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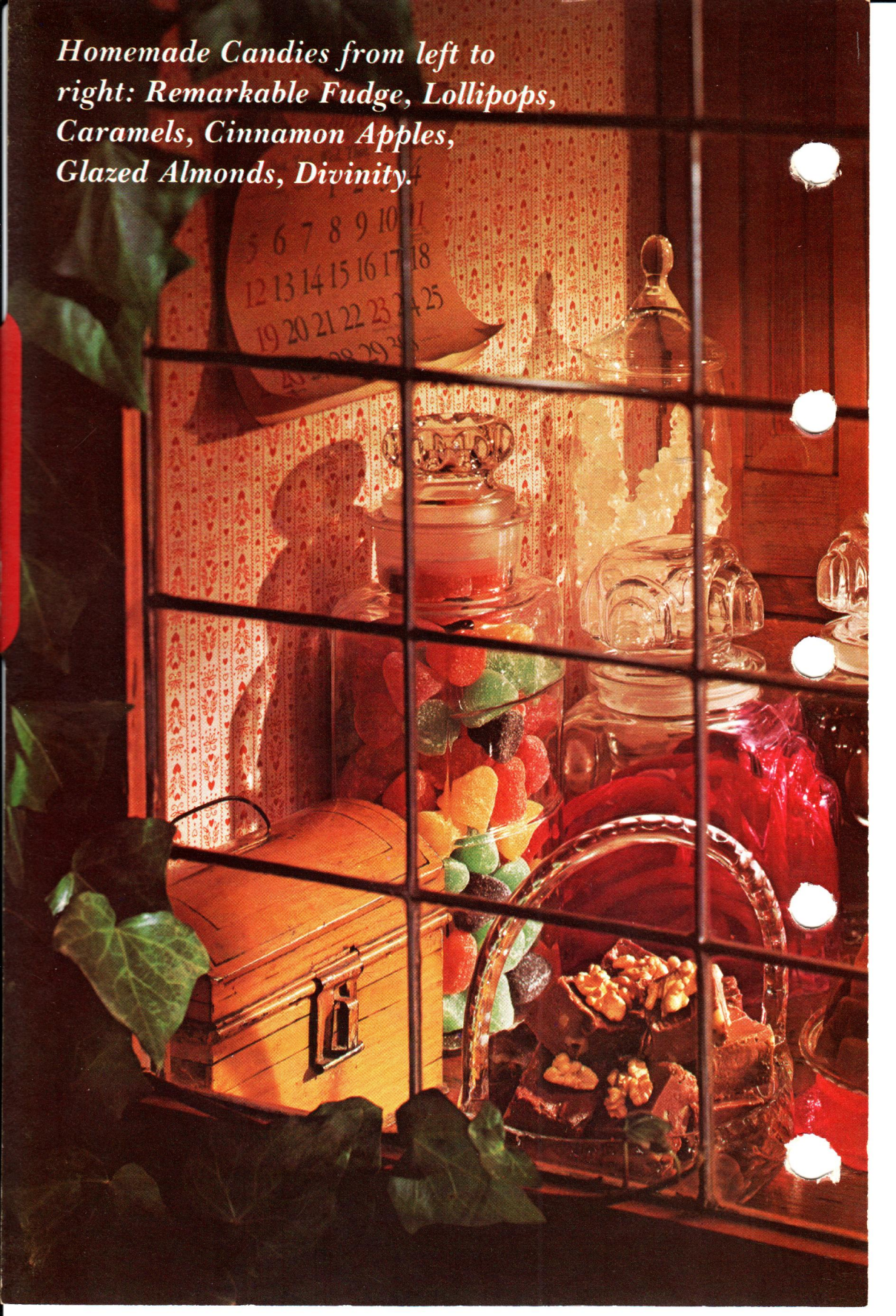
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Homemade Candies from left to right: Remarkable Fudge, Lollipops, Caramels, Cinnamon Apples, Glazed Almonds, Divinity.







