Vera Dancy



October 23, 2026 Nutty By Nature NC State Fair

Peanutty Mashed-Potato Fudge Mummies**

1 russet potato, peeled and cut into 1-inch cups
2 cups sugar
1 cup whole milk
1 teaspoon vanilla extract
½ cup peanut butter
1 cup dry-roasted peanuts, chopped
Butter to grease aluminum foil
Candy eyes and one cup white chocolate chips (if making mummies)

-Fudge: Bring the potato and water to cover to a boil in a small saucepan. Reduce the heat and simmer until the potato is tender, about 15 minutes. Drain the potato, then mash until smooth.
-Next line an 8-inch square baking pan with foil, leaving overhang on all sides. Grease the foil with ½ butter stick (keep paper on end to hold to). Transfer ½ cup of the mashed potatoes to a large saucepan (keep leftovers to eat later). Add the sugar and milk to the potatoes, and bring to a boil over medium high heat, stirring occasionally. Reduce the heat to medium and cook until the mixture reaches the soft-ball stage on a candy thermometer, about 234 degrees, 15 to 25 minutes (if you don't have a thermometer, begin dropping candy into clear glass of water. When candy forms a soft glob, take it off the heat.
-Off the heat, add the vanilla, peanut butter, and peanuts, mixing with a wooden spoon until the mixture begins to thicken, about 5 minutes. Spread the mixture into the prepared pan and refrigerate, uncovered, until firm, about 4 hours. Using the foil overhang, remove the fudge from the pan and cut into 1-inch squares for fudge, or desired length (1.5") for mummies.
**Mummies: Melt white chocolate chips in a bowl, beginning with thirty seconds in microwave, Power 5, then 15 seconds, stirring after each time. When thin, take a spoon or case knife and dribble back and forth over the mummy bodies (let some hang from the body). After this, press eyes into the face to finish. Mini M&M's can also be used if eyes unavailable. Fudge can be refrigerated in an airtight container for up to 2 weeks.

Amy May



"NUTTY BY NATURE" Peanut Candy Home Chef Challenge

Peanut Tricks & Treats

Your eyes are tricking you- that's not a tiny candied apple. Hidden underneath is a peanut-y treat.

No matter how you like your peanuts- nuts or butter, hard or soft- this treat hands you just the right bite!

Ingredients:

½ cup Granulated Sugar

½ cup Light Corn Syrup

½ cup Peanuts, chopped

½ cup Peanut Butter

Coatings Ingredients:

1 package White Chocolate/ Almond Bark

1 package Milk Chocolate Bark

2 cups Crispy Rice Cereal

2 cups Peanuts, chopped

Combine sugar and corn syrup in a saucepot and cook on medium heat until it reaches a full boil.

Remove from heat & add chopped peanuts and peanut butter. Stir until smooth.

Spoon into molds or shape into 1" balls on wax paper and cool.

Melt white chocolate bark in a small bowl.

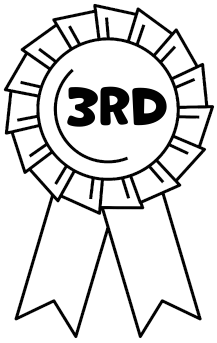
In a separate bowl, melt milk chocolate bark.

Coat peanut butter balls in white bark and roll in crispy rice cereal. Put on wax paper until solid.

Coat in milk chocolate bark and dip the bottom in chopped peanuts. Set aside to solidify or put in refrigerator to chill faster.

Ashleigh Jarrell

Snickers Who?



Recipe Credit: Developed based on recipes by Sally McKenney of Sally's Baking Addiction and Amanda Livesay of Fake Ginger.

Servings: 24 pieces
Serving Size: 1 piece

Equipment: (recommended)

- Candy thermometer
- 2 silicone cube molds with (12) 1 x 1 x 1 ½ inch compartments in each OR 8x8 in pan
- Large Heavy bottom stainless steel sauce pot
- Medium Glass bowl for double boiler (make sure it fits on your pot)
- Heat proof Spatula
- 1 ½ inch cookie scoop
- Piping bags with 10R and 2R tips
- Cooling rack
- Sheet pan
- Large cutting board
- Sharp Chef Knife
- 2 cup Measuring cup
- ⅔ cup measuring cup
- 1 teaspoon measuring spoon

