

Mary's Bon Bons

My mom was very good at sharing. She was a generous person for sure, so I thought it would be fun to share this recipe in honor of her memory. As I mentioned in my previous post, making bon bons is a precious Christmas tradition for me. It is more time-consuming than a normal treat, but a simple project. It is ideal for doing while hanging out with loved ones or watching your favorite holiday movie.

1. Make a couple batches of Mary's Fudge. You can layer two batches in one 13" x 9" glass pan to save space in the refrigerator.
2. When the fudge has cooled thoroughly, roll it into 1" balls. You will find you will have to wash your hands and re-cool the fudge if it starts to heat up too much to roll without it sticking to your palms.
3. Freeze the balls. I stick mine in the freezer until the next day even though it only takes a couple hours for them to freeze.
4. Heat Almond Bark according to directions on package.
5. Pick out bon bon toppings. We love using cinnamon buttons, sprinkles, colored sugar, nuts (chopped or halves), and drizzling of the opposite color of almond bark.
6. Lay out wax paper.
7. Using two spoons dip the frozen fudge ball into heated almond bark and then lay on wax paper.
8. Place toppings on immediately.
9. Continue until all bon bons have been made.
10. Package and store in your refrigerator until ready to be eaten or given.

Mary's Fudge

Copied from a Sears Microwave Cookbook that I cannot find anymore.

Ingredients

- 1 1/3 cup sugar
- (1) 5.5 oz can evaporated milk
- 1 TBS Margarine or Butter
- (1) 12 oz package semi-sweet chocolate chips
- 1/2 cup marshmallow cream
- 1 1/2 tsp vanilla
- 1 cup chopped nuts (optional)

1. Butter a 9" glass dish and set aside.
2. In a microwave safe dish mix milk, butter, and sugar.
3. Microwave mixture on high 3-4 minutes or until it boils. Stir every 60 seconds.
4. Reduce microwave level to 7 and microwave 3-4 minutes until sugar dissolves. Stir occasionally.
5. Add remaining ingredients and stir until chocolate chips are all melted and blended with other ingredients.
6. Pour into buttered dish and chill to set.

Enjoy!