

Creamy Peanut Butter Fudge

- 2 ¼ cups sugar
- ¼ cup butter or margarine
- 8 oz of miniature marshmallows (or 1 ¾ cups marshmallow crème)
- 1 bag (10 oz.) Peanut Butter Chips
- ¾ cup evaporated milk
- 1 teaspoon vanilla

Butter an 8-inch square pan and set aside. In a heavy 3 qt saucepan, combine evaporated milk, butter or margarine, and sugar. Cook over medium heat until mixture begins to boil, stirring constantly; continue cooking and stirring 5 minutes. Remove from heat and stir in marshmallows. Mix until marshmallows are melted. Add vanilla and peanut butter chips, stirring until chips are completely melted. Pour into prepared pan; cool. Cut into squares. If desired, dip fudge squares in chocolate bark coating.

Raspberry Chocolate Yeast Cake

- 3 cups un-sifted flour
- 1 teaspoon salt
- ¾ cup raspberry wine
- ¾ cup butter or margarine
- 1 teaspoon baking soda
- ½ teaspoon vanilla
- ¾ cup cocoa
- 2 packs yeast
- ¾ cup milk
- 2 cups sugar
- 3 eggs at room temp.



Heat butter and milk in saucepan until melted. Let cool until liquid is lukewarm to touch. Add wine to mixture. Combine 1 cup flour, cocoa, salt and un-dissolved yeast in mixing bowl. Add liquids with dry ingredients and beat 2 minutes at medium speed. Add sugar, baking soda, eggs, vanilla and remaining flour. Beat at high speed for 2 minutes. Pour into a well-greased 10-tube pan. Cover with warm, wet towel; let rise until doubled, about 2 hours. Bake at 350 F for 55 minutes. Cool in pan 10 minutes. Remove from pan and continue cooling on rack. If desired, sprinkle cake with powdered sugar.

Pineapple Candied Fudge

- 2 cups evaporated milk
- 4 ½ cups sugar
- 2 cups crushed pineapple in syrup, drained
- ½ cup butter
- 2 tablespoons pineapple syrup

Butter a 13x9x2-inch pan and set aside. Butter the sides of a heavy 3 qt saucepan. In saucepan, combine evaporated milk, butter, sugar, and pineapple syrup. Cook over medium heat until temperature reaches 235 F (110 C). (Do not scrap sugar crystals from side of pan.) Stir in pineapple and continue to cook, ***stirring constantly*** for 30 minutes. Pour into prepared pan; cool. Cut into squares. If desired, dip fudge squares in white chocolate bark coating.

“Winnings” Nut Cookies

- 1 cup lard (or shortening)
- 2 cups brown sugar
- 3 ½ cups flour
- 1 cup nuts (or chocolate chips or baking candies)
- 2 eggs
- 1 teaspoon baking soda
- ½ teaspoon salt



Cream lard and brown sugar. Add eggs. Blend in dry ingredients. Stir in nuts. Roll dough into 1 ½” diameter logs, wrap in wax paper and chill for at least 2 hours. Cut off ½” slices and place on un-greased cookie sheet. Bake in 350 F oven for 5-10 minutes.

Chocolate Divinity

- 2 lb granulated sugar
- 1 cup light corn syrup
- 1 tablespoon white vinegar
- 2 oz. unsweetened chocolate
- 1 cup water
- a pinch of salt
- 1 teaspoon vanilla
- 4 egg whites



Melt chocolate in double boiler and set aside to cool. Cook sugar, syrup, water, vinegar and salt to 262 F (stir only until mixture begins to boil). Beat egg whites until stiff peaks form. Pour mixture ***slowly*** into egg whites and continue beating constantly at high speed until mixture begins to lose its gloss and is stiff enough to hold its’ shape when dropped. Quickly blend in chocolate and vanilla. Drop by teaspoon onto wax paper. Cool completely and store in a covered container.

Chocolate Shortbread Bites

- 1 cup all purpose flour
- ¼ teaspoon salt
- ½ cup sugar
- 1 large egg yolk
- ¼ cup cocoa (regular or Dutch)
- ½ cup butter
- ½ teaspoon vanilla

Preheat oven to 350 F. In a bowl, sift or whisk together the flour, cocoa powder and salt. In a separate bowl, cream the butter and sugar until smooth (about 3 minutes). Beat in the vanilla extract and egg yolk. Add the flour/cocoa mixture to the butter/sugar mixture and beat just until dough forms. Lightly spray a miniature muffin pan with a non-stick vegetable spray. Press small amount of dough into each mini-muffin cup (about 1 teaspoon). Bake for 13 minutes or until the shortbread no longer looks wet and is firm to the touch. Remove from oven, place on a wire rack and cool for 10 minutes. Remove from pan to continue cooling on rack. Serve with a dollop of cheesecake filling or sprinkle with powdered sugar.

Chocolate Pate

- 1 pound semi-sweet chocolate, chopped
- ¾ cup Hummingbird Red or other red wine
- ¼ cup heavy whipping cream



Combine chocolate, wine and cream in top of double boiler and melt over simmering water. Stir constantly until mixture is smooth. Do not allow chocolate to get too warm. Remove from heat and whisk well. Pour into a 8x4” loaf pan lined with wax paper and chill overnight. Before serving, unmold and slice with a knife dipped in hot water.

Mini-Hazelnut Tart Shells

- 1 cup hazelnut flour
- ½ teaspoon baking powder
- 3 tablespoons shortening
- 2 tablespoons melted butter
- 1 cup all purpose flour
- ½ teaspoon salt
- ½ cup milk

Preheat oven to 400 F. Lightly coat inside of mini-muffin pan with melted butter and set aside. Whisk together flours, baking powder and salt. Cut in shortening until mixture is coarse. With a fork, stir in enough milk to make a soft dough. Roll into a ball and divide in half. On a floured surface, roll out half of dough into a 10x14” rectangle. Cut into 2 ½” diameter circles and place in mini-muffin pan. Repeat with remaining dough. Bake for 8 to 10 minutes or until golden in color. Cool on wire rack. Store in airtight container for up to 4 days (or 3 months in freezer).

Scrumptious Flame Bourbon Balls

- 2 cups crushed hazelnuts
- 1 cup butter at room temp.
- ¾ cup Strawberry Flame (Port)
- 2 lbs. powdered sugar

Mix nuts and port together and let soak overnight in airtight container. Blend chilled mixture with remaining ingredients and form into balls the size of a chocolate drop. Chill well. Melt 2 lbs. of confectioner’s coating or chocolate bark coating in top of double boiler. Dip balls into chocolate and chill. Store in airtight container.