



REVERING THE PAST. EMBRACING THE FUTURE.

It's a curious phenomenon that individuals who make history are almost always those who are most focused on what's next.

Our founder, Daniel Peter, was a prime example. A tireless inventor with a stubborn streak, he believed he could do what others had found impossible—to blend milk with chocolate and create the world's favorite edible reward. And, after eight long years of painstaking trial and error, the world's first milk chocolate was born.

That's why, almost 150 years later, when we look back on our legacy, we see not just an example of past glory, but an inspiration for future achievement.

The twelve recipes featured in our 2019 Peter's Chocolate Calendar represent a passionate commitment to that spirit of invention. Drawing on the depth of our collective experience and testing the limits of their creative imaginations, our chocolate artisans have explored new frontiers, incorporating flavors and ingredients from the vanguard of confectionery artistry.

We hope these recipes help to bring inspiration and delight to you and your customers throughout the year ahead.



**HOW WILL YOU MAKE
YOUR MARK?**



MAKE YOUR MARK WITH SPIRIT BUBBLY CHAMPAGNE TRUFFLES

TO GREET THE YEAR WITH FIZZ AND POP
A CHAMPAGNE TRUFFLE IS HARD TO TOP



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
		1 ⁰⁰¹	2 ⁰⁰²	3 ⁰⁰³	4 ⁰⁰⁴	5 ⁰⁰⁵
		New Year's Day				Philadelphia Candy Show, Oaks, PA
6 ⁰⁰⁶	7 ⁰⁰⁷	8 ⁰⁰⁸	9 ⁰⁰⁹	10 ⁰¹⁰	11 ⁰¹¹	12 ⁰¹²
Philadelphia Candy Show, Oaks, PA	Philadelphia Candy Show, Oaks, PA			National Bittersweet Chocolate Day		Fine Chocolate Industry Association Winter Event, San Francisco, CA RCI Winter Getaway, Costa Rica
13 ⁰¹³	14 ⁰¹⁴	15 ⁰¹⁵	16 ⁰¹⁶	17 ⁰¹⁷	18 ⁰¹⁸	19 ⁰¹⁹
Winter Fancy Food Show, San Francisco, CA RCI Winter Getaway, Costa Rica	Winter Fancy Food Show, San Francisco, CA RCI Winter Getaway, Costa Rica	Winter Fancy Food Show, San Francisco, CA RCI Winter Getaway, Costa Rica	RCI Winter Getaway, Costa Rica	RCI Winter Getaway, Costa Rica		
20 ⁰²⁰	21 ⁰²¹	22 ⁰²²	23 ⁰²³	24 ⁰²⁴	25 ⁰²⁵	26 ⁰²⁶
	Martin Luther King Jr. Day					
27 ⁰²⁷	28 ⁰²⁸	29 ⁰²⁹	30 ⁰³⁰	31 ⁰³¹	December	February
				National Hot Chocolate Day	S M T W T F S 1	S M T W T F S 1 2
					2 3 4 5 6 7 8	3 4 5 6 7 8 9
					9 10 11 12 13 14 15	10 11 12 13 14 15 16
					16 17 18 19 20 21 22	17 18 19 20 21 22 23
					23 24 25 26 27 28 29	24 25 26 27 28
					30 31	

BUBBLY CHAMPAGNE TRUFFLES

Directions:

26 oz **Peter's White IceCap™ Wafers**
 6 oz Canola Oil
 6 oz Culinary Crystals™ Unflavored Carbonated Candy Pieces
 10 ml Champagne Flavoring (Silesia)
Peter's Original™ White Chocolate

1. Completely melt the **Peter's White IceCap™ Wafers** to 105°F, then blend in the liquid canola oil.
2. Add in the Culinary Crystals™ and flavoring.
3. Deposit into 1 inch round silicone molds. Allow to cool and firm overnight.
4. Remove firm centers from molds and enrobe or hand roll in tempered **Peter's Original™ White Chocolate**.

Yield: 90 Truffles



JANUARY



MAKE YOUR MARK WITH A CHERRY ON TOP PASSION FRUIT & CHERRY TRUFFLES

I GAVE MY LOVE A CHERRY
SHE LOST IT IN THE SHUFFLE
SO THEN I PICKED A BETTER ONE
AND PLACED IT ON A TRUFFLE

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
					1 ⁰³²	2 ⁰³³
					National Dark Chocolate Day	Groundhog Day
3 ⁰³⁴	4 ⁰³⁵	5 ⁰³⁶	6 ⁰³⁷	7 ⁰³⁸	8 ⁰³⁹	9 ⁰⁴⁰
10 ⁰⁴¹	11 ⁰⁴²	12 ⁰⁴³	13 ⁰⁴⁴	14 ⁰⁴⁵	15 ⁰⁴⁶	16 ⁰⁴⁷
				Valentine's Day	Flag Day (Canada)	
17 ⁰⁴⁸	18 ⁰⁴⁹	19 ⁰⁵⁰	20 ⁰⁵¹	21 ⁰⁵²	22 ⁰⁵³	23 ⁰⁵⁴
	Presidents' Day	Family Day (Canada)	RCI Truffles + More Course, Elk Grove Village, IL	RCI Truffles + More Course, Elk Grove Village, IL	RCI Truffles + More Course, Elk Grove Village, IL	
24 ⁰⁵⁵	25 ⁰⁵⁶	26 ⁰⁵⁷	27 ⁰⁵⁸	28 ⁰⁵⁹	January S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31	March S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31

