

Special Holiday Hours

Begin November 27:

Mon, Tues, Thurs, Fri 10-5

Wed 10-6 • Sat 10-4 • Sun 12-4

We are closed on Christmas Eve
until January 5, 2016.

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

(570) 929-2311



Christmas Recipes 2015



mmmMAPLE CANDY

- 1 lb Bresky's ready-made Bon-Bon candy filling ☆
- ½ lb Merckens milk chocolate ☆
- ½ lb Merckens butterscotch chocolate ☆
- ¾ tsp maple flavor oil ☆
- 1 cup dry roasted peanut pieces ☆
- 1 cup creamy peanut butter
- Add maple flavor oil and peanuts to bon-bon filling and knead until blended.
- Roll into 48 balls.
- Melt butterscotch and milk chocolates. Add peanut butter and stir till smooth.
- Dip each ball into chocolate mixture.
- Let set and serve.
- If there's any chocolate left over, pour in small square container. Let set and cut into squares like fudge.



CRAZY CRAISIN CANDY

- ½ cup Craisins (dried cranberries) ☆
- ½ cup dry roast peanut pieces ☆
- 1 lb Merckens white chocolate ☆
- Bite size candy mold of your choice at least ½ inch deep. ☆
We have many to choose from!
- Melt chocolate.
- Add Craisins and peanuts. Stir till blended.
- Using spoon, fill mold cavities with mixture.
- Place in freezer 5-10 minutes.
- Remove from molds and store at room temperature.

GIANT PEANUT BUTTER CUPS

*Santa-Size treats make great
hostess gifts!*

- 1 lb milk or dark Merckens chocolate ☆
- 1 lb Bresky's peanut butter melt ☆
- 12 Christmas print standard size cupcake liners ☆
- 12 decorative sugar charms ☆
- Colored sprinkles ☆
- Place cupcake liners in cupcake pan ☆.
- Melt half of the chocolate and divide evenly into each cupcake paper.
- Melt peanut butter melt and divide evenly on top of the chocolate in each cup.
- When set, melt the rest of the chocolate and top each peanut butter cup.
- Immediately place decorative sugar charm and sprinkles on top.
- Wrap each in a size C-1 cello bag ☆ and tie with Christmas ribbon ☆.



EASY PUMPKIN COOKIES

- 1 box cake mix (chocolate, vanilla, or spice cake)
- 1 can solid pack pumpkin
- ½ lb Bresky's butterscotch baking chips ☆
- In mixing bowl, combine cake mix and pumpkin.
- Add butterscotch baking chips
- Drop round dollops on greased cookie sheet ☆.
- Bake 350° for 12-15 min.
- Makes about 3 ½ dozen cookies.

EDIBLE ORNAMENTS

- 1 Rice Krispie sheet ☆
- 1 lb Merckens chocolate ☆
- ½ lb Merckens chocolate ☆ of contrasting color
- 6 inch fat lollipop sticks ☆
- Colored sprinkles ☆, edible glitter ☆, edible Christmas quins ☆, or non-pareils ☆
- Styrofoam cake dummy to hold treats ☆
- Cut the Krispie sheet into 12 equal amounts and roll into balls.
- Melt larger amount of chocolate.
- Dip lollipop stick 1 inch into chocolate, and insert dipped stick into each Krispie treat ball.
- Dip each ball in chocolate, tapping to remove excess.
- Set on wax paper till dry.
- Melt contrasting colored chocolate.
- Holding stick, dip top of ball, tapping lightly to drain some excess.
- Invert right-side up and let chocolate drip naturally over top of ornament.
- Place in Styrofoam cake circle ☆ and sprinkle with topping of choice.
- Let dry. Wrap in size C-2 bags ☆ and tie with ribbon ☆.
- Bresky's also has ready-formed POPCORN BALLS ☆ that you can dip and decorate.

Come in and grab some NEW pre-packaged stocking stuffers!

Chocolate Coal Double crisp... delicious gift for naughty or nice ☺

"Snow Fun" Light-blue foil-wrapped cookies 'n cream flavored chocolates

Snow Flurry Gummies Beautiful blue & white gummy snowflakes

CHERRY POPPYSEED WINKS

- 1 cup 10X sugar ☆
- 1 cup butter, softened
- 1 tsp Bresky's pure vanilla extract ☆
- 1 egg
- 2 cups King Midas flour ☆
- 2 Tbsp. poppy seed (whole or prepared) ☆
- ½ tsp. salt
- ½ cup Bresky's cherry pastry filling ☆
- In mixing bowl, beat 10X sugar and butter till light and fluffy.
- Add vanilla and egg and beat well.
- Stir in flour, poppy seed, and salt.
- Drop by teaspoons onto ungreased cookie sheet ☆ about 1 inch apart.
- Make indentation in center of each cookie and fill with ½ tsp. pastry filling.
- Bake at 300° for 20-25 minutes.
- Makes 2 ½ dozen.

