

Easy Candy Recipes from the Rushtons'...



Millionaires...

- 1-14 ounce package Kraft caramel candies
- 2 tablespoons milk
- 2 cups chopped pecans
- 1-10 ounce package Hershey Kisses

Combine caramels and milk in a heavy saucepan. Cook over low heat until melted and smooth. Stir constantly. Stir in pecans. Drop by teaspoonfuls onto a buttered baking sheet. Place in freezer until firm.

Melt unwrapped Chocolate Kisses in a double boiler. Dip the frozen candies. Place on waxed paper until cool and firm.

Cream Cheese Mints...

- 2 $\frac{1}{4}$ cups confectioner's sugar
- 3 ounces softened cream cheese
- Peppermint flavoring to taste
- Food coloring
- Granulated sugar

Whip cream cheese. Mix in confectioner's sugar. Add flavor and coloring, sparingly, to obtain taste and pastel color. Stir together until mixture resembles pie dough. Roll into small balls or press into candy molds. If you want more than one color, divide mixture and flavor and color to preference. You will want pastel mints.

Cream Cheese Candy

- 8 ounce package cream cheese
- 1 box powdered sugar
- 1 $\frac{1}{2}$ cups chopped pecans or walnuts
- 1 tsp. Vanilla flavoring

Melt cream cheese in double boiler. Mix in sugar, nuts, and vanilla extract. Drop immediately by spoonfuls onto a large sheet of wax paper. Yields 4 dozen. From If Teacups Could Talk by Emily Barnes

Haystacks

- 1 (6 ounce) package butterscotch morsels
- 2 tsp. Salad oil
- 1 (3-ounce) can chow mein Chinese noodles (2 cups)
- 1 small can salted peanuts

In top of Double boiler over hot (not Boiling) water, melt butterscotch morsels. Stir in salad oil. In a large bowl, mix chow mein noodles and peanuts. Pour on butterscotch and mix thoroughly with a fork. Drop mixture by teaspoonfuls on waxed paper or greased cookie sheet.

Easy Candies

With Anything!

- Use white or dark chocolate coating to cover:
 - Pretzels
 - Animal Cookies

Jan's YUMMY Strawberry Cake...



CAKE

- 1 box white cake mix (Super Moist - brand)
- 1 3 oz box Strawberry Jell-O
- 1/2 cup strawberries (I use the frozen kind)
- 1/2 cup water
- 1/2 cup oil
- 1 tsp vanilla extract (I use the clear one)
- 4 eggs

Cook at 350 degrees for about 30 minutes or until done

ICING

- 1 stick butter (Country Crock Spread)
- 1 bag powdered sugar
- 1 tsp of vanilla extract (clear)
- 1/2 cup strawberries (frozen is fine)

Mix together a little at a time: mix butter, vanilla, some powdered sugar and some strawberries mix together and gradually add more powdered sugar and strawberries till the texture and taste is good. Make sure the texture is thick enough but not too thick.

Frozen Fruit Delight...

This is one of our family favorites! My only warning is BEWARE! These are addictive! AND they are so easy to make ahead that you can easily make up a bunch, leave them in the freezer for those days that you MUST have one! Sounds like a great excuse to just make (and EAT!) a whole batch today!



1 can strawberry pie filling
1 large carton Cool Whip
1 large can crushed pineapples, drained
1 can condensed milk
 $\frac{1}{2}$ cup broken pecans

Mix together all ingredients. Put in a large container and freeze. Remove from freezer shortly before serving time to thaw slightly. Serve while still frozen. Substitute: cherry pie filling and 1 cup of pecans for a completely different taste. May be frozen in foil liners in muffin pans. Perfect for tea parties or family snacks! Easy to make ahead! Makes 17-18.

Heather's Brownies



To a prepared brownie mix, sprinkle liberally on top 1-2 cups chocolate chips. (I usually keep a jar in the cupboard with a mixture of chocolate chips-dark and milk, butter scotch chips, peanut butter chips, and M&M's.) I use this to sprinkle on brownies before baking. I always set the timer to the shortest time and take them out immediately. This helps to make very moist and gooey textured brownies. Everyone always raves about my brownies, and they are sooooo simple to make. When I take a dessert to Bible study functions, the guys always request, and ask me if I brought the Heather Brownies!

