



Suga'
Plum
Sweets

Handmade Holidays

Easy at-home creations for the entire family to make and enjoy together!



We are a small-batch confectionery and bakery specializing in handmade fudge, candy, cookies, edible gifts, and sweet treats for all occasions. Suga' Plum Sweets is named after Grandma Suga' Plum.

She taught us to always eat dessert first, and to Taste How Sweet Life Can Be.™

We hope you enjoy this first collection of recipes and kitchen tips! We've adjusted them to be easy to make and enjoy at home. As such, some of the recipes differ from the items we produce in our kitchen. (If you want to compare, visit our website at www.SugaPlumSweets.com to taste the originals!)

We'll be adding new recipes and having great in-process pictures taken at our kitchen for our next holiday cookbook. In the meantime, please enjoy our first in-house foray into publishing!

Sweetest Regards,

Jenn and the Suga' Plum
Sweets Family



Peppermint Milk Chocolate CocoaMallows

Great on their own or floated on a cup of our Hot Chocolate!

You Will Need:

- 25 Vanilla SweetMallows (or Large Vanilla Marshmallows)
- 12 ounces Hershey's Milk Chocolate Chips
- 2 tablespoons Crisco shortening (or other brand of shortening)
- 1 cup Bob's Sweet Stripes Soft Peppermint Pillows, crushed (or any other brand/type peppermint-flavored candies)
- The following kitchen supplies are recommended: microwave safe bowl, shallow bowl or pie plate, baking sheet lined with parchment paper or wax paper



- 1) Pour milk chocolate chips into microwave-safe bowl, add in 2 tablespoons Crisco shortening. Cook at 50% power for 45 seconds, stir, and repeat. Then cook at 50% power for 15 seconds at a time, stir, and repeat until melted.
- 2) Place crushed peppermints in a shallow bowl or pie plate.
- 3) One at a time, dip $\frac{1}{2}$ of a marshmallow into the melted chocolate. Gently twirl and lightly scrape the dipped marshmallow against the edge of chocolate bowl to remove excess chocolate. (If there's too much chocolate, the candies will fall off in the next step.)
- 4) Roll the dipped marshmallow into crushed peppermint candies, then place dipped-side up on baking sheet lined with parchment paper.
- 5) Allow chocolate to harden at room temperature or place tray in refrigerator to harden, then enjoy!

Sweet's S'mores on a Stick

A campfire favorite made right in the kitchen!

You Will Need:

- 1 box of graham crackers
- 40 Vanilla SweetMallows (or Large Vanilla Marshmallows)
- 40 long lollipop sticks or bamboo skewers (we like the lollipop sticks)
- 12 ounces Hershey's Milk Chocolate Chips
- 2 tablespoons Crisco shortening (or other brand of shortening)
- The following kitchen supplies are recommended: microwave safe bowl, shallow bowl or pie plate, baking sheet lined with parchment paper or wax paper OR cake-pop stand.



- 1) Place graham crackers in a food processor, or use a rolling pin or kitchen mallet to crush, then pour into shallow bowl or pie plate.
- 2) Insert lollipop sticks or skewers into marshmallows. (You can refrigerate them to help the sticks adhere to the marshmallows better, making the next step easier.)
- 3) Pour milk chocolate chips into microwave-safe bowl, add in 2 tablespoons Crisco shortening. Cook at 50% power for 45 seconds, stir, and repeat. Then cook at 50% power for 15 seconds at a time, stir, and repeat until melted.
- 4) One at a time, hold the stick and dip the entire marshmallow into the melted chocolate. Gently swirl and lightly scrape the dipped marshmallow against the edge of chocolate bowl to remove excess chocolate. (If there's too much chocolate, the graham will fall off in the next step.)
- 5) Roll the dipped marshmallow in the crushed graham crackers, then place on baking sheet lined with parchment paper or in a cake-pop stand.
- 6) Eat at room temperature or place tray in refrigerator to harden chocolate, then enjoy!

Sweet's S'mores Sticks

A kid favorite Jenn and Mia make all the time!

You Will Need:

- 1 box of Scooby-Doo graham sticks (or Honey Maid sticks,) for dipping
- 1-2 packages of graham crackers (any brand), crushed
- 12 ounces Hershey's Milk Chocolate Chips
- 2 tablespoons Crisco shortening (or other brand of shortening)
- 1-16 ounce jar Marshmallow Fluff
- The following kitchen supplies are recommended: microwave safe bowl, shallow bowl or pie plate, baking sheet lined with parchment paper or wax paper.



