

## Special Holiday Hours

Begin November 28:

Mon, Tues, Thurs, Fri 10-5

Wed 10-6 • Sat 10-4 • Sun 12-4

We are closed on Christmas Eve  
until January 2, 2015.

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.

# Merry Christmas 2014



## COCONUT LIME POUND CAKE

- 1 stick butter, softened
  - 1 cup granulated sugar
  - 2 eggs
  - 1 Tbsp. pure vanilla extract ☆
  - 1 ½ cups King Midas flour ☆
  - ¼ tsp. baking soda
  - ¼ tsp. baking powder
  - 1 tsp. corn starch
  - 1 Tbsp. lime zest
  - 1 tsp. lime flavor oil, divided ☆
  - ½ cup buttermilk
  - ½ cup unsweetened coconut ☆
  - ½ cup 10X sugar ☆
- Preheat oven to 350°.
- Grease 8.5 x 4.5" loaf pan ☆ with Wilton Cake Release ☆. Set aside.
- In mixer, cream butter and sugar till light and fluffy. Beat in eggs. Add vanilla extract, mixing until well combined.
- In separate bowl, whisk together flour, baking powder, baking soda, corn starch and lime zest. Add flour mixture, buttermilk, and ¾ tsp. lime oil to butter mixture. Add coconut till combined. Pour into prepared pan. Bake 45 minutes or until cake tester ☆ comes out clean.
- Remove cake from oven. Let cool 10 minutes. Remove from pan and place on cooling rack ☆.
- GLAZE: Glaze with ½ cup 10X sugar, combined with 1 tsp. water and ¼ tsp. lime oil when cool.

## RASPBERRY FLAVORED

### CHOCOLATE CHIP COOKIES

*Santa will definitely make an appearance for these!*

- 2 ¼ cup King Midas flour ☆
  - 1 tsp. salt
  - 1 tsp. baking soda
  - 2 sticks margarine
  - 2 eggs
  - ¾ cup granulated sugar
  - ¾ cup brown sugar
  - ¼ tsp. raspberry flavor oil ☆
- You can substitute orange flavor oil ☆
- 1 cup quick cooking oatmeal
  - 12 oz. chocolate chips
- Preheat oven to 350°.
- In mixer, cream margarine, sugar, and brown sugar till light & fluffy.
- Add eggs & flavor oil. Beat until combined.
- In separate bowl, combine flour, salt, and baking soda, and gradually add to creamed mixture.
- Add 1 cup oatmeal & chocolate chips
- Drop by teaspoonful onto ungreased cookie sheet ☆. (We have 3 sizes of cookie scoops ☆)
- Bake 11-14 minutes until light brown around edges.
- Cool 5 minutes, then transfer to cooling racks ☆.



## JUMBO RICE KRISPIE SHEETS

These JUMBO Rice Krispie Treat sheets are ready to cut out with one of our many Christmas cookie cutters. Each sheet may make 1-2 dozen depending on the cutter you choose. Dip in chocolate and decorate as you like.

BreskysCakeAndCandy.com

Phone (570) 929-2311



## ORANGE SURE-JELL-Y CANDY

- 1 box Sure-Jell fruit pectin
  - ¾ cup water
  - ½ tsp. baking soda
  - 1 cup sugar
  - 1 cup light corn syrup
  - ½ tsp. orange flavor oil ☆
  - 6 drops orange soft gel food color ☆
  - ½ cup chopped walnuts ☆
  - 1 cup 10X ☆ or granulated sugar
  - 3 oz. Merckens dark chocolate ☆
- Mix pectin, water, and baking soda in small saucepan. (Mixture is foamy.)
- Mix sugar and corn syrup in another small saucepan. Place both saucepans on high heat at the same time.
- Cook both mixtures, stirring simultaneously, about 5 minutes or until foam has thinned from pectin mixture and sugar mixture is boiling rapidly.
- Pour pectin mixture in slow, steady stream into boiling sugar mixture, stirring constantly. Continue boiling 1 minute longer, and then remove from heat.
- Stir in flavor oil and food coloring. Add nuts. Pour immediately into greased 9x5" loaf pan ☆. Let stand at room temperature overnight.
- Invert onto waxed paper which has been sprinkled with sugar. Cut candy into ¾" squares with knife dipped in warm water.
- Roll in additional sugar to coat completely.
- Drizzle with chocolate if desired.
- Store in refrigerator. Makes about 5 dozen.



