

Candy Making Recipes

Turtles

1 pkg. Kraft Caramels
1 pkg. chocolate chips (6 oz)

1 large bag Pecan Pieces
1 Tbsp. Cooking oil

Arrange five pieces of pecans to look like a turtle. Place 6 caramels on the buttered cover of Oval Cooker Base stack cooker in a circle fashion, not touching. Microwave for 15-30 seconds at 100% power until softened, but not melted. Place soft caramels on pecan and press down. Place chocolate chips and oil into Oval Cooker Base and microwave 2-3 minutes at 100% power until melted. Stir and spread about ½ tsp. of chocolate over each "turtle." Continue until all mixture is gone and chill.

Peanut Clusters

1 pkg. Chocolate Chips
1 pkg. Peanut Butter Chips

1 can Spanish Peanuts (12.5 oz)

Microwave chocolate chips in Oval Cooker Base on 50% power for 3 minutes, stir. Add peanut butter chips. Microwave on 50% for 3 minutes, stir. Add Spanish nuts and stir. Spoon mixture into candy papers and refrigerate until firm.

Rocky Road

1-cup chunky peanut butter
1 pkg. Chocolate chips (12 oz)
¼ cup nuts
3 cups mini marshmallows

Place peanut butter, chocolate chips and nuts into Vent N Serve Med deep. Microwave on high for 2-3 minutes until melted. Stir after each minute. Add marshmallows and spread into cookie lightly greased cookie sheet. Cool and break into pieces.

People Chow

1 box Chispix cereal
1 cup peanut butter
3 ½ cups powdered sugar

1 stick margarine
1 pkg. Chocolate chips (12 oz.)

Combine peanut butter, butter and chocolate chips in Vent N Serve Medium Deep or oval cooker base and microwave on high for 2-3 minutes until melted. Stir after each minute. Pour the cereal into Thatsa Bowl and slowly pour melted mixture over cereal, make sure to stir well. Add the powdered sugar to the bowl, seal and shake.

Other Favorites for Melted Chocolate

Dip pretzels using a toothpick then drizzle white chocolate over coated pretzels.
Dip half of a vanilla wafer into melted chocolate and decorate with Christmas sprinkles for a special treat.

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Chocolate Crunch

1 pkg. Butterscotch chips (6 oz) 1-cup salted peanuts
1 pkg. Chocolate chips (6-oz) 1-cup Ripple potato chips (crushed)

Microwave butterscotch and chocolate chips in Oval Cooker Base at 50% power for 4-6 minutes. Stir occasionally. Mix in peanuts and potato chips. Drop by teaspoonfuls onto wax paper. Cool until set.

Divinity

2 cups granulated sugar 1-tsp. vinegar
1/2 tsp. vanilla 1 egg white
1/2-cup cold water Options: 1/4-cup nuts, candied cherries

Combine: Sugar, water and vinegar in buttered Oval Cooker Base. Microwave on high for 10 minutes or until candy forms a firm ball in cold water (240F). Meanwhile beat egg whites until stiff peaks form. Pour candy syrup in thin stream into egg whites, beating constantly with mixer. Add vanilla and beat until stiff. Fold in nuts/cherries then drop by teaspoon onto wax paper. Yield 30.

Peanut Brittle

1-cup Salted Peanuts 1 tbsl Butter
1 cup sugar 1 tsp. vanilla
1/2 cup white corn syrup 1 tsp. baking soda

Combine sugar and corn syrup in Oval Cooker Base. Microwave on high for 4-5 minutes. Add peanuts and microwave 3-4 minutes. Add butter and vanilla and microwave 1 minute. Add baking soda and gently stir until the mixture is light and foamy. Pour and spread quickly on a greased, flexible baking sheet. Cool and break into pieces. Makes 1 pound.

Caramel Corn

1/2 cup margarine 1/4 cup brown sugar
1/4 cup light Karo syrup Dash Salt
1-tsp. Baking soda 3 quarts popped corn (2/3 to 1 cup unpopped)

In Oval Cooker Base, combine margarine, brown sugar and Karo syrup. Microwave on High for 5 minutes, stirring half way through. Stir in soda. Place popped corn in brown paper bag. Pour brown sugar mixture over popcorn. Microwave on high for 1 minute. Stir. Microwave on high for one more minute. Pour into Thatsa Bowl.

Chocolate Crunch

1 pkg. 6 oz. butterscotch chips 1 pkg. 6 oz. chocolate chips
1 cup salted peanuts 1 cup rippled potato chips (crushed)
Place morsel in Oval Cooker Base or Large Deep Vent N Serve. Microwave @ 50% for 4-6 minutes, Stirring occasionally. Stir in peanuts and potato chips. Drop by teaspoonfuls onto silicone baking mat. Cool until set. Freezes well.

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Candy Bar Fudge

1/2 cup Butter or Margarine	30 Kraft Caramels, unwrapped
1/3 cup Baking Cocoa	1 tbs. water
1/4 cup packed Brown Sugar	2 cups salted peanuts
1/4-cup milk	1/2 cup semi sweet chocolate chips
3 1/2 cups powdered sugar	1/2-cup milk chocolate chips
1 tsp. vanilla	

In Vent N Serve medium deep, combine butter, cocoa, brown sugar and milk. Microwave on high until mixture boils (about 3 minutes). Stir in powdered sugar and vanilla. Pour into a buttered on quart Oval cooker base. In another Vent N Serve medium deep, heat caramels and water on high for 2 minutes or until melted. Stir in peanuts; spread over chocolate layer. Microwave chocolate chips on high for one minute or until melted; spread over caramel layer. Chill until firm.

Easy Creamy Fudge

1 lb. chocolate coating wafers	1 cans sweetened condensed milk (14 oz)
1 stick butter (softened)	1-tsp. vanilla

Line the cold cut keeper with silicone baking mat, extending the baking mat up the sides of the container. Microwave the wafers in the Vent N Serve Med Deep on 50% for 5-6 minutes until the chocolate is glossy but still holds its shape. Check frequently, as chocolate burns easily. Stir with silicone spatula well to finish melting chocolate. Combine remaining ingredients in Oval Cooker base on 50% power for 3-5 minutes to warm. Stir into melted chocolate. Quickly pour into prepared container and spread evenly. Put in refrigerator until set. Using the extended baking mat as handles, pull out of container. Remove mat and cut into 1-inch squares with plastic vienesse spatula. You can add chopped nuts, sprinkles, etc.

Peanut Butter Fudge

1/2 cup butter	1 pkg. peanut butter Chips (12 oz)
2 cups sugar	1 jar marshmallow creme (10 oz)
1 can evaporated milk (5 oz)	

Microwave butter in Oval Cooker Base on 70% power until melted. Blend in sugar and evaporated milk, stir until well mixed. Microwave on high for 9 minutes. Stir every 3 minutes. Line the Snack Stor with the silicone baking mat, extending the mat past the sides of the container. Stir in chips and marshmallow creme and mix well. Pour into prepared Oval Cooker or a Vent N Serve. Spread evenly and put in refrigerator until set. Using the extended mat as handles, pull out of container. Remove mat and cut into 1-inch squares.

Mixed Up Candy

1 12 oz. bag Choc. Chips	1 12 oz. bag butterscotch chips
2 Tbl. Peanut Butter	2 cups chopped pecans

Melt chips in microwave 2-3 minutes. Add peanut butter. Stir. Add chopped pecans from Quick Chef. Mix well. Drop by teaspoonfuls onto silicone baking mat. Cool and serve.