

# Bryant's Recipes

## Cake Recipes

### Butter Cream Frosting



3 Heaping Tablespoons of Meringue Powder

½ Cup Water – Room Temperature

2 lbs Powdered Sugar

1 ½ Cups White Crisco

3 Teaspoons of flavoring (Vanilla, Almond, Butter)

First, add Meringue Powder and water and beat until frothy like eggs white. Add 1 lb powdered sugar until mixed. Add Crisco and mix well, add flavorings and mix. Add remainder of sugar and mix until fluffy.

Note: Butter flavoring is very strong, never use more than 1 teaspoon. We find that 2 vanilla and 1 almond works well.

If the frosting is too thick add a little water, if too thin add powdered sugar.

\*\* The water temperature does not matter if you are not using meringue.

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## Candy Recipes

### Bourbon Balls



#### Ingredients

1 stick butter

1/2 cup chopped pecans

Heavy  $\frac{1}{4}$  cup good bourbon

1 lb powdered sugar

Mix together, roll into balls, freeze, dip in chocolate

#### Peanut Butter Filling

##### Ingredients

1 stick butter

1 cup creamy peanut butter

1 tsp. Vanilla

1 lb. powder sugar

Mix together, roll into balls, dip or mold

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## Coconut Balls



### Ingredients

6 marshmallows quartered

½ cup corn syrup

½ tsp. Vanilla

1 cup desiccated coconut

Melt all ingredients except coconut in double boiler. Add coconut, roll into balls, dip or place in mold.

## Crème Centers

### Ingredients

1 lb. Dry fondant

2 Tbs. Milk

6 Tbs. Butter

Warm milk and butter on stove, stir in fondant. Knead with hands, add flavor or color as desired.

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## Chocolate Recipes

### Peppermint Brickle



#### Ingredients

1 pound White Chocolate  
¼ Pound Peppermint Chips

#### Directions:

Melt white chocolate. Stir in peppermint chips. Pour out onto a parchment paper covered cookie sheet. Allow to set up in the freezer about 5 minutes. Break into pieces and serve.

### Dreamsickle Candy

#### Ingredients:

1 Pound White Chocolate  
½ Pound Orange Chips  
3-4 Drops Orange Oil  
½ Pound Orange Chips

#### Directions:

Melt white chocolate and pour out onto a parchment paper covered cookie sheet. Melt Orange chips and add 3-4 drops of orange oil (to taste). Pour Orange over white and use a knife to swirl together. Allow to set up the freezer about 5 minutes. Break into pieces and serve.

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## Chocolate Crunch

Ingredients:

1 (6 oz) Bag Butterscotch Chips

1 Cup of Salted Peanuts

1 (6 oz) Bag Milk Chocolate

1 Cup of Ripple Potato Chips

Directions:

Melt butterscotch and chocolate together. Stir in peanuts and potato chips. Drop by spoonfuls onto parchment paper.