

Lazy Christmas Goodies



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Christmas Pretzel Hugs

Cute and yummy, these Christmas pretzel hugs are the perfect holiday treat! It only takes a few minutes to layer pretzel, Hershey's Hugs, and M&M'S together in this rich, sweet and salty homemade snack. They are colorful and delicious, perfect for serving at Christmas parties or as an edible gift to friends, neighbors, and teachers.

Christmas Pretzel Hugs

Makes 84

Ingredients

- 84 square mini pretzels
- 84 Hershey's Hugs unwrapped
- 84 M&M'S red and green

Instructions

1. Preheat the oven to 200 degrees.
2. Unwrap the Hershey's Hugs and set aside.
3. Using a large baking sheet place a silicone baking mat on the sheet, place the pretzels on the mat in rows. You can put them all pretty in lines or just fit them all on there!
4. Place an unwrapped Hershey's Hugs on the center of each pretzel.
5. Put the baking sheet into the oven and bake for 5-6 minutes or until the chocolate is soft but not melted all flat.
6. Remove the baking pan and gently push the M&M'S on top of each Hershey's Hugs.
7. Let them cool for the chocolate to harden. You can also place them in the fridge or freezer if you're in a hurry!



No Bake Candy Cane Pie

This no-bake candy cane pie is Christmas in a pie plate! An Oreo cookie crust is filled with a mixture of whipped cream, cream cheese, peppermints, and powdered sugar. It's topped with a light, fluffy layer of Cool Whip and more crushed peppermints. Delicious.

Candy Cane Pie

Serves 8

Ingredients

- One Oreo pie crust
- 1 cup heavy cream
- 1 ½ cup powdered sugar
- Two 8 oz cream cheese packages softened
- 10 drops red food coloring
- 2 tsp vanilla extract
- 1 tsp peppermint extract
- ½ cup peppermint candy canes or mints crushed
- 1 tub of Cool Whip
- Crushed peppermint candy for decoration

Instructions

1. In a large bowl whip the heavy cream until stiff peaks form. Set aside
2. In a medium bowl cream together the powdered sugar and cream cheese.
3. Add the food coloring, peppermint extract, and vanilla extract to the cream cheese/powdered sugar bowl and mix until a uniform color.
4. Mix in the ½ cup of peppermint candy bits with the cream cheese/powdered sugar.
5. Add the powdered sugar/cream cheese mixture to the bowl of heavy whipping cream and mix together on low speed until combined.
6. Pour mixture into Oreo crust.
7. Top pie with Cool Whip and crushed peppermint. Chill for 1-2 hours or until ready to serve.



Reindeer Pretzels

Completely darling and irresistible, these reindeer pretzels are the best treat to make this holiday season. Salty pretzels get a melted Rolo chocolate on top, before being given an M&M'S nose and googly eyes. You can't help but smile with these little guys around.

Reindeer Pretzels

Makes 40

Ingredients

- 40 mini pretzels divided (plus a few more in case of breakage)
- 20 Rolos
- 20 small round red chocolate candy of any kind
- 40 candy eyes

Instructions

1. Preheat the oven to 350 degrees.
2. Unwrap the Rolos and set aside.
3. Separate half of the pretzels and spread one half on the baking sheet.
4. With the remaining half of the pretzels cut them in half and these will be used for the antlers (you will need some extra because some will break). Set aside.
5. To the pretzels on the baking sheet place one unwrapped Rolo on top of each pretzel over the single round part of the pretzel.
6. Put the baking sheet into the oven and bake for 2-3 minutes or until the Rolo has gotten soft and melty.
7. Remove the baking pan and add the nose which is the red candy to the bottom center of the Rolo pushing down gently on the Rolo as you add the candy.
8. Add the antlers by sticking the pretzels onto each side at the top of each Rolo.
9. Add the edible candy eyes right above the red nose.
10. Let them cool to solidify and enjoy!



Christmas Crunch

This bright, colorful, and fun Christmas crunch is a great holiday treat! Popcorn is layered with sprinkles, candy, and pretzels for the perfect balance of sweet and salty. Get in the holiday spirit by serving this crunch at a party or giving as an irresistible edible gift. Santa will be happy to find it too when he comes to make Christmas deliveries!

