CANDYMAKING

A White County 4-H Project

Developed by McLean County Extension
Candymaking is an old art which is based upon the scientific principles of sugar cookery. To master this art, one needs to have considerable practice in the handling of sugar syrups, but many of the developments in foods may assist the beginners in their efforts with candymaking.

**EQUIPMENT**

A few pieces of equipment are needed for this project. They are:

1. A rather heavy, deep saucepan which distributes heat evenly over the cooking surface will minimize the danger of scorching the cooking sugar mixture. An example of a heavy saucepan would be club aluminum or something similar.

2. Measuring cups and spoons are most important. They enable one to keep the proportions of ingredients accurate.

3. Wooden spoons are desirable utensils to use when stirring candy mixture. They do not leave dark marks on the kettle or discolor the candy. Sugar solutions get hot, so can spoon handles. Wooden spoons are poor heat conductors. Remember to stir in a figure eight pattern for the most effective anti-sticking technique.

4. An accurate candy thermometer will take most of the guesswork out of candymaking. Your success rate will be higher with an accurate thermometer.

Practice is another essential “ingredient” of this project. Your finished products will be a popular treat for your family and friends, and they could be a fine item for your gift lists.

Good luck and delicious eating!
IMPORTANT FACTS TO REMEMBER WHEN MAKING CANDY

Good candy making is not dependent upon luck, but upon following recipe directions and the rules listed below.

1. Be sure to test your candy thermometer every time you use it. Do this by inserting it in boiling water. The thermometer should read 212 degrees F or 100 degrees C when read at eye level. If temperature doesn’t register 212 degrees F (100 degrees C) you will need to adjust accordingly. For example – if your thermometer reads 218 degrees F and your recipe says to cook to 265 degrees F, then you should add 6 degrees to 265 degrees to correct your thermometer reading. Therefore, you should cook your candy to 271 degrees F. If your thermometer reading is below 212 degrees F, subtract the difference in degrees.

2. Cook candy in a heavy, smooth, deep, clean utensil.

3. Measure all ingredients accurately. A good recipe is well standardized and all ingredients are measured level.

4. For best results, use quantities and ingredients specified in the recipe; for example, if a recipe calls for butter, don’t substitute margarine.

5. Fine granulated cane sugar gives the best results. If your sugar appears coarse, measure it, then put it through the blender to reduce the size of the sugar crystals.

6. Cook solution to correct stage or temperature.

7. Dissolve the sugar before the boiling point is reached. The undissolved sugar will cause crystallization.

8. It is impossible to dissolve the sugar crystals after the syrup becomes concentrated. The syrup begins to concentrate after the boiling point is reached, and continues to be more and more concentrated as the moisture evaporates.

9. Do not stir or beat crystalline candy while it is boiling because stirring or beating will cause the candy to be grainy.

10. Jarring, beating, or stirring before it has cooled to 105 degrees F or room temperature will cause the mass to recrystallize into large coarse crystals, making the candy grainy or hard, instead of creamy.

11. Introducing any foreign material which is rough in texture or crystalline will cause jarring sufficient to start the formation of crystals.

12. Crystals should be washed down or steamed off during the first few minutes of boiling. A clean, damp cloth tied to a spoon or other handled utensil, may be used to wipe crystals off the pan sides.
13. Undissolved crystals adhering to the sides of the utensil may fall into the solution and cause crystallization. Scraping the utensils when pouring out the mixture will cause crystallization.

14. Undercooking may keep a solution from hardening.

15. Overcooking will make the candy hard and grainy, and will destroy its creaminess. Insufficient beating will produce coarse crystallization upon standing.

16. Too much cream of tartar, lemon juice, vinegar, sugar, or corn syrup in the crystalline type of candy will destroy too much of the crystalline formation, and the candy will be sticky, soft, or “runny”.

17. For clear non-crystalline candy, pour out the mixture and do not beat, stir, or jar it until mixture has cooled.

18. Pour non-crystalline candies from cooking pan to cooling pan by holding the saucepan close to the cooling pan. Do not scrape out the last of the syrup.