- **Thermometer test:** Check candy thermometer in boiling water. If it doesn't register 212°, add or subtract the same number of degrees in recipe. Clip thermometer to pan after syrup boils (bulb must be covered with liquid, not just foam).
- **Cold-water test:** Remove pan from heat. Drop a little syrup into small bowl of very cold (but not ice cold) water. Form into ball (see chart below).
- **Fudge repair:** If smooth but too stiff, knead till softened; press into buttered pan or form roll; slice. If fudge doesn't set, stir in ¼ cup milk and recook.

REMARKABLE FUDGE

Butter sides of heavy 3-quart saucepan. Add 4 cups granulated sugar, one 14½-ounce can evaporated milk, and 1 cup butter. Cook over medium heat to soft ball stage (236°), stirring often. Remove from heat. Stir in one 12-ounce package semi-sweet chocolate pieces (not imitation) till almost melted. Stir in one 7-ounce jar marshmallow creme, 1 teaspoon vanilla, and 1 cup broken walnuts. Beat till chocolate melts. Pour into buttered 13x9x2-inch pan. Score while warm; cut when firm.

BLUE RIBBON FUDGE

Butter sides of heavy 2-quart saucepan. In it combine 2 cups granulated sugar, one 6-ounce can evaporated milk, two 1-ounce squares unsweetened chocolate, dash salt, and 1 teaspoon light corn syrup. Cook and stir over medium heat till chocolate melts and sugar dissolves. Cook to soft ball stage (236°). Immediately remove from heat. Add 2 tablespoons butter *without stirring*. Cool to lukewarm (110°). Add 1 teaspoon vanilla and beat vigorously till fudge stiffens and loses its gloss. Quickly stir in ½ cup chopped walnuts. Push from pan (don't scrape sides) into buttered shallow pan. Score while warm; cut when firm.

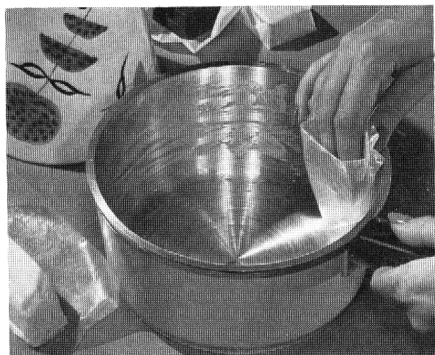
OPERA FUDGE

Butter sides of a heavy 2-quart saucepan. In it combine 2 cups granulated sugar, ½ cup milk, ½ cup light cream, 1 tablespoon light corn syrup, and ½ teaspoon salt. Cook over medium heat, stirring constantly, till sugar dissolves and mixture boils. Cook to soft ball stage (238°). Immediately remove from heat; cool to lukewarm (110°) *without stirring*. Add 1 tablespoon butter and 1 teaspoon vanilla. Beat vigorously till fudge stiffens and loses its gloss. Quickly stir in ¼ cup chopped candied cherries. Spread in buttered 9x5x3-inch pan. Score while warm; cut when firm.

Temperatures and tests for candy

<i>Temperatures (at Sea Level)</i>	<i>Stage</i>	<i>Cold-water Test</i>
230° to 234°F	Thread	Syrup dropped from spoon spins 2-inch thread.
234° to 240°F	Soft ball	Syrup can be shaped into a ball but flattens when removed from water.
244° to 248°F	Firm ball	Syrup can be shaped into a firm ball which does not flatten when removed from water.
250° to 266°F	Hard ball	Syrup forms hard ball, although it is pliable.
270° to 290°F	Soft crack	Syrup separates into threads that are not brittle.
300° to 310°F	Hard crack	Syrup separates into hard, brittle threads.

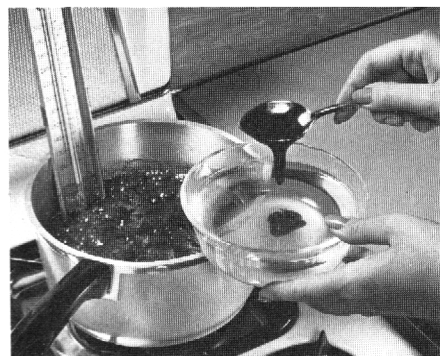


Easy steps to perfect fudge

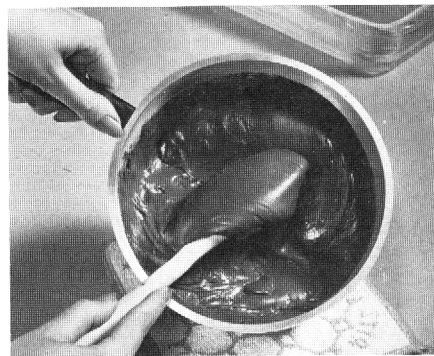
1 Butter sides of heavy, high-sided saucepan, top to bottom. Then when fudge bubbles up, grains of sugar can't cling and unwanted crystals won't be able to form.



