# Candy

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Creamy fudge, puffs of Divinity, crisp nut fix-ups—what greater treat for a sweet tooth than homemade candy! It’s a tradition at Christmas but good all year.

Upper left:
The little cakes in holiday trim are almost confections: Make Petits Fours (page 105) or cupcakes, frost, deck with snipped gumdrops and tinted coconut.

Upper right:
Mold Old-time Popcorn Balls around candy-cane handles; tie on perky bows for festive look.

On the big tray:
Divide platter with hard-candy spokes; fill between with Perfect Divinity, Marshmallow-Nut Puffs, and Stuffed Dates. Add favorites from the candy store.
Candy

Testing Candy

**Thermometer test:** Clip candy thermometer to pan after syrup boils (bulb must be covered with boiling liquid, not just foam). Read thermometer with eyes level with fluid in indicator column, while syrup is boiling. (Before each use, check thermometer in boiling water. If it registers above or below 212°, add or subtract degrees to make same allowance in recipe.)

**Cold-water test:** Have ready small bowl of very cold (but not ice cold) water. Remove pan from heat. At once drop a few drops of syrup into water. Form drops into ball—its firmness indicates temperature of syrup:

- Thread ................... 230° to 234°
- Soft ball ................. 234° to 238°
- Medium ball .............. 238° to 244°
- Firm ball ................. 244° to 248°
- Hard ball ................. 248° to 254°
- Very hard ball .......... 254° to 265°
- Light crack .............. 265° to 285°
- Hard crack ............... 290° to 300°

Old-time Fudge

- 2 cups sugar
- ¾ cup milk
- 2 1-ounce squares unsweetened chocolate
- Dash salt
- 1 teaspoon corn syrup
- 2 tablespoons butter or margarine
- 1 teaspoon vanilla

Butter sides of heavy 2-quart saucepan. In it combine sugar, milk, chocolate, salt, and corn syrup. Heat and stir over medium heat, till sugar dissolves and mixture comes to boiling. Then cook to soft-ball stage (234°), stirring only if necessary.

Immediately remove from heat; add butter and cool to lukewarm (110°) without stirring. Add vanilla. Beat vigorously until fudge becomes very thick and starts to lose its gloss. Quickly spread in buttered shallow pan. Score while warm, cut when firm.

*Note:* If you like, quickly stir in ½ cup broken nuts at end of beating time.

Prize Fudge

- 4 cups sugar
- 1 14½-ounce can (1 ⅔ cups) evaporated milk
- 1 cup butter or margarine
- 1 12-ounce package (2 cups) semisweet chocolate pieces
- 1 pint marshmallow creme
- 1 teaspoon vanilla
- 1 cup broken California walnuts

Butter sides of heavy 3-quart saucepan. In it combine sugar, milk, and butter. Cook over medium heat to soft-ball stage (236°), stirring frequently.

Remove from heat; add chocolate, marshmallow creme, vanilla, and nuts. Beat till chocolate is melted and blended.

Pour into a buttered 9x9x2-inch pan.* Score in squares while warm, and if desired, top each square with a walnut half; cut when firm. Makes 3 dozen 1½-inch pieces.

*Or use a 13x9x2-inch pan.

Blond Fudge

- 2 cups sugar
- 1 cup milk
- ½ teaspoon salt
- 1 tablespoon butter or margarine
- 1 teaspoon vanilla
- ½ cup marshmallow creme
- ½ cup chopped candied cherries

Butter sides of heavy 2-quart saucepan. In it combine sugar, milk, and salt. Heat and stir over medium heat till sugar dissolves and mixture comes to boiling. Then cook to soft-ball stage (238°), stirring only if necessary. Immediately remove from heat.

Add butter and cool to lukewarm (110°) without stirring. Add vanilla. Beat vigorously until mixture begins to hold its shape.

Add marshmallow creme; beat till fudge becomes very thick and starts to lose its gloss. Quickly stir in cherries and spread in buttered shallow pan or small platter. Score in squares while warm; cut when firm.