19. Do not stir non-crystalline candies while cooking.

20. Cook non-crystalline candies more slowly toward end of boiling to prevent darkening of the syrup.

21. Check the weather. When the humidity is high, cook the candy a degree or so above the temperature given in the recipe. It’s smart to choose a dry day for sugar cookery.
TYPES OF CANDY
Crystalline (fudge, fondant, divinity, penuche)
Non-crystalline (hard, brittles, caramels, taffy)
Miscellaneous (no cook, fruit and nut confections, cereal sweets, gum drops, rock candy, gelatin candies)

COLD WATER TESTING OF CANDIES
The cold water test need not be used until the syrup is within 5 degrees of the desired temperature. When making the test, remove syrup from the heat, drop a few drops of syrup into a small cup of icy cold water, and work them with a finger to form a ball or threads. If the test produces a ball softer than that desired, return the pan to the heat. If it produces too hard a ball, add 1 or 2 teaspoonsful of water, return the syrup to a boil and retest; additional water can be added if it is needed. Avoid letting very concentrated syrups sit off the heat for too long a time while they are tested because they may solidify in the pan.

The chart below gives examples of cold water tests for different candies:

Soft Ball –
can be picked up but flattens (fudge, penuche, fondant) 234-240 degrees
Firm Ball –
holds its shape until pressed (caramels and caramel corn) 242-248 degrees
Hard Ball –
holds its shape but is pliable (divinity and taffy) 250-268 degrees
Soft Crack –
candy separates into hard but not brittle threads (toffee, butterscotch) 270-290 degrees
Hard Crack –
candy separates into hard and brittle threads (brittles and lollipops) 300-310 degrees

TIPS FOR CANDY MAKERS
1. You may add water to sugared candy and boil it again.
2. Wet your hands before shaping popcorn balls or cereal syrup mixtures.
3. Melt chocolate for dipping over hot water. If the chocolate gets too warm it will not harden properly. If dipping chocolate tightens because of moisture, add 1 Tbsp. of solid vegetable shortening for every 3 oz. chocolate. Do Not Use Butter . . . it contains water.
4. When cutting marshmallows, candied fruit or taffy, dip scissors in hot water occasionally. Cut caramels with a sawing motion.
5. In fudge and penuche recipes using at least 2 cups sugar, you may use 1/8 tsp. cream of tartar or 2 Tbsp. corn syrup to assist in producing a smooth creamy candy.

6. Store non-crystalline candies in an air-tight container in a cool dry place.

7. Crystalline candies may be frozen.

8. If you’re in a hurry or not certain about your ability, try modern candy recipes that use convenience foods such as marshmallow fudge, caramel apples from commercial caramels, peanut clusters from melted chocolate bits, and so forth.

POINTS TO CONSIDER ABOUT CANDY

After you’ve made your candy, check these following points:

Crystalline or non-crystalline candy

Appearance – Uniform shape rather than irregular

Color – Pleasing

Consistency – Small, minute crystalline form smooth, creamy, holds shape
  Non-crystalline or large crystalline form firm, hard or chewy

Texture – Smooth, non-grainy feel and appearance

Flavor – Sweet balanced flavor, not tasting strongly of one ingredient or burned
CANDY RECIPES

Recipes marked with a Roman Numeral I after the title indicate that the recipe is recommended for a beginning candymaker. Recipes that do not have any marking will take more experience to achieve a successful product. We encourage you to try as many different recipes as possible, but recommend beginning candy skills be learned first from recipes marked I.

A. CRYSTALLINE

Easy Divinity – I

3 cups sugar 2 large egg whites
¾ cup light corn syrup 1 (3 oz.) pkg. flavored gelatin
½ cup water 1 cup chopped nuts
½ cup grated coconut (optional)

Mix the sugar, syrup, and water together; cook to boiling point, stirring constantly. Reduce the heat, stirring occasionally, until syrup reaches 252 degrees (about 25 minutes). Meanwhile, beat the egg whites until they fluff up. Then add the dry gelatin gradually, beating until mixture holds a definite peak.

Pour the syrup into the egg whites in a thin stream (pour about half into whites, then put rest back on stove to bring to boil again. Then pour the remaining syrup into mixture.) Beat until candy loses its gloss. Stir in nuts and coconut. Quickly pour into a 9 inch square pan or drop by teaspoon on wax paper.

