

HOLIDAY CANDY

PEANUT CLUSTERS

1 pkg (11oz) milk chocolate chips
2 cups salted Spanish peanuts

1 pkg (6 oz) butterscotch chips

Microwave chocolate & butterscotch chips in Rock'n Serve for one minute. Remove, stir and put back in microwave one more minute. Remove, stir in peanuts. Drop by spoonfuls onto Silicone Mat.

CARAMELS

1 cup margarine

1 cup white sugar

1 cup brown sugar

1 can sweetened condensed milk

1 cup white corn syrup

Melt margarine in a Large Round Rock'n Serve. Stir in brown sugar making sure it is all dissolved.

Stir in remaining ingredients & mix well. Microwave on high for 13 minutes, then begin testing.

When it reaches soft ball stage, add nuts if desired. Pour into 9 x 13 Cold Cut Keeper.

FUDGE

2 pkg (11 oz) milk chocolate chips

1 can sweetened condensed milk

1 tsp vanilla

pinch of salt

Mix chips and other ingredients. Microwave on high for 1 ½ minutes. Remove, stir (add nuts if desired) until smooth. Pour into buttered Cold Cut Keeper.

ENGLISH TOFFEE

1cup margarine

1TBwhite corn syrup

2 TB water

1 ½ cup white sugar

t tsp vanilla

Mix ingredients, except vanilla, & cook 4 minutes on high in Large Deep Rock'n Serve. Remove, stir, then cook 6-7 minutes more. Add vanilla. Pour onto Silicone Mat; sprinkle with chocolate bits or crushed chips and let melt. Chop nuts in mini chopper and sprinkle.

CHOCOLATE BALLS

3 chocolate bars (8 oz)

13 oz container of cool whip

small box vanilla wafers

Melt chocolate in Medium Deep Rock'n Serve 2 minutes on high. Remove from microwave & pour into Mix'n Stor Pitcher. Fold in cool whip. Crush vanilla wafers in Quick Chef. Take 1 spoonful chocolate mix; roll in crushed wafers. Place on Silicone Mat. Refrigerate.

CANDIED NUTS

1 cup sugar

2 cups nuts

1TB cinnamon

1 tsp vanilla

5 TB water

Melt sugar, cinnamon, water over low heat in 2-qt Saucepan, stirring until dissolved. Bring to soft ball stage. Remove from heat, add nuts & vanilla. Stir until all nuts covered. Pour onto Silicone Mat. When cooled, break apart and store in Oval 2 Modular Mate.

TURTLES

Pecan halves

caramels

1 lb chocolate

Place two pecan halves together in pairs on a Silicone Mat. Place ½ caramel on top of pecans. Put in oven (400 degrees) for two minutes or until caramels are barely melted. Microwave chocolate for 1 ½ – 2 minutes until melted. Spoon 1 TB chocolate over the caramel/pecan cluster. Cool. Serve