Fudge repair

**To soften:** If fudge is smooth but became too stiff before you poured it out, knead with your hands till it softens; press into buttered pan or shape in roll and slice.

**To firm up:** If fudge doesn’t set, it was poured too soon or not cooked enough. To remedy, add ¼ cup milk, stir, recook, beat.
Follow these steps to turn out perfect fudge every time—

1. Prevent crystals from the very start by buttering sides of saucepan. Then, when fudge bubbles up, grains of sugar can't cling. For candy-making, choose a heavy, high-sided pan that's smooth inside.

2. Stir fudge till it comes to boiling and all grains of sugar have dissolved — one sugar crystal can start a chain reaction, make your whole batch grainy! When syrup boils, clip on the candy thermometer.

3. Check temperature often once it hits 220° — it'll climb fast. Cook to soft ball stage (234°). Cold water test for soft ball: You can form drops into a ball in water, but it will flatten when removed from water.

4. Cool fudge to 110° before beating. Don't even stir in butter — just plop it atop hot fudge. Leave thermometer in place. Set pan in sink of cold water (no ice!) or on cake rack. Careful — don't jar pan!

5. When thermometer reads 110° (bottom of pan feels comfortably warm), rest pan on potholder; beat vigorously with wooden spoon. Don't rest, or stop too soon.

6. When fudge seems to stiffen and loses its gloss, add nuts, then push from pan with rubber spatula — don't scrape sides. Score while warm; cut when firm.
Chocolate-Pecan Slices

2 cups sugar
1 6-ounce can (3/4 cup) evaporated milk
3 tablespoons light corn syrup
2 1-ounce squares unsweetened chocolate
Dash salt
1 tablespoon butter or margarine
1 teaspoon vanilla
1 cup finely chopped pecans

Butter sides of heavy 2-quart saucepan. In it, combine sugar, milk, corn syrup, chocolate, and salt. Cook over medium heat, stirring constantly, till sugar dissolves, chocolate melts, and mixture comes to boiling. Cook to soft-ball stage (236°). Immediately remove from heat, add butter, and cool to lukewarm (110°) without stirring.

Add vanilla. Beat vigorously till fudge begins to lose its gloss and hold its shape; turn out on a buttered cooky sheet. Knead till firm, keeping hands well buttered. Shape in two 1x12-inch rolls. Roll in pecans, pressing into sides of rolls. Cut in 1/2-inch slices. Makes 48 slices (about 1 1/2 pounds).

Brown-sugar Nut Roll

2 cups granulated sugar
1 cup brown sugar
1 cup evaporated milk
3/4 cup corn syrup, light or dark
Dash salt
1 cup chopped pecans

Butter sides of heavy 3-quart saucepan. In it combine sugars, milk, corn syrup, and salt. Heat over medium heat, stirring constantly till sugars dissolve and mixture comes to boiling. Then cook to soft-ball stage (236°), stirring frequently.

Immediately remove from heat and cool to lukewarm (110°) without stirring. Beat vigorously till fudge begins to lose its gloss and to hold its shape. Turn out on a buttered cooky sheet. Knead fudge till firm, keeping hands well buttered.

Shape in two 8-inch rolls, 1 1/2 inches in diameter. Roll in chopped pecans, pressing nuts on to coat. Wrap in foil, clear plastic wrapping, or waxed paper; chill till ready to serve. Then cut in 1/2-inch slices. Makes 32 pieces.

Note: Mixture will curdle while cooking, but becomes smooth when you beat it.

Panocha

1 1/2 cups granulated sugar
1 cup brown sugar
1/2 cup light cream
1/2 cup milk
2 tablespoons butter or margarine
1 teaspoon vanilla
1/2 cup broken walnuts or pecans

Butter sides of heavy 2-quart saucepan. In it combine sugars, cream, milk, and butter. Heat over medium heat, stirring constantly till sugars dissolve and mixture comes to boiling. Then cook to soft-ball stage (238°), stirring only if necessary. Immediately remove from heat and cool to lukewarm (110°) without stirring.