Christmas Crunch

Serves 10

Ingredients

- 2 bags of popcorn made per package directions about 10 cups
- Mini M&M's Candy Red & Green
- Peanut M&M's Candy Red & Green
- Sprinkles Red & Green
- 1 cup of pretzels broken in half
- $\frac{3}{4}$ cup white chocolate candy melts
- 6 tablespoons of salted butter
- 3 cups mini marshmallows

Instructions

1. Line an 11 x 17 baking sheet with parchment paper.
2. Spread popped popcorn over the parchment paper and set aside.
3. In a medium saucepan over medium-low heat melt butter. Add mini marshmallows and white chocolate to butter mixture. Stir until melted and no lumps remain. Remove from heat.
4. Pour $\frac{3}{4}$ of the butter mixture over the popcorn. Toss to coat.
5. Pour the remaining butter mixture over the popcorn and sprinkle the Mini M&M's candy, Peanut M&M's candy, sprinkles, and the broken pretzels over the butter mixture.



Christmas Chex Mix

With an irresistible mix of sweet and salty, this homemade Christmas Chex mix is one of the best treats to enjoy during the holidays. Made with Chex cereal, pretzels, Bugles, white chocolate, M&M'S, peppermint and sprinkles, it's loaded with festive colors — and flavors — you'll love.

Christmas Chex Mix

Serves 24

Ingredients

- 1 12- ounce boxes of Chex cereal used rice and wheat
- 1 16- ounce bag Snyder's sourdough pretzel nibblers
- 1 7.5- ounce bag Bugles
- 2 boxes white CandiQuik
- 1 cup Christmas mini M&M'S divide in half
- 1 bag Starlight Peppermints about 30, divide in half
- ½ cup Christmas sprinkles divide in half

Instructions

1. Cover two baking sheets with parchment paper or silicone baking mats
2. In a Ziploc bag crush the peppermints using a hammer or meat mallet
3. In a very large bowl combine the two Chex cereals, bugles, and pretzels. Use two large spoons and gently mix so as not to break up the pieces too much.
4. Remove half of the cereal mixture and set aside leaving the remaining half in the very large bowl. You are going to work in two batches.
5. Melt one package of the CandiQuik according to package instructions.
6. Have your M&Ms, crushed peppermints and sprinkles ready.
7. Drizzle about one-fourth of the melted CandiQuick over the cereal. Quickly sprinkle M&Ms, peppermints and candy sprinkles (1 tablespoon at a time) over the cereal. Mix gently using two large spoons.
8. Repeat this step two to three times pouring the melted CandiQuick and then quickly sprinkling M&Ms, peppermints, and sprinkles, then mixing. Do this until you have used all of one package of CandiQuick and half of the M&Ms, peppermints, and sprinkles.
9. Dump this batch onto your prepared baking sheet letting it completely cool.
10. Repeat the above steps for the second batch.



Crockpot Chex Mix

A fun, homemade twist on the classic party food, this savory crockpot Chex mix delivers a bold, crunchy flavor. I love how easy it is to make in the slow cooker — keeping my oven free and making it the perfect addition to any party menu.

Crockpot Chex Mix

Serves 16

Ingredients

- 4 cups Rice Chex
- 3 cups Corn Chex
- 2 cups Wheat Chex
- 2 cups Pretzels
- 2 cups bagel chips
- 1 cup Bugles
- 1 cup Peanuts
- 10 tablespoons of butter melted
- 2 tablespoons Worcestershire sauce
- 2 ½ teaspoons seasoned salt
- 1 ¼ teaspoons garlic powder
- 1 teaspoon onion powder

Instructions

1. In a large slow cooker (6 quart or bigger, oval gives more cooking space) place the cereals, pretzels, bagel chips, bugles, and peanuts. Use two wooden spoons to gently mix together.
2. Place the melted butter in a small bowl and add the Worcestershire sauce and spices and stir together until mixed well.
3. Pour some of the butter mixture over the cereal mixture and mix with the two spoons. Keep pouring the butter mixture over in small amounts and mixing until all the butter mixture is gone.
4. With the slow cooker on low cook for three hours. For the first two hours stirring every 25-30 minutes. The last hour stir every 15-20 minutes to keep from burning.
5. Spread the cereal mixture in a single layer onto an ungreased baking sheet or parchment paper to cool for 20 minutes before serving.



Crockpot Peppermint Hot Chocolate

This Crockpot Hot Chocolate with Peppermint is an easy homemade recipe that is creamy and delicious!

