



# Gifts From The Heart



**Do It Yourself Projects for  
Gift Giving This  
Holiday Season And  
All Year Through**



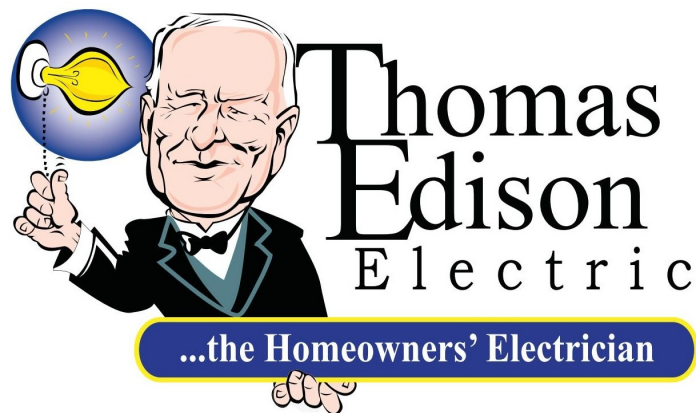
**Courtesy of: Thomas Edison Electric**

***Happy Holidays Everyone:***

***Don't settle for store-bought gifts when you can give your loved ones these one-of-a-kind Do It Yourself presents. No matter the occasion, giving someone a gift you made yourself makes it much more meaningful. Show how special the receiver is to you by putting in some time, effort, and love on something handmade .***

***Have fun and enjoy the season and the new year ahead.***

***The Team at Thomas Edison Electric***



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# Crack Toffee

**Prep time: 5 minutes Cook time: 8 to 10 minutes**

## **Ingredients:**

- 50 saltine crackers (approx.)
- 2 sticks (1 cup) salted butter, cubed
- 1 cup soft light brown sugar, packed
- 2 cups of chocolate chips
- 1/2 to 1 cup M&M's, chopped nuts or sliced almonds



## **Directions:**

1. Pre-heat oven to 325 F. Line a large jelly roll pan with aluminum foil. Spray the foil with non-stick cooking spray and then line the pan with saltine crackers.
2. Place the butter and sugar in a medium sized pot over low medium-low heat. Stir until the butter is melted. Once the butter has melted, bring to a boil for 3 minutes. Stir constantly.
3. Once it's nice and bubbly and changed to more of a caramel colour, remove pan from heat and pour evenly over saltine crackers.
4. Spread mixture with a knife...however it doesn't have to be perfect. Try and move fast during this part so the toffee doesn't harden.
5. Place pan in the oven and bake for 7-9 minutes. The mixture will spread evenly over the crackers as it bakes.
6. Remove pan from the oven and allow to cool slightly. Melt the chocolate and then pour over the top with a spatula.
7. Sprinkle M&M's or nuts on top and then place in the freezer for 15 minutes.
8. Once the chocolate has hardened, break pieces off the foil and place in a container of your choice. The toffee will stay fresh for 1-2 weeks.

**Variations: graham crackers with white chocolate and crushed candy canes, ritz crackers with chocolate and sliced almonds.**

# Candy Cane Popcorn

## Ingredients:

- 2 sticks of butter
- Half a bag of large marshmallows (about 22)
- 3 bags of Microwave Popcorn  
(air popped if you prefer to similar amount of popcorn)
- 1/2 teaspoon Peppermint Extract
- 4 Candy Canes, Crushed
- 1/4 teaspoon salt



## Directions:

1. Begin by melting the butter and marshmallows together in a large pan.
2. While the mixture is melting, get your popcorn popping.
3. Next crush up the Candy Canes.
4. Once marshmallows are completely melted, turn off the heat.
5. Add the Peppermint Extract, Candy Canes and salt.
6. Stir to combine then gradually add in the popped popcorn. Be sure not to let any unpopped kernels into the pot. (no one wants a chipped tooth)
7. Stir gently until popcorn is evenly coated. Eat warm or cool—either way it's delicious.

