

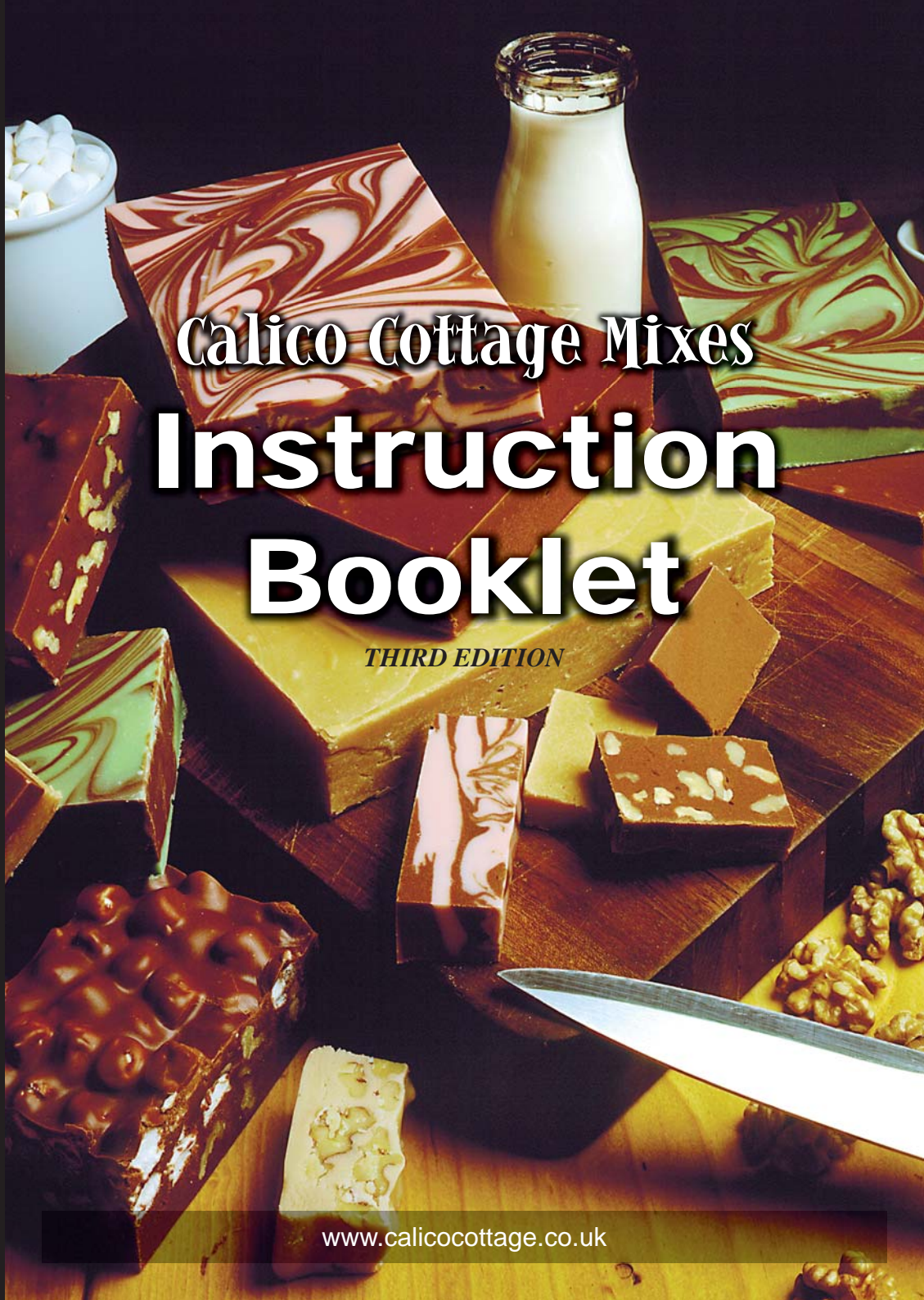
The range of Calico mixes is continually developing. If you would like to keep up to date with the latest products and ideas, please take some time to look at the Calico Cottage web site at [www.calicocottage.co.uk](http://www.calicocottage.co.uk).

On the web site you can:

- Download instruction sheets if you are passing mixes on to friends to use.
- Learn more about the Calico Cottage in-store fudgemaking programme.
- Find out where Calico is next exhibiting.

