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CANDY

AS I MAKE IT

(SUPPLEMENT)

CANDY
As I Make It
(Supplement)

==== By =====
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BY

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Lemon Plantation Kisses

- 1½ pounds granulated sugar
- 1 pound corn syrup
- 1¼ pounds dark New Orleans molasses
- 1 pint evaporated milk
- 2 ounces best creamery butter
- 1½ ounces cocoa butter
- 3 teaspoonfuls lemon extract or lemon juice
- 1 level teaspoonful flour (dissolved in a little cold milk)

Place all the ingredients EXCEPT flour and lemon extract in kettle. Put kettle on stove and stir batch until the sugar is dissolved, then put thermometer in kettle and cook batch over a moderate fire until the thermometer registers 250 degrees. Stir constantly to prevent scorching. As soon as thermometer registers 250 degrees remove thermometer from batch and stir in the teaspoonful of flour that has previously been dissolved in a little cold milk. Stir this dissolved flour through the batch and let batch boil up for about a minute. Then remove kettle from stove and pour batch onto a marble slab or platter that has been well oiled with some good vegetable or olive oil. Let batch stand for a few minutes, then drop over the entire batch the three teaspoonfuls of lemon extract. Fold in the edges and keep folding in until the batch is cool enough to handle. Pull over a hook until it is light golden brown in color, then stretch out in strips about ½ inch thick and clip with a pair of sharp shears into kisses. Wrap kisses in waxed paper.

If you do not use a thermometer, test by dropping a spoonful of the mixture into a cupful of cold water. It should form into a firm ball.

Peppermint Plantation Kisses

Are made exactly the same as the Lemon Plantation Kisses except, of course, you omit the lemon extract and substitute peppermint.

Cinnamon Plantation Kisses

These are delicious, if you like cinnamon flavoring, and are made exactly the same as the Lemon Plantation Kisses, except you omit the lemon extract and substitute cinnamon.

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Pecan Taffy Patties

1 pound light brown sugar
½ pint water
½ pound corn syrup
½ ounce best creamery butter
1 teaspoonful vanilla extract
¼ pound pecan meats

Place all the ingredients, EXCEPT vanilla extract and pecan meats, in kettle, stir mixture until sugar dissolves, then put thermometer in batch and cook over a moderate fire until thermometer registers 250 degrees. It is not necessary to stir this batch continuously. Pass spatula over bottom of kettle occasionally, especially after thermometer registers 230 degrees. As soon as the proper degree is registered, remove kettle from fire and let batch stand about five minutes in order that it may cool. Then stir in the vanilla and pecan meats, stirring just long enough to thoroughly blend the mass. Then drop from an oiled tablespoon onto a well oiled marble slab into thin patties. When cold wrap each patty in heavy waxed paper and store in a cool dry place.

If you are not using a thermometer, test by dropping a spoonful of the mixture into a cupful of cold water. It should form into a firm ball.

Fruit Taffy Patties

Are made exactly the same as the Pecan Taffy Patties, except, of course, you omit the pecan meats and substitute two ounces of selected layer figs and two ounces of dates. Fruit should be cut into small pieces.

Molasses Taffy Bars (Lemon)

1 pound granulated sugar
1 pound corn syrup
1 pound dark New Orleans molasses
3 ounces best creamery butter
1 ounce cocoa butter
1 tablespoonful lemon juice or extract

Place all the ingredients, except lemon juice or extract, in kettle and cook over a moderate fire until thermometer registers 265 degrees. Use a large kettle for boiling this batch, as it boils up high. Stir

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constantly during the boiling process to prevent scorching. As soon as thermometer registers 265 degrees, remove kettle from stove and pour batch onto a well oiled marble slab or into well oiled pans or platters. Let stand for a few minutes, then drop over the entire batch the tablespoonful of lemon juice or extract. Keep folding in the edges until cool enough to handle, then pull over a hook until it is light brown in color. Then flatten out on marble slab until it is about $\frac{1}{4}$ inch thick and cut into bars any desired size. Each bar should be wrapped in a piece of waxed paper.

If you do not use a thermometer, test by dropping a spoonful of the mixture into a cupful of cold water. It will be found too hard to form into a ball.