Ingredients

Peanut Butterscotch Fudge

- 1 (12 oz) can Sweetened Condensed Milk
- 1 ½ Cups Butterscotch Chips
- 1 ½ Cups Mini Marshmallows
- ⅔ Cup Creamy Peanut Butter
- 1 tsp Vanilla Extract
- 1 Cup Lightly Salted Dry Roasted Peanuts, roughly chopped

Chocolate Layer

- 1 Cup Baking Chocolate (66% cocoa or higher), finely chopped, divided ¾ cup & ¼ cup

Salted Caramel Drizzle

- 1 Cup (200g) Granulated Sugar (pure cane sugar)
- 6 Tbsp (85 g) Unsalted Butter, room temperature
- ½ Cup Heavy Cream, room temperature
- 1 tsp Salt
- 1 tsp Vanilla Extract

Garnish

- 24 Peanut halves

Directions

If using mold:

Peanut Butterscotch Fudge

1. In a large pot over low heat, stir sweetened condensed milk, butterscotch chips, and marshmallows together. Mix until melted and smooth. Stir in peanut butter and vanilla extract until smooth. Fold in chopped peanuts.
2. Using a 1 ½ inch cookie scoop or spoon, scoop mixture into silicone mold about ½ of the way full. Gently tap the mold on the counter to release air and create a flat layer. Try to get the same amount in each compartment. Place in the freezer to cool completely. The more firm the fudge is the easier it will be to remove from the mold without squishing.

Chocolate Layer

Start once fudge has cooled completely

Use any baking chocolate you like but a higher cocoa percent is recommended because it isn't as sweet.

3. Remove fudge from silicone molds and place on a plate back in the freezer. If they are different sizes you can trim as needed.
4. Prepare a double boiler by placing a medium heat-safe glass bowl over a saucepan of gently simmering water, ensuring the bottom of the bowl does not touch the water. Add ¾ cup of the chopped chocolate and stir until melted.
5. Remove the bowl from the heat, taking care to avoid the hot bowl and steam.
6. Gradually stir the remaining ¼ cup of chopped chocolate into the melted chocolate until completely melted and the mixture has cooled slightly and thickened. Transfer the chocolate to a piping bag (10R tip) or use a spoon to add a ¼-inch layer of chocolate to each silicone mold compartment. Gently tap the molds on the counter to release air bubbles and level the chocolate.
7. With the smooth side of the fudge up, slightly press one frozen square into each compartment. Don't press too hard or the chocolate will squish up the sides.
8. Let cool on the counter or place in the refrigerator until chocolate is hard.

Salted Caramel Drizzle

9. In a medium heavy-duty stainless steel saucepan (do not use nonstick) over medium heat, cook the sugar, stirring constantly with a heat-safe silicone spatula. Sugar will form clumps and eventually melt into a thick brown, amber-colored liquid as you continue to stir. Continue stirring constantly to prevent burning. Make sure the sugar is fully melted.
10. Once the sugar is completely melted, reduce the heat to low and carefully stir in the butter in sections. Be careful, the mixture will bubble rapidly. Cook and stir constantly until the butter is melted and well combined.
11. Very slowly and carefully pour in the heavy cream, stirring constantly. Since the heavy cream is colder than the hot caramel, the mixture will rapidly bubble and steam when added. When all of the heavy cream has been incorporated, stop stirring, increase the heat to medium, and let it boil for about 1 minute or 220°F on a candy thermometer.
12. Remove the saucepan from the heat and stir in the salt and vanilla extract. The caramel will be a thin liquid at this point. Allow to slightly cool and thicken before using. Caramel thickens considerably as it cools.
13. Any leftover caramel can be covered tightly and stored in the refrigerator.

Finishing and Serving:

14. Once the chocolate is firm, carefully remove the candy pieces from the silicone molds. Arrange them on a cooling rack set over a sheet pan to catch excess caramel.
15. Transfer the slightly cooled caramel to a piping bag fitted with a small round tip (2R), or use a spoon. Dollop or drizzle the caramel onto each piece and place one peanut half in the center of each piece for garnish.
16. Allow the caramel to set completely. Arrange the finished candy squares on a serving platter or in individual paper candy cups.
17. Store the candy in an airtight container for up to 7 days.

If using 8x8 pan:

Use a parchment lined 8x8 pan; layer chocolate, peanut butterscotch fudge, and caramel allowing each layer to cool in between then cut into squares with a sharp knife and garnish with peanut halves. It tastes delicious but it might not be perfect squares or the right chocolate to fudge ratio.

