

How to Make CANDY

14 HOMEMADE CANDY RECIPES



How to Make Candy: 14 Homemade Candy Recipes

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Letter from the Editor

Dear Dessert Enthusiasts,

In this eCookbook, the editors of TheBestDessertRecipes.com have picked out some of our favorite homemade candy recipes. Some of these are classic old-fashioned recipes, such as our Homemade Peanut Brittle on page 17. Others were inspired favorite candy bars, like the Kit Kat Bites on page 14. We love making homemade candy for Halloween parties and holiday gatherings, and we hope you enjoy our hand-picked recipes!

For more tasty dessert recipes, be sure to visit TheBestDessertRecipes.com. While you're there, [subscribe to our free newsletter, *The Dessert Dish*](#), to get free recipes delivered to your inbox every week.

Happy Baking!

Sincerely,

The Editors of TheBestDessertRecipes.com

Read blog articles about our recipes at RecipeChatter.com.

How to Make Candy: 14 Homemade Candy Recipes

TABLE OF CONTENTS

Homemade Candy Bars	5
Old Fashioned Cinnamon Rock Candy	7
Easy Christmas Crack.....	9
Holiday Reindeer Poop.....	11
Best Ever Buckeyes.....	12
Homemade Candy Bites.....	14
Leftover Halloween Candy Bark.....	16
Homeamde Chocolate Turtles	17
Best Almond Chocolate Fudge.....	19
Martha Washington candy.....	20
Crunchy Homemade Peanut Brittle	22
Homemade 3-Ingredient Candy Bars.....	23
Homemade Peanut Butter Goo Goo Clusters	24
Quickie Toffee Graham Bars.....	25
Thank You.....	26
For More Dessert Recipes	27

How to Make Candy: 14 Homemade Candy Recipes

HOMEMADE CANDY BARS

BY JUDITH HINES, BESTDESSERTRECIPES.COM ORIGINAL RECIPE



Prepare yourself for the best ever homemade candy recipe. Everyone will go crazy for these Gluten Free Candy Bars because they taste as good as, if not better than, the store-bought candy. They have a soft marshmallow chocolate layer and gooey caramel, all coated in milk chocolate.

Makes: 8 large or 16 small bars

Ingredients

- 1 (7.5 ounce) jar marshmallow spread
- 2/3 cup chocolate hazelnut spread, such as the Nutella brand
- 12 ounces candy coating, divided
- 7 ounces caramel candies, such as the Kraft brand
- 2-3 tablespoons milk

Instructions

1. Line a standard 8 x 4 loaf pan with a sheet of parchment paper cut to fit and leaving a 2-inch overhang on the long sides.
2. Place about half the candy coating into a microwave safe bowl and melt in 30 second intervals until it can be stirred smooth. Pour this into the prepared loaf pan and tilt the pan to cover the bottom evenly. Chill for 5 to 10 minutes.
3. Meanwhile, combine the marshmallow spread and chocolate spread in another microwave safe bowl and heat for 30 seconds, stirring until there are no longer any streaks of white. Pour this into the loaf pan, again spreading into an even layer.
4. Using another microwave safe bowl, unwrap the caramels and place into the bowl. Add 2 tablespoons milk. Heat in 30 second increments, stirring and adding additional milk if necessary to make a smooth mixture. Pour over the marshmallow layer, spreading evenly.
5. Cover lightly with plastic wrap and chill for several hours or overnight.
6. Remove pan from the freezer and use the overhanging paper to remove candy from the pan. Use a serrated knife to cut straight down (do not drag it through the candy) to make 1-inch wide strips. Dip the knife into warm water and wipe dry between cuts. Cut the strips to make

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8 regular-size bars or 16 smaller bars.

7. Place the remaining candy coating in a microwave safe bowl and melt at 30 second increments until it can be stirred smooth. Dip the bars to cover the top, sides, and ends. Then set them onto a baking sheet lined with parchment paper and allow to cool completely.
8. Store bars in a sealed container at cool room temperature or in the refrigerator.

