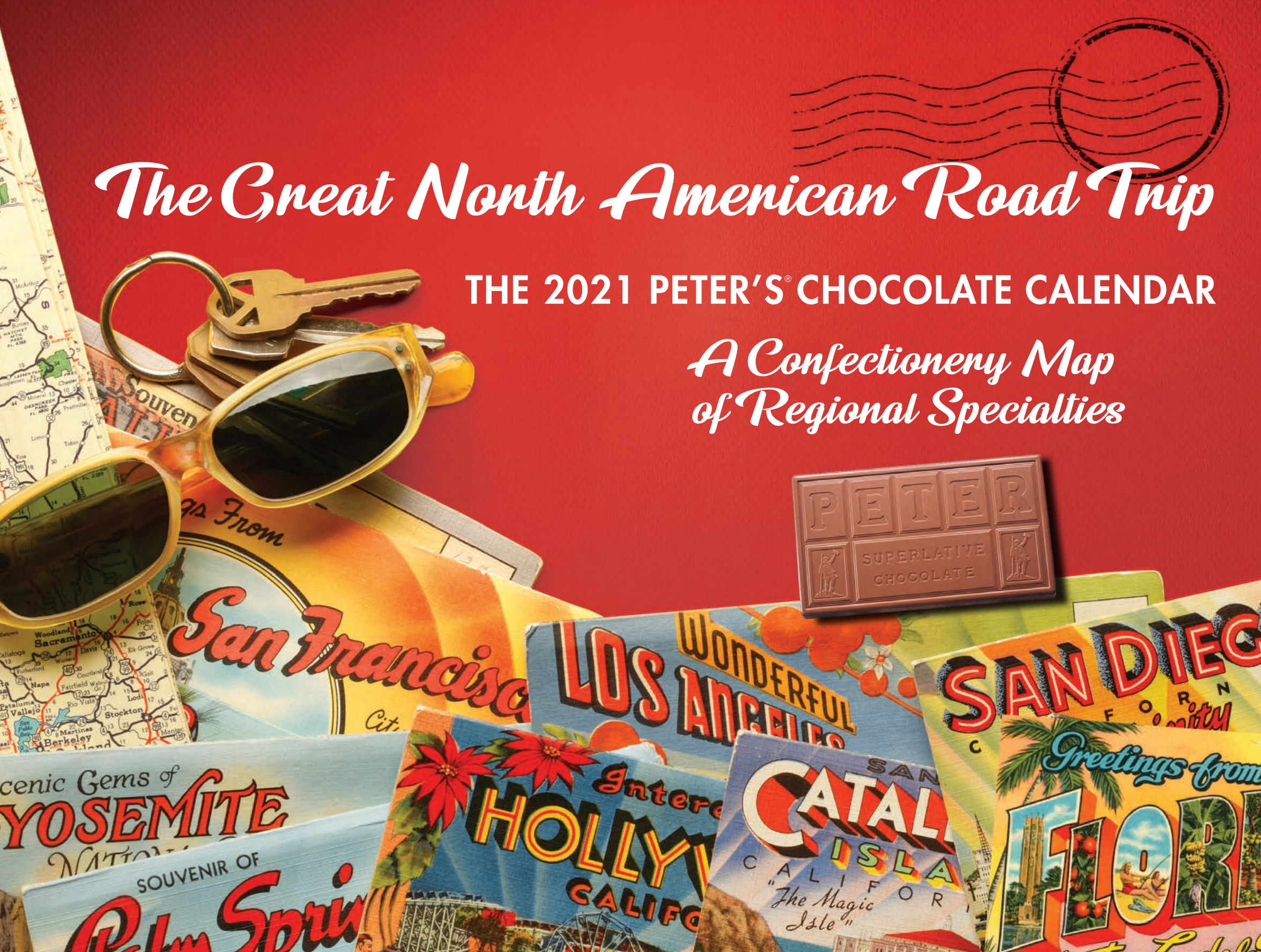




The Great North American Road Trip

THE 2021 PETER'S® CHOCOLATE CALENDAR

*A Confectionery Map
of Regional Specialties*



*We're all so different.
And we're also
the same.*

One of the great pleasures of domestic travel in North America is to see, hear and taste the regional differences that characterize us. The places where we live help shape the way we think, the way we talk and even the way we eat.

So, while chocolate has always been one of the world's great passions, the ways in which we indulge that passion vary widely from region to region. In this, our 2021 Peter's Chocolate Calendar, we're celebrating the great love affair between North Americans and chocolate in all its different shapes, sizes, and flavors. We hope you'll join us on this journey and feel inspired to recreate some of the specialties we've collected along the way.