Add vanilla. Beat vigorously till fudge becomes very thick and starts to lose its gloss. Quickly stir in nuts and spread in buttered shallow pan or small platter. Score in squares while warm. Top each with nut half. Cut when firm.

Quick Walnut Panocha

Melt 1/2 cup butter or margarine; add 1 cup brown sugar. Cook over low heat 2 minutes, stirring constantly. Add 1/2 cup milk and continue cooking and stirring till mixture boils. Remove from heat. Cool.

Gradually add confectioners’ sugar (1 3/4 to 2 cups) till mixture is of fudge consistency. Add 1 cup chopped California walnuts. Spread in buttered 8x8x2-inch pan. Chill. Makes 36 pieces.

Caramels

1 cup sugar
3/4 cup dark corn syrup
1/2 cup butter or margarine
1 cup light cream
1/2 cup finely chopped nuts
1/2 teaspoon vanilla

Butter sides of heavy 2-quart saucepan. In it, combine sugar, corn syrup, butter, and 1/2 cup of the cream; bring to boiling over low heat, stirring constantly.

Slowly stir in remaining 1/2 cup cream. Cook over low heat to medium-ball stage (242°), stirring almost constantly toward the end. Remove from heat; add nuts and vanilla.

Pour into buttered 9x5x3-inch pan. Mark in 32 squares when partially cool. Cut when cold. Wrap; store in airtight container.
Fondant

Butter sides of heavy 1½-quart saucepan. In it combine 2 cups sugar, 1½ cups boiling water, and ¼ teaspoon cream of tartar or 2 tablespoons light corn syrup. Stir over medium heat till sugar dissolves and mixture comes to a boil. Cook without stirring to soft-ball stage (238°F). Immediately pour on platter. Do not scrape pan.

Cool till fondant feels only slightly warm to the touch, about 30 minutes; do not move. Using spatula or wooden spoon, scrape fondant from edge of platter toward center, then work till creamy and stiff. Knead till smooth and free from lumps. Wrap; place in covered container to ripen 24 hours.

Tint and flavor. For vanilla fondant, knead in 1 tablespoon soft butter and 1 teaspoon vanilla. For pink peppermint fondant, knead in 10 drops of peppermint extract and 4 drops red food coloring. Shape and decorate. Or, stuff dates, prunes, or figs with fondant and roll in confectioners' sugar.

Jordan Almonds: Melt tinted fondant over warm water; dip blanched almonds.

Chocolates

Caramels, nuts, candied fruits, or molded fondant may be chocolate-dipped. (Mold fondant centers a day or two early, so fondant won’t leak through chocolate.) Don’t attempt chocolate-dipping on a hot or damp day. For best results, work in a 65°F room.

Use at least 1 pound grated candymaking chocolate. Place over hot, not boiling, water (115°F to 120°F), with water touching top pan. Stir constantly till melted.

Exchange hot water for cold in bottom of double boiler; stir and cool chocolate to 83°F. Exchange cold water for warm water (85°F). Working rapidly, drop center into chocolate, roll to coat, lift out with fork. Draw fork across rim of pan to remove excess chocolate; drop onto waxed paper over wire rack; bring “string” of chocolate across top. (If chocolate becomes too stiff, heat as at first.)

Perfect Divinity—creamy puffs with nut crunch—

In 2-quart saucepan, combine 2 cups sugar, ½ cup light corn syrup, ½ cup hot water, and ¼ teaspoon salt. Cook and stir till sugar dissolves and mixture comes to boiling. Cook to hard-ball stage (250°F) without stirring. Wipe crystals from sides of pan now and then with fork wrapped in damp cloth. Remove from heat.

Immediately beat 2 egg whites stiff. Pour hot syrup slowly over beaten whites, beating constantly at high speed on mixer (about 5 minutes). Add 1 teaspoon vanilla and beat till mixture forms soft peaks and begins to lose its gloss.

