

SECTION 4

CANDY

DIVINITY

2 c. sugar	2 egg whites
1/2 c. water	1 c. coarsely chopped walnuts
1/2 c. corn syrup (white)	1 tsp. vanilla

Cook sugar, syrup and water until it forms a hard ball when a small test amount is dropped into water. Beat egg whites until stiff. While continuing to beat egg whites, very slowly add the sugar mixture and continue beating until stiff. Add nuts and vanilla. Pour into buttered pan and cool. Cut into squares.

FUDGE

2 c. sugar	1 c. milk
2 tbsp. cocoa	1 tsp. vanilla
2 tbsp. butter	1 c. coarsely chopped walnuts

Blend thoroughly sugar, cocoa, butter and milk. Cook over very low heat for 15-20 minutes. DO NOT STIR after bubbles begin to form around the edge of the mixture in pan.

When it reaches the soft ball stage (use candy thermometer), remove from heat and pour into buttered platter to cool. When just cool enough to handle, beat until it begins to change into lighter color and become stiff. (Beat with spoon, not mixer.) Work in vanilla and nuts; mold into bars to be cut into slices, or into small pieces. Must work fast when it begins to change color, or it may turn to a sugary texture.

Melba Sparks, Salt Lake City
Mom's girl friend in high school

RICE KRISPIES MARSHMALLOW SQUARES

1/4 c. butter
1/2 pound marshmallows (about 30 large marshmallows)
1/2 tsp. vanilla
5 c. Rice Krispies

Cook butter and marshmallows over low heat until just barely melted, and thick and syrupy (do not over cook or marshmallows will become hard when cool). Remove from heat. Add vanilla; beat thoroughly. Put Rice Krispies in greased, large bowl and add marshmallow mixture. Mix well. Press mixture into 9x13" greased pan. Cut into squares when cool. Makes 24 squares.

5-MINUTE FUDGE

2/3 c. canned milk
 1-2/3 c. sugar
 1-1/2 c. (about 16 large) diced marshmallows*
 1/2 c. coarsely chopped walnuts
 1-1/2 c. semi-sweet chocolate chips
 1 tsp. vanilla

Combine canned milk with sugar in saucepan; heat to boiling over medium heat. Cook 5 minutes, stirring constantly. Remove from heat, add marshmallows, nuts, chocolate and vanilla. Stir until marshmallows are melted. Pour into buttered 8" or 9" square pan. Cool, then cut into squares.

*3/4 c. marshmallow syrup or topping may be used in place of the diced marshmallows.

MAGIC TRUFFLES

1 pkg. (6 oz.) semi-sweet chocolate chips
 1/3 c. plus 1 tbsp. sweetened condensed milk
 Dash salt
 1/2 tsp. vanilla
 3 tbsp. finely chopped walnuts

Melt chocolate, without stirring, in top of double boiler over rapidly boiling water. Remove from heat. Add milk, salt, nuts and flavoring. Stir until blended. Pour into 9x5" loaf pan lined with waxed paper and press into block 1" high. Chill until firm (about 2 hours). Remove from pan. Makes more than 1/2 pound.

CHOCOLATE WALNUT BALLS

1/2 c. sifted flour	1 tbsp. soft butter
3/4 c. sugar	1 c. milk
1/8 tsp. salt	2/3 c. semi-sweet chocolate chips
1/2 tsp. vanilla	2 c. coarsely chopped walnuts
1 egg	

In top of double boiler mix flour, sugar, salt, vanilla, egg, butter, and milk until well blended. Cook over boiling water until very thick and smooth, about 15 minutes. Then add chocolate, stirring until melted.

Remove from heat and chill. When mixture is cool enough to handle easily, drop by teaspoonfuls into chopped nuts. With hands, roll each spoonful into a nut-coated ball. Store in refrigerator or in cool place until ready to serve. Makes about 4 dozen balls.

NEVER-FAIL CHOCOLATE FUDGE

2-1/2c. sugar	3/4 jar (7½ oz. size) marshmallow fluff*
1/4 c. margarine	3/4 tsp. salt
3/4 c. canned milk	1 tsp. vanilla
	1 pkg. (6 oz.) chocolate chips

Combine sugar, margarine, milk, marshmallow, salt. Stir over low heat until blended.