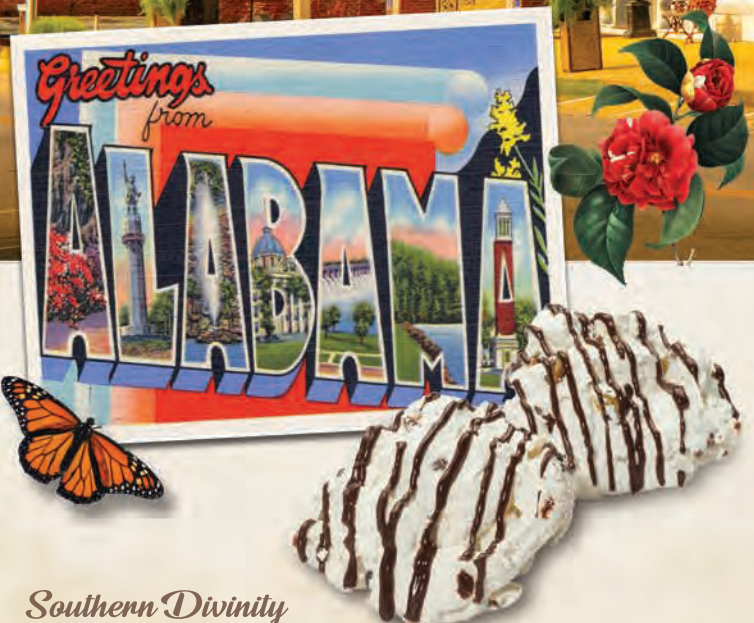
Peter's Chocolate

USA



★ ★ Chocolates
Yum Yum





*They don't call it **Divinity** for nothing.*

Whether it's catfish or country-fried steak, boiled crawfish or peach cobbler, Alabama cuisine is simply divine. Classic southern recipes are as highly prized as family heirlooms and passed down through the generations in the Cotton State. This is doubtless how the confection known as Southern Divinity built its longstanding legacy in this region. The balanced combination of salty and sweet is both heavenly and distinctly Southern.

Southern Divinity

Sun	Mon	Tue	Wed	Thun	Fri	Sat
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	February 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				1 001 <i>New Year's Day</i>	2 002
3 003 <i>National Chocolate Covered Cherry Day</i>	4 004	5 005	6 006	7 007	8 008	9 009
10 010 <i>National Bittersweet Chocolate Day</i>	11 011	12 012	13 013	14 014	15 015	16 016
17 017	18 018 <i>Martin Luther King Jr. Day</i>	19 019	20 020 <i>Inauguration Day</i>	21 021	22 022	23 023
24 024 <i>National Peanut Butter Day</i> <i>National Hot Chocolate Day</i>	25 025	26 026	27 027 <i>National Chocolate Cake Day</i>	28 028	29 029	30 030
31 031						

Southern Divinity

- Ingredients:**
- 2 Egg Whites
 - 17 oz Sugar
 - 6 oz Light Corn Syrup
 - 4 oz Water
 - 1 tbsp Vanilla Extract
 - 6 oz Coarsely Chopped Pecans, roasted & salted
 - Peter's® Marbella™ Bittersweet Chocolate, for drizzling

Directions:

Beat egg whites in a stand mixer until stiff peaks form. In a separate pan, boil sugar, corn syrup and water until 257°F is reached. While stand mixer is running, slowly add hot syrup in a thin stream into the egg whites. Beat until the mixture has cooled and lost its glossiness. Mix in vanilla extract and pecans. Using a tablespoon and thin metal spatula, portion the mixture onto a parchment-lined sheet. Moisten the utensils to minimize sticking (use the moistened spatula to push the dollops off the spoon; clean and moisten spoon when needed). When firm, drizzle with Peter's® Marbella™ Bittersweet Chocolate.

Yield: Approx. 36 Pieces



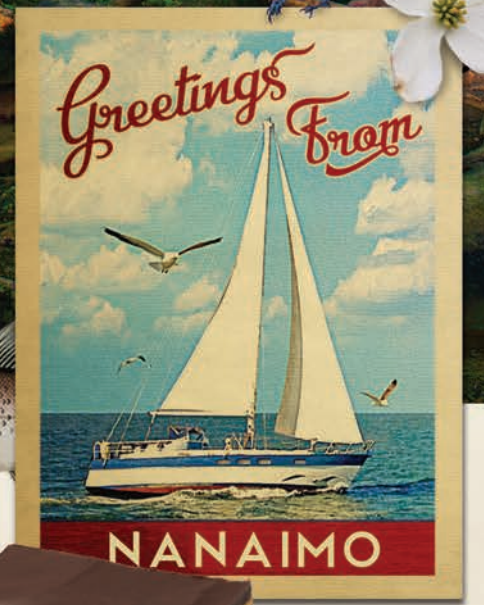
January

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Canada sets a high bar.

As a harbor city in the Vancouver Islands of British Columbia, Nanaimo is renowned for its picturesque waterfront, its contribution to the timber and paper industries and the exquisite unbaked cookie bars that bear its name. But not necessarily in that order. Although many variations have since been explored, the Nanaimo recipe featured here has a coconut crumb and almond base, a rich center layer that combines white chocolate with heavy cream and a semisweet chocolate topping. Popularized in the 1950s, the Nanaimo is thought to have originated in the 1930s in a British Columbian home kitchen. 🍀