2 Stir fudge till it comes to boiling and *all* sugar is dissolved. One sugar crystal can start a chain reaction. Wait to clip on candy thermometer till mixture boils.



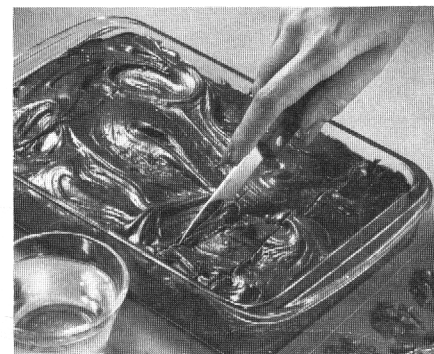
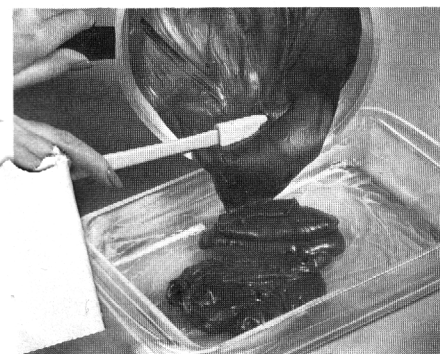
3 Check temperature often after 220°—it will climb fast after this point. Most accurate check is with a candy thermometer. Double check with cold-water test.



4 Add butter and let fudge cool *undisturbed* to 110° (bottom of pan should feel comfortably warm). Add extract; start beating vigorously. Don't stop too soon.

5 Pour at just the right moment—fudge will seem to stiffen and lose its gloss. Add nuts at this point. *Push* mixture from pan with rubber spatula—*don't scrape* pan.

6 Score fudge while warm, using tip of knife. (Dip knife in water when necessary.) Press a nut half on each square if desired. Cut when candy is cool and firm.



NOUGAT

Grease 9x5x3-inch pan lightly, then dust with cornstarch. In a large saucepan, combine 1½ cups granulated sugar and 1 tablespoon cornstarch. Add 1 cup light corn syrup and ½ cup water. Cook and stir till sugar dissolves. Continue cooking to soft crack stage (286°), stirring occasionally to prevent sticking.

Meanwhile, beat 2 egg whites to stiff peaks. Slowly pour syrup over egg whites beating constantly with electric mixer. Beat till mixture becomes stiff. Fold in ¾ cup chopped candied cherries. Pack candy into loaf pan. Cut in 1-inch squares.

BROWN SUGAR NUT ROLL

- 2 cups granulated sugar**
- 1 cup brown sugar**
- 1 cup evaporated milk**
- ¼ cup light corn syrup**
- 1 cup chopped pecans**

Butter sides of heavy 2-quart saucepan. In it combine sugars, milk, corn syrup, and dash salt. Stir over medium heat till sugars dissolve and mixture boils. Cook to soft ball stage (236°) stirring frequently. Immediately remove from heat; cool to lukewarm (110°); *do not stir*.

Beat till candy begins to hold its shape. Turn out on buttered surface. Knead till it can be shaped, keeping hands well buttered. Shape in two 7-inch rolls; roll immediately in chopped nuts, pressing to coat well. Wrap and chill. Cut ½-inch slices. Makes about 28 pieces of candy.

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

QUICK WALNUT PENUCHE

Melt ½ cup butter or margarine in saucepan; add 1 cup brown sugar. Cook over low heat 2 minutes, stirring constantly. Add ¼ cup milk and continue cooking and stirring till mixture comes to boiling. Remove from heat. Cool. Gradually add 1¾ to 2 cups confectioners' sugar till mixture is of fudge consistency. Stir in 1 cup chopped walnuts. Spread candy in buttered 8x8x2-inch pan. Chill. Cut in squares. Makes about 36 pieces of candy.

