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REGULAR HOURS:  
TUES., THURS., FRI. 10 TIL 5  
WED.: 10 TIL 6, SAT. 10-2  
CLOSED SUN. AND MON.  
www.breskyscakeandcandy.com

## CHRISTMAS 2012 HOLIDAY RECIPES

SPECIAL HOLIDAY HOURS BEGINNING BLACK FRIDAY, NOVEMBER 23

MONDAYS, TUESDAYS, THURSDAYS, FRIDAYS: 10 TIL 5

WEDNESDAYS: 10-6

SATURDAYS: 10 TIL 4, SUNDAYS: 12 -4

CHRISTMAS EVE, DEC 24: 9-12 NOON

WE WILL BE CLOSED FROM CHRISTMAS EVE UNTIL WEDNESDAY, JAN 2, 2013

ALL INGREDIENTS AND TOOLS LISTED WITH AN \* ARE AVAILABLE AT BRESKY'S

### CHOCOLATE COVERED

#### CHERRY-ETTES

- 2 1/2 CUPS KING MIDAS FLOUR\*
  - 1/2 TSP. SALT
  - 1 CUP BUTTER
  - 3/4 CUP SIFTED 10X SUGAR\*
  - 1 TSP. PURE VANILLA\*
  - 1 TSP. ALMOND EXTRACT\*
  - 1/4 CUP FINELY CHOPPED WALNUTS\*
  - 1/2 CUP WELL DRAINED, CHOPPED  
MARASCHINO CHERRIES PLUS EXTRA  
FOR TOPPINGS
- SIFT TOGETHER FLOUR AND SALT  
IN MIXER, CREAM BUTTER AND 10X SUGAR  
ADD FLOUR MIXTURE AND MIX UNTIL WELL  
BLENDED
- ADD VANILLA AND ALMOND EXTRACTS,  
NUTS AND CHERRIES
- SHAPE INTO BALLS, USING 1 TEASPOONFULL  
PLACE ON UNGREASED BAKING SHEET  
BAKE AT 350 DEGREES FOR 20-25 MIN  
COOL THOROUGHLY THEN DIP TOPS IN  
MELTED DARK CHOCOLATE\* AND TOP  
WITH A CHERRY PIECE
- MAKES 4-5 DOZEN

### KAHLUA FUDGE

*JUST LIKE A WHITE RUSSIAN, ONLY BETTER*

- 1/4 CUP BUTTER
  - 1 1/2 LBS MERCKENS WHITE  
CHOCOLATE\*
  - 1 14OZ. CAN SWEETENED  
CONDENSED MILK
  - 1/2 CUP SLICED ALMONDS\*
  - 1/2 CUP KAHLUA LIQUOR
- IN A LARGE SAUCEPAN MELT BUTTER  
OVER LOW HEAT  
ADD CHOCOLATE AND CONDENSED  
MILK  
STIR CONSTANTLY UNTIL BLENDED  
SMOOTH  
REMOVE FROM HEAT AND STIR IN  
NUTS AND KAHLUA (SAVE  
SOME NUTS TO SPRINKLE ON TOP)
- POUR INTO GREASED OR PARCHMENT  
LINED 8" OR 9" SQUARE PAN  
OR 7X11 PAN
- COVER AND REFRIGERATE TIL COOL  
ENOUGH TO CUT INTO  
SQUARES
- BETTER MAKE A DOUBLE BATCH...  
IT'S THAT GOOD*

### PB ACORNS

- 2 CUPS 10X SUGAR\*
  - 1 STICK MARGARINE
  - 1 CUP PEANUT BUTTER
  - 1/2 LB MERCKENS DARK  
CHOCOLATE\*
  - 48 PIECES OF BROKEN THIN  
PRETZELS\*
  - 48 #601 SIZE GLASSINE CANDY  
CUPS\*
- CREAM MARGARINE AND PEANUT  
BUTTER TIL SMOOTH  
GRADUALLY ADD 10X SUGAR; BEAT  
TILL SMOOTH  
FORM WALNUT SIZE BALLS MAKING  
ONE END MORE POINTED AND  
THE OTHER SLIGHTLY  
FLATTENED TO  
RESEMBLE AN ACORN  
AND CHILL  
MELT CHOCOLATE AND DIP IN  
FLATTENED SIDE OF ACORN TO  
RESEMBLE AN ACORN CAP  
IMMEDIATELY PUSH PRETZEL PIECE  
INTO DIPPED SIDE TO RESEMBLE AN  
ACORN STEM  
PLACE IN GLASSINE CUPS