Crockpot Peppermint Hot Chocolate

Serves 8

Ingredients

- 2 cups chocolate chips
- 1/2 cup crushed candy cane bits
- 1 teaspoon vanilla extract
- 8 cups milk we used whole/homogenized milk
- whipped cream for garnish
- additional candy canes for garnish

Instructions

1. Place chocolate chips, crushed candy canes, vanilla and milk in a slow cooker.
2. Heat on high for 45 minutes, or low for 1.5 hours.
3. Whisk well and serve garnished with whipped cream and additional candy canes.



Hot Chocolate on a Stick

Rich and creamy, this delicious homemade DIY hot chocolate on a stick is the perfect sweet treat to enjoy this holiday season. Made with only five ingredients, it's also the perfect Christmas gift idea to share with others.

Hot Chocolate on a Stick

Makes 30 Sticks

Ingredients

- ½ cup heavy cream
- 14 ounce sweetened condensed milk
- 3 cups semi-sweet chocolate chips
- 4 ounces unsweetened chocolate chopped

Instructions

1. Place your silicone mold on a small cookie sheet.
2. In a medium saucepan combine the heavy cream and sweetened condensed milk. Over medium heat stir until cream and milk are hot but not boiling.
3. Add the chocolate chips and unsweetened chocolate and remove from heat. Let the pan sit for about 10 minutes to allow the chocolate to melt.
4. Stir or whisk melted chocolate until creamy.
5. Add chocolate to a piping bag or plastic storage bag and snip off the end. Pipe into silicone molds or ice cube trays.
6. Add the popsicle stick or lollipop stick to the center of each square.
7. Add desired topping to each pressing topping down gently into chocolate.
8. Refrigerate until solid at least 3 hours or overnight.



Christmas Fudge

Colorful and festive, this fun homemade Christmas fudge is a family favorite every holiday. White chocolate chips and vanilla frosting are melted in the microwave and then swirled with food coloring for a rich and creamy decadent candy. This beautiful and easy treat is perfect for gift-giving!

Christmas Fudge

Makes 40 Pieces

Ingredients

- 1 12-ounce bag white chocolate chips about 2 cups
- 1 16-ounce container vanilla frosting
- Red and Green gel food coloring

Instructions

1. Line an 8 x 8 casserole dish with foil. Spray with nonstick spray.
2. In a large microwave-safe bowl place the white chocolate chips.
3. Microwave on high for one minute and stir.
4. Add the vanilla frosting to the melted chips.
5. Microwave for 30 seconds and stir. Microwave at 15-second intervals until you achieve melted and smooth mixture.
6. Measure out $\frac{3}{4}$ cup of the mixture into two different bowls and leave the remaining mixture in the original bowl. The original bowl will stay white.
7. Tint each $\frac{3}{4}$ cup bowl full of fudge with red coloring and green coloring to the desired depth of color.
8. Drop big tablespoons of each color into the foiled pan in random patterns. Then take a table knife and run it through the fudge to create a marbled design.
9. Refrigerate uncovered until set at least an hour.
10. Remove the fudge from the pan and peel the foil back. Cut into squares to serve!



Chocolate Fudge

This homemade chocolate fudge is a delicious old-fashioned favorite. This recipe, which came from my grandma's recipe box, has been a must-make in our family for years. We enjoy it for dessert all year, but it's especially perfect for the holidays.

Chocolate Fudge

Makes 24 Pieces

Ingredients

- 2/3 cup milk
- 2 ounces semi-sweet chocolate check how many squares that is on your particular brand
- Dash of salt
- 2 cups sugar
- 2 tablespoon light Karo syrup
- 2 tablespoon butter
- 1 teaspoon vanilla

Instructions

1. Butter an 8x8 square dish or use parchment paper and butter the paper. Set aside.
2. In a medium sauce pan add the milk, chocolate, salt, sugar and Karo syrup. Heat over medium-high heat until it comes to a rolling boil stirring constantly.
3. Once the rolling boil is reached turn the heat off and do not stir.
4. At the soft boil stage let it boil for 2-3 minutes and do not stir, just let it boil.
5. Using a candy thermometer let it boil until it reaches the soft ball stage which is 130-140 degrees.
6. Remove from heat and stir in the butter and vanilla.
7. Using a wooden spoon vigorously stir/beat the fudge until it loses its shine and it starts to thicken up. That may take 5-15 minutes. (Get your arm workout in!)
8. Pour into the buttered dish and let cool into solid usually about 3 hours to overnight.