Bring to boil over moderate heat, being careful not to mistake air bubbles for boiling. Then boil slowly, stirring constantly, for 5 minutes.

Remove from heat. Stir in chocolate and vanilla until chocolate is melted. Turn into a buttered 9x9" pan. Cool. Cut.

*Can substitute 1/2 lb. (32 large) marshmallows.

JELLO RAINBOW POPCORN BALLS

1 pkg. Jello (any flavor)
 1 c. white corn syrup
 1/2 to 1 c. sugar
 6 quarts popped corn

Mix Jello, corn syrup, and sugar. Bring slowly to boiling point. Pour over popcorn. Shape into balls. Easy. Neat!

FINGER JELLO (KNOX BLOCKS)

1-1/2 c. warm water	4-1/2 c. boiling water
4 pkg. Knox Gelatin	1-1/2 c. sugar (or less)
2 pkg. (6 oz.) Jello	

Combine water and Knox Gelatin. Combine Jello, boiling water, sugar. Mix both together. Chill in 9x13" pan. Cut into cubes. These are finger food.

UNCOOKED FONDANT

2/3 c. sweetened condensed milk
4-1/2 c. sifted powdered sugar
1 tsp. vanilla
1 tsp almond extract
1/4 c. finely chopped walnuts or pecans
1/4 c. cut-up candied cherries
1/4 c. cut-up candied pineapple
Sweetened, shredded coconut
1 well beaten egg white

Measure sweetened condensed milk into bowl. Add powdered sugar slowly and blend well. Add flavorings. Knead until smooth and creamy. Cover tightly with damp cloth and store 24 hours in refrigerator. Divide in half.

To 1/2 fondant add the nuts, cherries and pineapple (drain fruit if they are syrupy.) Blend by kneading with fingers. Make into 2 rolls about 1-1/2" in diameter. Slice as desired and chill until ready to serve.

Roll remaining 1/2 fondant into a roll. Dip roll in well beaten egg white, then in tinted or plain coconut. Slice and chill.

SPICED NUTS

1/2 c. sugar	1/4 tsp. cloves
1/2 tsp. salt	1/4 tsp. nutmeg
1 tsp. cinnamon	2 tbsps. water
	1/4 lb. nuts

Mix all together. Boil to 235 deg. (or until small amount dropped into cold water forms a soft ball).

IMMEDIATELY remove from heat. Stir nut mixture until glaze turns to sugar. Pour into buttered shallow pan and spread thinly. When cool, break apart. Makes about 1/3 pound spiced nuts.

PEANUT BRITTLE

2 c. sugar
 1 c. white corn syrup
 1/4 c. water

2 cans Spanish peanuts*
 2 tsp. baking soda
 1/4 c. margarine

Put sugar, corn syrup and water in large heavy frying pan. Cook until hard crack stage (light tan color, use candy thermometer) on medium or low heat. Add nuts. Stir in baking soda and margarine. Pour into greased cookie sheet (grease with butter or margarine). If too thick so it does not spread, put cookie sheet on stove over low heat and work gently back and forth as candy is smoothed out into corners of pan.

While candy is still hot, score with butcher knife once or twice. Then cool and cut. (Breaks more evenly into squares when cold, if it is scored while hot.)

*NOTE: Can use 2 c. raw peanuts from shells plus 1 tsp. salt, in place of 2 cans Spanish peanuts.

Ione Hurst, 1962
 Stuttgart, Germany

ENGLISH TOFFEE

1 c. sugar
 1/2 lb. margarine (2 sticks)
 2 tbsp. water

1 c. finely chopped pecans
 2" square German Sweet Chocolate, finely
 grated and chilled

Put sugar, butter, water in heavy saucepan or frying pan. Cook to hard crack stage using candy thermometer, stirring occasionally, until it's a light tan color.

Sprinkle chopped nuts in flat 9x13" pan. Sprinkle grated chocolate over nuts. Pour candy over top and smooth until even on top. Cool and cut with butcher knife.