Kathy's Banana Pudding



1 cup sugar
 $\frac{1}{4}$ tsp salt
 $\frac{1}{3}$ cup flour
2 cups milk
4 eggs, separated
 $1\frac{1}{2}$ tsp vanilla
4 medium bananas
1 box vanilla wafers

Meringue: Beat egg whites until stiff. Add 4 Tbsp of sugar. Beat well.

Blend the egg yolks, sugar, salt, and flour in a sauce pan; add the milk, stirring constantly. Continue cooking until thick. Stir in vanilla. Line a 2 quart dish with vanilla wafers. Top with half of the sliced bananas and pour half the pudding over the bananas. Repeat the layers. Top with meringue. Bake at 350 until golden brown.

German Chocolate Brownies



1 German chocolate cake mix
1 package caramels
1 package mini chocolate chips
1 small can evaporated milk, divided
1½ sticks margarine, melted

Beat cake mix, 1/3 cup evaporated milk, and melted margarine until mixed well. Pour half of mixture into a buttered 9 X 13 pan. Bake this for 6 minutes at 350°. Pour 1/3 cup evaporated milk into unwrapped caramels and cook in microwave until melted. Pour this mixture on cake. Sprinkle chocolate chips on this and dab on the rest of cake mixture (will be very stiff). Bake at 350° for 18 minutes. The cake mixture on top will be lumpy.

Cookies...



"Thus says the Lord, The God of Israel: Write all the words which
I have spoken to you in a book."
Jeremiah 30:2

Sugar Cookies...

Ala Perfection!!! These are ALWAYS perfect! I got this recipe from a cookie making kit that is produced by Wilton. These will be a HIT with your loved ones!



1 cup butter
1 cup sugar
1 large egg
2 tsp. baking powder
1 tsp. vanilla
3 cups flour

3/4 cup water
3 tablespoons light corn syrup
1 1/2 teaspoons almond extract
Icing coloring desired

Preheat oven to 400 degrees F. In a large bowl, cream butter and sugar with an electric mixer. Beat in eggs and vanilla. Add baking powder and flour, one cup at a time, mixing after each addition. The dough will be very stiff; blend last flour in by hand (if dough becomes too stiff and does not hold together in a ball, add water, a teaspoon at a time). Divide dough into 2 balls. Do not chill.

Place sugar in a saucepan. Combine water and corn syrup. Add to sugar and stir until well mixed. Place over low heat. Do not allow temperature to exceed 100 degrees F. Remove from heat; stir in flavor and icing color. When icing cookies, place on a wire rack over a drip pan. Pour the icing, starting in the center of the cookie, then work towards edges with spatula and cover sides. Let dry completely, approximately 1 hour. Excess icing can be reheated and poured again.

Working with one cookie dough at a time, roll each out on a floured surface to 1/4 inch thick. Cut out shapes. Bake on ungreased cookie sheet on middle rack of oven. Small and medium shapes 6-7 minutes, larger shapes 10-15 minutes or until light brown. Remove cookies from sheet immediately onto wire racks to cool. If you do not plan to ice cookies for 1-2 days, store in an airtight container to prevent drying. Use Royal Icing, Buttercream Icing, or Quick Pour Icing. THESE ARE ALSO VERY EDIBLE! Make plenty...they won't last long!

Quick Pour Icing for Sugar Cookies...

9 cups confectioner's sugar, sifted

Cake Mix Cookies



1 cake mix (can be any flavor...depending on your favorite kind of cookie!)

2 eggs

2/3 cup oil

Mix well until smooth. Spoon $\frac{1}{2}$ inch balls onto ungreased cookie sheet. Bake at 425 degrees for 8-10 minutes. (For a chewy cookie, only 8 minutes)

Options...

Lemon Cake mix...sprinkle with confectioner's sugar after cooled

Butter Cake mix...mix in M&M's or Chocolate Chips before baking

Chocolate Cake mix...mix in M&M's, Chocolate Chips, or Reese's Pieces before baking

Chocolate Cake mix...after baking, place a Small Reese's cup in the center

Butter Cake mix...mix in White Chocolate and Macadamia Nuts before baking

Allison's Easy Cookies



1 cake mix (can be any flavor...depending upon what your favorite cookie is!)