Divinity

3 ½ cups sugar ¼ tsp. salt
2/3 cup water 1/8 tsp. baking powder
½ cup light corn syrup 1 tsp. vanilla
2 egg whites

Cook sugar, water, and syrup to soft ball stage (240 degrees F). Pour slowly, and beat half of syrup into egg whites that have been stiffly beaten with the salt. Put rest of syrup back on heat and cook to very hard ball stage or soft crack stage (270 degrees F). Beat mixture constantly while pouring in rest of syrup. Add baking powder and vanilla. Beat candy until it will hold shape. Drop from spoon onto waxed paper. This is a large recipe which hardens fast, so spoon rapidly.
Fondant (1 lb.)

2 cups sugar 1 ¼ cups water
2 Tbsp. light corn syrup

1. Combine ingredients in saucepan; stir over low heat until sugar dissolves.
2. Remove the spoon and do not stir candy again.
3. Cover the pan until mixture has boiled three minutes, in order for steam to dissolve the crystals of sugar which collect on sides of pan.
4. Remove the cover, attach candy thermometer, boil rapidly and steadily. During the boiling, sugar crystals will appear on sides of pan. Wipe them off with a piece of wet cheesecloth tied around the tines of a fork.
5. Remove from heat when thermometer reaches 239 degrees F. (115 degrees C). Take out the thermometer; pour fondant onto a platter which has been rinsed with cold water. Do not scrape sides of pan for fear of introducing sugar crystals.
6. Cool until the surface will wrinkle when pressed lightly with the forefinger and the mixture feels only slightly warm to the touch.
7. Scrape the fondant from the edges of the platter toward the center, using a wooden spoon.
8. Work with the spoon until the mixture becomes white and creamy, then knead with the hands until smooth and free of lumps.
9. Place in a glass bowl or jar; cover tightly and set aside to ripen for at least 24 hours. Fondant will keep 3 to 4 weeks if it is not allowed to dry out.
10. Ripened fondant may be kneaded, flavored, and shaped with hands. It may also be melted and used for dipping or making cream mints.

Chocolate Fondant

To 1 lb. fondant add, while beating, 2 squares (or ounces) of melted chocolate and 1 tsp. of vanilla extract, or equal parts of vanilla and almond extract.

Nut Patties

Shape the fondant into small balls, and flatten them into oblongs. Press a half pecan or other nut on top.

Chocolate Drops

Mold fondant into small balls or cubes. Allow these to dry thoroughly (preferably overnight). Dip in melted, sweet dipping chocolate. Invert on waxed paper to harden.

Fruit Fondant

Into 1 lb. of unflavored fondant, knead chopped raisins, chopped dates, chopped figs, chopped candied fruit, or equal parts of the above and chopped nuts. Press into a flat cake pan about 1 inch thick and cut into bars. When dry, dip in melted chocolate or remelted fondant.
**Butterscotch Patties – I**

(good first recipe for beginning candymaker; simple, inexpensive, delicious)

1 cup sugar      1 Tblsp. vinegar
¼ cup light corn syrup    2 Tblsp. water
1/3 cup margarine

Combine sugar, syrup, vinegar, and water. Place over heat. Add margarine after mixture has begun to boil. Cook mixture until it has reached 250 degrees F. Drop mixture by ½ teaspoons on greased waxed paper.

**Buttermilk Pralines – I**

2 cups sugar      1 cup buttermilk
1 tsp. baking soda    2 Tblsp. butter or margarine
1/8 tsp. salt    1 ½ cups pecan halves

Combine sugar, baking soda, salt, and buttermilk in heavy, 5 qt. Dutch oven. Cook over high heat to 210 degrees F, (about 5 minutes). Stir frequently, scraping sides and bottom of pan. Add butter and pecans. Cook, stirring constantly, to very soft ball stage, 230 degrees F. Remove from heat; cool 2 minutes. Beat till thick and creamy.

Drop by teaspoonfuls onto waxed paper.  
Yield: 15 (2 ½ inch) pralines.

**Fanny Mae Fudge – I**

1 stick butter (not margarine)      1 lb. sugar
½ cup milk      ½ tsp. vanilla
2 boxes pudding mix-chocolate    nuts (optional)

Put butter, milk, and 2 pkgs. of pudding mix into heavy pan. Boil for 1 minute. Remove from heat and add 1 lb. sugar, ½ tsp. vanilla and nuts.

Stir only long enough to mix well. Cut before fully set. Do not freeze or over refrigerate. Can use mixer on low to stir.