Add ½ cup chopped nuts, if you wish. Drop divinity from a teaspoon, pushing off with a second spoon, onto a cooly sheet covered with waxed paper. Twirl top!

If divinity becomes too stiff for twirling, add a few drops of hot water.
Sea Foam

1 1/2 cups light brown sugar
1/2 cup granulated sugar
1/2 cup hot water
1/4 cup light corn syrup
1/4 teaspoon salt
2 egg whites
1 teaspoon vanilla
1/2 cup broken pecans (optional)

Butter sides of heavy 1 1/2-quart saucepan. In it combine sugars, water, corn syrup, and salt. Cook, stirring constantly, till sugar dissolves and mixture comes to boiling. Then cook to hard-ball stage (250°) without stirring. Remove from heat.

Immediately beat egg whites till stiff. Pour hot syrup in a thin stream over beaten egg whites, beating constantly at high speed on electric mixer. Add vanilla. Continue beating till mixture forms soft peaks and begins to lose its gloss, about 10 minutes.

Stir in nuts. Drop by rounded teaspoons onto waxed paper, swirling each candy to a peak. Makes 1 pound, or 2 to 3 dozen pieces.

Pralines

1 1/2 cups brown sugar
1 1/2 cups granulated sugar
3 tablespoons dark corn syrup
1 cup milk
1 teaspoon vanilla
1 1/2 cups pecan halves

Butter sides of heavy 3-quart saucepan. In it combine sugars, corn syrup, and milk. Heat and stir over medium heat till sugars dissolve and mixture comes to boiling. Then cook to soft-ball stage (234°), stirring occasionally. Cool 10 minutes. Add vanilla and beat by hand about 2 minutes. Add pecans and beat till mixture loses its gloss.

Drop by heaping tablespoons on buttered foil or on waxed paper-lined cooky sheet. If candy becomes too stiff to drop from spoon, add a teaspoon or so of hot water. Makes nine 3 1/2-inch pralines.

Crispy—Sugared Walnuts

Heat 2 1/2 cups walnut halves in moderate oven (375°) 5 minutes, stirring once. Butter sides of heavy 2-quart saucepan.

In saucepan, combine 1 cup sugar, 1/2 cup water, 1 teaspoon cinnamon, and 1/2 teaspoon salt. Heat and stir till sugar dissolves and mixture boils. Cook without stirring to soft-ball stage (236°). Remove from heat. Beat by hand 1 minute or till mixture just begins to get creamy. Add 1 1/2 teaspoons vanilla and the warm nuts.

Stir gently till nuts are well coated and mixture becomes creamy. Turn out on buttered platter or cooky sheet. Separate at once, using two spoons or forks. Makes about 1 pound of crunchy Sugared Walnuts. Delicious with crisp fall apples!
Candy-coated Nuts

Butter sides of heavy 1-quart saucepan. In it mix 1 cup brown sugar, 1/2 cup granulated sugar, and 1/2 cup dairy sour cream. Stir till sugars melt. Cook to soft-ball stage (236°). Add 1 teaspoon vanilla; beat till mixture begins to thicken. Add 21/2 cups walnut or pecan halves; stir till well coated. Turn out on greased platter or cooky sheet; separate in individual pieces. Makes 1 pound.

Swedish Nuts

1/2 pound (1 1/2 cups) blanched almonds
1/2 pound (2 cups) walnut halves
1 cup sugar
Dash salt
2 stiff-beaten egg whites
1/2 cup butter

OVEN 325°

Toast almonds and walnuts in slow oven (325°) till light brown. Fold sugar and a dash of salt into egg whites. Beat till stiff peaks form. Fold nuts into meringue.

Melt butter in a 1 1/4 x 10 1/2 x 1-inch jelly-roll pan; spread nut mixture over butter. Bake in slow oven (325°) about 30 minutes, stirring every 10 minutes, or till nuts are coated with a brown covering and no butter remains in pan. Cool. Makes about 4 cups.

