 (12 ounce) package milk chocolate chips
- 1 cup ground almonds

## **Instructions**

1. Melt butter and margarine in a heavy saucepan. Add the sugar, corn syrup and water.
2. Cook on medium heat (turn down as the mixture starts to darken) stirring constantly until the mixture reaches 310 degrees (hard crack stage).
3. Once the mixture starts to turn a light caramel color, start turning down the heat to prevent it from scorching or turning dark too fast.
4. Pour into a lightly buttered pan approximately 10" x 15". Once slightly set but still very hot, sprinkle milk chocolate chips over the toffee. When the chocolate chips are soft, spread evenly on top of the candy.
5. Sprinkle with ground almonds. Cool and break into bite size pieces.
6. Store in an airtight container



# Christmas Crack:

## Ingredients

- 50 saltine crackers (approx.)
- 2 sticks salted butter (about 1 cup salted butter, cubed)
- 1 cup soft light brown sugar (packed)
- 2 cups chocolate chips
- 1/2 to 1 cup M&M's (or chopped nuts or sliced almonds)

## Instructions

1. Pre-heat oven to 325°F. Line a large jelly roll pan with aluminum foil. Spray the foil with non-stick cooking spray and then line the pan with saltine crackers.
2. Place the butter and sugar in a medium sized pot over low medium-low heat. Stir until the butter is melted. Once the butter has melted, bring to a boil for 3 minutes. Stir constantly.
3. Once it's nice and bubbly and changed to more of a caramel color, remove pan from heat and pour evenly over saltine crackers. Spread mixture with a knife... however it doesn't have to be perfect. Try to move fast during this part so the toffee doesn't harden.
4. Place pan in the oven and bake for 7-9 minutes. The mixture will spread evenly over the crackers as it bakes.
5. Remove pan from place chocolate chips on top and allow to melt or melt the chocolate and then pour over the top with a spatula. Sprinkle M&M's (or nuts) on top and then place in the freezer for 15 minutes. Once chocolate has hardened break pieces off the foil and in an container. It will stay fresh for 1 – 2 weeks.



# ***5-Ingredient Peppermint Patties:***

## **Ingredients**

- (1) 14 ounce can sweetened condensed milk
- 1 Tablespoon plus 1 teaspoon peppermint extract
- 5 cups confectioners' sugar, plus more if needed
- 1/4 teaspoon salt
- 24 ounces semi-sweet or dark chocolate, finely chopped
- 1 cup crushed candy canes (optional)

## **Instructions**

1. Line a large baking sheet with parchment paper and set it aside until needed.
2. In the bowl of a stand mixer fitted with the paddle attachment, or in a very large bowl using a handheld electric mixer, beat together the sweetened condensed milk and peppermint extract until well combined.
3. With the mixer on low speed, gradually add in the confectioners' sugar, allowing what you've added to fully incorporate into the mixture before adding more. Beat in the salt. \*If the filling is still sticky after adding the 5 cups of confectioners' sugar, add more, a 1/4 cup at a time, until the filling is very thick and can easily be handled.
4. Using a [medium cookie scoop](#), scoop out level scoops of filling, kneading and rolling each one in your hands a few times before rolling it into a ball and transferring it to the prepared baking sheet. Repeat with all filling. Using your fingertips, or the palm of your hand, press each round of filling down into a 1-and-1/2" circle.
5. Set aside and allow the patties to dry for at least 1 hour on each side. I suggest setting a timer so you know exactly how long they've been drying. \*To easily flip the patties over without breaking them, slide a small spatula underneath each one and gently flip it over.

## **When you're ready to dip them in chocolate...**

1. Fill a medium pot one-third full with water and bring it to a low simmer over medium heat. Place a heatproof bowl that will fit on top of the pan snugly, but will not touch the simmering water, on top of the pan. Reduce the heat to low and place two-thirds of the chocolate into the bowl. Place a candy thermometer into the chocolate and let it melt, stirring frequently with a silicon spatula. \*Do not let the temperature of the chocolate exceed 120°F.
2. Once the chocolate has fully melted, remove the bowl from heat, but keep the pot of simmering water on the burner. Wipe the bottom of the bowl to remove any condensation.
3. Stir in the remaining chocolate, a little bit at a time, allowing what you've added to completely melt before adding more.
4. Set aside and allow the chocolate to cool to 82°F. Once the chocolate has reached 82°F, place it back over the simmering water and reheat to a temperature between 88°F and

91°F. Remove the bowl from heat once you have reached the correct temperature. The chocolate should be smooth and glossy, with no streaks.

5. Using a fork or candy dipper, dip each patty in the chocolate, allowing excess chocolate to drip back into the bowl before transferring it back to the parchment paper lined baked sheet. Sprinkle the top of each dipped patty with crushed canes, if using.
6. Set aside and allow the chocolate to set before serving, about 1 hour.
7. Store in an airtight container, at room temperature, for up to 1 week.



