

Candy Recipes

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Turkish Delight Recipes

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Turkish Delight

From: ariel le@taronga.com (Stephanie da Silva)

Date: Fri, 9 Jul 1993 07:13:24 GMT

Bring 1/2 cup cold water, 1 cup sugar and the grated rinds of one orange and one lemon to a boil. When boiling, add 2 tablespoons gelatin dissolved in a little warm water and continue simmering for 15 minutes. Remove from heat and stir in 2 tablespoons red currant jelly, 3 tablespoons strained orange juice, 3 tablespoons strained lemon juice and 3 tablespoons strained lime juice and a little green food colouring. Pour into a shallow, square wet tin, and chill in the refrigerator until set. When cold and firm, cut into squares using a knife dipped in hot water. Toss pieces in sifted icing sugar and enjoy.

Turkish Delight

From: arielle@taronga.com (Stephanie da Silva)

Date: Fri, 9 Jul 1993 07:13:24 GMT

2 cups (1/2 liter) granulated sugar
1 1/4 cups (300 ml) water
1 lemon, the peel cut into strips, the juice squeezed and strained
1 orange, the peel cut into strips, the juice squeezed and strained
4 tablespoons (60 ml) unflavoured powdered gelatin
2 tablespoons (30 ml) confectioners' sugar
1 tablespoon (15 ml) cornstarch

Dissolve the granulated sugar in half of the water over medium heat. Add the strips of lemon and orange peel and the juices. Bring the mixture to a boil and simmer for 15 minutes. Soften the gelatin by soaking it for 5 to 10 minutes in the rest of the water. Add the gelatin to the sugar syrup stirring well, and boil for 10 minutes, until the syrup reaches the thread stage.

Strain the mixture into shallow dampened pan or onto platters, and let it set for 24 hours. Cut the candy into 1-inch (2 1/2 cm) squares. Sift the confectioners' sugar and cornstarch together into a shallow dish. Roll the pieces of candy in the mixture. Store the squares in boxes with more confectioners' sugar and cornstarch between each layer.

[mara](#)

Candied Citrus Peel

From: especkma@reed.edu

Date: Thu, 22 Jul 1993 21:19:03 -0700 (PDT)

Candied Citrus Peel

zest of 4 lrg. lemons, 3 oranges, or 2 grapefruit
1 cup sugar
1/3 cup water

First simmer zest in 1 quart water for 6 min. Drain, rinse with cold water, and set aside. Bring sugar and water to simmer. When sugar dissolves, cover pan and boil a few minutes until last drops of syrup fall from the end of a metal spoon to form a thread. Remove from heat, stir in peel, and steep 1 hr. Ready to use or store covered in refrigerator.

[mara](#)

Caramel Corn

From: atripp@sfu.ca (Allyson Tripp)

Date: Tue, 7 Sep 1993 17:16:33 GMT

One of my family's favorite recipes is an easy, and easily adaptable, recipe for carmel corn.

Carmel Corn

Put 3 1/2 L popped corn in a large paper bag (no unpopped kernels)

Take

1/2 cup melted margarine

1 cup brown sugar

1/2 t salt

1/4 cup cornsyrup

Microwave 2 min, stir and repeat.

(If you put this recipe to music, that would be the chorus.)

Add 1/2 t baking powder, stir it in the mixture, and pour over popcorn in the bag.

Close and shake, Microwave 2 min, shake and repeat.

In these days of plastic grocery bags, I have sometimes been reduced to making it in a very large microwavable bowl, which is much more difficult.

One time, when out of brown sugar, and desperate for some kind of candied popcorn, I used white sugar, and added a couple teaspoons of cinnamon. It worked wonderfully, as the candy coating cooks to a crunchy shell in the microwave (that is, if you let it cool before eating it.) I expect you could add any flavoring or colors you wanted with good results.

Allyson Tripp Rozell

Come to think of it, this might be a good idea for Christmas presents.....

[amyl](#)

Cream Cheese Mints

From: marcia@netcom.com (Marcia)

Date: Thu, 15 Jul 1993 06:33:16 GMT

This recipe is made annually in the kindergarten classes in my hometown. The mints are also very tasty and creamy.

1 3-oz pkg cream cheese at room temperature.
4 drops food coloring
 (mint - green, lemon - yellow, strawberry - pink)
1 tsp flavoring extract as above
1 T milk

Stir the above together until well mixed then add

1 lb confectioner's sugar

Mix all the sugar into the cream cheese mixture, kneading it with your hands. When completely mixed, roll into a large sausage. Break off small amounts and roll into balls, about 1" diameter.

Place balls on waxed paper, and press flat with fork dipped in confectioner's sugar. Let dry until tops are just dry, then flip and dry out underside. Store in airtight container so they don't dry out any further.

Yields 80-90 mints.