PENUCHE

- 1½ cups granulated sugar**
- 1 cup brown sugar**
- ⅓ cup light cream**
- ⅓ cup milk**
- 2 tablespoons butter**
or margarine
- 1 teaspoon vanilla**
- ½ 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. Cook to soft ball stage (238°), stirring only if necessary. Immediately remove from heat and cool to lukewarm (110°). *Do not stir*. Add vanilla. Beat vigorously till candy becomes very thick and starts to lose its gloss. Quickly stir in nuts and spread in buttered shallow pan. Score while warm; cut when firm.

PEANUT BUTTER FUDGE

Butter sides of heavy 2-quart saucepan. In it combine 2 cups granulated sugar and ⅔ cup milk. Stir over medium heat till sugar dissolves and mixture boils. Cook to soft ball stage (234°). Remove from heat; quickly add ½ of pint jar marshmallow creme, 1 cup chunk-style peanut butter, one 6-ounce package (1 cup) semi-sweet chocolate pieces, and 1 teaspoon vanilla; blend. Pour into buttered 9x9x2-inch pan. Score; cut when firm.

DIVINITY

- 2½ cups granulated sugar**
- ½ cup light corn syrup**
- 2 egg whites**
- 1 teaspoon vanilla**

In 2-quart saucepan, combine sugar, corn syrup, ¼ teaspoon salt, and ½ cup water. Cook to hard ball stage (260°) stirring only till sugar dissolves. Meanwhile, beat egg whites to stiff peaks. Gradually pour syrup over egg whites, beating at high speed on electric mixer. Add vanilla and beat till candy holds its shape, 4 to 5 minutes. Quickly drop from a teaspoon onto waxed paper. Makes about 40 pieces.

SEA FOAM

- 1¾ cups light brown sugar
- ¾ cup granulated sugar
- ¼ cup light corn syrup
- ¼ teaspoon salt
- 2 egg whites
- 1 teaspoon vanilla
- ½ cup broken pecans (optional)

Butter sides of heavy 2-quart saucepan. In it combine sugars, corn syrup, salt, and ½ cup water. Cook, stirring constantly, till sugars dissolve and mixture comes to boiling. Cook to hard ball stage (260°), without stirring. Remove from heat. Immediately beat egg whites till stiff peaks form. 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. Let stand about 2 minutes; drop by rounded teaspoons onto waxed paper. Makes 2 to 3 dozen pieces.

FONDANT

- 2 cups granulated sugar
- 1½ cups boiling water
- ⅛ teaspoon cream of tartar or 2 tablespoons light corn syrup

Butter sides of heavy 1½-quart saucepan. In it combine sugar, water, and cream of tartar or syrup. Stir over medium heat till sugar dissolves and mixture boils. Cook without stirring to soft ball stage (238°). Immediately pour on platter. *Do not* scrape pan. Cool till candy feels only slightly warm to the touch, about 30 minutes; *do not move* candy. Using spatula or wooden spoon, scrape candy from edge of platter toward center, then work till creamy and stiff. Knead with fingers till free from lumps. Wrap; place in covered container to ripen 24 hours. Tint, flavor, and shape. Or, use to stuff dates, prunes, or figs and roll in confectioners' sugar.

Vanilla Fondant: Knead in 1 tablespoon soft butter and 1 teaspoon vanilla.

Pink Peppermint Fondant: Knead in 10 drops peppermint extract and 4 drops red food coloring.

CARAMELS

- 1 cup butter or margarine
- 1 pound (2¼ cups) brown sugar
- Dash salt
- 1 cup light corn syrup
- 1 15-ounce can sweetened condensed milk
- 1 teaspoon vanilla

Melt butter in heavy 3-quart saucepan. Add sugar and salt; stir thoroughly. Stir in corn syrup; mix well. Gradually add milk, stirring constantly. Cook and stir over medium heat to firm ball stage (245°), 12 to 15 minutes. Remove from heat; stir in vanilla. Pour into buttered 9x9x2-inch pan. Cool and cut into squares.