Almond Butter Crunch

1 cup butter
1 1/4 cups sugar
1 tablespoon light corn syrup
3 tablespoons water
1 cup coarsely chopped blanched almonds, toasted
4 4 1/2-ounce bars milk chocolate, melted
1 cup finely chopped blanched almonds, toasted

Melt butter in heavy 2-quart saucepan. Add sugar, syrup, water. Cook, stirring often, to hard-crack stage (300°).* Quickly stir in the coarsely chopped nuts; spread in well-greased 13x9x2-inch pan. Cool thoroughly.

Turn out on waxed paper; spread top with half the chocolate; sprinkle with half the finely chopped nuts. Cover with waxed paper; invert and spread again with chocolate. Sprinkle with remaining nuts. If necessary, chill to firm chocolate. Break in pieces.

*Watch carefully after syrup reaches 280°.

Peanut Brittle

2 cups sugar
1 cup light corn syrup
1 cup water
2 cups unroasted (raw) Spanish or Virginia peanuts*
1/4 teaspoon salt
1 teaspoon butter or margarine
1/4 teaspoon soda

Combine sugar, corn syrup, and water in heavy skillet. Cook slowly, stirring till sugar dissolves. Cook to soft-ball stage (test a few drops in cold water).

Add peanuts and salt. Cook to hard-crack stage, stirring constantly (remove candy from heat while testing). Add butter and soda; stir to blend. (Mixture will bubble.) Pour onto buttered large plates or platters. Cool partially by lifting around edges with spatula. Keep spatula moving under mixture so it won’t stick. When firm but still warm, turn over; pull edges to make brittle thinner in center. Break in pieces when cold.

*You will need to blanch the Virginia peanuts ahead (Spanish peanuts don’t need blanching). Cover the Virginias with boiling water and let stand 3 minutes; run under cold water. Remove coating.

Molasses Taffy

2 cups sugar
1 cup light molasses
1/4 cup water
2 teaspoons vinegar
2 tablespoons butter or margarine
1/2 teaspoon soda

Butter sides of heavy 2-quart saucepan. In it combine sugar, molasses, and water. Heat slowly, stirring constantly, till sugar is dissolved. Then bring to boiling; add vinegar, cook to light-crack stage (268°).

Remove from heat; add butter and sift in soda; stir to mix. Turn out (don’t scrape) on buttered platter or large shallow pan. For even cooling, use a spatula to turn the edges to the center.

Pull taffy while it’s as warm as you can handle: Use only finger tips to pull—if candy sticks, dip fingers in cornstarch. When candy is light taffy color and gets hard to pull, cut in fourths, pull each piece into long strand, about 1/2 inch thick.

With buttered scissors, quickly snip taffy in bite-size pieces. Wrap each piece in waxed paper. Makes about 1 1/4 pounds.
Old-time Popcorn Balls

5 quarts popped corn
2 cups sugar
1 1/2 cups water
1/2 teaspoon salt
1/2 cup light corn syrup
1 teaspoon vinegar
1 teaspoon vanilla

OVEN 300°


Caramel Popcorn Balls

2 1/2 quarts popped corn
1/2 pound (28) vanilla caramels
2 tablespoons water
Dash salt

OVEN 300°

Keep popped corn hot and crisp in slow oven (300° to 325°). Melt caramels in water in double boiler, stirring frequently. Add salt. Place popped corn in large bowl and pour caramel sauce over; toss to coat well. Butter hands lightly; shape popcorn in balls.

Popcorn-Peanut Brittle

2 1/2 quarts popped corn
1 pound (2 1/4 cups) light brown sugar
1/2 cup light corn syrup
1/2 cup water
1/2 cup butter or margarine
2 teaspoons salt
1 tablespoon vanilla
1 cup salted peanuts

OVEN 300°

Keep popped corn hot and crisp in slow oven (300° to 325°). In large saucepan, combine sugar, syrup, water, butter, and salt. Cook over moderate heat, stirring occasionally, until syrup reaches hard-crack stage (290°). Remove from heat; stir in vanilla.

