

## **(4001) 100CT PEANUT CARAMEL APPLE 11oz**

<b>Ingredients</b>	<b>Amount</b>
(4010) Caramel Apple	1 CARAMEL APPLE
(803) Chopped Peanuts	1 OZ

### **Instructions**

#### Peanut Caramel Apple

1. Prepare necessary amount of apples to meet the desired production level. To prepare apple remove sticker and stem. Wash and dry apple, insert wooden stick into apple from the stem side. Set aside to be used same day as caramel production.
2. Prepare sheet pans with sheet pan liner and spray with pan spray.
3. Using a large bowl, fill bowl two thirds full with nuts and set aside.
4. Produce per recipe 44800 Caramel Made In Store
5. With gloved hands, holding on to stick, dip apple into liquid caramel and carefully shake off excess. Place apple in center of nut pile. Gently pack the bottom 3/4 of the apple in nuts, leaving the top 1/4 showing caramel without nuts. Sometimes it is necessary to press and place nuts to obtain a uniform look of product.
6. Set aside to cool.

INGREDIENTS: Apples, roasted salted peanuts (peanuts, peanut and/or cottonseed and/or soybean oil, salt), corn syrup solids, water, granulated sugar, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), cream powder (cream, lecithin, tocopherols), butter (cream, salt), partially hydrogenated vegetable oil (cottonseed, soybean), salt, vanillin. CONTAINS MILK, PEANUT, SOY. FACILITY PROCESSES TREE NUTS.

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## **(4002) 100CT CASHEW CARAMEL APPLE 12.25oz**

<b>Ingredients</b>	<b>Amount</b>
(4010) Caramel Apple	1 CARAMEL APPLE
(750) Roasted Jumbo Cashews	3 1/4 OZ CASHEWS

### **Instructions**

1. Prepare necessary amount of apples to meet desired production level. To prepare apple, remove sticker and stem. Wash and dry apple, insert wooden stick into apple's stem side. Set aside to be used same day as caramel production.
2. Prepare sheet pans with sheet pan liner and spray with pan spray.
3. Chop into large pieces, a small sampling of cashews, necessary to meet desired yield for this production item. Add to these the cashew piece that are found in the bottom of the cashew bag.

Keep in mind you can always chop more so be conservative in preparing your large chopped cashews.

4. Place nuts in a bowl and set aside.
5. Produce per recipe 44800 Caramel Made In Store.
6. With gloved hands, holding on to stick, dip apple into liquid caramel and carefully shake off excess. Place apple in center of nut pile. Gently pack the bottom 3/4 of the apple in nuts, leave the top 1/4 showing without nuts. Sometimes it is necessary to press and place nuts.
7. Set aside to cool.

TIP: This is a great way to use the broken and "bottom of the bag" cashews.

INGREDIENTS: Apples, roasted cashews (cashews, partially hydrogenated vegetable oil (cottonseed, soybean), salt), corn syrup solids, water, granulated sugar, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), cream powder (cream, lecithin, tocopherols), butter (cream, salt), partially hydrogenated vegetable oil (cottonseed, soybean), Salt, vanillin - an artificial flavor. CONTAINS CASHEW, MILK, SOY. FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.

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## **(4010) 100CT CARAMEL APPLE 9oz**

<b>Ingredients</b>	<b>Amount</b>
(44801) 100ct Granny Smith Apple 5 1/2oz	1
(44800) Made In Store Caramel	3.5oz
(2020) Caramel Apple Sticks Cs1000	1

## **Instructions**

### Caramel Apple

1. Prepare necessary amount of apples to meet desired production level. To prepare apple remove sticker and stem. Wash and dry apple, insert wooden stick into apple from the stem side. Set aside to be used same day as caramel production.
2. Prepare sheet pans with sheet pan liner and spray with pan spray.
3. Produce per recipe 44800 Caramel Made In Store
4. Dip apple into liquid caramel and carefully shake off excess.
5. Set aside to cool on prepared sheet pan liner.

INGREDIENTS: Apples, corn syrup solids, water, granulated sugar, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), cream powder (cream, lecithin, tocopherols), butter (cream, salt), partially hydrogenated vegetable oil (cottonseed, soybean), salt, vanillin - an artificial flavor. CONTAINS MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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# **(4011) 100CT PECAN CARAMEL APPLE 11oz**

<b>Ingredients</b>	<b>Amount</b>
(4010) Caramel Apple	1 CARAMEL APPLE
(9105) Raw Med Pecan Pieces	2 OZ

## **Instructions**

### Pecan Caramel Apple

1. Prepare necessary amount of apples to meet the desired production level. To prepare apple remove sticker and stem. Wash and dry apple, insert wooden stick into apple from the stem side. Set aside to be used same day as caramel production.
2. Prepare sheet pans with sheet pan liner and spray with pan spray.
3. Using a large bowl, fill bowl two thirds full with nuts and set aside.
4. Produce per recipe 44800 Caramel Made In Store
5. With gloved hands, holding on to stick, dip apple into liquid caramel and carefully shake off excess. Place apple in center of nut pile. Gently pack the bottom 3/4 of the apple in nuts, leaving the top 1/4 showing caramel without nuts. Sometimes it is necessary to press and place nuts to obtain a uniform look of product.
6. Set aside to cool.

INGREDIENTS: Apples, pecan pieces, corn syrup solids, water, granulated sugar, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), cream powder (cream, lecithin, tocopherols), butter (cream, salt), partially hydrogenated vegetable oil (cottonseed, soybean), salt, vanillin - an artificial flavor. CONTAINS MILK, PECAN, SOY. FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.

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# **(4012) 100CT TURTLE CARAMEL APPLE 12.5oz**

<b>Ingredients</b>	<b>Amount</b>
(4011) 100ct Pecan Caramel Apple 11oz	1 STREAKER APPLE
(9112) Milk Chocolate	1 1/2 OZ

## **Instructions**

### Turtle Caramel Apple

1. Prepare a parchment bag and set aside.
2. Gather enough completely cooled Pecan Caramel Apples (4005 or 4011) to meet the desired production level of this activity.
2. Temper chocolate, once chocolate is in temper fill parchment bag 2/3 full.
3. Taking the Pecan Caramel Apple in one hand and the parchment bag filled with chocolate in the other, stripe apple from bottom to top, rotating the apple evenly around.
4. Set aside to dry.

INGREDIENTS: Apples, pecan pieces, milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), corn syrup solids, water, granulated sugar, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), cream powder (cream, lecithin, tocopherols), butter (cream, salt), partially hydrogenated vegetable oil (cottonseed, soybean), salt, vanillin - an artificial flavor. CONTAINS MILK, PECAN, SOY. FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.

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## **(4013) 100CT DUNKED TURTLE CARAMEL APPLE 17.5oz**

<b>Ingredients</b>	<b>Amount</b>
(4011) 100ct Pecan Caramel Apple 11oz	1 STREAKER APPLE
(9112) Milk Chocolate	4 1/2 OZ
(9104) Pecan Halves	4 PCS

### **Instructions**

#### Dunked Turtle Apple

1. Gather together enough completely cooled Pecan Caramel Apples to meet the desired production level of this activity.
2. Gather and set aside enough perfect individual pecan halves to meet desired production goal. You will need four halves for every apple you plan to produce.
3. Prepare a sheet pan with a pan liner.
4. Temper chocolate, once chocolate is tempered and if using mini temp Hilliard be sure Hilliard is very full.
5. Holding on tightly to apple stick and with gloved hands, dunk apple up to stick and gently shake off excess chocolate.
6. While chocolate is still tacky apply all four pecan halves at the top of the apple like compass points.
7. Set aside to dry.

INGREDIENTS: Apples, milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), pecan pieces, corn syrup solids, water, granulated sugar, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), cream powder (cream, lecithin, tocopherols), butter (cream, salt), partially hydrogenated vegetable oil (cottonseed, soybean), salt, vanillin - an artificial flavor. CONTAINS MILK, PECAN, SOY. FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.

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# **(4014) 100CT MK STRIPED CARAMEL APPLE 10oz**

<b>Ingredients</b>	<b>Amount</b>
(4010) Caramel Apple	1 CARAMEL APPLE
(9112) Milk Chocolate	1 OZ

## **Instructions**

Striped Caramel Apple

1. Prepare a parchment bag and set aside.
2. Gather enough completely cooled Caramel Apples (4004 or 4010) to meet the desired production level of this activity.
2. Temper chocolate, once chocolate is in temper fill parchment bag 2/3 full.
3. Taking the Caramel Apple in one hand and the parchment bag filled with chocolate in the other, stripe apple from bottom to top, rotating the apple evenly around.
4. Set aside to dry.

INGREDIENTS: Apples, milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), corn syrup solids, water, granulated sugar, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), cream powder (cream, lecithin, tocopherols), butter (cream, salt), partially hydrogenated vegetable oil (cottonseed, soybean), salt, vanillin - an artificial flavor. CONTAINS MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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# **(4015) 100CT DK STRIPED CARAMEL APPLE 10oz**

<b>Ingredients</b>	<b>Amount</b>
(4010) Caramel Apple	1 CARAMEL APPLE
(9114) Dark Chocolate	1 OZ DARK STRIPES

## **Instructions**

Striped Caramel Apple

Striped Caramel Apple

1. Prepare a parchment bag and set aside.
2. Gather enough completely cooled Caramel Apples (4004 or 4010) to meet the desired production level of this activity.
2. Temper chocolate, once chocolate is in temper fill parchment bag 2/3 full.
3. Taking the Caramel Apple in one hand and the parchment bag filled with chocolate in the other, stripe apple from bottom to top, rotating the apple evenly around.
4. Set aside to dry.

INGREDIENTS: Apples, semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), corn syrup

solids, water, granulated sugar, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), cream powder (cream, lecithin, tocopherols), butter (cream, salt), partially hydrogenated vegetable oil (cottonseed, soybean), salt, vanillin. CONTAINS MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## **(4020) SPRINKLED DK PRETZEL ROD 1oz**

<b>Ingredients</b>	<b>Amount</b>
(9167) Pretzel Rods 10oz Bag 15 Bg/cs 25 Rods/bg 250 Rods/cs	1 ROD
(9114) Dark Chocolate	3/4 OZ
(9144) Non Pareil Sprinkles	1/4 OZ

### **Instructions**

#### COATED PRETZEL ROD

1. Dip pretzel rod in coating up to within about 1 of the end, shake and scrape off excess coating.
2. Sprinkle as needed.
3. Set aside to cool.

INGREDIENTS: semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), pretzel rod [enriched wheat flour (wheat starch, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid, silicon dioxide [anti-caking agent]), salt, vegetable oil (cottonseed, soybean, corn, canola), corn syrup, sodium bicarbonate, yeast], non-pareils (sugar, corn starch, FD&C artificial colors [red 40, red 3, yellow 5, blue 1, yellow 6], caranauba wax). CONTAINS MILK, SOY, WHEAT. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## **(4021) SPRINKLED MK PRETZEL ROD 1oz**

<b>Ingredients</b>	<b>Amount</b>
(9167) Pretzel Rods 10oz Bag 15 Bg/cs 25 Rods/bg 250 Rods/cs	1 PRETZEL ROD
(9112) Milk Chocolate	3/4 OZ CHOC
(9144) Non Pareil Sprinkles	1/4 OZ SPRINKLES

### **Instructions**

#### COATED PRETZEL ROD

1. Dip pretzel rod in coating up to within about 1 of the end, shake and scrape off excess coating.
2. Sprinkles them as needed.

3. Stripe diagonally using a stripe bottle before the coating begins to harden.

**INGREDIENTS:** milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), pretzel rod [enriched wheat flour (wheat starch, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid, silicon dioxide [anti-caking agent]), salt, vegetable oil (cottonseed, soybean, corn, canola), corn syrup, sodium bicarbonate, yeast], non-pareils (sugar, corn starch, FD&C artificial colors [red 40, red 3, yellow 5, blue 1, yellow 6], caranauba wax). **CONTAINS MILK, SOY, WHEAT. FACILITY PROCESSES PEANUTS AND TREE NUTS.**

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## **(4022) PECAN TURTLE PRETZEL ROD 2.75oz**

<b>Ingredients</b>	<b>Amount</b>
(4024) Pecan Caramel Pretzel Rod 2.5oz	1 PECAN TUTTLE ROD
(9112) Milk Chocolate	1/4 OZ

### **Instructions**

#### **CARAMEL PRETZEL ROD**

1. Evaluate pretzel rods for strength and quality. Gather necessary amount of quality rods to meet desired production level. Set aside to be used during caramel production.
2. Gather nuts in large bowl filling bowl 2/3 full.
3. Prepare sheet pan with sheet pan liner and spray with pan spray.
4. Produce recipe 44800 Caramel Made in Store
5. Glove hands.
6. Dip rod into caramel within approximately on inch from the end, shake and gently scrape off excess caramel.
7. Set caramel dipped rod in mound of nuts and cover pushing slightly on to rod.
8. Remove and set aside to cool.

**INGREDIENTS:** pecan pieces, pretzel rod (enriched wheat flour (wheat starch, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid, silicon dioxide [anti-caking agent]), salt, vegetable oil (cottonseed, soybean, corn, canola), corn syrup, sodium bicarbonate, yeast, milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), corn syrup solids, water, granulated sugar, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), cream powder (cream, lecithin, tocopherols), butter (cream, salt), partially hydrogenated vegetable oil (cottonseed, soybean), salt, vanillin. **CONTAINS MILK, PECAN, SOY, WHEAT. FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.**

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# (4023) MK STRIPED CARAMEL PRETZEL ROD 1oz

Ingredients	Amount
(9167) Pretzel Rods 10oz Bag 15 Bg/cs 25 Rods/bg 250 Rods/cs	1 PRETZEL ROD
(44800) Made In Store Caramel	3/4 OZ
(9112) Milk Chocolate	1/4 OZ

## Instructions

### CARAMEL PRETZEL ROD

1. Evaluate pretzel rods for strength and quality. Gather necessary amount of quality rods to meet desired production level. Set aside to be used during caramel production.
2. Prepare sheet pan with parchment paper and spray with pan spray.
3. Produce recipe 44800 Caramel Made in Store.
4. During caramel dipping step in production and with gloved hands, dip pretzel rod into caramel within approximately on inch from the end. Shake and gently scrape off excess caramel.
5. Set onto sprayed sheet pan liner and allow pretzel rods plenty of time to cool. Overnight is recommended.

### TO STRIPE CARAMEL PRETZEL ROD

1. Make parchment striping bag and set aside.
2. Gather enough plain caramel rods to meet production goals
3. Temper chocolate.
4. Once chocolate is in temper, fill parchment bag ½ full with tempered chocolate and strip pretzel rods diagonally.
5. Set aside to harden.

INGREDIENTS: milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), corn syrup solids, water, granulated sugar, pretzel rod (enriched wheat flour (wheat starch, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid, silicon dioxide [anti-caking agent]), salt, vegetable oil (cottonseed, soybean, corn, canola), corn syrup, sodium bicarbonate, yeast), evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), cream powder (cream, lecithin, tocopherols), butter (cream, salt), partially hydrogenated vegetable oil (cottonseed, soybean), salt, vanillin. CONTAINS MILK, SOY, WHEAT. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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# (4024) PECAN CARAMEL PRETZEL ROD 2.5oz

Ingredients	Amount
(9167) Pretzel Rods 10oz Bag 15 Bg/cs 25 Rods/bg 250 Rods/cs	1 PRETZEL ROD
(44800) Made In Store Caramel	3/4 OZ
(9105) Raw Med Pecan Pieces	1 1/2 OZ



# Instructions

## CARAMEL PRETZEL ROD

1. Dip pretzel rod into caramel within approximately one inch from the end, shake and gently scrape off excess caramel.
2. If nut are required for the recipe:  
For pecans roll the dipped rod in pecan pieces and place on parchment paper.  
For other nuts, place on parchment paper and pack top and sides (not bottom) with nuts, while caramel is hot.
3. Let cool to room temperature.

INGREDIENTS: Pecans, pretzel rod (enriched wheat flour (wheat starch, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid, silicon dioxide [anti-caking agent]), salt, vegetable oil (cottonseed, soybean, corn, canola), corn syrup, sodium bicarbonate, yeast), caramel (corn syrup solids, water, granulated sugar, evaporated milk [milk, dipotassium phosphate, carrageenan, Vitamin D], butter, cream powder (cream, lecithin, tocopherols). Contains less than 2% of the following: silicon dioxide, dipotassium phosphate. CONTAINS MILK, PECAN, SOY, WHEAT. FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.

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## **(4026) SPRINKLED MK CHOC KRISPIE 2.5oz**

<b>Ingredients</b>	<b>Amount</b>
(9947) Rice Krispie Treat	1 KRISPIE SQUARE
(2025) Popsicle Stick	1 STICK
(9112) Milk Chocolate	1 1/2 OZ MILK CHOC
(9144) Non Pareil Sprinkles	1/4 OZ SPRINKLES

# Instructions

## SPRINKLE MILK KRISPIE

1. With gloved hands remove sheet of krispies from foil wrap. Place template in the center of the sheet then score the edges of the krispie sheet using the 30 individual squares guide (black print)(square size proximately 2X2 ½ inches).
2. Remove template and store for future use.
3. Using a straight edge and cutting tool (pizza wheel suggested) cut from scored marks across sheet of krispies. This should result in 30 individual krispie squares.
4. Count out Popsicle sticks checking for any imperfection and discard damaged sticks. To secure stick in krispie squares dip tip of stick in the same chocolate you will be coating the krispie in and insert dipped end of stick into center of thinner end of rectangular krispie. Stick should go through

Krispie until you can just lightly feel stick on opposite end, set aside to dry. If krispie is not staying on stick during dipping consider placing them in the freeze for 10 minutes to firm up.

5. Once stick is secure in krispie dip krispie into tempered chocolate. Gently shake off excess. Draw end opposite stick across side of Hilliard to remove any drips.

6. Apply sprinkles to all sides except the side opposite the stick. Stand on end with stick pointing up to dry.

**INGREDIENTS:** milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), Rice Krispie Treats (toasted rice cereal [rice, sugar, salt, high fructose corn syrup, malt flavoring, niacinimide, reduced iron, riboflavin, folic acid], marshmallow [corn syrup, sugar, gelatin, artificial flavor], fructose, margarine [partially hydrogenated soybean oil, water, natural and artificial butter flavor, diacetyl tartaric acid esters or mono and diglycerides, acetylated monoglycerides, vitamin A palmitate, BHT to preserve quality, vitamin D], corn syrup solids, dextrose, glycerin, salt, niacinimide, pyridoxine hydrochloride (vitamin B6), thiamin hydrochloride (vitamin B1), non-pareils (sugar, corn starch, FD&C artificial colors [red 40, red 3, yellow 5, blue 1, yellow 6], caranaba wax). **CONTAINS MILK, SOY, WHEAT. FACILITY PROCESSES PEANUTS AND TREE NUTS.**

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## **(4029) PECAN CARAMEL KRISPIE 4.25oz**

<b>Ingredients</b>	<b>Amount</b>
(4038) Caramel Krispie	1 CARAMEL KRISPIE
(9105) Raw Med Pecan Pieces	1 1/4 OZ

### **Instructions**

#### **PECAN CARAMEL KRISPIES**

1. With gloved hands remove sheet of krispies from foil wrap. Place template in the center of the sheet then score the edges of the krispie sheet using the 30 individual squares guide (black print)(square size proximately 2X2 ½ inches).

2. Remove template and store for future use.

3. Using a straight edge and cutting tool (pizza wheel suggested) cut from scored marks across sheet of krispies. This should result in 30 individual krispie squares.

4. Count out Popsicle sticks checking for any imperfection and discard damaged sticks. Insert end of stick into center of thinner end of rectangular krispie. Stick should go through Krispie until you can just lightly feel stick on opposite end, place krispies on a parchment lined baking sheet and put in freezer to firm up.

5. Prepare Made in Store Caramel (44800) per recipe.

6. Gather pecan pieces in a large bowl. These pecan pieces will be used as a component of other products during this caramel cook..

7. Retrieve krispies from freezer and with gloved hands dip kripsie into Kilwins caramel. Shake off excess. Immediately place krispie in nuts and pack around krispie square.

8. You may choose to lay this item down flat or stand up. Standing will allow more product to be placed on display tray.

TIP: Store plain stuck krispies in a freezer safe zip lock storage bag for future use. Kept frozen, krispies have a shelf life of approximately 30 days.

INGREDIENTS: pecan pieces, rice cereal treats (toasted rice cereal [rice, sugar, salt, high fructose corn syrup, malt flavoring, niacinimide, reduced iron, riboflavin, folic acid], marshmallow [corn syrup, sugar, gelatin, artificial flavor], fructose, margarine [partially hydrogenated soybean oil, water, natural and artificial butter flavor, diacetyl tartaric acid esters or mono and diglycerides, acetylated monoglycerides, vitamin A palmitate, BHT to preserve quality, vitamin D], corn syrup solids, dextrose, glycerin, salt, niacinimide, pyridoxine hydrochloride (vitamin B6), thiamin hydrochloride (vitamin B1), corn syrup solids, water, granulated sugar, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), cream powder (cream, lecithin, tocopherols), butter (cream, salt), partially hydrogenated vegetable oil (cottonseed, soybean), salt, vanillin. CONTAINS MILK, PECAN, SOY, WHEAT. FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.

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## **(4030) SPRINKLED MK MARSHMALLOW PUFF 1.25 OZ**

<b>Ingredients</b>	<b>Amount</b>
(44805) Kraft® Jet-puffed® Marshmallow 16oz Bag	2 MARSHMALLOWS
(9112) Milk Chocolate	3/4 OZ
(9144) Non Pareil Sprinkles	1/4 OZ SPRINKLES
(2024) 6" Stick For Marsh Puffs 1000	1 STICK

### **Instructions**

#### MARSHMALLOW ON A STICK (2)

1. Assemble 2 jumbo marshmallows together on the end of a 6-inch sucker stick by dipping the stick into white chocolate and sliding the marshmallows on and let harden. This will allow the marshmallow to slide on easier without smashing them.
2. Dip marshmallows in coating making sure to cover the entire marshmallow and shake off the excess.
3. If sprinkles, nuts, etc. are required, apply as needed.
4. If stripes are required, apply vertically with stripe bottle, while rotating marshmallows before the

coating hardens.

INGREDIENTS: milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), marshmallow (corn syrup, sugar, dextrose, modified food starch (from corn), water, gelatin, natural and artificial flavors, tetrasodium pyrophosphate), non-pareils (sugar, corn starch, FD&C artificial colors [red 40, red 3, yellow 5, blue 1, yellow 6], caranauba wax). CONTAINS FISH, MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## **(4031) SPRINKLED DK MARSHMALLOW PUFF 1.25 OZ**

<b>Ingredients</b>	<b>Amount</b>
(44805) Kraft® Jet-puffed® Marshmallow 16oz Bag	2 MARSHMALLOWS
(9114) Dark Chocolate	3/4 OZ
(9144) Non Pareil Sprinkles	1/4 OZ SPRINKLES
(2024) 6" Stick For Marsh Puffs 1000	1 STICK

### **Instructions**

#### MARSHMALLOW ON A STICK (2)

1. Assemble 2 jumbo marshmallows together on the end of a 6-inch sucker stick by dipping the stick into white chocolate and sliding the marshmallows on and let harden. This will allow the marshmallow to slide on easier without smashing them.
2. Dip marshmallows in coating making sure to cover the entire marshmallow and shake off the excess.
3. If sprinkles, nuts, etc. are required, apply as needed.
4. If stripes are required, apply vertically with stripe bottle, while rotating marshmallows before the coating hardens.

INGREDIENTS: semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), marshmallow (corn syrup, sugar, dextrose, modified food starch (from corn), water, gelatin, natural and artificial flavors, tetrasodium pyrophosphate), non-pareils (sugar, corn starch, FD&C artificial colors [red 40, red 3, yellow 5, blue 1, yellow 6], caranauba wax). CONTAINS FISH, MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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# (4032) SPRINKLED WHT MARSHMALLOW PUFF

## 1.25 oz

Ingredients	Amount
(44805) Kraft® Jet-puffed® Marshmallow 16oz Bag	2 MARSHMALLOWS
(2024) 6" Stick For Marsh Puffs 1000	1 STICK
(9118) White Chocolate	3/4 OZ
(9144) Non Pareil Sprinkles	1/4 OZ SPRINKLES

## Instructions

### SPRINKLED WHITE MARSHMALLOW PUFFS

1. Put 2 jumbo marshmallows together on the end of a caramel apple stick.
2. Dip marshmallows into tempered white chocolate making sure to cover entire marshmallows.
3. Sprinkle with appropriate sprinkles.
4. Set aside on sheet pan liner.
5. Let harden.

INGREDIENTS: white chocolate (sugar, cocoa butter, milk, vanillin - an artificial flavor), marshmallow (corn syrup, sugar, dextrose, modified food starch (from corn), water, gelatin, natural and artificial flavors, tetrasodium pyrophosphate), non-pareils (sugar, corn starch, FD&C artificial colors [red 40, red 3, yellow 5, blue 1, yellow 6], caranauba wax). CONTAINS FISH, MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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# (4034) MK STRIPED CARAMEL MARSHMALLOW PUFF 2.5 oz

Ingredients	Amount
(44805) Kraft® Jet-puffed® Marshmallow 16oz Bag	2 MARSHMALLOWS
(2024) 6" Stick For Marsh Puffs 1000	1 STICK
(44800) Made In Store Caramel	1 1/2 OZ
(9112) Milk Chocolate	1/4 OZ

## Instructions

### MILK STRIPED CARAMEL MARSHMALLOW PUFFS

1. Gather necessary amount of quality marshmallow and sticks to meet desired production level.

2. With gloved hands put two marshmallows together on the end of a stick and Set aside in freezer for at least one hour, to be used during caramel production.
3. Prepare sheet pan with parchment paper and spray with pan spray.
4. Produce recipe 44800 Caramel Made in Store.
5. During caramel dipping step and with gloved hands, dip marshmallow puff completely in caramel. Coating entirely the puff, up to the stick. Shake and gently scrape off excess caramel.
6. Set onto sprayed sheet pan liner and allow marshmallow puffs plenty of time to cool. Overnight is recommended.

#### TO STRIPE CARAMEL MARSHMALLOW PUFF

1. Make parchment striping bag and set aside.
2. Gather enough plain caramel puffs to meet production goals
3. Temper chocolate.
4. Once chocolate is in temper, fill parchment bag ½ full with tempered chocolate and strip marshmallows diagonally.
5. Set aside to harden.

INGREDIENTS: marshmallow (corn syrup, sugar, dextrose, modified food starch (from corn), water, gelatin, natural and artificial flavors, tetrasodium pyrophosphate), corn syrup solids, water, granulated sugar, milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), cream powder (cream, lecithin, tocopherols), butter (cream, salt), salt, vanillin.  
CONTAINS FISH, MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## **(4035) PECAN TURTLE MARSHMALLOW PUFF 3oz**

<b>Ingredients</b>	<b>Amount</b>
(4225) Pecan Caramel Marsh Puff 2.75 Oz	1 MARSH PUFF
(9112) Milk Chocolate	1/4 OZ

### **Instructions**

1. Gather necessary amount of completely cooled 4225 Pecan Caramel Marshmallow Puffs to meet desired production level.
2. Temper chocolate.
3. Prepare parchment bag for striping. Prepare sheet pan with sheet pan liner.
4. Fill parchment bag with tempered chocolate and stripe puff diagonally.
5. Set aside to harden.

INGREDIENTS: pecan pieces, marshmallow (corn syrup, sugar, dextrose, modified food starch (from corn), water, gelatin, natural and artificial flavors, tetrasodium pyrophosphate), corn syrup solids, milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), water, granulated sugar, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), cream powder (cream, lecithin, tocopherols), butter (cream, salt), partially

hydrogenated vegetable oil (cottonseed, soybean), salt, vanillin. CONTAINS MILK, PECAN, SOY. FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.

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## **(4038) CARAMEL KRISPIE 3oz**

<b>Ingredients</b>	<b>Amount</b>
(9947) Rice Krispie Treat	1oz SQUARE
(44800) Made In Store Caramel	2 OZ
(2025) Popsicle Stick	1 STICK

### **Instructions**

#### CARAMEL KRISPIE

1. With gloved hands remove sheet of krispies from foil wrap. Place template in the center of the sheet then score the edges of the krispie sheet using the 30 individual squares guide (black print)(square size proximately 2X2 ½ inches).
2. Remove template and store for future use.
3. Using a straight edge and cutting tool (pizza wheel suggested) cut from scored marks across sheet of krispies. This should result in 30 individual krispie squares.
4. Count out Popsicle sticks checking for any imperfection and discard damaged sticks. Insert end of stick into center of thinner end of rectangular krispie. Stick should go through Krispie until you can just lightly feel stick on opposite end, place krispies on a parchment lined baking sheet and put in freezer to firm up.
5. Prepare Made in Store Caramel (44800) per recipe.
6. Place parchment pan sheet liner on sheet pan and spray with pan spray.
7. Retrieve krispies from freezer and with gloved hands dip kripsie into Kilwins caramel. Shake off excess.
8. You may choose to lay this item down flat or stand up. Standing will allow more product to be placed on display tray. Standing may be difficult.

TIP: Store plain stuck krispies in a freezer safe zip lock storage bag for future use. Kept frozen, krispies have a shelf life of approximately 30 days.

INGREDIENTS: rice cereal treats (toasted rice cereal [rice, sugar, salt, high fructose corn syrup, malt flavoring, niacinimide, reduced iron, riboflavin, folic acid], marshmallow [corn syrup, sugar, gelatin, artificial flavor], fructose, margarine [partially hydrogenated soybean oil, water, natural and artificial butter flavor, diacetyl tartaric acid esters or mono and diglycerides, acetylated monoglycerides, vitamin A palmitate, BHT to preserve quality, vitamin D], corn syrup solids,

dextrose, glycerin, salt, niacinimide, pyridoxine hydrochloride (vitamin B6), thiamin hydrochloride (vitamin B1). , corn syrup solids, water, sugar, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), cream powder (cream, lecithin, tocopherols), butter (cream, salt), salt, vanillin - an artificial flavor. CONTAINS MILK, SOY, WHEAT. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## **(4039) MK STRIPED MK CHOC KRISPIE 3.25oz**

<b>Ingredients</b>	<b>Amount</b>
(9947) Rice Krispie Treat	1 SQUARE
(9112) Milk Chocolate	1 1/2 OZ
(2025) Popsicle Stick	1 STICK
(9112) Milk Chocolate	1/2 OZ STRIPES

### **Instructions**

#### DIPPED STRIPED KRISPIES

1. With gloved hands remove sheet of krispies from foil wrap. Place template in the center of the sheet then score the edges of the krispie sheet using the 30 individual squares guide (black print)(square size proximately 2X2 ½ inches).
2. Remove template and store for future use.
3. Using a straight edge and cutting tool (pizza wheel suggested) cut from scored marks across sheet of krispies. This should result in 30 individual krispie squares.
4. Count out Popsicle sticks checking for any imperfection and discard damaged sticks. To secure stick in krispie squares dip tip of stick in the same chocolate you will be coating the krispie in and insert dipped end of stick into center of thinner end of rectangular krispie. Stick should go through Krispie until you can just lightly feel stick on opposite end, set aside to dry. If krispie is not staying on stick during dipping consider placing them in the freeze for 10 minutes to firm up.
5. Once stick is secure in krispie dip krispie into tempered chocolate. Gently shake off excess. Draw end opposite stick across side of Hilliard to remove any drips.
6. Once coating is dull but still wet stripe krispie diagonally on two large sides using the pastry bag technique. Stand on end with stick pointing up to dry.

INGREDIENTS: milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), Rice Krispie Treats (toasted rice cereal [rice, sugar, salt, high fructose corn syrup, malt flavoring, niacinimide, reduced iron, riboflavin, folic acid], marshmallow [corn syrup, sugar, gelatin, artificial flavor], fructose, margarine [partially hydrogenated soybean oil, water, natural and artificial butter flavor, diacetyl tartaric acid esters or mono and diglycerides, acetylated monoglycerides, vitamin A palmitate, BHT to preserve quality, vitamin D], corn syrup solids, dextrose, glycerin, salt, niacinimide, pyridoxine hydrochloride (vitamin B6), thiamin hydrochloride (vitamin B1). CONTAINS MILK, SOY, WHEAT. FACILITY PROCESSES PEANUTS AND TREE NUTS.



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## **(4040) DK STRIPED DK CHOC KRISPIE 3.25oz**

<b>Ingredients</b>	<b>Amount</b>
(9947) Rice Krispie Treat	1 SQUARE
(9114) Dark Chocolate	1 1/2 OZ
(2025) Popsicle Stick	1 STICK
(9114) Dark Chocolate	1 OZ STRIPES

### **Instructions**

#### **DIPPED STRIPED KRISPIES**

1. With gloved hands remove sheet of krispies from foil wrap. Place template in the center of the sheet then score the edges of the krispie sheet using the 30 individual squares guide (black print)(square size proximately 2X2 ½ inches).
2. Remove template and store for future use.
3. Using a straight edge and cutting tool (pizza wheel suggested) cut from scored marks across sheet of krispies. This should result in 30 individual krispie squares.
4. Count out Popsicle sticks checking for any imperfection and discard damaged sticks. To secure stick in krispie squares dip tip of stick in the same chocolate you will be coating the krispie in and insert dipped end of stick into center of thinner end of rectangular krispie. Stick should go through Krispie until you can just lightly feel stick on opposite end, set aside to dry. If krispie is not staying on stick during dipping consider placing them in the freeze for 10 minutes to firm up.
5. Once stick is secure in krispie dip krispie into tempered chocolate. Gently shake off excess. Draw end opposite stick across side of Hilliard to remove any drips.
6. Once coating is dull but still wet stripe krispie diagonally on two large sides using the pastry bag technique. Stand on end with stick pointing up to dry.

**INGREDIENTS:** semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), Rice Krispies Treats (toasted rice cereal [rice, sugar, salt, high fructose corn syrup, malt flavoring, niacinimide, reduced iron, riboflavin, folic acid), marshmallow (corn syrup, sugar, gelatin, artificial flavor), fructose, margarine (partially hydrogenated soybean oil, water, natural and artificial butter flavor, diacetyl tartaric acid esters of mono and di-glycerides, vitamin A palmitate, BHT to preserve quality, vitamin D), corn syrup solids, dextrose, glycerin, salt, niacinimide, pyridoxine hydrochloride (B6) thiamin hydrochloride (B1). **CONTAINS MILK, SOY, WHEAT FACILITY PROCESSES PEANUTS AND TREE NUTS.**

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# (4041) WHT STRIPED WHT CHOC KRISPIE 2.5oz

<b>Ingredients</b>	<b>Amount</b>
(9947) Rice Krispie Treat	1 SQUARE
(9118) White Chocolate	1 1/4 OZ
(2025) Popsicle Stick	1 STICK
(9118) White Chocolate	1/4 OZ STRIPES

## Instructions

### DIPPED STRIPED KRISPIES

1. With gloved hands remove sheet of krispies from foil wrap. Place template in the center of the sheet then score the edges of the krispie sheet using the 30 individual squares guide (black print)(square size proximately 2X2 ½ inches).
2. Remove template and store for future use.
3. Using a straight edge and cutting tool (pizza wheel suggested) cut from scored marks across sheet of krispies. This should result in 30 individual krispie squares.
4. Count out Popsicle sticks checking for any imperfection and discard damaged sticks. To secure stick in krispie squares dip tip of stick in the same chocolate you will be coating the krispie in and insert dipped end of stick into center of thinner end of rectangular krispie. Stick should go through Krispie until you can just lightly feel stick on opposite end, set aside to dry. If krispie is not staying on stick during dipping consider placing them in the freeze for 10 minutes to firm up.
5. Once stick is secure in krispie dip krispie into tempered chocolate. Gently shake off excess. Draw end opposite stick across side of Hilliard to remove any drips.
6. Once coating is dull but still wet stripe krispie diagonally on two large sides using the pastry bag technique. Stand on end with stick pointing up to dry.

INGREDIENTS: white chocolate (sugar, cocoa butter, milk, vanillin - an artificial flavor), Rice Krispie Treats (toasted rice cereal [rice, sugar, salt, high fructose corn syrup, malt flavoring, niacinimide, reduced iron, riboflavin, folic acid], marshmallow [corn syrup, sugar, gelatin, artificial flavor], fructose, margarine [partially hydrogenated soybean oil, water, natural and artificial butter flavor, diacetyl tartaric acid esters or mono and diglycerides, acetylated monoglycerides, vitamin A palmitate, BHT to preserve quality, vitamin D], corn syrup solids, dextrose, glycerin, salt, niacinimide, pyridoxine hydrochloride (vitamin B6), thiamin hydrochloride (vitamin B1). CONTAINS MILK, SOY, WHEAT. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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# (4042) MK STRIPED CARAMEL KRISPIE 3.25oz

<b>Ingredients</b>	<b>Amount</b>
(4038) Caramel Krispie	1 CARAMEL

## KRISPIE

(9112) Milk Chocolate

1/2 OZ

### Instructions

#### DIPPED STRIPED KRISPIES

1. Gather together enough completely cooled Caramel Krispies (4038) to meet the desired production level of this activity.
2. Prepare a sheet pan with a pan liner and a parchment striping bag.
3. Temper chocolate.
4. Fill parchment bag with tempered chocolate and stripe Krispie diagonally.
5. Set aside to dry.

**INGREDIENTS:** Rice Krispie Treats (toasted rice cereal [rice, sugar, salt, high fructose corn syrup, malt flavoring, niacinamide, reduced iron, riboflavin, folic acid], marshmallow [corn syrup, sugar, gelatin, artificial flavor], fructose, margarine [partially hydrogenated soybean oil, water, natural and artificial butter flavor, diacetyl tartaric acid esters or mono and diglycerides, acetylated monoglycerides, vitamin A palmitate, BHT to preserve quality, vitamin D], corn syrup solids, dextrose, glycerin, salt, niacinamide, pyridoxine hydrochloride (vitamin B6), thiamin hydrochloride (vitamin B1), corn syrup solids, water, granulated sugar, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), cream powder (cream, lecithin, tocopherols), butter (cream, salt), partially hydrogenated vegetable oil (cottonseed, soybean), salt, vanillin.  
**CONTAINS MILK, SOY, WHEAT. FACILITY PROCESSES PEANUTS AND TREE NUTS.**

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## (4043) PECAN TURTLE KRISPIE 4.75oz

<b>Ingredients</b>	<b>Amount</b>
(4029) Pecan Caramel Krispie	1 PECAN CARAMEL KRIS
(9112) Milk Chocolate	1/2 OZ

### Instructions

#### PECAN TURTLE KRISPIES

1. Gather necessary amount of completely cooled nut covered Krispies to meet desired production level.
2. Temper chocolate.
3. Prepare parchment bag for striping. Prepare sheet pan with sheet pan liner.
4. Fill parchment bag with tempered chocolate and stripe Krispie diagonally.
5. Set aside to harden.

INGREDIENTS: pecan pieces, Rice Krispie Treats (toasted rice cereal [rice, sugar, salt, high fructose corn syrup, malt flavoring, niacinimide, reduced iron, riboflavin, folic acid], marshmallow [corn syrup, sugar, gelatin, artificial flavor], fructose, margarine [partially hydrogenated soybean oil, water, natural and artificial butter flavor, diacetyl tartaric acid esters or mono and diglycerides, acetylated monoglycerides, vitamin A palmitate, BHT to preserve quality, vitamin D], corn syrup solids, dextrose, glycerin, salt, niacinimide, pyridoxine hydrochloride (vitamin B6), thiamin hydrochloride (vitamin B1), corn syrup solids, milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), water, granulated sugar, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), cream powder (cream, lecithin, tocopherols), butter (cream, salt), partially hydrogenated vegetable oil (cottonseed, soybean), Salt, vanillin. CONTAINS MILK, PECAN, SOY, WHEAT. FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.

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## **(4048) DK STRIPED DK OREO 1oz**

<b>Ingredients</b>	<b>Amount</b>
(9110) Nabisco® Oreo® Cookies 3.28# 3/4oz Ea	1 COOKIE
(9114) Dark Chocolate	1/2 OZ
(9114) Dark Chocolate	1/4 OZ

### **Instructions**

#### **DIPPED STRIPED OREOS**

1. With gloved hands, open package and count out enough Oreos needed to meet par. Check for any imperfection and discard damaged Oreos. To decrease amount of crumbs in Hilliard, brush off each Oreo front and back with your fingertips.
2. Drop Oreo into tempered chocolate. Using the four-prong dipping fork flip Oreo over in chocolate being sure to coat both sides of cookie with chocolate. Once Oreo is completely coated remove Oreo from chocolate using dipping fork. Gently shake off excess. Draw end bottom of cookie across side of Hilliard to remove any drips and place on parchment paper lined sheet pan. When setting cookie down, let cookie slide off end of fork, pulling away quickly as to not leave tails from fork tines.
3. Once coating is dull but still wet stripe Oreo as noted in picture using the pastry bag technique. Set aside to dry.

INGREDIENTS: Oreo cookies (sugar, enriched flour (wheat flour, niacin, reduced iron, thiamine mononitrate [vitamin B1], riboflavin [vitamin B2], folic acid), partially hydrogenated soybean oil, cocoa (processed with alkali), high fructose corn syrup, whey, cornstarch, baking soda, salt, soy lecithin (emulsifier), vanillin - artificial flavor, chocolate), semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, butterfat, soy lecithin, vanillin - artificial flavor). CONTAINS MILK, SOY, WHEAT. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## (4049) MK STRIPED MK OREO 1oz

Ingredients	Amount
(9110) Nabisco® Oreo® Cookies 3.28# 3/4oz Ea	1 COOKIE
(9112) Milk Chocolate	1/2 OZ
(9112) Milk Chocolate	1/4 OZ STRIPES

### Instructions

#### DIPPED STRIPED OREOS

1. With gloved hands, open package and count out enough Oreos needed to meet par. Check for any imperfection and discard damaged Oreos. To decrease amount of crumbs in Hilliard, brush off each Oreo front and back with your fingertips.
2. Drop Oreo into tempered chocolate. Using the four-prong dipping fork flip Oreo over in chocolate being sure to coat both sides of cookie with chocolate. Once Oreo is completely coated remove Oreo from chocolate using dipping fork. Gently shake off excess. Draw end bottom of cookie across side of Hilliard to remove any drips and place on parchment paper lined sheet pan. When setting cookie down, let cookie slide off end of fork, pulling away quickly as to not leave tails from fork tines.
3. Once coating is dull but still wet stripe Oreo as noted in picture using the pastry bag technique. Set aside to dry.

INGREDIENTS: Oreo cookies (sugar, enriched flour (wheat flour, niacin, reduced iron, thiamine mononitrate [vitamin B1], riboflavin [vitamin B2], folic acid), partially hydrogenated soybean oil, cocoa (processed with alkali), high fructose corn syrup, whey, cornstarch, baking soda, salt, soy lecithin (emulsifier), vanillin - artificial flavor, chocolate), milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin). CONTAINS MILK, SOY, WHEAT. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## (4051) SPRINKLED MK OREO 1oz

Ingredients	Amount
(9110) Nabisco® Oreo® Cookies 3.28# 3/4oz Ea	1 COOKIE
(9112) Milk Chocolate	1/2 OZ
(9144) Non Pareil Sprinkles	1/4 OZ

### Instructions

#### DIPPED SPRINKLED OREOS

1. With gloved hands, open package and count out enough Oreos needed to meet par. Check for any imperfection and discard damaged Oreos. To decrease amount of crumbs in Hilliard, brush off each Oreo front and back with your fingertips.
2. Drop Oreo into tempered chocolate. Using the four-prong dipping fork flip Oreo over in chocolate being sure to coat both sides of cookie with chocolate. Once Oreo is completely coated remove Oreo from chocolate using dipping fork. Gently shake off excess. Draw end bottom of cookie across side of Hilliard to remove any drips and place on parchment paper lined sheet pan. When setting

cookie down, let cookie slide off end of fork, pulling away quickly as to not leave tails from fork tines.  
3. Once coating is dull but still wet lightly sprinkle non-pareils onto Oreo top and set aside to dry.

**INGREDIENTS:** Oreo (sugar, enriched flour (wheat flour, niacin, reduced iron, thiamine mononitrate [vitamin B1], riboflavin [vitamin B2], folic acid), partially hydrogenated soybean oil, cocoa (processed with alkali), high fructose corn syrup, whey, cornstarch, baking soda, salt, soy lecithin (emulsifier), vanillin - artificial flavor, chocolate), milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin, vanillin), non-pareils (sugar, corn starch, FD&C artificial colors (red 40, red 3, yellow 5, blue 1, yellow 6), caranauba wax.) **CONTAINS MILK, SOY, WHEAT. FACILITY PROCESSES PEANUTS AND TREE NUTS.**

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## **(4052) SPRINKLED DK OREO 1oz**

<b>Ingredients</b>	<b>Amount</b>
(9110) Nabisco® Oreo® Cookies 3.28# 3/4oz Ea	1 COOKIE
(9114) Dark Chocolate	1/2 OZ
(9144) Non Pareil Sprinkles	1/4 OZ

### **Instructions**

#### **DIPPED SPRINKLED OREOS**

1. With gloved hands, open package and count out enough Oreos needed to meet par. Check for any imperfection and discard damaged Oreos. To decrease amount of crumbs in Hilliard, brush off each Oreo front and back with your fingertips.
2. Drop Oreo into tempered chocolate. Using the four-prong dipping fork flip Oreo over in chocolate being sure to coat both sides of cookie with chocolate. Once Oreo is completely coated remove Oreo from chocolate using dipping fork. Gently shake off excess. Draw end bottom of cookie across side of Hilliard to remove any drips and place on parchment paper lined sheet pan. When setting cookie down, let cookie slide off end of fork, pulling away quickly as to not leave tails from fork tines.
3. Once coating is dull but still wet lightly sprinkle non-pareils onto Oreo top and set aside to dry.

**INGREDIENTS:** semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), Oreo cookie (sugar, enriched flour (wheat flour, niacin, reduced iron, thiamine mononitrate [vitamin B1], riboflavin [vitamin B2], folic acid), partially hydrogenated soybean oil, cocoa (processed with alkali), high fructose corn syrup, whey, cornstarch, baking soda, salt, soy lecithin (emulsifier), vanillin - artificial flavor, chocolate), non-pareils (sugar, corn starch, FD&C artificial colors [red 40, red 3, yellow 5, blue 1, yellow 6], caranauba wax). **CONTAINS MILK, SOY, WHEAT. FACILITY PROCESSES PEANUTS AND TREE NUTS.**

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## (4059) DK STRIPED WHT OREO 1oz

Ingredients	Amount
(9110) Nabisco® Oreo® Cookies 3.28# 3/4oz Ea	1 COOKIE
(9118) White Chocolate	1/2 OZ
(9114) Dark Chocolate	1/4 OZ

### Instructions

#### DIPPED STRIPED OREOS

1. With gloved hands, open package and count out enough Oreos needed to meet par. Check for any imperfection and discard damaged Oreos. To decrease amount of crumbs in Hilliard, brush off each Oreo front and back with your fingertips.
2. Drop Oreo into tempered chocolate. Using the four-prong dipping fork flip Oreo over in chocolate being sure to coat both sides of cookie with chocolate. Once Oreo is completely coated remove Oreo from chocolate using dipping fork. Gently shake off excess. Draw end bottom of cookie across side of Hilliard to remove any drips and place on parchment paper lined sheet pan. When setting cookie down, let cookie slide off end of fork, pulling away quickly as to not leave tails from fork tines.
3. Once coating is dull but still wet stripe Oreo as noted in picture using the pastry bag technique. Set aside to dry.

INGREDIENTS: white chocolate (sugar, cocoa butter, milk, vanillin - an artificial flavor), Oreo cookie (sugar, enriched flour (wheat flour, niacin, reduced iron, thiamine mononitrate [vitamin B1], riboflavin [vitamin B2], folic acid), partially hydrogenated soybean oil, cocoa (processed with alkali), high fructose corn syrup, whey, cornstarch, baking soda, salt, soy lecithin (emulsifier), vanillin - artificial flavor, chocolate), semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors). CONTAINS MILK, SOY, WHEAT. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## (4082) PKG PECAN SNAPPER 4.5 oz

Ingredients	Amount
(40048) Pecan Snapper 4.5 Oz	1
(9219) 5 X 6-1/2 Cello Bag	1 BAG
(4082L) Lbl Pecan Snapper 100rl	1 LABEL

### Instructions

#### PECAN SNAPPER

1. Prepare CPC bags with appropriate label and amount necessary to meet store needs. The factory seal is at the top of the bag and the seam is on the back. Price bags and code with production date to insure proper rotation of product during restocking.
2. Turn on heat sealer.
3. Gather enough 40048 - Pecan Snapper to meet production needs.
4. With gloved hands place Bear Claw into prepared CPC bags.

5. Seal end with heat sealer and display.

## **Required Label: 4082L**

INGREDIENTS: Pecans, milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), corn syrup, water, sugar, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), cream powder (cream, lecithin, tocopherols), butter (cream, salt), salt, vanillin. CONTAINS MILK, PECAN, SOY. FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.

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## **(4083) PKG BEAR CLAW 4.5 oz**

<b>Ingredients</b>	<b>Amount</b>
(40049) Bear Claw 4.5 Oz	1
(9219) 5 X 6-1/2 Cello Bag	1 BAG
(4083L) Lbl Bear Claw 100rl	1 LABEL

## **Instructions**

### **BEAR CLAW**

1. Prepare CPC bags with appropriate label and amount necessary to meet store needs. The factory seal is at the top of the bag and the seam is on the back. Price bags and code with production date to insure proper rotation of product during restocking.
2. Turn on heat sealer.
3. Gather enough 40049 - Bear Claws to meet production needs.
4. With gloved hands place Bear Claw into prepared CPC bags.
5. Seal end with heat sealer and display.

## **Required Label: 4083L**

INGREDIENTS: roasted cashews (cashews, partially hydrogenated vegetable oil (cottonseed, soybean), salt), milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), corn syrup, water, sugar, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), cream powder (cream, lecithin, tocopherols), butter (cream, salt), salt. CONTAINS CASHEW, MILK, SOY. FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.

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# (4084) PKG SNAPADAMIAS 4.5 oz

Ingredients	Amount
(40050) Snapadamias 4.5oz	1
(9219) 5 X 6-1/2 Cello Bag	1 BAG
(4084L) Lbl Snapadamias 100rl	1 LABEL

## Instructions

### SNAPADAMIAS

These products are most easily made on a sheet pan. Using the correct amount of caramel, it will pick up the correct amount of nuts. Chocolate can be added to the caramel directly on the sheet pan or it can be done individually. By using 4" cookie cutter rings, each finished product will be a consistent size and weight. You can purchase the 4" cookie cutters locally or from ([www.sugarcraft.com](http://www.sugarcraft.com) ROUND 4" metal #3360/1507 70¢/ea.)

1. Put a pan liner on a full sheet pan and arrange 15 cookie cutter rings on the pan. Lightly spray the inside of each ring with pan spray so the caramel won't stick.
2. Put the pan on a scale and tare it to zero. Fill each ring with 2 ounces of roasted macadamias. To make it easier to keep track of the amount you put in each ring, after filling each ring you can push the tare button on the scale to bring it back to zero. Then you can fill the next ring with the proper amount and tare it back to zero. Continue this process through the whole batch until completed.
3. After cooking a batch of caramel, use a dropping funnel and put 2 ounces of the liquid caramel on the nuts by going in a circular motion from the outside edge and move inward so the nuts are covered and they will stick to the caramel. After filling each ring you can push the tare button on the scale to bring it back to zero. Then you can fill the next ring with the proper amount and tare it back to zero. Set aside to cool before adding the chocolate.
4. Remove the rings from each unit. Place sheet pan with nuts and caramel on scale and tare it to zero. Using the funnel put 1 ounce of tempered chocolate in the center of each unit and lightly tap on the tray to spread out the chocolate. Be sure to leave some caramel showing on the edge. After filling each ring you can push the tare button on the scale to bring it back to zero. Then you can fill the next ring with the proper amount and tare it back to zero. After putting chocolate on all the units, set in a cool place to harden the chocolate.
5. Put a label on the back of a 5" x 6.5" cello bag. Some nuts may fall off so check each one to make sure they are at least 4 ½ ounces. Insert the candy into the bag so the label is on the bottom and heat seal the end of the bag.

### Required Label: 4084L

INGREDIENTS: macadamia nuts (roasted in peanut oil, salt), milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin-emulsifier, vanillin-artificial flavor), corn syrup, water, sugar, milk, cream (cream, soy lecithin, tocopherols), butter, vegetable oil (partially hydrogenated soybean, cottonseed), salt, vanillin - artificial flavor.

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## **(4087) SPRINKLED WHT OREO 1oz**

<b>Ingredients</b>	<b>Amount</b>
(9110) Nabisco® Oreo® Cookies 3.28# 3/4oz Ea	1 COOKIE
(9118) White Chocolate	1/2 OZ
(9144) Non Pareil Sprinkles	1/4 OZ

### **Instructions**

#### DIPPED SPRINKLED OREOS

1. With gloved hands, open package and count out enough Oreos needed to meet par. Check for any imperfection and discard damaged Oreos. To decrease amount of crumbs in Hilliard, brush off each Oreo front and back with your fingertips.
2. Drop Oreo into tempered chocolate. Using the four-prong dipping fork flip Oreo over in chocolate being sure to coat both sides of cookie with chocolate. Once Oreo is completely coated remove Oreo from chocolate using dipping fork. Gently shake off excess. Draw end bottom of cookie across side of Hilliard to remove any drips and place on parchment paper lined sheet pan. When setting cookie down, let cookie slide off end of fork, pulling away quickly as to not leave tails from fork tines.
3. Once coating is dull but still wet lightly sprinkle non-pareils onto Oreo top and set aside to dry.

INGREDIENTS: white chocolate (sugar, cocoa butter, milk, vanillin - an artificial flavor), Oreo cookie (sugar, enriched flour (wheat flour, niacin, reduced iron, thiamine mononitrate [vitamin B1], riboflavin [vitamin B2], folic acid), partially hydrogenated soybean oil, cocoa (processed with alkali), high fructose corn syrup, whey, cornstarch, baking soda, salt, soy lecithin (emulsifier), vanillin - artificial flavor, chocolate), non-pareils (sugar, corn starch, FD&C artificial colors [red 40, red 3, yellow 5, blue 1, yellow 6], caranauba wax). CONTAINS MILK, SOY, WHEAT. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## **(4088) CARAMEL CHEWS 1OZ**

<b>Ingredients</b>	<b>Amount</b>
(44800) Made In Store Caramel	1 OZ
(2022) Clear Cello Sheets 5x5 Bdl 1m	1 SHEET

### **Instructions**

#### Caramel Chews

1. For this activity you will need gloves, a scale, 5x5 cello sheets as noted in the recipe, a block scraper and a tray of cooled caramel. This activity is most efficiently carried out by two people one to cut and place the chew and the other to grab and wrap the chew.
2. Place six 5x5 cello sheets on scale, person one with gloved hands will cut chews and place on each sheet to the weight of one ounce.

3. To cut chews and avoid both damage to the tray and scraping metal shavings use only a block scraper for cutting. Push block scraper directly down into caramel. Once you hit the tray wiggle block scraper back and forth, pick up scraper move to end of cut and repeat process until you have a strip of caramel.

4. Person one will now cut caramel into smaller one ounce piece and shape into barrel. Once finished placing the chew onto the cello sheet.

5. Person two with no gloves on picks up the caramel with the sheet wrapping it around the caramel and twisting both ends and replaces the sheets as necessary onto the scale.

INGREDIENTS: corn syrup solids, water, granulated sugar, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), cream powder (cream, lecithin, tocopherols), butter (cream, salt), partially hydrogenated vegetable oil (cottonseed, soybean), salt, vanillin - an artificial flavor. CONTAINS MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## **(4089) WHT STRIPED MK OREO 1oz**

<b>Ingredients</b>	<b>Amount</b>
(9110) Nabisco® Oreo® Cookies 3.28# 3/4oz Ea	1 COOKIE
(9112) Milk Chocolate	1/2 OZ
(9118) White Chocolate	1/4 OZ

## **Instructions**

### **DIPPED STRIPED OREOS**

1. With gloved hands, open package and count out enough Oreos needed to meet par. Check for any imperfection and discard damaged Oreos. To decrease amount of crumbs in Hilliard, brush off each Oreo front and back with your fingertips.
2. Drop Oreo into tempered chocolate. Using the four-prong dipping fork flip Oreo over in chocolate being sure to coat both sides of cookie with chocolate. Once Oreo is completely coated remove Oreo from chocolate using dipping fork. Gently shake off excess. Draw end bottom of cookie across side of Hilliard to remove any drips and place on parchment paper lined sheet pan. When setting cookie down, let cookie slide off end of fork, pulling away quickly as to not leave tails from fork tines.
3. Once coating is dull but still wet stripe Oreo as noted in picture using the pastry bag technique. Set aside to dry.

INGREDIENTS: milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin-emulsifier, vanillin-artificial flavor), chocolate sandwich cookies (sugar, enriched flour (wheat flour, niacin, reduced iron, thiamine mononitrate [vitamin B1], riboflavin [vitamin B2], folic acid), partially hydrogenated soybean oil, cocoa (processed with alkali), high fructose corn syrup, whey, cornstarch, baking soda, salt, soy lecithin (emulsifier), vanillin - artificial flavor, chocolate), white chocolate (sugar, cocoa butter, milk, vanillin-an artificial flavor). COTNAINS MILK, SOY, WHEAT. ALLERGY INFORMATION: Products have been manufactured on shared equipment that processes peanuts, tree nuts, milk, wheat, soybean, and egg products.

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## **(4090) MK STRIPED MK PRETZEL TWIST 1 oz**

<b>Ingredients</b>	<b>Amount</b>
(9165) Pretzel Twists 16oz Bag Cs12	1 TWIST
(9112) Milk Chocolate	3/4 OZ
(9112) Milk Chocolate	1/4 OZ STRIPES

### **Instructions**

#### PRETZEL TWISTS

1. Using a four-pronged fork completely coat the pretzels and place them on a sheet pan liner.
2. Stripe diagonally before the coating hardens.

INGREDIENTS: milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), pretzel (unbleached wheat flour, water, canola oil, salt, malt, yeast, soda). CONTAINS MILK, SOY, WHEAT

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## **(4091) DK STRIPED DK PRETZEL TWIST 1 oz**

<b>Ingredients</b>	<b>Amount</b>
(9165) Pretzel Twists 16oz Bag Cs12	1 TWIST
(9114) Dark Chocolate	3/4 OZ
(9114) Dark Chocolate	1/4 OZ

### **Instructions**

#### PRETZEL TWISTS

Single coated pretzel twists

1. Using a four-pronged fork completely coat the pretzels and place them on a sheet pan liner.
2. Stripe diagonally with a small bottle before the coating hardens.

INGREDIENTS: semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), pretzel (unbleached wheat flour, water, canola oil, salt, malt, yeast, soda). CONTAINS MILK, SOY, WHEAT. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## **(4093) WHT STRIPED DK OREO 1oz**

<b>Ingredients</b>	<b>Amount</b>
(9110) Nabisco® Oreo® Cookies 3.28# 3/4oz Ea	1 COOKIE
(9114) Dark Chocolate	1/2 OZ
(9118) White Chocolate	1/4 OZ

### **Instructions**

#### **DIPPED STRIPED OREOS**

1. With gloved hands, open package and count out enough Oreos needed to meet par. Check for any imperfection and discard damaged Oreos. To decrease amount of crumbs in Hilliard, brush off each Oreo front and back with your fingertips.
2. Drop Oreo into tempered chocolate. Using the four-prong dipping fork flip Oreo over in chocolate being sure to coat both sides of cookie with chocolate. Once Oreo is completely coated remove Oreo from chocolate using dipping fork. Gently shake off excess. Draw end bottom of cookie across side of Hilliard to remove any drips and place on parchment paper lined sheet pan. When setting cookie down, let cookie slide off end of fork, pulling away quickly as to not leave tails from fork tines.
3. Once coating is dull but still wet stripe Oreo as noted in picture using the pastry bag technique. Set aside to dry.

INGREDIENTS: semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), Oreo cookie (sugar, enriched flour (wheat flour, niacin, reduced iron, thiamine mononitrate [vitamin B1], riboflavin [vitamin B2], folic acid), partially hydrogenated soybean oil, cocoa (processed with alkali), high fructose corn syrup, whey, cornstarch, baking soda, salt, soy lecithin (emulsifier), vanillin - artificial flavor, chocolate), white chocolate (sugar, cocoa butter, milk, vanillin - an artificial flavor). CONTAINS MILK, SOY, WHEAT. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## **(4095) MK STRIPED PEANUT CHOC KRISPIE2.25 OZ**

<b>Ingredients</b>	<b>Amount</b>
(9947) Rice Krispie Treat	1 Square
(2025) Popsicle Stick	1 Stick
(859) Peanut Chocolate	1.5 oz chocolate
(9112) Milk Chocolate	.5 oz stripe

# Instructions

## DIPPED STRIPED KRISPIES

1. With gloved hands remove sheet of krispies from foil wrap. Place template in the center of the sheet then score the edges of the krispie sheet using the 30 individual squares guide (black print)(square size proximately 2X2 ½ inches).
2. Remove template and store for future use.
3. Using a straight edge and cutting tool (pizza wheel suggested) cut from scored marks across sheet of krispies. This should result in 30 individual krispie squares.
4. Count out Popsicle sticks checking for any imperfection and discard damaged sticks. To secure stick in krispie squares dip tip of stick in the same chocolate you will be coating the krispie in and insert dipped end of stick into center of thinner end of rectangular krispie. Stick should go through Krispie until you can just lightly feel stick on opposite end, set aside to dry. If krispie is not staying on stick during dipping consider placing them in the freeze for 10 minutes to firm up.
5. Once stick is secure in krispie dip krispie into tempered chocolate. Gently shake off excess. Draw end opposite stick across side of Hilliard to remove any drips.
6. Once coating is dull but still wet stripe krispie diagonally on two large sides using the pastry bag technique. Stand on end with stick pointing up to dry.

INGREDIENTS: peanut chocolate (sugar, partially hydrogenated palm kernel oil, peanuts, peanut flour, lactose, sweet dairy whey, milk fat, nonfat milk, sodium caseinate, buttermilk, hydrogenated palm oil, soy lecithin - an emulsifier, salt, artificial vanilla flavors), Rice Krispie Treats (toasted rice cereal [rice, sugar, salt, high fructose corn syrup, malt flavoring, niacinimide, reduced iron, riboflavin, folic acid], marshmallow [corn syrup, sugar, gelatin, artificial flavor], fructose, margarine [partially hydrogenated soybean oil, water, natural and artificial butter flavor, diacetyl tartaric acid esters or mono and diglycerides, acetylated monoglycerides, vitamin A palmitate, BHT to preserve quality, vitamin D], corn syrup solids, dextrose, glycerin, salt, niacinimide, pyridoxine hydrochloride (vitamin B6), thiamin hydrochloride (vitamin B1), milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin, vanillin - an artificial flavor). CONTAINS MILK, PEANUT, SOY, WHEAT. FACILITY PROCESSES TREE NUTS.

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## **(4097) DK STRIPED PEANUT CHOC KRISPIE**

**2.25oz**

<b>Ingredients</b>	<b>Amount</b>
(9947) Rice Krispie Treat	1 SQUARE
(2025) Popsicle Stick	1 STICK
(859) Peanut Chocolate	1 OZ
(9114) Dark Chocolate	1/2 OZ
	STRIPE

# Instructions

## DIPPED STRIPED KRISPIES

1. With gloved hands remove sheet of krispies from foil wrap. Place template in the center of the sheet then score the edges of the krispie sheet using the 30 individual squares guide (black print)(square size proximately 2X2 ½ inches).
2. Remove template and store for future use.
3. Using a straight edge and cutting tool (pizza wheel suggested) cut from scored marks across sheet of krispies. This should result in 30 individual krispie squares.
4. Count out Popsicle sticks checking for any imperfection and discard damaged sticks. To secure stick in krispie squares dip tip of stick in the same chocolate you will be coating the krispie in and insert dipped end of stick into center of thinner end of rectangular krispie. Stick should go through Krispie until you can just lightly feel stick on opposite end, set aside to dry. If krispie is not staying on stick during dipping consider placing them in the freeze for 10 minutes to firm up.
5. Once stick is secure in krispie dip krispie into tempered chocolate. Gently shake off excess. Draw end opposite stick across side of Hilliard to remove any drips.
6. Once coating is dull but still wet stripe krispie diagonally on two large sides using the pastry bag technique. Stand on end with stick pointing up to dry.

INGREDIENTS: Rice Krispie Treats (toasted rice cereal [rice, sugar, salt, high fructose corn syrup, malt flavoring, niacinimide, reduced iron, riboflavin, folic acid], marshmallow [corn syrup, sugar, gelatin, artificial flavor], fructose, margarine [partially hydrogenated soybean oil, water, natural and artificial butter flavor, diacetyl tartaric acid esters or mono and diglycerides, acetylated monoglycerides, vitamin A palmitate, BHT to preserve quality, vitamin D], corn syrup solids, dextrose, glycerin, salt, niacinimide, pyridoxine hydrochloride (vitamin B6), thiamin hydrochloride (vitamin B1), peanut chocolate (sugar, partially hydrogenated palm kernel oil, peanuts, peanut flour, lactose, sweet dairy whey, milk fat, nonfat milk, sodium caseinate, buttermilk, hydrogenated palm oil, soy lecithin, salt, artificial vanilla flavors), semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin, vanillin, natural flavors). CONTAINS MILK, PEANUT, SOY, WHEAT. FACILITY PROCESSES TREE NUTS.

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## (4098) PECAN STREAKERS

Ingredients	Amount
(44800) Made In Store Caramel	1.2 LB PER TRAY
(9105) Raw Med Pecan Pieces	1.15 LB PER TRAY

## Instructions

1. COVER THE BOTTOM OF A FULL SHEET PAN WITH 3 1/2 LBS. OF RAW PECAN PIECES.
2. ADD DROPS OF CARAMEL THE SIZE OF 1 1/2" CIRCLES ON TOP OF THE PECAN PIECES USING A DROPPING FUNNEL.
3. SPRINKLE PECANS ON TOP OF THE CARAMEL TO KEEP THEM FROM STICKING TOGETHER IN A WINDOW BOX.
4. AFTER COOLING REMOVE THE STREAKERS FROM THE PAN. USE THE PECAN PIECES LEFT ON THE PAN FOR OTHER ITEMS.

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## (4099) SPRINKLED MK OREO TOPPER 1oz

Ingredients	Amount
(9110) Nabisco® Oreo® Cookies 3.28# 3/4oz Ea	1 OREO COOKIE
(9112) Milk Chocolate	1/2 OZ
(9144) Non Pareil Sprinkles	1/4 OZ NON-PARIELS

## Instructions

### DIPPED SPRINKLED OREOS

1. With gloved hands, open package and count out enough Oreos needed to meet par. Check for any imperfection and discard damaged Oreos. To decrease amount of crumbs in Hilliard, brush off each Oreo front and back with your fingertips.
2. Drop Oreo into tempered chocolate. Using the four-prong dipping fork flip Oreo over in chocolate being sure to coat both sides of cookie with chocolate. Once Oreo is completely coated remove Oreo from chocolate using dipping fork. Gently shake off excess. Draw end bottom of cookie across side of Hilliard to remove any drips and place on parchment paper lined sheet pan. When setting cookie down, let cookie slide of end of fork, pulling away quickly as to not leave tails from fork tines.
3. Once coating is dull but still wet lightly sprinkle non-pareils onto Oreo top and set aside to dry.

TOPPERS (KENCRAFT 800-377-4368)

INGREDIENTS: Oreo (sugar, enriched flour (wheat flour, niacin, reduced iron, thiamine mononitrate [vitamin B1], riboflavin [vitamin B2], folic acid), partially hydrogenated soybean oil, cocoa (processed with alkali), high fructose corn syrup, whey, cornstarch, baking soda, salt, soy lecithin (emulsifier), vanillin - artificial flavor, chocolate), milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), non-pareils (sugar, corn starch, FD&C artificial colors (red 40, red 3, yellow 5, blue 1, yellow 6), caranauba wax), toppers (sugar, cornstarch, dextrose, egg whites, salt, artificial flavors, artificial colors (red 3, red 40, blue 1, blue 2, yellow 5, yellow 6)). CONTAINS MILK, SOY, EGG, WHEAT. FACILITY PROCESSES PEANUTS AND TREE NUTS.



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## **(4103) PARTY CUPS WHT CHOC TOPPER .25 OZ**

<b>Ingredients</b>	<b>Amount</b>
(9156) Gold Foil Cups #2 Bx 700 11200 Cups In A Case	1 FOIL CUP
(9118) White Chocolate	1/4 OZ
(44824) Tiny Asst Theme Topper 120bx	1 TOP

### **Instructions**

#### Party Cups

1. Using stripe bottle, fill cup to the top using Creama, Burgundy or White (Milk and Dark compound is not used for party cups).
2. Attach toppers as needed before chocolate starts to harden.
3. As an alternate, let chocolate harden and attach toppers as needed, using a dab of coating from the stripe bottle.

toppers (KENCRAFT 800-377-4368)

INGREDIENTS: white chocolate (sugar, cocoa butter, milk, vanillin - an artificial flavor), decoration (sugar, cornstarch, dextrose, egg whites, salt, artificial flavors, artificial colors (red 3, red 40, blue 1, blue 2, yellow 5, yellow 6)). CONTAINS EGG, MILK. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## **(4104) PARTY CUPS MK CHOC TOPPER .25 OZ**

<b>Ingredients</b>	<b>Amount</b>
(9156) Gold Foil Cups #2 Bx 700 11200 Cups In A Case	1 FOIL CUP
(9112) Milk Chocolate	1/4 OZ
(44824) Tiny Asst Theme Topper 120bx	1 TOP

### **Instructions**

#### Party Cups

1. Using stripe bottle, fill cup to the top using Creama, Burgundy or White (Milk and Dark compound is not used for party cups).
2. Attach toppers as needed before chocolate starts to harden.
3. As an alternate, let chocolate harden and attach toppers as needed, using a dab of coating from

the stripe bottle.

Toppers (KENCRAFT 800-377-4836)

INGREDIENTS: milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), decoration (sugar, cornstarch, dextrose, egg whites, salt, artificial flavors, artificial colors (red 3, red 40, blue 1, blue 2, yellow 5, yellow 6)). CONTAINS EGG, MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## **(4105) PARTY CUPS DK CHOC TOPPER .25 OZ**

<b>Ingredients</b>	<b>Amount</b>
(9156) Gold Foil Cups #2 Bx 700 11200 Cups In A Case	1 FOIL TOP
(9114) Dark Chocolate	1/4 OZ
(44824) Tiny Asst Theme Topper 120bx	1 TOP

### **Instructions**

#### Party Cups

1. Using stripe bottle, fill cup to the top using Creama, Burgundy or White (Milk and Dark compound is not used for party cups).
2. Attach toppers as needed before chocolate starts to harden.
3. As an alternate, let chocolate harden and attach toppers as needed, using a dab of coating from the stripe bottle.

Toppers (KENCRAFT 800-377-4368)

INGREDIENTS: semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), topper (sugar, cornstarch, dextrose, egg whites, salt, artificial flavors, artificial colors (red 3, red 40, blue 1, blue 2, yellow 5, yellow 6)). CONTAINS EGG, MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## **(4107) SPRINKLED DK OREO TOPPER 1OZ**

<b>Ingredients</b>	<b>Amount</b>
(9110) Nabisco® Oreo® Cookies 3.28# 3/4oz Ea	1 COOKIE
(9114) Dark Chocolate	1/2 OZ

(9144) Non Pareil Sprinkles

1/4 OZ

## Instructions

### DIPPED SPRINKLED OREOS

1. With gloved hands, open package and count out enough Oreos needed to meet par. Check for any imperfection and discard damaged Oreos. To decrease amount of crumbs in Hilliard, brush off each Oreo front and back with your fingertips.
2. Drop Oreo into tempered chocolate. Using the four-prong dipping fork flip Oreo over in chocolate being sure to coat both sides of cookie with chocolate. Once Oreo is completely coated remove Oreo from chocolate using dipping fork. Gently shake off excess. Draw end bottom of cookie across side of Hilliard to remove any drips and place on parchment paper lined sheet pan. When setting cookie down, let cookie slide off end of fork, pulling away quickly as to not leave tails from fork tines.
3. Once coating is dull but still wet lightly sprinkle non-pareils onto Oreo top and set aside to dry.

### TOPPERS (KENCRAFT 800-377-4368)

INGREDIENTS: semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), Oreo (sugar, enriched flour (wheat flour, niacin, reduced iron, thiamine mononitrate [vitamin B1], riboflavin [vitamin B2], folic acid), partially hydrogenated soybean oil, cocoa (processed with alkali), high fructose corn syrup, whey, cornstarch, baking soda, salt, soy lecithin, vanillin, chocolate), non-pareils (sugar, corn starch, FD&C artificial colors (red 40, red 3, yellow 5, blue 1, yellow 6), caranuba wax), Toppers (sugar, cornstarch, destrose, egg whites, salt, artificial flavors, artificial colors (red 3, red 40, blue 1, blue 2, yellow 5, yellow 6)). CONTAINS EGG, MILK, SOY, WHEAT. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## (4108) SPRINKLED WHT OREO TOPPR 1OZ

Ingredients	Amount
(9110) Nabisco® Oreo® Cookies 3.28# 3/4oz Ea	1 COOKIE
(9118) White Chocolate	1/2 OZ
(9144) Non Pareil Sprinkles	1/4 OZ SPRINKLES

## Instructions

### DIPPED SPRINKLED OREOS

1. With gloved hands, open package and count out enough Oreos needed to meet par. Check for any imperfection and discard damaged Oreos. To decrease amount of crumbs in Hilliard, brush off each Oreo front and back with your fingertips.
2. Drop Oreo into tempered chocolate. Using the four-prong dipping fork flip Oreo over in chocolate being sure to coat both sides of cookie with chocolate. Once Oreo is completely coated remove Oreo from chocolate using dipping fork. Gently shake off excess. Draw end bottom of cookie across side of Hilliard to remove any drips and place on parchment paper lined sheet pan. When setting cookie down, let cookie slide off end of fork, pulling away quickly as to not leave tails from fork tines.

3. Once coating is dull but still wet lightly sprinkle non-pareils onto Oreo top and set aside to dry.

TOPPERS (KENCRAFT 800-377-4368)

INGREDIENTS: Oreo (sugar, enriched flour (wheat flour, niacin, reduced iron, thiamine mononitrate [vitamin B1], riboflavin [vitamin B2], folic acid), partially hydrogenated soybean oil, cocoa (processed with alkali), high fructose corn syrup, whey, cornstarch, baking soda, salt, soy lecithin (emulsifier), vanillin - artificial flavor, chocolate), white chocolate (sugar, cocoa butter, milk, vanillin), non-pareils (sugar, corn starch, FD&C artificial colors (red 40, red 3, yellow 5, blue 1, yellow 6), caranauba wax)., Toppers (sugar, cornstarch, dextrose, egg whites, salt, artificial flavors, artificial colors (red 3, red 40, blue 1, blue 2, yellow 5, yellow 6)) CONTAINS MILK, EGG, SOY, WHEAT. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## **(4114) WHITE STRIPED MILK CHOCOLATE S'MORE 1.5 oz**

<b>Ingredients</b>	<b>Amount</b>
(44825) Graham Cracker Squares 54pc/bx	1 SQUARE
(2590) Marshmallow Discontinued Topping Gal Pail	1 TBSP - 1/4oz
(9112) Milk Chocolate	3/4 OZ
(9118) White Chocolate	1/4 OZ

### **Instructions**

#### **S MORES**

1. Using half of a graham cracker put a ¼ of an ounce of marshmallow topping on the cracker and spread around without running it off the edges.
2. Using the dipping fork, completely coat the graham cracker with marshmallow in crema milk chocolate.
3. Gently tap covered S more to remove excess coating.
4. Set on sheet pan liner.
5. Stripe diagonally with white coating using a pastry bag.
6. Let cool and harden.

INGREDIENTS: milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), marshmallow fluff (corn syrup, sugar, dextrose, modified corn starch, water, gelatin, tetrasodium pyrophosphate, artificial flavor, artificial color blue 1), white chocolate (sugar, cocoa butter, milk, vanillin - an artificial flavor), graham crackers (enriched flour

[wheat flour, niacin, reduced iron, thiamin mononitrite (vitamin B1), riboflavin (vitamin B2), folic acid], sugar, graham flour, partially hydrogenated soybean and cottonseed oil with TBHQ for freshness, molasses, corn syrup, contains 2% or less of leavening [baking soda, sodium acid pyrophosphate, monocalcium phosphate], calcium carbonate, salt, soy lecithin - an emulsifier, artificial flavor. CONTAINS MILK, SOY, WHEAT. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## **(4116) PKGWHT & DK STRIPED MK TWINKIE3.5OZ**

<b>Ingredients</b>	<b>Amount</b>
(44826) Hostess® Twinkies® 1.5oz Bx10	1 TWINKIE
(9112) Milk Chocolate	1 3/4 OZ MILK CHOC
(9118) White Chocolate	1/4 OZ STRIPES
(9114) Dark Chocolate	1/4 OZ STRIPES
(9239) Pretzel Rod Bag Kilwins 100cs 2 X 1 3/4 X 10 1/2	1 BAG
(4116L) Lbl Wht/dk Stripe Mk Twinkie Net Wt 3.5oz 100rl	1 LABEL

### **Instructions**

#### **CHOCOLATE DIPPED TWINKIE**

1. Using a spatula, spread milk coating over bottom of Twinkie, place upside down and let harden on sheet pan liner.
2. Using the dipping fork, completely coat remaining Twinkie in milk coating. For ease you may turn the bowl off to get the Twinkie completely coated.
3. Gently tap covered Twinkie to remove excess coating.
4. Set on sheet pan liner by using a sucker stick to help slide the Twinkie off the fork.
5. Stripe diagonally with dark and white using a striping bottle.
6. Let harden.

### **Required Label: 4116L**

INGREDIENTS: milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), Twinkie [Enriched Bleached Wheat Flour [Flour, Reduced Iron, B Vitamins (Niacin, Thiamine Mononitrate (B1)Riboflavin (B2)Folic Acid)Sugar, Water, Corn Syrup, High Fructose Corn Syrup, Partially Hydrogenated Vegetable and/or Animal Shortening (contains One or More of: Soybean, Cottonseed or Canola Oil, Beef Fat), Whole Eggs, Dextrose. Contains 2% or Less of: Modified Corn Starch, Glucose, Leavenings (Sodium Acid Pyrophosphate, Baking Soda, Monocalcium Phosphate)Sweet Dairy Whey, Soy Protein Isolate, Calcium and Sodium Caseinate, Salt, Mono and Diglycerides, Polysorbate 60, Soy Lecithin, Cornstarch, Corn Flour, Corn Dextrin, Cellulose Gum, Sodium Stearyl Lactylate, Natural and Artificial Flavors, Sorbic Acid (to Retain Freshness)FD&C Yellow 5, Red 40.], white chocolate (sugar, cocoa butter, milk, vanillin), semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat,

soy lecithin, vanillin, natural flavors). CONTAINS EGG, MILK, SOY, WHEAT. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## **(4123) 100CT APPLE PIE CARAMEL APPLE 12oz**

<b>Ingredients</b>	<b>Amount</b>
(4010) Caramel Apple	1.0000 EA
(9118) White Chocolate	2 OZ
(44929) Cinnamon Sugar	1.0000 OZ

### **Instructions**

1. Gather together enough completely cooled Caramel Apples to meet the desired production level of this activity.
2. Gather and set aside a container of cinnamon sugar. Cinnamon sugar application works best if you use a shaker.
3. Prepare a sheet pan with a pan liner.
4. Temper chocolate, once chocolate is tempered and if using mini temp Hilliard be sure Hilliard is very full.
5. Holding on tightly to apple stick and with gloved hands, dunk apple up to stick and gently shake off excess chocolate.
6. While chocolate is still tacky shake on cinnamon sugar mix all over sides and toward top, leaving a little chocolate showing at stick.
7. Set aside to harden.

INGREDIENTS: Apples, white chocolate (sugar, cocoa butter, milk, vanillin - an artificial flavor), sugar, corn syrup solids, water, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), cream powder (cream, lecithin, tocopherols), butter (cream, salt), partially hydrogenated vegetable oil (cottonseed, soybean), cinnamon, salt. CONTAINS MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## **(4126) WAFFLE BOWL - SINGLE 6oz**

<b>Ingredients</b>	<b>Amount</b>
(4139) Waffle Bowl 1oz	1.0000 EA
(3225) Old Fashioned Vanilla	5 OZ
(1988) 16oz Plastic Sundae Dish Cs504	1 DISH

### **Instructions**

INGREDIENTS: ice cream mix (milk, cream, sugar, corn syrup, skim milk powder, whey powder, stabilizer [guar gum, mono & diglycerides, xanthan gum, polysorbate 80, carrageenan]), vanilla base (sugar, high fructose corn sweetener, condensed milk, cream, butter, citric acid, potassium sorbate), waffle cone (enriched wheat flour [flour, niacin, reduced iron, thiamine mononitrate,

riboflavin, folic acid], sugar, partially hydrogenated vegetable oil [soybean and/or cottonseed oil], dry whole egg, dextrose, salt, artificial flavor, corn starch, wheat starch), water, vanilla (natural vanilla flavors, vanillin, caramel color).

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## **(4127) WAFFLE BOWL - DOUBLE 10oz**

<b>Ingredients</b>	<b>Amount</b>
(4139) Waffle Bowl 1oz	1.0000 EA
(3225) Old Fashioned Vanilla	9 OZ
(1988) 16oz Plastic Sundae Dish Cs504	1 DISH

### **Instructions**

INGREDIENTS: ice cream mix (milk, cream, sugar, corn syrup, skim milk powder, whey powder, stabilizer [guar gum, mono & diglycerides, xanthan gum, polysorbate 80, carrageenan]), vanilla base (sugar, high fructose corn sweetener, condensed milk, cream, butter, citric acid, potassium sorbate), waffle cone (enriched wheat flour [flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid], sugar, partially hydrogenated vegetable oil [soybean and/or cottonseed oil], dry whole egg, dextrose, salt, artificial flavor, corn starch, wheat starch), water, vanilla (natural vanilla flavors, vanillin, caramel color).

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## **(4128) WAFFLE CONE MILK CHOC - SINGLE 6oz**

<b>Ingredients</b>	<b>Amount</b>
(4016) Mk Dipped Waffle Cone	1.0000 EA
(3225) Old Fashioned Vanilla	5 OZ

### **Instructions**

1. Prepare waffle cone mix according to the directions on the bag. Mix with a wire whip until all waffle cone batter is dissolved and there are no lumps.
2. Using a pancake dispenser, dispense enough batter so that the batter flows to the edge of the baker but does not run out from between the baker heads.
3. Close the lid of the baker.
4. Dispense batter on to the second waffle cone baker and close the lid. In about 45 seconds the first cone will be baked. Open the lid, remove the baked waffle from the baker and place it on the counter top.
5. Fill the first waffle baker with batter and close the lid.

For a Waffle Cone:

1. Fold about ¼ of the baked cone over on top of itself and place your finger squarely in the center of the flat line formed when the cone is folded over.
2. Pinch the edge where your finger is very tightly and roll around that point, making a small cone.

3. Open the top of the cone to about 3 inches.
4. Set the cone with the joined side down on a tray to cool.
5. Repeat the process for up to five waffle cone bakers at once. Be sure to always refill the waffle cone baker before rolling the cone.

Take a cooled waffle cone and dip into milk chocolate gently shake off excess chocolate. Add sprinkles or pecans immediately and place on a pan lined with parchment paper to cool before serving.