Tiger Fudge

Tiger fudge, sometimes called tiger butter fudge, is a classic peanut butter fudge swirled with milk chocolate. The result is an impressive homemade candy that boasts a rich, creamy flavor. Yet, you'll only need three ingredients to make it!

Tiger Fudge

Makes 40 Pieces

Ingredients

- 3 cups white chocolate chips
- 1 cup creamy peanut butter
- 1 cup milk chocolate chips

Instructions

1. Melt white chocolate chips and creamy peanut butter together in the microwave at 30 second intervals stirring after each time until melted and mixed together
2. In a new bowl melt milk chocolate chips in the microwave in short increments, 30 seconds at a time, stirring after each time
3. Pour melted milk chocolate chips over the white chocolate chips/peanut butter mixture in the pan
4. Using a knife make a swirl design dragging the tip of the knife around the pan.



Microwave Fudge

Rich, creamy homemade microwave fudge is a simple, delicious treat that is made in only minutes with a few ingredients. This from-scratch favorite is a classic holiday treat that is the perfect candy to enjoy anytime.

Microwave Fudge

Makes 16 Pieces

Ingredients

- 3 cups semi-sweet chocolate chips
- 14 ounce can sweetened condensed milk
- 4 tablespoons butter cubed
- 1 teaspoon vanilla
- 1 ½ cups walnuts roughly chopped
- ¼ cup walnuts roughly chopped, for top of fudge (optional)

Instructions

1. Line a baking sheet with foil or an 8 x 8 casserole dish.
2. In a large microwave-safe bowl place the chocolate chips.
3. Pour the sweetened condensed milk over the chocolate chips but do not mix.
4. Add the butter cubes on top of the milk/chips.
5. Microwave on high power for two to three minutes total (depending on the power of the microwave), stirring every 30-60 seconds until the butter has almost completely melted.
6. Immediately remove from microwave and stir until well combined.
7. Stir in vanilla and nuts.
8. Immediately pour into prepared dish and spread to your desired thickness.
9. Refrigerate until set.
10. Cut and serve.



Mint Chocolate Fudge

This mint chocolate fudge is the perfect homemade sweet treat! A simple and quick candy that is made from scratch with a handful of ingredients: white chocolate chips melted with green food coloring then combined with sweetened condensed milk, milk chocolate chips, and mint extract, before being layered and swirled. The result is a rich, creamy fudge that melts in your mouth.

Mint Chocolate Fudge

Makes 25 Pieces

Ingredients

- 2 cups white chocolate chips
- 14 ounce can sweetened condensed milk
- 1 cup milk chocolate chips
- 1 teaspoon mint extract add ½ teaspoon more if you like more mint flavor
- Green food coloring

Instructions

1. Line an 8x8 pan with foil and spray with nonstick spray. Set aside.
2. In a medium saucepan over low heat melt the white chocolate chips with the sweetened condensed milk until smooth and creamy.
3. Remove from heat and stir in the mint extract and add the green food coloring to the desired tint of green. Leave in the pan to keep warm and pourable.
4. In a medium-size saucepan over LOW heat melt the milk chocolate chips.
5. Pour the green mint fudge into the bottom of the prepared pan but hold back about ¾ cup (just leave it in the pan).
6. Drizzle the chocolate mixture onto the mint mixture in the prepared pan in a random pattern. Using a knife or wooden skewer make a swirl pattern in the fudge.
7. Drizzle the remaining green fudge on top of the swirled fudge and swirl again!
8. Refrigerate uncovered for 3-4 hours until set.
9. Remove the fudge from the pan and peel the foil back. Cut into squares to serve!



Peanut Butter Fudge

I found this recipe for old fashioned peanut butter fudge written on a scrap of paper, tucked in my grandma's recipe box — which is an old shoe box full of similar little slips of paper. Each of the "from scratch" recipes kept inside it is more delicious than the last. As soon as I laid my hands on this fudge recipe, I knew I had to make ASAP. My grandma and aunt always made huge batches of this candy every year at Christmas.

