

Get a chocolate warmer/melter from Wal-Mart or somewhere. Don't let it get too hot.

Don't make chocolate during humid days. (Move out of the Midwest in order to accomplish this!)

Raspberry Cream Drops

3oz Cream Cheese

2 (2 ½ cups) powder sugar

Mix together – should be thicker than cookie dough - crumbly

Add Raspberry Oil – 2 drops

Take a drink of water

Roll into little balls

Get plastic mold out

Put melted White Chocolate in bottom of mold then molded ball then more chocolate on top, shake until it settles in mold.

Can put in freezer for a bit (1-2 minutes – no longer)

Can store for up to 6 weeks if it makes it that long.

Coconut Snowballs

Put Marshmallow on a stick

Dip in white chocolate, tap excess chocolate off

Dip in Coconut

DONE

Turtles

Must work quickly

Make a circle on wax paper with melted chocolate

Place 4 pecans – ugly end towards the middle

Place caramel disc on top (Make caramel discs up ahead of time – Kraft single caramel square softened and squished in circles)

Place more chocolate on top

Let dry

Champange Center Truffles

3oz Cream Cheese

2 (2 ½ cups) powder sugar

2 drops of champagne oil

Mix together – should be thicker than cookie dough - crumbly

Put ball in melted chocolate (milk chocolate)

Dip in nut mixture

Million Dollar Pretzel Rods

Get a pretzel Rod

Microwave caramel squares (10 secs or so – gets really hot really fast)

Wrap caramel around pretzel (about ¾ of the way down – leave room for finger to hold)

Coat in chocolate

Let it sit for a few minutes

Cover in nuts, oreos, jimmy's (sprinkles), coconut,

Let Dry

Get oils from Michaels, Patty Cakes in Highland, or online.