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OLD FASHIONED CINNAMON ROCK CANDY

BY SERENA FROM [SERENA BAKES SIMPLY FROM SCRATCH](#)



Start a new family tradition with this recipe for Old Fashioned Cinnamon Rock Candy. Each piece of rock candy has a warm and flavorful hint of cinnamon that will definitely spice up your life. Its warm flavor makes it a great dessert recipe to share with family and friends.

Serves: 20

Preparation Time: 10 min

Cooking Time: 20 min

Ingredients

- 1 cup water
- 3 3/4 cup sugar
- 1 1/4 cup light corn syrup
- 1 teaspoon food coloring (optional)
- 1 teaspoon cinnamon oil (2 teaspoons for spicy candy)
- 1 1/2 cups powdered sugar

Instructions

1. Butter a 15 inch x 10 inch x 1 inch cake sheet pan.
2. Line with parchment paper and butter the parchment paper, making sure the edges of the parchment paper are well buttered to prevent the candy from seeping underneath.
3. In a large deep sauce pan combine water, sugar, corn syrup and food coloring. Mix over medium high heat until sugar starts to dissolve. Attach a candy thermometer to the side of the pan making sure it does not touch the bottom of pan for an accurate temperature.
4. Continue to boil until sugar mixture reaches 300 degrees (hard crack stage) about 20 minutes. Watch closely, if mixture starts to boil to close to the edge of pan remove from heat and stir until bubbles subside and then return to medium high heat.
5. Once mixture reaches 300 degrees remove from heat and stir in the cinnamon oil, working quickly. Keep face away from the mixture as it is strong like onions and keep area well ventilated.

How to Make Candy: 14 Homemade Candy Recipes

6. Pour immediately into prepared pan. Allow to cool for 4 hours.
7. After 4 hours dust the top of candy with powdered sugar. Flip candy over onto a large cutting board or cookie sheet and remove parchment paper. Return candy to the pan and use the tip of a sharp knife to break candy into bite size pieces. Dust with more powdered sugar and store in a airtight container.



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EASY CHRISTMAS CRACK

BY JUDITH HINES, THEBESTDESSERTRECIPES.COM ORIGINAL RECIPE



This sweet and addictive treat is perfect to bring to any Christmas or winter holiday gathering. You'll be surprised by how easy it is to make this delicious homemade candy recipe. It only requires four ingredients to back this unbelievably delicious candy.

Cooking Time: 10 min

Ingredients

- 1 cup dark brown sugar
- 1 cup (2 sticks) butter
- 1 sleeve of Club crackers
- 12 ounces chocolate chips

Instructions

1. Preheat oven to 350 degrees F and line a jelly-roll pan (10 x 15 x 1 inch) with foil or parchment paper.
2. In a 2-quart saucepan over medium high heat, melt the sugar and butter and bring it to a boil. Allow to gently boil for 3 minutes without stirring, but keep an eye on it so it does not boil over.
3. Lay crackers in an even layer on the baking sheet. Pour the butter and sugar mixture over the crackers and spread evenly. Bake for 10 minutes.
4. Sprinkle chocolate chips on top of the toffee mixture and spread evenly with a spatula or butter knife.
5. Freeze for one hour. Carefully peel aluminum foil off the back and break the crack into pieces. Store in a tightly lidded container in the refrigerator.

Notes

- Use the type of chocolate you prefer, milk or dark. We used a mix of the two for double the chocolatey flavor.

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- The top can be garnished with crushed peppermint candy for a holiday twist, or use toffee bits, finely chopped nuts or chocolate sprinkles as desired.

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HOLIDAY REINDEER POOP

BY JUDITH HINES, THEBESTDESSERTRECIPES.COM ORIGINAL RECIPE



Homemade Holiday Reindeer Poop is an easy, no bake dessert recipe that is perfect for the holidays. This easy, 5 ingredient dessert recipe is sure to become one of your family's holiday traditions, whether it's for snacking or gifting.