Chocolate Caramels: Add two 1-ounce squares unsweetened chocolate with milk. Makes about 2½ pounds.

RAISIN CARAMELS

Place 1 cup raisins in buttered 8x8x2-inch pan. Combine ¾ cup butter or margarine and 1 cup brown sugar in saucepan; cook and stir to hard ball stage (254°). Pour over raisins. Top with ½ cup semi-sweet chocolate pieces, spreading as they melt. Chill till firm; cut in pieces.

CHOCOLATES

Dip caramels, nuts, candied fruits, or molded fondant in chocolate. (Mold fondant centers a day or two earlier so fondant won't leak through chocolate.) Don't attempt chocolate dipping on a hot or damp day. Work in a room temperature of 65°.

Use at least 1 pound grated candy-making chocolate. Place in double boiler over *hot, not boiling* water (115° to 120°), with water touching pan. Stir constantly till melted. Exchange hot water for cold in bottom of double boiler; stir and cool chocolate to 83°. Exchange cold water for warm (85°).

Working rapidly, drop desired center into chocolate, roll to coat, and lift out with fork. Draw fork across rim of pan to remove excess chocolate; place on waxed paper-lined baking sheet, bring "string" of chocolate across top. (If chocolate becomes too stiff, heat as at first.)

CREAMY PRALINES

- 2 cups granulated sugar**
- ¾ teaspoon soda**
- 1 cup light cream**
- 1½ tablespoons butter**
- 2 cups pecan halves**

Combine sugar and soda in 3½-quart saucepan; mix well. Stir in cream. Bring to boiling over medium heat, stirring constantly. Reduce heat; cook and stir to soft ball stage (234°). (Mixture caramelizes slightly.) Remove from heat; add butter. Stir in pecans; beat till thick, 2 to 3 minutes. Drop from tablespoon onto waxed paper. (If candy becomes too stiff, add a tablespoon hot water.) Makes 30.

SMALL MINTS

Cook 2 cups granulated sugar, ½ cup water, and ½ cup light corn syrup in 2-quart saucepan; stir till sugar dissolves. Cook to thread stage (232°) without stirring. Add ⅛ teaspoon cream of tartar; beat with wire whip till creamy. Add a few drops flavored oil and food coloring. Drop from teaspoon onto waxed paper forming patties. (Keep pan over hot water.) Store tightly covered. Makes about 60.

MARSHMALLOWS

- 2 envelopes (2 tablespoons) unflavored gelatin**
- 1 cup granulated sugar**
- 1 cup light corn syrup**
- 1 egg white**

Soften gelatin in ½ cup cold water. In 2-quart saucepan, combine sugar, corn syrup, and ½ cup water. Cook to soft ball stage (240°) stirring only till sugar dissolves. Remove from heat; stir in gelatin to dissolve. Let cool 10 minutes. Beat egg white to stiff peaks. Slowly add syrup, beating on high speed of electric mixer till candy stands in soft peaks. Pour onto plain brown paper and spread in 12x10-inch rectangle. Let stand overnight. Dust with confectioners' sugar; turn over on another piece of paper. Moisten brown paper to remove from candy. Cut in desired size pieces. Makes 1½ pounds.

SALT WATER TAFFY

- 2 cups granulated sugar**
- 1 cup light corn syrup**
- 1½ teaspoons salt**
- 2 tablespoons butter**
- ¼ teaspoon oil of peppermint**
- 7 drops green food coloring**

Combine sugar, syrup, salt, and 1 cup water in 2-quart saucepan. Cook slowly, stirring constantly, till sugar dissolves. Cook to hard ball stage (265°) without stirring. Remove from heat; stir in remaining ingredients. Pour into buttered 15½x10½x1-inch pan. Cool till comfortable to handle. Butter hands; gather taffy into a ball and pull. When candy is light in color and gets hard to pull, cut in fourths; pull each piece into long strand about ½ inch thick. With buttered scissors, quickly snip in bite-size pieces. Wrap each piece in waxed paper. Makes 1¼ pounds.