PASSION FRUIT & CHERRY TRUFFLES

Directions:

24 oz **Peter's White IceCap™ Wafers**, melted
 14 oz Sweetened Condensed Milk
 4 oz Amoretti Passion Fruit Flavor Compound
 2 oz Fondant Sugar
 ½ oz Invertase
 5 oz Finely Chopped Glacéed Cherries, plus additional for decorating
Peter's Cambra™ 72% Bittersweet Chocolate for enrobing

- Heat milk to approximately 110°F. Slowly whisk in melted **Peter's White IceCap™ Wafers**; use minimal stirring to avoid oil separation.
- Gently blend in flavor, fondant sugar, invertase and chopped cherries and pour onto parchment lined tray to ⅝ inch thick. Allow to cool and firm.
- Cut to desired shape using ganache cutter or roller knife. Allow to dry/crust for a few hours or overnight.
- Enrobe in **Peter's Cambra™ 72% Bittersweet Chocolate** and decorate with a slice of glacéed cherry.

Yield: 100 Truffles

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FEBRUARY





MAKE YOUR MARK WITH LUCK SALTED IRISH CREAM CARAMELS

THEY SAY IT'S A LEPRECHAUN'S DREAM
TO CHASE AFTER THE RAINBOW'S LAST BEAM
NO OFFENSE TO THE GNOME,
BUT WE'D RATHER STAY HOME
EATING CARAMELS OF PURE IRISH CREAM



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
February	April				1 ⁰⁶⁰	2 ⁰⁶¹
S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28	S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30					
3 ⁰⁶²	4 ⁰⁶³	5 ⁰⁶⁴	6 ⁰⁶⁵	7 ⁰⁶⁶	8 ⁰⁶⁷	9 ⁰⁶⁸
Employee Appreciation Day NCA State of the Industry Conference, Miami, FL	NCA State of the Industry Conference, Miami, FL	NCA State of the Industry Conference, Miami, FL CMAA International Cocoa Conference, Miami, FL Natural Products Expo West, Anaheim, CA	Ash Wednesday CMAA International Cocoa Conference, Miami, FL Natural Products Expo West, Anaheim, CA	CMAA International Cocoa Conference, Miami, FL Natural Products Expo West, Anaheim, CA	CMAA International Cocoa Conference, Miami, FL Natural Products Expo West, Anaheim, CA	Daniel Peter's Birthday Natural Products Expo West, Anaheim, CA
10 ⁰⁶⁹	11 ⁰⁷⁰	12 ⁰⁷¹	13 ⁰⁷²	14 ⁰⁷³	15 ⁰⁷⁴	16 ⁰⁷⁵
Daylight Savings Time Begins						
17 ⁰⁷⁶	18 ⁰⁷⁷	19 ⁰⁷⁸	20 ⁰⁷⁹	21 ⁰⁸⁰	22 ⁰⁸¹	23 ⁰⁸²
St. Patrick's Day American Chocolate Week	American Chocolate Week	National Chocolate Caramel Day American Chocolate Week	First Day of Spring American Chocolate Week	American Chocolate Week	American Chocolate Week	American Chocolate Week
24 ⁰⁸³	25 ⁰⁸⁴	26 ⁰⁸⁵	27 ⁰⁸⁶	28 ⁰⁸⁷	29 ⁰⁸⁸	30 ⁰⁸⁹
31 ⁰⁹⁰						
Western Candy Conference, Dana Point, CA			Western Candy Conference, Dana Point, CA	Western Candy Conference, Dana Point, CA	Western Candy Conference, Dana Point, CA	Western Candy Conference, Dana Point, CA

SALTED IRISH CREAM CARAMELS

Directions:

- 15 oz Irish Cream Liquor
- 28 oz **Peter's Ultra® Milk Chocolate**, tempered
- 4 oz Butter, room temperature
- 2 oz Irish Whiskey
- ¼ oz Invertase
- 24 oz **Peter's Liquid Caramel**
- 7 lbs **Peter's Cambra™ 72% Bittersweet Chocolate** for shells
- 3 lbs **Peter's No. 23™ Chocolate Liquor**
- Black Lava Sea Salt for decorating