Ingredients

- 4 tablespoons butter
- 1 (5-ounce) bag mini marshmallows
- 1 (12 ounce) jar caramel ice cream topping
- 6 cups Rice Krispies cereal

Instructions

1. Place butter into a 3-quart saucepan and place over low heat. Let it melt completely, then stir in marshmallows and continue to stir until melted.
2. Remove from heat and stir in the caramel and chocolate chips, stirring until mixture is combined and smooth. Stir in the cereal until it is well coated and mixed. Let cool slightly.
3. Roll between your palms, or scoop with a #2 ice cream scoop, into 1-inch balls. Set them on foil or parchment paper to firm up.

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BEST EVER BUCKEYES

BY JUDITH HINES, THEBESTDESSERTRECIPES.COM ORIGINAL RECIPE



Buckeye candies are a classic potluck treat! This homemade candy recipe needs less than five ingredients but makes enough buckeyes for an entire party full of people! This dessert combines chocolate and peanut butter in the most satisfying way. These treats are sure to have guests reaching for seconds and thirds because they are just that irresistible.

Makes: 60 buckeyes

Ingredients

- 2 cups smooth creamy peanut butter
- 2 sticks butter, softened to room temperature
- 1 1/2 pound powdered sugar
- 12 ounces chocolate melts (see note)

Instructions

1. In an electric mixer, combine peanut butter with butter until completely smooth. Beat in powdered sugar gradually until well combined. It should have the consistency of wet sand. Pinch some between your fingers to be sure it holds together add a tablespoon of water and mix further if necessary.
2. Form dough into 1-inch balls between your palms and place on a parchment lined bake sheet. Chill for 1 hour.
3. Place chocolate melts into a glass or metal bowl and set over a pan of simmering water until it can be stirred with a spoon into a smooth mixture. Use a toothpick or skewer to spear each ball and dip into the chocolate, leaving about of the top uncovered, and allowing excess to drip off before placing on another parchment lined bake sheet. Use a fingertip to smooth over the hole made by the toothpick.
4. Cover completed candies with plastic wrap and chill or freeze until serving time.

Notes

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Candy melts are especially formulated to give a smooth, glossy chocolate finish that will not melt too easily on the fingers when served. You can substitute chocolate chips if necessary.

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HOMEMADE CANDY BITES

BY AIMEE FROM [SHUGARY SWEETS](#)



If you want to bite into your favorite candy bar, but don't want to leave the comfort of your kitchen, then take a glance at this Candy Bar Bites recipe. While you are definitely not getting the classic two-bar shape from your crunchy homemade candy bar, you are still getting the same classic taste (and then some).

Makes: 96 pieces

Chilling Time: 2 hours

Ingredients

- 3/4 cup unsalted butter
- 1/2 cup sugar
- 3/4 cup heavy cream
- 1 1/2 cup granulated sugar
- 25 regular size marshmallows
- 12 ounces milk chocolate morsels
- 1 ounce unsweetened baking chocolate
- 5 cup crispy rice cereal
- 11 ounces butterscotch morsels
- 1 cup peanut butter morsels

Instructions

1. In a large mixing bowl, add marshmallows, milk chocolate morsels and baking chocolate. Set aside.
2. In a large pot, bring to a boil the sugar, cream and butter (over medium high heat). Once boiling, continue to boil for 4 minutes, stirring constantly. Remove from heat. Pour hot mixture over marshmallows and chocolate. Using an electric mixer, beat until chocolate has melted and mixture is smooth (about 2 minutes).
3. Melt butterscotch and peanut butter morsels together in microwave bowl for one minute. Stir and heat at 30 second intervals until fully melted.

How to Make Candy: 14 Homemade Candy Recipes

4. In a large bowl, combine rice cereal, melted butterscotch and about 1/3 of the chocolate mixture. Mix completely.
5. In a parchment paper lined 13x9 baking dish, pour 1/3 of chocolate mixture onto bottom, spreading with a knife until bottom of dish is covered. Top with cereal mixture. Press firmly. Pour remaining 1/3 of chocolate mixture over cereal, spreading with a knife. Allow to set up in refrigerator, about 1-2 hours. Remove and cut into bite sized pieces.

