

## Special Holiday Hours

Begin November 29:

Mon, Tues, Thurs, Fri 10-5

Wed 10-6 • Sat 10-4 • Sun 12-4

We are closed on Christmas Eve  
until January 2, 2014.

After the holidays, our regular hours are:

Tue, Thu, Fri 10-5 • Wed 10-6 • Sat 10-2

Closed Sun & Mon

All items with a ☆ can be  
purchased in our store.

# BRESKY'S



Baking, Cake Decorating, and Candy Making Supplies  
Since 1919

78 S. Kennedy Dr., Route 309, McAdoo, PA

BreskysCakeAndCandy.com

Phone (570) 929-2311



## Merry Christmas 2013



### CHOCOLATE COCONUT PATTIES

- 8 oz. toasted coconut ☆
- 3 drops almond flavor oil ☆
- 1 lb. Merckens dark chocolate ☆
- Melt dark chocolate.
- Add 3 drops almond flavor oil and toasted coconut.
- Gently stir till combined.
- Drop by tablespoons onto parchment ☆-lined baking sheets ☆.
- These are ready to eat when set. Makes about 50.



### PEANUT BUTTER CUP PIE

- ½ lb. Merckens milk chocolate ☆
- 1 pint heavy cream, divided
- 1 cup creamy peanut butter
- 1 cup crushed pretzels ☆
- 1 ready-made chocolate pie crust
- Guittard real chocolate sprinkles ☆
- Melt chocolate and add ½ cup heavy cream.
- Stir until completely combined.
- Pour half of this into a bowl and set aside.
- In remaining mixture, add 1 cup creamy peanut butter; fold in ½ cup heavy cream, whipped.
- Add 1 cup crushed pretzels.
- Spread into pie crust.
- Top with remaining chocolate/heavy cream mixture.
- Whip remaining heavy cream and top pie.
- Sprinkle with Guittard sprinkles.
- Refrigerate till firm.



### ESPRESSO CRUNCH

*For all you folks out there who enjoy  
café au lait!*

- 1 lb. Merckens white chocolate ☆
- 1 bag Espresso Crunch ☆ (New!)
- Melt chocolate and stir in Espresso Crunch.
- Pour onto parchment ☆ or waxed paper-lined cookie sheet ☆.
- Spread mixture thin and tap tray to even it out.
- Let set.
- Tip: While just set but still soft, score into 1 inch bite size pieces. When completely set, break on score lines for more uniform sizes.

*This will fit in our "Mint" boxes ☆ for an  
easy and fun to make gift.*

*Try this with our key lime crunch, Heath  
crunch, or our ever-popular peppermint  
crunch. ☆*

### ELEGANT ORANGE PEELS

*These tasty treats are TRULY  
memorable.*

- 1 container imported Italian orange peel strips ☆ (New!)
- ½ lb. Merckens dark chocolate ☆
- Melt chocolate. Stir till smooth.
- Holding 1 end of orange peel strip, dip into melted dark chocolate.
- Shake piece gently to drain off excess chocolate.
- Place on parchment ☆ or wax paper to dry. Makes about 30.

### APRICOT RASPBERRY THUMBPRINTS

- 1 stick unsalted butter, softened
- ¾ cup 10X sugar ☆
- 1 egg
- 1 tsp. pure vanilla extract ☆
- 1 ¾ cup King Midas flour ☆
- ¼ tsp. salt
- ¼ cup apricot pastry filling ☆
- ¼ cup seedless raspberry pastry filling ☆
- Beat butter, 10X, egg, and vanilla on medium speed of electric mixer for 3 minutes.
- Scrape sides of bowl.
- With mixer on low, add flour and salt. Beat well.
- Divide dough in half.
- Pre-heat oven to 375°.
- Line 2 cookie sheets ☆ with parchment paper ☆.
- Using small cookie scoop ☆, form balls of dough and place 2 inches apart on prepared cookie sheets.
- Using your thumb, gently press center of each dough ball.
- Bake until edges are lightly browned, 10-12 minutes.
- Let cool on cookie sheets for 3 minutes, then transfer to wire rack ☆ to cool completely.
- Fill centers of half the cookies with apricot and the others with raspberry.
- Dust with 10X sugar.
- Makes 3 dozen.
- VARIATION: Cookies can be drizzled with white chocolate ☆.