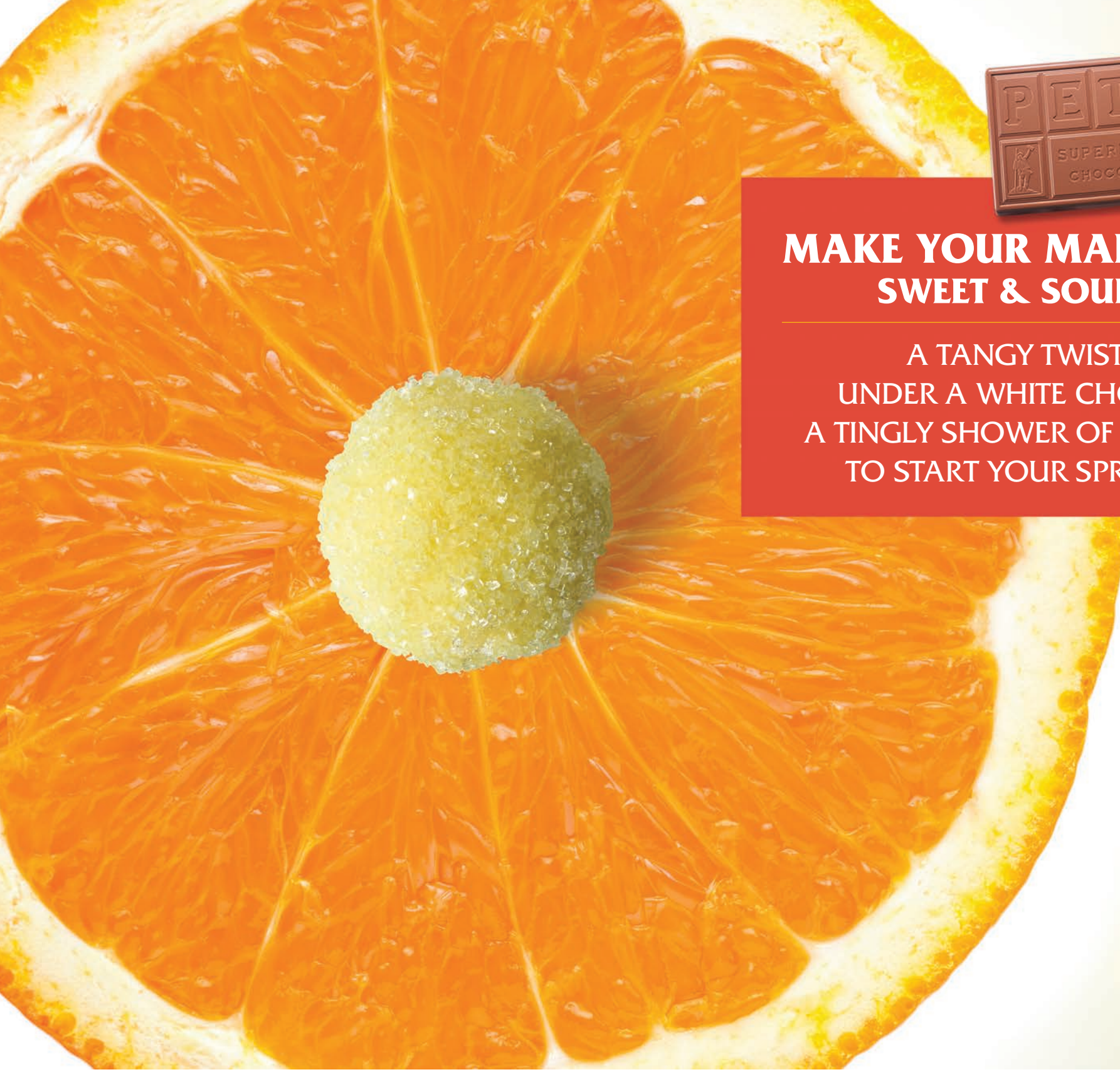
1. Blend tempered **Peter's Cambra™ 72% Bittersweet Chocolate** with **Peter's No. 23™ Chocolate Liquor** to yield a higher cacao content of 80%.
2. Using 1 1/8 inch polycarbonate dome molds, shell mold 80% mixture into 168 cavities.
3. Warm the Irish cream to 110-120°F. Slowly whisk in the tempered chocolate just until a homogenous emulsion is formed.
4. Blend in the softened butter until combined; then the whiskey; then the invertase. When ganache temperature is below 90°F, immediately pipe into molds ¾ full.
5. Gently melt the **Peter's Liquid Caramel** to 85-90°F, and pipe into the molds until full; leaving 1-2 millimeters gap for bottoming. Allow to cool and firm, then apply tempered chocolate bottoms.
6. Demold the truffles and pipe a small 3/8 inch narrow line of tempered chocolate on top of each piece, turn the piece upside down and dip into sea salt while the piped chocolate is still wet so the salt will adhere.