Nanaimo Bars

Sun	Mon	Tue	Wed	Thun	Fri	Sat
	1 ⁰³²	2 ⁰³³	3 ⁰³⁴	4 ⁰³⁵	5 ⁰³⁶	6 ⁰³⁷
	<i>National Dark Chocolate Day</i>	<i>Groundhog Day</i>			<i>National Chocolate Fondue Day</i>	
7 ⁰³⁸	8 ⁰³⁹	9 ⁰⁴⁰	10 ⁰⁴¹	11 ⁰⁴²	12 ⁰⁴³	13 ⁰⁴⁴
14 ⁰⁴⁵	15 ⁰⁴⁶	16 ⁰⁴⁷	17 ⁰⁴⁸	18 ⁰⁴⁹	19 ⁰⁵⁰	20 ⁰⁵¹
<i>Valentine's Day</i>	<i>Presidents' Day</i> <i>Flag Day (Canada)</i> <i>Family Day (Canada)</i>		<i>Ash Wednesday</i>		<i>National Chocolate Mint Day</i>	
21 ⁰⁵²	22 ⁰⁵³	23 ⁰⁵⁴	24 ⁰⁵⁵	25 ⁰⁵⁶	26 ⁰⁵⁷	27 ⁰⁵⁸
			<i>National Chocolate Covered Nuts Day</i>			
28 ⁰⁵⁹						
				January		March
				S M T W T F S		S M T W T F S
				1 2		1 2 3 4 5 6
				3 4 5 6 7 8 9		7 8 9 10 11 12 13
				10 11 12 13 14 15 16		14 15 16 17 18 19 20
				17 18 19 20 21 22 23		21 22 23 24 25 26 27
				24 25 26 27 28 29 30		28 29 30 31
				31		

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Nanaimo Bars

Ingredients:

Bottom Layer:

- 8 oz Peter's® Cambra® Bittersweet Chocolate
- 4 oz Butter
- 1 ¾ cups Graham Cracker Crumbs
- ¾ cup Shredded Coconut
- ½ cup Roasted Salted Almonds, finely chopped

Middle Layer:

- 1 Large Egg + 2 large Egg Yolks
- 2 tbsp Fondant Sugar
- 2 tbsp Corn Starch
- 1 tbsp Vanilla Extract
- 5 oz Heavy Cream
- 18 oz Peter's® Original™ White Chocolate, melted

Top Layer:

- 4 oz Peter's® Lenoir™ Semisweet Chocolate
- 2 oz Butter

Directions:

Bottom Layer: Melt chocolate and butter together to approximately 100°F. Blend in graham cracker crumbs, coconut and almonds until well mixed. Press into parchment-lined 9-inch square pan. Cool in refrigerator until set.

Middle Layer: Whisk eggs, sugar and cornstarch together until creamy and well mixed. Whisk in vanilla. Scald the heavy cream, and very slowly drizzle into the egg mixture. (If you add the hot cream too fast you might curdle the eggs.) Once the cream is incorporated, slowly whisk in the melted white chocolate until well mixed and homogenous. Spread evenly over the bottom layer and cool in refrigerator until set.

Top Layer: Melt chocolate and butter together in double boiler or microwave, whisk together. When cooled below 90°F, pour over middle layer and spread evenly. Refrigerate until set. Bars cut best when cold.

Yield: One 9-inch square pan



February



Blarney Stones

Why Irish eyes are smiling.

Iowans are renowned for their honesty, but that doesn't mean they can resist a bit of blarney now and then. These nutty homespun delicacies are both a celebration of Irish heritage and a treasured fixture on the menus of select bakeries and diners across the state. Though their connection to the legend of the original Blarney Stone is uncertain, it is a fact that many have been inspired to kiss these confectionery wonders—and the baker who produced them.



Sun	Mon	Tue	Wed	Thun	Fri	Sat
	1 ⁰⁶⁰	2 ⁰⁶¹	3 ⁰⁶²	4 ⁰⁶³	5 ⁰⁶⁴	6 ⁰⁶⁵
7 ⁰⁶⁶	8 ⁰⁶⁷	9 ⁰⁶⁸	10 ⁰⁶⁹	11 ⁰⁷⁰	12 ⁰⁷¹	13 ⁰⁷²
NCA State of the Industry Conference, Aventura, FL	International Women's Day NCA State of the Industry Conference, Aventura, FL	Daniel Peter's Birthday NCA State of the Industry Conference, Aventura, FL			Employee Appreciation Day	
14 ⁰⁷³	15 ⁰⁷⁴	16 ⁰⁷⁵	17 ⁰⁷⁶	18 ⁰⁷⁷	19 ⁰⁷⁸	20 ⁰⁷⁹
Daylight Saving Time Begins			St. Patrick's Day	Western Candy Conference, Virtual	National Chocolate Caramel Day Western Candy Conference, Virtual	First Day of Spring
21 ⁰⁸⁰	22 ⁰⁸¹	23 ⁰⁸²	24 ⁰⁸³	25 ⁰⁸⁴	26 ⁰⁸⁵	27 ⁰⁸⁶
American Chocolate Weeks	American Chocolate Weeks	American Chocolate Weeks	American Chocolate Weeks	American Chocolate Weeks	American Chocolate Weeks	Passover Begins American Chocolate Weeks
28 ⁰⁸⁷	29 ⁰⁸⁸	30 ⁰⁸⁹	31 ⁰⁹⁰		February 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	April 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
Palm Sunday						

Blarney Stones

Ingredients:

- 4 Large Eggs, separated
- 1 cup Sugar
- 1 cup All-Purpose Flour
- 1 ½ tsp Baking Powder
- ¼ tsp Salt
- ½ cup Boiling Water
- 1 tsp Vanilla Extract
- 1 lb Peter's® White Icecap® Coating, melted
- 1 lb Chopped Salted Peanuts

Directions:

Preheat oven to 350°F. Beat egg whites until stiff peaks form, set aside. Beat egg yolks until thick and lemon colored; add sugar gradually, beating continuously. Sift together dry ingredients. Add to mixture, alternately with boiling water. Add vanilla and beat well. Fold in stiffly beaten egg whites. Bake 20 minutes in a 9x13-inch baking pan. When fully cooled, cut into 1 ½ inch squares. Dip each square into melted Peter's® White Icecap® Coating. Immediately roll all sides in chopped peanuts.