This formula also makes good molasses kisses. Instead of flattening out as for bars, pull into strips about one-half inch thick and with a pair of sharp scissors clip off into kisses about $\frac{3}{4}$ inches long. As soon as the kisses have been cut, wrap in waxed paper.

Molasses Taffy Bars (Cinnamon)

These bars are made exactly the same as the Lemon Molasses Bars, except the lemon flavoring is omitted and a cinnamon flavoring substituted.

Molasses Taffy Bars (Peppermint)

These bars are made exactly the same as the Lemon Molasses Bars, except the lemon flavoring is omitted and a peppermint flavoring substituted.

Maple Fudge

1 pound maple sugar

1 pound Grade A sugar (resembles light brown sugar in texture, but it is almost white in color)

1 pint sweet cream

$\frac{1}{2}$ ounce best creamery butter

Crush the maple sugar into small pieces, place all the ingredients in kettle and cook over a moderate fire, stirring often to prevent scorching. Cook until thermometer registers 238 degrees, or until a spoonful of the mixture dropped into a cupful of cold water will form a soft ball. Remove kettle from stove and let mixture stand for about five minutes, then beat until it is thick and creamy. Pour beaten mass into heavy cardboard boxes that have been well lined with heavy waxed

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paper. Pour to a depth of about $\frac{3}{4}$ inch and mark off into squares any size desired.

This is a rich, delicious fudge, and will be enjoyed by all who like maple flavoring.

Maple Cocoanut Fudge

Is made exactly the same as the Maple Fudge, except that $\frac{1}{4}$ pound shredded cocoanut is added to the batch just before it is beaten.

Maple Pecan Fudge

Is made exactly the same as Maple Fudge, except that 6 ounces of pecan meats are added to the mixture just before beating.

Maple Fruit Fudge

Is made exactly the same as Maple Fudge, except that three ounces of selected layer figs and three ounces of dates are added to the mixture just before beating. Fruit should be cut into small pieces.

Cream Wafers

3 pounds granulated sugar

$1\frac{1}{4}$ pints water

$\frac{1}{4}$ level teaspoonful cream of tartar

Place all the ingredients in kettle, set kettle on stove and stir until the sugar is dissolved, NO LONGER. Then put thermometer in kettle and let batch boil until thermometer registers 243 degrees. Do not stir while the batch is boiling. Should any foreign substance come to the surface, remove it carefully with a silver or wooden spoon. Keep the sides of the kettle free from crystals by removing them, as they form, with a swab, made as instructed in Chapter V of Book. As soon as the proper degree has been registered, remove kettle from stove and pour batch slowly and carefully onto a well dampened, large china platter. As soon as poured drop over the entire batch one tablespoonful of cold water, let batch stand until it is lukewarm, then with a wooden spoon or spatula cream as you do fondant. (See Chapter V.) It should be beaten until it is firm enough to form into a lump that can be lifted from the platter with the hands. As soon as firm, form into a little mound, cover with a damp cloth and let stand for about one-half hour. Then knead with the hands until it is soft and creamy. If desired this cream may be stored in a covered stone crock for future

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use. Store just as you do fondant. Better wafers are produced from cream that is a day or two old. The wafers are made as follows: Melt any desired quantity of the cream in a double boiler (see directions for melting fondant, Chapter V), flavoring with any desired flavoring. Melt cream until it is the consistency of thick cream. It should be hot, but under no consideration should it boil. Cover your table with a piece of Manila paper and over this put a few pieces of waxed paper. Have your funnel warmed slightly. Pour your melted cream into this warmed funnel and drop the wafers onto the waxed paper. They should be about $\frac{1}{4}$ inch thick and as large as a silver dollar. It will require some practice to get these wafers uniform in size and thickness. They are delicious, however, and a great variety can be made from the one batch of cream. They should be flavored and colored when the cream is melted. Vary as follows:

Vanilla Cream Wafers, use one teaspoonful vanilla extract to one pound of cream.

Peppermint Cream Wafers—use one teaspoonful (or more if you desire of strong flavoring) of peppermint extract to a pound of cream.

Wintergreen Cream Wafers—use one teaspoonful of wintergreen flavoring to one pound of cream. Color a delicate pink, using a tiny speck of pink coloring for the purpose.

