

2021
Heritage
Cooking Contest



Alabama Farmers Federation
Women's Leadership Division
P. O. Box 11000
Montgomery, AL 36191
1-800-392-5705, ext. 5370
www.AlaFarmers.org

Category:
Candies

Cracked Rum Toffee Candy

Nell Miller, Blount County

Candy Base

1 Cup Sugar
1 Cup Salted Butter
1 T Rum flavoring
1 t Pink Himalayan Salt
40 Club Crackers

Topping

2 Cups Semi-Sweet Chocolate chips
1/2 Cup Toasted pecans (optional)
Cracked Pink Himalayan Salt

Preheat oven to 400 degrees. Line a baking sheet (18 x 13) with aluminum foil and spray with cooking spray. Line baking sheet w/ crackers; salt side up with edges touching. Set aside. Over medium heat, while constantly stirring with a whisk, bring sugar, butter and salt to a gentle, yet constant boil. Don't turn the heat too high or the mixture might separate. Add flavoring once boiling begins. Once the caramel mixture comes to a gentle boil that doesn't stop when stirred, remove the whisk. Boil for exactly 3 minutes without stirring. The heat needs to be as low as possible but still hot enough for the caramel mixture to boil. Remove caramel from heat and drizzle over crackers in prepared pan. Spread with the back of a spoon to cover crackers as much as possible. Don't worry if there are spots without any caramel covering them. It will even out in the oven. Bake for 5 minutes. After removing from the oven, sprinkle with chocolate chips and let them sit about 5 minutes. Spread chocolate chips with the back of a spoon. If desired, sprinkle with chopped pecans and cracked pink Himalayan salt before cooling. Cool completely and break into pieces.

Jason's Tiny Tornado Candies

Debbie Owens, Butler County

1 Bag Original Bugles
1 Jar Peanut Butter
1 Pkg. Almond Bark chocolate flavored coating

Line cookie sheet with waxed paper. Press peanut butter into open end of each bugle. Dip each into melted Almond Bark approximately 1/4 length of the bugle. Allow to cool on cookie sheet until Almond Bark is in a solid state. Store in air-tight container.

Chocolate Fudge

Nancy Farrow, Tallapoosa County

2 Cups Sugar
1/3 Cup Cocoa
1 Cup Whole Milk
4 T Butter
1 t Vanilla extract

Grease an 8x8 square pan. Combine sugar, cocoa and milk in a pot on the stove. Bring to a boil, stirring constantly. Reduce heat to simmer with no stirring. When candy thermometer reaches 238 degrees or forms a soft ball in a cup of cold water, remove from heat. Beat in butter and vanilla until fudge loses its gloss. Pour into prepared pan, cut into squares.

Pecan Log Roll

Sharon Fair, Tuscaloosa County

1 (7 oz.) Jar Marshmallow Cream
3 1/2 Cups Confectioners Sugar
1/8 t Almond flavoring
3/4 t Vanilla flavoring
1 T Thick Whipping Cream
11 oz. Caramel candy, unwrapped
2 Cups Chopped Alabama pecans, lightly toasted

Allow marshmallow cream to sit in a warm area for 30 minutes to an hour to soften for assisting with blending with sugar. Gradually combine first four ingredients. You may use pastry blender until mixture is crumbly, then knead by hand until thick dough consistency. Shape into logs 1" in diameter. Wrap in wax paper and freeze for at least 8 hours. Melt caramel in top of double boiler, add whipping cream, blend. Carefully roll logs in to hot caramel, using large fork. Allow excess caramel to drip off, roll in chopped pecans, press them in with hands. You must work quickly to prevent caramel from setting up. Store in tin or airtight container.

Toffee Bark

Jeanne Lowery, Russell County

1 Sleeve Saltine crackers
1 Cup Chopped pecans, toasted
1 Cup Butter
1 Cup Light Brown Sugar
1 t Vanilla extract
1 1/3 Cups Semi-sweet chocolate chips
1/2 Cup Toffee bits

Preheat oven to 350 degrees. Line a 15x10x1 baking pan with heavy duty foil. Spritz lightly with cooking spray. Arrange saltines in a single layer side by side on the foil. In a heavy saucepan, bring the butter and sugar to a boil. Cook over medium high heat for 2 minutes, stirring constantly, until sugar is completely dissolved. Remove from heat and stir in vanilla. Mix well. Pour over crackers. Bake 7 minutes until bubbly. Immediately sprinkle with chocolate chips. Allow them to soften and then spread evenly over the top. Sprinkle with toasted pecans and toffee bits and then press toppings lightly down into chocolate. Chill until set. Break into pieces and keep chilled in an airtight container.

