

The Big Book of Homemade Candy Recipes



Over
330
Recipes
Inside

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Candy Bars

Almond Chocolate Coconut Cookies I

"Light cookie with the taste of an Almond Joy candy bar." Original recipe yield: 4 dozen.

INGREDIENTS:

4 egg whites
1 cup confectioners' sugar
1 teaspoon vanilla extract
1 1/2 cups flaked coconut
1/2 cup all-purpose flour
1 cup semisweet chocolate chips
1 cup toasted and chopped almonds

DIRECTIONS:

Beat egg whites until stiff. Add sugar and vanilla gradually. Add coconut and flour; mix well.

Stir in chocolate chips and almonds; drop by teaspoonful's onto lightly greased cookie sheet.

Bake at 350 degrees F (175 degrees C) for 15 minutes. Remove and cool.

Almond Chocolate Coconut Cookies II

"These cookies are easy to make and delicious." Original recipe yield: 4 dozen.

INGREDIENTS:

1 cup butter
1 1/2 cups white sugar
1 1/2 cups brown sugar
4 eggs
4 teaspoons vanilla extract
4 1/2 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon salt
5 cups semisweet chocolate chips
2 cups flaked coconut
2 cups chopped almonds

DIRECTIONS:

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets.

In a large bowl, cream together the butter, white sugar and brown sugar until smooth. Beat in the eggs, one at a time, then stir in the vanilla. Combine the flour, baking soda and salt, stir into the creamed mixture until well blended. Finally, stir in the chocolate chips, coconut and almonds. Drop by rounded spoonful's onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Almond Coconut Chocolate Cookie Balls

“These little cookies taste a lot like the popular candy bar.” Original recipe yield: 3 to 4 dozen.”

INGREDIENTS:

2 (1 ounce) squares unsweetened chocolate
1 (14 ounce) can sweetened condensed milk
3 cups flaked coconut
1 teaspoon vanilla extract
1 pinch salt
1 cup whole almonds

DIRECTIONS:

Preheat oven to 350 degrees F (175 degrees C). Line a baking sheet with parchment paper.

In the top half a double boiler melt the chocolate and condensed milk, stirring frequently.

Pour the melted chocolate mixture over the coconut. Stir in the vanilla and salt. Mix well until the coconut is completely coated. Drop dough by teaspoonful's onto the prepared baking sheet. Press one whole almond into the top of each cookie.

Bake at 350 degrees F (175 degrees C) for 10 to 12 minutes. Check at 8 minutes as the bottoms tend to burn easily. Remove from oven and cool.

Babe Ruth Bars

"These taste like the candy bar." Original recipe yield: 18 bars.

INGREDIENTS:

1 cup peanut butter
1 cup white corn syrup
1/2 cup packed brown sugar
1/2 cup white sugar
6 cups cornflakes cereal
1 cup semisweet chocolate chips
2/3 cup peanuts

DIRECTIONS:

In a large saucepan over medium heat, combine the peanut butter, corn syrup, brown sugar and white sugar. Cook stirring occasionally until smooth. Remove from heat and quickly mix in the cornflakes, chocolate chips and peanuts until evenly coated.

Press the entire mixture gently into a buttered 9x13 inch baking dish. Allow to cool completely before cutting into bars.

Candy Bar Bars

"Chocolate and peanut butter reminiscent of candy bars." Original recipe yield: 40 bars.

INGREDIENTS:

2/3 cup butter
1 cup packed brown sugar
1 tablespoon vanilla extract
1/2 cup light corn syrup
4 cups quick cooking oats
1 cup semisweet chocolate chips
2/3 cup crunchy peanut butter

DIRECTIONS:

Preheat oven to 350 degrees F. Lightly grease a 9" x 13" pan.

In a large mixing bowl, cream the butter and sugar together.

Mix in the vanilla, corn syrup and oats.

Pat this dough into the greased pan. Bake for 15-16 minutes (don't over-bake).