**INGREDIENTS:** ice cream mix (milk, cream, sugar, corn syrup, skim milk powder, whey powder, stabilizer [guar gum, mono & diglycerides, xanthan gum, polysorbate 80, carrageenan]), milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin-emulsifier, vanillin-artificial flavor), vanilla base (sugar, high fructose corn sweetener, condensed milk, cream, butter, citric acid, potassium sorbate), waffle cone (enriched wheat flour [flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid], sugar, partially hydrogenated vegetable oil [soybean and/or cottonseed oil], dry whole egg, dextrose, salt, artificial flavor, corn starch, wheat starch), water, vanilla (natural vanilla flavors, vanillin, caramel color).

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## **(4129) WAFFLE CONE MILK CHOC - DOUBLE10oz**

<b>Ingredients</b>	<b>Amount</b>
(4016) Mk Dipped Waffle Cone	1.0000 EA
(3225) Old Fashioned Vanilla	9 OZ

### **Instructions**

1. Prepare waffle cone mix according to the directions on the bag. Mix with a wire whip until all waffle cone batter is dissolved and there are no lumps.
2. Using a pancake dispenser, dispense enough batter so that the batter flows to the edge of the baker but does not run out from between the baker heads.
3. Close the lid of the baker.
4. Dispense batter on to the second waffle cone baker and close the lid. In about 45 seconds the first cone will be baked. Open the lid, remove the baked waffle from the baker and place it on the counter top.
5. Fill the first waffle baker with batter and close the lid.

For a Waffle Cone:

1. Fold about ¼ of the baked cone over on top of itself and place your finger squarely in the center of the flat line formed when the cone is folded over.
2. Pinch the edge where your finger is very tightly and roll around that point, making a small cone.
3. Open the top of the cone to about 3 inches.
4. Set the cone with the joined side down on a tray to cool.
5. Repeat the process for up to five waffle cone bakers at once. Be sure to always refill the waffle cone baker before rolling the cone.

Take a cooled waffle cone and dip into milk chocolate and gently shake off excess chocolate. Add sprinkles or pecans immediately and place on a pan lined with parchment paper to cool before



serving.

INGREDIENTS: ice cream mix (milk, cream, sugar, corn syrup, skim milk powder, whey powder, stabilizer [guar gum, mono & diglycerides, xanthan gum, polysorbate 80, carrageenan]), vanilla base (sugar, high fructose corn sweetener, condensed milk, cream, butter, citric acid, potassium sorbate), milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin-emulsifier, vanillin-artificial flavor), waffle cone (enriched wheat flour [flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid], sugar, partially hydrogenated vegetable oil [soybean and/or cottonseed oil], dry whole egg, dextrose, salt, artificial flavor, corn starch, wheat starch), water, vanilla (natural vanilla flavors, vanillin, caramel color).

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## **(4130) WAFFLE CONE MILK CHOCOLATE & SPRINKLES - SINGLE 6oz**

<b>Ingredients</b>	<b>Amount</b>
(4018) Mk Dip Sprinkled Waffle Cone	1.0000 EA
(3225) Old Fashioned Vanilla	5 OZ

### **Instructions**

1. Prepare waffle cone mix according to the directions on the bag. Mix with a wire whip until all waffle cone batter is dissolved and there are no lumps.
2. Using a pancake dispenser, dispense enough batter so that the batter flows to the edge of the baker but does not run out from between the baker heads.
3. Close the lid of the baker.
4. Dispense batter on to the second waffle cone baker and close the lid. In about 45 seconds the first cone will be baked. Open the lid, remove the baked waffle from the baker and place it on the counter top.
5. Fill the first waffle baker with batter and close the lid.

For a Waffle Cone:

1. Fold about ¼ of the baked cone over on top of itself and place your finger squarely in the center of the flat line formed when the cone is folded over.
2. Pinch the edge where your finger is very tightly and roll around that point, making a small cone.
3. Open the top of the cone to about 3 inches.
4. Set the cone with the joined side down on a tray to cool.
5. Repeat the process for up to five waffle cone bakers at once. Be sure to always refill the waffle cone baker before rolling the cone.

Take a cooled waffle cone and dip into milk chocolate and gently shake off excess chocolate. Add sprinkles or pecans immediately and place on a pan lined with parchment paper to cool before serving.

INGREDIENTS: ice cream mix (milk, cream, sugar, corn syrup, skim milk powder, whey powder, stabilizer [guar gum, mono & diglycerides, xanthan gum, polysorbate 80, carrageenan]), milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin-emulsifier, vanillin-artificial flavor), vanilla base (sugar, high fructose corn sweetener, condensed milk, cream, butter, citric acid,

potassium sorbate), waffle cone (enriched wheat flour [flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid], sugar, partially hydrogenated vegetable oil [soybean and/or cottonseed oil], dry whole egg, dextrose, salt, artificial flavor, corn starch, wheat starch), water, non pareils (sugar, corn starch, artificial colors [red 40, red 3, yellow 5, yellow 6, blue 1], carnauba wax), vanilla (natural vanilla flavors, vanillin, caramel color).

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## **(4131) WAFFLE CONE MILK CHOCOLATE & SPRINKLES - DOUBLE 10oz**

<b>Ingredients</b>	<b>Amount</b>
(4018) Mk Dip Sprinkled Waffle Cone	1.0000 EA
(3225) Old Fashioned Vanilla	9 OZ

### **Instructions**

1. Prepare waffle cone mix according to the directions on the bag. Mix with a wire whip until all waffle cone batter is dissolved and there are no lumps.
2. Using a pancake dispenser, dispense enough batter so that the batter flows to the edge of the baker but does not run out from between the baker heads.
3. Close the lid of the baker.
4. Dispense batter on to the second waffle cone baker and close the lid. In about 45 seconds the first cone will be baked. Open the lid, remove the baked waffle from the baker and place it on the counter top.
5. Fill the first waffle baker with batter and close the lid.

For a Waffle Cone:

1. Fold about ¼ of the baked cone over on top of itself and place your finger squarely in the center of the flat line formed when the cone is folded over.
2. Pinch the edge where your finger is very tightly and roll around that point, making a small cone.
3. Open the top of the cone to about 3 inches.
4. Set the cone with the joined side down on a tray to cool.
5. Repeat the process for up to five waffle cone bakers at once. Be sure to always refill the waffle cone baker before rolling the cone.

Take a cooled waffle cone and dip into milk chocolate and gently shake off excess chocolate. Add sprinkles or pecans immediately and place on a pan lined with parchment paper to cool before serving.

**INGREDIENTS:** ice cream mix (milk, cream, sugar, corn syrup, skim milk powder, whey powder, stabilizer [guar gum, mono & diglycerides, xanthan gum, polysorbate 80, carrageenan]), vanilla base (sugar, high fructose corn sweetener, condensed milk, cream, butter, citric acid, potassium sorbate), milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin-emulsifier, vanillin-artificial flavor), waffle cone (enriched wheat flour [flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid], sugar, partially hydrogenated vegetable oil [soybean and/or cottonseed oil], dry whole egg, dextrose, salt, artificial flavor, corn starch, wheat starch), water, non pareils (sugar, corn starch, artificial colors [red 40, red 3, yellow 5, yellow 6, blue 1], carnauba wax), vanilla (natural vanilla flavors, vanillin, caramel color).

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## **(4132) WAFFLE CONE MILK CHOCOLATE & PECANS - SINGLE 6oz**

<b>Ingredients</b>	<b>Amount</b>
(4017) Mk Dipped Waffle Cone Pecans	1.0000 EA
(3225) Old Fashioned Vanilla	5 OZ

### **Instructions**

1. Prepare waffle cone mix according to the directions on the bag. Mix with a wire whip until all waffle cone batter is dissolved and there are no lumps.
2. Using a pancake dispenser, dispense enough batter so that the batter flows to the edge of the baker but does not run out from between the baker heads.
3. Close the lid of the baker.
4. Dispense batter on to the second waffle cone baker and close the lid. In about 45 seconds the first cone will be baked. Open the lid, remove the baked waffle from the baker and place it on the counter top.
5. Fill the first waffle baker with batter and close the lid.

For a Waffle Cone:

1. Fold about ¼ of the baked cone over on top of itself and place your finger squarely in the center of the flat line formed when the cone is folded over.
2. Pinch the edge where your finger is very tightly and roll around that point, making a small cone.
3. Open the top of the cone to about 3 inches.
4. Set the cone with the joined side down on a tray to cool.
5. Repeat the process for up to five waffle cone bakers at once. Be sure to always refill the waffle cone baker before rolling the cone.

Take a cooled waffle cone and dip into milk chocolate and gently shake off excess chocolate. Add sprinkles or pecans immediately and place on a pan lined with parchment paper to cool before serving.

**INGREDIENTS:** ice cream mix (milk, cream, sugar, corn syrup, skim milk powder, whey powder, stabilizer [guar gum, mono & diglycerides, xanthan gum, polysorbate 80, carrageenan]), milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin-emulsifier, vanillin-artificial flavor), vanilla base (sugar, high fructose corn sweetener, condensed milk, cream, butter, citric acid, potassium sorbate), waffle cone (enriched wheat flour [flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid], sugar, partially hydrogenated vegetable oil [soybean and/or cottonseed oil], dry whole egg, dextrose, salt, artificial flavor, corn starch, wheat starch), pecans, water, vanilla (natural vanilla flavors, vanillin, caramel color).

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# (4133) WAFFLE CONE MILK CHOCOLATE & PECANS - DOUBLE 10oz

Ingredients	Amount
(4017) Mk Dipped Waffle Cone Pecans	1.0000 EA
(3225) Old Fashioned Vanilla	9 OZ

## Instructions

1. Prepare waffle cone mix according to the directions on the bag. Mix with a wire whip until all waffle cone batter is dissolved and there are no lumps.
2. Using a pancake dispenser, dispense enough batter so that the batter flows to the edge of the baker but does not run out from between the baker heads.
3. Close the lid of the baker.
4. Dispense batter on to the second waffle cone baker and close the lid. In about 45 seconds the first cone will be baked. Open the lid, remove the baked waffle from the baker and place it on the counter top.
5. Fill the first waffle baker with batter and close the lid.

For a Waffle Cone:

1. Fold about ¼ of the baked cone over on top of itself and place your finger squarely in the center of the flat line formed when the cone is folded over.
2. Pinch the edge where your finger is very tightly and roll around that point, making a small cone.
3. Open the top of the cone to about 3 inches.
4. Set the cone with the joined side down on a tray to cool.
5. Repeat the process for up to five waffle cone bakers at once. Be sure to always refill the waffle cone baker before rolling the cone.

Take a cooled waffle cone and dip into milk chocolate and gently shake off excess chocolate. Add sprinkles or pecans immediately and place on a pan lined with parchment paper to cool before serving.

INGREDIENTS: ice cream mix (milk, cream, sugar, corn syrup, skim milk powder, whey powder, stabilizer [guar gum, mono & diglycerides, xanthan gum, polysorbate 80, carrageenan]), vanilla base (sugar, high fructose corn sweetener, condensed milk, cream, butter, citric acid, potassium sorbate), milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin-emulsifier, vanillin-artificial flavor), waffle cone (enriched wheat flour [flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid], sugar, partially hydrogenated vegetable oil [soybean and/or cottonseed oil], dry whole egg, dextrose, salt, artificial flavor, corn starch, wheat starch), pecans, water, vanilla (natural vanilla flavors, vanillin, caramel color).

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# (4135) BOSTON COOLER FLOAT 16 fl oz

Ingredients	Amount
(1986) 20 Oz Clear Plastic Cup Cs1000	1 CUP
(44939) Ginger Ale Soda	1

(3225) Old Fashioned Vanilla	5 OZ
(1990) Kilwins Giant Straw Bg450	1 STRAW
(2014) Plastic Soda Spoon Cs1000	1 SPOON

## Instructions

1. Fill Kilwin's cup ½ full with COLD ginger ale.
2. Add ice cream - be sure to "hang" one scoop over the lip of cup.
3. Top off with ginger ale.
4. Serve with Kilwin's straw and soda spoon.

INGREDIENTS: ginger ale (Water, High Fructose Corn Syrup and 2% or Less of each of the Following, Concentrated Juices (Pineapple, Orange, Passionfruit, Apple), Purees (Apricot, Papaya, Guava), Citric Acid, Natural Flavor and Artificial Flavor, Pectin, Acacia Gum, Gum Ghatti, Glycerol Ester of Wood Rosin, Sodium Hexametaphosphate, Red 40, Blue 1, Sodium Benzoate and Potassium Sorbate (Preservatives) and Ascorbic Acid (Vitamin C)), Old Fashioned Vanilla [milk, cream, sugar, corn syrup, vanilla base (sugar, high fructose corn syrup, condensed milk, cream, butter, citric acid, potassium sorbate), skim milk, whey powder, vanilla (natural vanilla flavors, vanillin - an artificial flavor, caramel color), stabilizer (mono & diglycerides, cellulose gum, polysorbate 80, carrageenan, guar gum)]. CONTAINS MILK. MADE IN A PLANT THAT USES PEANUTS, PEANUT OIL AND TREE NUTS IN OTHER FLAVORS.

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## (4136) BLACK COW FLOAT 16 fl oz

Ingredients	Amount
(1986) 20 Oz Clear Plastic Cup Cs1000	1 CUP
(44808) Root Beer	1
(3060) Chocolate	5 OZ
(1990) Kilwins Giant Straw Bg450	1 STRAW
(2014) Plastic Soda Spoon Cs1000	1 SPOON

## Instructions

1. Fill Kilwin's cup ½ full with COLD root beer.
2. Add Chocolate ice cream - be sure to "hang" one scoop over the lip of cup.
3. Top off with root beer.
4. Serve with Kilwin's straw and soda spoon.

INGREDIENTS: root beer (Carbonated Water, High Fructose Corn Syrup and/or Sucrose, Caramel Color, Sodium Benzoate (To Protect Taste)Citric Acid, Caffeine, Artificial and Natural Flavors,

Acacia), Chocolate ice cream (milk, sugar, corn syrup, cream, cocoa processed with alkali, skim milk, vanilla (natural vanilla flavors, vanillin - an artificial flavor, caramel color), red #40, yellow #5, whey powder, blue #1, stabilizer (mono & diglycerides, cellulose gum, polysorbate 80, carrageenan, guar gum). CONTAINS MILK. PROCESSED ON SHARED EQUIPMENT WITH PEANUTS AND TREE NUTS.

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## **(4137) KID DISH ICE CREAM 3oz**

<b>Ingredients</b>	<b>Amount</b>
(1994) 8oz Paper Sundae Dish Cs1000	1
(3225) Old Fashioned Vanilla	3 OZ
(2009) Sundae Spoon Beige Cs1000	1

### **Instructions**

1. use a paper sundae dish and add 3 oz of ice cream.
2. serve with a spoon.

INGREDIENTS: ice cream mix (milk, cream, sugar, corn syrup, skim milk powder, whey powder, stabilizer [guar gum, mono & diglycerides, xanthan gum, polysorbate 80, carrageenan]), vanilla base (sugar, high fructose corn sweetener, condensed milk, cream, butter, citric acid, potassium sorbate), conquistador vanilla for ice cream (natural vanilla flavors, vanillin, caramel color).

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## **(4138) KID SUGAR CONE ICE CREAM 3oz**

<b>Ingredients</b>	<b>Amount</b>
(2035) Sugar Cones-kilwins Cs800	1
(3225) Old Fashioned Vanilla	3 OZ

### **Instructions**

1. use a sugar cone and add 3 oz of ice cream.

INGREDIENTS: ice cream mix (milk, cream, sugar, corn syrup, skim milk powder, whey powder, stabilizer [guar gum, mono & diglycerides, xanthan gum, polysorbate 80, carrageenan]), vanilla base (sugar, high fructose corn sweetener, condensed milk, cream, butter, citric acid, potassium sorbate), sugar cone (enriched wheat flour [contains niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid], brown sugar, vegetable oil shortening [partially hydrogenated soybean oil and or cottonseed oil], oat fiber and/or vegetable fiber, salt, caramel color, artificial flavor, soy lecithin-emulsifier), conquistador vanilla for ice cream (natural vanilla flavors, vanillin, caramel color).

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## **(4139) WAFFLE BOWL 1oz**

<b>Ingredients</b>	<b>Amount</b>
(1998) Kilwins® Cone Mix	1 OZ
(44803) Water	.5 OZ

### **Instructions**

1. Prepare waffle cone mix according to the directions on the bag. Mix with a wire whip until all waffle cone batter is dissolved and there are no lumps.
2. Using a pancake dispenser, dispense enough batter so that the batter flows to the edge of the baker but does not run out from between the baker heads.
3. Close the lid of the baker.
4. Dispense batter on to the second waffle cone baker and close the lid. In about 45 seconds the first waffle will be baked.
5. Open the lid, remove the baked waffle from the baker and place it on top of the bowl mold.
6. Fill the waffle baker with batter and close the lid.
7. Mold the bowl by pressing the waffle into the mold, using the plunger.
8. Continue the process with the other waffle bakers.
9. When bowls have cooled place in #1995 24oz plastic sundae dish for storage.

INGREDIENTS: waffle cone mix (enriched wheat flour [flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid], sugar, partially hydrogenated vegetable oil [soybean and/or cottonseed oil], dry whole egg, dextrose, salt, artificial flavor, corn starch, wheat starch), water.

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## **(4142) KID CONE 3oz SIZE**

<b>Ingredients</b>	<b>Amount</b>
(2033) Cake Cone-kilwins Cs600	1 CAKE CONE
(3225) Old Fashioned Vanilla	3 OZ ICE CREAM

### **Instructions**

KID CONE

1. use a cake cone and add 3 oz of ice cream.

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## **(4143) WAFFLE CONE - SINGLE**

<b>Ingredients</b>	<b>Amount</b>
(44804) Waffle Cone 1oz	1 WAFFLE CONE
(3225) Old Fashioned Vanilla	5 OZ ICE CREAM

### **Instructions**

INGREDIENTS: Ice cream base (milk, cream, sugar, corn syrup, nonfat dry milk, guar gum, mono & diglycerides, cellulose gum, dextrose, carrageenan), Waffle Cone (enriched wheat flour [flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid], sugar, partially hydrogenated vegetable oil [soybean and/or cottonseed oil], dry whole egg, dextrose, salt, artificial flavor, corn starch, wheat starch), water. CONTAINS EGG, MILK, SOY, WHEAT. ICE CREAM MAY CONTAIN ADDITIONAL ALLERGENS DEPENDING ON FLAVOR. PLEASE REFER TO ICE CREAM FLAVOR INGREDIENTS TO ASSESS.

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## **(4144) WAFFLE CONE - DOUBLE**

<b>Ingredients</b>	<b>Amount</b>
(44804) Waffle Cone 1oz	1 WAFFLE CONE
(3225) Old Fashioned Vanilla	9 OZ ICE CREAM

### **Instructions**

INGREDIENTS: enriched wheat flour [flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid], sugar, partially hydrogenated vegetable oil [soybean and/or cottonseed oil], dry whole egg, dextrose, salt, artificial flavor, corn starch, wheat starch, water. CONTAINS EGG, SOY, WHEAT. PLEASE REFER TO INGREDIENT INFORMATION FOR INDIVIDUAL FLAVORS FOR FURTHER INFORMATION.

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## **(4145) CAKE CONE - SINGLE**

<b>Ingredients</b>	<b>Amount</b>
(2033) Cake Cone-kilwins Cs600	1 CAKE CONE
(3225) Old Fashioned Vanilla	5 OZ ICE CREAM



## Instructions

INGREDIENTS: Kilwin's cake cone [enriched wheat flour (contains niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), tapioca flour, sugar, vegetable oil shortening (partially hydrogenated soybean, canola and/or corn oil), sodium bicarbonate, ammonium bicarbonate, salt, natural flavor, annatto (natural color)]. CONTAINS SOY, WHEAT. PLEASE REFER TO INGREDIENT INFORMATION FOR INDIVIDUAL ICE CREAM FLAVORS FOR FURTHER INFORMATION.

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### **(4146) CAKE CONE - DOUBLE**

<b>Ingredients</b>	<b>Amount</b>
(2033) Cake Cone-kilwins Cs600	1 CAKE CONE
(3225) Old Fashioned Vanilla	9 OZ ICE CREAM

## Instructions

INGREDIENTS: Kilwin's cake cone [enriched wheat flour (contains niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), tapioca flour, sugar, vegetable oil shortening (partially hydrogenated soybean, canola and/or corn oil), sodium bicarbonate, ammonium bicarbonate, salt, natural flavor, annatto (natural color)]. CONTAINS SOY, WHEAT. PLEASE REFER TO INGREDIENT INFORMATION FOR INDIVIDUAL ICE CREAM FLAVORS FOR FURTHER INFORMATION.

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### **(4147) DISH - SINGLE**

<b>Ingredients</b>	<b>Amount</b>
(1994) 8oz Paper Sundae Dish Cs1000	1 SUNDAE DISH
(3225) Old Fashioned Vanilla	5 OZ ICE CREAM

## Instructions

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### **(4148) DISH - DOUBLE**

<b>Ingredients</b>	<b>Amount</b>
(1994) 8oz Paper Sundae Dish Cs1000	1 SUNDAE DISH

(3225) Old Fashioned Vanilla

9 OZ ICE CREAM

## Instructions

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## (4149) SUGAR CONE - SINGLE

Ingredients	Amount
(2035) Sugar Cones-kilwins Cs800	1 SUGAR CONE
(3225) Old Fashioned Vanilla	5 OZ ICE CREAM

## Instructions

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## (4150) LEMONADE

Ingredients	Amount
(1986) 20 Oz Clear Plastic Cup Cs1000	1 CUP
(44813) Lemons 120 Count	1 LEMON
(44812) Simple Syrup	6 OZ
(1990) Kilwins Giant Straw Bg450	1 STRAW

## Instructions

Lemonade

1. Squeeze lemons into stainless steel malt cups.
2. Add simple syrup.
3. Add ice.
4. Fill stainless steel to within 1" above top indent mark, with water.
5. Mix on shake mixer.
6. Pour into 20 oz. clear Kilwin's cup.
7. Fill to top with ice.
8. Garnish with fruit slice.
9. Serve with straw.

\*For Simple Syrup:

One pound of sugar to one quart of water and mix until dissolved.

INGREDIENTS: Water, sugar, lemon juice.

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## (4151) LIMEADE

Ingredients	Amount
(1986) 20 Oz Clear Plastic Cup Cs1000	1 CUP
(44815) Limes 120 Count	1 LIME
(44813) Lemons 120 Count	1/2 LEMON
(44812) Simple Syrup	6 OZ
(1990) Kilwins Giant Straw Bg450	1 STRAW

### Instructions

Limeade

1. Squeeze lime into stainless steel malt cup.
2. Squeeze 1/2 lemon into stainless steel malt cup.
3. Add simple syrup.
4. Add ice.
5. Fill stainless steel to within 1 above top indent mark, with water.
6. Mix on shake mixer.
7. Pour into 20 oz. clear Kilwin s cup.
8. Fill to top with ice.
9. Garnish with fruit slice.
10. Serve with straw.

\*For Simple Syrup:

One pound of sugar to one quart of water and mix until dissolved.

INGREDIENTS: water,sugar, Lime Juice, Lemon Juice.

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## (4152) ORANGEADE

Ingredients	Amount
(1986) 20 Oz Clear Plastic Cup Cs1000	1 CUP
(44814) Oranges 88 Count	1 ORANGE
(44813) Lemons 120 Count	1/2 LEMON
(44812) Simple Syrup	3 oz

(1990) Kilwins Giant Straw Bg450

1 STRAW

## Instructions

Orangeade

1. Squeeze 1 orange and 1/2 lemon into stainless steel malt cup.
2. Add simple syrup.
3. Add ice.
4. Fill stainless steel to within 1" above top indent mark, with water.
5. Mix on shake mixer.
6. Pour into 20 oz. clear Kilwin's cup.
7. Fill to top with ice.
8. Garnish with fruit slice.
9. Serve with straw.

\*For Simple Syrup:

One pound of sugar to one quart of water and mix until dissolved.

INGREDIENTS: Orange Juice, Water, Sugar, Lemon Juice.

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## (4153) SUNRISE KOOLER

Ingredients	Amount
(44809) Sprite	12 OZ
(3725) Lemon Sorbetto	10 OZ
(1986) 20 Oz Clear Plastic Cup Cs1000	1 CUP
(1990) Kilwins Giant Straw Bg450	1 Straw

## Instructions

KILWIN'S KOOLERS

1. Add Lemon Sorbetto and COLD Sprite to chilled stainless steel mixing cup.
2. Mix thoroughly using drink mixer.
3. Pour into Kilwin's cup.
4. Garnish with lemon fruit slice.
5. Serve with a straw.

INGREDIENTS: Sprite (carbonated water, high fructose corn syrup, citric acid, natural flavors, sodium citrate, sodium benzoate), water, granulated sugar, frozen lemonade concentrate (high fructose corn syrup, sugar, filtered water, concentrated lemon juice, lemon pulp, natural flavors), corn syrup solids, stabilizer (mono & diglycerides, cellulose gum, guar gum, polysorbate 80, carrageenan), lemon color (water, propylene glycol, yellow #5).

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## **(4154) SUNSET KOOLER**

<b>Ingredients</b>	<b>Amount</b>
(44809) Sprite	12 OZ
(3745) Raspberry Sorbetto	10 OZ
(1986) 20 Oz Clear Plastic Cup Cs1000	1 CUP
(1990) Kilwins Giant Straw Bg450	1 Straw

### **Instructions**

#### SUNSET KOOLER

1. Add Raspberry Sorbetto and COLD Sprite to chilled stainless steel mixing cup.
2. Mix thoroughly using drink mixer.
3. Pour into 20 oz. clear Kilwin s cup.
4. Garnish with a fruit slice.
5. Serve with a straw.

INGREDIENTS: Sprite (carbonated water, high fructose corn syrup, citric acid, natural flavors, sodium citrate, sodium benzoate), water, granulated sugar, red raspberry topping (red raspberries, sugar, apple pulp, xanthan gum, natural flavor, citric acid, red 40, blue 1, benzoate of soda and potassium sorbate as preservative), corn syrup solids, Raspberry Flavor, citric acid, stabilizer (mono & diglycerides, cellulose gum, guar gum, polysorbate 80, carrageenan).

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## **(4155) HAND PACKED QUART ICE CREAM**

<b>Ingredients</b>	<b>Amount</b>
(1999) Qt Icecrem Container C500	1 QT CONTAINER
(2000) Lid For Qt Container C500	1 QT LID
(3225) Old Fashioned Vanilla	2 POUNDS ICE CREAM

### **Instructions**

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## **(4156) BLACK CHERRY MILKSHAKE**

<b>Ingredients</b>	<b>Amount</b>
(3225) Old Fashioned Vanilla	10 OZ
(2570) Black Cherry Shake Flvr Gal	

	3 PUMPS (3 OZ)
(1986) 20 Oz Clear Plastic Cup Cs1000	1 CUP
(1990) Kilwins Giant Straw Bg450	1 STRAW
(44811) Whipped Cream 7 Oz Can	1/4 OZ
(2594) Marsch Cherry W/stem Gal/350ct	1 CHERRY
(44807) Milk - 1 Gallon	12 OZ

## Instructions

### MILKSHAKES

1. Add ice cream, flavoring, and milk to chilled stainless steel mixing cup. (Milk should fill cup to 1 above top indent mark).
2. Mix thoroughly.
3. Pour into Kilwin s cup.
4. Put whipped topping and cherry on top.
5. Serve with a straw.

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## (4157) CHOCOLATE MILKSHAKE

Ingredients	Amount
(3225) Old Fashioned Vanilla	10 OZ
(2585) Chocolate Syrup #10 Can Discon Discontinued	2 OZ
(1986) 20 Oz Clear Plastic Cup Cs1000	1 CUP
(1990) Kilwins Giant Straw Bg450	1 STRAW
(44811) Whipped Cream 7 Oz Can	1/4 OZ
(2594) Marsch Cherry W/stem Gal/350ct	1 CHERRY
(44807) Milk - 1 Gallon	12 OZ

## Instructions

### MILKSHAKES

1. Add ice cream, flavoring, and milk to chilled stainless steel mixing cup. (Milk should fill cup to 1 above top indent mark).
2. Mix thoroughly.
3. Pour into Kilwin s cup.

4. Put whipped topping and cherry on top.

5. Serve with a straw.

**INGREDIENTS:** milk, cream, sugar, corn syrup, vanilla base (sugar, high fructose corn syrup, condensed milk, cream, butter, citric acid, potassium sorbate), skim milk, whey powder, vanilla (natural vanilla flavors, vanillin - an artificial flavor, caramel color), stabilizer (mono & diglycerides, cellulose gum, polysorbate 80, carrageenan, guar gum), chocolate syrup (high fructose corn syrup, corn syrup, water, sugar, cocoa, contains 2% or less of: potassium sorbate (preservative), salt, mono & diglycerides, polysorbate 60 (emulsifier), xanthan gum & vanillin (artificial flavor)), cream, sugar. CONTAINS MILK. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## **(4158) STRAWBERRY MILKSHAKE**

<b>Ingredients</b>	<b>Amount</b>
(3225) Old Fashioned Vanilla	10 OZ
(2579) Strawberry Shake Flvr Gal	3 PUMPS (3 OZ)
(1986) 20 Oz Clear Plastic Cup Cs1000	1 CUP
(1990) Kilwins Giant Straw Bg450	1 STRAW
(44811) Whipped Cream 7 Oz Can	1/4 OZ
(2594) Marsch Cherry W/stem Gal/350ct	1 CHERRY
(44807) Milk - 1 Gallon	12 OZ

### **Instructions**

#### **MILKSHAKES**

1. Add ice cream, flavoring, and milk to chilled stainless steel mixing cup. (Milk should fill cup to 1 above top indent mark).
2. Mix thoroughly.
3. Pour into Kilwin s cup.
4. Put whipped topping and cherry on top.
5. Serve with a straw.

**INGREDIENTS:** milk, cream, sugar, corn syrup, vanilla base (sugar, high fructose corn syrup, condensed milk, cream, butter, citric acid, potassium sorbate), skim milk, whey powder, vanilla (natural vanilla flavors, vanillin - an artificial flavor, caramel color), stabilizer (mono & diglycerides, cellulose gum, polysorbate 80, carrageenan, guar gum), strawberry syrup sugar, water, citric acid, red 40, blue 1, benzoate of soda as preservative, whipped cream (cream, sugar). CONTAINS MILK. MADE IN A PLANT THAT USES PEANUTS, PEANUT OIL AND TREE NUTS IN OTHER FLAVORS.

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## **(4159) VANILLA MILKSHAKE**

<b>Ingredients</b>	<b>Amount</b>
(3225) Old Fashioned Vanilla	10 OZ
(2582) Vanilla Shake Flvr Gal	3 PUMPS (3 OZ)
(1986) 20 Oz Clear Plastic Cup Cs1000	1 CUP
(1990) Kilwins Giant Straw Bg450	1 STRAW
(44811) Whipped Cream 7 Oz Can	1/4 OZ
(2594) Marsch Cherry W/stem Gal/350ct	1 CHERRY
(44807) Milk - 1 Gallon	12 OZ

### **Instructions**

#### Milkshakes

1. Add ice cream, flavoring, and milk to chilled stainless steel mixing cup. (Milk should fill cup to 1 above top indent mark).
2. Mix thoroughly.
3. Pour into Kilwin's cup.
4. Put whipped topping and cherry on top.
5. Serve with a straw.

**INGREDIENTS:** milk, ice cream (milk, cream, sugar, corn syrup, vanilla base (sugar, high fructose corn syrup, condensed milk, cream, butter, citric acid, potassium sorbate), skim milk, whey powder, vanilla (natural vanilla flavors, vanillin - an artificial flavor, caramel color), stabilizer (mono & diglycerides, cellulose gum, polysorbate 80, carrageenan, guar gum)), vanilla syrup (sugar, water, natural vanilla flavor, artificial flavor, benzoate of soda as preservative), whipped cream (cream, sugar). **CONTAINS MILK. MADE IN A PLANT THAT USES PEANUTS, PEANUT OIL AND TREE NUTS IN OTHER FLAVORS.**

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## **(4160) ORANGE CREAMSICLE FLOAT**

<b>Ingredients</b>	<b>Amount</b>
(11054) Pos Pop - Orange Pop	1 BOTTLE (12 OZ)
(3225) Old Fashioned Vanilla	5 OZ
(1986) 20 Oz Clear Plastic Cup Cs1000	1 CUP



(1990) Kilwins Giant Straw Bg450 1 STRAW  
 (2014) Plastic Soda Spoon Cs1000 1 SPOON

## Instructions

### ORANGE CREAMSICLE FLOAT

1. Fill Kilwin's cup ½ full with COLD orange soda.
2. Add ice cream - be sure to hang one scoop over lip of cup.
3. Top off with orange soda.
4. Serve with a straw.

Add cost of soda into final recipe cost.

**INGREDIENTS:** orange soda (Carbonated water, high fructose corn syrup and/or sucrose, citric acid, sodium benzoate, modified food starch, natural and artificial flavors, sucrose acetate isobutyrate, sodium polyphosphates, coconut oil, yellow 6, brominated vegetable oil, red 40, dioctyl sodium sulfosuccinate), Old Fashioned Vanilla milk, cream, sugar, corn syrup, vanilla base (sugar, high fructose corn syrup, condensed milk, cream, butter, citric acid, potassium sorbate), skim milk, whey powder, vanilla (natural vanilla flavors, vanillin - an artificial flavor, caramel color), stabilizer (mono & diglycerides, cellulose gum, polysorbate 80, carrageenan, guar gum). CONTAINS MILK. MADE IN A PLANT THAT USES PEANUTS, PEANUT OIL AND TREE NUTS IN OTHER FLAVORS..

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## (4161) BLACK CHERRY MALT

Ingredients	Amount
(3225) Old Fashioned Vanilla	10 OZ
(2570) Black Cherry Shake Flvr Gal	3 PUMPS (3 OZ)
(2583) Malted Milk Pwdr 2.5# Cn	2 TSP (1/2 OZ)
(1986) 20 Oz Clear Plastic Cup Cs1000	1 CUP
(1990) Kilwins Giant Straw Bg450	1 STRAW
(44811) Whipped Cream 7 Oz Can	1/4 OZ
(2594) Marsch Cherry W/stem Gal/350ct	1 CHERRY
(44807) Milk - 1 Gallon	12 OZ

## Instructions

### MALTS

1. Add ice cream, flavoring, malt powder and milk to chilled stainless steel mixing cup. (Milk should fill cup to 1 above top indent mark).

2. Mix thoroughly.
3. Pour into Kilwin's cup.
4. Put whipped topping and cherry on top.
5. Serve with a straw.

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## **(4162) CHOCOLATE MALT**

<b>Ingredients</b>	<b>Amount</b>
(3225) Old Fashioned Vanilla	10 OZ
(2585) Chocolate Syrup #10 Can Discon Discontinued	2 PUMPS (2 OZ)
(2583) Malted Milk Pwdr 2.5# Cn	2 TSP (1/2 OZ)
(1986) 20 Oz Clear Plastic Cup Cs1000	1 CUP
(1990) Kilwins Giant Straw Bg450	1 STRAW
(44811) Whipped Cream 7 Oz Can	1/4 OZ
(2594) Marsch Cherry W/stem Gal/350ct	1 CHERRY
(44807) Milk - 1 Gallon	12 OZ

## **Instructions**

### **MALTS**

1. Add ice cream, flavoring, malt powder and milk to chilled stainless steel mixing cup. (Milk should fill cup to 1" above top indent mark).
2. Mix thoroughly.
3. Pour into Kilwin's cup.
4. Put whipped topping and cherry on top.
5. Serve with a straw.

**INGREDIENTS:** milk, Old Fashioned Vanilla (milk, cream, sugar, corn syrup, vanilla base (sugar, high fructose corn syrup, condensed milk, cream, butter, citric acid, potassium sorbate), skim milk, whey powder, vanilla (natural vanilla flavors, vanillin - an artificial flavor, caramel color), stabilizer (mono & diglycerides, cellulose gum, polysorbate 80, carrageenan, guar gum), chocolate syrup (high fructose corn syrup, corn syrup, water, sugar, cocoa, contains 2% or less of: potassium sorbate (preservative), salt, mono & diglycerides, polysorbate 60 (emulsifier), xanthan gum & vanillin (artificial flavor)), malt powder (extract of wheat flour and malted barley, whole milk, salt, sodium bicarbonate), whipped cream (cream, sugar). **CONTAINS MILK, WHEAT. MADE IN A PLANT THAT USES PEANUTS, PEANUT OIL AND TREE NUTS IN OTHER FLAVORS.**

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## **(4163) STRAWBERRY MALT**

<b>Ingredients</b>	<b>Amount</b>
(3225) Old Fashioned Vanilla	10 OZ
(2579) Strawberry Shake Flvr Gal	3 PUMPS (3 OZ)
(2583) Malted Milk Pwdr 2.5# Cn	2 TSP (1/2 OZ)
(1986) 20 Oz Clear Plastic Cup Cs1000	1 CUP
(1990) Kilwins Giant Straw Bg450	1 STRAW
(44811) Whipped Cream 7 Oz Can	1/4 OZ
(2594) Marsch Cherry W/stem Gal/350ct	1 CHERRY
(44807) Milk - 1 Gallon	12 OZ

### **Instructions**

#### **MALTS**

1. Add ice cream, flavoring, malt powder and milk to chilled stainless steel mixing cup. (Milk should fill cup to 1 above top indent mark).
2. Mix thoroughly.
3. Pour into Kilwin s cup.
4. Put whipped topping and cherry on top.
5. Serve with a straw.

INGREDIENTS: milk, Old Fashioned Vanilla (milk, cream, sugar, corn syrup, vanilla base (sugar, high fructose corn syrup, condensed milk, cream, butter, citric acid, potassium sorbate), skim milk, whey powder, vanilla (natural vanilla flavors, vanillin - an artificial flavor, caramel color), stabilizer (mono & diglycerides, cellulose gum, polysorbate 80, carrageenan, guar gum)), strawberry syrup (sugar, water, citric acid, red 40, blue 1, benzoate of soda as preservative, malt powder (extract of wheat flour and malted barley, whole milk, salt, sodium bicarbonate), whipped cream (cream, sugar). CONTAINS MILK, WHEAT. MADE IN A PLANT THAT USES PEANUTS, PEANUT OIL AND TREE NUTS IN OTHER FLAVORS.

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## **(4164) VANILLA MALT**

<b>Ingredients</b>	<b>Amount</b>
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(3225) Old Fashioned Vanilla	10 OZ
(2582) Vanilla Shake Flvr Gal	3 PUMPS (3 OZ)
(2583) Malted Milk Pwdr 2.5# Cn	2 TSP (1/2 OZ)
(1986) 20 Oz Clear Plastic Cup Cs1000	1 CUP
(1990) Kilwins Giant Straw Bg450	1 STRAW
(44811) Whipped Cream 7 Oz Can	1/4 OZ
(2594) Marsch Cherry W/stem Gal/350ct	1 CHERRY
(44807) Milk - 1 Gallon	12 OZ

## Instructions

### MALTS

1. Add ice cream, flavoring, malt powder and milk to chilled stainless steel mixing cup. (Milk should fill cup to 1 above top indent mark).
2. Mix thoroughly.
3. Pour into Kilwin's cup.
4. Put whipped topping and cherry on top.
5. Serve with a straw.

INGREDIENTS: milk, Old Fashioned Vanilla (milk, cream, sugar, corn syrup, vanilla base (sugar, high fructose corn syrup, condensed milk, cream, butter, citric acid, potassium sorbate), skim milk, whey powder, vanilla (natural vanilla flavors, vanillin - an artificial flavor, caramel color), stabilizer (mono & diglycerides, cellulose gum, polysorbate 80, carrageenan, guar gum)), vanilla syrup (sugar, water, artificial flavor, benzoate of soda as preservative), malt powder (extract of wheat flour and malted barley, whole milk, salt, sodium bicarbonate), whipped cream (cream, sugar). CONTAINS MILK, WHEAT. MADE IN A PLANT THAT USES PEANUTS, PEANUT OIL AND TREE NUTS IN OTHER FLAVORS.

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## (4166) ROOT BEER FLOAT

Ingredients	Amount
(44808) Root Beer	1 BOTTLE (12 OZ)
(3225) Old Fashioned Vanilla	5 OZ
(1986) 20 Oz Clear Plastic Cup Cs1000	1 CUP
(1990) Kilwins Giant Straw Bg450	1 STRAW
(2014) Plastic Soda Spoon Cs1000	1 SPOON

# Instructions

## ROOT BEER FLOAT

1. Fill Kilwin's cup ½ full with COLD root beer.
2. Add ice cream - be sure to hang one scoop over lip of cup.
3. Top off with root beer.
4. Serve with a straw.

INGREDIENTS: root beer (Carbonated Water, High Fructose Corn Syrup and/or Sucrose, Caramel Color, Sodium Benzoate (To Protect Taste) Citric Acid, Caffeine, Artificial and Natural Flavors, Acacia), Old Fashioned Vanilla milk, cream, sugar, corn syrup, vanilla base (sugar, high fructose corn syrup, condensed milk, cream, butter, citric acid, potassium sorbate), skim milk, whey powder, vanilla (natural vanilla flavors, vanillin - an artificial flavor, caramel color), stabilizer (mono & diglycerides, cellulose gum, polysorbate 80, carrageenan, guar gum). CONTAINS MILK. MADE IN A PLANT THAT USES PEANUTS, PEANUT OIL AND TREE NUTS IN OTHER FLAVORS..

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## (4167) BLACK CHERRY SODA

Ingredients	Amount
(1986) 20 Oz Clear Plastic Cup Cs1000	1 CUP
(44807) Milk - 1 Gallon	3 OZ
(2570) Black Cherry Shake Flvr Gal	3 PUMPS (3 OZ)
(2014) Plastic Soda Spoon Cs1000	1 SPOON
(3225) Old Fashioned Vanilla	2 OZ
(44810) Soda Water	1 BOTTLE
(3225) Old Fashioned Vanilla	3 OZ
(1990) Kilwins Giant Straw Bg450	1 STRAW

## Instructions

### SODAS

1. Pour 1 Inch of milk in bottom of cup.
2. Add flavoring.
3. Add 2 Oz Ice Cream.
4. Stir well and blend with long-handled plastic spoon.
5. Add Perrier or soda water to 1 inch from top.

6. Hang 1 scoop (3 Oz) of ice cream over the cup rim so it does not fall in.
7. Top off with Perrier or soda water.
8. Serve with straw and long-handled spoon.

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## **(4168) CHOCOLATE SODA**

<b>Ingredients</b>	<b>Amount</b>
(1986) 20 Oz Clear Plastic Cup Cs1000	1 CUP
(44807) Milk - 1 Gallon	3 OZ
(2585) Chocolate Syrup #10 Can Discon Discontinued	2 PUMPS (2 OZ)
(3225) Old Fashioned Vanilla	2 OZ
(44810) Soda Water	1 BOTTLE
(3225) Old Fashioned Vanilla	3 OZ
(1990) Kilwins Giant Straw Bg450	1 STRAW
(2014) Plastic Soda Spoon Cs1000	1 SPOON

### **Instructions**

#### SODAS

1. Pour 1 Inch of milk in bottom of cup.
2. Add flavoring.
3. Add 2 Oz Ice Cream.
4. Stir well and blend with long-handled plastic spoon.
5. Add Perrier or soda water to 1 inch from top.
6. Hand 1 scoop (3 Oz) of ice cream over the cup rim so it does not fall in.
7. Top off with Perrier or soda water.
8. Serve with straw and long-handled spoon.

**INGREDIENTS:** club soda, Old Fashioned Vanilla (milk, cream, sugar, corn syrup, vanilla base (sugar, high fructose corn syrup, condensed milk, cream, butter, citric acid, potassium sorbate), skim milk, whey powder, vanilla (natural vanilla flavors, vanillin - an artificial flavor, caramel color), stabilizer (mono & diglycerides, cellulose gum, polysorbate 80, carrageenan, guar gum)), milk, chocolate syrup (high fructose corn syrup, corn syrup, water, sugar, cocoa, contains 2% or less of: potassium sorbate (preservative), salt, mono & diglycerides, polysorbate 60 (emulsifier), xanthan gum & vanillin (artificial flavor)). **CONTAINS MILK. ICE CREAM MADE IN A PLANT THAT USES PEANUTS, PEANUT OIL AND TREE NUTS IN OTHER FLAVORS.,**

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## **(4169) STRAWBERRY SODA**

<b>Ingredients</b>	<b>Amount</b>
(1986) 20 Oz Clear Plastic Cup Cs1000	1 CUP
(44807) Milk - 1 Gallon	3 OZ
(2579) Strawberry Shake Flvr Gal	3 PUMPS (3 OZ)
(3225) Old Fashioned Vanilla	2 OZ
(44810) Soda Water	1 BOTTLE
(3225) Old Fashioned Vanilla	3 OZ
(1990) Kilwins Giant Straw Bg450	1 STRAW
(2014) Plastic Soda Spoon Cs1000	1 SPOON

### **Instructions**

#### SODAS

1. Pour 1 Inch of milk in bottom of cup.
2. Add flavoring.
3. Add 2 Oz Ice Cream.
4. Stir well and blend with long-handled plastic spoon.
5. Add Perrier or soda water to 1 inch from top.
6. Hand 1 scoop (3 Oz) of ice cream over the cup rim so it does not fall in.
7. Top off with Perrier or soda water.
8. Serve with straw and long-handled spoon.

INGREDIENTS: club soda, Old Fashioned Vanilla (milk, cream, sugar, corn syrup, vanilla base (sugar, high fructose corn syrup, condensed milk, cream, butter, citric acid, potassium sorbate), skim milk, whey powder, vanilla (natural vanilla flavors, vanillin - an artificial flavor, caramel color), stabilizer (mono & diglycerides, cellulose gum, polysorbate 80, carrageenan, guar gum)), milk, strawberry syrup (sugar, water, citric acid, red 40, blue 1, benzoate of soda as preservative). CONTAINS MILK. ICE CREAM MADE IN A PLANT THAT USES PEANUTS, PEANUT OIL AND TREE NUTS IN OTHER FLAVORS.

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# (4170) VANILLA SODA

<b>Ingredients</b>	<b>Amount</b>
(1986) 20 Oz Clear Plastic Cup Cs1000	1 CUP
(44807) Milk - 1 Gallon	3 OZ
(2582) Vanilla Shake Flvr Gal	3 OZ
(3225) Old Fashioned Vanilla	2 OZ
(44810) Soda Water	1 BOTTLE
(3225) Old Fashioned Vanilla	3 OZ
(1990) Kilwins Giant Straw Bg450	1 STRAW
(2014) Plastic Soda Spoon Cs1000	1 SPOON

## Instructions

### SODAS

1. Pour 1 Inch of milk in bottom of cup.
2. Add flavoring.
3. Add 2 Oz Ice Cream.
4. Stir well and blend with long-handled plastic spoon.
5. Add Perrier or soda water to 1 inch from top.
6. Hand 1 scoop (3 Oz) of ice cream over the cup rim so it does not fall in.
7. Top off with Perrier or soda water.
8. Serve with straw and long-handled spoon.

INGREDIENTS: club soda, Old Fashioned Vanilla (milk, cream, sugar, corn syrup, vanilla base (sugar, high fructose corn syrup, condensed milk, cream, butter, citric acid, potassium sorbate), skim milk, whey powder, vanilla (natural vanilla flavors, vanillin - an artificial flavor, caramel color), stabilizer (mono & diglycerides, cellulose gum, polysorbate 80, carrageenan, guar gum)), milk, vanilla syrup (sugar, water, artificial flavors, benzoate of soda as preservative). CONTAINS MILK. ICE CREAM MADE IN A PLANT THAT USES PEANUTS, PEANUT OIL AND TREE NUTS IN OTHER FLAVORS.

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# (4171) PUMPKIN PIE SUNDAE

<b>Ingredients</b>	<b>Amount</b>
(1988) 16oz Plastic Sundae Dish Cs504	1 DISH
(3131) Pumpkin	6.5 OZ
(2586) Caramel Topping Discontin. 10# Can	2 OZ



(2009) Sundae Spoon Beige Cs1000	1 SPOON
(44811) Whipped Cream 7 Oz Can	1/4 OZ
(4139) Waffle Bowl 1oz	1 Waffle Bowl
(44825) Graham Cracker Squares 54pc/bx	1 oz graham crumbs

## Instructions

### Pumpkin Pie Sundae

1. Put ice cream in dish.
2. Top with hot caramel.
3. Top with whipped cream, a sprinkling of graham cracker crumbs and a cherry.
4. Serve with sundae spoon.

**INGREDIENTS:** Ice cream base (milk, cream, sugar, corn syrup, nonfat dry milk, guar gum, mono & diglycerides, cellulose gum, dextrose, carrageenan), Waffle Cone (enriched wheat flour [flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid], sugar, partially hydrogenated vegetable oil [soybean and/or cottonseed oil], dry whole egg, dextrose, salt, artificial flavor, corn starch, wheat starch), water, graham crackers (enriched flour [wheat flour, niacin, reduced iron, thiamin mononitrite (vitamin B1), riboflavin (vitamin B2), folic acid], sugar, graham flour, partially hydrogenated soybean and cottonseed oil with TBHQ for freshness, molasses, corn syrup, contains 2% or less of leavening [baking soda, sodium acid pyrophosphate, monocalcium phosphate], calcium carbonate, salt, soy lecithin - an emulsifier, artificial flavor, corn syrup solids, granulated sugar, pumpkin, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), whipped cream (cream, sugar), cream powder (cream, lecithin, tocopherols), butter (cream, salt), modified food starch (from corn), vanilla extract, salt, lecithin - an emulsifier, potassium sorbate. CONTAINS EGG, MILK, SOY, WHEAT. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## (4172) HOT FUDGE SUNDAE

Ingredients	Amount
(1994) 8oz Paper Sundae Dish Cs1000	1 DISH
(3225) Old Fashioned Vanilla	5 OZ
(4141) Kilwins Fudge Topping	2 OZ
(2009) Sundae Spoon Beige Cs1000	1 SPOON
(44811) Whipped Cream 7 Oz Can	1/4 OZ
(2594) Marsch Cherry W/stem Gal/350ct	1 CHERRY

## Instructions

### HOT FUDGE SUNDAE

1. Put ice cream in dish.

2. Top with hot fudge.
3. Top with whipped cream and a cherry.
4. Serve with sundae spoon.

**INGREDIENTS:** Old Fashioned Vanilla [milk, cream, sugar, corn syrup, vanilla base (sugar, high fructose corn syrup, condensed milk, cream, butter, citric acid, potassium sorbate), skim milk, whey powder, vanilla (natural vanilla flavors, vanillin - an artificial flavor, caramel color), stabilizer (mono & diglycerides, cellulose gum, polysorbate 80, carrageenan, guar gum)], water, corn syrup solids, fructose, cream, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), chocolate liquor processed with alkali, cream powder (cream, lecithin, tocopherols), butter (cream, salt), modified food starch (from corn), maraschino cherries (cherries, corn sweetener, citric acid, sodium benzoate, potassium sorbate, red #40, natural & artificial flavors, trace of sulfur dioxide), potassium sorbate, vanillin - an artificial flavor, salt, lecithin - an emulsifier. **CONTAINS MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.**

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## **(4173) HOT CARAMEL SUNDAE**

<b>Ingredients</b>	<b>Amount</b>
(1994) 8oz Paper Sundae Dish Cs1000	1 DISH
(3225) Old Fashioned Vanilla	5 OZ
(4140) Kilwins Caramel Topping	2 OZ
(2009) Sundae Spoon Beige Cs1000	1 SPOON
(44811) Whipped Cream 7 Oz Can	1/4 OZ
(2594) Marsch Cherry W/stem Gal/350ct	1 CHERRY

### **Instructions**

#### **HOT CARAMEL SUNDAE**

1. Put ice cream in dish.
2. Top with hot caramel.
3. Top with whipped cream and a cherry.
4. Serve with sundae spoon.

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## (4174) CHOCOLATE SUNDAE

Ingredients	Amount
(1994) 8oz Paper Sundae Dish Cs1000	1 DISH
(3225) Old Fashioned Vanilla	5 OZ
(2585) Chocolate Syrup #10 Can Discon Discontinued	2 OZ
(2009) Sundae Spoon Beige Cs1000	1 SPOON
(44811) Whipped Cream 7 Oz Can	1/4 OZ
(2594) Marsch Cherry W/stem Gal/350ct	1 CHERRY

## Instructions

### CHOCOLATE SUNDAE

1. Put ice cream in dish.
2. Top with chocolate syrup.
3. Top with whipped cream and a cherry.
4. Serve with sundae spoon.

INGREDIENTS: Old Fashioned Vanilla [milk, cream, sugar, corn syrup, vanilla base (sugar, high fructose corn syrup, condensed milk, cream, butter, citric acid, potassium sorbate), skim milk, whey powder, vanilla (natural vanilla flavors, vanillin - an artificial flavor, caramel color), stabilizer (mono & diglycerides, cellulose gum, polysorbate 80, carrageenan, guar gum)], chocolate syrup (high fructose corn syrup, corn syrup, water, sugar, cocoa, contains 2% or less of: potassium sorbate (preservative), salt, mono & diglycerides, polysorbate 60 (emulsifier), xanthan gum & vanillin (artificial flavor)), cream, maraschino cherries (cherries, corn sweetener, citric acid, sodium benzoate, potassium sorbate, red #40, natural & artificial flavors, trace of sulfur dioxide). CONTAINS MILK. MADE IN A PLANT THAT USES PEANUTS, PEANUT OIL AND TREE NUTS IN OTHER FLAVORS.

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## (4175) ROCKY ROAD SUNDAE

Ingredients	Amount
(1988) 16oz Plastic Sundae Dish Cs504	1 DISH
(4139) Waffle Bowl 1oz	1 WAFFLE BOWL
(3225) Old Fashioned Vanilla	6 1/2 OZ
(2590) Marshmallow Discontinued Topping Gal Pail	2 OZ
(4141) Kilwins Fudge Topping	2 OZ
(807) Almond Pieces	1 OZ
(44811) Whipped Cream 7 Oz Can	1/4 OZ

(2594) Marsch Cherry W/stem Gal/350ct 1 CHERRY  
(2009) Sundae Spoon Beige Cs1000 1 SPOON

## Instructions

### ROCKY ROAD SUNDAE

1. Place waffle bowl in dish.
2. Add ice cream.
3. Top with marshmallow topping, using 2 scoops with a 1oz laddle.
4. Top with hot fudge.
5. Top with whipped cream and a cherry.
6. Sprinkle with nuts.
7. Serve with spoon.

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## (4176) TURTLE SUNDAE

Ingredients	Amount
(1988) 16oz Plastic Sundae Dish Cs504	1 DISH
(4139) Waffle Bowl 1oz	1 WAFFLE BOWL
(3225) Old Fashioned Vanilla	6 1/2 OZ
(4141) Kilwins Fudge Topping	2 OZ
(4140) Kilwins Caramel Topping	2 OZ
(9105) Raw Med Pecan Pieces	1 OZ
(44811) Whipped Cream 7 Oz Can	1/4 OZ
(2594) Marsch Cherry W/stem Gal/350ct	1 CHERRY
(2009) Sundae Spoon Beige Cs1000	1 SPOON

## Instructions

### TURTLE SUNDAE

1. Place waffle bowl in dish.
2. Add ice cream.
3. Top with hot fudge.
4. Top with caramel topping.
5. Top with whipped cream and a cherry.

6. Sprinkle with nuts.

7. Serve with spoon.

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## **(4177) DUSTY MILLER SUNDAE**

<b>Ingredients</b>	<b>Amount</b>
(1988) 16oz Plastic Sundae Dish Cs504	1 DISH
(4139) Waffle Bowl 1oz	1 WAFFLE DISH
(3225) Old Fashioned Vanilla	6 1/2 OZ
(2585) Chocolate Syrup #10 Can Discon Discontinued	3 OZ
(44811) Whipped Cream 7 Oz Can	1/4 OZ
(2594) Marsch Cherry W/stem Gal/350ct	1 CHERRY
(2583) Malted Milk Pwdr 2.5# Cn	1 TBSP
(2009) Sundae Spoon Beige Cs1000	1 SPOON

### **Instructions**

#### DUSTY MILLER SUNDAE

1. Place waffle bowl in dish.
2. Add ice cream.
3. Top with chocolate syrup.
4. Top with whipped cream and a cherry.
5. Sprinkle malt powder on top.
6. Serve with spoon.

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## **(4178) TIN ROOF SUNDAE**

<b>Ingredients</b>	<b>Amount</b>
(1988) 16oz Plastic Sundae Dish Cs504	1 DISH
(4139) Waffle Bowl 1oz	1 WAFFLE BOWL
(3225) Old Fashioned Vanilla	6 1/2 OZ
(2585) Chocolate Syrup #10 Can Discon Discontinued	3 OZ

(805) Peanuts Rstd/salt Bg 10#	2 OZ
(44811) Whipped Cream 7 Oz Can	1/4 OZ
(2594) Marsch Cherry W/stem Gal/350ct	1 CHERRY
(2009) Sundae Spoon Beige Cs1000	1 SPOON

## Instructions

### TIN ROOF SUNDAE

1. Place waffle bowl in dish.
2. Add ice cream.
3. Top with chocolate syrup.
4. Top with whipped cream and a cherry.
5. Sprinkle with nuts.
6. Serve with spoon.

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## (4179) HOT CARAMEL APPLE SUNDAE

Ingredients	Amount
(1988) 16oz Plastic Sundae Dish Cs504	1 DISH
(4139) Waffle Bowl 1oz	1 WAFFLE BOWL
(3225) Old Fashioned Vanilla	6 1/2 OZ
(8681) Sliced Apple Pie Filling #10cn	2 OZ
(2586) Caramel Topping Discontin. 10# Can	2 OZ
(44811) Whipped Cream 7 Oz Can	1/4 OZ
(2009) Sundae Spoon Beige Cs1000	1 SPOON

## Instructions

### HOT CARAMEL APPLE SUNDAE

1. Place waffle bowl in dish.
2. Add ice cream.
3. Top with sliced apple pie filling.
4. Top with hot caramel topping.
5. Top with whipped cream and a cherry.

6. Sprinkle with cinnamon.

7. Serve with spoon.

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## **(4190) SPRINKLED MK PRETZEL TWIST 1 oz**

<b>Ingredients</b>	<b>Amount</b>
(9165) Pretzel Twists 16oz Bag Cs12	1 TWIST
(9112) Milk Chocolate	3/4 OZ
(9144) Non Pareil Sprinkles	1/4 OZ

### **Instructions**

#### PRETZEL TWISTS

Single coated pretzel twists

1. Using a four-pronged fork, completely coat the pretzels with chocolate and place them on a sheet pan liner.
2. Add sprinkles before the chocolate hardens.

INGREDIENTS: milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), pretzel (unbleached wheat flour, water, canola oil, salt, malt, yeast, soda,) non-pareils (sugar, corn starch, FD&C artificial colors (red 40, red 3, yellow 5, blue 1, yellow 6), caranauba wax.). CONTAINS MILK, SOY, WHEAT. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## **(4192) SPRINKLED DK PRETZEL TWIST 1 oz**

<b>Ingredients</b>	<b>Amount</b>
(9165) Pretzel Twists 16oz Bag Cs12	1 TWIST
(9114) Dark Chocolate	3/4 OZ
(9144) Non Pareil Sprinkles	1/4 OZ

### **Instructions**

#### 4192 PRETZEL TWISTS

Single coated pretzel twists

1. Using a four-pronged fork, completely coat the pretzels with chocolate and place them on a sheet

pan liner.

2. Add sprinkles before the chocolate hardens.

**INGREDIENTS:** semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), pretzel (unbleached wheat flour, water, canola oil, salt, malt, yeast, soda), non-pareils (sugar, corn starch, FD&C artificial colors (red 40, red 3, yellow 5, blue 1, yellow 6), caranauba wax). **CONTAINS MILK, SOY, WHEAT. FACILITY PROCESSES PEANUTS AND TREE NUTS.**

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## **(4193) WHT STRIPED DK PRETZEL TWIST 1 oz**

<b>Ingredients</b>	<b>Amount</b>
(9165) Pretzel Twists 16oz Bag Cs12	1 TWIST
(9114) Dark Chocolate	3/4 OZ
(9118) White Chocolate	1/4 OZ

### **Instructions**

#### **PRETZEL TWISTS**

Single coated pretzel twists

1. Using a four-pronged fork completely coat the pretzels and place them on a sheet pan liner.
2. Add stripes diagonally before the coating hardens.

**INGREDIENTS:** semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), white chocolate (sugar, cocoa butter, milk, vanillin), pretzel (unbleached wheat flour, water, canola oil, salt, malt, yeast, soda) **CONTAINS MILK, SOY, WHEAT. FACILITY PROCESSES PEANUTS AND TREE NUTS.**

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## **(4194) SPRINKLED WHT PRETZEL TWIST 1 oz**

<b>Ingredients</b>	<b>Amount</b>
(9165) Pretzel Twists 16oz Bag Cs12	1 TWIST
(9118) White Chocolate	3/4 OZ
(9144) Non Pareil Sprinkles	1/4 OZ



# Instructions

## PRETZEL TWISTS

Single coated pretzel twists

1. Using a four-pronged fork completely coat the pretzels and place them on a sheet pan liner.
2. Add sprinkles before the coating hardens.

INGREDIENTS: white chocolate (sugar, cocoa butter, milk, vanillin - an artificial flavor), pretzel (unbleached wheat flour, water, canola oil, salt, malt, yeast, soda), non-pareils (sugar, corn starch, FD&C artificial colors (red 40, red 3, yellow 5, blue 1, yellow 6), caranauba wax). CONTAINS MILK, SOY, WHEAT. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## **(4195) DK STRIPED WHT PRETZEL TWIST 1 oz**

<b>Ingredients</b>	<b>Amount</b>
(9165) Pretzel Twists 16oz Bag Cs12	1 TWIST
(9118) White Chocolate	3/4 OZ
(9114) Dark Chocolate	1/4 OZ STRIPE

# Instructions

## PRETZEL TWISTS

Single coated pretzel twists

1. Using a four-pronged fork completely coat the pretzels and place them on a sheet pan liner.
2. Add stripes diagonally using a stripe bottle before the coating hardens.

INGREDIENTS: white chocolate (sugar, cocoa butter, milk, vanillin - an artificial flavor), semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), pretzel (unbleached wheat flour, water, canola oil, salt, malt, yeast, soda) CONTAINS MILK, SOY, WHEAT. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## (4199) PKG HOLIDAY WHITE MINI PRETZEL 7oz

Ingredients	Amount
(1910) 1/2# Kil B&w Windw Bx C550	1 BOX
(7293) Xmas Pretzels-white Bx 4.25#	7 OZ
(4199B) Lbl Holiday Mini Pretzels 7oz 100rl	1 LABEL

### Instructions

INGREDIENTS: white chocolate coating (sugar, palm kernel oil, sweet dairy whey, lactose, milk fat, nonfat milk, buttermilk, sodium caseinate, partially hydrogenated palm oil, soy lecithin - an emulsifier, artificial flavors), pretzels (enriched wheat flour [wheat starch, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid, silicon dioxide {anti-caking agent}, salt, vegetable oil {corn, canola, cottonseed, soybean}), sodium bicarbonate, yeast. Contains less than 2% of corn syrup.), FD&C Red No. 40. CONTAINS MILK, SOY, WHEAT. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## (4212) CAMEL MARSHMALLOW PUFF 2oz

Ingredients	Amount
(2020) Caramel Apple Sticks Cs1000	1 STICK
(44805) Kraft® Jet-puffed® Marshmallow 16oz Bag	2 MARSHMALLOWS
(44800) Made In Store Caramel	1 1/2 OZ

### Instructions

1. Put 2 jumbo marshmallows together on a caramel apple stick.
2. Place marshmallows in a freezer for one hour.
3. Dip into Kilwin's caramel and scrape off the excess caramel.
4. Let cool to room temperature.

INGREDIENTS: marshmallow (corn syrup, sugar, dextrose, modified food starch (from corn), water, gelatin, natural and artificial flavors, tetrasodium pyrophosphate), corn syrup solids, water, granulated sugar, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), cream powder (cream, lecithin, tocopherols), butter (cream, salt), salt, vanillin. CONTAINS FISH, MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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# (4214) SPRINKLED DK CHOC KRISPIE 2.5oz

Ingredients	Amount
(9947) Rice Krispie Treat	1 KRISPIE SQUARE
(2025) Popsicle Stick	1 STICK
(9114) Dark Chocolate	1 1/4 OZ DARK CHOC
(9144) Non Pareil Sprinkles	1/4 OZ SPRINKLES

## Instructions

### SPRINKLED DARK CHOC KRISPIE

1. With gloved hands remove sheet of krispies from foil wrap. Place template in the center of the sheet then score the edges of the krispie sheet using the 30 individual squares guide (black print)(square size proximately 2X2 ½ inches).
2. Remove template and store for future use.
3. Using a straight edge and cutting tool (pizza wheel suggested) cut from scored marks across sheet of krispies. This should result in 30 individual krispie squares.
4. Count out Popsicle sticks checking for any imperfection and discard damaged sticks. To secure stick in krispie squares dip tip of stick in the same chocolate you will be coating the krispie in and insert dipped end of stick into center of thinner end of rectangular krispie. Stick should go through Krispie until you can just lightly feel stick on opposite end, set aside to dry. If krispie is not staying on stick during dipping consider placing them in the freeze for 10 minutes to firm up.
5. Once stick is secure in krispie dip krispie into tempered chocolate. Gently shake off excess. Draw end opposite stick across side of Hilliard to remove any drips.
6. Apply sprinkles to all sides except the side opposite the stick. Stand on end with stick pointing up to dry.

**INGREDIENTS:** semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), Rice Krispie Treats (toasted rice cereal [rice, sugar, salt, high fructose corn syrup, malt flavoring, niacinimide, reduced iron, riboflavin, folic acid], marshmallow [corn syrup, sugar, gelatin, artificial flavor], fructose, margarine [partially hydrogenated soybean oil, water, natural and artificial butter flavor, diacetyl tartaric acid esters or mono and diglycerides, acetylated monoglycerides, vitamin A palmitate, BHT to preserve quality, vitamin D], corn syrup solids, dextrose, glycerin, salt, niacinimide, pyridoxine hydrochloride (vitamin B6), thiamin hydrochloride (vitamin B1), non-pareils (sugar, corn starch, FD&C artificial colors [red 40, red 3, yellow 5, blue 1, yellow 6], caranauba wax). CONTAINS MILK, SOY, WHEAT. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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# (4218) WHT STRIPED DK CHOC KRISPIE 2.5oz

Ingredients	Amount
(9947) Rice Krispie Treat	1 SQUARE
(9114) Dark Chocolate	1 1/4 OZ
(9118) White Chocolate	1/4 OZ
(2025) Popsicle Stick	1 STICK

## Instructions

### DIPPED STRIPED KRISPIES

1. With gloved hands remove sheet of krispies from foil wrap. Place template in the center of the sheet then score the edges of the krispie sheet using the 30 individual squares guide (black print)(square size proximately 2X2 ½ inches).
2. Remove template and store for future use.
3. Using a straight edge and cutting tool (pizza wheel suggested) cut from scored marks across sheet of krispies. This should result in 30 individual krispie squares.
4. Count out Popsicle sticks checking for any imperfection and discard damaged sticks. To secure stick in krispie squares dip tip of stick in the same chocolate you will be coating the krispie in and insert dipped end of stick into center of thinner end of rectangular krispie. Stick should go through Krispie until you can just lightly feel stick on opposite end, set aside to dry. If krispie is not staying on stick during dipping consider placing them in the freeze for 10 minutes to firm up.
5. Once stick is secure in krispie dip krispie into tempered chocolate. Gently shake off excess. Draw end opposite stick across side of Hilliard to remove any drips.
6. Once coating is dull but still wet stripe krispie diagonally on two large sides using the pastry bag technique. Stand on end with stick pointing up to dry.

INGREDIENTS: semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), Rice Krispie Treats (toasted rice cereal [rice, sugar, salt, high fructose corn syrup, malt flavoring, niacinimide, reduced iron, riboflavin, folic acid], marshmallow [corn syrup, sugar, gelatin, artificial flavor], fructose, margarine [partially hydrogenated soybean oil, water, natural and artificial butter flavor, diacetyl tartaric acid esters or mono and diglycerides, acetylated monoglycerides, vitamin A palmitate, BHT to preserve quality, vitamin D], corn syrup solids, dextrose, glycerin, salt, niacinimide, pyridoxine hydrochloride (vitamin B6), thiamin hydrochloride (vitamin B1), white chocolate (sugar, cocoa butter, milk, vanillin - an artificial flavor). CONTAINS MILK, SOY, WHEAT. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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# (4228) SPRINKLED WHT CHOC KRISPIE 2.5oz

Ingredients	Amount
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- (9947) Rice Krispie Treat 1 SQUARE
- (2025) Popsicle Stick 1 STICK
- (9118) White Chocolate 1 1/4 OZ
- (9144) Non Pareil Sprinkles 1/4 OZ

## Instructions

### SPRINKLEDWHITE CHOCOLATE KRISPIE

1. With gloved hands remove sheet of krispies from foil wrap. Place template in the center of the sheet then score the edges of the krispie sheet using the 30 individual squares guide (black print)(square size proximately 2X2 ½ inches).
2. Remove template and store for future use.
3. Using a straight edge and cutting tool (pizza wheel suggested) cut from scored marks across sheet of krispies. This should result in 30 individual krispie squares.
4. Count out Popsicle sticks checking for any imperfection and discard damaged sticks. To secure stick in krispie squares dip tip of stick in the same chocolate you will be coating the krispie in and insert dipped end of stick into center of thinner end of rectangular krispie. Stick should go through Krispie until you can just lightly feel stick on opposite end, set aside to dry. If krispie is not staying on stick during dipping consider placing them in the freeze for 10 minutes to firm up.
5. Once stick is secure in krispie dip krispie into tempered chocolate. Gently shake off excess. Draw end opposite stick across side of Hilliard to remove any drips.
6. Apply sprinkles to all sides except the side opposite the stick. Stand on end with stick pointing up to dry.

INGREDIENTS: white chocolate (sugar, cocoa butter, milk, vanillin - an artificial flavor), Rice Krispie Treats (toasted rice cereal [rice, sugar, salt, high fructose corn syrup, malt flavoring, niacinimide, reduced iron, riboflavin, folic acid], marshmallow [corn syrup, sugar, gelatin, artificial flavor], fructose, margarine [partially hydrogenated soybean oil, water, natural and artificial butter flavor, diacetyl tartaric acid esters or mono and diglycerides, acetylated monoglycerides, vitamin A palmitate, BHT to preserve quality, vitamin D], corn syrup solids, dextrose, glycerin, salt, niacinimide, pyridoxine hydrochloride (vitamin B6), thiamin hydrochloride (vitamin B1), non-pareils (sugar, corn starch, FD&C artificial colors [red 40, red 3, yellow 5, blue 1, yellow 6], caranauba wax). CONTAINS MILK, SOY, WHEAT. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## (4246) DK STRIPED WHT PRETZEL ROD 1oz

Ingredients	Amount
(9167) Pretzel Rods 10oz Bag 15 Bg/cs 25 Rods/bg 250 Rods/cs	1 PRETZEL ROD
(9118) White Chocolate	3/4 OZ CHOC
(9114) Dark Chocolate	1/4 OZ STRIPES

# Instructions

## DIPPED PRETZEL ROD STRIPED

1. Using gloved hands separate whole, un-chipped rods from damaged rods. Set damaged ½ rods aside and reseal in bag for future use.
2. FOR MINI TEMP HILLIARD ONLY: Hold rod at one end and place other end in chocolate. Using a rubber spatula draw chocolate up to with about 1" of the end covering the majority of the rod.
3. FOR 80 LBS. HILLIARD ONLY: Hold rod at one end and submerge rod up to 1" from held end and coat complete.
4. Shake off excess chocolate coating and place on tray, lined with parchment
5. When rod's coating is dull but still wet, stripe with recipe specific chocolate from Hilliard. Use the parchment bag technique.

INGREDIENTS: white chocolate (sugar, cocoa butter, milk, vanillin - an artificial flavor), semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), pretzel rod enriched wheat flour (wheat starch, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid, silicon dioxide [anti-caking agent]), salt, vegetable oil (cottonseed, soybean, corn, canola), corn syrup, sodium bicarbonate, yeast. CONTAINS MILK, SOY, WHEAT. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## (4254) SPRINKLED WHT PRETZEL ROD 1oz

Ingredients	Amount
(9167) Pretzel Rods 10oz Bag 15 Bg/cs 25 Rods/bg 250 Rods/cs	1 PRETZEL ROD
(9118) White Chocolate	3/4 OZ
(9144) Non Pareil Sprinkles	1/4 OZ

# Instructions

## COATED PRETZEL ROD

1. Dip pretzel rod in coating up to within about 1 of the end, shake and scrape off excess coating.
2. Add sprinkles as required.

INGREDIENTS: white chocolate (sugar, cocoa butter, milk, vanillin - an artificial flavor), pretzel rod [enriched wheat flour (wheat starch, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid, silicon dioxide [anti-caking agent]), salt, vegetable oil (cottonseed, soybean, corn, canola), corn syrup, sodium bicarbonate, yeast], non-pareils (sugar, corn starch, FD&C artificial colors [red 40, red 3, yellow 5, blue 1, yellow 6], caranauba wax). CONTAINS MILK, SOY, WHEAT. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## **(4255) MK STRIPED MK PRETZEL ROD 1oz**

<b>Ingredients</b>	<b>Amount</b>
(9167) Pretzel Rods 10oz Bag 15 Bg/cs 25 Rods/bg 250 Rods/cs	1 PRETZEL ROD
(9112) Milk Chocolate	3/4 OZ
(9112) Milk Chocolate	1/4 OZ

### **Instructions**

DIPPED PRETZEL ROD STRIPED

1. Using gloved hands separate whole, un-chipped rods from damaged rods. Set damaged ½ rods aside and reseal in bag for future use.
2. FOR MINI TEMP HILLIARD ONLY: Hold rod at one end and place other end in chocolate. Using a rubber spatula draw chocolate up to with about 1" of the end covering the majority of the rod.
3. FOR 80 LBS. HILLIARD ONLY: Hold rod at one end and submerge rod up to 1" from held end and coat complete.
4. Shake off excess chocolate coating and place on tray, lined with parchment
5. When rod's coating is dull but still wet, stripe with recipe specific chocolate from Hilliard. Use the parchment bag technique.

INGREDIENTS: milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), pretzel rod enriched wheat flour (wheat starch, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid, silicon dioxide [anti-caking agent]), salt, vegetable oil (cottonseed, soybean, corn, canola), corn syrup, sodium bicarbonate, yeast.

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## **(4256) DK STRIPED DK PRETZEL ROD 1oz**

<b>Ingredients</b>	<b>Amount</b>
(9167) Pretzel Rods 10oz Bag 15 Bg/cs 25 Rods/bg 250 Rods/cs	1 PRETZEL ROD
(9114) Dark Chocolate	3/4 OZ
(9114) Dark Chocolate	1/4 OZ stripes

### **Instructions**

DIPPED PRETZEL ROD STRIPED

1. Using gloved hands separate whole, un-chipped rods from damaged rods. Set damaged ½ rods

aside and reseal in bag for future use.

2. FOR MINI TEMP HILLARD ONLY: Hold rod at one end and place other end in chocolate. Using a rubber spatula draw chocolate up to with about 1" of the end covering the majority of the rod.
3. FOR 80 LBS. HILLIARD ONLY: Hold rod at one end and submerge rod up to 1" from held end and coat complete.
4. Shake off excess chocolate coating and place on tray, lined with parchment
5. When rod's coating is dull but still wet, stripe with recipe specific chocolate from Hilliard. Use the parchment bag technique.

**INGREDIENTS:** semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), pretzel rod enriched wheat flour (wheat starch, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid, silicon dioxide [anti-caking agent]), salt, vegetable oil (cottonseed, soybean, corn, canola), corn syrup, sodium bicarbonate, yeast.

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## **(4299) PKG WIN BX CREAM ASST 8oz**

<b>Ingredients</b>	<b>Amount</b>
(1910) 1/2# Kil B&w Windw Bx C550	1 WINDOW BOX
(4299B) Lbl Win Bx Cream Asst 8oz 100 RI	1 CLEAR LABEL
(335) Mk Orange Cream 2.5#bx	1 MILK ORANGE CREAM
(340) Dk Orange Cream 2.5#bx	1 DARK ORANGE CREAM
(300) Chocolate Bon Bon 2.5#bx	1 CHOC BON BON
(315) Strawberry Bon Bon 2.5#bx	1 STRAWBERRY BON BON
(345) Mk Maple Cream 2.5#bx	1 MILK MAPLE CREAM
(350) Dk Maple Cream 2.5#bx	1 DARK MAPLE CREAM
(355) Mk Raspberry Cream 2.5#bx	1 MILK RASP. CREAM
(360) Dk Raspberry Cream 2.5#bx	2 DARK RASP. CREAM
(320) Bavarian Cream 2.5#bx	2 BAVARIAN CREAM
(330) Dk Vanilla Butter Cr 2.5#bx	1 DARK VANILLA CREAM
(325) Mk Vanilla Butter Cr 2.5#bx	1 MILK VANILLA CREAM

## **Instructions**

**INGREDIENTS:** granulated sugar, milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin, vanillin, natural flavors), water, invert sugar, corn syrup, albumin, salt, vanillin, artificial color yellow 6, artificial color (water, high fructose corn syrup, glycerine, yellow 5, sugar, modified food starch, sodium benzoate and potassium sorbate (preservative)vegetable gums, citric acid), white chocolate coating (sugar, palm kernel oil, sweet dairy whey, lactose, milk fat, nonfat milk, buttermilk, sodium caseinate, partially hydrogenated palm oil, soy lecithin, artificial flavors), freshvert sugar, sugar, milk undercoat chocolate (sugar, partially hydrogenated palm oil, cocoa, whole milk, non-fat milk, soy lecithin), dark undercoat chocolate (sugar, partially hydrogenated palm oil, cocoa processed with alkali, non-fat milk, soy lecithin), corn syrup solids, fructose, chocolate liquor processed with alkali, butter (cream, salt),



black raspberry puree (black raspberries, blackberries, apples, red raspberries, sucrose, corn syrup, water, black raspberry juice, pectin, agar agar, xantham gum, citric acid, red 40, blue 1, potassium sorbate and sodium benzoate as preservative), orange puree (crushed oranges, sugar, water, pectin, agar agar, locust bean gum, benzoate of soda as preservative, natural & artificial flavors), strawberry puree (strawberries, corn syrup solids, sugar, concentrated juice with natural flavors, citric acid, citrus pectin, agar agar, xantham gum, red 40, blue 1, potassium sorbate and sodium benzoate as preservative), coconut oil, invert sugar, salt, artificial flavors. CONTAINS EGG, MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## **(4300) PKG WIN BX DK ALMOND TOFFEE 8 OZ**

<b>Ingredients</b>	<b>Amount</b>
(1910) 1/2# Kil B&w Windw Bx C550	1 BOX
(511) Dark Almond Toffee Bar 5# Box	8 oz toffee
(4300B) Lbl Win Bx Dk Toffee Bars 8oz 100rl	1 LABEL

### **Instructions**

INGREDIENTS: semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), sugar, almonds (almond, peanut and or vegetable oil, salt), butter (cream, salt). CONTAINS ALMOND, MILK, PEANUT, SOY. FACILITY PROCESSES OTHER TREE NUTS.

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## **(4301) PKG WIN BX ALMOND TOFFEE CRUNCH 8oz**

<b>Ingredients</b>	<b>Amount</b>
(1910) 1/2# Kil B&w Windw Bx C550	1 BOX
(508) Almond Toffee Crunch 5.5#bx	8 OZ TOFFEE
(4301B) Lbl Win Bx Almond Toffee Crunc H 8oz 100rl	1 LABEL

### **Instructions**

INGREDIENTS: milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), granulated sugar, butter (cream, salt), almonds (almond, peanut and or cottonseed oil, salt), raw almonds, lecithin. CONTAINS ALMOND, MILK, PEANUT, SOY. FACILITY PROCESSES OTHER TREE NUTS.

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## **(4305) PKG WIN BX DK CARAMELS 8oz**

<b>Ingredients</b>	<b>Amount</b>
(1910) 1/2# Kil B&w Windw Bx C550	1 BOX
(525) Dark Caramel 6.25#bx	8 OZ CARAMELS
(4305B) Lbl Win Bx Dk Caramels 8oz 100 RI	1 LABEL

### **Instructions**

INGREDIENTS: semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), corn syrup solids, granulated sugar, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), cream powder (cream, lecithin, tocopherols), butter (cream, salt), milk undercoat chocolate (sugar, partially hydrogenated palm oil, cocoa, whole milk, non-fat milk, soy lecithin), dark undercoat chocolate (sugar, partially hydrogenated palm oil, cocoa processed with alkali, non-fat milk, soy lecithin), partially hydrogenated vegetable oil (cottonseed, soybean), freshvert sugar, salt, vanillin.  
CONTAINS MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## **(4307) PKG WIN BX MK PECAN CLUSTR 8oz**

<b>Ingredients</b>	<b>Amount</b>
(1910) 1/2# Kil B&w Windw Bx C550	1 BOX
(140) Mk Pecan Cluster 2.75#bx	8 OZ
(4306B) Lbl Win Bx Dk Cashew Cluster 1 00rl	1 LABEL

### **Instructions**

INGREDIENTS: milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), pecan pieces. CONTAINS MILK, PECAN, SOY. FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.

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## **(4308) PKG WIN BX DK CASHEW TUTTLE8oz**

<b>Ingredients</b>	<b>Amount</b>
(1910) 1/2# Kil B&w Windw Bx C550	1 BOX
(532) Dark Cashew Tuttle 5#bx	8 OZ
(4308B) Lbl Win Bx Dk Cashew Tuttle 8oz 100rl	1 LABEL

## Instructions

INGREDIENTS: semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), roasted & salted cashews cashews, partially hydrogenated vegetable oil [cottonseed, soybean], salt, corn syrup solids, granulated sugar, milk undercoat chocolate (sugar, partially hydrogenated palm oil, cocoa, whole milk, non-fat milk, soy lecithin), dark undercoat chocolate (sugar, partially hydrogenated palm oil, cocoa processed with alkali, non-fat milk, soy lecithin), cream powder (cream, lecithin, tocopherols), butter (cream, salt), evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), partially hydrogenated soybean & cottonseed oil, freshvert sugar, salt, vanillin.  
CONTAINS CASHEW, MILK, SOY. FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.

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### **(4309) PKG WIN BX DK CHERRY CORDL 8oz**

<b>Ingredients</b>	<b>Amount</b>
(1910) 1/2# Kil B&w Windw Bx C550	1 BOX
(545) Dk Cherry Cordial 2.5#bx	8 OZ
(4309B) Lbl Win Bx Dk Cherry Cordials 8oz 100rl	1 LABEL

## Instructions

INGREDIENTS: semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, butterfat, soy lecithin, vanillin - artificial flavor, vanillin - artificial flavor, natural flavors), invert sugar, maraschino cherries (cherries, corn sweetener, citric acid, sodium benzoate, potassium sorbate, red #40, natural & artificial flavors, trace of sulfuer dioxide), chocolate (sugar, partially hydrogenated vegetable oil [cottonseed, soybean], cocoa butter, chocolate liquor, soy lecithin, salt, vanillin).  
CONTAINS MILK, SOY. FACILITY PROCESSES PEANUTS AAND TREE NUTS.

