

## Recipe Cards

by Deluxe-Sweets-and-Candy-Gifts.com

### Recipe: Triple Chocolate Fudge

**Ingredients:** 3 1/3 C sugar · 1 C butter · 1 C packed dark brown sugar · 1 can (12 oz) evaporated milk · 32 large marshmallows, halved · 2 cups (12 oz) semisweet chocolate chips · 2 milk chocolate candy bars (7 oz each) · broken 2 squares (1 oz each) semisweet baking chocolate, chopped · 1 tsp. vanilla extract · 2 C chopped pecans

**Directions:** In a large saucepan, combine first four ingredients. Cook and stir Over medium heat until sugar is dissolved. Bring to a rapid boil and boil for 5 minutes, stirring constantly. Remove from the heat and stir in marshmallows until melted. Stir in chocolate chips until melted. Add chocolate bars and baking chocolate and stir until melted. Fold in vanilla and pecans. Pour into a greased 15" x 10" x 1" baking pan. Chill until firm. Cut into squares.

Makes about 5 1/2 pounds.

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### Recipe: Chocolate Covered Toffee

**Ingredients:** 1 pound butter · 1/2 cup water · 2 cups sugar · 1 teaspoon salt · 16 ounces milk chocolate chips

**Directions:** Bring butter, water, sugar and salt to a boil in saucepan, place candy thermometer in pan. Stir constantly until reaches 300 degrees. Remove from heat and pour onto wax paper lined baking sheet and spread evenly, cover entire sheet. Let harden. Sprinkle chocolate chips over toffee and wait until they begin to melt. Spread chips with spatula or back of large metal serving spoon. Crease lines with butter knife before placing in fridge. Chill for at least 30 minutes. Break along creased lines or break apart with butter knife.



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### Recipe: Chocolate Covered Truffles

**Ingredients:** 1/4 C butter· 1 1/2 lbs. real semisweet chocolate· 3/4 C non-dairy coffee creamer, any flavor· 1/2 teaspoon vanilla extract· 1 1/2 pounds real milk chocolate for dipping· 1 cup finely chopped chocolate, milk or semisweet for decoration

**Directions:** Melt semisweet chocolate in double boiler over hot water. Heat butter, creamer and vanilla in another saucepan to 125° F using a candy thermometer. Add to semisweet chocolate all at once, beating until smooth and creamy. Chill in refrigerator until nearly set but still pliable. Beat with mixer until light and fluffy. Spread in 9 inch buttered pan until set enough to roll into small balls. Melt milk chocolate over double boiler. Dip truffles in melted chocolate, then sprinkle generously, or roll in, chopped chocolate.

Makes about 3 dozen.



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### Recipe: Fudge Rum Balls

**Ingredients:** 1 pkg. Duncan Hines Moist Deluxe Butter Recipe Fudge Cake Mix· 1 c. finely chopped pecans or walnuts· 1 tbsp. rum extract 2 c. sifted confectioners' sugar· 1/4 c. unsweetened cocoa Pecans or walnuts, finely chopped

**Directions:** Preheat oven to 375 degrees F. Grease and flour 13x9x2 inch pan. Prepare, bake and cool cake following package directions. Crumble cake into large bowl. Stir with fork until crumbs are fine and uniform in size. Add 1 cup nuts, rum extract, confectioners' sugar and cocoa. Stir until well blended. Shape heaping tablespoonfuls mixture into balls. Garnish by rolling balls in finely chopped nuts. Press firmly to adhere nuts to balls.

Makes 6 dozen.

Tip: Substitute real rum for rum extract.