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# Calico Cottage Mixes Instruction Booklet

*THIRD EDITION*

## Introduction

**Thank you for purchasing from our range of mixes. This booklet will help you make the most fantastic products with minimal effort.**

Calico Cottage is the World's Largest Provider of in-store fudgemaking equipment and ingredients. With over 2500 locations worldwide ranging from the biggest tourist attractions to the smallest gift shops, Calico has vast experience of making and selling fudge.

We are proud to be able to offer our products and experience direct to the consumer through our range of novel mixes.



What started with some microwave fudge mixes has now developed into a full range of products encompassing cookies, coconut ice and fudge brownies.



In this booklet you will find recipes for every mix as well as serving ideas and helpful hints and tips. If you get stuck, do not hesitate to call our Customer Services Department on 01353 741661.

The Calico Cottage web site can be found at: [www.calicocottage.co.uk](http://www.calicocottage.co.uk)



## Fudge Pie

Fudge Pie can be served hot or cold. Once the pie has cooled, you can always re-heat it with a 20 second burst in a microwave.

Served hot or cold with ice cream, chocolate sauce or even a raspberry coulis!



## Brownies

Cut into squares and serve cold. Fudge can be watered down and drizzled over the top of the brownie to make a topping.

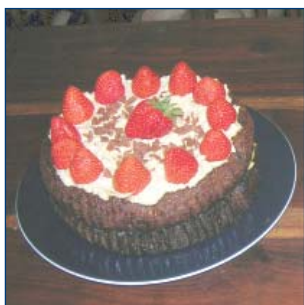
Add walnuts to the Brownie Mix before cooking if desired.



## Fudge Sauce / Topping

All of the fudges can be watered down to make a sauce. Simply add more water to the mix when it is made. To make a sauce you should double the water content recommended in the fudge recipe.

The fudge sauce can be kept in the fridge and warmed through in the microwave before serving.



Turn a fudge pie into a fudge cake and it's gluten free!

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## Frequently Asked Questions

**We have tried to cover some of the common questions that people ask when they use our fudge mixes.** Please refer to our web site at [www.calicocottage.co.uk](http://www.calicocottage.co.uk) for updates and answers to new questions that may arise.

### Q. My microwave is a lower or higher power – what do I do?

A. If you have a different power microwave do not worry. For lower power microwaves, you may need to heat the mix for an extra 30 seconds and for higher power microwaves you may need 30 seconds less. So long as you do not boil or burn the fudge you will not have a problem.

### Q. I do not have a microwave, can I still make the fudge?

A. NO MICROWAVE, NO PROBLEM. You can make this fudge on the hob. Simply warm the mixes through on a very low heat stirring constantly. **YOU MUST NOT BOIL THE FUDGE.**

### Q. Does it matter if I use salted butter?

A. For all recipes use salted or unsalted butter.

### Q. Can I use vegetable fats?

A. DO NOT USE vegetable fat or blended butters.

*continued overleaf*

### Frequently Asked Questions contd.

**Q. Some of the mixes have lumps in – is that OK?**

A. Do not be alarmed if the caramel mix has some lumps of sugar in it. These sometimes form as the mix is packed and they can be broken up with a fork.

**Q. I want to store the fudge – how do I wrap it?**

A. Do not seal the fudge in an airtight container!! There are no preservatives in the fudge mix and the fudge could grow a mould if it is sealed from the air (this is similar to the top of a jam jar).

**Q. Can I make a softer or harder fudge?**

A. The fudge should be quite hard. If you like a soft fudge, simply add an extra teaspoon of water to the mix.

**Q. My fudge has dried out – can I re-use it?**

A. You should never need to throw this fudge away. Even if it dries out over time, simply cut it up and put it in the microwave on a gentle heat for 30 seconds at a time, stir it every time you remove it from the microwave and repeat this process until it is smooth. If the fudge was very hard, you should add an extra teaspoon of water for every 400g of fudge.

**Q. How do I box the fudge?**

A. If you are cutting the fudge and putting it in a gift box, you should line the box first with a piece of baking parchment paper so that the fudge does not stain the box.

**Q. Does fudge need to be refrigerated?**

A. The fudge is best served at room temperature, it does not need to be refrigerated.

**Q. Is the fudge gluten free?**

A. All basic fudge mixes are GLUTEN FREE (so is the Fudge Pie Mix). Note that the Brownie and Blondie Mix and the Cookie Mix are NOT gluten free.