Cinnamon Cream Wafers—use one teaspoonful cinnamon flavoring to one pound of cream. Color red, using a tiny speck of red coloring.

Lemon Cream Wafers—use one teaspoonful of lemon juice or extract to a pound of melted cream. Color a light yellow, either with grated lemon peel or a tiny speck of yellow coloring.

Orange Cream Wafers—use a teaspoonful of orange juice or extract to a pound of melted cream. Color a light yellow, either with grated orange peel or a tiny speck of yellow coloring.

Pistachio Cream Wafers—use a teaspoonful of pistachio flavoring to a pound of melted cream. Color green with a tiny speck of green coloring.

If wafers are not intended for immediate use or sale, they should be packed in a box, lined with waxed paper, or wrapped in small pieces of waxed paper. If exposed to the air they will lose their creaminess and become very hard and dry.

Unless one uses a thermometer it is rather difficult to get the proper degree when boiling this wafer cream. When tested in cold water it will form into a ball that is soft, but firm enough to lift out of the cup.

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Chocolate Fondant

Chocolate fondant is delicious and just as easily made as the unflavored fondant, if directions are followed. A great variety of chocolate cream candy centers and bon bons can be made with chocolate fondant. When combined with nuts, fruit or cocoanut, it makes a delicious and satisfying confection. To make it the following ingredients are used:

2½ pounds granulated sugar

1 pint water

6 ounces bitter chocolate

¼ level teaspoonful cream of tartar

Chip chocolate into tiny flakes. Place this chipped chocolate in a mixing bowl and stand bowl in a pan of water that has been heated to a temperature of about 165 degrees. Let bowl remain in this water until chocolate has melted. Then place the sugar, pint of water and cream of tartar in candy kettle. Place kettle over a moderate fire and stir mixture until sugar has dissolved. Then put thermometer in batch and as soon as thermometer registers 204 degrees stir in the melted chocolate. Stir just long enough to thoroughly blend the mixture, NO LONGER. Continue to cook batch WITHOUT STIRRING until thermometer registers 238 degrees. With a swab, made as directed in Chapter V, page 35, remove any crystals that may form on the sides of kettle while the batch is boiling. As soon as thermometer registers 238 degrees remove kettle from stove and pour batch, slowly and carefully, onto a platter that has been well dampened with cold water. Do not scrape out the last few drops from the kettle—these drippings falling onto the syrup that has already been poured, will cause the whole batch to granulate. Let batch stand until it is LUKE WARM, and then beat same with a wooden spoon or spatula, just as you do the unflavored fondant. Do not beat it as long as you do the unflavored fondant, as the chocolate in the batch causes it to “cream up” and harden very quickly. Beat until it is firm, then form into a mound, place a damp cloth or towel over it and let it stand for about twenty minutes. Then knead with the hands until it is soft and creamy. Place this kneaded cream in a stone crock (if it is not wanted for immediate use.) Over the fondant place a piece of waxed paper. Do not place a damp cloth over the chocolate fondant as you do when storing the unflavored fondant. It will become mouldy in a few days, if you do so. Keep the stone covered crock in a cool, dry place, not in the refrig-

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erator. If stored as I have directed it will keep fresh for several weeks. Chocolate fondant will not keep as long as the unflavored fondant.

If you do not use a thermometer, test as follows: The melted chocolate should be stirred into the syrup just before it begins to boil. Test for the fondant by dropping a spoonful of the mixture into a cupful of cold water. It will form into a ball that is very soft but remains firm enough to be lifted out with the fingers.

Maple Fondant

While it is true that one may obtain maple fondant by taking unflavored fondant and adding maple extract, nevertheless, one does not get the true maple flavor unless maple sugar is used. The formula given below makes the finest kind of maple fondant, and candies made from this fondant are delicious.

