

Special Holiday Hours

Begin November 24:

Mon, Tues, Thurs, Fri 10-5

Wed 10-6 • Sat 10-4 • Sun 12-4

We are closed on Christmas Eve
until January 2, 2018.

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

(570)929-2311

BreskysCakeAndCandy.com

Christmas Recipes 2017



BITE SIZE ACORNS

- 2 plastic containers of Mini Nutter Butter cookies (27 per container)
- 8 oz milk or dark Wilbur Buds ☆
- 3 oz milk or dark Merckens chocolate ☆
- 60 mini chocolate chips ☆
- Melt chocolate and attach a Wilbur Bud to each Mini Nutter Butter.
- Let set. Apply mini chocolate chip to top of each Mini Nutter Butter to resemble a stem.

EASY BROWNIE TRUFFLES

- 1 box brownie mix
- 1 lb Merckens chocolate ☆
- Red ☆, green ☆ & white ☆ colored sprinkles
- Prepare brownie mix as on box.
- Drop by teaspoon onto greased cookie sheets ☆.
- Bake 12-15 min. Remove from oven.
- When cool enough to handle but still warm, roll into balls.
- Cool completely and dip into melted chocolate.
- Top with sprinkles.



TRY OUR NEW CHOCOLATE-DRIZZLED POPCORN IN PERFECT GIFT-GIVING

SIZES:

**DELUXE CARAMEL CORN or
COLORFUL 5 FLAVOR POPCORN**

BRESKY'S is the place to go for...

Sugar embellishments for g-bread houses ♦ Candy Shred sprinkles ♦ Candy & Pastry Fillings ♦ CHRISTMAS TREE PRETZELS ♦ edible glitter chocolate molds ♦ PEPPERMINT CRUNCH ♦ Clear toy candy pops & mix ♦ 3 sizes of cookie scoops ♦ Standard/mini/jumbo cupcake papers

COCONUT CHEESECAKE

Keep this recipe handy. You'll make it often
because it's the best!

CRUST

- 9 inch springform pan ☆
- 1 box vanilla wafer cookies, crushed
- ¾ cup toasted coconut ☆
- 5 Tbsp unsalted butter, melted
- Combine ingredients and press into bottom of pan.

FILLING

- (3) 8-oz. cream cheese
- 3 eggs
- 2 Tbsp corn starch
- ¼ tsp salt
- ½ cup sugar
- 15 oz. can cream of coconut (found in Hispanic food aisle)
- ½ cup heavy cream
- 1 tsp pure vanilla extract ☆
- In large bowl, whisk sugar, corn starch, and salt.
- In mixer bowl, beat cream cheese and sugar for 2 minutes.
- Beat in eggs, then cream of coconut, heavy cream, and vanilla till smooth.
- Pour into pan over crust.
- Set oven to 325°
- Fill a 9 x 13 baking dish ☆ with warm water and set on bottom rack in oven.
- Place cake on middle rack and bake 1:15 hour until set (but a little jiggle in the center)
- Turn off oven and keep cake inside for 30 minutes with oven door slightly ajar.



- Transfer to wire rack. Cool completely and refrigerate.
- Optional toppings – try our raspberry, pineapple, lemon, strawberry, blueberry, apricot, or cherry ☆

CRANBERRY COOKIES

With white chocolate drizzle

- ½ cup butter, softened
- ¾ cup packed brown sugar
- 3 cups King Midas flour ☆
- 1 cup sugar
- 1 egg
- 2 Tbsp orange juice
- 1 tsp baking powder
- ½ tsp salt
- ¼ tsp baking soda
- ¼ cup milk
- 8 oz Craisins (dried cranberries ☆)
- 1 cup chopped walnuts ☆
- 8 oz Merckens white chocolate ☆
- Preheat oven to 350°
- In mixing bowl, cream butter and sugars until light & fluffy.
- Beat in egg and orange juice
- In another bowl, whisk flour, baking powder, salt, and baking soda. Add to creamed mixture alternately with milk.
- Stir in cranberries and walnuts
- Drop dough by level tablespoons onto greased (Wilton Cake Release ☆) cookie sheets ☆
- Bake 10-12 minutes or until light brown.
- Remove from pans to wire racks to cool completely.
- Drizzle with melted white chocolate.