In large buttered bowl or pan, mix nuts and popcorn. Pour syrup in fine stream over mixture. Working quickly, mix well until kernels are completely coated. Spread out thin on buttered cooky sheets or platters. Quickly separate into bite-size clusters with 2 buttered forks. Cool. Makes about 3 1/2 quarts.

Candied Orange Peel

3 oranges
1 tablespoon salt
4 cups water
2 cups sugar
1/2 cup water

Cut peel of each orange in sixths; loosen from pulp with bowl of spoon. (Save orange sections for breakfast.) Add salt to 4 cups water; add peel. Weight with a plate to keep peel under water; let stand overnight.

Drain; wash thoroughly. Cover with cold water; heat to boiling. Drain. Repeat three times. This helps remove bitter taste.

With kitchen scissors, cut peel in strips. In saucepan, combine 2 cups peel, sugar, and 1/2 cup water. Heat and stir till sugar dissolves. Cook slowly till peel is translucent. Drain; roll in granulated sugar. Dry on rack.

Caramel Apples

1 pound (56) vanilla caramels
2 tablespoons water
Dash salt
6 wooden skewers
6 crisp, medium apples
Chopped California walnuts

Melt caramels with water in double boiler, stirring frequently until smooth. Add salt.

Stick a skewer into blossom end of each apple. Dip apple in the caramel syrup and turn until surface is completely coated. (If syrup is too stiff, add few drops water.)

At once roll bottom half of coated apple in chopped nuts. Set on cooky sheet covered with waxed paper. Chill till firm.

Lollipops

3 cups sugar
3/4 cup light corn syrup
3 tablespoons vinegar
1/4 cup boiling water
1/4 cup butter or margarine
Dash salt
16 wooden skewers

Combine sugar, corn syrup, vinegar, water; stir till sugar dissolves. Cook to hard-crack stage (300°). Remove from heat; add butter, salt. Cool till slightly thick.

Place skewers 5 inches apart on greased cooky sheet. Drop candy from tablespoon, over skewers, to form 3-inch lollipops.
Uncooked Fondant

1 egg white
1 tablespoon cold water
2 tablespoons light cream
1 teaspoon vanilla
5 cups sifted confectioners’ sugar

Blend together egg white, water, cream, and vanilla. Add sugar gradually. Knead until smooth. Cover with damp cloth and let stand at room temperature 1 hour before using.

Tint; flavor, and shape as desired. Makes 1½ pounds fondant.

Orange-Butter Fondant

Cream 3 cups sifted confectioners’ sugar with 3 tablespoons butter; add orange juice to moisten (about 6 tablespoons).

Fill pitted dates or prunes, topping each with a thin slice of candied orange peel or a perfect walnut or pecan half.

Snowballs

*Inside the shaggy coconut coats—rich chocolate-y centers of no-cook fudge!—*

1 6-ounce package (1 cup)
semisweet chocolate pieces
1/4 cup evaporated milk

1 cup sifted confectioners’ sugar
1/2 cup chopped California walnuts

1 3 1/2-ounce can (1 1/4 cups)
flaked coconut

Combine chocolate and milk in double boiler; heat over hot water till chocolate melts, stirring to blend. Remove from heat; stir in confectioners’ sugar and nuts.

Cool slightly, then form in 1-inch balls; roll in coconut. Makes about 24.

Rocky Road

*It’s almost a fudge and perfectly yummy! So easy little tots can “cook”—*

4 4 1/2-ounce milk-chocolate bars
3 cups tiny marshmallows
3/4 cup coarsely broken California walnuts

Partially melt chocolate over hot water; remove from heat and beat till smooth. Stir in marshmallows and nuts.

Spread in buttered 8x8x2-inch pan. Chill. When firm, cut in squares.