**Q. When should I make my fudge and how long will it keep?**

A. Fudge made with Calico mixes simply dries out over time and becomes harder. How long the fudge lasts depends on how much water you use when making it, how hot the mix gets in the microwave and whether you like hard or soft fudge. We would suggest that you do not make it much more than a couple of weeks before you want to box it and it is best consumed within a week or so after boxing. Equally you could make it today, box it tomorrow and it would remain fine for three weeks quite comfortably.

If you are bagging the fudge as a gift, make the fudge up to two weeks in advance and bag it a day or so before giving the gift. Don't seal the bags too tightly. Having said all that, if you leave fudge in a box for six weeks, it would still be perfectly edible - it just may not taste as great but we do have people who prefer it like this, especially the caramel! If you know you need a few more weeks shelf life, you can always add an extra teaspoon of water when making the fudge - this will allow it to dry out over a longer period of time - perhaps giving it an extra couple of weeks before getting too hard.

**Q. Are the mixes vegetarian?**

A. For exact ingredients, refer to the label on each bag. The mixes may contain cream and milk powders and some require butter and eggs to be added. There are no other animal or dairy products used.

### Before You Start

**From the kit you will require:** Any variety of Cookie Mix, 5ml measuring spoon.

**In addition you will need:** 50g butter (salted or unsalted), water, mixing bowl.

**NOTE:** THE COCONUT COOKIE MIX may REQUIRE an extra teaspoon of water.



### Instructions

1. Preheat oven to 180°C (gas mark 4) (170°C in a fan oven).
2. GENTLY soften 50g (2oz) of butter (salted or unsalted) until it has just melted in a large bowl. Between 10 and 20 seconds in a microwave on full power is usually enough for butter from the fridge. **DO NOT BOIL.**
3. If you overheat the butter, allow it to cool before going to step 4 otherwise any cocoa or chocolate chips in the mix may melt! (You would get chocolate cookies in this case which is not a disaster!).
4. Add a bag of Cookie Mix to the butter.
5. Add some water 1 tsp at a time and mix by hand until the dough can be squeezed into small balls. If the balls are about the size of a ping pong ball, you will get ten cookies. Usually 5 teaspoons of water is sufficient but if the mix is very dry add one extra teaspoon of water until the ball holds its shape.
6. Place balls on a baking tray leaving 6cm between balls to allow for spread and cook in the middle of the oven for 10 - 12 minutes to give a soft cakey cookie. 15 minutes will give a crisp cookie. If you want a flat cookie, squash the balls down a little with the palm of your hand before cooking.
7. Leave cookies to cool until firm and ready to eat.



## Brownie & Blondie Mix

### Before You Start

**From your kit you will require:** One bag of Brownie or Blondie Mix, two paper liners, two cardboard trays.

**In addition you will require:** 100g butter, 2 medium eggs, mixing bowl, fork.

### Instructions

1. Preheat oven to 180°C (gas mark 4) (170°C in a fan oven).
2. Melt 100g (4oz) of butter.
3. Beat 2 eggs lightly in large bowl.
4. Add melted butter and a bag of mix to the eggs and stir well. (You can add 50g of chopped walnuts at this stage if required).
5. Place paper liners in the two trays. Alternatively you can lightly oil a 20cm square by 5cm deep tin (8"square by 2" deep). Pour mixture into the trays (or tin).
6. Bake for 25 to 35 minutes depending on the oven.
7. Just a little batter should stick to a knife inserted into the centre of the Brownie / Blondie when it is done.
8. Allow to cool and cut into squares.



## Microwave Caramel or Vanilla Fudge Mix

### Before You Start

**From the kit you will use:** One bag of Microwave Caramel or Vanilla Fudge Mix, paper liner, cardboard tray and 5ml measuring spoon.

**In addition you will need:** 6 teaspoons (30ml) water (use spoon provided) and 30g butter (salted or unsalted), fork or spatula and a mixing bowl suitable for the microwave.

