

Make It Sweet.

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Candy Crunches

GENERAL DIRECTIONS

Melt the Guittard white, milk or dark chocolate A'Peels candies in microwave - place in microwave safe plastic bowl, heat on high for 30 seconds, stir, microwave for 30 seconds, stir, repeat, stirring after every 15 seconds until candy is melted. Do not overheat.

Mix in the other ingredients

Spread to 1/4" thick on a sheet pan

Set in refrigerator for 10 minutes to harden

Break into pieces - yields about 200 pieces

Peppermint Crunch - 3 pounds Guittard White Chocolate A'Peels, 1 pound Peppermint Crunch.

Espresso Crunch - 2 pounds Guittard White Chocolate A'Peels, 1/2 pound Espresso Flakes.

Mocha Crunch - 2 pounds Guittard Milk Chocolate A'Peels, 1/2 pound Espresso Flakes.

Cookies and Cream - 2 pounds Guittard White Chocolate A'Peels, 1 pkg Oreo Crunch (10 oz.)

Minty Chocolate Crunch - 2 pounds Guittard Dark Chocolate A'Peels, 1 pkg (10 oz.) Oreo Pieces, 10 drops Lorann Peppermint Oil.

Malted Milk Crunch - 2 pounds Guittard Milk Chocolate Candy, 1 pkg (8 oz.) Malted Milk Crunch.

Lemon Crunch - 2 pounds Guittard White Chocolate Candy, 1 pkg (2/3 pound) Lemon Flakes

Key Lime Crunch - 2 pounds Guittard White Chocolate Candy, 1 pkg (2/3 pound) Lime Flakes

More Candies

Butterscotch Chocolate Toffee Swirl - 1 pound Guittard Dark Chocolate A'Peels, 1 pound Butterscotch Candy, 1/2 pound Heath Toffee Bits. Melt butterscotch candy and spread in thin layer (1/8"). Sprinkle with 1/3 of the toffee bits. Melt dark chocolate candy and spread on top of butterscotch. Sprinkle with remaining toffee bits. Place in refrigerator to set. Break into small pieces. Yield: 200 pieces.

Grand Caramel Crunch - 2 pounds Guittard Milk Chocolate A'Peels, 1 pkg Tiny Crispy Rice (4.5 oz.), 1 pkg Caramel Bits (1 pound). Stir Crispy Rice and Caramel Bits into melted milk chocolate candy. Mix well. Drop by tablespoon size balls onto cookie sheet. Place in refrigerator to set candy. Makes approximately 200 pieces.

Baby Turtle Sandwiches - 1 pound Guittard Dark Chocolate A'Peels, 1 pound pecan halves, 1 pound Peter's Caramel. Pinch a marble size pieces of caramel and place between the smooth side of two pecan halves. Melt dark chocolate candy. Dip one end of sandwich in candy. Place on cookie sheet. Set candy in refrigerator for 10 minutes. Yield: Approximately 150 sandwiches.

White Chocolate Popcorn - 1 pound Guittard White Chocolate A'Peels, 3 pkgs microwave popcorn. Pop popcorn according to package directions. Sift through popcorn to get rid of unpopped kernels. Place in large bowl. Melt white chocolate candy. Drizzle melted candy over popcorn. Mix well. Place on sheet pans and put in refrigerator to set candy. Remove and break apart once set. This is best served within a few hours, but can also be stored at room temperature in an airtight container for up to 2 weeks.

Chocolate Covered Oreos - 1 pound Guittard Dark Chocolate A'Peels, 24 Oreo cookies. Melt A'Peels. Dip Oreo in chocolate and pull out of the chocolate resting on a fork or a chocolate dipping tool. Tap handle of tool on bowl to let excess chocolate drip back into the bowl. Set Oreo on parchment lined cookie sheet and put in refrigerator to set candy. Store at room temperature.

Gourmet Peppermint Crunch - 2 pounds Guittard Dark Chocolate A'Peels, 2 pounds Guittard White Chocolate A'Peels, 1 pound Red and Green Peppermint Crunch Pieces. Melt Dark Chocolate A'Peels and spread out to 1/4 inch thick on cookie/sheet pan(s). Place in refrigerator to set. Meanwhile, melt White Chocolate A'Peels. Spread out on top of set dark chocolate candy layer. Sprinkle immediately with the peppermint pieces. Tap pan on counter to set peppermint pieces and to smooth the top. Place in refrigerator to set. Break into pieces.