Yield: Approx. 48 Pieces



March



Not Irish, not a potato. But delectable nonetheless.

Despite its ubiquitous appearance in candy shops throughout southeastern Pennsylvania each spring, the Irish Potato is unknown in Ireland. In fact, the recipe is believed to have been invented in the Keystone State by Irish immigrants in the 19th century. And though the end product resembles a potato in appearance, no spuds have been harmed in the production of these simply irresistible confections. 🍌



Irish Potato Candy

Sun	Mon	Tue	Wed	Thun	Fri	Sat
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			1 091 <i>April Fool's Day</i>	2 092 <i>Good Friday</i>	3 093 <i>National Chocolate Mousse Day</i>
4 094 <i>Easter Sunday</i>	5 095 <i>Easter Monday (Canada)</i> <i>National Caramel Day</i>	6 096 <i>PMCA Annual Production Conference, Lancaster, PA</i>	7 097 <i>PMCA Annual Production Conference, Lancaster, PA</i>	8 098 <i>Tax Day</i>	9 099 <i>Earth Day</i>	10 100 <i>National Siblings Day</i>
11 101 	12 102 <i>Ramadan Begins</i> <i>PMCA Annual Production Conference, Lancaster, PA</i>	13 103 	14 104 	15 105 	16 106 	17 107
18 108 	19 109 	20 110 	21 111 <i>Administrative Professionals' Day</i>	22 112 	23 113 	24 114
25 115 	26 116 	27 117 	28 118 	29 119 	30 120 <i>Arbor Day</i>	

Irish Potato Candy

Ingredients:

44 oz **Peter's® White Iccap® Coating**
 12 ½ oz Irish Cream Liqueur
 2 ½ oz Corn Syrup
 2 oz each Powdered Sugar, Cinnamon & Cocoa Powder

Directions:

Blend together powdered sugar, cinnamon, and cocoa powder. Set aside. Melt **Peter's® White Iccap® Coating** to 100°F. Heat Irish cream and corn syrup together to 90°F. Whisk melted coating into cream/corn syrup mixture until well mixed. Allow to cool to room temperature. Portion with a #70 scoop and roll into potato shapes. Immediately roll into powder mixture.

Yield: Approx. 72 Pieces



April



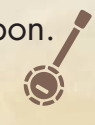
SEE YOU
-in-
KENTUCKY



Bounbon Balls

A candy, a cookie and a cocktail rolled into one.

In the years after the end of Prohibition, Kentucky candy makers were thrilled to once again be able to incorporate the state's famous sour mash whiskey into their confectionery kitchens. This recipe, dating from 1938, combines crushed cookies, pecans, corn syrup, and in a creative variation on tradition, white chocolate, complementing the smoky character of your favorite bourbon.



Sun	Mon	Tue	Wed	Thun	Fri	Sat
April 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 2 122 <i>National Truffles Day</i> 9 129 <i>Mother's Day</i> 16 136 23 143 30 150	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 3 123 <i>National Chocolate Custard Day</i> 10 130 17 137 24 144 <i>Victoria Day</i> <i>Natural Expo West, Anaheim, CA</i> <i>Memorial Day</i> 31 151 <i>Natural Expo West, Anaheim, CA</i>	4 124 11 131 <i>National Eat What You Want Day</i> 18 138 25 145 <i>Natural Expo West, Anaheim, CA</i>	5 125 <i>Cinco de Mayo</i> 12 132 <i>National Nifty Fudge Day</i> 19 139 <i>Natural Expo West, Anaheim, CA</i>	6 126 13 133 20 140 27 147 <i>Natural Expo West, Anaheim, CA</i>	7 127 14 134 21 141 28 148 <i>Natural Expo West, Anaheim, CA</i>	1 121 8 128 <i>Armed Forces Day</i> <i>National Chocolate Chip Day</i> 15 135 22 142 29 149

Bounbon Balls

- Ingredients:**
- 22 oz Vanilla Wafer Crumbs, finely ground
 - 12 oz **Peter's® Broc® Milk Chocolate**, melted
 - 4 oz Corn Syrup, warmed to approx. 120°F
 - 8 oz Bourbon
 - 3 lbs (approx.) **Peter's® Original™ White Chocolate**

Directions:
 Blend all ingredients together to form a soft dough. Portion with #100 scoop and form into balls. Enrobe with **Peter's® Original™ White Chocolate**.
Yield: Approx. 90 Pieces



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May



A feast from Down East.