### Instructions (for a 750W – 850W microwave)

1. Place 6 teaspoons of water (30ml) and 30g of butter in a bowl and microwave until butter is just melted. This will take about one minute on high. **DO NOT BOIL.**
2. Add contents of microwave fudge mix bag to the butter and water. Mix with a fork or spatula until it forms a thick dry paste.
3. Microwave on a high setting for 30 seconds, then stir again scraping all loose mix from the sides of the bowl. The mix will be very dry and powdery, do not be tempted to add more water!
4. Return to microwave for a further 30 seconds on high, remove and stir again making sure that the mix is smooth. (Microwaves do vary, if the mix is still lumpy or you have a lower power microwave, microwave for a further 30 seconds and repeat this step until the mix is well mixed and of a smooth consistency) **BE CAREFUL NOT TO OVER HEAT THE FUDGE. DO NOT BOIL.**
5. Place rectangular paper liner in rectangular tray. (if no paper liners available see instructions on page 7).
6. Pour fudge into tray and leave to set at room temperature. Setting times will vary depending on how hot your fudge mix was. It may take a few hours to set. The cardboard tray can be re-used, do not throw it away.



## Microwave Chocolate or Dark Chocolate Fudge Mix

### Before You Start

**(DO NOT USE THE FUDGE PIE MIX FOR THIS BY MISTAKE!!)**

**From the kit you will require:** One bag of Chocolate or Dark Chocolate Fudge Mix, paper liner, cardboard tray and 5ml measuring spoon.

**In addition you will require:** 8 tsp (40ml) water, 30g salted or unsalted butter, fork or spatula and a mixing bowl suitable for the microwave.

### Instructions (for a 750W to 850W microwave)

1. Place 8 teaspoons of water (40ml) and 30g of butter in a bowl and microwave until butter is just melted. This will take about one minute on high. **DO NOT BOIL.**
2. Add contents of microwave fudge mix bag to the butter and water. Mix with a fork or spatula until it forms a thick dry paste.
3. Microwave on a high setting for 30 seconds, then stir again scraping all loose mix from the sides of the bowl. The mix will be very dry and powdery, do not be tempted to add more water!
4. Return to microwave for a further 30 seconds on high, remove and stir again making sure that the mix is smooth. (Microwaves do vary, if the mix is still lumpy or you have a lower power microwave, microwave for a further 30 seconds and repeat this step until the mix is well mixed and of a smooth consistency) **BE CAREFUL NOT TO OVER HEAT THE FUDGE. DO NOT BOIL.**
5. Place rectangular paper liner in rectangular tray. (If no paper liners available see instructions on inside of this booklet).
6. Pour fudge into tray and leave to set at room temperature. Setting times will vary depending on how hot your fudge mix was. It may take a few hours to set. The cardboard tray can be re-used, do not throw it away.



## Chocolate Fudge Pie Mix (Gluten Free)

### Before You Start

**(DO NOT USE THE MICROWAVE FUDGE MIX FOR THIS BY MISTAKE!! THE PIE MIX HAS A RED LABEL)**

**From your kit you will require:** A bag of Chocolate Fudge Pie Mix, a round cardboard tray and a round paper liner.

**In addition you will require:** 170g salted or unsalted butter, 3 eggs (any size), mixing bowl and a fork or hand whisk.

### Instructions

1. Pre-heat oven to 170°C.
2. Place round paper liner inside round cardboard pie case.
3. **THE CARDBOARD CASE CAN BE RE-USED.**
4. Warm butter in microwave or over low heat until butter is melted.
5. Add contents of fudge pie mix bag and stir in gently.
6. Heat in microwave on high or gently over a low heat for 45 seconds and stir in any unmixed powder.
7. Beat 3 eggs until well mixed.
8. Slowly add eggs to the mix and fold until they are blended in.
9. Pour mix into paper liner.
10. Cook for approximately 50 minutes in the middle of the oven. Ovens do vary and we recommend that you reduce cooking time by between five and ten minutes for a fan assisted oven. If the top of the pie is burning, lightly cover it with foil.
11. To test if the pie is ready, insert a skewer or a fork into the middle of the pie. If it comes out clean, your pie is ready. The pie will rise during cooking and fall whilst cooling.
12. Remove from oven and allow to cool. Place in refrigerator and remove when ready to serve. Can be served hot or cold.



The Pie is not a cake and it is meant to be quite crisp on the outside and soft and “squidgy” on the inside. In some ovens you may find that you need to cook for 10 minutes longer – just cover the top with some foil to avoid burning it.

### Whisky Raisin Fudge

Mix 1/8 of a teaspoon of whisky flavouring in to your caramel or vanilla fudge whilst it is in the bowl and add a handful of raisins.



### Chocolate Rum Raisin

Mix 1/8 of a teaspoon of rum flavouring in to your chocolate fudge whilst it is in the bowl and add a handful of raisins. This can be made with caramel and vanilla too!

