West Plains Extension
Candy Recipes
Chocolate Peanut Clusters

TOTAL TIME: Prep: 10 min. + chilling Cook: 5 min. + cooling YIELD: 10 dozen.

Ingredients
- 2 pounds white candy coating, coarsely chopped
- 1 package (12 ounces) semisweet chocolate chips
- 1 package (11-1/2 ounces) milk chocolate chips
- 5 cups salted dry roasted peanuts

Directions
- 1. In a heavy saucepan over low heat, cook and stir candy coating and chips until melted and smooth. Cool for 10 minutes; stir in peanuts.
- 2. Drop by rounded tablespoonfuls onto waxed paper-lined baking sheets. Refrigerate until firm, about 45 minutes.

Peanut Brittle

Ingredients
- 1 cup white syrup
- 1/2 cup water
- 2 T butter
- 2 tsp soda
- 2 cups sugar
- 1/2 lb. raw peanuts
- 2 tsp vanilla
- 1/2 tsp. salt

Directions
1. Add white syrup, sugar and water. Bring to 230 degrees.
2. Add 1/2 lb. raw peanuts.
3. Cook to 310 degrees
4. Remove from heat.
5. Add butter, vanilla, soda and salt
6. Pour onto buttered pan.
7. Break apart when set
Hard Cinnamon Candy

Please use caution when using the Cinnamon flavoring. Step back when adding so that it doesn’t burn your eyes and nose when adding it to the candy. It is very strong in flavor so you could add less and it will taste just fine.

Ingredients
2 cups granulated sugar 2/3 cup light corn syrup 3/4 cup water 1 dram (1 teaspoon or the little bottle)* LorAnn Super Strength flavoring, Cinnamon or any flavor (cut back on the cinnamon as it is very strong.) Red liquid or gel food coloring to match your flavor

Equipment Use of a candy thermometer is recommended Large pan so that the candy has enough space to boil Large cookie sheet (I use an older, thinner style so I can easily bend it to bread the candy)

Directions
Make sure your thermometer measures accurately; in boiling water it should read 212°F. (100° C.). Have all ingredients and tools assembled and within easy reach of the stove. The use of metal spoons and measuring utensils is recommended. Line a rimmed baking sheet/jelly roll pan with foil and lightly oil or spray with non-stick cooking spray (such as PAM). If using molds, lightly spray cavities of clean, dry candy molds with non-stick cooking spray. Insert sucker sticks. If using molds, you may also want to spray a piece of aluminum foil with cooking spray. If after pouring the syrup into the molds you have excess candy, you can pour it onto the foil for break-up candy.
1. In a heavy (good quality) 2-quart saucepan, mix together sugar, corn syrup and water. Stir over medium heat until sugar dissolves.
2. Insert candy thermometer if using, making certain it does not touch the bottom of the pan. Bring mixture to a boil without stirring.
3. Early in the cooking process, "wash down" any sugar crystals that form on the sides of the pan with a wet pastry brush.
4. Continue to cook the syrup, without stirring, until the temperature reaches 260°F; add drops of coloring until desired hue is achieved. Do not stir; boiling action will incorporate color into syrup.

5. Remove from heat precisely at 300°F (temperature will continue rising), or until drops of syrup form hard, brittle threads in cold water (hard crack stage). After boiling action has ceased, add flavor and stir. USE CAUTION WHEN ADDING FLAVORING TO AVOID RISING STEAM.

6. Carefully pour syrup into prepared molds or onto the prepared greased and foil lined cookie sheet. (As the sugar mixture begins to set up, you may want to score with a large knife to mark squares.) Do not refrigerate.

7. Cool completely. Break sheet candy into small pieces and dust with powdered sugar, if desired. Store in airtight containers between waxed paper. If making lollipops, do not dust with powdered sugar, but place in sucker bags and secure with twist ties. Store hard candy in a cool, dry place. Do not refrigerate. I highly recommend that if you place chunks of candy in bags or containers, that you do use a bit of powder sugar to keep the pieces from sticking together.

Tip: For easy clean-up, simply soak your pot and utensils in hot water until the hardened candy is dissolved.