2½ pounds maple sugar

1 pint hot water

½ pint corn syrup

Crush maple sugar into small pieces, then put in kettle and pour over it the hot water. Let stand until sugar dissolves partially, then add the corn syrup, put kettle on stove and stir until the sugar is entirely dissolved, NO LONGER. Put thermometer in batch and let mixture boil over a moderate fire, until thermometer registers 240 degrees. Be sure to use an extra large kettle, as the maple syrup boils up high. As soon as the proper degree is registered, remove kettle from stove and pour batch slowly and carefully onto a well dampened platter. Let batch stand until it is lukewarm, then beat with a large wooden spoon or spatula. Beat until the batch is firm enough to enable you to take up the fondant in a mound, heating the maple fondant just as you do the unflavored fondant. As soon as firm enough to form into a mound, cover with a piece of damp cheesecloth or a towel and let stand for about thirty minutes. Then knead until soft and creamy. If it is not wanted for immediate use store in a covered stone crock. Place a piece of waxed paper over the maple fondant and do not cover it with a damp cloth as you do the unflavored fondant. Keep crock covered and store in a cool dry place, not in the refrigerator. Like the chocolate fondant, maple fondant will get mouldy if a damp cloth is put over it when it is stored. Maple fondant so stored will keep

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fresh for several weeks. It will not, however, keep fresh as long as the unflavored fondant.

Chocolate Covered Raisin Creams

Remove the seeds from any quantity of plump selected table raisins, or you may use the seeded raisins if you so desire. Flavor some fondant with vanilla extract, using the proportion of one teaspoonful of extract to a pound of fondant. Fold a small piece of the vanilla flavored fondant around each raisin and roll between palms of hand into a little round shape. Place on waxed paper and let stand until hard, then dip in melted sweet coating chocolate. Full directions for melting chocolate for dipping will be found under Chapter VI.

Chocolate Covered Stuffed Cherries

Place any quantity of Maraschino cherries in a sieve and let drain for several hours. Then stuff each cherry with a small piece of pecan meat, taking care not to break cherry apart. Dip each stuffed cherry into melted fondant that has been flavored with a little cherry extract and colored a delicate pink. Place on waxed paper until hard, then drop again in melted sweet coating chocolate. Full directions for melting fondant will be found under Chapter V.

Almond Creams (Vanilla)

Flavor any quantity of unflavored fondant with vanilla extract, using one teaspoonful of extract to one pound of fondant. Knead with hands until flavoring is worked through fondant. Have ready some shelled almonds. Almonds may be blanched or not, as preferred. (Full directions for blanching almonds will be found on page 55 under "Chocolate Covered Almond Creams.") Fold a small piece of the vanilla flavored fondant around each almond and roll between the palms of the hand into little oblong shapes. Then roll each little shape in granulated sugar until it is entirely covered. Place candy on waxed paper and let stand until hard.

Almond Creams (Chocolate)

Are made exactly the same as the Vanilla Almond Creams, except, of course, you use chocolate fondant instead of the unflavored fondant. Flavor this chocolate fondant with a teaspoonful of vanilla extract.

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Almond Creams (Maple)

Are made exactly the same as the Vanilla Almond Creams. Use maple fondant instead of the unflavored fondant. Do not use any vanilla extract with this maple fondant.

Cocoanut Drops (Vanilla)

1 pound unflavored fondant
1 teaspoonful vanilla extract
4 ounces shredded cocoanut

Melt fondant in a double boiler as previously directed, until it is soft and creamy. Then add the vanilla extract and cocoanut. Stir until well blended. Drop into little kisses from a teaspoon. Kisses should be dropped onto waxed paper.

Cocoanut Drops (Chocolate)

Are made exactly the same as the Vanilla Cocoanut Drops, except, of course, one substitutes chocolate fondant for the unflavored fondant.

Cocoanut Drops (Maple)

Are made exactly the same as the Vanilla Cocoanut Drops. Substitute maple fondant for the unflavored fondant. Omit the vanilla extract.

Vanilla Cocoanut Cakes

1 pound unflavored fondant
1 teaspoonful vanilla extract
2 ounces of shredded cocoanut

Melt the fondant in a double boiler to a creamy consistency. Then add vanilla and cocoanut and stir until well blended. Drop from a tablespoon onto waxed paper. Drop in cakes of any desired size. They should be not quite $\frac{1}{4}$ inch thick. Just as soon as they are hard enough to lift from the waxed paper they should be wrapped in waxed paper, if not wanted for immediate use. These cakes dry out in a few days. They are, however, easily made and generally liked.