TRIPLE LAYER CRACKER TOFFEE BARS

- 90 Keebler Club crackers
 - 1 can sweetened condensed milk
 - 1 cup packed brown sugar
 - ½ cup butter
 - ¼ cup milk
 - 1 lb Merckens milk or dark chocolate ☆
- Line 9x13 pan ☆ with foil. Spray with Pam cooking spray and place 30 crackers on bottom of pan.
- In 2-qt saucepan, mix condensed milk, brown sugar, butter, and milk.
- Cook over medium heat until butter is melted.
- Heat to boiling. Boil 5 minutes, stirring constantly.
- Pour 1/3 of this caramel mixture over the crackers in pan.
- Top with 30 more crackers.
- Pour another 1/3 of the mixture over crackers.
- Add 30 more crackers.
- For the final layer, melt chocolate and pour over top, spreading evenly.
- When set, cut into bars.

HERMITS

- 1/3 cup raisins ☆
 - 1 cup King Midas flour ☆
 - 1/3 cup packed brown sugar
 - ½ tsp baking powder
 - ½ tsp ground cinnamon
 - ½ tsp ground ginger
 - ¼ tsp salt
 - ¼ cup molasses
 - 3 Tbsp butter, melted
 - 1 large egg white
 - 1 tsp pure vanilla extract ☆
 - 1/3 cup chopped walnuts ☆
- Preheat oven to 375°
- Whisk together flour, brown sugar, baking powder, ginger, cinnamon & salt
- In another bowl, combine molasses, butter, egg white and vanilla.
- Stir into dry ingredients just until moistened.
- Fold in walnuts and raisins.
- Divide batter in half. Spread each half into a 12x2" rectangle.
- Place them 2 inches apart on a parchment ☆-lined baking sheet ☆.



- Bake until edges are lightly browned, 10-15 minutes.
- Transfer rectangles to cutting board.
- With serrated knife, cut diagonally into 1 ½" bars.
- Remove to wire rack to cool.

FRUIT CAKE COOKIES

- 1 2/3 cup chopped walnuts ☆
 - 1 cup golden raisins ☆
 - 1 cup candied fruit mix ☆
 - 1 cup butter, softened
 - 1/2 cup sugar
 - 1/3 cup packed brown sugar
 - 1 egg
 - 2 2/3 cup King Midas flour ☆
 - 1/4 cup apricot brandy
- Place walnuts, raisins, & candied fruit in large bowl and toss with apricot brandy.
- Cover overnight.
- In mixing bowl, cream butter and sugars till light and fluffy.
- Beat in the egg. Gradually beat in flour.
- Stir in fruit mixture.
- Divide dough in half.
- Shape each portion into 12"x3"x1" log.
- Refrigerate till firm.
- Preheat oven to 350°
- Unwrap dough and slice crosswise into ½ inch slices.
- Place 2" apart on ungreased baking sheet ☆.
- Bake 13-16 minutes or until edges are light brown.
- Remove from pan to wire racks ☆ to cool.



- Add sugar, egg, and vanilla. Beat till creamy.
- Add flour, scraping bowl often until well mixed.
- Divide dough into 2 portions and chill at least 1 hour.
- Heat oven to 350°
- Roll dough ¼" thickness on parchment paper ☆
- Cut out cookies using 3" round cutter ☆
- Bake 10-12 minutes or till edges are lightly browned.
- Cool on wire rack ☆
- Spread 2 Tbsp Bresky's buttercream frosting over a cooled cookie. Press another cookie on top.
- Roll edges in sprinkles.

BLACK BOTTOM CUPCAKES

CUPCAKES (makes 30):

- 2 cups sugar
 - ½ tsp salt
 - 2 tsp baking soda
 - 3 cups King Midas flour ☆
 - ½ cup cocoa ☆
 - 2 cups water
 - 2 tsp vinegar
 - 2/3 cup vegetable oil
 - 2 tsp pure vanilla extract ☆
- Combine all dry ingredients.
- Add water, vinegar, oil, and vanilla and mix well.
- Line cupcake tins ☆ with papers ☆ and fill each paper half-full.



FILLING:

- 1/3 cup sugar
 - 1 egg
 - 8 oz cream cheese
 - dash of salt
 - 8 oz miniature chocolate chips ☆
- Beat together sugar and egg.
- Add cream cheese and salt and mix well.
- When smooth, fold in chocolate chips.
- Drop 1 heaping teaspoon of filling mixture on top of batter in each cupcake tin.
- Bake at 350° for 20 minutes.