Carol Ann Crouch
Chocolate Peanut Butter Stacks
(averiecooks.com)

**Ingredients**
- 48 Ritz crackers or buttery golden round crackers
- 1/2 cup creamy peanut butter
- 1/2 cup marshmallow creme
- 1 pound chocolate, coarsely chopped and melted for dipping
- holiday sprinkles, optional

**Directions**
- Line baking sheet with parchment or wax paper
- Lay 24 crackers on a baking sheet; set aside
- To a medium bowl, add the peanut butter, marshmallow creme, and stir to combine.
- Evenly spread a thin (not paper thin, but not too thick) layer of the peanut butter marshmallow mixture on the 24 crackers on the baking sheet.
- Top with the remaining 24 crackers, creating sandwiches; set aside
- To a medium microwave-safe bowl, add the chopped chocolate and heat on high power in 15 to 30 second bursts, stirring after each burst, until chocolate can be stirred smooth.
- Dip each stack into the chocolate using one or two forks, allowing the excess to drip off. Place dipped stacks on baking sheet.
- Optionally add sprinkles, to taste
- Place baking sheet in the fridge or freezer until chocolate has hardened before serving.

**Grandpa Stecklein's Oyster Crackers**

**Ingredients**
- 16oz oyster crackers
- 1 pkg. Ranch salad dressing mix
- ¼ tsp lemon pepper
- 1/2-1 tsp dill weed
- ¼ tsp garlic powder
- ¾ cup vegetable oil

**Directions**
Mix dressing and oil. Add other spices. Coat crackers and bake. 15-20 min at 250 degrees.
**Hopscotchers (Haystacks)**
*(Stevens County 4-H Council)*

**Ingredients**
- 6 oz. butterscotch ships
- 1/2 cup peanut butter
- 2 cups chow mein noodles
- 2 cups miniature marshmallows

**Directions**
Melt butterscotch chips in double boiler. Stir in peanut butter. Pour over noodles and marshmallows and mix well till coated. Drop by heaping teaspoonfuls onto waxed paper until cool and set. Makes 30

Kay Harkness

**Puppy Chow**
*(Stevens County 4-H Council)*

**Ingredients**
- 9 cups rice chex cereal
- 1 cup pretzels
- 1 cup caramel M&M's
- 1/2 cup peanut butter
- 1 cup semi-sweet chocolate chips
- 1 1/2 cups powdered sugar

**Directions**
In a sauce pan over low heat, melt the chocolate; add peanut butter and mix until smooth. Remove from heat, add cereal, pretzels and M&M's and stir until coated. Pour powdered sugar into large plastic bay, add coated cereal and shake until well coated. Store in airtight container.

Renee Tuttle
Mint Chocolate Meringue Cookies
(Fun Money Mom)

Ingredients
2 egg whites 1 cup sugar
1 tsp. distilled vinegar 1/2 tsp. vanilla
1/8 tsp. salt 1/2 Holiday Mint M&M's
Large brown paper bag

Directions
1. Preheat oven to 275
2. Cut a brown paper bag to line your cookie sheets
3. At high speed, beat egg whites, vinegar, vanilla and salt until soft peaks form
4. Gradually add sugar and continue beating until stiff peaks form
5. Fold in M&M's (don't stir too much)
6. Drop by tsp. (or use an icing bag) onto cookie sheets covered with brown paper
7. Bake at 275 for 40-45 minutes
8. Enjoy

Cozetta O'Dea

Chocolate Peanut Butter Balls
(I heart naptime)

Ingredients
3/4 cup creamy peanut butter
1/4 cup unsalted butter (softened)
1/2 tsp. vanilla extract
1 3/4 cups powdered sugar
1 1/2 cups semi-sweet chocolate

Directions
Line a baking sheet with parchment paper and set aside.
Mix together peanut butter, butter, and vanilla in a medium-size bowl with an
electric mixer. Gradually add in 1 cup powdered sugar and mix until well combined.
Add the last 3/4 cup powdered sugar and mix with your hands until all the sugar is
gone. It will start feeling thick.
Shape dough into 1-inch balls and place on baking sheet. A small cookie scoop works
well. Place balls on baking sheet and then freeze for 15 minutes.
Remove the truffles from the freezer and dip them one by one in the chocolate. Make
sure they are evenly coated.
Place the truffles back on the parchment paper. Top with sea salt, or other toppings
if desired Place truffles in the refrigerator for 10 minutes to allow to harden. Best
stored in the refrigerator.

Janet Harkness