Carolyn Potts, 1962
 Stuttgart, Germany

PRALINES

2 c. light brown sugar
 1/2 c. water

1 tsp. vanilla
 1 c. pecans, coarsely chopped

Cook brown sugar and water to 240 deg. Beat until creamy. Add vanilla and pecans. STIR UNTIL IT JUST BARELY TURNS CREAMY! Hardens fast after that.

Pour in large round wafers on waxed paper. Work fast and get the candy poured onto the waxed paper. These are delicious. Do not stir too long or they will become sugary and gritty.

FUDGE

4 c. sugar	2 tsp. vanilla
4 tbsp. cocoa	2 c. chopped walnuts
4 tbsp. butter	
2 c. milk	

Cook sugar, cocoa, butter and milk to 238 deg. (soft ball). Cool until warm only. Then beat until it turns creamy and add vanilla and nuts. Pour into greased 9x13" pan.

NOTE: If sugar crystals form around sides of pan while cooking, wrap wet cloth around tines of fork and wipe crystals off pan with cloth to remove the crystals from the pan. Leaving these on to get mixed in with the fudge can make it taste grainy.

MASHED POTATO EASTER EGG CENTERS

1 c. mashed potatoes (1 large potato - boil unseasoned, mash and cool)
 1/4 c. margarine (1/2 stick)
 1 tsp. salt
 3 lb. sifted powdered sugar (about 10 cups sifted)
 Flavoring: (2 tsp. vanilla or 1 tsp. Mapleine (maple flavoring) OR
 (Pick ONE) (1 tsp. coconut flavoring plus 1 c. shredded, sweetened coconut OR
 (1 oz. melted baking chocolate plus 1 c. chopped walnuts OR
 (2 tsp. almond extract plus 1 c. chopped candied cherries

Combine all. (May not need quite all of the powdered sugar.) Knead until smooth. Makes very stiff dough. Shape into eggs. Let sit 2 hours before coating (Pick 1 from below).

CHOCOLATE COATING

3 c. chocolate chips (or 1/2 lb. milk chocolate, and 1/2 lb. dark chocolate)
 3 oz canning paraffin wax (like Gulf Wax)

Break paraffin into bits and melt together with chocolate chips or other chocolate, as above. Stir to blend thoroughly. Dip eggs into coating and let cool on waxed paper. (Work with two forks to dip eggs.)

ONE MINUTE FUDGE ICING

1/2 c. cocoa	1/4 c. margarine	pinch salt
2 c. sugar	1/2 c. milk	1 tsp. vanilla

Combine all ingredients. Cook until it forms soft ball when dropped into water (very short time). Remove from heat. Stir gently until it thickens slightly and cools enough to work with. Dip eggs, using two forks to hold, or spread over bottom, reverse and do top and sides. If frosting gets hard, put back on heat a few seconds.

ONE MINUTE FUDGE ICING

1/2 stick margarine (1/4 c.)
 1-1/2 c. sugar
 1 tbsp. white corn syrup
 2 sq. (2 oz.) baking chocolate
 7 tbsp. milk
 1/8 tsp. salt
 1-1/2 tsp. vanilla

Combine all into heavy saucepan. Bring to rolling boil (bubbles all over top of mixture) over low heat. Stir frequently. Boil without stirring exactly one minute. Cool to room temperature before beating.

Beat until smooth and a little thick. Drop eggs in and turn quickly, working with two forks. Drain on cake rack over waxed paper.

When coating is set, store eggs in refrigerator until ready for decorating.

NOTE: May also be used for cake frosting. Beat until thick enough to hold shape when spread.

RICH EASTER EGG CENTERS

1-1/2 c. sugar
 About 1/2 c. Water (to thin down and make syrup)
 4 large egg whites, beaten
 2 tsp. vanilla (or other flavoring)
 1/2 lb. butter (2 sticks)
 Nuts or chopped, dried fruits (optional)
 pinch salt
 3-4 lb. powdered sugar, sifted
 1/4 tsp. salt

Cook sugar and water to soft ball stage (234 deg.) Beat slowly into egg whites. Mix powdered sugar, butter, flavoring, salt, nuts or fruits into egg white mix. Knead well. Shape into eggs. Let dry 1-2 hours before coating with chocolate (Pick one from page 7).

