

Cherry Mash Candy

allrecipes!

Rated: ★★★★★

Submitted By: CKSONG

Prep Time: 5

Minutes

Cook Time: 10

Minutes

Ready In: 45

Minutes

Servings: 12

"This is one of my favorite Christmas candies!"

INGREDIENTS:

- | | |
|-----------------------------------|----------------------------------|
| 2 cups white sugar | 1 cup cherry baking chips |
| 2/3 cup evaporated milk | 1 teaspoon vanilla extract |
| 1 1/4 cups miniature marshmallows | 2 cups semisweet chocolate chips |
| 1/2 cup butter | 3/4 cup chunky peanut butter |
| 1 dash salt | |

DIRECTIONS:

1. In a large saucepan over medium heat, stir together sugar, milk, marshmallows, butter, and salt. Simmer for 5 minutes. Add cherry chips and vanilla; stir until melted.
2. Pour mixture into a well greased 9x13 inch pan, and let cool until hard.
3. In a microwave, or in a saucepan over low heat, melt chocolate chips and peanut butter. Pour over cherry mixture and spread evenly. Allow to cool before cutting.

Cook time: 6 Min
Prep time: 15 Min

INGREDIENTS

- 5 oz marshmallow sticks, unwaxed and cut
- 4 Tbsp margarine, soft & melt
- 2 Tbsp cherry juice, reserved from cherries
- 2 Tsp vanilla extract

DIRECTIONS

1. Combine margarine, cherry juice, cherries and vanilla. Beat on medium speed until creamy and well mixed. Add powdered sugar and dry frosting gradually. Mixture will become very stiff. Add another tablespoon cherry juice, if needed. Roll in small balls and place on cookie sheet. Covered with wax paper. Chill.
2. Melt chocolate chips, add peanuts. Dip candy into mixture. Break on wax paper.

- 1 lb powdered sugar
- 1 lb dry cherry frosting
- 6 oz chocolate chips
- 1/2 c peanuts, salted and without skins, crushed

Difficulty:
Serve: