

# Candy Recipes by Food Storage Moms

## Chocolate Truffles by Food Storage Moms

### Ingredients:

- 12-ounce package real milk or dark chocolate chips
- 3 tablespoons milk
- 3 egg yolks
- 3/4 cup butter (no substitute) cut into pieces
- 1/2 teaspoon vanilla (or any flavor of choice)
- Chocolate Shot or “Sprinkles”

### Instructions:

1. In Double Boiler, melt the chocolate chips with the milk. Beat with mixer one yolk at a time into the melted chocolate. Remove the pan from heat and start adding the butter pieces a few pieces at a time using the mixer. Beat 2-3 minutes, then mix in the vanilla. Chill the chocolate in the refrigerator. When the chocolate is workable, roll into balls the size of marbles and roll in the chocolate shot or ground nuts. Serve well chilled in tiny paper/foil cups. Keep the truffles refrigerated. Makes approximately 50 Chocolate Truffles.

# Nana's Homemade Fudge

I found this in our old family recipe cookbook so I had to share it! I remember my grandmother's fudge was fabulous!

## Ingredients:

1 cube butter=1/2 cup of butter or eight tablespoons of butter

1 can of evaporated milk

5-1/2 cups sugar

16 ounces of chocolate chips (milk, semi-sweet, or butterscotch)

2 teaspoons vanilla

## Instructions:

Melt the butter, milk and sugar very slowly over the stove. Stir constantly because it will scorch easily.

In a large bowl combine the chocolate chips and vanilla. Add this mixture to the butter, milk and sugar and stirring constantly until chocolate pieces have melted. Remove from stove. Grease your 8-inch by 8-inch square pan and spread the mixture evenly. Chill until firm and cut into bite size pieces.

## Erma's Coconut Mound Bars

These bars were the talk of the neighborhood when I was growing up. Everyone wanted my mom Erma, to make these at Christmas time. They taste very similar to a Mounds candy bar.

Mix together:

1 can of sweetened condensed milk

1 large package of shredded/grated coconut

1/2 cup chopped pecans (I use almonds)

To make the crust, mix the following together:

1/2 cup melted butter

2 cups graham crackers crumbs

Preheat oven to 350 degrees. Grease a 9-inch by 13-inch pan. Place the combined crust ingredients in the pan and spread evenly. Bake for 10 minutes. Remove the pan from the oven. Pour the coconut mixture over the crust and return the pan to the oven. Bake another 15 minutes. Remove from the oven.

Frosting:

6-ounce pkg. semi-sweet chocolate chips

6-ounce pkg. butterscotch chips

Melt together over hot water and spread over the baked mixture above. Let cool before cutting.