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### **(4310) PKG WIN BX DK MINI PRETZEL 7oz**

<b>Ingredients</b>	<b>Amount</b>
(1910) 1/2# Kil B&w Windw Bx C550	1 BOX
(456) Dark Pretzels 2.25#bx	7 OZ
(4310B) Lbl Win Bx Dk Mini Pretzel 7oz 100rl	1 LABEL

## Instructions

INGREDIENTS: semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), pretzels (enriched wheat flour [wheat starch, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid, silicon dioxide {anti-caking agent}, salt, vegetable oil {corn, canola, cottonseed, soybean}), sodium

bicarbonate, yeast. Contains less than 2% of corn syrup.), milk undercoat chocolate (sugar, partially hydrogenated palm oil, cocoa, whole milk, non-fat milk, soy lecithin), dark undercoat chocolate (sugar, partially hydrogenated palm oil, cocoa processed with alkali, non-fat milk, soy lecithin). CONTAINS MILK, SOY, WHEAT. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## **(4311) PKG WIN BX DK COCONUT CLUS 7oz**

<b>Ingredients</b>	<b>Amount</b>
(1910) 1/2# Kil B&w Windw Bx C550	1 BOX
(125) Dk Coconut Cluster 2.75#bx	8 OZ
(4311B) Lbl Win Bx Dk Coconut Clusters 8oz 100rl	1 LABEL

### **Instructions**

INGREDIENTS: semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), toasted flake coconut (coconut, sugar, water, propylene glycol, salt, sodium metabisulfite). CONTAINS MILK, SOY, TREE NUT. FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.

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## **(4312) PKG WIN BX DK ORANGE PEEL 8oz**

<b>Ingredients</b>	<b>Amount</b>
(1910) 1/2# Kil B&w Windw Bx C550	1 BOX
(625) Dark Orange Peel 3#bx	8 OZ
(4312B) Lbl Win Bx Dk Orange Peel 8oz 100rl	1 LABEL

### **Instructions**

INGREDIENTS: semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), orange peel (orange strips, glucose-fructose syrup, sugar, citric acid, sulphur dioxide), milk undercoat chocolate (sugar, partially hydrogenated palm oil, cocoa, whole milk, non-fat milk, soy lecithin), dark undercoat chocolate (sugar, partially hydrogenated palm oil, cocoa processed with alkali, non-fat milk, soy lecithin). CONTAINS MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## **(4313) PKG WIN BX DK PEANUT CLUST 8oz**

<b>Ingredients</b>	<b>Amount</b>
(1910) 1/2# Kil B&w Windw Bx C550	1 BOX
(135) Dk Peanut Cluster 2.75#bx	8 OZ
(4313B) Lbl Win Bx Dk Peanut Clusters 8oz 100rl	1 LABEL

### **Instructions**

INGREDIENTS: semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), roasted salted peanuts (peanuts, peanut and/or cottonseed and/or soybean oil, salt). CONTAINS MILK, PEANUT, SOY. FACILITY PROCESSES TREE NUTS.

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## **(4314) PKG WIN BX DK PECAN BARK 6oz**

<b>Ingredients</b>	<b>Amount</b>
(1910) 1/2# Kil B&w Windw Bx C550	1 BOX
(225) Dk Pecan Bark 2.5#bx	6 OZ
(4314B) Lbl Win Bx Dk Pecan Bark 6oz 100rl	1 LABEL

### **Instructions**

INGREDIENTS: semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), pecan pieces. CONTAINS MILK, PECAN, SOY. FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.

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## **(4316) PKG WIN BX DK PECAN TUTTLE 8oz**

<b>Ingredients</b>	<b>Amount</b>
(1910) 1/2# Kil B&w Windw Bx C550	1 BOX
(505) Dk Pecan Tuttle 5#bx	8 OZ
(4316B) Lbl Win Bx Dk Pecan Tuttle 8oz 100rl	1 LABEL

### **Instructions**

INGREDIENTS: semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), pecan pieces, corn syrup solids, granulated sugar, milk undercoat chocolate (sugar, partially hydrogenated palm oil,

cocoa, whole milk, non-fat milk, soy lecithin), dark undercoat chocolate (sugar, partially hydrogenated palm oil, cocoa processed with alkali, non-fat milk, soy lecithin), cream powder (cream, lecithin, tocopherols), butter (cream, salt), evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), partially hydrogenated vegetable oil (cottonseed, soybean), freshvert sugar, salt, iodized, vanillin - an artificial flavor. CONTAINS MILK, PECAN, SOY. FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.

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## **(4318) PKG WIN BX MK ALMOND CLUST 8oz**

<b>Ingredients</b>	<b>Amount</b>
(1910) 1/2# Kil B&w Windw Bx C550	1 BOX
(100) Mk Almond Cluster 2.75#bx.	8 OZ
(4318B) Lbl Win Bx Mk Almond Clusters 8oz 100rl	1 LABEL

### **Instructions**

INGREDIENTS: milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), roasted almond pieces (almond, partially hydrogenated peanut, cottonseed or soybean oil, salt), chocolate seed sugar, chocolate liquor, cocoa butter, soy lecithin - an emulsifier, vanilla. CONTAINS ALMOND, MILK, PEANUT, SOY. FACILITY PROCESSES OTHER TREE NUTS.

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## **(4319) PKG WIN BX MK CARAMELS 8oz**

<b>Ingredients</b>	<b>Amount</b>
(1910) 1/2# Kil B&w Windw Bx C550	1 BOX
(520) Milk Caramel 6.25#bx	8 OZ
(4319B) Lbl Win Bx Mk Caramels 8oz 100 RI	1 LABEL

### **Instructions**

INGREDIENTS: milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), corn syrup solids, granulated sugar, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), cream powder (cream, lecithin, tocopherols), butter (cream, salt), milk undercoat chocolate (sugar, partially hydrogenated palm oil, cocoa, whole milk, non-fat milk, soy lecithin), dark undercoat chocolate (sugar, partially hydrogenated palm oil, cocoa processed with alkali, non-fat milk, soy lecithin), partially hydrogenated vegetable oil (cottonseed, soybean), freshvert sugar, salt, vanillin. CONTAINS MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## **(4320) PKG WIN BX MK CASHEW CLUST 8oz**

<b>Ingredients</b>	<b>Amount</b>
(1910) 1/2# Kil B&w Windw Bx C550	1 BOX
(110) Mk Cashew Cluster 2.75#bx	8 OZ
(4320B) Lbl Win Bx Mk Cashew Clusters 8oz 100rl	1 LABEL

### **Instructions**

INGREDIENTS: milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), roasted & salted cashews (cashews, partially hydrogenated vegetable oil [cottonseed, soybean], salt). CONTAINS CASHEW, MILK, SOY. FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.

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## **(4321) PKG WIN BX MK CASHEW TUTTLE8oz**

<b>Ingredients</b>	<b>Amount</b>
(1910) 1/2# Kil B&w Windw Bx C550	1 BOX
(530) Milk Cashew Tuttle 5#bx	8 OZ
(4321B) Lbl Win Bx Mk Cashew Tuttlles 8 Oz 100rl	1 LABEL

### **Instructions**

INGREDIENTS: milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), roasted & salted cashews cashews, partially hydrogenated vegetable oil [cottonseed, soybean], salt, corn syrup, sugar, milk undercoat chocolate (sugar, partially hydrogenated palm oil, cocoa, whole milk, non-fat milk, soy lecithin), dark undercoat chocolate (sugar, partially hydrogenated palm oil, cocoa processed with alkali, non-fat milk, soy lecithin), cream powder (cream, lecithin, tocopherols), butter (cream, salt), evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), partially hydrogenated soybean & cottonseed oil, freshvert sugar, salt, vanillin. CONTAINS CASHEW, MILK, SOY. FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.

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## **(4322) PKG WIN BX MK CHERRY CORDL 8oz**

<b>Ingredients</b>	<b>Amount</b>
(1910) 1/2# Kil B&w Windw Bx C550	1 BOX
(540) Mk Cherry Cordial 2.5#bx	8 OZ

(4322B) Lbl Win Bx Mk Cherry Cordials 8oz 100rl 1  
LABEL

## Instructions

INGREDIENTS: milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - emulsifier, vanillin - artificial flavor), invert sugar, maraschino cherries (cherries, corn sweetener, citric acid, sodium benzoate, potassium sorbate, red #40, natural & artificial flavors, trace of sulfur dioxide), chocolate (sugar, partially hydrogenated vegetable oil [cottonseed, soybean], cocoa butter, chocolate liquor, soy lecithin, salt, vanillin). CONTAINS MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## (4323) PKG WIN BX MK MINI PRETZEL 7oz

Ingredients	Amount
(1910) 1/2# Kil B&w Windw Bx C550	1 BOX
(455) Milk Pretzels 2.25#bx	7 OZ
(4323B) Lbl Win Bx Mk Mini Pretzels 7oz 100rl	1 LABEL

## Instructions

INGREDIENTS: milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), pretzels (enriched wheat flour [wheat starch, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid, silicon dioxide {anti-caking agent}, salt, vegetable oil {corn, canola, cottonseed, soybean}), sodium bicarbonate, yeast. Contains less than 2% of corn syrup.), milk undercoat chocolate (sugar, partially hydrogenated palm oil, cocoa, whole milk, non-fat milk, soy lecithin), dark undercoat chocolate (sugar, partially hydrogenated palm oil, cocoa processed with alkali, non-fat milk, soy lecithin). CONTAINS MILK, SOY, WHEAT. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## (4324) PKG WIN BX MK COCONUT CLUS 8oz

Ingredients	Amount
(1910) 1/2# Kil B&w Windw Bx C550	1 BOX
(120) Mk Coconut Cluster 2.75#bx	8 OZ
(4324B) Lbl Win Bx Mk Coconut Clusters 8oz 100rl	1 LABEL

## Instructions

INGREDIENTS: milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), toasted flake coconut (coconut, sugar, water, propylene glycol, salt, sodium metabisulfite). CONTAINS MILK, SOY, TREE NUT. FACILITY PROCESSES



## PEANUT AND OTHER TREE NUTS.

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### **(4325) PKG WIN BX MK MACADAMIA TUTTLE 8oz**

<b>Ingredients</b>	<b>Amount</b>
(1910) 1/2# Kil B&w Windw Bx C550	1 BOX
(536) Mk Macadamia Tuttle 2.5#bx	8 OZ
(4325B) Lbl Win Bx Mk Macadamia Tuttle S 8oz 100rl	1 LABEL

### **Instructions**

INGREDIENTS: milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), macadamia nuts (macadamia nuts, partially hydrogenated vegetable oil [corn, cottonseed, soybean], salt), corn syrup solids, granulated sugar, milk undercoat chocolate (sugar, partially hydrogenated palm oil, cocoa, whole milk, non-fat milk, soy lecithin), dark undercoat chocolate (sugar, partially hydrogenated palm oil, cocoa processed with alkali, non-fat milk, soy lecithin), cream powder (cream, lecithin, tocopherols), butter (cream, salt), evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), freshvert sugar, salt, partially hydrogenated soybean & cottonseed oil, vanillin. CONTAINS MACADAMIA, MILK, SOY. FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.

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### **(4326) PKG WIN BX MK ORANGE PEEL 8oz**

<b>Ingredients</b>	<b>Amount</b>
(1910) 1/2# Kil B&w Windw Bx C550	1 BOX
(620) Milk Orange Peel 3#bx	8 OZ
(4326B) Lbl Win Bx Mk Orange Peel 8oz 100rl	1 LABLE

### **Instructions**

INGREDIENTS: milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), orange peel (orange strips, glucose-fructose syrup, sugar, citric acid, sulphur dioxide), milk undercoat chocolate (sugar, partially hydrogenated palm oil, cocoa, whole milk, non-fat milk, soy lecithin), dark undercoat chocolate (sugar, partially hydrogenated palm oil, cocoa processed with alkali, non-fat milk, soy lecithin). CONTAINS MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## **(4327) PKG WIN BX MK PEANUT CLUST 8oz**

<b>Ingredients</b>	<b>Amount</b>
(1910) 1/2# Kil B&w Windw Bx C550	1 BOX
(130) Mk Peanut Cluster 2.75#bx	8 OZ
(4327B) Lbl Win Bx Mk Peanut Clusters 8oz 100rl	1 LABEL

### **Instructions**

INGREDIENTS: milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), roasted salted peanuts (peanuts, peanut and/or cottonseed and/or soybean oil, salt). CONTAINS MILK, PEANUT, SOY. FACILITY PROCESSES TREE NUTS.

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## **(4329) PKG WIN BX MK PECAN TUTTLE 8oz**

<b>Ingredients</b>	<b>Amount</b>
(1910) 1/2# Kil B&w Windw Bx C550	1 BOX
(500) Milk Pecan Tuttle 5#bx	8 OZ
(4329B) Lbl Win Bx Mk Pecan Tuttle 8oz 100rl	1 LABEL

### **Instructions**

Eight ounces of classic milk pecan tuttles - pecan pieces, creamy caramel and milk chocolate - in a convenient package

INGREDIENTS: milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), pecan pieces, corn syrup solids, granulated sugar, milk undercoat chocolate (sugar, partially hydrogenated palm oil, cocoa, whole milk, non-fat milk, soy lecithin), dark undercoat chocolate (sugar, partially hydrogenated palm oil, cocoa processed with alkali, non-fat milk, soy lecithin), cream powder (cream, lecithin, tocopherols), butter (cream, salt), evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), partially hydrogenated soybean & cottonseed oil, freshvert sugar, salt, vanillin. CONTAINS MILK, PECAN, SOY. FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS

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## **(4330) PKG WIN BX WHT ALMOND BARK 6oz**

<b>Ingredients</b>	<b>Amount</b>
(1910) 1/2# Kil B&w Windw Bx C550	1 BOX
(205) Wht Almond Bark 2.5#bx	6 OZ
(4330B) Lbl Win Bx Wht Almond Bark 6oz 100rl	

## Instructions

Six ounces of smooth white chocolate and almond bark in a convenient package

INGREDIENTS: roasted almond pieces (almond, partially hydrogenated peanut, cottonseed or soybean oil, salt), milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor). CONTAINS ALMOND, MILK, PEANUT, SOY. FACILITY PROCESSES OTHER TREE NUTS.

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## **(4331) PKG WIN BX WHT MACADAMIA TUTTLE 8oz**

<b>Ingredients</b>	<b>Amount</b>
(1910) 1/2# Kil B&w Windw Bx C550	1 BOX
(538) Wht Macadamia Tuttle 2.25#bx	8 OZ
(4331B) Lbl Win Bx Wht Macadamia Tuttl Es 8oz 100rl	1 LABEL

## Instructions

Eight ounces of macadamia nuts covered in caramel and smooth white chocolate in a convenient package

INGREDIENTS: white chocolate coating (sugar, palm kernel oil, sweet dairy whey, lactose, milk fat, nonfat milk, buttermilk, sodium caseinate, partially hydrogenated palm oil, soy lecithin - an emulsifier, artificial flavors), macadamia nuts (macadamia nuts, partially hydrogenated vegetable oil [corn, cottonseed, soybean], salt), corn syrup solids, granulated sugar, cream powder (cream, lecithin, tocopherols), butter (cream, salt), evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), freshvert sugar, salt, partially hydrogenated soybean & cottonseed oil, vanillin. CONTAINS MACADAMIA, MILK, SOY. FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.

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## **(4332) PKG WIN BX WHT MINI PRETZEL 7oz**

<b>Ingredients</b>	<b>Amount</b>
(1910) 1/2# Kil B&w Windw Bx C550	1 BOX
(450) White Pretzels 2#bx	7 OZ
(4332B) Lbl Win Bx Wht Mini Pretzels 7oz 100rl	1 LABEL

## Instructions

Seven ounces of crisp salty mini pretzels covered with smooth white chocolate

INGREDIENTS: white chocolate coating (sugar, palm kernel oil, sweet dairy whey, lactose, milk fat, nonfat milk, buttermilk, sodium caseinate, partially hydrogenated palm oil, soy lecithin - an emulsifier, artificial flavors), pretzels (enriched wheat flour [wheat starch, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid, silicon dioxide {anti-caking agent}, salt, vegetable oil {corn, canola, cottonseed, soybean}), sodium bicarbonate, yeast. Contains less than 2% of corn syrup.). CONTAINS MILK, SOY, WHEAT. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## **(4333) PKG WIN BX WHT MK DK MINI PRETZELS 7OZ**

<b>Ingredients</b>	<b>Amount</b>
(1910) 1/2# Kil B&w Windw Bx C550	1 BOX
(450) White Pretzels 2#bx	2 OZ
(455) Milk Pretzels 2.25#bx	2 1/2 OZ
(456) Dark Pretzels 2.25#bx	2 1/2 OZ
(4333B) Lbl Win Bx Wht Mk Dk Mini Pret Zels 7oz 100rl	1 LABEL

## Instructions

Seven ounces of assorted salty mini pretzels covered in white, milk and dark chocolates

INGREDIENTS: pretzels (enriched wheat flour [wheat starch, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid, silicon dioxide {anti-caking agent}, salt, vegetable oil {corn, canola, cottonseed, soybean}), sodium bicarbonate, yeast. Contains less than 2% of corn syrup.), milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin, vanillin, natural flavors), white chocolate coating (sugar, palm kernel oil, sweet dairy whey, lactose, milk fat, nonfat milk, buttermilk, sodium caseinate, partially hydrogenated palm oil, soy lecithin, artificial flavors), milk undercoat chocolate (sugar, partially hydrogenated palm oil, cocoa, whole milk, non-fat milk, soy lecithin) dark undercoat chocolate (sugar, partially hydrogenated palm oil, cocoa processed with alkali, non-fat milk, soy lecithin). CONTAINS MILK, SOY, WHEAT. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## **(4335) PKG WIN BX MK RAISIN CLUST 8oz**

<b>Ingredients</b>	<b>Amount</b>
(1910) 1/2# Kil B&w Windw Bx C550	1 BOX
(150) Mk Raisin Cluster 2.75#bx	8 OZ
(4335B) Lbl Win Bx Mk Raisin Clusters 8oz 100rl	1 LABEL

### **Instructions**

Seven ounces of creamy milk chocolate raisin clusters in a convenient package

INGREDIENTS: milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), raisins. CONTAINS MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## **(4336) PKG WIN BX DK RAISIN CLUST 8oz**

<b>Ingredients</b>	<b>Amount</b>
(1910) 1/2# Kil B&w Windw Bx C550	1 BOX
(155) Dk Raisin Cluster 2.75#bx	8 OZ
(4336B) Lbl Win Bx Dk Raisin Clusters 8oz 100rl	1 LABEL

### **Instructions**

Eight ounces of rich dark chocolate raisin clusters

INGREDIENTS: semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), raisins. CONTAINS MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## **(4350) CHOCOLATE FUDGE 16# BATCH**

<b>Ingredients</b>	<b>Amount</b>
(44803) Water	1.5 QUARTS
(9028) Sweet Cream Powder	1/2 POUND
(9027) Sugar	12 POUNDS
(9029) Corn Sugar	1 POUND

(9022) Klx Flakes	1/2 POUND
(9124) Orinoco	1 POUND
(9082) Popcorn Salt	1/2 TBS
(9152) Butter	1 POUND
(2555) Victory Vanilla	1/2 TSP

## Instructions

### Chocolate Fudge

1. Add cream powder to hot water. For best results heat water to 180 degrees before you add the cream powder. Then stir with a wire whisk until there are no lumps and it is completely dissolved.
2. Add dry ingredients.
3. Add no more than two (2) pounds of Chocolate and/or Vanilla fudge scraps.
4. Turn stove on high and stir constantly until ingredients all liquefy, then stir as needed.
5. Keep mixture low in the kettle while cooking.
6. Turn stove off so that temperature goes to exactly 236 degrees (+ or - adjustment for thermometer calibration, temperature, humidity and barometric pressure).
7. If you overshoot the temperature add ¼ qt. water and cook up ½ degree above the original finish temperature.
8. Add butter and stir until it is melted.
9. Pour into bars on marble table.
10. Let cool to about 100 degrees.
11. Add flavoring.
12. Paddle

\*For total recook batches add 1 qt. water and cook up ½ degree plus extra ½ degree if fudge was too soft.

**INGREDIENTS:** granulated sugar, water, corn syrup solids, chocolate liquor processed with alkali, butter (cream, salt), cream powder (cream, lecithin, tocopherols), vegetable oil (partially hydrogenated cottonseed, soybean), salt, vanillin - an artificial flavor. **CONTAINS MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.**

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# (4351) DOUBLE DARK CHOCOLATE FUDGE 17# BATCH

Ingredients	Amount
(44803) Water	1.5 QUARTS
(9028) Sweet Cream Powder	1/2 POUND
(9027) Sugar	12 POUNDS
(9029) Corn Sugar	1 POUND
(9022) Klx Flakes	1/2 POUND
(9124) Orinoco	2 POUNDS
(9082) Popcorn Salt	1/2 TBS
(9152) Butter	1 POUND
(2555) Victory Vanilla	1/2 TSP

## Instructions

### DOUBLE DARK CHOCOLATE FUDGE

1. Add cream powder to hot water. For best results heat water to 180 degrees before you add the cream powder. Then stir with a wire whisk until there are no lumps and it is completely dissolved.
2. Add dry ingredients.
3. Add no more than two (2) pounds of Double Dark Chocolate, Chocolate and/or Vanilla fudge scraps.
4. Turn stove on high and stir constantly until ingredients all liquefy, then stir as needed.
5. Keep mixture low in the kettle while cooking.
6. Turn stove off so that temperature goes to exactly 235 degrees (+ or - adjustment for temperature calibration, temperature, humidity, and barometric pressure).
7. Add butter and stir until it is melted.
8. If you overshoot the temperature add ¼ qt. water and cook up ½ degree above the original finish temperature.
9. Pour into bars on marble table.
10. Let cool to about 100 degrees.
11. Add flavoring.
12. Paddle.

\*Check fudge daily and recook any that become too hard or too soft. For total recook batches add 1

qt. water and cook up ½ degree plus extra ½ degree if fudge was too soft.

INGREDIENTS: sugar, water, chocolate liquor processed with alkali, corn syrup solids, butter (cream, salt), cream powder (cream, lecithin, tocopherols), partially hydrogenated vegetable oil (cottonseed, soybean), salt, vanillin - an artificial flavor. CONTAINS MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## **(4354) CHOCOLATE CARAMEL CASHEW FUDGE19.5# BATCH**

<b>Ingredients</b>	<b>Amount</b>
(44803) Water	1.5 QUARTS
(9028) Sweet Cream Powder	1/2 POUND
(9027) Sugar	12 POUNDS
(9029) Corn Sugar	1 POUND
(9022) Klx Flakes	1/2 POUND
(9124) Orinoco	1 POUND
(9082) Popcorn Salt	1/2 TSP
(9152) Butter	1 POUND
(2555) Victory Vanilla	1 TSP
(44800) Made In Store Caramel	2.5 POUNDS
(9108) Rstd&salt Lg Cashew Pcs Cs25#	1 POUND

### **Instructions**

Chocolate Caramel Cashew Fudge

1. Split caramel into five equal portions and roll into approximately 40 long strips and set aside.
2. Add cream powder to hot water. For best results heat water to 180 degrees before you add the cream powder. Then stir with a wire whisk until there are no lumps and it is completely dissolved.
3. Add dry ingredients.
4. Add no more than two (2) pounds Chocolate Caramel Cashew scraps.
5. Turn stove on high and stir constantly until ingredients all liquefy, then stir as needed.
6. Keep mixture low in the kettle while cooking.
7. Turn stove off so that temperature goes to exactly 236 degrees (+ or - adjustment for thermometer calibration, temperature, humidity, and barometric pressure).
8. Add butter and stir until it is melted.
9. If you overshoot the temperature add ¼ qt. water and cook up ½ degree above the original finish



temperature.

10. Pour into bars on marble table.

11. Let cool to about 100 degrees.

12. Add flavoring and start paddling to mix in.

13. Add cashew pieces and continue paddling.

14. On the last few loafing passes, add three (3) strips of caramel to the fudge.

15. Finish loafing process.

16. Place 2 strips of caramel on top of the load as soon as fudge is done and still warm.

17. Sprinkle top with cashew pieces while warm.

\*Check fudge daily and recook any that become too hard or too soft. For total recook batches add 1 qt. water and cook up ½ degree plus extra ½ degree if fudge was too soft.

INGREDIENTS: sugar, water, corn syrup solids, butter (cream, salt), chocolate liquor processed with alkali, roasted & salted cashews (cashews, partially hydrogenated vegetable oil [cottonseed, soybean], salt), cream powder (cream, lecithin, tocopherols), water, partially hydrogenated vegetable oil (cottonseed, soybean), evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), salt, vanillin - an artificial flavor. CONTAINS CASHEW, MILK, SOY. FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.

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## **(4356) CHOCOLATE CHERRY WALNUT FUDGE 19# BATCH**

<b>Ingredients</b>	<b>Amount</b>
(44803) Water	1.5 QTS
(9028) Sweet Cream Powder	1/2 LB
(9027) Sugar	12 LBS
(9029) Corn Sugar	1 LB
(9022) Klx Flakes	1/2 LB
(9124) Orinoco	1 LB
(9152) Butter	1 LB
(9082) Popcorn Salt	1/2 TBS
(2530) Cherry Flavor Qt	1 TSP
(9169) Dried Cherries Cs 10#	2 LBS
(9100) Raw Med Walnut Pcs Cs30#	1 LB

# Instructions

## Chocolate Cherry Nut Fudge

1. Add cream powder to hot water. For best results heat water to 180 degrees before you add the cream powder. Then stir with a wire whisk until there are no lumps and it is completely dissolved.
2. Add dry ingredients.
3. Add no more than two (2) pounds of Chocolate, Chocolate Cherry Nut, Chocolate English Walnut, and/or Vanilla fudge scraps.
4. Turn stove on high and stir constantly until ingredients all liquefy, then stir as needed.
5. Keep mixture low in the kettle while cooking.
6. Turn stove off so that temperature goes to exactly 236 degrees (+ or - adjustment for thermometer calibration, temperature, humidity and barometric pressure).
7. If you overshoot the temperature add ¼ qt. water and cook up ½ degree above the original finish temperature.
8. Add butter and stir until it is melted.
9. Pour into bars on marble table.
10. Let cool to about 100 degrees.
11. Add flavoring and begin paddling to mix in.
12. Add dried cherries, English walnut pieces continue paddling.

\*For total recook batches add 1 qt. water and cook up ½ degree plus extra ½ degree if fudge was too soft.

INGREDIENTS: sugar, water, dried cherries (cherries, sugar, sunflower oil), corn syrup solids, chocolate liquor processed with alkali, butter (cream, salt), walnuts, cream powder (cream, lecithin, tocopherols), partially hydrogenated vegetable oil (cottonseed, soybean), salt, cherry flavor. CONTAINS MILK, SOY, WALNUT. FACILITY PROCESSES PEANUT AND OTHER TREE NUTS.

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## **(4358) CHOCOLATE ENGLISH WALNUT FUDGE18# BATCH**

<b>Ingredients</b>	<b>Amount</b>
(44803) Water	1.5 QTS
(9028) Sweet Cream Powder	1/2 LB
(9027) Sugar	12 LBS

(9029) Corn Sugar	1 LB
(9022) Klx Flakes	1/2 LB
(9124) Orinoco	1 LB
(9152) Butter	1 LB
(9082) Popcorn Salt	1/2 TBSP
(2555) Victory Vanilla	1/2 TSP
(9100) Raw Med Walnut Pcs Cs30#	2 LBS

## Instructions

### Chocolate English Walnut Fudge

1. Add cream powder to hot water. For best results heat water to 180 degrees before you add the cream powder. Then stir with a wire whisk until there are no lumps and it is completely dissolved.
2. Add dry ingredients.
3. Add no more than two (2) pounds of Chocolate and/or Chocolate English Walnut fudge scraps.
4. Turn stove on high and stir constantly until ingredients all liquefy, then stir as needed.
5. Keep mixture low in the kettle while cooking.
6. Turn stove off so that temperature goes to exactly 236 degrees (+ or - adjustment for thermometer calibration, temperature, humidity and barometric pressure).
7. If you overshoot the temperature add ¼ qt. water and cook up ½ degree above the original finish temperature.
8. Add butter and stir until it is melted.
9. Pour into bars on marble table.
10. Let cool to about 100 degrees.
11. Add flavoring and start paddling to mix in.
12. Add English walnuts and continue paddling.

\*For total recook batches add 1 qt. water and cook up ½ degree plus extra ½ degree if fudge was too soft.

INGREDIENTS: sugar, water, walnuts, corn syrup solids, chocolate liquor processed with alkali, butter (cream, salt), cream powder (cream, lecithin, tocopherols), partially hydrogenated vegetable oil (cottonseed, soybean), salt, vanillin - an artificial flavor. CONTAINS MILK, SOY, WALNUT. FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.

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# (4360) CHOCOLATE MINT FUDGE 16# BATCH

<b>Ingredients</b>	<b>Amount</b>
(44803) Water	1.5 QTS
(9028) Sweet Cream Powder	1/2 LB
(9027) Sugar	12 LBS
(9029) Corn Sugar	1 LB
(9022) Klx Flakes	1/2 LB
(9124) Orinoco	1 LB
(9152) Butter	1 LB
(9082) Popcorn Salt	1/2 TBSP
(2555) Victory Vanilla	1/2 TSP
(2545) Peppermint Oil Flavor Pint	1/4 TSP

## Instructions

### Chocolate Mint Fudge

1. Add cream powder to hot water. For best results heat water to 180 degrees before you add the cream powder. Then stir with a wire whisk until there are no lumps and it is completely dissolved.
2. Add dry ingredients.
3. Add no more than two (2) pounds of Chocolate Mint, Mint Chocolate Chip and/or Peppermint Stick fudge scraps.
4. Turn stove on high and stir constantly until ingredients all liquefy, then stir as needed.
5. Keep mixture low in the kettle while cooking.
6. Turn stove off so that temperature goes to exactly 236 degrees (+ or - adjustment for thermometer calibration, temperature, humidity and barometric pressure).
7. If you overshoot the temperature add ¼ qt. water and cook up ½ degree above the original finish temperature.
8. Add butter and stir until it is melted.
9. Pour into bars on marble table.
10. Let cool to about 100 degrees.
11. Add flavoring.
12. Paddle

\*For total recook batches add 1 qt. water and cook up ½ degree plus extra ½ degree if fudge was too soft.

INGREDIENTS: sugar, water, corn syrup solids, chocolate liquor processed with alkali, butter (cream, salt), cream powder (cream, lecithin, tocopherols), partially hydrogenated vegetable oil (cottonseed, soybean), salt, vanillin - an artificial flavor, peppermint oil. CONTAINS MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## **(4362) CHOCOLATE PEANUT BUTTER FUDGE 20# BATCH**

<b>Ingredients</b>	<b>Amount</b>
(44803) Water	1.5 QTS
(9028) Sweet Cream Powder	1/2 LB
(9027) Sugar	12 LBS
(9029) Corn Sugar	1 LB
(9022) Klx Flakes	1/2 LB
(9124) Orinoco	1 LB
(9152) Butter	1 LB
(9082) Popcorn Salt	1 TBSP
(2555) Victory Vanilla	1/2 TSP
(4380) Peanut Butter Fudge 17# Batch	3 LBS OF CHUNKS
(9020) Creamy Peanut Butter 5# 6 Per Case	1 LB

### **Instructions**

#### Chocolate Peanut Butter Fudge

1. Add cream powder to hot water. For best results heat water to 180 degrees before you add the cream powder. Then stir with a wire whisk until there are no lumps and it is completely dissolved.
2. Add dry ingredients.
3. Add no more than two pounds of Chocolate Peanut Butter fudge scraps.
4. Turn stove on high and stir constantly until ingredients all liquefy, then stir as needed.
5. Keep mixture low in the kettle while cooking.
6. Turn stove off so that temperature goes to exactly 236 degrees (+ or - adjustment for thermometer calibration, temperature, humidity, and barometric pressure).
7. If you overshoot the temperature, add ¼ quart of water and cook up ½ degree above the original finish temperature.
8. Add butter and stir until it is melted.
9. Pour into bars on marble table and add the creamy peanut butter.

10. Let cool to about 100 degrees.

11. Add flavoring.

12. Paddle.

13. Add chunks of peanut butter fudge spread evenly through loaf and begin the loafing. It is best if you can chunk the peanut butter fudge and let it sit a day before using.

\*For total recook batches, add 1 qt. water and cook up ½ degree plus extra ½ degree if fudge was too soft.

INGREDIENTS: granulated sugar, water, peanut butter (peanuts, dextrose, hydrogenated vegetable oil [cottonseed and rapeseed], salt, sugar), corn syrup solids, butter (cream, salt), chocolate liquor processed with alkali, cream powder (cream, lecithin, tocopherols), partially hydrogenated vegetable oil (cottonseed, soybean), sugar, salt, vanillin - an artificial flavor. CONTAINS MILK, PEANUT, SOY. FACILITY PROCESSES TREE NUTS.

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## **(4364) CHOCOLATE PECAN FUDGE 18# BATCH**

<b>Ingredients</b>	<b>Amount</b>
(44803) Water	1.5 QTS
(9028) Sweet Cream Powder	1/2 LB
(9027) Sugar	12 LBS
(9029) Corn Sugar	1 LB
(9022) Klx Flakes	1/2 LB
(9124) Orinoco	1 LB
(9152) Butter	1 LB
(9082) Popcorn Salt	1/2 TBSP
(2555) Victory Vanilla	1/2 TSP
(9105) Raw Med Pecan Pieces	2 LBS

### **Instructions**

Chocolate Pecan Fudge

1. Add cream powder to hot water. For best results heat water to 180 degrees before you add the cream powder. Then stir with a wire whisk until there are no lumps and it is completely dissolved.

2. Add dry ingredients.

3. Add no more than two (2) pounds of Chocolate, Chocolate Pecan, Vanilla, and/or Vanilla Pecan fudge scraps.

4. Turn stove on high and stir constantly until ingredients all liquefy, then stir as needed.

5. Keep mixture low in the kettle while cooking.
6. Turn stove off so that temperature goes to exactly 236 degrees (+ or - adjustment for thermometer calibration, temperature, humidity and barometric pressure).
7. Add butter and stir until it is melted.
8. If you overshoot the temperature add ¼ qt. water and cook up ½ degree above the original finish temperature.
9. Pour into bars on marble table.
10. Let cool to about 100 degrees.
11. Add flavoring and start paddling to mix in.
12. Add pecan pieces and continue paddling.
13. Finish loafing process.

\*Check fudge daily and recook any that becomes too hard or too soft. For total recook batches add 1 qt. water and cook up ½ degree plus extra ½ degree if fudge was too soft.

INGREDIENTS: granulated sugar, water, pecan pieces, corn syrup solids, chocolate liquor processed with alkali, butter (cream, salt), cream powder (cream, lecithin, tocopherols), partially hydrogenated vegetable oil (cottonseed, soybean), salt, vanillin - an artificial flavor. CONTAINS MILK, PECAN, SOY. FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.

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## **(4366) CHOCOLATE RASPBERRY FUDGE 16# BATCH**

<b>Ingredients</b>	<b>Amount</b>
(44803) Water	1.5 QTS
(9028) Sweet Cream Powder	1/2 LB
(9027) Sugar	12 LBS
(9029) Corn Sugar	1 LB
(9022) Klx Flakes	1/2 LB
(9124) Orinoco	1 LB
(9152) Butter	1 LB
(9082) Popcorn Salt	1/2 TBSP
(2550) Raspberry Flavor Qt	1 TBSP

### **Instructions**

Chocolate Raspberry Fudge

1. Add Kilwins cream powder to hot water. Then stir with a wire whisk until there are no lumps and it

is completely dissolved.

2. Add dry ingredients.
3. Add no more than two (2) pounds of Chocolate and/or Chocolate Raspberry fudge scraps.
4. Turn stove on high and stir constantly until ingredients all liquefy, then stir as needed.
5. Keep mixture low in the kettle while cooking.
6. Turn stove off so that temperature goes to exactly 236 degrees (+ or - adjustment for thermometer calibration, temperature, humidity and barometric pressure).
7. If you overshoot the temperature add ¼ qt. water and cook up ½ degree above the original finish temperature.
8. Add butter and stir until it is melted.
9. Pour into bars on marble table.
10. Let cool to about 100 degrees.
11. Add flavoring.
12. Paddle

\*For total recook batches add 1 qt. water and cook up ½ degree plus extra ½ degree if fudge was too soft.

INGREDIENTS: sugar, water, corn syrup solids, chocolate liquor processed with alkali, butter (cream, salt), cream powder (cream, lecithin, tocopherols), partially hydrogenated vegetable oil (cottonseed, soybean), raspberry flavor, salt. CONTAINS MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## **(4368) BUTTER PECAN FUDGE 17# BATCH**

<b>Ingredients</b>	<b>Amount</b>
(44803) Water	1.5 QTS
(9028) Sweet Cream Powder	1/2 LB
(9027) Sugar	11 LBS
(9041) Brown Sugar	1 LB
(9029) Corn Sugar	1 LB
(9022) Klx Flakes	1/2 LB
(9152) Butter	1 LB
(9082) Popcorn Salt	1 TBSP
(2520) Butter Pecan Flavor Qt	1/4 TSP
(9105) Raw Med Pecan Pieces	2 LBS



# Instructions

## Butter Pecan Fudge

1. Add cream powder to hot water. For best results heat water to 180 degrees before you add the cream powder. Then stir with a wire whisk until there are no lumps and it is completely dissolved.
2. Add dry ingredients.
3. Add no more than two (2) pounds of Butter Pecan fudge scraps.
4. Turn stove on high and stir constantly until ingredients all liquefy, then stir as needed.
5. Keep mixture low in the kettle while cooking.
6. Turn stove off so that temperature goes to exactly 237 degrees (+ or - adjustment for thermometer calibration, temperature, humidity and barometric pressure).
7. If you overshoot the temperature add ¼ qt. water and cook up ½ degree above the original finish temperature.
8. Add butter and stir until it is melted.
9. Pour into bars on marble table.
10. Let cool to about 100 degrees.
11. Add flavoring and start paddling to mix in.
12. Add pecans and continue paddling.

\*For total recook batches add 1 qt. water and cook up ½ degree plus extra ½ degree if fudge was too soft.

INGREDIENTS: sugar, water, pecans, sugar, corn syrup, butter (cream, salt), cream powder (cream, lecithin, tocopherols), partially hydrogenated vegetable oil (cottonseed, soybean), salt. CONTAINS MILK, PECAN, SOY. FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.

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## **(4370) CAPPUCINO FUDGE 16# BATCH**

<b>Ingredients</b>	<b>Amount</b>
(44803) Water	1.5 QTS
(9028) Sweet Cream Powder	1/2 LB
(9027) Sugar	12 LBS
(9029) Corn Sugar	1 LB
(9022) Klx Flakes	1/2 LB

(9124) Orinoco	1 LB
(9152) Butter	1 LB
(9082) Popcorn Salt	1/2 TBSP
(2525) Cappuccino Flavor Qt	4 TSP

## Instructions

### Cappuccino Fudge

1. Add cream powder to hot water. For best results heat water to 180 degrees before you add the cream powder. Then stir with a wire whisk until there are no lumps and it is completely dissolved.
2. Add dry ingredients.
3. Add no more than two (2) pounds of Cappuccino fudge scraps.
4. Turn stove on high and stir constantly until ingredients all liquefy, then stir as needed.
5. Keep mixture low in the kettle while cooking.
6. Turn stove off so that temperature goes to exactly 236 degrees (+ or - adjustment for thermometer calibration, temperature, humidity and barometric pressure).
7. If you overshoot the temperature add ¼ qt. water and cook up ½ degree above the original finish temperature.
8. Add butter and stir until it is melted.
9. Pour into bars on marble table.
10. Let cool to about 100 degrees.
11. Add flavoring.
12. Paddle

\*For total recook batches add 1 qt. water and cook up ½ degree plus extra ½ degree if fudge was too soft.

INGREDIENTS: sugar, water, corn syrup solids, butter (cream, salt), chocolate liquor processed with alkali, cream powder (cream, lecithin, tocopherols), partially hydrogenated vegetable oil (cottonseed, soybean), salt, artificial flavor. CONTAINS MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## **(4372) COOKIES N CREAM FUDGE 15.75# BATCH**

**Ingredients**

**Amount**

(44803) Water	1.5 QTS
(9028) Sweet Cream Powder	1/2 LB
(9027) Sugar	12 LBS
(9029) Corn Sugar	1 LB
(9022) Klx Flakes	1/2 LB
(9152) Butter	1 LB
(9082) Popcorn Salt	1 TBSP
(2555) Victory Vanilla	1 TSP
(9110) Nabisco® Oreo® Cookies 3.28# 3/4oz Ea	3/4 LB

## Instructions

Cookies N Cream Fudge

1. Add cream powder to hot water. For best results heat water to 180 degrees before you add the cream powder. Then stir with a wire whisk until there are no lumps and it is completely dissolved.
2. Add dry ingredients.
3. No scraps go into this fudge.
4. Turn stove on high and stir constantly until ingredients all liquefy, then stir as needed.
5. Keep mixture low in the kettle while cooking.
6. Turn stove off so that temperature goes to exactly 237degrees (+ or - adjustment for thermometer calibration, temperature, humidity, and barometric pressure).
7. If you overshoot the temperature add ¼ qt. water and cook up ½ degree above the original finish temperature.
8. Add butter and stir until it is melted.
9. Pour into bars on marble table.
10. Let cool to about 100 degrees.
11. Add flavoring and start paddling to mix in.
12. Begin paddling process.
13. On last few loafing passes, add cookie chunks and spread evenly through the loaf.
14. Finish loafing process.

**\*IMPORTANT NOTE: THIS FUDGE CAN NOT BE RE-COOKED BECAUSE OF THE OREO COOKIES.**

**INGREDIENTS:** sugar, water, corn syrup solids, Oreo cookie (sugar, enriched flour (wheat flour, niacin, reduced iron, thiamine mononitrate [vitamin B1], riboflavin [vitamin B2], folic acid), partially hydrogenated soybean oil, cocoa (processed with alkali), high fructose corn syrup, whey,

cornstarch, baking soda, salt, soy lecithin (emulsifier), vanillin - artificial flavor, chocolate), cream powder (cream, lecithin, tocopherols), partially hydrogenated vegetable oil (cottonseed, soybean), salt, vanillin - an artificial flavor. CONTAINS MILK, SOY, WHEAT. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## **(4374) GERMAN CHOCOLATE FUDGE 19.5# BATCH**

<b>Ingredients</b>	<b>Amount</b>
(44803) Water	1.5 QTS
(9028) Sweet Cream Powder	1/2 LB
(9027) Sugar	12 LBS
(9029) Corn Sugar	1 LB
(9022) Klx Flakes	1/2 LB
(9124) Orinoco	1 LB
(9152) Butter	1 LB
(9082) Popcorn Salt	1/2 TBS
(2535) Coconut Flavor Qt	1/2 TSP
(9132) White Flake Coconut Cs 25#	1.5 LBS
(9100) Raw Med Walnut Pcs Cs30#	2 LBS
(2555) Victory Vanilla	1/2 TSP

### **Instructions**

#### German Chocolate Fudge

1. Add cream powder to hot water. For best results heat water to 180 degrees before you add the cream powder. Then stir with a wire whisk until there are no lumps and it is completely dissolved.
2. Add dry ingredients.
3. Add no more than two (2) pounds of Chocolate English Walnut, German Chocolate, and/or Toasted Coconut fudge scraps.
4. Turn stove on high and stir constantly until ingredients all liquefy, then stir as needed.
5. Keep mixture low in the kettle while cooking.
6. Turn stove off so that temperature goes to exactly 236 degrees (+ or - adjustment for thermometer calibration, temperature, humidity and barometric pressure).
7. If you overshoot the temperature add ¼ qt. water and cook up ½ degree above the original finish temperature.
8. Add butter and stir until it is melted.

9. Pour into bars on marble table.
10. Let cool to about 100 degrees.
11. Add flavoring and start paddling to mix in.
12. Add coconut and English walnut pieces and continue paddling.

\*For total recook batches add 1 qt. water and cook up ½ degree plus extra ½ degree if fudge was too soft.

INGREDIENTS: sugar, water, walnuts, coconut flakes (coconut, sugar, water, propylene glycol, salt, sodium metabisulfite), corn syrup solids, chocolate liquor processed with alkali, butter (cream, salt), cream powder (cream, lecithin, tocopherols), partially hydrogenated vegetable oil (cottonseed, soybean), salt, artificial coconut flavor, vanillin - an artificial flavor. CONTAINS COCONUT, MILK, SOY, WALNUT. FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.

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## **(4376) MAPLE WALNUT FUDGE 17# BATCH**

<b>Ingredients</b>	<b>Amount</b>
(44803) Water	1.5 QTS
(9028) Sweet Cream Powder	1/2 LB
(9027) Sugar	10 LBS
(9041) Brown Sugar	2 LBS
(9029) Corn Sugar	1 LB
(9022) Klx Flakes	1/2 LB
(9152) Butter	1 LB
(9082) Popcorn Salt	1 TBSP
(2540) Maple Flavor 4oz Bt	1 TSP
(9100) Raw Med Walnut Pcs Cs30#	2 LBS

### **Instructions**

#### Maple Walnut Fudge

1. Add cream powder to hot water. For best results heat water to 180 degrees before you add the cream powder. Then stir with a wire whisk until there are no lumps and it is completely dissolved.
2. Add dry ingredients.
3. Add no more than two (2) pounds of Maple Walnut fudge scraps.
4. Turn stove on high and stir constantly until ingredients all liquefy, then stir as needed.
5. Keep mixture low in the kettle while cooking.

6. Turn stove off so that temperature goes to exactly 237 degrees (+ or - adjustment for thermometer calibration, temperature, humidity and barometric pressure).
7. If you overshoot the temperature add ¼ qt. water and cook up ½ degree above the original finish temperature.
8. Add butter and stir until it is melted.
9. Pour into bars on marble table.
10. Let cool to about 100 degrees.
11. Add flavoring and start paddling to mix in.
12. Add raw walnut pieces and continue paddling.

\*For total recook batches add 1 qt. water and cook up ½ degree plus extra ½ degree if fudge was too soft.

INGREDIENTS: sugar, water, brown sugar, walnuts, corn syrup solids, butter (cream, salt), cream powder (cream, lecithin, tocopherols), partially hydrogenated vegetable oil (cottonseed, soybean), salt, artificial maple flavor. CONTAINS MILK, SOY, WALNUT. FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.

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## **(4378) MINT CHOCOLATE CHIP FUDGE 15.75# BATCH**

<b>Ingredients</b>	<b>Amount</b>
(44803) Water	1.5 QTS
(9028) Sweet Cream Powder	1/2 LB
(9027) Sugar	12 LBS
(9029) Corn Sugar	1 LB
(9022) Klx Flakes	1/2 LB
(9152) Butter	1 LB
(9082) Popcorn Salt	1 TBSP
(2501) Green Shade Qt	1 TSP
(2545) Peppermint Oil Flavor Pint	1/4 TSP
(9129) Dark Chocolate Chunks Cs25#	3/4 LB

### **Instructions**

Mint Chocolate Chip Fudge

1. Prior to making, freeze the chocolate chunks so that they don't melt.

2. Add cream powder to hot water. For best results heat water to 180 degrees before you add the cream powder. Then stir with a wire whisk until there are no lumps and it is completely dissolved.
3. Add dry ingredients.
4. No scraps go into this fudge.
5. Turn stove on high and stir constantly until ingredients all liquefy, then stir as needed.
6. Keep mixture low in the kettle while cooking.
7. Turn stove off so that temperature goes to exactly 237degrees (+ or - adjustment for thermometer calibration, temperature, humidity, and barometric pressure).
8. If you overshoot the temperature add ¼ qt. water and cook up ½ degree above the original finish temperature.
9. Add butter and stir until it is melted.
10. Pour into bars on marble table.
11. Let cool to about 100 degrees.
12. Add flavoring, coloring and start paddling to mix in.
13. Begin paddling process.
14. On last few loafing passes, add chocolate chunks and spread evenly through the loaf.
15. Finish loafing process.

\*For total recook batches add 1 qt. water and cook up ½ degree plus extra ½ degree if fudge was too soft.

INGREDIENTS: sugar, water, butter (cream, salt), corn syrup solids, dark chocolate chunks (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), cream powder (cream, lecithin, tocopherols), salt, peppermint oil, artificial colors Blue 1, Yellow 5. CONTAINS MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## **(4379) TOASTED COCONUT CHOC CHUNK FUDGE 17# BATCH**

<b>Ingredients</b>	<b>Amount</b>
(44803) Water	1.5 qt water
(9028) Sweet Cream Powder	1/2 lb cream powder

(9029) Corn Sugar	1 lb corn sugar
(9027) Sugar	12 lb sugar
(9022) Klx Flakes	1/2 lb KLX
(9152) Butter	1 lb butter
(9082) Popcorn Salt	1 TBS salt
(2535) Coconut Flavor Qt	1 tsp flavor
(9130) Toasted Flake Coconut Cs10#	1.5 lb coconut
(9129) Dark Chocolate Chunks Cs25#	1.5 lb chunks

## Instructions

### Toasted Coconut Fudge with Dark Chocolate Chunks

1. Prior to batching, freeze the chocolate chunks so that they don't melt into fudge during loafing.
2. Batch loaf leaving separate the toasted coconut, chocolate chunks and butter.
3. Add powder to hot water. For best results heat water to 189 degrees before you add the cream powder. Then stir with a wire whisk until there are no lumps and it is completely dissolved.
4. Add dry ingredients except for toasted coconut and chocolate chunks.
5. No scraps go into this fudge.
6. Turn stove on high and stir constantly until ingredients all liquefy, then stir as needed.
7. Keep mixture low in kettle while cooking.
8. Turn stove off so that the temperature goes to exactly 237 degrees (+ or - adjustment for temperature calibration, temperature, humidity and barometric pressure).
9. Add butter and stir until it is melted.
10. If you overshoot the temperature and ¼ qt. water and cook up ½ degree above the original finish temperature.
11. Pour into bars on marble table.
12. Let cool to about 100 degrees.
13. Add flavoring and start paddling to mix in.
14. Add the toasted coconut and continue paddling.
15. Begin loafing, on the last few loafing passes, add chocolate chunks and spread evenly through the loaf.
16. Finish loafing process.

This fudge can not be re-cooked as a new batch. However you can add up to 3 lbs of toasted coconut chocolate chunk fudge to a German Chocolate Fudge.

**INGREDIENTS:** sugar, water, toasted flake coconut (coconut, sugar, water, propylene glycol, salt, sodium metabisulfite), dark chocolate chunks (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), corn syrup solids, butter (cream, salt), cream powder (cream, lecithin, tocopherols), partially hydrogenated vegetable oil (cottonseed, soybean), salt. **CONTAINS COCONUT, MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.**

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# (4380) PEANUT BUTTER FUDGE 17# BATCH

Ingredients	Amount
(44803) Water	1.5 QTS
(9028) Sweet Cream Powder	1/2 LB
(9027) Sugar	9 LBS
(9041) Brown Sugar	3 LBS
(9029) Corn Sugar	1 LB
(9022) Klx Flakes	1/2 LB
(9152) Butter	1 LB
(9082) Popcorn Salt	1 TBSP
(9020) Creamy Peanut Butter 5# 6 Per Case	2 LBS
(2555) Victory Vanilla	1/4 TSP

## Instructions

### PEANUT BUTTER FUDGE

1. Add cream powder to hot water. For best results heat water to 180 degrees before you add the cream powder. Then stir with a wire whisk until there are no lumps and it is completely dissolved.
2. Add dry ingredients.
3. Turn stove on high and stir constantly until ingredients all liquefy, then stir as needed.
4. Keep mixture low in the kettle while cooking.
5. Turn stove off so that temperature goes to exactly 235 degrees (+ or - adjustment for thermometer calibration, temperature, humidity, and barometric pressure).
6. Add butter and stir until it is melted.
7. Pour into bars on marble table and add peanut butter.
8. Let cool to about 100 degrees.
9. Add flavoring.
10. Paddle and loaf to completion.

INGREDIENTS: sugar, water, peanut butter (peanuts, dextrose, hydrogenated vegetable oil [cottonseed and rapeseed], salt, sugar), corn syrup solids, butter (cream, salt), cream powder (cream, lecithin, tocopherols), partially hydrogenated vegetable oil (cottonseed, soybean), salt, vanillin - an artificial flavor. CONTAINS MILK, PEANUT, SOY. FACILITY PROCESSES TREE NUTS.

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# (4381) MAPLE FUDGE 15# BATCH

Ingredients	Amount
(44803) Water	1.5 Quarts water
(9028) Sweet Cream Powder	.5 lbs cream powder
(9027) Sugar	10 lbs sugar
(9041) Brown Sugar	2 lbs brown sugar
(9029) Corn Sugar	1 lb corn sugar
(9022) Klx Flakes	.5 lbs KLX
(9152) Butter	1 lb butter
(9082) Popcorn Salt	1 TBS salt
(2540) Maple Flavor 4oz Bt	1 tsp flavoring

## Instructions

### Maple Fudge

1. Add cream powder to hot water. For best results heat water to 180 degrees before you add the cream powder. Then stir with a wire whisk until there are no lumps and it is completely dissolved.
2. Add dry ingredients.
3. Add no more than two (2) pounds of Maple fudge scraps.
4. Turn stove on high and stir constantly until ingredients all liquefy, then stir as needed.
5. Keep mixture low in the kettle while cooking.
6. Turn stove off so that temperature goes to exactly 237 degrees (+ or - adjustment for thermometer calibration, temperature, humidity and barometric pressure).
7. If you overshoot the temperature add ¼ qt. water and cook up ½ degree above the original finish temperature.
8. Add butter and stir until it is melted.
9. Pour into bars on marble table.
10. Let cool to about 100 degrees.
11. Add flavoring and start paddling to mix in.

\*For total recook batches add 1 qt. water and cook up ½ degree plus extra ½ degree if fudge was too soft.

INGREDIENTS: sugar, water, brown sugar, corn syrup solids, butter (cream, salt), cream powder (cream, lecithin, tocopherols), partially hydrogenated vegetable oil (cottonseed, soybean), salt, maple flavor. CONTAINS MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## **(4382) PENUCHE' FUDGE 15# BATCH**

<b>Ingredients</b>	<b>Amount</b>
(44803) Water	1.5 QTS
(9028) Sweet Cream Powder	1/2 LB
(9027) Sugar	6 LBS
(9041) Brown Sugar	6 LBS
(9029) Corn Sugar	1 LB
(9022) Klx Flakes	1/2 LB
(9152) Butter	1 LB
(9082) Popcorn Salt	1 TBSP
(2555) Victory Vanilla	1TSP

### **Instructions**

Penuche Fudge

1. Add cream powder to hot water. For best results heat water to 180 degrees before you add the cream powder. Then stir with a wire whisk until there are no lumps and it is completely dissolved.
2. Add dry ingredients.
3. Add no more than two (2) pounds of Penuche Fudge scraps.
4. Turn stove on high and stir constantly until ingredients all liquefy, then stir as needed.
5. Keep mixture low in the kettle while cooking.
6. Turn stove off so that temperature goes to exactly 237degrees (+ or - adjustment for thermometer calibration, temperature, humidity, and barometric pressure).
7. Add butter and stir until it is melted.
8. If you overshoot the temperature add ¼ qt. water and cook up ½ degree above the original finish temperature.

Pour into bars on marble table.

9. Let cool to about 100 degrees.
10. Add flavoring.
11. Paddle and loaf to completion.

\*Check fudge daily and recook any that become too hard or too soft. For total recook batches add 1 qt. water and cook up ½ degree plus extra ½ degree if fudge was too soft.

INGREDIENTS: sugar, brown sugar, water, corn syrup solids, butter (cream, salt), cream powder (cream, lecithin, tocopherols), partially hydrogenated vegetable oil (cottonseed, soybean), salt, vanillin - an artificial flavor. CONTAINS MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE

NUTS.

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## **(4384) PEPPERMINT STICK FUDGE 17# BATCH**

<b>Ingredients</b>	<b>Amount</b>
(44803) Water	1.5 QTS
(9028) Sweet Cream Powder	1/2 LB
(9027) Sugar	12 LBS
(9029) Corn Sugar	1 LB
(9022) Klx Flakes	1/2 LB
(9082) Popcorn Salt	1 TBSP
(9152) Butter	1 LB
(2545) Peppermint Oil Flavor Pint	1/2 TSP
(8556) Peppermint Stick Candy 10# Cs #2091 Kencraft 801-756-6916	2 LBS

### **Instructions**

Peppermint Stick Fudge

1. Add cream powder to hot water. For best results heat water to 180 degrees before you add the cream powder. Then stir with a wire whisk until there are no lumps and it is completely dissolved.
2. Add dry ingredients.
3. Add no scraps to this fudge.
4. Turn stove on high and stir constantly until ingredients all liquefy, then stir as needed.
5. Keep mixture low in the kettle while cooking.
6. Turn stove off so that temperature goes to exactly 237 degrees (+ or - adjustment for thermometer calibration, temperature, humidity and barometric pressure).
7. Add butter and stir until it is melted.
8. If you overshoot the temperature add ¼ qt. water and cook up ½ degree above the original finish temperature.
9. Pour into bars on marble table.
10. Let cool to about 100 degrees.
11. Add flavoring and start paddling to mix in.
12. Add peppermint stick candy and continue paddling.

\*Check fudge daily for freshness. This flavor cannot be recooked.

#2091 Crushed Peppermint Candy from Kenkraft. 888.281.6400

INGREDIENTS: granulated sugar, water, peppermint candy pieces (sugar, corn syrup, palm oil, peppermint oil, soy lecithin, artificial color red #40), corn syrup solids, butter (cream, salt), cream powder (cream, lecithin, tocopherols), partially hydrogenated vegetable oil (cottonseed, soybean), salt, peppermint oil. CONTAINS MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## **(4385) PKG WIN BX PEPPERMINT STICK FUDGE 8oz**

<b>Ingredients</b>	<b>Amount</b>
(4384) Peppermint Stick Fudge 17# Batch	1/2 LB FUDGE
(1910) 1/2# Kil B&w Windw Bx C550	1 WINDOW BOX
(1908) Plastic Knife Cs1000	1 KNIFE
(4385B) Lbl Win Box Peppermint Stick Fudge 8oz RI100	1 LABEL

### **Instructions**

INGREDIENTS: sugar, water, peppermint candy pieces (sugar, corn syrup, palm oil, peppermint oil, soy lecithin, artificial color red #40), corn syrup solids, butter (cream, salt), cream powder (cream, lecithin, tocopherols), partially hydrogenated vegetable oil (cottonseed, soybean), salt, peppermint oil. CONTAINS MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## **(4388) PUMPKIN WALNUT FUDGE 19.5# BATCH**

<b>Ingredients</b>	<b>Amount</b>
(44803) Water	1.5 QTS
(9028) Sweet Cream Powder	1/2 LB
(44830) Libby Pure Pumpkin Pie Mix 30oz Can	TWO 30OZ CANS
(9027) Sugar	11 LBS
(9041) Brown Sugar	1 LB
(9029) Corn Sugar	1 LB
(9022) Klx Flakes	1/2 LB
(9152) Butter	1 LB
(9082) Popcorn Salt	1 TBSP
(2555) Victory Vanilla	1 TSP
(9100) Raw Med Walnut Pcs Cs30#	2LBS

## Instructions

### Pumpkin Walnut Fudge

1. Coat 2 pounds of raw walnut pieces with 4 teaspoons of cinnamon and set aside.
2. Add cream powder to hot water. For best results heat water to 180 degrees before you add the cream powder. Then stir with a wire whisk until there are no lumps and it is completely dissolved.
3. Add pumpkin pie mix to cream and stir.
4. Add dry ingredients.
5. Add up to two (2) pounds of Pumpkin Walnut Fudge scraps.
6. Turn stove on high and stir constantly until ingredients all liquefy, then stir as needed.
7. Keep mixture low in the kettle while cooking.
8. Turn stove off so that temperature goes to exactly 236 degrees (+ or - adjustment for thermometer calibration, temperature, humidity, and barometric pressure).
9. Add butter and stir until it is melted.
10. If you overshoot the temperature add ¼ qt. water and cook up ½ degree above the original finish temperature.
11. Pour into bars on marble table.
12. Let cool to about 100 degrees.
13. Add flavoring and start paddling to mix in.
14. Add the cinnamon coated walnut pieces and continue paddling.
15. Finish loafing process.

\*Check fudge daily and recook any that become too hard or too soft. For total recook batches add 1 qt. water and cook up ½ degree plus extra ½ degree if fudge was too soft.

**INGREDIENTS:** sugar, pumpkin pie filling (pumpkin, sugar syrup, water, salt, natural flavors, spices), water, walnuts, brown sugar, corn syrup solids, butter (cream, salt), cream powder (cream, lecithin, tocopherols), partially hydrogenated vegetable oil (cottonseed, soybean), salt, cinnamon, vanillin - an artificial flavor. **CONTAINS MILK, SOY, WALNUTS. FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.**

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# (4390) ROCKY ROAD FUDGE 17.75# BATCH

Ingredients	Amount
(44803) Water	1.5 QTS
(9028) Sweet Cream Powder	1/2 LB
(9027) Sugar	12 LBS
(9029) Corn Sugar	1 LB
(9022) Klx Flakes	1/2 LB
(9124) Orinoco	1 LB
(9082) Popcorn Salt	1/2 TBSP
(9152) Butter	1 LB
(2555) Victory Vanilla	1/2 TSP
(9105) Raw Med Pecan Pieces	1 LB
(44802) Mini Marshmallows 12 Oz Bag	3/4 LB

## Instructions

Rocky Road Fudge

1. Prior to making, freeze the mini-marshmallows so that they do not melt.
2. Add cream powder to hot water. For best results heat water to 180 degrees before you add the cream powder. Then stir with a wire whisk until there are no lumps and it is completely dissolved.
3. Add dry ingredients.
4. Add no more than two pounds of Rocky Road, Chocolate, and/or Chocolate Pecan fudge scraps.
5. Turn stove on high and stir constantly until ingredients all liquefy, then stir as needed.
6. Keep mixture low in the kettle while cooking.
7. Turn stove off so that temperature goes to exactly 236 degrees (+ or - adjustment for thermometer calibration, temperature, humidity, and barometric pressure).
8. Add butter and stir until it is melted.
9. If you overshoot the temperature add 1/4 quart water and cook up 1/2 degree above the original finish temperature.
10. Pour into bars on marble table.
11. Let cool to about 100 degrees.
12. Add flavoring and start paddling to mix in.
13. Add pecan pieces and continue paddling.
14. During last few loafing passes, add frozen miniature marshmallows.
15. Finish loafing process.

\*For total recook batches add 1 qt. water and cook up ½ degree plus extra ½ degree if fudge was too soft.

**INGREDIENTS:** sugar, water, corn syrup solids, chocolate liquor processed with alkali, butter (cream, salt), pecan pieces, marshmallow (corn syrup, sugar, dextrose, modified food starch (from corn), water, gelatin, natural and artificial flavors, tetrasodium pyrophosphate), cream powder (cream, lecithin, tocopherols), partially hydrogenated vegetable oil (cottonseed, soybean), salt, vanillin - an artificial flavor. **CONTAINS FISH, MILK, PECAN, SOY. FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.**

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## **(4392) TOASTED COCONUT FUDGE 16.5# BATCH**

<b>Ingredients</b>	<b>Amount</b>
(44803) Water	1.5 QTS
(9028) Sweet Cream Powder	1/2 LB
(9027) Sugar	12 LB
(9029) Corn Sugar	1 LB
(9022) Klx Flakes	1/2 LB
(9152) Butter	1 LB
(9082) Popcorn Salt	1 TBSP
(2535) Coconut Flavor Qt	1/2 TSP
(9130) Toasted Flake Coconut Cs10#	1.5 LBS

### **Instructions**

#### Toasted Coconut Fudge

1. Add cream powder to hot water. For best results heat water to 180 degrees before you add the cream powder. Then stir with a wire whisk until there are no lumps and it is completely dissolved.
2. Add dry ingredients.
3. No scraps go into this fudge.
4. Turn stove on high and stir constantly until ingredients all liquefy, then stir as needed.
5. Keep mixture low in kettle while cooking.
6. Turn stove off so that temperature goes to exactly 237degrees (+ or - adjustment for temperature calibration, temperature, humidity, and barometric pressure).
7. Add butter and stir until it is melted.
8. If you overshoot the temperature add ¼ qt. water and cook up ½ degree above the original finish temperature.
9. Pour into bars on marble table.



10. Let cool to about 100 degrees.
11. Add flavoring and start paddling to mix in.
12. Add the toasted coconut and continue paddling.
13. Finish loafing process.

\*Check fudge daily and recook any that becomes too hard or too soft. For total recook batches add 1 qt. water and cook up ½ degree plus extra ½ degree if fudge was too soft.

INGREDIENTS: sugar, water, toasted flake coconut (coconut, sugar, water, propylene glycol, salt, sodium metabisulfite), corn syrup solids, butter (cream, salt), cream powder (cream, lecithin, tocopherols), partially hydrogenated vegetable oil (cottonseed, soybean), salt, artificial flavor. CONTAINS COCONUT, MILK, SOY. FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.

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## **(4394) TURTLE FUDGE 19.5# BATCH**

<b>Ingredients</b>	<b>Amount</b>
(44803) Water	1.5 QTS.
(9028) Sweet Cream Powder	1/2 LB
(9027) Sugar	12 LBS
(9029) Corn Sugar	1 LB
(9124) Orinoco	1 LB
(9022) Klx Flakes	1/2 LB
(9152) Butter	1 LB
(9082) Popcorn Salt	1/2 TBSP
(2555) Victory Vanilla	1 TSP
(9105) Raw Med Pecan Pieces	1 LB
(44800) Made In Store Caramel	2.5 LBS

## **Instructions**

Turtle Fudge

1. Split caramel into five (5) equal portions and roll into approximately 40 long strips and set aside.
2. Add cream powder to hot water. For best results heat water to 180 degrees before you add the cream powder. Then stir with a wire whisk until there are no lumps and it is completely dissolved.
3. Add dry ingredients.
4. Add no more than two (2) pounds of Chocolate Pecan, Praline Pecan and/or Turtle fudge scraps.
5. Turn stove on high and stir constantly until ingredients all liquefy, then stir as needed.

6. Keep mixture low in the kettle while cooking.
7. Turn stove off so that temperature goes to exactly 236 degrees (+ or - adjustment for thermometer calibration, temperature, humidity, and barometric pressure).
8. Add butter and stir until it is melted.
9. If you overshoot the temperature add ¼ qt. water and cook up ½ degree above the original finish temperature.
10. Pour into bars on marble table.
11. Let cool to about 100 degrees.
12. Add flavoring and start paddling to mix in.
13. Add pecan pieces and continue paddling.
14. On last few loafing passes, add three (3) strips of caramel to the fudge.
15. Finish loafing process.
16. Place two (2) strips of caramel on top of the loaf as soon as it is done and still warm.
17. Sprinkle top with pecan pieces while warm.

\*Check fudge daily and recook any that becomes too hard or too soft. For total recook batches add 1 qt. water and cook up ½ degree plus extra ½ degree if fudge was too soft.

INGREDIENTS: sugar, water, corn syrup solids, butter (cream, salt), chocolate liquor processed with alkali, pecan pieces, cream powder (cream, lecithin, tocopherols), water, partially hydrogenated vegetable oil (cottonseed, soybean), evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), salt, vanillin - an artificial flavor. CONTAINS MILK, PECAN, SOY. MANUFACTURED ON SHARED EQUIPMENT WITH PEANUTS AND OTHER TREE NUTS.

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## **(4396) VANILLA FUDGE 15# BATCH**

<b>Ingredients</b>	<b>Amount</b>
(44803) Water	1.5 QTS
(9028) Sweet Cream Powder	1/2 LB
(9027) Sugar	12 LBS
(9029) Corn Sugar	1 LB
(9022) Klx Flakes	1/2 LB
(9152) Butter	1 LB
(9082) Popcorn Salt	1 TBSP
(2555) Victory Vanilla	1 TSP

# Instructions

## Vanilla Fudge

1. Add cream powder to hot water. For best results heat water to 180 degrees before you add the cream powder. Then stir with a wire whisk until there are no lumps and it is completely dissolved.
2. Add dry ingredients.
3. Turn stove on high and stir constantly until ingredients all liquefy, then stir as needed.
4. Keep mixture low in the kettle while cooking.
5. Turn stove off so that temperature goes to exactly 237degrees (+ or - adjustment for thermometer calibration, temperature, humidity, and barometric pressure).
6. Add butter and stir until it is melted.
7. If you overshoot the temperature add ¼ qt. water and cook up ½ degree above the original finish temperature.
8. Pour into bars on marble table.
9. Let cool to about 100 degrees.
10. Add flavoring.
11. Paddle and loaf to completion.

\*Check fudge daily and recook any that become too hard or too soft. For total recook batches add 1 qt. water and cook up ½ degree plus extra ½ degree if fudge was too soft.

INGREDIENTS: sugar, water, corn syrup solids, butter (cream, salt), cream powder (cream, lecithin, tocopherols), partially hydrogenated vegetable oil (cottonseed, soybean), salt, vanillin - an artificial flavor. CONTAINS MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## (4397) VANILLA CHERRY WALNUT FUDGE

Ingredients	Amount
(44803) Water	1 1/2 QUARTS
(9028) Sweet Cream Powder	1/2 LB
(9027) Sugar	12 LBS
(9029) Corn Sugar	1 LB
(9022) Klx Flakes	1/2 LB
(9152) Butter	1 LB
(9082) Popcorn Salt	1 TBSP
(2555) Victory Vanilla	1 TSP

(9100) Raw Med Walnut Pcs Cs30# 1 LB

(9169) Dried Cherries Cs 10# 1 LB

## Instructions

Add cream powder to hot water. For best results heat water to 180 degrees before you add the cream powder. Then stir with a wire whisk until there are no lumps and it is completely dissolved.

Add dry ingredients.

Add no more than 2 pounds of Vanilla fudge scraps.

Turn stove on high and stir constantly until ingredients all liquefy, then stir as needed.

Keep mixture low in the kettle while cooking.

Turn stove off so that temperature goes to exactly 237 degrees (+ or - adjustment for thermometer calibration, temperature, humidity, and barometric pressure).

Add butter and stir until it is melted.

If you overshoot the temperature, add 1/4 quart of water and cook up 1/2 degree above the original finish temperature.

Pour into bars on the marble table.

Let cool to about 100 degrees.

Add flavoring and begin paddling to mix in.

Add dried Cherries and walnuts and continue paddling, and form into loaf at completion.

INGREDIENTS: sugar, water, corn syrup solids, butter (cream, salt), walnuts, dried cherries (cherries, sugar, sunflower oil), cream powder (cream, lecithin, tocopherols), partially hydrogenated vegetable oil (cottonseed, soybean), salt, vanillin - an artificial flavor. CONTAINS MILK, SOY, WALNUT. FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.

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## (4398) VANILLA PECAN FUDGE 17# BATCH

Ingredients	Amount
(44803) Water	1.5 QTS
(9028) Sweet Cream Powder	1/2 LB
(9027) Sugar	12 LBS
(9029) Corn Sugar	1 LB
(9022) Klx Flakes	1/2 LB
(9152) Butter	1 LB
(9082) Popcorn Salt	1 TBSP

(2555) Victory Vanilla 1 TSP  
(9105) Raw Med Pecan Pieces 2 LBS

## Instructions

### Vanilla Pecan Fudge

1. Add cream powder to hot water. For best results heat water to 180 degrees before you add the cream powder. Then stir with a wire whisk until there are no lumps and it is completely dissolved.
2. Add dry ingredients.
3. Add no more than 2 pounds of Vanilla Pecan fudge scraps.
4. Turn stove on high and stir constantly until ingredients all liquefy, then stir as needed.
5. Keep mixture low in the kettle while cooking.
6. Turn stove off so that temperature goes to exactly 237degrees (+ or - adjustment for thermometer calibration, temperature, humidity, and barometric pressure).
7. Add butter and stir until it is melted.
8. If you overshoot the temperature add ¼ qt. water and cook up ½ degree above the original finish temperature.
9. Pour into bars on marble table.
10. Let cool to about 100 degrees.
11. Add flavoring and pecan pieces.
12. Paddle and loaf to completion.

\*Check fudge daily and recook any that become too hard or too soft. For total recook batches add 1 qt. water and cook up ½ degree plus extra ½ degree if fudge was too soft.

INGREDIENTS: sugar, water, pecan pieces, corn syrup solids, butter (cream, salt), cream powder (cream, lecithin, tocopherols), partially hydrogenated vegetable oil (cottonseed, soybean), salt.  
CONTAINS MILK, PECAN, SOY. FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.

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## **(4401) CARAMEL CORN 2oz BAG BATCH 80 BAGS**

<b>Ingredients</b>	<b>Amount</b>
(44803) Water	1.5 QTS
(9041) Brown Sugar	3 LBS
(9027) Sugar	5 LBS
(9029) Corn Sugar	3 LBS

(9082) Popcorn Salt	1 TBS
(9152) Butter	1 LB
(70000) Popped Corn	8 GAL
(9219) 5 X 6-1/2 Cello Bag	80 CPC BAGS
(4401L) Lbl Caramel Corn 2oz	80 LABELS

## Instructions

4401 Caramel Corn 2 Oz. Bag Batch 80 Bags

1. Prepare CPC bags with appropriate label and amount for estimated yield. The factory seal is at the top of the bag and the seam is on the back. Price bags and code with production date to insure proper rotation of product during restocking.
2. Complete recipe (70000) Popped Corn. Repeat to achieve necessary gallon amount for recipe, measure out and set aside. TIP: An empty ice cream bucket filled to the line just below the brim equals 3 gallons
3. Batch together dry ingredients. Gather butter and set aside close to the cooking area.
4. Into the deep kettle combine water and all dry ingredients (brown sugar, sugar, corn sugar and salt).
5. Turn stove heat on high and stir constantly to avoid scorching.
6. Cook to 270 degrees and add butter.
7. Cook to 300 degrees and turn off heat.

FOR ELECTRIC STOVES, REMOVE KETTLE AND PUT INTO KETTLE DOLLY

8. Stir in half of the popcorn, coating thoroughly with syrup. Add remainder of popcorn and mix thoroughly until all popcorn is uniformly coated.
9. Dump popcorn onto table and spread out evenly over table with heat resistant gloved hands, careful not to break popped corn while spreading.
10. Let the product cool.
11. Package corn immediately after cooling, to prevent humidity from making it sticky. The product in each bag must weigh up to the labeled weight, for this recipe 2 oz. of corn in each bag. To insure accurate product weight, tare weight of bag prior to filling bags using gloved hands.

Weight Conversions:

1 lb. = 1.00

5 oz. = .31 - .32

2 oz. = .12 - .13

### Required Label: 4401L

INGREDIENTS: granulated sugar, popcorn, corn syrup solids, brown sugar, red coconut oil with beta carotene, butter (cream, salt), salt. CONTAINS MILK. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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# (4410) CARAMEL CORN 5 OZ BAG BATCH 48 BAGS

Ingredients	Amount
(44803) Water	1.5 QTS
(9041) Brown Sugar	3 LBS
(9027) Sugar	5 LBS
(9029) Corn Sugar	3 LBS
(9082) Popcorn Salt	1 TBSP
(9152) Butter	1 LB
(70000) Popped Corn	8 GAL
(9224) 5 X 3.5 X 9 Cpc Gusset Bag Cs1000	48 BAGS
(4410L) Lbl Caramel Corn 5 Oz 100rl	48 LABELS

## Instructions

4410 Caramel Corn 5 Oz. Bag Batch 48 Bags

1. Prepare CPC bags with appropriate label and amount for estimated yield. The factory seal is at the top of the bag and the seam is on the back. Price bags and code with production date to insure proper rotation of product during restocking.
2. Complete recipe (70000) Popped Corn. Repeat to achieve necessary gallon amount for recipe, measure out and set aside. TIP: An empty ice cream tub filled up to the line just below the brim equals 3 gallons.
3. Batch together dry ingredients. Gather butter and set aside close to the cooking area.
4. Into the deep kettle combine water and all dry ingredients (brown sugar, sugar, corn sugar and salt).
5. Turn stove heat on high and stir constantly to avoid scorching.
6. Cook to 270 degrees and add butter.
7. Cook to 300 degrees and turn off heat.

FOR ELECTRIC STOVES, REMOVE KETTLE AND PUT INTO KETTLE DOLLY

8. Stir in half of the popcorn, coating thoroughly with syrup. Add remainder of popcorn and mix thoroughly until all popcorn is uniformly coated.
9. Dump popcorn onto table and spread out evenly over table with heat resistant gloved hands, careful not to break popped corn while spreading.
10. Let the product cool.
11. Package corn immediately after cooling, to prevent humidity from making it sticky. The product in each bag must weigh up to the labeled weight, for this recipe 5 oz. of corn in each bag. To insure accurate product weight, tare weight of bag prior to filling bags using gloved hands.

Weight Conversions:

1 lb. = 1.00

5 oz. = .31 - .32

2 oz. = .12 - .13

## Required Label: 4410L

INGREDIENTS: granulated sugar, popcorn, corn syrup solids, brown sugar, red coconut oil with beta carotene, butter (cream, salt), salt. CONTAINS MILK. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## (4412) CARAMEL CORN 1 LB BAG BATCH 15 BAGS

Ingredients	Amount
(44803) Water	1.5 QTS
(9041) Brown Sugar	3 LBS
(9027) Sugar	5 LBS
(9029) Corn Sugar	3 LBS
(9082) Popcorn Salt	1 TBSP
(9152) Butter	1 LB
(70000) Popped Corn	8 GAL
(9226) 5 X 3.5 X 14 Cpc Gusset Bag Cs1000	15 BAGS
(4412L) Lbl Caramel Corn 16oz 100rl	15 LABELS

## Instructions

### 4412 Caramel Corn 1 lbs Bag Batch 15 Bags

1. Prepare CPC bags with appropriate label and amount for estimated yield. The factory seal is at the top of the bag and the seam is on the back. Price bags and code with production date to insure proper rotation of product during restocking.
2. Complete recipe (70000) Popped Corn. Repeat to achieve necessary gallon amount for recipe, measure out and set aside. TIP: An empty ice cream bucket filled to the line just under the brim equals 3 gallons.
3. Batch together dry ingredients. Gather butter and set aside close to the cooking area.
4. Into the deep kettle combine water and all dry ingredients (brown sugar, sugar, corn sugar and salt).
5. Turn stove heat on high and stir constantly to avoid scorching.
6. Cook to 270 degrees and add butter.
7. Cook to 300 degrees and turn off heat.

FOR ELECTRIC STOVES, REMOVE KETTLE AND PUT INTO KETTLE DOLLY

8. Stir in half of the popcorn, coating thoroughly with syrup. Add remainder of popcorn and mix thoroughly until all popcorn is uniformly coated.
9. Dump popcorn onto table and spread out evenly over table with heat resistant gloved hands, careful not to break popped corn while spreading.
10. Let the product cool.
11. Package corn immediately after cooling, to prevent humidity from making it sticky. The product



in each bag must weigh up to the labeled weight, for this recipe 1 lbs. of corn in each bag. To insure accurate product weight, tare weight of bag prior to filling bags using gloved hands.

Weight Conversions:

1 lb. = 1.00

5 oz. = .31 - .32

2 oz. = .12 - .13

## Required Label: 4412L

INGREDIENTS: granulated sugar, popcorn, corn syrup solids, brown sugar, red coconut oil with beta carotene, butter (cream, salt), salt. CONTAINS MILK. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## (4413) MILK STRIPED CARAMEL CORN 6oz

Ingredients	Amount
(4410) Caramel Corn	5 OZ BAG
(9112) Milk Chocolate	1 OZ STRIPES
(4413L) Lbl Mk Striped Caramel Corn 6o Z 100 RI	1 LABEL

## Instructions

### CHOCOLATE STRIPED CARAMEL CORN

1. Prepare CPC bags with appropriate label and amount for estimated yield. The factory seal is at the top of the bag and the seam is on the back. Price bags and code with production date to insure proper rotation of product during restocking.
2. Turn on heat sealer.
3. Place half sheet pan on scale, place parchment paper cut to size on pan and tare weight of pan.
4. Fill pan with corn, tightly position corn on pan so you can not see any parchment through corn. The weight of the corn should be divisible by 6 ounces. Example if you wanted to produce 3, bags of striped corn you would need to fill the tray with 18 ounces of corn.
5. Tare weight of tray with corn.
6. Temper chocolate.
7. Make a parchment bag and fill with tempered chocolate 2/3rds of the way full.
8. Stripe caramel corn until proper weight is achieved. For every 5 ounces of corn you should use 1 ounce of chocolate. Your motion for striping should be quick and loose so the chocolate flows smoothly on to the corn.
9. Set aside to harden.
10. As soon as possible gently place corn in CPC bag and heat seal.

## Required Label: 4413L

INGREDIENTS: sugar, milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin-emulsifier, vanillin-artificial flavor), water, popcorn, corn syrup, butter, coconut oil, salt.

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## **(4414) DK STRIPED CARAMEL CORN 6oz**

<b>Ingredients</b>	<b>Amount</b>
(970) Caramel Corn	5 OZ BAG
(9114) Dark Chocolate	1 OZ STRIPES
(9224) 5 X 3.5 X 9 Cpc Gusset Bag Cs1000	1 BAG
(4414L) Lbl Dk Striped Caramel Corn 6oz 100 RI	1 LABEL

### **Instructions**

#### Striped Corns

1. Prepare CPC bags with appropriate label and amount for estimated yield. The factory seal is at the top of the bag and the seam is on the back. Price bags and code with production date to insure proper rotation of product during restocking.
2. Turn on heat sealer.
3. Place half sheet pan on scale and tare weight of pan.
4. Fill pan with Nutcracker, tightly position corn on pan so you can not see any parchment through corn. The weight of the corn should be divisible by 8 ounces. Example if you wanted to produce 3, bags of striped Nutcracker you would need to fill the tray with 1.5 lbs of corn.
5. Tare weight of tray with corn.
6. Temper chocolate.
7. Make a parchment bag and fill with tempered chocolate 2/3rds of the way full.
8. Stripe caramel corn until proper weight is achieved. For every 8 ounces of corn you should use 1 ounce of chocolate. Your motion for striping should be quick and loose so the chocolate flows smoothly on to the corn.
9. Set aside to harden.
10. As soon as possible gently place corn in CPC bag and heat seal.

### **Required Label: 4414L**

INGREDIENTS: sugar, semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, butterfat, soy lecithin, vanillin-artificial flavor, natural flavors), water, Popcorn, corn syrup, butter, coconut oil, salt.

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## **(4416) PEANUT CARAMEL CORN 7 OZ BAG BATCH 48 BAGS**

<b>Ingredients</b>	<b>Amount</b>
(44803) Water	1.5 QTS

(9041) Brown Sugar	3 POUNDS
(9027) Sugar	5 POUNDS
(9029) Corn Sugar	3 POUNDS
(9095) Redskin Peanuts	6 POUNDS
(9152) Butter	1 LB
(9082) Popcorn Salt	2 TBSP
(9162) Baking Soda	2 TBSP
(70000) Popped Corn	7 GAL
(4416L) Lbl Peanut Corn 7oz 100rl	48 LABELS
(9224) 5 X 3.5 X 9 Cpc Gusset Bag Cs1000	48 BAGS

## Instructions

### Peanut Caramel Corn

1. Prepare CPC bags with appropriate label and amount for estimated yield. The factory seal is at the top of the bag and the seam is on the back. Price bags and code with production date to insure proper rotation of product during restocking.
2. Complete recipe (70000) Popped Corn. Repeat to achieve necessary gallon amount for recipe measure out and set aside. TIP: An ice cream tub filled up to the line just below the brim equals 3 gallons.
3. Combined salt with baking soda and set aside.
4. Gather nuts and set aside and gather butter and set aside.
5. Batch together dry ingredients (brown sugar, sugar, and corn sugar).
6. In the large kettle combined water and dry ingredients (brown sugar, sugar and corn sugar).
7. Turn heat on high and stir constantly - to avoid scorching.
8. Cook to 235 degrees and add peanuts while stirring.
9. Cook to 270 degrees and add butter while stirring continuously.
10. Cook to 300 degrees and turn off heat.