**Easy Fudge – I**

1 lb. sifted confectioners sugar      6 Tblsp. butter or margarine
1/3 cup cocoa      1 tsp. vanilla
4 Tblsp. milk    nuts- ¼ to ½ cup (optional)

Mix sugar, cocoa, milk and butter in top of a double boiler and place pan over boiling water; stir, then beat until ingredients have melted. Add vanilla and nuts. Pour into buttered pan (8x8 inch); let cool, cut into pieces.
Quick Peanut Fudge – I  
(equipment needed: electric skillet)

1 cup sugar 1 cup evaporated milk  
1 (12 oz.) jar peanut butter (1 1/3 cup) 3 Tbsp. margarine  
1 tsp. vanilla 1 cup miniature marshmallows

Combine sugar, margarine, and milk in electric skillet. Set thermostat at 280 degrees F. Bring mixture to boil and boil 5 minutes stirring constantly. Turn off heat. Add marshmallows, peanut butter, and vanilla. Stir until peanut butter and marshmallows are well-blended; pour in a well buttered 8x8 inch pan. When cool, cut into squares.

Festive Butterscotch Fudge – I

2 (6 oz.) pkgs. butterscotch pieces 1 1/2 tsp. vanilla  
½ cup peanut butter dash of salt  
1 (15 oz.) can sweetened condensed milk 2 cups 100% natural cereal


Rocky Road Fudge – I

4 (4 1/2 oz.) milk chocolate bars 3 cups miniature marshmallows  
⅜ cup broken walnuts

Break the chocolate in pieces and melt them in top of double boiler over hot (not boiling) water. While the chocolate pieces melt, grease a 9x9 inch pan with butter. Remove the melted chocolate from the heat and beat it with a spoon until smooth. Then stir in the marshmallows and nuts. The candy will look lumpy. Spread in buttered pan and chill until it is firm. Cut into 16 squares.
Best-Ever Chocolate Fudge – I

1 cup butter or regular margarine (2 sticks)
4 ½ cups sugar
1 (7 oz.) jar marshmallow creme (about 2 cups)
1 (13 oz.) can evaporated milk
8 (1 ½ oz.) milk chocolate bars, broken in pieces OR 1 (12 oz.) pkg. milk chocolate chips
1 (12 oz.) pkg. semisweet chocolate chips
2 cups chopped walnuts (optional)

Combine butter, sugar, marshmallow creme, and evaporated milk in 3 qt. heavy saucepan. Bring to a boil over medium to low heat, stirring constantly until sugar dissolves. Boil steadily over low heat 7 minutes, stirring occasionally. Keep mixture at a fairly low boil all the time. The saucepan will be almost full of the cooking mixture.

Remove from heat. Add milk chocolate, semisweet chocolate chips, and nuts if desired; stir until chocolate is melted and blended into mixture.

Pour at once into two lightly buttered 9-inch square pans or one 10x15 inch jelly roll pan. While warm, mark candy in each pan into 64 pieces or pieces the size you like; when cool and firm, cut. Makes about 5 ½ lbs. Freezes well. Recipe will divide in half nicely.

Creamy Orange Fudge

2 cups sugar
1 can (5 1/3 oz.) evaporated milk
10 large marshmallows
1 pkg. (6 oz.) semisweet chocolate pieces
1 cup chopped walnuts
½ cup butter cut in small pieces
2 Tbsp. fresh grated orange peel


Cocoa Fudge

3 cups sugar
½ cup light corn syrup
2 Tbsp. cornstarch
1 tsp. vanilla
3 Tbsp. cocoa
1 cup half and half
1 Tbsp. butter

Cook sugar, cocoa, syrup, half and half, and cornstarch until soft ball stage (236 degrees F) over medium heat. Remove from heat. Add butter and vanilla. DO NOT STIR. Cool without stirring until you can handle the pan, but do not wait too long as it can thicken fairly quickly. It just needs a resting period. Beat until creamy. Add nuts if desired. Pour into buttered 8x8 inch pan and cut into squares.
B. NON-CRYSTALLINE

**Vanilla Caramels – I**

1 cup white sugar          1/8 tsp. salt
1 cup light corn syrup    1 cup whipping cream
¼ cup butter or margarine ½ tsp. vanilla
½ cup nuts, optional

Combine sugar, syrup, butter, salt, and cream in a saucepan. Cook over low heat, stirring constantly to 240 degrees F. Remove from heat; add vanilla, stir until blended.

Pour in a well-greased glass dish. Recipe can be doubled or redoubled. Use an 8x8 inch pan for this recipe. When cool, cut into 1 inch squares and wrap in plastic wrap. Don’t let them get too cold before cutting.