[mara](#)

Mama's Pralines

From: tcollins@magnus.acs.ohio-state.edu (Thomas P Collins)

Date: 13 Nov 1993 16:11:58 GMT

(from Chachie's New Orleans Cooking)

1 1/2 cups dark brown sugar
1 1/2 cups white sugar
2 Tbsps. margarine
1/8 tsp. salt
1 1/2 cups evaporated milk
2 cups whole pecans
1 tsp. vanilla extract
1 cup very cold water (to test "hard-ball" stage)
1 tsp. oil (for cookie sheets)

In a large saucepan, combine above ingredients except water. Stir constantly with a wooden spoon over a medium-low flame. Mixture should be at a low boil. Stir bottom and sides continuously. Cook for about 4 minutes until a drop of the mixture forms a "hard-ball" drop when placed in a cup of cold water, or mixture reaches 260 degrees F. Remove from stove and beat briskly for 2 minutes until mixture cools, thickens, and becomes creamy.

On large pieces of waxed paper, aluminum foil, or oiled cookie sheets, drop 2 or 3 pecans with a tablespoon of mixture for each praline. When all of mixture has been poured, let cool thoroughly. Store in airtight containers.

Serves 10 - yields forty 2-inch pralines.

- tom

[amyl](#)

Peanut Butter Balls

From: **pardee@admvox.sonoma.edu**

Date: 26 Oct 93 10:23:36 -0800

Here is a great snack and wonderful recipe for kids:

1 c. peanut butter
1 c. powdered milk
1/2 c. honey

Blend all ingredients together (preferrably with hands).
Roll into balls the size of large marbles and refrigerate.

Optional:

roll balls in powdered cocoa
" " " coconut
dip into chocolate fondue

yuuummmmm

Lisa

[amyl](#)

Pralines

From: **OAISCC0@mvs.oac.ucla.edu (Cynthia Coutts)**

Date: Thu, 11 Nov 1993 17:26

Somebody posted recently, asking for a recipe for Southern-style pralines. I spent a week this summer in New Orleans, searching for the best praline, and I found it at the Louisiana General Store's Cooking School. Below is the recipe they gave out:

1-1/2 cups sugar
1 tsp. vanilla
3/4 stick butter
3/4 cup light brown sugar
1/2 cup milk
1-1/2 cups pecans

- 1) Combine all ingredients.
- 2) Bring to soft ball stage (238-240 degrees).
- 3) Remove from heat and stir until mixture cools and thickens.
- 4) Spoon out on buttered wax paper or aluminum foil.

They're also available by mail-order (\$5/dozen + shipping) if you're feeling lazy. (Address: The New Orleans School of Cooking and Louisiana General Store, 620 Decatur St., The Jackson Brewery, New Orleans, LA 70130; phone: 1-800-237-4841)

--Cynthia Coutts
oaiscc0@mvs.oac.ucla.edu

[amyl](#)

Pralines

From: theriot@ug.eds.com (DOROTHY THERIOT - EDS/UG HELPDESK)

Date: 15 Nov 93 13:30:49 GMT

I grew up in New Orleans, and I always make Pralines at Christmas for my west coast friends.....

2 cups light brown sugar
1/2 cup of evaporated milk (NOT condensed)
1/4 cup of butter
2 1/3 cup of pecans (whole or chopped)
1 teaspoon of vanilla

1. Combine sugar and milk in a saucepan, bring to a boil and continue to cook until a drop forms in a soft ball in cold water, stirring often.
2. Add butter and pecans; bring back to soft-ball stage while stirring constantly.
3. Remove from heat, add vanilla and beat until mixture begins to thicken.
4. Drop by teaspoon on wax paper.

makes about 30 pralines

[amyl](#)

Quick Candy Apple Slices

From: **howard@cs.uiuc.edu**

Date: Wed, 13 Oct 1993 20:56:27 GMT

You will need Granny Smith or Jonathon Apples for this recipe - you really need a TART apple to counter the SWEETNESS of this...

1 can Eagle Brand Sweetened Condensed Milk

1 stick Butter

1 pkg Caramels

Unwrap (1) 16oz package of caramels - then add butter - then add can milk... put in microwave for several minutes - be careful not to scorch... I pull mine out and stir it every so often -

The nice thing about this is that you can use it and then keep the leftovers in the frig and just reheat in microwave - it still is as fresh as when you made it. The butter helps with this.

ENJOY - I usually slice my apple - however, we have been known to drizzle this over popcorn - and have cream cheese on the side to serve with it. It is delicious but VERY RICH!!!!

bonnie

[amyl](#)

Rum Balls

From: morrissey@stsci.edu (Mostly Harmless)

Date: Tue, 14 Sep 1993 16:07:00 GMT

I got this from the EAT-L mailing list:

Here's the long ago promised Rum Ball Recipe. I usually make it during the first week of December to give it enough time to cure. I do mail some out to friends in a tin, therefore I usually double or triple this recipe:

2 Tablespoons cocoa
Confectioner's sugar
2 1/2 Cups finely crushed vanilla wafers (most of a 12-oz box), easily
crushed in a food processor or blender

1 Cup finely chopped pecans or walnuts
3 Tablespoons light corn syrup
1/4 Cup rum or bourbon

Into a large bowl, sift the cocoa and 1 Cup of confectioner's sugar. Mix in remaining ingredients. Form the mixture into 1-inch balls with your hands. Sprinkle about 1 Cup confectioner's sugar on a plate and roll the balls in it to coat. Store in a tin for at least 1 week before giving them away. These cookies will mellow with age and will keep up to 1 month. They can also be wrapped in plastic wrap or foil, but this is very time consuming. Makes about 36.