### Mocha Fudge

Mix two to three teaspoons (depending on whether you like your coffee strong or weak) of instant coffee into the water used for the caramel fudge. Continue to make the fudge as per the instruction sheet.



Before the coffee fudge has set, make up the chocolate fudge and pour a little onto the caramel. Swirl the chocolate into the top of the caramel fudge.

### Nut Fudges

You can always add nuts to one end of the tray so that you have a plain fudge at one end and a nutty fudge at the other. **DON'T FORGET - IF YOU HAVE A NUT ALLERGY YOU SHOULD NOT EAT ANY OF THIS FUDGE.**



### Molded Fudges

Fudge is not easy to mold but a silicon rubber mold works quite well. If you are molding the fudge in a silicone mold, it is a good idea to pop it in the fridge to cool for approximately thirty minutes or until it is hard. This should give you a smooth and slightly glossy surface when you remove it from the mold.



### Before You Start

**From the kit you will use:** One bag of microwave Coconut Ice Mix, paper liner and cardboard tray, 5ml measuring spoon.

**In addition you will require:** 5tsp of water (25ml), mixing bowl suitable for the microwave, one drop of red colouring (optional), fork or spatula.

### Instructions (for a 750W – 850W microwave)

1. Put 5 teaspoons (25ml) of water into a bowl. Empty contents of one microwave coconut ice mix bag. Mix together until you have a dry crumbly consistency.
2. Microwave on 'HIGH' for 30 seconds, then stir with the spatula again scraping all loose mix from the sides of the bowl.
3. Return to microwave for a further 30 seconds on 'HIGH', remove and give one final mix with spatula making sure all lumps are melted. (At this point if working with a lower heat microwave return for a further 20 seconds or until smooth).
4. Pour one half of the mix into lined tray and leave in the fridge for five minutes.\*
5. Take the other half of the mix and add one drop of red colouring to it to make a pink coconut ice.
6. Pour the pink coconut ice on top of the white coconut ice.
7. Leave to set.

**\* Rather than having a layered coconut ice why not add two drops of red colouring to the whole mix and mix it in until you achieve a marbled effect?**



## Making Swirled Fudges



First, pour out a tray of caramel . . .



. . . before it sets cover it with chocolate.



Flip the caramel on to the top



It should look like this!



Set your artistic talents free . . . !

## Lining The Trays

If you run out of liners for your fudge trays you can make your own very simply by cutting a sheet of siliconised baking parchment as shown in the pictures below. Be sure not to use greaseproof paper as it will stick to the fudge.



Cut paper in half down the short dimension



Cut the four corners



Place in tray

## Different Flavours

At Calico we have recipes for hundreds of different flavours all made from the three basic mixes. Here are some ideas for you.

## Chocolate and Caramel / Vanilla Swirl

If you're going to make caramel or vanilla and chocolate flavour fudges one after the other you can swirl them together for a great effect and taste! When both flavour fudges are made and still warm and fluid, pour half the lighter coloured fudge into one tray and the other half into the other tray.

Then make the chocolate fudge and pour half that over the first tray and then the other half over the other half tray of fudge.

Take a dessert spoon and going right to the bottom of the fudge tray spoon the lighter fudge right up and over the top of the chocolate – just do this once and you will have some light fudge and some chocolate on the surface of the tray. It's a fudge flip!

Next comes the swirl . . . you should by now have both fudge flavours sitting on top of the tray – using the other end of the spoon or a skewer gently swirl the fudge together in a figure of eight till the colours marble together. Don't over-do it or you'll lose the swirl effect.

## Try A Coloured Swirl!

Swirls can be made by simply adding a few drops of colouring and flavouring to a pack of vanilla fudge and mixing them in until you get a marble effect. Alternatively a swirl can be made by mixing chocolate fudge with a coloured fudge.

Coloured swirls work well for mint fudge, strawberry fudge, orange and chocolate fudge or simply chocolate and vanilla. The basic technique is the same for all swirls. The instructions below are specifically for mint and chocolate swirl.

## Chocolate Mint Swirl

Take one pack of vanilla fudge and flavour it with peppermint oil and a little green colour, you can make a great swirled fudge with chocolate by following the instructions above.

Peppermint flavours vary considerably but if you start by adding 1/8 of a teaspoon of peppermint essence to plain chocolate fudge, you can increase the strength of your fudge to suit. Flavours do get stronger as the fudge cools so beware, don't add too much peppermint!