# ***Butterscotch Crunches:***

## **Ingredients**

- 1 Pkg 11oz Butterscotch Morsels
- 1/2 cup Peanut Butter
- 4 cups Corn flakes

## **Instructions**

1. In a large pan, melt butterscotch morsels over low heat.
2. Add peanut butter, stir well. Continue cooking over low heat until melted and blended well.
3. Remove from heat. Add corn flakes and mix until well coated.
4. Line two cookie sheets with wax paper.
5. Drop by spoonful onto prepared cookie sheets.
6. Optional, top with festive/seasonal sprinkles.
7. Put in fridge until chilled about 30-45 minutes.
8. Once chilled, remove from fridge.
9. Store in the fridge in an air tight container with wax paper between each layer of crunchies.
10. Enjoy!



# ***Candy Cane Oreo Truffle:***

## **Ingredients**

- 36 Oreos (I used mint filled Oreos instead of the original, but you can use either. I just wanted to make mine extra minty )
- 8 oz cream cheese, softened
- 16 oz. white chocolate chips
- ¼ cup crushed candy canes or peppermint candies, for decorating

## **Instructions**

1. Place the Oreo cookies in the bowl of a food processor and pulse until finely ground.
2. Add the cream cheese and pulse until the mixture is well combined and smooth.
3. Line a rimmed baking sheet with parchment paper.
4. Scoop the mixture into balls about 1-inch in diameter. I like to use cookie scoop.
5. Place the cookie balls in the freezer until well chilled, at least 1 hour.
6. Remove truffles from freezer and dip in melted chocolate.
7. Return to baking sheet, immediately sprinkle tops with crushed candy canes then allow chocolate to set.
8. Store the truffles in an airtight container in the fridge for up to 5 days.



# ***Eggnog Fudge:***

## **Ingredients**

- 1/2 Cup Butter
- 3/4 Cup Eggnog
- 2 Cups White Sugar
- 2 Cups White Chocolate Chips
- 1 7 Ounce Jar Marshmallow Creme
- 2 Teaspoons Vanilla Extract
- 1/2 Teaspoon Nutmeg, Grated

## **Instructions**

1. Line a 9x9 pan with foil. Spray with non stick cooking spray.
2. In a medium sauce pan, combine butter, sugar, and eggnog. Bring to a boil.
3. Cook until the temperature reaches 234 degrees on a candy thermometer.
4. Remove from heat. Stir in white chocolate until melted.
5. Stir in marshmallow creme, vanilla, and nutmeg.
6. Evenly spread into prepared pan.
7. Garnish with more grated nutmeg if desired.



# Peppermint Patties:

## Ingredients

- 1/4 cup [butter](#) softened
- 1/3 cup light corn syrup
- 1.5 tsp [peppermint extract](#) or [mint extract](#) or any other extract you want
- 1 1/2 cups powdered sugar divided
- food coloring [preferably gel or paste](#)
- 1/2 cup granulated sugar to roll balls in

## Instructions

1. Combine butter and corn syrup together in a small bowl.
2. Stir in your extract of choice.
3. Add 2 cups powdered sugar and mix until well combined.
4. Stir in an additional cup of powdered sugar.
5. Knead the mixture until the powdered sugar is absorbed and the dough is completely smooth, adding additional powdered sugar if needed.
6. Divide dough into three portions.
7. Tint one portion red with the red food color/gel and one green. Leave one portion white. If the dough gets sticky, knead in more powdered sugar, 1/4 cup at a time.
8. Shape into 3/4 inch balls and roll in granulated sugar.
9. Flatten gently with a fork.
10. Let candies stand, uncovered, at room temperature for 1 day.
11. Store in an airtight container.

*OR*

## Ingredients

- 1 package (8 ounce) cream cheese, softened
- 5-6 cups powdered sugar
- 1 teaspoon peppermint extract - or other flavoring
- Coloring - Gel coloring works best

## Instructions

1. In a large mixing bowl, beat cream cheese about 2-3 minutes or until smooth
2. Add powdered sugar 1 cup at a time, beating after each addition. I used 5 1/2 cups, you may need a little more or a little less depending on stiffness of dough
3. Add peppermint extract, mix well
4. If you are using multiple colors, divide mint dough into bowls
5. Combine coloring until desired color, mixing well

6. Add parchment paper to cookie sheet
7. Add decorator tip to bag, add mint dough and pipe on mints. You can also roll the mint dough into small balls and flatten with a fork that is dipped in powdered sugar.
8. Let stand on counter to dry at least 3-4 hours, depending on size on cream cheese mints
9. Store in airtight container in refrigerator for up to 1 month, or freezer for up to 4 months