It can legitimately be described as a cookie, cake, sandwich or pie, but in kitchens and bakeries throughout the northeastern states, it's considered all of the above. The Whoopie Pie has been a fixture throughout New England and among the Pennsylvania Dutch communities since the 1920s, but Mainers officially claimed ownership in 2011 when the state legislature named it their "Official Treat."



Whoopie Pies

Whoopie Pies

Cookie Ingredients:

- 8 oz Butter, room temperature
- 1 cup Sugar
- 1 cup Brown Sugar, packed
- 4 Large Eggs
- 2 tsp Vanilla Extract
- 1 cup Half & Half
- 20 oz **Peter's® Marbella™ Bittersweet Chocolate**, melted
- 1 ½ cups All-Purpose Flour
- ½ cup Dutched Cocoa Powder
- 2 tbsp Cornstarch
- 1 tsp Salt
- 1 ½ tsp Baking Soda
- ¾ tsp Baking Powder

Filling Ingredients:

- 36 oz **Peter's® White Iccap® Coating**
- 16 oz Cream Cheese
- 4 oz Heavy Cream
- 4 oz Honey

To bake the cookies:

Preheat oven to 375°F. Line baking sheets with parchment paper. In a mixer, beat together butter, sugar and brown sugar until creamy. While mixing, add in eggs, vanilla, and half & half. Slowly add in melted **Peter's® Marbella™ Bittersweet Chocolate** until well mixed. Blend remaining dry ingredients together in a separate bowl until well mixed. Add them into the chocolate mixture just until combined. Using a 1 oz ice cream scoop, portion onto baking sheets. Space accordingly to allow for spread. Bake 10-11 minutes at 375°F. Allow to cool.

To make the filling:

Melt **Peter's® White Iccap® Coating**. Melt cream cheese, heavy cream and honey together and mix until smooth. Blend coating into cream cheese mixture until homogenous. Cool to below 70°F and whip until creamy and smooth.

Assemble by piping 2 oz of filling onto the back of a cookie and apply second cookie to make finished sandwich.

Yield: Approx. 30 Whoopie Pies

Sun	Mon	Tue	Wed	Thun	Fri	Sat
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 6 157	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 7 158 <i>National Chocolate Ice Cream Day</i> 14 165 <i>Flag Day</i> 21 172 <i>Father's Day First Day of Summer</i> 27 178 <i>Summer Fancy Food Show, New York City, NY</i>	1 152 <i>National Best Friends Day</i> 15 166 <i>National Chocolate Eclair Day International Artisan Bakery Expo, Las Vegas, NV NCA Sweets & Snacks Exposition, Chicago, IL</i> 22 173 <i>National Chocolate Eclair Day International Artisan Bakery Expo, Las Vegas, NV NCA Sweets & Snacks Exposition, Chicago, IL</i> 29 180 <i>Summer Fancy Food Show, New York City, NY</i>	2 153 9 160 16 167 <i>National Fudge Day</i> 23 174 <i>International Artisan Bakery Expo, Las Vegas, NV NCA Sweets & Snacks Exposition, Chicago, IL</i> 30 181	3 154 10 161 17 168 <i>National Pralines Day International Artisan Bakery Expo, Las Vegas, NV NCA Sweets & Snacks Exposition, Chicago, IL</i>	4 155 11 162 18 169 <i>NCA Sweets & Snacks Exposition, Chicago, IL</i>	5 156 12 163 19 170 26 177 <i>National Chocolate Pudding Day</i>

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June





Macadamia Nut Clusters

Another great immigrant success story.

Long associated with the Hawaiian Islands, the Macadamia Nut was actually an import from Australia in the late 19th century. In the 1920s, the farming of these rich, buttery nuts was encouraged by the sugar industry who clearly recognized that when paired with just the right chocolate, the macadamia would ultimately drive candy lovers completely nuts. 🍷

Sun	Mon	Tue	Wed	Thun	Fri	Sat
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			1 182 <i>Canada Day</i> 8 189	2 183 <i>National Chocolate Wafer Day</i> 9 190	3 184 10 191
4 185 <i>Independence Day</i> 11 192	5 186 12 193	6 187 13 194	7 188 <i>World Chocolate Day</i> 14 195	15 196 22 203	16 197 <i>Peanut Butter and Chocolate Day</i> 23 204	17 198 24 205
18 199 <i>National Ice Cream Day</i> <i>IFT Food Expo, Chicago, IL</i> 25 206 <i>Parents' Day</i> <i>National Hot Fudge Sundae Day</i>	19 200 <i>IFT Food Expo, Chicago, IL</i> 26 207	20 201 <i>IFT Food Expo, Chicago, IL</i> 27 208	21 202 <i>IFT Food Expo, Chicago, IL</i> 28 209 <i>National Milk Chocolate Day</i>	29 210 30 211	31 212	

Macadamia Nut Clusters

Ingredients:

- 1 lb Whole Macadamia Nuts, roasted and salted
- Peter's® Viking® Semisweet Chocolate, tempered

Directions:

Glue two macadamia nuts together with tempered chocolate to make a cluster. When clusters are solidified, enrobe in chocolate. Use dipping fork to decorate.

Yield: Approx. 90 Clusters

July



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A treat that'll go the distance.

