

Peanut Clusters

In microwavable bowl, melt either milk chocolate or dark chocolate "chunk".

Stir in 1 jar of unsalted peanuts and 1 jar of salted peanuts. Drop by teaspoonful onto waxed paper. Let cool and peel from waxed paper.

Creamy Peanut Butter Balls

1 ½ cups confectioners' sugar

1 ¼ cups creamy peanut butter

4 Tbsp. butter (1/2 stick) softened

1 6-oz pkg. semi-sweet chocolate pieces (1 cup)

1 tsp. shortening

In medium bowl, with spoon, mix confectioners' sugar, peanut butter, and butter until blended, kneading with hands if necessary. Shape into 1 inch balls, place in pan. Cover and cool until firm. In a 1 quart saucepan over low heat, heat semi-sweet chocolate pieces and shortening until melted and smooth, stirring occasionally. Using a toothpick, carefully dip peanut-butter balls, one at a time into chocolate. Place on waxed paper lined cookie sheet. Remove toothpick; with spoon gently smooth over toothpick hole. Refrigerate until coating is firm. Yield: 3 ½ dozen. Can also use as centers for candy made in candy molds.

English Toffee—microwave

Spread 1 ½ cups chopped nuts into a 9 inch circle on a cookie sheet.

Place ½ cup butter, 1 cup sugar, ½ tsp salt, ¼ cup water into a microwavable bowl and microwave for 8-12 minutes on high power until light brown in color. Pour over nuts (be very careful because it is VERY hot). Put 4 oz milk or dark chocolate that has been broken into pieces over bed of hot toffee. When it is melted, spread it to the edges. Cool and break into pieces.

Chocolate Creams

1 ¾ lb. sweet chocolate, melted in double boiler and somewhat cooled.

Fold in ½ pint of cream, whipped. Put in refrigerator a few minutes to set. Make in small balls and roll in chopped nuts or jimmies or whatever you desire.

Marshmallow Easter Eggs

1 envelope unflavored gelatin

¼ cup water

½ cup light corn syrup

¼ cup water

1 cup sugar

½ tsp. vanilla

Soften unflavored gelatin in ¼ cup cold water. Combine sugar, water and corn syrup. Bring to a boil and stir until sugar dissolves. Cook to 240 degrees on a candy thermometer. Beat at high speed for 10 minutes, adding a tablespoon of gelatin mixture at a time and vanilla, until soft peaks.

To make forms: put about 1 inch of flour into a cake pan. With a regular chicken egg, make indentations in flour as close as possible without disturbing surrounding indentations (about 15 for a 9x13 pan).

Make your form while candy is cooking, and when you are finished beating, take a large spoon and drop mixture into forms. Let stand about 15 minutes and sprinkle a little flour on top so it will not be sticky when you want to dip them. Do not beat the mixture too long, or it will become too gooey and you will have trouble handling it when you get towards the end. Dip into melted chocolate and place carefully on wax paper. 1 batch makes about 25 eggs. Freezing them before dipping in chocolate really helps!