

Plentiful Programs

Creative Workshops for Children and Adults

Mint pastels



Ingredients

- 1/4 cup butter softened
- 1/3 cup light corn syrup
- 4 cups powdered sugar divided
- 1-2 tsp your mint extract or candy flavoring 1 to 2 tsp
- food coloring - preferably gel or paste
- 1/2 cup granulated sugar to roll balls in

Directions

1. Combine butter and corn syrup together in a small bowl.
2. Add 2 cups powdered sugar and your choice of extract and beat until well combined. Add extract 1/2 teaspoon at a time until the mixture reaches your desired flavor.
3. Stir in an additional cup of powdered sugar.
4. Turn bowl onto a cutting board sprinkled with last cup of powdered sugar.
5. Knead the mixture until sugar is absorbed and is completely smooth.
6. Divide dough into four portions.
7. Tint one portion pink, one green, one blue and one yellow.
8. Shape into 3/4 inch balls and roll in granulated sugar.
9. Flatten gently with a fork.
10. Let candies stand, uncovered, at room temperature for 1 day.
11. Store in an airtight container.

Gummy Candy

Ingredients

- 3 envelopes unflavored gelatin
- 1/2 cup plus 3/4 cup water, divided
- 1-1/2 cups sugar
- 1/4 to 1/2 teaspoon raspberry extract
- Red food coloring
- Additional sugar



Instructions

1. In a small bowl, sprinkle gelatin over 1/2 cup water; let stand 5 minutes. In a small saucepan, bring sugar and remaining water to a boil over medium heat, stirring constantly. Add gelatin; reduce heat. Simmer 5 minutes, stirring frequently. Remove from heat; stir in extract and food coloring as desired.
2. Pour into a greased 8-in. square pan. Refrigerate, covered, 3 hours or until firm.
3. Loosen edges of candy from pan with a knife; turn onto a sugared work surface. Cut into 1-in squares; roll in sugar. Let stand, uncovered, at room temperature until all sides are dry, turning every hour, 3-4 hours. Store between layers of waxed paper in an airtight container in the refrigerator.

TIPS: For lemon gumdrops, use lemon extract and yellow food coloring. For orange gumdrops, use orange extract, yellow food coloring and a drop of red food coloring etc.

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Peanut Butter Buckeyes

Ingredients

- ¾ cups creamy peanut butter
- 3 cups confectioners' sugar
- ½ cup salted butter, softened
- ¼ teaspoon vanilla
- 2 cups semisweet chocolate chips

Directions

1. In a large bowl, mix together the peanut butter, butter, vanilla and confectioners' sugar. The dough will look dry. Roll into 1 inch balls and place on a waxed paper-lined cookie sheet.
2. Press a toothpick into the top of each ball (to be used later as the handle for dipping) and chill in freezer until firm, about 30 minutes.
3. Melt chocolate chips in microwave at 15 second intervals, stirring each time. Or use a bowl set over a pan of barely simmering water, stirring frequently until smooth.
4. Dip frozen peanut butter balls in chocolate holding onto the toothpick. Leave a small portion of peanut butter showing at the top to make them look like Buckeyes. Put back on the cookie sheet and refrigerate until serving.



For a quick treat that EVERYBODY loves, dip pretzels in melted chocolate. You can eat them plain, drizzle caramel and nuts or sprinkles for a gourmet treat!