### FOR ELECTRIC STOVES REMOVE KETTLE AND PUT INTO DOLLY

11. Stir in salt and soda mixture thoroughly.
12. Stir in half of the popcorn, coating thoroughly with syrup. Add remainder of popcorn and mix thoroughly until all popcorn is uniformly coated.
13. Dump popcorn onto table and spread out evenly over table with heat resistant gloved hands, careful not to break popped corn while spreading.
14. Cool.
15. Package corn immediately after cooling, to prevent humidity form making it sticky. The product in each bag must weigh up to the recipe weight. To insure accurate product weight, tare weight of bag prior to filling with corn using gloved hands.

### Weight Conversion:

7 oz. = .43 - .44

1 ¼ lb. = 1.25

## Required Label: 4416L

INGREDIENTS: granulated sugar, peanuts, brown sugar, popcorn, corn syrup solids, red coconut oil with beta carotene, butter (cream, salt), salt, baking soda. CONTAINS MILK, PEANUT. FACILITY PROCESSES TREE NUTS.

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## (4418) PEANUT CARAMEL CORN 1.25# BAG BATCH 16 BAGS

Ingredients	Amount
(44803) Water	1.5 QTS
(9041) Brown Sugar	3 LBS
(9027) Sugar	5 LBS
(9029) Corn Sugar	3 LBS
(9095) Redskin Peanuts	6 LBS
(9152) Butter	1 LB
(9082) Popcorn Salt	2 TBSP
(9162) Baking Soda	2 TBSP
(70000) Popped Corn	7 GAL
(9226) 5 X 3.5 X 14 Cpc Gusset Bag Cs1000	16 BAGS
(4418L) Lbl Peanut Corn 1 1/4lb 100rl	16 LABELS

## Instructions

Peanut Caramel Corn

1. Prepare CPC bags with appropriate label and amount for estimated yield. The factory seal is at the top of the bag and the seam is on the back. Price bags and code with production date to insure proper rotation of product during restocking.
2. Complete recipe (70000) Popped Corn. Repeat to achieve necessary gallon amount for recipe measure out and set aside. TIP: An ice cream tub filled up to the line just below the brim equals 3 gallons.
3. Combined salt with baking soda and set aside.
4. Gather nuts and set aside and gather butter and set aside.
5. Batch together dry ingredients (brown sugar, sugar, and corn sugar).
6. In the large kettle combined water and dry ingredients (brown sugar, sugar and corn sugar).
7. Turn heat on high and stir constantly - to avoid scorching.
8. Cook to 235 degrees and add peanuts while stirring.
9. Cook to 270 degrees and add butter while stirring continuously.
10. Cook to 300 degrees and turn off heat.

FOR ELECTRIC STOVES REMOVE KETTLE AND PUT INTO DOLLY

11. Stir in salt and soda mixture thoroughly.
12. Stir in half of the popcorn, coating thoroughly with syrup. Add remainder of popcorn and mix

thoroughly until all popcorn is uniformly coated.

13. Dump popcorn onto table and spread out evenly over table with heat resistant gloved hands, careful not to break popped corn while spreading.

14. Cool.

15. Package corn immediately after cooling, to prevent humidity from making it sticky. The product in each bag must weigh up to the recipe weight. To insure accurate product weight, tare weight of bag prior to filling with corn using gloved hands.

Weight Conversion:

7 oz. = .43 - .44

1 ¼ lb. = 1.25

## Required Label: 4418L

INGREDIENTS: granulated sugar, peanuts, popcorn, brown sugar, corn syrup solids, red coconut oil with beta carotene, butter (cream, salt), salt, sodium bicarbonate. CONTAINS MILK, PEANUT. FACILITY PROCESSES TREE NUTS.

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## (4420) NUTCRACKER SWEETS 8 OZ BAG BATCH 48

Ingredients	Amount
(44803) Water	1.5 QTS
(9027) Sugar	8 LBS
(9029) Corn Sugar	3 LBS
(9082) Popcorn Salt	2 TBSP
(9102) Whole Almonds	4 LBS
(9152) Butter	2 LBS
(9104) Pecan Halves	4 LBS
(70000) Popped Corn	6 Gallons
(9224) 5 X 3.5 X 9 Cpc Gusset Bag Cs1000	48 BAGS
(4420L) Lbl Nutcracker Sweets 8oz 100r	48 LABELS

## Instructions

4420 Nutcracker Sweets 8 oz. Bag Batch 48 Bags

1. Prepare CPC bags with appropriate label and amount for estimated yield. The factory seal is at the top of the bag and the seam is on the back. Price bags and code with production date to insure proper rotation of product during restocking.
2. Complete recipe (70000) Popped Corn. Repeat to achieve necessary gallon amount for recipe, measure out and set aside. TIP: An empty ice cream tub filled up to the line just below the brim equals 3 gallons.
3. Batch together dry ingredients (white sugar, corn sugar, popcorn salt). Gather butter, almonds

and pecans (keeping nuts separate) and set aside close to cooking area.

4. Into the deep kettle combine water and all dry ingredients (white sugar, corn sugar and salt).
5. Turn heat on high and stir constantly to avoid scorching.
6. Cook to 240 degrees and add almonds, while stirring continuously.
7. Cook to 270 degrees and add butter, while stirring continuously.
8. Cook to 300 degrees and turn off heat.
9. Add pecan halves while stirring continuously.

FOR ELECTRIC STOVES, REMOVE KETTLE AND PUT INTO KETTLE DOLLY

10. Stir in half of the popcorn, coating thoroughly with syrup. Add remainder of popcorn and mix thoroughly until all popcorn is uniformly coated.

11. Dump popcorn onto table and spread out evenly over table with heat resistant gloved hands, careful not to break popped corn while spreading.

12. Cool.

13. Package corn immediately after cooling, to prevent humidity from making it sticky. The product in each bag must weigh up to the labeled weight, for this recipe use 8 ounces of corn in each bag. To insure accurate product weight, tare weight of bag prior to filling bag using gloved hands.

Weight Conversions:

1.50 lb. = 1.50

8 oz. = .50

4 oz. = .25

## Required Label: 4420L

INGREDIENTS: granulated sugar, raw almonds, pecans, corn syrup solids, popcorn, butter (cream, salt), red coconut oil with beta carotene, salt. CONTAINS MILK, ALMOND, PECAN. PROCESSED ON SHARED EQUIPMENT WITH PEANUTS AND OTHER TREE NUTS.

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## (4422) NUTCRACKER SWEETS 1.5# BAG BATCH

# 14

Ingredients	Amount
(44803) Water	1.5 QTS
(9027) Sugar	8 LBS
(9029) Corn Sugar	3 LBS
(9082) Popcorn Salt	2 TBSP
(9102) Whole Almonds	4 LBS
(9152) Butter	2 LBS
(9104) Pecan Halves	4 LBS
(70000) Popped Corn	6 Gallons
(9226) 5 X 3.5 X 14 Cpc Gusset Bag Cs1000	14 BAGS
(4422L) Lbl Nutcracker Sweet 1.5# 100r	

## Instructions

4422 Nutcracker Sweets 1.5 lbs. Bag Batch 14 Bags

1. Prepare CPC bags with appropriate label and amount for estimated yield. The factory seal is at the top of the bag and the seam is on the back. Price bags and code with production date to insure proper rotation of product during restocking.
2. Complete recipe (70000) Popped Corn. Repeat to achieve necessary gallon amount for recipe, measure out and set aside. TIP: An empty ice cream tub up to the line just below the brim equals 3 gallons.
3. Batch together dry ingredients (white sugar, corn sugar, popcorn salt). Gather butter, almonds and pecans (keeping nuts separated) and set aside close to cooking area.
4. Into the deep kettle combine water and all dry ingredients (white sugar, corn sugar and salt).
5. Turn stove heat on high and stir constantly to avoid scorching.
6. Cook to 240 degrees and add almonds, while stirring continuously.
7. Cook to 270 degrees and add butter, while stirring continuously.
8. Cook to 300 degrees and turn off heat.
9. Add pecan halves while stirring continuously.

FOR ELECTRIC STOVES, REMOVE KETTLE AND PUT INTO KETTLE DOLLY

10. Stir in half of the popcorn, coating thoroughly with syrup. Add remainder of popcorn and mix thoroughly until all popcorn is uniformly coated.
11. Dump popcorn onto table and spread out evenly over table with heat resistant gloved hands, careful not to break popped corn while spreading.
12. Cool.
13. Package corn immediately after cooling, to prevent humidity from making it sticky. The product in each bag must weigh up to the labeled weight, for this recipe use 1.5 lbs of corn in each bag. To insure accurate product weight, tare weight of bag prior to filling bag using gloved hands.

Weight Conversions:

1.50 lb. = 1.50

8 oz. = .50

4 oz. = .25

### Required Label: 4422L

INGREDIENTS: granulated sugar, raw almonds, pecans, corn syrup solids, popcorn, butter (cream, salt), red coconut oil with beta carotene, salt. CONTAINS MILK, ALMOND, PECAN. PROCESSED ON SHARED EQUIPMENT WITH PEANUTS AND OTHER TREE NUTS.

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## (4423) MILK STRIPED NUTCRACKER SW 9oz

Ingredients	Amount
(4420) Nutcracker Sweets 8 Oz Bag Batch 48	8 OZ BAG
(9112) Milk Chocolate	1 OZ STRIPES
(4423L) Lbl Mk Striped Nutcracker 9oz 100 RI	1 LABEL

### Instructions

1. Prepare CPC bags with appropriate label and amount for estimated yield. The factory seal is at the top of the bag and the seam is on the back. Price bags and code with production date to insure proper rotation of product during restocking.
2. Turn on heat sealer.
3. Place half sheet pan on scale, place parchment cut to fit and tare weight of pan.
4. Fill pan with Nutcracker, tightly position corn on pan so you can not see any parchment through corn. The weight of the corn should be divisible by 8 ounces. Example if you wanted to produce 3, bags of striped Nutcracker you would need to fill the tray with 1.5 lbs of corn.
5. Tare weight of tray with corn.
6. Temper chocolate.
7. Make a parchment bag and fill with tempered chocolate 2/3rds of the way full.
8. Stripe caramel corn until proper weight is achieved. For every 8 ounces of corn you should use 1 ounce of chocolate. Your motion for striping should be quick and loose so the chocolate flows smoothly on to the corn.
9. Set aside to harden.
10. As soon as possible gently place corn in CPC bag and heat seal.

### Required Label: 4423L

INGREDIENTS: granulated sugar, almonds, pecans, milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), water, corn syrup solids, popcorn, butter(cream, salt), red coconut oil with beta carotene, salt. CONTAINS ALMOND, MILK, PECAN, SOY. FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.

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## (4424) DK STRIPED NUTCRACKER SWEET 9oz

Ingredients	Amount
(980) Nutcracker Sweets 8oz Cs24	8 OZ BAG
(9114) Dark Chocolate	1 OZ STRIPES
(9224) 5 X 3.5 X 9 Cpc Gusset Bag Cs1000	1 BAG
(4424L) Lbl Dk Striped Nutcracker 9oz 100rl	1 LABEL

### Instructions

Chocolate Striped Nutcracker

1. Prepare CPC bags with appropriate label and amount for estimated yield. The factory seal is at



the top of the bag and the seam is on the back. Price bags and code with production date to insure proper rotation of product during restocking.

2. Turn on heat sealer.
3. Place half sheet pan on scale, place parchment paper cut to size and tare weight of pan.
4. Fill pan with Nutcracker, tightly position corn on pan so you can not see any parchment through corn. The weight of the corn should be divisible by 8 ounces. Example if you wanted to produce 3, bags of striped Nutcracker you would need to fill the tray with 1.5 lbs of corn.
5. Tare weight of tray with corn.
6. Temper chocolate.
7. Make a parchment bag and fill with tempered chocolate 2/3rds of the way full.
8. Stripe caramel corn until proper weight is achieved. For every 8 ounces of corn you should use 1 ounce of chocolate. Your motion for striping should be quick and loose so the chocolate flows smoothly on to the corn.
9. Set aside to harden.
10. As soon as possible gently place corn in CPC bag and heat seal.

## Required Label: 4424L

INGREDIENTS: granulated sugar, almonds, pecans, semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), water, corn syrup solids, popcorn, butter(cream, salt), red coconut oil with beta carotene, salt. CONTAINS ALMOND, MILK, PECAN, SOY. MADE IN A FACILITY THAT ALSO PROCESSES PEANUTS AND OTHER TREE NUTS.

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## (4430) PEANUT BRITTLE 14 OZ BAG BATCH 20

Ingredients	Amount
(44803) Water	1.5 QTS
(9027) Sugar	7.5 LBS
(9029) Corn Sugar	3.5 LBS
(9094) Raw Spanish Peanuts	7 LBS
(9152) Butter	1/4 LB
(9162) Baking Soda	2 TBSP
(9082) Popcorn Salt	1.5 TBSP
(2555) Victory Vanilla	2 TSP
(9224) 5 X 3.5 X 9 Cpc Gusset Bag Cs1000	20 BAGS
(4430L) Lbl Peanut Brittle 14oz 100rl	20 LABELS

## Instructions

### Brittles

1. Prepare CPC bags with appropriate label and amount for estimated yield. The factory seal is at the top of the bag and the seam is on the back. Price bags and code with production date to insure proper rotation of product during restocking.

2. Mix salt and baking soda together and set aside.
3. Set aside within reach of large table stainless steel spatula, heat resistant gloves and high temp rubber spatula.
4. Spray the large marble table with no-stick spray and lightly dust the table with popcorn salt.
5. Batch together sugar and corn sugar.
6. Gather butter and set aside. Gather nuts and set aside. These ingredients will be added separately.
7. To small kettle add, water, sugar and corn sugar.
8. Turn stove to high and stir constantly
9. Cook to 235 degrees and add nuts while stirring constantly.
10. Cook to 280 degrees and add butter while stirring constantly.
11. Turn off stove at 300 degrees.
12. Add salt and baking soda mixture and stir vigorously until blended.
13. Add vanilla and mix well.
14. Both cook and helper put on heat resistant gloves.
15. Pour batch in a line down the center of the marble table.
16. Spread nuts evenly from center to all around the edge with stainless steel spatula and let sit for a minute or two. So that when you go to cut and flip over the brittle doesn't pull apart.
17. Cut in half, flip over and again allow the brittle to set for a minute or two so that the syrup has covered all of the nuts and the brittle looks pebbly. Stretch slowly so brittle does not pull apart.
18. Once cooled break into pieces not to small as small piece will naturally occur as you break up the brittle.
19. Package brittle immediately to prevent humidity from making it sticky. The product in each bag must weigh up to the labeled weight. To insure accurate product weight, tare weight of bag prior to filling bag using gloved hands.
20. Cleanly heat seal bag, as to not get any candy in seal and edges are neat and even.

Weight Conversion:

14 oz. = .87 to .88

## Required Label: 4430L

INGREDIENTS: sugar, peanuts, corn syrup solids, butter (cream, salt), salt, baking soda.  
CONTAINS MILK, PEANUT. FACILITY PROCESSES TREE NUTS.

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## **(4432) CASHEW BRITTLE 14 OZ BAG BATCH 19**

Ingredients	Amount
(44803) Water	1.5 QTS
(9027) Sugar	7.5 LBS
(9029) Corn Sugar	3.5 LBS
(9093) Raw Cashews	6 LBS
(9152) Butter	1/4 LB
(9162) Baking Soda	2 TBSP
(9082) Popcorn Salt	1 1/2 TBSP

(2555) Victory Vanilla	2 TSP
(9224) 5 X 3.5 X 9 Cpc Gusset Bag Cs1000	19 BAGS
(4432L) Lbl Cashew Brittle 14oz 100rl	19 LABELS

## Instructions

### Cashew Brittle

1. Prepare CPC bags with appropriate label and amount for estimated yield. The factory seal is at the top of the bag and the seam is on the back. Price bags and code with production date to insure proper rotation of product during restocking.
2. Mix salt and baking soda together and set aside.
3. Set aside within reach of large table stainless steel spatula, heat resistant gloves and high temp rubber spatula.
4. Spray the large marble table with no-stick spray and lightly dust the table with popcorn salt.
5. Batch together sugar and corn sugar.
6. Gather butter and set aside. Gather nuts and set aside. These ingredients will be added separately.
7. To small kettle add, water, sugar and corn sugar.
8. Turn stove to high and stir constantly
9. Cook to 255 degrees and add nuts while stirring constantly.
10. Cook to 280 degrees and add butter while stirring constantly.
11. Turn off stove at 300 degrees.
12. Add salt and baking soda mixture and stir vigorously until blended.
13. Add vanilla and mix well.
14. Both cook and helper put on heat resistant gloves.
15. Pour batch in a line down the center of the marble table.
16. Spread nuts evenly from center to all around the edge with stainless steel spatula and let sit for a minute or two. So that when you go to cut and flip over the brittle doesn't pull apart.
17. Cut in half, flip over and again allow the brittle to set for a minute or two so that the syrup has covered all of the nuts and the brittle looks pebbly. Stretch slowly so brittle does not pull apart.
18. Once cooled break into pieces not to small as small piece will naturally occur as you break up the brittle.
19. Package brittle immediately to prevent humidity from making it sticky. The product in each bag must weigh up to the labeled weight. To insure accurate product weight, tare weight of bag prior to filling bag using gloved hands.
20. Cleanly heat seal bag, as to not get any candy in seal and edges are neat and even.

Weight Conversion:

14 oz. = .87-.88

### Required Label: 4432L

INGREDIENTS: granulated sugar, cashews, corn syrup solids, butter (cream, salt), baking soda, salt, vanillin - an artificial flavor. CONTAINS CASHEW, MILK. FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.

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# (4434) PECAN BRITTLE 14 OZ BAG BATCH 22 BAGS

Ingredients	Amount
(44803) Water	2 QTS
(9027) Sugar	10 LBS
(9029) Corn Sugar	4 LBS
(9104) Pecan Halves	6 LBS
(9152) Butter	1/4 LB
(9162) Baking Soda	3 TBSP
(9082) Popcorn Salt	1 1/2 TBSP
(2555) Victory Vanilla	2 TSP
(9224) 5 X 3.5 X 9 Cpc Gusset Bag Cs1000	22 BAGS
(4434L) Lbl Pecan Brittle 14oz 100rl	22 LABELS

## Instructions

### Pecan Brittle

1. Prepare CPC bags with appropriate label and amount for estimated yield. The factory seal is at the top of the bag and the seam is on the back. Price bags and code with production date to insure proper rotation of product during restocking.
2. Mix salt and baking soda together and set aside.
3. Set aside within reach of large table stainless steel spatula, heat resistant gloves and high temp rubber spatula.
4. Spray the large marble table with no-stick spray and lightly dust the table with popcorn salt.
5. Batch together sugar and corn sugar.
6. Gather butter and set aside. Gather nuts and set aside. These ingredients will be added separately.
7. To small kettle add, water, sugar and corn sugar.
8. Turn stove to high and stir constantly
9. Cook to 255 degrees and add nuts while stirring constantly.
10. Cook to 280 degrees and add butter while stirring constantly.
11. Turn off stove at 300 degrees.
12. Add salt and baking soda mixture and stir vigorously until blended.
13. Add vanilla and mix well.
14. Both cook and helper put on heat resistant gloves.
15. Pour batch in a line down the center of the marble table.
16. Spread nuts evenly from center to all around the edge with stainless steel spatula and let sit for a minute or two. So that when you go to cut and flip over the brittle doesn't pull apart.
17. Cut in half, flip over and again allow the brittle to set for a minute or two so that the syrup has covered all of the nuts and the brittle looks pebbly. Stretch slowly so brittle does not pull apart.
18. Once cooled break into pieces not to small as small piece will naturally occur as you break up the brittle.
19. Package brittle immediately to prevent humidity from making it sticky. The product in each bag must weigh up to the labeled weight. To insure accurate product weight, tare weight of bag prior to filling bag using gloved hands.
20. Cleanly heat seal bag, as to not get any candy in seal and edges are neat and even.

Weight Conversion:  
14 oz. = .87-.88

## Required Label: 4434L

INGREDIENTS: granulated sugar, pecans, corn syrup solids, butter (cream, salt), baking soda, salt, vanillin - an artificial flavor. CONTAINS MILK, PECAN. FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.

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## (4436) FOUR NUT BRITTLE 14oz BAG BATCH 20 BAGS

Ingredients	Amount
(44803) Water	1.5 QT
(9027) Sugar	7.5 LBS
(9029) Corn Sugar	3.5 LBS
(9094) Raw Spanish Peanuts	1.5LBS
(9104) Pecan Halves	1.5 LBS
(9102) Whole Almonds	1.5 LBS
(9093) Raw Cashews	1.5 LBS
(9152) Butter	1/4 LB
(9162) Baking Soda	2 TBSP
(9082) Popcorn Salt	1.5 TBSP
(2555) Victory Vanilla	2 TSP
(9224) 5 X 3.5 X 9 Cpc Gusset Bag Cs1000	20 BAGS
(4436L) Lbl 4 Nut Brittle 14oz 100rl	20 labels

## Instructions

### Four-Nut Brittle

1. Prepare CPC bags with appropriate label and amount for estimated yield. The factory seal is at the top of the bag and the seam is on the back. Price bags and code with production date to insure proper rotation of product during restocking.
2. Mix salt and baking soda together and set aside.
3. Set aside within reach of large table stainless steel spatula, heat resistant gloves and high temp rubber spatula.
4. Spray the large marble table with no-stick spray and lightly dust the table with popcorn salt.
5. Batch together sugar and corn sugar.
6. Gather butter and set aside. Gather nuts and set aside. These ingredients will be added separately.
7. To small kettle add, water, sugar and corn sugar.
8. Turn stove to high and stir constantly
9. Cook to 235 degrees and add peanuts and almonds while stirring constantly.

10. Cook to 255 degrees and add cashews and pecans while stirring constantly.
11. Cook to 280 degrees and add butter while stirring constantly.
12. Turn off stove at 300 degrees.
13. Add salt and baking soda mixture and stir vigorously until blended.
14. Add vanilla and mix well.
15. Both cook and helper put on heat resistant gloves.
16. Pour batch in a line down the center of the marble table.
17. Spread nuts evenly from center to all around the edge with stainless steel spatula and let sit for a minute or two so that when you go to cut and flip over the brittle doesn't pull apart.
18. Cut in half, flip over and again allow the brittle to set for a minute or two so that the syrup has covered all of the nuts and the brittle looks pebbly. Stretch slowly so brittle does not pull apart.
19. Once cooled break into pieces not to small as small piece will naturally occur as you break up the brittle.
20. Package brittle immediately to prevent humidity from making it sticky. The product in each bag must weigh up to the labeled weight. To insure accurate product weight, tare weight of bag prior to filling bag using gloved hands.

Weight Conversion:  
 5 1/2 oz. = .33 to .34

## Required Label: 4436L

INGREDIENTS: granulated sugar, corn syrup solids, water, raw peanuts, raw almonds, pecans, roasted cashews (cashews, partially hydrogenated vegetable oil (cottonseed, soybean), salt), butter (cream, salt), salt, baking soda, vanillin - an artificial flavor. CONTAINS ALMOND, CASHEW, PECAN, PEANUT, MILK. FACILITY PROCESSES OTHER TREE NUTS.

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## (4448) PKG WHT NON-PAREIL DROPS 6oz

Ingredients	Amount
(4451) White Choc Non-pareil Drops Rainbow 1# Batch	6 OZ
(9233) Bagged Candy Bag W/oval Cs250 Kilwins W/oval 2x1 3/4x7 3/8	1
(4448L) Lbl Wht Non-pareil Drops 6oz 100rl	1 LABEL
(9241) Gold Twist Ties 2000bx 1bx = 1rl	1

## Instructions

1. Apply the labels to the back and front of a gold bag.
2. Place 6oz of white chocolate non-pareils into bag and arrange so the non-pareils show through the window.
3. Heat seal the top 1/4" of the bag.
4. Fold the bag top into a fan and apply a gold twist tie.

## Required Label: 4448L

INGREDIENTS: white chocolate coating (sugar, palm kernel oil, sweet dairy whey, lactose, butterfat, nonfat milk, buttermilk, sodium caseinate, soy lecithin, partially hydrogenated palm oil, artificial flavors), non pareils (sugar, corn starch, artificial colors (red 40, red 3, yellow 5, yellow 6, blue 1), carnauba wax).

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## (4449) PKG MK NON-PAREIL DROPS 6oz

Ingredients	Amount
(4452) Milk Choc Non-pareil Drops Rainbow 1# Batch	6 OZ
(9233) Bagged Candy Bag W/oval Cs250 Kilwins W/oval 2x1 3/4x7 3/8	1
(4449L) Lbl Mk Non-pareil Drop 6oz 100	1
(9241) Gold Twist Ties 2000bx 1bx = 1rl	1

### Instructions

1. Apply the labels to the back and front of a gold bag.
2. Place 6oz of white chocolate non-pareils into bag and arrange so the non-pareils show through the window.
3. Heat seal the top 1/4" of the bag.
4. Fold the bag top into a fan and apply a gold twist tie.

## Required Label: 4449L

INGREDIENTS: milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin-emulsifier, vanillin-artificial flavor), non pareils (sugar, corn starch, artificial colors (red 40, red 3, yellow 5, yellow 6, blue 1), carnauba wax).

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## (4450) PKG DK NON-PAREIL DROPS 6oz

Ingredients	Amount
(4453) Dark Choc Non-pareil Drops Rainbow 1# Batch	6 OZ
(9233) Bagged Candy Bag W/oval Cs250 Kilwins W/oval 2x1 3/4x7 3/8	1
(4450L) Lbl Dk Non-pareil Drop 6oz 100	1
(9241) Gold Twist Ties 2000bx 1bx = 1rl	1

## Instructions

1. Apply the labels to the back and front of a gold bag.
2. Place 6oz of white chocolate non-pareils into bag and arrange so the non-pareils show through the window.
3. Heat seal the top 1/4" of the bag.
4. Fold the bag top into a fan and apply a gold twist tie.

### Required Label: 4450L

INGREDIENTS: semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, butterfat, soy lecithin, vanillin-artificial flavor, natural flavors), non pareils (sugar, corn starch, artificial colors (red 40, red 3, yellow 5, yellow 6, blue 1), carnauba wax).

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## (4451) WHITE CHOC NON-PAREIL DROPS RAINBOW 1# BATCH

Ingredients	Amount
(9144) Non Pareil Sprinkles	3 1/2 OZ
(9118) White Chocolate	12 1/2 OZ

## Instructions

1. In a 1/2 sheet pan put 2 pounds of non-pareil candies and spread out evenly.
2. Using a dropping funnel make a round drop of chocolate about the size of a quarter (about 1" diameter) on top of the non-pareil candies. You should be able to put 6 rows of 9 chocolate drops on a pan and use about 12 to 13 ounces of chocolate.
3. Tap the edge of the pan lightly to flatten the drops a little. Then put the pan in a cool area for about 15 minutes to harden the chocolate drops.
4. After the chocolate drops are hardened remove them from the pan and save the non-pareils for the next time.

INGREDIENTS: white chocolate coating (sugar, palm kernel oil, sweet dairy whey, lactose, butterfat, nonfat milk, buttermilk, sodium caseinate, soy lecithin, partially hydrogenated palm oil, artificial flavors), non pareils (sugar, corn starch, artificial colors (red 40, red 3, yellow 5, yellow 6, blue 1), carnauba wax).

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# (4452) MILK CHOC NON-PAREIL DROPS RAINBOW 1# BATCH

<b>Ingredients</b>	<b>Amount</b>
(9144) Non Pareil Sprinkles	3 1/2 OZ
(9112) Milk Chocolate	12 1/2 OZ

## Instructions

1. In a 1/2 sheet pan put 2 pounds of non-pareil candies and spread out evenly.
2. Using a dropping funnel make a round drop of chocolate about the size of a quarter (about 1" diameter) on top of the non-pareil candies. You should be able to put 6 rows of 9 chocolate drops on a pan and use about 12 to 13 ounces of chocolate.
3. Tap the edge of the pan lightly to flatten the drops a little. Then put the pan in a cool area for about 15 minutes to harden the chocolate drops.
4. After the chocolate drops are hardened remove them from the pan and save the non-pareils for the next time.

INGREDIENTS: milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin-emulsifier, vanillin-artificial flavor), non pareils (sugar, corn starch, artificial colors (red 40, red 3, yellow 5, yellow 6, blue 1), carnauba wax).

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# (4456) DK CHOC NON-PAREIL DROPS WHITE 1# BATCH

<b>Ingredients</b>	<b>Amount</b>
(44922) White Non-pareils 8# Box #12-660 Linneas 330-678 7112	3 1/2 OZ
(9114) Dark Chocolate	12 1/2 OZ

## Instructions

1. In a 1/2 sheet pan put 2 pounds of non-pariel candies and spread out evenly.
2. Using a dropping funnel make a round drop of chocolate about the size of a quarter (about 1" diameter) on top of the non-pariel candies. You should be able to put 6 rows of 9 chocolate drops on a pan and use about 12 to 13 ounces of chocolate.
3. Tap the edge of the pan lightly to flatten the drops a little. Then put the pan in a cool area for about 15 minutes to harden the chocolate drops.
4. After the chocolate drops are hardened remove them from the pan and save the non-pariels for the next time.

INGREDIENTS: semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), non-pareils (sugar, corn starch, FD&C artificial colors [red 40, red 3, yellow 5, blue 1, yellow 6], caranauba wax).

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## **(4468) PKG WIN BX MK VANILLA CREAM 8oz**

<b>Ingredients</b>	<b>Amount</b>
(1910) 1/2# Kil B&w Windw Bx C550	1 BOX
(1900) Brown Choc Cups#6 Bx28m	14 CUPS
(325) Mk Vanilla Butter Cr 2.5#bx	8 OUNCES
(4468B) Lbl Win Bx Mk Vanilla Crm 8oz 100rl	1 LABEL

### **Instructions**

1. Tare window box
2. Place creams in candy cups and fill window box
3. Use larger or smaller pieces to achieve weight of .5 lb
4. Label & price

INGREDIENTS: Sugar, milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), butter (cream, salt), milk undercoat chocolate (sugar, partially hydrogenated palm oil, cocoa, whole milk, non-fat milk, soy lecithin), dark undercoat chocolate (sugar, partially hydrogenated palm oil, cocoa processed with alkali, non-fat milk, soy lecithin), freshvert sugar, corn syrup solids, sugar, water, albumin, invert sugar, vanillin, artificial color yellow 5. CONTAINS EGG, MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## **(4469) PKG WIN BX DK VANILLA CREAM 8oz**

<b>Ingredients</b>	<b>Amount</b>
(1910) 1/2# Kil B&w Windw Bx C550	1 BOX
(1900) Brown Choc Cups#6 Bx28m	14 CUPS
(330) Dk Vanilla Butter Cr 2.5#bx	8 OUNCES
(4469B) Lbl Win Bx Dk Vanilla Cream 8o Z 100rl	1 LABEL

## Instructions

1. Tare window box
2. Place creams in candy cups and fill window box
3. Use larger or smaller pieces to achieve weight of .5 lb
4. Label & price

INGREDIENTS: Sugar, semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), butter (cream, salt), milk undercoat chocolate (sugar, partially hydrogenated palm oil, cocoa, whole milk, non-fat milk, soy lecithin), dark undercoat chocolate (sugar, partially hydrogenated palm oil, cocoa processed with alkali, non-fat milk, soy lecithin), freshvert sugar, corn syrup solids, water, albumin, invert sugar, salt, vanillin, artificial color (yellow 1 lake, yellow 5 lake). CONTAINS EGG, MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## (4471) PKG WIN BX DK ORANGE CREAM 8oz

Ingredients	Amount
(1910) 1/2# Kil B&w Windw Bx C550	1 BOX
(1900) Brown Choc Cups#6 Bx28m	14 CUPS
(340) Dk Orange Cream 2.5#bx	8 OUNCES
(4471B) Lbl Win Bx Dk Orange Cream 8oz 100 RI	1 LABEL

## Instructions

1. Tare window box
2. Place creams in candy cups and fill window box
3. Use larger or smaller pieces to achieve weight of .5 lb
4. Label & price

INGREDIENTS: sugar, semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), fructose, orange puree (crushed oranges, sugar, water, pectin, agar agar, locust bean gum, benzoate of soda as preservative, natural & artificial flavors), milk undercoat chocolate (sugar, partially hydrogenated palm oil, cocoa, whole milk, non-fat milk, soy lecithin), dark undercoat chocolate (sugar, partially hydrogenated palm oil, cocoa processed with alkali, non-fat milk, soy lecithin), freshvert sugar, corn syrup solids, water, citric acid, albumin, orange oil, salt, vanillin. CONTAINS EGG, MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## **(4472) PKG WIN BX MK MAPLE CREAMS 8oz**

<b>Ingredients</b>	<b>Amount</b>
(1910) 1/2# Kil B&w Windw Bx C550	1 BOX
(1900) Brown Choc Cups#6 Bx28m	14 CUPS
(345) Mk Maple Cream 2.5#bx	8 OUNCES
(4472B) Lbl Win Bx Mk Maple Cream 8oz 100 RI	1 LABEL

### **Instructions**

1. Tare window box
2. Place creams in candy cups and fill window box
3. Use larger or smaller pieces to achieve weight of .5 lb
4. Label & price

INGREDIENTS: sugar, milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), freshvert sugar, butter (cream, salt), milk undercoat chocolate (sugar, partially hydrogenated palm oil, cocoa, whole milk, non-fat milk, soy lecithin), dark undercoat chocolate (sugar, partially hydrogenated palm oil, cocoa processed with alkali, non-fat milk, soy lecithin), corn syrup solids, water, albumin, salt, vanillin. CONTAINS EGG, MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## **(4473) PKG WIN BX DK MAPLE CREAMS 8oz**

<b>Ingredients</b>	<b>Amount</b>
(1910) 1/2# Kil B&w Windw Bx C550	1 BOX
(1900) Brown Choc Cups#6 Bx28m	14 CUPS
(350) Dk Maple Cream 2.5#bx	8 OUNCES
(4473B) Lbl Win Bx Dk Maple Cream 8oz 100 RI	1 LABEL

### **Instructions**

1. Tare window box
2. Place creams in candy cups and fill window box
3. Use larger or smaller pieces to achieve weight of .5 lb
4. Label & price

INGREDIENTS: sugar, semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), freshvert sugar, butter (cream, salt), milk undercoat chocolate (sugar, partially hydrogenated palm oil, cocoa, whole milk, non-fat milk, soy lecithin), dark undercoat chocolate (sugar, partially hydrogenated palm oil, cocoa processed with alkali, non-fat milk, soy lecithin), corn syrup solids, water, albumin, maple flavor, salt, vanillin. CONTAINS EGG, MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## **(4474) PKG WIN BX MK RASPBERRY CREAM 8oz**

<b>Ingredients</b>	<b>Amount</b>
(1910) 1/2# Kil B&w Windw Bx C550	1 BOX
(1900) Brown Choc Cups#6 Bx28m	14 CUPS
(355) Mk Raspberry Cream 2.5#bx	8 OUNCES
(4474B) Lbl Win Bx Mk Rasp Cream 8oz 1 00 RI	1 LABEL

### **Instructions**

1. Tare window box
2. Place creams in candy cups and fill window box
3. Use larger or smaller pieces to achieve weight of .5 lb
4. Label & price

INGREDIENTS: sugar, milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), fructose, black raspberry puree (black raspberries, blackberries, apples, red raspberries, sucrose, corn syrup, water, black raspberry juice, pectin, agar agar, xantham gum, citric acid, red 40, blue 1, potassium sorbate and sodium benzoate as preservative), milk undercoat chocolate (sugar, partially hydrogenated palm oil, cocoa, whole milk, non-fat milk, soy lecithin), dark undercoat chocolate (sugar, partially hydrogenated palm oil, cocoa processed with alkali, non-fat milk, soy lecithin), freshvert sugar, corn syrup solids, water, albumin, raspberry flavor, salt, vanillin. CONTAINS EGG, MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## **(4475) PKG WIN BX DK RASPBERRY CREAM 8oz**

<b>Ingredients</b>	<b>Amount</b>
(1910) 1/2# Kil B&w Windw Bx C550	1 BOX
(1900) Brown Choc Cups#6 Bx28m	14 CUPS
(360) Dk Raspberry Cream 2.5#bx	

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(4475B) Lbl Win Bx Dk Rasp Cream 8oz 1 00 RI 1 LABEL

## Instructions

1. Tare window box
2. Place creams in candy cups and fill window box
3. Use larger or smaller pieces to achieve weight of .5 lb
4. Label & price

INGREDIENTS: sugar, semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), fructose, black raspberry puree (black raspberries, blackberries, apples, red raspberries, sucrose, corn syrup, water, black raspberry juice, pectin, agar agar, xantham gum, citric acid, red 40, blue 1, potassium sorbate and sodium benzoate as preservative), milk undercoat chocolate (sugar, partially hydrogenated palm oil, cocoa, whole milk, non-fat milk, soy lecithin), dark undercoat chocolate (sugar, partially hydrogenated palm oil, cocoa processed with alkali, non-fat milk, soy lecithin), freshvert sugar, corn syrup solids, water, citric acid, albumin, raspberry flavor, salt, vanillin.  
CONTAINS EGG, MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## (4530) PKG 4 OREO & PARTY CUP 4.25 oz

Ingredients	Amount
(4049) Mk Striped Mk Oreo 1oz	2 OREO COOKIES
(4048) Dk Striped Dk Oreo 1oz	2 OREO COOKIES
(4104) Party Cups Mk Choc Topper .25 Oz	1 MLK CHOC PARTY CUP
(9188) 4.25"x 4.25 Clear Kilwin Cs100 4.25x4.25x1 Imprinted	1 CLEAR SQ BOX
(9191) White Square Acetate Liner 4-1/16 X 4-1/16 Fits #9188	1 GOLD LINER
(4530L) Lbl Cookie & Party Cup 4.25 Oz 100rl	1 LABEL

## Instructions

Acetate Packaged Items

1. Place label on bottom of container.
2. Place gold liner, gold side up in bottom of container.
3. Place items in container.
4. Place lid on container.
5. Tape lid on end for seams with small amount of 1/2" wide clear tape.
6. If required, attach ribbon and bow.

\*Note: Whenever putting product in packaging always be sure there is at least the amount of weight shown on the label, in the bag.

## Required Label: 4530L

INGREDIENTS: milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin-emulsifier, vanillin-artificial flavor), chocolate sandwich cookies (sugar, enriched flour (wheat flour, niacin, reduced iron, thiamine mononitrate [vitamin B1], riboflavin [vitamin B2], folic acid), partially hydrogenated soybean oil, cocoa (processed with alkali), high fructose corn syrup, whey, cornstarch, baking soda, salt, soy lecithin (emulsifier), vanillin - artificial flavor, chocolate), semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, butterfat, soy lecithin, vanillin-artificial flavor, natural flavors), decorations (sugar, cornstarch, dextrose, egg whites, salt, artificial flavors, artificial colors red 3, red 40, blue 1, blue 2, yellow 5, yellow 6).

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## (4531) PKG 4 OREO ASSORTMENT 4OZ

Ingredients	Amount
(4049) Mk Striped Mk Oreo 1oz	2 COOKIES
(4048) Dk Striped Dk Oreo 1oz	2 COOKIES
(9188) 4.25"x 4.25 Clear Kilwin Cs100 4.25x4.25x1 Imprinted	1 CLEAR SQUARE BOX
(9191) White Square Acetate Liner 4-1/16 X 4-1/16 Fits #9188	1 GOLD LINER
(4531L) Lbl Cookie Asst 4oz 100rl	1 LABEL

## Instructions

Acetate Packaged Items

1. Place label on bottom of container.
2. Place gold liner, gold side up in bottom of container.
3. Place items in container.
4. Place lid on container.
5. Tape lid on end for seams with small amount of 1/2" wide clear tape.
6. If required, attach ribbon and bow.

\*Note: Whenever putting product in packaging always be sure there is at least the amount of weight shown on the label, in the bag.

## Required Label: 4531L

INGREDIENTS: chocolate sandwich cookies (sugar, enriched flour (wheat flour, niacin, reduced iron, thiamine mononitrate [vitamin B1], riboflavin [vitamin B2], folic acid), partially hydrogenated soybean oil, cocoa (processed with alkali), high fructose corn syrup, whey, cornstarch, baking soda, salt, soy lecithin (emulsifier), vanillin - artificial flavor, chocolate), milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin-emulsifier, vanillin-artificial flavor), semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, butterfat, soy lecithin, vanillin-artificial flavor, natural flavors).

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## **(4532) PKG 2 OREO & 2 PARTY CUP ASST 2.5 oz**

<b>Ingredients</b>	<b>Amount</b>
(4049) Mk Striped Mk Oreo 1oz	1 COOKIE
(4048) Dk Striped Dk Oreo 1oz	1 COOKIE
(4103) Party Cups Wht Choc Topper .25 Oz	1 PARTY CUP WHITE
(4104) Party Cups Mk Choc Topper .25 Oz	1 PARTY CUP MILK
(9219) 5 X 6-1/2 Cello Bag	1 CELLO BAG
(4532L) Lbl Cookie & Party Cup 2.5 Oz 100 RI	1 LABEL

### **Instructions**

Packaged Two Oreo and Two Party Cup Assortment

1. Place items in bag and heat seal bag
2. Cut off excess bag.
3. Attach label.

\*Note: Whenever putting product in packaging always be sure there is at least the amount of weight shown on the label, in the bag.

### **Required Label: 4532L**

INGREDIENTS: Oreo cookie (sugar, enriched flour (wheat flour, niacin, reduced iron, thiamine mononitrate [vitamin B1], riboflavin [vitamin B2], folic acid), partially hydrogenated soybean oil, cocoa (processed with alkali), high fructose corn syrup, whey, cornstarch, baking soda, salt, soy lecithin (emulsifier), vanillin - artificial flavor, chocolate), milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin, vanillin), semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin, vanillin, natural flavors), white chocolate (sugar, cocoa butter, milk, vanillin), decorations (sugar, cornstarch, dextrose, egg whites, salt, artificial flavors, artificial colors [red 3, red 40, blue 1, blue 2, yellow 5, yellow 6]). CONTAINS EGG, MILK, SOY, WHEAT. FACILITY PROCESSES PEANUTS AND TREE NUTS

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## **(4533) PKG 3 PRETZEL RODS WHT MK DK 3 oz**

<b>Ingredients</b>	<b>Amount</b>
(4247) Wht Striped Wht Pretzel Rod 1oz	1 ROD
(4255) Mk Striped Mk Pretzel Rod 1oz	1 ROD
(4256) Dk Striped Dk Pretzel Rod 1oz	1 ROD
(9239) Pretzel Rod Bag Kilwins 100cs 2 X 1 3/4 X 10 1/2	1 BAG
(9242) Clear Twist Ties 2000bx 1bx = 1rl	1 TIE
(4533L) Lbl Pretzel Rod Sampler 3oz 100 RI	1 LABEL



# Instructions

Packaged Three Rods, Wht, Mk, Dk

1. Place items in bag.
2. Heat-seal the top of the bag.
3. Place a twist tie at the bottom of the top gold panel.
4. Attach a label.

\*Note: Whenever putting product in packaging always be sure there is at least the amount of weight shown on the label, in the bag.

## Required Label: 4533L

INGREDIENTS: pretzel rods (unbleached wheat flour, water, canola oil, potato flour, salt, oat fiber, yeast, soda), white chocolate (sugar, cocoa butter, milk, vanillin-an artificial flavor), milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin-emulsifier, vanillin-artificial flavor), semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, butterfat, soy lecithin, vanillin-artificial flavor, natural flavors).

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## (4536) PKG 4 PIECE CHOCOLATE ASST 2.5oz #1

Ingredients	Amount
(1936) 2 Oz(4pc) B&wh Bx Cs75	1 BOX
(431) Dark Chocolate Truffle 2.5#bx	1 PIECE
(520) Milk Caramel 6.25#bx	1 PIECE
(370) Mk P Butter Smoothie 2.75#bx	1 PIECE
(360) Dk Raspberry Cream 2.5#bx	1 PIECE
(4536L) Lbl 4pc Choc Asst 2.5oz 100rl	1 LABEL
(1880) Stretch Bow/gold 10" Dia 50bl For Use On 4 Piece Box	1 BOW
(1900) Brown Choc Cups#6 Bx28m	4 CUPS
(1966) Lbl Sm B&w Oval "kilwins Chocolates" 1000rl	1 LABEL

# Instructions

Four Piece Chocolate Assortment

1. Place products in brown cups, in the box, on the liner.
2. Fold liner over the top of the product.
3. Seal liner with oval, gold label.
4. Attach label to bottom of container.
5. Place stretch bow on container.

\*Note: Whenever putting product in packaging always be sure there is at least the amount of weight shown on the label, in the bag.

## Required Label: 4536L

INGREDIENTS: semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin), sugar, corn syrup solids, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), milk undercoat chocolate (sugar, partially hydrogenated palm oil, cocoa, whole milk, non-fat milk, soy lecithin), dark undercoat chocolate (sugar, partially hydrogenated palm oil, cocoa processed with alkali, non-fat milk, soy lecithin), cream powder (cream, lecithin, tocopherols), butter (cream, salt), fructose, freshvert sugar, black raspberry puree (black raspberries, blackberries, apples, red raspberries, sucrose, corn syrup, water, black raspberry juice, pectin, agar agar, xantham gum, citric acid, red 40, blue 1, potassium sorbate and sodium benzoate as preservative), partially hydrogenated vegetable oil (cottonseed, soybean), peanut chocolate (sugar, partially hydrogenated palm kernel oil, peanuts, peanut flour, lactose, sweet dairy whey, milk fat, nonfat milk, sodium caseinate, buttermilk, hydrogenated palm oil, soy lecithin, salt, artificial vanilla flavors), peanutbutter meltaway peanut butter (peanuts, hydrogenated rapeseed and cottonseed oil), sugar, palm kernel oil, nonfat dry milk solids, peanut oil, soy lecithin - an emulsifier, sorbitol, salt., water, vanillin - an artificial flavor, citric acid, albumin, raspberry flavor. CONTAINS EGG, MILK, PEANUT, SOY. FACILITY PROCESSES TREE NUTS.

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## (4537) PKG 2 PIECE CHOC ASST 1oz #1 MK CAMEL & DARK CHOC TRUFF

Ingredients	Amount
(1924) Small B&w Bow Bx C1000	1 BOX
(431) Dark Chocolate Truffle 2.5#bx	1 PIECE
(520) Milk Caramel 6.25#bx	1 PIECE
(4537L) Lbl 2 Pc Choc Asst #1 1oz 100r Mk Caramel & Bombe Truffle	1 LABEL
(1900) Brown Choc Cups#6 Bx28m	2 CUPS

## Instructions

Packaged Two Piece Chocolate Sampler

1. Place chocolates in box in chocolate cups.
2. Attach label.

\*Note: Whenever putting product in packaging always be sure there is at least the amount of weight shown on the label, in the bag.

## Required Label: 4537L

semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin, vanillin), corn syrup solids, coconut oil, granulated sugar, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), milk undercoat chocolate (sugar, partially hydrogenated palm oil, cocoa, whole milk, non-fat milk, soy lecithin), dark undercoat

chocolate (sugar, partially hydrogenated palm oil, cocoa processed with alkali, non-fat milk, soy lecithin), cream powder (cream, lecithin, tocopherols), butter (cream, salt), partially hydrogenated vegetable oil (cottonseed, soybean), freshvert sugar, salt, Madagascar Bourbon Pure Vanilla Powder, natural and artificial flavors. CONTAINS MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## **(4539) PKG PECAN TURTLE PRETZEL ROD 2.75oz**

<b>Ingredients</b>	<b>Amount</b>
(4022) Pecan Turtle Pretzel Rod 2.75oz	1.0000 EA
(9239) Pretzel Rod Bag Kilwins 100cs 2 X 1 3/4 X 10 1/2	.0100 CS
(4539L) Lbl Pecan Tuttle Pretzel Rod 2 .75 Oz 100rl	.0100 RL
(9242) Clear Twist Ties 2000bx 1bx = 1rl	.0010 BX

### **Instructions**

Packaged Pecan Tuttle Rod

1. Attach label to back of bag.
2. Place items in bag.
3. Heat-seal the top of the bag.
4. Place a twist tie at the bottom of the top gold panel.

\*Note: Whenever packaging product be sure there is at least the amount of weight shown on the label in the bag.

### **Required Label: 4539L**

INGREDIENTS: pecan pieces, pretzel rod (enriched wheat flour [wheat starch, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid, silicon dioxide (anti-caking agent)], salt, vegetable oil (cottonseed, soybean, corn, canola), corn syrup, sodium bicarbonate, yeast), milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), corn syrup solids, water, sugar, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), cream powder (cream, lecithin, tocopherols), butter (cream, salt), salt, vanillin. CONTAINS MILK, PECAN, SOY, WHEAT. FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.

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## **(4544) PKG PECAN TURTLE MARSHMALLOW PUFF 3 oz**

<b>Ingredients</b>	<b>Amount</b>
(4035) Pecan Turtle Marshmallow Puff 3oz	1 PEC TUTTLE PUFF

(9239) Pretzel Rod Bag Kilwins 100cs 2 X 1 3/4 X 10 1/2	1 BAG
(4544L) Lbl Pecan Tuttle Marshmallow Puff 3 Oz 100rl	1 LABEL
(9241) Gold Twist Ties 2000bx 1bx = 1rl	1 GOLD TIE

## Instructions

Packaged Pecan Tuttle Marsh Puff

1. Place items in bag.
2. Heat-seal the top of the bag.
3. Place a twist tie at the bottom of the top gold panel.
4. Attach a label.

\*Note: Whenever putting product in packaging always be sure there is at least the amount of weight shown on the label, in the bag.

### Required Label: 4544L

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## (4547) PKG SPRINKLED WHT MARSHMALLOW PUFF 1.25 oz

Ingredients	Amount
(4032) Sprinkled Wht Marshmallow Puff 1.25 Oz	1 MARSH PUFF
(9239) Pretzel Rod Bag Kilwins 100cs 2 X 1 3/4 X 10 1/2	1 BAG
(4547L) Lbl Sprnkled Wht Marshmallow Puff 1.25 Oz 100rl	1 LABEL
(9241) Gold Twist Ties 2000bx 1bx = 1rl	1 GOLD TIE

## Instructions

Packaged Sprinkled Mk Marshmallow Puff

1. Heat-seal the bottom of the bag up to just below the Kilwin s.
2. Cut off the bottom of the bag where the gold ends.
3. Place the label on the seam side of the bag.
4. Place the item in the bag with the best-looking side opposite the seam.
5. Heat seal the top of the bag
6. Place a twist tie around the bag at the bottom of the top gold panel.

\*Note: Whenever putting product in packaging always be sure there is at least the amount of weight shown on the label, in the bag.

### Required Label: 4547L

INGREDIENTS: white chocolate (sugar, cocoa butter, milk, vanillin - an artificial flavor), marshmallow (corn syrup, sugar, dextrose, modified food starch (from corn), water, gelatin, natural and artificial flavors, tetrasodium pyrophosphate), non-pareils (sugar, corn starch, FD&C artificial colors [red 40, red 3, yellow 5, blue 1, yellow 6], caranauba wax). CONTAINS FISH, MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## **(4550) PKG SPRINKLED MK KRISPIE 2.5oz**

<b>Ingredients</b>	<b>Amount</b>
(4026) Sprinkled Mk Choc Krispie 2.5oz	1 KRISPIE
(9236) Krispie Bag Kilwins 100cs 2 5/8 X 1 7/8 X 6 5/8	1 KRISPIE BAG
(4550L) Lbl Sprinkled Mk Krispie 2.5oz 100rl	1 KRISPIE LABEL
(9241) Gold Twist Ties 2000bx 1bx = 1rl	1 GOLD TIE

### **Instructions**

Packaged Sprinkled Krispie Treats

1. Prepare product as per instructions on its own recipe page.
2. Place appropriate label on seam side of bag
3. Place item(s) in bag(s).
4. Heat-seal the top of the bag.
5. Place a twist tie at the bottom of the top gold panel.

\*Note: Whenever putting product in packaging always be sure there is at least the amount of weight shown on the label in the bag.

### **Required Label: 4550L**

INGREDIENTS: milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), Rice Krispie Treats (toasted rice cereal [rice, sugar, salt, high fructose corn syrup, malt flavoring, niacinimide, reduced iron, riboflavin, folic acid], marshmallow [corn syrup, sugar, gelatin, artificial flavor], fructose, margarine [partially hydrogenated soybean oil, water, natural and artificial butter flavor, diacetyl tartaric acid esters or mono and diglycerides, acetylated monoglycerides, vitamin A palmitate, BHT to preserve quality, vitamin D], corn syrup solids, dextrose, glycerin, salt, niacinimide, pyridoxine hydrochloride (vitamin B6), thiamin hydrochloride (vitamin B1), non-pareils (sugar, corn starch, FD&C artificial colors [red 40, red 3, yellow 5, blue 1, yellow 6], caranuba wax). CONTAINS MILK, SOY, WHEAT. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## **(4552) PKG PECAN TURTLE KRISPIE 4.75oz**

<b>Ingredients</b>	<b>Amount</b>
(4043) Pecan Turtle Krispie 4.75oz	1 KRISPIE
(9237) Tuttle Krspie/cml Apple Bg250 Imprinted 3 1/4 X 2 X 9 1/2	1 TUTTLE KRISPIE BAG
(4552L) Lbl Pecan Tuttle Krispie 4.75o Z 100rl	1 TUTTLE KRISPIE LBL

## Instructions

Packaged Pecan Tuttle Krispie

1. Heat-seal the bottom of the bag up to just below the Kilwin s.
2. Cut off the bottom of the bag where the gold ends.
3. Place the label on the seam side of the bag.
4. Place the item in the bag with the best-looking side opposite the seam.
5. Heat seal the top of the bag
6. Place a twist tie around the bag at the bottom of the top gold panel.

\*Note: Whenever putting product in packaging always be sure there is at least the amount of weight shown on the label, in the bag.

### Required Label: 4552L

INGREDIENTS: pecans, Rice Krispies Treats (toasted rice cereal (rice sugar, salt, high fructose corn syrup, malt flavoring, niacinamide, reduced iron, riboflavin [vitamin B2], folic acid), marshmallow (corn syrup, sugar, gelatin, artificial flavor), fructose, margarine (partially hydrogenated soybean oil, water, natural and artificial butter flavor, diacetyl tartaric acid esters of mono and diglycerides, acetylated monoglycerides, vitamin A palmitate, BHT to preserve quality, vitamin D), corn syrup solids, dextrose, glycerin, salt, niacinamide, pyridoxine hydrochloride (vitamin B6), thiamin hydrochloride (vitamin B1), corn syrup, milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin-emulsifier, vanillin-artificial flavor), water, sugar, milk, cream (cream, soy lecithin, tocopherols), butter, vegetable oil (partially hydrogenated soybean, cottonseed), salt, vanillin - artificial flavor.

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## (4556) PKG CASHEWS IN CLEAR BOX 12oz

Ingredients	Amount
(9189) 8.25x2.75 Clear Kilwins Cs100 8.25x2.75x1 5/8 Imprinted	1 CLEAR BOX
(9192) Rect White Liner Cs100 2-5/8 X 8	1 LINER
(750) Roasted Jumbo Cashews	12oz CASHEWS
(4556L) Lbl Cashews Clear Rect Acetate 12oz 100rl	1 INGREDIENT LABEL
(1882) Stretch Bow Black 10" Dia 50bl	1 stretch bow

## Instructions

### Required Label: 4556L

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## **(4557) PKG MIXED NUTS CLEAR BOX 12oz**

<b>Ingredients</b>	<b>Amount</b>
(9189) 8.25x2.75 Clear Kilwins Cs100 8.25x2.75x1 5/8 Imprinted	1 CLEAR BOX
(9192) Rect White Liner Cs100 2-5/8 X 8	1 GOLD FOIL LINER
(791) Mixed Nuts Salted Bg10#	12oz MIXED NUTS
(4557L) Lbl Mixed Nuts Rect Acetate 12oz 100rl	1 INGREDIENT LABEL
(1965) Lbl Silver & Gold Diamond 500r	1 LABEL

### **Instructions**

#### **Required Label: 4557L**

INGREDIENTS: Mixed Nuts (almonds, brazils, filberts, cashews, pecans, corn oil, salt).

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## **(4561) PKG WIN BX PECAN STREAKERS 7oz**

<b>Ingredients</b>	<b>Amount</b>
(4098) Pecan Streakers	7 OZ
(1910) 1/2# Kil B&w Windw Bx C550	1 WINDOW BOX
(4561L) Lbl Win Bx Pecan Streaker 7oz 100rl	1 LABEL

### **Instructions**

1. PLACE 7oz OF PECAN STREAKERS INTO A WINDOW BOX AND APPLY THE PROPER LABEL.

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## **(4562) PKG BAG CASHEWS 4oz**

<b>Ingredients</b>	<b>Amount</b>
(9215) 3 X 10 Cpc Cello Bag Cs1000	1
(750) Roasted Jumbo Cashews	1/4 LB
(4562L) Lbl Cashews 4oz Bag 100rl	1 LABEL
(1965) Lbl Silver & Gold Diamond 500r	1 DIAMOND LABEL

### **Instructions**

1. PUT THE LABEL ON A 3 X 10 CPC BAG NEAR THE BOTTOM.
2. PUT 4oz OF CASHEWS IN THE BAG AND HEAT SEAL AT THE TOP OF THE CASHEWS.

3. CUT OFF THE EXCESS BAG, ABOUT 3 INCHES.

### **Required Label: 4562L**

INGREDIENTS: cashews roasted in corn oil, salt.

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## **(4563) PKG BAG MIXED NUTS 4oz**

<b>Ingredients</b>	<b>Amount</b>
(9215) 3 X 10 Cpc Cello Bag Cs1000	1 BAG
(791) Mixed Nuts Salted Bg10#	1/4 LB
(4563L) Lbl Mixed Nuts 4oz Bag 100rl	1 LABEL
(1965) Lbl Silver & Gold Diamond 500r	1 DIAMOND LABEL

### **Instructions**

1. PUT THE LABEL NEAR THE BOTTOM OF THE 3 X 10 CPC BAG
2. FILL WITH 4oz OF MIXED NUTS.
3. HEAT SEAL THE BAG AT THE TOP OF THE NUTS AND CUT OFF THE EXCESS.

### **Required Label: 4563L**

INGREDIENTS: almonds, brazils, filberts, cashews, pecans, corn oil, salt.

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## **(4620) PKG BAG PECAN HALVES 4oz**

<b>Ingredients</b>	<b>Amount</b>
(9215) 3 X 10 Cpc Cello Bag Cs1000	1
(9104) Pecan Halves	1/4 LB
(4620L) Lbl Pecan Halves 4oz Bag 100rl	1 LABEL
(1965) Lbl Silver & Gold Diamond 500r	1 diamond label

### **Instructions**

1. PUT THE LABEL ON A 3 X 10 CPC BAG ON THE BACK NEAR THE BOTTOM. APPLY DIAMOND LABEL TO FRONT OF BAG NEAR CENTER
2. PUT 4oz OF PECAN HALVES IN THE BAG AND HEAT SEAL AT THE TOP OF THE PECANS.
3. CUT OFF THE EXCESS BAG, ABOUT 3 INCHES.



## Required Label: 4620L

INGREDIENTS: Pecans. CONTAINS PECAN. FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.

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## (4621) PKG SALTED PEANUTS 6oz

Ingredients	Amount
(9215) 3 X 10 Cpc Cello Bag Cs1000	1
(805) Peanuts Rstd/salt Bg 10#	1/4 LB
(4621L) Lbl Slt'd Peanut 6oz Bag 100rl	1 LABEL
(1965) Lbl Silver & Gold Diamond 500r	1 diamond label

## Instructions

1. PUT THE LABEL ON A 3 X 10 CPC BAG ON THE BACK NEAR THE BOTTOM. APPLY DIAMOND LABEL TO FRONT OF BAG NEAR CENTER
2. PUT 6oz OF SALTED PEANUTS IN THE BAG AND HEAT SEAL AT THE TOP OF THE PEANUTS.
3. CUT OFF THE EXCESS BAG, ABOUT 3 INCHES.

## Required Label: 4621L

INGREDIENTS: roasted salted peanuts (peanuts, peanut and/or cottonseed and/or soybean oil, salt). CONTAINS PEANUT, SOY. FACILITY PROCESSES TREE NUTS.

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## (4622) PKG BAG PECAN PCS 5oz

Ingredients	Amount
(9215) 3 X 10 Cpc Cello Bag Cs1000	1
(802) Pecan Pcs Rstd/salt Bg 10#	1/4 LB
(4622L) Lbl Pecan Pcs 5oz Bag 100rl	1 LABEL
(1965) Lbl Silver & Gold Diamond 500r	1 diamond label

## Instructions

1. PUT THE LABEL ON A 3 X 10 CPC BAG ON THE BACK NEAR THE BOTTOM. APPLY DIAMOND LABEL TO FRONT OF BAG NEAR CENTER
2. PUT 5oz OF PECAN PIECES IN THE BAG AND HEAT SEAL AT THE TOP OF THE PECANS.

3. CUT OFF THE EXCESS BAG, ABOUT 3 INCHES.

## Required Label: 4622L

INGREDIENTS: roasted salted pecan pieces (pecans, peanut oil, salt). CONTAINS PEANUT, PECAN. FACILITY PROCESSES OTHER TREE NUTS.

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## (4630) PKG BSK THE THOUGHTFUL GIFT

Ingredients	Amount
(1422) Sea Salt Caramel Asst 6oz Cs30	1 Box
(1611) Milk Choc Almonds 7oz Cs12	1 bag
(1612) Dark Choc Almonds 7oz Cs12	1 bag

## Instructions

### Basket Preparation

Choose a basket of your choice that will fit your product. We do not recommend marking up the cost of the basket, as the products inside are pre-packaged and therefore already carry a margin.

### Basket Construction

1. Gather all ingredients and remove price tags. Be sure products are fresh and properly labeled.
2. Crumple paper in the bottom of the basket until it almost reaches the top. Add the fill (crinkle shred) on top of the paper. There should be no more than 1/2" of play when you press down on the fill, so pack it tightly and neatly.
3. Arrange product to be appealing to the eye and place into a shrink wrap bag, tie with a decorative ribbon, and make a bow. Use a heat gun to shrink the wrap.
4. Apply a price label with date code (only if for store display).

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## (4631) PKG BSK FROM OUR HOUSE 2 YOURS

Ingredients	Amount
(4410) Caramel Corn	1 bag
(43052) Pkg Win Bx Mk & Dk Tuttle 8oz	1 box
(1650) Milk Sea Foam 6oz Cs18	1 bag
(44951) Pkg 4pc Oreo Asst Sprinkle & Toppers 5oz	1 box

(1608) Gourmet Nut Mix 6oz Cs12

1 bag

## Instructions

### Basket Preparation

Choose a basket of your choice that will fit your product. We do not recommend marking up the cost of the basket, as the products inside are pre-packaged and therefore already carry a margin.

### Basket Construction

1. Gather all ingredients and remove price tags. Be sure products are fresh and properly labeled.
2. Crumple paper in the bottom of the basket until it almost reaches the top. Add the fill (crinkle shred) on top of the paper. There should be no more than 1/2" of play when you press down on the fill, so pack it tightly and neatly.
3. Arrange product to be appealing to the eye and place into a shrink wrap bag, tie with a decorative ribbon, and make a bow. Use a heat gun to shrink the wrap.
4. Apply a price label with date code (only if for store display).

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## (4632) PKG BSK THE PERFECT GIFT

Ingredients	Amount
(4434) Pecan Brittle 14 Oz	1 bag
(4432) Cashew Brittle 14 Oz Bag Batch 19	1 bag
(4412) Caramel Corn 1 Lb Bag Batch 15 Bags	1 bag
(1700) Family Assortment 9oz Cs12	1 box
(4324) Win Box Mk Coconut Cluster	1 box
(4562) Pkg Bag Cashews 4oz	1 bag
(4563) Pkg Bag Mixed Nuts 4oz	1 bag
(1651) Dark Sea Foam 6oz Cs18	1 bag
(1018) Fudge Topping	1 jar
(4802) Pkg Bag Mk Choc Maltballs 5oz	1 bag
(1082) Kilwins Milk Crisp Bar Bx50	1 bar
(1081) Kilwins Milk Choc Bar Bx50	1 bar
(44150) Kilwins Seashore Taffy 32oz	1 bag

## Instructions

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## (4633) BSKT SWEETS FOR ALL SEASONS

Ingredients	Amount
(4422) Nutcracker Sweet 1.5 # Bag	1 bag
(4432) Cashew Brittle 14 Oz Bag Batch 19	1 bag
(44121) Pkg 9 Piece Truffle Assortment 5.5 Oz	1 assortment
(4301) Win Box Almond Toffee Crunch	1 box
(1422) Sea Salt Caramel Asst 6oz Cs30	1 box
(4329) Pkg Win Bx Mk Pecan Tuttle 8oz	1 box
(1018) Fudge Topping	1 jar

### Instructions

#### Basket Preparation

Choose a basket of your choice that will fit your product. We do not recommend marking up the cost of the basket, as the products inside are pre-packaged and therefore already carry a margin.

#### Basket Construction

1. Gather all ingredients and remove price tags. Be sure products are fresh and properly labeled.
2. Crumple paper in the bottom of the basket until it almost reaches the top. Add the fill (crinkle shred) on top of the paper. There should be no more than 1/2" of play when you press down on the fill, so pack it tightly and neatly.
3. Arrange product to be appealing to the eye and place into a shrink wrap bag, tie with a decorative ribbon, and make a bow. Use a heat gun to shrink the wrap.
4. Apply a price label with date code (only if for store display).

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## (4659) PKG BSKT OVER THE RIVER AND THROUGH THE WOODS

Ingredients	Amount
(7316) Peppermint Bark Bx 6.5oz Cs12	1 PKG
(40046) Top Seller Sampler Sq. Acetate	1 PKG
(4410) Caramel Corn	1 BAG
(7246) Foil Presents 2oz Mesh Bg 24tb	1 MESH BAG
(7247) Foil Balls 2oz Mesh Bag 24tub	1 MESH BAG
(44896) Painted Willow Sleigh 87423.0 Gold Willow Spec 800-724-7300	1 SLEIGH
(44850) White Shred 1cc10.white Willow Specialty 800-724-7300	2 OZ
(44834) Shrink Film - N8501 Mid Atlantic 800-284-1332	2 FT

(44886) Florist Wire (purchase Locally)	5 INCHES
(44897) Multi Woven Taffeta Ribbon 156-109-6 Ampelco	3.5 YARDS
(1965) Lbl Silver & Gold Diamond 500r	1 LABEL
(7262) Choc Nutcracker 3.5oz 24cs *****discontinued*****	1 Nutcracker

## Instructions

1. Gather all ingredients and materials and remove price labels. Be sure that product is fresh and properly labeled.
2. Beginning at the back, put in the bag of caramel corn, the top seller sampler angled to the left, and the peppermint bark angled to the right.
3. Tuck the nutcracker in the front of the sleigh. If you find the tag and ribbon on the nutcracker is going to cover his face, I suggest taping them to the back of the sucker.
4. Drop a mesh bag of foiled balls on the left of the nutcracker, and a mesh bag of presents on the right of the nutcracker.
5. Cut a two foot piece of shrink film and sit the sleigh into the shrink bag. Pull the bag up over the sleigh pulling up the excess as tight as you can and secure with florist wire.
6. Make the bow using 2 1/2 yards of ribbon tying the center notches with the extra yard. Pull the loops and tie the whole bow around the wire. Finish the end of the bow.
7. Attach a price sticker with date code and use a display sign with your price inserted.

\*Catalogs for basket supplies: Willow Specialties, 34 Clinton St., Batavia, NY 14020, 800.724.7300, Fax: 585.344.2999. Floral Supply Syndicate (Mike), 805.347.9994 or 805.389.1232 (24 hrs.). Ampelco Ribbon Company, 800.GIFT BOX, Frank and Sue Breen, 4818 Skyline Dr., Perrinton, MI 48871, 989.682.4835, Fax: 989.682.9235. Bags and Bows, 800.225.8155, Fax: 800.225.8454, Oriental Trading Company, 800.526.9300, Fax: 800.741.2599. NOWCO, 800.284.1332, Fax: 800.244.4015. Reed & Barton, William Maxwell, 22869 Sagebrush, Novi, MI 248.347.1167 (phone/fax). Chocolate Concepts, P.O. Box 1360, Hartville, OH 44632, 330.877.3322, fax: 330.877.1100.

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## **(4762) PKG SQ ACET MK & DK CARAMELS 4.75oz**

Ingredients	Amount
(9188) 4.25"x 4.25 Clear Kilwin Cs100 4.25x4.25x1 Imprinted	1 CLEAR BOX
(520) Milk Caramel 6.25#bx	2 1/2 OZ M CARAMELS
(525) Dark Caramel 6.25#bx	2 1/2 OZ D CARAMELS
(9191) White Square Acetate Liner 4-1/16 X 4-1/16 Fits #9188	1 GOLD LINER
(4762L) Lbl Mk & Dk Caramels Sq Acet 5oz 100rl	1 LABEL

# Instructions

## Acetate Packaged Items

1. Place label on bottom of container.
2. Place gold liner, gold side up in bottom of container.
3. Place items in container on dark cups.
4. Place lid on container.
5. Tape lid on end for seams with small amount of 1/2" wide clear tape.
6. If required, attach ribbon and bow.

\*Note: Whenever putting product in packaging always be sure there is at least the amount of weight shown on the label, in the bag.

## Required Label: 4762L

INGREDIENTS: semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), corn syrup solids, granulated sugar, milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin, vanillin, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), cream powder (cream, lecithin, tocopherols), butter (cream, salt), milk undercoat chocolate (sugar, partially hydrogenated palm oil, cocoa, whole milk, non-fat milk, soy lecithin), dark undercoat chocolate (sugar, partially hydrogenated palm oil, cocoa processed with alkali, non-fat milk, soy lecithin), partially hydrogenated vegetable oil (cottonseed, soybean), freshvert sugar. CONTAINS MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## (4768) PKG REC ACET MK&DK TUTTLE 12oz

Ingredients	Amount
(9189) 8.25x2.75 Clear Kilwins Cs100 8.25x2.75x1 5/8 Imprinted	1 CLEAR BOX
(9192) Rect White Liner Cs100 2-5/8 X 8	1 GOLD LINER
(500) Milk Pecan Tuttle 5#bx	6 OZ M TUTTLE
(505) Dk Pecan Tuttle 5#bx	6 OZ D TUTTLE
(4768L) Lbl Rec Acet Mk & Dk Tuttlles 1 2oz 100rl	1 LABEL
(1478) Ribbon Kilwins 500yd Cream W/kilwins Print In Wine	36" RIBBON

# Instructions

## Acetate Packaged Items

1. Place label on bottom of container.
2. Place gold liner, gold side up in bottom of container.
3. Place items in container.
4. Place lid on container.
5. Tape lid on end for seams with small amount of 1/2" wide clear tape.
6. If required, attach ribbon and bow.

\*Note: Whenever putting product in packaging always be sure there is at least the amount of weight shown on the label, in the bag.

## Required Label: 4768L

INGREDIENTS: pecan pieces, milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin, vanillin, natural flavors), corn syrup solids, granulated sugar, milk undercoat chocolate (sugar, partially hydrogenated palm oil, cocoa, whole milk, non-fat milk, soy lecithin), dark undercoat chocolate (sugar, partially hydrogenated palm oil, cocoa processed with alkali, non-fat milk, soy lecithin), cream powder (cream, lecithin, tocopherols), butter (cream, salt), evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), partially hydrogenated vegetable oil (cottonseed, soybean) freshvert sugar, salt. CONTAINS MILK, PECAN, SOY. FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.

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## (4769) PKG REC ACET MK TUTTLE 12oz

Ingredients	Amount
(9189) 8.25x2.75 Clear Kilwins Cs100 8.25x2.75x1 5/8 Imprinted	1 CLEAR BOX
(9192) Rect White Liner Cs100 2-5/8 X 8	1 GOLD LINER
(500) Milk Pecan Tuttle 5#bx	12 OZ M TUTTLES
(1478) Ribbon Kilwins 500yd Cream W/kilwins Print In Wine	36" RIBBON
(4769L) Lbl Rec Acet Mk Tuttlles 12oz 100rl	1 LABEL

## Instructions

Acetate Packaged Items

1. Place label on bottom of container.
2. Place gold liner, gold side up in bottom of container.
3. Place items in container.
4. Place lid on container.
5. Tape lid on end for seams with small amount of 1/2" wide clear tape.
6. If required, attach ribbon and bow.

\*Note: Whenever putting product in packaging always be sure there is at least the amount of weight shown on the label, in the bag.

## Required Label: 4769L

INGREDIENTS: milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), pecan pieces, corn syrup solids, granulated sugar, milk undercoat chocolate (sugar, partially hydrogenated palm oil, cocoa, whole milk, non-fat milk, soy lecithin), dark undercoat chocolate (sugar, partially hydrogenated palm oil, cocoa processed with alkali, non-fat milk, soy lecithin), cream powder (cream, lecithin, tocopherols), butter (cream, salt), evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), partially hydrogenated vegetable oil (cottonseed, soybean), freshvert sugar, salt. CONTAINS MILK, PECAN, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## **(4774) PKG WHT STRIPED MK CHOC S'MORE1.5oz**

<b>Ingredients</b>	<b>Amount</b>
(4114) White Striped Milk Chocolate S'more 1.5 Oz	1.0000 EA
(9219) 5 X 6-1/2 Cello Bag	1 BAG
(4774L) Lbl Wht Striped Mk Choc S'more 1.5oz 100rl	1 LABEL

### **Instructions**

1. PLACE A LABEL ON THE BACK OF THE 5 x 6.5 CPC BAG.
2. INSERT THE S'MORE INTO THE BAG WITH THE STRIPE SIDE UP AND SEAL THE BAG WITH THE HEAT SEALER.

### **Required Label: 4774L**

INGREDIENTS: milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin-emulsifier, vanillin-artificial flavor), graham cracker (enriched flour [wheat flour, niacin, reduced iron, thiamine mononitrate (vitamin B1), riboflavin (vitamin B2), folic acid], sugar, partially hydrogenated soybean and /or cottonseed oil and /or liquid soybean oil, graham flour, high fructose corn syrup, honey, leavening [baking soda, calcium phosphate], salt, artificial flavor, malted barley flour), marshmallow topping (corn syrup, cane sugar, water, modified food starch, egg whites, artificial flavor), white chocolate coating (sugar, palm kernel oil, sweet dairy whey, lactose, butterfat, nonfat milk, buttermilk, sodium caseinate, soy lecithin, partially hydrogenated palm oil, artificial flavors).

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## **(4777) PKG 3 SPRINKLED MK PRETZEL RODS 3oz**

<b>Ingredients</b>	<b>Amount</b>
(4021) Sprinkled Mk Pretzel Rod 1oz	3 RODS
(9239) Pretzel Rod Bag Kilwins 100cs 2 X 1 3/4 X 10 1/2	1 BAG
(4777L) Lbl 3 Sprinkled Mk Pretzel Rods 3oz 100rl	1 LABEL
(9242) Clear Twist Ties 2000bx 1bx = 1rl	1 TIE

### **Instructions**

Packaged Three Sprinkled Mk Rods

1. Place items in bag.
2. Heat-seal the top of the bag.
3. Place a twist tie at the bottom of the top gold panel.
4. Attach a label.

\*Note: Whenever putting product in packaging always be sure there is at least the amount of weight shown on the label, in the bag.



## Required Label: 4777L

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## (4780) PKG 3 MK STRIPED MK PRETZEL RODS 3oz

Ingredients	Amount
(4021) Sprinkled Mk Pretzel Rod 1oz	3 RODS
(9239) Pretzel Rod Bag Kilwins 100cs 2 X 1 3/4 X 10 1/2	1 BAG
(4780L) Lbl 3 Mk Striped Mk Pretzel Rods 3oz 100rl	1 LABEL
(9242) Clear Twist Ties 2000bx 1bx = 1rl	1 TIE

## Instructions

Packaged Three Milk Striped Milk Rods

1. Place items in bag.
2. Heat-seal the top of the bag.
3. Place a twist tie at the bottom of the top gold panel.
4. Attach a label.

\*Note: Whenever putting product in packaging always be sure there is at least the amount of weight shown on the label, in the bag.

## Required Label: 4780L

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## (4781) PKG 3 SPRINKLED WHT MK DK RODS 3 OZ

Ingredients	Amount
(4020) Sprinkled Dk Pretzel Rod 1oz	1 ROD
(4021) Sprinkled Mk Pretzel Rod 1oz	1 ROD
(4254) Sprinkled Wht Pretzel Rod 1oz	1 ROD
(9239) Pretzel Rod Bag Kilwins 100cs 2 X 1 3/4 X 10 1/2	1 BAG
(9242) Clear Twist Ties 2000bx 1bx = 1rl	1 TIE
(4781L) Lbl 3 Sprinkled Mk Wht Dk Pretzel Rods 3oz 100rl	1 LABEL

## Instructions

Packaged Three Sprinkled Wht, Mk, Dk Rods

1. Place items in bag.
2. Heat-seal the top of the bag.

3. Place a twist tie at the bottom of the top gold panel.

4. Attach a label.

\*Note: Whenever putting product in packaging always be sure there is at least the amount of weight shown on the label, in the bag.

### **Required Label: 4781L**

INGREDIENTS: white chocolate (sugar, cocoa butter, milk, vanillin - an artificial flavor), pretzel rod enriched wheat flour (wheat starch, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid, silicon dioxide [anti-caking agent]), salt, vegetable oil (cottonseed, soybean, corn, canola), corn syrup, sodium bicarbonate, yeast, semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin, vanillin, natural flavors), milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin, vanillin), non-pareils (sugar, corn starch, FD&C artificial colors [red 40, red 3, yellow 5, blue 1, yellow 6], caranauba wax). CONTAINS MILK, SOY, WHEAT. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## **(4782) PKG 3 SPRINKLED DK PRETZEL RODS 3oz**

<b>Ingredients</b>	<b>Amount</b>
(4020) Sprinkled Dk Pretzel Rod 1oz	3 RODS
(9239) Pretzel Rod Bag Kilwins 100cs 2 X 1 3/4 X 10 1/2	1 BAG
(4782L) Lbl 3 Sprinkled Dk Pretzel Rods 3oz 100rl	1 LABEL
(9242) Clear Twist Ties 2000bx 1bx = 1rl	1 TIE

### **Instructions**

Packaged Three Rods, Wht, Mk, Dk

1. Place items in bag.

2. Heat-seal the top of the bag.

3. Place a twist tie at the bottom of the top gold panel.

4. Attach a label.

\*Note: Whenever putting product in packaging always be sure there is at least the amount of weight shown on the label, in the bag.

### **Required Label: 4782L**

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## **(4790) PKG SWIZZLE STICK .75oz**

<b>Ingredients</b>	<b>Amount</b>
(1350) Rock Candy Stick Cs288	1 STICK

(9219) 5 X 6-1/2 Cello Bag	1 BAG
(4790L) Lbl Bagged Swizzle Stick .75oz 100rl	1 LABEL

## Instructions

Packaged Swizzle Stick

1. Place Swizzle Stick in bag and seal top end edge with heat sealer.
2. Cut along the sealed edge.
3. Attach the label.

\*Note: One bag can be used for two individually wrapped swizzle sticks. Whenever putting product in packaging always be sure there is at least the amount of weight shown on the label, in the bag.

### Required Label: 4790L

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## (4791) PKG JAW BREAKER 4oz

Ingredients	Amount
(1325) Jaw Breakers Cs76 2 1/4"	1 JAW BREAKER
(9219) 5 X 6-1/2 Cello Bag	1 BAG
(4791L) Lbl Bg Jaw Breaker 4.25oz 100r	1 LABEL

## Instructions

### Required Label: 4791L

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## (4794) PKG BAG SWEDISH FISH 6oz

Ingredients	Amount
(9233) Bagged Candy Bag W/oval Cs250 Kilwins W/oval 2x1 3/4x7 3/8	1 BAG
(1160) Swedish Mini Fish Cs 30#	6 OZ
(4794L) Lbl Bagged Swedish Fish 6oz 100rl	1 EA LABEL
(9241) Gold Twist Ties 2000bx 1bx = 1rl	1 TIE

## Instructions

1. APPLY CLEAR LABELS TO THE FRONT AND THE BACK OF BAG.
2. FILL WITH 6oz OF SWEDISH FISH AND HEAT SEAL THE TOP OF BAG.

3. FOLD TOP OF THE BAG LIKE A FAN AND SEAL WITH A GOLD TWIST TIE.

### Required Label: 4794L

INGREDIENTS: sugar, corn syrup, modified corn starch, citric acid, natural & artificial flavors, mineral oil, carnauba wax, artificial colors (red 40, yellow 5, yellow 6, blue 1).

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## (4795) PKG BAG SOUR GUMMI BEARS 6oz

Ingredients	Amount
(9233) Bagged Candy Bag W/oval Cs250 Kilwins W/oval 2x1 3/4x7 3/8	1 BAG
(1351) Sour Gummy Bear Cs20#	6 OZ
(4795L) Lbl Pkg Bagged Sour Gummi Bear 6oz 100rl	1 OF EACH LABEL
(9241) Gold Twist Ties 2000bx 1bx = 1rl	1 TIE

### Instructions

1. APPLY CLEAR LABELS TO THE OVAL SPACE ON THE FRONT AND THE RECTANGLE ON THE BACK OF THE BAG.
2. FILL WITH 6oz OF SOUR GUMMI BEARS AND HEAT SEAL THE TOP OF BAG.
3. FOLD TOP OF THE BAG LIKE A FAN AND SEAL WITH A GOLD TWIST TIE.

### Required Label: 4795L

INGREDIENTS: corn syrup, sugar, gelatin, lactic and citric and fumaric acids, cornstarch, natural and artificial flavor, artificial color (red 40, yellow 5, yellow 6, blue 1).

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## (4796) PKG HEAVENLY HASH 3oz SARAN WRAPPED

Ingredients	Amount
(955) Heavenly Hash 4#	3 OZ
(11007) Krehalon 2000ft Cutter Box	8 INCHES
(4796L) Lbl Pkg Heavenly Hash 3oz RI100	1 LABEL

## Instructions

Cut the brick of Heavenly Hash into 24 pieces, 2 inches by 2 1/8 inches, because of this product you may need to add smaller pieces of Heavenly Hash to bring the square up to 3 oz. Note when adding smaller pieces lightly press them so the marshmallow will stick together.

Tear off a piece of Saran Wrap 8 inches long and take your piece of Heavenly Hash and lay top side down. Then fold and seal the Saran Wrap so it is on the bottom of the piece of Heavenly Hash.

Affix the ingredient label to the bottom to secure the Saran Wrap. The label is large enough to wrap around the edge of candy.

Merchandise out of the candy case or in a basket on a display unit.

### Required Label: 4796L

INGREDIENTS: milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), granulated sugar, pecan pieces, corn syrup solids, freshvert sugar, coconut oil, gelatin, salt, vanillin. CONTAINS MILK, PECAN, SOY. FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.

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## (4799) PKG BAG MK CHOC RAISINS 7oz

Ingredients	Amount
(9233) Bagged Candy Bag W/oval Cs250 Kilwins W/oval 2x1 3/4x7 3/8	1 BAG
(4799L) Lbl Mk Choc Raisins 7oz 100rl	1 OF EA CLEAR LABEL
(1330) Milk Choc Raisins Cs10#	7 OZ
(9241) Gold Twist Ties 2000bx 1bx = 1rl	1 TWIST TIE

## Instructions

1. APPLY CLEAR LABELS TO THE FRONT AND THE BACK OF BAG.
2. FILL WITH 7oz OF MILK CHOC RAISINS AND HEAT SEAL THE TOP OF BAG.
3. FOLD TOP OF THE BAG LIKE A FAN AND SEAL WITH A GOLD TWIST TIE.