Strawberry Cocoanut Cakes

Are made exactly the same as the Vanilla, except, of course, you omit the vanilla extract and substitute strawberry. Use the fresh juice if you can get it. These cakes should be colored a delicate pink.

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Lemon Cocoanut Cakes

Are made exactly the same as the Vanilla. Omit the vanilla extract and substitute lemon extract or lemon juice. Color a light yellow.

Maple Cocoanut Cakes

Are made with the maple fondant instead of the unflavored. Do not use any flavoring, using same proportion of cocoanut.

Chocolate Cocoanut Cakes

Are made with the chocolate fondant instead of the unflavored. Flavor with one teaspoonful vanilla extract.

Old Dutch Cocoanut Bon Bons (Vanilla)

These bon bons should be moulded in corn starch. Therefore, prepare your starch trays or cardboard boxes first. Do this as directed in Chapter V. You may use any shape mold for making the impressions in the starch. When all impressions have been made melt one pound of unflavored fondant in a double boiler. Melt to a creamy consistency, then add 1 teaspoonful of vanilla extract and two ounces of shredded cocoanut. Stir until well blended, then run this mixture into the starch impressions, using a funnel for the purpose. Let the centers stand until hard, then dip in melted fondant that has been flavored with vanilla. As you dip each center place same on waxed paper and let stand until hard.

Quite a variety of these bon bons may be produced by dipping the hardened centers in differently flavored melted fondant. Strawberry, lemon, pistachio, cherry are just a few. However, these bon bons are usually dipped in but three varieties, namely, vanilla flavored fondant, maple fondant and chocolate fondant.

Chocolate Covered Cream Cocoanut Bars

3 pounds granulated sugar.
1¾ pints water
¼ level teaspoonful cream of tartar
3½ pounds unflavored fondant
10 ounces shredded cocoanut
1 teaspoonful vanilla extract

Place sugar, water and cream of tartar in kettle, put kettle on stove and stir until sugar has dissolved, NO LONGER. Place ther-

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nometer in kettle and let batch boil until thermometer registers 242 degrees. Watch carefully and remove, with a swab, any crystals that appear on the sides of kettle. (Full directions for removing crystals will be found under Chapter V.) As soon as thermometer registers 242 degrees, remove kettle from stove, let stand for about three minutes, then stir in the fondant. Stir until the mass is thick and creamy, then add the ten ounces of shredded cocoanut and the vanilla extract and stir until all are well blended. Pour mixture into starch trays that have been well lined with heavy waxed paper. In the absence of a starch tray use a large heavy cardboard box. Have box well lined with waxed paper. Mixture should be poured to a thickness of about $\frac{3}{4}$ inch. When cold cut in bars any desired size. Then dip each bar in melted bitter coating chocolate.

If desired, bars may be dipped in sweet coating chocolate. This candy is so sweet, however, the bitter chocolate will be found a pleasing contrast and will be preferred by many.

Test by dropping a spoonful of the mixture into a cupful of cold water. It will form a soft ball.

Chocolate Covered Maple Cocoanut Bars

Are made exactly the same as the Chocolate Covered Cream Cocoanut Bars, except that maple fondant is substituted for the unflavored fondant and the vanilla extract is omitted. Use the same proportions throughout.

Chocolate Covered Chocolate Cocoanut Bars

Are made exactly the same as the Chocolate Covered Cream Cocoanut Bars, except that chocolate fondant is substituted for the unflavored fondant. However, one does not use as much of the chocolate fondant. Use only $2\frac{1}{2}$ pounds of the chocolate and but seven ounces of the shredded cocoanut for these bars. If the mixture does not get too thick more cocoanut may be added, but seven ounces will be found about right. Use the vanilla flavoring in these bars.

