

HOLIDAY CANDY CRAVINGS

satisfied by



HOLIDAY CANDY

...made our way!

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sweet!

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And **HOMEMADE** candy is absolutely giftable, so...

27 Holiday Gift Tags

Black Forest Fudge

Rich, dense chocolate
fudge with cherry
preserves and
marshmallow fluff.

For You!

Prep time 4:00

Bake/Cook time 0:15

Yield 30–36 squares

Ingredients

4 Tbs	unsalted butter
1 c	Imperial® Granulated Sugar
14 oz	sweetened condensed milk
pinch	salt
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3 c	semi-sweet chocolate chips
⅓ c	cherry preserves
½ c	marshmallow fluff
½ c	dried tart cherries

Directions

1. Line an 8x8-inch pan with aluminum foil and spray with nonstick cooking spray. Set aside.
2. In a large heavy bottom saucepan over medium heat, melt butter, then add sugar, condensed milk and pinch of salt. Stir to combine. Bring to a boil. Remove from heat, add chocolate chips, cherry preserves, marshmallow fluff and dried cherries. Stir until chocolate is melted and everything is incorporated.
3. Pour mixture in prepared pan.
4. Refrigerate a minimum of 4 hours or until firm.
5. Lift out of pan, remove foil and cut into squares.
6. Store in an air-tight container in refrigerator.

Homemade Snickers® Bar

This Snickers® copycat recipe has only 7 ingredients and takes less than 30 minutes to prepare. Satisfy your chocolate bar cravings without ever leaving the house!



Prep time 0:20

Bake/Cook time 0:10

Yield 12–15 bars depending on size

Ingredients

2 c	semi-sweet chocolate chips
6 Tbs	creamy peanut butter
7 oz	marshmallow fluff
¼ c	creamy peanut butter
1½ c	Imperial® Powdered Sugar
1 c	dry roasted unsalted peanuts
11 oz	caramels
¼ c	heavy cream

Directions

1. Line an 11x7-inch baking pan with parchment paper.
2. Place 1 cup of chocolate chips and 3 tablespoons of peanut butter in a heat-proof bowl. Microwave for 60 seconds and stir until smooth and combined. Microwave for few more seconds, if needed.
3. Pour melted chocolate in prepared pan and spread evenly. Place pan in freezer for 2–3 minutes or until hardened.
4. Meanwhile, in a clean bowl place marshmallow fluff, ¼ cup peanut butter and powdered sugar. With a wooden spoon or spatula stir until it forms a soft dough. (Can be done in a mixing bowl using dough hook as well.)
5. Remove “dough” from bowl and press on top of chocolate layer.
6. Sprinkle peanuts on top, gently pressing them in.
7. In a small saucepan, add caramels and heavy cream. Cook over medium heat, stirring constantly until melted. Immediately pour over peanuts, spreading evenly with back of spoon.
8. Refrigerate for 5 minutes until set.
9. In a heat-proof bowl, melt remaining chocolate chips and peanut butter. Pour over caramel layer, spreading evenly.
10. Place pan in refrigerator for 10 minutes until chocolate is set.
11. With a sharp knife, cut into bars.

Candy Crackers

IMPERIAL SUGAR INSIGHT

This irresistible candy can be made with standard crackers, but for a healthier snack, make these with whole grain and trans fat free crackers.

This recipe uses crackers, chocolate chips and nuts to make an uncommonly good candy that's sweet, salty, crunchy and irresistible.



Prep time 0:15

Bake/Cook time 0:05–0:08

Yield 8–10 servings

Ingredients

4–6 oz	saltine crackers
½ c	unsalted butter
½ c	Imperial® Light Brown Sugar
pinch	cinnamon (optional)
6 oz	chocolate chips (milk, semi-sweet or bittersweet)
½ c	slivered toasted almonds or pecans or walnuts (optional)

Directions

1. Preheat oven to 375°F.
2. Line a baking sheet with parchment paper. Place crackers close to each other on baking sheet.
3. In a saucepan, melt butter and brown sugar and boil for 3 minutes. Remove from heat and add cinnamon, if desired. Let cool for 2 minutes.
4. Drizzle mixture on crackers and place in oven for about 5–8 minutes or until edges start to brown.
5. Let cool for a minute then scatter chocolate chips and nuts, if using, onto warm crackers. Let cool completely as candy is very hot.