Yield: 168 Truffles



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MARCH



MAKE YOUR MARK WITH ZING SWEET & SOUR TRUFFLES

A TANGY TWIST OF CITRUS
 UNDER A WHITE CHOCOLATE CREST
 A TINGLY SHOWER OF SWEET AND SOUR
 TO START YOUR SPRING WITH ZEST

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	1 ⁰⁹¹ <i>April Fool's Day</i>	2 ⁰⁹²	3 ⁰⁹³	4 ⁰⁹⁴	5 ⁰⁹⁵ <i>National Caramel Day</i>	6 ⁰⁹⁶
7 ⁰⁹⁷	8 ⁰⁹⁸ <i>PMCA Annual Production Conference, Lancaster, PA</i>	9 ⁰⁹⁹ <i>PMCA Annual Production Conference, Lancaster, PA</i>	10 ¹⁰⁰ <i>PMCA Annual Production Conference, Lancaster, PA</i>	11 ¹⁰¹	12 ¹⁰²	13 ¹⁰³
14 ¹⁰⁴ <i>Palm Sunday</i>	15 ¹⁰⁵ <i>Tax Day</i>	16 ¹⁰⁶	17 ¹⁰⁷	18 ¹⁰⁸	19 ¹⁰⁹ <i>Good Friday Passover Begins</i>	20 ¹¹⁰
21 ¹¹¹ <i>Easter Sunday</i>	22 ¹¹² <i>Easter Monday (Canada) Earth Day</i>	23 ¹¹³	24 ¹¹⁴ <i>Administrative Professionals' Day</i>	25 ¹¹⁵	26 ¹¹⁶ <i>Arbor Day</i>	27 ¹¹⁷
28 ¹¹⁸	29 ¹¹⁹	30 ¹²⁰			March S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31	May S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31

SWEET & SOUR TRUFFLES

Directions:

- 36 oz **Peter's White IceCap™ Wafers**
- 9 oz Heavy Cream
- 3 oz Corn Syrup
- ½ oz Invertase
- ⅓ fl oz Lemon Flavor, LorAnn Oils
- ⅓ fl oz Lime Flavor, LorAnn Oils
- ⅓ fl oz Orange Cream, LorAnn Oils
- ⅓ fl oz Citric Acid Solution (50% water & 50% citric acid crystals)
- Additional **Peter's White IceCap™**, colored light yellow, for coating
- Light Green Sanding Sugar for decorating

1. Completely melt the **Peter's White IceCap™ Wafers** to 105°F, set aside.
2. Heat the heavy cream and corn syrup together just until scalded, do not boil. Allow to cool to 120°F, then whisk into the melted wafers.
3. Blend in flavors, citric acid solution and invertase. Taste and adjust the flavor and sourness level to your taste, adding more citric acid for more sour impact.
4. Deposit into 1 inch round silicone molds. Freeze until firm, a few hours or overnight. Immediately remove from molds while still frozen. Allow the centers to warm to room temperature.
5. Melt additional **Peter's White IceCap™ Wafers** to 115-120°F and add oil-based yellow coloring to obtain a light yellow color. Cool to 92-98°F and either enrobe or hand roll the centers in the yellow coating. While the coating is still wet, roll the truffles in light green sanding sugar and then allow the coating to harden.

Yield: 120 Truffles



APRIL

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MAKE YOUR MARK WITH MERIT S'MORES CUP

NO TENT TO PITCH, NO INSECT BITES
NO POISON IVY ITCHIN'
HERE'S EVERYTHING YOU'LL EVER NEED
FOR CAMPING IN YOUR KITCHEN



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
May S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31	July S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31					1 ¹⁵²
2 ¹⁵³ IFT Annual Meeting and Food Expo, New Orleans, LA	3 ¹⁵⁴ IFT Annual Meeting and Food Expo, New Orleans, LA RCI Annual Convention & Industry Exposition, Hartford, CT	4 ¹⁵⁵ IFT Annual Meeting and Food Expo, New Orleans, LA RCI Annual Convention & Industry Exposition, Hartford, CT	5 ¹⁵⁶ IFT Annual Meeting and Food Expo, New Orleans, LA RCI Annual Convention & Industry Exposition, Hartford, CT	6 ¹⁵⁷ RCI Annual Convention & Industry Exposition, Hartford, CT	7 ¹⁵⁸ National Chocolate Ice Cream Day RCI Annual Convention & Industry Exposition, Hartford, CT	8 ¹⁵⁹
9 ¹⁶⁰	10 ¹⁶¹	11 ¹⁶²	12 ¹⁶³	13 ¹⁶⁴	14 ¹⁶⁵ Flag Day	15 ¹⁶⁶
16 ¹⁶⁷ Father's Day National Fudge Day	17 ¹⁶⁸	18 ¹⁶⁹	19 ¹⁷⁰	20 ¹⁷¹	21 ¹⁷² First Day of Summer	22 ¹⁷³
23 ¹⁷⁴ 30 ¹⁸¹ Summer Fancy Food Show, New York City, NY	24 ¹⁷⁵ National Pralines Day	25 ¹⁷⁶	26 ¹⁷⁷	27 ¹⁷⁸	28 ¹⁷⁹	29 ¹⁸⁰

