

## Special Holiday Hours

Begin November 25:

Mon, Tues, Thurs, Fri 10-5

Wed 10-6 • Sat 10-4 • Sun 12-4

We are closed on Christmas Eve  
until January 3, 2017.

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!



BreskysCakeAndCandy.com

# BRESKY'S



Baking, Cake Decorating, and Candy Making Supplies  
Since 1919

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

(570)929-2311



# 2016



## NO-BAKE PEANUT BUTTER BARS

- 1 lb Merckens dark chocolate ☆
- ¼ cup creamy peanut butter
- Another ¾ cup creamy P.B.
- 1 cup graham cracker crumbs
- ¼ cup melted butter
- 1 cup 10X sugar ☆
- 8 inch square baking pan ☆
- Waxed paper or parchment ☆
- Line 8 inch square baking pan with waxed or parchment paper, bringing ends up over sides.
- Melt 1 lb Merckens dark chocolate with ¼ cup creamy P.B. Stir until smooth.
- Pour half the chocolate mixture into pan and let set.
- Stir 1 cup graham cracker crumbs with ½ cup melted butter, 1 cup 10X sugar, and ¾ cup creamy P.B. until smooth.
- Pour over chocolate mixture in pan and smooth top.
- Pour remaining chocolate mixture over P.B. mixture and smooth.
- Let set. Lift from pan and cut into squares. Makes 25.

## CHOCOLATE PIZZA

- 1 lb white chocolate ☆ (Save ¼ cup for drizzle)
- 12 oz Merckens dark chocolate ☆ (12 oz = 1 lb – ½ cup)
- 2 cups micro-marshmallows ☆
- 1 cup crisp rice ☆
- 1 cup peanut pieces ☆
- ½ cup red candied cherries, cut in half ☆
- ½ cup green candied cherries, cut in half ☆
- ½ cup sweet coconut ☆
- Non-stick spray (Pam)
- 12 inch pizza pan
- Melt white and dark chocolate together and stir till smooth.
- Stir in marshmallows, crisp rice, and peanuts. Pour onto greased pizza pan.
- Top with cherries and sprinkle with coconut.
- Melt saved ¼ cup white chocolate and drizzle over coconut. Let set.
- While still soft but set, cut thin wedges with pizza cutter or break into random pieces.
- You can transfer to a 12" cake circle ☆ for a gift.



## CHOCOLATE WALNUT TART

- 1 refrigerated pie crust sheet
- 6 oz semi-sweet chocolate chips
- 1 cup coarsely chopped walnuts ☆
- 3 eggs, lightly beaten
- ¾ cup dark corn syrup
- ½ cup packed brown sugar
- ¼ cup butter, melted
- 1 tsp pure vanilla extract ☆
- 3 oz Merckens white chocolate, melted
- Red ☆ & green ☆ sprinkles
- 11 inch tart pan ☆
- On lightly floured surface, roll out pastry to fit 11 inch tart pan with removable bottom. (We have pastry cloths ☆ and rolling pins ☆.)
- Transfer pastry to pan and trim edges
- Sprinkle with chocolate chips and walnuts.
- In small bowl, whisk eggs, corn syrup, brown sugar, butter, and vanilla. Pour over chocolate chips and nuts.
- Bake at 350° for 30-40 minutes or till tester ☆ inserted near center comes out clean.
- Cool on wire rack ☆. Drizzle with white chocolate and top with sprinkles.



## CHOCOLATE OATMEAL COCONUT BITES

- 1 cup quick cooking oatmeal
- ½ cup creamy peanut butter
- 1/3 cup honey
- ½ cup sweet coconut ☆
- ½ cup raisins ☆
- 1 tsp pure vanilla extract ☆
- 1 cup peanut pieces ☆
- ½ lb Merckens dark chocolate ☆
- In large bowl, stir all ingredients except peanuts and chocolate.
- Roll into 25 balls and chill.
- Melt chocolate. Dip each ball, draining well.
- Immediately drop into bowl of peanuts to coat. Let set.

## TRY THESE BRAND NEW ITEMS FROM BRESKY'S

- STRAWBERRY FLAVORED MARSHMALLOW SNOWMEN
- "KOLLISIONS" FLAVORED LICORICE
- CANDY SHRED – SPRINKLE ON FOR A "SNOWY" TEXTURE
- EMBELLISHMENTS FOR GINGERBREAD HOUSES
- ROCK CANDY ON A STRING



## CHIP n DIP COOKIES

Now you'll know what to do with broken potato chips and pretzels!