Prep time 0:30
Bake/Cook time 0:20 to 0:25
Yield 24 balls

Ingredients

¾ c	unsalted butter
1¼ c	Imperial® Granulated Sugar
¾ c + 2 Tbs	cocoa powder, divided
¼ tsp	salt
2	eggs
2 tsp	vanilla
½ c	flour
½ c	dark rum
for rolling:	Imperial® Granulated Sugar
	Imperial® Powdered Sugar
	cocoa powder
	chocolate sprinkles

Directions

1. Preheat oven to 325°F. Line an 8x8-inch baking pan with parchment paper, and spray with cooking spray. Set aside.
2. On top of a double boiler, melt butter, sugar, cocoa and salt, stirring occasionally. Let cool for 10 minutes. Add one egg at a time. Stir in vanilla. Mix in flour until completely combined.
3. Pour batter into prepared pan. Bake for 20 to 25 minutes. Let cool completely.
4. Break up brownie into small pieces and add to bowl of an electric mixer. Add rum and mix until crumbs form a ball.
5. Shape into 1-inch balls. Roll in extra sugar, powdered sugar, cocoa, and chocolate sprinkles. Keep chilled.



Chocolate Rum Balls

These easy to make Chocolate Rum Balls are perfect for a cookie swap. Lots of deep, dark chocolate flavor with the added kick of dark rum. Roll in sugar, cocoa, or sprinkles for decoration.



Cream Cheese Mints

Our Cream Cheese Mints have melt-in-your-mouth texture with lightly sweet peppermint flavor. Whip up a double batch so you have some for holiday gift giving and enough left over for yourself!



Prep time 0:20

Dry time 2:00

Yield 6–12 pieces depending on size

Ingredients

4 oz	cream cheese, softened
1 tsp	peppermint or mint extract
4 c	Imperial® Powdered Sugar
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assorted food colorings (optional)	
<hr/>	
Imperial® Granulated Sugar	

Directions

1. Mix cream cheese, peppermint extract and powdered sugar in a large bowl until well blended.
2. In small bowls, divide mixture in thirds. Color each bowl with food coloring of choice. May leave one white, if desired.
3. Shape each sugar mixture into a square shape approximately ½ inch thick. Using a knife or a fondant cutter, cut into 1-inch squares. Dip each square into granulated sugar. Let dry for 2 hours.
4. Store in an air-tight container for up to 1 week.

IMPERIAL SUGAR INSIGHT

May use molds to make mints or shape into round ball, if desired. Mints are also delicious dipped in milk or dark chocolate.

Gingerbread Fudge

This Gingerbread Fudge is an easy, indulgent holiday candy. For all you cookie dough lovers out there – you're in for a treat. This fudge tastes just like gingerbread cookie dough. Great to package as a gift or to serve at a holiday gathering.



Prep time 0:20

Bake/Cook time 0:15

Plan for Chill for at least an hour

Yield 48 squares

Ingredients

½ c	packed Imperial® Dark Brown Sugar
½ c	molasses
⅓ c	evaporated milk
2 Tbs	flour
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¾ c	white chocolate chips
1 tsp	vanilla extract
1 tsp	cinnamon
¾ tsp	ground ginger
½ tsp	allspice
½ tsp	ground nutmeg
½ tsp	ground cloves

holiday sprinkles, if desired

Directions

1. Line an 8x8-inch pan with foil and spray with nonstick cooking spray.
2. Place brown sugar, molasses, evaporated milk and flour in a medium saucepan. Stir to combine, then place over medium-low heat. Cook, stirring often, until mixture barely begins to simmer.
3. Remove from heat and add in chocolate chips, vanilla and spices.
4. Pour into prepared pan. Top with sprinkles, if desired. Place in refrigerator to chill until fudge has set, at least 1 hour.
5. Cut into small squares and serve. Fudge can be stored in an air-tight container in the refrigerator for up to 5 days and can be served chilled or at room temperature.