Buttermilk Bacon Pralines

Joan Wright, St. Clair County

1 Cup Granulated Sugar
1/2 Cup Light Brown Sugar, packed
1/2 Cup Buttermilk
1 T Light Corn Syrup
1/8 t Kosher salt
4 T Unsalted Butter
1/2 t Vanilla
1 Cup Chopped pecans
1/2 t Orange Zest, grated
4 Slices Thick Cut bacon, cooked & crumbled

In a heavy bottom deep sauce pan, combine the sugars, buttermilk, corn syrup, baking soda and salt. Cook slowly over medium heat for about 20 minutes, until mixture reaches 295 degrees on a candy thermometer. Remove from heat, add butter, vanilla, pecans, orange zest and bacon. Be mindful of exposed skin, this is very hot! Beat like the dickens with a wooden spoon until smooth and creamy. Drop by teaspoons onto buttered parchment paper. Let stand for 30 minutes or until cool and firm. Store in an airtight container.

Butterscotch Balls

Doris Prickett, Calhoun County

2 Sticks Unsalted Butter
1 Cup Crunchy Peanut Butter
1 box Powdered Sugar
1 pkg. 6 oz. Butterscotch chips
1/2 block paraffin wax

Melt butter and peanut butter. Add sugar mixing well and make balls. Cool. Melt chips and paraffin wax together. Using a small fork, dip balls in the butterscotch mix and place on wax paper until dry

Pecan Kisses

Harriet Jones, Chambers County

1 Egg white
3/4 Cup Brown Sugar
1 t Vanilla
2 Cups Pecan halves

Beat egg white until stiff; add sugar and vanilla. Add pecan halves and stir until coated. Place halves individually on cookie sheet and bake at 250 degrees for 30 minutes. Turn oven off and leave kisses in oven for another 30 minutes.

**3/8 cup of Splenda brown sugar blend may be substituted for the 3/4 Cup of brown sugar.

German Chocolate Truffles

Shirley Lumsden, Cherokee County

1/2 Cup	Light Brown Sugar
1/2 Cup	Granulated Sugar
1/2 Cup	Butter
3 Large	Egg yolks
3/4 Cup	Evaporated Milk
1/2 Cup	All-Purpose Flour
1 t	Vanilla extract
1 Cup	Chopped pecans
1 1/2 Cups	Shredded, Sweetened Coconut
1 (12 oz) bag	Toll House Milk Chocolate chips

To a medium saucepan, add brown sugar, granulated sugar, butter, egg yolks, evaporated milk and flour. Bring the mixture to a low boil over medium heat. Stir constantly for several minutes until the mixture is thickened. Remove from heat and stir in vanilla, pecans and coconut. Pour mixture into a Tupperware container. Cover and refrigerate for 1-2 hours or until completely cooled. Place a piece of wax or parchment paper over a large plate or cookie sheet. Grease your hands with non-stick cooking spray. Scoop out small spoonful's of the mixture and gently roll into a ball. Place the balls on the wax paper. Place them in the freezer for about 10-20 minutes or until firm. When you're ready to dip them, add the chocolate chips to a microwave safe bowl. Microwave in 15-20 second intervals, stirring in between, until melted and smooth. Use a fork to lower the balls in to the melted chocolate, turning them to coat. Place on the sheet with wax paper and allow to set. If you live in a warmer/humid climate, place them in the fridge until set. Refrigerate and cover to store. Garnish with toasted coconut and pecans, if desired.

Alabama Peanut Toffee Candy

Amy Belcher, Montgomery County

3 Cups	Whole Pecans
1/2 Cup	Butter
1 Cup	Brown Sugar
1/2 Cup	Corn Syrup
Dash of Salt	
7 Oz.	Sweetened Condensed Milk
1/2 t	Vanilla
1 1/2 Cups	Chocolate Chips

Combine butter, sugar, vanilla and salt in a saucepan over medium heat. Stir constantly until butter and sugar dissolve together, then bring to a rolling boil. Cook and stir until mixture turns a caramel brown color or reaches 310 degrees using a candy thermometer. Pour toffee over chopped nuts on a cookie sheet lined with wax paper that is coated with cooking spray. While toffee is still hot, gently sprinkle chocolate chips over the top. When chocolate chips melt, smooth them out over the toffee into a thin layer of chocolate. Cool completely, then break or cut into pieces.