Linda Gross
Springfield, Va.

[amyl](#)

Rum Balls

From: popielarz@ll.mit.edu (June Popielarz)

Date: Fri, 19 Nov 93 10:11:34 -0500

Here is a rum ball recipe from the Bacardi Rum Party Book. I've been enjoying it for years.

Ingredients:

1 1/2 cups vanilla wafer crumbs (about 50 cookies)
1/4 cup Bacardi dark rum 80 proof
1/4 cup honey
8 oz. (2 cups) ground walnuts
confectioner's (powder) sugar

Combine all ingredients, except sugar, blend thoroughly. Shape into small balls about 1 inch in diameter. Roll in sugar. Store in tightly covered container. Makes about 2 1/2 dozen.

I keep them in the refrigerator if I'm storing them (they'll stay for months). I think they taste better after a few days when the ingredients get to meld. Food processor or rolling pin can be used to crush cookies.

June

[amyl](#)

Snickers Recipes : COLLECTION

From: hunt@austin.metrowerks.com (Eric Hunt)

Date: Mon, 20 Mar 1995 22:02:24 GMT

Title: Snickers Bar Cheesecake

Categories: Desserts, Cake

Yield: 12 servings

-Dottie Cross TMPJ72B

1 pk (9-oz) chocolate wafer cooki

4 tb Butter, melted

3 pk (8-oz) cream cheese, softene

1 c Sugar

4 Eggs

1 tb Vanilla extract

2 c Heavy cream

1 1/2 lb Snack-size Snickers bars;

-each cut into sixths

-Yummy Fudge Topping

-(see seperate recipe)

Preheat oven to 325 degrees. In a food processor, grind cookies into fine crumbs. Add butter and process until well blended. Press into bottom and about 1 inch up sides of a 9-1/2-or 10-inch springform pan. In a large bowl, beat together cream cheese and sugar with an electric mixer on medium speed until smooth, 1 to 2 minutes. Beat in eggs, one at a time. Beat in vanilla and 1 cup cream; beat 3 to 4 minutes. Fold in 1-1/2 cups cut-up Snickers pieces. Turn into a crumb-lined pan. Bake 1 hour and 15 to 25 minutes, or until cheesecake is almost set but center still jiggles slightly. Let cool to room temperature. Sprinkle remaining candy pieces over top of cheesecake. Refrigerate at least 4 to 5 hours before serving. Run a knife around edge of pan to loosen cake and remove springform side of pan. Just before serving, drizzle Yummy Fudge Topping over cake. Whip remaining 1 cup of cream until stiff and spoon a dollop over each slice. Source: 365 Great Chocolate Desserts Cookbook Reformatted by: CYGNUS, HCPM52C

Title: Snickerdoodles

Categories: Cookies, Desserts

Yield: 54 servings

1 c Margarine or butter

3/4 c Sugar, brown; packed

3/4 c Sugar

2 Eggs
1 3/4 c Flour, all purpose
2 c Oats, old fashioned
2 ts Cinnamon, ground
1 ts Baking soda
1/2 ts Salt; (optional)
1 tb Sugar

Heat oven to 375=F8F. Grease cookie sheet. In large bowl, beat together butter, brown sugar and 3/4 cup granulated sugar until light and fluffy. Add eggs; mix well. In medium bowl, combine flour, oats, 1 ts cinnamon, soda and salt. Add to sugar mixture; mix well. Drop by rounded teaspoonfuls onto prepared cookie sheet. In small bowl, combine remaining 1 Tb sugar and 1 ts cinnamon; sprinkle lightly over each cookie. Bake 8-10 minutes. Cool 1 minute on cookie sheet; remove to wire cooling rack.

Title: EGGNOG SNICKERDOODLES

Categories: Desserts, Cookies, Holidays

Yield: 48 servings

1 x -Terri Sawchuk PKHJ43B
1 x -MAIN INGREDIENTS:
2 3/4 c All-purpose flour
2 t Cream of tartar
1 1/2 c Sugar
1 t Baking soda
1 c Butter-softened
1/4 t Salt
2 ea Eggs
1/2 t Brandy extract
1/2 t Rum extract
1 x -SUGAR MIXTURE
1/4 c Sugar or colored sugar
1 t Nutmeg

Preheat oven:400 In 3-qt. mixer bowl combine all cookie ingredients. beat at low speed, scrapingsides of bowl often, until well mixed (2 to 4 min.). In small bowl combine sugar mixture; stir to blend. Shape rounded teaspoonful of dough into 1"balls; roll in sugar mixture. place 2" apart onto ungreased cookie sheets. Bake near center of 400 oven for 8 to 10 min. or until edges are lightly browned. Reformatted by: CYGNUS, HCPM52C

Title: Snicker's Cake

Categories: Desserts, Cake, Candies

Yield: 1 cakeings

10 oz Semi-sweet chocolate, finely
-chopped
1 1/4 c Butter, softened
1 1/2 c Sugar
8 Eggs, separated
2 ts Vanilla extract
6 oz Roasted unsalted peanuts,
-chopped
1 c Cake flour
Pinch cream of tartar
5 Egg yolks

-----FROSTING-----

1 1/2 c Plus 1.5 tb sugar
1 1/2 c Water
10 oz Semisweet chocolate, chopped
2 1/4 c Butter, softened
10 x 1-oz snickers bars, chopped

Preheat oven to 350F. Grease three 8" round cake pans. Line bottoms with wax paper.