### Required Label: 4799L

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## **(4800) PKG BAG MILK CHOC PEANUTS 7oz**

<b>Ingredients</b>	<b>Amount</b>
(9233) Bagged Candy Bag W/oval Cs250 Kilwins W/oval 2x1 3/4x7 3/8	1 BAG
(4800L) Lbl Mk Choc Peanuts 7oz 100rl	1 OF EA LABEL
(1332) Milk Choc Peanuts Cs10#	7 OZ
(9241) Gold Twist Ties 2000bx 1bx = 1rl	1 TWIST TIE

### **Instructions**

1. APPLY CLEAR LABELS TO THE FRONT AND THE BACK OF BAG.
2. FILL WITH 7oz OF MILK CHOC PEANUTS AND HEAT SEAL THE TOP OF BAG.
3. FOLD TOP OF THE BAG LIKE A FAN AND SEAL WITH A GOLD TWIST TIE.

### **Required Label: 4800L**

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## **(4801) PKG BAG GOURMET NUT MIX 6oz**

<b>Ingredients</b>	<b>Amount</b>
(9233) Bagged Candy Bag W/oval Cs250 Kilwins W/oval 2x1 3/4x7 3/8	1 BAG
(4801L) Lbl Gourmet Nut Mix 6oz 100rl	1 OF EA LABEL
(1333) Gourmet Choc Nut Mix Cs10#	6 OZ
(9241) Gold Twist Ties 2000bx 1bx = 1rl	1 TWIST TIE

### **Instructions**

1. APPLY CLEAR LABELS TO THE FRONT AND THE BACK OF BAG.
2. FILL WITH 6oz OF GOURMET NUT MIX AND HEAT SEAL THE TOP OF BAG.
3. FOLD TOP OF THE BAG LIKE A FAN AND SEAL WITH A GOLD TWIST TIE.

### **Required Label: 4801L**

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## **(4802) PKG BAG MK CHOC MALTBALLS 5oz**

<b>Ingredients</b>	<b>Amount</b>
(9233) Bagged Candy Bag W/oval Cs250 Kilwins W/oval 2x1 3/4x7 3/8	1 BAG
(4802L) Lbl Mk Choc Maltballs 5oz 100r	1 OF EACH LABEL
(1334) Milk Choc Maltballs Cs15#	5 OZ
(9241) Gold Twist Ties 2000bx 1bx = 1rl	1 TWIST TIE

### **Instructions**

1. APPLY CLEAR LABELS TO THE FRONT AND THE BACK OF BAG.
2. FILL WITH 5oz OF MILK CHOC MALTBALLS AND HEAT SEAL THE TOP OF BAG.
3. FOLD TOP OF THE BAG LIKE A FAN AND SEAL WITH A GOLD TWIST TIE.

### **Required Label: 4802L**

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## **(4803) PKG CHOC JORDAN ALMONDS 7oz**

<b>Ingredients</b>	<b>Amount</b>
(9233) Bagged Candy Bag W/oval Cs250 Kilwins W/oval 2x1 3/4x7 3/8	1 BAG
(4803L) Lbl Choc Jordan Alm 8oz 100rl	1 OF EACH LABEL
(1335) Choc Jordan Almonds Cs10#	8oz
(9242) Clear Twist Ties 2000bx 1bx = 1rl	1 TWIST TIE

### **Instructions**

1. APPLY CLEAR LABELS TO THE FRONT AND THE BACK OF BAG.
2. FILL WITH CHOCOLATE JORDAN ALMONDS AND HEAT SEAL THE TOP OF BAG.
3. FOLD TOP OF THE BAG LIKE A FAN AND SEAL WITH A TWIST TIE.

### **Required Label: 4803L**

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## **(4805) PKG BAG GUMMY BEARS 6oz**

<b>Ingredients</b>	<b>Amount</b>
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(9233) Bagged Candy Bag W/oval Cs250 Kilwins W/oval 2x1 3/4x7 3/8	1 BAG
(4805L) Lbl Gummi Bears 6oz 100rl	1 OF EACH LABEL
(1353) **disc**haribo Gummi Bears Cs30#	6 OZ
(9241) Gold Twist Ties 2000bx 1bx = 1rl	1 TWIST TIE

## Instructions

1. APPLY CLEAR LABELS TO THE FRONT AND THE BACK OF BAG.
2. FILL WITH 6oz OF GUMMI BEARS AND HEAT SEAL THE TOP OF BAG.
3. FOLD TOP OF THE BAG LIKE A FAN AND SEAL WITH A GOLD TWIST TIE.

### Required Label: 4805L

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## (4811) PKG BAG MILK CHOCOLATE FOILED EGGS 7oz

Ingredients	Amount
(6241) Disc Mk Choc Eggs Bulk 30#	7 OZ
(9233) Bagged Candy Bag W/oval Cs250 Kilwins W/oval 2x1 3/4x7 3/8	1.0000 EA
(4811L) Lbl Milk Choc Foil Egg 7oz 100	1 OF EACH LABEL
(9241) Gold Twist Ties 2000bx 1bx = 1rl	1 TIE

## Instructions

1. APPLY CLEAR LABELS TO THE OVAL SPACE ON THE FRONT OF THE BAG AND THE RECTANGLE ON THE BACK OF THE BAG.
2. FILL WITH 7 oz OF FOILED EGGS AND HEAT SEAL THE TOP OF BAG.
3. FOLD TOP OF THE BAG LIKE A FAN AND SEAL WITH A GOLD TWIST TIE.

### Required Label: 4811L

INGREDIENTS: milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin-emulsifier, vanillin-artificial flavor).

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# **(4812) PKG BAG MILK CHOCOLATE FOILED EGGS**

## **18oz**

<b>Ingredients</b>	<b>Amount</b>
(6241) Disc Mk Choc Eggs Bulk 30#	18 OZ
(9237) Tuttle Krspie/cml Apple Bg250 Imprinted 3 1/4 X 2 X 9 1/2	1 BAG
(4812L) Lbl Mk Choc Foil Egg 18oz 100r	1 LABEL
(9241) Gold Twist Ties 2000bx 1bx = 1rl	1 TIE

### **Instructions**

1. APPLY CLEAR LABELS TO THE OVAL SPACE ON THE FRONT OF THE BAG AND THE RECTANGLE ON THE BACK OF THE BAG.
2. FILL WITH 18 oz OF FOILED EGGS AND HEAT SEAL THE TOP OF BAG.
3. FOLD TOP OF THE BAG LIKE A FAN AND SEAL WITH A GOLD TWIST TIE.

### **Required Label: 4812L**

4812 Milk Chocolate Foiled Eggs 18oz Nutrition Facts Serving Size (43g) Servings Per Container  
Amount Per Serving Calories 230 Calories from Fat 120 % Daily Value Total Fat 14 g 22 %  
Saturated Fat 9 g 45 % Trans Fat 0 g Cholesterol 10 mg 3 % Sodium 30 mg 1 % Total  
Carbohydrate 24 g 8 % Dietary Fiber -- g -- % Sugars 23 g Protein 3 g Vitamin A 0 % Vitamin C 2 %  
Calcium 8 % Iron 4 %

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# **(4821) DARK CHOC ALMONDS 7oz**

<b>Ingredients</b>	<b>Amount</b>
(1341) Dark Choc Almonds Cs10#	7oz almonds
(9233) Bagged Candy Bag W/oval Cs250 Kilwins W/oval 2x1 3/4x7 3/8	1 bag
(4821L) Lbl Dk Almonds 7oz 100rl	labels for bag

### **Instructions**

### **Required Label: 4821L**

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# (4921) PKG 100CT CARAMEL APPLE 9oz

Ingredients	Amount
(4010) Caramel Apple	1 CARAMEL APPLE
(2026) Sm Apple Box W/logo BI50 Cs250, Apet	1 BOX
(4921L) Lbl 100ct Caramel Apple 9oz RI100	1 LABEL

## Instructions

1. Gather and assemble enough apple boxes to package the desired number of apples
2. Label the bottom of the boxes appropriately for the apples being used
3. Gently place apple into the box and close lid around apple stick.

\*\* Be sure to have a date-coding system in place and to check packaged apples daily for freshness.

## Required Label: 4921L

INGREDIENTS: Apples, corn syrup solids, water, granulated sugar, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), cream powder (cream, lecithin, tocopherols), butter (cream, salt), partially hydrogenated vegetable oil (cottonseed, soybean), salt, vanillin - an artificial flavor. CONTAINS MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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# (4922) PKG 100CT PECAN CARAMEL APPLE 11oz

Ingredients	Amount
(4011) 100ct Pecan Caramel Apple 11oz	1.0000 EA
(2026) Sm Apple Box W/logo BI50 Cs250, Apet	1 BOX
(4922L) Lbl Pkg Pecan Caramel Apple 11oz 100rl	1 LABEL

## Instructions

Pkg Pecan Caramel Apple 11oz

1. Gather and assemble enough apple boxes to package the desired number of apples
2. Label the bottom of the boxes appropriately for the apples being used
3. Gently place apple into the box and close lid around apple stick.

\*\* Be sure to have a date-coding system in place and to check packaged apples daily for freshness.

## Required Label: 4922L

INGREDIENTS: Apples, pecan pieces, corn syrup solids, water, granulated sugar, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), cream powder (cream, lecithin, tocopherols), butter (cream, salt), partially hydrogenated vegetable oil (cottonseed, soybean), salt, vanillin - an artificial flavor. CONTAINS MILK, PECAN, SOY. FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.

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## **(4923) PKG 100CT PEANUT CARAMEL APPLE 11 OZ**

<b>Ingredients</b>	<b>Amount</b>
(4001) 100ct Peanut Caramel Apple 11oz	1 APPLE
(2026) Sm Apple Box W/logo BI50 Cs250, Apet	1 BOX
(4923L) Lbl Pkg Peanut Caramel Apple 11oz 100rl	1 LABEL

### **Instructions**

Pkg Peanut Caramel Apple

1. Gather and assemble enough apple boxes to package the desired number of apples
2. Label the bottom of the boxes appropriately for the apples being used
3. Gently place apple into the box and close lid around apple stick.

\*\* Be sure to have a date-coding system in place and to check packaged apples daily for freshness.

### **Required Label: 4923L**

INGREDIENTS: Apples, roasted salted peanuts (peanuts, peanut and/or cottonseed and/or soybean oil, salt), corn syrup solids, water, granulated sugar, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), cream powder (cream, lecithin, tocopherols), butter (cream, salt), partially hydrogenated vegetable oil (cottonseed, soybean), salt, vanillin - an artificial flavor. CONTAINS MILK, PEANUT, SOY. FACILITY PROCESSES TREE NUTS.

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## **(4924) PKG 100CT MK STRIPED CARAMEL APPLE 10 oz**

<b>Ingredients</b>	<b>Amount</b>
(4014) 100ct Mk Striped Caramel Apple 10oz	1 APPLE
(2026) Sm Apple Box W/logo BI50 Cs250, Apet	1 BOX
(4924L) Lbl Pkg Mk Striped Caramel Apple 10oz 100rl	1 LABEL

### **Instructions**

Pkg Milk Striped Caramel Apple

1. Gather and assemble enough apple boxes to package the desired number of apples
2. Label the bottom of the boxes appropriately for the apples being used
3. Gently place apple into the box and close lid around apple stick.

\*\* Be sure to have a date-coding system in place and to check packaged apples daily for freshness.

## Required Label: 4924L

INGREDIENTS: Apples, milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), corn syrup solids, water, granulated sugar, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), cream powder (cream, lecithin, tocopherols), butter (cream, salt), partially hydrogenated vegetable oil (cottonseed, soybean), salt, vanillin. CONTAINS MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## (4925) PKG 100CT DK STRIPED CARAMEL APPLE 10oz

Ingredients	Amount
(4015) 100ct Dk Striped Caramel Apple 10oz	1 APPLE
(2026) Sm Apple Box W/logo BI50 Cs250, Apet	1 BOX
(4925L) Lbl Pkg Dk Stripe Caramel Appl E 10oz 100rl	1 LABEL

## Instructions

1. Gather and assemble enough apple boxes to package the desired number of apples
2. Label the bottom of the boxes appropriately for the apples being used
3. Gently place apple into the box and close lid around apple stick.

\*\* Be sure to have a date-coding system in place and to check packaged apples daily for freshness.

## Required Label: 4925L

INGREDIENTS: Apples, semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), corn syrup solids, water, granulated sugar, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), cream powder (cream, lecithin, tocopherols), butter (cream, salt), salt, vanillin. CONTAINS MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## (4930) PKG 100CT TURTLE CARAMEL APPLE 12.5oz

Ingredients	Amount
(4012) 100ct Turtle Caramel Apple 12.5oz	1 TUTTLE APPLE
(2026) Sm Apple Box W/logo BI50 Cs250, Apet	1 box

(4930L) Lbl Pkg 100ct Tuttle Apple 12.5oz 100rl 1 LABEL

## Instructions

1. Gather and assemble enough apple boxes to package the desired number of apples
2. Label the bottom of the boxes appropriately for the apples being used
3. Gently place apple into the box and close lid around apple stick.

\*\* Be sure to have a date-coding system in place and to check packaged apples daily for freshness.

## Required Label: 4930L

INGREDIENTS: Apples, pecan pieces, corn syrup, water, sugar, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), cream powder (cream, lecithin, tocopherols), butter (cream, salt), salt. CONTAINS MILK, PECAN, SOY. FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.

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## (4938) PKG 100ct APPLE PIE CARAMEL APPLE 12oz

Ingredients	Amount
(4123) 100ct Apple Pie Caramel Apple 12oz	1 APPLE
(2026) Sm Apple Box W/logo BI50 Cs250, Apet	1 BOX
(4938L) Lbl Pkg Apple Pie Caramel Apple 12oz 100rl	1 LABEL

## Instructions

1. Gather and assemble enough apple boxes to package the desired number of apples
2. Label the bottom of the boxes appropriately for the apples being used
3. Gently place apple into the box and close lid around apple stick.

\*\* Be sure to have a date-coding system in place and to check packaged apples daily for freshness.

## Required Label: 4938L

INGREDIENTS: Apples, white chocolate (sugar, cocoa butter, milk, vanillin - an artificial flavor), granulated sugar, corn syrup solids, water, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), cream powder (cream, lecithin, tocopherols), butter (cream, salt), partially hydrogenated vegetable oil (cottonseed, soybean), cinnamon, salt, vanillin - an artificial flavor. CONTAINS MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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# (12320) PKG IND FLAVOR TAFFY 12oz

Ingredients	Amount
(1232) Assorted Bulk Taffy	12 oz taffy
(13622) 12oz Taffy Carton Cs100	1 box
(9223) 6x10 Cpc Bag	1 bag

## Instructions

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# (40006) MILK LOVERS ASSORTMENT 8OZ

Ingredients	Amount
(520) Milk Caramel 6.25#bx	2 Caramels
(335) Mk Orange Cream 2.5#bx	2 Creams
(345) Mk Maple Cream 2.5#bx	2 Creams
(355) Mk Raspberry Cream 2.5#bx	3 Creams
(500) Milk Pecan Tuttle 5#bx	3 Tuttles
(540) Mk Cherry Cordial 2.5#bx	2 Cordials
(40006L) Lbl Mk Lovers Asst 8oz 100rl	1 Label
(5046) 8oz Kilwins Embossed Hrt Cs24	1 box
(1900) Brown Choc Cups#6 Bx28m	14 cups

## Instructions

We recommend filling one box bottom and over-wrapping that only as a display piece so the candy is visible, then overwrapping the entire assortment (box and lid) for the rest of the items in that display.

You are filling the box to weight, so you may need two larger pieces, or three smaller pieces and to arrange them in a way that makes sense within the box.

1. Gather your box bottoms and label them.
2. Arrange chocolates as shown in picture, because individual pieces sizes and shapes vary you may use your discretion when filling the box
3. Determine retail price, and using price label gun with the date code set label the boxes in an inconspicuous place.

## Required Label: 40006L

INGREDIENTS: milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), granulated sugar, milk cherry cordial invert sugar, maraschino cherries (cherries, corn sweetener, citric acid, sodium benzoate, potassium sorbate, red #40, natural & artificial flavors, trace of sulfur dioxide), pecan pieces, corn syrup solids, freshvert

sugar, milk undercoat chocolate (sugar, partially hydrogenated palm oil, cocoa, whole milk, non-fat milk, soy lecithin), dark undercoat chocolate (sugar, partially hydrogenated palm oil, cocoa processed with alkali, non-fat milk, soy lecithin), evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), butter (cream, salt), cream powder (cream, lecithin, tocopherols), fructose, black raspberry puree (black raspberries, blackberries, apples, red raspberries, sucrose, corn syrup, water, black raspberry juice, pectin, agar agar, xantham gum, citric acid, red 40, blue 1, potassium sorbate and sodium benzoate as preservative), orange puree (crushed oranges, sugar, water, pectin, agar agar, locust bean gum, benzoate of soda as preservative, natural & artificial flavors), partially hydrogenated cottonseed and soybean oil, water, salt, albumin, citric acid, raspberry flavor, orange oil. CONTAINS EGG, MILK, PECAN, SOY. FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.

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## **(40007) MILK LOVERS ASSORTMENT 16OZ**

<b>Ingredients</b>	<b>Amount</b>
(120) Mk Coconut Cluster 2.75#bx	2 Clusters
(130) Mk Peanut Cluster 2.75#bx	2 Clusters
(320) Bavarian Cream 2.5#bx	2 Creams
(335) Mk Orange Cream 2.5#bx	2 Creams
(325) Mk Vanilla Butter Cr 2.5#bx	2 Creams
(345) Mk Maple Cream 2.5#bx	2 Creams
(355) Mk Raspberry Cream 2.5#bx	2 Creams
(370) Mk P Butter Smoothie 2.75#bx	2 Smoothies
(500) Milk Pecan Tuttle 5#bx	3 Tuttle
(520) Milk Caramel 6.25#bx	2 Caramels
(540) Mk Cherry Cordial 2.5#bx	2 Cordials
(530) Milk Cashew Tuttle 5#bx	2 Tuttle
(536) Mk Macadamia Tuttle 2.5#bx	1 tuttle
(4104) Party Cups Mk Choc Topper .25 Oz	2 party cups
(419) Irish Cream Truffle 2.75#bx	2 Truffles
(5067) 1# Kilwins Embossed Hrt Cs12	1 box
(40007L) Lbl Mk Lovers Asst 16oz 100rl	1 label
(1900) Brown Choc Cups#6 Bx28m	28 cups

## **Instructions**

We recommend filling one box bottom and over-wrapping that only as a display piece so the candy is visible, then overwrapping the entire assortment (box and lid) for the rest of the items in that display.

1. Gather your box bottoms and label them.

2. Arrange chocolates as shown in picture, because individual pieces sizes and shapes vary you may use your discretion when filling the box

3. Determine retail price, and using price label gun with the date code set label the boxes in an inconspicuous place.

## Required Label: 40007L

INGREDIENTS: milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), granulated sugar, invert sugar, marschino cherries (cherries, corn sweetener, citric acid, sodium benzoate, potassium sorbate, red #40, natural & artificial flavors, trace of sulfur dioxide), molasses chip (sugar, corn syrup, blackstrap molasses, salt), sugar, milk chocolate (sugar, milk, cocoa butter, chocolate liquor, soy lecithin, vanillin), pecan pieces, peanut chocolate (sugar, partially hydrogenated palm kernel oil, peanuts, peanut flour, lactose, sweet dairy whey, milk fat, nonfat milk, sodium caseinate, buttermilk, hydrogenated palm oil, soy lecithin - an emulsifier, salt, artificial vanilla flavors), peanutbutter meltaway [peanut butter (peanuts, hydrogenated rapeseed and cottonseed oil), sugar, palm kernel oil, nonfat dry milk solids, peanut oil, soy lecithin, sorbitol, salt], freshvert sugar, peanuts (peanut, peanut oil, salt), milk undercoat chocolate (sugar, partially hydrogenated palm oil, cocoa, whole milk, non-fat milk, soy lecithin), dark undercoat chocolate (sugar, partially hydrogenated palm oil, cocoa processed with alkali, non-fat milk, soy lecithin), corn syrup solids, toasted flake coconut (coconut, sugar, water, propylene glycol, salt, sodium metabisulfite), butter, fructose, black raspberry puree (black raspberries, blackberries, apples, red raspberries, sucrose, corn syrup, water, black raspberry juice, pectin, agar agar, xanthan gum, citric acid, red 40, blue 1, potassium sorbate and sodium benzoate as preservative), orange puree (crushed oranges, sugar, water, pectin, agar agar, locust bean gum, benzoate of soda as preservative, natural & artificial flavors), chocolate liquor processed with alkali, water, cream powder (cream, lecithin, tocopherols), evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), albumin, Citric Acid, maple flavor,raspberry flavor, orange oil, artificial color. CONTAINS EGG, MILK, PEANUT, PECAN, SOY. FACILITY PROCESSES OTHER TREE NUTS.

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## (40008) DARK LOVERS ASSORTMENT 8OZ

Ingredients	Amount
(340) Dk Orange Cream 2.5#bx	2 Creams
(350) Dk Maple Cream 2.5#bx	2 Creams
(421) Raspberry Truffle 2.75#bx	2 Truffles
(360) Dk Raspberry Cream 2.5#bx	2 Creams
(5100) Val Dk Chocolate Truf 2.5#bx	2 Truffles
(525) Dark Caramel 6.25#bx	2 Caramels
(545) Dk Cherry Cordial 2.5#bx	2 Cordials
(40008L) Lbl Dk Lovers Asst 8oz 100rl	1 Label
(5046) 8oz Kilwins Embossed Hrt Cs24	1 box
(1900) Brown Choc Cups#6 Bx28m	16 cups

## Instructions

We recommend filling one box bottom and over-wrapping that only as a display piece so the candy is visible, then overwrapping the entire assortment (box and lid) for the rest of the items in that



display.

1. Gather your box bottoms and label them.
2. Arrange chocolates as shown in picture, because individual pieces sizes and shapes vary you may use your discretion when filling the box
3. Determine retail price, and using price label gun with the date code set label the boxes in an inconspicuous place.

## Required Label: 40008L

INGREDIENTS: semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), granulated sugar, invert sugar, maraschino cherries (cherries, corn sweetener, citric acid, sodium benzoate, potassium sorbate, red #40, natural & artificial flavors, trace of sulfur dioxide), milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), corn syrup solids, bittersweet chocolate (chocolate liquor, sugar, cocoa butter, soy lecithin - an emulsifier, vanilla), milk undercoat chocolate (sugar, partially hydrogenated palm oil, cocoa, whole milk, non-fat milk, soy lecithin), dark undercoat chocolate (sugar, partially hydrogenated palm oil, cocoa processed with alkali, non-fat milk, soy lecithin), evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), coconut oil, freshvert sugar, fructose, butter, cream powder (cream, lecithin, tocopherols), orange puree (crushed oranges, sugar, water, pectin, agar agar, locust bean gum, benzoate of soda as preservative, natural & artificial flavors), black raspberry puree (black raspberries, blackberries, apples, red raspberries, sucrose, corn syrup, water, black raspberry juice, pectin, agar agar, xanthan gum, citric acid, red 40, blue 1, potassium sorbate and sodium benzoate as preservative), partially hydrogenated cottonseed, soybean oil, water, Salt, albumin, Citric Acid, vanillin - an artificial flavor, Maple Flavor, Raspberry Flavor, orange oil. CONTAINS EGG, MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## (40009) DARK LOVERS ASSORTMENT 16OZ

Ingredients	Amount
(125) Dk Coconut Cluster 2.75#bx	2 Clusters
(5100) Val Dk Chocolate Truf 2.5#bx	2 Truffles
(330) Dk Vanilla Butter Cr 2.5#bx	2 Creams
(340) Dk Orange Cream 2.5#bx	2 Creams
(350) Dk Maple Cream 2.5#bx	2 Creams
(360) Dk Raspberry Cream 2.5#bx	2 Creams
(421) Raspberry Truffle 2.75#bx	2 Truffles
(375) Dk P Butter Smoothie 2.75#bx	2 Smoothies
(431) Dark Chocolate Truffle 2.5#bx	2 Truffles
(505) Dk Pecan Tuttle 5#bx	2 Tuttle
(525) Dark Caramel 6.25#bx	2 Caramels
(532) Dark Cashew Tuttle 5#bx	1 Tuttle
(545) Dk Cherry Cordial 2.5#bx	2 Cordials

(550) Dk Coconut Macaroon 2.75#bx	2 Macaroons
(407) Almond Truffle 2.5#bx	2 Truffles
(4105) Party Cups Dk Choc Topper .25 Oz	2 Party Cups
(40009L) Lbl Dk Lovers Asst 16oz 100rl	1 Label
(5067) 1# Kilwins Embossed Hrt Cs12	1 box
(1900) Brown Choc Cups#6 Bx28m	30 cups

## Instructions

We recommend filling one box bottom and over-wrapping that only as a display piece so the candy is visible, then overwrapping the entire assortment (box and lid) for the rest of the items in that display.

1. Gather your box bottoms and label them.
2. Arrange chocolates as shown in picture, because individual pieces sizes and shapes vary you may use your discretion when filling the box
3. Determine retail price, and using price label gun with the date code set label the boxes in an inconspicuous place.

## Required Label: 40009L

INGREDIENTS: semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), granulated sugar, invert sugar, maraschino cherries (cherries, corn sweetener, citric acid, sodium benzoate, potassium sorbate, red #40, natural & artificial flavors, trace of sulfur dioxide), artificial color yellow 6, artificial color (water, high fructose corn syrup, glycerine, yellow 5, sugar, modified food starch, sodium benzoate and potassium sorbate (preservative) vegetable gums, citric acid), molasses chip (sugar, corn syrup, blackstrap molasses, salt), peanut chocolate sugar, partially hydrogenated palm kernel oil, peanuts, peanut flour, lactose, sweet dairy whey, milk fat, nonfat milk, sodium caseinate, buttermilk, hydrogenated palm oil, soy lecithin, salt, artificial vanilla flavors, bittersweet chocolate (chocolate liquor, sugar, cocoa butter, soy lecithin - an emulsifier, vanilla), pecan pieces, corn syrup solids, milk undercoat chocolate (sugar, partially hydrogenated palm oil, cocoa, whole milk, non-fat milk, soy lecithin) dark undercoat chocolate (sugar, partially hydrogenated palm oil, cocoa processed with alkali, non-fat milk, soy lecithin) Rice Krispies (rice, sugar, salt, malt flavoring, iron, ascorbic acid (Vitamin C), tocopherol acetate (Vitamin E), Niacinamide, Vitamin A Palmitate, pyridoxine hydrochloride (Vitamin B6), riboflavin (Vitamin B12), Thiamin (Vitamin B1), folic acid, Vitamin B12, Vitamin D), peanutbutter meltaway (peanut butter (peanuts, hydrogenated rapeseed and cottonseed oil), sugar, palm kernel oil, nonfat dry milk solids, peanut oil, soy lecithin), sorbitol, salt, coconut dough (invert sugar, dessicated coconut, corn syrup, cocoa butter, pure vanilla extract, artificial flavor, salt, citric acid, sodium metabisulfate as a preservative), evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D, freshvert sugar, coconut oil, toasted flake coconut (coconut, sugar, water, propylene glycol, salt, sodium metabisulfite), butter, fructose, cream powder (cream, lecithin, tocopherols), orange puree (crushed oranges, sugar, water, pectin, agar agar, locust bean gum, benzoate of soda as preservative, natural & artificial flavors), black raspberry puree (black raspberries, blackberries, apples, red raspberries, sucrose, corn syrup, water, black raspberry juice, pectin, agar agar, xantham gum, citric acid, red 40, blue 1, potassium sorbate and sodium benzoate as preservative), partially hydrogenated cottonseed, soybean oil, water, albumin, Citric Acid, vanillin - an artificial flavor, Salt, Maple Flavor, Raspberry Flavor, orange oil. CONTAINS CASHEW, EGG, MILK, PECAN, SOY, WHEAT. FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.

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## **(40015) HEART CHERRY CORDIAL 8oz**

<b>Ingredients</b>	<b>Amount</b>
(540) Mk Cherry Cordial 2.5#bx	7 cordials
(545) Dk Cherry Cordial 2.5#bx	7 cordials
(5046) 8oz Kilwins Embossed Hrt Cs24	1 Kilwins heart box
(40015L) Lbl Heart Cherry Cordial 8oz RI100	1 LABEL

### **Instructions**

We recommend filling one box bottom and over-wrapping that only as a display piece so the candy is visible, then overwrapping the entire assortment (box and lid) for the rest of the items in that display.

1. Gather your box bottoms and label them.
2. Arrange cupped chocolates alternating milk and dark when possible.
3. Determine retail price, and using price label gun with the date code set label the boxes in an inconspicuous place.

### **Required Label: 40015L**

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## **(40016) HEART CHERRY CORDIAL 16oz**

<b>Ingredients</b>	<b>Amount</b>
(540) Mk Cherry Cordial 2.5#bx	8oz mk cordial
(545) Dk Cherry Cordial 2.5#bx	8oz dk cordials
(40016L) Lbl Heart Cherry Cordial 16oz 100rl	1 LABEL

### **Instructions**

THIS RECIPE DOES NOT INCLUDE THE COST OF THE BOX. BE SURE TO ALLOW FOR THE BOX COST IN YOUR RETAIL PRICE. We recommend a markup of 1.1 to 1.25 on your seasonal packaging materials.

1. Gather your box bottoms and label them.
2. Arrange cupped chocolates alternating milk and dark when possible.
3. Determine retail price, and using price label gun with the date code set label the boxes in an inconspicuous place. BE SURE TO INCLUDE YOUR BOX COST BEFORE PRICING, AS THIS RECIPE DOES NOT INCLUDE THE COST OF THE BOX USED.

## Required Label: 40016L

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## (40017) HEART CHERRY CORDIAL 21OZ

Ingredients	Amount
(540) Mk Cherry Cordial 2.5#bx	10.5oz mk
(545) Dk Cherry Cordial 2.5#bx	10.5oz dk
(40015L) Lbl Heart Cherry Cordial 8oz RI100	1 LABEL

## Instructions

We recommend filling one box bottom and over-wrapping that only as a display piece so the candy is visible, then overwrapping the entire assortment (box and lid) for the rest of the items in that display.

1. Gather your box bottoms and label them.
2. Arrange cupped chocolates alternating milk and dark when possible. Insert cupped foiled hearts randomly throughout.
3. Determine retail price, and using price label gun with the date code set label the boxes in an inconspicuous place.

## Required Label: 40017L

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## (40046) PKG TOP SELLER SAMPLER IN SQ ACETATE 5 oz

Ingredients	Amount
(225) Dk Pecan Bark 2.5#bx	1 OZ DARK BARK
(431) Dark Chocolate Truffle 2.5#bx	1 Truffle
(500) Milk Pecan Tuttle 5#bx	1 MILK PECAN TUTTLE
(505) Dk Pecan Tuttle 5#bx	1 DARK PECAN TUTTLE
(520) Milk Caramel 6.25#bx	1 MILK CARAMEL
(530) Milk Cashew Tuttle 5#bx	1 MILK CASHEW TUTTLE
(509) Milk Almond Toffee Bar 5# Box	

(9188) 4.25"x 4.25 Clear Kilwin Cs100 4.25x4.25x1 Imprinted  
 (9191) White Square Acetate Liner 4-1/16 X 4-1/16 Fits #9188  
 (40046L) Lbl Top Seller Sampler 5 Oz 100rl  
 (1882) Stretch Bow Black 10" Dia 50bl

1 ALMOND TOFFEE  
 BAR  
 1 SQ ACETATE BOX  
 1 GOLD LINER  
 1 LABEL  
 1 STRETCH BOW

## Instructions

1. Label bottom of square acetate. Place gold liner in bottom of box (without printed "Kilwin's"), gold side up.
2. Be sure candy is fresh and with gloved hands place in candy cups.
3. Weigh out 1 oz (0.06 lb) dark pecan bark, using small pieces from stock. Break up larger pieces and stack bark pieces in the box. Do not lay bark on top of other candy. Bark does not need to be in candy cup.
4. Arrange candy in box so that all candy is visible. Do not lay bark on top of other candy.
5. Check weight of box, add larger tuttles or pecan bark to bring to at least 5 oz.
6. Put lid on box, secure with two small pieces of tape.
7. Wrap stretchy bow around box, using two-corner method (not + method that's in the photo).
8. Apply price label with ordinal date code on side of box to insure freshness and proper rotation of product.

## Required Label: 40046L

INGREDIENTS: semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, butterfat, soy lecithin, vanillin-artificial flavor, natural flavors), milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin-emulsifier, vanillin-artificial flavor), pecans, sugar, corn syrup, cashews (roasted in corn oil, salt), butter, water, almonds, chocolate (sugar, partially hydrogenated vegetable oil [cottonseed, soybean], cocoa powder, chocolate liquor, soy lecithin-emulsifier, salt, vanillin-artificial flavor), milk, coconut oil, cream (cream, soy lecithin, tocopherols), vegetable oil (partially hydrogenated soybean, cottonseed), soy lecithin - an emulsifier, vanillin - artificial flavor, salt.

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## (40047) PKG TOP SELLER SAMPLER IN RECTANGLE ACETATE 6.5 oz

Ingredients	Amount
(430) Bombe' Truffle 2.75#bx	1 BOMBE TRUFFLE
(500) Milk Pecan Tuttle 5#bx	1 MILK PECAN TUTTLE
(505) Dk Pecan Tuttle 5#bx	1 DARK PECAN TUTTLE
(530) Milk Cashew Tuttle 5#bx	1 MILK CASHEW TUTTLE
(532) Dark Cashew Tuttle 5#bx	

(520) Milk Caramel 6.25#bx  
 (509) Milk Almond Toffee Bar 5# Box  
 (540) Mk Cherry Cordial 2.5#bx  
 (545) Dk Cherry Cordial 2.5#bx  
 (9189) 8.25x2.75 Clear Kilwins Cs100 8.25x2.75x1 5/8 Imprinted  
 (9192) Rect White Liner Cs100 2-5/8 X 8  
 (40047L) Lbl Top Seller Sampler 6.5oz 100roll  
 (1880) Stretch Bow/gold 10" Dia 50bl For Use On 4 Piece Box

1 DARK CASHEW  
 TUTTLE  
 1 MILK CARAMEL  
 1 TOFFEE BAR  
 1 MILK CORDIAL  
 1 DARK CORDIAL  
 1 RECT ACEATE  
 BOX  
 1 GOLD LINER  
 1 LABEL  
 1 STRETCH GOLD  
 BOW

## Instructions

1. APPLY THE LABEL TO BOTTOM OF THE BASE.
2. INSERT THE KILWINS GOLD BOARD LINER INTO BASE.
3. PUT THE CHOCOLATES IN BROWN CUPS AND FILL THE ACETATE CONTAINER.
4. PUT THE LID ON THE BASE AND ATTACH THE GOLD STRETCH BOW.
5. ADD A PRICE LABEL WITH A DATE CODE INCLUDED.

### Required Label: 40047L

INGREDIENTS: milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), milk cherry cordial milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - emulsifier, vanillin - artificial flavor), invert sugar, marschino cherries (cherries, corn sweetener, citric acid, sodium benzoate, potassium sorbate, red #40, natural & artificial flavors, trace of sulfur dioxide), chocolate (sugar, partially hydrogenated vegetable oil [cottonseed, soybean], cocoa butter, chocolate liquor, soy lecithin, salt, vanillin), pecan pieces, roasted & salted cashews (cashews, partially hydrogenated vegetable oil [cottonseed, soybean], salt), corn syrup solids, sugar, roasted almond pieces (almond, partially hydrogenated peanut, cottonseed or soybean oil, salt), coconut oil, milk undercoat chocolate (sugar, partially hydrogenated palm oil, cocoa, whole milk, non-fat milk, soy lecithin), dark undercoat chocolate (sugar, partially hydrogenated palm oil, cocoa processed with alkali, non-fat milk, soy lecithin), evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), cream powder (cream, lecithin, tocopherols), butter (cream, salt), almonds, freshvert sugar, partially hydrogenated vegetable oil (cottonseed, soybean). CONTAINS ALMOND, CASHEW, MILK, PEANUT, SOY. FACILITY PROCESSES OTHER TREE NUTS.

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# (40048) PECAN SNAPPER 4.5 oz

Ingredients	Amount
(9104) Pecan Halves	2 OZ
(44800) Made In Store Caramel	2 OZ
(9112) Milk Chocolate	1 OZ

## Instructions

### PECAN SNAPPER

These products are most easily made on a sheet pan. Using the correct amount of caramel, it will pick up the correct amount of nuts. Chocolate can be added to the caramel directly on the sheet pan or it can be done individually. By using 4" cookie cutter rings, each finished product will be a consistent size and weight. You can purchase the 4" cookie cutters locally or from ([www.sugarcraft.com](http://www.sugarcraft.com) ROUND 4" metal #3360/1507 70¢/ea.)

1. Put a pan liner on a full sheet pan and arrange 15 cookie cutter rings on the pan. Lightly spray the inside of each ring with pan spray so the caramel won't stick.
2. Put the pan on a scale and tare it to zero. Fill each ring with 2 ounces of pecan halves. To make it easier to keep track of the amount you put in each ring, after filling each ring you can push the tare button on the scale to bring it back to zero. Then you can fill the next ring with the proper amount and tare it back to zero. Continue this process through the whole batch until completed.
3. Begin by spraying the interior of a drop funnel, wooden stopper and large ladle with pan spray. Fill funnel with hot caramel using ladle. Proceed by "dropping" 2 ounces of the liquid caramel on the nuts by going in a circular motion from the outside edge and move inward so the nuts are covered and they will stick to the caramel. After filling each ring you can push the tare button on the scale to bring it back to zero. Then you can fill the next ring with the proper amount and tare it back to zero. Repeat this effort until all nuts have received caramel. Set aside to cool completely, overnight for best results.
4. Remove the rings from each unit. Place a loose parchment triangle inside the drop funnel to cover the majority of the metal surface, this will result in easy clean up and less chocolate waste. Fill funnel with chocolate then drop 1 ounce of tempered chocolate in the center of each unit and lightly tap tray to spread out the chocolate. Be sure to leave some caramel showing on the edge. After topping each unit you can push the tare button on the scale to bring it back to zero. Repeating this method until all units are topped, set in a cool place to harden the chocolate.

**INGREDIENTS:** Pecans, milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), corn syrup, water, sugar, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), cream powder (cream, lecithin, tocopherols), butter (cream, salt), salt, vanillin. **CONTAINS MILK, PECAN, SOY. FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.**

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# (40049) BEAR CLAW 4.5 oz

Ingredients	Amount
(750) Roasted Jumbo Cashews	2 OZ
(44800) Made In Store Caramel	2 OZ
(9112) Milk Chocolate	1 OZ

## Instructions

### BEAR CLAW

These products are most easily made on a sheet pan. Using the correct amount of caramel, it will pick up the correct amount of nuts. Chocolate can be added to the caramel directly on the sheet pan or it can be done individually. By using 4" cookie cutter rings, each finished product will be a consistent size and weight. You can purchase the 4" cookie cutters locally or from ([www.sugarcraft.com](http://www.sugarcraft.com) ROUND 4" metal #3360/1507 70¢/ea.)

1. Put a pan liner on a full sheet pan and arrange 15 cookie cutter rings on the pan. Lightly spray the inside of each ring with pan spray so the caramel won't stick.
2. Put the pan on a scale and tare it to zero. Fill each ring with 2 ounces of roasted whole cashews. To make it easier to keep track of the amount you put in each ring, after filling each ring you can push the tare button on the scale to bring it back to zero. Then you can fill the next ring with the proper amount and tare it back to zero. Continue this process through the whole batch until completed.
3. Begin by spraying the interior of a drop funnel, wooden stopper and large ladle with pan spray. Fill funnel with hot caramel using ladle. Proceed by "dropping" 2 ounces of the liquid caramel on the nuts by going in a circular motion from the outside edge and move inward so the nuts are covered and they will stick to the caramel. After filling each ring you can push the tare button on the scale to bring it back to zero. Then you can fill the next ring with the proper amount and tare it back to zero. Repeat this effort until all nuts have received caramel. Set aside to cool completely, overnight for best results.
4. Remove the rings from each unit. Place a loose parchment triangle inside the drop funnel to cover the majority of the metal surface, this will result in easy clean up and less chocolate waste. Fill funnel with chocolate then drop 1 ounce of tempered chocolate in the center of each unit and lightly tap tray to spread out the chocolate. Be sure to leave some caramel showing on the edge. After topping each unit you can push the tare button on the scale to bring it back to zero. Repeating this method until all units are topped, set in a cool place to harden the chocolate.

**INGREDIENTS:** roasted cashews (cashews, partially hydrogenated vegetable oil (cottonseed, soybean), salt), milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), corn syrup, water, sugar, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), cream powder (cream, lecithin, tocopherols), butter (cream, salt), salt. **CONTAINS CASHEW, MILK, SOY. FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.**

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## **(40050) SNAPADAMIAS 4.5oz**

<b>Ingredients</b>	<b>Amount</b>
(798) Macadamias	2 OZ
(44800) Made In Store Caramel	2 OZ
(9112) Milk Chocolate	1 OZ

### **Instructions**

#### SNAPADAMIAS

These products are most easily made on a sheet pan. Using the correct amount of caramel, it will pick up the correct amount of nuts. Chocolate can be added to the caramel directly on the sheet pan or it can be done individually. By using 4" cookie cutter rings, each finished product will be a consistent size and weight. You can purchase the 4" cookie cutters locally or from ([www.sugarcraft.com](http://www.sugarcraft.com) ROUND 4" metal #3360/1507 70¢/ea.)

1. Put a pan liner on a full sheet pan and arrange 15 cookie cutter rings on the pan. Lightly spray the inside of each ring with pan spray so the caramel won't stick.
2. Put the pan on a scale and tare it to zero. Fill each ring with 2 ounces of roasted macadamias. To make it easier to keep track of the amount you put in each ring, after filling each ring you can push the tare button on the scale to bring it back to zero. Then you can fill the next ring with the proper amount and tare it back to zero. Continue this process through the whole batch until completed.
3. After cooking a batch of caramel, use a dropping funnel and put 2 ounces of the liquid caramel on the nuts by going in a circular motion from the outside edge and move inward so the nuts are covered and they will stick to the caramel. After filling each ring you can push the tare button on the scale to bring it back to zero. Then you can fill the next ring with the proper amount and tare it back to zero. Set aside to cool before adding the chocolate.
4. Remove the rings from each unit. Place sheet pan with nuts and caramel on scale and tare it to zero. Using the funnel put 1 ounce of tempered chocolate in the center of each unit and lightly tap on the tray to spread out the chocolate. Be sure to leave some caramel showing on the edge. After filling each ring you can push the tare button on the scale to bring it back to zero. Then you can fill the next ring with the proper amount and tare it back to zero. After putting chocolate on all the units, set in a cool place to harden the chocolate.

**INGREDIENTS:** Macadamia Nuts, milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin-emulsifier, vanillin-artificial flavor), corn syrup, water, sugar, milk, cream (cream, soy lecithin, tocopherols), butter, vegetable oil (partially hydrogenated soybean, cottonseed), salt, vanillin - artificial flavor.

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# (40062) PECAN CARAMEL DIVINITY ROLL 4.75oz

Ingredients	Amount
(9946) Pecan Divinity 6 Lb Box	1 3/4 OZ
(44800) Made In Store Caramel	1 1/4 OZ
(9105) Raw Med Pecan Pieces	2 OZ

## Instructions

The divinity comes in a block measuring approximately 12" X 8.5" X 2". Divinity dries out when in contact with the air. Cut only what you will freeze and dip right away and wrap the remainder in its storage bag.

Items needed: Ruler, fudge knife, dipping fork, Divinity, food handling gloves, pecan pieces in large stainless bowl, Kilwin's homemade caramel and a cold water source:

1. Put on food handler gloves.
2. Using a ruler and a fudge knife, measure and lightly score the edge of the long side of the divinity block into 1-inch increments. Do the same to the other long side.
3. Run both sides of the fudge knife under COLD water for a few seconds between each cut and DO NOT DRY IT OFF. This will keep the divinity from sticking to the knife.
4. Line up the fudge knife with the score marks on each edge of the divinity block and firmly push straight down through the divinity like you do when slicing fudge - no "sawing" back and forth.
5. You now should have an 8.5" X 1" X 2" thick piece of divinity.
6. Re-rinse your knife and split the same piece in half lengthwise - from end to end so that you have 2 "ropes" measuring 8.5" X 1" X 1".
7. Cut each piece into equal halves. This should leave you with 4 divinity bars measuring roughly 4.25" X 1" X 1".
8. Continue steps 3 through 7 until you have enough to fulfill your production order.
9. Seal and store any remaining Divinity.
10. Place plain Divinity bars on a parchment lined sheet pan and place in your freezer.
11. Make Kilwin's homemade caramel.
12. When caramel is ready, remove Divinity from freezer. \*\*Remove only enough divinity that you will dip in a 10 minute period.
13. Using the dipping fork, submerge and quickly remove the frozen Divinity bar from the hot caramel.
14. Gently shake the caramel coated divinity bar at a 30-degree angle to remove excess caramel.
15. Slide caramel coated divinity bar off of the dipping fork into a bowl of pecan pieces.
16. Gently pack the pecan pieces around the bar to completely cover.
17. Remove finished pecan roll from bowl and set on parchment-lined sheet pan to cool.
18. Repeat steps 13 through 17 until production order is completed.
19. Once the pecan rolls are room temperature, put in display case, proper packaging or seal in CPC bags for extended storage time.

INGREDIENTS: pecan pieces, granulated sugar, water, corn syrup solids, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), freshvert sugar, cream powder (cream, lecithin, tocopherols), butter (cream, salt), partially hydrogenated vegetable oil (cottonseed, soybean), albumin, salt, vanillin - an artificial flavor. CONTAINS EGG, MILK, PECAN, SOY. FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.

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## **(40063) PKG PECAN CARAMEL DIVINITY ROLL 4.75oz CPC BAG**

<b>Ingredients</b>	<b>Amount</b>
(40062) Pecan Caramel Divinity Roll 4.75oz	1.0000 EA
(9215) 3 X 10 Cpc Cello Bag Cs1000	1 BAG
(40063L) Lbl Pecan Caramel Divinity Roll 4.75oz 100rl	1 LABEL
(1965) Lbl Silver & Gold Diamond 500r	1 LABEL
(1535) Ribbon Wht/blck Print 100y 7/8"	8 INCHES

### **Instructions**

Pkg Pecan Caramel Divinity Roll in 3X10 CPC

Items needed: Knife, Divinity filled Pecan Rolls, 3X10 CPC bags, proper ingredient labels, diamond Kilwin's labels, food handling gloves, ribbon, scissors, pre-heated bag sealer

1. Label proper number of 3X10 CPC bags from your production order - the diamond Kilwin's label centered on the front with the top diamond point pointed at the open end of the bag. The ingredient label is centered lengthwise on the back.
2. Put on food handler gloves.
3. Take a finished Divinity filled Pecan Roll. Using a sharp knife, cut ½" inch off of each rounded end to expose the white divinity inside. Reshape roll to cylinder shape, if necessary.
4. Take the individual Divinity filled Pecan Roll and gently slide it into its own, labeled 3X10 CPC bag.
5. Use bag sealer to seal the bag just above where the pecan roll ends, about 3" from the end.
6. Cut 8" of ribbon off of the roll and tie it in a bow tightly over the seam where you just sealed the bag, fanning the remaining portion of the bag out so it is attractive.
7. Continue steps 3 through 6 until all packages are sealed and bowed.

### **Required Label: 40063L**

INGREDIENTS: pecan pieces, granulated sugar, water, corn syrup solids, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), freshvert sugar, cream powder (cream, lecithin, tocopherols), butter (cream, salt), partially hydrogenated vegetable oil (cottonseed, soybean), albumin, salt, vanillin - an artificial flavor. CONTAINS EGG, MILK, PECAN, SOY. FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.

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## **(40066) DK STRIPED PECAN CARAMEL DIVINITY BITES 1.5oz**

**Ingredients**

**Amount**

(40065) Pecan Caramel Divinity Bites 1.75oz 1.0000 EA  
(9114) Dark Chocolate 1/4 OZ

## Instructions

Items needed: Pecan Caramel Divinity Bites, melted and tempered burgundy chocolate (9114), parchment pastry bag, parchment lined sheet pan, food handler gloves

1. Gather / prepare all above items
2. Put on food handler gloves
3. Fill pastry bag with burgundy chocolate
4. line up divinity pecan bites in a row on the parchment lined sheet pan
5. use the chocolate in the pastry bag to stripe the pecan bites with 1/4oz of burgundy chocolate
6. set finished bites in a cool place to harden

INGREDIENTS: pecan pieces, granulated sugar, semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), corn syrup solids, water, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), freshvert sugar, cream powder (cream, lecithin, tocopherols), butter (cream, salt), partially hydrogenated vegetable oil (cottonseed, soybean), albumin, salt, vanillin. CONTAINS EGG, MILK, PECAN, SOY. FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.

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## (40072) MK STRIPED PECAN CARAMEL DIVINITY BITE 2 OZ

Ingredients	Amount
(40065) Pecan Caramel Divinity Bites 1.75oz	1 divinity bite
(9112) Milk Chocolate	.25 OZ

## Instructions

Instructions:

Items needed: Pecan Caramel Divinity Bites, melted and tempered Crema milk chocolate (9112), parchment pastry bag, parchment lined sheet pan, food handler gloves

1. Gather/prepare all above items
2. Put on food handler gloves
3. Fill pastry bag with tempered Crema
4. Line up divinity bites in a row on the parchment lined sheet pan
5. Use the pastry bag to stripe each divinity bite with 1/4 oz of Crema milk chocolate
6. Set finished bites in a cool place to harden

INGREDIENTS: pecan pieces, sugar, milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), corn syrup solids, water, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), freshvert sugar, cream powder (cream,

lecithin, tocopherols), butter (cream, salt), partially hydrogenated vegetable oil (cottonseed, soybean), albumin, salt, vanillin. CONTAINS MILK, PECAN, SOY. FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.

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## **(40075) PEANUT CHIP DK PB NUTTER BUTTER 1.5 OZ**

<b>Ingredients</b>	<b>Amount</b>
(44941) Nabisco® Nutter Butter® Cookie	1 cookie
(9114) Dark Chocolate	.25 OZ
(859) Peanut Chocolate	5 chips

### **Instructions**

1. With four-pronged fork dip cookie in chocolate, shake and lightly scrape off the excess chocolate.
2. Place 5 peanut chocolate chips on top of cookie before the chocolate starts to harden.

INGREDIENTS: Nutter Butter® (enriched flour [wheat flour, niacin, reduced iron, thiamine mononitrate (vitamin B1), riboflavin (vitamin B2), folic acid], sugar, peanut butter [roasted peanuts, corn syrup solids, hydrogenated rapeseed, cottonseed and soybean oils, salt], soybean and/or palm oil, rolled oats, high fructose corn syrup, partially hydrogenated cottonseed oil, salt, leavening [baking soda, calcium phosphate], cornstarch, soy lecithin - emulsifier, vanillin - artificial flavor), semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin, vanillin, natural flavors), peanut chocolate (sugar, partially hydrogenated palm kernel oil, peanuts, peanut flour, lactose, sweet dairy whey, milk fat, nonfat milk, sodium caseinate, buttermilk, hydrogenated palm oil, soy lecithin), artificial vanilla flavors. CONTAINS MILK, PEANUT, SOY, WHEAT. FACILITY PROCESSES TREE NUTS.

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## **(40076) PKG NON PAREIL HEARTS 6OZ**

<b>Ingredients</b>	<b>Amount</b>
(9233) Bagged Candy Bag W/oval Cs250 Kilwins W/oval 2x1 3/4x7 3/8	1 bag
(5020) Cherry Non-pareil Hearts Cs10#	6 oz
(40076L) Lbl Non Pareil Hearts 6oz 100rl	1 LABEL

### **Instructions**

Acetate Packaged Items

1. Place label on bottom of container.
2. Place liner in bottom of container.
3. Place items in container.

4. Place lid on container.
5. Tape lid on end for seams with small amount of 1/2" wide clear tape.
6. If required, attach ribbon and bow.

\*Note: Whenever putting product in packaging always be sure there is at least the amount of weight shown on the label in the container.

## Required Label: 40076L

INGREDIENTS: sugar, corn syrup, corn starch, pectin, citric acid, sodium citrate, artificial colors [red 40, red 3, yellow 5] color added [titanium dioxide], natural and artificial flavor, carnauba wax, confectioner's glaze. MANUFACTURED ON SHARED EQUIPMENT WITH MILK, WHEAT, PEANUTS, TREE NUTS.

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## (40101) WHITE CHOCOLATE STRAWBERRY

Ingredients	Amount
(44932) Fresh Strawberries 1lb.	.7000 LB
(9118) White Chocolate	.3000 LB

### Instructions

1. Sort berries for quality and sellable size.
2. Rinse and set berries aside to dry and bring them to room temperature.
3. Place on bakers tray covered with parchment paper.
4. At the Hilliard machine hold berry by the stem or greens. Dip into white chocolate coating 80% of the berry. Avoid coating the greens and set aside to harden.
5. Stripe with desired chocolate using typical in store method. For highest visual quality use a pastry bag. Stripes should be thin and consistent in direction.
6. Set aside to harden.

INGREDIENTS: Strawberries, white chocolate coating (sugar, palm kernel oil, sweet dairy whey, lactose, butterfat, nonfat milk, buttermilk, sodium caseinate, soy lecithin, partially hydrogenated palm oil, artificial flavors).

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## (40102) MILK CHOCOLATE STRAWBERRY

Ingredients	Amount
(44932) Fresh Strawberries 1lb.	.7000 LB
(9112) Milk Chocolate	.3000 LB

## Instructions

1. Sort berries for quality and sellable size.
2. Rinse and set berries aside to dry and bring them to room temperature.
3. Place on bakers tray covered with parchment paper.
4. At the Hilliard machine hold berry by the stem or greens. Dip into white chocolate coating 80% of the berry. Avoid coating the greens and set aside to harden.
5. Stripe with desired chocolate using typical in store method. For highest visual quality use a pastry bag. Stripes should be thin and consistent in direction.
6. Set aside to harden.

INGREDIENTS: Strawberries, milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin-emulsifier, vanillin-artificial flavor).

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## **(40103) DARK CHOCOLATE STRAWBERRY**

<b>Ingredients</b>	<b>Amount</b>
(44932) Fresh Strawberries 1lb.	.7000 LB
(9114) Dark Chocolate	.3000 LB

## Instructions

1. Sort berries for quality and sellable size.
2. Rinse and set berries aside to dry and bring them to room temperature.
3. Place on bakers tray covered with parchment paper.
4. At the Hilliard machine hold berry by the stem or greens. Dip into white chocolate coating 80% of the berry. Avoid coating the greens and set aside to harden.
5. Stripe with desired chocolate using typical in store method. For highest visual quality use a pastry bag. Stripes should be thin and consistent in direction.
6. Set aside to harden.

INGREDIENTS: Strawberries, semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, butterfat, soy lecithin, vanillin-artificial flavor, natural flavors).

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## **(40300) MILK CHOC BUNNY TAILS 1.25OZ 2.5# BATCH**

<b>Ingredients</b>	<b>Amount</b>
(9020) Creamy Peanut Butter 5# 6 Per Case	1.21LB
(9118) White Chocolate	.31LB
(44909) Rice Krispies® 12oz Box Grocery Store	.15LB
(44910) Powdered Sugar Bg 2lb Grocery Store	1 LB

(9112) Milk Chocolate	1/2 oz per piece
(9144) Non Pareil Sprinkles	1/8 lb per batch

## Instructions

1. Mix the peanut butter and melted tempered white chocolate together in a large stainless steel mixing bowl with a rubber spatula.
2. Add the crisped rice to the peanut butter and white chocolate and mix well to coat all the crisped rice.
3. Add the powdered sugar and mix with gloved hands making sure everything is incorporated well.
4. Using the #40 (3/4-ounce) disher, portion out the mixture and place on a parchment-lined sheet pan and let set in a cool area for 1 hour before dipping. This batch will yield 44 pieces. Note that the centers can be made a day ahead and left in a cool area to be dipped in chocolate later.

NOTE: Avoid handling the centers, as the heat from your hands will cause the oil in the peanut butter to soften and the center to flatten and possibly become runny before setting up.

5. Dip the center in chocolate and shake off the excess making sure the entire ball is completely coated

6. Place on a lined sheet pan and sprinkle with a pinch of seasonally appropriate non-pareils.

INGREDIENTS: milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), peanut butter (peanuts, dextrose, hydrogenated vegetable oil [cottonseed and rapeseed], salt, sugar), sugar, Rice Krispies (rice, sugar, salt, malt flavoring, iron, ascorbic acid (Vitamin C), tocopherol acetate (Vitamin E), Niacinamide, Vitamin A Palmitate, pyridoxine hydrochloride (Vitamin B6), riboflavin (Vitamin B12), Thiamin (Vitamin B1), folic acid, Vitamin B12, Vitamin D), white chocolate (sugar, cocoa butter, milk, vanillin - an artificial flavor), non-pareils (sugar, corn starch, FD&C artificial colors [red 40, red 3, yellow 5, blue 1, yellow 6], caranuba wax). CONTAINS MILK, PEANUT, SOY, WHEAT. FACILITY PROCESSES TREE NUTS.

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## **(40301) DARK CHOC BUNNY TAILS 1.25OZ 2.5# BATCH**

Ingredients	Amount
(9020) Creamy Peanut Butter 5# 6 Per Case	1.21LB
(9118) White Chocolate	.31LB
(44909) Rice Krispies® 12oz Box Grocery Store	.15LB
(44910) Powdered Sugar Bg 2lb Grocery Store	1 LB
(9114) Dark Chocolate	1/2 oz per piece
(9144) Non Pareil Sprinkles	1/8 lb per batch



# Instructions

1. Mix the peanut butter and melted tempered white chocolate together in a large stainless steel mixing bowl with a rubber spatula.
2. Add the crisped rice to the peanut butter and white chocolate and mix well to coat all the crisped rice.
3. Add the powdered sugar and mix with gloved hands making sure everything is incorporated well.
4. Using the #40 (3/4-ounce) disher, portion out the mixture and place on a parchment-lined sheet pan and let set in a cool area for 1 hour before dipping. This batch will yield 44 pieces. Note that the centers can be made a day ahead and left in a cool area to be dipped in chocolate later.

NOTE: Avoid handling the centers, as the heat from your hands will cause the oil in the peanut butter to soften and the center to flatten and possibly become runny before setting up.

5. Dip the center in chocolate and shake off the excess making sure the entire ball is completely coated

6. Place on a lined sheet pan and sprinkle with a pinch of seasonally appropriate non-pareils.

INGREDIENTS: semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), peanut butter (peanuts, dextrose, hydrogenated vegetable oil [cottonseed and rapeseed], salt, sugar), sugar, Rice Krispies (rice, sugar, salt, malt flavoring, iron, ascorbic acid (Vitamin C), tocopherol acetate (Vitamin E), Niacinamide, Vitamin A Palmitate, pyridoxine hydrochloride (Vitamin B6), riboflavin (Vitamin B12), Thamin (Vitamin B1), folic acid, Vitamin B12, Vitamin D), white chocolate (sugar, cocoa butter, milk, vanillin - an artificial flavor), non-pareils (sugar, corn starch, FD&C artificial colors [red 40, red 3, yellow 5, blue 1, yellow 6], caranauba wax). CONTAINS MILK, PEANUT, SOY, WHEAT. FACILITY PROCESSES TREE NUTS.

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## **(40302) WHT CHOC BUNNY TAILS 1.25OZ 2.5# BATCH**

<b>Ingredients</b>	<b>Amount</b>
(9020) Creamy Peanut Butter 5# 6 Per Case	1.21LB
(9118) White Chocolate	.31LB
(44909) Rice Krispies® 12oz Box Grocery Store	.15LB
(44910) Powdered Sugar Bg 2lb Grocery Store	1 LB
(9118) White Chocolate	1/2 oz per piece
(9144) Non Pareil Sprinkles	1/8 lb per batch

# Instructions

1. Mix the peanut butter and melted tempered white chocolate together in a large stainless steel mixing bowl with a rubber spatula.
2. Add the crisped rice to the peanut butter and white chocolate and mix well to coat all the crisped

rice.

3. Add the powdered sugar and mix with gloved hands making sure everything is incorporated well.
4. Using the #40 (3/4-ounce) disher, portion out the mixture and place on a parchment-lined sheet pan and let set in a cool area for 1 hour before dipping. This batch will yield 44 pieces. Note that the centers can be made a day ahead and left in a cool area to be dipped in chocolate later.

NOTE: Avoid handling the centers, as the heat from your hands will cause the oil in the peanut butter to soften and the center to flatten and possibly become runny before setting up.

5. Dip the center in chocolate and shake off the excess making sure the entire ball is completely coated

6. Place on a lined sheet pan and sprinkle with a pinch of seasonally appropriate non-pareils.

INGREDIENTS: white chocolate (sugar, cocoa butter, milk, vanillin - an artificial flavor), peanut butter (peanuts, dextrose, hydrogenated vegetable oil [cottonseed and rapeseed], salt, sugar), sugar, Rice Krispies (rice, sugar, salt, malt flavoring, iron, ascorbic acid (Vitamin C), tocopherol acetate (Vitamin E), Niacinamide, Vitamin A Palmitate, pyridoxine hydrochloride (Vitamin B6), riboflavin (Vitamin B12), Thamin (Vitamin B1), folic acid, Vitamin B12, Vitamin D), non-pareils (sugar, corn starch, FD&C artificial colors [red 40, red 3, yellow 5, blue 1, yellow 6], caranauba wax). CONTAINS MILK, PEANUT, SOY, WHEAT. FACILITY PROCESSES TREE NUTS

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## **(40306) PKG ASST BUNNY TAILS 4oz**

<b>Ingredients</b>	<b>Amount</b>
(40300) Milk Choc Bunny Tails 1.25oz 2.5# Batch	1 milk tail
(9215) 3 X 10 Cpc Cello Bag Cs1000	1 bag
(40301) Dark Choc Bunny Tails 1.25oz 2.5# Batch	1 dark tail
(40302) Wht Choc Bunny Tails 1.25oz 2.5# Batch	1 white tail
(40306L) Lbl Asst Bunny Tails .25lb 100rl	1 label

## **Instructions**

Prior to production be sure your bag sealer is turned on and heating up.

1. Label the backs of all bags you plan to fill
2. With gloved hands gently place three pieces into each CPC bag. Make sure that the bottoms of the candies are to the back of the bag.
3. Seal the top of the bag, and cut off any excess remaining at the top.
4. Apply price label with date code to product.

When packaging product always be sure that there is at least the weight shown on the label in the bag.

## **Required Label: 40306L**

INGREDIENTS: peanut butter (peanuts, dextrose, hydrogenated vegetable oil [cottonseed and rapeseed], salt, sugar), white chocolate (sugar, cocoa butter, milk, vanillin - an artificial flavor),

sugar, milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin, vanillin - an artificial flavor, natural flavors), Rice Krispies (rice, sugar, salt, malt flavoring, iron, ascorbic acid (Vitamin C), tocopherol acetate (Vitamin E), Niacinamide, Vitamin A Palmitate, pyridoxine hydrochloride (Vitamin B6), riboflavin (Vitamin B12), Thamin (Vitamin B1), folic acid, Vitamin B12, Vitamin D), non-pareils (sugar, corn starch, FD&C artificial colors [red 40, red 3, yellow 5, blue 1, yellow 6], caranauba wax). CONTAINS MILK, PEANUT, SOY, WHEAT. FACILITY PROCESSES TREE NUTS.

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## **(40310) DK STR WHT PB DROP TOPP 1.25OZ2.5# BATCH**

<b>Ingredients</b>	<b>Amount</b>
(9020) Creamy Peanut Butter 5# 6 Per Case	1.21LB
(9118) White Chocolate	.31LB
(44909) Rice Krispies® 12oz Box Grocery Store	.15LB
(44910) Powdered Sugar Bg 2lb Grocery Store	1 LB
(9118) White Chocolate	1/2 oz per piece
(9114) Dark Chocolate	1/8oz or less per pc
(44820) Med Topper Theme Asst Bx 258	1 per piece

### **Instructions**

1. Mix the peanut butter and melted tempered white chocolate together in a large stainless steel mixing bowl with a rubber spatula.
2. Add the crisped rice to the peanut butter and white chocolate and mix well to coat all the crisped rice.
3. Add the powdered sugar and mix with gloved hands making sure everything is incorporated well.
4. Using the #40 (3/4-ounce) disher, portion out the mixture and place on a parchment-lined sheet pan and let set in a cool area for 1 hour before dipping. This batch will yield 44 pieces. Note that the centers can be made a day ahead and left in a cool area to be dipped in chocolate later.

NOTE: Avoid handling the centers, as the heat from your hands will cause the oil in the peanut butter to soften and the center to flatten and possibly become runny before setting up.

5. Dip the center in chocolate and shake off the excess making sure the entire ball is completely coated

6. When chocolate is hardened using the pastry bag technique stripe decoratively with any variety of themed decoration - eyes & a mouth, spider web, seasonal shapes, hearts, stars

7. Embellish with the seasonally -appropriate topper of your choice

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## **(40311) WH STR MK PB DROP TOPP 1.25OZ 2.5# BATCH**

<b>Ingredients</b>	<b>Amount</b>
(9020) Creamy Peanut Butter 5# 6 Per Case	1.21LB
(9118) White Chocolate	.31LB
(44909) Rice Krispies® 12oz Box Grocery Store	.15LB
(44910) Powdered Sugar Bg 2lb Grocery Store	1 LB
(9112) Milk Chocolate	1/2 oz per piece
(9118) White Chocolate	1/8oz or less per pc
(44820) Med Topper Theme Asst Bx 258	1 per piece

### **Instructions**

1. Mix the peanut butter and melted tempered white chocolate together in a large stainless steel mixing bowl with a rubber spatula.
2. Add the crisped rice to the peanut butter and white chocolate and mix well to coat all the crisped rice.
3. Add the powdered sugar and mix with gloved hands making sure everything is incorporated well.
4. Using the #40 (3/4-ounce) disher, portion out the mixture and place on a parchment-lined sheet pan and let set in a cool area for 1 hour before dipping. This batch will yield 44 pieces. Note that the centers can be made a day ahead and left in a cool area to be dipped in chocolate later.

NOTE: Avoid handling the centers, as the heat from your hands will cause the oil in the peanut butter to soften and the center to flatten and possibly become runny before setting up.

5. Dip the center in chocolate and shake off the excess making sure the entire ball is completely coated

6. When chocolate is hardened using the pastry bag technique stripe decoratively with any variety of themed decoration - eyes & a mouth, spider web, seasonal shapes

6. Embellish with the seasonally -appropriate topper of your choice

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## **(40312) WH STR DK PB DROP TOPP 1.25OZ 2.5# BATCH**

<b>Ingredients</b>	<b>Amount</b>
(9020) Creamy Peanut Butter 5# 6 Per Case	1.21LB
(9118) White Chocolate	.31LB
(44909) Rice Krispies® 12oz Box Grocery Store	.15LB
(44910) Powdered Sugar Bg 2lb Grocery Store	1 LB

(9114) Dark Chocolate	1/2 oz per piece
(9118) White Chocolate	1/8oz or less per pc
(44820) Med Topper Theme Asst Bx 258	1 per piece

## Instructions

1. Mix the peanut butter and melted tempered white chocolate together in a large stainless steel mixing bowl with a rubber spatula.
2. Add the crisped rice to the peanut butter and white chocolate and mix well to coat all the crisped rice.
3. Add the powdered sugar and mix with gloved hands making sure everything is incorporated well.
4. Using the #40 (3/4-ounce) disher, portion out the mixture and place on a parchment-lined sheet pan and let set in a cool area for 1 hour before dipping. This batch will yield 44 pieces. Note that the centers can be made a day ahead and left in a cool area to be dipped in chocolate later.

NOTE: Avoid handling the centers, as the heat from your hands will cause the oil in the peanut butter to soften and the center to flatten and possibly become runny before setting up.

5. Dip the center in chocolate and shake off the excess making sure the entire ball is completely coated
6. When chocolate is hardened using the pastry bag technique stripe decoratively with any variety of themed decoration - eyes & a mouth, spider web, seasonal shapes
6. Embellish with the seasonally -appropriate topper of your choice

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## **(41001) DK STRIPE CARAMEL KRISPIE 3.25OZ**

<b>Ingredients</b>	<b>Amount</b>
(4038) Caramel Krispie	1 CARAMEL KRISPIE
(9114) Dark Chocolate	.5 OZ STRIPES
(9236) Krispie Bag Kilwins 100cs 2 5/8 X 1 7/8 X 6 5/8	1 KRISPIE BAG
(9242) Clear Twist Ties 2000bx 1bx = 1rl	1 TWIST TIE
(41001L) Lbl Dk Striped Caramel Krispie 3.25 Oz	1 LABEL

## Instructions

1. Prepare caramel coated krispie as directed, stripe with chocolate and let chocolate harden.
2. Apply labels to all the bags that you intend to fill with product.
3. Spray a puddle of vegetable oil onto fudge board and smooth out with plastic-gloved hand.
4. Gently wipe both sides of the krispie with the gloved hand.
5. Carefully insert krispie(s) into bag(s).

6. Heat seal top of bag and apply twist tie. Apply price tag with date code to each bag.

CAREFULLY INSERT INTO THE BAG.

**INGREDIENTS:** Rice Krispie Treats (toasted rice cereal [rice, sugar, salt, high fructose corn syrup, malt flavoring, niacinimide, reduced iron, riboflavin, folic acid], marshmallow [corn syrup, sugar, gelatin, artificial flavor], fructose, margarine [partially hydrogenated soybean oil, water, natural and artificial butter flavor, diacetyl tartaric acid esters or mono and diglycerides, acetylated monoglycerides, vitamin A palmitate, BHT to preserve quality, vitamin D], corn syrup solids, dextrose, glycerin, salt, niacinimide, pyridoxine hydrochloride (vitamin B6), thiamin hydrochloride (vitamin B1). caramel ( corn syrup, water, sugar, milk, cream (cream, soy lecithin, tocopherols), butter, vegetable oil (partially hydrogenated soybean, cottonseed), salt, vanillin - artificial flavor.) Contains less than 2% of the following: silicon dioxide, dipotassium phosphate, butter, salt, vanillin. CONTAINS MILK, SOY, WHEAT. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## **(41003) DARK BEAR CLAW 5OZ**

<b>Ingredients</b>	<b>Amount</b>
(750) Roasted Jumbo Cashews	2 oz cashews
(44800) Made In Store Caramel	2 oz caramel
(9114) Dark Chocolate	1 oz dark chocolate

## **Instructions**

### **BEAR CLAW**

These products are most easily made on a sheet pan. Using the correct amount of caramel, it will "pick up" the correct amount of nuts. Chocolate can be added to the caramel directly on the sheet pan or it can be done individually. By using 4" cookie cutter rings, each finished product will be a consistent size and weight. You can purchase the 4" cookie cutters locally or from ([www.sugarcraft.com](http://www.sugarcraft.com) ROUND 4" metal #3360/1507 70¢/ea.)

1. Put a pan liner on a full sheet pan and arrange 15 cookie cutter rings on the pan. Lightly spray the inside of each ring with pan spray so the caramel won't stick.
2. Put the pan on a scale and tare it to zero. Fill each ring with 2 ounces of roasted whole cashews. To make it easier to keep track of the amount you put in each ring, after filling each ring you can push the tare button on the scale to bring it back to zero. Then you can fill the next ring with the proper amount and tare it back to zero. Continue this process through the whole batch until completed.
3. Begin by spraying the interior of a drop funnel, wooden stopper and large ladle with pan spray. Fill funnel with hot caramel using ladle. Proceed by "dropping" 2 ounces of the liquid caramel on the nuts by going in a circular motion from the outside edge and move inward so the nuts are covered and they will stick to the caramel. After filling each ring you can push the tare button on the scale to bring it back to zero. Then you can fill the next ring with the proper amount and tare it back to zero. Repeat this effort until all nuts have received caramel. Set aside to cool completely, overnight for

best results.

4. Remove the rings from each unit. Place a loose parchment triangle inside the drop funnel to cover the majority of the metal surface, this will result in easy clean up and less chocolate waste. Fill funnel with chocolate then drop 1 ounce of tempered chocolate in the center of each unit and lightly tap tray to spread out the chocolate. Be sure to leave some caramel showing on the edge. After topping each unit you can push the tare button on the scale to bring it back to zero. Repeating this method until all units are topped, set in a cool place to harden the chocolate.

**INGREDIENTS:** roasted cashews (cashews, partially hydrogenated vegetable oil (cottonseed, soybean), salt), semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), corn syrup solids, water, granulated sugar, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), cream powder (cream, lecithin, tocopherols), butter (cream, salt), partially hydrogenated vegetable oil (cottonseed, soybean), salt, vanillin. **CONTAINS CASHEW, MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.**

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## **(41004) DARK PECAN SNAPPER 5OZ**

<b>Ingredients</b>	<b>Amount</b>
(9104) Pecan Halves	2 oz pecans
(44800) Made In Store Caramel	2 oz caramel
(9114) Dark Chocolate	1 oz dark chocolate

## **Instructions**

### **PECAN SNAPPER**

These products are most easily made on a sheet pan. Using the correct amount of caramel, it will "pick up" the correct amount of nuts. Chocolate can be added to the caramel directly on the sheet pan or it can be done individually. By using 4" cookie cutter rings, each finished product will be a consistent size and weight. You can purchase the 4" cookie cutters locally or from ([www.sugarcraft.com](http://www.sugarcraft.com) ROUND 4" metal #3360/1507 70¢/ea.)

1. Put a pan liner on a full sheet pan and arrange 15 cookie cutter rings on the pan. Lightly spray the inside of each ring with pan spray so the caramel won't stick.
2. Put the pan on a scale and tare it to zero. Fill each ring with 2 ounces of fancy pecan halves. To make it easier to keep track of the amount you put in each ring, after filling each ring you can push the tare button on the scale to bring it back to zero. Then you can fill the next ring with the proper amount and tare it back to zero. Continue this process through the whole batch until completed.
3. Begin by spraying the interior of a drop funnel, wooden stopper and large ladle with pan spray. Fill funnel with hot caramel using ladle. Proceed by "dropping" 2 ounces of the liquid caramel on the nuts by going in a circular motion from the outside edge and move inward so the nuts are covered and they will stick to the caramel. After filling each ring you can push the tare button on the scale to bring it back to zero. Then you can fill the next ring with the proper amount and tare it back to zero. Repeat this effort until all nuts have received caramel. Set aside to cool completely, overnight for

best results.

4. Remove the rings from each unit. Place a loose parchment triangle inside the drop funnel to cover the majority of the metal surface, this will result in easy clean up and less chocolate waste. Fill funnel with chocolate then drop 1 ounce of tempered chocolate in the center of each unit and lightly tap tray to spread out the chocolate. Be sure to leave some caramel showing on the edge. After topping each unit you can push the tare button on the scale to bring it back to zero. Repeating this method until all units are topped, set in a cool place to harden the chocolate.

**INGREDIENTS:** Pecans, semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), corn syrup solids, water, granulated sugar, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), cream powder (cream, lecithin, tocopherols), butter (cream, salt), partially hydrogenated vegetable oil (cottonseed, soybean), salt, vanillin. **CONTAINS MILK, PECAN, SOY. FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.**

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## **(41084) WHT PECAN TURTLE ROD 2.75OZ**

<b>Ingredients</b>	<b>Amount</b>
(4024) Pecan Caramel Pretzel Rod 2.5oz	1 pecan caramel rod
(9118) White Chocolate	1/4 oz chocolate

### **Instructions**

#### TUTTLE PRETZEL ROD

1. Dip pretzel rod into caramel within approximately one inch from the end, shake and gently scrape off excess caramel.
2. If nut are required for the recipe:  
For pecans roll the dipped rod in pecan pieces and place on parchment paper.  
For other nuts, place on parchment paper and pack top and sides (not bottom) with nuts, while caramel is hot.
3. Let cool to room temperature.
4. Stripe diagonally using pastry bag technique.
- 5 Let harden.

**INGREDIENTS:** Pecans, pretzel rod {enriched wheat flour (wheat starch, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid, silicon dioxide [anti-caking agent]), salt, vegetable oil (cottonseed, soybean, corn, canola), corn syrup, sodium bicarbonate, yeast}, white chocolate (sugar, cocoa butter, milk, vanillin - an artificial flavor), caramel (corn syrup solids, water, granulated sugar, evaporated milk [milk, dipotassium phosphate, carrageenan, Vitamin D], butter, cream powder (cream, lecithin, tocopherols)). Contains less than 2% of the following: silicon dioxide,



dipotassium phosphate. CONTAINS MILK, PECAN, SOY, WHEAT. FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.

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## **(41085) DARK PECAN TURTLE ROD 2.75OZ**

<b>Ingredients</b>	<b>Amount</b>
(4024) Pecan Caramel Pretzel Rod 2.5oz	1 Caramel rod
(9114) Dark Chocolate	1/8 oz chocolate

### **Instructions**

#### CARAMEL PRETZEL ROD

1. Dip pretzel rod into caramel within approximately one inch from the end, shake and gently scrape off excess caramel.
2. If nut are required for the recipe:  
For pecans roll the dipped rod in pecan pieces and place on parchment paper.  
For other nuts, place on parchment paper and pack top and sides (not bottom) with nuts, while caramel is hot.
3. Let cool to room temperature.
4. Stripe diagonally using pastry bag technique
5. Let harden.

INGREDIENTS: Pecans, pretzel rod (enriched wheat flour [wheat starch, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid, silicon dioxide [anti-caking agent]], salt, vegetable oil (cottonseed, soybean, corn, canola), corn syrup, sodium bicarbonate, yeast), semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), caramel (corn syrup solids, water, granulated sugar, evaporated milk [milk, dipotassium phosphate, carrageenan, Vitamin D], butter, cream powder (cream, lecithin, tocopherols). Contains less than 2% of the following: silicon dioxide, dipotassium phosphate. CONTAINS MILK, PECAN, SOY, WHEAT. FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.

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## **(41502) DK & WHT NUTTER BUTTER TOPPER 1.5OZ**

<b>Ingredients</b>	<b>Amount</b>
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(44941) Nabisco® Nutter Butter® Cookie	1 cookie
(9118) White Chocolate	1/2 oz
(9114) Dark Chocolate	1/4 oz
(44824) Tiny Asst Theme Topper 120bx	1 topper (optional)

## Instructions

1. With four-pronged fork, dip Nutter Butter in white chocolate, shake and lightly scrape off the excess chocolate.
2. Stripe with semi-sweet chocolate.
3. For Halloween decorating, use semi-sweet chocolate to create spooky faces - this recipe makes great ghosts and ghouls for your MIS case.

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## **(41503) MK & WHT NUTTER BUTTER TOPPER 1.5OZ**

<b>Ingredients</b>	<b>Amount</b>
(44941) Nabisco® Nutter Butter® Cookie	1 cookie
(9112) Milk Chocolate	1/2 oz
(9118) White Chocolate	1/4 oz
(44824) Tiny Asst Theme Topper 120bx	1 topper (optional)

## Instructions

1. With four-pronged fork, dip Nutter Butter in milk chocolate, shake and lightly scrape off the excess chocolate.
2. Stripe with white chocolate.
3. For Halloween decorating, use semi-sweet chocolate to create spooky faces - this recipe makes great ghosts and ghouls for your MIS case.
4. You may also use a themed topper in this product

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## **(41504) WHT & DK NUTTER BUTTER TOPPER 1.5OZ**

<b>Ingredients</b>	<b>Amount</b>
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- (44941) Nabisco® Nutter Butter® Cookie 1 cookie
- (9114) Dark Chocolate 1/2 oz
- (9118) White Chocolate 1/4 oz
- (44824) Tiny Asst Theme Topper 120bx 1 topper (optional)

## Instructions

1. With four-pronged fork, dip Nutter Butter in semi-sweet chocolate, shake and lightly scrape off the excess chocolate.
2. Stripe with white chocolate.
3. For Halloween decorating, use white chocolate to create spooky faces - this recipe makes great ghosts and ghouls for your MIS case.
4. You may also use a themed topper in this product

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## (41530) SUNBURST KOOLER

Ingredients	Amount
(44809) Sprite	12oz
(3745) Raspberry Sorbetto	5 oz
(3725) Lemon Sorbetto	5 oz
(1986) 20 Oz Clear Plastic Cup Cs1000	1 CUP
(1990) Kilwins Giant Straw Bg450	1 Straw
(1987) Lid For 20 Oz Cup Cs 1000	1 LID

## Instructions

1. Add Lemon Sorbetto and ½ can of sprite (6 oz.) to a chilled stainless steel mixing cup.
2. Mix thoroughly; pour into 20 oz. clear plastic cup.
3. Add raspberry Sorbetto and remaining sprite (6 oz.) to a same stainless steel mixing cup (or you can use a separate stainless steel mixing cup).
4. Mix thoroughly; pour slowly on top of the lemon Sorbetto mixture to create a layered effect.
5. Place a lemon garnish on side of cup for a finished effect. Serve with straw

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# (41535) PEANUT FLUFF SANDWICH 3OZ

Ingredients	Amount
(44825) Graham Cracker Squares 54pc/bx	1 square
(2590) Marshmallow Discontinued Topping Gal Pail	1 TBS
(9112) Milk Chocolate	.75 oz
(859) Peanut Chocolate	1 OZ peanut choc
(9114) Dark Chocolate	.25oz
(9020) Creamy Peanut Butter 5# 6 Per Case	.5oz peanut butter

## Instructions

1. Mix a ratio of 2 parts peanut chips to 1 part peanut butter and melt in microwave. On a pan liner sheet spread mix to ¼ inch thick and allow to harden. Cut into graham cracker size squares and place on graham cracker.

1. Add ¼ of an ounce of marshmallow topping on top of the pb mix and cracker, spreading marshmallow to the all area of the square.

2. Using the dipping fork, completely coat the graham cracker with marshmallow in crema milk chocolate.

3. Gently tap covered to remove excess coating.

4. Set on sheet pan liner.

5. Stripe diagonally with white coating using a pastry bag.

6. Let cool and harden.

INGREDIENTS: peanut chocolate (sugar, partially hydrogenated palm kernel oil, peanuts, peanut flour, lactose, sweet dairy whey, milk fat, nonfat milk, sodium caseinate, buttermilk, hydrogenated palm oil, soy lecithin - an emulsifier, salt, artificial vanilla flavors), milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin, vanillin - an artificial flavor), marshmallow fluff (corn syrup, sugar, dextrose, modified corn starch, water, gelatin, tetrasodium pyrophosphate, artificial flavor, artificial color blue 1), peanut butter (peanuts, dextrose, hydrogenated vegetable oil [cottonseed and rapeseed], salt, sugar), semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin, vanillin, natural flavors), graham crackers (enriched flour [wheat flour, niacin, reduced iron, thiamin mononitrite (vitamin B1), riboflavin (vitamin B2), folic acid], sugar, graham flour, partially hydrogenated soybean and cottonseed oil with TBHQ for freshness, molasses, corn syrup, contains 2% or less of leavening [baking soda, sodium acid pyrophosphate, monocalcium phosphate], calcium carbonate, salt, soy lecithin - an emulsifier, artificial flavor. CONTAINS FISH, MILK, PEANUT, SOY, WHEAT. FACILITY PROCESSES TREE NUTS.