**NEW!**

**Gourmet chocolate covered  
coffee beans, dark or milk**

## CHOCOLATE PEANUT BUTTER CRUNCH BARS

- 3 cups mini pretzels ☆, chopped (Reserve 1/3 cup for topping)
- 10 Tbsp. butter, divided
- 1 pack micro-marshmallows ☆
- 3 cups crisp rice ☆
- ½ cup light corn syrup, divided
- ½ lb. Merckens peanut butter chocolate ☆
- ½ lb. Merckens dark chocolate ☆
- ¼ cup peanut pieces ☆
- In microwave safe bowl, melt 6 Tbsp. butter. Stir in marshmallows, and cook at 30-second intervals until melted, stirring each time.
- Stir in crisp rice and remaining chopped pretzels.
- Press into greased 9x13" pan ☆.
- In another microwave-safe bowl, combine 2 Tbsp. butter and ¼ cup corn syrup. Microwave uncovered 45 seconds or until butter is melted, stirring once.
- Add peanut butter chocolate. Microwave the mixture 30 seconds at a time, stirring after each interval until melted.
- Spread over crisp rice layer in pan.
- In microwave safe bowl, combine remaining corn syrup and butter. Heat 30 seconds till melted. Spread over top.
- Sprinkle with peanuts and reserve pretzels. Press down gently.
- Cover and refrigerate 30 min. till set.
- Cut into 36 bars and store in airtight container.
- To add a festive holiday touch, also sprinkle with red & green Decorettes ☆.



## HOLIDAY POPCORN BALLS

*So pretty and versatile, you'll want to make them year round.*

- 7 quarts popped popcorn
- 1 cup sugar
- 3 Tbsp. butter
- ¼ cup water
- ¼ tsp. salt



### Stocking Stuffers that everyone will love...

#### GRAB 'N GO CANDY

- ◆ Rock candy on a string
- ◆ Gold foil chocolate coins

#### GUMMIES & GUMDROPS

- ◆ Snowmen, Trees, & Bells
- ◆ Red & Green Jujus



#### "FROZEN"

- ◆ Authentic Disney rings
- ◆ Snowflake rings & picks



#### HOT COCOA GIFT BAGS

- ◆ Cocoa & tiny micro-marshmallows
- ◆ Decorative stocking-shaped bags

- 1 tsp. pure vanilla extract ☆
- Food coloring (optional) ☆
- Keep popcorn warm on large baking pan in oven at 200°.
- In heavy saucepan, combine sugar, corn syrup, water, and salt.
- Cook over medium heat until candy thermometer ☆ reads 235° (soft ball stage). **You must use a thermometer.**
- Remove from heat. Add butter, vanilla, and food coloring.
- Stir till butter is melted.
- Pour over popcorn, and stir till evenly coated.
- When cool enough to handle, quickly shape into 3 inch balls, dipping hands in cold water to prevent sticking. Makes 20.
- OR, buy ready-made popcorn balls, and then...



- 1 lb. Merckens chocolate ☆
- 1 lb. peanut butter meltaway ☆
- 20 candy apple sticks ☆
- Cello bags (size C-5) to wrap each one ☆
- Embellishments, e.g. sprinkles ☆, mini candy coated chips ☆, edible glitter ☆, etc.
- Skewer each ball with a stick.
- Have wax or parchment ☆ paper ready on a cookie sheet ☆.
- Microwave P.B. melt for 1 minute.
- Dip each popcorn ball in P.B. melt and place on cookie sheet.
- When all are dipped, chill in refrigerator to set.
- Melt chocolate, and dip each P.B. coated popcorn ball. Drain well and place back on lined cookie sheet.
- While chocolate is still wet, sprinkle popcorn with desired embellishments. When completely dry, place each in a cello bag and tie with holiday ribbons ☆.
- Makes a great tasting gift ☺

## CINNAMON COFFEE CAKE

- 1 cup butter, softened
- 2 ¾ cup sugar, divided
- 4 eggs
- 2 tsp. pure vanilla extract ☆
- 3 cups King Midas flour ☆
- 1 tsp. baking soda
- 1 tsp. salt
- 2 cups sour cream (16 oz.)
- 2 Tbsp. cinnamon
- ½ cup chopped walnuts ☆
- ½ cup mini cinnamon chips ☆
- In large bowl, cream butter and 2 cups sugar till light & fluffy.
- Add eggs, 1 at a time, beating well.
- Beat in vanilla.
- Combine flour, baking soda, and salt. Add alternately with sour cream, beating just enough after each addition to keep batter smooth
- Spoon 1/3 batter in 10" tube pan ☆
- Combine cinnamon, nuts, and remaining sugar. Sprinkle 1/3 of this over batter in pan.
- Repeat layers 2 more times.
- Top with cinnamon chips.
- Bake 350° for 1 hour or until cake tester ☆ comes out clean.
- Cool 15 minutes. Remove from pan onto wire rack ☆ to cool completely



### NEW!

**Teaberry Sprinkles  
for cookies, candy or ice cream**

## 15 MINUTE PEANUT-SCOTCH FUDGE

- 1 lb. butterscotch chips ☆
- 1 cup peanut butter
- 1 cup chopped peanuts ☆
- Melt butterscotch chips. (In flexible plastic container, stir after each 30 seconds in microwave, till melted).
- Add peanut butter and ¾ cup chopped nuts. Stir till all combined. Pour into buttered 8 inch square pan ☆. Sprinkle top with remaining nuts. Chill and cut into 36 pieces.
- This mixture can also be poured into peanut shaped candy mold ☆.