- 1) Place crushed graham crackers into a shallow bowl or pie plate.
- 2) Microwave Marshmallow Fluff for 15 seconds at a time until it stirs easily. (Usually 30 seconds works.)
- 3) Working quickly, dip graham sticks in the melted Marshmallow Fluff and place on baking sheet lined with parchment paper. Put tray in refrigerator to firm up marshmallow.
- 4) Pour milk chocolate chips into microwave-safe bowl, add in 2 tablespoons Crisco shortening. Cook at 50% power for 45 seconds, stir, and repeat. Then cook at 50% power for 15 seconds at a time, stir, and repeat until melted.
- 5) Drizzle melted chocolate across sticks on tray (as much or as little as you'd like).
- 6) Roll the dipped stick in the crushed graham crackers, then place back on baking sheet lined with parchment paper, OR, sift crushed graham crackers across sticks on tray.
- 7) Messy but DELICIOUS when eaten at room temperature, or keep tray in refrigerator to enjoy chilled.

Sweet's Pretzel Party Sticks

Jenn's kids' favorite treat, so there are always some in the kitchen!

You Will Need:

- 1 bag Rold Gold Pretzels (or whichever brand you prefer)
- 12 ounces Hershey's Milk Chocolate Chips (and/or Special Dark chips)
- 12 ounces Hershey's Premium White Chips
- 4 tablespoons Crisco shortening (or other brand of shortening,) divided
- The following kitchen supplies are recommended: microwave safe bowl, shallow bowl or pie plate, baking sheet lined with parchment paper or wax paper
- Optional: Sprinkles, mini chocolate chips, other candy decorations



- 1) Pour milk chocolate chips into microwave-safe bowl, add in 2 tablespoons Crisco shortening. Cook at 50% power for 45 seconds, stir, and repeat. Then cook at 50% power for 15 seconds at a time, stir, and repeat until melted.
- 2) Repeat step one for white chocolate chips.
- 3) One at a time, dip the top $\frac{3}{4}$ of the pretzel into the melted chocolate (either the milk or dark chocolate or white chocolate- your choice!) Gently twirl and lightly scrape the dipped marshmallow against the edge of chocolate bowl to remove excess chocolate.
- 4) Gently lay the pretzel on a baking sheet lined with parchment paper.
- 5) You may drizzle another flavor of chocolate across the pretzels , or add candy decorations such as sprinkles, mini chocolate chips, or other treats.
- 6) Place tray in refrigerator to harden chocolate, then enjoy!

Chocolate-Drizzled Maple Bacon

Bacon. Chocolate. 'Nuff said.

You Will Need:

- 1 Pound Thick-Cut Maple Bacon
- 6 ounces Hershey's Milk Chocolate Chips
- 1 tablespoon Crisco shortening (or other brand of shortening)
- The following kitchen supplies are recommended: microwave safe bowl, 2 baking sheets lined with parchment paper or wax paper, tray or plate lined with paper towels.



- 1) Preheat oven to 375F degrees. Place bacon on baking sheet lined with parchment paper. Bake until crisp, approximately 10-20 minutes (depending on your bacon and your oven.)
- 2) Remove from oven, cool 5 minutes, then remove bacon from tray and place on paper towels to absorb excess grease. Allow to sit for 5 minutes, then place on 2nd tray lined with parchment paper.
- 3) Pour milk chocolate chips into microwave-safe bowl, add in 2 tablespoons Crisco shortening. Cook at 50% power for 45 seconds, stir, and repeat. Then cook at 50% power for 15 seconds at a time, stir, and repeat until melted.
- 4) Drizzle melted chocolate across bacon on tray (as much or as little as you'd like.)
- 5) Eat right away (because you know you were going to anyway,) or place tray in refrigerator to harden chocolate, then enjoy!

Sweet's Vanilla Buttercream Frosting

This is the actual frosting recipe we use at Suga' Plum Sweets!

You can also add in other flavorings to make it your own.