Edmonia Thompson
 Clarksburg, Md.

MRS. ELLIOTT'S COCONUT EASTER EGGS

(Taste like Mounds Bars)

6 c. sugar	3/8 tsp. cream of tartar
1-1/2 c. water	1-1/2 tsp. vanilla
	2 14oz bags sweetened, shredded coconut*

Combine sugar and cream of tartar. Add water. Stir until sugar is dissolved. Cover pan and boil 5 minutes, allowing steam to dissolve any grains of sugar on sides of pan. Uncover and boil without stirring to soft ball stage (234-238 deg.). Wipe all crystals to remove from sides of pan with a damp cloth. Pour into shallow pan, plate, or marble slab, which has been rinsed with cold water. Cool to room temperature.

Add vanilla. Beat until stiff enough to knead. Takes about 30 minutes of constant beating to stiffen. Knead until smooth. Place in bowl, cover with damp cloth or waxed paper. Allow to stand 24 hours. Knead in 2 cans of Baker's Southern Style Coconut and shape into eggs. Let dry 1-2 hours before coating with chocolate (Pick one from page 7).

*LARGE BATCH: Soak 2 cups of dry, unsweetened macaroon coconut in a little bit of canned milk. Add 1 lb. sifted powdered sugar, then 6 more cups dry, unsweetened coconut. Makes big batch - very delicious. About 8 cups. Makes 85-90 coconut balls or eggs about the size of small walnuts.

Mrs. Elliott, 1959
 Clarksburg, Md.

EASTER EGGS

3 c. sugar	1 egg white, stiffly beaten*
1 c. water	1 c. finely chopped nuts**
1 c. white corn syrup	1-2 tsp. flavoring**
	Chopped dried fruit(optional)

Cook sugar, water and corn syrup to soft ball stage (234 deg.). Take one cup of syrup out and add to stiffly beaten egg white. Stir constantly. Boil remaining syrup until it forms hair (hard crack stage - use candy thermometer). Pour into first mixture and beat until gloss is gone and it stands in peaks.

Add nuts, fruit, etc., and flavoring. Chill before forming into eggs. Have coating ready and coat with melted chocolate chips combined with paraffin wax (see Chocolate Coating, page 7).

NOTE: Do not double recipe. One recipe makes a mixer bowl full, by the time it is whipped with egg white.

* Use 2 egg whites for marshmallow type center.

This is a delicious but soft, marshmallow-nougat type egg. Have Chocolate Coating ready (page 7). Drop small portion of mix into bowl of powdered sugar, so it won't stick to hands. Form egg. Coat quickly with Chocolate Coating. Drain on cake racks over waxed paper. When 7-10 are coated, put cake rack into refrigerator until coating is cold. Use a second (or third) cake rack to do another 7-10 eggs. Rotate racks in the refrigerator, bringing out the coldest to make another 7-10 eggs. This soft filling does not lose its shape when done this way.

**Use vanilla flavoring with pecans, or maple flavoring with walnuts. This is rich candy, so make small eggs.

Mrs. Wilkins, 1960
Fort Knox, Kentucky

PASTEL EASTER EGGS

2 c. sweetened, shredded coconut
1 pkg. (3 oz.) Jello - any flavor
1 c. grated blanched almonds
2/3 c. sweetened condensed milk
1-1/2 tsp. sugar
1 tsp. almond extract

Blend all ingredients and mix. Shape by hand into 24 medium eggs or 12 dozen jelly-bean sized eggs. Chill until firm and dried on outside. Use plain or coat with glaze (below).

GLAZE

1 c. chocolate bits (6 oz. pkg.)
2 tbsp. water

Melt together in double boiler, stirring till smooth and glossy. Leave over hot water while dipping eggs. (If necessary, add 1/4 tsp. more water.) Decorate eggs. Let stand 4-5 hours before packing or using.