Meanwhile, over low heat melt together the chocolate chips and peanut butter.

Allow the cookie base to cool slightly, then spread the chocolate peanut butter mixture on top.

Cool completely and cut into bars.

Cashew Caramel Bars

"This cashew-caramel combination is reminiscent of a candy bar." Original recipe yield: 30 bars.

INGREDIENTS:

3/4 cup sifted all-purpose flour

1/2 teaspoon baking powder

1/4 teaspoon salt

2 eggs

1/2 cup chopped cashews

1/2 cup packed brown sugar

1/2 cup white sugar

2 tablespoons butter

1 1/2 tablespoons light cream

1/3 cup chopped cashews

1/4 cup packed brown sugar

DIRECTIONS:

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x9 inch baking pan.

To prepare Pastry: In a large bowl, mix the eggs and both sugars together. Blend in the nuts and sift the flour with the baking powder and salt. Add to egg mixture and blend well. Press into the bottom of the greased pan.

Bake for 20 to 25 minutes. While pastry bakes, mix 1/4 cup of brown sugar, cream and cashews into the melted butter.

Spread over baked pastry and place under a broiler for about 1 minute, until topping bubbles and becomes brown. Cut into bars while warm. Let cool in pan.

Choco-coconut Bars

"This recipe is very similar to the Mounds candy bar. With few ingredients, it is surprisingly easy to make." Original recipe yield: 3 dozen.

INGREDIENTS:

5 ounces sweetened condensed milk

1 teaspoon vanilla extract

2 cups confectioners' sugar

14 ounces flaked coconut

4 cups semisweet chocolate chips

DIRECTIONS:

Blend the condensed milk and the vanilla together in a bowl. Add the powdered sugar a little at a time, blending each time until smooth. Stir in the coconut. You should have a firm mixture.

Pat the mixture into a greased 9 x 13 inch pan and chill until firm.

Place the chocolate chips in a microwave-safe bowl and heat on high 1 minute at a time, stirring after each minute, until melted. Remove the pan from the refrigerator and cut the coconut mixture into 1 x 2 inch bars.

Set each bar on a fork and dip into the chocolate, completely coating the bar. Let excess drip off, then set on waxed paper. Repeat for each bar. Bars will take several hours to air-dry; if you are in a hurry you can refrigerate the bars for about 30 minutes. Enjoy!

Chocolate Peanut Butter Squares

"An easy homemade version of the famous peanut butter cup candies." Original recipe yield: 3 dozen.

INGREDIENTS:

1 cup butter

4 cups confectioners' sugar

2 cups peanut butter

1 1/2 cups graham cracker crumbs

1/2 cup butter

1 cup semisweet chocolate chips

DIRECTIONS:

Melt 1 cup butter or margarine over low heat. Remove from heat and stir in confectioners' sugar, peanut butter and graham cracker crumbs. Spread mixture in a jelly roll pan. Pat down evenly.

To Make Topping: Melt together 1/2 cup butter or margarine with 1 cup chocolate chips.

Spread this mixture over peanut butter mixture. Refrigerate 1/2 hour. Cut into squares.

Choco-coconut Bars

"This recipe is very similar to the Mounds candy bar. With few ingredients, it is surprisingly easy to make." Original recipe yield: 3 dozen.

INGREDIENTS:

5 ounces sweetened condensed milk
1 teaspoon vanilla extract
2 cups confectioners' sugar
14 ounces flaked coconut
4 cups semisweet chocolate chips

DIRECTIONS:

Blend the condensed milk and the vanilla together in a bowl. Add the powdered sugar a little at a time, blending each time until smooth. Stir in the coconut. You should have a firm mixture.

Pat the mixture into a greased 9 x 13 inch pan and chill until firm.

Place the chocolate chips in a microwave-safe bowl and heat on high 1 minute at a time, stirring after each minute, until melted. Remove the pan from the refrigerator and cut the coconut mixture into 1 x 2 inch bars.