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S'MORES CUPS

Directions:

29 oz **Peter's Broc® Milk Chocolate**, tempered
 3½ oz Coconut Oil, melted at 85-90°F
 Homemade Marshmallow, ¼ inch thickness (recipe below)
 Golden Grahams Cereal

Homemade Marshmallow

1. Generously grease plastic wrap and line in an 18 inch x 26 inch pan. Dust with fondant sugar or a 50/50 blend of corn starch/powdered sugar.
2. Blend in 5 quart mixer bowl, using whisk attachment:
 - 5½ oz room temperature water
 - 2 tbsp Knox gelatin (three 7g pouches)
 Allow to stand for 5 minutes. The gelatin will soak up the water.
3. On stovetop, boil to 250°F:
 - 4½ oz Water
 - 14 oz Sugar
 - 11 oz Corn Syrup
4. Pour cooked syrup into mixer bowl and blend slowly until combined; gradually increase mixing speed from a slow stir to the fastest mixer speed (10) and whip on high until thick and fluffy, 5-9 minutes depending on how powerful the mixer. Towards the end of the whipping, add 1 tablespoon vanilla extract.
5. Spread finished marshmallow into greased/lined pan to ¼ inch thickness. Allow to cool and firm, approximately 1 hour. Dust top generously with fondant sugar (or blend of corn starch/powdered sugar). Flip over and dust bottom.
6. Using a 2 inch round cutter, cut out marshmallow rounds. Keep cutter dusted with fondant sugar (or blend of corn starch/powdered sugar) to keep from sticking.

1. Blend melted coconut oil into tempered **Peter's Broc® Milk Chocolate** to make milk chocolate meltaway and maintain at approximately 85°F.
2. Place 48 baking cups (2 inch diameter bottom x 1¼ inch side) on a tray, for best results use 2 cups nested together. Place approximately 14 pieces of cereal in the bottom of each cup.
3. Deposit meltaway on top of cereal in each cup to approximately ½ inch high so cereal is covered and stuck together. Immediately place marshmallow round on top so it will stick to the meltaway.
4. Deposit additional meltaway on top, to almost completely cover the marshmallow. Place finished cups in cooling cabinet (55-65°F) and allow to cool completely.

Yield: 48 Pieces

JUNE





MAKE YOUR MARK WITH A POP PATRIOTIC CARAMEL CORN

THE PERFECT SUMMER BARBECUE:
TAKE KERNELS OF GOLD CORN
ADD CARAMEL AND SOME COLOR
AND POP! A STAR IS BORN



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	1 ¹⁸² <small>Canada Day Summer Fancy Food Show, New York City, NY</small>	2 ¹⁸³ <small>Summer Fancy Food Show, New York City, NY</small>	3 ¹⁸⁴	4 ¹⁸⁵ <small>Independence Day</small>	5 ¹⁸⁶	6 ¹⁸⁷
7 ¹⁸⁸	8 ¹⁸⁹	9 ¹⁹⁰	10 ¹⁹¹	11 ¹⁹²	12 ¹⁹³	13 ¹⁹⁴
<small>World Chocolate Day</small> 14 ¹⁹⁵	15 ¹⁹⁶	16 ¹⁹⁷	17 ¹⁹⁸	18 ¹⁹⁹	19 ²⁰⁰	20 ²⁰¹
21 ²⁰²	22 ²⁰³	23 ²⁰⁴	24 ²⁰⁵	25 ²⁰⁶	26 ²⁰⁷	27 ²⁰⁸
28 ²⁰⁹	29 ²¹⁰	30 ²¹¹	31 ²¹²	June S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30		August S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31
<small>National Milk Chocolate Day</small>						

PATRIOTIC CARAMEL CORN

Directions:

- 10 cups Popped Corn, mushroom type preferred
- 10½ oz Sugar
- 4 oz Brown Sugar
- 5½ oz Corn Syrup
- 4 oz Water
- 1 oz Butter
- ½ oz Salt
- ½ oz Baking Soda
- Additional 1½ oz butter + ¼ oz lecithin, melted
- 24 oz **Peter's White IceCap™ Wafers**
- Red and Blue Oil-Based Coloring