1 egg

2 cups whipped topping

Mix ingredients together. Spoon onto greased cookie sheet. Bake in a preheated 350-degree oven for 8-10 minutes. Less time for chewy cookies, More time for crunchy cookies. Batter can be kept in the refrigerator for several days.

You can have unlimited variations...Lemon cake mix with confectioner's sugar sprinkled on top, Butter cake mix, Chocolate cake mix with chocolate chips! Butter Cake Mix with White Chocolate Chips and Macadamia Nuts...On and On!! Always Perfect!

Good Ole Chocolate Chip Cookies



1/2 cup Butter-flavored Crisco Shortening
6 tbs. brown sugar
6 tbs. granulated sugar
1/2 tsp. vanilla
1/4 tsp. water
1 egg
1 cup unsifted all-purpose flour
1/2 tsp. baking soda
1/2 tsp. salt
1/2 cup chopped nuts (optional)
1-cup semi-sweet chocolate chips

Preheat oven to 375 degrees. Cream shortening, sugars, vanilla, and egg, until light and fluffy. Mix flour with soda and salt; blend into creamed mixture. Stir in nuts and chips. Using tsp., drop 2 inches apart onto greased cookie sheet. Bake about 10 minutes or until golden brown. Remove from pan immediately. Yields: about 50 cookies. Note: if using butter or margarine, add 2 tbs. more flour.

Debi's MILLION \$\$\$ Chocolate Chip Cookies

*This recipe is taken from Deborah (aka...Dsimple online!) Taylor-Hough's new book **Frozen Assets**. This recipe is only a sample of the wonderful recipes found in this fantastic book. This book is a **MUST** for holiday cooking because it has plans for cooking ahead the entire holiday meal thus making your holiday time a delight! Don't miss this book!*



2 cups butter (I use Butter-Flavored Crisco for all my cookies)
2 cups sugar
2 cups brown sugar
4 eggs
2 teaspoons vanilla
1 teaspoon salt
2 teaspoons baking powder
2 teaspoons soda
4 cups flour
5 cups blended oatmeal(measure it out then blend into a fine powder in a grain mill or blender)
24 ounces chocolate chips
1 8-ounce chocolate bar (grated)
3 cups chopped walnuts

Cream butter (or shortening) and both sugars. Add eggs and vanilla. Sift together and then stir in salt, baking powder, baking soda and flour. Stir in blended oats. Mix in chips, grated chocolate bar and nuts. Roll into balls, and place two inches apart on cookie sheets. Bake 10 minutes at 375 degrees. (The recipe can be halved, or you can freeze the extras for later!)

Trail Bars



1 cup light corn syrup
1/2 cup packed brown sugar
1/4 tsp. salt (optional)
1 1/2 cup peanut butter (smooth or chunky)
1 tsp. vanilla (optional) 1 cup dry milk
1 cup granola cereal (crush large lumps)
1 cup whole bran cereal 1 cup raisins
1 package (6 ounce) semi-sweet chocolate pieces

In a heavy saucepan, combine syrup, sugar, and salt; bring to a boil. Remove from heat; stir in peanut butter and vanilla. Stir in remaining ingredients except chocolate; cool slightly. Add chocolate; press into 9 X 13-inch pan lined with waxed paper (can just spray with Pam). A larger pan works well- the thinner it is the easier it is to eat! Refrigerate 30 minutes; cut into bars. Store in the refrigerator in an airtight container. You can substitute Quick Oats for some of the cereal or raisins, if substituting for raisins, add more peanut butter. AWESOME! VERY RICH!

No Bake Cookies



1 stick margarine, melted
1/2 cup cocoa
3 cups Quick oats
1/2 cup peanut butter
2 cups sugar
1 tsp. vanilla
1/2 cup milk
nuts, if desired

Cook margarine, cocoa, sugar and milk until bubbles form around the side. Remove from heat and add oats, peanut butter and vanilla. Drop on waxed paper and cool.