Set each bar on a fork and dip into the chocolate, completely coating the bar. Let excess drip off, then set on waxed paper. Repeat for each bar. Bars will take several hours to air-dry; if you are in a hurry you can refrigerate the bars for about 30 minutes. Enjoy!

Double Chocolate Crumble Bars

"These top-rated bars are reminiscent of rocky road candy." Original recipe yield: 2 1/2 dozen.

INGREDIENTS:

3/4 cup all-purpose flour
2 tablespoons unsweetened cocoa powder
1/4 teaspoon baking powder
1/4 teaspoon salt
1/2 cup butter
3/4 cup white sugar
2 eggs
1 teaspoon vanilla extract
2 cups miniature marshmallows
1 cup semisweet chocolate chips
1 cup peanut butter
1 1/2 cups crisp rice cereal

DIRECTIONS:

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan.

In a small mixing bowl combine flour, cocoa, baking powder and salt.

In a large bowl cream butter and sugar; beat in eggs and vanilla. Stir flour mixture into the creamed egg mixture. Spread batter into the greased 9x13 inch pan.

Bake for 15 to 20 minutes.

Sprinkle marshmallows over top of the baked bars; bake 3 minutes more. Cool.

Place chocolate chips and peanut butter in a microwave safe bowl. Melt chocolate chips and peanut butter in a microwave on high until melted together. Cook one minute at a time, stirring after each minute.

Stir cereal into the chocolate mixture. Spread the chocolate mixture over the cooled bars. Chill, cut into bars and refrigerate.

Famous Peanut Caramel Candy Bars

"Just like the real ones!" Original recipe yield: 2 dozen.

INGREDIENTS:

1/4 cup light corn syrup
2 tablespoons butter
1 tablespoon vanilla extract

1/8 cup peanut butter
1 pinch salt
3 cups confectioners' sugar
35 individually wrapped caramels, unwrapped
1 cup dry-roasted peanuts
2 cups milk chocolate chips

DIRECTIONS:

In a mixer, beat corn syrup, butter, vanilla, peanut butter and salt until smooth. Beat in confectioners' sugar a little at a time until fully incorporated and mixture forms a thick dough.

Press into a 9x9 inch pan. Chill in refrigerator.

In a medium saucepan over low heat, melt caramels. Stir in peanuts. Pour over chilled layer and return to refrigerator until firm, 15 to 30 minutes.

In a small saucepan over low heat, melt chocolate chips. Cut chilled mixture into bars and dip in melted chocolate with a fork. Let cool on waxed paper at room temperature, or for 30 minutes in the refrigerator.

Homemade Peanut Butter Cups

**"Just like the candy! You'll need 30 mini (1 3/4 by 1 1/4 inch) paper cups for filling."
Original recipe yield: 30 cups.**

INGREDIENTS:

2 cups milk chocolate chips
2 tablespoons shortening
1/2 cup butter
1/2 cup crunchy peanut butter
1 cup confectioners' sugar
2/3 cup graham cracker crumbs

DIRECTIONS:

In 1-quart saucepan combine chocolate chips and shortening. Cook over low heat, stirring occasionally, until melted and smooth (3 to 5 minutes).

Loosen top paper cup from stack, but leave in stack for greater stability while being coated.

With small paint brush, coat inside top cup evenly with about 1 teaspoon melted chocolate to about 1/8-inch thickness, bringing coating almost to top of cup, but not over edge. Repeat until 30 cups are coated; refrigerate cups.

In 2-quart saucepan combine butter or margarine and peanut butter. Cook over medium heat, stirring occasionally, until melted (4 to 6 minutes). Stir in confectioners' sugar and graham cracker crumbs. Press about 1/2 tablespoon filling into each chocolate cup.

Spoon about 1/2 teaspoon melted chocolate on top of filling; spread to cover. Freeze until firm (about 2 hours) carefully peel off paper cups. Store refrigerated.