MRS. ELLIOTT'S PEANUT BUTTER EASTER EGGS

1 lb. powdered sugar	1 tsp. vanilla
1/2 stick margarine	Dash salt
1/2 lb. peanut butter (1 cup)	4 tbsp. canned milk

Mix all to make very stiff dough. Shape into eggs about 1-1/2" long. Chill 1 hour before coating (use Coating recipe below). Makes about 30 eggs.

COATING

1 pkg. (6 oz.) semi-sweet chocolate bits
1/2 to 3/4 section paraffin wax (2 oz.), broken into pieces

Heat together in double boiler until melted. Dip eggs or spread coating on. Store in refrigerator.

Mrs. Elliott, 1959
Clarksburg, MD

CHRISTMAS POPCORN BALLS

3 qt. popped corn
 1/2 lb. candied cherries, quartered (red and green)

1 c. sugar
 2 c. white corn syrup
 3 tsp. vinegar
 1/4 c. water
 1 tsp. salt

2 tsp. vanilla
 Food coloring (pink or green)

Cook sugar, corn syrup, vinegar, water and salt to 250 deg*. Stir occasionally. Add vanilla and food coloring to tint pale pink or green.

Slowly pour over popcorn and cherries. Toss with fork until all covered. Cool a little bit before shaping into balls so hot syrup won't burn your hands. Makes 15 balls about 3" in diameter.

Christmas Trees: Use this syrup colored green and pour over 6 cups puffed rice.

*NOTE: You may need to cook the syrup only to 235 deg. or 245 deg. depending on altitude. Don't cook to hard crack stage.

OLD FASHIONED POPCORN BALLS

1 c. dark corn syrup	2 tbsp. margarine
1 c. brown sugar	
1/4 c. water	2 qt. popped corn
1 tsp. vinegar	

Cook corn syrup, brown sugar, water and vinegar together. Stir constantly until it boils. Cook to 260 deg. Stir often. Add margarine.

Pour slowly over popcorn, tossing with fork until all covered. Makes 15 balls about 2-1/2" in diameter.

MOLASSES POPCORN BALLS

2 c. sugar	2 tbsp. margarine
5 tbsp. water	1 tsp. vanilla
1/4 tsp. cream of tartar	
5 tbsp. molasses	2 qt. popped corn

Cook sugar, water, cream of tartar and molasses to 250 deg. Remove from heat when bubbling. Stir in margarine and vanilla.

Pour slowly over popcorn, stirring gently until coated. Pour into buttered pans. When cool enough to handle, make into balls.

MAKING OF FONDANT

Combine sugar, liquid, butter, syrup, and salt in saucepan. Place over heat and stir constantly until sugar dissolves and begins to boil. Remove spoon and keep boiling rapidly until fondant reaches soft ball stage (230-232 deg. F). When adding flavorings, chopped cherries, grated orange or lemon rind, the fondant is cooked a little longer as the moisture and oils in the flavorings tend to soften the fondant. Remove from heat and cool as rapidly as possible by pouring onto a marble slab, cooling plate or flat dish or pan. Do not disturb while cooling. Cool as rapidly as possible.

Much care must be taken in the preparation of the fondant. One of the greatest hazards in making smooth fondant is that the cooked fondant will crystalize during the cooling stage and end up full of fine sugar crystals, necessitating re-cooking.

Precautions to prevent crystalizing in the cooling stage:

1. The cooking kettle should be heavy aluminum. Be sure the kettle is less than half full before starting to cook fondant to prevent boiling over.
2. Butter kettle on sides and bottom before putting sugar in. It helps to keep fondant from scorching and the sugar from adhering (sticking) to sides of kettle.
3. Stir constantly. Be sure sugar is dissolved before mixture starts to boil.
4. Keep a pastry brush handy and wash down the sides of pan to make sure there are no sugar granules clinging to sides. A wet cloth may also be used - or put a lid on pan for two or three minutes so that the steam will dissolve any sugar granules.

If fondant is not satisfactory it must be re-cooked. This can be done by adding milk and melting over low heat until fondant has dissolved. Then proceed as in the beginning.

