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## CROCK POT PEANUT BUTTER CLUSTERS

8 oz. salted peanuts  
24 oz. white almond bark  
4 squares chocolate almond bark

1 - 12 oz. bag semi-chocolate chips  
1 c. peanut butter

Spray crockpot with Pam. Pour peanuts in the crock pot first, then just 'throw' everything else on top. Turn on low for 2 hours. Uncover and stir up all ingredients. Turn off and leave covered for an additional 30 minutes. Spoon onto wax paper and let cool. Makes about 60 good sized peanut clusters!

*Wanda McCullough*

## DIVINITY

4 c. sugar  
1 c. light corn syrup  
¾ c. water

3 egg whites  
1 tsp. vanilla  
1 c. pecans or walnuts, chopped

Place sugar, corn syrup, and water in saucepan over low heat. Stir until sugar is dissolved, then cook without stirring until syrup reaches 225°F (hard ball stage) on candy thermometer. Meanwhile, beat egg whites in stand mixer with whisk attachment until stiff peaks form. When mixture reaches 225°, remove from heat and pour a fine stream into egg whites while mixer is constantly beating whites. Continue beating until mixture holds its shape and loses its gloss. Turn off mixer and add vanilla and nuts. Beat again until fully integrated. Drop quickly from tip of spoon onto waxed paper or parchment paper in individual peaks, or spread in a buttered pan and cut into squares when firm.

*Sarah Clack  
Courtesy of Judy Clack*

## FANTASY FUDGE

3 c. sugar  
¾ c. butter or margarine  
1 - 5 oz. can evaporated milk  
1 - 12 oz. bag semi-sweet chocolate chips

1 - 7 oz. jar jet puffed marshmallow cream  
1 c. pecans or walnuts, chopped  
1 tsp. vanilla

Line 9 inch square pan with foil, with ends of foil extending over sides of pan. Over medium heat, in a heavy 3 quart saucepan, bring sugar, butter, and milk to full rolling boil, stirring constantly for 4 minutes or until candy thermometer reaches 234°. Remove from heat. Add chocolate chips and marshmallow creme, mixing well until both are melted. Add nuts and vanilla. Mix well and pour into prepared pan. Spread to cover bottom of pan. Cool completely. Use foil handles to lift fudge from pan before cutting into 1 inch squares.

*Tonya Putman*