Here in the state with the least people per square mile, desserts had better be worth the distance you have to travel for them. That's one explanation for the invention of the Wyoming Cowboy Cookie, a confection that includes not just oatmeal, but also pecans, coconut and, in our recipe, two kinds of Peter's Chocolate.



Cowboy Cookies

Sun	Mon	Tue	Wed	Thun	Fri	Sat
1 ²¹³	2 ²¹⁴	3 ²¹⁵	4 ²¹⁶	5 ²¹⁷	6 ²¹⁸	7 ²¹⁹
8 ²²⁰	9 ²²¹ <i>Civic Holiday (Canada) National Friendship Day</i>	10 ²²²	11 ²²³ <i>National Chocolate Chip Cookie Day</i>	12 ²²⁴	13 ²²⁵	14 ²²⁶
15 ²²⁷	16 ²²⁸	17 ²²⁹ <i>National Smores Day</i>	18 ²³⁰	19 ²³¹	20 ²³²	21 ²³³
22 ²³⁴	23 ²³⁵	24 ²³⁶	25 ²³⁷	26 ²³⁸	27 ²³⁹	28 ²⁴⁰
29 ²⁴¹	30 ²⁴²	31 ²⁴³				
		<i>RCI Fall Regional Conference, Napa Valley, CA</i>			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

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Cowboy Cookies

Ingredients:

- 1 cup Sweetened Shredded Coconut
- ¾ cup Chopped Pecans
- 1 cup Butter, softened
- 1 ½ cups Packed Brown Sugar
- ½ cup Sugar
- 2 Large Eggs, room temperature
- 1 ½ tsp Vanilla Extract
- 2 cups All-Purpose Flour
- 1 tsp Baking Soda
- ½ tsp Salt
- 2 cups Old-Fashioned Oats
- 12 oz Peter's® Gourmet Semisweet Chocolate Drops
- Peter's® Gibraltar™ Bittersweet Baking Chunks
- Sea Salt, for topping

Directions:

Place coconut and pecans on a 15x10x1-inch baking pan. Bake at 350°F for 6 to 8 minutes or until toasted, stirring every 2 minutes. Set aside to cool. In a large bowl, cream butter and sugars until light and fluffy. Add eggs and vanilla; beat well. Combine the flour, baking soda and salt. Add to creamed mixture; beat well. Stir in the oats, chocolate drops and toasted coconut and pecans. Portion with a #40 scoop onto greased baking sheets. Press a few Peter's® Gibraltar™ Baking Chunks into each cookie prior to baking. Sprinkle with sea salt. Bake at 350°F about 12 minutes or until browned. Remove to wire racks to cool.

Yield: Approx. 6 Dozen Cookies

August





Shell-Molded
Buckeyes



An eye that's as good as it looks.

In its natural state, the Ohio buckeye is lovely to look at, but largely inedible. That shortcoming proved no obstacle to Gail Tabor who first concocted these delectable treats in honor of Ohio State's beloved football program in 1964. Although they resemble their namesake to the eye, it's in the mouth where the irresistible synthesis of chocolate and peanut butter earned the buckeye its legendary status.



Sun	Mon	Tue	Wed	Thun	Fri	Sat
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		1 244 <i>TCM Fall Regional Conference, Napa Valley, CA</i>	2 245 <i>TCM Fall Regional Conference, Napa Valley, CA</i>	3 246	4 247
5 248	6 249 <i>Labor Day (Canada)</i> <i>Labor Day</i> <i>Rosh Hashanah Begins</i>	7 250	8 251	9 252	10 253	11 254
12 255 <i>Grandparents Day</i> <i>National Chocolate Milkshake Day</i> <i>Philadelphia National Candy, Gift, & Gourmet Show, Atlantic City, NJ</i>	13 256 <i>Philadelphia National Candy, Gift, & Gourmet Show, Atlantic City, NJ</i>	14 257 <i>Philadelphia National Candy, Gift, & Gourmet Show, Atlantic City, NJ</i>	15 258 <i>Yom Kippur Begins</i>	16 259 <i>National Choose Your Chocolate Day</i>	17 260	18 261
19 262	20 263 <i>National AACT Technical Seminar, Oak Brook, IL</i>	21 264 <i>National AACT Technical Seminar, Oak Brook, IL</i>	22 265 <i>National White Chocolate Day</i> <i>First Day of Autumn</i> <i>National AACT Technical Seminar, Oak Brook, IL</i>	23 266	24 267	25 268
26 269	27 270 <i>National Chocolate Milk Day</i>	28 271	29 272	30 273		

Shell-Molded Buckeyes

Ingredients:

- 20 oz Creamy Peanut Butter
- 12 oz **Peter's® White Iccap® Coating**
- ½ tsp Fine Grind Salt
- Peter's® Chatham® Milk Chocolate**, for shell

Decoration:

- 4 oz **Peter's® Original™ White Chocolate**, tempered
- 4 oz **Peter's® Chatham® Milk Chocolate**, tempered
- Orange & Yellow Candy Color

Directions:

Blend 4 oz **Peter's® Original™ White Chocolate** and 4 oz **Peter's® Chatham® Milk Chocolate**. Add one drop orange and 2-3 drops of yellow candy color to match the color of peanut butter. Pipe ⅜-inch circles of this colored chocolate into polycarbonate dome molds. Set aside. Melt **Peter's® White Iccap® Coating** to 115-120°F. Add in peanut butter and salt. Complete the chocolate shells using **Peter's® Chatham® Milk Chocolate**. Bring filling temperature to 84-88°F and fill chocolate shells. Allow filling to cool and set, then apply chocolate bottoms.

