

# CHRISTMAS

## Treats for the Sweet

### *Easy Caramels*

*Nari*

1 c. butter  
1 c. sugar  
1 c. brown sugar  
1 can sweetened condensed milk  
1 c. corn syrup  
dash of salt

In a saucepan, melt butter. Then add the remaining ingredients. Bring to a boil. Cook until mixture reaches 230 degrees, stirring constantly. Pour into a buttered 9x13 pan and let cool. Cut into inch sized squares and wrap in waxed paper. Twist waxed paper on each end of the caramel.

### *Fudge*

3 Cups Milk Chocolate Chips  
1 Can Sweetened Condensed Milk  
1/4 Cup Real Butter + 1/4 Cup Margerine

Microwave on HALF power for 3 - 5 minutes, stirring occasionally. Pour into a pan and refrigerate for a couple hours or until set up. Nuts could be an optional variation.

*Kirsten*

### *Nut Rocha*

*Lisa M.*

"Crunchy brittle coated with silken chocolate is the ultimate proof that opposites not only attract, but also commingle in harmony." -Meredith Books

2 C butter  
2 C sugar  
2 T light-color corn syrup  
1/3 C water  
1 11 1/2-ounce package (1 3/4 C) milk chocolate peices  
1 C finely chopped toasted nuts (We used pecans!)

Line a 15X10X1-inch baking pan with foil, extending foil over edges of pan: set aside .

In a 3-quart saucepan melt butter. Stir in sugar, corn syrup and water. Cook over medium-high heat to boiling, stirring until sugar is dissolved. Avoid splashing sides of pan. Carefully clip a candy thermometer to pan. (we didn't) Cook over medium heat, stirring frequently until soft-crack stage (about 15 minutes). Mixture should boil at a moderate, steady rate over entire surface. Remove from heat.

Pour mixture into prepared pan, spread evenly. Cool about 5 minutes or until top is set. Sprinkle with chocolate peices; let stand 2 minuts. Spread chololate over candy. Sprinkle with nuts, press into chocolate. Cool several hours or until set.

Use foil to lift candy out of pan; break into peices. Store tightly covered.

Makes about 40 servings

## *Oreo Cookies*

### *Kari*

2 boxes devils food cake mix  
1 ½ c. butter flavored Crisco  
4 eggs

Mix the above ingredients all together. Roll into 1 ½ to 2 inch balls and place on ungreased cookie sheet. Don't flatten dough onto the sheet or over bake. Bake at 350 degrees for 5-6 minutes. Cool. Put colored (red or green) frosting in between 2 cookies to make Oreos. (I like the whipped cream cheese frosting best).

## *Poppycock*

### *Kari*

1 c. light Karo syrup  
1 c. sugar  
1 lb. butter  
1 tsp. vanilla  
2 c. pecans  
1 c. slivered almonds  
1 c. coconut  
1 lg. box Rice Chex

Boil Karo, sugar, and butter for 5-7 minutes. Add vanilla. Pour over other ingredients. Mix until covered. Yummy!!

## *Popcorn Cake*

*Kari*

6 qts. Popped popcorn  
1 pkg. plain M&M's  
1 c. peanut M&M's  
1 sm. pkg. gum drops; quartered  
10 oz. pkg. marshmallows  
½ c. oil  
6 T. butter

In a large bowl toss together popcorn, M&M's, and gum drops. In another bowl, melt marshmallows, oil and butter in microwave or on stove. Pour marshmallow mixture over popcorn mixture and mix well. Press tightly into buttered bowl or angel food cake pan.

Note: I use the Christmas M&M's (red & green colors) and I quarter the gum drops using a pair of scissors. I put the gum drops into the popcorn first to make sure they are evenly distributed (they will clump together otherwise). Then I pour all the M&M's onto of the popcorn in the center. When you pour the marshmallow mixture over the top of the popcorn mixture, pour it around the edges and not directly on top of the M&M's or they will melt quickly and you'll have a chocolatey mess on your hands! It also helps when you are pressing the marshmallow/popcorn mixture into the pan to rinse your hands under cold water before you handle the popcorn. This will help so that the popcorn doesn't stick to your hands.

## *Pinwheels*

*Kari*

2/3 c. butter  
16 oz. marshmallows  
6 oz puffed rice cereal  
2 (8oz.) Hershey bars

Melt butter and marshmallows in pan and stir until smooth. Pour over rice in a bowl and mix until rice is coated. Press mixture into two greased jelly roll pans. (Cold, wet hands helps). Heat chocolate in a double boiler and stir until smooth. Smooth chocolate on top of rice. Chill just slightly then roll. Cool. Slice and serve. Makes 2 rolls.

## *Ribbon Fudge*

*Nari*

3 c. sugar  
¾ c. margarine  
2/3 c. (5 1/3 oz. can) evaporated milk  
6 oz. pkg. semisweet chocolate chips  
7 oz. jar marshmallow crème  
1 tsp. vanilla  
½ c. peanut butter

Combine 1 ½ c. sugar, 6 T. butter and 1/3 c. milk in pan. Bring to full boil; stirring constantly. Boil for 4 minutes over medium heat. Stir constantly. Remove from heat. Add chocolate chips and stir until melted. Add ½ jar (or 1 c.) marshmallow crème and ½ tsp. vanilla. Beat until blended. Pour into greased 9x13 pan. Repeat using remaining ingredients substituting peanut butter for chocolate chips. Spread over chocolate layer. Makes 3 pounds.

## *Spiced Nuts*

*Nari*

1 c. granulated sugar  
1/3 can evaporated milk  
½ tsp. cinnamon  
2 ½ c. nuts

Cook sugar, evaporated milk, and cinnamon until not quite softball stage. Then beat slightly. Pour nuts into mix and stir until coated. Spread nuts out onto wax paper and separate. Cool. (Note: great for almonds, cashews, and walnuts.)

## *Sugar Cookies*

*Nari*

*\*Note: My cousin shared this recipe with me and I swear by it! These cookies are great to make weeks ahead of time and freeze. They will stay soft and moist. SO good!*

1 c. sugar  
1 c. butter  
2 eggs  
1 tsp. vanilla  
3 ½ c. flour  
½ c. milk  
1 tsp. salt  
1 tsp. baking soda  
4 tsp. baking powder

### Butter Frosting:

6 T. margarine, softened

6 c. powdered sugar

6 T. milk

1 ½ tsp. vanilla

Cream butter and sugar; add eggs. Mix together dry ingredients and add alternately with liquid. Roll out ¼ inch thick and cut with cookie cutters. Bake at 375 degrees for 8 minutes until lightly browned. Cool then frost or glaze. For frosting, mix margarine and half of sugar. Add milk and vanilla. Add remaining sugar.

## *Yummy Pretzels*

*Corie*

Bag of Pretzels (I use the square ones, but you can use round as well)

Hershey's Hugs candies

Plain M&M's ( I like the Christmas colored ones)

Place pretzels on parchment paper on cookie sheet. Place a Hershey's kiss or hug on top of each pretzel. Put in oven for 2 min. at 200 degrees. (Once you see the chocolate starting to melt down, remove the pan from the oven). Place M&M on top of each Hershey Hug and press down slightly. Cool in refrigerator.

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