

# Gourmet Candy

I like to use the Tupperware stack cooker-it is so easy, holds the heat longer, and clean up is a breeze. I use the silicone spatula for stirring and place all the treats on wax paper or silicone wonder mat.

First I do all the recipes with the white almond bark. That way you only have to wash the cooker once☺ when you are completely done.

## **Dipped pretzel rods:**

Pretzel rods-I like the big thick ones. You can break in half and cover the broken half with bark, if you like. 4 blocks of white almond bark-I melt for 30 second increments in microwave and stir-repeat until melted. Take pretzel rods and dip in melted almond bark. (you can leave them plain, add sprinkles or wait & drizzle with white almond bark.)

## **Bacon & eggs:**

4 blocks of white almond bark-I melt for 30 second increments in microwave and stir-repeat until melted

Little stick pretzels and yellow m & m's. I usually fill up a cookie sheet.

Line three in a row-then put a large drop of melted almond bark on each set of three-then top with a yellow m & m-of course it looks like bacon and eggs.

## **Colorful Rocky Road:**

4 blocks of white almond bark melted like above. Mix in 2 cups of the colored mini marshmallows. Add ½ cup of peanuts and ½ cup of mini M & M's. Drop by candy sized pieces.

## **Peanut dips:**

Next melt 3 blocks of chocolate almond bark and 1 block of white bark. Melt the same as above. Drizzle the pretzel rods from the first step. To the remaining chocolate mixture add 1 ½ cups of peanuts. Drop candy sized pieces.

## **Crunch & Go:**

Take 3 blocks of chocolate bark and 1 block of white bark. Melt as above. Then add 1 small bag of crushed potato chips (roughly 6 oz). I use the ruffle chips. It looks real flaky when finished. (Cereal crumbs also work well). I usually drop these in bite size pieces too-but you don't need too, you can always break them apart once they set up.

## **Thin Mints:**

Last take 3 blocks of choc bark and 1 block of white bark. Melt together. Add 1-1½ tsp of pure peppermint extract, unless you like it REAL peppermint☺ -that's a personal preference. Take regular size ritz crackers and dip them in the mixture. They taste like thin mints. (At the bakery they sell for 15 for \$4.79)!! WOW!!!

**Another** thin mint idea: Melt the Andes chocolate **pieces** and dip the Ritz crackers in this-then let them set up-easy and MMM good.

Think of the nice gifts sets you can give for only a fraction of the cost! I put a combination of these in a piece of Tupperware and it makes a beautiful gift.