**For gift giving place the cooled popcorn in a cellophane bag. Twist tie it and cover twist tie with ribbon. You can even place the popcorn in a container with a tight sealed lid and decorate container if you wish.**

# Peppermint Brownie Mix For Jar

## Ingredients:

- 1 cup of sugar
- 2/3 cup cocoa powder
- 1 cup of sugar
- 1 cup Peppermint crunch baking chips or chopped or crushed mints
- 1 1/4 cup flour (carefully add this layer as of some of it will sink into the mints)
- A pinch of salt

## Directions:

Layer ingredients in a mason jar. Press each layer firmly in place. Decorate jar.

Place the baking instruction on a decorated label and tie to a ribbon, or place on a rounded sticky label and place on the cover of the mason jar.



## BAKING INSTRUCTIONS:

- Mix contents of jar with 1 cup of melted butter (2 sticks)
- 4 eggs
- 2 tsp vanilla
- Bake in a 9" x 13" pan at 350 degrees for about 25 minutes
- Take out of oven and let cool.
- Once cooled remove from pan and decorate if desired.

# DIY Sugar Cubes

## Ingredients:

- Granulated sugar and or brown sugar
- Water
- Bowl
- Teaspoon
- Small ice cube tray or candy mold



## Directions:

1. Pour about 1/2 cup of sugar into a bowl
2. Use a teaspoon to pour small amounts of water on the sugar, little by little, and mix until it is paste-like consistency. Make sure the sugar doesn't melt during this process.
3. Fill the sugar-water-paste into ice cube trays or molds, about half-way full, and press tight into the mold.
4. Let dry overnight.
5. In the morning, take the cubes out of the ice tray or mold and place in decorated see through bags.

**This is a great gift for the coffee and tea lovers on your list.**

# Homemade Brown Sugar Scrub

## Ingredients:

- 2 cups of brown sugar
- 1/2 cup white sugar
- 1/2 cup mineral oil, olive oil or coconut oil
- 1 tsp vanilla

## Directions:

1. Combine the sugars in a medium sized bowl.
2. Mix the mineral oil or olive oil or coconut oil and vanilla and stir until combined.
3. Once you have your sugar scrub you can place it in baby food containers or mason jars.
4. Decorate jars if you wish



**These make great little gifts or stocking stuffers. You could even use them for that Secret Santa gift you have to purchase for a staff party**

# Peppermint Candy Cane Sugar Scrub

## Ingredients:

- 2 cups of granulated sugar, divided
- About 1/4 cup almond oil, divided
- 2 drops red food colouring (or raspberry juice)
- 8-10 drops of peppermint essential oil



## Directions:

1. Set out two separate bowls and fill each bowl with one cup of sugar.
2. Add the almond oil to each bowl so that the sugar is a nice soft consistency but not too wet.
3. Stir together the oil and the sugar in each bowl.
4. Take one bowl and set in aside.
5. Take the other bowl of sugar and add two drops of red food colouring or raspberry juice and mix it together.
6. Add 8-10 drops of peppermint essential oil to the pink sugar and mix it well.
7. Take a clean mason jar and add a layer of pink sugar using a large funnel. A paper funnel works well so the sugar can easily slide into the jar.
8. Follow with a layer of white sugar from the other bowl.
9. Continue until the jar is full. Decorate jar.

**Instruction to place on jar or on label tied to jar on how to use:**

**Scoop a small amount into your fingers and scrub your damp or wet skin. Then rinse and wash away the excess sugar for nice exfoliated skin**

**The scrub should last up to 3 months if kept in a well sealed container and scooped with a clean utensil or hands.**

# Homemade Soap

## **What You Need:**

- **1 or more pounds of basic bar soap**
- **Grater**
- **Water or milk**
- **1/4-1/2 teaspoon assorted additives per pound of soap: sugar, salt, cinnamon, honey or oatmeal all work well**
- **Soap molds or muffin tin**



## **What You Do:**

1. **Use a grater to finely shred unscented and uncoloured bar(s) of soap for the "base."**
2. **Put about half of the shredded soap in a pot, using a double boiler works best.**
3. **Add just enough water or milk to cover the soap. Milk burns easier, but if you do it right it will make a smoother soap.**
4. **Put the pot on low heat and as the soap melts add more of the shredded soap base. Stir well, soap can easily begin to burn.**
5. **As the water or milk evaporates, add a little more to the pot.**
6. **When the soap is melted, add any scents or additives.**
7. **Pour the soap into molds. They don't need to be fancy, even cupcake tins work fine. Bang it down to get rid of any air pockets.**
8. **Cover the mold with a towel overnight.**
9. **Put the mold in the freezer for a few hours the next day, then remove the soap form the mold.**