How to Make Candy: 14 Homemade Candy Recipes

LEFTOVER HALLOWEEN CANDY BARK

BY JORDAN SWARD FOR THEBESTDESSERTRECIPES.COM



At a loss for what to do with your leftover Halloween candy? Try this Leftover Halloween Candy Bark! It's a simple chocolate bark recipe using any candy you might have left over from the holiday. Pretzels add a salty crunch while Reese's Pieces add festive color, but you can use candy corn or any other candy you like. It comes together in minutes and doesn't even require an oven!

Chilling Time: 30 min

Prep Time: 5 min

Ingredients

- 1 pound bittersweet chocolate, chopped or bittersweet chocolate chips
- 1 small bag pretzels, broken into pieces
- Reese's Pieces
- Snickers Bites, chopped
- 3 ounces white chocolate

Instructions

1. Line a baking sheet with aluminum foil. Melt bittersweet chocolate in a microwave safe bowl for 90 seconds and stir. Continue microwaving in 30-second intervals until completely melted, stirring each time.
2. Spread chocolate with a rubber spatula onto baking sheet. Sprinkle pretzels and any candy of your choice on top of chocolate, gently press it down with your hand flat.
3. Melt white chocolate in a microwave safe bowl for 60 seconds. Drizzle on top of candy.
4. Refrigerate at least 30 minutes or until hard. Break into pieces or cut into squares with a knife.

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HOMEAMDE CHOCOLATE TURTLES

BY JUDITH HINES, [THEBESTDESSERTRECIPES.COM ORIGINAL RECIPE](https://www.thebestdessertrecipes.com)



Making Homemade Chocolate Turtles is extremely easy and fun! This recipe for turtles will taste just like the ones from your favorite candy or chocolate shop. All you need are four simple ingredients, including pecans, chocolate, caramels, and a touch of sea salt. The combination of these flavors makes for a perfect dessert bite.

Ingredients

- 8 ounces whole pecans (you will need about 120 pieces)
- 25 caramel squares
- 1/4 cup cream or half-and-half, divided
- 1 tablespoon sea salt (optional)
- 8 ounces milk chocolate, chopped
- 8 ounces bittersweet or dark chocolate, chopped

Instructions

1. Line two baking sheets with parchment paper cut to fit.
2. Arrange pecans on the baking sheets in individual star-shape of four pecans. These will be the turtle "feet."
3. Place caramel squares into a microwavable cup and add 2 tablespoons cream. Place in the microwave on high power for 1 minute, remove and stir. Repeat warming and stirring in 30-second bursts until the caramel is smooth but not too runny. Add more cream sparingly if necessary to achieve this texture.
4. Place one teaspoon caramel in the center of each of the pecan arrangements and sprinkle with a bit of the sea salt if using.
5. In another microwavable bowl, place half of the chocolate, using a mixture of the two flavors. On high power, heat for 1 minute and stir. Heat and stir additional time by seconds as necessary until the chocolate is smooth and pourable.
6. Spoon about 1 to 1 tablespoons chocolate over the caramel to cover it, letting it drizzle down between the feet but not covering them. Melt and use the second half of the chocolate as above

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if needed.

7. Cool the turtles on the baking sheets at room temperature overnight or place in the refrigerator. Store at cool room temperature in one layer in an airtight container, or freeze, tightly wrapped with waxed paper between layers.

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BEST ALMOND CHOCOLATE FUDGE

BY JUDITH HINES, THEBESTDESSERTRECIPES.COM ORIGINAL RECIPE



You can make this easy chocolate fudge recipe with only four ingredients. The graham cracker bits and almond pieces give this chocolate fudge a satisfying crunch. It is simple to make this fudge recipe, and it makes an excellent sweet treat for any holiday gathering.

