

More Great Recipes to Fill the Stackable Snowman Gift Boxes.

The holidays are fast approaching and your lengthy to-do list may seem endless, not to worry, McCall's is here to give you some quick and easy recipes for treat's that can be packaged into the adorable stackable snowman gift box, making gift giving easy and delicious.



Fudge



Candy Cane Bark



Caramel Popcorn

Recipes

Easy and Simple Fudge

Makes 48 pieces

500 g Semi sweet #468 (Bitter sweet, Milk, or a combination) chopped chocolate

300 mL sweetened condensed milk

1 tsp. Vanilla #462

Pinch of salt

2 Tbsp. Candy cane crushed #17664

8" Square pan #3359

Parchment paper #6758

Cut two, 15" x 8" pieces of parchment paper, and place in the 8" x 8" square pan, crossing the pieces, leaving an even amount of over hang of paper on every side. This will help make taking the fudge out of the pan really easy.

Melt chopped chocolate in bowl. Stir in condensed milk, vanilla, and salt. Pour into prepared square pan, and spread with spatula to an even thickness. Take the candy cane and sprinkle on top. Lightly push down to make sure candy cane sticks to the fudge. Chill in fridge for 2 hours, or until firm.

Using over hang of parchment paper, pull out fudge. Put fudge on cutting board, and cut 1" x 1" squares. Store in airtight container, or package in a festive bag.

Candy Cane Bark

Makes 2 lbs.

1 lb. White compound chocolate wafers #423
1 lb. Cocoa dark compound chocolate wafers #422
3/4 Cup Candy cane crushed #17664

12" x 9" Baking pan #14681
Parchment paper #6758

Line a 12" x 9" baking pan with parchment paper.

Melt the dark chocolate and spread with a spatula to an even thickness of roughly 1/8". The chocolate does not need to go to all of the edges of the pan. Put in fridge to firm up. Meanwhile, melt the white chocolate, and then stir in the candy cane. Pour white chocolate candy cane mixture onto cooled cocoa dark chocolate. Use spatula to spread mixture in an even layer over the cocoa dark layer. Put back into fridge for 30 minutes. Once set, take out and break into small, uneven pieces. Put into an airtight container, or a festive bag.

Caramel Popcorn

Makes 6 cups

6 Cups popcorn (Roughly 1 bag of microwave popcorn, light or no butter)
1/2 Cup Brown sugar
1/3 Cup Butter
4 Tbsp. Corn syrup
1/4 Tsp. Vanilla #462
1/4 Tsp. Baking soda #6586

Two - 12" x 9" baking pans #14681
Parchment paper #6758

Heat oven to 300° F. Line the two baking pans with parchment paper.

Pick out any kernels that didn't pop properly. Place 3 cups of popcorn on to each baking pan and place in to the heated oven.

Combine the brown sugar, butter and corn syrup in a 3-quart heavy saucepan, and cook over medium heat to boiling. Boil mixture to 255° F, then remove from heat and stir in the vanilla and baking soda. Take out popcorn from oven and carefully stir in popcorn, trying not to crush the popcorn. Spread 3 cups of popcorn, single layer on to each baking pan. Put back into the oven for 15- 20 minutes, stirring every 5 minutes. Once cooled, break into small pieces. Keep in an airtight container or put into festive bags.