

School of Cooking

Martin's

Candy Shoppe

Hosted by Greg Beachey

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Martin's Super Markets at Heritage Square
Mishawaka, Indiana

Grandma's Amazing Fudge

Ingredients

1 cup milk
2 cups sugar
1/8 tsp salt
2 oz unsweetened chocolate
3 tbsp butter
1 tsp vanilla
1/2 cup nuts (optional)

Instructions

In a heavy saucepan, bring the milk to a boil. Remove from heat and stir in sugar, salt and chocolate. Bring to a boil and cook covered for 2 to 3 minutes. Uncover, reduce heat and cook to soft-ball (234F). Remove from heat and cool to 110.

Add butter and lightly beat. Add vanilla and beat until it loses its sheen. Add nuts if desired. Pour into a buttered pan and cool.

Homemade Ribbon Candy

Ingredients

½ tsp cream of tartar
1 tsp water
1 cup water
2 ½ pounds sugar
8 ounces light corn syrup
Food coloring

Instructions

Dissolve cream of tartar in first water, reserve. Place remaining water and sugar in a heavy saucepan. Stir gently over low heat until sugar has dissolved. Add the corn syrup and incorporate. Raise the heat to medium, and cover. Allow the sugar to boil hard for a couple of minutes.

When the sugar reaches 265, add coloring. Boil to 280 and add the tartaric solution. Continue to boil to 297.

Quickly plunge bottom of pan into cold water to stop the cooking process. Leave in water for about 10 seconds.

Set aside and allow sugar to cool slightly. Pour sugar out on a slab or silpat. As soon as the sugar forms a skin, fold the mass into the center. Continue to fold until mass is cool enough to pull by hand..

Old Fashioned Church Windows

Ingredients

12 oz Choc chips
4 oz butter
10 oz colored mini marshmallows
1 cup walnuts (optional)
coconut as needed

Instructions

Melt chocolate and butter together in double boiler over low heat. Cool.

Add marshmallows and nuts. Form into log and roll in coconut.

Freeze.

Slice and serve

Butter Toffee Caramels

Ingredients

2 cups sugar
2 cups dark corn syrup
1 cup butter
1 cup cream
1 cup cream

Instructions

Dissolve sugar, corn syrup, butter and first cream, stirring until it boils. Cook over moderate heat until firm ball (244). Remove from heat and add second cream very gradually. Return to heat and cook to firm ball (244). Pour mixture without stirring into a buttered pan. When firm, turn out and cut.