MOLASSES TAFFY

Butter sides of heavy 3-quart saucepan. In it combine 2 cups granulated sugar, 1 cup light molasses, and ¼ cup water. Heat slowly, stirring constantly, till sugar dissolves. Bring to boiling; add 2 teaspoons vinegar; cook to soft crack stage (270°).

Remove from heat; add 2 tablespoons butter and sift in ½ teaspoon soda; stir to mix. Pour into buttered 15½x10½x1-inch pan. Use spatula to turn edges to center. Cool till comfortable to handle. Butter hands; gather taffy into ball and pull with fingertips. When light tan color and hard to pull, cut in fourths. Pull each piece into long strand about ½ inch thick. With buttered scissors, quickly snip in bite-size pieces. Wrap each piece in clear plastic wrap. Makes 1½ pounds.

GLAZED ALMONDS

Combine 1 cup whole almonds, ½ cup sugar, and 2 tablespoons butter in heavy skillet. Cook over medium-low heat, *stirring constantly*, till almonds are coated and sugar is golden brown, about 15 minutes. Stir in ½ teaspoon vanilla. Spread nuts on aluminum foil. Cool. Break into 2- or 3-nut clusters. Sprinkle lightly with salt.

PEANUT BRITTLE

- 2 cups granulated sugar
- 1 cup light corn syrup
- 2 cups raw Spanish peanuts
- 1 tablespoon butter
- 1 teaspoon soda

Heat and stir sugar, syrup, and 1 cup water in heavy 3-quart saucepan till sugar dissolves. Cook over medium heat to soft ball stage (234°). Add nuts and ½ teaspoon salt. Cook to hard crack stage (305°), stirring often. Remove from heat. Quickly stir in butter and soda. Pour at once onto 2 well-buttered 15½x10½x1-inch pans, spreading with spatula. If desired, cool slightly and pull with forks to stretch thin. Break up when cold. Makes 1½ pounds.

ALMOND BUTTER CRUNCH

- 1 cup butter or margarine
- 1 cup sugar
- 1 tablespoon light corn syrup
- ½ cup coarsely chopped
toasted almonds
- 4 ounces milk chocolate,
chopped (¾ cup)
- ½ cup finely chopped toasted
almonds

Melt butter in heavy 2-quart saucepan. Add sugar. Stir over medium heat till sugar dissolves. Add 3 tablespoons water and corn syrup. Cook over medium heat, stirring often, to soft crack stage (290°), about 12 minutes. (Watch carefully after 280°.) Remove from heat; quickly stir in coarse nuts. Spread on buttered baking sheet. Immediately sprinkle chocolate over top; let stand a few minutes. Spread evenly. Sprinkle with fine nuts. Chill to firm. Break in pieces. Makes 1¼ pounds.

COFFEE WALNUTS

Combine 1 cup brown sugar, ½ cup granulated sugar, ½ cup dairy sour cream, and 1 tablespoon instant coffee powder in saucepan. Cook and stir to soft ball stage (236°). Remove from heat; stir in 1 teaspoon vanilla. Add 3 cups walnut halves; stir gently to coat. Separate nuts on buttered cookie sheet. Makes 4 cups.

CINNAMON APPLES

- 6 crisp, medium apples
- 6 wooden skewers
- • •
- 1½ cups granulated sugar
- 2 cups light corn syrup
- ¼ teaspoon red food coloring
- 10 drops oil of cinnamon

Wash and dry the apples; remove stems. Insert skewer into blossom end of each apple. Combine sugar, corn syrup, and food coloring in top of double boiler. Cook directly over low heat stirring till sugar dissolves, about 4 minutes. Cover and cook slowly 8 minutes. Uncover. Cook without stirring to hard crack stage (300°). Stir in flavoring. Place top of double boiler over boiling water in lower part.

Turn each apple in syrup to coat. Twirl apple to spread coating evenly—let excess syrup drip back into pan. Set apples on buttered cookie sheet. If syrup thickens, reheat over direct heat. Makes 6 apples.

Lollipops: Prepare syrup recipe above for 2 dozen. When syrup reaches 300°, remove from heat and let stand a few minutes to thicken slightly (or use remaining syrup from Cinnamon Apples). Arrange wooden skewers 5 inches apart on buttered cookie sheet. Drop hot syrup from tip of tablespoon over the skewers to form 2- to 3-inch candy circles.