You Will Need:

- ½ Pound Unsalted Butter (2 sticks), at room temperature
- 3-5 cups Confectioners Sugar, sifted (measure before sifting)
- 1-5 tbsp Heavy Whipping Cream
- 1-1 ½ tbsp Real Vanilla Extract
- Optional- Pinch of salt (about 1/8 tsp)
- The following kitchen supplies are recommended: stand mixer with paddle attachment, spatula, airtight storage container.



- 1) Place butter in stand mixer on medium speed. Cream until it becomes the consistency of fluffy soft-serve ice cream. Using spatula, scrape down paddle attachment and bowl.
- 2) Gently stir in 2 cups of confectioners sugar, 1 tbsp of heavy whipping cream, and 1 tbsp real vanilla extract. Increase speed to medium and whip for 30 seconds. Scrape down paddle attachment and bowl.
- 3) Gently stir in 1 cup of confectioners sugar and 1 tbsp of heavy whipping cream. Scrape down paddle attachment and bowl. (Did we even have to tell you this time?)
- 4) Repeat step 3 until frosting has the desired consistency (as fluffy or dense as you would like.)
- 5) Add the pinch of salt (if desired) and stir in any additional real vanilla extract to suit your taste. Remember, a little goes a long way, so add it in ½ tsp at a time. Give it a final scrape and mix.
- 6) Try some to make sure it's delish. Try a little more to make sure you aren't mistaken. Store in an airtight container at room temperature for use within 1-2 days, or in the refrigerator for up to a week.

Homemade Cookie Whoopies

One of our most popular treats!

You Will Need:

- Refrigerated or frozen cookie dough, any flavor
- 1 recipe Sweet's Vanilla Buttercream Frosting
- Optional: Sprinkles, mini chocolate chips, other candy decorations
- The following kitchen supplies are recommended: baking sheet lined with parchment paper or wax paper, pastry bag and tips (or heavy-duty freezer bag with one corner snipped off)



- 1) Prepare and bake cookies as directed on package. Cool completely.
- 2) Fill pastry bag or freezer bag with Sweet's Vanilla Buttercream Frosting.
- 3) Place ½ of the baked and cooled cookies bottom-side up on the baking sheet lined with parchment paper.
- 4) Place a ring of frosting near the edge of cookie to cover the entire diameter of the cookie.
- 5) Place the remaining half of cookies top-side up on the frosting ring.
- 6) Place tray in refrigerator for 5-10 minutes to allow frosting to stiffen.
- 7) Remove cookies from refrigerator and roll in sprinkles, mini chocolate chips, or other candy decorations.
- 8) Eat some right away (because you always have to taste test,) store in an airtight container at room temperature for use within 1-2 days, or in the refrigerator for up to a week.

Homemade Cookie Cups

A cookie with endless possibilities!

You Will Need:

- Refrigerated or frozen cookie dough, any flavor
- 1 recipe Sweet's Vanilla Buttercream Frosting (or melted Philomena's Favorite Caramel, or any other frosting or filling)
- Optional: Sprinkles, mini chocolate chips, other candy decorations
- The following kitchen supplies are recommended: cupcake pan, soup spoon or tart press, baking sheet lined with parchment paper or wax paper, pastry bag and tips (or heavy-duty freezer bag with one corner snipped off)



- 1) Prepare cookies as directed on package. Place dough balls in bottom of cupcake wells, then bake as directed on package.
- 2) Remove from oven, work quickly using a soup spoon or tart press to create a depression in each cookie. Cool completely.
- 3) Fill pastry bag or freezer bag with Sweet's Vanilla Buttercream Frosting. (If using filling other than frosting, spoon directly into Cookie Cups, do not use bag.) Fill and decorate with frosting as desired.
- 4) Top with sprinkles, mini chocolate chips, or other candy decorations.
- 5) Eat some right away (because if you haven't already, you're not doing it right.) Store in an airtight container at room temperature for use within 1-2 days, or in the refrigerator for up to a week.

Homemade Sweet Shots

A little bit of sweet in a perfect two-bite shot!