Back by popular  
demand:  
**RASPBERRY  
CHIPS!**



Bresky's has meringue powder & powder sugar to build your GINGERBREAD HOUSES... as well as dozens of edible decorations to make them special: ♦ Cinnamon Red Hots ♦ Pearl Sixlets ♦ Multi-color Stars ♦ Satellite Wafers ♦ Sugar Penguins ♦ Santas & Trees

# BreskysCakeAndCandy.com

## BUTTER ALMOND THINS

- ¾ cup butter, softened
- 1/3 cup granulated sugar
- ½ tsp. ground cardamom (adds extra flavor, an "island" spice)
- ¼ tsp. salt
- 1 egg, separated
- 1 tsp. almond extract ☆
- 1 tsp. pure vanilla extract ☆
- 2 cups King Midas flour ☆
- 2 cups sliced almonds ☆
- 4 Tbsp. 10X sugar ☆
- Preheat oven to 375°.
- Grease 10x15 jelly roll pan ☆.
- Using electric mixer in large bowl, beat butter, sugar, cardamom, and salt until creamy.
- Beat in egg yolk and extracts.
- Add flour and beat on low speed till clumps form.
- Scatter clumps evenly on pan.
- Press into thin, even layer using fingertips.
- In medium bowl, whisk egg white till frothy.
- Fold in almonds and 2 Tbsp. 10X sugar.
- Spread in even layer over dough, pressing gently into dough.
- With pastry wheel ☆ or sharp knife, cut dough into 2 inch squares.
- Cut squares diagonally into triangles.
- Dust tops with remaining 10X.
- Bake 15-18 minutes till golden.
- Cool completely in pan on wire rack ☆.
- Carefully break into triangles. Makes about 6 doz.
- See our store display or website.

## JUDY'S COCONUT PATTIES

- 1 tsp. pure vanilla extract ☆
- ½ cup sweetened condensed milk
- 3 cups sweet coconut ☆
- Red and green edible glitter ☆
- Mix all and shape into small patties.
- Put on greased cookie sheet.
- Bake at 350° for 18 minutes.
- Yields 24 cookies.
- Fresh out of the oven, sprinkle with red and green edible glitter.

## CHOCOLATE COLORFUL

### COOKIES

- 1 cup butter, softened
- 1 cup granulated sugar
- ¾ cup firmly packed brown sugar
- 2 eggs
- 1 tsp. pure vanilla extract ☆
- 2¼ cup King Midas flour ☆
- 1/3 cup cocoa ☆
- 1 tsp. baking soda
- ½ tsp. salt
- 8 oz. (1 container) mini candy coated chocolate pieces ☆
- 1 cup chopped walnuts ☆
- Preheat oven to 350°.
- In mixing bowl, beat butter and sugar till light in color.
- Add eggs and vanilla.
- Mix well.
- Sift flour, cocoa, baking soda, and salt. Slowly add to creamed mixture.
- Stir until combined.
- Fold in candy pieces and walnuts.
- Drop by rounded tablespoons onto lightly greased cookie sheet ☆ 2 inches apart.
- Bake 10-12 minutes.
- Yields about 36 cookies

### DARN-ITS

*One bite and you'll say,  
"Darn, they're good!"*

- 3 cups sweet coconut ☆
- 1 cup sweetened condensed milk
- 1/8 tsp. salt
- 1 ½ tsp. pure vanilla extract ☆
- ½ tsp. pure almond extract ☆
- In large bowl, mix all ingredients till combined.
- Drop by tablespoons onto greased or parchment ☆-lined cookie sheet ☆.
- Bake 350° for 15 min.

## RUM BALLS

- 3 cups crushed vanilla wafer cookies
- 1 cup 10X sugar ☆
- 2 Tbsp. cocoa ☆
- 1 ½ cup crushed walnuts ☆
- 3 Tbsp. clear Karo syrup
- ½ cup rum or brandy
- Mix all ingredients together.
- Shape into 1 inch balls.
- Store in airtight container or maybe frozen.
- Variation: Orange juice can be substituted for liquor.
- Another idea: Dip each rum ball in melted dark chocolate ☆.

**Trim your Christmas layer cake with our pretty (and pretty tasty) red/white and green/white Ju-Ju's.**

## PINEAPPLE COOKIES

*A delicious, soft drop cookie*

- 1 cup margarine, softened
- 2 cups brown sugar
- 2 eggs
- 2 tsp. pure vanilla extract ☆
- 1 ½ cup drained, canned pineapple (no need to reserve juice)
- 4 cups King Midas flour ☆ (sift before measuring)
- ½ tsp. baking soda
- 2 tsp. baking powder
- ½ tsp. salt
- Cream margarine and brown sugar in bowl with electric mixer.
- Add eggs and vanilla.
- Beat till fluffy.
- Blend in drained pineapple.
- Gradually add dry ingredients.
- Drop by tablespoons onto parchment ☆-lined cookie sheet ☆.
- Bake at 425° for 12 minutes.

**"BLING" your cookies and cakes with our gorgeous edible glitter! All colors – no taste or crunch.**

We have:



**Wilbur Buds**

**Wax Bottles**

**Wax Lips & Moustaches**



We now carry



Icing in Vanilla, Chocolate, & P.B. Try it!

*Oh, by the way... you won't find a bigger selection of COOKIE CUTTERS than here at Bresky's!*