- 1 cup butter, softened
- ½ cup sugar
- 1 egg yolk
- 1 tsp pure vanilla extract ☆
- 1 ¾ cup King Midas flour ☆
- ¾ cup coarsely crushed potato chips
- ¾ cup coarsely crushed pretzels ☆
- ½ lb Merckens red chocolate ☆, melted
- ½ lb Merckens green chocolate ☆, melted (or colors of your choice)
- Preheat oven to 350°.
- Combine sugar and butter. Beat till light and fluffy.
- Add egg yolk and pure vanilla. Gradually add flour. Stir in chips and pretzels.
- Shape tablespoon of dough into a 3 inch log. Place on ungreased cookie sheet ☆ 1 ½ inches apart.
- Bake 14-18 minutes or until edges are lightly brown.
- Cool completely on wire rack ☆
- Dip one end of each cookie in red chocolate. Place on wax paper until dry. Dip the other end in green chocolate. Makes 2 dozen.

## COCONUT CRANBERRY BARS

- 1 ½ cups graham cracker crumbs (about 24 squares)
- ½ cup butter, melted
- 1 lb Merckens white chocolate ☆
- 1 ½ cups dried cranberries ☆
- 14 oz can sweetened condensed milk
- 1 cup sweet coconut ☆
- 1 cup walnut pieces ☆
- 9x13" pan ☆
- Combine cracker crumbs and butter. Press into greased pan. (Wilton Cake Release works great ☆.)
- Combine remaining ingredients in bowl and mix well. Spread over crust.
- Bake at 350° for 25-28 minutes or till edges are golden brown.
- Cool on wire rack ☆ and cut into 36 bars.

## CHOCOLATE SHORTBREAD TREES

Nope, no eggs in here.

- 1 cup butter, softened
- 1 cup 10X sugar ☆
- 1 tsp pure vanilla extract ☆
- 1 ¾ cup King Midas flour ☆
- 1/3 cup unsweetened cocoa ☆
- Tree shaped cookie cutter ☆
- 8 oz white chocolate ☆, melted
- Red ☆ & green ☆ non-pareils
- Heat oven to 350°.
- Combine butter, 10X, and vanilla in mixing bowl until creamy.
- Add flour and cocoa. Beat till well mixed. Refrigerate dough.
- Roll out dough to ¼ inch thickness on floured surface using half at a time, keeping the other half refrigerated.
- Cut tree shapes with cookie cutter, placing 1 inch apart on ungreased cookie sheets ☆.
- Bake 10-12 minutes. Cool completely on wire rack ☆.
- Melt white chocolate and drizzle onto cooled cookies like garland.
- Sprinkle with non-pareils while chocolate is still wet.

## SOUR CREAM CUTOUTS

- 1 cup butter, softened
- 1 ½ cups sugar
- 3 eggs
- 8 oz sour cream
- 2 tsp pure vanilla extract ☆
- 3 ½ cups King Midas flour ☆
- 2 tsp baking powder
- 1 tsp baking soda
- 3" scalloped round cookie cutter ☆
- Cream butter and sugar in mixing bowl.
- Beat in eggs, sour cream and vanilla.
- Combine flour, baking powder and baking soda. Add to creamed mixture and mix well.
- Chill dough at least 2 hours or overnight.
- Roll on heavily floured board to ¼ inch thickness.
- Cut with 3" scalloped cookie cutter.
- Place on lightly greased cookie sheets ☆.

We have Peppermint Crunch and Christmas Tree Shaped pretzels!

- Bake at 350° for 10-12 minutes or until cookie springs back when lightly touched.
- Cool completely on wire rack ☆.
- FROSTING:



Like Us!

- 1/3 cup butter, softened
- 2 cups 10X sugar ☆
- 2-3 Tbsp milk
- 1 ½ tsp pure vanilla extract ☆
- Colored sprinkles ☆ or edible glitter ☆
- Mix all frosting ingredients till smooth.
- Spread over cookies. Immediately after frosting the cookies, top with sprinkles or glitter. (It's best just to do a couple at a time so sprinkles stick.)

## PUMPKIN DATE BREAD

- 1 cup apple sauce
- 1 cup canned pumpkin
- 2/3 cup vegetable oil
- 3 eggs
- ½ cup milk
- 1/3 cup molasses
- 1 tsp pure vanilla extract ☆
- 2 cups sugar
- 3 2/3 cup King Midas flour ☆
- 2 tsp baking soda
- ½ tsp baking powder
- 2 tsp cinnamon
- 1 cup chopped dates ☆
- 1 cup chopped walnuts ☆
- For topping:
  - ¼ cup brown sugar,
  - ¼ cup chopped walnuts ☆,
  - ½ tsp ground cinnamon
- Mix first 8 ingredients in mixing bowl.
- Add flour, baking soda, baking powder and cinnamon, and mix well.
- Fold in chopped dates and walnuts.
- Pour into greased 9x5x3 loaf pans ☆
- Combine topping ingredients and sprinkle over batter.
- Bake at 350° for 50-60 min and cool on wire rack before removing.