Melt chocolate in top of double boiler over simmering water; stir until smooth. Cool.

Cream butter until light and fluffy. Gradually add 1 1/4 cups sugar, beating until smooth. Beat in egg yolks 1 at a time. Mix in vanilla. Stir in chocolate, then peanuts. Sift flour over batter and fold in.

Beat egg whites with cream of tartar to soft peaks. Gradually add remaining 1/4 cup sugar and beat until stiff but not dry. Fold 1/2 of whites into batter, then fold in remaining whites. Divide batter among prepared pans. Bake until tester inserted in center comes out clean, 25 to 30 minutes. Cool 10 minutes, turn out onto racks and peel off paper. Cool to room temperature.

Beat yolks in bowl until pale yellow and ribbons form when beaters are lifted, 5 minutes.

Stir sugar and water in heavy saucepan over low heat until sugar dissolves.

Increase heat and boil without stirring until candy thermometer registers 234 to 240F (soft ball stage).

Beat hot syrup into egg yolks in slow steady stream. Continue beating until thick and cool, 10 minutes.

Melt chocolate in top of double boiler over simmering water; stir until smooth. Remove from over water and let stand until cool but still liquid.

Gradually beat butter into yolk mixture 1 tablespoon at a time. Add chocolate and stir to combine. Transfer 2 cups buttercream to small bowl, stir in Snickers bars.

Place one cake layer on platter top side down. Spread half of Snickers buttercream over. Top with second cake layer. Spread remaining buttercream over. Top with third cake layer. Spoon 1 cup plain buttercream into pastry bag fitted with medium star tip. Frost top and sides of cake with remaining buttercream. Serve at room temperature.

[amyl](#)

COLLECTION: Truffles (1)

From: hz225wu@unidui.uni-duisburg.de (Micaela Pantke)

Date: Tue, 27 Jul 93 13:15:48 +0200

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CHOCOLAT-ANISE TRUFFLES

From: cb4p+@andrew.cmu.edu (Cameron Kelly Brown)

Ingredients:

1/4 cup Anise liquor
1/2 cup butter
12 oz. semi-sweet chocolate
2 cups pulverized anisette cookies

Instructions:

In a double boiler melt the chocolate, constantly stirring with a wooden spoon. When the chocolate has melted, add the butter and slowly stir it into the chocolate as it melts. Continue to stir for another minute until it is well mixed and smooth. Add in the Rum and stir until well mixed, then sprinkle in the pulverized anisette cookies (a little at a time, as sometimes it takes less) until the mixture is slightly thickened but still smooth. You want the mixture to remain as a thick

sauce at this point.

When you have thoroughly mixed in the anisettes, rest the top of your double boiler in a bucket of ice and WHISK the truffle mixture slowly until it has cooled (about 15 minutes). Do not stop whisking or the butter and rum will separate out of the chocolate-anisette. When the sauce is completely cooled it should have a soft but solid consistency which you can then spoon out and form into truffles and coat with chocolate powder or confectioners sugar.

CHOCOLATE TRUFFLES

From: stephen@admin1.unbsj.ca

Source: Eagle Brand milk can.
(makes about 6 dozen)

Ingredients:

3 pkg (175 g each) semi-sweet chocolate chips
1 can sweetened condensed milk
1 Tbsp (15 mL) vanilla

Coatings:

Finely chopped nuts, flaked coconut, chocolate sprinkles, coloured sprinkles, unsweetened cocoa powder, icing sugar

Instructions:

In heavy saucepan, over low heat, melt chocolate chips with sweetened condensed milk. Remove from heat; stir in vanilla. Chill 2 hours or until firm. Shape into 1-inch (2.5 cm) balls; roll in any of the above coatings. Chill 1 hour or until firm. Store covered at room temperature.

COGNAC TRUFFLES

From: mjkelly+@CS.CMU.EDU (Mary Jane Kelly)

Ingredients:

3 1 oz square of unsweetened chocolate
1 1/4 c confectioners' sugar
1/3 c butter
3 egg yolks (I use the whites to make macaroons or meringue cookies)

1 tsp vanilla or 2 TBSP of cognac

Instructions:

Melt chocolate. Combine sugar and butter in bowl. Cream together. Add egg yolks, 1 at a time. Stir in melted chocolate and flavouring. Chill mixture. Break off pieces and form into balls. Roll in coating. Air-dry 1 hour. Store in air-tight container in very cool place. Makes about fifty truffles.

Suggested coatings: ground almonds or other nuts, cocoa, more melted chocolate, confectioners' sugar, coconut, chocolate or coloured jimmies.

Note that this uses raw egg yolks. I find a melon baller to be very handy in forming the truffles.