Makes: 36 pieces

Ingredients

- 18 ounces milk chocolate candy melts or chocolate chips
- 1 (14-ounce) can sweetened condensed milk
- 6 ounces Chocolate and Almond candy kisses, roughly chopped
- 1 sleeve graham crackers (4 ounces)

Instructions

1. Line an 8x8 inch baking pan with strips of parchment paper or foil with an overhang for easy removal when ready to serve.
2. Place a saucepan with 2 inches of water over medium heat. Place a glass or aluminum bowl on top of the saucepan and check to see that the water does not touch the bottom. Place the chocolate and milk into the bowl and allow to heat over the simmering water until the chocolate melts; stir until smooth.
3. Chop candy kisses into 2 or 3 pieces. Place the graham crackers into a plastic bag and tap with a rolling pin to crush into pieces about ½-inch size. Add kisses and crackers to the melted chocolate, stirring until well distributed. Pour into the prepared pan and smooth the top. Chill 2 hours or overnight before cutting into individual size squares.

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MARTHA WASHINGTON CANDY

BY JUDITH HINES, THEBESTDESSERTRECIPES.COM ORIGINAL RECIPE



This easy Christmas candy recipe is perfect for gift giving or saving all for yourself. Made from simple ingredients you likely already have in your pantry if you're a regular baker, this easy candy recipe won't put you a penny out of pocket.

Makes: 48 candies

Chilling Time: 1 hour

Ingredients

- 3 cups pecans
- 2 cups coconut
- 4 cups powdered sugar
- 1 stick butter at room temperature
- 1 (14-ounce) can sweetened condensed milk
- 2 cups candy melts

Instructions

1. Place pecans and coconut into a food processor and pulse until finely chopped.
2. Using an electric mixer, cream sugar and butter together until light. Add milk and the chopped nuts and coconut and stir until well mixed.
3. Roll between your palms into small balls and place on a parchment lined baking sheet. Chill in refrigerator for 1 hour.
4. Place chocolate melts into a glass or metal bowl and set over a pan of simmering water until it can be stirred with a spoon into a smooth mixture. Dip each ball of candy into the chocolate allowing excess to drip back into the bowl. Place on a clean parchment lined baking sheet and allow to dry.
5. Completed candies may be stored in the refrigerator, between layers of waxed paper, until ready to serve.

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Note: Candy melts are especially formulated to give a smooth, glossy chocolate finish that will not melt too easily on the fingers when served. You can substitute chocolate chips if necessary.

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CRUNCHY HOMEMADE PEANUT BRITTLE

BY AMANDA FOMARO, [BESTDESSERTRECIPES.COM ORIGINAL RECIPE](https://www.bestdessertrecipes.com)



There's nothing as satisfying as a large batch of Crunchy Homemade Peanut Brittle. This is one of the best homemade candy recipes simply because it's such a classic dessert! Salty Spanish peanuts are surrounded by a super crunchy and sweet brown sugar mixture to create a dessert that's almost impossible to stop eating.

Ingredients

- 1 cup sugar
- 1/2 cup light corn syrup
- 1/4 teaspoon salt
- 1/4 cup water
- 1 cup salted Spanish peanuts
- 2 tablespoons unsalted butter, softened
- 1 teaspoon baking soda
- butter for greasing the pan
- candy thermometer

Instructions

1. Grease a cookie sheet with butter and set aside. Make sure to measure out all of the ingredients first. This is crucial as you won't have time to measure.
2. In a heavy saucepan, combine sugar, corn syrup, salt and water. Bring to a boil over medium heat, stirring until sugar has dissolved, about 10 minutes.
3. Stir in peanuts. Continue cooking, stirring frequently so the peanuts move around (they can brown too much if they sit at the bottom of the pan), until temperature on the candy thermometer reaches 300 degrees (hard-crack stage).
4. Remove from heat and stir in the butter. Add baking soda and stir, then immediately pour onto prepared cookie sheet. Spread with rubber spatula.
5. Allow candy to cool completely then break into pieces.

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HOMEMADE 3-INGREDIENT CANDY BARS

BY DANELLE FROM [LET'S DISH RECIPES](#)



Skip the grocery store or the gas station. 3-Ingredient Homemade Candy Bars is an easy candy recipe that's sure to curb your sweet tooth and please your taste buds. It has a fluffy candy layer that tastes like a Three Musketeer's Bar.