Yield: Approx. 72 Pieces

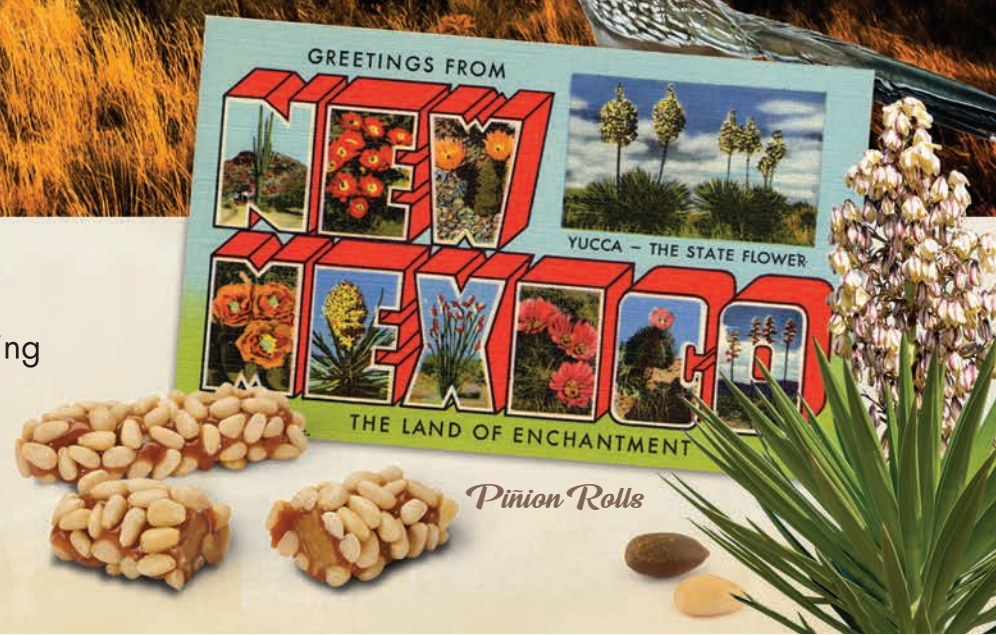


September



You'll be pining for them when they're gone.

As any self-respecting New Mexican can (and will) tell you, the piñon nut is something very special. Smaller and richer in flavor than the Italian pignola, and without the acidity that characterizes pine nuts from other regions, the piñon variety that is unique to New Mexico is what gives these authentic caramel and brown sugar rolls their special "autenticidad."



Sun	Mon	Tue	Wed	Thun	Fri	Sat
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 3 276	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 4 277	5 278	6 279	7 280	1 274	2 275
10 283	11 284 <i>Columbus Day</i> <i>Thanksgiving Day (Canada)</i>	12 285	13 286	14 287	8 281	9 282
17 290	18 291 <i>National Chocolate Cupcake Day</i>	19 292	20 293	21 294	15 288	16 289
24 297 <i>Candy Hall of Fame, Tampa, FL</i> <i>Halloween</i> <i>National Caramel Apple Day</i> 31 304	25 298	26 299	27 300	28 301	22 295	23 296
				29 302	29 302	30 303
				<i>National Chocolate Day</i>	<i>Candy Hall of Fame, Tampa, FL</i>	<i>Candy Hall of Fame, Tampa, FL</i>

Piñon Rolls

Ingredients:

7 ½ oz	Brown Sugar
7 oz	White Sugar
4 oz	Evaporated Milk
4 oz	Butter
1 tsp	Vanilla Extract
1 oz	Fondant Sugar (Fine)
1 ½ lbs (approx.)	Peter's® Caramel Loaf
½ lbs (approx.)	Piñon Nuts

Directions:

Combine sugars, milk and butter in a kettle or pot and heat to boiling, stirring occasionally. Cook to 238°F and remove from heat. Either immerse pot in iced water or gently pour out onto cooling surface. Leave untouched until cooled to 110°F. Once cooled, mix in vanilla; then mix in fondant sugar. Mix/beat until sugars begin to crystallize; surface will turn from shiny to a matte sheen when this occurs. Spread out to ¾-inch thick and allow fudge to finish cooling and crystallizing. Cut into 2-inch long logs. Melt **Peter's® Caramel Loaf** to 200-210°F and maintain at that temperature. With a dipping fork, coat each fudge log in hot caramel and immediately roll in piñon nuts.

Yield: 120 Nut Rolls

October





Molasses Sponge Candy



Delicious, by any name.

