**Bourbon Creams (3 piping bags)**

3/4 lb Semper Dark Chocolate 60 % (Minimum Viscosity of 140)

1 oz Bourbon

1/4 cup Bourbon Soaked Small Pecan Pieces

1 T Margarine

1 T Marshmallow Fluff

1/2 T Hot Water

1 cup powdered sugar

Instructions: Melt chocolate. Place ½ of the chocolate in a piping bag. Fill molds ¾ of the way. Turn upside down over largest bowl and let drip. Mix rest of ingredients in small bowl (taking the hot water from pot on the stove). Put all of filling in another piping bag. Fill the molds with filling. Reheat remaining chocolate and put into piping bag. Fill the rest of molds. Chill for 10-15 minutes in fridge.

**Peanut Butter Fudge (makes .75 lbs)**

- 1.25 cups Sugar

- 1/4 lbs Peanut Butter

- 1/4 can Evaporated Milk

- 1/4 cup Half  & Half

- 2 oz Corn Syrup

- 1/16 t salt

- squirt vanilla

**White Chocolate Peppermint Ornaments (1 piping bag)**

1/2 lb white chocolate

1/4 cup peppermint crunch

\*They need regular spoons, 4 piping bags, oven mitts & label on molds