**By combining scents and trying different colours, you'll create a perfect gift. Display in baskets, or soap dishes and wrap in clear or coloured cellophane. Then tie with a cute ribbon.**

# Fizzing Bath Soaps

## What You Need:

- Measuring cups
- Epsom salts
- Baking soda
- Lemon juice
- Scented oils
- Food colouring
- Mixing bowl
- Wooden spoon
- Spray bottle
- Melon baller
- Plastic molds
- Waxed paper
- Cookie sheet



## What To Do:

1. Blend 1/4 cup Epsom salts in a blender to create a fine powder.
2. Put the blended Epsom salts into a mixing bowl and measure out 1 cup of baking soda. Mix the two together using a wooden spoon, and make sure they are mixed together well.
3. Measure 1 teaspoon of lemon juice and add it to a spray bottle with 1/4 cup water, along with a couple of drops of scented oil of your choosing. You can also add a couple of drops of food colouring to make the bath soap colourful.
4. Spray the liquid mixture onto the dry ingredients, and start carefully stirring. When the liquid is sprayed onto the dry ingredients, you may see a slight bubbling. Don't be alarmed; that's the acid reacting with the baking soda.
5. Once the mixture starts resembling damp sand and begins holding together, it's ready to be molded. You can use candy molds or small muffin tins. Whatever you wish. Press the mixture into the molds, and let them sit overnight to harden. Then in the morning, gently tap the soap out of the molds onto waxed paper.

**The dried fizzy bath soaps can be wrapped in colourful cellophane and tied with ribbons to give to that special someone.**

# Button Bookmark

## **Supplies:**

- Paperclips
- Fancy buttons
- Hot glue
- Felt



## **Directions:**

1. Hot glue your paper clips to the back of your button
2. Cut a small piece of felt to go on top. The felt will keep the glue sealed and leave a smooth finish. (See picture)
3. That's it!! Super simple isn't it.



**Make as many as you wish and place them in a nice decorated box or jar. Give them to all the book lovers on your gift list.**

# Hidden Book Storage

## **Supplies:**

- Old books
- Craft Crate Of Your Choice

## **Directions:**

1. Disassemble books using a x-facto knife.
2. Two of the books will have to have only one of their covers cut.
3. The remaining four or five will only require the spine.
4. Hot glue the books to a craft crate.
5. The two books with the covers will wrap around the box.
6. Let it dry.



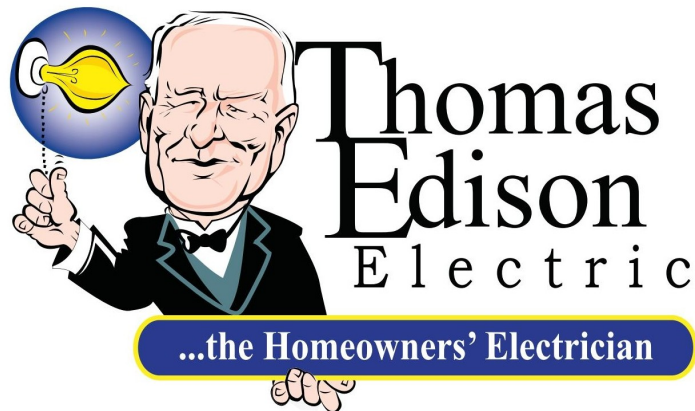
**Great gift for anyone who loves books and want to store pens, keys, bookmarks or any other items they desire.**

# Happy Gift Giving

**We hope you enjoyed making some or all of these DIY Gifts.**

**Thomas Edison Electric would like to suggest a Gift Certificate for that person on your list that may need some electrical, heating and cooling or generator needs in the new year.**

**Contact Debbie at [d.stewart@thomasedisonelectric.ca](mailto:d.stewart@thomasedisonelectric.ca) if you wish to purchase a Gift Certificate. In the email let her know the amount of the Gift Certificate, as well as your mailing address and telephone number.**



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