Be sure fondant is cool, but not cold, before beating. If it is beaten while warm, sugar crystals will form and fondant will not be smooth. The sooner it can be beaten after it is cool, the easier it is to beat. Fondant can be beaten on a platter, glass cake pan, or on marble. Wooden spoons or wooden paddles are used to beat fondant. Beat fondant using clean regular strokes from side to side, confining it to as small an area as possible so as to keep every bit of the fondant mixed. This is another one of the sugar dangers. Beat fondant continuously until it loses its gloss and thickens up; continue beating until fondant thickens again. Cover with plastic wrap, tucking edges tightly around fondant and let stand for about ten minutes. This allows the fondant to "cordialize" and become workable.

NOW IS THE TIME to check the texture for smoothness and add flavorings. Divide fondant into desired number of flavors and flavor each section according to taste, bearing in mind that it will take the same amount of chocolate to cover fondant as it weighs. The chocolate has a tendency to kill the flavor, so flavoring of the fondant has to be much stronger than you ultimately want. If fondant is too stiff it can be worked with the hands the same as you would knead bread. After flavoring is well mixed into each portion, place in separate bowls (not plastic). With finger tips, spread a thin film of butter over top; cover tightly with plastic wrap, refrigerate until ready to dip. Fondant should be at room temperature when dipped.

PREPARATION OF CHOCOLATE (For dipping of Fondant)

Chocolate comes in ten pound slabs, milk chocolate and semi-sweet. There are many grades of chocolate. For best results, only the best grade should be used. Chocolates are dipped in milk chocolate (light), semi-sweet (dark) and a mixture of two parts light and one part dark. This makes a nice variety.

Melt chocolate slowly, not more than 110 deg. F. Large quantities can be cut or broken, placed uncovered in a heat proof container and melted in the oven. The smaller the pieces of chocolate, the faster it will melt. Stir often; do not let it get too hot. Chocolate melts at a very low temperature. If allowed to get too hot, it becomes thick and unusable for dipping. An electric frying pan may be used for melting chocolate or for keeping chocolate at the right temperature while dipping. Just turn light control until light comes on, stirring chocolate constantly until melted, then turn control off. If frypan does not have a low-heat setting it may be turned on for just a few seconds at a time, keeping one hand on the bottom to assure that it doesn't get too warm. Chocolate melts at about 80 deg. and should be held for dipping at that temperature.

A small quantity of melted chocolate is placed on a dipping board and mixed and worked by hand until it is cold enough to dip fondant. The chocolate must feel cool to the touch. The light milk chocolate will be thicker than the dark chocolate. Put a dab the size of a nickel on wax paper with your index finger. If it dries quickly and shines, your chocolate is ready. A whole row of dabs can be put out at one time. This makes a good heavy double bottom for the chocolate, and helps prevent the chocolate from drying out. If coating of chocolate is not heavy enough on fondant, the fondant will have a tendency to leak through the chocolate and become hard. Room temperature for dipping should not be over 68 deg. F, or chocolate will take too long to set and the cocoa butter will come to the surface and cause white streaks to appear.

Dipping consists of covering the fondant, rolled in balls, with a coat of chocolate, turning the fondant 5-6 times in the chocolate, placing them on the dabs on a tray covered with wax paper. Corn starch is used on hands when shaping balls of fondant to be dipped, to keep fondant from sticking to hands. Use only when necessary and use as little as possible. Test chocolate by dipping fondant. If chocolate runs and makes a skirt around base of dipped fondant, or if chocolate dries slowly and does not shine, the chocolate is too warm. Continue mixing chocolate with hand until when fondant is dipped, the chocolate dries quickly. By the time the fifth or sixth chocolate is dipped, the first should be setting. If extra chocolate is allowed to run on one side of the chocolate, spoiling the shape, the extra chocolate can be removed by carefully running a toothpick around the base of the chocolate when partially set, and then left to dry. Chocolates should set for several hours before boxing.

REMEMBER: All temperatures can vary according to your location and the kind of thermometer used. A Taylor thermometer is the most accurate. Before starting your candy, please check your thermometer in boiling water and note the boiling point. Adjust your cooking temperature according to the boiling point on your thermometer.