HOMEMADE HOLIDAYS

The sweetest kind there are!

Old Fashioned Divinity Candy

This classic Southern dessert is a meringue-based candy that has the texture of nougat. Think angel food cake, but chewy.



Prep time 0:20
Bake/Cook time 0:25
Yield 24 divinity candies

Ingredients

2½ c	Imperial® Granulated Sugar
½ c	light corn syrup
⅔ c	water
2	large egg whites
1 tsp	vanilla extract
1 c	walnuts or pecan pieces
⅓ c	dried cranberries or other dried fruit

Directions

1. In a saucepan, stir together sugar, corn syrup and water and bring to a boil. Once boiling, wash away any sugar crystals that may stick to sides of pan with a brush dipped in clean water. Any additional water added to pan has no effect on final outcome.
2. Let boil without any further stirring of sugar syrup.
3. Meanwhile, using an electric mixer or a stand up mixer, whip egg whites on low speed.
4. Once sugar syrup has reached 260°F, remove from heat. Engage mixer in high speed and pour syrup in a slow steady stream along inner wall of mixing bowl. Whip until mixture is very stiff. Keep beating until mixture starts to lose its gloss. Then add vanilla, nuts and fruit.
5. Scoop divinity by spoonfuls and place on wax paper or a silicone baking mat.
6. Let cool completely and store in an air-tight container.



Pralines

Creamy pecan pralines are a traditional southern treat made with sugar, butter, pecans and vanilla. With this simple recipe you just melt, mix and drop onto wax paper.



Prep time 0:20

Bake/Cook time 0:15

Yield 16–18 pralines

Ingredients

1 c	Imperial® Granulated Sugar
½ c	Imperial® Dark Brown Sugar
½ c	half and half
3 Tbs	unsalted butter
5–6 oz	pecans halves (optional)
½ tsp	salt
1 tsp	vanilla extract