DARK CHOCOLATE TRUFFLES

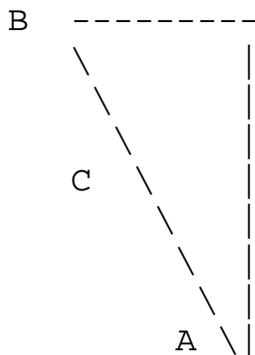
From: mrum@firebug.Berkeley.EDU (Marc Rumminger)

Source: "Cocolat", by Alice Medrich

I use little wax paper cones for the piping bags, then filled them with the appropriately colored chocolate.

An attempt to describe how to make the cones :
(for a real description, see "Cocolat", by Alice Medrich)

Take a 8" by 12" (or smaller) sheet of waxed paper or parchment paper. Cut it into two equal triangles.



Lightly hold the triangle at point C. This will be the pivot point. Start to make a cone by rolling B towards A. The tip of the cone should be at C. Try to keep B far away from C, that is, close to the unlabeled corner. When you have a cone, fold in the straggling edges to keep it from unrolling. The tip should be closed.

To use, melt some chocolate (Alice Medrich says "Chocolate chips do NOT make good piping chocolate."). Then put a spoon full or two into the cone, fold the open end over til it is sealed, cut off the tip, and pipe away.

You can do some fabulous decoration with these little piping cones!

EASY TRUFFLES

(Servings: 64)

From: mjkelly+@CS.CMU.EDU (Mary Jane Kelly)

Ingredients:

8 oz Semi-sweet chocolate
1/3 c Milk
1/3 c Unsalted butter
2 ea Egg yolks, slightly beaten
1/4 t Vanilla extract
1 x Unsweetened cocoa

Instructions:

In saucepan, melt chocolate with milk and butter over low heat, stirring until smooth. Remove from heat.
Stir 1/4 cup hot mixture into egg yolks, the whisk yolks into chocolate mixture in saucepan. Add vanilla; beat well. Pour into small bowl; cover and refrigerate until firm. (You can store in refrigerator for up to 2 days at this point.)

Form teaspoonfuls into balls; roll in cocoa and shake off excess.
Makes 1 pound (about 2 dozen). About 75 calories each.

For gift-giving: use a glass jar with lid or candy dish covered with plastic wrap. Store covered in refrigerator for 3 weeks and in freezer for up to 2 months.

GENERIC CHOCOLATE TRUFFLE RECIPE

From: arielle@taronga.com (Stephanie da Silva)

Ingredients:

8 ounces of semi-sweet or bittersweet chocolate, coarsely chopped
1/2 cup whipping cream (32% milk fat)
1/4 cup unsalted butter
2 tsp vanilla OR 4 tsp favourite liquer

Instructions:

Place whipping cream and chocolate in a heavy saucepan over low heat and stir occasionally until chocolate melts. Add butter and continue stirring until butter is melted. Remove from heat and let cool to room

temperature. Add liquer or vanilla (or nothing! Works this way also). Let sit in refrigerator until hard (about eight hours or so). Dig out by the teaspoon and form into balls, then roll in finely chopped nuts (ground almonds are heavenly), cocoa, icing sugar, or coconut or dip in chocolate. Makes 36-48.

This year I'm experimenting with Frangelico-Espresso truffles and raspberry truffles dipped in white chocolate along with my usual batches.

RUM BALLS

(makes approx. 75 small balls)

From: arielle@taronga.com (Stephanie da Silva)

Ingredients:

1 12 oz. box vanilla wafers
1 cup walnuts (or pecans)
1 cup powdered sugar
3 Tbsp cocoa
2 Tbsp corn syrup
1/2-2/3 cup rum (or bourbon)
powdered sugar for rolling balls, sifted

Instructions:

Place vanilla wafers in bowl of food processor and process to texture similar to cornmeal. Put in a large bowl. Process the walnuts until well ground (but not walnut butter!). Add to wafer crumbs. Add remaining dry ingredients and mix well. Add corn syrup and rum and mix well.

Roll into balls (loosely small bite size) and roll in powdered sugar. Store in airtight container. It is best to try to wait 24 hours before eating. The flavor improves greatly.

RUM TRUFFLES

From: Colette Goodyear, colette@morgan.ucs.mun.ca

Ingredients:

4 oz. semi-sweet chocolate
1/2 stick of butter
2 1/3 cup sifted powder sugar
2 tsp or more if you like of RUM

chocolate sprinkles

Instructions:

Slowly melt chocolate in saucepan, add butter, stir constantly until blended. Remove from heat stir in powder sugar and add rum. Make into 1" balls and roll in chocolate sprinkles. Let cool for 5 hours.

RUM TRUFFLES

From: arielle@taronga.com (Stephanie da Silva)

Ingredients:

3.5 ozs cooking chocolate
2 egg yolks
coconut
1 oz ground almonds
2 ozs butter
7 ozs icing sugar (powdered sugar)
2 Tbsp dark rum
1 oz plain biscuit crumbs

Instructions:

Put broken choc. & butter in bowl & soften in microwave or double boiler. Mix in egg yolks then remaining ingredients, except coconut. Chill until firm then form into small balls & roll in coconut. Keep in refrigerator.