Kit Kat® Bars

"These bars are similar to the Kit Kat® candy bar." Original recipe yield: 2 dozen.

INGREDIENTS:

80 buttery round crackers
1 1/2 cups graham cracker crumbs
3/4 cup packed brown sugar
1 cup white sugar
3/4 cup butter
1/3 cup milk
1 cup butterscotch chips
1 cup semisweet chocolate chips
3/4 cup peanut butter

DIRECTIONS:

Put graham cracker crumbs, brown sugar, white sugar, butter and milk into a saucepan and bring it to a boil. Boil for 5 minutes.

Put a layer of buttery round crackers in a 9x13 inch pan and pour 1/2 of the graham cracker crumb mixture over it. Put another layer of crackers and pour the remaining mixture. Add last row of crackers.

To Make Topping: Melt over low heat the butterscotch chips, chocolate chips, and peanut butter. Melt at low heat and spread over the top.

Mock Baby Ruth Bars

"My Mother has made these bars for as long as I can remember. They were also the very first thing I ever made in the kitchen as a child. They are simple and oh so tasty!"
Original recipe yield: 24 bars.

INGREDIENTS:

4 cups quick cooking oats
1/2 cup butter
1/2 cup white sugar
1/2 cup packed brown sugar
1 cup semisweet chocolate chips
1/3 cup creamy peanut butter

DIRECTIONS:

Preheat oven to 350 degrees F (175 degrees C). Grease one 9x13 inch baking pan.

Combine the oats, butter or margarine, white sugar and brown sugar and press into the bottom of the prepared pan.

Bake at 350 degrees F (175 degrees C) for 10 to 12 minutes.

Melt the chocolate chips and peanut butter together over low heat. Spread over the top of the baked oatmeal mixture. Cool and cut into squares.

Peanut Butter Candy Bars

"These delicious bars taste like peanut butter cups! We enjoy these any time of the year!" Original recipe yield: 1 -10x15 pan.

INGREDIENTS:

1 1/2 cups margarine, melted
2 cups peanut butter
4 1/2 cups confectioners' sugar
2 cups graham cracker crumbs
1/2 cup margarine
2 cups semisweet chocolate chips

DIRECTIONS:

Grease a 10x15 inch pan. In a large bowl, combine 1 1/2 cups melted margarine, peanut butter, confectioners' sugar and graham cracker crumbs. Spread in prepared pan.

Combine 1/2 cup margarine and chocolate chips in a medium saucepan over medium-low heat.

Stir occasionally until melted and smooth. Spread over peanut butter mixture. Let cool completely before cutting into bars.

Peanut Butter Cup Bars

"A quick fix for peanut butter cup lovers! Anyone can make this bar and be a success. "
Original recipe yield: 4 dozen.

INGREDIENTS:

10 graham crackers
2/3 cup butter, melted
2 cups confectioners' sugar
1 cup crunchy peanut butter
2 cups semisweet chocolate chips

DIRECTIONS:

Line the bottom of a 10x15 inch jellyroll pan with graham crackers. In a medium bowl, cream together the butter, confectioners' sugar and peanut butter until smooth. Spread over the graham crackers, and chill until firm, about 15 minutes.

Melt chocolate chips in a bowl over simmering water or in the microwave oven, stirring frequently. Spread over the layer of chilled peanut butter mixture. Refrigerate until firm, then cut into squares. These keep well placed between sheets of waxed paper in an air-tight container in the fridge.

Peanut Butter Cups

"These are a snap to make! Taste just like the ones from the store if not better! Will be gone in minutes." Original recipe yield: 12 cups.

INGREDIENTS:

1 cup semisweet chocolate chips
1/4 cup butter
1 tablespoon vegetable oil
1/4 cup peanut butter

DIRECTIONS:

Coat a small cup muffin tin with cooking spray. In a microwave-safe bowl, microwave chocolate with butter and oil, stirring often, until melted, 1 to 2 minutes. Pour about a tablespoon of the chocolate mixture into each muffin cup.