Oatmeal Cookies



1 cup Butter-flavored Crisco Shortening
1 cup brown sugar
1 cup white sugar (I use Sucanet!)
2 beaten eggs
1 tsp. Vanilla
1 $\frac{1}{2}$ cup plain flour
1 tsp. Soda
 $\frac{1}{2}$ tsp. Salt
1 tsp. cinnamon
2 cups rolled oats, uncooked

For options, you can add... $\frac{1}{2}$ cups nuts or 1 cup chocolate chips (or Carob Chips)

Cream shortening and sugars. Add vanilla and beaten eggs. Sift dry ingredients all together, then add to sugar and shortening. Add oats and nuts and mix together with other ingredients. Bake at 350 degrees until lightly browned or approximately 12-15 minutes.

Chocolate Chip and Oatmeal Cookies



1 cup Butter-Flavored Crisco Shortening
3/4 cup sugar
3/4 cup brown sugar
3 beaten eggs
1 tsp. vanilla
1/2 tsp. salt
1 tsp. baking soda
2 cup oatmeal
18-ounce chocolate chips
1 cup pecans

Cream butter and sugar. Add in eggs and vanilla. Sift together flour, salt, and soda. Add this to the creamed mixture. Add oatmeal, chocolate chips and pecans; mix well. Shape into rolls on waxed paper. wrap and freeze. When ready to use, slice and bake on greased baking sheet in 350-degree oven for about 10 minutes or until golden brown.

Sharon's Peanut Blossom Cookies...



1 (14 ounce) can sweetened condensed milk
 $\frac{3}{4}$ cup creamy peanut butter
1 tsp. Vanilla extract
2 cups Pioneer Buttermilk Biscuit and Baking Mix
 $\frac{1}{3}$ cup sugar
1 (9 ounce) package milk chocolate kisses

Stir together sweetened condensed milk, peanut butter, and vanilla. Stir until smooth. Add Biscuit Mix, stirring well. Shape dough into 1-inch balls. Roll in sugar. Place on ungreased baking sheet. Make an indentation in the center of each ball with thumb or spoon handle. Bake at 375 degrees for 8-10 minutes. After the cookies cool a little, place unwrapped chocolate kisses in the center of each cookie. For fantastic peanut butter cookies, just leave off the chocolate kisses! THESE ARE GOING TO BE ADDICTIVE!

Tea Time Recipes...



"Thus says the Lord, The God of Israel: Write all the words which
I have spoken to you in a book."
Jeremiah 30:2

Great Tea Recipes...



Yummy Fruit Tea...

2 quarts cranberry juice
1 (6 ounce) can frozen lemonade
3 pieces whole nutmeg
1 (46 ounce) can pineapple juice
2 cups apple juice
1 $\frac{1}{2}$ tsp. ground ginger

Pour all juices in a crockpot or a big pan on the stove top. Add spices in a cheesecloth. Simmer until you are ready to serve. Great hot or cold.

Cranberry Tea...

$\frac{1}{4}$ cup instant tea
 $\frac{1}{4}$ tsp. ground cloves
1 quart water
1 quart ginger ale
 $\frac{1}{2}$ cup brown sugar
 $\frac{1}{4}$ tsp. ground cinnamon
1 quart cranberry juice

Combine sugar, tea, cinnamon, cloves, water, and juices. Heat thoroughly, but do not boil... stirring occasionally. Add ginger ale before serving.

Yummy Tea Sandwiches...



Sweet Pinwheels...

- 12 ounces cream cheese
- $\frac{1}{2}$ cup confectioner's sugar
- 1-10 ounce box frozen strawberries, drained
- $\frac{1}{4}$ teaspoon strawberry extract
- $\frac{1}{2}$ cup pecans, finely chopped
- $\frac{1}{2}$ cup fresh grated coconut

In a large bowl, mix cream cheese, confectioner's sugar, and strawberry extract. Add pecans, coconut, strawberries. Mix completely. Spread mixture on fresh, thin white bread. Roll and wrap with waxed paper. Chill until firm in a refrigerator. Slice into pinwheels. Serve.

Pinwheel Sandwiches...

- 4 tortillas
- $\frac{1}{2}$ avocado
- 1 small tomato
- 4 lettuce leaves
- cream cheese
- sliced chicken or turkey breast
- mustard

Wash lettuce and tomato. Spread cream cheese on each of the tortillas. Cut avocado in half. Remove pit, peel, and slice. Chop the tomato into very small pieces. On each tortilla layer the following: sliced meat, then spread with mustard, add a slice of cheese, avocado, tomato, and top with lettuce. Roll each tortilla tightly and wrap with plastic wrap. Refrigerate 1 hour. Remove wrap. Slice each roll into 5-6

pieces. Place pinwheels on a pretty platter. These are great when you make them ahead!