Try Bresky's NEW popcorn balls.
Just dip in chocolate
and decorate! ☆



PEPPERMINT PATTIES

- ¼ cup sweetened condensed milk
- 2 oz. softened cream cheese
- 4-6 drops peppermint oil ☆
- ½ tsp. salt
- 3 ½ cups sifted 10X sugar ☆, plus extra for rolling
- 1 lb dark Merckens chocolate ☆
- In mixer, combine sweetened condensed milk, cream cheese, salt, and peppermint oil.
- Add 10X sugar one cup at a time till stiff dough forms and is not sticky.
- Shape into 1 inch balls and lightly roll in extra 10X sugar.
- Arrange on parchment ☆-lined baking sheet ☆ and flatten with bottom of a glass to 3/8 inch thickness.
- Let dry at room temperature 3 hours.
- Melt chocolate and dip patties.
- Tap to drain. *Feel the chill!*
- Keep refrigerated.

FROSTED PISTACHIO BARS

- 2 cups King Midas flour ☆
- 2 boxes (3.4 oz each) instant pistachio pudding
- ½ cup sugar
- 1 tsp baking powder
- ½ tsp salt
- 1 egg
- ½ cup butter, melted
- ½ cup vegetable oil
- ¼ cup water
- 1 tsp Bresky's pure vanilla extract ☆
- ½ cup Craisins ☆
- In large bowl, mix flour, pudding mix, baking powder and salt.
- In another bowl, whisk egg, melted butter, oil, water and vanilla till blended.
- Stir into flour mixture.
- Stir in Craisins.
- Press dough into greased 9x13 pan ☆ (Wilton Cake Release ☆ works great)
- Bake 350 ° for 20-25 minutes or until edges begin to brown.
- Cool completely on wire rack ☆.



FROSTING:

- 3 oz cream cheese softened
- ¼ cup butter, softened
- 1 tsp pure vanilla extract ☆
- 3 cups 10X sugar ☆
- In bowl, beat cream cheese, butter and vanilla till blended.
- Gradually beat in 10X.
- Spread over top and cut into bars.
- Refrigerate
- If desired, sprinkle with edible glitter ☆ or colored Decorettes ☆.



Try our "new" Red - White - Green
Christmas BAKING CHIPS

JELL-O SHOTS

- 2 small boxes Jell-O gelatin
- 2 cups boiling water
- 1 ¾ cup cold water
- 1 ¾ cup wildberry schnapps
- Dissolve Jell-O in boiling water.
- Add cold water and liquor.
- Put into squirt bottle ☆ and squeeze into our plastic shot cups ☆ (lids included)
- Makes about 36.

CHRISTMAS GEMS

- 1 cup butter, softened
- ¼ cup sugar
- 1 tsp almond extract
- 2 cups King Midas flour ☆
- ¾ cup walnuts ☆, finely chopped
- 8 oz ovenproof European raspberry filling ☆
- In mixing bowl, beat butter and sugar till light and fluffy.
- Add almond extract. Add flour and mix well.
- Shape into 36 balls.
- Roll each ball in finely chopped walnuts.
- Place on ungreased cookie sheet ☆
- Flatten slightly and indent centers.
- Fill centers with raspberry filling.
- Bake at 400° for 10-12 minutes or until lightly browned.
- Cool on wire rack ☆.
- Bresky's has other delicious fillings: apricot, lekvar, blueberry, lemon, cherry, pineapple, and strawberry – your choice.

These holiday favorites from Bresky's
are the perfect last-minute gifts!

Gourmet red chocolate cherries
Reindeer Corn
Red & Green Gumdrops OR Ju - Ju Bells
Cute little Marshmallow Snowmen

HOT COCOA MIX

- 2 2/3 cup nonfat dry milk
- 1 1/2 cup 10X sugar ☆ sifted
- 1 1/3 cup cocoa ☆ sifted
- 16 oz jar non-dairy creamer
- 8 oz. Bresky's micro marshmallows ☆
- 7 clear disposable decorating bags ☆
- In large bowl, combine all ingredients except marshmallows. Blend well.
- Fill each of 7 bags with 1 cup of the mixture and top with micro-marshmallows.
- Tie closed with decorative ribbon.

Use our lovable micro
marshmallows ☆ to top your
holiday sweet potato casserole.