Serves: 16

Preparation Time: 50 min

Chilling Time: 50 min

Ingredients

- 4 cups chocolate chips, divided
- 1 (8 oz.) tub frozen whipped topping, thawed
- 2 tablespoons vegetable oil

Instructions

1. Line an 8 or 9-inch square pan with wax paper.
2. In a medium bowl, melt 2 cups of chocolate chips in the microwave at fifty percent power, or use a double boiler.
3. Using an electric mixer on high speed, beat melted chocolate for about 30 seconds. Add whipped topping to melted chocolate and beat until well combined and fluffy, 30-60 seconds more.
4. Spread chocolate mixture evenly into prepared pan (if mixture is too stiff, press into pan with lightly dampened hands). Place in freezer for 30 minutes.
5. Remove pan from freezer and turn chocolate mixture onto a cutting board; cut into one-inch squares. Return squares to freezer for another 15-20 minutes.
6. Meanwhile, melt remaining 2 cups chocolate chips with 2 tablespoons of vegetable oil and stir until well combined.
7. Dip frozen chocolate squares into melted chocolate to coat. Place on wax paper to set.
8. Keep chocolates in an airtight container in the refrigerator.

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HOMEMADE PEANUT BUTTER GOO GOO CLUSTERS

BY ERIN FROM [THE SPIFFY COOKIE](#)



If you love buckeye candies or peanut butter dessert recipes in general, you've got to try a few Homemade Peanut Butter Goo Goo Clusters. These candies are surefire crowd-pleasers that take very little effort to make, not to mention the fact that you don't even need to turn on your oven to whip them up.

Yields: 3 dozen candies

Chilling Time: 30 min

Ingredients

- 3/4 cup creamy peanut butter
- 1/2 cup (1 stick) unsalted butter, softened
- 1/2 tsp vanilla extract
- 1-1/2 cups sifted confectioner's sugar
- 1-1/2 cups graham cracker crumbs
- 1 cup roasted peanuts
- 12 oz. milk chocolate chips
- 2 tablespoons shortening

Instructions

1. Line two baking sheets with waxed paper; set aside.
2. In a medium bowl, blend together peanut butter, butter, and vanilla until smooth. Stir in sugar and cracker crumbs, then use hands to form a smooth stiff dough.
3. Shape into patties using 2 tablespoons of dough (I used a medium cookie scoop and then flattened slightly). Place on prepared pan, lightly press peanuts into the tops, and place in the freezer.
4. Melt shortening and chocolate together in a metal bowl over a pan of lightly simmering water. Stir occasionally until smooth, and remove from heat.
5. Remove patties from freezer. Using two forks, dip each patty into the chocolate to coat. Place back on baking sheet for chocolate to harden. Or refrigerate for 30 minutes to set.

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QUICKIE TOFFEE GRAHAM BARS

BY JUDY FROM [THE MIDNIGHT BAKER](#)



Want a homemade candy recipe that you can make in a flash? Check out these Quickie Kit Kat Bars! They're like a copycat Kit Kat bar, but better because between crunchy and crumbly graham crackers is a layer of gooey caramel sauce. There's also a bit of chocolate thrown in there, which balances out the sweetness of the caramel and adds a bit of decadence to each bite. These bars are so easy to make that they'll soon become your go-to bring-along dessert for parties and get-togethers.

Cooking Vessel Size: 8 x 8 Baking Pan

Ingredients

- 7-9 whole graham crackers
- 1/2 cup caramel sauce
- 1 cup semi-sweet chocolate chips
- 2 tablespoons butter
- 1 tablespoons coarse sea salt

Instructions

1. Line an 8 x 8-inch or 9 x 9-inch pan with aluminum foil.
2. Lay out a layer of graham crackers along the bottom. Fill in spaces with pieces of graham crackers so the bottom is totally covered.
3. Microwave caramel sauce on HI for 20 seconds, or until it is thinner pourable consistency. Pour over graham crackers, and spread in an even layer.
4. Top with the rest of the graham crackers, repeating as in the first layer, with all the spaces filled.
5. Microwave chocolate chips and butter on HI for 1 minute. Remove and stir until very smooth. Spread chocolate over top. Chill.
6. Top with coarse salt and cut into pieces of desired size.

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