1. Find a large bowl or kettle big enough for the popcorn with extra room to mix; warm up the bowl which will make the mixing easier.
2. In a separate pot, bring the sugars, corn syrup and water to a boil. Place lid on pot for 1 minute to allow any sugar crystals to wash down from inside the pan. Remove the lid and continue cooking. At approximately 240°F add the 1 oz butter and continue cooking to 300°F.
3. Remove pot from heat and stir in salt and baking soda.
4. Immediately pour the mixture over the popcorn, and mix thoroughly to completely coat the popcorn. Add in additional butter/lecithin blend and continue mixing which will break the clumps and make individual pieces. Pour the coated popcorn onto a greased cooling table and cool completely.
5. Melt **Peter's White IceCap™ Wafers** to 115-120°F and divide into 3 portions. Set one aside; add red oil-based coloring to the second and blue oil-based coloring to the third. Cool to 92-98°F and drizzle each over the caramel corn.

Yield: 10 Cups



JULY



MAKE YOUR MARK WITH A BANG WASABI & TURMERIC TRUFFLES

IF YOU'RE BORED IN THE DOG DAYS OF SUMMER AND YOU'RE LOOKING FOR SOMETHING TO DO WHIP UP A BATCH OF WASABI CONFECTIONS SERVE THEM TO FAMILY AND ASK THE QUESTION "ARE THEY HOT ENOUGH FOR YOU?"



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
July S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31	September S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30			1 ²¹³	2 ²¹⁴	3 ²¹⁵
4 ²¹⁶	5 ²¹⁷	6 ²¹⁸	7 ²¹⁹	8 ²²⁰	9 ²²¹	10 ²²²
National Chocolate Chip Cookie Day	Civic Holiday (Canada)					National S'mores Day
11 ²²³	12 ²²⁴	13 ²²⁵	14 ²²⁶	15 ²²⁷	16 ²²⁸	17 ²²⁹
	RCI Chocolate Boot Camp	RCI Chocolate Boot Camp	RCI Chocolate Boot Camp	RCI Chocolate Boot Camp		
18 ²³⁰	19 ²³¹	20 ²³²	21 ²³³	22 ²³⁴	23 ²³⁵	24 ²³⁶
	RCI Fall Regional Conference, Nashville, TN	RCI Fall Regional Conference, Nashville, TN	RCI Fall Regional Conference, Nashville, TN			
25 ²³⁷	26 ²³⁸	27 ²³⁹	28 ²⁴⁰	29 ²⁴¹	30 ²⁴²	31 ²⁴³

WASABI & TURMERIC TRUFFLES

Directions:

27 oz **Peter's Broc® Milk Chocolate**, tempered
 6 oz Heavy Cream
 3 oz Corn Syrup
 2¼ oz Sushi Wasabi (prepared)
 3 tsp Turmeric
 ¼ oz Invertase

1. Heat the heavy cream and corn syrup together just until scalded, do not boil. Allow to cool to 120°F, then whisk into the melted, tempered milk chocolate.
2. Blend in the wasabi, turmeric and invertase.
3. Deposit into 1 inch round silicone molds. Freeze until firm, a few hours or overnight. Immediately remove from molds while still frozen. Allow the centers to warm to room temperature.
4. Enrobe or hand roll the centers in additional tempered **Peter's Broc® Milk Chocolate**.
5. If desired decorate with a sprinkle with additional turmeric on top.

Yield: 90 Truffles

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AUGUST





MAKE YOUR MARK WITH CLASS LUNCHBOX BARK

IT'S NOT THE SHOES, THE CLOTHING,
OR THE BRAND OF YOUR BACKPACK
WHO'S COOL IN SCHOOL IS ALL ABOUT
WHO BRINGS THE SWEETEST SNACK



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1 ²⁴⁴ Labor Day (Canada)	2 ²⁴⁵ Labor Day	3 ²⁴⁶	4 ²⁴⁷	5 ²⁴⁸	6 ²⁴⁹	7 ²⁵⁰
8 ²⁵¹ National Grandparents Day Philadelphia National Candy, Gift, & Gourmet Show, Hershey, PA International Baking Industry Exposition, Las Vegas, NV	9 ²⁵² Philadelphia National Candy, Gift, & Gourmet Show, Hershey, PA International Baking Industry Exposition, Las Vegas, NV	10 ²⁵³ Philadelphia National Candy, Gift, & Gourmet Show, Hershey, PA International Baking Industry Exposition, Las Vegas, NV	11 ²⁵⁴ International Baking Industry Exposition, Las Vegas, NV	12 ²⁵⁵	13 ²⁵⁶ International Chocolate Day	14 ²⁵⁷
15 ²⁵⁸	16 ²⁵⁹	17 ²⁶⁰	18 ²⁶¹	19 ²⁶²	20 ²⁶³	21 ²⁶⁴
22 ²⁶⁵ National White Chocolate Day	23 ²⁶⁶ First Day of Autumn	24 ²⁶⁷	25 ²⁶⁸	26 ²⁶⁹	27 ²⁷⁰	28 ²⁷¹
29 ²⁷² Rosh Hashanah Begins	30 ²⁷³				August S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31	October S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31

