



**Easy**  
**Christmas**  
**Candy Recipes**

### FESTIVE HOLIDAY PRETZELS

6 Blocks White Chocolate  
Jewel (small) Pretzel Rings  
Red & Green M&M's

Place pretzels on Silicone Wonder Mat. Melt Chocolate in Base of Oval Microwave Cooker for 1-2 min on high. Stir with Silicone Spatula. Fill centers of pretzels and place 2 M&M's on each.

### PEANUT CLUSTERS

6 Blocks White Chocolate  
1/2 Cup Chocolate Chips  
12 oz Dry Roasted Peanuts (about 2 2/3 cups)

Melt chocolate and chocolate chips same as before. Add peanuts. Drop candy sized pieces onto Pastry Sheet.

### TURTLES

3 Blocks White Chocolate  
3 Blocks Milk Chocolate

Melt chocolate same as before. Drop 1/2 dollar-sized amounts onto Silicone Wonder Mat. Place 3 pecan halves on each. Melt 8 caramels and 1 Tbsp milk for about 1 min on high. Place small amount on top of nuts. Melt 2 white chocolate and 1/2 cup chocolate chips. Place small amount on top of caramels.

### PINK ICE

6 Blocks White Chocolate  
2 Tbsp Crushed Peppermint Candy  
1/4 tsp Peppermint Extract  
3-4 Drops of Red Food Coloring

Melt chocolate same as before. Add candy, extract and food coloring. Spread a thin layer of Silicone Wonder Mat to cool. Crack into pieces.



### ROCKY ROAD

6 Blocks White Chocolate  
1/2 Cup Chocolate Chips  
12 oz Dry Roasted Peanuts  
2 Cups Mini Marshmallows  
1 Cup M&M's

Melt chocolate and chocolate chips same as before. Add all ingredients. Drop candy sized pieces onto Silicone Wonder Mat.

### ALMOND BARK CRUNCHERS

6 Blocks White Chocolate  
1/4 Cup Peanut Butter  
2/3 Cup Rice Krispies  
2/3 Cup Mini Marshmallows  
2/3 Cup dry Roasted Peanuts

Melt chocolate in Base of Oval Microwave Cooker for 1-2 min. on High. Add peanut butter, stir until smooth. Add the rest of the ingredients, stir. Drop candy sized pieces onto Silicone Wonder Mat.

### CHRISTMAS CHERRY DROPS

6 Blocks White Chocolate  
1/2 Cup Chopped Candied Cherries  
2/3 Cup Pecans.

Melt chocolate, same as before. Add chopped cherries & pecans. Stir using the Silicone Spatula. Drop candy sized pieces onto the Silicone Wonder Mat.

### CASHEW DELITES

6 Blocks White Chocolate  
1/2 cup Chocolate Chips  
2 cups Finely Chopped Salted Cashews

Melt chocolate and chocolate chips as before. Add chopped cashews, stir. Drop candy sized pieces onto Silicone Wonder Mat.

### MINI RITZ SUPREMES

2 Blocks White Chocolate  
1 Cup Butterscotch Chips  
1/2 Cup Chocolate Chips  
1 Box Mini Ritz Bits Peanut Butter Sandwiches

Place mini Ritz Bits on Silicone Wonder Mat. Melt Chocolate, Butterscotch Chips and Chocolate Chips same as before. Place small amount of chocolate on top of Ritz Bitz.

### PRETZEL BARK

6 Blocks White Chocolate  
1/2 Cup Chocolate Chips  
3 Cups Broken Pretzels

Melt chocolate same as before. Stir in pretzels. Drop candy sized pieces onto Silicone Wonder Mat to cool.

### FUDGY BUTTONS

2 Tbsp. Butter  
1 1/2 Tsp Baking Cocoa  
1/2 Cup Powdered Sugar  
1/2 Tsp Milk  
2 Tbsp Creamy Peanut Butter

Melt butter in base of Oval Microwave Cooker. Add cocoa and mix well. Stir in sugar. Add milk and stir until smooth. Add peanut butter and mix well. Drop candy sized pieces onto Silicone Wonder Mat; flatten tops and shape into 1 inch patties.

### CHOCOLATE MOUNDS

4 Blocks White Chocolate  
1/2 Cup Chocolate Chips  
1 Cup Toasted "O" Shaped Whole Grain Oat Cereal  
1/2 Cup Salted Peanuts  
1/2 Cup Raisins

Melt chocolate in Base of Oval Microwave Cooker for 1-2 min on high. Stir in cereal, peanuts and raisins. Drop candy sized pieces onto Silicone Wonder Mat.

### 3 MINUTE FUDGE

1 can (14oz) sweetened condensed milk  
2 cups (12oz) semi-sweet chocolate chips  
1 oz unsweetened chocolate  
1 tsp. Vanilla  
3/4 - 1 1/2 cups chopped nuts

In Base of Oval Microwave Cooker, stir together condensed milk, chocolate chips and chocolate. Micro on high for 1 minute, then stir. Micro on high for 2 more minutes, until chocolate is melted and mixture can be stirred smoothly. Stir in vanilla and nuts. Pour into buttered Bacon Keeper and spread mixture evenly. Refrigerate until firm.



# Christmas Done Fast!

*5 Candies in 20 minutes or less!*

## DIPPED PRETZEL RODS:

Pretzel Rods

4 blocks of white almond bark

Melt almond bark in base of Oval Microwave Cooker for 1 min on High. Stir & add 30 second increments until melted. Take pretzel rods & dip in melted almond bark. Place on Silicone Wonder Mat to dry. (You can leave them plain, add sprinkles or wait & drizzle milk chocolate on them later!)

## COLORFUL ROCKY ROAD

Then in the same container take 4 more blocks of white almond bark & melt according to directions above. Mix in 2+ cups of colored mini marshmallows. Add 1/2 cup Peanuts & 1/2 cup mini M&M's! Drop candy sized pieces onto Silicone Wonder Mat to dry.

## PEANUT DIPS:

Next take 3 blocks of chocolate almond bark and 1 block of white almond bark. Melt according to directions above & then \*drizzle on pretzel rods (first recipe on page) To remaining chocolate mixture add 1 1/2 cups peanuts. Drop candy sized pieces onto Silicone Wonder Mat to dry.

## “CRUNCH & GO”

Then take 3 blocks of chocolate almond bark & 1 block of white almond bark. Melt according to directions above. Then add 1 small bag of crushed chips roughly 6 oz). It looks real flaky when finished. (You can also use the little cereal shavings for this recipe too!) Place on Silicone

## THIN MINTS

Last take 3 block chocolate almond bark & 1 block white almond bark. Melt according to directions above. Add pure peppermint extract (add to taste-roughly 1/4-1/3 of the bottle). Take regular sized Ritz crackers & dip them in (it tastes like a thin mint cookie). Place on Silicone Wonder Mat to dry. (At the bakery they sell 15 for \$4.79!!)!! WOW!!!

## CANDY HINTS!!!

### SAVE THE CHOCOLATE

When melting chocolate, it sometimes starts to clump or thicken into a hardened mass. This is referred to as “seizing”. Seizing can be caused by the smallest drop of moisture from a wet spoon or steam from a double boiler. If this happens, there's no need to toss out the chocolate. Mix in 1 tablespoon of shortening or vegetable oil for every 6 ounces of chocolate. Then use the correct mixture as intended. But note, if chocolate seizes due to excessive heat, it can't be saved.

If you want chocolate that tastes like Hershey's, use 3 blocks of chocolate almond bark & 1 block of white! Melt together & substitute into any of the recipes!