Peanut Butter Fudge

Makes 32 Pieces

Ingredients

- 2 cups sugar
- 1/2 cup brown sugar packed
- 4 tablespoons butter half a stick
- 1/2 cup milk
- 1 cup peanut butter
- 1 cup mini marshmallows

Instructions

1. Start by boiling both sugars, butter, and milk in a pan until it reaches 236 degrees then immediately stop.
2. Add in peanut butter and marshmallows and whip until it starts to thicken.
3. Then, pour into a buttered 8x8 pan. You could also line with parchment paper to make it even easier to take out if you'd like to.
4. Wait until cooled to room temperature and slice into squares.



Rocky Road Fudge

This loaded rocky road fudge is a family favorite that's straight from my grandma's recipe box. Chocolate, soft marshmallows and salty peanuts combine for the perfect candy.

Rocky Road Fudge

Makes 16 Pieces

Ingredients

- 3 cups semi-sweet chocolate chips
- 14 ounce can sweetened condensed milk
- 4 tablespoons butter cubed
- 1 teaspoon vanilla
- 3 cups mini marshmallows plus a few extra for the top
- 1 cup salted peanuts plus a few extra for the top

Instructions

1. Line a 9x13 dish with foil. Spray with nonstick spray.
2. In a medium saucepan combine the chocolate chips, sweetened condensed milk and butter. Over medium heat melt the chip mixture stirring constantly until the chips are melted.
3. Pour the chocolate mixture over the marshmallows and mix well. If you don't want some of the marshmallows to melt and swirl then wait just a few minutes to let the chocolate cool before pouring over the marshmallows.
4. Sprinkle the top with additional peanuts and marshmallows.
5. Place in refrigerator to chill until firm, 2-3 hours or overnight.



Easy Gingerbread Fudge

You'll love the creamy texture and rich, spiced flavor of this easy gingerbread fudge. White chocolate chips, sweetened condensed milk, molasses, nutmeg, cinnamon, and ginger are melted together to make this Christmas favorite.

Easy Gingerbread Fudge

Makes 24 Pieces

Ingredients

- 2 cups white chocolate chips
- 2/3 cup sweetened condensed milk
- 1 tablespoon molasses
- 1/2 teaspoon nutmeg
- 1/2 teaspoon ginger
- 1/2 teaspoon cinnamon

Instructions

1. In a microwave-safe bowl, combine white chocolate chips with sweetened condensed milk.
2. Heat for 25 seconds, stir well and reheat for another 25 seconds as needed until you get a smooth consistent texture.
3. Stir in molasses and then flavor with spices - adjust to your personal preference.
4. Spoon tablespoon-sized portions into your gingerbread man silicone tray, if using, or fold out into an oiled 9"x9" cake pan.
5. Press the fudge down with wet, clean hands to ensure it sets evenly, and then place in the refrigerator for 2 hours or overnight...if you can stand to wait.
6. Pop out of the tray - or cut into slices if using the cake pan - and serve or package for gifts.



Candy Cane Fudge

Rich, creamy, and delicious, this homemade candy cane fudge is a Christmas favorite. You'll only need four ingredients and 10 minutes of prep to easily make this classic treat from scratch.

Candy Cane Fudge

Makes 16 Pieces

Ingredients

- 2 10 oz packages white chocolate chips
- 1 14 oz can sweetened condensed milk
- 1 teaspoon peppermint extract
- 1.5 cups candy canes chopped

Instructions

1. Line a baking sheet with foil or an 8 x 8 casserole dish. Spray with nonstick spray.
2. Place the candy canes in a plastic bag and crush with a rolling pin.
3. In a medium size pan over LOW heat melt the white chocolate chips with the sweetened condensed milk until almost melted, a few little chips remain. Stir frequently. Remove from heat and stir and the rest of the chips will melt.
4. Stir in peppermint extract and 1 cup of the chopped candy canes.
5. Immediately pour into prepared dish.
6. Sprinkle the remaining ½ cup of chopped candy canes on top of the fudge and gently press slightly into the fudge.
7. Refrigerate until set for 2-3 hours.
8. Cut and serve.



Layered Peppermint Fudge

This delicious layered peppermint fudge is the fudge version of peppermint bark. It combines the favorite flavors of chocolate and peppermint into a rich, creamy treat that is irresistible at Christmastime.