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# (43000) MUD FUDGE 19# BATCH

Ingredients	Amount
(44803) Water	1.5 qt water
(9028) Sweet Cream Powder	.5 lb cream powder
(9027) Sugar	12lb sugar
(9029) Corn Sugar	1 lb corn sugar
(9022) Klx Flakes	.5 lb KLX
(9082) Popcorn Salt	1/2 TBS
(9152) Butter	1 lb
(2555) Victory Vanilla	1 tsp
(9129) Dark Chocolate Chunks Cs25#	2 lb chunks
(44800) Made In Store Caramel	2 lb caramel

## Instructions

### Mud Fudge

1. Split caramel into three equal portions and roll into approximately 40" long strips and set aside.
2. Add cream powder to hot water. For best results heat water to 180 degrees before you add the cream powder. Then stir with a wire whisk until there are no lumps and it is completely dissolved.
3. Add dry ingredients.
4. Add no more than two pounds of vanilla fudge scraps
5. Turn stove on high and stir constantly until ingredients liquefy, then stir as needed.
6. Keep mixture low in the kettle while cooking
7. Turn stove off so that temperature goes to exactly 236 degrees (+ or - adjustment for thermometer calibration, temperature, humidity and barometric pressure).
8. Add butter and stir until melted.
9. If you overshoot the temperature add 1/4 qt. water and cook up 1/2 degree above the original finish temperature.
10. Pour into bars on marble table.
11. While fudge is cooling spread chocolate chunks onto sheet pan one layer deep and place in walk-in freezer.
- 12 Let fudge cool to 100 degrees
13. Add vanilla flavoring and start paddling to mix in
14. Add chocolate chunks approximately halfway through paddling to create marble or muddy look and continue paddling
15. On last few loafing passes add three strips of caramel to fudge.
16. Finish loafing process

\*Check fudge daily and re-cook any that becomes too hard or too soft. For total re-cook batches add 1 qt water and cook up 1/2 degree plus extra 1/2 degree if fudge was too soft.

INGREDIENTS: sugar, water, dark chocolate chunks (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), corn syrup solids, butter (cream, salt), cream powder (cream, lecithin, tocopherols), partially hydrogenated vegetable oil (cottonseed, soybean), evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), vanillin, salt. CONTAINS MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## **(43002) CHOCOLATE CARAMEL FUDGE 18.5# BATCH**

<b>Ingredients</b>	<b>Amount</b>
(44803) Water	1.5 QT WATER
(9028) Sweet Cream Powder	.5 LB CREAM POWDER
(9027) Sugar	12 LBS SUGAR
(9029) Corn Sugar	1 LB CORN SUGAR
(9124) Orinoco	1 LB ORINOCO
(9022) Klx Flakes	.5 LB KLX
(9082) Popcorn Salt	.5 TBSP SALT
(9152) Butter	1 LB BUTTER
(2555) Victory Vanilla	1 TBSP VANILLA
(44800) Made In Store Caramel	2.5 LBS CARAMEL

### **Instructions**

#### CHOCOLATE CARAMEL FUDGE

1. Split caramel into five equal portions and roll into approximately 40" long strips and set aside.
2. Add cream powder to hot water. For best results heat water to 180 degrees before you add the cream powder. Then stir with a wire whisk until there are no lumps and it is completely dissolved.
3. Add dry ingredients.
4. Add no more than two pounds of chocolate fudge scraps
5. Turn stove on high and stir constantly until ingredients liquefy, then stir as needed.
6. Keep mixture low in the kettle while cooking
7. Turn stove off so that temperature goes to exactly 236 degrees (+ or - adjustment for thermometer calibration, temperature, humidity and barometric pressure).
8. Add butter and stir until melted.
9. If you overshoot the temperature add 1/4 qt. water and cook up 1/2 degree above the original finish temperature.
10. Pour into bars on marble table.
11. Let fudge cool to 100 degrees
12. Add vanilla flavoring and start paddling to mix in
13. On last few loafing passes add three strips of caramel to fudge.
14. Finish loafing process
15. Place 2 strips of caramel on top of the loaf as soon as it is done and still warm

\*Check fudge daily and re-cook any that becomes too hard or too soft. For total re-cook batches add 1 qt water and cook up 1/2 degree plus extra 1/2 degree if fudge was too soft.

INGREDIENTS: sugar, water, corn syrup solids, butter (cream, salt), chocolate liquor processed with alkali, cream powder (cream, lecithin, tocopherols), partially hydrogenated vegetable oil (cottonseed, soybean), evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), vanillin - an artificial flavor, salt. CONTAINS MILK, SOY. FACILITY PROCESSES PEANUTS AND

TREE NUTS.

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## **(43003) VANILLA CARAMEL FUDGE 18# BATCH**

<b>Ingredients</b>	<b>Amount</b>
(44803) Water	1.5 QT WATER
(9028) Sweet Cream Powder	.5 LB CREAM POWDER
(9027) Sugar	12 LB SUGAR
(9029) Corn Sugar	1 LB CORN SUGAR
(9022) Klx Flakes	.5 LB KLX SHORTENING
(9082) Popcorn Salt	1.5 TBSP SALT
(9152) Butter	1 LB BUTTER
(2555) Victory Vanilla	1 TSP VANILLA
(44800) Made In Store Caramel	2.5 LBS CARAMEL

### **Instructions**

Praline Pecan Fudge

1. Split caramel into five (5) equal portions and roll into approximately 40 long strips and set aside.
2. Add cream powder to hot water. For best results heat water to 180 degrees before you add the cream powder. Then stir with a wire whisk until there are no lumps and it is completely dissolved.
3. Add dry ingredients.
4. Add no more than 2 pounds of Vanilla scraps into this fudge.
5. Turn stove on high and stir constantly until ingredients all liquefy, then stir as needed.
6. Keep mixture low in the kettle while cooking.
7. Turn stove off so that temperature goes to exactly 237 degrees (+ or - adjustment for thermometer calibration, temperature, humidity, and barometric pressure).
8. Add butter and stir until it is melted.
9. If you overshoot the temperature add 1/4 qt. water and cook up 1/2 degree above the original finish temperature.
10. Pour into bars on marble table.
11. Let cool to 100 degrees.
12. Add flavoring and start paddling to mix in.
13. On last few loafing passes, add three (3) strips of caramel to the fudge.

14. Finish loafing process.

15. Place two (2) strips of caramel on top of the loaf as soon as it is done and still warm.

\*Check fudge daily and recook any that becomes too hard or too soft. For total recook batches add 1 qt. water and cook up ½ degree plus extra ½ degree if fudge was too soft.

INGREDIENTS: sugar, water, corn syrup solids, butter (cream, salt), cream powder (cream, lecithin, tocopherols), partially hydrogenated vegetable oil (cottonseed, soybean), evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), salt, vanillin - an artificial flavor. CONTAINS MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## **(43012) CHOCOLATE ALMOND FUDGE 18# BATCH**

<b>Ingredients</b>	<b>Amount</b>
(44803) Water	1.5 QT
(9028) Sweet Cream Powder	1/2 LB
(9027) Sugar	12 LBS
(9029) Corn Sugar	1 LB
(9022) Klx Flakes	1/2 LB
(9124) Orinoco	1 LB
(9152) Butter	1 LB
(9082) Popcorn Salt	1/2 TBS
(2555) Victory Vanilla	1/2 TSP
(807) Almond Pieces	2 lbs

### **Instructions**

#### Chocolate Almond Fudge

1. Add cream powder to hot water. For best results heat water to 180 degrees before you add the cream powder. Then stir with a wire whisk until there are no lumps and it is completely dissolved.
2. Add dry ingredients.
3. Add no more than two (2) pounds of Chocolate or Vanilla fudge scraps.
4. Turn stove on high and stir constantly until ingredients all liquefy, then stir as needed.
5. Keep mixture low in the kettle while cooking.
6. Turn stove off so that temperature goes to exactly 236 degrees (+ or - adjustment for thermometer calibration, temperature, humidity and barometric pressure).
7. Add butter and stir until it is melted.



8. If you overshoot the temperature add ¼ qt. water and cook up ½ degree above the original finish temperature.
9. Pour into bars on marble table.
10. Let cool to about 100 degrees.
11. Add flavoring and start paddling to mix in.
12. Add almond pieces and continue paddling.
13. Finish loafing process.

\*Check fudge daily and recook any that becomes too hard or too soft. For total recook batches add 1 qt. water and cook up ½ degree plus extra ½ degree if fudge was too soft.

INGREDIENTS: sugar, water, roasted almond pieces (almond, partially hydrogenated peanut, cottonseed or soybean oil, salt), corn syrup solids, chocolate liquor processed with alkali, butter (cream, salt), cream powder (cream, lecithin, tocopherols), partially hydrogenated vegetable oil (cottonseed, soybean), salt, vanillin - an artificial flavor. CONTAINS ALMOND, MILK, PEANUT, SOY. FACILITY PROCESSES OTHER TREE NUTS.

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## **(43016) PNUTBUTTER CHOC CHUNK GEM FUDGE 21LB BATCH**

<b>Ingredients</b>	<b>Amount</b>
(44803) Water	1.5 QTS
(9028) Sweet Cream Powder	1/2 LB
(9027) Sugar	9 LBS
(9041) Brown Sugar	3 LBS
(9029) Corn Sugar	1 LB
(9022) Klx Flakes	1/2 LB
(9152) Butter	1 LB
(9082) Popcorn Salt	1 TBSP
(9020) Creamy Peanut Butter 5# 6 Per Case	2 LBS
(2555) Victory Vanilla	1/4 TSP
(4350) Chocolate Fudge 16# Batch	3 lbs chunked fudge

### **Instructions**

PEANUT BUTTER FUDGE

1. Add cream powder to hot water. For best results heat water to 180 degrees before you add the cream powder. Then stir with a wire whisk until there are no lumps and it is completely dissolved.
2. Add dry ingredients.
3. Turn stove on high and stir constantly until ingredients all liquefy, then stir as needed.
4. Keep mixture low in the kettle while cooking.
5. Turn stove off so that temperature goes to exactly 235 degrees (+ or - adjustment for thermometer calibration, temperature, humidity, and barometric pressure).
6. Add butter and stir until it is melted.
7. Pour into bars on marble table and add peanut butter and one pound mini M&Ms and paddle through to mix.
8. Let cool to about 100 degrees.
9. Add chunks of chocolate fudge evenly throughout.
10. Paddle and loaf to completion.
11. Slice into 1/2 pound pieces.

INGREDIENTS: sugar, water, brown sugar, peanut butter (peanuts, dextrose, hydrogenated vegetable oil [cottonseed and rapeseed], salt, sugar), corn syrup solids, butter (cream, salt), mini M & Ms (milk chocolate [sugar, chocolate, skim milk, cocoa butter, lactose, milkfat, soy lecithin - an emulsifier, salt, artificial flavors], sugar, cornstarch, corn syrup, coloring (includes Yellow 5 Lake, red 40 Lake, Blue 1 Lake, Yellow 6 Lake, Blue 2 Lake, Yellow 5, Red 40, Blue 1, Yellow 6, Blue 2), dextrin), cream powder (cream, lecithin, tocopherols), partially hydrogenated vegetable oil (cottonseed, soybean), chocolate liquor processed with alkali, salt, vanillin - an artificial flavor. CONTAINS MILK, PEANUT, SOY. FACILITY PROCESSES TREE NUTS.

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## **(43018) DOUBLE DARK CHOCOLATE PECAN FUDGE 19# BATCH**

<b>Ingredients</b>	<b>Amount</b>
(44803) Water	1.5 QUARTS
(9028) Sweet Cream Powder	1/2 POUND
(9027) Sugar	12 POUNDS
(9029) Corn Sugar	1 POUND
(9022) Klx Flakes	1/2 POUND

(9124) Orinoco	2 POUNDS
(9082) Popcorn Salt	1/2 TBS
(9152) Butter	1 POUND
(2555) Victory Vanilla	1/2 TSP
(9105) Raw Med Pecan Pieces	2 LB pecans

## Instructions

### DOUBLE DARK CHOCOLATE FUDGE

1. Add cream powder to hot water. For best results heat water to 180 degrees before you add the cream powder. Then stir with a wire whisk until there are no lumps and it is completely dissolved.
2. Add dry ingredients.
3. Add no more than two (2) pounds of Double Dark Chocolate, Chocolate and/or Vanilla fudge scraps.
4. Turn stove on high and stir constantly until ingredients all liquefy, then stir as needed.
5. Keep mixture low in the kettle while cooking.
6. Turn stove off so that temperature goes to exactly 236 degrees (+ or - adjustment for temperature calibration, temperature, humidity, and barometric pressure).
7. Add butter and stir until it is melted.
8. If you overshoot the temperature add ¼ qt. water and cook up ½ degree above the original finish temperature.
9. Pour into bars on marble table.
10. Let cool to about 100 degrees.
11. Add flavoring.
12. Paddle.

\*Check fudge daily and recook any that become too hard or too soft. For total recook batches add 1 qt. water and cook up ½ degree plus extra ½ degree if fudge was too soft.

### DOUBLE DARK CHOCOLATE FUDGE

1. Add cream powder to hot water. For best results heat water to 180 degrees before you add the cream powder. Then stir with a wire whisk until there are no lumps and it is completely dissolved.
2. Add dry ingredients.
3. Add no more than two (2) pounds of Double Dark Chocolate, Chocolate and/or Vanilla fudge scraps.
4. Turn stove on high and stir constantly until ingredients all liquefy, then stir as needed.

5. Keep mixture low in the kettle while cooking.
6. Turn stove off so that temperature goes to exactly 236 degrees (+ or - adjustment for temperature calibration, temperature, humidity, and barometric pressure).
7. Add butter and stir until it is melted.
8. If you overshoot the temperature add ¼ qt. water and cook up ½ degree above the original finish temperature.
9. Pour into bars on marble table.
10. Let cool to about 100 degrees.
11. Add flavoring and start paddling to mix in.
12. Add pecan pieces and continue paddling.
13. Finish loafing process.

\*Check fudge daily and recook any that become too hard or too soft. For total recook batches add 1 qt. water and cook up ½ degree plus extra ½ degree if fudge was too soft.

INGREDIENTS: sugar, water, chocolate liquor processed with alkali, pecan pieces, corn syrup solids, butter (cream, salt), cream powder (cream, lecithin, tocopherols), partially hydrogenated vegetable oil (cottonseed, soybean), salt, vanillin - an artificial flavor. CONTAINS MILK, PECAN, SOY. FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.

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## **(43025) CRUNCHY PEANUT BUTTER FUDGE 19# BATCH**

<b>Ingredients</b>	<b>Amount</b>
(44803) Water	1.5 QTS
(9028) Sweet Cream Powder	1/2 LB
(9027) Sugar	9 LBS
(9041) Brown Sugar	3 LBS
(9029) Corn Sugar	1 LB
(9022) Klx Flakes	1/2 LB
(9152) Butter	1 LB
(9082) Popcorn Salt	1 TBSP
(9020) Creamy Peanut Butter 5# 6 Per Case	2 LBS
(2555) Victory Vanilla	1/4 TSP
(803) Chopped Peanuts	2lb
(859) Peanut Chocolate	4oz peanut chocolate

# Instructions

## CRUNCHY PEANUT BUTTER FUDGE

1. Add cream powder to hot water. For best results heat water to 180 degrees before you add the cream powder. Then stir with a wire whisk until there are no lumps and it is completely dissolved.
2. Add dry ingredients.
3. Turn stove on high and stir constantly until ingredients all liquefy, then stir as needed.
4. Keep mixture low in the kettle while cooking.
5. Turn stove off so that temperature goes to exactly 235 degrees (+ or - adjustment for thermometer calibration, temperature, humidity, and barometric pressure).
6. Add butter and stir until it is melted.
7. Pour into bars on marble table and add peanut butter.
8. Let cool to about 100 degrees.
9. Add flavoring and begin paddling
10. Add peanut pieces and continue paddling
11. Loaf fudge and when finished use edge of loafer to scrape three ridges through length of loaf
12. Melt peanut chips
13. Drizzle melted peanut chocolate down three ridges in fudge loaf.

INGREDIENTS: sugar, water, brown sugar, peanut butter (peanuts, dextrose, hydrogenated vegetable oil [cottonseed and rapeseed], salt, sugar), roasted salted peanut pieces (peanut, peanut and or cottonseed and or soybean oil, salt), corn syrup solids, butter (cream, salt), cream powder (cream, lecithin, tocopherols), partially hydrogenated vegetable oil (cottonseed, soybean), peanut chocolate (sugar, partially hydrogenated palm kernel oil, peanuts, peanut flour, lactose, sweet dairy whey, milk fat, nonfat milk, sodium caseinate, buttermilk, hydrogenated palm oil, soy lecithin - an emulsifier, salt, artificial vanilla flavors), salt, vanillin - an artificial flavor. CONTAINS MILK, PEANUT, SOY. FACILITY PROCESSES TREE NUTS.

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## **(43030) SEA-SALT CARAMEL FUDGE 18.5# BATCH**

<b>Ingredients</b>	<b>Amount</b>
(44803) Water	1.5 QT WATER
(9028) Sweet Cream Powder	.5 LB CREAM POWDER
(9027) Sugar	12 LBS SUGAR

(9029) Corn Sugar	1 LB CORN SUGAR
(9124) Orinoco	1 LB ORINOCO
(9022) Klx Flakes	.5 LB KLX
(9082) Popcorn Salt	.5 TBSP SALT
(9152) Butter	1 LB BUTTER
(2555) Victory Vanilla	1 TSP VANILLA
(44800) Made In Store Caramel	2.5 LBS CARAMEL
(9089) *4 Oz* Sonoma Sea Salt	7 teaspoons

## Instructions

### SEA-SALT CARAMEL FUDGE

1. Split caramel into five equal portions and roll into approximately 40" long strips and set aside.
2. Portion out the Bali Sea Salt as two separate containers - one with 2 tablespoons and the other with one teaspoon and set aside for use later.
3. Add cream powder to hot water. For best results heat water to 180 degrees before you add the cream powder. Then stir with a wire whisk until there are no lumps and it is completely dissolved.
4. Add dry ingredients.
5. Add no more than two pounds of chocolate fudge scraps
6. Turn stove on high and stir constantly until ingredients liquefy, then stir as needed.
7. Keep mixture low in the kettle while cooking
8. Turn stove off so that temperature goes to exactly 236 degrees (+ or - adjustment for thermometer calibration, temperature, humidity and barometric pressure).
9. Add butter as soon as you reach the desired temperature and stir until melted.
10. If you overshoot the temperature add 1/4 qt. water and cook up 1/2 degree above the original finish temperature.
11. Pour into bars on marble table.
12. Let fudge cool to 100 degrees
13. Add vanilla flavoring and start paddling to mix in
14. On last few loafing passes add three strips of caramel to fudge.
15. Sprinkle the 2 TBS of Bali Pyramid sea salt over the caramel strips
16. Finish loafing process
17. Place 2 strips of caramel on top of the loaf as soon as it is done and still warm
18. Sprinkle remaining 1 tsp of Bali Pyramid sea salt over the top of the fudge loaf while it is still warm.

\*Check fudge daily and re-cook any that becomes too hard or too soft. For total re-cook batches add 1 qt water and cook up 1/2 degree plus extra 1/2 degree if fudge was too soft.

**INGREDIENTS:** sugar, water, corn syrup solids, butter (cream, salt), chocolate liquor processed with alkali, cream powder (cream, lecithin, tocopherols), partially hydrogenated vegetable oil (cottonseed, soybean), evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), Bali Pyramid Sea Salt, Salt, vanillin - an artificial flavor. CONTAINS MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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# (43032) NUTCRACKER SWEET FUDGE 19.5# BATCH

Ingredients	Amount
(44803) Water	1.5 qt
(9028) Sweet Cream Powder	1/2 LB
(9027) Sugar	11 LB
(9041) Brown Sugar	1 LB
(9029) Corn Sugar	1 LB
(9022) Klx Flakes	1/2 LB
(9152) Butter	1 LB
(9082) Popcorn Salt	1.5 TBSP
(2520) Butter Pecan Flavor Qt	1/4 TSP
(9105) Raw Med Pecan Pieces	1/2 LB
(807) Almond Pieces	1/2 LB
(44800) Made In Store Caramel	2.5 LB

## Instructions

1. Split caramel into five (5) equal portions and roll into approximately 40" long strips and set aside.
2. Add cream powder to hot water. For best results heat water to 180-degrees before you add the cream powder. Then stir with a wire whisk until there are no lumps and it is completely dissolved.
3. Add dry ingredients.
4. Turn stove on high and stir constantly until ingredients all liquefy, then stir as needed.
5. Keep mixture low in the kettle while cooking.
6. Turn stove off so that temperature goes to exactly 237-degrees (+ or - adjustment for thermometer calibration, temperature, humidity and barometric pressure).
7. Add butter once you reach the finished temperature to stop the cooking process and stir until it is melted.
8. If you overshoot the temperature add 1/4-quart of water and cook up 1/2-degree above the original finish temperature.
9. Pour into bars on marble table.
10. Let cool to about 100-degrees.
11. Add flavoring and start paddling to mix in.
12. Add almond and pecan pieces and continue paddling.
13. On the last few loafing passes, add three (3) strips of caramel to the fudge.
14. Finish Loafing process.
15. Place two (2) strips of caramel on top of the loaf as soon as it is done and still warm.
16. Sprinkle top with almond and pecan pieces while warm.

INGREDIENTS: sugar, water, corn syrup solids, butter (cream, salt), brown sugar, cream powder (cream, lecithin, tocopherols), partially hydrogenated vegetable oil (cottonseed, soybean), roasted almond pieces (almond, partially hydrogenated peanut, cottonseed or soybean oil, salt), pecan pieces, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), salt, butter pecan flavor, vanillin - an artificial flavor. CONTAINS ALMOND, MILK, PECAN, PEANUT, SOY. FACILITY PROCESSES OTHER TREE NUTS.

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## **(43034) RASPBERRY CHOC TRUFFLE FUDGE 18LB BATCH**

<b>Ingredients</b>	<b>Amount</b>
(44803) Water	1.5 quarts
(9028) Sweet Cream Powder	1/2 lb
(9027) Sugar	12 lb
(9029) Corn Sugar	1 lb
(9022) Klx Flakes	1/2 lb
(9124) Orinoco	1 lb
(9152) Butter	1 lb
(9082) Popcorn Salt	1/2 TBS
(2550) Raspberry Flavor Qt	1 TBS
(9129) Dark Chocolate Chunks Cs25#	2 lb

### **Instructions**

1. Add Kilwins cream powder to hot water. Then stir with a wire whisk until there are no lumps and it is completely dissolved.
2. Add dry ingredients.
3. Add no more than two (2) pounds of Chocolate and/or Chocolate Raspberry fudge scraps.
4. Turn stove on high and stir constantly until ingredients all liquefy, then stir as needed.
5. Keep mixture low in the kettle while cooking.
6. Turn stove off so that temperature goes to exactly 236 degrees (+ or - adjustment for thermometer calibration, temperature, humidity and barometric pressure).
7. If you overshoot the temperature add ¼ qt. water and cook up ½ degree above the original finish temperature.
8. Add butter and stir until it is melted.
9. Pour into bars on marble table.
10. Let cool to about 100 degrees.
11. Add flavoring.
12. Paddle
13. On last few loafing passes, add chocolate chunks and spread evenly through the loaf.
14. Finish loafing process.



\*For total recook batches add 1 qt. water and cook up ½ degree plus extra ½ degree if fudge was too soft.

INGREDIENTS: sugar, water, dark chocolate chunks (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), corn syrup solids, chocolate liquor processed with alkali, butter (cream, salt), cream powder (cream, tocopherols, silicon dioxide, dipotassium phosphate), partially hydrogenated vegetable oil (cottonseed, soybean), salt, artificial flavor. CONTAINS MILK, SOY. FACILITY PROCESSES PEANUT AND TREE NUTS.

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## **(43036) LEMON FUDGE 16#**

<b>Ingredients</b>	<b>Amount</b>
(44803) Water	1.5 Quarts
(9082) Popcorn Salt	1 TBS
(9028) Sweet Cream Powder	1/2 LB
(9027) Sugar	12 LB
(9029) Corn Sugar	1 lb
(9022) Klx Flakes	1/2 LB
(9152) Butter	1 LB

## **Instructions**

Lemon Oil - Lorann Oils, [www.lorannoils.com](http://www.lorannoils.com) Item #0020 - 1TBSP

Yellow Liquid Food Coloring - Lorann Oils, [www.lorannoils.com](http://www.lorannoils.com) Item #1120 - 1/2tsp

1. Zest 2 lemons and set aside
2. Add cream powder to hot water. For best results heat water to 180-degrees before you add the cream powder. Then stir with a wire whisk until there are no lumps and it is completely dissolved.
3. Add dry ingredients.
4. Turn stove on high and stir constantly until ingredients all liquefy, then stir as needed.
5. Keep mixture low in the kettle while cooking.
6. Turn stove off so that temperature goes to exactly 237-degrees (+ or - adjustment for thermometer calibration, temperature, humidity and barometric pressure).
7. Add butter once you reach the finished temperature to stop the cooking process and stir until it is melted.
8. If you overshoot the temperature add 1/4-quart of water and cook up 1/2-degree above the original finish temperature.
9. Pour into bars on marble table.
10. Let cool to about 100-degrees.
11. Add flavoring and food coloring and start paddling to mix in.
12. Add the lemon zest and continue paddling.
13. Finish Loafing process.

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# **(43038) STRAWBERRY CHOC CHUNK FUDGE**

## **18LB BATCH**

<b>Ingredients</b>	<b>Amount</b>
(44803) Water	1.5 quarts
(9028) Sweet Cream Powder	1/2 lb
(9027) Sugar	12 lb
(9029) Corn Sugar	1 lb
(9022) Klx Flakes	1/2 lb
(9152) Butter	1 lb
(9082) Popcorn Salt	1 TBS
(9129) Dark Chocolate Chunks Cs25#	2 lb
(2556) Strawberry Flavor 4oz	1 TBS
(2557) Strawberry Color 1oz	1.5tsp

### **Instructions**

1. Portion out two containers with the Chocolate Chunks, one with 2-ounces to garnish the top of the loaf and the remaining in another container set in the freezer so they will not melt down when incorporated into the loaf.
2. Add cream powder to hot water. For best results heat water to 180-degrees before you add the cream powder. Then stir with a wire whisk until there are no lumps and it is completely dissolved.
3. Add dry ingredients.
4. Turn stove on high and stir constantly until ingredients all liquefy, then stir as needed.
5. Keep mixture low in the kettle while cooking.
6. Turn stove off so that temperature goes to exactly 237-degrees (+ or - adjustment for thermometer calibration, temperature, humidity and barometric pressure).
7. Add butter once you reach the finished temperature to stop the cooking process and stir until it is melted.
8. If you overshoot the temperature add 1/4-quart of water and cook up 1/2-degree above the original finish temperature.
9. Pour into bars on marble table.
10. Let cool to about 100-degrees.
11. Add strawberry flavoring and strawberry food coloring and start paddling to mix in.
12. Add the frozen chocolate chunks before you start to loaf.
13. Finish loafing process.
14. Garnish the top of the loaf while still soft and warm with the remaining 2-ounces of chocolate chunks by lightly pressing them into the fudge over the entire loaf.

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# (43040) DOMINICAN CHOCOLATE FUDGE 17# BATCH

Ingredients	Amount
(44803) Water	1.5 QUARTS
(9028) Sweet Cream Powder	1/2 POUND
(9027) Sugar	12 POUNDS
(9029) Corn Sugar	1 POUND
(9022) Klx Flakes	1/2 POUND
(9123) Dominican Choc Liquor 10#cs Og Ft	2 POUND
(9082) Popcorn Salt	1/2 TBS
(9152) Butter	1 POUND
(2555) Victory Vanilla	1/2 TSP

## Instructions

### Dominican Chocolate Fudge

1. Add cream powder to hot water. For best results heat water to 180 degrees before you add the cream powder. Then stir with a wire whisk until there are no lumps and it is completely dissolved.
2. Add dry ingredients.
3. Add no more than two (2) pounds of Dominican fudge scraps.
4. Turn stove on high and stir constantly until ingredients all liquefy, then stir as needed.
5. Keep mixture low in the kettle while cooking.
6. Turn stove off so that temperature goes to exactly 235 degrees (+ or - adjustment for thermometer calibration, temperature, humidity and barometric pressure).
7. If you overshoot the temperature add ¼ qt. water and cook up ½ degree above the original finish temperature.
8. Add butter and stir until it is melted.
9. Pour into bars on marble table.
10. Let cool to about 100 degrees.
11. Add flavoring.
12. Paddle

\*For total recook batches add 1 qt. water and cook up ½ degree plus extra ½ degree if fudge was too soft.

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## **(43052) PKG WIN BX MK & DK TUTTLE 8oz**

<b>Ingredients</b>	<b>Amount</b>
(1910) 1/2# Kil B&w Windw Bx C550	1 BOX
(500) Milk Pecan Tuttle 5#bx	4oz mk tuttles
(505) Dk Pecan Tuttle 5#bx	4oz dk tuttles
(43052B) Lbl Win Bx Mk & Dk Tuttle 8oz 100rl	1 LABEL

### **Instructions**

INGREDIENTS: pecan pieces, milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin, vanillin, natural flavors), corn syrup solids, granulated sugar, chocolate sugar, partially hydrogenated vegetable oil [cottonseed, soybean], cocoa powder, chocolate liquor, soy lecithin, salt, vanillin, cream powder (cream, lecithin, tocopherols), butter (cream, salt), evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), freshvert sugar, vegetable oil (partially hydrogenated soybean & cottonsd oil), salt, vanillin. CONTAINS MILK, PECAN, SOY. FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.

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## **(43100) PKG WIN BX ALMOND TOFFEE BAR 8oz**

<b>Ingredients</b>	<b>Amount</b>
(1910) 1/2# Kil B&w Windw Bx C550	1 BOX
(509) Milk Almond Toffee Bar 5# Box	8 OZ TOFFEE
(43100B) Lbl Win Bx Almond Toffee Bars 8oz 100rl	1 LABEL

### **Instructions**

INGREDIENTS: milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), sugar, butter (cream, salt), roasted almond pieces (almond, partially hydrogenated peanut, cottonseed or soybean oil, salt), almonds. CONTAINS ALMOND, MILK, PEANUT, SOY. FACILITY PROCESSES OTHER TREE NUTS.

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## (43110) PKG MOCHA TRUFFLES 4.75OZ

Ingredients	Amount
(403) Mocha Truffle 2.5#bx	4.75oz truffles
(9191) White Square Acetate Liner 4-1/16 X 4-1/16 Fits #9188	1 liner
(9188) 4.25"x 4.25 Clear Kilwin Cs100 4.25x4.25x1 Imprinted	1 acetate box
(1900) Brown Choc Cups#6 Bx28m	9 cups
(43110L) Lbl Mocha Truffles 4.7oz 100rl	1 label
(1882) Stretch Bow Black 10" Dia 50bl	1 stretch bow

### Instructions

#### Required Label: 43110L

INGREDIENTS: milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin, vanillin, natural flavors), coconut oil, milk undercoat chocolate (sugar, partially hydrogenated palm oil, cocoa, whole milk, non-fat milk, soy lecithin), dark undercoat chocolate (sugar, partially hydrogenated palm oil, cocoa processed with alkali, non-fat milk, soy lecithin), espresso powder, white chocolate (sugar, cocoa butter, milk, vanillin), cocoa bButter, cappuccino extract (natural flavor, milk, sugar). CONTAINS MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## (43112) PKG ALMOND TRUFFLES 4.9OZ

Ingredients	Amount
(407) Almond Truffle 2.5#bx	9 truffles
(9191) White Square Acetate Liner 4-1/16 X 4-1/16 Fits #9188	1 liner
(9188) 4.25"x 4.25 Clear Kilwin Cs100 4.25x4.25x1 Imprinted	1 acetate box
(1900) Brown Choc Cups#6 Bx28m	9 cups
(43112L) Lbl Almondtruffles 4.9oz 100rl	1 label
(1882) Stretch Bow Black 10" Dia 50bl	1 stretch bow

### Instructions

1. Label the bottom of the acetate container
2. Place liner into acetate
3. Cup truffles and arrange in lined acetate
4. Place lid overtop
5. Arrange stretch bow diagonally across acetate box
6. Apply price sticker with date code in unobtrusive area on container and display.

#### Required Label: 43112L

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## **(43114) PKG DARK CHOCTRUFFLE 5.25OZ**

<b>Ingredients</b>	<b>Amount</b>
(431) Dark Chocolate Truffle 2.5#bx	9 truffles
(9191) White Square Acetate Liner 4-1/16 X 4-1/16 Fits #9188	1 liner
(9188) 4.25"x 4.25 Clear Kilwin Cs100 4.25x4.25x1 Imprinted	1 acetate box
(1900) Brown Choc Cups#6 Bx28m	9 cups
(43114L) Lbl Dk Choc Truf 5.25oz 100rl	1 label
(1882) Stretch Bow Black 10" Dia 50bl	1 stretch bow

### **Instructions**

1. Label the bottom of the acetate container
2. Place liner into acetate
3. Cup truffles and arrange in lined acetate
4. Place lid overtop
5. Arrange stretch bow diagonally across acetate box
6. Apply price sticker with date code in unobtrusive area on container and display.

### **Required Label: 43114L**

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## **(43116) PKG RASPBERRY TRUFFLE 5.25OZ**

<b>Ingredients</b>	<b>Amount</b>
(421) Raspberry Truffle 2.75#bx	9 truffles
(9191) White Square Acetate Liner 4-1/16 X 4-1/16 Fits #9188	1 liner
(9188) 4.25"x 4.25 Clear Kilwin Cs100 4.25x4.25x1 Imprinted	1 acetate box
(1900) Brown Choc Cups#6 Bx28m	9 cups
(43116L) Lbl Raspberr Truf 5.25oz 100rl	1 label
(1882) Stretch Bow Black 10" Dia 50bl	1 stretch bow

### **Instructions**

1. Label the bottom of the acetate container
2. Place liner into acetate
3. Cup truffles and arrange in lined acetate
4. Place lid overtop
5. Arrange stretch bow diagonally across acetate box
6. Apply price sticker with date code in unobtrusive area on container and display.

### **Required Label: 43116L**

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## **(43118) PKG HAZELNUT TRUFFLE 5.25OZ**

<b>Ingredients</b>	<b>Amount</b>
(413) Hazelnut Truffle 2.75#bx	9 truffles
(1900) Brown Choc Cups#6 Bx28m	9 cups
(9191) White Square Acetate Liner 4-1/16 X 4-1/16 Fits #9188	1 liner
(9188) 4.25"x 4.25 Clear Kilwin Cs100 4.25x4.25x1 Imprinted	1 acetate box
(1900) Brown Choc Cups#6 Bx28m	9 cups
(43118L) Lbl Hazelnut Truf 5.25oz 100rl	1 label
(1882) Stretch Bow Black 10" Dia 50bl	1 stretch bow

### **Instructions**

1. Label the bottom of the acetate container
2. Place liner into acetate
3. Cup truffles and arrange in lined acetate
4. Place lid overtop
5. Arrange stretch bow diagonally across acetate box
6. Apply price sticker with date code in unobtrusive area on container and display.

### **Required Label: 43118L**

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## **(43120) PKG IRISH CREAM TRUFFLES 5.25 OZ**

<b>Ingredients</b>	<b>Amount</b>
(419) Irish Cream Truffle2.75#bx	9 truffles
(1900) Brown Choc Cups#6 Bx28m	9 cups
(9188) 4.25"x 4.25 Clear Kilwin Cs100 4.25x4.25x1 Imprinted	1 acetate
(9191) White Square Acetate Liner 4-1/16 X 4-1/16 Fits #9188	1 liner
(43120L) Lbl Irish Cr Truf 5.25oz 100rl	1 label
(1882) Stretch Bow Black 10" Dia 50bl	1 bow

### **Instructions**

### **Required Label: 43120L**

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## **(43122) PKG CHAMPAGNE TRUFFLES 5.25OZ**

<b>Ingredients</b>	<b>Amount</b>
(424) Champagne Truffl 2.75#bx	9 truffles
(9188) 4.25"x 4.25 Clear Kilwin Cs100 4.25x4.25x1 Imprinted	1 acetate
(9191) White Square Acetate Liner 4-1/16 X 4-1/16 Fits #9188	1 liner
(1882) Stretch Bow Black 10" Dia 50bl	1 bow
(43124L) Lbl Peppermt Truf 5.25oz 100rl	1 label

### **Instructions**

#### **Required Label: 43122L**

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## **(43124) PKG PEPPERMINT TRUFFLES 5.25OZ**

<b>Ingredients</b>	<b>Amount</b>
(436) Peppermint Truffle 2.75#bx	9 truffles
(9188) 4.25"x 4.25 Clear Kilwin Cs100 4.25x4.25x1 Imprinted	1 acetate
(9191) White Square Acetate Liner 4-1/16 X 4-1/16 Fits #9188	1 liner
(1882) Stretch Bow Black 10" Dia 50bl	1 bow
(43124L) Lbl Peppermt Truf 5.25oz 100rl	1 label

### **Instructions**

#### **Required Label: 43124L**

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## **(43126) PKG MALT TRUFFLES 5.25OZ**

<b>Ingredients</b>	<b>Amount</b>
(439) Malt Truffle 2.75#bx	9 truffles
(9188) 4.25"x 4.25 Clear Kilwin Cs100 4.25x4.25x1 Imprinted	1 acetate
(9191) White Square Acetate Liner 4-1/16 X 4-1/16 Fits #9188	1 liner
(1882) Stretch Bow Black 10" Dia 50bl	1 bow
(43126L) Lbl Malt Truf 5.25oz 100rl	1 label



## Instructions

### Required Label: 43126L

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## (43130) PKG XMS PEPPERMINT PATTIES 3.25OZ

Ingredients	Amount
(7290) Xmas Mint Patties Bx 5#	3.25oz
(9188) 4.25"x 4.25 Clear Kilwin Cs100 4.25x4.25x1 Imprinted	1 acetate box
(9191) White Square Acetate Liner 4-1/16 X 4-1/16 Fits #9188	1 liner
(1882) Stretch Bow Black 10" Dia 50bl	1 stretch bow
(43130L) Lbl Xms Patties 3.25oz 100rl	1 label

## Instructions

1. Place label and price tag on bottom of container.
2. Place pearlized liner in bottom of container.
3. Tare container. Place peppermint patties in container, alternating colors of ornaments so that two like colors are never touching. Replace small patties with larger ones until desired weight of .02 lbs is achieved.
4. Place lid on container
5. Tape lid on end for seams with small amount of 1/2" wide clear tape.
6. Place stretch bow diagonally across container.

\*\*Note: Whenever putting product in packaging always be sure there is at least the amount of weight shown on the label in the acetate box.

### Required Label: 43130L

INGREDIENTS: semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), granulated sugar, water, corn syrup solids, milk undercoat chocolate (sugar, partially hydrogenated palm oil, cocoa, whole milk, non-fat milk, soy lecithin), dark undercoat chocolate (sugar, partially hydrogenated palm oil, cocoa processed with alkali, non-fat milk, soy lecithin), freshvert sugar, decorations (sugar, cornstarch, dextrose, egg whites, salt, artificial flavors, artificial colors [red 3, red 40, blue 1, blue 2, yellow 5, yellow 6]), water, invert sugar, Peppermint Oil, albumin, vanillin - an artificial flavor. CONTAINS EGG, MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## (43133) XMS CHOC JORDAN ALMONDS 8oz

Ingredients	Amount
(9233) Bagged Candy Bag W/oval Cs250 Kilwins W/oval 2x1 3/4x7 3/8	1 BAG

(4803L) Lbl Choc Jordan Alm 8oz 100rl

1 OF EACH  
LABEL

(7310) Xms Choc Jordan Almond Cs10#

8oz

(9242) Clear Twist Ties 2000bx 1bx = 1rl

1 TWIST TIE

## Instructions

1. APPLY CLEAR LABELS TO THE FRONT AND THE BACK OF BAG.
2. FILL WITH 8oz OF CHOCOLATE JORDAN ALMONDS AND HEAT SEAL THE TOP OF BAG.
3. FOLD TOP OF THE BAG LIKE A FAN AND SEAL WITH A TWIST TIE.

### Required Label: 43133L

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## (43140) PKG MK CHOC NUTCRACKER 2OZ

Ingredients	Amount
(7297) Mk Nutcrackers 6.5oz Cs8	1 milk nutcracker
(9215) 3 X 10 Cpc Cello Bag Cs1000	1 bag
(43140L) Lbl Milk Nutcracker 2oz 100rl	1 label

## Instructions

### Required Label: 43140L

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## (43141) PKG DK CHOC NUTCRACKER 2OZ

Ingredients	Amount
(7298) Dk Nutcrackers 6.5oz Cs8	1 dark nutcracker
(9215) 3 X 10 Cpc Cello Bag Cs1000	1 bag
(43141L) Lbl Dark Nutcracker 2oz 100rl	1 label

## Instructions

### Required Label: 43141L

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## **(43142) PKG WH CHOC NUTCRACKER 2OZ**

<b>Ingredients</b>	<b>Amount</b>
(7299) Wht Nutcrackers 6.5oz Cs8	1 wht nutcracker
(9215) 3 X 10 Cpc Cello Bag Cs1000	1 bag
(43142L) Lbl Wht Nutcracker 2oz 100rl	1 label

### **Instructions**

#### **Required Label: 43142L**

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## **(43143) PKG MK CHOC BALLERINA 2.5OZ**

<b>Ingredients</b>	<b>Amount</b>
(7277) Mk Ballerinas 8oz Cs8	1 ballerina
(9215) 3 X 10 Cpc Cello Bag Cs1000	1 bag
(43143L) Lbl Milk Ballerina 2.5oz 100rl	1 label

### **Instructions**

1. Label the back of all bags you wish to fill with product.
2. Carefully insert one un-pacakged chocolate ballerina into the cello bag.
3. Heat seal the top edge of the cello bag.
4. Apply price label with date code and put finished item on display in your store.

#### **Required Label: 43143L**

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## **(43144) PKG DK CHOC BALLERINA 2.5OZ**

<b>Ingredients</b>	<b>Amount</b>
(7278) Dk Ballerinas 8oz Cs8	1 ballerina
(9215) 3 X 10 Cpc Cello Bag Cs1000	1 bag
(43144L) Lbl Dark Ballerina 2.5oz 100rl	1 label

## Instructions

### Required Label: 43144L

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## (43145) PKG WH CHOCOLATE BALLERINA 2.5OZ

Ingredients	Amount
(7279) Wht Ballerinas 8oz Cs8	1 ballerina
(9215) 3 X 10 Cpc Cello Bag Cs1000	1 bag
(43145L) Lbl Wht Ballerina 2.5oz 100rl	1 label

## Instructions

1. Label the back of all bags you wish to fill with product.
2. Carefully insert one un-pacakged chocolate ballerina into the cello bag.
3. Heat seal the top edge of the cello bag.
4. Apply price label with date code and put finished item on display in your store.

### Required Label: 43145L

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## (43150) PKG DK CHOC TRUFFLES 3.5 OZ

Ingredients	Amount
(5100) Val Dk Chocolate Truf 2.5#bx	9 truffles
(9188) 4.25"x 4.25 Clear Kilwin Cs100 4.25x4.25x1 Imprinted	1 acetate
(9191) White Square Acetate Liner 4-1/16 X 4-1/16 Fits #9188	1 liner
(1882) Stretch Bow Black 10" Dia 50bl	1 bow
(43150L) Lbl Dk Choc Truff 3.5oz RI100	1 label

## Instructions

1. Apply labels to bottoms of acetate boxes
2. Insert white liner into box base
3. With gloved hands carefully place the chocolates into cups and put into box base
4. Place the box lid onto the base and secure with stretch bow
5. Apply price label with date code

Remember when packaging product to have at least the weight shown on the label in the package

## Required Label: 43150L

INGREDIENTS: semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), coconut oil, color transfer (contains one or more of the following: FD&C Blue #1, Blue #2, Red #3, Yellow #5, Yellow #6, Red #40, Blue 1 Lake, Blue 2 Lake, Yellow 5 Lake, Yellow 6 Lake, Red 40 Lake, Titanium Dioxide), Madagascar Bourbon Pure Vanilla Powder, French vanilla extract (natural and artificial flavors, soy). CONTAINS COCONUT, MILK, SOY. FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.

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## (44040) MK & WHT STRIPE CAR APPLE 11OZ100CT

Ingredients	Amount
(44801) 100ct Granny Smith Apple 5 1/2oz	1
(44800) Made In Store Caramel	3.5oz
(9118) White Chocolate	1 oz chocolate
(9112) Milk Chocolate	1 oz chocolate
(2020) Caramel Apple Sticks Cs1000	1

### Instructions

Caramel Apple

1. Wash and dry apple.
2. Insert caramel apple stick into apple from the stem side.
3. Dip apple in hot liquid caramel and gently scrape off excess caramel.
4. Set aside to cool on sheet pan liner sprayed with non-stick spray.
5. Stripe with triangle bag by holding stick and rotating the apple while making vertical stripes on the apple.

INGREDIENTS: Apples, milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), white chocolate (sugar, cocoa butter, milk, vanillin), corn syrup solids, water, granulated sugar, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), cream powder (cream, lecithin, tocopherols), butter (cream, salt), partially hydrogenated vegetable oil (cottonseed, soybean), salt, vanillin. CONTAINS MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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# **(44042) DK & WHT STRIPE CAR APPLE 11OZ100CT**

<b>Ingredients</b>	<b>Amount</b>
(44801) 100ct Granny Smith Apple 5 1/2oz	1
(44800) Made In Store Caramel	3.5oz
(9114) Dark Chocolate	1oz choc stripe
(9118) White Chocolate	1oz choc stripe
(2020) Caramel Apple Sticks Cs1000	1

## **Instructions**

Caramel Apple

1. Wash and dry apple.
2. Insert caramel apple stick into apple from the stem side.
3. Dip apple in hot liquid caramel and gently scrape off excess caramel.
4. Set aside to cool on sheet pan liner sprayed with non-stick spray.
5. Stripe with triangle bag by holding stick and rotating the apple while making vertical stripes on the apple.

INGREDIENTS: Apples, semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), white chocolate (sugar, cocoa butter, milk, vanillin), corn syrup solids, water, granulated sugar, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), cream powder (cream, lecithin, tocopherols), butter (cream, salt), partially hydrogenated vegetable oil (cottonseed, soybean), salt, vanillin. CONTAINS MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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# **(44044) MILK M&M CAR APPLE 11OZ 100CT**

<b>Ingredients</b>	<b>Amount</b>
(4010) Caramel Apple	1 apple
(9114) Dark Chocolate	2oz choc dunked
(MINI M&M) Mini M&ms	1oz gems sprinkled

## **Instructions**

1. Gather together enough completely cooled Caramel Apples to meet the desired production level of this activity.
2. Gather in a large bowl and set aside enough Mini M&M pieces to cover desired apple yield.
3. Prepare a sheet pan with a pan liner.
- 4 Temper chocolate, once chocolate is tempered and if using mini temp Hilliard be sure Hilliard is very full.

5. Holding on tightly to apple stick and with gloved hands, dunk apple 3/4 of the way up the apple and gently shake off excess chocolate.
6. While chocolate is still tacky apply mimi M&M by rolling apple in M&M.
7. Set aside to dry.

Mini M&Ms available from Nassau Candy - 561-433-7100

[www.nassaucandy.com](http://www.nassaucandy.com)

Item # MM3131;

**INGREDIENTS:** Apples, caramel (corn syrup solids, water, sugar, evaporated milk [milk, dipotassium phosphate, carrageenan, Vitamin D], cream powder [cream, lecithin, tocopherols], butter [cream, salt], salt, vanillin - an artificial flavor), milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin), mini gems (milk chocolate [sugar, chocolate, cocoa butter, skim milk, milkfat, lactose, soy lecithin, salt, artificial flavor], sugar, Less Than 2%: Cornstarch, Corn Syrup, Coloring [includes Yellow 5 Lake, Red 40 Lake, Blue 1 Lake, Yellow 6 Lake, Blue 2 Lake, Blue 1, Blue 2, Red 40, Yellow 5, Yellow 6], dextrin.). **CONTAINS MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS. GEMS MAY CONTAIN PEANUT PARTICLES.**

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## **(44046) DARK M&M CAR APPLE 11OZ 100CT**

<b>Ingredients</b>	<b>Amount</b>
(4010) Caramel Apple	1 apple
(9114) Dark Chocolate	2oz choc dunked
(MINI M&M) Mini M&ms	1oz sprinkled

### **Instructions**

1. Gather together enough completely cooled Caramel Apples to meet the desired production level of this activity.
2. Gather in a large bowl and set aside enough Mini M&M pieces to cover desired apple yield.
3. Prepare a sheet pan with a pan liner.
- 4 Temper chocolate, once chocolate is tempered and if using mini temp Hilliard be sure Hilliard is very full.
5. Holding on tightly to apple stick and with gloved hands, dunk apple 3/4 of the way up the apple and gently shake off excess chocolate.
6. While chocolate is still tacky apply mimi M&M by rolling apple in M&M.
7. Set aside to dry.

Mini M&Ms available from Nassau Candy - 561-433-7100

[www.nassaucandy.com](http://www.nassaucandy.com)

Item # MM3131;

INGREDIENTS: Apples, semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), corn syrup solids, water, granulated sugar, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), cream powder (cream, lecithin, tocopherols), butter (cream, salt), partially hydrogenated vegetable oil (cottonseed, soybean), gems (milk chocolate [sugar, chocolate, cocoa butter, skim milk, milkfat, lactose, soy lecithin, salt, artificial flavor], sugar, Less Than 2%: Cornstarch, Corn Syrup, Coloring [includes Yellow 5 Lake, Red 40 Lake, Blue 1 Lake, Yellow 6 Lake, Blue 2 Lake, Blue 1, Blue 2, Red 40, Yellow 5, Yellow 6], dextrin), salt, vanillin. CONTAINS MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS. GEMS MAY CONTAIN PEANUT PARTICLES.

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## **(44048) 100CT PNUT STRIPE PNUT APPLE 12.5OZ**

<b>Ingredients</b>	<b>Amount</b>
(4010) Caramel Apple	1 CAMEL APPLE
(803) Chopped Peanuts	1 OZ
(859) Peanut Chocolate	1.5 oz stripes

### **Instructions**

Wash and dry apple.

Insert stick into apple from the stem side.

Dip apple in hot liquid caramel and gently scrape off the excess caramel.

Gently pack the bottom 3/4 of the apple in nuts, leaving the top 1/4 showing without nuts. Sometimes it is necessary to press and place nuts to obtain a uniform look of product.

Set aside to cool on sheet pan liner sprayed with non-stick spray.

Stripe using striping bottle by holding the stick and rotating while making vertical stripes

INGREDIENTS: Apples, peanut chocolate (sugar, partially hydrogenated palm kernel oil, peanuts, peanut flour, lactose, sweet dairy whey, milk fat, nonfat milk, sodium caseinate, buttermilk, hydrogenated palm oil, soy lecithin - an emulsifier, salt, artificial vanilla flavors), peanuts (peanut, corn and or cottonseed and or soybean oil), corn syrup solids, water, granulated sugar, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), cream powder (cream, lecithin, tocopherols), butter (cream, salt), partially hydrogenated vegetable oil (cottonseed, soybean), salt, vanillin - an artificial flavor. CONTAINS MILK, PEANUT, SOY. FACILITY PROCESSES TREE NUTS.

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# (44057) WH TOPPER OREO POP

Ingredients	Amount
(9110) Nabisco® Oreo® Cookies 3.28# 3/4oz Ea	1 COOKIE
(9118) White Chocolate	1/2 oz
(44820) Med Topper Theme Asst Bx 258	1 topper
(9161) 4 1/2" Sucker Stick Bx1000	1 stick

## Instructions

### Chocolate Oreo Pops

\*Due to a prohibitively lengthy ingredient statement, these Oreo pops are not available as a packaged option. Display as a "bouquet" behind your counter and in MIS case trays. Because these are not supported by a labeling initiative, you may feel free to add additional chocolate stripes to enhance your seasonal theme.

1. With gloved hands, open package and count out enough Oreos needed to meet par. Check for any imperfection and discard damaged Oreos. To decrease amount of crumbs in Hilliard, brush off each Oreo front and back with your fingertips.
2. Gently insert sucker stick into cookie filling.
3. Dip Oreo into tempered chocolate turning evenly to coat all sides of Oreo. Once Oreo is completely coated remove Oreo from chocolate using dipping fork to stabilize the cookie. Gently shake off excess. Draw end bottom of cookie across side of Hilliard to remove any drips and place on parchment paper lined sheet pan. When setting cookie down, let cookie slide off end of fork, pulling away quickly as to not leave tails from fork tines.
4. If applying stripes, apply while coating is dull but still wet stripe. Use stripes to embellish a theme (spooky face, seasonal pattern, or just classic diagonal stripes). Apply medium topper for additional embellishment
5. Display finished Oreo pops as a bouquet. Because the ingredient listing is extensive, these products cannot be pre-packaged as a grab-and-go item.

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# (44110) PKG HOT CHOCOLATE MIX 12OZ

Ingredients	Amount
(9131) Finely Ground Semi-sweet Choc 11#bx	12 oz
(9239) Pretzel Rod Bag Kilwins 100cs 2 X 1 3/4 X 10 1/2	1 BAG
(44110L) Lbl Hot Chocolate 12oz 100rl	1 of each lbl
(9242) Clear Twist Ties 2000bx 1bx = 1rl	1 TIE

## Instructions

1. Determine how many bags you are preparing and apply white labels to the back of that many bags while the bags are still folded and flat. The label edges will overlap the sides slightly, but this will be resolved when the bags are filled.
2. Apply oval label to front of bags.

3. Put 12 ounces of ground burgundy chocolate into gold bag. Seal bag with heat sealer
4. Press edges of back label down against bag.
5. Fan fold the top of the sealed bag and tie with gold twist tie.
6. Apply price label with date code and be sure to rotate your stock.

### **Required Label: 44110L**

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## **(44121) PKG 9 PIECE TRUFFLE ASSORTMENT5.5 OZ**

<b>Ingredients</b>	<b>Amount</b>
(403) Mocha Truffle 2.5#bx	1 PIECE
(407) Almond Truffle 2.5#bx	1 PIECE
(413) Hazelnut Truffle 2.75#bx	1 PIECE
(419) Irish Cream Truffle2.75#bx	1 PIECE
(421) Raspberry Truffle 2.75#bx	1 PIECE
(424) Champagne Truffl 2.75#bx	1 PIECE
(431) Dark Chocolate Truffle 2.5#bx	2 PIECES
(439) Malt Truffle 2.75#bx	1 PIECE
(1900) Brown Choc Cups#6 Bx28m	9 CUPS
(9188) 4.25"x 4.25 Clear Kilwin Cs100 4.25x4.25x1 Imprinted	1 BOX
(9191) White Square Acetate Liner 4-1/16 X 4-1/16 Fits #9188	1 LINER
(1882) Stretch Bow Black 10" Dia 50bl	1 BOW
(44121L) Lbl 9 Pc Truffle Asst 5.5oz 100rl	1 LABEL

### **Instructions**

1. Apply the label to bottom of the base and price, including date code.
- 2 Insert the kilwins gold board liner into base.
3. Place chocolates in brown cups with gloved hands and fill the acetate container.
4. Put the lid on the base and attach the gold stretch bow.

### **Required Label: 44121L**

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# (44130) MILK STRIPED CARAMEL CORN 19oz

Ingredients	Amount
(4410) Caramel Corn	1 bag caramel corn
(9226) 5 X 3.5 X 14 Cpc Gusset Bag Cs1000	1 bag
(44130L) Lbl Mk Stripe Caramel Corn 19o Z 100 RI	1 label
(9112) Milk Chocolate	3oz stripes

## Instructions

### Striped Corns

1. Prepare CPC bags with appropriate label and amount for estimated yield. The factory seal is at the top of the bag and the seam is on the back. Price bags and code with production date to insure proper rotation of product during restocking.
2. Turn on heat sealer.
3. Place half sheet pan on scale and tare weight of pan.
4. Fill pan with Nutcracker, tightly position corn on pan so you can not see any parchment through corn. The weight of the corn should be divisible by 8 ounces. Example if you wanted to produce 3, bags of striped Nutcracker you would need to fill the tray with 1.5 lbs of corn.
5. Tare weight of tray with corn.
6. Temper chocolate.
7. Make a parchment bag and fill with tempered chocolate 2/3rds of the way full.
8. Stripe caramel corn until proper weight is achieved. For every 8 ounces of corn you should use 1 ounce of chocolate. Your motion for striping should be quick and loose so the chocolate flows smoothly on to the corn.
9. Set aside to harden.
10. As soon as possible gently place corn in CPC bag and heat seal.

## Required Label: 44130L

INGREDIENTS: granulated sugar, water, sugar, corn syrup solids, milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), popcorn, butter (cream, salt), red coconut oil with beta carotene, salt. CONTAINS MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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# (44131) MK STRIPED NUTCRACKER 27oz BAG BATCH 14 BAGS

Ingredients	Amount
(4422) Nutcracker Sweet 1.5 # Bag	1 bag
(9226) 5 X 3.5 X 14 Cpc Gusset Bag Cs1000	14 bags
(9112) Milk Chocolate	3oz stripes

(44131L) Lbl Mk Stripe Nutcracker 27o Z 100 RI 1 label

## Instructions

1. Prepare CPC bags with appropriate label and amount for estimated yield. The factory seal is at the top of the bag and the seam is on the back. Price bags and code with production date to insure proper rotation of product during restocking.
2. Turn on heat sealer.
3. Place half sheet pan on scale, place parchment paper on pan cut to size and tare weight of pan.
4. Fill pan with Nutcracker, tightly position corn on pan so you can not see any parchment through corn. The weight of the corn should be divisible by 8 ounces. Example if you wanted to produce 3, bags of striped Nutcracker you would need to fill the tray with 1.5 lbs of corn.
5. Tare weight of tray with corn.
6. Temper chocolate.
7. Make a parchment bag and fill with tempered chocolate 2/3rds of the way full.
8. Stripe caramel corn until proper weight is achieved. For every 8 ounces of corn you should use 1 ounce of chocolate. Your motion for striping should be quick and loose so the chocolate flows smoothly on to the corn.
9. Set aside to harden.
10. As soon as possible gently place corn in CPC bag and heat seal.

## Required Label: 44131L

INGREDIENTS: granulated sugar, raw almonds, pecans, milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), water, corn syrup solids, popcorn, butte (cream, salt), red coconut oil with beta carotene, salt. CONTAINS ALMOND, MILK, PECAN, SOY. FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.

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## (44132) DARK STRIPED CARAMEL CORN 19ozBAG BATCH 15 BAGS

Ingredients	Amount
(4410) Caramel Corn	1 bag
(9114) Dark Chocolate	3oz stripes
(9226) 5 X 3.5 X 14 Cpc Gusset Bag Cs1000	1 bag
(44132L) Lbl Dk Stripe Caramel Corn 19o Z 100 RI	1 label

## Instructions

1. Prepare CPC bags with appropriate label and amount for estimated yield. The factory seal is at the top of the bag and the seam is on the back. Price bags and code with production date to insure proper rotation of product during restocking.
2. Turn on heat sealer.
3. Place half sheet pan on scale and tare weight of pan and place parchment paper on pan.
4. Fill pan with Carmel Corn, tightly position corn on pan so you can not see any parchment through corn. The weight of the corn should be divisible by 16 ounces/ one pound. Example: If you wanted

to produce 3 bags of striped caramel corn you would need to fill the tray with 3 lbs. or 48 ounces of caramel corn.

5. Tare weight of tray with corn.
6. Temper chocolate.
7. Make a parchment bag and fill with tempered chocolate 2/3rds of the way full.
8. Stripe caramel corn until proper weight is achieved. For every 16 ounces of corn you should use 3 ounce of chocolate. Your motion for striping should be quick and loose so the chocolate flows smoothly on to the caramel corn.
9. Set aside to harden.
10. As soon as possible gently place corn in CPC bag and heat seal.

## Required Label: 44132L

INGREDIENTS: granulated sugar, semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), water, sugar, corn syrup solids, popcorn, butter (cream, salt), red coconut oil with beta carotene, salt. CONTAINS MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## (44133) DK STRIPED NUTCRACKER 27oz BAG BATCH 14 BAGS

Ingredients	Amount
(4422) Nutcracker Sweet 1.5 # Bag	1 bag
(9114) Dark Chocolate	3oz stripes
(9226) 5 X 3.5 X 14 Cpc Gusset Bag Cs1000	1 bag
(44133L) Lbl Dk Stripe Nutcracker 27o Z 100 RI	1 label

## Instructions

1. Prepare CPC bags with appropriate label and amount for estimated yield. The factory seal is at the top of the bag and the seam is on the back. Price bags and code with production date to insure proper rotation of product during restocking.
2. Turn on heat sealer.
3. Place half sheet pan on scale, place parchment paper on sheet pan cut to size and tare weight of pan.
4. Fill pan with Nutcracker, tightly position corn on pan so you can not see any parchment through corn. The weight of the corn should be divisible by 24 ounces. Example if you wanted to produce 2, bags of striped Nutcracker you would need to fill the tray with 3 lbs of corn.
5. Tare weight of tray with corn.
6. Temper chocolate.
7. Make a parchment bag and fill with tempered chocolate 2/3rds of the way full.
8. Stripe caramel corn until proper weight is achieved. For every 8 ounces of corn you should use 1 ounce of chocolate. Your motion for striping should be quick and loose so the chocolate flows smoothly on to the corn.
9. Set aside to harden.

10. As soon as possible gently place corn in CPC bag and heat seal.

## Required Label: 44133L

INGREDIENTS: granulated sugar, raw almonds, pecans, semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), water, corn syrup solids, popcorn, butter (cream, salt), red coconut oil with beta carotene, salt. CONTAINS ALMOND, MILK, PECAN, SOY. FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.

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## (44142) KILWINS CLASSIC TAFFY 12oz

Ingredients	Amount
(1230) Classic Taffy Collection 20lb	13oz taffy
(9224) 5 X 3.5 X 9 Cpc Gusset Bag Cs1000	1 CPC bag
(44142L) Lbl Classic Taffy 12oz 50 RI	1 of each label

## Instructions

Kilwins Classic Salt Water Taffy

When packaging this taffy allow for additional weight in your bags - the taffy wrappers weigh .08/lb for every pound of product. We have calculated the costs on these recipes to be for sell weight X 1.08

1. Weigh out 13 ounces of Kilwins Taffy Chews from the Classic Collection
2. Put appropriate labels on 6 x 10 CPC bag - Apply the front label horizontally in the center of the bag, apply the ingredient label to the seam side of the bag oriented vertically - and price.
3. Fill bag with pre-weighed taffy.
4. Seal bag with heat sealer.

## Required Label: 44142L

INGREDIENTS: corn syrup solids, granulated sugar, water, coconut oil, fondant (sugar, water, corn syrup), water, freshvert sugar, molasses, peanut butter (peanuts, dextrose, hydrogenated vegetable oil [cottonseed and rapeseed], salt, sugar), chocolate liquor processed with alkali, peanut flour, gelatin, sea salt, soy lecithin - an emulsifier, toasted flake coconut (coconut, sugar, water, propylene glycol, salt, sodium metabisulfite), mono & diglyceride, maple extract (natural flavor, soy lecithin), orange oil, red color (water, propylene glycol, FD&C red 40, FD&C blue 1), artificial color, Madagascar Bourbon Pure Vanilla Powder, peppermint oil, caramel color. CONTAINS COCONUT, PEANUT, SOY. FACILITY PROCESSES TREE NUTS.

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# **(44144) KILWINS CLASSIC TAFFY 32oz**

<b>Ingredients</b>	<b>Amount</b>
(1230) Classic Taffy Collection 20lb	34.5oz taffy
(9226) 5 X 3.5 X 14 Cpc Gusset Bag Cs1000	1 CPC bag
(44144L) Lbl Classic Taffy 32oz 50 RI	1 of each label

## **Instructions**

Kilwins Classic Salt Water Taffy

When packaging this taffy allow for additional weight in your bags - the taffy wrappers weigh .08/lb for every pound of product. We have calculated the costs on these recipes to be for sell weight X 1.08

1. Weigh out 2.15LB of Kilwins Taffy Chews from the Classic Collection
2. Put appropriate labels on 8-1/2 X 14 CPC bag - Apply the front label horizontally in the center of the bag, apply the ingredient label to the seam side of the bag oriented vertically - and price.
3. Fill bag with pre-weighed taffy.
4. Seal bag with heat sealer.

## **Required Label: 44144L**

INGREDIENTS: corn syrup solids, granulated sugar, water, coconut oil, fondant (sugar, water, corn syrup), water, freshvert sugar, molasses, peanut butter (peanuts, dextrose, hydrogenated vegetable oil [cottonseed and rapeseed], salt, sugar), chocolate liquor processed with alkali, peanut flour, gelatin, sea salt, soy lecithin - an emulsifier, toasted flake coconut (coconut, sugar, water, propylene glycol, salt, sodium metabisulfite), mono & diglycerides, maple extract (natural flavor, soy lecithin), orange oil, red color (water, propylene glycol, FD&C red 40, FD&C blue 1), artificial color, Madagascar Bourbon Pure Vanilla Powder, peppermint oil, caramel color. CONTAINS COCONUT, PEANUT, SOY. FACILITY PROCESSES TREE NUTS.

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# **(44146) KILWINS SEASHORE TAFFY 5.5oz**

<b>Ingredients</b>	<b>Amount</b>
(1231) Seashore Taffy Collection 20lb	6oz taffy
(9219) 5 X 6-1/2 Cello Bag	1 CPC bag
(44146L) Lbl Seashore Taffy 5.5oz 50 RI	1 of each label

## **Instructions**

Kilwins Seashore Salt Water Taffy

When packaging this taffy allow for additional weight in your bags - the taffy wrappers weigh .08/lb for every pound of product. We have calculated the costs on these recipes to be for sell weight X 1.08

1. Weigh out 6 ounces of Kilwins Taffy Chews from the Classic Collection
2. Put appropriate labels on CPC bag - Apply the front label horizontally in the center of the bag, apply the ingredient label to the seam side of the bag oriented vertically - and price.
3. Fill bag with pre-weighed taffy.

### **Required Label: 44146L**

INGREDIENTS: granulated sugar, corn syrup solids, water, coconut oil, fondant (sugar, water, corn syrup), water, freshvert sugar, chocolate liquor processed with alkali, gelatin, lactic acid, soy lecithin - an emulsifier, sea salt, orange oil, Banana Flavor, raspberry powder, orange color (water, propylene glycol, FD&C red 40, FD&C blue 1), raspberry flavor, blueberry extract, Artificial Color, green color (water, propylene glycol, FD&C yellow 5, FD&C blue 1), Madagascar Bourbon Pure Vanilla Powder. CONTAINS COCONUT, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## **(44148) KILWINS SEASHORE TAFFY 12oz**

<b>Ingredients</b>	<b>Amount</b>
(1231) Seashore Taffy Collection 20lb	13oz taffy
(9224) 5 X 3.5 X 9 Cpc Gusset Bag Cs1000	1 CPC bag
(44148L) Lbl Seashore Taffy 12oz 50 RI	1 of each label

### **Instructions**

Kilwins Seashore Salt Water Taffy

When packaging this taffy allow for additional weight in your bags - the taffy wrappers weigh .08/lb for every pound of product. We have calculated the costs on these recipes to be for sell weight X 1.08

1. Weigh out 13 ounces of Kilwins Taffy Chews from the Seashore Collection
2. Put appropriate labels on 6X10 CPC bag - Apply the front label horizontally in the center of the bag, apply the ingredient label to the seam side of the bag oriented vertically - and price.
3. Fill bag with pre-weighed taffy.

### **Required Label: 44148L**

INGREDIENTS: granulated sugar, corn syrup solids, water, coconut oil, fondant (sugar, water, corn syrup), water, freshvert sugar, chocolate liquor processed with alkali, gelatin, lactic acid, soy lecithin - an emulsifier, sea salt, orange oil, banana flavor, raspberry powder, orange color (water, propylene glycol, FD&C red 40, FD&C blue 1), raspberry flavor, blueberry extract, Artificial Color, green color (water, propylene glycol, FD&C yellow 5, FD&C blue 1), Madagascar Bourbon Pure Vanilla Powder. CONTAINS COCONUT, SOY. FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.

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## **(44150) KILWINS SEASHORE TAFFY 32oz**

<b>Ingredients</b>	<b>Amount</b>
(1231) Seashore Taffy Collection 20lb	34.5oz taffy
(9226) 5 X 3.5 X 14 Cpc Gusset Bag Cs1000	1 CPC bag
(44150L) Lbl Seashore Taffy 32oz 50 Rl	1 of each label

### **Instructions**

Kilwins Seashore Salt Water Taffy

When packaging this taffy allow for additional weight in your bags - the taffy wrappers weigh .08/lb for every pound of product. We have calculated the costs on these recipes to be for sell weight X 1.08

1. Weigh out 2.15LB of Kilwins Taffy Chews from the Seashore Collection
2. Put appropriate labels on 8-1/2 X 14 CPC bag - Apply the front label horizontally in the center of the bag, apply the ingredient label to the seam side of the bag oriented vertically - and price.
3. Fill bag with pre-weighed taffy.

### **Required Label: 44150L**

INGREDIENTS: granulated sugar, corn syrup solids, water, coconut oil, fondant (sugar, water, corn syrup), water, freshvert sugar, chocolate liquor processed with alkali, gelatin, lactic acid, soy lecithin - an emulsifier, sea salt, orange oil, Banana Flavor, raspberry powder, orange color (water, propylene glycol, FD&C red 40, FD&C blue 1), raspberry flavor, blueberry extract, Artificial Color, green color (water, propylene glycol, FD&C yellow 5, FD&C blue 1), Madagascar Bourbon Pure Vanilla Powder. CONTAINS COCONUT, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## **(44173) BLUEBERRY SUNDAE**

<b>Ingredients</b>	<b>Amount</b>
(1994) 8oz Paper Sundae Dish Cs1000	1 DISH
(3225) Old Fashioned Vanilla	5 OZ
(43411) Blueberry Topping 1/2 Gal	2 OZ
(2009) Sundae Spoon Beige Cs1000	1 SPOON
(44811) Whipped Cream 7 Oz Can	1/4 OZ
(2594) Marsch Cherry W/stem Gal/350ct	1 CHERRY

### **Instructions**

Blueberry Sundae

1. Put ice cream in dish.

2. Top with blueberry topping.
3. Top with whipped cream and a cherry.
4. Serve with sundae spoon.

**INGREDIENTS:** vanilla ice cream (milk, cream, sugar, corn syrup, vanilla base (sugar, high fructose corn syrup, condensed milk, cream, butter, citric acid, potassium sorbate), skim milk, whey powder, vanilla (natural vanilla flavors, vanillin - an artificial flavor, caramel color), stabilizer (mono & diglycerides, cellulose gum, polysorbate 80, carrageenan, guar gum), blueberry topping (sugar, water, blueberries, applesauce, natural flavor, citric acid, pectin, agar agar, red 40, blue 1, benzoate of soda, potassium chloride), cream, maraschino cherries (cherries, corn sweetener, citric acid, sodium benzoate, potassium sorbate, red #40, natural & artificial flavors, trace of sulfur dioxide). CONTAINS MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## **(44174) BLUEBERRY MALT**

<b>Ingredients</b>	<b>Amount</b>
(3225) Old Fashioned Vanilla	10 OZ
(43410) Blueberry Flavor Gal	3 PUMPS (3 OZ)
(2583) Malted Milk Pwdr 2.5# Cn	2 TSP (1/2 OZ)
(1986) 20 Oz Clear Plastic Cup Cs1000	1 CUP
(1990) Kilwins Giant Straw Bg450	1 STRAW
(44811) Whipped Cream 7 Oz Can	1/4 OZ
(2594) Marsch Cherry W/stem Gal/350ct	1 CHERRY
(44807) Milk - 1 Gallon	12 OZ

## **Instructions**

### **MALTS**

1. Add ice cream, flavoring, malt powder and milk to chilled stainless steel mixing cup. (Milk should fill cup to 1 above top indent mark).
2. Mix thoroughly.
3. Pour into Kilwin's cup.
4. Put whipped topping and cherry on top.
5. Serve with a straw.

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## **(44175) BLUEBERRY MILKSHAKE**

<b>Ingredients</b>	<b>Amount</b>
(3225) Old Fashioned Vanilla	10 OZ
(43410) Blueberry Flavor Gal	4 pumps
(1986) 20 Oz Clear Plastic Cup Cs1000	1 CUP
(1990) Kilwins Giant Straw Bg450	1 STRAW
(44811) Whipped Cream 7 Oz Can	1/4 OZ
(2594) Marsch Cherry W/stem Gal/350ct	1 CHERRY
(44807) Milk - 1 Gallon	12 OZ

## **Instructions**

### MILKSHAKES

1. Add ice cream, flavoring, and milk to chilled stainless steel mixing cup. (Milk should fill cup to 1 above top indent mark).
2. Mix thoroughly.
3. Pour into Kilwin s cup.
4. Put whipped topping and cherry on top.
5. Serve with a straw.

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## **(44541) CUDDLE UP BSKT**

<b>Ingredients</b>	<b>Amount</b>
(44991) Pkg Caramel Chews 6oz	1 bag chews
(4082) Pkg Pecan Snapper	1 snapper
(44834) Shrink Film - N8501 Mid Atlantic 800-284-1332	.8000 FT
(4410) Caramel Corn	1 bag corn
(44839) Vine Basket (82345.2) Willow Specialty 800-724-7300	1 small basket

# Instructions

## Basket Prep

For this basket you will use a container no larger than 8"w x 5"l, and with a depth to fit the product (at least 3" but no more than 5"). This will insure that your container will fit into the small insulated shipper easily with room for packing paper and ice bricks as needed.

We do not recommend marking up the cost of your container, as the products inside are pre-packaged and therefore already carry a margin.

You will change the tin as appropriate for the season

## BASKET CONSTRUCTION

1. Gather all ingredients and remove price tags. Be sure products are fresh and properly labeled.
2. Determine the front of your container. Crumple paper in the bottom of the tin or basket until it almost reaches the top. Add the fill (crinkle shred, raffia) on top of the paper. There should be no more than 1/2" of play when you press down on the fill, so pack it tightly and neatly.
3. Tuck lid (if there is one), top facing forward, against the back wall of the container at a slight upward angle so corner of lid is resting against the bottom of the tin.
4. Place the three bags of candy in a graduated manner, following the upward tilt of the lid (see photo). These will be resting on the shred fill, and the lowest bag's bottom will be just under the top rim of tin. Make sure arrangement is pleasing to the eye from multiple angles.
5. Set tin or basket on length of shrink film, draw the edges of film up and around the basket (draw excess toward back of basket so product is visible), securing at top with a twist tie. Use heat gun to shrink. Tie seasonally appropriate ribbon around twist tie.

3. IF BASKET IS TO BE SHIPPED place entire basket into a large plastic bag closed with a twist tie to protect it from any condensation or marring from being shipped.

## IF BASKET IS FOR DISPLAY IN YOUR STORE

Bear in mind that this will present better on a shelf at eye level.

4. Apply a price label with date code (only if for store display)

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## (44545) SWEETS OF THE SEASON

Ingredients	Amount
(4422) Nutcracker Sweet 1.5 # Bag	1 nutcracker
(4432) Cashew Brittle 14 Oz Bag Batch 19	1 brittle
(44834) Shrink Film - N8501 Mid Atlantic 800-284-1332	1.5000 FT
(1398) Truffle Asst 10oz Cs12	1 assortment
(4301) Win Box Almond Toffee Crunch	1 box
(7316) Peppermint Bark Bx 6.5oz Cs12	1 bx bark
(1422) Sea Salt Caramel Asst 6oz Cs30	1 caramel asst
(40047) Pkg Top Seller Sampler In Rect Angle Acetate 6.5 Oz	1 sampler

# Instructions

## Basket Prep

For this basket you will use a container no larger than 12" w, 19"l, and with a depth to fit the product (at least 3" but no more than 5"). This will insure that your container will fit into a large insulated shipper easily with room for packing paper and ice bricks as needed.

We do not recommend marking up the cost of your container, as the products inside are pre-packaged and therefore already carry a margin.

For holidays other than Christmas you may replace item 7316 Peppermint Bark with a 45021 Almond Bark Assortment or a 45016 Elite Cherry Bark

## BASKET CONSTRUCTION

1. Gather all ingredients and remove price tags. Be sure products are fresh and properly labeled.
2. Crumple paper in the bottom of the basket until it almost reaches the top. Add the fill (crinkle shred, raffia) on top of the paper. There should be no more than 1/2" of play when you press down on the fill, so pack it tightly and neatly.
3. IF BASKET IS TO BE SHIPPED you will want to simply arrange the product so it is pleasing to the eye from above, apply shrink film and decorative ribboning, then place entire basket into a large plastic bag closed with a twist tie to protect it from any condensation or marring from being shipped.

## IF BASKET IS FOR DISPLAY IN YOUR STORE

For this basket you will arrange the basket as if for shipping, and display tilted on its side (see picture) if on a high shelf, or resting on its bottom for a low shelf placement.

4. Apply a price label with date code (only if for store display)

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## (44639) TOUR OF KILWINS XMS

Ingredients	Amount
(44121) Pkg 9 Piece Truffle Assortment 5.5 Oz	1.0000 EA
(4412) Caramel Corn 1 Lb Bag Batch 15 Bags	1.0000 BG
(4430) Peanut Brittle 14 Oz. Bag	1.0000 BG
(4329) Pkg Win Bx Mk Pecan Tuttle 8oz	1.0000 EA
(1018) Fudge Topping	1 JAR
(4082) Pkg Pecan Snapper	1
(44991) Pkg Caramel Chews 6oz	1 bag chews
(1565) 1/4" Red Ribbon 100yd/rl Grosgrain For Holiday	2 yds ribbon
(7400) 5" 6pc Wood Nutcrackers Bx	1 nutcracker

## Instructions

### Basket Preparation

For this basket you will use a basket that is 11.5" L, 8" W and 7.5" H. We do not recommend marking up the cost of the basket, as the products inside are pre-packaged and therefore already carry a margin.

### Basket Construction

1. Gather all ingredients and remove price tags. Be sure products are fresh and properly labeled.
2. Crumple paper in the bottom of the basket until it almost reaches the top. Add the fill (crinkle shred) on top of the paper. There should be no more than 1/2" of play when you press down on the fill, so pack it tightly and neatly.
3. IF BASKET IS TO BE SHIPPED you will want to simply arrange the product so it is pleasing to the eye. Place basket with product in to a shrink bag, tie with a decorative ribbon, make a bow and add the wooden nutcracker. Use a heat gun to shrink the wrap and then place entire basket into a large plastic bag closed with a twist tie to protect it from any condensation or marring from being shipped.
4. IF BASKET IS FOR DISPLAY IN YOUR STORE you will arrange the basket as if for shipping and instead put out for display.
5. Apply a price label with date code (only if for store display)
4. Apply a price label with date code (only if for store display)

5033RED

Willow Specialties Basket

6 @ 4.35 each

Lee Walski @ 1-800-525-8018

1CC10.RED

Willow Specialties Crinkle-Cut Shred

10 lb. Box @ 26.00

Lee Walski @ 1-800-525-8018

12222.DC.100

Willow Specialties Dome Clear Shrink Bag

100 count @ 34.90

Lee Walski @ 1-800-525-8018

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# (44640) HOLIDAY FUN BSKT

<b>Ingredients</b>	<b>Amount</b>
(7316) Peppermint Bark Bx 6.5oz Cs12	1 box bark
(7285) Kilwins Milk 7 Oz Santa 12cs 1 (case 12)	1 Santa
(45813) Pkg 4pc Deco Asst Oreo 4oz	1 Oreo assortment
(4450) Pkg Dk Non-pareil Drops 6oz	1 bag non-pareils
(7246) Foil Presents 2oz Mesh Bg 24tb	1 bag presents
(4333) Pkg Win Bx Wht Mk Dk Mini Pret Zels 7oz	1 box pretzels
(44834) Shrink Film - N8501 Mid Atlantic 800-284-1332	1.5 FT
(7210) Lg Standing Santa 3/4oz 60bx	1 Santa

## Instructions

### Basket Prep

For this configuration you will use a tray no larger than 11" w, 15"l, and with a modest depth (less than 1" - our tray was 10.5" x 13.5" outer dimensions). This will insure that your product seems abundant and the container will fit into a large insulated shipper easily with room for packing paper and ice bricks as needed.

We do not recommend marking up the cost of your container, as the products inside are pre-packaged and therefore already carry a margin. We have used a pretty but inexpensive Christmas themed tray.

This configuration of products is appropriate for Christmas only.

### TRAY CONSTRUCTION

1. Gather all ingredients and remove price tags. Be sure products are fresh and properly labeled.
2. Place enough fill on the tray to cover the bottom, being sure that the shred color complements the tray color.
3. Arrange the products so that they are pleasing to the eye from above then apply shrink film and decorative ribbon.
4. IF TRAY IS TO BE SHIPPED place entire tray into a large plastic bag closed with a twist tie to protect it from any condensation or marring from being shipped. Place into insulated shipper, putting ice brix at each end, then filling remainder of shipper with peanuts or packing paper to keep the tray secure inside the box.

### IF BASKET IS FOR DISPLAY IN YOUR STORE

For this tray you will arrange the basket as if for shipping, and display tilted on its side (see picture) if on a high shelf, or resting on its bottom for a low shelf placement.

4. Apply a price label with date code (only if for store display)

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# (44641) TREATS FOR EVERYONE BSKT

<b>Ingredients</b>	<b>Amount</b>
(4800) Pkg Bag Milk Choc Peanuts 7oz	1 BAG
(4799) Pkg Bag Mk Choc Raisins 7oz	1 BAG
(44834) Shrink Film - N8501 Mid Atlantic 800-284-1332	1.2500 FT
(4802) Pkg Bag Mk Choc Maltballs 5oz	1 BAG
(4083) Pkg Bear Claw 4.5 Oz	1 Bear Claw
(1965) Lbl Silver & Gold Diamond 500r	1 LABEL

## Instructions

### Basket Prep

For this basket you will use a container no larger than 8"w x 5"l, and with a depth to fit the product (at least 3" but no more than 5"). This will insure that your container will fit into the small insulated shipper easily with room for packing paper and ice bricks as needed.

We do not recommend marking up the cost of your container, as the products inside are pre-packaged and therefore already carry a margin.

You will change the tin as appropriate for the season

### BASKET CONSTRUCTION

1. Gather all ingredients and remove price tags. Be sure products are fresh and properly labeled.
2. Determine the front of your container. Crumple paper in the bottom of the tin until it almost reaches the top. Add the fill (crinkle shred, raffia) on top of the paper. There should be no more than 1/2" of play when you press down on the fill, so pack it tightly and neatly.
3. Tuck lid, top facing forward, against the back wall of the container at a slight upward angle so corner of lid is resting against the bottom of the tin.
4. Place the three bags of candy in a graduated manner, following the upward tilt of the lid (see photo). These will be resting on the shred fill, and the lowest bag's bottom will be just under the top rim of tin. Tuck the bear claw into the front left corner of the tin so that it almost leans against the "tallest" candy bag.
5. Set tin on length of shrink film, draw the edges of film up and around the basket (draw excess toward back of basket so product is visible), securing at top with a twist tie. Use heat gun to shrink. Tie seasonally appropriate ribbon around twist tie.

3. IF BASKET IS TO BE SHIPPED place entire basket into a large plastic bag closed with a twist tie to protect it from any condensation or marring from being shipped.

### IF BASKET IS FOR DISPLAY IN YOUR STORE

Bear in mind that this will present better on a shelf at eye level.