Cream-cheese Fudge

1 3-ounce package cream cheese, softened
1 pound confectioners’ sugar, sifted
3 tablespoons water
1 teaspoon vanilla

3 1-ounce squares unsweetened chocolate, melted
1 cup broken California walnuts

Combine cream cheese, sugar, water, and vanilla, blending smooth. Quickly stir in melted chocolate and nuts.

Turn into buttered pan, spreading fudge 1 inch thick. Chill; cut in squares. Top with walnut halves, if desired.
No-bake Fruit Squares

1 cup seedless raisins
1/2 cup dried apricots
1/2 cup dried figs
1 cup dates
1/2 cup candied orange peel
1/4 cup candied cherries
1 cup chopped California walnuts
3 tablespoons orange juice
Confectioners' sugar

Wash the raisins, apricots, and figs. Grind together along with dates, candied orange peel, cherries, and walnuts. Add enough orange juice to hold the fruits and nuts together; mix well. Press into a greased 8x8x2-inch pan.

Chill several hours or overnight in refrigerator. Cut in squares. Roll squares in confectioners' sugar. Makes 2 dozen pieces.

Tutti-frutti Bars

1/4 cup butter or margarine
1/2 pound marshmallows
1/2 teaspoon vanilla
1/2 cup chopped candied cherries
1/2 cup coarsely chopped pecans
1 1/2-ounce package crisp rice cereal


Place crisp rice cereal in large bowl. Pour marshmallow mixture over, stirring briskly. Press into a greased 9x9x2-inch pan. Press extra candied cherries and pecans into top of mixture, if desired.

Let stand till firm enough to cut, about 1 hour. Makes 24 bars.

Peanut Clusters

1 8-ounce package semisweet chocolate, or 1 1/2 cups semisweet chocolate pieces
1/2 pound roasted Spanish peanuts

Melt chocolate in top of double boiler, over hot, not boiling water; remove from heat. Stir in peanuts. Drop from teaspoon onto waxed paper-lined cookie sheet.

Chill in refrigerator several hours. Keep in cool place. Makes 2 1/2 dozen clusters.

Chocolate Flake Candy

1 cup chopped pecans
1 cup chopped dates
5 cups corn flakes
1/4 teaspoon salt
1 pound sweet milk chocolate
2 1-ounce squares unsweetened chocolate

Combine pecans, dates, corn flakes, and salt. Melt chocolates together in double boiler; pour over corn-flake mixture; mix well, slightly crushing corn flakes. Drop from teaspoon onto waxed paper. Chill several hours.

Keep in cool place. Makes 6 dozen.

Chocolate Cream Balls

Melt 1 pound sweet milk chocolate over hot, not boiling water. Cool. Whip 1/2 cup whipping cream and fold in. Chill till firm enough to shape. Form in 1-inch balls. Roll in 1/2 cup finely chopped nuts or crushed crisp rice cereal. Store in refrigerator. Makes about 3 1/2 dozen balls or 1 3/4 pounds candy.

Snappers

On buttered cooky sheet, arrange 72 pecans, flat side down, in groups of four. Place 2 caramels on each cluster of pecans (takes 36 caramels).

Heat in slow oven (325o) till caramels soften, about 8 minutes. Meanwhile, melt two 1-ounce squares candy making chocolate.

Remove candies from oven; with a buttered spatula, flatten caramels over pecans. Cool; remove from pan to waxed paper. Brush tops with the melted chocolate. Makes 1 1/2 dozen candies.

Peanut-butter Roll

1 cup peanut butter
1 cup sifted confectioners' sugar
2 tablespoons light cream
1/2 cup finely chopped pecans
1/2 cup flaked coconut
1/2 cup graham-cracker crumbs
2 tablespoons butter, melted
2 tablespoons dark molasses

Cream together peanut butter and sugar; beat in cream. Shape in two rolls 1 inch in diameter. Combine remaining ingredients; pat mixture around rolls. Wrap in waxed paper; chill. Cut in 1/4-inch slices.