**Caramels**

*(use a good candy thermometer)*

2 cups granulated sugar          1 cup butter
1 ¾ cups light syrup             1 tsp. vanilla
2 cups whipping cream            ½ cup nuts (optional)

Cook together sugar, syrup, half the cream, and the butter, stirring constantly. When mixture boils, stir in the rest of cream – but don’t allow boiling to stop; add slowly. Keep boiling over medium heat. Test for a firm ball – 238 degrees F. Boiling takes about 1 hour. Stir occasionally. Add vanilla and ½ cup chopped nuts, if desired. Pour into a buttered pan, 9x13 inch glass or metal pan. When cold, cut and wrap.

**Condensed Milk Caramels**

1 cup margarine
2 cups light corn syrup
2 cups sugar
2 cans sweetened condensed milk
½ cup sifted flour
1 tsp. vanilla
nus – optional

Melt 1 cup margarine. Add 2 cups light corn syrup and 2 cups sugar. Boil 5 minutes. Add 1 ½ cans condensed milk. Mix ½ cup sifted flour with the other ½ can condensed milk. Add to corn syrup mixture (spoon some of the hot mixture into flour and cold milk, then add it to boiling mixture). Boil to 240 degrees F, stirring constantly. Add 1 tsp. vanilla and pour into greased jelly roll pan. Nuts may be added with the vanilla.

**WARNING:** Cook in very heavy pan, as these caramels scorch easily.
Caramel Pecan Turtles – I

1 can sweetened condensed milk
2 cups brown sugar
pecan halves

Mix sweetened condensed milk, brown sugar, syrup, and margarine; boil stirring constantly for 5 minutes. Arrange pecan halves on cookie sheet. Spoon mixture over pecans; cool. Spoon melted chocolate on top of candy.

Salt Water Taffy

2 cups white sugar
1 ½ tsp. salt
¼ tsp. oil of peppermint
1 ½ cups water
1 cup light corn syrup
2 Tbsp. butter
7 drops green food coloring

Combine sugar, syrup, salt and 1 ½ cups of water in 2 qt. pan. Cook slowly, stirring constantly, till sugar dissolves. Cook to hard ball stage (260 degrees F) without stirring. Remove from heat. Stir in remaining ingredients. Pour into buttered 15 1/2x10 1/2x1 inch pan. Cool till comfortable to handle. Butter hands; gather into a ball and pull. Cut in fourths; pull each piece into long strand about 1 ½ inch thick. With buttered scissors, snip into bite size pieces. Wrap each piece in waxed paper. Makes 1 ¼ lbs.

Peanut Brittle

2 cups sugar
1 cup white syrup
½ cup water
1 tsp. salt
1 Tbsp. butter or margarine
1 ½ tsp. soda
1 tsp. vanilla
2 cups raw peanuts

Cook over medium heat, sugar, syrup, water and salt to 275 degrees F, stirring occasionally. Remove thermometer.
Add peanuts, and continue cooking, stirring constantly, until syrup is light honey color and peanuts are done (8-10 minutes).
Remove from heat; add margarine (or butter) and vanilla, stirring in quickly. Add soda and stir until it foams up. Pour out onto 2 buttered cookie sheets or a marble slab.
Using 2 buttered metal forks, push candy mixture from the center out to the edge. As soon as you can handle, continue to pull mixture until paper thin. The secret to good peanut brittle is to see how thin you can get it. Break into small pieces.
**English Toffee**

Boil together butter and sugar for 11 minutes or until very hard ball stage (265 degrees F). Stir constantly during boiling time, as this candy burns very easily. In buttered pan (9x13 inch), spread 1 cup chopped nuts. Pour hot cooked mixture over nuts. Break chocolate bar into pieces and sprinkle on mixture. Let sit till melted, then sprinkle with remaining cup of nuts. Let harden and break.

**Hard Christmas Candy**

Mix sugar, water, and syrup in heavy saucepan. Stir and heat until 300 degrees (hard crack). Remove from heat; immediately add flavoring and food coloring. Mix. Pour onto greased cookie sheet. Cut into squares before it sets. Break apart and coat with confectioners sugar. (Let it get cool and take a table knife to crack the candy. Then coat it with confectioners sugar.)