4. Apply a price label with date code (only if for store display)

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# (44642) PKG BSKT SUGAR-FREE SWEETS

Ingredients	Amount
(685) S/f Carmel Corn 4oz Bg/cs4	1 box
(680) S/f Peanut Brittle 6oz Bg Cs4	1 bag
(675) Sf Milk Pretzel 5oz Cs4	1 box
(641) S/f Choc Asst 8.75oz Cs12	1 assortment
(1565) 1/4" Red Ribbon 100yd/rl Grosgrain For Holiday	2 yards ribbon
(44834) Shrink Film - N8501 Mid Atlantic 800-284-1332	1.5ft shrink film

## Instructions

### Basket Preparation

For this basket you will use a container that is 11.5" L, 6" W and 5.25" H. We do not recommend marking up the cost of the basket, as the products inside are pre-packaged and therefore already carry a margin.

### Basket Construction

1. Gather all ingredients and remove price tags. Be sure products are fresh and properly labeled.
2. Crumple paper in the bottom of the basket until it almost reaches the top. Add the fill (crinkle shred) on top of the paper. There should be no more than 1/2" of play when you press down on the fill, so pack it tightly and neatly.
3. IF BASKET IS TO BE SHIPPED you will want to simply arrange the product so it is pleasing to the eye. Place basket with product in to a shrink bag and tie with a decorative ribbon. Use a heat gun to shrink the wrap and then place entire basket into a large plastic bag closed with a twist tie to protect it from any condensation or marring from being shipped.
4. IF BASKET IS FOR DISPLAY IN YOUR STORE you will arrange the basket as if for shipping and instead put out for display.
5. Apply a price label with date code (only if for store display)

82628

Willow Specialties Basket

6 @ 3.15 each

Lee Walski @ 1-800-525-8018

1CC10.Red

Willow Specialties Crinkle-Cut Shred

10 lb. Box @ 26.00

Lee Walski @ 1-800-525-8018

12222.DC.100

Willow Specialties Dome Clear Shrink Bag

100 count @ \$34.90

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## **(44643) BSKT MERRY MEMORIES**

<b>Ingredients</b>	<b>Amount</b>
(4434) Pecan Brittle 14 Oz	1 bag
(4432) Cashew Brittle 14 Oz Bag Batch 19	1 bag
(4430) Peanut Brittle 14 Oz. Bag	1 bag
(4422) Nutcracker Sweet 1.5 # Bag	1 bag
(4418) Peanut Caramel Corn 1.25# Bag Batch 16 Bags	1 bag
(4329) Pkg Win Bx Mk Pecan Tuttle 8oz	1 box
(4082) Pkg Pecan Snapper	1 snapper
(4083) Pkg Bear Claw 4.5 Oz	1 bear claw
(4556) Pkg Cashews In Clear Box 12oz	1 box
(4557) Mixed Nuts Rec Acetate	1 box
(1571) 7/8" Red Ribbon 100yd/rl Grosgrain For Holiday	2 yards ribbon

### **Instructions**

#### **Basket Preparation**

For this basket you will use a basket that is 15" L, 8.75" W and 6.5" H. We do not recommend marking up the cost of the basket, as the products inside are pre-packaged and therefore already carry a margin.

#### **Basket Construction**

1. Gather all ingredients and remove price tags. Be sure products are fresh and properly labeled.
2. Crumple paper in the bottom of the basket until it almost reaches the top. Add the fill (crinkle shred) on top of the paper. There should be no more than 1/2" of play when you press down on the fill, so pack it tightly and neatly.
3. IF BASKET IS TO BE SHIPPED you will want to simply arrange the product so it is pleasing to the eye. Place basket with product in to a shrink bag, tie with a decorative ribbon, make a bow and add the snowman pinecone dangler. Use a heat gun to shrink the wrap and then place entire basket into a large plastic bag closed with a twist tie to protect it from any condensation or marring from being shipped.
4. IF BASKET IS FOR DISPLAY IN YOUR STORE you will arrange the basket as if for shipping and instead put out for display.
5. Apply a price label with date code (only if for store display)

Willow Specialties Basket  
4 @ 6.45 each  
Lee Walski @ 1-800-525-8018

1CC10.WHITE  
Willow Specialties Crinkle-Cut Shred  
10 lb. Box @ 26.00  
Lee Walski @ 1-800-525-8018

12222.DC.100  
Willow Specialties Dome Clear Shrink Bag  
100 count @ 34.90  
Lee Walski @ 1-800-525-8018

8148  
Willow Specialties Pinecone Snowman Dangler  
12 @ \$1.65 each  
Lee Walski @ 1-800-525-8018

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## **(44644) BSKT HOLIDAY CUDDLES**

<b>Ingredients</b>	<b>Amount</b>
(44991) Pkg Caramel Chews 6oz	1 bag chews
(4082) Pkg Pecan Snapper	1 snapper
(4083) Pkg Bear Claw 4.5 Oz	1 bear claw
(4410) Caramel Corn	1 bag corn
(1565) 1/4" Red Ribbon 100yd/rl Grosgrain For Holiday	1 yard ribbon
(44834) Shrink Film - N8501 Mid Atlantic 800-284-1332	.8000 FT

## **Instructions**

### **Basket Preparation**

For this basket you will use a basket that is 7.5" L, 4.5" W and 4.75" H. We do not recommend marking up the cost of the basket, as the products inside are pre-packaged and therefore already carry a margin.

### **Basket Construction**

1. Gather all ingredients and remove price tags. Be sure products are fresh and properly labeled.
2. Crumple paper in the bottom of the basket until it almost reaches the top. Add the fill (crinkle shred) on top of the paper. There should be no more than 1/2" of play when you press down on the fill, so pack it tightly and neatly.
3. IF BASKET IS TO BE SHIPPED you will want to simply arrange the product so it is pleasing to the eye. Place basket with product in to a shrink bag, tie with a decorative ribbon, make a bow and

add the wooden nutcracker. Use a heat gun to shrink the wrap and then place entire basket into a large plastic bag closed with a twist tie to protect it from any condensation or marring from being shipped.

4. IF BASKET IS FOR DISPLAY IN YOUR STORE you will arrange the basket as if for shipping and instead put out for display.

5. Apply a price label with date code (only if for store display).

8189

Willow Specialties Basket

8 @ 2.30 each

Lee Walski @ 1-800-525-8018

1CC10.WHITE

Willow Specialties Crinkle-Cut Shred

10 lb. Box @ 26.00

Lee Walski @ 1-800-525-8018

11516.DC.100

Willow Specialties Dome Clear Shrink Bag

100 count @ 17.25

Lee Walski @ 1-800-525-8018

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## **(44645) COTTONTAIL BSKT**

<b>Ingredients</b>	<b>Amount</b>
(6127) Speckled Malt Eggs 4.5oz Cs12	1 BAG
(4800) Pkg Bag Milk Choc Peanuts 7oz	1 BAG
(44834) Shrink Film - N8501 Mid Atlantic 800-284-1332	1.2500 FT
(6301) Kilwins Mk Bunny 2.75oz Cs 40	1 Bunny
(1421) Dk Sea Salt Caramel Asst 3oz Cs 24	1 assortment
(1574) 7/8" Green Ribbon 100yd/rl Grosgrain	1 yard ribbon

## **Instructions**

### **CONTAINER INFORMATION:**

Container shown is from Willow Specialties, 800.272.3727, item #81640

Basket Prep: For this basket you will use a container approximately 5" deep and 4.75" high. This will ensure that your container will fit into a medium insulated shipper easily with room for packing paper and ice bricks as needed.

We do not recommend marking up the cost of your container, as the products inside are pre-packaged and therefore already carry a margin.

## BASKET CONSTRUCTION

1. Gather all ingredients and remove price tags. Be sure product is fresh and properly labeled.
2. Crumple paper into the bottom of the container until it almost reaches the top. Add the fill (crinkle shred) on top of the paper. There should be no more than 1/2" of play when you press down on the fill, so pack it tightly and neatly.
3. IF BASKET IS TO BE SHIPPED you will want to simply arrange the product so that it is pleasing to the eye from above, apply shrink film and decorative ribbon, then place entire basket into a large plastic bag closed with a twist tie to protect it from condensation and marring when shipped.
4. IF BASKET IS FOR DISPLAY IN YOUR STORE you will arrange the product as if for shipping, with the exception of applying a price label with date code.

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## **(44646) EVERYBUNNY LOVES KILWINS BSKT**

<b>Ingredients</b>	<b>Amount</b>
(6127) Speckled Malt Eggs 4.5oz Cs12	1 BAG
(44951) Pkg 4pc Oreo Asst Sprinkle & Toppers 5oz	1 Package
(44834) Shrink Film - N8501 Mid Atlantic 800-284-1332	1.2500 FT
(6325) Kilwins Mk Bunny 14oz Cs 16	1 Bunny
(4333) Pkg Win Bx Wht Mk Dk Mini Pret Zels 7oz	1 assortment
(6180) Vanilla Fudge Egg 4oz Cs25	1 egg
(4550) Pkg Sprinkled Mk Krispie 2.5oz	1 Krispie
(1574) 7/8" Green Ribbon 100yd/rl Grosgrain	1 yard ribbon

## **Instructions**

### CONTAINER INFORMATION:

Container shown is from Willow Specialties, 800.272.3727, item #81274

Basket Prep: For this basket you will use a container approximately 6.5" deep and 10.5" long and 7.25" wide. This will ensure that your container will fit into a large insulated shipper easily with room for packing paper and ice bricks as needed.

We do not recommend marking up the cost of your container, as the products inside are pre-packaged and therefore already carry a margin.

## BASKET CONSTRUCTION

1. Gather all ingredients and remove price tags. Be sure product is fresh and properly labeled.
2. Crumple paper into the bottom of the container until it almost reaches the top. Add the fill (crinkle shred) on top of the paper. There should be no more than 1/2" of play when you press down on the fill, so pack it tightly and neatly.
3. IF BASKET IS TO BE SHIPPED you will want to simply arrange the product so that it is pleasing

to the eye from above, apply shrink film and decorative ribbon, then place entire basket into a large plastic bag closed with a twist tie to protect it from condensation and marring when shipped.

4. IF BASKET IS FOR DISPLAY IN YOUR STORE you will arrange the product as if for shipping, with the exception of applying a price label with date code.

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## **(44647) PETER'S PREMIUM PICKS BSKT**

<b>Ingredients</b>	<b>Amount</b>
(44121) Pkg 9 Piece Truffle Assortment 5.5 Oz	1 assortment
(4420) Nutcracker Sweets 8 Oz Bag Batch 48	1 bag
(44834) Shrink Film - N8501 Mid Atlantic 800-284-1332	1.2500 FT
(6325) Kilwins Mk Bunny 14oz Cs 16	1 Bunny
(4430) Peanut Brittle 14 Oz. Bag	1 bag
(4082) Pkg Pecan Snapper	1 snapper
(40046) Top Seller Sampler Sq. Acetate	1 sampler
(44991) Pkg Caramel Chews 6oz	1 bag
(1574) 7/8" Green Ribbon 100yd/rl Grosgrain	1 yard ribbon

### **Instructions**

#### **CONTAINER INFORMATION:**

Container shown is from Willow Specialties, 800.272.3727, item #81049.997

Basket Prep: For this basket you will use a container approximately 12" long, 7.75" wide and 4.5" high. This will ensure that your container will fit into a large insulated shipper easily with room for packing paper and ice bricks as needed.

We do not recommend marking up the cost of your container, as the products inside are pre-packaged and therefore already carry a margin.

#### **BASKET CONSTRUCTION**

1. Gather all ingredients and remove price tags. Be sure product is fresh and properly labeled.
2. Crumple paper into the bottom of the container until it almost reaches the top. Add the fill (crinkle shred) on top of the paper. There should be no more than 1/2" of play when you press down on the fill, so pack it tightly and neatly.
3. IF BASKET IS TO BE SHIPPED you will want to simply arrange the product so that it is pleasing to the eye from above, apply shrink film and decorative ribbon, then place entire basket into a large plastic bag closed with a twist tie to protect it from condensation and marring when shipped.
4. IF BASKET IS FOR DISPLAY IN YOUR STORE you will arrange the product as if for shipping, with the exception of applying a price label with date code.

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## **(44648) BABY BUNNY BUCKET**

<b>Ingredients</b>	<b>Amount</b>
(4410) Caramel Corn	1 bag
(6295) 1oz Milk Rabbit Sucker Bx40	1 sucker
(44834) Shrink Film - N8501 Mid Atlantic 800-284-1332	1.2500 FT
(6260) 2oz Pbutter Filled Bunny 40bx	1 Bunny
(6275) Foil 3/4oz Standing Rabbit B60	1 foiled rabbit
(4547) Pkg Sprinkled Wht Marshmallow Puff 1.25 Oz	1 puff
(1574) 7/8" Green Ribbon 100yd/rl Grosgrain	1.5 yd ribbon
(44850) White Shred 1cc10.white Willow Specialty 800-724-7300	use colorful shred

## **Instructions**

### **CONTAINER INFORMATION:**

Container shown is from Willow Specialties, 800.272.3727, item #82754.4.5GOY

**Basket Prep:** For this basket you will use a container an approximately 4.5" round container with medium depth. This will ensure that your container will fit into a small insulated shipper easily with room for packing paper and ice bricks as needed.

We do not recommend marking up the cost of your container, as the products inside are pre-packaged and therefore already carry a margin.

### **BASKET CONSTRUCTION**

1. Gather all ingredients and remove price tags. Be sure product is fresh and properly labeled.
2. Crumple paper into the bottom of the container until it almost reaches the top. Add the fill (crinkle shred) on top of the paper. There should be no more than 1/2" of play when you press down on the fill, so pack it tightly and neatly.
3. IF BASKET IS TO BE SHIPPED you will want to simply arrange the product so that it is pleasing to the eye from above, apply shrink film and decorative ribbon, then place entire basket into a large plastic bag closed with a twist tie to protect it from condensation and marring when shipped.
4. IF BASKET IS FOR DISPLAY IN YOUR STORE you will arrange the product as if for shipping, with the exception of applying a price label with date code.

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## **(44649) BIG BUNNY BUCKET**

### **Ingredients**

### **Amount**

(6127) Speckled Malt Eggs 4.5oz Cs12	1 BAG
(44951) Pkg 4pc Oreo Asst Sprinkle & Toppers 5oz	1 Package
(44834) Shrink Film - N8501 Mid Atlantic 800-284-1332	1.2500 FT
(6320) Kilwins Mk Bunny 7.5oz Cs30	1 Bunny
(44991) Pkg Caramel Chews 6oz	1 bag
(4550) Pkg Sprinkled Mk Krispie 2.5oz	1 Krispie
(1574) 7/8" Green Ribbon 100yd/rl Grosgrain	1.5 yd ribbon
(44850) White Shred 1cc10.white Willow Specialty 800-724-7300	use colorful shred

## Instructions

### CONTAINER INFORMATION:

Container shown is from Willow Specialties, 800.272.3727, item #82754.6.5GOY

Basket Prep: For this basket you will use a container approximately 6.5" around with a medium depth. This will ensure that your container will fit into a medium insulated shipper easily with room for packing paper and ice bricks as needed.

We do not recommend marking up the cost of your container, as the products inside are pre-packaged and therefore already carry a margin.

### BASKET CONSTRUCTION

1. Gather all ingredients and remove price tags. Be sure product is fresh and properly labeled.
2. Crumple paper into the bottom of the container until it almost reaches the top. Add the fill (crinkle shred) on top of the paper. There should be no more than 1/2" of play when you press down on the fill, so pack it tightly and neatly.
3. IF BASKET IS TO BE SHIPPED you will want to simply arrange the product so that it is pleasing to the eye from above, apply shrink film and decorative ribbon, then place entire basket into a large plastic bag closed with a twist tie to protect it from condensation and marring when shipped.
4. IF BASKET IS FOR DISPLAY IN YOUR STORE you will arrange the product as if for shipping, with the exception of applying a price label with date code.

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## (44650) BSKT FROM OUR HOUSE TO YOURS

Ingredients	Amount
(4410) Caramel Corn	1 bag
(43052) Pkg Win Bx Mk & Dk Tuttle 8oz	1 box
(1650) Milk Sea Foam 6oz Cs18	1 bag
(7316) Peppermint Bark Bx 6.5oz Cs12	1 box
(44951) Pkg 4pc Oreo Asst Sprinkle & Toppers 5oz	1 box
(7285) Kilwins Milk 7 Oz Santa 12cs 1 (case 12)	1 Santa
(1565) 1/4" Red Ribbon 100yd/rl Grosgrain For Holiday	



2 yds  
ribbon

## Instructions

### Basket Preparation

For this basket you will use a basket that is 8.25" L, 6.75" W and 9" H. We do not recommend marking up the cost of the basket, as the products inside are pre-packaged and therefore already carry a margin.

### Basket Construction

1. Gather all ingredients and remove price tags. Be sure products are fresh and properly labeled.
2. Crumple paper in the bottom of the basket until it almost reaches the top. Add the fill (crinkle shred) on top of the paper. There should be no more than 1/2" of play when you press down on the fill, so pack it tightly and neatly.
3. IF BASKET IS TO BE SHIPPED you will want to simply arrange the product so it is pleasing to the eye. Place basket with product in to a shrink bag, tie with a decorative ribbon, make a bow and add the wooden nutcracker. Use a heat gun to shrink the wrap and then place entire basket into a large plastic bag closed with a twist tie to protect it from any condensation or marring from being shipped.
4. IF BASKET IS FOR DISPLAY IN YOUR STORE you will arrange the basket as if for shipping and instead put out for display.
5. Apply a price label with date code (only if for store display).

81463.2W

Willow Specialties Basket

12 @ 1.95 each

Lee Walski @ 1-800-525-8018

1CC10.FOREST

Willow Specialties Crinkle-Cut Shred

10 lb. Box @ 26.00

Lee Walski @ 1-800-525-8018

11824.DC.100

Willow Specialties Dome Clear Shrink Bag

100 count @ 28.80

Lee Walski @ 1-800-525-8018

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# (44651) BSKT A NUTCRACKER CHRISTMAS

Ingredients	Amount
(4422) Nutcracker Sweet 1.5 # Bag	1 large bag
(4432) Cashew Brittle 14 Oz Bag Batch 19	1 bag
(1710) Truffle Assortment 10oz Cs12	1 assortment
(7316) Peppermint Bark Bx 6.5oz Cs12	1 box
(4301) Win Box Almond Toffee Crunch	1 box
(7300) Choc Nutcracker Col 6.5oz Cs24	1 box
(44951) Pkg 4pc Oreo Asst Sprinkle & Toppers 5oz	1 assortment
(7400) 5" 6pc Wood Nutcrackers Bx	1 nutcracker figure
(1571) 7/8" Red Ribbon 100yd/rl Grosgrain For Holiday	2 yards ribbon

## Instructions

### Basket Preparation

For this basket you will use a container that is 14" L, 9" W and 4.25" H. We do not recommend marking up the cost of the basket, as the products inside are pre-packaged and therefore already carry a margin.

### Basket Construction

1. Gather all ingredients and remove price tags. Be sure products are fresh and properly labeled.
2. Crumple paper in the bottom of the basket until it almost reaches the top. Add the fill (crinkle shred) on top of the paper. There should be no more than 1/2" of play when you press down on the fill, so pack it tightly and neatly.
3. IF BASKET IS TO BE SHIPPED you will want to simply arrange the product so it is pleasing to the eye. Place basket with product in to a shrink bag, tie with a decorative ribbon, make a bow and add the wooden nutcracker. Use a heat gun to shrink the wrap and then place entire basket into a large plastic bag closed with a twist tie to protect it from any condensation or marring from being shipped.
4. IF BASKET IS FOR DISPLAY IN YOUR STORE you will arrange the basket as if for shipping and instead put out for display.
5. Apply a price label with date code (only if for store display)

81050CS

Willow Specialties Basket

6 @ 2.95 each

Lee Walski @ 1-800-525-8018

1CC10.RED

Willow Specialties Crinkle-Cut Shred

10 lb. Box @ 26.00

Lee Walski @ 1-800-525-8018

12222.DC.100

Willow Specialties Dome Clear Shrink Bag  
100 count @ 34.00  
Lee Walski @ 1-800-525-8018

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## **(44652) BSKT MERRY CHRIS-MOOSE**

<b>Ingredients</b>	<b>Amount</b>
(44146) Kilwins Seashore Taffy 5.5oz	1 bag
(4794) Pkg Bag Swedish Fish 6oz	1 bag

### **Instructions**

#### Basket Preparation

For this basket you will use Item 22239 from Willow Specialties. We do not recommend marking up the cost of the basket, as the products inside are pre-packaged and therefore already carry a margin.

#### Basket Construction

1. Gather both items and remove price tags. Be sure products are fresh and properly labeled.
2. IF BASKET IS TO BE SHIPPED place entire basket into a plastic bag closed with a twist tie to protect it from any condensation or marring from being shipped.
3. IF BASKET IS FOR DISPLAY IN YOUR STORE it just needs to be put out for display.
4. Apply a price label with date code (only if for store display).

22239

Willow Specialties Basket

4 @ 6.95 each

Lee Walski @ 1-800-525-8018

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## **(44653) BKST TEMPTING TIDINGS TRIO**

<b>Ingredients</b>	<b>Amount</b>
(4802) Pkg Bag Mk Choc Maltballs 5oz	1 bag
(4799) Pkg Bag Mk Choc Raisins 7oz	1 bag
(4800) Pkg Bag Milk Choc Peanuts 7oz	1 bag

(1565) 1/4" Red Ribbon 100yd/rl Grosgrain For Holiday 1 yard ribbon

## Instructions

### Basket Preparation

For this basket you will use a basket that is 8" L, 4" W and 5" H. We do not recommend marking up the cost of the basket, as the products inside are pre-packaged and therefore already carry a margin.

### Basket Construction

1. Gather all ingredients and remove price tags. Be sure products are fresh and properly labeled.
2. Crumple paper in the bottom of the basket until it almost reaches the top. Add the fill (crinkle shred) on top of the paper. There should be no more than 1/2" of play when you press down on the fill, so pack it tightly and neatly.
3. IF BASKET IS TO BE SHIPPED you will want to simply arrange the product so it is pleasing to the eye. Place basket with product in to a shrink bag, tie with a decorative ribbon and make a bow. Use a heat gun to shrink the wrap and then place entire basket into a large plastic bag closed with a twist tie to protect it from any condensation or marring from being shipped.
4. IF BASKET IS FOR DISPLAY IN YOUR STORE you will arrange the basket as if for shipping and instead put out for display.
5. Apply a price label with date code (only if for store display).

5031RED

Willow Specialties Basket

12 @ 1.95 each

Lee Walski @ 1-800-525-8018

1CC10.RED

Willow Specialties Crinkle-Cut Shred

10 lb. Box @ 26.00

Lee Walski @ 1-800-525-8018

11516.DC.100

Willow Specialties Dome Clear Shrink Bag

100 count @ 17.25

Lee Walski @ 1-800-525-8018

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## (44654) TREATS FOR EVERYONE I I

Ingredients	Amount
(4800) Pkg Bag Milk Choc Peanuts 7oz	1 BAG
(4799) Pkg Bag Mk Choc Raisins 7oz	1 BAG

(4802) Pkg Bag Mk Choc Maltballs 5oz 1 BAG  
 (4083) Pkg Bear Claw 4.5 Oz 1 Bear Claw  
 (1420) Mk Sea Salt Caramel Asst 3oz Cs24 1 BOX

## Instructions

### Basket Preparation

Choose a seasonally appropriate container that will fit your product. We do not recommend marking up the cost of the basket, as the products inside are pre-packaged and therefore already carry a margin.

### Basket Construction

1. Gather all ingredients and remove price tags. Be sure products are fresh and properly labeled.
2. Crumple paper in the bottom of the basket until it almost reaches the top. Add the fill (crinkle shred) on top of the paper. There should be no more than 1/2" of play when you press down on the fill, so pack it tightly and neatly.
3. Arrange product to be appealing to the eye and place into a shrink wrap bag, tie with a decorative ribbon, and make a bow. Use a heat gun to shrink the wrap.
4. Apply a price label with date code (only if for store display).

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## (44655) TOUR OF KILWINS EVERYDAY

Ingredients	Amount
(44121) Pkg 9 Piece Truffle Assortment 5.5 Oz	1.0000 EA
(4412) Caramel Corn 1 Lb Bag Batch 15 Bags	1.0000 BG
(4430) Peanut Brittle 14 Oz. Bag	1.0000 BG
(4329) Pkg Win Bx Mk Pecan Tuttle 8oz	1.0000 EA
(1018) Fudge Topping	1 JAR
(44834) Shrink Film - N8501 Mid Atlantic 800-284-1332	1.5 FT
(4082) Pkg Pecan Snapper	1
(44991) Pkg Caramel Chews 6oz	1 bag chews

## Instructions

### Basket Preparation

Choose a seasonally appropriate container that will fit your product. We do not recommend marking up the cost of the basket, as the products inside are pre-packaged and therefore already carry a

margin.

### Basket Construction

1. Gather all ingredients and remove price tags. Be sure products are fresh and properly labeled.
2. Crumple paper in the bottom of the basket until it almost reaches the top. Add the fill (crinkle shred) on top of the paper. There should be no more than 1/2" of play when you press down on the fill, so pack it tightly and neatly.
3. Arrange product to be appealing to the eye and place into a shrink wrap bag, tie with a decorative ribbon, and make a bow. Use a heat gun to shrink the wrap.
4. Apply a price label with date code (only if for store display).

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## **(44656) TIN OF BRITTLES**

<b>Ingredients</b>	<b>Amount</b>
(4430) Peanut Brittle 14 Oz. Bag	1 bag
(4432) Cashew Brittle 14 Oz Bag Batch 19	1 bag
(4434) Pecan Brittle 14 Oz	1 bag
(9250) Kilwins Gift Tin Cs12	1 tin
(1580) 1/2" Pre-tied Red Bow Bg25 For Tins	1 ribbon

### **Instructions**

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## **(44657) TRIO OF CARAMEL CORNS**

<b>Ingredients</b>	<b>Amount</b>
(4410) Caramel Corn	1 bag
(4416) Peanut Caramel Corn 7 Oz Bag Batch 48 Bags	1 bag
(4420) Nutcracker Sweets 8 Oz Bag Batch 48	1 bag
(9250) Kilwins Gift Tin Cs12	1 tin
(1580) 1/2" Pre-tied Red Bow Bg25 For Tins	1 ribbon

### **Instructions**

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## **(44658) KILWINS TIN OF TOPPINGS**

<b>Ingredients</b>	<b>Amount</b>
(1016) Dominicana Topping	1 jar
(1017) Sea Salt Caramel Topping	1 jar
(1018) Fudge Topping	1 jar
(1019) Caramel Topping	1 jar
(4622) Pkg Bag Pecan Pcs 5oz	1 bag
(4621) Pkg Salted Peanuts 6oz	1 bag
(9250) Kilwins Gift Tin Cs12	1 tin
(1580) 1/2" Pre-tied Red Bow Bg25 For Tins	1 ribbon

### **Instructions**

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## **(44701) FROZEN CHOCOLATE BANANA**

<b>Ingredients</b>	<b>Amount</b>
(80001) Banana - Medium	1 banana
(2025) Popsicle Stick	1 stick
(9145) Burgundy Ice Cream Coating 48#	1.25oz coating

### **Instructions**

#### **FROZEN BANANA**

Special Note: This recipe requires preparation one day ahead before product is ready for serving and an extra SERVER warmer to store coating.

Preparation at least one day ahead:

1. With gloved hands cut straight across the stem end of the banana leaving on the peel.
2. Insert the popsicle stick into the cut end very, very slowly to avoid splitting the banana.
3. Peel the banana and wrap it in a deli sheet gently place prepared bananas into an empty clean ice cream tub and place in the walk in freezer until frozen solid (at least overnight).

On demand service of the frozen banana:

(You may choose to store a tub of frozen bananas 'un coated" in your ice cream case without a lid, in a ice cream tub hole to promote the sale of this unique MIS product).

1. Remove a frozen banana from the tub, wipe off any frost in banana with deli wrap and discard the wrap.
2. Holding on to the popsicle stick, dip banana completely up to the stick into warm coating and repeat, serve immediately.

**INGREDIENTS:** banana, ice cream coating (semi-sweet chocolate [sugar, chocolate liquor

processed with alkali, cocoa butter, milk fat, soy lecithin - emulsifier, vanillin - artificial flavor, natural flavors], coconut oil, partially hydrogenated cottonseed oil). CONTAINS MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## **(44702) FROZEN CHOC BANANA W/ PEANUTS**

<b>Ingredients</b>	<b>Amount</b>
(80001) Banana - Medium	1 banana
(2025) Popsicle Stick	1 stick
(9145) Burgundy Ice Cream Coating 48#	1.25oz coating
(803) Chopped Peanuts	1 ounce peanut pcs

### **Instructions**

#### **FROZEN BANANA WITH PEANUTS**

Special Note: This recipe requires preparation one day ahead before product is ready for serving and an extra SERVER warmer to store coating.

Preparation at least one day ahead:

1. With gloved hands cut straight across the stem end of the banana leaving on the peel.
2. Insert the popsicle stick into the cut end very, very slowly to avoid splitting the banana.
3. Peel the banana and wrap it in a deli sheet gently place prepared bananas into an empty clean ice cream tub and place in the walk in freezer until frozen solid (at least overnight).

On demand service of the frozen banana:

(You may choose to store a tub of frozen bananas 'un coated" in your ice cream case without a lid, in a ice cream tub hole to promote the sale of this unique MIS product).

1. Remove a frozen banana from the tub, wipe off any frost in banana with deli wrap and discard the wrap.
2. Holding on to the popsicle stick, dip banana completely up to the stick into warm coating and repeat
3. Roll in peanuts and serve immediately.

**INGREDIENTS:** banana, semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - emulsifier, vanillin - artificial flavor, natural flavors), coconut oil, partially hydrogenated cottonseed oil, peanuts (peanut, corn and or cottonseed and or soybean oil). CONTAINS COCONUT, MILK, PEANUT, SOY. FACILITY PROCESSES OTHER TREE NUTS.

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# (44703) SPRINKLED CHOCOLATE BANANA

Ingredients	Amount
(80001) Banana - Medium	1 banana
(2025) Popsicle Stick	1 stick
(9145) Burgundy Ice Cream Coating 48#	1.25oz coating
(9144) Non Pareil Sprinkles	.25oz sprinkles

## Instructions

Special Note: This recipe requires preparation one day ahead before product is ready for serving and an extra SERVER warmer to store coating.

Preparation at least one day ahead:

- >With gloved hands cut straight across the stem end of the banana leaving on the peel.
- >Insert the popsicle stick into the cut end very, very slowly to avoid splitting the banana.
- >Peel the banana and wrap it in a deli sheet gently place prepared bananas into an empty clean ice cream tub and place in the walk in freezer until frozen solid (at least overnight).

On demand service of the frozen banana:

(You may choose to store a tub of frozen bananas "un coated" in your ice cream case without a lid, in a ice cream tub hole to promote the sale of this unique MIS product).

- >Remove a frozen banana from the tub, wipe off any frost in banana with deli wrap and discard the wrap.
- >Holding on to the popsicle stick, dip banana completely up to the stick into warm coating and repeat.
- >Roll in non-pareils immediately and serve.

INGREDIENTS: Banana, semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - emulsifier, vanillin - artificial flavor, natural flavors), coconut oil, partially hydrogenated cottonseed oil., non-pareils (sugar, corn starch, FD&C artificial colors (red 40, red 3, yellow 5, blue 1, yellow 6), caranauba wax). CONTAINS MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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# (44707) 100CT PEANUT TURTLE APPLE 11oz

Ingredients	Amount
(4001) 100ct Peanut Caramel Apple 11oz	1
(9112) Milk Chocolate	3/4oz stripes

## Instructions

Wash and dry apple.

Insert stick into apple from the stem side.

Dip apple in hot liquid caramel and gently scrape off the excess caramel.

Gently pack the bottom 3/4 of the apple in nuts, leaving the top 1/4 showing without nuts. Sometimes it is necessary to press and place nuts to obtain a uniform look of product.

Set aside to cool on sheet pan liner sprayed with non-stick spray.

Stripe with stripe bottle by holding stick and rotating the apple while making vertical stripes on the apple.

**INGREDIENTS:** Apple, chopped peanut (peanut, peanut and/or cottonseed oil, salt), corn syrup solids, water, milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), granulated sugar, evaporated milk milk, dipotassium phosphate, carrageenan, Vitamin D, butter (cream, salt), cream powder (cream, lecithin, tocopherols), salt, vanillin - an artificial flavor. **CONTAINS MILK, PEANUT, SOY. FACILITY PROCESSES TREE NUTS**

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## **(44800) CARAMEL MADE IN STORE 25# BATCH**

<b>Ingredients</b>	<b>Amount</b>
(44803) Water	4 QT WATER
(9028) Sweet Cream Powder	2 LB
(9027) Sugar	8 LB SUGAR
(9029) Corn Sugar	10 LB CORN SUGAR
(9022) Klx Flakes	1 LB KLX FLAKES
(9152) Butter	2 LB BUTTER
(9082) Popcorn Salt	1 TBSP SALT
(9014) Evaporated Milk (97oz)	1 CAN EVAP MILK
(2555) Victory Vanilla	1 TBSP FLAVOR

## **Instructions**

Caramel Made In Store

1. Open and set aside the evaporated milk.
2. In the deep kettle, add cream powder to hot water. For best results heat water to 180 degrees before you add the cream powder. Then stir with a wire whisk until there are no lumps. Because of the large amount of cream powder, gradually add in stages making sure it gets completely dissolved. NOTE: In certain store locations you may need 3 pounds of cream powder.
3. Add white sugar, corn syrup, KLX, salt and butter.
4. Turn stove on high and stir constantly.

5. When the batch starts to boil, stream in the evaporated milk slowly enough so that the batch does not stop boiling.
6. After the evaporated milk is completely added, turn the heat down to about medium.
7. Stir constantly so the batch does not burn on the sides of the kettle.
8. Cook to 237 degrees (+ or - adjustment for thermometer calibration, temperature, humidity and barometric pressure).

Temperature is critical.

If the temperature is too low the caramel will be thin and soft causing it to run off the apple after it cools. If the temperature is too high the caramel will be too firm on the apple after cooling. If you cook the batch at too high a temperature, add one cup of water and re-cook to a lower temperature (approximately two degrees). You may have to experiment with the batch.

You must check the consistency of the cooked caramel in ice water. When you reach the approximate temperature spoon some of the cooked caramel into ice water and check the consistency. When the caramel has reached the desired texture (soft ball that does not stick to your fingers), turn off stove immediately and continue to stir to cool the batch.

9. Continue stirring slowly for two more minutes to cool the batch.

10. Add vanilla and stir well.

Use as needed.

Save the left over caramel by pouring into a greased pan or on a greased marble table and steel fudge bars. Let cool and cut in pieces to store in a greased plastic ice cream bucket or similar container. The caramel can be put in a double boiler to be reheated but be careful not to burn or scorch. Suggested temperature to reheat, 125 - 130 degrees no more. If caramel is too firm just add a little water to get to the desired texture.

**INGREDIENTS:** corn syrup solids, water, sugar, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), cream powder (cream, lecithin, tocopherols), butter (cream, salt), partially hydrogenated vegetable oil (cottonseed, soybean), salt, vanillin - an artificial flavor. **CONTAINS MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.**

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## **(44804) WAFFLE CONE 1oz**

<b>Ingredients</b>	<b>Amount</b>
(1998) Kilwins® Cone Mix	1 OZ
(44803) Water	1/2 OZ

# Instructions

## Waffle Cone

One person can easily run up to five waffle cone bakers at one time. Generally, two to three waffle cone bakers are used, at one time, by one person only.

1. Prepare waffle cone mix according to the directions on the bag. Mix with a wire whip until all waffle cone batter is dissolved and there are no lumps.
2. Using a pancake dispenser, dispense enough batter so that the batter flows to the edge of the baker but does not run out from between the baker heads.
3. Close the lid of the baker.
4. Dispense batter on to the second waffle cone baker and close the lid. In about 45 seconds the first cone will be baked. Open the lid, remove the baked waffle from the baker and place it on the counter top.
5. Fill the first waffle baker with batter and close the lid.

## For a Waffle Cone:

1. Fold about  $\frac{1}{4}$  of the baked cone over on top of itself and place your finger squarely in the center of the flat line formed when the cone is folded over.
2. Pinch the edge where your finger is very tightly and roll around that point, making a small cone.
3. Open the top of the cone to about 3 inches.
4. Set the cone with the joined side down on a tray to cool.
5. Repeat the process for up to five waffle cone bakers at once. Be sure to always refill the waffle cone baker before rolling the cone.

INGREDIENTS: enriched wheat flour [flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid], sugar, partially hydrogenated vegetable oil [soybean and/or cottonseed oil], dry whole egg, dextrose, salt, artificial flavor, corn starch, wheat starch), water. CONTAINS EGG, SOY, WHEAT. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## **(44933) MILK STRIPED MILK CHOC GRAHAM CRACKER 1oz**

<b>Ingredients</b>	<b>Amount</b>
(44825) Graham Cracker Squares 54pc/bx	1 GRAHAM

(9112) Milk Chocolate

3/4 OZ

## Instructions

1. USING THE DIPPING FORK, COMPLETELY COAT THE GRAHAM CRACKER IN MILK CHOCOLATE.
2. GENTLY TAP ON SIDE OF HILLIARD TO REMOVE EXCESS CHOCOLATE.
3. SET ON SHEET PAN LINER.
4. STRIPE DIAGONALLY WITH MILK CHOCOLATE USING A PASTRY BAG.
5. SET ASIDE TO COOL AND HARDEN.

INGREDIENTS: milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin-emulsifier, vanillin-artificial flavor), graham cracker (enriched flour [wheat flour, niacin, reduced iron, thiamine mononitrate (vitamin B1), riboflavin (vitamin B2), folic acid], sugar, partially hydrogenated soybean and /or cottonseed oil and /or liquid soybean oil, graham flour, high fructose corn syrup, honey, leavening [baking soda, calcium phosphate], salt, artificial flavor, malted barley flour). CONTAINS MILK, SOY, WHEAT. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## (44934) DARK STRIPED DARK CHOC GRAHAM CRACKER 1oz

### Ingredients

### Amount

(44825) Graham Cracker Squares 54pc/bx	1 GRAHAM
(9114) Dark Chocolate	3/4 OZ

## Instructions

1. USING THE DIPPING FORK, COMPLETELY COAT THE GRAHAM CRACKER IN DARK CHOCOLATE.
2. GENTLY TAP ON SIDE OF HILLIARD TO REMOVE EXCESS CHOCOLATE.
3. SET ON SHEET PAN LINER.
4. STRIPE DIAGONALLY WITH DARK CHOCOLATE USING A PASTRY BAG.
5. SET ASIDE TO COOL AND HARDEN.

INGREDIENTS: semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), graham crackers (enriched flour [wheat flour, niacin, reduced iron, thiamin mononitrite (vitamin B1), riboflavin (vitamin B2), folic acid], sugar, graham flour, partially hydrogenated soybean and cottonseed oil with TBHQ for freshness, molasses, corn syrup, contains 2% or less of leavening [baking soda, sodium acid pyrophosphate, monocalcium phosphate], calcium carbonate, salt, soy lecithin - an emulsifier,

artificial flavor. CONTAINS MILK, SOY, WHEAT. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## **(44935) PKG MILK STRIPED MILK CHOC GRAHAM CRACKERS 7.5oz**

<b>Ingredients</b>	<b>Amount</b>
(9189) 8.25x2.75 Clear Kilwins Cs100 8.25x2.75x1 5/8 Imprinted	1 BOX
(9192) Rect White Liner Cs100 2-5/8 X 8	1 LINER
(44933) Milk Striped Milk Choc Graham Cracker 1oz	7 GRAHAMS
(1880) Stretch Bow/gold 10" Dia 50bl For Use On 4 Piece Box	1 BOW
(44935L) Lbl Mk Strped Mk Choc Graham Crackers 7.5oz 100rl	1 LABEL

### **Instructions**

1. PLACE LABEL ON BOTTOM OF CONTAINER.
2. PLACE GOLD LINER GOLD SIDE UP IN BOTTOM OF CONTAINER.
3. PLACE CRACKERS IN CONTAINER FOR PROPER WEIGHT AND PUT LID ON.
4. TAPE LID AT SEAMS WITH SMALL AMOUNT OF CLEAR TAPE.
5. ATTACH STRETCH BOW.

### **Required Label: 44935L**

INGREDIENTS: milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin-emulsifier, vanillin-artificial flavor), graham cracker (enriched flour [wheat flour, niacin, reduced iron, thiamine mononitrate (vitamin B1), riboflavin (vitamin B2), folic acid], sugar, partially hydrogenated soybean and /or cottonseed oil and /or liquid soybean oil, graham flour, high fructose corn syrup, honey, leavening [baking soda, calcium phosphate], salt, artificial flavor, malted barley flour).

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## **(44936) PKG DARK STRIPED DARK CHOC GRAHAM CRACKERS 7.5oz**

<b>Ingredients</b>	<b>Amount</b>
(9189) 8.25x2.75 Clear Kilwins Cs100 8.25x2.75x1 5/8 Imprinted	1 BOX
(44936L) Lbl Dark Choc Graham Crackers 7.5oz 100rl	1 LABEL
(9192) Rect White Liner Cs100 2-5/8 X 8	1 LINER
(44934) Dark Striped Dark Choc Graham Cracker 1oz	7.0000 EA

(1880) Stretch Bow/gold 10" Dia 50bl For Use On 4 Piece Box 1 BOW

## Instructions

1. PLACE LABEL ON BOTTOM OF CONTAINER.
2. PLACE GOLD LINER GOLD SIDE UP IN BOTTOM OF CONTAINER.
3. PLACE CRACKERS IN CONTAINER FOR PROPER WEIGHT AND PUT LID ON.
4. TAPE LID AT SEAMS WITH SMALL AMOUNT OF CLEAR TAPE.
5. ATTACH STRETCH BOW.

## Required Label: 44936L

INGREDIENTS: semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, butterfat, soy lecithin, vanillin-artificial flavor, natural flavors), graham cracker (enriched flour [wheat flour, niacin, reduced iron, thiamine mononitrate (vitamin B1), riboflavin (vitamin B2), folic acid], sugar, partially hydrogenated soybean and /or cottonseed oil and /or liquid soybean oil, graham flour, high fructose corn syrup, honey, leavening [baking soda, calcium phosphate], salt, artificial flavor, malted barley flour).

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## (44944) PEANUT CHOC CHIP MILK CHOC PB NUTTER BUTTER 1.5oz

Ingredients	Amount
(44941) Nabisco® Nutter Butter® Cookie	1.0000 EA
(9112) Milk Chocolate	1/2 oz
(859) Peanut Chocolate	5 PIECES

## Instructions

1. With four-pronged fork, dip cookie in chocolate, shake and lightly scrape off the excess chocolate.
2. Place 5 peanut chocolate chips on top of cookie before the chocolate starts to harden.

INGREDIENTS: milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), Nutter Butter (enriched flour [wheat flour, niacin, reduced iron, thiamine mononitrate (vitamin B1), riboflavin (vitamin B2), folic acid], sugar, peanut butter [roasted peanuts, corn syrup solids, hydrogenated rapeseed, cottonseed and soybean oils, salt], soybean and/or palm oil, rolled oats, high fructose corn syrup, partially hydrogenated cottonseed oil, salt, leavening [baking soda, calcium phosphate], cornstarch, soy lecithin emulsifier, vanillin artificial flavor), peanut chocolate (sugar, partially hydrogenated palm kernel oil, peanuts, peanut flour, lactose, sweet dairy whey, milk fat, nonfat milk, sodium caseinate, buttermilk, hydrogenated palm oil, soy lecithin - an emulsifier, salt, artificial vanilla flavors). CONTAINS MILK, PEANUT, SOY,

WHEAT. FACILITY PROCESSES TREE NUTS.

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## **(44951) PKG 4PC OREO ASST SPRINKLE & TOPPERS 5oz**

<b>Ingredients</b>	<b>Amount</b>
(4099) Sprinkled Mk Oreo Topper 1oz	2.0000 EA
(4107) Sprinkled Dk Oreo Topper 1oz	1.0000 EA
(4108) Sprinkled Wht Oreo Toppr 1oz	1.0000 EA
(9188) 4.25"x 4.25 Clear Kilwin Cs100 4.25x4.25x1 Imprinted	.0100 CS
(9191) White Square Acetate Liner 4-1/16 X 4-1/16 Fits #9188	.0100 CS
(44951L) Lbl 4pc Cookie Asst 5oz 100rl	1 LABEL

### **Instructions**

1. Place label and price tag on bottom of container.
2. Place gold liner, gold side up in bottom of container.
3. Place items in container with milk Oreos diagonally from each other.
4. Place lid on container.
5. Tape lid on end for seams with small amount of 1/2 wide clear tape.

### **Required Label: 44951L**

INGREDIENTS: Oreo cookie (sugar, enriched flour (wheat flour, niacin, reduced iron, thiamine mononitrate [vitamin B1], riboflavin [vitamin B2], folic acid), partially hydrogenated soybean oil, cocoa (processed with alkali), high fructose corn syrup, whey, cornstarch, baking soda, salt, soy lecithin (emulsifier), vanillin - artificial flavor, chocolate), milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin, vanillin), white chocolate (sugar, cocoa butter, milk, vanillin - an artificial flavor), semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin, vanillin, natural flavors), non-pareils (sugar, corn starch, FD&C artificial colors [red 40, red 3, yellow 5, blue 1, yellow 6], caranauba wax), decorations (sugar, cornstarch, dextrose, egg whites, salt, artificial flavors, artificial colors [red 3, red 40, blue 1, blue 2, yellow 5, yellow 6]).. CONTAINS EGG, MILK, SOY, WHEAT. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## **(44953) MILK CARAMEL S'MORE 4oz**

<b>Ingredients</b>	<b>Amount</b>
(44805) Kraft® Jet-puffed® Marshmallow 16oz Bag	3 PIECES
(2020) Caramel Apple Sticks Cs1000	1 STICK
(44800) Made In Store Caramel	1 OZ
(44825) Graham Cracker Squares 54pc/bx	1 OZ
(9112) Milk Chocolate	1 OZ

### **Instructions**

1. Assemble 3 jumbo marshmallows together on the end of an apple stick.
2. Place marshmallows in freezer for one hour.
3. Crumble graham crackers with gloved (non powdered) hands onto half sheet pan lined with parchment paper.
4. Dip the frozen marshmallows on a stick into caramel and scrape off excess.
5. Roll the caramel dipped marshmallows into crushed graham crackers.
6. Set in an area to completely cool.
7. Once cooled, stripe diagonally with milk chocolate.
8. Set aside in a cool area to harden.

**INGREDIENTS:** graham cracker (enriched flour [wheat flour, niacin, reduced iron, thiamine mononitrate (vitamin B1), riboflavin (vitamin B2), folic acid], sugar, partially hydrogenated soybean and /or cottonseed oil and /or liquid soybean oil, graham flour, high fructose corn syrup, honey, leavening [baking soda, calcium phosphate], salt, artificial flavor, malted barley flour), milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin-emulsifier, vanillin-artificial flavor), Large Marshmallows (corn syrup, sugar, dextrose, modified food starch (corn), water, gelatin, natural and artificial flavor, tetrasodium pyrophosphate), corn syrup, water, sugar, milk, cream (cream, soy lecithin, tocopherols), butter, vegetable oil (partially hydrogenated soybean, cottonseed), salt, vanillin - artificial flavor. Contains Milk, Wheat, Soy. **ALLERGY INFORMATION:** Products have been manufactured on shared equipment that processes peanuts, tree nuts, milk, wheat, soybean, and egg products.

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## **(44954) DARK CARAMEL S'MORE 4oz**

<b>Ingredients</b>	<b>Amount</b>
(44805) Kraft® Jet-puffed® Marshmallow 16oz Bag	3 PIECES
(2020) Caramel Apple Sticks Cs1000	1 STICK
(44800) Made In Store Caramel	1 OZ

(44825) Graham Cracker Squares 54pc/bx 1 OZ  
(9114) Dark Chocolate 1 OZ

## Instructions

1. Assemble 3 jumbo marshmallows together on the end of an apple stick.
2. Place marshmallows in freezer for one hour.
3. Crumble graham crackers with gloved (non powdered) hands onto half sheet pan lined with parchment paper.
4. Dip the frozen marshmallows on a stick into caramel and scrape off excess.
5. Roll the caramel dipped marshmallows into crushed graham crackers.
6. Set in an area to completely cool.
7. Once cooled, stripe diagonally with dark chocolate.
8. Set aside in a cool area to harden.

**INGREDIENTS:** graham cracker (enriched flour [wheat flour, niacin, reduced iron, thiamine mononitrate (vitamin B1), riboflavin (vitamin B2), folic acid], sugar, partially hydrogenated soybean and /or cottonseed oil and /or liquid soybean oil, graham flour, high fructose corn syrup, honey, leavening [baking soda, calcium phosphate], salt, artificial flavor, malted barley flour), semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, butterfat, soy lecithin, vanillin-artificial flavor, natural flavors), Large Marshmallows (corn syrup, sugar, dextrose, modified food starch (corn), water, gelatin, natural and artificial flavor, tetrasodium pyrophosphate), corn syrup, water, sugar, milk, cream (cream, soy lecithin, tocopherols), butter, vegetable oil (partially hydrogenated soybean, cottonseed), salt, vanillin - artificial flavor. Contains Milk, Soy, Wheat.  
**ALLERGY INFORMATION:** Products have been manufactured on shared equipment that processes peanuts, tree nuts, milk, wheat, soybean, and egg products.

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## (44984) STRAWBERRY LEMONADE

Ingredients	Amount
(44813) Lemons 120 Count	1.5 lemons
(44812) Simple Syrup	5 oz
(2579) Strawberry Shake Flvr Gal	1 oz
(1986) 20 Oz Clear Plastic Cup Cs1000	1 cup
(1987) Lid For 20 Oz Cup Cs 1000	1 lid
(1990) Kilwins Giant Straw Bg450	1 straw

## Instructions

### STRAWBERRY LEMONADE

1. Squeeze 1 1/2 lemons into stainless steel malt cup.
2. Add flavoring.
3. Add simple syrup.
4. Add ice.
5. Fill stainless steel cup to within 1" above top indent mark, with water.
6. Mix on shake mixer.
7. Pour into 20 oz. clear Kilwin's cup.
8. Fill to top with ice.
9. Garnish with fruit slice.
10. Serve with straw.

INGREDIENTS: water, lemon juice, sugar, strawberry syrup (sugar, water, citric acid, red 40, blue 1, benzoate of soda as preservative).

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## (44985) Cherry Limeade

Ingredients	Amount
(44815) Limes 120 Count	1.5 limes
(44812) Simple Syrup	5 oz
(2570) Black Cherry Shake Flvr Gal	1 oz
(1986) 20 Oz Clear Plastic Cup Cs1000	1 cup
(1987) Lid For 20 Oz Cup Cs 1000	1 lid
(1990) Kilwins Giant Straw Bg450	1 straw

## Instructions

### CHERRY LIMEADE

1. Squeeze 1 1/2 limes into stainless steel malt cup.
2. Add flavoring.
3. Add simple syrup.
4. Add ice.
5. Fill stainless steel cup to within 1" above top indent mark, with water.
6. Mix on shake mixer.
7. Pour into 20 oz. clear Kilwin's cup.
8. Fill to top with ice.
9. Garnish with fruit slice.
10. Serve with straw.

INGREDIENTS: water, lime juice, sugar, black cherry syrup (sugar, water, natural cherry flavor, citric acid, artificial flavor, red 40, blue 1, benzoate of soda as preservative).

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## **(44991) PKG CARAMEL CHEWS 6OZ**

<b>Ingredients</b>	<b>Amount</b>
(4088) Caramel Chews 1oz	6 CHEWS
(9236) Krispie Bag Kilwins 100cs 2 5/8 X 1 7/8 X 6 5/8	1 BAG
(9242) Clear Twist Ties 2000bx 1bx = 1rl	1 TIE
(44991L) Lbl Caramel Chews 6oz 100rl	1 LABEL

### **Instructions**

Packaged Caramel Chews

1. Prepare Kilwins bags with appropriate label and amount for estimated yield. The factory seal is at the top of the bag and the seam is on the back. Price bags and code with production date to insure proper rotation of product during restocking.
2. Turn on heat sealer.
3. Gather enough caramel chews (44991) to meet the production demands of this effort, (for every bag you will need 6 caramel chews).
4. Place chews in bag, up right twist of chews should be at the top of the bag.
5. Quick seal top of bag and accordion fold top, put twist tie on and display

### **Required Label: 44991L**

INGREDIENTS: corn syrup, water, sugar, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), butter, cream powder (cream, lecithin, tocopherols), salt, vanillin - an artificial flavor. CONTAINS MILK. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## **(45013) PKG ELITE ALMOND BARK .25LB**

<b>Ingredients</b>	<b>Amount</b>
(253) Elite Almond Bark 2.25# Bx	1/4 LB
(9188) 4.25"x 4.25 Clear Kilwin Cs100 4.25x4.25x1 Imprinted	1 Acetate Box
(9191) White Square Acetate Liner 4-1/16 X 4-1/16 Fits #9188	1 Gold Liner
(1535) Ribbon Wht/blck Print 100y 7/8"	1 Yard
(45013L) Lbl Elite Almond Bark .25lb 100rl	1 Label

# Instructions

## Acetate Packaged Items

1. Place label on bottom of container.
2. Place gold liner imprint side up in bottom of container.
3. Tare package with liner.
4. Place .25lbs of Elite Bark in container.
5. Place lid on container.
6. Tape lid on ends with small amount of 1/2" wide clear tape.
7. Cut one yard of ribbon and wrap around corner of container then finish with a bow.

\*Note: Whenever putting product in packaging always be sure that the product weight is at least what is shown on the label.

## Required Label: 45013L

INGREDIENTS: bittersweet chocolate (chocolate liquor, sugar, cocoa butter, soy lecithin - an emulsifier, vanilla), raw almond pieces. CONTAINS ALMOND, SOY. FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.

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## (45014) PKG ELITE ALMOND BARK .5 LB

Ingredients	Amount
(253) Elite Almond Bark 2.25# Bx	1/2 LB
(9189) 8.25x2.75 Clear Kilwins Cs100 8.25x2.75x1 5/8 Imprinted	1 Acetate Box
(9192) Rect White Liner Cs100 2-5/8 X 8	1 Gold Liner
(1535) Ribbon Wht/blck Print 100y 7/8"	1 Yard
(45014L) Lbl Elite Almond Bark .5lb 100rl	1 Label

# Instructions

## Acetate Packaged Items

1. Place label on bottom of container.
2. Place gold liner imprint side up in bottom of container.
3. Tare package with liner.
4. Place .50bs of Elite Bark in container.
5. Place lid on container.
6. Tape lid on ends with small amount of 1/2" wide clear tape.
7. Cut one yard of ribbon and place around length of container. Tie a knot at the top and finish with a bow.

\*Note: Whenever putting product in packaging always be sure that the product weight is at least

what is shown on the label.

## Required Label: 45014L

INGREDIENTS: bittersweet chocolate (chocolate liquor, sugar, cocoa butter, soy lecithin - an emulsifier, vanilla), raw almond pieces. CONTAINS ALMOND, SOY. FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.

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## (45015) PKG ELITE CHERRY BARK .25LB

Ingredients	Amount
(254) Elite Cherry Bark 2.25# Bx	1/4 LB
(9188) 4.25"x 4.25 Clear Kilwin Cs100 4.25x4.25x1 Imprinted	1 Acetate Box
(9191) White Square Acetate Liner 4-1/16 X 4-1/16 Fits #9188	1 Gold Liner
(1535) Ribbon Wht/blck Print 100y 7/8"	1 Yard
(45015L) Lbl Elite Cherry Bark .25 Lb 100rl	1 Label

## Instructions

### Acetate Packaged Items

1. Place label on bottom of container.
2. Place gold liner imprint side up in bottom of container.
3. Tare package with liner.
4. Place .25lbs of Elite Bark in container.
5. Place lid on container.
6. Tape lid on ends with small amount of 1/2" wide clear tape.
7. Cut one yard of ribbon and wrap around corner of container then finish with a bow.

\*Note: Whenever putting product in packaging always be sure that the product weight is at least what is shown on the label.

## Required Label: 45015L

INGREDIENTS: bittersweet chocolate (chocolate liquor, sugar, cocoa butter, soy lecithin - an emulsifier, vanilla), dried cherries (cherries, sugar, sunflower oil). CONTAINS SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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# (45016) PKG ELITE CHERRY BARK .5LB

Ingredients	Amount
(254) Elite Cherry Bark 2.25# Bx	1/2 LB
(9189) 8.25x2.75 Clear Kilwins Cs100 8.25x2.75x1 5/8 Imprinted	1 Acetate Box
(9192) Rect White Liner Cs100 2-5/8 X 8	1 Gold Liner
(1535) Ribbon Wht/blck Print 100y 7/8"	1 Yard
(45016L) Lbl Elite Cherry Bark .5lb 100rl	1 Label

## Instructions

### Acetate Packaged Items

1. Place label on bottom of container.
2. Place gold liner imprint side up in bottom of container.
3. Tare package with liner.
4. Place .50bs of Elite Bark in container.
5. Place lid on container.
6. Tape lid on ends with small amount of 1/2" wide clear tape.
7. Cut one yard of ribbon and place around length of container. Tie a knot at the top and finish with a bow.

\*Note: Whenever putting product in packaging always be sure that the product weight is at least what is shown on the label.

## Required Label: 45016L

INGREDIENTS: bittersweet chocolate (chocolate liquor, sugar, cocoa butter, soy lecithin - an emulsifier, vanilla), dried cherries (cherries, sugar, sunflower oil). CONTAINS SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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# (45050) PKG SPRINKLED DK KRISPIE 2.5OZ

Ingredients	Amount
(4214) Sprinkled Dk Choc Krispie 2.5oz	1 Krispie
(45050L) Lbl Sprinkled Dk Krispie 2.5oz 100rl	1 label
(9236) Krispie Bag Kilwins 100cs 2 5/8 X 1 7/8 X 6 5/8	1 BAG
(9242) Clear Twist Ties 2000bx 1bx = 1rl	1 twist tie

## Instructions

### Packaged Sprinkled Krispie Treats

1. Prepare product as per instructions on its own recipe page.

2. Place appropriate label on seam side of bag
3. Place item(s) in bag(s).
4. Heat-seal the top of the bag.
5. Place a twist tie at the bottom of the top gold panel.

\*Note: Whenever putting product in packaging always be sure there is at least the amount of weight shown on the label in the bag.

## Required Label: 45050L

INGREDIENTS: semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), Rice Krispie Treats (toasted rice cereal [rice, sugar, salt, high fructose corn syrup, malt flavoring, niacinimide, reduced iron, riboflavin, folic acid], marshmallow [corn syrup, sugar, gelatin, artificial flavor], fructose, margarine [partially hydrogenated soybean oil, water, natural and artificial butter flavor, diacetyl tartaric acid esters or mono and diglycerides, acetylated monoglycerides, vitamin A palmitate, BHT to preserve quality, vitamin D], corn syrup solids, dextrose, glycerin, salt, niacinimide, pyridoxine hydrochloride (vitamin B6), thiamin hydrochloride (vitamin B1), non-pareils (sugar, corn starch, FD&C artificial colors [red 40, red 3, yellow 5, blue 1, yellow 6], caranauba wax). CONTAINS MILK, SOY, WHEAT. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## (45051) PKG MK STRIPE MK KRISPI 3.25OZ

<b>Ingredients</b>	<b>Amount</b>
(4039) Mk Striped Mk Choc Krispie 3.25oz	1 krispie
(45051L) Lbl Mk Stripe Mk Krispie 3.25 Oz 100rl	1 label
(9236) Krispie Bag Kilwins 100cs 2 5/8 X 1 7/8 X 6 5/8	1 bag
(9242) Clear Twist Ties 2000bx 1bx = 1rl	1 twist tie

## Instructions

1. Prepare product as per instructions on its own recipe page.
2. Place appropriate label on seam side of bag
3. Place price tag on packaging using store approved production day code.
4. Place item(s) in bag(s).
5. Heat-seal the top of the bag.
6. Place a twist tie at the bottom of the top gold panel.

## Required Label: 45051L

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## (45052) PKG DK STRIPE DK KRISPIE 3.25 oz

Ingredients	Amount
(4040) Dk Striped Dk Choc Krispie 3.25oz	1 krispie
(45052L) Lbl Dk Stripe Dk Krispie 3.25 Oz 100rl	1 label
(9236) Krispie Bag Kilwins 100cs 2 5/8 X 1 7/8 X 6 5/8	1 bag
(9242) Clear Twist Ties 2000bx 1bx = 1rl	1 twist tie

### Instructions

1. Prepare product as per instructions on its own recipe page.
2. Place appropriate label on seam side of bag
3. Place price tag on packaging using store approved production day code.
4. Place item(s) in bag(s).
5. Heat-seal the top of the bag.
6. Place a twist tie at the bottom of the top gold panel.

### Required Label: 45052L

INGREDIENTS: semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), Rice Krispie Treats (toasted rice cereal [rice, sugar, salt, high fructose corn syrup, malt flavoring, niacinimide, reduced iron, riboflavin, folic acid], marshmallow [corn syrup, sugar, gelatin, artificial flavor], fructose, margarine [partially hydrogenated soybean oil, water, natural and artificial butter flavor, diacetyl tartaric acid esters or mono and diglycerides, acetylated monoglycerides, vitamin A palmitate, BHT to preserve quality, vitamin D], corn syrup solids, dextrose, glycerin, salt, niacinimide, pyridoxine hydrochloride (vitamin B6), thiamin hydrochloride (vitamin B1). CONTAINS MILK, SOY, WHEAT. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## (45055) PKG DK BEAR CLAW 4.5OZ

Ingredients	Amount
(41003) Dark Bear Claw 5oz	1 Dk Bear Claw
(9219) 5 X 6-1/2 Cello Bag	1 CPC Bag
(45055L) Lbl Dark Bear Claw 4.5oz 100rl	1 Label

### Instructions

Packaged Dark Bear Claw

1. Determine how many bear claws you will be packaging and label the back of that many CPC bags.

2. Insert product into bags and heat seal.
3. Set date code on pricing gun and label with price.

As always when packaging product be sure that the product weighs at least what is stated on the label.

### **Required Label: 45055L**

INGREDIENTS: roasted cashews (cashews, partially hydrogenated vegetable oil (cottonseed, soybean), salt), semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), corn syrup solids, water, granulated sugar, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), cream powder (cream, lecithin, tocopherols), butter (cream, salt), partially hydrogenated vegetable oil (cottonseed, soybean), salt, vanillin. CONTAINS CASHEW, MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## **(45056) PKG DARK PECAN SNAPPER 4.5OZ**

<b>Ingredients</b>	<b>Amount</b>
(41004) Dark Pecan Snapper 5oz	1 Dk Snapper
(9219) 5 X 6-1/2 Cello Bag	1 CPC Bag
(45056L) Lbl Dark Pecan Snapper 4.5oz 100rl	1 Label

### **Instructions**

Packaged Dark Pecan Snapper

1. Determine how many snappers you will be packaging and label the back of that many CPC bags.
2. Insert product into bags and heat seal.
3. Set date code on pricing gun and label with price.

As always when packaging product be sure that the product weighs at least what is stated on the label.

### **Required Label: 45056L**

INGREDIENTS: Pecans, semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), corn syrup solids, water, granulated sugar, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), cream powder (cream, lecithin, tocopherols), butter (cream, salt), partially hydrogenated vegetable oil (cottonseed, soybean), salt, vanillin. CONTAINS MILK, PECAN, SOY. FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.

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## **(45057) MK KRISPIE W/TOPPER 1.75OZ**

<b>Ingredients</b>	<b>Amount</b>
(9947) Rice Krispie Treat	1/2 oz square
(9112) Milk Chocolate	1.5 oz chocolate
(2025) Popsicle Stick	1 stick
(44819) Seasonal Topper	1 misc topper

### **Instructions**

#### **MK KRISPIE WITH TOPPER**

1. With gloved hands remove sheet of krispies from foil wrap. Place template in the center of the sheet then score the edges of the krispie sheet using the 30 individual squares guide (black print)(square size proximately 2X2 ½ inches).
2. Remove template and store for future use.
3. Using a straight edge and cutting tool (pizza wheel suggested) cut from scored marks across sheet of krispies. This should result in 30 individual krispie squares.
4. Count out Popsicle sticks checking for any imperfection and discard damaged sticks. To secure stick in krispie squares dip tip of stick in the same chocolate you will be coating the krispie in and insert dipped end of stick into center of thinner end of rectangular krispie. Stick should go through Krispie until you can just lightly feel stick on opposite end, set aside to dry. If krispie is not staying on stick during dipping consider placing them in the freeze for 10 minutes to firm up.
5. Once stick is secure in krispie dip krispie into tempered chocolate. Gently shake off excess. Draw end opposite stick across side of Hilliard to remove any drips.
6. Apply topper right side up with stick as top, lightly sprinkle all sides except the side opposite the stick. Stand on end with stick pointing up to dry.

**INGREDIENTS:** milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), Rice Krispie Treats (toasted rice cereal [rice, sugar, salt, high fructose corn syrup, malt flavoring, niacinimide, reduced iron, riboflavin, folic acid], marshmallow [corn syrup, sugar, gelatin, artificial flavor], fructose, margarine [partially hydrogenated soybean oil, water, natural and artificial butter flavor, diacetyl tartaric acid esters or mono and diglycerides, acetylated monoglycerides, vitamin A palmitate, BHT to preserve quality, vitamin D], corn syrup solids, dextrose, glycerin, salt, niacinimide, pyridoxine hydrochloride (vitamin B6), thiamin hydrochloride (vitamin B1). , Toppers (sugar, cornstarch, destrose, egg whites, salt, artificial flavors, artificial colors (red 3, red 40, blue 1, blue 2, yellow 5, yellow 6). **CONTAINS EGG, MILK, SOY, WHEAT. FACILITY PROCESSES PEANUTS AND TREE NUTS.**

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# (45058) DK KRISPIE W/TOPPER 1.75OZ

Ingredients	Amount
(9947) Rice Krispie Treat	.5oz square
(9114) Dark Chocolate	1.5oz chocolate
(2025) Popsicle Stick	1 stick
(44819) Seasonal Topper	1 topper

## Instructions

### DK KRISPIE WITH TOPPER

1. With gloved hands remove sheet of krispies from foil wrap. Place template in the center of the sheet then score the edges of the krispie sheet using the 30 individual squares guide (black print)(square size proximately 2X2 ½ inches).
2. Remove template and store for future use.
3. Using a straight edge and cutting tool (pizza wheel suggested) cut from scored marks across sheet of krispies. This should result in 30 individual krispie squares.
4. Count out Popsicle sticks checking for any imperfection and discard damaged sticks. To secure stick in krispie squares dip tip of stick in the same chocolate you will be coating the krispie in and insert dipped end of stick into center of thinner end of rectangular krispie. Stick should go through Krispie until you can just lightly feel stick on opposite end, set aside to dry. If krispie is not staying on stick during dipping consider placing them in the freeze for 10 minutes to firm up.
5. Once stick is secure in krispie dip krispie into tempered chocolate. Gently shake off excess. Draw end opposite stick across side of Hilliard to remove any drips.
6. Apply topper right side up with stick as top, lightly sprinkle all sides except the side opposite the stick. Stand on end with stick pointing up to dry.

INGREDIENTS: semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), Rice Krispie Treats (toasted rice cereal [rice, sugar, salt, high fructose corn syrup, malt flavoring, niacinimide, reduced iron, riboflavin, folic acid], marshmallow [corn syrup, sugar, gelatin, artificial flavor], fructose, margarine [partially hydrogenated soybean oil, water, natural and artificial butter flavor, diacetyl tartaric acid esters or mono and diglycerides, acetylated monoglycerides, vitamin A palmitate, BHT to preserve quality, vitamin D], corn syrup solids, dextrose, glycerin, salt, niacinimide, pyridoxine hydrochloride (vitamin B6), thiamin hydrochloride (vitamin B1). toppers (sugar, cornstarch, dextrose, egg whites, salt, artificial flavors, artificial colors red 3, red 40, blue 1, blue 2, yellow 5, yellow 6). CONTAINS MILK, SOY, WHEAT. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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# (45059) WHT KRISPIE W/TOPPER 1.75OZ

Ingredients	Amount
(9947) Rice Krispie Treat	.5oz square
(9118) White Chocolate	1.5oz chocolate
(44819) Seasonal Topper	1 topper
(2025) Popsicle Stick	1 stick

## Instructions

### WHITE KRISPIE WITH TOPPER

1. With gloved hands remove sheet of krispies from foil wrap. Place template in the center of the sheet then score the edges of the krispie sheet using the 30 individual squares guide (black print)(square size proximately 2X2 ½ inches).
2. Remove template and store for future use.
3. Using a straight edge and cutting tool (pizza wheel suggested) cut from scored marks across sheet of krispies. This should result in 30 individual krispie squares.
4. Count out Popsicle sticks checking for any imperfection and discard damaged sticks. To secure stick in krispie squares dip tip of stick in the same chocolate you will be coating the krispie in and insert dipped end of stick into center of thinner end of rectangular krispie. Stick should go through Krispie until you can just lightly feel stick on opposite end, set aside to dry. If krispie is not staying on stick during dipping consider placing them in the freeze for 10 minutes to firm up.
5. Once stick is secure in krispie dip krispie into tempered chocolate. Gently shake off excess. Draw end opposite stick across side of Hilliard to remove any drips.
6. Apply topper right side up with stick as top, lightly sprinkle all sides except the side opposite the stick. Stand on end with stick pointing up to dry.

INGREDIENTS: white chocolate (sugar, cocoa butter, milk, vanillin - an artificial flavor), Rice Krispie Treats (toasted rice cereal [rice, sugar, salt, high fructose corn syrup, malt flavoring, niacinimide, reduced iron, riboflavin, folic acid], marshmallow [corn syrup, sugar, gelatin, artificial flavor], fructose, margarine [partially hydrogenated soybean oil, water, natural and artificial butter flavor, diacetyl tartaric acid esters or mono and diglycerides, acetylated monoglycerides, vitamin A palmitate, BHT to preserve quality, vitamin D], corn syrup solids, dextrose, glycerin, salt, niacinimide, pyridoxine hydrochloride (vitamin B6), thiamin hydrochloride (vitamin B1), decorations (sugar, cornstarch, dextrose, egg whites, salt, artificial flavors, artificial colors [red 3, red 40, blue 1, blue 2, yellow 5, yellow 6]). CONTAINS EGG, MILK, SOY, WHEAT. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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# (45060) PKG MK KRISPIE TOPPER 1.75OZ

Ingredients	Amount
(45057) Mk Krispie W/topper	1.75oz
	1 krispie

(9236) Krispie Bag Kilwins 100cs 2 5/8 X 1 7/8 X 6 5/8	1 BAG
(45060L) Lbl Mk Topped Krispie 1.75oz 100rl	1 label
(9242) Clear Twist Ties 2000bx 1bx = 1rl	1 twist tie

## Instructions

### Packaged Krispie Treats

1. Prepare product as per instructions on its own recipe page.
  2. Place appropriate label on seam side of bag
  3. Place price tag on packaging using store approved production day code.
  4. Place item(s) in bag(s).
  5. Heat-seal the top of the bag.
  6. Place a twist tie at the bottom of the top gold panel.
- \*Note: Whenever putting product in packaging always be sure there is at least the amount of weight shown on the label in the bag.

### Required Label: 45060L

INGREDIENTS: milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), Rice Krispie Treats (toasted rice cereal [rice, sugar, salt, high fructose corn syrup, malt flavoring, niacinimide, reduced iron, riboflavin, folic acid], marshmallow [corn syrup, sugar, gelatin, artificial flavor], fructose, margarine [partially hydrogenated soybean oil, water, natural and artificial butter flavor, diacetyl tartaric acid esters or mono and diglycerides, acetylated monoglycerides, vitamin A palmitate, BHT to preserve quality, vitamin D], corn syrup solids, dextrose, glycerin, salt, niacinimide, pyridoxine hydrochloride (vitamin B6), thiamin hydrochloride (vitamin B1). toppers (sugar, cornstarch, destrose, egg whites, salt, artificial flavors, artificial colors (red 3, red 40, blue 1, blue 2, yellow 5, yellow 6). CONTAINS EGG, MILK, SOY, WHEAT. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## **(45063) WH STRIPE DK KRISPIE TOPPER 3.25oz**

<b>Ingredients</b>	<b>Amount</b>
(9947) Rice Krispie Treat	1 SQUARE
(9114) Dark Chocolate	1 1/2 OZ
(2025) Popsicle Stick	1 STICK
(9118) White Chocolate	1 OZ
	STRIPES
(44820) Med Topper Theme Asst Bx 258	1 seasonal topper

# Instructions

1. With gloved hands remove sheet of krispies from foil wrap. Place template in the center of the sheet then score the edges of the krispie sheet using the 30 individual squares guide (black print)(square size proximately 2X2 ½ inches).
2. Remove template and store for future use.
3. Using a straight edge and cutting tool (pizza wheel suggested) cut from scored marks across sheet of krispies. This should result in 30 individual krispie squares.
4. Count out popsicle sticks checking for any imperfection and discard damaged sticks. To secure stick in krispie squares dip tip of stick in the same chocolate you will be coating the krispie in and insert dipped end of stick into center of thinner end of rectangular krispie. Stick should go through Krispie until you can just lightly feel stick on opposite end, set aside to dry. If krispie is not staying on stick during dipping consider placing them in the freeze for 10 minutes to firm up.
5. Once stick is secure in krispie dip krispie into tempered chocolate. Gently shake off excess. Draw end opposite stick across side of Hilliard to remove any drips.
6. Once coating is dull but still wet stripe krispie according to a theme - some ideas would be a Valentine heart, simple line Christmas trees, a simple leaf, a spider web - apply topper and set aside to harden.

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## **(45064) DK STRIPE WH KRISPIE TOPPER 3.25oz**

<b>Ingredients</b>	<b>Amount</b>
(9947) Rice Krispie Treat	1 SQUARE
(9114) Dark Chocolate	1 1/2 OZ
(2025) Popsicle Stick	1 STICK
(9118) White Chocolate	1 OZ STRIPES
(44820) Med Topper Theme Asst Bx 258	1 seasonal topper

# Instructions

1. With gloved hands remove sheet of krispies from foil wrap. Place template in the center of the sheet then score the edges of the krispie sheet using the 30 individual squares guide (black print)(square size proximately 2X2 ½ inches).
2. Remove template and store for future use.
3. Using a straight edge and cutting tool (pizza wheel suggested) cut from scored marks across sheet of krispies. This should result in 30 individual krispie squares.

4. Count out popsicle sticks checking for any imperfection and discard damaged sticks. To secure stick in krispie squares dip tip of stick in the same chocolate you will be coating the krispie in and insert dipped end of stick into center of thinner end of rectangular krispie. Stick should go through Krispie until you can just lightly feel stick on opposite end, set aside to dry. If krispie is not staying on stick during dipping consider placing them in the freeze for 10 minutes to firm up.

5. Once stick is secure in krispie dip krispie into tempered chocolate. Gently shake off excess. Draw end opposite stick across side of Hilliard to remove any drips.

6. Once coating is dull but still wet stripe krispie according to a theme - some ideas would be a Valentine heart, simple line Christmas trees, a simple leaf, a spider web - apply topper and set aside to harden.

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## **(45080) MILK CRAB CLAW 1.25oz**

<b>Ingredients</b>	<b>Amount</b>
(9130) Toasted Flake Coconut Cs10#	1/4 oz coconut
(44800) Made In Store Caramel	3/4 oz caramel
(9112) Milk Chocolate	1/4 oz chocolate

### **Instructions**

1. Place liner on full sheet pan and cover with toasted coconut in an even layer.
2. Using a dropping funnel drop 3/4 ounce circles of melted caramel onto the toasted coconut. Allow to cool completely.
3. Using a pastry bag, drop 1/4 ounce circles of tempered chocolate onto caramel drops - the chocolate should not cover the caramel completely. Alternatively you may stripe the caramel with 1/4 ounce of tempered chocolate using the pastry bag.
4. Allow to set before displaying in your chocolate case.

INGREDIENTS: milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), toasted coconut (coconut, sugar, water, propylene glycol, salt, sodium metabisulfite) caramel (corn syrup solids, water, granulated sugar, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D, butter, (cream, salt), cream powder (cream, lecithin, tocopherols). Contains less than 2% of the following: silicon dioxide, dipotassium phosphate, salt, vanillin. CONTAINS MILK, SOY, TREE NUT (coconut). FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.

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## **(45081) DARK CRAB CLAWS 1.25OZ**

<b>Ingredients</b>	<b>Amount</b>
(9130) Toasted Flake Coconut Cs10#	1/4 oz coconut



(44800) Made In Store Caramel 3/4 oz caramel  
(9114) Dark Chocolate 1/4 oz chocolate

## Instructions

1. Place liner on full sheet pan and cover with toasted coconut in an even layer.
2. Using a dropping funnel drop 3/4 ounce circles of melted caramel onto the toasted coconut. Allow to cool completely.
3. Using a pastry bag, drop 1/4 ounce circles of tempered chocolate onto caramel drops - the chocolate should not cover the caramel completely. Alternatively you may stripe the caramel with 1/4 ounce of tempered chocolate using the pastry bag.
4. Allow to set before displaying in your chocolate case.

INGREDIENTS: semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors),toasted coconut (coconut, sugar, water, propylene glycol, salt, sodium metabisulfite) caramel (corn syrup solids, water, granulated sugar, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D, butter, (cream, salt), cream powder (cream, lecithin, tocopherols). Contains less than 2% of the following: silicon dioxide, dipotassium phosphate, salt, vanillin. CONTAINS MILK, SOY, TREE NUT (coconut). FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.

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## (45082) WHITE CRAB CLAWS 1.25OZ

Ingredients	Amount
(9130) Toasted Flake Coconut Cs10#	1/4 oz coconut
(44800) Made In Store Caramel	3/4 oz caramel
(9118) White Chocolate	1/4 oz chocolate

## Instructions

1. Place liner on full sheet pan and cover with toasted coconut in an even layer.
2. Using a dropping funnel drop 3/4 ounce circles of melted caramel onto the toasted coconut. Allow to cool completely.
3. Using a pastry bag, drop 1/4 ounce circles of tempered chocolate onto caramel drops - the chocolate should not cover the caramel completely. Alternatively you may stripe the caramel with 1/4 ounce of tempered chocolate using the pastry bag.
4. Allow to set before displaying in your chocolate case.

INGREDIENTS: white chocolate (sugar, cocoa butter, milk, vanillin - an artificial flavor), toasted coconut (coconut, sugar, water, propylene glycol, salt, sodium metabisulfite) caramel (corn syrup solids, water, granulated sugar, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D, butter, (cream, salt), cream powder (cream, lecithin, tocopherols). Contains less than 2% of the following: silicon dioxide, dipotassium phosphate, salt, vanillin. CONTAINS MILK, SOY, TREE NUT (coconut). FACILITY PROCESSES PEANUTS AND OTHER TREE NUTS.

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## (45151) DK MINT OREO 1oz

Ingredients	Amount
(45150) Cool Mint Oreo® Cookies	1 COOKIE
(9114) Dark Chocolate	1/2 OZ
(1279) Kilwins Sq Mint 300pcs/5#bx 60 Pcs Per Pound	1/2 mint

### Instructions

Dark Mint Oreo

Be sure to add cost of cookie to recipe before pricing.

Before beginning, cut Kilwin's square mints into quarters. Cut enough pieces to put 1/2 of a mint on each finished cookie.

1. With gloved hands, open package and count out enough Oreos needed to meet par. Check for any imperfection and discard damaged Oreos. To decrease amount of crumbs in Hilliard, brush off each Oreo front and back with your fingertips.
2. Drop Oreo into tempered chocolate. Using the four-prong dipping fork flip Oreo over in chocolate being sure to coat both sides of cookie with chocolate. Once Oreo is completely coated remove Oreo from chocolate using dipping fork. Gently shake off excess. Draw end bottom of cookie across side of Hilliard to remove any drips and place on parchment paper lined sheet pan. When setting cookie down, let cookie slide off end of fork, pulling away quickly as to not leave tails from fork tines.
3. Once coating is dull but still wet apply square mint pieces.

INGREDIENTS: mint Oreo (sugar, enriched flour [wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid], high oleic canola oil [and/or canola, soybean or palm oil], cocoa [processed with alkali], high fructose corn syrup, corn starch, baking soda, salt, soy lecithin - an emulsifier, peppermint oil, artificial color [Yellow 5 Lake, Blue 1 Lake], chocolate, vanillin - an artificial flavor)., semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin, vanillin, natural flavors), square mint (sugar, chocolate liquor processed with alkali, palm kernel oil, cocoa butter, nonfat milk, butterfat, hydrogenated palm oil, coconut oil, peppermint oil, soy lecithin, vanillin, natural flavors, artificial color Yellow 5 Lake, Blue 1 Lake). CONTAINS MILK, SOY, WHEAT. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## (45152) PKG DK MINT OREO 4oz

Ingredients	Amount
(45151) Dk Mint Oreo 1oz	4 cookies
(9188) 4.25"x 4.25 Clear Kilwin Cs100 4.25x4.25x1 Imprinted	1 acetate box
(9191) White Square Acetate Liner 4-1/16 X 4-1/16 Fits #9188	1 gold liner
(45152L) Lbl 4 Mint Cookies 4oz 100rl	1 label

# Instructions

Dark Mint Oreo

Be sure to add cost of cookie to recipe before pricing.

Before beginning, cut Kilwin's square mints into quarters. Cut enough pieces to put 1/2 of a mint on each finished cookie.

1. With gloved hands, open package and count out enough Oreos needed to meet par. Check for any imperfection and discard damaged Oreos. To decrease amount of crumbs in Hilliard, brush off each Oreo front and back with your fingertips.
2. Drop Oreo into tempered chocolate. Using the four-prong dipping fork flip Oreo over in chocolate being sure to coat both sides of cookie with chocolate. Once Oreo is completely coated remove Oreo from chocolate using dipping fork. Gently shake off excess. Draw end bottom of cookie across side of Hilliard to remove any drips and place on parchment paper lined sheet pan. When setting cookie down, let cookie slide of end of fork, pulling away quickly as to not leave tails from fork tines.
3. Once coating is dull but still wet apply square mint pieces.

## Required Label: 45152L

INGREDIENTS: mint Oreo (sugar, enriched flour [wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid], high oleic canola oil [and/or canola, soybean or palm oil], cocoa [processed with alkali], high fructose corn syrup, corn starch, baking soda, salt, soy lecithin - an emulsifier, peppermint oil, artificial color [Yellow 5 Lake, Blue 1 Lake], chocolate, vanillin - an artificial flavor), semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), square mint (sugar, chocolate liquor processed with alkali, palm kernel oil, cocoa butter, nonfat milk, butterfat, hydrogenated palm oil, coconut oil, peppermint oil, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors, artificial color Yellow 5 Lake, Blue 1 Lake). CONTAINS MILK, SOY, WHEAT. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## (45245) KILWINS TOPPINGS ASSORTMENT

Ingredients	Amount
(1016) Dominicana Topping	1 jar
(1017) Sea Salt Caramel Topping	1 jar
(1018) Fudge Topping	1 jar
(1019) Caramel Topping	1 jar
(13350) Topping Gift Box	1 box
(45245L) Lbltopping Asst 5lb 25rl	1 label

# Instructions

## Instructions for Folding Ice Cream Topping Boxes

Four packaging components make up the ice cream topping box kits: the top, the bottom, the insert and the label. To begin, produce multiples of one component until you achieve the number of boxes you want to make. Folding on a flat surface is helpful.

To fold the top (the component that has the center cut out and printing): begin by folding all creases of the long side of the box toward the inside of the box and the narrow perforated flaps up. Holding the long pieces in place, push the corner in with your thumbs until the perforated fold bends in. While holding the corner into the short side fold the short side over and the narrow flap down into place. The flap cuts will hold the sides together. Repeat for other end. Repeat this activity again for the box bottom.

