

Fillings for Homemade Chocolates

Julie Keyes

Turtles (Caramel filling) – *from Shelly Draper*

2 c. Brown Sugar

1 c. Butter (not marg.)

1 can sweetened condensed milk

1 c. White corn syrup

Mix together ingredients in a pot. Stir over low to moderate heat (stir constantly, be very careful, it burns easily) until a med-ball forms in cold water. Pour into buttered dish and chill (This makes a lot of caramel –so you could half the recipe). Put one a half pecan in each turtle.

Peanut Butter filling – *from Julie Keyes*

½ c. Butter (not marg.)

¼ c. White corn syrup

1 c. Peanut butter (smooth is best)

1 ½ c. Powdered sugar

Mix ingredients together

Mint chocolate Truffle filling – *from Elaine Fisher*

½ c. Whipping cream

1 c. Melted chocolate (use the dipping chocolate wafers)

a few drops of mint extract (to taste – I put in ½ teaspoon or more depending on how strong your mint is).

Heat cream to almost scalding. Do not let it boil. Add melted chocolate. Beat 5 min. with electric mix master on high speed. Add mint. Cool in fridge until set, like fudge. Roll into small balls and place on wax paper on a cookie sheet. Set in freezer for a few minutes. Then dip in melted chocolate. Place on wax paper. Reset in fridge.

Fondant (takes about an hour as well as ½ hour of beating) – *from Katie McCue*

4 c. sugar

1 ½ c. Half and half cream (light cream)

2 T White corn syrup

2 T Marg. + 1 T Marg.

Stir ingredients together except 1 T marg. Use a deep pot as mixture will double in size when it's boiling. Bring slowly to a boil while stirring. As soon as it's boiling take out spoon. Keep on a low-med heat. Don't stir. Boil gently to soft ball stage. (Keep testing until you get a soft ball that forms in cold water). Fondant will turn a carmelly color. When it's finished cooking, drop the last 1 T of marg. on top of the candy mixture. Put pot in cold ice water (in the sink works well) – don't stir or move it. Be careful not to get any water into the pot. When coolish, but not cold, beat for 20-30 minutes. (If it's too stiff you can add a little bit of half-n-half cream, but hopefully you won't have to.) When it's ready, you will see it change in appearance – it will lose its shiny appearance and turn kind of dull in appearance. It will be a light tannish brown color. Add orange flavoring to some of the fondant, maple flavoring to some, or any other flavoring you like. (Keep some fondant set aside for the Cherries – see below).

Cherries – *from Julie Keyes*

For chocolate covered cherries, mix plain fondant with a little maraschino cherry juice until you have the consistency you want (if it's too runny, it's hard to work with). Dry off cherries and drop the cherries into your previously chocolate lined mold. Add a little cherry fondant mixture on top. Let it sink down around the cherry, then carefully seal the top with more melted chocolate.

Coconut (makes a lot) – *from Jan Sobuowitz*

½ c. Butter

4 c. Coconut

4 c. Powdered icing sugar

1 can sweetened condensed milk

Mix together with spoon and refridgerate. Makes filling for 200 chocolates.

Nutchos – *from Randy Keyes*

Chop almonds, pecans, and peanuts. Mix thoroughly with melted chocolate. Drop by spoonful onto wax paper or into a mold.