



**Yummy** easy-to-follow candy recipes for kids to whip up and enjoy nibble by nibble! These delicious and cute treats are perfect for children's parties, holiday parties, packaging up for friends, or simply enjoying at home.

\$14.99 U.S.  
Ages 6 and Up  
Children's Cookbook

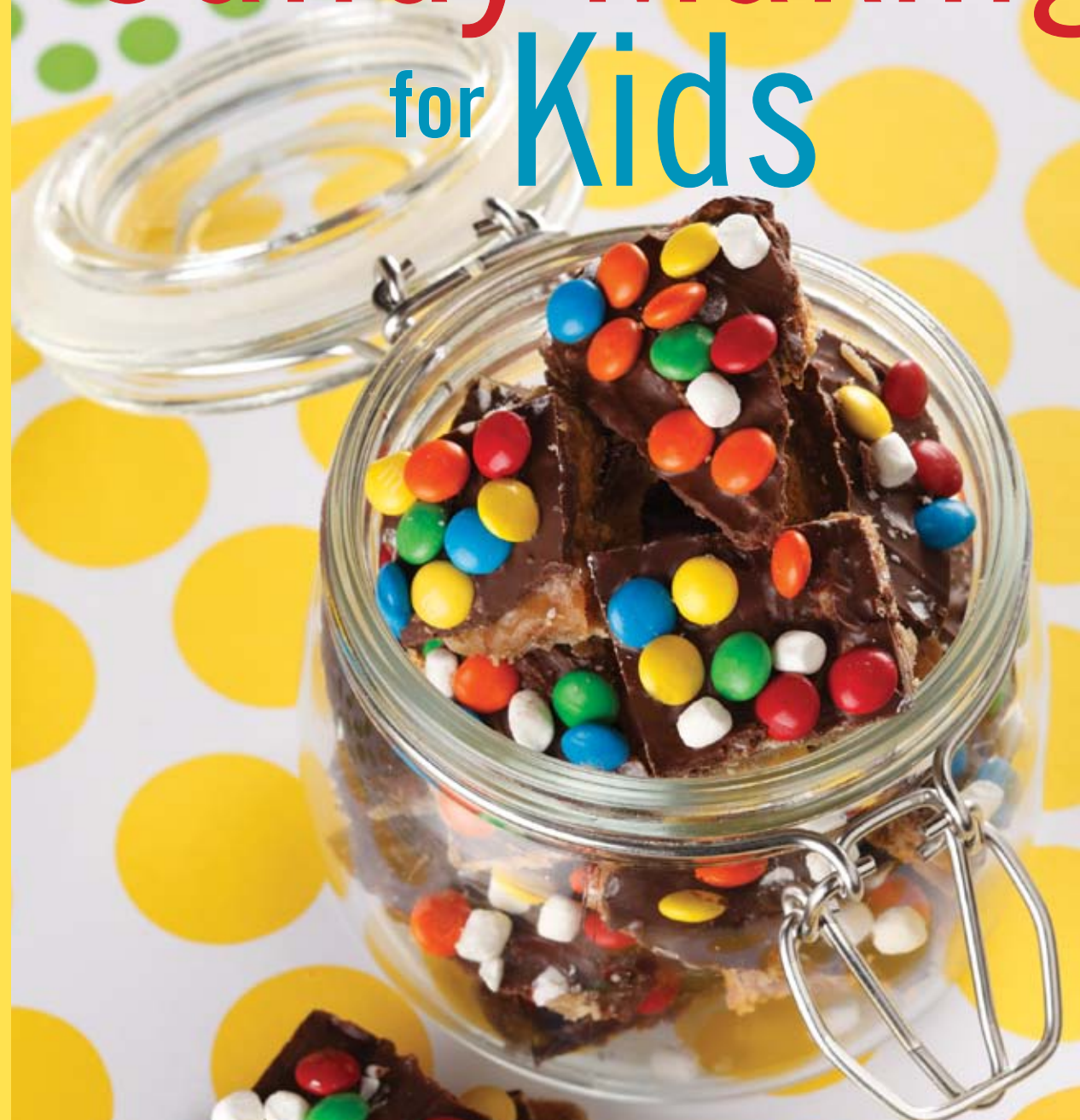


Candy Making for Kids

Whitmore



# Candy Making for Kids



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Photographs by Zac Williams

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# Peppermint Patties Yields 48 patties

1 (16-ounce) box powdered sugar

¼ cup pasteurized egg whites

½ teaspoon salt

⅛ teaspoon lemon extract

½ teaspoon peppermint extract

1 drop liquid red food coloring

Beat powdered sugar and egg whites until dough forms. Add salt, lemon extract, peppermint extract, and food coloring. Knead dough until soft and smooth. If dough is too dry, add ½ teaspoon of water until smooth. Form 1-inch balls and lay on wax or parchment paper dusted with powdered sugar. Dip fork in powdered sugar, shake off any extra, and flatten ball with fork. Let air dry for 1 hour.

**Sweet Tip:** Instead of creating balls with dough, roll out dough with rolling pin and cut out peppermint patties using small shaped cookie cutters. Or try jazzing it up by dipping dried peppermint patties in white or milk chocolate and sprinkle with crushed peppermint, sprinkles, etc.

# Bird Nests

**Yields 16 bird nests**



- 1 tablespoon vegetable oil
- 1 (11-ounce) package butterscotch chips (or peanut butter chips)
- ½ teaspoon salt
- 1 cup peanuts
- 1 large can (2 cups) chow mein noodles

Combine vegetable oil, butterscotch chips, and salt in a microwaveable bowl. Melt at 30-second intervals until smooth. Combine nuts and noodles in medium bowl. Pour melted butterscotch over nuts and noodles and stir well to coat. Spray hands with nonstick cooking spray to make it easier to mold nests from the mixture. Working quickly, form 2-inch nests while the mixture is still warm and lay on a cooking sheet lined with parchment or wax paper. Allow to cool and peel off paper.