Melt peanut butter in microwave, 30 to 40 seconds. Spoon about 1 teaspoon of melted peanut butter over chocolate in each muffin cup. Top with another tablespoon of chocolate.

Chill in refrigerator 30 minutes, until set.

Planet Mars Almond Bars

"Homemade caramel, almond, nougat bars that melt in your mouth!" Original recipe yield: 14 bars.

INGREDIENTS:

2 cups white sugar
1/4 cup light corn syrup
1/2 cup water
1 pinch salt
2 egg whites
2/3 cup almonds
35 caramels
2 tablespoons water
24 ounces milk chocolate chips

DIRECTIONS:

In a medium saucepan, combine sugar, corn syrup and 1/2 cup water. Bring to a boil and add salt. Heat to 270 to 290 degrees F (132 to 143 degrees C), or until a small amount of syrup dropped into cold water forms hard but pliable threads.

While the syrup is cooking, beat the egg whites in the metal bowl of an electric mixer until stiff peaks form. When the syrup is ready, set the mixer to low speed, remove the syrup from the heat, and pour it into the egg whites in a thin stream, blending continuously. Continue to mix until the nougat begins to thicken to the consistency of a soft dough, about 20 minutes. Lightly grease a 9x9 inch baking dish. Mix in almonds and press nougat into prepared dish and chill in refrigerator until firm, about 30 minutes.

In a small saucepan over low heat, melt the caramels with 2 tablespoons water. Pour melted caramel over nougat. Chill in refrigerator 30 minutes.

Cut the chilled candy into 14 oblong bars with a sharp knife. In a microwave-safe bowl, microwave chocolate until melted. Stir occasionally until chocolate is smooth. Dip bars into melted chocolate, let cool 2 hours on wire rack or waxed paper.

The Ultimate Chocolate Bar

"Rich, fudge-like squares of chocolate with marshmallows and nuts inside." Original recipe yield: 30 pieces, approximately.

INGREDIENTS:

1/2 cup butter
1 (1 ounce) square unsweetened chocolate
1 cup white sugar
1 cup all-purpose flour
1/2 cup chopped walnuts
1 teaspoon baking powder
1 teaspoon vanilla extract
2 eggs
6 ounces cream cheese, softened
1/2 cup white sugar
2 tablespoons all-purpose flour
1 egg
1/2 teaspoon vanilla extract
2 cups miniature marshmallows
1/3 cup butter
2 (1 ounce) squares unsweetened chocolate
1/3 cup milk
2 ounces cream cheese
4 cups confectioners' sugar
1 teaspoon vanilla extract

DIRECTIONS:

Preheat oven to 350 degrees F (175 degrees C). Grease and lightly flour one 13x9 inch pan.

In large saucepan, melt 1/2 cup butter and 1 ounce chocolate over low heat. Remove from heat, stir in 1 cup white sugar, 1 cup flour, walnuts, baking powder, 1 teaspoon vanilla, and 2 eggs, and mix well. Spread chocolate base evenly into prepared pan.

In a small bowl, combine 6 ounces cream cheese, 1/2 cup white sugar, 2 tablespoons flour, 1 egg, and 1/2 teaspoon vanilla. Beat for one minute with an electric mixer at medium speed, or until smooth and fluffy. Spread cream cheese filling over chocolate mixture.

Bake base and filling at 350 degrees F (175 degrees C) for 25 to 35 minutes.

Meanwhile, prepare frosting. Melt 1/3 cup butter, 2 ounces chocolate, milk, and 2 ounces cream cheese in large saucepan over low heat. Remove from heat, and add confectioners' sugar and 1 teaspoon vanilla; beat well. Use heat to soften if it begins to dry before you are ready to use it.

Spread marshmallows over the top the chocolate bar in pan. Pour warm frosting over marshmallows. Use kitchen knife to somewhat mix the two. Let cool to room temperature.

When cool, cover with foil and refrigerate overnight. Cut cold into small pieces.

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