Not Grandma's Brittle

Ingredients:

2 Cups Sugar
1 Cup Light Corn Syrup
1/2 Cup Water
1/2 Cup Butter
2 1/2 Cups Raw Peanuts
1 Tablespoon Baking Soda

Spray a 10 x 16 x 1 inch baking sheet. Combine sugar,corn syrup,water and butter in a 3 quart saucepan. Heat ingredients over medium heat, stirring occasionally, until candy thermometer reaches 275 degrees, should take about 30 minutes. Stir in peanuts. Continue cooking mixture, stirring constantly, until candy thermometer reaches 295 degrees, should take another 20 minutes. Remove pan from heat and immediately stir in baking soda, mixture will expand, pour mixture into baking sheet. Do not spread mixture while it is setting up. Let cool completely. Break candy into pieces and store in airtight container.

Jennifer Currie

Nutty Peanut Buttery Delights

Chunky peanut butter balls with a crushed peanut base

Ingredients:

- 1 cup chunky peanut butter
- 1 stick butter
- 16 oz powder sugar
- 1 tsp vanilla extract
- 12 oz chocolate chips
- 1/3 block paraffin wax
- ½ cup crushed peanuts

Equipment:

- Large bowl
- Hand mixer
- Double boiler
- Peanut shaped candy mold
- Parchment paper

Directions:

1. In a large bowl with a hand mixer, Cream the peanut butter and butter together until well combined.
2. Add the vanilla, then add sugar gradually until ball forms.
3. In a double boiler, melt chocolate and wax together.
4. Pour a thin layer of chocolate into candy mold. Let set for 30 seconds.
5. Fill with peanut butter mixture.
6. Top with more chocolate.
7. Sprinkle with crushed peanuts.
8. Let set in mold for 10 minutes in fridge.
9. Gently turn out of mold onto parchment paper.

I Almost Believed that this was a Snickers Bar: Triple Peanut, Date Candy

Servings: 12
Time: 45 minutes

Ingredients:

24 Medjool dates (pitted)

1 C creamy peanut butter

½ C roasted peanuts (chopped)

¼ C peanut butter powder

1 C chocolate chips or melting chocolate

1 tsp coconut oil (optional, for smooth melting)

Flaky sea salt for finishing

Directions:

Pit the Dates: Carefully slice open each Medjool date lengthwise and remove the pit.

Make the Peanut Filling: In a bowl, mix ¾ C peanut butter, chopped peanuts, and peanut butter powder until it forms a thick, doughy paste.

Stuff the Dates: Spoon or pipe the peanut filling generously into the cavity of each pitted date, pressing them closed.

Melt the Chocolate: Melt the chocolate, coconut oil, and remaining ¼ c of peanut butter in a double boiler over simmering water, stirring until smooth and glossy.

Coat and Chill: Dip each stuffed date completely in the melted chocolate, use a fork to let any excess drip off, and place them on a parchment-lined tray. Finish with a generous sprinkle of flaky sea salt. Place the tray in the refrigerator and chill until the chocolate is completely solid.

Store in the fridge for up to a week or freeze for up to 3 months.

Serve chilled or thawed; they are tasty both ways!

Caius Porter

Toffee Crunch Delight

Adapted from "Best Toffee Ever - Super Easy" by FUNKYSEAMONKEY on AllRecipes.com
Servings: 15-25
Serving size: 1 piece

Ingredients

1½ cup sugar
1 cup butter
⅛ teaspoon salt

Topping ingredients

⅔ cups roasted and unsalted peanuts (divided)
3 tablespoons butter
1 tablespoon coconut oil
¼ cup cocoa powder
2 tablespoons maple syrup
¼ teaspoon vanilla extract

Directions

Step 1: Combine sugar, butter, and salt in a large, heavy-bottomed saucepan over medium heat.
Step 2: Stir constantly until butter is melted.
Step 3: Meanwhile, line a cookie sheet with a sheet of parchment paper, letting it hang over two sides of the cookie sheet.
Step 4: Once the butter has melted, stir often and bring mixture to a boil. Once boiling, cook, until the mixture reaches 185 degrees F on a candy thermometer.
Step 5: Immediately pour toffee into the prepared cookie sheet, let sit until cool and hardened.
Step 6: Chop peanuts finely in a food processor, and set aside ¼ cup to sprinkle over top.
Step 7: Add butter and coconut oil to medium microwave safe bowl, and microwave until melted.
Step 8: Add leftover peanuts, cocoa powder, maple syrup, and vanilla extract to the microwave safe bowl, and mix well.
Step 9: Pour chocolate mixture over toffee and spread evenly.
Step 10: Sprinkle ¼ cup chopped peanuts over the chocolate, and refrigerate until set.
Step 11: Break apart toffee to desired size. Store in airtight container in refrigerator.