Some know it as Angel Food Candy. Others call it Fairy food, Sea Foam or Honeycomb. Variations on this feather-light and crispy delight appear on at least four continents and under a variety of names around North America. Our version is the one every Buffalonian will tell you is the true and original recipe, known and loved throughout northwestern New York as Sponge Candy. 🍫

Sun	Mon	Tue	Wed	Thun	Fri	Sat
	1 <small>305</small>	2 <small>306</small>	3 <small>307</small>	4 <small>308</small>	5 <small>309</small>	6 <small>310</small>
	<i>All Saints' Day</i>			<i>National Candy Day</i>		
7 <small>311</small>	8 <small>312</small>	9 <small>313</small>	10 <small>314</small>	11 <small>315</small>	12 <small>316</small>	13 <small>317</small>
<i>Daylight Saving Time Ends</i>				<i>Veterans Day</i> <i>Remembrance Day (Canada)</i> <i>National Sundaes Day</i>		
14 <small>318</small>	15 <small>319</small>	16 <small>320</small>	17 <small>321</small>	18 <small>322</small>	19 <small>323</small>	20 <small>324</small>
21 <small>325</small>	22 <small>326</small>	23 <small>327</small>	24 <small>328</small>	25 <small>329</small>	26 <small>330</small>	27 <small>331</small>
				<i>Thanksgiving Day</i>	<i>Black Friday</i>	<i>Small Business Saturday</i>
28 <small>332</small>	29 <small>333</small>	30 <small>334</small>			October	December
<i>Hanukkah Begins</i>	<i>Cyber Monday</i>	<i>National Day of Giving</i>			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	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

Molasses Sponge Candy

Ingredients:

- 20 oz Sugar
- 12 oz 42 DE Corn Syrup
- 5 oz Water
- 4 oz Molasses
- 1 tsp Unflavored Gelatin Powder, 225 bloom
- 1 tbsp Water
- 2 tbsp Baking Soda
- 2 tbsp Fondant Sugar
- Peter's® Ultra® Milk Chocolate**

Directions:

Line a 10x10-inch container with oiled aluminum foil (coconut oil is good for this). Place first four ingredients (sugar, corn syrup, water & molasses) in a 5 quart or larger pot. In a small bowl add 1 tsp gelatin to 1 tbsp water and allow to bloom. Sift the baking soda and fondant sugar together and set aside. Bring first four ingredients to a boil, clip on candy thermometer, and cook until 300°F is reached. Remove from heat and allow to cool to 275°F. In the meantime, cut gelatin into small pieces and mix into batch when 275°F is reached. Reheat batch to 280°F. Sprinkle in baking soda mixture and whisk vigorously and completely for at least 30 seconds. Batch will expand and rise. Quickly pour into prepared container, batch should come out in a big blob. Do not touch or spread the mixture, let it settle into the pan and it will finish expanding. Allow to cool completely in a low humidity room. Using a sharp serrated knife or a saw, cut solid sponge into squares (this is messy and creates dust). Sponge will be dense on the outside edges; some confectioners do not use the dense edges. Room must be less than 35% relative humidity or the sponge can become soggy. Immediately enrobe in **Peter's® Ultra® Milk Chocolate**.

Yield: Approx. 300 Confections

November





Mackinac Island has a deep, dark secret.

Up at the tip of the mitten, where Lakes Michigan and Huron converge, is a magical isle renowned for its natural beauty, its quaint colonial charm and its awe-inspiring fudge. In the 1880s, Rome Murdick recognized the theatrical potential of the fudge-maker's art and began demonstrating in an open kitchen. Today the island's candy-makers continue that tradition, producing as much as ten thousand pounds of perfection each day in the height of the summer season.



Classic Chocolate Walnut Fudge

Sun	Mon	Tue	Wed	Thun	Fri	Sat
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 5 339	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 6 340	7 341	1 335 8 342 <i>National Chocolate Brownie Day</i> 15 349 <i>National Chocolate Covered Anything Day</i> 22 356 29 363	2 336 9 343 <i>National Chocolate Covered Anything Day</i> 16 350 23 357 30 364	3 337 10 344 17 351 24 358 <i>Christmas Eve</i> 31 365 <i>New Year's Eve</i>	4 338 11 345 18 352 25 359 <i>Christmas Day</i>
12 346 19 353 26 360 <i>Kwanzaa Begins</i> <i>Boxing Day (Canada)</i>	13 347 <i>National Cocoa Day</i> 20 354 27 361	14 348 21 355 <i>First Day of Winter</i> 28 362 <i>National Chocolate Candy Day</i>				

Classic Chocolate Walnut Fudge

Ingredients:

- 2 lbs + 4 oz White Sugar
- 4 oz Corn Syrup
- 1 lb Half & Half
- 2 oz Butter
- ½ tsp Salt
- 8 oz **Peter's® Broken Orinoco™ Chocolate Liquor**
- 1 tbsp Vanilla Extract
- 8 oz Chopped Walnuts

Directions:

Combine sugar, corn syrup, half & half and butter in a kettle or pot and heat to boiling, stirring occasionally. When 230°F is reached, add **Peter's® Broken Orinoco™ Chocolate Liquor**. Finish cooking to 235°F and remove from heat. Either immerse pot in iced water or gently pour out onto cooling surface. Add vanilla but do not mix in. Leave untouched until cooled to 110°F. Once cooled, mix/beat until sugars begin to crystallize; surface will turn from shiny to a matte sheen when this occurs. Add walnuts and immediately pour into parchment-lined 9x13-inch pan. If desired, reserve some walnuts to add to top.

Yield: One 9x13-inch pan



December

PETER'S® CHOCOLATE
THE MARK OF DISTINCTION®