LUNCHBOX BARK

Directions:

- 56 oz **Peter's Peanut IceCap™ Chips**
- 8 oz Tiny Pretzels (or broken pretzel pieces)
- 5 oz Potato Chips, broken
- 4 oz Crispy Apple Chips
- 2 tsp Sea Salt
- 6 oz **Peter's Chatham® Milk Chocolate**, tempered, for drizzle
- 6 oz **Peter's Burgundy® Dark Chocolate**, tempered, for drizzle

1. Melt the **Peter's Peanut IceCap™ Chips** to 100-105°F. Blend in the pretzels, potato chips, and apple chips and mix thoroughly.
2. Spread to approximately 3/8 inch thickness on a large parchment lined sheet tray. Immediately spread sea salt evenly over the surface while still wet.
3. Drizzle tempered **Peter's Chatham® Milk Chocolate** diagonally over the top. In the opposite diagonal direction, drizzle the tempered **Peter's Burgundy® Dark Chocolate**.
4. When almost set but still slightly soft, deeply score with a knife into 2 inch squares.
5. Allow to fully set, then break apart the squares.

Yield: 48 Squares



SEPTEMBER



MAKE YOUR MARK WITH A TRICKY TREAT BABY Caramel Apples

GHOSTS THAT HOWL, GHOULS THAT MOAN,
AND SLITHERY SNAKES THAT HISS
YOU CAN BE CERTAIN THERE'LL BE NO
COMPLAINTS WHEN THEY SINK
THEIR FANGS INTO THIS



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
		1 ²⁷⁴	2 ²⁷⁵	3 ²⁷⁶	4 ²⁷⁷	5 ²⁷⁸
6 ²⁷⁹	7 ²⁸⁰	8 ²⁸¹ Yom Kippur Begins	9 ²⁸²	10 ²⁸³	11 ²⁸⁴	12 ²⁸⁵
13 ²⁸⁶	14 ²⁸⁷ Columbus Day Thanksgiving Day (Canada) National Dessert Day National AACT Technical Seminar, Oak Brook, IL	15 ²⁸⁸ National AACT Technical Seminar, Oak Brook, IL	16 ²⁸⁹ National Boss's Day National AACT Technical Seminar, Oak Brook, IL	17 ²⁹⁰	18 ²⁹¹ Candy Hall of Fame, Tampa, FL	19 ²⁹² Sweetest Day Candy Hall of Fame, Tampa, FL
20 ²⁹³ Candy Hall of Fame, Tampa, FL	21 ²⁹⁴	22 ²⁹⁵	23 ²⁹⁶	24 ²⁹⁷	25 ²⁹⁸	26 ²⁹⁹
27 ³⁰⁰	28 ³⁰¹ National Chocolate Day	29 ³⁰²	30 ³⁰³	31 ³⁰⁴ Halloween National Caramel Apple Day	September S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30	November S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30

BABY CARAMEL APPLES

Directions:

- 24 Mini Apples
- 24 Colorful Sticks
- 5 lbs **Peter's Caramel Loaf**
- 1 lb **Peter's White IceCap™ Wafers**

1. Wash apples in warm water to remove any wax. Dry thoroughly and allow apples to get to room temperature (68°-70°F).
2. Place 5 lb **Peter's Caramel Loaf** in a large microwave safe bowl. For best results use a microwave with a rotating carousel.
3. Cook on high for 2 minutes, then stir. Continue cooking for 2 minute intervals until caramel reaches 180°-190°F for full melt. Depending on your microwave power, this should take 6-10 minutes for a 5 lb loaf.
4. Gently mix in 1 lb **Peter's White IceCap™ Wafers**; the heat of the caramel will melt the wafers. Mix until completely incorporated. This will help ensure the caramel does not flow off the apple.
5. Maintain caramel in the 180°-190°F range, stirring sparingly to minimize air bubbles.
6. Insert stick into stem of apple being careful not to pierce through the bottom.
7. Completely coat the apple with caramel, including pierce point, to obtain maximum shelf life.
8. Allow excess to drip back into dish.
9. Once you have coated the apple, scrape the excess off the bottom. If desired, immediately roll in sprinkles or other toppings.
10. Place apple, stick up, on parchment paper. For faster set-up, refrigerate for 15-20 minutes.