Cow Patties

Bethany Johnson, Randolph County

3 Cups	Whole Pecans
1/2 Cup	Butter
1 Cup	Brown Sugar
1/2 Cup	Corn Syrup
Dash of Salt	
7 Oz.	Sweetened Condensed Milk
1/2 t	Vanilla
1 1/2 Cups	Chocolate Chips

Place pecans in single layer on baking sheet. Bake pecans at 350 degrees for about 10 minutes or until lightly browned. Let cool. Arrange in clusters of 3-4 on silicone liner or parchment paper. Combine butter, brown sugar, corn syrup and salt in a 6 quart saucepan. Bring to a boil over medium heat. Add the sweetened condensed milk and vanilla. Continue cooking and stirring until mixture reaches 235-240 degrees. You can use the ice water test, it is more accurate. Drop a small spoonful of the hot candy into a bowl of ice water. When you take it out, you should be able to roll it into a ball. Then it is done. Quickly spoon the caramel over the pecan cluster making sure caramel is touching each of the pecans. Let sit to harden. Melt the chocolate chips and oil in the microwave at half power, stirring often until smooth. Spoon chocolate on top of each layer of caramel. Let sit for 30 minutes or until hardened.

Chocolate Turtles

Dora Rider, Monroe County

3 Cups	Whole Pecans
1/2 Cup	Butter
1 Cup	Brown Sugar
1/2 Cup	Corn Syrup
Dash of Salt	
7 Oz.	Sweetened Condensed Milk
1/2 t	Vanilla
1 1/2 Cups	Chocolate Chips

Place pecans in single layer on baking sheet. Bake pecans at 350 degrees for about 10 minutes or until lightly browned. Let cool. Arrange in clusters of 3-4 on silicone liner or parchment paper. Combine butter, brown sugar, corn syrup and salt in a 6 quart saucepan. Bring to a boil over medium heat. Add the sweetened condensed milk and vanilla. Continue cooking and stirring until mixture reaches 235-240 degrees. You can use the ice water test, it is more accurate. Drop a small spoonful of the hot candy into a bowl of ice water. When you take it out, you should be able to roll it into a ball. Then it is done. Quickly spoon the caramel over the pecan cluster making sure caramel is touching each of the pecans. Let sit to harden. Melt the chocolate chips and oil in the microwave at half power, stirring often until smooth. Spoon chocolate on top of each layer of caramel. Let sit for 30 minutes or until hardened.

Scotch Rocky Road Fudge

Glenda Cardwell, Coosa County

1/4 Cup	Butter
1 (6 oz.) Pkg.	Semi-Sweet chocolate morsels
1 (6 oz.) Pkg.	Butterscotch chips
1 (10 oz.) Pkg.	Mini-Marshmallows
1/2 Cup	Nuts, coarsely ground

Combine butter, chocolate and butterscotch chip in 1 quart bowl. Microwave 2-3 minutes on high or until chips have softened and can be stirred easily. Beat with fork until well blended. Mix marshmallows and nuts in a 2 quart casserole dish. Pour in melted mixture, mix thoroughly. Drop by spoonful onto waxed paper. Refrigerate until firm (about 2 hours).

Yummy Goober Squares

Debbie Kirkland, Dale County

2 Cups	Semi-sweet chocolate chips
2 Cups	Butterscotch chips
16 oz.	Peanuts (chopped)
1/4 Cup	Coconut (optional)
1 lb.	Powdered sugar (about 3 1/2 cups unsifted)
2/3 Cup	Sweetened Condensed milk
3/4 t	Vanilla extract
1/2 t	Almond extract

Divide first 3 ingredients in half. Chop peanuts fine. Melt chocolate and butterscotch chips in microwave. Stir in peanuts. Press into the bottom of a 9 x 13 pan. Sprinkle with coconut if desired. Chill until hardened.

Combine sugar, condensed milk and flavorings. It will be very stiff. You will have to knead it. Roll out and lay on top of chocolate. Pressing into corners. Chill.

Repeat first step with remaining half of chocolate and peanuts. Press over fondant. Chill.