Variations:

Replace Rum with tippie of your choice ie Brandy, Sherry, Orange or Coffee liqueur. The mixture may be rolled around a glace cherry or ginger. Try choc. hail instead of coconut. For a real luxury, soak a few glace cherries in the same liqueur overnight (or longer) then make the balls. Superb with coffee liqueur...I'm trying them with Grand Marnier this year..cheers

TRUFFLES

From: arielle@taronga.com (Stephanie da Silva)

Ingredients:

150 gm very good quality desert chocolate
150 ml double cream

25 gm butter

Instructions:

Grind up the chocolate in a food processor until granular.

Melt the butter and cream (also yoghurt if you want) in a saucepan until simmering. Then pour the cream mixture into the processor whilst working. When the mixture is welll and truly mixed (making sure to get the cream that has splattered onto the underside of the lid) separate in to four bowls. Allow to cool completely and then place in a fridge overnight.

In the morning using a cold spoon form the chocolate mixture into little truffle shaped balls. This is best done if your hands have been rinsed in cold water for a while. You now have about 20-30 chocolate truffles.

First if you want rum truffles mix a good quantity of rum (or a few drops of rum flavouring) into the cream mixture as you melt the butter.

Once you have spooned out the truffles you can roll them in cocoa, chopped nuts or whatever you want.

TRUFFLES

From: arielle@taronga.com (Stephanie da Silva)

Ingredients:

1/4 cup of heavy cream
1/4 cup of butter (softened)
6 oz. bittersweet chocolate.

Instructions:

Boil the cream until it thickens. Add the chocolate (broken so it melts faster) and heat until melted. Add butter and stir till melted and mixed. Then whisk in 3 tablespoons of your favorite liqueur, pour into a bowl and chill. Stir several times during the chilling process, and when the stuff is firm, shape it into balls and roll in cocoa, or whatever strikes your fancy. I made:

- Kahlua dipped in chocolate
- Drambuie rolled in cocoa
- mint/Baileys rolled in powdered sugar
- Frangelico rolled in chopped nuts,
- Rum rolled in granulated sugar with cinnamon.

Notes:

Store them in the fridge, and bring them out shortly before serving to soften up some.

WHISKY TRUFFLES

From: zlsiimw@info.manchester-computing-centre.ac.uk (Mark Whidby)

I don't know much about ingredient quantities but I should point out that the ingredients are in British measures.

Ingredients:

1.5 lbs good quality plain chocolate
10 fl.oz. double cream
1 "small" glass whisky (original recipe says use malt whisky but I just cannot bring myself to do this; I use 'Famous Grouse')

Instructions:

Bring cream to the boil. Remove from heat and add half the chocolate (broken up). Stir gently until chocolate melted and thoroughly mixed. Add the whisky and stir until well mixed in.

Transfer mixture to a metal bowl (I don't bother with this and just keep it all in the original saucepan) and place in a bowl of iced water. Beat with a wooden spoon until cool and thick.

Transfer mixture into piping bag and pipe into 2.5 cm rounds on sheet of greasproof paper. Place in fridge to firm up.

Remove from fridge and roll into balls (original recipe suggests dusting hands with icing sugar to prevent sticking but it doesn't seem to work). This is incredibly messy. Make sure you have a bowlful of hot water to plunge your hands into afterwards or else you'll end up with chocolate covered taps.

Keep balls on greaseproof paper and chill in fridge again until firm. I actually put mine in freezer section for about 1/2 hour.

Melt the remaining chocolate. Try to do this with as little heat as possible or else the balls will rapidly disintegrate with the heat. Using small forks dip each ball into melted chocolate and cover thoroughly. Do each ball as fast as possible. The original recipe suggested rolling each ball in cocoa while the chocolate is still molten but I reckon this will cause ball breakdown due to the extra handling

involved.

Eating and storage:

It is suggested that they improve if you keep them for a few days before eating. It is extremely difficult to verify this. In any case, keep in an airtight container in the fridge with a padlock on.

WHITE CHOCOLATE HAZELNUT-APRICOT TRUFFLES

(makes 28 truffles)

From: wilkins@scubed.com (Darin Wilkins)

Source: Natalie Haughton's 365 Great Chocolate Desserts (Harper/Collins: \$16.95), but I got it from the LA Times food section.

Ingredients:

1 1/4 C hazelnuts (aka filberts)
1/4 C finely chopped dried apricots
24 ounces imported white chocolate
6 Tbl heavy cream

Instructions:

On a baking sheet, spread out 1 1/4 C hazelnuts. Bake at 350 F for 10 minutes, or until nuts are light brown and the dark skins are cracked. Remove as much of the skins as possible by rubbing nuts in a terry-cloth towel. Finely chop nuts in a food processor.

In a 1-quart glass container, combine 12 ounces imported white chocolate, cut up and 6 Tbl heavy cream.

[Note: I used the Nestle white chocolate chips that are available in my local supermarket. It worked well, but I am sure it would be better if you use a good import instead.]

Microwave mixture on MEDIUM (70% power), 3 to 4 minutes, stirring twice, until chocolate is melted and smooth. [You can do this step in a double-boiler if you don't have a microwave.]

Stir into melted chocolate 3/4 C of the chopped nuts and 1/4 C finely chopped dried apricots.