**C.  VARIETY**

**Caramel Corn – I**

Bring sugar, margarine, syrup and salt to a boil over medium heat; stir frequently and cook 5 minutes. Remove from heat. Add soda and vanilla. Pour over popcorn and put on cookie sheet or roasting pan (easier to stir in roasting pan). Then place in 225 degree oven for 1 hour. Stir every 15 minutes. Pour onto waxed paper and let cool.

**Stove Top Caramel Corn – I**

Cook sugar, water, syrup, salt and margarine over low heat, stirring frequently, until soft ball stage (234 – 240 degrees F), about 5 minutes. Take off heat and add 1 tsp. vanilla; stir. Pour over popped corn.
Microwave Caramel Corn

1 cup brown sugar  \quad \frac{1}{4} \text{ cup corn syrup}
1 stick butter \quad \frac{1}{2} \text{ tsp. salt}

Mix and boil in microwave for 2 minutes. Add \(\frac{1}{2}\) tsp. soda and stir. Spray paper sack with nonstick spray. Add \(3\) qts. popped corn. Pour caramel over corn. Close bag and shake. Cook in microwave \(1\frac{1}{2}\) minutes on high setting. Shake. Cook \(1\frac{1}{2}\) minutes. Shake and cook \(\frac{1}{2}\) minute. Pour in bowl.

Caramel Apples – I

1 can sweetened condensed milk  \quad \frac{3}{4} \text{ cups dark corn syrup}
1 cup sugar \quad \frac{1}{2} \text{ tsp. vanilla}
Apples

Refrigerate apples before using. Mix ingredients except vanilla and cook to very soft ball stage (234 – 240 degrees F). Take off stove and add \(1\) tsp. vanilla. Insert wooden sticks into apples and dip into caramel mixture. Place on greased cookie sheet which has been refrigerated.

I. NO-COOK CANDIES

Cream Cheese Mints – I

3 oz. cream cheese (room temperature)
3 cups powdered sugar
\(\frac{1}{4}\) to \(\frac{1}{2}\) tsp. flavoring (peppermint, butter, spearmint, almond, strawberry, any flavoring will be fine)
food coloring as desired

Sift powdered sugar. Cut cream cheese into powdered sugar until like pie crust. Knead in bowl with hand until it forms a ball. Divide mixture at this point to make smaller batches and a variety of colors. Add flavoring and mix; then add color and mix. Using rubber molds, make any shape you desire. Use the rubber molds by dipping molds into sugar then pressing a small amount of mixture into molds, removing excess from sides and bottom. Turn over and pop out onto waxed paper. Once the mold warms with use, it becomes easier.
Mints

½ cup margarine        1 ¼ tsp. salt
½ cup vegetable shortening  1 ½ tsp. peppermint
½ cup less 1 Tbsp. water  2 lbs. plus 2 cups sifted powdered sugar

Sift and measure powdered sugar; set aside. Cream margarine and vegetable shortening together. Add water, salt, and peppermint; mix. Slowly add powdered sugar, mixing well.

Using desired frosting tip, place mixture in frosting bag and squeeze a small portion into desired shape on wax paper. Let dry for about 4 or 5 hours.

No Cook Peanut Coconut Jewels – I

1 cup peanut butter      1 tsp. vanilla
½ cup honey              1 ½ cups coconut
1 cup raisins

Mix peanut butter with honey, raisins, and vanilla. Spread coconut in flat pan. Drop spoonfuls of peanut mixture on coconut and roll to coat completely. Yields 3 dozen candies.

No-Cook Fondant – I

1/3 cup soft butter      1 tsp. vanilla
1/3 cup white syrup      3 ½ cups sifted powdered sugar
½ tsp. salt

Blend butter, syrup, salt and vanilla in a large mixing bowl. Add the sifted powdered sugar all at once. Mix all together – first with a spoon, then with hands; knead and continue kneading until mixture is well blended and smooth. Flavor and shape may be varied to suit taste.

Variation: chocolate covered cherries – Take a small amount of mixture and cover a maraschino cherry. Cherry should be drained on paper towel to remove excess juice. Chill in refrigerator. Melt dipping chocolate and dip cherries with toothpick to hold them. Place on waxed paper to harden.