# 2012 CHRISTMAS RECIPES

### TEA TOPICS

*...good friends, a cup of your favorite tea and these tasty  
treats - yum !*

- 1 1/2 cups King Midas Flour\*
  - 1/2 cup 10X sugar\*
  - 1/2 tsp salt
  - 2/3 cup butter
  - 2 tbslp water
  - 1/2 tsp. pure vanilla\*
- Sift together flour, 10X sugar and salt  
Blend in butter, water and vanilla til  
mixture resembles size of peas  
Roll into 36 walnut size balls  
Place each ball into lined mini  
muffin pans\* or use mini foil  
liners\* placed on baking  
sheet\*
- Using Breezy Tart Maker\*, press each  
dough ball to cover bottom and sides of  
each cavity. ( You may have to press each one down  
again after they are baked )  
Bake at 325 degrees for 12 - 15 min  
Let cool and fill with desired flavor:
- A: Caramel filling  
1/2 lb caramel\* melted  
with 2 tbslp milk. Stir in  
2 tbslp peanut butter
- B: Date Filling  
1 lb chopped dates\*  
1 1/2 cups water  
1/2 cup sugar
- Cook over medium heat til thickened.
- C: Use any Bresky pastry fillings\*

### RICE KRISPIE SUSHI

*These roll ups are quick and easy AND kid friendly !*

- 1 sheet ready made Kellogg's Rice Krispie Treats\*
  - 1/2 lb multi colored mini chips\*
  - colored non pareils\*
  - 1 can ready made chocolate fudge frosting
- Spread icing evenly over Rice Krispie Treat sheet  
Sprinkle with multi colored mini chips  
Roll up jelly roll style starting with wide side  
Cut into 14 slices  
Roll edge of each slice in colored non-pareils

### GRAMMY'S FRUITCAKE

#### FRUIT MIXTURE:

- In a large bowl, mix together these dry  
ingredients:
- 1/2 cup King Midas Flour\*
  - 1 lb. white raisins\*
  - 1/2 lb. sweet coconut\*
  - 1/2 lb chopped candied pineapple\*
  - 1/2 lb chopped red or green candied  
cherries\*
  - 1/2 lb chopped dates\*
  - 1/2 lb candied fruit\*
  - 1/2 lb chopped walnuts\*

#### CAKE MIXTURE

- 2 cups sugar
  - 1 cup butter
  - 3 1/2 cups King Midas Flour\*
  - 1 tsp salt
  - 3 tsp baking powder
  - 6 eggs, separated
  - 1/2 cup Apricot Brandy
  - 2 cups pineapple juice
- Sift flour, salt and baking powder.  
Cream sugar and butter in mixing bowl  
Add egg yolks  
Add brandy and pineapple juice alternately  
with flour mixture  
Blend til smooth  
Beat egg whites til stiff and add to mixture  
Pour over fruit mixture and gently stir until  
all fruit is uniformly covered with batter  
Pour into 4 greased and floured loaf pans\*  
Bake at 325 degrees for about 1 hour or  
until cake tester comes out clean  
Let cool 10 min and remove from pans  
Cool completely  
Immerse whole cakes in Sangria wine or  
Apricot brandy  
To keep cake extra moist, soak  
cheesecloth\* squares in liquor, wring out  
slightly and wrap each cake. Wrap in foil.  
Best made by Thanksgiving. Store in can or  
plastic airtight container in cool place.

### CHOCOLATE CHERRY

#### SURPRISES

- 1 CUP PEANUT BUTTER
  - 2 TSP MELTED BUTTER
  - 1 CUP 10X SUGAR\*
  - 1 CUP SWEET COCONUT\*
  - 1 CUP CRISP RICE\*
  - 1/2 CUP CHOPPED WALNUTS\*
  - 1/2 LB MERCKENS MILK OR DARK CHOCOLATE\*
  - 10 OZ MARASCHINO CHERRIES
- Thoroughly drain cherries  
Mix together peanut butter, butter, and 10X  
sugar  
Add coconut and crisp rice  
Using 1 tbslp of mixture, cover a cherry to  
form a ball.
- Chill  
Melt chocolate and dip each ball  
Let dry on wax paper  
Place each ball in a decorative holiday cup\*  
Hint: While chocolate ball is still liquid,  
sprinkle with real chocolate decorettes\* or  
color of your choice\*

### BUTTERSCOTCH BARS

- 1/2 cup butter
  - 2 cups brown sugar
  - 2 eggs
  - 1/2 tsp butterscotch flavor oil\*
  - 2 cups sifted King Midas flour\*
  - 2 tsp baking soda
  - 1/4 tsp salt
  - 1 cup sweet coconut\*
  - 1 cup chopped walnuts\*
  - 1 cup butterscotch chips\*
- In saucepan over low heat, combine butter  
and brown sugar til bubbly, stirring  
constantly
- Cool  
Add eggs to cool mixture, beat well  
Add butterscotch flavor oil  
Stir together dry ingredients  
Mix thoroughly with brown sugar mixture,  
nuts and coconut.  
Spread in greased or parchment lined jelly  
roll pan\*  
Top with butterscotch chips  
Bake at 350 degrees for 25 min  
Cut into bars while warm  
Makes about 3 dozen bars