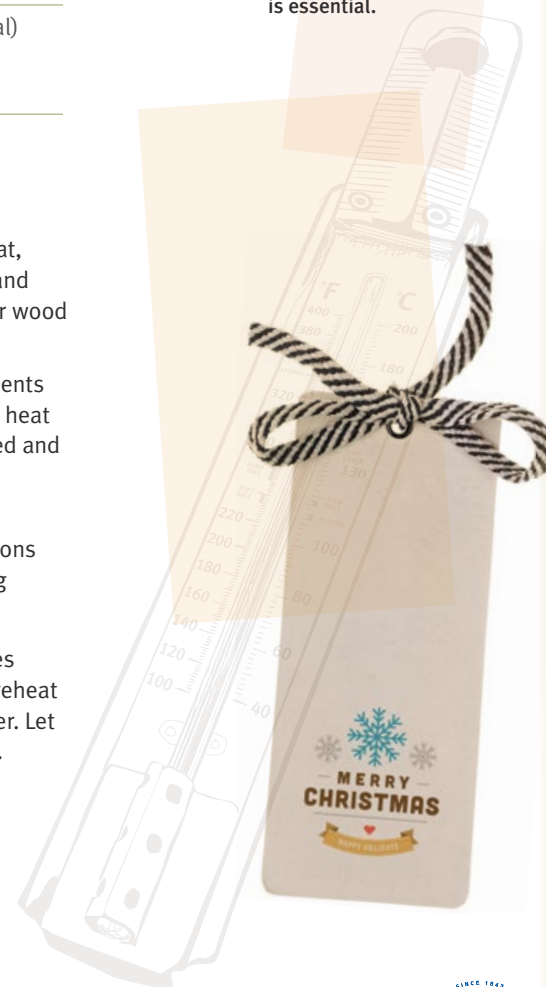
Directions

1. In a saucepan over medium heat, combine sugars, half and half and butter. Using a heat resistant or wood spatula stir mixture to 230°F.
2. At 230°F add remaining ingredients and stir to 237°F. Remove from heat and let mixture cool undisturbed and uncovered to 212°F.
3. At 212°F stir mixture for a few seconds and drop full tablespoons on wax paper or silicone baking mat. Let harden.

Note: If the mixture firms or becomes crystallized before it was dropped, reheat the mixture with a few drops of water. Let cool slightly and drop on wax paper.

IMPERIAL SUGAR INSIGHT

To make good pralines, a candy or a digital kitchen thermometer is essential.



Red Velvet Cake Truffles

These little bites of heaven are made from red velvet cake and cream cheese icing rolled together and then dipped in white chocolate. Perfect gift for Valentine's, Mother's Day or a wedding shower. Just decorate according to your theme.



Prep time 0:45
Bake/Cook time 0:18–0:20
Plan to Refrigerate 1½ hours
Yield 32 truffles

Ingredients

Cake

1¼ c	all-purpose flour*
¾ c	Imperial® Granulated Sugar
½ tsp	baking soda
2 tsp	cocoa powder
½ tsp	salt

1	large egg
¾ c	vegetable oil
½ c	buttermilk
1 Tbs	red food coloring
½ tsp	vanilla extract
½ tsp	white distilled vinegar



Truffles

½ c	cream cheese frosting
16 oz (1 pkg)	bakers white chocolate
	sprinkles (optional)

* Spoon & Sweep: Use a spoon to fill measuring cup with flour until required amount is obtained. Scooping measuring cup directly into flour bag will firmly pack flour resulting in too much flour required for recipe.

Directions

1. Preheat oven to 350°F. Grease a 9x13-inch cake pan.
2. Sift together flour, sugar, baking soda, cocoa powder and salt into a medium bowl.
3. Beat egg, vegetable oil, buttermilk, food coloring, vanilla and vinegar in a large bowl until well combined. Add dry ingredients and stir until smooth.
4. Pour batter into prepared cake pan. Bake until a toothpick inserted in center comes out clean, about 18 to 20 minutes. Transfer to a wire rack and let cool completely.
5. In a large bowl, use your hands to crumble cake into small crumbs. Spoon cream cheese frosting into bowl and stir until mixture is well-combined.
6. Using 1 tablespoon of dough, roll dough between your palms until round like a ball. Place on a baking sheet covered with parchment paper, and refrigerate for 1 hour.
7. Place bakers white chocolate in a microwavable bowl and microwave until melted, stirring every 45 seconds to prevent overheating.
8. Using a fork, submerge a cake ball in the melted candy coating. Replace dipped truffle on baking sheet covered with parchment paper. If desired, top each truffle with sprinkles. Repeat with remaining cake balls.
9. Refrigerate truffles to set coating, about 15 minutes. Truffles are best served at room temperature, but must be stored in refrigerator in an air-tight container.

Texas Pecan Toffee

Texas pecans, butter, brown sugar, a hint of espresso and white and dark chocolate make this pecan toffee recipe a sure crowd pleaser. Easy to make and delicious to eat, try some of this melt-in-your-mouth toffee today.