Layered Peppermint Fudge

Makes 25 Pieces

Ingredients

- 2 cups semi-sweet chocolate chips
- 2 cups white chocolate chips
- One 14 ounce can sweetened condensed milk divided in half
- 1/2 teaspoon peppermint extract
- 3/4 cup crushed candy canes divided

Instructions

1. Line a 9x9 pan with foil. Spray with nonstick spray.
2. In a medium saucepan over LOW heat melt the semi-sweet chocolate chips along with half of the sweetened condensed milk.
3. Pour the chocolate into the prepared pan. Place in the refrigerator to chill while you do the next step.
4. Next, melt the white chocolate chips along with the sweetened condensed milk in a medium saucepan over LOW heat. When chips are almost all melted remove from heat and stir in the peppermint extract.
5. Stir in 1/4 cup of the crushed candy canes.
6. Pour the white chocolate over the chilled semi-sweet chocolate.
7. Sprinkle the remaining 1/2 cup of candy canes over the top of the white chocolate and gently press down into the fudge.
8. Refrigerate until set for 2-3 hours or overnight.
9. Remove from pan by lifting out the foil. Peel away the foil and cut into bite-size serving pieces.



Gingerbread Truffles

I love all the holiday season get-togethers and little gift exchanges but I do not love the drain on the budget. I have discovered a way to remember all those friends and neighbors without breaking the bank.

Gingerbread Truffles

Makes 24

Ingredients

- 1 cup Butter
- 1 cup brown sugar
- ¼ cup molasses
- 2 Eggs
- 1 tablespoon vanilla
- ½ teaspoon baking soda
- ½ teaspoon salt
- 2 ¼ cups flour
- 2 tablespoons ground ginger
- 2 teaspoon cinnamon
- ¼ teaspoon cloves
- ¼ teaspoon nutmeg
- 8 ounces cream cheese room temperature
- 1 package white almond bark
- red melting discs
- green melting discs
- sprinkles

Instructions

1. In bowl of a stand mixer, cream butter and sugar.
2. Add molasses, vanilla and eggs; mix on medium low until well combined (mixture will appear a little separated).
3. Stir in baking soda, salt, ginger, cinnamon, cloves and nutmeg.
4. Gradually add flour; mix until just combined.
5. Use cookie scoop to spoon large balls of dough onto cookie sheet. Press down on dough to flatten it.
6. Bake for 9-10 minutes at 375.
7. Once cookies are cool, add 24 cookies into an electric mixer stand; add cream cheese. Turn on low; combine until cookies are completely broken up and mixed with cream cheese, forming a ball.
8. Use small cookie scoop to form balls. Place balls on baking sheet lined with parchment paper and freeze completely.
9. In double boiler, melt vanilla almond bark and reduce heat to low. Remove frozen truffles from freezer and coat in almond bark, one at a time. (Use two spoons to help toss and coat the balls.)
10. Place truffles back on lined baking sheet.
11. Melt red and green melting discs; drizzle over tops of truffles and add sprinkles. Let harden on counter. Place in freezer bag and return to freezer until ready to serve.



Peanut Butter Balls

Rich and buttery, these old-fashioned peanut butter balls are a “no bake recipe” straight from grandma’s recipe box. Rice Krispie treats are crushed and mixed with smooth peanut butter and powdered sugar to create an irresistible filling before being coated in melted chocolate.

Peanut Butter Balls

Makes 30 Pieces

Ingredients

- 1.5 cups crispy rice cereal
- 1 cup smooth peanut butter
- 1 and 2/3 cup powdered sugar
- 1/3 cup butter at room temperature
- 1 bag chocolate chips

Instructions

1. Place cereal in a baggie and use a rolling pin to crush it.
2. In a medium bowl, add peanut butter, butter, powdered sugar and crushed cereal. Mix until completely combined.
3. Roll into small balls. Place in fridge for at least 2 hours.
4. Melt chocolate chips in the microwave 2/3 cup at a time. Add a splash of corn oil to melted chocolate, if needed, to thin it out.
5. Roll balls in melted chocolate and place on parchment paper.
6. You can also roll the peanut butter balls in sprinkles before the chocolate sets, if desired.



Peanut Brittle

This homemade peanut brittle is one of my favorite candy recipes. Sweet and salty, with an irresistible crunch, I love how easy it is to make from scratch! It also doubles as the perfect edible holiday gift to give friends and neighbors.