You Will Need:

- 25 Vanilla SweetMallows (or Large Vanilla Marshmallows)
- 8 ounces Hershey's Milk Chocolate Chips
- 1 tablespoon Crisco shortening (or other brand of shortening)
- Optional: Sprinkles, mini chocolate chips, other candy decorations
- 25 plastic or glass shot glasses
- The following kitchen supplies are recommended: microwave safe bowl



- 1) Pour milk chocolate chips into microwave-safe bowl, add in 2 tablespoons Crisco shortening. Cook at 50% power for 45 seconds, stir, and repeat. Then cook at 50% power for 15 seconds at a time, stir, and repeat until melted.
- 2) Drizzle melted chocolate inside shot glasses (as much or as little as you'd like.)
- 3) Place marshmallow in shot glass.
- 4) Drizzle melted chocolate across top of marshmallow.
- 5) Top with sprinkles, mini chocolate chips, or other candy decorations.
- 6) Best served after warmed for 10-15 seconds in microwave. (It gets the marshmallows all melty and gooey. Yum.)

Homemade S'mores Sweet Shots

A little bit of s'mores in a perfect two-bite shot!

You Will Need:

- 25 Vanilla SweetMallows (or Large Vanilla Marshmallows)
- 8 ounces Hershey's Milk Chocolate Chips
- 1 tablespoon Crisco shortening (or other brand of shortening)
- Crushed graham crackers
- 25 plastic or glass shot glasses
- The following kitchen supplies are recommended: microwave safe bowl



- 1) Pour milk chocolate chips into microwave-safe bowl, add in 2 tablespoons Crisco shortening. Cook at 50% power for 45 seconds, stir, and repeat. Then cook at 50% power for 15 seconds at a time, stir, and repeat until melted.
- 2) Drizzle melted chocolate inside shot glasses (as much or as little as you'd like.)
- 3) Sprinkle a pinch or two of crushed graham crackers in the shot glass.
- 4) Place marshmallow in shot glass.
- 5) Drizzle melted chocolate across top of marshmallow.
- 6) Top with crushed graham crackers.
- 7) Best served after warmed for 10-15 seconds in microwave. (We recommend using a spoon.)

Homemade Samoa Sweet Shots

A little bit of Samoa cookie in a perfect two-bite shot!

You Will Need:

- 25 Vanilla SweetMallows (or Large Vanilla Marshmallows)
- 8 ounces Hershey's Milk Chocolate Chips
- 1 tablespoon Crisco shortening (or other brand of shortening)
- 1 cup Toasted Coconut
- 4 ounces Philomena's Favorite Caramels, melted
- 1 tbsp water or cream
- 25 plastic or glass shot glasses
- The following kitchen supplies are recommended: microwave safe bowl



- 1) Pour milk chocolate chips into microwave-safe bowl, add in 2 tablespoons Crisco shortening. Cook at 50% power for 45 seconds, stir, and repeat. Then cook at 50% power for 15 seconds at a time, stir, and repeat until melted.
- 2) Drizzle melted chocolate inside shot glasses (as much or as little as you'd like.)
- 3) Sprinkle a pinch or two of toasted coconut in the shot glass.
- 4) Place marshmallow in shot glass.
- 5) Drizzle melted chocolate across top of marshmallow.
- 6) Combine caramels and 1 tbsp water or cream in microwave-safe bowl. Melt as recommended for chocolate melting (step 1, above.)
- 7) Top with toasted coconut, then drizzle melted caramel across top of shot.
- 8) Best served after warmed for 10-15 seconds in microwave. (We recommend using a spoon.)

Homemade S'mores Sundaes

A campfire treat as a less-messy sweet!

You Will Need:

- 40 Vanilla SweetMallows (or Large Vanilla Marshmallows)
- 8-12 ounces Hershey's Milk Chocolate Chips
- 1-2 tablespoons Crisco shortening (or other brand of shortening)
- 1 cup crushed graham crackers, separated into $\frac{1}{4}$ cups
- 4 water glasses, mason jars, or other containers with 8 ounce capacity
- The following kitchen supplies are recommended: microwave safe bowl, baking sheet lined with parchment paper or wax paper



- 1) Pour milk chocolate chips into microwave-safe bowl, add in 2 tablespoons Crisco shortening. Cook at 50% power for 45 seconds, stir, and repeat. Then cook at 50% power for 15 seconds at a time, stir, and repeat until melted.
- 2) Drizzle melted chocolate inside containers (as much or as little as you'd like.)
- 3) Sprinkle $\frac{1}{3}$ of a $\frac{1}{4}$ cup of crushed grahams into bottom of container.
- 4) Place 5 marshmallows in container, then drizzle melted chocolate across marshmallows and sprinkle $\frac{1}{3}$ of a $\frac{1}{4}$ cup of crushed grahams across marshmallows.
- 5) Repeat step 4.
- 6) Best served after warmed for 15 seconds in microwave. (If you want it gooier, you can microwave it for 10-15 seconds at a time until optimal yumminess is reached.)