Prep time 0:20

Bake/Cook time 0:20

Yield 2 pounds

Ingredients

1½ c	unsalted butter
1 c	Imperial® Granulated Sugar
⅓ c	Imperial® Light Brown Sugar
⅓ c	water
1 Tbs	molasses
2 tsp	instant espresso powder
½ tsp	cinnamon
¼ tsp	salt
2 c	chopped pecans
4½ oz	finely chopped white chocolate
4½ oz	finely chopped bittersweet chocolate

Directions

1. Butter a 9x13-inch rimmed baking sheet.
2. In a heavy saucepan over low heat, melt butter. Add both sugars, water, molasses, espresso powder, cinnamon and salt. Stir until sugar dissolves. Increase to medium heat stirring slowly but constantly until temperature reaches 290°F, about 20 minutes.
3. Remove from heat and stir in 1½ cups of nuts. Quickly pour mixture onto baking sheet. Tilt and bang edges of pan to spread toffee.
4. Sprinkle white and dark chocolate on top. Sprinkle the white chocolate first so it does not all melt into the dark chocolate. Pat all chunks of chocolate down with a spoon.
5. Sprinkle rest of the nuts on top of chocolate. Let cool and break into chunks.

Salted Caramel Peanut Butter Cups

Our chocolate peanut butter cup recipe gets a new, decadent twist by adding delicious salted caramel. You'll be surprised how super simple they are to make!



Prep time 0:30
Plan for Set time 20 minutes
Yield 24 candies

Ingredients

1 lb	dark chocolate chips
1 c	creamy peanut butter
¼ c	Imperial® Powdered Sugar
1 c	Imperial® Granulated Sugar
¼ c	water
½ c	heavy cream
1 tsp	vanilla extract
	flaked sea salt (optional)

Directions

1. Line 24 miniature muffin cups with paper liners.
2. In a microwave safe bowl, heat chocolate chips for 1 minute. Stir and heat for 30-second intervals, stirring in between, until chocolate is melted.
3. Spoon 1 teaspoon of melted chocolate into each miniature muffin cup. With back of a spoon, gently push melted chocolate up the sides of liners, coating insides completely. Transfer to refrigerator for 10 minutes or until chocolate has hardened.
4. While chocolate is setting, make peanut butter filling. In a bowl, combine peanut butter with powdered sugar and stir until smooth. Set aside until needed.
5. To make caramel filling, pour granulated sugar and water into a saucepan. Bring to a rapid simmer over medium-high heat and gently swirl (do not stir) until sugar is dissolved. Without stirring let caramel simmer until color changes to golden, about 5 to 8 minutes. Turn off heat and add cream and vanilla. Stir until smooth. Set aside to cool until caramel has thickened slightly.
6. Once chocolate has hardened, fill each muffin cup $\frac{2}{3}$ full with peanut butter mixture. Top with caramel until $\frac{3}{4}$ full. Cover caramel with melted chocolate until cups are full. Sprinkle a pinch of flaked sea salt on top, if desired. Place in refrigerator for an additional 10 minutes until set. Serve.



Prep time 0:10
Bake/Cook time 0:20–0:25
Yield About 2 pounds

Ingredients

2 c	Imperial® Granulated Sugar
1 c	boiling water
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1 c	white corn syrup
2 c	raw peanuts
½ tsp	salt
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2 Tbs	butter or margarine
2 tsp	baking soda

Directions

1. Butter a 9x13-inch rimmed baking sheet and set aside.
2. Stir sugar in boiling water until sugar is dissolved.
3. Stir in corn syrup, peanuts and salt. Cook, stirring occasionally, to 300°F using a candy thermometer.
4. Remove from heat and stir in butter or margarine and baking soda. Pour onto a large baking sheet, scraping candy from the pan. Spread mixture rapidly with spatula.
5. Once cool, crack into chunks. Store in air-tight containers.

Peanut Brittle

Peanut brittle is easy to make and even easier to enjoy. Make it for a quick sweet snack or package it up for a sure-to-please gift.





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In The Pink Chocolate Cherry Almond Fudge

This fudge serves as a fabulous holiday treat. The creamy white chocolate studded with tart dried cherries and almonds is a colorful and delicious addition to any white chocolate lover's dessert repertoire.