To fold the insert (the narrow multi-fold and perforated sheet). Holding the sheet with the shiny side up begin by folding the first perforated section toward you. The next fold on the sheet will fold away from you. Subsequent folds will follow this same pattern: perforations bend toward you and folds bend away from you. Once all of the folds have been made, insert this component into the bottom of the lower half of the box.

Finally, place the appropriate label on the back of the box. At this point the box is ready for product. Remember to seal this box with a ribbon or tape on the edge of these boxes to secure product in the box.

Assemble all the box components that you will be filling. The first box will be the most difficult. Pre-fold all your scored lines to ease assembly.

Not that the corner scores should fold INWARD.

Fold and tuck one box side, fold the first corner inward, then tuck the next box side over the tucked corner. Turn the box around to finish all four sides.

1. Label the box bottoms you plan to fill

For the box insert, it may be simplest to fold that into place as you put the topping jars in.

2. Place one jar of each topping flavor into the box bottom lines with the separating insert.

3. Place lid over box bottom

4. Ribbon the exterior of the box if desired for display.

5. Apply price label with date code and display on your shelf

## Required Label: 45245L

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# (45275) REINDEER PRETZEL ROD 5OZ

Ingredients	Amount
(9167) Pretzel Rods 10oz Bag 15 Bg/cs 25 Rods/bg 250 Rods/cs	1 pretzel rod
(44800) Made In Store Caramel	@2.75oz caramel
(9112) Milk Chocolate	1oz chocolate
(450) White Pretzels 2#bx	2 mini twists
(1689) Raspberry & Blackberries C10	1 raspberry

## Instructions

### Reindeer Pretzel Rod

1. Spray parchment paper with pan release
2. Cut jelly beans in half cross-wise
3. Microwave leftover made-in-store caramel until it is fluid but not as thin as freshly made caramel. The key is to have caramel thin enough to flow but thick enough for a substantial, wide shape. You can dip straight from a fresh batch, but dip near the end when the caramel is thicker.
4. Dip pretzel rods in caramel but do not scrape or shake off excess. Lay caramel covered rod on parchment sprayed with pan release. At this point the rod will be shaped like a canoe paddle with a very short handle and be about 2.5" at the widest point.
5. Allow caramel to cool. If the caramel is too wide you can trim it with a bench scraper.
6. Dip top 1/3 of caramel in milk chocolate. Shake off excess and scrape off back side.
7. While chocolate is still wet, press two white pretzel twists on top of rod for antlers.
8. Press two halves of black jelly beans in place for eyes and raspberry in place for nose. You can also use 1/2 of a red jelly bean for nose.
9. Allow chocolate to set.

**INGREDIENTS:** milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), corn syrup solids, water, granulated sugar, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), white chocolate coating (sugar, palm kernel oil, sweet dairy whey, lactose, milk fat, nonfat milk, buttermilk, sodium caseinate, partially hydrogenated palm oil, soy lecithin, artificial flavors), pretzel rod (enriched wheat flour (wheat starch, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid, silicon dioxide [anti-caking agent]), salt, vegetable oil (cottonseed, soybean, corn, canola), corn syrup, sodium bicarbonate, yeast), cream powder (cream, lecithin, tocopherols), butter (cream, salt), pretzels (enriched wheat flour [wheat starch, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid, silicon dioxide {anti-caking agent}, salt, vegetable oil {corn, canola, cottonseed, soybean), sodium bicarbonate, yeast. contains less than 2% of corn syrup.), partially hydrogenated vegetable oil (cottonseed, soybean), Raspberries & Blackberries (sugar, corn syrup, corn starch, K-gelatin, pectin, sodium citrate, citric acid, tartaric acid, natural and artificial flavors, artificial colors red 40, red 40 lake, yellow 6, blue 1, yellow 5, blue 2 lake, yellow 6 lake), salt, vanillin. CONTAINS MILK, SOY, WHEAT. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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# (45276) PKG REINDEER PRETZEL ROD 5OZ

Ingredients	Amount
(45275) Reindeer Pretzel Rod 5oz	1 Reindeer rod
(9224) 5 X 3.5 X 9 Cpc Gusset Bag Cs1000	1 bag
(1535) Ribbon Wht/blck Print 100y 7/8"	1 ft ribbon
(45276L) Lbl Reindeer Pretzel 5oz 100rl	1 label

## Instructions

### Reindeer Pretzel Rod

1. Spray parchment paper with pan release
2. Cut jelly beans in half cross-wise
3. Microwave leftover made-in-store caramel until it is fluid but not as thin as freshly made caramel. The key is to have caramel thin enough to flow but thick enough for a substantial, wide shape. You can dip straight from a fresh batch, but dip near the end when the caramel is thicker.
4. Dip pretzel rods in caramel but do not scrape or shake off excess. Lay caramel covered rod on parchment sprayed with pan release. At this point the rod will be shaped like a canoe paddle with a very short handle and be about 2.5" at the widest point.
5. Allow caramel to cool. If the caramel is too wide you can trim it with a bench scraper.
6. Dip top 1/3 of caramel in milk chocolate. Shake off excess and scrape off back side.
7. While chocolate is still wet, press two white pretzel twists on top of rod for antlers.
8. Press two halves of black jelly beans in place for eyes and raspberry in place for nose. You can also use 1/2 of a red jelly bean for nose.
9. Allow chocolate to set.
10. Package carefully in 6x10 CPC with curling ribbon tied at uncoated base of pretzel rod. Antlers are easily knocked off, so you probably want to display behind counter even though packaged.

## Required Label: 45276L

INGREDIENTS: milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), corn syrup solids, water, granulated sugar, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), white chocolate coating (sugar, palm kernel oil, sweet dairy whey, lactose, milk fat, nonfat milk, buttermilk, sodium caseinate, partially hydrogenated palm oil, soy lecithin, artificial flavors), pretzel rod (enriched wheat flour (wheat starch, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid, silicon dioxide [anti-caking agent]), salt, vegetable oil (cottonseed, soybean, corn, canola), corn syrup, sodium bicarbonate, yeast), cream powder (cream, lecithin, tocopherols), butter (cream, salt), pretzels (enriched wheat flour [wheat starch, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid, silicon dioxide {anti-caking agent}], salt, vegetable oil {corn, canola, cottonseed, soybean), sodium bicarbonate, yeast. contains less than 2% of corn syrup.), partially hydrogenated vegetable oil (cottonseed, soybean), Raspberries & Blackberries (sugar, corn syrup, corn starch, K-gelatin, pectin, sodium citrate, citric acid, tartaric acid, natural and artificial flavors, artificial colors red 40, red 40 lake, yellow 6, blue 1, yellow 5, blue 2 lake, yellow 6 lake), salt, vanillin. CONTAINS MILK, SOY, WHEAT. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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# (45800) PKG 16PC MK PARTY CUP 4OZ

Ingredients	Amount
(4104) Party Cups Mk Choc Topper .25 Oz	16 party cups
(1900) Brown Choc Cups#6 Bx28m	16 paper cups
(9188) 4.25"x 4.25 Clear Kilwin Cs100 4.25x4.25x1 Imprinted	1 acetate box
(9191) White Square Acetate Liner 4-1/16 X 4-1/16 Fits #9188	1 gold liner
(45800L) Lbl 16pz Mk Party Cup 4oz 100rl	1 label

## Instructions

1. Place label and price tag on bottom of container
2. Place gold liner shiny side up in bottom of container
3. With gloved hands place items in brown candy cups then into container, alternating topper colors
4. Place lid on container and tape closed on four seams with 1/2" wide clear tape

For a variety of themed toppers contact Kenkraft 1-800-377-4386

When choosing the appropriate ribbon to decorate your package consider the theme of the product, the season and recipient. Some ribbon resources are:

Ampelco Ribbon Company: 630-620-5830

Offray Ribbon: 847-397-7211

Mid Atlantic Packaging: 800-284-1332

## Required Label: 45800L

INGREDIENTS: milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), decoration (sugar, cornstarch, dextrose, egg whites, salt, artificial flavors, artificial colors (red 3, red 40, blue 1, blue 2, yellow 5, yellow 6)). CONTAINS EGG, MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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# (45801) PKG 16PC DK PARTY CUP 4OZ

Ingredients	Amount
(4105) Party Cups Dk Choc Topper .25 Oz	16 party cups
(9188) 4.25"x 4.25 Clear Kilwin Cs100 4.25x4.25x1 Imprinted	1 acetate
(9191) White Square Acetate Liner 4-1/16 X 4-1/16 Fits #9188	1 liner
(1900) Brown Choc Cups#6 Bx28m	16 brown cups
(45801L) Lbl 16pc Dk Party Cup 4oz 100rl	1 label

## Instructions

1. Place label and price tag on bottom of container
2. Place gold liner shiny side up in bottom of container
3. With gloved hands place items in brown candy cups then into container, alternating topper colors
4. Place lid on container and tape closed on four seams with 1/2" wide clear tape

For a variety of themed toppers contact Kenkraft 1-800-377-4386

When choosing the appropriate ribbon to decorate your package consider the theme of the product, the season and recipient. Some ribbon resources are:

Ampelco Ribbon Company: 630-620-5830

Offray Ribbon: 847-397-7211

Mid Atlantic Packaging: 800-284-1332

## Required Label: 45801L

INGREDIENTS: semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), decorations (sugar, cornstarch, dextrose, egg whites, salt, artificial flavors, artificial colors (red 3, red 40, blue 1, blue 2, yellow 5, yellow 6)). CONTAINS EGG, MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## (45802) PKG 16PC WHT PARTY CUP 4OZ

Ingredients	Amount
(4103) Party Cups Wht Choc Topper .25 Oz	16 party cups
(9188) 4.25"x 4.25 Clear Kilwin Cs100 4.25x4.25x1 Imprinted	1 acetate
(9191) White Square Acetate Liner 4-1/16 X 4-1/16 Fits #9188	1 liner
(1900) Brown Choc Cups#6 Bx28m	16 brown cups
(45802L) Lbl 16pc Wht Party Cup 4oz 100rl	1 label

## Instructions

1. Place label and price tag on bottom of container
2. Place gold liner shiny side up in bottom of container
3. With gloved hands place items in brown candy cups then into container, alternating topper colors
4. Place lid on container and tape closed on four seams with 1/2" wide clear tape

For a variety of themed toppers contact Kenkraft 1-800-377-4386

When choosing the appropriate ribbon to decorate your package consider the theme of the product, the season and recipient. Some ribbon resources are:

Ampelco Ribbon Company: 630-620-5830

Offray Ribbon: 847-397-7211

Mid Atlantic Packaging: 800-284-1332



## Required Label: 45802L

INGREDIENTS: white chocolate (sugar, cocoa butter, milk, vanillin - an artificial flavor), decorations (sugar, cornstarch, dextrose, egg whites, salt, artificial flavors, artificial colors (red 3, red 40, blue 1, blue 2, yellow 5, yellow 6)). CONTAINS EGG, MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## (45804) PKG 16PC ASST PARTY CUP 4OZ

Ingredients	Amount
(4103) Party Cups Wht Choc Topper .25 Oz	5 wht party cups
(4105) Party Cups Dk Choc Topper .25 Oz	5 dk party cups
(4104) Party Cups Mk Choc Topper .25 Oz	6 mk party cups
(9188) 4.25"x 4.25 Clear Kilwin Cs100 4.25x4.25x1 Imprinted	1 acetate
(9191) White Square Acetate Liner 4-1/16 X 4-1/16 Fits #9188	1 liner
(1900) Brown Choc Cups#6 Bx28m	16 brown cups
(45804L) Lbl 16pc Asst Party Cup 4oz 100rl	1 label

## Instructions

1. Place label and price tag on bottom of container
2. Place gold liner shiny side up in bottom of container
3. With gloved hands place items in brown candy cups then into container, alternating topper colors
4. Place lid on container and tape closed on four seams with 1/2" wide clear tape

For a variety of themed toppers contact Kenkraft 1-800-377-4386

When choosing the appropriate ribbon to decorate your package consider the theme of the product, the season and recipient. Some ribbon resources are:

Ampelco Ribbon Company: 630-620-5830

Offray Ribbon: 847-397-7211

Mid Atlantic Packaging: 800-284-1332

## Required Label: 45804L

INGREDIENTS: milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), white chocolate (sugar, cocoa butter, milk, vanillin), semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin, vanillin, natural flavors), decorations (sugar, cornstarch, dextrose, egg whites, salt, artificial flavors, artificial colors (red 3, red 40, blue 1, blue 2, yellow 5, yellow 6).) CONTAINS EGG, MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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# (45900) DRINKING CHOCOLATE 4OZ

Ingredients	Amount
(1980) Kilwin's Paper Cup 4oz Cs1000	1 cup
(44807) Milk - 1 Gallon	1.5 oz
(9131) Finely Ground Semi-sweet Choc 11#bx	1 oz chocolate
(44811) Whipped Cream 7 Oz Can	.5 oz
(9131) Finely Ground Semi-sweet Choc 11#bx	sprinkle chocolate

## Instructions

### DRINKING CHOCOLATE 4OZ

#### Ingredients

1 ½ oz cold milk  
1 oz (.07 lb) (a short ¼ cup) ground burgundy chocolate  
Whipped cream and ground chocolate

#### Recipe

1. Pour 1 1/2 oz of milk into a medium size stainless steel pitcher. Then add a short ¼ cup of ground burgundy chocolate (1oz) and stir with spoon until combined.
2. Steam the milk and chocolate mixture. After steaming is finished stir to make sure all chocolate is melted.
3. Pour into a small Kilwins 4oz hot beverage cup, top with a small amount of whipped cream, and sprinkle with ground chocolate.

INGREDIENTS: milk, semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), whipped cream (cream, sugar).

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# (45901) HOT CHOCOLATE 12OZ

Ingredients	Amount
(1981) Kilwins B&w Cup 12oz Cs600	1 CUP
(44807) Milk - 1 Gallon	6 OZ
(9131) Finely Ground Semi-sweet Choc 11#bx	1.5 OZ CHOCOLATE
(44811) Whipped Cream 7 Oz Can	.5 OZ
(9131) Finely Ground Semi-sweet Choc 11#bx	SPRINKLE
(1985) Kilwin's Travel Lid Cs1000	1 LID

# Instructions

## HOT CHOCOLATE 12OZ

### Ingredients

6 oz cold milk  
1 1/2 oz (.14 lb), (1/4 cup) ground burgundy chocolate  
Whipped cream and ground chocolate

### Recipe

1. Put 6 oz of milk into stainless steel pitcher, then add 1/4 cup of chocolate and stir with spoon until combined.
2. Steam the milk and chocolate mixture. After steaming is finished stir slightly to make sure all chocolate is melted.
3. Pour into a 12oz Kilwins Hot Cup, add whipped cream on top and sprinkle with ground chocolate.

INGREDIENTS: milk, semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), whipped cream (cream, sugar).

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## (45902) HOT CHOCOLATE 16OZ

Ingredients	Amount
(1982) Kilwin's Cup 16oz Cs525 Cs525	1 CUP
(44807) Milk - 1 Gallon	9 OZ MILK
(9131) Finely Ground Semi-sweet Choc 11#bx	2.25 OZ CHOCOLATE
(44811) Whipped Cream 7 Oz Can	.5OZ
(9131) Finely Ground Semi-sweet Choc 11#bx	SPRINKLE
(1985) Kilwin's Travel Lid Cs1000	1 LID

# Instructions

## HOT CHOCOLATE 16OZ

### Ingredients

9 oz cold milk  
2 1/4 oz (.14 lb), (1/3 cup) ground burgundy chocolate  
Whipped cream and ground chocolate

### Recipe

1. Put 9 oz of milk into stainless steel pitcher, then add 1/3 cup of chocolate and stir with spoon until combined.
2. Steam the milk and chocolate mixture. After steaming is finished stir slightly to make sure all chocolate is melted.
3. Pour into a 16oz Kilwins Hot Cup, add whipped cream on top and sprinkle with ground chocolate.

INGREDIENTS: milk, semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), whipped cream (cream, sugar).

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## **(45903) FLAVORED HOT CHOCOLATE 12OZ**

<b>Ingredients</b>	<b>Amount</b>
(1981) Kilwins B&w Cup 12oz Cs600	1 CUP
(44807) Milk - 1 Gallon	6 OZ MILK
(9131) Finely Ground Semi-sweet Choc 11#bx	1.5 OZ CHOCOLATE
(45944) Flavored Beverage Syrup 25oz	3 pumps flavor
(9131) Finely Ground Semi-sweet Choc 11#bx	sprinkle
(44811) Whipped Cream 7 Oz Can	.5 oz
(1985) Kilwin's Travel Lid Cs1000	1 lid

### **Instructions**

#### FLAVORED HOT CHOCOLATE 12OZ

##### Ingredients

6 oz cold milk  
 1 ½ oz (.09 lb), (1/4 cup) ground burgundy chocolate  
 ¾ oz (3 pumps) flavoring  
 Whipped cream and ground chocolate

##### Recipe

1. Put 6oz milk in stainless steel pitcher, then add 1/4 cup of chocolate and stir with spoon until combined.
2. Steam the milk and chocolate mixture. After steaming is finished stir to make sure all chocolate is melted.
3. In a Kilwins 12oz hot cup add 3 pumps of flavoring into the cup. Mix the hot chocolate into the flavoring while pouring into the cup. Add whipped cream on top and sprinkle with ground chocolate.

INGREDIENTS: milk, semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), flavored syrup (pure cane sugar, water, natural and artificial flavors), whipped cream (cream, sugar).

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## **(45904) FLAVORED HOT CHOCOLATE 16OZ**

<b>Ingredients</b>	<b>Amount</b>
(1982) Kilwin's Cup 16oz Cs525 Cs525	1 cup
(44807) Milk - 1 Gallon	9 oz milk
(9131) Finely Ground Semi-sweet Choc 11#bx	2.25 oz chocolate
(45944) Flavored Beverage Syrup 25oz	4 pumps flavor
(44811) Whipped Cream 7 Oz Can	.5oz
(9131) Finely Ground Semi-sweet Choc 11#bx	sprinkle
(1985) Kilwin's Travel Lid Cs1000	1 lid

### **Instructions**

#### FLAVORED HOT CHOCOLATE 16OZ

##### Ingredients

9 oz cold milk  
2 ¼ oz (.14 lb), (1/3 cup) ground burgundy chocolate  
1 oz (4 pumps) flavoring  
Whipped cream and ground chocolate

##### Recipe

1. Put 9oz milk in stainless steel pitcher, then add 1/3 cup of chocolate and stir with spoon until combined.
2. Steam the milk and chocolate mixture. After steaming is finished stir to make sure all chocolate is melted.
3. In a Kilwins 16oz hot cup add 4 pumps of flavoring into the cup. Mix the hot chocolate into the flavoring while pouring into the cup. Add whipped cream on top and sprinkle with ground chocolate.

INGREDIENTS: milk, semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), flavored syrup (pure cane sugar, water, natural and artificial flavors), whipped cream (cream, sugar).

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## **(45905) BREWED COFFEE 12OZ**

<b>Ingredients</b>	<b>Amount</b>
(1981) Kilwins B&w Cup 12oz Cs600	1 cup
(45940) Ground Coffee 12oz Cs 6	.02/LB
(1985) Kilwin's Travel Lid Cs1000	1 lid

### **Instructions**

BREWED COFFEE 12OZ

Pour 11oz of Kilwins brewed coffee into a 12 oz Kilwins hot beverage cup.

### **Required Label: 45905L**

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## **(45906) BREWED COFFEE 16OZ**

<b>Ingredients</b>	<b>Amount</b>
(1982) Kilwin's Cup 16oz Cs525 Cs525	1 cup
(45940) Ground Coffee 12oz Cs 6	.03/LB
(1985) Kilwin's Travel Lid Cs1000	1 lid

### **Instructions**

### **Required Label: 45906L**

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## **(45907) ESPRESSO 1OZ**

<b>Ingredients</b>	<b>Amount</b>
(1980) Kilwin's Paper Cup 4oz Cs1000	1 cup
(45942) Kilwins Espresso Pod Cs150	1 pod

### **Instructions**

ESPRESSO 1oz (1 shot)

Ingredients

1 Kilwins espresso pod

## Recipe

1. Put 1 Kilwins espresso pod into the machine.
2. Put a small 4oz Kilwins cup under the spout and brew the espresso into the cup.

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## **(45908) ESPRESSO 2OZ**

<b>Ingredients</b>	<b>Amount</b>
(1980) Kilwin's Paper Cup 4oz Cs1000	1 cup
(45942) Kilwins Espresso Pod Cs150	2 pods

## **Instructions**

ESPRESSO 2oz (2 shots)

### Ingredients

2 Kilwins espresso pod

## Recipe

1. Put 1 Kilwins espresso pod into the machine.
2. Put a small 4oz Kilwins cup under the spout and brew the espresso into the cup.
3. Remove the used espresso pod from the machine, and put a fresh Kilwins espresso pod in the machine and brew into the 4oz cup.

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## **(45909) AMERICANO COFFEE 12OZ**

<b>Ingredients</b>	<b>Amount</b>
(1981) Kilwins B&w Cup 12oz Cs600	1 cup
(45942) Kilwins Espresso Pod Cs150	2 pods
(1985) Kilwin's Travel Lid Cs1000	1 lid

## Instructions

AMERICANO COFFEE 12oz

Ingredients

2 Kilwins espresso pods (2 shots)

Recipe

1. Make 2 shots of espresso.
2. Pour into a 12oz Kilwins hot cup.
3. Add hot water to fill the cup.

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## (45910) AMERICANO COFFEE 16OZ

Ingredients	Amount
(1982) Kilwin's Cup 16oz Cs525 Cs525	1 cup
(45942) Kilwins Espresso Pod Cs150	3 pods
(1985) Kilwin's Travel Lid Cs1000	1 lid

## Instructions

AMERICANO COFFEE 16oz

Ingredients

3 Kilwins espresso pods (3 shots)

Recipe

1. Make 3 shots of espresso.
2. Pour into a 16oz Kilwins hot cup.
3. Add hot water to fill the cup.

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## **(45911) HOT TEA 12OZ**

<b>Ingredients</b>	<b>Amount</b>
(1981) Kilwins B&w Cup 12oz Cs600	1 cup
(45947) Assorted Tea Bags Bx 20	1 tea bag
(44803) Water	10 oz water
(1985) Kilwin's Travel Lid Cs1000	1 lid

### **Instructions**

HOT TEA 12oz

Ingredients

1 Tea Bag

Recipe

1. Fill cup with hot water and give to customer. Let them choose their flavor of Tea bag.

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## **(45912) HOT TEA 16OZ**

<b>Ingredients</b>	<b>Amount</b>
(1982) Kilwin's Cup 16oz Cs525 Cs525	1 cup
(45947) Assorted Tea Bags Bx 20	1 tea bag
(44803) Water	16 oz water
(1985) Kilwin's Travel Lid Cs1000	1 lid

### **Instructions**

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## **(45913) MOCHA 12OZ**

<b>Ingredients</b>	<b>Amount</b>
(1981) Kilwins B&w Cup 12oz Cs600	1 cup
(44807) Milk - 1 Gallon	6 oz milk
(9131) Finely Ground Semi-sweet Choc 11#bx	1 oz

	chocolate
(45942) Kilwins Espresso Pod Cs150	2 pods
(44811) Whipped Cream 7 Oz Can	.5 oz
(9131) Finely Ground Semi-sweet Choc 11#bx	sprinkle
(1985) Kilwin's Travel Lid Cs1000	1 lid

## Instructions

MOCHA 12oz

### Ingredients

6 oz cold milk  
 1 oz (.07 lb) (a short ¼ cup) ground burgundy chocolate  
 2 shots espresso  
 Whipped cream and ground chocolate

### Recipe

1. Put 6oz of milk in stainless steel pitcher, then add 1 oz (.07 lb) (a short ¼ cup) ground burgundy chocolate and stir with spoon until combined.
2. Steam the milk and chocolate mixture. After steaming is finished stir to make sure all chocolate is melted.
3. Make 2 shots of espresso and pour into a 12oz Kilwins hot cup.
4. Add the hot chocolate mixture and stir while pouring. Add whipped cream on top and sprinkle with ground chocolate.

INGREDIENTS: milk, espresso, semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), whipped cream (cream, sugar).

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## (45914) MOCHA 16OZ

Ingredients	Amount
(1982) Kilwin's Cup 16oz Cs525 Cs525	1 cup
(44807) Milk - 1 Gallon	9 oz milk
(9131) Finely Ground Semi-sweet Choc 11#bx	1.5 oz chocolate
(45942) Kilwins Espresso Pod Cs150	3 pods
(44811) Whipped Cream 7 Oz Can	.5 oz
(9131) Finely Ground Semi-sweet Choc 11#bx	sprinkle
(1985) Kilwin's Travel Lid Cs1000	1 lid

# Instructions

MOCHA 16 oz

## Ingredients

9 oz cold milk  
1 ½ oz (.09 lb) (¼ cup) ground burgundy chocolate  
3 shots espresso  
Whipped cream and ground chocolate

## Recipe

1. Put 9 oz of milk in stainless steel pitcher, then add 1 ½ oz (.09 lb) (¼ cup) ground burgundy chocolate and stir with spoon until combined.
2. Steam the milk and chocolate mixture. After steaming is finished stir to make sure all chocolate is melted.
3. Make 3 shots of espresso and pour into a 16 oz Kilwins hot cup.
4. Add the hot chocolate mixture and stir while pouring. Add whipped cream on top and sprinkle with ground chocolate.

INGREDIENTS: milk, espresso, semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), whipped cream (cream, sugar).

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## **(45915) FLAVORED MOCHA 12OZ**

<b>Ingredients</b>	<b>Amount</b>
(1981) Kilwins B&w Cup 12oz Cs600	1 cup
(44807) Milk - 1 Gallon	6oz milk
(9131) Finely Ground Semi-sweet Choc 11#bx	1oz chocolate
(45942) Kilwins Espresso Pod Cs150	2 pods
(45944) Flavored Beverage Syrup 25oz	3 pumps flavor
(44811) Whipped Cream 7 Oz Can	.5 oz
(9131) Finely Ground Semi-sweet Choc 11#bx	sprinkle
(1985) Kilwin's Travel Lid Cs1000	1 lid

# Instructions

FLAVORED MOCHA 12 oz

## Ingredients

6 oz cold milk  
1 oz (.07 lb) (a short ¼ cup) ground burgundy chocolate  
2 shots espresso  
¾ oz (3 pumps) flavoring  
Whipped cream and ground chocolate

## Recipe

1. Put 6oz of milk in stainless steel pitcher, then add 1 oz (.07 lb) (a short ¼ cup) ground burgundy chocolate and stir with spoon until combined.
2. Steam the milk and chocolate mixture. After steaming is finished stir to make sure all chocolate is melted.
3. Make 2 shots of espresso and pour into a 12oz Kilwins hot cup.
4. Add three pumps of flavoring to the espresso in the cup.
5. Add the hot chocolate mixture and stir while pouring. Add whipped cream on top and sprinkle with ground chocolate.

INGREDIENTS: milk, espresso, semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), flavored syrup (pure cane sugar, water, natural and artificial flavors), whipped cream (cream, sugar).

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## (45916) FLAVORED MOCHA 16OZ

Ingredients	Amount
(1982) Kilwin's Cup 16oz Cs525 Cs525	1 cup
(44807) Milk - 1 Gallon	9 oz milk
(9131) Finely Ground Semi-sweet Choc 11#bx	1.5oz chocolate
(45942) Kilwins Espresso Pod Cs150	3 pods
(45944) Flavored Beverage Syrup 25oz	4 pumps flavor
(44811) Whipped Cream 7 Oz Can	.5oz
(9131) Finely Ground Semi-sweet Choc 11#bx	sprinkle
(1985) Kilwin's Travel Lid Cs1000	1 lid

# Instructions

FLAVORED MOCHA 16 oz

## Ingredients

9 oz cold milk  
1 ½ oz (.09 lb) (¼ cup) ground burgundy chocolate  
3 shots espresso  
1 oz (4 pumps) flavoring  
Whipped cream and ground chocolate

## Recipe

1. Put 9 oz of milk in stainless steel pitcher, then add 1 ½ oz (.09 lb) (¼ cup) ground burgundy chocolate and stir with spoon until combined.
2. Steam the milk and chocolate mixture. After steaming is finished stir to make sure all chocolate is melted.
3. Make 3 shots of espresso and pour into a 16 oz Kilwins hot cup.
4. Add three pumps of flavoring to the espresso in the cup.
5. Add the hot chocolate mixture and stir while pouring. Add whipped cream on top and sprinkle with ground chocolate.

INGREDIENTS: milk, espresso, semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), flavored syrup (pure cane sugar, water, natural and artificial flavors), whipped cream (cream, sugar).

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## (45917) LATTE 12OZ

Ingredients	Amount
(1981) Kilwins B&w Cup 12oz Cs600	1 cup
(44807) Milk - 1 Gallon	7 oz milk
(45942) Kilwins Espresso Pod Cs150	1 pod
(1985) Kilwin's Travel Lid Cs1000	1 lid

## Instructions

LATTE 12 oz

## Ingredients

1. 7 oz cold milk
2. 1 shot espresso

## Recipe

1. Put 7 oz milk in a stainless steel pitcher and steam.
2. Make 1 shot of espresso and pour into a 12 oz Kilwins hot cup.
3. Add the steamed milk and stir while pouring. Finish the top off with a small amount of frothed milk.

INGREDIENTS: milk, espresso.

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## **(45918) LATTE 16OZ**

<b>Ingredients</b>	<b>Amount</b>
(1982) Kilwin's Cup 16oz Cs525 Cs525	1 cup
(44807) Milk - 1 Gallon	10 oz milk
(45942) Kilwins Espresso Pod Cs150	2 pods
(1985) Kilwin's Travel Lid Cs1000	1 lid

## **Instructions**

LATTE 16 oz

## Ingredients

- 10 oz cold milk  
2 shots espresso

## Recipe

1. Put 10 oz milk in a stainless steel pitcher and steam.
2. Make 2 shot of espresso and pour into a 16 oz Kilwins hot cup.
3. Add the steamed milk and stir while pouring. Finish the top off with a small amount of frothed milk.

INGREDIENTS: milk, espresso.

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## **(45919) FLAVORED LATTE 12OZ**

<b>Ingredients</b>	<b>Amount</b>
(1981) Kilwins B&w Cup 12oz Cs600	1 cup
(44807) Milk - 1 Gallon	7 oz
(45942) Kilwins Espresso Pod Cs150	1 pod
(45944) Flavored Beverage Syrup 25oz	3 pumps
(1985) Kilwin's Travel Lid Cs1000	1 lid

### **Instructions**

FLAVORED LATTE 12 oz

#### Ingredients

7 oz cold milk  
¾ oz flavoring (3 pumps)  
1 shot espresso

#### Recipe

1. Put 7 oz milk in a stainless steel pitcher and steam.
2. Make 1 shot of espresso and pour into a 12 oz Kilwins hot cup.
3. Add 3 pumps of flavoring to the cup.
3. Add the steamed milk and stir while pouring. Finish the top off with a small amount of frothed milk.

INGREDIENTS: milk, espresso, flavored syrup (pure cane sugar, water, natural and artificial flavors).

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## **(45920) FLAVORED LATTE 16OZ**

<b>Ingredients</b>	<b>Amount</b>
(1982) Kilwin's Cup 16oz Cs525 Cs525	1 cup
(44807) Milk - 1 Gallon	10 oz
(45942) Kilwins Espresso Pod Cs150	2 pods

(45944) Flavored Beverage Syrup 25oz 4 pumps  
(1985) Kilwin's Travel Lid Cs1000 1 lid

## Instructions

FLAVORED LATTE 16 oz

### Ingredients

10 oz cold milk  
1 oz flavoring (4 pumps)  
2 shot espresso

### Recipe

1. Put 10 oz milk in a stainless steel pitcher and steam.
2. Make 2 shot of espresso and pour into a 16 oz Kilwins hot cup.
3. Add 4 pumps of flavoring to the cup.
3. Add the steamed milk and stir while pouring. Finish the top off with a small amount of frothed milk.

INGREDIENTS: milk, espresso, flavored syrup (pure cane sugar, water, natural and artificial flavors).

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## (45921) CARAMEL LATTE 12OZ

Ingredients	Amount
(1981) Kilwins B&w Cup 12oz Cs600	1 cup
(44807) Milk - 1 Gallon	7oz
(45942) Kilwins Espresso Pod Cs150	1 pod
(4140) Kilwins Caramel Topping	1.5oz topping
(45945) Caramel Sauce 64oz	.5oz sauce
(1985) Kilwin's Travel Lid Cs1000	1 lid

## Instructions

CARAMEL LATTE 12 oz

### Ingredients



7 oz cold milk  
1 shot espresso  
1 ½ scoops of Kilwin's hot caramel topping  
1/2 oz caramel sauce

## Recipe

1. Put 7 oz milk in a stainless steel pitcher and steam.
2. Make 1 shot of espresso and pour into a 12 oz Kilwins hot cup.
3. Add 1 ½ scoops of Kilwin's hot caramel topping to the 12 oz cup.
4. Add the steamed milk and stir while pouring.
5. Finish the top off with a small amount of frothed milk and stripe with caramel sauce.

INGREDIENTS: milk, espresso, caramel sauce (sugar, water, nonfat dry milk, corn syrup, milk fat, fructose, modified food starch, natural flavors, caramel color, salt, mono & diglycerides, citric acid, disodium phosphate, potassium sorbate), corn syrup solids, granulated sugar, water, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), cream powder (cream, lecithin, tocopherols), butter (cream, salt), modified food starch (from corn), vanillin - an artificial flavor, salt, soy lecithin - an emulsifier, potassium sorbate.

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## **(45922) CARMEL LATTE 16OZ**

<b>Ingredients</b>	<b>Amount</b>
(1981) Kilwins B&w Cup 12oz Cs600	1 cup
(44807) Milk - 1 Gallon	10 oz milk
(45942) Kilwins Espresso Pod Cs150	2 pods
(4140) Kilwins Caramel Topping	2.25 oz topping
(45945) Caramel Sauce 64oz	.5oz sauce
(1985) Kilwin's Travel Lid Cs1000	1 lid

## **Instructions**

CARMEL LATTE 16 oz

### Ingredients

10 oz cold milk  
2 shot espresso  
2 ½ scoops of Kilwin's hot caramel topping  
1/2 oz caramel sauce

## Recipe

1. Put 10 oz milk in a stainless steel pitcher and steam.
2. Make 2 shot of espresso and pour into a 16 oz Kilwins hot cup.
3. Add 2 ½ scoops of Kilwin's hot caramel topping to the 16 oz cup.
4. Add the steamed milk and stir while pouring.
5. Finish the top off with a small amount of frothed milk and stripe with caramel sauce.

INGREDIENTS: milk, espresso, corn syrup solids, granulated sugar, caramel sauce (sugar, water, nonfat dry milk, corn syrup, milk fat, fructose, modified food starch, natural flavors, caramel color, salt, mono & diglycerides, citric acid, disodium phosphate, potassium sorbate), water, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), cream powder (cream, lecithin, tocopherols), butter (cream, salt), modified food starch (from corn), vanillin - an artificial flavor, Salt, soy lecithin - an emulsifier, Potassium Sorbate.

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## **(45923) CAPPUCINO 12oz**

<b>Ingredients</b>	<b>Amount</b>
(1981) Kilwins B&w Cup 12oz Cs600	1 cup
(44807) Milk - 1 Gallon	7 oz milk
(45942) Kilwins Espresso Pod Cs150	1 pod
(1985) Kilwin's Travel Lid Cs1000	1 lid

## **Instructions**

CAPPUCINO 12 oz

### Ingredients

7 oz cold milk  
1 shot espresso

## Recipe

1. Put 7 oz milk in stainless steel pitcher and FROTH the milk.
2. Make 1 shot of espresso and pour into a 12 oz Kilwins hot cup.
3. Fill the cup with ½ steamed milk and ½ frothed milk on top to finish.

INGREDIENTS: milk, espresso.

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## **(45924) CAPPUCINO 16OZ**

<b>Ingredients</b>	<b>Amount</b>
(1982) Kilwin's Cup 16oz Cs525 Cs525	1 cup
(44807) Milk - 1 Gallon	10 oz milk
(45942) Kilwins Espresso Pod Cs150	2 pods
(1985) Kilwin's Travel Lid Cs1000	1 lid

## **Instructions**

CAPPUCINO 16 oz

Ingredients

10 oz cold milk  
2 shot espresso

Recipe

1. Put 10 oz milk in stainless steel pitcher and FROTH the milk.
2. Make 2 shot of espresso and pour into a 16 oz Kilwins hot cup.
3. Fill the cup with ½ steamed milk and ½ frothed milk on top to finish.

INGREDIENTS: milk, espresso.

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## **(45925) FLAVORED CAPPUCINO 12oz**

<b>Ingredients</b>	<b>Amount</b>
(1981) Kilwins B&w Cup 12oz Cs600	1 cup
(44807) Milk - 1 Gallon	6 oz milk

(45942) Kilwins Espresso Pod Cs150 1 pod  
(45944) Flavored Beverage Syrup 25oz 3 pumps  
(1985) Kilwin's Travel Lid Cs1000 1 lid

## Instructions

FLAVORED CAPPUCINO 12 oz

### Ingredients

6 oz cold milk  
1 shot espresso  
¾ oz flavoring (3 pumps)

### Recipe

1. Put 6 oz milk in stainless steel pitcher and FROTH the milk.
2. Make 1 shot of espresso and pour into a 12 oz Kilwins hot cup.
3. Add 3 pumps of flavoring to the cup and stir into the espresso.
4. Fill the cup with ½ steamed milk and ½ frothed milk on top to finish.

INGREDIENTS: milk, espresso, flavored syrup (pure cane sugar, water, natural and artificial flavors).

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## (45926) FLAVORED CAPPUCINO 16OZ

Ingredients	Amount
(1982) Kilwin's Cup 16oz Cs525 Cs525	1 cup
(44807) Milk - 1 Gallon	9 oz milk
(45942) Kilwins Espresso Pod Cs150	2 pods
(45944) Flavored Beverage Syrup 25oz	4 pumps
(1985) Kilwin's Travel Lid Cs1000	1 lid

## Instructions

FLAVORED CAPPUCINO 16 oz

### Ingredients

9 oz cold milk  
2 shot espresso  
1 oz flavoring (4 pumps)

### Recipe

1. Put 9 oz milk in stainless steel pitcher and FROTH the milk.
2. Make 2 shot of espresso and pour into a 16 oz Kilwins hot cup.
3. Add 4 pumps of flavoring to the cup and stir into the espresso.
4. Fill the cup with ½ steamed milk and ½ frothed milk on top to finish.

INGREDIENTS: milk, espresso, flavored syrup (pure cane sugar, water, natural and artificial flavors).

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## **(45927) ICED MOCHA 20OZ**

<b>Ingredients</b>	<b>Amount</b>
(1986) 20 Oz Clear Plastic Cup Cs1000	1 cup
(44807) Milk - 1 Gallon	7 oz milk
(45942) Kilwins Espresso Pod Cs150	2 pods
(45946) Dark Chocolate Sauce 64oz	1 oz sauce
(44811) Whipped Cream 7 Oz Can	.5 oz
(1985) Kilwin's Travel Lid Cs1000	1 lid

## **Instructions**

ICED MOCHA 20 oz

### Ingredients

2 oz chilled espresso  
1 oz Monin Dark Chocolate Sauce  
7 oz cold milk  
Ice  
Whipped cream

### Recipe

1. In a stainless steel milk shake cup add 2 oz chilled espresso, 1 oz of Monin Dark Chocolate Sauce, 7 oz cold milk, and small scoop of ice.
2. Put shake cup on the blender and carefully mix until foamy (about 2 - 3 seconds).
3. Pour into a 20 oz Kilwins clear plastic cup. Add a little amount of ice to fill cup.
4. Top off with whipped cream, drizzle with Monin chocolate sauce, and sprinkle with chocolate.

INGREDIENTS: milk, espresso, water, chocolate sauce (sugar, water, cocoa processed with alkali, chocolate liquor, tartaric acid, mono & diglycerides, potassium sorbate, salt, vanillin - an artificial flavor), whipped cream (cream, sugar), semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors).

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## **(45928) ICED LATTE 20OZ**

<b>Ingredients</b>	<b>Amount</b>
(1986) 20 Oz Clear Plastic Cup Cs1000	1 cup
(44807) Milk - 1 Gallon	7 oz milk
(45942) Kilwins Espresso Pod Cs150	2 pods
(44811) Whipped Cream 7 Oz Can	.5 oz
(1985) Kilwin's Travel Lid Cs1000	1 lid

### **Instructions**

ICED LATTE 20 oz

#### Ingredients

2 oz chilled espresso  
 7 oz cold milk  
 Ice  
 Whipped cream

#### Recipe

1. In a stainless steel milk shake cup add 2 oz chilled espresso, 7 oz cold milk, and a small scoop of ice.
2. Put the shake cup on the blender and mix carefully until foamy (about 2 - 3 seconds).
3. Pour into a 20 oz Kilwins clear plastic cup and add ice to fill.

4. Add whipped cream on top to finish.

INGREDIENTS: milk, espresso, water, whipped cream (cream, sugar).

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## **(45929) ICED LATTE FLAVORED 20OZ**

<b>Ingredients</b>	<b>Amount</b>
(1986) 20 Oz Clear Plastic Cup Cs1000	1 cup
(44807) Milk - 1 Gallon	7 oz milk
(45942) Kilwins Espresso Pod Cs150	2 pods
(45944) Flavored Beverage Syrup 25oz	6 pumps
(44811) Whipped Cream 7 Oz Can	.5 oz
(1985) Kilwin's Travel Lid Cs1000	1 lid

## **Instructions**

ICED LATTE FLAVORED 20 oz

### Ingredients

2 oz chilled espresso  
1 ½ oz flavoring (6 pumps)  
7 oz cold milk  
Ice  
Whipped cream

### Recipe

1. In a stainless steel milk shake cup add 2 oz chilled espresso, 1 ½ oz flavoring (6 pumps), 7 oz cold milk, and a small scoop of ice.
2. Put the shake cup on the blender and mix carefully until foamy (about 2 - 3 seconds).
3. Pour into a 20 oz Kilwins clear plastic cup and add ice to fill.
4. Add whipped cream on top to finish.

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## **(45930) ICED CARAMEL LATTE 20OZ**

<b>Ingredients</b>	<b>Amount</b>
(1986) 20 Oz Clear Plastic Cup Cs1000	1 cup
(44807) Milk - 1 Gallon	7 oz milk
(45945) Caramel Sauce 64oz	1.5 oz sauce
(45942) Kilwins Espresso Pod Cs150	2 pods
(44811) Whipped Cream 7 Oz Can	.5 oz

### **Instructions**

ICED CARAMEL LATTE 20 oz

#### Ingredients

2 oz chilled espresso  
1 ½ oz Monin Caramel Sauce  
7 oz cold milk  
Ice  
Whipped cream

#### Recipe

1. In a stainless steel milk shake cup add 2 oz chilled espresso, 1 ½ oz Monin Caramel Sauce, 7 oz cold milk, and a small scoop of ice.
2. Put the shake cup on the blender and mix carefully until foamy (about 2 - 3 seconds).
3. Pour into a 20 oz Kilwins clear plastic cup and add ice to fill.
4. Add whipped cream on top to finish and drizzle with Monin caramel sauce..

INGREDIENTS: milk, espresso, water, caramel sauce (sugar, water, nonfat dry milk, corn syrup, milk fat, fructose, modified food starch, natural flavors, caramel color, salt, mono & diglycerides, citric acid, disodium phosphate, potassium sorbate), whipped cream (cream, sugar).

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## **(45931) MOCHA SHAKE 20OZ**

<b>Ingredients</b>	<b>Amount</b>
(1986) 20 Oz Clear Plastic Cup Cs1000	1 cup
(44807) Milk - 1 Gallon	8 oz



(3060) Chocolate	10oz ice cream
(45942) Kilwins Espresso Pod Cs150	1 pod
(44811) Whipped Cream 7 Oz Can	.5 oz
(9131) Finely Ground Semi-sweet Choc 11#bx	sprinkle

## Instructions

MOCHA SHAKE 20 oz

### Ingredients

10 oz Chocolate Ice Cream  
 1 oz chilled espresso  
 8 oz cold milk  
 Whipped cream and ground chocolate

### Recipe

1. In a chilled stainless steel milk shake cup add 10 oz Chocolate Ice Cream, 1 oz chilled espresso, and approximately 8 oz of cold milk (Milk should fill cup to 1" above top indent mark)
2. Put the shake cup on the blender until mixed, and pour into 20 oz Kilwins clear plastic cup.
3. Top with whipped cream, drizzle with Monin chocolate sauce, and sprinkle with ground chocolate.

INGREDIENTS: milk, sugar, corn syrup, cream, cocoa processed with alkali, skim milk, vanilla (natural vanilla flavors, vanillin - an artificial flavor, caramel color), red #40, yellow #5, whey powder, blue #1, stabilizer (mono & diglycerides, cellulose gum, polysorbate 80, carrageenan, guar gum, milk, espresso, whipped cream (cream, sugar), semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors).

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## (45932) CAPPUCINO SHAKE 20OZ

Ingredients	Amount
(1986) 20 Oz Clear Plastic Cup Cs1000	1 cup
(44807) Milk - 1 Gallon	7 oz milk
(3225) Old Fashioned Vanilla	10oz ice cream
(45942) Kilwins Espresso Pod Cs150	2 pods
(44811) Whipped Cream 7 Oz Can	.5 oz

# Instructions

## CAPPUCCINO SHAKE 20 oz

### Ingredients

10 oz Vanilla Ice Cream  
2 oz chilled espresso  
7 oz cold milk  
Whipped cream

### Recipe

1. In a chilled stainless steel milk shake cup add 10 oz of Vanilla Ice Cream, 2 oz chilled espresso, and approximately 7 oz of cold milk (Milk should fill cup to 1" above top indent mark)
2. Put the shake cup on the blender until mixed, and pour into 20 oz Kilwins clear plastic cup.
3. Top with whipped cream.

INGREDIENTS: milk, cream, sugar, corn syrup, vanilla base (sugar, high fructose corn syrup, condensed milk, cream, butter, citric acid, potassium sorbate), skim milk, whey powder, vanilla (natural vanilla flavors, vanillin - an artificial flavor, caramel color), stabilizer (mono & diglycerides, cellulose gum, polysorbate 80, carrageenan, guar gum), milk, espresso, whipped cream (cream, sugar).

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## (45933) HOT SPICED CIDER 12OZ

Ingredients	Amount
(1981) Kilwins B&w Cup 12oz Cs600	1 cup
(45944) Flavored Beverage Syrup 25oz	1 oz cinnamon syrup
(44836) Apple Cider 1 Gallon	8 oz cider
(1985) Kilwin's Travel Lid Cs1000	1 lid

# Instructions

1. Put 8 oz of cider in stainless steel pitcher and steam the cider.
2. Then put 1 oz (4 pumps) of Monin Cinnamon Syrup into a Kilwins 12 oz hot cup.
3. Pour the steamed cider into the cup while stirring to blend.

INGREDIENTS: apple cider, flavored syrup (pure cane sugar, water, natural and artificial flavors).

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## **(45934) HOT SPICED CIDER 16OZ**

<b>Ingredients</b>	<b>Amount</b>
(1982) Kilwin's Cup 16oz Cs525 Cs525	1 cup
(45944) Flavored Beverage Syrup 25oz	1.5oz cinnamon syrup
(44836) Apple Cider 1 Gallon	12 oz cider
(1985) Kilwin's Travel Lid Cs1000	1 lid

### **Instructions**

1. Put 12 oz of cider in stainless steel pitcher and steam the cider.
2. Then put 1 ½ oz (6 pumps) of Monin Cinnamon Syrup into a Kilwins 16 oz hot cup.
3. Pour the steamed cider into the cup while stirring with the Cinnamon syrup.

INGREDIENTS: apple cider, flavored syrup (pure cane sugar, water, natural and artificial flavors).

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## **(45935) HOT CARAMEL APPLE CIDER 12OZ**

<b>Ingredients</b>	<b>Amount</b>
(1981) Kilwins B&w Cup 12oz Cs600	1 cup
(45945) Caramel Sauce 64oz	1 oz caramel sauce
(44836) Apple Cider 1 Gallon	8 oz cider
(44811) Whipped Cream 7 Oz Can	.5 oz topping
(1985) Kilwin's Travel Lid Cs1000	1 lid

### **Instructions**

1. Put 8 oz of cider in stainless steel pitcher and steam the cider.
2. Then put 1 oz (2 pumps) of Monin Caramel Sauce into a Kilwins 12 oz hot cup.
3. Pour the steamed cider into the cup while stirring to blend.
4. Top with whipped cream and stripe with more caramel sauce.

INGREDIENTS: apple cider, caramel sauce (sugar, water, nonfat dry milk, corn syrup, milk fat, fructose, modified food starch, natural flavors, caramel color, salt, mono & diglycerides, citric acid, disodium phosphate, potassium sorbate), whipped cream (cream, sugar).

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# **(45936) HOT CARAMEL APPLE CIDER 16OZ**

<b>Ingredients</b>	<b>Amount</b>
(1982) Kilwin's Cup 16oz Cs525 Cs525	1 cup
(45945) Caramel Sauce 64oz	1.5oz caramel sauce
(44836) Apple Cider 1 Gallon	12 oz cider
(44811) Whipped Cream 7 Oz Can	.5 oz topping
(1985) Kilwin's Travel Lid Cs1000	1 lid

## **Instructions**

1. Put 12 oz of cider in stainless steel pitcher and steam the cider.
2. Then put 1 ½ oz (3 pumps) of Monin Caramel Sauce into a Kilwins 16 oz hot cup.
3. Pour the steamed cider into the cup while stirring to blend.
4. Top with whipped topping and stripe with more caramel sauce.

INGREDIENTS: apple cider, caramel sauce (sugar, water, nonfat dry milk, corn syrup, milk fat, fructose, modified food starch, natural flavors, caramel color, salt, mono & diglycerides, citric acid, disodium phosphate, potassium sorbate), whipped cream (cream, sugar).

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# **(47020) 100CT ALMOND TOFFEE APPLE 10.5oz**

<b>Ingredients</b>	<b>Amount</b>
(4010) Caramel Apple	1 CARAMEL APPLE
(508) Almond Toffee Crunch 5.5#bx	Toffee & almonds

## **Instructions**

Wash and dry apple.

Insert stick into apple from the stem side.

Dip apple in hot liquid caramel and gently scrape off the excess caramel.

Gently pack the bottom 3/4 of the apple in almond toffee crumbs, leaving the top 1/4 showing without nuts. Sometimes it is necessary to press and place nuts to obtain a uniform look of product.

Set aside to cool on sheet pan liner sprayed with non-stick spray.

INGREDIENTS: Apples, granulated sugar, corn syrup solids, water, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), butter (cream, salt), milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), cream powder (cream, lecithin, tocopherols), roasted almond pieces (almond, partially hydrogenated peanut,

cottonseed or soybean oil, salt), partially hydrogenated vegetable oil (cottonseed, soybean), raw almonds, salt, vanillin, lecithin. CONTAINS ALMOND, MILK, PEANUT, SOY. FACILITY PROCESSES OTHER TREE NUTS.

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## **(47021) PKG 100CT ALMOND TOFFEE APPLE 10.5oz**

<b>Ingredients</b>	<b>Amount</b>
(4010) Caramel Apple	1 CARMEL APPLE
(508) Almond Toffee Crunch 5.5#bx	toffee & almonds
(47021L) Lbl Pkg 100ct Toffe Apple 10.5 Oz 100rl	1 label
(2026) Sm Apple Box W/logo BI50 Cs250, Apet	1 box

### **Instructions**

Wash and dry apple.

Insert stick into apple from the stem side.

Dip apple in hot liquid caramel and gently scrape off the excess caramel.

Dip cooled caramel apple in tempered milk chocolate, leaving small circle of caramel showing at top of apple

Shake off excess chocolate and scrape drips off the bottom of apple

Immediately sprinkle toffee bits onto apple, leaving some unsprinkled chocolate showing at top of apple

Let chocolate harden

Apply label to back of bag

Gently insert finished apple into bag.

Heat seal top seam of bag, fan fold and finish with twist tie.

Apply price label with date code

### **Required Label: 47021L**

INGREDIENTS: Apples, granulated sugar, corn syrup solids, water, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), butter (cream, salt), milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), cream powder (cream, lecithin, tocopherols), roasted almond pieces (almond, partially hydrogenated peanut, cottonseed or soybean oil, salt), partially hydrogenated vegetable oil (cottonseed, soybean), raw

almonds, salt, vanillin, lecithin. CONTAINS ALMOND, MILK, PEANUT, SOY. FACILITY PROCESSES OTHER TREE NUTS.

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## **(47025) 100CT SEA-SALT MK CARM APPLE 11oz**

<b>Ingredients</b>	<b>Amount</b>
(4010) Caramel Apple	1 CAMEL APPLE
(9112) Milk Chocolate	1.5oz chocolate
(9089) *4 Oz* Sonoma Sea Salt	1/4 oz Sea-Salt

### **Instructions**

1. Gather together enough completely cooled Caramel Apples to meet the desired production level of this activity.
2. In a small bowl have Sonoma Sea Salt ready along with a teaspoon
3. Prepare a sheet pan with a pan liner.
4. Temper chocolate, once chocolate is tempered and if using mini temp Hilliard be sure Hilliard is very full.
5. Holding on tightly to apple stick and with gloved hands, dunk apple 3/4 of the way up the apple and gently shake off excess chocolate.
6. While chocolate is still tacky sprinkle liberally with about 2/3 teaspoon of salt.

INGREDIENTS: Apples, milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), corn syrup solids, water, granulated sugar, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), sea salt, cream powder (cream, lecithin, tocopherols), butter (cream, salt), partially hydrogenated vegetable oil (cottonseed, soybean), vanillin - an artificial flavor. CONTAINS MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## **(47026) 100CT SEA-SALT DK CARM APPLE 11oz**

<b>Ingredients</b>	<b>Amount</b>
(4010) Caramel Apple	1 CAMEL APPLE
(9114) Dark Chocolate	1.5oz chocolate
(9089) *4 Oz* Sonoma Sea Salt	1/4 oz Sea-Salt

### **Instructions**

1. Gather together enough completely cooled Caramel Apples to meet the desired production level of this activity.

2. In a small bowl have Sonoma Sea Salt ready along with a teaspoon
3. Prepare a sheet pan with a pan liner.
4. Temper chocolate, once chocolate is tempered and if using mini temp Hilliard be sure Hilliard is very full.
5. Holding on tightly to apple stick and with gloved hands, dunk apple 3/4 of the way up the apple and gently shake off excess chocolate.
6. While chocolate is still tacky sprinkle liberally with about 2/3 teaspoon of salt.

INGREDIENTS: Apples, semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), corn syrup solids, water, granulated sugar, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), sea salt, cream powder (cream, lecithin, tocopherols), butter (cream, salt), partially hydrogenated vegetable oil (cottonseed, soybean), Salt, vanillin - an artificial flavor. CONTAINS MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## **(47029) PKG 100ct SEA-SALT MK CARAMEL APPLE 11oz**

<b>Ingredients</b>	<b>Amount</b>
(47025) 100ct Sea-salt Mk Carm Apple 11oz	1 APPLE
(2026) Sm Apple Box W/logo BI50 Cs250, Apet	1 BOX
(47029L) Lbl Pkg Sea Salt Mk Caramel Apple 11oz 100rl	1 LABEL

### **Instructions**

1. Gather and assemble enough apple boxes to package the desired number of apples
2. Label the bottom of the boxes appropriately for the apples being used
3. Gently place apple into the box and close lid around apple stick.

\*\* Be sure to have a date-coding system in place and to check packaged apples daily for freshness.

### **Required Label: 47029L**

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## **(47030) PKG 100ct SEA-SALT DK CARAMEL APPLE 11oz**

<b>Ingredients</b>	<b>Amount</b>
(47026) 100ct Sea-salt Dk Carm Apple 11oz	1 APPLE
(2026) Sm Apple Box W/logo BI50 Cs250, Apet	1 BOX
(47030L) Lbl Pkg Sea Salt Dk Caramel Apple 11oz 100rl	1 LABEL

## Instructions

1. Gather and assemble enough apple boxes to package the desired number of apples
2. Label the bottom of the boxes appropriately for the apples being used
3. Gently place apple into the box and close lid around apple stick.

\*\* Be sure to have a date-coding system in place and to check packaged apples daily for freshness.

### Required Label: 47030L

INGREDIENTS: Apples, semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), corn syrup solids, water, granulated sugar, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), sea salt, cream powder (cream, lecithin, tocopherols), butter (cream, salt), partially hydrogenated vegetable oil (cottonseed, soybean), Salt, vanillin - an artificial flavor. CONTAINS MILK, SOY. FACILITY PROCESSES PEANUTS AND TREE NUTS.

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## (47055) 100ct WHT STR DK APPLE TOPPER 12OZ

Ingredients	Amount
(4010) Caramel Apple	1 caramel apple
(9114) Dark Chocolate	2 oz
(9118) White Chocolate	1 oz

## Instructions

1. Gather together enough completely cooled Caramel Apples to meet the desired production level of this activity.
2. Prepare a sheet pan with a pan liner.
3. Temper chocolate, once chocolate is tempered and if using mini temp Hilliard be sure Hilliard is very full.
4. Holding on tightly to apple stick and with gloved hands, dunk apple so that about 1 inch of caramel still shows and gently shake off excess chocolate.
5. When first chocolate has set, use the pastry bag technique to embellish the apple with contrasting chocolate.
6. Choose location of seasonal topper and set.
7. Set aside to harden.

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## (47070) 100CT EVERYTHING PEANUT APPLE 12.5oz

Ingredients

Amount



(4001) 100ct Peanut Caramel Apple 11oz	1 Peanut Apple
(9112) Milk Chocolate	1/2 oz
(9114) Dark Chocolate	1/2 oz
(9118) White Chocolate	1/2 oz
(9144) Non Pareil Sprinkles	1/3 oz maximum

## Instructions

### Peanut Caramel Apple

1. Prepare necessary amount of apples to meet the desired production level. To prepare apple remove sticker and stem. Wash and dry apple, insert wooden stick into apple from the stem side. Set aside to be used same day as caramel production.
2. Prepare sheet pans with sheet pan liner and spray with pan spray.
3. Using a large bowl, fill bowl two thirds full with nuts and set aside.
4. Produce per recipe 44800 Caramel Made In Store
5. With gloved hands, holding on to stick, dip apple into liquid caramel and carefully shake off excess. Place apple in center of nut pile. Gently pack the bottom 3/4 of the apple in nuts, leaving the top 1/4 showing caramel without nuts. Sometimes it is necessary to press and place nuts to obtain a uniform look of product.
6. Set aside to cool.
7. Be sure all chocolates are in temper. Select your first chocolate and using the pastry bag technique stripe apple from top to base and back up again, spinning the apple to achieve uniform striping. Stripe desired quantities of apples with first chocolate. Let harden.
8. Take your second chocolate and using the pastry bag technique stripe apple from top to bottom and back up again rotating the apple for uniformity. Try to apply stripes between the first stripes of chocolate, although overlapping will just enhance the melted candle effect. Set aside to harden.
9. Prepare a small dish with the color or color mixture of non-pareils that you desire for your display.
10. Making sure your third chocolate is in temper use the pastry bag technique to apply stripes of third chocolate - white chocolate is great for the third stripe, as the non-pareil colors will "pop" against the white. When you have finished striping one apple and while the chocolate is still wet, use a gloved hand to grab a small amount of sprinkles and apply them to the wet stripes. Set aside to harden, and continue striping and sprinkling remainder of apples.

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## **(50000) 6PC TRUFFLE SAMPLER 3.5OZ**

<b>Ingredients</b>	<b>Amount</b>
(403) Mocha Truffle 2.5#bx	1 Mocha Truffle
(413) Hazelnut Truffle 2.75#bx	1 Hazelnut Truffle
(421) Raspberry Truffle 2.75#bx	1 Raspberry Truffle
(431) Dark Chocolate Truffle 2.5#bx	1 Dark Chocolate
(439) Malt Truffle 2.75#bx	1 Malt Truffle
(1900) Brown Choc Cups#6 Bx28m	5 cups
(4103) Party Cups Wht Choc Topper .25 Oz	1 white party cup
(5031) Kilwins 2oz Embossed Hrt Cs48	1 box

(50000L) Lbl Truffle Sampler 3.5oz 100r L 1 label

## Instructions

We recommend that you have one example without a lid in shrink film on display, so that your customers will know what the inside of this assortment looks like.

1. Label as many box bottoms as you plan to make.
2. Cup truffles as needed for the recipe.
3. Arrange the truffles as shown in photo around the party cup in the center.
4. Shrink film entire box.
5. Apply price label with date code to inconspicuous area of box.

### Required Label: 50000L

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## (50001) VALENTINE TRUFFLE ASST 8.5OZ

Ingredients	Amount
(403) Mocha Truffle 2.5#bx	2 truffles
(407) Almond Truffle 2.5#bx	2 truffles
(413) Hazelnut Truffle 2.75#bx	2 truffles
(419) Irish Cream Truffle 2.75#bx	2 truffles
(421) Raspberry Truffle 2.75#bx	2 truffles
(424) Champagne Truffle 2.75#bx	2 truffles
(431) Dark Chocolate Truffle 2.5#bx	2 truffles
(5046) 8oz Kilwins Embossed Hrt Cs24	1 Kilwins box
(5078) Pad For 8oz Box Cs100	1 pad
(50001L) Lbl Val Truffle Asst 8oz RI100	1 label

## Instructions

We recommend that you have one example without a lid in shrink film on display, so that your customers will know what the inside of this assortment looks like.

1. Label as many box bottoms as you plan to make.
2. Cup truffles as needed for the recipe.
3. Arrange the truffles as shown, alternating milk and dark chocolate so they please the eye.
4. Shrink film entire box.
5. Apply price label with date code to inconspicuous area of box.

### Required Label: 50001L

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# (50002) VALENTINE TRUF ASST 1.25#

Ingredients	Amount
(403) Mocha Truffle 2.5#bx	4 truffles
(407) Almond Truffle 2.5#bx	4 truffles
(413) Hazelnut Truffle 2.75#bx	4 truffles
(419) Irish Cream Truffle 2.75#bx	4 truffles
(421) Raspberry Truffle 2.75#bx	4 truffles
(424) Champagne Truffle 2.75#bx	4 truffles
(431) Dark Chocolate Truffle 2.5#bx	4 truffles
(439) Malt Truffle 2.75#bx	4 truffles
(5100) Val Dk Chocolate Truf 2.5#bx	4 truffles
(4103) Party Cups Wht Choc Topper .25 Oz	3 party cups
(5067) 1# Kilwins Embossed Hrt Cs12	1 heart box
(5079) Pad For 1# Box Cs 100	1 pad
(50002L) Lbl Val Truf Asst 1.2# 100rl	1 label

## Instructions

We recommend that you have one example without a lid in shrink film on display, so that your customers will know what the inside of this assortment looks like.

1. Label as many box bottoms as you plan to make.
2. Cup truffles as needed for the recipe.
3. Arrange the truffles as shown, alternating milk and dark chocolate so they please the eye.
4. Shrink film entire box.
5. Apply price label with date code to inconspicuous area of box.

## Required Label: 50002L

milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin, vanillin - an artificial flavor, natural flavors), coconut oil, white chocolate (sugar, cocoa butter, whole milk powder, milk fat, soy lecithin, salt, vanillin - an artificial flavor), white chocolate (sugar, cocoa butter, milk, vanillin - an artificial flavor), milk undercoat chocolate (sugar, partially hydrogenated palm oil, cocoa, whole milk, non-fat milk, soy lecithin), dark undercoat chocolate (sugar, partially hydrogenated palm oil, cocoa processed with alkali, non-fat milk, soy lecithin), malt powder (extract of wheat flour and malted barley, whole milk, salt, sodium bicarbonate), roasted ground hazelnuts, raspberry powder, espresso powder, decorations (sugar, cornstarch, dextrose, egg whites, salt, artificial flavors, artificial colors [red 3, red 40, blue 1, blue 2, yellow 5, yellow 6]), roasted almond pieces (almond, partially hydrogenated peanut, cottonseed or soybean oil, salt), Cocoa Butter, Madagascar Bourbon Pure Vanilla Powder, Irish Cream extract, color transfer (contains one or more of the following: FD&C Blue #1, Blue #2, Red #3, Yellow #5, Yellow #6, Red #40, Blue 1 Lake, Blue 2 Lake, Yellow 5 Lake, Yellow 6 Lake, Red 40 Lake, Titanium Dioxide), natural & artificial flavors, sea salt. CONTAINS ALMOND, EGG, HAZELNUT, MILK, PEANUT, SOY, WHEAT. FACILITY PROCESSES OTHER TREE NUTS.

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## **(50003) VALENTINE CREAM ASST 8OZ**

<b>Ingredients</b>	<b>Amount</b>
(300) Chocolate Bon Bon 2.5#bx	1 bon bon
(315) Strawberry Bon Bon 2.5#bx	1 bon bon
(320) Bavarian Cream 2.5#bx	1 Bavarian cream
(325) Mk Vanilla Butter Cr 2.5#bx	1 cream
(330) Dk Vanilla Butter Cr 2.5#bx	1 cream
(335) Mk Orange Cream 2.5#bx	1 cream
(340) Dk Orange Cream 2.5#bx	1 cream
(345) Mk Maple Cream 2.5#bx	1 cream
(350) Dk Maple Cream 2.5#bx	1 cream
(355) Mk Raspberry Cream 2.5#bx	1 cream
(360) Dk Raspberry Cream 2.5#bx	2 creams
(390) Mk Chocolate Cr 2.5#bx	1 cream
(395) Dk Chocolate Cr 2.5#bx	1 cream
(5014) White Heart Party Cup/100	1 party cup
(1900) Brown Choc Cups#6 Bx28m	13 cups
(5046) 8oz Kilwins Embossed Hrt Cs24	1 heart box
(50003L) Lbl Val Cream Asst .5# 100rl	1 label

### **Instructions**

We recommend that you have one example without a lid in shrink film on display, so that your customers will know what the inside of this assortment looks like.

1. Label as many box bottoms as you plan to make.
2. Cup chocolates as needed for the recipe.
3. Arrange the candy as shown, alternating milk and dark chocolate so they please the eye.
4. Shrink film entire box.
5. Apply price label with date code to inconspicuous area of box.

### **Required Label: 50003L**

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## **(50004) VALENTINE CREAM ASST 1.15LB**

<b>Ingredients</b>	<b>Amount</b>
(300) Chocolate Bon Bon 2.5#bx	2 bon bons
(315) Strawberry Bon Bon 2.5#bx	2 bon bons

(320) Bavarian Cream 2.5#bx	3 creams
(325) Mk Vanilla Butter Cr 2.5#bx	3 creams
(330) Dk Vanilla Butter Cr 2.5#bx	2 creams
(335) Mk Orange Cream 2.5#bx	3 creams
(340) Dk Orange Cream 2.5#bx	3 creams
(345) Mk Maple Cream 2.5#bx	3 creams
(350) Dk Maple Cream 2.5#bx	3 creams
(360) Dk Raspberry Cream 2.5#bx	3 creams
(355) Mk Raspberry Cream 2.5#bx	3 creams
(390) Mk Chocolate Cr 2.5#bx	2 creams
(395) Dk Chocolate Cr 2.5#bx	2 creams
(1900) Brown Choc Cups#6 Bx28m	33 cups
(5067) 1# Kilwins Embossed Hrt Cs12	1 box
(50004L) Lbl Val Cream Asst 1.15# 100rl	1 label

## Instructions

We recommend that you have one example without a lid in shrink film on display, so that your customers will know what the inside of this assortment looks like.

1. Label as many box bottoms as you plan to make.
2. Cup chocolates as needed for the recipe.
3. Arrange the candy as shown, alternating milk and dark chocolate so they please the eye.
4. Shrink film entire box.
5. Apply price label with date code to inconspicuous area of box.

## Required Label: 50004L

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## (50010) 6PC FAMILY SAMPLER 3OZ

Ingredients	Amount
(540) Mk Cherry Cordial 2.5#bx	1 cordial
(360) Dk Raspberry Cream 2.5#bx	1 cream
(520) Milk Caramel 6.25#bx	1 caramel
(431) Dark Chocolate Truffle 2.5#bx	1 Dark Chocolate
(370) Mk P Butter Smoothie 2.75#bx	1 smoothie
(1900) Brown Choc Cups#6 Bx28m	5 cups
(4103) Party Cups Wht Choc Topper .25 Oz	1 white party cup
(5031) Kilwins 2oz Embossed Hrt Cs48	1 box
(5077) 2oz Pad For Heart Box Cs100	1 pad
(50010L) Lbl Family Sampler 3oz 100rl	1 label

# Instructions

We recommend that you have one example without a lid in shrink film on display, so that your customers will know what the inside of this assortment looks like.

1. Label as many box bottoms as you plan to make.
2. Cup chocolates as needed for the recipe.
3. Arrange the candy as shown, alternating milk and dark chocolate so they please the eye.
4. Shrink film entire box.
5. Apply price label with date code to inconspicuous area of box.

## Required Label: 50010L

milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin - an emulsifier, vanillin - an artificial flavor), semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin, vanillin - an artificial flavor, natural flavors), invert sugar, maraschino cherries (cherries, corn sweetener, citric acid, sodium benzoate, potassium sorbate, red #40, natural & artificial flavors, trace of sulfur dioxide), chocolate (sugar, partially hydrogenated vegetable oil [cottonseed, soybean], cocoa butter, chocolate liquor, soy lecithin, salt, vanillin), granulated sugar, white chocolate (sugar, cocoa butter, milk, vanillin - an artificial flavor), peanut chocolate (sugar, partially hydrogenated palm kernel oil, peanuts, peanut flour, lactose, sweet dairy whey, milk fat, nonfat milk, sodium caseinate, buttermilk, hydrogenated palm oil, soy lecithin, salt, artificial vanilla flavors), peanutbutter meltaway peanut butter (peanuts, hydrogenated rapeseed and cottonseed oil), sugar, palm kernel oil, nonfat dry milk solids, peanut oil, soy lecithin, sorbitol, salt., corn syrup solids, coconut oil, evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), milk undercoat chocolate (sugar, partially hydrogenated palm oil, cocoa, whole milk, non-fat milk, soy lecithin), dark undercoat chocolate (sugar, partially hydrogenated palm oil, cocoa processed with alkali, non-fat milk, soy lecithin), cream powder (cream, tocopherols, silicon dioxide, dipotassium phosphate), butter (cream, salt), freshvert sugar, black raspberry puree (black raspberries, blackberries, apples, red raspberries, sucrose, corn syrup, water, black raspberry juice, pectin, agar agar, xanthan gum, citric acid, red 40, blue 1, potassium sorbate and sodium benzoate as preservative), partially hydrogenated vegetable oil (cottonseed, soybean), decorations (sugar, cornstarch, dextrose, egg whites, salt, artificial flavors, artificial colors [red 3, red 40, blue 1, blue 2, yellow 5, yellow 6]), citric acid, Madagascar Bourbon Pure Vanilla Powder, vanillin - an artificial flavor, albumin, Raspberry Flavor, French vanilla extract (natural and artificial flavors, soy). CONTAINS EGG, MILK, PEANUT, SOY. FACILITY PROCESSES TREE NUTS.

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## (50011) VALENTINE FAMILY ASST 8OZ

Ingredients	Amount
(540) Mk Cherry Cordial 2.5#bx	1 cordial
(545) Dk Cherry Cordial 2.5#bx	1 cordial
(500) Milk Pecan Tuttle 5#bx	1 tuttle
(505) Dk Pecan Tuttle 5#bx	1 tuttle
(370) Mk P Butter Smoothie 2.75#bx	1 smoothie
(375) Dk P Butter Smoothie 2.75#bx	

	1
	smoothie
(520) Milk Caramel 6.25#bx	1 caramel
(525) Dark Caramel 6.25#bx	1 caramel
(300) Chocolate Bon Bon 2.5#bx	1 bon bon
(120) Mk Coconut Cluster 2.75#bx	1 cluster
(125) Dk Coconut Cluster 2.75#bx	1 cluster
(403) Mocha Truffle 2.5#bx	1 truffle
(360) Dk Raspberry Cream 2.5#bx	1 cream
(431) Dark Chocolate Truffle 2.5#bx	1 truffle
(4103) Party Cups Wht Choc Topper .25 Oz	1 party cup
(1900) Brown Choc Cups#6 Bx28m	14 cups
(50011L) Lbl Val Family Asst 8oz RI100	1 label
(5046) 8oz Kilwins Embossed Hrt Cs24	1 box

## Instructions

We recommend that you have one example without a lid in shrink film on display, so that your customers will know what the inside of this assortment looks like.

1. Label as many box bottoms as you plan to make.
2. Cup chocolates as needed for the recipe.
3. Arrange the candy as shown, alternating milk and dark chocolate so they please the eye.
4. Shrink film entire box.
5. Apply price label with date code to inconspicuous area of box.

## Required Label: 50011L

semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin, vanillin - an artificial flavor), granulated sugar, invert sugar, maraschino cherries (cherries, corn sweetener, citric acid, sodium benzoate, potassium sorbate, red #40, natural & artificial flavors, trace of sulfur dioxide), pecan pieces, corn syrup solids, white chocolate (sugar, cocoa butter, milk, vanillin - an artificial flavor), peanut chocolate (sugar, partially hydrogenated palm kernel oil, peanuts, peanut flour, lactose, sweet dairy whey, milk fat, nonfat milk, sodium caseinate, buttermilk, hydrogenated palm oil, soy lecithin, salt, artificial vanilla flavors), peanut butter (peanuts, hydrogenated rapeseed and cottonseed oil), sugar, palm kernel oil, nonfat dry milk solids, peanut oil, soy lecithin, sorbitol, salt, white chocolate coating (sugar, palm kernel oil, sweet dairy whey, lactose, milk fat, nonfat milk, buttermilk, sodium caseinate, hydrogenated palm oil, soy lecithin, artificial flavors), coconut oil, toasted flake coconut (coconut, sugar, water, propylene glycol, salt, sodium metabisulfite), evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), milk undercoat chocolate (sugar, partially hydrogenated palm oil, cocoa, whole milk, non-fat milk, soy lecithin), dark undercoat chocolate (sugar, partially hydrogenated palm oil, cocoa processed with alkali, non-fat milk, soy lecithin), freshvert sugar, cream powder (cream, tocopherols, silicon dioxide, dipotassium phosphate), butter (cream, salt), chocolate liquor processed with alkali, partially hydrogenated vegetable oil (cottonseed, soybean), black raspberry puree (black raspberries, blackberries, apples, red raspberries, sucrose, corn syrup, water, black raspberry juice, pectin, agar agar, xanthan gum, citric acid, red 40, blue 1, potassium sorbate and sodium benzoate as preservative), decorations (sugar, cornstarch, dextrose, egg whites, salt, artificial flavors, artificial colors [red 3, red 40, blue 1, blue 2, yellow 5, yellow 6]),

espresso powder, albumin, Cocoa Butter, citric acid, natural and artificial flavors, soy. CONTAINS COCONUT, EGG, MILK, PEANUT, PECAN, SOY. FACILITY PROCESSES OTHER TREE NUTS.

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## **(50012) VALENTINE FAMILY ASST 17oz**

<b>Ingredients</b>	<b>Amount</b>
(520) Milk Caramel 6.25#bx	1 caramel
(525) Dark Caramel 6.25#bx	2 dk caramels
(500) Milk Pecan Tuttle 5#bx	4 tuttles
(505) Dk Pecan Tuttle 5#bx	4 tuttles
(375) Dk P Butter Smoothie 2.75#bx	1 smoothie
(370) Mk P Butter Smoothie 2.75#bx	1 smoothie
(540) Mk Cherry Cordial 2.5#bx	1 cordial
(545) Dk Cherry Cordial 2.5#bx	1 cordial
(300) Chocolate Bon Bon 2.5#bx	1 bon bon
(330) Dk Vanilla Butter Cr 2.5#bx	1 cream
(335) Mk Orange Cream 2.5#bx	1 cream
(403) Mocha Truffle 2.5#bx	1 truffle
(421) Raspberry Truffle 2.75#bx	1 truffle
(135) Dk Peanut Cluster 2.75#bx	2 clusters
(130) Mk Peanut Cluster 2.75#bx	2 clusters
(419) Irish Cream Truffle 2.75#bx	1 truffle
(431) Dark Chocolate Truffle 2.5#bx	1 truffle
(125) Dk Coconut Cluster 2.75#bx	2 clusters
(120) Mk Coconut Cluster 2.75#bx	2 clusters
(4103) Party Cups Wht Choc Topper .25 Oz	3 party cups
(1900) Brown Choc Cups#6 Bx28m	33 cups
(5067) 1# Kilwins Embossed Hrt Cs12	1 heart box
(50012L) Lbl Val Family Asst 17oz RI100	1 label
(5079) Pad For 1# Box Cs 100	1 pad

## **Instructions**

We recommend that you have one example without a lid in shrink film on display, so that your customers will know what the inside of this assortment looks like.

1. Label as many box bottoms as you plan to make.
2. Cup chocolates as needed for the recipe.
3. Arrange the candy as shown, alternating milk and dark chocolate so they please the eye.
4. Shrink film entire box.
5. Apply price label with date code to inconspicuous area of box.



## Required Label: 50012L

INGREDIENTS: semi-sweet chocolate (sugar, chocolate liquor processed with alkali, cocoa butter, milk fat, soy lecithin - an emulsifier, vanillin - an artificial flavor, natural flavors), milk chocolate (sugar, cocoa butter, milk, chocolate liquor, soy lecithin, vanillin - an artificial flavor), pecan pieces, white chocolate (sugar, cocoa butter, milk, vanillin - an artificial flavor), sugar, corn syrup solids, invert sugar, marschino cherries (cherries, corn sweetener, citric acid, sodium benzoate, potassium sorbate, red #40, natural & artificial flavors, trace of sulfur dioxide), roasted salted peanuts (peanuts, peanut and/or cottonseed and/or soybean oil, salt), coconut oil, white chocolate (sugar, cocoa butter, whole milk powder, milk fat, soy lecithin, salt, vanillin - an artificial flavor), milk undercoat chocolate (sugar, partially hydrogenated palm oil, cocoa, whole milk, non-fat milk, soy lecithin), dark undercoat chocolate (sugar, partially hydrogenated palm oil, cocoa processed with alkali, non-fat milk, soy lecithin), toasted flake coconut (coconut, sugar, water, propylene glycol, salt, sodium metabisulfite), peanut chocolate (sugar, partially hydrogenated palm kernel oil, peanuts, peanut flour, lactose, sweet dairy whey, milk fat, nonfat milk, sodium caseinate, buttermilk, hydrogenated palm oil, soy lecithin, salt, artificial vanilla flavors), evaporated milk (milk, dipotassium phosphate, carrageenan, Vitamin D), peanut butter (peanuts, hydrogenated rapeseed and cottonseed oil), sugar, palm kernel oil, nonfat dry milk solids, peanut oil, soy lecithin, sorbitol, salt, white chocolate coating (sugar, palm kernel oil, sweet dairy whey, lactose, milk fat, nonfat milk, buttermilk, sodium caseinate, hydrogenated palm oil, soy lecithin, artificial flavors), butter (cream, salt), cream powder (cream, tocopherols, silicon dioxide, dipotassium phosphate), freshvert sugar, chocolate liquor processed with alkali, partially hydrogenated vegetable oil (cottonseed, soybean), decorations (sugar, cornstarch, dextrose, egg whites, salt, artificial flavors, artificial colors [red 3, red 40, blue 1, blue 2, yellow 5, yellow 6]), salt, raspberry powder, espresso powder, vanillin - an artificial flavor, albumin, Cocoa Butter, water, invert sugar, natural and artificial flavors, soy, raspberry extract. CONTAINS COCONUT, EGG, MILK, PECAN, PEANUT, SOY. FACILITY PROCESSES OTHER TREE NUTS.

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## (50020) PKG BAG CONVERSATION HRTS 6oz

Ingredients	Amount
(9233) Bagged Candy Bag W/oval Cs250 Kilwins W/oval 2x1 3/4x7 3/8	1 BAG
(50020L) Lbl Conversation Hrt 6oz 100rl	1 OF EA LABEL
(5022) Conversation Hearts Bg10#	6 OZ
(9242) Clear Twist Ties 2000bx 1bx = 1rl	1 TWIST TIE

## Instructions

1. Apply labels to fronts and backs of bags to be filled.
2. Fill each bag with 6 oz of product and heat seal top edge.
3. Accordion fold the bag top and secure with twist tie.
4. Apply price label with date code. When packaging product always be sure that there is at least as much product in the bag as shown on label as weight.

## Required Label: 50020L

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## (50021) PKG BG MILK CHOC HEARTS 7OZ

Ingredients	Amount
(9233) Bagged Candy Bag W/oval Cs250 Kilwins W/oval 2x1 3/4x7 3/8	1 bag
(5004) Red Milk Choc Heart Cs 10# 48pc/lb	7 ounces
(9242) Clear Twist Ties 2000bx 1bx = 1rl	1 twist tie
(50021L) Lbl Milk Choc Hrts 7oz 100rl	1 of each label

### Instructions

1. Apply front and back labels to all bags to be filled
2. Fill bag with 7 ounces of milk chocolate foiled hearts (you may use either color foil, or a mixture of both)
3. Heat seal the top of bag, then accordian-fold and secure with twist tie.
4. Apply price label with date code. Always be sure that there is at least the weight shown on the label in the bag when packaging product.

## Required Label: 50021L

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## (50022) PKG BG DARK CHOC HEARTS 7OZ

Ingredients	Amount
(9233) Bagged Candy Bag W/oval Cs250 Kilwins W/oval 2x1 3/4x7 3/8	1 bag
(5011) Gold Dark Choc Heart Cs 10# 48pc/lb	7 ounces
(9242) Clear Twist Ties 2000bx 1bx = 1rl	1 twist tie
(50022L) Lbl Dark Choc Hrts 7oz 100rl	1 of each label

### Instructions

1. Apply front and back labels to all bags to be filled
2. Fill bag with 7 ounces of dark chocolate foiled hearts (you may use either color foil, or a mixture of both)
3. Heat seal the top of bag, then accordian-fold and secure with twist tie.
4. Apply price label with date code. Always be sure that there is at least the weight shown on the label in the bag when packaging product.

## Required Label: 50022L

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## (50023) PKG BG CINNAMON HEARTS 9OZ

Ingredients	Amount
(9233) Bagged Candy Bag W/oval Cs250 Kilwins W/oval 2x1 3/4x7 3/8	1 bag
(5019) Cinnamon Candy Hearts 10lb Cs	9 ounces
(9242) Clear Twist Ties 2000bx 1bx = 1rl	1 twist tie
(50023L) Lbl Cinnamon Hrts 9oz 100rl	1 of each label

### Instructions

1. Apply front and back labels to all bags to be filled
2. Fill bag with 9 ounces of cinnamon candy hearts
3. Heat seal the top of bag, then accordian-fold and secure with twist tie.
4. Apply price label with date code. Always be sure that there is at least the weight shown on the label in the bag when packaging product.

## Required Label: 50023L

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## (50024) PKG BG SANDED CINNAMON HRT 7OZ

Ingredients	Amount
(9233) Bagged Candy Bag W/oval Cs250 Kilwins W/oval 2x1 3/4x7 3/8	1 bag
(5021) Sanded Cinnamon Jell Hrt Cs10# 1cs	7 oz
(9242) Clear Twist Ties 2000bx 1bx = 1rl	1 twist tie
(50024L) Lbl Sanded Cinn Hrts 7oz 100rl	1 of each label

### Instructions

1. Apply front and back labels to all bags to be filled
2. Fill bag with 7 ounces of sanded cinnamon hearts
3. Heat seal the top of bag, then accordian-fold and secure with twist tie.
4. Apply price label with date code. Always be sure that there is at least the weight shown on the label in the bag when packaging product.

## **Required Label: 50024L**

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