Karen LeRose

The Peanut Royale

Serving size 1 piece, serves 16

-This decadent candy celebrates the peanut in three irresistible ways. A rich, creamy caramel studded with roasted peanuts forms the foundation. A luscious salty peanut butter nougat, infused with crunchy pieces of homemade peanut brittle, crowns the foundation. The entire creation is enrobed in gourmet milk chocolate for the perfect balance or sweet, salty, creamy, and crunchy.

Peanut Brittle Nougat Ingredients:

½ cup **smooth peanut butter**
½ cup **homemade peanut brittle**, crushed into small pieces
½ tsp salt
10 tbsp granulated sugar, divided
6 tbsp water, divided
2 egg whites

Caramel Nut Filling Ingredients:

2 cups handmade caramel, melted
3 tbsp heavy cream
1 cup **crushed peanuts**, roasted and lightly salted

Chocolate Coating Ingredients:

2 cups gourmet milk chocolate, tempered

Instructions:

1. **Make the nougat.** In a large bowl, mix peanut butter, peanut brittle, and salt. Set aside. In a small saucepan, measure out 4 tbsp sugar and 1½ tbsp water. Place on low heat. In a medium saucepan, measure out 6 tbsp sugar and 1½ tbsp water. Bring contents of small saucepan to a boil. In the meantime, beat the egg whited in a stand mixer with the whisk attachment to medium-soft peaks. When the first sugar mixture reaches 239 degrees F, turn up the heat on the medium saucepan. Add the first sugar mixture to the egg whites at low speed. Speed up the mixture to medium-high and boil the second sugar mixture until it reaches 248 degrees F. Turn the mixer to low and add the second sugar mixture. Let the egg whites whip on medium-high and whip until cool. Fold into the peanut butter mixture until well blended. Transfer to an 8x8 baking dish that is lined with parchment paper. Smooth out and place in the refrigerator for 4 hours to set.
2. **Make the filling.** In a large bowl, on low heat, melt the caramels and the cream in the microwave. Stir every 30 seconds. Add the peanuts and mix to fully combine. Spread evenly over the chilled nougat. Return to the fridge for an hour.
3. **Prepare the chocolate coating.** Melt and temper the chocolate in a double boiler on the stove on medium heat.
4. **Assemble the candy.** Remove the 8x8 pan from the fridge and flip the contents out onto a cutting board. Cut into pieces in your desired shape (circles, squares or rectangles). Dip each piece into the melted chocolate with a fork, then remove it and tap it so the excess chocolate drizzles off. Place on a sheet pan lined with parchment paper. Do this with the rest of the pieces. Place in the fridge so the chocolate can set, about 30 minutes. Decorate with luster dusted chocolate shards (optional).
5. **Store** in an airtight container in the refrigerator.

Kristina Harris

Salted Peanut Squares

Yields: 4 dozen (1-1/2") squares

4 cups salted cocktail peanuts
½ cup butter
1 (10 ½ ounce) package mini marshmallows
1 (14 ounce) can sweetened condensed milk
1 (10 ounce) package peanut butter chips
¾ cup creamy peanut butter

1. Line a 13"x 9" baking pan with foil. Spray with cooking spray. Cover evenly with half of the peanuts; set aside.
2. In a large saucepan, melt butter with marshmallows over low heat, stirring occasionally. Add sweetened condensed milk, peanut butter chips, and peanut butter. Stir constantly until smooth. Quickly pour over peanut layer in baking pan. Sprinkle remaining peanuts on top.
3. Chill until firm. Cut into 1-1/2" squares.
4. Store candy in refrigerator.