Prep time 0:10
Bake/Cook time 0:15
Yield 48 pieces

Ingredients

2 c	Imperial® Granulated Sugar
$\frac{2}{3}$ c	heavy cream
$\frac{1}{2}$ c	butter
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3 c	mini marshmallows
2 c (12 oz)	white chocolate chips
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1 c	dried cherries, chopped
3–4 drops	red food coloring
$\frac{1}{2}$ c	chopped slivered almonds, toasted

Directions

1. Line an 8x8x2-inch baking pan with foil, then butter. Set aside.
2. In a heavy 2-quart saucepan, combine sugar, cream and butter.
3. Cook and stir over low heat until blended. Increase heat to medium.
4. Bring to a boil. Boil for 5 minutes, stirring constantly.
5. Remove from heat and stir in marshmallows and chocolate chips. Stir until chocolate is melted. Stir in cherries, enough food coloring to turn fudge pink and nuts mixing until well blended. Spoon into prepared pan. Refrigerate until firm.
6. Cut into squares. Store in air-tight container for up to a month.

Fruit and Nut Brittle

Fruit and Nut Brittle is a classic recipe, deconstructed. Use your favorite dried fruits and nuts and whip up a double batch – one as a holiday gift and the other all for yourself!



Prep time 2:15

Bake/Cook time 0:15

Yield 1½ pounds

Ingredients

1½ c	Imperial® Granulated Sugar
½ c	light corn syrup
1 c	water
½ tsp	salt
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2 Tbs	unsalted butter
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1½ c	mixed dried fruit and assorted nuts
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1 Tbs	fleur de sel (optional)

Directions

1. Line a rimmed baking sheet with parchment paper. Set aside.
2. In a heavy bottom saucepan, add sugar, corn syrup, water and salt. Bring to a boil stirring with a heat resistant nonstick spatula until mixture is dissolved.
3. Place a candy thermometer into mixture. Lower heat to medium and continue cooking until you have reached hard ball stage (250–266°F) on the thermometer and the mixture is caramel in color.
4. Remove pan from heat. Add butter. Carefully stir to combine. Add nuts and continue stirring until coated.
5. Carefully pour mixture onto baking sheet and spread as thinly as possible with a spatula. Sprinkle with optional salt, if desired.
6. Allow to cool completely until hardened. Break into pieces and store in an air-tight container.

Dark chocolate wraps rich, buttery caramels topped with candied bacon pieces. You'll be the hit of any party with a batch of these!

Chocolate Covered Bacon Caramels



Prep time 0:05
Bake/Cook time 0:15
Yield 30–36 candies

Ingredients

12 Tbs	butter
2 Tbs	bacon grease
$\frac{3}{4}$ c	Imperial® Light Brown Sugar
$\frac{1}{2}$ c	Imperial® Granulated Sugar
$\frac{3}{4}$ c	light corn syrup
2 tsp	sea salt
$\frac{1}{4}$ c	heavy cream
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2 tsp	pure vanilla extract
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$\frac{3}{4}$ c	semi-sweet chocolate chips
1 Tbs	shortening

candied bacon pieces, if desired

RECIPE

Directions

1. Prepare an 8x8-inch pan with parchment paper with the edges of the parchment hanging over two of the sides. This allows for easy removal of the caramels once cooled.
2. In a heavy bottomed pot, such as enameled cast iron, combine all caramel topping ingredients, but not the vanilla extract. Bring to a boil and stir until sugars are dissolved and the mixture is well combined. Using a candy thermometer, watch for the goal of about 230°F. Allow to boil at this temperature for several minutes, until it begins to climb over 235°F. Stir continuously.
3. Remove from heat and stir in the vanilla extract. Allow to cool for a couple of minutes and pour onto prepared parchment.
4. Once chilled, cut into pieces. Melt chocolate and shortening in microwave at 30-second intervals until melted and smooth. Dip caramels into melted chocolate and cool on parchment paper. Top with candied bacon crumbles, if desired.