Cut into squares and serve.

Peanut Butter Fudge

Melissa Palmer, Elmore County

1 Stick	Butter
2/3 Cup	Whole Milk
2 lb. Bag	Powdered Sugar
16 oz. Jar	Crunchy Peanut Butter
7 oz. Jar	Marshmallow Cream
2 t	Vanilla Flavoring

Cook butter, milk and powdered sugar together for 4 minutes on low heat. Remove from heat and add peanut butter, marshmallow cream and vanilla. Mix well. Pour mixture into a greased 9 x 12 Pyrex dish. Refrigerate until firm. Cut into squares.

Pralines

Mary Tucker, Fayette County

2 Cups	Chopped pecans
1 Cup	White sugar
1 Cup	Dark brown sugar
1/4 Cup	Butter, melted
1 Can	Sweetened Condensed Milk
2 t	Vanilla
1/2 t	Salt

Using a microwaveable bowl, combine all ingredients. Spread parchment paper on counter 2 feet long. Microwave 2 minutes and stir. Repeat process of 2 minutes/stir until 10 minutes (5 times of 2 minutes). Dip by spoonful on to parchment paper. Be very careful as this is very hot. Try to make pieces the same size. Enjoy! Makes about 36 pieces.

Amaretto Balls

Helen Sumners, Marshall County

1 Cup	Vanilla Wafer crumbs (fine)
3/4 Cup	Chopped Pecans
1 Cup	Confectioners Sugar
2 T	Light Corn Syrup
1/3 Cup	Amaretto
Cocoa Powder	

Mix crumbs, nuts, sugar, syrup and Amaretto. Blend well. Let stand For 30 minutes. Shape into balls and roll in cocoa powder. Store in a cool place in a covered container.

Salted Whiskey Caramels

Lee Freeland, Mobile County

5 T	Butter
1 Cup	Heavy Whipping Cream
1/4 C	Whiskey
1 t	Vanilla
1/4 t	Coarse Salt
1 1/2 C	Sugar
1/4 C	Light Corn Syrup
1/4 C	Water
1 T	Coarse Salt

Line a 9 inch square pan with wax paper, allowing paper to drape over two sides; spray lightly with cooking spray. In a 1 quart saucepan, heat butter, heavy Whipping cream, whisky, vanilla and 1/4 tsp salt to boiling, stirring frequently. Remove from heat and set aside. In a 3 quart saucepan, mix sugar, corn syrup and water. Heat to boiling over medium-high heat; DO NOT STIR. Boil until sugar turns a warm golden brown. When sugar mixture is done, turn off heat and slowly add cream mixture to sugar mixture. Be careful, it might bubble over. Cook over medium-low heat for about 10 minutes until mixture reaches 248 degrees. Pour caramel into pan; cool 10 minutes. Sprinkle with 1 T salt and cool completely. Cut into squares and serve.

Wednesday Nigh Chocolate Fudge

Kathy Harrison, Lawrence County

2 Cups Granulated sugar
1/4 Cup Light syrup
1/2 Cup Milk
1/2 Cup Shortening
1/4 t Salt
2 Squares of Chocolate or 4 T of Cocoa

In a saucepan, stir in first 6 ingredients over low heat until chocolate and shortening melt. Bring to a full boil, stirring constantly.

Boil for 2 minutes at 220 degrees. Remove from heat and beat until lukewarm. Stir in vanilla. Beat until smooth and a spreading consistency is reached. Pour into an 8 x 8 or 10 x 6 lightly greased pan and cool before slicing and serving.

Yields: 1.5 pounds

Peanut Butter Easter Eggs

Jackie Henderson, Lee County

1 1/2 Cups Butter or margarine, softened
3/4 Cup Crunchy peanut butter
1 1/2 T Light Corn Syrup
1/2 t Vanilla extract
1 1/2 to 2 (16 oz) Packages powdered sugar, sifted
1/2 (24 oz) Packages chocolate flavored candy coating
Decorator Frosting
1/4 Cup Shortening
2 Cups Sifted powdered sugar
3 T Milk
Paste Food Coloring (optional)

Combine butter, peanut butter, corn syrup and vanilla. Mix at low speed of electric mixer until mixture is smooth and well blended.

Gradually add powdered sugar until mixture is no longer sticky and can be handled with hands; divide into six even portions. Shape each portion into an oval shape with a flat bottom and place on paper towels. Cover loosely and let sit 12 hours at room temperature.