Timothy Brown

Buddy's Nutty, Chewy, Crunch Delights

The recipe include two separate elements
1) Chewy
2) Crunchy

Chewy:

1/3 Cup- Corn Syrup
1/3 Cup - Sugar (White granulated)
1/2 Cup - Peanut Butter (Creamy or Chunky)

1) Combine Corn Syrup and Granulated Sugar in a saucepan.
2) Cook the mixture over medium heat, stirring.
3) When the sugar dissolves and the mixture begins to boil, monitor the mixture using cooking thermometer until it reaches 220 degrees F.
4) Quickly stir in 1/2 cup Peanut Butter.
5) Immediately pour mixture into a 13 inch by 9 inch pyrex casserole dish lined with parchment paper.
6) Gently Spread using a spatular until the mixture is evenly distributed across the entire bottom of the dish.
7) Transfer to a refrigerator for at least 15 minutes while the "Crunchy" portion is prepared.

Crunchy (classic toffee):
1 Cup (2 Sticks) butter
1 Cup Granulated Sugar
3 Tablespoons water
1 teaspoon light corn syrup
3/4 cup medium chopped salted peanuts

1) Melt the butter in a saucepan.
2) Add the sugar water and corn syrup.
3) Cook the mixture over medium heat, stirring.
4) When the sugar dissolves and the mixture begins to boil, raise the heat and bring mixture to 290 degrees F on a cooking thermometer. (This is the soft crack stage.) It will be light brown in color.
5) Quickly stir in 3/4 cup chopped peanuts.
6) Immediately pour mixture over previously cooled chewy mixture.
7) Allow to cool for 10 minutes at which time score the crunchy layer with a sharp knife to create individual candy squares.
8) When the crunchy layer has completely hardened, slide the parchment paper and cooled candy mixture to a flat surface a break into square.

Plate and enjoy.

Marten Spena

Crunchy Caramel Peanut Butter Cups

(adapted from Favorite Family Recipes-Reese's cups)

Ingredients

12 oz. Semi-sweet chocolate chips, divided (for the chocolate coating)
4 T. Butter, divided (for the chocolate coating)
¾ c. Graham crackers, crushed
1 c. Powdered sugar
9 oz. Peanut butter (creamy or crunchy)
½ c. Caramel sauce
½ c. Salted peanuts, finely chopped
6 T. Butter (for the peanut butter filling)

Instructions

1. Place cupcake liners in a muffin tin. In a microwave-safe bowl, combine 6 oz. chocolate chips with 2 tablespoons of butter. Microwave in 15-second intervals, stirring after each interval, until smooth.
2. Using a small pastry brush, coat the bottom and about 1/3 of the way up the sides of each cupcake liner with melted chocolate. Refrigerate for about 5 minutes or until firm.
3. In a medium bowl, stir together graham cracker crumbs and powdered sugar.
4. In a separate microwave-safe bowl, combine the peanut butter and 6 tablespoons of butter. Microwave in 15-second intervals, stirring between each interval until melted and combined.
5. Pour melted peanut butter mixture over the graham cracker mixture and mix well to combine.
6. Press approximately 1 tablespoon of peanut butter filling into each chocolate cup. Flatten the tops to keep the filling below the chocolate sides.
7. Drizzle caramel sauce across the top of the peanut butter filling, then add chopped peanuts.
8. Add the remaining chocolate chips and butter to the bowl containing the melted chocolate. Microwave in 15-second intervals, stirring frequently, until smooth.
9. Carefully spoon the melted chocolate over the cup until the filling is completely covered. Gently tap the pan on the counter to smooth the tops.
10. Refrigerate for about 20 minutes, or until the chocolate is firm and no longer shiny. Remove the cups from the liner and serve, or transfer them to an airtight container for storage.

Ronda Spena

"Zero Regrets Bites"

(Not Zero Sugar, but Zero Regrets)

Ingredients for nougat:

1 c. Powdered sugar
1 7 oz. jar marshmallow fluff
½ t. vanilla extract
1/3 c. Crunchy peanut butter
3 T. Almond flour
½ t. Almond extract
½ c. Chopped cocktail peanuts

Instructions for nougat:

1. Line 8"x8" baking dish with wax paper or parchment letting paper come up the sides and hang off for easy removal.
2. Combine all nougat ingredients in large mixing bowl and stir and well mixed. Mixture will be very thick.
3. Pour nougat into prepared pan. Wet your fingers and press the nougat out as evenly as possible in the pan.

Ingredients for caramel layer:

11 oz. bag Caramel bits
2 T. Heavy whipping cream

Instructions for caramel layer:

1. Place caramel bits and cream in microwave safe bowl and heat on high for 2 minutes making sure to stir every 30 seconds.
2. After caramel is melted, pour on top of nougat layer and spread evenly.
3. Place pan in freezer for 30 minutes.
4. After 30 minutes, remove from freezer and cut into bite-sized pieces.