Prep time 0:45

Bake/Cook time 2:00

Plan for 30 minutes to an hour chill time

Yield 16–24 pieces depending on size

Ingredients

1	large red apple
1 Tbs	Imperial® Granulated Sugar
8 oz	dark chocolate
12	caramels, unwrapped
	milk (optional)

Directions

For the baked apples:

1. Preheat oven to 200°F. Line large baking sheet with parchment paper. Set aside.
2. Thinly slice apple using a very sharp knife or a mandolin. Place the apple slices in a single layer on prepared baking sheet. Sprinkle with sugar.
3. Bake for 2 hours, flipping apples halfway through baking. Turn off oven and let apples cool completely. Crush apple chips into large pieces. Set aside.

For the bark:

1. Line a large baking sheet with parchment paper. Set aside.
2. In a medium microwavable bowl, microwave chocolate for 45 seconds and stir. If not completely melted, microwave in 15-second intervals, stirring after each interval, until smooth.
3. Pour chocolate onto prepared baking sheet and spread into a 11x8-inch rectangle. Top with apple chips. Set aside.
4. In a small microwavable bowl, microwave caramels for 30 seconds and stir. If not completely melted, microwave in 10-second intervals, stirring after each interval, until smooth. If needed, add 1 teaspoon of milk and stir until smooth. Drizzle caramel on top of bark.
5. Chill bark in refrigerator for 30 minutes, or until hardened. Break into large pieces and serve.

Caramel Apple Chocolate Bark



What would make a caramel apple even better?
How about a little chocolate? Caramel Apple
Chocolate Bark gives you the best of both in a
5 ingredient recipe!

**PUT SOME YUM
IN YOUR HOLIDAY**

Always Creamy Fudge

This smooth and creamy fudge is a melt-in-your-mouth treat that everyone will rave about. Always Creamy Fudge is easy to make and perfect to give to friends and neighbors at any holiday. Its rich and chocolately flavor is irresistible!

Prep time 0:15

Plan for Refrigerate 2 hours

Yield One 9x13-inch pan

Ingredients

4 c	Imperial® Granulated Sugar
14 oz	evaporated milk
4 oz	unsalted butter
pinch	salt
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12 oz	bittersweet or semi-sweet chocolate, in small pieces
7 oz	marshmallow cream
1 c	pecan pieces

Directions

1. Tightly fit a sheet of aluminum foil in a 9x13-inch cookie sheet. Butter sheet evenly and set aside.
2. In a saucepan, large enough to hold all ingredients, combine sugar, evaporated milk, butter and salt. Stir constantly and cook to 238°F.
3. Remove from heat and add remaining ingredients. Stir to combine well and until chocolate melts. Quickly pour into prepared pan.
4. Place in refrigerator to set fudge.
5. Cut after 2 hours.



Rock Candy

Prep time 0:15

Plan for Stand time 7 days

Yield 15 rock sugar candy lollipops

Ingredients

6 c Imperial® Granulated Sugar
2 c water

food coloring, if desired

bamboo skewers

Directions

1. Stir sugar and water and bring to a full boil. Add food coloring, if desired. Remove from heat and using a ladle, remove about ½ cup of syrup and pour carefully in a coffee mug. (This small amount will quickly cool and will be needed to prepare the skewers.) Cover large amount of syrup with plastic food wrap and leave undisturbed until completely cold. This will take at least 4 hours or overnight.
2. Once syrup in coffee mug has cooled, dip about 15 bamboo skewers 1 inch deep into syrup and roll dipped part in granulated sugar. Place on a plastic food wrap lined baking sheet and allow to dry for one day.
3. Stick non-sugared end of bamboo skewers about 1 inch apart in a piece of styrofoam. Turn styrofoam piece upside down and place above pan containing sugar syrup. The sugar coated end of skewers should now be into syrup. (Adjust height of styrofoam piece by sticking skewers inside and resting on edge of the pan.)
4. Place in an area where crystals can grow without having to move container. (Moving will make crystals grow on sides of the pan.) Allow about 7 days for crystals to grow.
5. Remove skewers from syrup and allow to dry for one day.
6. Properly wrapped rock candy will last for at least a year. The remaining syrup can be reused for another batch of rock candy.