CANDY RECIPESBASIC CREAM CENTERSLARGE QUANTITY

10 pounds of white sugar
 5 cups whole milk
 2½ cups whipping cream
 1/4 pound butter
 1/2 cup white corn syrup
 1/4 tsp. salt

SMALL QUANTITY

4 cups white sugar
 1 cup whole milk
 ½ cup whipping cream
 2 tbsp. butter
 2 tbsp. white corn syrup
 pinch of salt

Combine all ingredients in pan; place over heat and stir constantly until mixture begins to boil. Keep boiling rapidly until fondant reaches soft ball stage (230-232 deg. F.) Cool as rapidly as possible and beat.

The basic cream fondant is used for all flavors except brown sugar, Olympian creams, and pineapple.

VARIETY OF FLAVORINGS TO BE USED IN BASIC CREAM FONDANT

Vanilla - extract

Almond - Almond extract

Buttered Rum - Rum extract, add soft
 butter with extract

Maple Walnut - Add maple extract
 and chopped walnuts

Cherry Almond - Almond extract and
 well drained chopped cherries

Chocolate - Vanilla extract and
 melted chocolate, walnuts

Orange - Add finely grated fresh
 orange rind

Orange Chocolate - Add finely grated
 orange rind and melted chocolate

Lemon - Add finely grated fresh
 lemon rind

Chocolate mint - Add OIL of peppermint
 and melted chocolate

Peppermint - Add OIL of peppermint
 few drops at a time (very strong)

Strawberry - Strawberry extract.
 When dipping strawberry fondant,
 add chopped unsalted peanuts to
 chocolate, mix thoroughly.

BROWN SUGAR FONDANT

2 cups brown sugar	2 tbsp. white corn syrup
2 cups white sugar	4 tbsp. butter
3/4 cup milk	Vanilla
3/4 cup heavy cream	few grains of salt

METHOD: Follow same instructions as for basic cream fondant. When making this fondant as well as the basic cream fondant, the richness of the milk can vary. However, because brown sugar has a tendency to curdle, it is advisable to use a rich liquid.

OLYMPIAN CREAMS

4-1/2 cups white sugar	1/4 cup white corn syrup
3/4 cup milk	1/2 cup hot water
3/4 cup cream	4 tbsp. butter
Vanilla	few grains of salt

METHOD: In heavy saucepan or frying pan melt 1/2 cup sugar; let brown, add hot water and let simmer until a caramel syrup is formed. While syrup is simmering, mix remaining 4 cups sugar, salt, corn syrup, milk, cream, and butter. Heat, stirring constantly until mixture is just ready to boil. Add hot caramelized sugar and continue stirring until it boils. Remove spoon and boil rapidly until it reaches soft ball stage (230-232 deg. F). Remove from heat and cool. This fondant may take a little longer to beat than the basic cream recipe.

Vanilla, Brown Sugar, and Olympian Cream centers may be dipped plain with a nut on top, or dipped in chocolate and then rolled in chopped nuts or toasted coconut.

PINEAPPLE FONDANT

4 cups white sugar	2 tbsp. butter
3/4 cup pineapple juice	1/8 tsp. cream of tartar
3/4 cup heavy cream	1/8 tsp. baking soda
Sprinkle of salt	3 or 4 tbsp. crushed pineapple, drained

METHOD: Mix all ingredients except pineapple. (Keep pineapple to one side, drained.) Place over heat and stir until sugar is dissolved and mixture comes to a boil. (Do not let it come to a boil until the sugar is dissolved.) Cook to a firm soft ball stage (234-260 deg. F) Cool and beat. After fondant turns, add crushed pineapple from which all juice has been drained and pressed.

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NOUGATS

1-1/2 cups white sugar	2 egg whites
1-1/2 cups white corn syrup	1 tsp. vanilla
1/3 cup water	1/2 tsp. almond extract
1/4 cup strained honey	1 cup chopped, blanched, toasted almonds

METHOD: Mix sugar, syrup and water together. Place over heat and boil until brittle when tested in cold water (about 280 deg. F). While syrup is cooking, beat egg whites stiff, add honey slowly and beat thoroughly. Add hot syrup slowly, beating constantly. (An electric range/stove is best to use.) Continue beating until it thickens (about five minutes); add flavoring and nuts. Pour immediately onto a shallow well-buttered cookie sheet with sides. Let stand several hours until set and cold. Cut and dip.