Ingredients for white chocolate fudge coating:

1 bag of white chocolate chips
1 tub of white frosting
1 T. butter

Instructions for white chocolate fudge coating:

1. Place all ingredients for coating in a microwave-safe bowl and microwave for 2 minutes making sure to stir every 30 seconds.
2. After chocolate coating is thoroughly melted, place Zero bites on a fork and dip into the coating. Let the extra drip off before placing on a parchment-lined cookie sheet to set-up.
3. Set pan in refrigerator to set up for about 15 minutes. Enjoy!

Heidi Lin

Take 5 at the Fair

Sweet-and-salty magic wrapped up in one irresistible little bite. This homemade candy bar includes five ingredients such as chocolate, peanut butter filling, chopped salted peanuts, crushed pretzels and a touch of caramel.

Makes 21 1-inch Bon Bons

- 6 ounces high-quality dark chocolate, chopped and divided
- ½ cup peanut butter
- 4 Tablespoons butter
- ⅓ cup powdered sugar
- ¼ teaspoon salt
- ¼ cup chopped salted/roasted peanuts
- ¼ cup small bite-sized pretzels (such as Snyder's Snaps), chopped or crushed
- ¼ cup salted caramel (recipe below) or store-bought
- Polycarbonate 1-inch square bon bon mold
- Digital kitchen scale and candy thermometer
- Large bench scraper or offset spatula
- Piping bags

Make the peanut butter filling by stirring the peanut butter and butter together until smooth and creamy. Add the powdered sugar and salt, then stir until completely combined. Place the filling into a piping bag and set aside until ready to use.

Prepare the salted caramel according to the recipe below. Once it has cooled and thickened but remains pourable, transfer it to a piping bag and set aside until ready to use.

Prep and polish your chocolate mold by buffing each cavity of your square mold with a dry microfiber cloth or cotton ball. This makes the chocolates extra shiny!

Start the chocolate tempering process by first chopping your chocolate finely. Slowly melt 4 ounces of the chocolate in the microwave using 30-second bursts at 50% power until it reaches 115°F. Stir in the remaining 2 ounces of chopped chocolate, until the mixture is completely smooth and drops to a working temperature between 88°F–90°F.

Pour your tempered chocolate smoothly over the top of the mold, ensuring every square cavity is filled completely to the brim. Tap the sides of the mold firmly with your bench

scraper handle to force any trapped air bubbles to the surface. Invert the mold completely over a sheet of parchment paper (or your melting bowl) and shake gently to allow the excess chocolate to run out, leaving a thin, even shell coating the walls.

While holding the mold upside down at a 45-degree angle, use your bench scraper to cleanly scrape across the face of the mold. Creating clean edges now ensures your finished bon bons won't have jagged lips later. Set the mold right-side up at cool room temperature for 15–20 minutes until completely set.

Once the chocolate shells are set, pipe the peanut butter filling into the bottom of each cavity until it fills roughly ⅓ to ½ of the space. Drop pieces of your crushed peanuts and pretzels into the cavities, gently pressing them down into the peanut butter filling. Pipe a very thin layer of fluid caramel on top of the peanut-pretzel mixture. **Crucial:** Leave a 1/16-inch (1.5mm) gap at the very top of each cavity so the chocolates can be sealed. If you overfill, your bon bons will leak, preventing a clean bottom seal. Set aside to firm up for about 10 minutes.

Ensure your remaining chocolate is still in temper (holding between 88°F–90°F). Rewarm it gently over a warm water bath for a few seconds if it has cooled too much. Pipe or ladle a layer of tempered chocolate directly across the top of the filled mold. Take your bench scraper, hold it at a sharp angle, and scrape fluidly across the face of the mold in one clean motion to shear away all excess chocolate. Each square should look cleanly sealed.

Place the mold flat into the refrigerator for 30 minutes. As tempered chocolate sets, it shrinks; you will visually see the chocolate detach slightly from the plastic walls, and the bottom of the mold will look slightly cloudy where air gaps form.

Place a clean piece of parchment paper flat on your counter. Invert the mold and give it a firm, flat tap against the counter surface. If tempered and set properly, the chocolates will fall right out. If a few stubborn squares remain stuck, return the mold to the refrigerator for an additional 5–10 minutes to allow further shrinkage.