Put your budding scientist to work making these rock sugar candy sticks. Sugar crystals grow right before their eyes. This is the best kind of science experiment. One you can eat!



Potato Candy Pinwheels with Salted Caramel and Chocolate



A new “spin” on the classic potato candy filled with chocolate ganache and salted caramel.

Prep time 0:20

Bake/Cook time 0:10

Plan for 2 hours chill time

Yield 36 small pinwheels

Ingredients

¼ c	cooked potatoes, mashed
3 Tbs	milk
1½ tsp	vanilla
pinch	salt

1 lb	Imperial® Powdered Sugar
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¼ c	chocolate ganache
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3 Tbs	caramel ice cream topping
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pinch	sea salt flake
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Directions

1. In a large bowl, combine mashed potatoes, milk, vanilla extract and salt. Stir until uniform.
2. Slowly add powdered sugar into potato mixture until a doughy consistency. Cover and place in refrigerator to chill, at least 1 hour.
3. Just before rolling out candy, prepare chocolate ganache. Bring ¼ cup heavy cream to a simmer over low heat. Remove from heat; add ¼ cup chocolate chips (any flavor – dark, milk, or semi-sweet). Allow to melt for 30 seconds, then stir until smooth. Allow to cool before using.
4. Roll dough into a large rectangle on a piece of wax or parchment paper.
5. Carefully spread chocolate ganache evenly over the rectangle of dough. Drizzle caramel topping over the chocolate, then sprinkle with sea salt flakes.
6. Roll dough into the shape of a jelly roll. Refrigerate covered for 1 hour. Slice the dough into pinwheels to serve. Keep chilled.



Christmas Peppermint Patties

Red, white and green striped cool mint patties dipped in dark chocolate. An easy homemade candy for the holidays.



Prep time 0:45

Plan for Freeze for 1 hour

Yield 36 candies

Ingredients

4 c	Imperial® Powdered Sugar
3 Tbs	corn syrup
3 Tbs	milk
3 Tbs	shortening
2 tsp	peppermint extract
½ tsp	vanilla extract

red and green food coloring (gel colors work best)

1 lb	dark dipping chocolate
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3 Tbs	colored sprinkles (optional)
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Directions

1. In a stand mixer combine powdered sugar, corn syrup, milk, shortening, peppermint and vanilla extract. Once mostly together turn onto a work surface dusted with powdered sugar. Using your hands, knead dough until it is a smooth ball of dough. Add a tiny bit more milk or more powdered sugar, if necessary.
2. Divide dough into 3 even balls. Mix red food coloring into one ball, and green into the other.
3. Roll each ball of dough into a log about 6 inches long. Start by placing one log between 2 sheets of parchment paper or plastic wrap. Using a rolling pin, gently roll until it is a rectangle about 10x12 inches. Complete this step with the remaining 2 colors. Set sheets on a baking tray, still in parchment paper, and let set in fridge for 15–20 minutes.
4. Once sheets are chilled, remove top layer of parchment paper from each color. Lay one sheet on work surface. Top with another color, remove parchment paper. Top with last layer, removing parchment paper.
5. Once three layers are stacked, gently roll to seal and get rid of any bubbles.
6. Trim edges, to create a neat rectangle. Starting with long side, use bottom layer of parchment paper to help roll into a log. Freeze dough for 1 hour.
7. Remove frozen log from freezer. Cut into ¼-inch disks.
8. Melt dark dipping chocolate according to the package directions. Using a fork dip each disk into chocolate, gently shaking off excess. Place on a lined cookie sheet. Top immediately with sprinkles, if using. Repeat with remaining disks. Let harden completely before serving.



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