Pretty Tea Party Sandwiches...

Flavored cream cheese (We LOVE strawberry and pineapple!)
Thinly sliced white bread or thinly sliced wheat bread

Cut edges off of bread. Spread cream cheese on bread. Slice sandwiches in squares or triangles or cut with large cookie cutters. To create a pretty sandwich tray, use a variety of bread or flavors of cream cheese.

Dips and Dressings...



Strawberry Butter...

I simply LOVE Strawberry Butter on my scones and bagels! This is easy. You will want a huge batch in your refrigerator at all times!

$\frac{1}{2}$ cup butter
 $\frac{1}{4}$ cup strawberries
2 to 3 tablespoons confectioner's sugar

Honey Mustard Dressing/Dip

$\frac{1}{2}$ cup honey
 $\frac{1}{4}$ cup mustard (yellow)
2 cups mayonnaise
Pinch of salt

Mix together. Chill. Serve cold.

When using a food processor: Cut butter into 6-8 pieces. Blend butter and strawberries. Add confectioner's sugar until mixture is smooth and evenly colored. **When mixing by hand:** Mix butter and sugar first, then mash in strawberries until blended together.

Caramel Dip...

8 ounce cream cheese
1 teaspoon vanilla flavoring
1 cup brown sugar
dash of cinnamon or nutmeg

Blend all ingredients together until smooth.
Serve with sliced apples.

Thousand Island Dressing

1 cup mayonnaise
 $\frac{1}{4}$ cup catsup
 $\frac{1}{4}$ cup sweet pickle relish
 $\frac{1}{4}$ cup sugar

Mix and chill. Serve cold.

Great Tea Munchies...



Easy Cheese Straws...

- 1-11 ounce pie crust mix
- 1 jar Old English sharp cheese

Mix together until well blended. Put mixture in a cookie press and make in desired designs. Bake 300 degrees for 10-12 minutes.

Frozen Fruit Delight...

This is one of our family favorites! My only warning is BEWARE! These are addictive! AND they are so easy to make ahead that you can easily make up a bunch, leave them in the freezer for those days that you MUST have one! Sounds like a great excuse to just make (and EAT!) a whole batch today!

- 1 can strawberry pie filling
- 1 large carton Cool Whip
- 1 large can crushed pineapples, drained
- 1 can condensed milk
- $\frac{1}{2}$ cup broken pecans

Mix together all ingredients. Put in a large container and freeze. Remove from freezer shortly before serving time to thaw slightly. Serve while still frozen. Substitute: cherry pie filling and 1 cup of pecans for a completely different taste. May be frozen in foil liners in muffin pans. Perfect for tea parties! Easy to make ahead! Makes 17-18.

Beverages...



"Thus says the Lord, The God of Israel: Write all the words which
I have spoken to you in a book."
Jeremiah 30:2

Berry Banana Smoothies



1 small banana, sliced and frozen
 $\frac{1}{4}$ cup fresh or frozen berries
1 cup orange juice
3 Tbsp vanilla yogurt

Blend in blender. Makes 2 servings.

Great Tea Recipes...



Yummy Fruit Tea...

2 quarts cranberry juice
1 (6 ounce) can frozen lemonade
3 pieces whole nutmeg
1 (46 ounce) can pineapple juice
2 cups apple juice
1 $\frac{1}{2}$ tsp. ground ginger

Pour all juices in a crockpot or a big pan on the stove top. Add spices in a cheesecloth. Simmer until you are ready to serve. Great hot or cold.

Cranberry Tea...

$\frac{1}{4}$ cup instant tea
 $\frac{1}{4}$ tsp. ground cloves
1 quart water
1 quart ginger ale
 $\frac{1}{2}$ cup brown sugar
 $\frac{1}{4}$ tsp. ground cinnamon
1 quart cranberry juice

Combine sugar, tea, cinnamon, cloves, water, and juices. Heat thoroughly, but do not boil... stirring occasionally. Add ginger ale before serving.