Yield: 24 Apples



OCTOBER



MAKE YOUR MARK WITH ABUNDANCE
CHOCOLATE DRIZZLED BROWN BUTTER PRALINES

THE FAMILY GATHERS, THE TABLE IS SET
 THE TURKEY IS CARVED AND SERVED
 WE CLEAN OUR PLATES AND HOPE WE'LL GET
 THE DESSERT WE SO DESERVE



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
October S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31	December S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31				1 ³⁰⁵ All Saints' Day	2 ³⁰⁶
3 ³⁰⁷ Daylight Savings Ends	4 ³⁰⁸ National Candy Day	5 ³⁰⁹ Election Day	6 ³¹⁰	7 ³¹¹	8 ³¹²	9 ³¹³
10 ³¹⁴	11 ³¹⁵ Veterans Day Remembrance Day (Canada)	12 ³¹⁶	13 ³¹⁷	14 ³¹⁸	15 ³¹⁹	16 ³²⁰
17 ³²¹	18 ³²²	19 ³²³	20 ³²⁴	21 ³²⁵	22 ³²⁶	23 ³²⁷
24 ³²⁸	25 ³²⁹	26 ³³⁰	27 ³³¹	28 ³³² Thanksgiving Day	29 ³³³ Black Friday	30 ³³⁴ Small Business Saturday

CHOCOLATE DRIZZLED BROWN BUTTER PRALINES

- Directions:**
- 6 oz Butter
 - 15 oz Brown Sugar
 - 14 oz Granulated Sugar
 - 11 oz Light Corn Syrup
 - 16 oz Chopped Pecans
 - 8 oz Water
 - 2 tbsps Vanilla Extract
 - 6 oz **Peter's Broken Orinoco™ Chocolate Liquor**

1. Line a large tray with nonstick parchment paper.
 2. Brown the butter over medium heat until it is light amber in color and brown solids have separated to the bottom; remove from heat so it does not burn. Set aside.
 3. In a pan or kettle combine sugars, corn syrup, water and pecans. Cook over medium heat to 242°F, stirring occasionally. Remove from heat and stir in browned butter and vanilla. Let stand for 2-3 minutes.
 4. Vigorously stir the mixture until it loses its gloss and begins to thicken; approximately 5-10 minutes. The sugar will begin to crystallize during stirring and cooling. Once this occurs and the mixture takes on a dull appearance and starts to thicken, immediately portion onto the parchment lined tray with a #40 scoop. Work quickly before the mixture completely crystallizes.
 5. Allow to cool at room temperature before packaging.
 6. Drizzle melted Peter's **Broken Orinoco™ Chocolate Liquor** diagonally over the top.
- Yield: 48 Pralines**



NOVEMBER

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MAKE YOUR MARK WITH MERRIMENT CANDY CANE SQUARES

THE STOCKINGS ARE HUNG BY THE CHIMNEY WITH CARE
THE GIFTS ARE ALL UNDER THE TREE
TREAT YOURSELF TO A CANDY CANE SQUARE,
AS LONG AS YOU LEAVE ONE FOR ME



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1 ³³⁵	2 ³³⁶ Cyber Monday	3 ³³⁷ National Day of Giving	4 ³³⁸	5 ³³⁹	6 ³⁴⁰	7 ³⁴¹
8 ³⁴²	9 ³⁴³	10 ³⁴⁴	11 ³⁴⁵	12 ³⁴⁶	13 ³⁴⁷ National Cocoa Day	14 ³⁴⁸
15 ³⁴⁹	16 ³⁵⁰ National Chocolate Covered Anything Day	17 ³⁵¹	18 ³⁵²	19 ³⁵³	20 ³⁵⁴	21 ³⁵⁵ First Day of Winter
22 ³⁵⁶ Hanukkah Begins	23 ³⁵⁷	24 ³⁵⁸ Christmas Eve	25 ³⁵⁹ Christmas Day	26 ³⁶⁰ Kwanzaa Begins Boxing Day (Canada)	27 ³⁶¹	28 ³⁶² National Chocolate Candy Day
29 ³⁶³	30 ³⁶⁴	31 ³⁶⁵ New Year's Eve			November S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30	January S M T W T F S 1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31

CANDY CANE SQUARES

Directions:

- 26 oz **Peter's White IceCap™ Wafers**
- 6 oz Canola Oil
- 12 oz Crushed Candy Cane, finely chopped
- Additional Mint Flavor, as desired
- Peter's Lenoir™ 52% Semisweet Chocolate** for enrobing
- Additional Crushed Candy Cane, for decoratin

1. Completely melt the **Peter's White IceCap™ Wafers** to 105°F, then blend in the liquid canola oil. Add in the crushed candy cane and flavoring (if desired).
2. Pour into frame ½ inch deep. Allow to cool and firm then cut into 1 inch squares.
3. Enrobe with **Peter's Lenoir™ 52% Semisweet Chocolate** and decorate with additional crushed candy cane while the chocolate is still wet.

Yield: 100 Squares



DECEMBER