Place candy coating in top of a double boiler, bring water to a boil, reduce heat to low; simmer until coating melts. Carefully dip bottom of each egg in coating and place on wax paper. Refrigerate 15 minutes. Place eggs on wire rack over wax paper. Place eggs in refrigerator about 15 minutes until firm. Prepare decorating bags. Decorate the Easter Eggs with Decorator Frosting as desired. Yield: 6 1/2 lb. eggs.

Chocolate Rice Krispy Delights

Eyvonne Herring, Franklin County

3 Cups Toasted pecans
2 Cups Rice Krispies
2 Cups Miniature Marshmallows
1 1/2 lbs. Chocolate Almond Bark

Preheat oven to 350 degrees. Place pecans (break into small pieces) on baking sheet. Place in pre-heated oven and then turn them off.

Leave in oven at least 30-45 minutes or until oven cools. Mix Rice Krispies, marshmallows and pecans together in a large mixing bowl. Melt chocolate bark in microwave. Stir after 1.5 minutes then continue heating in 15 second increments, stirring each time until melted. Mix melted chocolate together with other ingredients. Stir until well combined. Drop by teaspoon onto waxed paper. Makes a large quantity. Recipe may be cut in half.

Pav Day Candy

Sharon Turner, Geneva County

3 Cups Roasted, Salted Peanuts
2 Cups Peanut Butter Chips
2 Cups Mini Marshmallows
1 Can Condensed Milk
3 T Butter
1/2 t Vanilla

Melt chips in microwave. Stir in milk, vanilla, marshmallows and butter. Mix until smooth. Spread half the peanuts in greased 9 x 13 pan. Pour mixture over peanuts. Pat remaining nuts on top. Press down.

Reese's Peanut Butter Fudge

Gloria Jeffcoat, Houston County

40	Reese's full size peanut butter cups
3 Cups	Semi-sweet chocolate chips
14 oz. Can	Sweet Condensed Milk
4 T	Heavy Cream

Line a 9 x 9 pan with aluminum foil and lightly spray with nonstick spray. Line the bottom of the pan with 16 peanut butter cups (4 rows of 4). Slice additional cups in half and place along the edges of the pan. Completely covering the bottom of the pan. Slice into quarters, or crumble the remaining 20 peanut butter cups. Using a 2 quart saucepan, add the chocolate chips, heavy cream and the sweetened condensed milk. Heat on low and stir until all ingredients are completely melted and smooth. Spread the chocolate mixture on the top of the peanut butter cups lining the pan. Evenly sprinkle the sliced or crumbled peanut butter cups over the tops of the chocolate layer. Lightly press the peanut butter cup topping into the warm chocolate. Cool at room temperature for 30 minutes. Cover and chill in fridge for 30 minutes. Slice the fudge and serve. To easily slice the fudge, dip a large sharp, flat knife in boiling water, dry it completely and cut one long slice.

Earl Grey & Lavender Chocolate Truffles

Polly McClure, Jefferson County

3/4 Cup	Heavy Cream
2 Tea bags	Earl Grey Tea
1 T	Dried Lavender
1/4 t	Kosher salt
12 oz.	Semi-sweet chocolate, chopped
1/2 t	Vanilla
1 1/2 Cups	Lightly toasted almonds, finely ground

Bring cream to a heavy boil in a 1 quart saucepan over medium high heat. Remove from heat and add tea bags, lavender and half the salt; steep for 10 minutes. Strain cream, discarding tea bags and solids then return the infused cream to the saucepan over medium heat. Add chocolate and vanilla, stirring until mixture is smooth and chocolate is melted, 3-4 minutes. Pour mixture into an 8 x 8 baking dish and cover with plastic wrap; refrigerate 1 hour until chilled.

Remove chocolate mixture from refrigerator and transfer to bowl of stand mixer fitted with a paddle. Beat on medium speed until smooth about 30 seconds; allow to set 5 minutes. Using a teaspoon size measuring spoon, portion mixture and roll by hand into rough balls. Place on parchment paper-lined baking sheet and refrigerate truffles until chilled.

Meanwhile, mix remaining salt and almonds in a bowl. Working in batches, roll truffles in almond mixture until evenly coated; return to baking sheet. Keep in refrigerator until ready to serve. Yield: about 4 dozen.