CARAMELS

2 cups white sugar	1-3/4 cups white corn syrup
2 cups heavy cream	1/2 pound butter
Pinch of salt	1 tbsp. vanilla extract

METHOD: Put sugar, white corn syrup, salt and butter in heavy large pan; add cream and stir well to dissolve the sugar. Put lid on and bring to a rolling boil. Remove lid and lower heat. This boils over easily. Continue cooking without stirring, to a firm soft ball stage (about 35 minutes). Add vanilla extract. Remove from heat. Add one or more cups chopped walnuts or almonds. Pour into well-buttered pan 8x8" and cool. When cool to touch and almost hard, turn the pan upside down on a slab to remove the caramel. Then cut candy into desired squares. Dip or wrap in wax paper.

ENGLISH TOFFEE

1 cup white sugar	1 cup butter
1 cup brown sugar	1 can Sweetened Condensed Milk (14oz)
1 cup corn syrup	Sprinkle of salt

METHOD: Place all ingredients in large heavy kettle and boil, stirring constantly. It sticks and burns easily. Stir and cook until candy forms semi-hard ball when dropped in cold water (245-248 deg. F.) Pour into buttered pan and mark into squares when nearly cold. If a harder toffee is required, cook longer. Dip or wrap in wax paper.

NO COOK FONDANT

1 can Sweetened Condensed Milk (14oz)	2 cups sweetened, shredded coconut
12 oz. chopped pecans	2 sticks butter - melted
1 lb powdered sugar	2 tsp. vanilla

Combine ingredients with one box powdered sugar (sifted) and mix. Shape bon bons on wax paper and chill.

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ALMOND CRUNCH

2 cups white sugar	1/4 cup water
1 pound butter	1/2 cup slivered almonds

METHOD: Mix sugar, water and butter. Cover and bring to a boil. Remove cover and stir. Add almonds which have been slivered. Stir constantly and cook until mixture darkens and begins to smoke (290 deg. F). It should be about the color of brown paper. Pour onto cookie sheet all at once. When it begins to cool around the edges cut into squares. When completely cool, dip.

DIVINITY

3 cups granulated sugar	2/3 cup white corn syrup
1 cup water	1/2 tsp. almond flavoring
1 tsp. vanilla	1 cup chopped nuts
Whites of 3 small eggs or 2 large ones	

Beat egg whites until stiff. Let sit while you cook the rest of the ingredients. Put sugar, water and syrup into pan and stir constantly until it starts to boil. Cook until it spins a thread from the spoon. Pour slowly over beaten egg whites, beating constantly with electric mixer or with spoon until it starts to become thick, add almond and vanilla flavoring and nuts. Then continue beating until it forms stiff peaks when dropped from a spoon onto wax paper.

COOKED FUDGE

3 cups granulated sugar	1-1/4 cups whipping cream
2 squares bitter chocolate (baking)	1/4 tsp. salt
1 tsp. vanilla	1 cup chopped walnuts

Put sugar, cream, chocolate and salt in pan and cook until it forms a soft to firm ball when tried in cold water. Remove from stove and let cool. When cool, start beating and add vanilla and nuts. Continue beating until it loses the shine; then spread on a buttered dish or pan.

DATE NUT ROLL

4 cups granulated sugar	1 pint whipping cream
1 cup ground or chopped fresh dates	1 tsp. vanilla
2 cups chopped walnuts	

Put sugar and cream, in kettle and bring to a boil, stirring until it starts to boil. Cook until it forms a soft to firm ball when tried in cold water. Add dates and cook a minute or two, then remove from stove and let cool. When cool, beat until it starts to thicken. Add vanilla and nuts and beat until firm, then make four rolls and roll each roll in the ground nuts. Put each roll in waxed paper and let set overnight. Then you can dip in chocolate or leave it as it is, and slice.