Coconut Peaks – I

4 cups powdered sugar        ¾ cup mashed potatoes
1 ½ tsp. vanilla             4 cups coconut
1/8 tsp. salt

Put half of sugar into bowl with mashed potatoes; blend. Add rest of sugar, salt and vanilla; work until smooth. Add coconut and continue to work in. Drop by spoonfuls onto waxed paper to dry. Dipping in chocolate is optional. (See Buckeye recipe)
II. NO-COOK DIPPED CHOCOLATE CANDIES

Butter Creams – I

2 lbs. confectioners sugar  1 can sweetened condensed milk
1 stick butter or margarine  1 tsp. vanilla

Mix ingredients with hands. Shape into small balls. Chill before dipping. Makes approximately 50 small pieces.

Texas Bonbons – I

2 lbs. confectioners sugar  2 cups finely chopped pecans
15 oz. can sweetened condensed milk  1 (3 ½ oz.) flaked coconut, optional
¼ cup butter, melted

Mix all ingredients in large mixing bowl; use hands if necessary. Shape into balls smaller than a walnut, let set 1 hour.
Melt 12 (1 oz.) squares unsweetened chocolate or 12 oz. semisweet chocolate chips with 1 oz. paraffin wax. Dip balls into chocolate and place on waxed paper. (Use round toothpick to dip balls).
Leave the chocolate over warm water while you dip. After chocolate has started to set, go back and fill toothpick holes with chocolate.
Do not refrigerate. Yield: 11 dozen bonbons.

Buckeyes – I

1 cup butter or margarine  Dipping Chocolate:
2 cups peanut butter  6 oz. chocolate morsels
3 cups confectioners sugar  ¼ of a sheet of paraffin

Mix butter, peanut butter, and sugar together. Place mixture in refrigerator for 1 hour or more. Then roll into balls. (Put flour on hands before rolling balls.)
Cover cookie sheets with waxed paper and place balls on them. Put in freezer while making “dipping” chocolate or for 30-60 minutes.
“Dipping Chocolate” – Place ¼ of a sheet of paraffin and 6 oz. chocolate morsels (not milk chocolate) in a double boiler.
When balls are firm, lift with a toothpick and dip in chocolate. Do not completely cover with chocolate. Let peanut butter show through on top so that the candies look like buckeyes. Put buckeyes on waxed paper to dry.
Store in refrigerator or freezer. (See also Peanut Butter Bonbons recipe under Fruit & Nut Confections).
III. FRUIT AND NUT CONFECTIONS

Candy Strawberries – I

2 (3 oz.) pkgs. strawberry jello
1 cup ground pecans
1 cup flaked coconut
¾ cup sweetened condensed milk

½ tsp. vanilla
red decorators sugar
blanched almonds, sliced

Combine gelatin, pecans and coconut. Stir in milk and vanilla. Mix well; chill one hour. Shape into strawberries. Roll in red sugar. (If you wish, tint sliced almonds with green food coloring and insert in tops of “berries” to form leaves). Makes 1 lb. 3 oz.

May shape into small balls rather than strawberries, if desired. Variation: lime jello and green sugar to coat.

Peanut Butter Balls

1/2 cup peanut butter
1/2 cup honey
3/4 cup powdered milk

Variations - your choice:
1/2 cup raisins
1/2 cup coconut
1/2 cup nuts
1/2 cup sunflower seeds
1/2 cup sesame seeds

Combine and mix peanut butter and honey in bowl; gradually stir in powdered milk until blended. Stir in desired variations. Shape into a narrow roll, wrap in wax paper, and chill several hours or until firm. Cut into 1” pieces and wrap individually.

Back Packers Raisin Bars - I

24 graham crackers - 12 crackers laid out on cookie sheet
1 3/4 cups raisins
1/2 cup raw sunflower seeds
6 oz. or 1/3 cup carob chips (melted)

Mix raisins, sunflower seeds, and melted carob chips together quickly. Spread on graham crackers and cover with the other 12 crackers. Press together, gently wrap individually and freeze. (The mixture is bulky, so you have to press it on the crackers with your fingers. If the consistency is not sticky and doesn't hold together, add 1 or 2 Tbsp. of milk to the mixture after all the chips have melted.)
Unbaked Oatmeal Balls - I

1/4 cup margarine           1/2 cup nuts
3/4 cup sugar               1/2 cup raisins
1/2 to 1 cup raw, cut up apples or pears 1/2 tsp. vanilla
1/4 tsp. salt               1 1/2 tsp. cinnamon
1 1/2 cups oatmeal

Melt margarine and add sugar, apples, cinnamon, and salt. Boil for 1 minute. Remove from heat and add oatmeal, nuts, raisins, and vanilla. Mix well and drop by teaspoonfuls onto waxed paper. When cool, form into ball and roll in coconut, ground sunflower seeds or powdered sugar.