Sweet's Samoas on a Stick

A perfect party favor of your favorite cookie!

You Will Need:

- 1 cup toasted coconut
- 40 Vanilla SweetMallows (or Large Vanilla Marshmallows)
- 40 long lollipop sticks or bamboo skewers (we like the lollipop sticks)
- 12 ounces Hershey's Milk Chocolate Chips, melted
- 6 ounces Philomena's Favorite Caramel, melted (or other brand caramels)
- 2 tablespoons Crisco shortening (or other brand of shortening)
- The following kitchen supplies are recommended: microwave safe bowl, shallow bowl or pie plate, baking sheet lined with parchment paper or wax paper OR cake-pop stand.



- 1) Insert lollipop sticks or skewers into marshmallows. (You can refrigerate them to help the sticks adhere to the marshmallows better, making the next step easier.)
- 2) One at a time, hold the stick and dip the entire marshmallow into the melted chocolate. Gently swirl and lightly scrape the dipped marshmallow against the edge of chocolate bowl to remove excess chocolate. (If there's too much chocolate, the graham will fall off in the next step.)
- 3) Roll the dipped marshmallow in the toasted coconut, then place marshmallow stick on baking sheet lined with parchment paper or in a cake-pop stand. Refrigerate until chocolate is hardened.
- 4) Drizzle melted caramel across the coconut on the tops of the marshmallow sticks.
- 5) Eat at room temperature or place tray in refrigerator to harden caramel, then enjoy!

Cherry Taffy Popcorn

Taffy + popcorn = an amazing chewy treat!

You Will Need:

- 6 cups popped popcorn
- 7 ounces sweetened condensed milk
- ½ cup mini marshmallows
- One small package flavored gelatin, approximately 3 ounces (we LOVE cherry, but any flavor works)
- Optional: Sprinkles, mini chocolate chips, other candy decorations
- The following kitchen supplies are recommended: baking or cake pan lined with parchment paper (12x18 or 13x19 work well,) saucepan, long-handled wooden spoon



- 1) Preheat oven to 300F degrees.
- 2) Pour popcorn into baking pan lined with parchment paper, careful to not allow unpopped kernels into the pan.
- 3) In saucepan, combine gelatin and sweetened condensed milk. Heat and stir over low- low medium heat for 5 minutes, stirring constantly. (The mixture will bubble and thicken.) Pour in ½ cup mini marshmallows and stir until smooth.
- 4) Pour gelatin mixture over popcorn, and stir to evenly coat the pieces. Bake for 20-25 minutes, stirring all pieces every 5 minutes. Mixture will be almost-crispy when done. (It will harden some but not be super-crunchy: it is a taffy popcorn!)
- 5) Top with sprinkles, mini chocolate chips, or other candy decorations, if desired.
- 6) Break into pieces when cooled, or just eat a big honking chunk of cherry taffy popcorn and love it.

Sweet's So-Good Simple Fudge

A basic tastes-so-good fudge how-to

You Will Need:

- 1 10oz. can sweetened condensed milk (regular or fat free)
- 22 ounces milk chocolate (may substitute white, semisweet, or a mix)
- 1 tsp vanilla extract
- The following kitchen supplies are recommended: non-stick pot, spatula, wooden spoon, and a pie plate or small casserole dish lined with parchment paper



- 1) Preheat pot on stovetop on medium heat
- 2) Add entire can of sweetened condensed milk, and use spatula to scrape can (you want every bit of that sweet sugar goodness in this recipe!)
- 3) Add chocolate and stir constantly until all pieces are melted and mixture sticks together and takes on a sheen (it will stick to itself and get a shiny look to it when it's all combined)
- 4) Remove pot from heat, and add 1 tsp vanilla extract, and stir until combined
- 5) Pour into parchment-lined pie plate or casserole dish, and spread mixture evenly
- 6) Cool at room temperature and eat once cooled, or place dish in refrigerator to harden, then enjoy at room temperature