CLASSIC OLD FASHIONED PEANUT BRITTLE

Serves 6

Ingredients

- 2 cups sugar
- 1 cup light corn syrup
- ½ cup water
- 4 cups peanuts I used 2 cups salted Spanish and 2 cups salted regular peanuts
- 3 tablespoons butter
- 2 tablespoons baking soda
- 1 tablespoon vanilla
- coarse sea salt

Instructions

1. In a large pot, bring sugar, corn syrup and water to a boil.
2. Add peanuts and stir. Continue to boil until temperature reaches hard crack, about 300 degrees. Once it comes close to temperature, it'll start to brown so stir occasionally to keep it from burning. As soon as it reaches temperature, remove from the heat.
3. Stir in butter, vanilla and baking soda.
4. Pour onto a large buttered baking sheet lined with parchment paper.
5. Let cool. To remove from the pan and break up the brittle, I twisted the pan slightly to get it to break.
6. Break it up into pieces and serve.



Microwave Peanut Brittle

This old-fashioned easy microwave peanut brittle recipe is my mom's. The perfect combination of sweet and salty, it has a satisfying crunch and addicting flavor. Because it's so easy to make from scratch, this peanut brittle recipe is perfect for gifting to friends and family during the holidays — we often give boxes to our neighbors and my son's teachers.

Microwave Peanut Brittle

Serves 12

Ingredients

- 1 cup sugar
- Pinch of salt
- ½ cup Karo syrup
- 1 cup raw peanuts
- 1 teaspoon vanilla
- 2 tablespoon butter
- 1 teaspoon baking soda

Instructions

1. In a 1 ½ quart microwavable dish place the sugar, salt, syrup and nuts. Microwave on high for 4 minutes. Remove and give a quick stir.
2. Return to microwave and microwave for 3 ½ minutes longer.
3. Remove from microwave and stir in baking soda. Mix well.
4. Tilt the cookie sheet to spread the peanut brittle to a thin layer.
5. Let cool at least one hour until solid. Break into pieces to serve.



Cashew Brittle

Easy and delicious, this sweet, salty, and crunchy homemade cashew brittle is one of my favorite treats. A holiday classic, we make this buttery, rich cashew brittle recipe every Christmas. Raw cashews, butter, sugar, and spices combine for the perfect old-fashioned candy that everyone loves.

Cashew Brittle Recipe

Serves 6

Ingredients

- 2 cups sugar
- 1 cup light corn syrup
- ½ cup water
- 3 cups salted whole cashews
- 2 tablespoons butter
- 2 tablespoons baking soda
- 1 tablespoon vanilla
- ¼ teaspoon cinnamon
- coarse sea salt
- white melting chocolate
- crushed cashews

Instructions

1. In a large pot, bring sugar, corn syrup and water to a boil. Butter and line a 9x13 baking sheet and spread the cashews out over the pan.
2. Continue to boil until temperature reaches hard crack, about 300 degrees. Once it comes close to temperature, it'll start to brown so stir occasionally to keep it from burning. As soon as it reaches temperature, remove from the heat.
3. Stir in butter, vanilla and baking soda.
4. Pour over cashews. Sprinkle coarse sea salt and crushed cashews over the top. Drizzle the top with melted white chocolate.
5. Let cool. To remove from the pan and break up the brittle, I twisted the pan slightly to get it to break.
6. Break it up into pieces and serve.



Peppermint Bark

This peppermint bark is a quick holiday treat that is so simple and delicious. A homemade classic for our family every Christmas, you'll be delighted how easy it is. Our delish peppermint bark recipe combines white chocolate, semi-sweet milk chocolate, and candy canes layered into an almost-famous crowd-pleasing favorite. You'll love the perfect peppermint flavor of this candy!

Peppermint Bark

Serves 24

Ingredients

- 1 Cup Mini Candy Canes Crushed
- ½ Tsp Pure Peppermint Extract
- 2 10- oz bags Semi Sweet Chocolate Chips
- 2 10- oz bags White Chocolate Chips
- ½ Tbsp Coconut Oil

Instructions

1. Place Mini Candy Canes in a ziplock freezer bag and seal shut. Crush candy until you have varying sizes of crushed candy canes to sprinkle on the top of your bark. Set aside.
2. Place Semi-Sweet Chocolate Chips in a microwave-safe glass bowl and heat for 30 seconds. Stir chocolate and microwave in 15-second intervals until completely melted, stirring in between each session.
3. Once the chocolate has melted pour over the top of the parchment paper. Place the chocolate in the refrigerator while preparing the white chocolate mixture.
4. Place your white chocolate chips, coconut oil, and peppermint extract in a microwave-safe glass bowl and heat for 30 seconds. Stir chocolate mixture and microwave in 15-second intervals until completely melted, stirring in between each session.
5. Pour the white chocolate mixture over the semi-sweet chocolate mixture and immediately sprinkle the crushed mini candy canes over the top of the white chocolate. Press crushed candy canes into the white chocolate mixture and then refrigerate until fully set about 20 minutes.