Date Nut Balls - I

2 sticks margarine          2 cups crisp rice cereal
1 cup sugar                 1 cup pecans, walnuts or peanuts
1 (8 oz.) pkg. pitted dates, chopped
(or less if desired)

Cook over medium heat sugar, dates, and margarine about 10 minutes or until fairly thick. Remove from heat and stir in nuts and cereal; cool. Shape into balls and roll in confectioners sugar.

Peanut Clusters - I
(simple & delicious)

1 (6 oz.) pkg. chocolate chips  2 cups salted peanuts
1 (6 oz.) pkg. butterscotch chips

Melt chips over low heat; add peanuts and drop in clusters on oiled cookie sheet.

Crispy-Sugared Nuts

2 1/2 cups walnut or pecan halves  1 tsp. salt
1 cup sugar                       1 1/2 tsp. vanilla
1/2 cup water

Heat 2 1/2 cups walnut or pecan halves in moderate oven (375 degrees) for 5 minutes, stirring once. Butter sides of heavy 2 qt. pan.

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

Cool sugared nuts on cake racks so the excess syrup can drain off.
Sugar Coated Peanuts

4 cups raw peanuts    1 cup water
2 cups sugar    salt

Boil peanuts, sugar, and water together until water is completely evaporated; stirring constantly (about 20 minutes or until mixture crystallizes and coats peanuts). Spread in buttered 10 inch x 15 inch pan. Sprinkle with salt. Bake in 300 degree oven for 15 minutes; lift and turn nuts with metal spatula and bake 15 more minutes. Cool and store in covered container.

Heavenly Hash (candy) – I

1 can sweetened condensed milk    dash of salt
1 large chocolate bar (8 oz.)    1 10 oz. pkg. miniature marshmallows
12 oz. pkg. chocolate chips    1 ½ cups coconut
1 tsp. vanilla    1 ½ cups chopped nuts

Put sweetened condensed milk, chocolate bar, and chocolate chips in double boiler and melt. (It will be thick). Remove from heat; add 1 tsp. vanilla and a dash of salt. Grease 15 inch x 9 inch pan and spread 10 oz. package of miniature marshmallows in pan. Then spread 1 ½ cups coconut and 1 ½ cups chopped nuts over this. Pour chocolate mixture evenly over this and pat with buttered hands to press. Let set and cut. Delicious, but rich!

Oriental Heavenly Hash

2 (6 oz.) pkgs. butterscotch bits    1 #2 can chow mein noodles
1 (6 oz.) pkg. chocolate chips    1 cup cashew nuts

Melt butterscotch bits and chocolate chips. Stir in chow mein noodles. Add 1 cup cashew nuts. Drop by teaspoonfuls on waxed paper.

Peanut Butter Bonbons – I

2 cups peanut butter    1 (6 oz.) pkg. butterscotch pieces
½ cup margarine    1 (6 oz.) pkg. semisweet chocolate chips
4 ½ cups powdered sugar    paraffin
3 cups crisp rice cereal

In saucepan, melt peanut butter and margarine. In large bowl, combine powdered sugar and cereal; pour peanut butter mixture over cereal mixture. Blend together with hands. Form ½ inch balls. Melt butterscotch and chocolate chips in separate pans with ½ stick of paraffin in each. Dip balls to coat. Place on waxed paper to cool. Keep in cool place. Makes 100 candies.
Crunch Munchies – I

2 lbs. almond bark    1 (8 oz.) jar dry roasted nuts
2 cups crisp rice cereal    1 (6 oz.) jar crunchy peanut butter
2 cups miniature marshmallows

Melt almond bark in double boiler on low heat. Add remaining ingredients. Spread on cookie sheet and cut into squares when firm. Can be dropped into paper liners and muffin tins if desired.

Yummy Candy

1 ¾ lb. almond bark
5 cups (vanilla or peanut butter) crunchy cereal, such as Captain Crunch
2 cups cocktail peanuts
2 cups miniature marshmallows

Melt almond bark in double boiler. Pour over peanuts and cereal. Add marshmallows. Mix and spoon on waxed paper.