Cover the mixture and refrigerate 1 to 2 hours, or until mixture is firm enough to hold its shape. (If mixture gets too hard, let stand at room

temperature for 30 minutes or so, until firm but soft enough to shape.)

Form 28 smooth 1 1/4-inch diameter balls, either by using a 1 1/4-inch automatic-release ice cream scoop, or by rolling 1 Tbl of the mixture between your (clean!) hands.

Place on a wax paper-lined cookie sheet and refrigerate until firm, 1 hour or longer.

In a small glass dish, place another 12 ounces imported white chocolate, cut up.

[Variation: use 12 ounces of semisweet chocolate. Or use 2 separate 6-ounce portions of each and dip 14 of the truffles in the white chocolate and the other 14 in the semisweet.]

Microwave on MEDIUM (70% power), 3 to 4 minutes, stirring often, until chocolate is melted, smooth, and warm.

Work quickly so the dipping chocolate does not harden before you are through. If it does, pop it back into the microwave for a few seconds.

Using a fork to 'hold' the truffle (do not 'spear' the truffle. I found 2 forks worked better for me. Maybe you are not as clumsy as I am), dip the truffles, 1 at a time, into the melted chocolate. Tap on edge of dish to remove any excess. Place on a wax paper-lined cookie sheet and, before the dipped layer can harden, sprinkle with the remaining chopped nuts.

Store in airtight container in refrigerator up to 2 weeks, or in freezer 1 month. Serve in paper candy cups.

Nutrient Analysis Per Truffle:

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Calories                183 kcal
Protein                  2 g
Carbohydrates           15 g
Fat                      13 g
Cholesterol              10 mg
Sodium                   27 mg
Fiber                    0.2 g
64% calories from fat (ARRRRGGGGGHHHHHHH!)
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WHITE CHOCOLATE TRUFFLES

(Servings: 24)

From: mjkelly+@CS.CMU.EDU (Mary Jane Kelly)

Source: "Madam Chocolate's Book of Divine Indulgences" by Elaine Sherman

Ingredients:

8 oz white chocolate
48 ea good walnut / pecan halves
6 T unsalted butter, room temp.
1 1/2 T water
1 ea large egg yolk

Instructions:

Preheat oven to 300F. Set aside a wax paper-lined baking sheet. Chop the white chocolate into small pieces and set aside. Toast the nuts on a baking sheet in a single layer for 5 to 8 minutes. Set them aside.

In the top of a double boiler over hot, not boiling water, melt the white chocolate and the butter in the water. Stir until smooth.

A NOTE on Melting White Chocolate: Since the fats in white chocolates melt at different temperatures, and since the milk proteins tend to clump if overheated, melting white chocolate can be very frustrating. I've found that the easiest method is to chop the chocolate into small pieces and melt them in the microwave. Microwave at high power for 1 minute, then stir. If necessary, continue the process for additional 30-second intervals until completely melted. Microwave only until smooth; DO NOT OVERHEAT!!!

Pour into a bowl and add the yolk. Continue beating until the mixture is fluffy and cooled to room temperature. Chill until firm (about 4 hours). Remove from refrigerator and form into 24 1-inch balls. Sandwich between 2 nut halves. Chill until ready to serve.

[mara](#)

COLLECTION: Truffles (2)

From: lynx@netcom.com (Lynx-Amathon Adorienne)

Date: Fri, 30 Jul 1993 00:49:49 PDT

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Here is a truffle recipe, makes about 10 dozen:

2 lbs Dark coating chocolate (Merckens Yucatan)
6 oz Unsweetened baking chocolate
3 oz Unsalted butter
3 dl (1 1/4 cup) Cointreau

Chop the chocolate. Melt together with the butter over simmering water. Stir continuously with a rubber spatula. Don't let water get into the chocolate. Warm the Cointreau to the same temperature as the chocolate. Slowly blend the Cointreau into the chocolate (still over the water). Stir continuously. Do this slowly (as if you were making Hollandaise). Using an electric mixer, beat the mixture until cool and somewhat thickened. (Takes about 5 minutes; you'll need a good mixer.)

Line a large baking sheet (11 x 17) with wax paper. Pour in the truffle mix. (This will fill the pan.) Chill in the refrigerator until solid.

Use a pizza cutter to cut the stuff into strips (peel off the wax paper first), then into squares. Take each one, mash it in your palm, and roll in cocoa. Chill some more.

Substitute other liqueurs (Chambord, Amaretto, Kahlua) and coatings (chopped roasted almonds, finely chopped candied orange peel, coffee beans run through a nutmeg grinder, etc.)

Truffles rolled in cocoa are "classic" -- here are some rough and ready instructions for coating them with chocolate, abstracted from "Making Chocolates" by Alec Leaver.

Melt some chocolate over hot water, let it cool slowly until it just thickens (80-84 degrees F). Now warm the chocolate gently and slowly until it thins slightly. The temperature should be above 85 degrees, but below 91 degrees. "Should the temperature accidentally exceed 91 degrees while it is being used, it will

be noticeable that it quickly runs off the center that is being coated and takes much longer to set. The only solution is to cool the chocolate again to 80-82 degrees and warm it once more to the working temperature. These maximum working temperatures are therefore absolutely critical, and a great deal of time can be wasted warming and cooling couverture which has thinned because it accidentally became too hot."