CANDIED ORANGE PEEL

- 6 medium oranges
- 1 tablespoon salt
- 2 cups sugar

Cut peel of each orange in sixths; loosen from pulp with bowl of spoon. Remove most of white membrane from peel. Add salt and peel to 4 cups water. Weight with a plate to keep peel under water; let stand overnight. Drain; wash thoroughly. Cover with cold water; heat to boiling. Drain. Repeat 3 times (helps remove bitter taste).

With shears, cut peel in strips. In saucepan, combine peel (about 2 cups), sugar, and ½ cup water. Heat and stir till sugar dissolves. Cook slowly till peel is translucent. Drain; roll in granulated sugar. Dry on rack. Makes 2 to 2½ cups.

OLD-TIME POPCORN BALLS

- 2 cups granulated sugar
- 1½ cups water
- ½ teaspoon salt
- ½ cup light corn syrup
- 1 teaspoon vinegar
- 1 teaspoon vanilla
- 5 quarts popped corn

Butter sides of saucepan. In it combine sugar, water, salt, syrup, and vinegar. Cook to hard ball stage (250°). Stir in vanilla. Slowly pour over popped corn, stirring just to mix well. Butter hands lightly; shape balls. Makes 15 to 20 balls.

CARAMEL POPCORN BALLS

- ¼ cup butter or margarine
- 1 cup brown sugar
- ½ cup light corn syrup
- ½ 15-ounce can (⅔ cup) sweetened condensed milk
- ½ teaspoon vanilla
- 5 quarts popped corn

In saucepan, combine butter, sugar, and corn syrup. Stir well and bring to boiling over medium heat. Stir in condensed milk; simmer, stirring constantly, till mixture comes to soft ball stage (234° to 238°). Stir in vanilla. Pour over popped corn and stir to coat. Butter hands lightly; shape popcorn into balls about 3½ inches in diameter. Makes about 15.

POPCORN POPS

- 4 quarts popped corn (⅔ cup unpopped)
- 1 cup peanuts
- 1 cup light molasses
- 1 cup granulated sugar
- 1 teaspoon salt

Combine popped corn and peanuts in large bowl or pan. In 2-quart saucepan, combine molasses, sugar, and salt; cook over medium heat to hard ball stage (260°). Pour syrup slowly over popped corn and nuts, stirring till mixture is well coated. Press into 5-ounce cold-drink cups. Insert a wooden skewer in each; let cool. Push on bottoms of cups to remove. Makes 16.

NO-BAKE FRUIT SQUARES

- 1 cup raisins
- ½ cup dried apricots
- ⅓ cup dried figs
- 1 cup pitted dates
- ½ cup candied orange peel
- ¼ cup candied cherries
- 1 cup chopped walnuts
- 2 to 3 tablespoons orange juice
- Confectioners' sugar

Grind together fruits and nuts. Mix in enough juice to hold together. Press into greased 8x8x2-inch pan. Chill overnight. Cut; sift sugar atop. Makes 24.

ANGEL SWEETS

- 1 6-ounce package (1 cup) semisweet chocolate pieces
- 2 tablespoons butter or margarine
- 1 egg
- 1 cup sifted confectioners' sugar
- 1 cup chopped walnuts
- 2 cups miniature marshmallows
- ½ cup flaked coconut

Melt chocolate and butter over low heat. Remove from heat; blend in egg. Stir in sugar, nuts, and marshmallows, blending well. Shape into 1-inch balls; roll in coconut. Chill. Makes about 48.

STUFFED DATES

- 3 tablespoons butter, softened
- 3 tablespoons light corn syrup
- ½ teaspoon shredded orange peel
- ½ teaspoon vanilla
- ¼ teaspoon salt
- 2⅓ cups sifted confectioners' sugar
- Walnut halves
- 48 pitted dates

Cream butter; blend in syrup, peel, vanilla, and salt. Add sugar all at once; mix in, first with spoon, then by kneading with hands. Place mixture on board; knead till smooth. Wrap in foil; chill 24 hours. Wrap each nut with about ½ teaspoon candy and stuff into date. Makes 48.