For the absolute best texture and snap, enjoy these chocolates within 5–7 days. They will remain safely preserved for up to three weeks when stored in an airtight container in a cool, dark room-temperature location.

Salted Caramel Sauce

Yield: About 2 cups

Ingredients

- 1¾ cups granulated sugar
- ½ cup water
- ¼ cup light corn syrup
- 1 cup heavy whipping cream
- 1 tsp vanilla extract
- 1 tsp salt

Instructions

5. In a large, heavy-bottomed saucepan, combine the sugar, water, and corn syrup. Heat over medium-high until the sugar dissolves.
6. Continue cooking without stirring until the mixture turns a deep amber color. Watch closely, as caramel can burn quickly.
7. Remove the pan from the heat. Carefully and slowly whisk in the heavy cream; the caramel will bubble vigorously.
8. Stir in the vanilla and salt until smooth. If the caramel hardens when you add the cream, return the pan to low heat and stir until it dissolves. Let the sauce cool before using. It will thicken as it cools.

Virginia Kase

The Golden Hive

Dark Chocolate Honey Peanut Carmel Bonbons with Roasted Peanuts and Flaky Sea Salt

Servings: 12-24 depending on mold size

Serving Size: 1 Bonbon

Tempered Dark Chocolate Shell Ingredients:

16 oz (70%) dark chocolate, finely chopped

Optional:1/2 tsp cocoa butter for thinning if chocolate needs it.

Honey-Peanut Caramel Filling Ingredients:

½ cup creamy peanut butter

1/3 cup of heavy cream + 1 tablespoon (warm)

½ cup granulated sugar

4 tablespoons of unsalted butter (½ stick)

2 tablespoons + 2 teaspoons of honey

1 tablespoon + 1 teaspoon of water

½ teaspoon of vanilla extract

¼ teaspoon fine sea salt

Roasted Peanut Layer Ingredients

1/3 cup of roasted, salted peanuts

Directions

Making the tempered dark chocolate shell

1) Make sure your polycarbonate mold is completely clean, dry and polished.

2) Temper the chocolate using your preferred tempering method.

3)Fill each cavity completely with tempered chocolate.

4) Tap the mold firmly against the counter to release air bubbles.

5) Turn the mold upside down over the chocolate bowl and let excess drain out.

Scrape the surface clean with the bench scraper.

7) Turn the mold upside down on a rack or between two supports so the shells can set.

8) Allow the shells to crystallize until firm.

Filling

1) Place the sugar, honey, and water in a small saucepan on the stove top.

2) Cook over medium heat without stirring, occasionally swirling the pan.

3) Continue cooking until the caramel reaches a deep golden amber color.

4) Remove from heat.

5) Carefully whisk in butter.

6) Slowly add the warm cream while whisking. It will bubble vigorously. This is normal.

7) Stir in the vanilla and salt.

8) Add the peanut butter and whisk until completely smooth.

9) Transfer to a bowl and allow the filling to cool until warm and pipeable, not hot. The consistency you are looking for: it should flow from a piping bag but be thick enough that it doesn't run all over the inside of the shell.

Roasted Peanut Layer

You want pieces small enough to fit comfortably inside the bonbon, don't use large chunks because they can interfere with closing the shells.

Fill the Bonbons

1) Once your chocolate shells are set, put the honey caramel filling in the piping bag.

2) Pipe a small amount into each cavity.

3) Leave approximately 1/8-1/4 inch space at the top for closing chocolate.

4) Add 2-4 tiny pieces of roasted peanut.

5) Add one very tiny flake of sea salt.

6) Don't overfill. The filling should stop below the rim of the chocolate shell. you need enough room for a solid chocolate seal.

7) Cap the Bonbons. Re-temper or maintain your remaining chocolate in temper.

8) Pipe/spoon chocolate over each cavity until the filling is completely covered.

9) Scrape down the mold firmly with your bench scraper to remove excess chocolate and create a perfect flat bottom. Allow Bonbons to crystalize completely. Turm the mold over and give it a little tap. They should release cleanly.

Decorating your Bonbons

1) Arrange three gentle arcs following the curve of the Bonbon.

2) Or you can pipe zigzag lines across the top.

3) Add one roasted peanut to the top.

4)Sprinkle a few pieces of sea salt on the top.

5) Or you can use gold flakes on top.

Bonbons are recommended to be stored in airtight containers in a cool, dark place. For best quality, enjoy within 2-3 weeks.