The temperature of the room you work in should not exceed 70 degrees. "The ideal temperature is exactly 22 degrees less than the chocolate. In other words, if the couverture is 89 degrees, the room temperature should be 67 degrees."

Pre-bottom all centers -- that is, smear a little couverture on what will be the bottom of the center with the back of a spoon and place it, bottom side up, on a plate. This lets you check that the couverture is properly tempered.

After the bases have set and hardened a little, stir the couverture thoroughly, trying not to get too many air-bubbles in. Drop a center into the couverture, bottom down and, with an ordinary fork, slightly warmed, push it down to submerge it fully. Immediately, pick it out with the fork, tap the fork on the side of the bowl in order to settle the chocolate, and wipe any excess from underneath the fork. Transfer the center to a sheet of wax paper. Stir the couverture after depositing each center to keep it well mixed.

Martin Minow
decvax!minow

[From the NY Times]

CHOCOLATE TRUFFLES

3 cups semisweet chocolate morsels

1/2 cup heavy cream

2 tablespoons rum

1/4 teaspoon almond extract

Unsweetened cocoa

Melt chocolate over simmering water. Beat until smooth. Scald the cream in a small saucepan; remove from the heat and let cool to 130 degrees on a candy thermometer.

Add cream to chocolate and beat over simmering water until smooth. Remove from heat and add flavorings.

When cool, beat with an electric mixer until fluffy. Refrigerate until firm. Dust your hands with unsweetened cocoa, roll teaspoonsful of the mixture into balls and roll in unsweetened cocoa. Place in small candy papers and refrigerate.

Makes about 40.

Truffles

INGREDIENTS:

1/4 cup heavy cream
2 tablespoons Grand Marnier (or dark rum, Kahlua, Amaretto, etc.)
6 ounces German's Sweet Chocolate
4 tablespoons sweet butter, softened
powdered unsweetened cocoa

1. Boil cream in a small heavy pan until reduced to 2 tablespoons.
Remove from heat, stir in liqueur and chocolate, and return to low heat. Stir until chocolate melts.
2. Whisk in softened butter. When mixture is smooth, pour into a shallow bowl and refrigerate until firm, about 40 minutes.
3. Scoop chocolate up with a teaspoon and shape into rough 1-inch balls.
(Perhaps a melon ball (?) or a small ice cream scoop may be useful???)
Roll the truffle balls in the unsweetened cocoa.
4. Store truffles, covered, in the refrigerator. Let truffles stand at room temperature for 30 minutes before serving.

This is straight of of "The Joy of Cooking". Very easy if you have a microwave.

Coarsely grate [I broke into pieces]
3 oz. unsweetened chocolate.

Melt it with:

1/4 cup butter.

Add:

2 Tablespoons [1 oz] cream

Gradually stir in until lump-free:

7 tablespoons sifted confectioners sugar

2 tablespoons finely ground hazelnuts.

[note: sice I didnt have hazelnuts, I used some extra sugar.

8 tablespoons is 1/2 cup]

Cover and refrigerate 12 to 24 hours. [I could wait that long] Make individual balls by rolling about a teaspoon of the mixture in the palm of the hand. This friction and warmth will cause the chocolate to melt slightly, so that the final coating will adhere. Roll balls in:

cinnamon flavored cocoa, or

Chocolate pastilles or shot

[I used powered sugar with cinnamon, which I thought was too sweet, and ground almonds, which were better]

This coating will stick to them very satisfactorily. Keep refrigerated, but for best flavor, remove 2 hours before serving.

[As I said, if you use a microwave, it takes about 90 seconds to melt the chocolate and butter, starting with frozen butter. An interesting experiment, yet to be done, consists of replacing the cream with various liquers: kaluha, amaretto, etc.]

[mara](#)

World's Greatest Fudge

From: md01@ns1.cc.lehigh.edu (MICHAEL DWINAL)

Date: Fri, 22 Oct 1993 19:39:25 GMT

Ingredients:

4 tbsp cocoa
1 box (16 oz.) 10-X sugar
4 tbsp. peanut butter
1/2 lb. (2 sticks) margarine or butter

Steps...

Mix the cocoa and sugar together well until they are of a single consistency.

In a double boiler melt the butter and peanut butter together.

Pour the melted mix into the bowl with the sugar/cocoa mix in it.

Mix well (but not with a mixer, but rather with your hands or a wooden spoon).

Grease a 9 x 9 pan (or one of similar size). Place the fudge mixture into the pan and pat down until evenly distributed.

Cut the fudge as desired (this is important to do before you go to the next step because it is not easy to cut after this point...)

Place the fudge into the fridge until it is firm (actually more like hard)

When you are going to eat the fudge get it out for a bit and let it warm up to room temperature (much better than when it is hard and cold).

ENJOY.... (P.S. Don't feel bad if the first time you don't have the patience to wait for the fudge to warm up to room temp. I make this thing all the time and I still wind up eating at least one piece while it is cold...)

[amyl](#)