Oreo Peppermint Bark

A simple twist on classic bark, this Oreo peppermint bark is such a great Christmas candy recipe. It's easy to make and packed with mint flavor. Creamy chocolate is layered with crushed Oreos and topped with mints before being broken into pieces.

Oreo Peppermint Bark

Serves 24

Ingredients

- 12 ounces white chocolate
- 6 candy canes crushed
- 1/2 cup crushed Oreos

Instructions

1. Melt chocolate in the microwave or double broiler.
2. Place a silicone baking mat or wax paper over a cookie sheet and pour the melted chocolate on to the sheet.
3. Using a rubber spatula, spread the chocolate evenly across the cookie sheet
4. Sprinkle crushed peppermint and Oreos on the chocolate.
5. Take a piece wax paper and gently press the sprinkled peppermints and Oreos into the chocolate.
6. Place the cookie sheet into the refrigerator for 20 -30 minutes or until set.



Chocolate Peanut Toffee

This easy chocolate peanut toffee is one of my favorite candy recipes. I love making it during the holidays! Salty peanuts are layered with sweet caramel and melted chocolate before being broken into bite-size pieces for serving.

Chocolate Peanut Toffee

Makes 30 Pieces

Ingredients

- 1 cup real butter
- 1 cup sugar
- 1 teaspoon pure vanilla
- 2 cups + ¼ cup roasted sea salt peanuts
- 1 bag semi-sweet chocolate chips

Instructions

1. Line a 9x13 cake pan with parchment paper; spread 2 cups of peanuts into an even layer.
2. In a medium-size pan add butter, sugar, and vanilla. Stir over medium heat until the butter has melted. Let come to a simmer.
3. Simmer for 7-8 minutes, stirring occasionally.
4. Watch carefully so it doesn't burn. The mixture gradually turns darker and is still a little separated. When the mixture turns the shade of caramel and flows from the spoon in a ribbon, pour over the peanuts.
5. Use an off-set spatula to spread the mix over the peanuts.
6. Pour a bag of chocolate chips over the top and let sit for 2-3 minutes so chocolate chips melt.
7. Using off-set spatula spread melted chocolate over the layer of toffee.
8. Chop the remaining ¼ cup of peanuts and sprinkle over the top.
9. Let sit for 2 hours until the pan comes to room temperature and then place in the fridge until ready to enjoy. Which might be immediately!



Homemade Turtle Chocolates

I'm obsessed with this amazing homemade turtle candy. They are so quick and easy to make and you'll love the flavor as much as I do. I'm all about a good, simple, old-fashioned recipe and this one certainly delivers.

Homemade Turtle Chocolates

Makes 25 Pieces

Ingredients

- 2 cups pecans
- 25 caramel squares
- 1/4 cup heavy whipping cream
- 1 cup dark chocolate
- 1 Tablespoons shortening
- Sea salt flakes optional

Instructions

1. Spread your pecans in an even layer on a cookie sheet and bake for 8 minutes until just slightly darker and fragrant. These burn quickly so watch them!
2. Allow the pecans to cool before moving on to the other steps of the recipe.
3. Place the unwrapped caramel squares and heavy whipping cream in a microwave-safe bowl and heat in 30 second increments, stirring well in between each heating.
4. Arrange the pecans in small clusters to form the turtles' "feet."
5. Pour a generous tablespoon of the melted caramel sauce over the pecans.
6. Place the chocolates and shortening in a second microwave-safe bowl and heat in 25 second increments, stirring well in between each heating.
7. Add a generous tablespoon of melted chocolate ovetop of the caramel and swirl the spoon in the chocolate to make a luscious design.
8. If desired, sprinkle the adults' turtles with a few sea salt flakes.