Almond Bars

1 pound granulated sugar.
 $\frac{3}{4}$ pound corn syrup
 $\frac{1}{2}$ pint water
 $1\frac{1}{4}$ pounds blanched almonds
1 teaspoonful lemon juice or extract

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Place sugar, corn syrup and water in kettle, set kettle on stove and stir until sugar is dissolved, NO LONGER. Then put thermometer in batch and cook batch over a hot fire until thermometer registers 290 degrees. Keep the sides of the kettle free from any crystals that may appear during the boiling process. Do this with a wet swab as directed in Chapter V, under Fondant. As soon as the thermometer registers 290 degrees, remove thermometer from kettle and stir in the almonds, just a few at a time. Stir until all the almonds are mixed with the syrup, then remove kettle from stove, stir in the lemon juice and pour mixture onto a well oiled marble slab. Pour to a thickness of about $\frac{1}{2}$ inch. Let stand a few minutes (about three), then cut into bars any desired length. Cut quickly so that the batch will not harden before the bars are all cut.

Full directions for blanching the almonds will be found on page 55 of my book under "Chocolate Covered Almond Creams." Almonds should be blanched hours before they are used so that they will be perfectly dry.

Walnut Bars

Are made exactly the same as the Almond Bars, but walnuts are substituted for the almonds.

Pecan Bars

Are made exactly the same as the Almond Bars. Pecans are used in place of the almonds.

Brazil Nut Bars

Are made exactly the same as the Almond Bars. Brazil nuts are used in place of the almonds.

Hazel Nut Bars

Are made exactly the same as the Almond Bars, except the hazel nuts are used in place of the almonds.

Browned Almond Bars

1 pound granulated sugar.

$\frac{3}{4}$ pound corn syrup

$\frac{1}{2}$ pint water

1 $\frac{1}{4}$ pounds blanched almonds

1 teaspoonful lemon extract or lemon juice

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Place corn syrup, sugar and water in kettle, set kettle on stove and stir mixture until sugar is thoroughly dissolved, NO LONGER. Put thermometer in kettle and cook over a hot fire until thermometer registers 250 degrees. Keep the sides of the kettle free from any crystals that may appear during the boiling process. Do this with a wet swab as directed in Chapter V, under Fondant. As soon as thermometer registers 250 degrees, remove thermometer from kettle and add the almonds a few at a time. Keep stirring the batch gently and boil until the almonds begin to brown. Do not stir continuously as in making caramels, just stir enough to keep the almonds from sticking and burning. As soon as they are all nicely browned, remove kettle from stove, add the lemon extract and pour batch onto a well oiled marble slab. Let stand for a few minutes, then cut in bars any desired size. Cut quickly so that batch will not harden before bars are cut.

Browned Walnut Bars

Are made exactly the same as the Browned Almond Bars. Use the same amount of walnuts instead of almonds and add the walnuts when the thermometer registers 260 degrees. Continue cooking until they are slightly browned.

Browned Pecan Bars

Are made exactly the same as the Browned Walnut Bars. The pecans are also added when the thermometer registers 260.

Browned Brazil Bars

Are made exactly the same as the Browned Walnut Bars. The mixture should cook only long enough to allow the Brazil nuts to become a very light golden brown. Any brown inner bark that adheres to the Brazil nuts should be removed before the nuts are added. Do this with a sharp knife. The nuts should be white when added to the boiling batch. Put them in the boiling syrup when the thermometer registers 265 degrees.

Browned Hazel Nut Bars

Are made exactly the same as the Browned Walnut Bars, using the same proportions. The hazel nuts should be added when the thermometer registers 260 degrees. The hazel nuts should have the outer brown skin removed. Do this in this way; put the nuts in a pan and

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let pan remain in a moderate oven for a few minutes or until the nuts have become just hot enough so that you can roll them between the palms of the hands. Roll three or four nuts together, rubbing them against each other. You can in this way remove a great part of the brown skin.

Peanut Bars

1 pound granulated sugar
 $\frac{3}{4}$ pound corn syrup
 $\frac{1}{2}$ pint water
 $1\frac{3}{4}$ pounds raw peanuts
1 teaspoonful lemon extract or lemon juice

Peanuts should be prepared some hours before they are to be used, so that they will be thoroughly dry. Remove shells from peanuts, then blanch them. Full directions for blanching peanuts will be found under Chapter XIII under "Salted Peanuts." Be sure they are thoroughly dry, then put sugar, corn syrup and water in kettle, put kettle on stove and stir until sugar has dissolved, no longer. Put thermometer in batch and cook over a hot fire until thermometer registers 240 degrees. Remove any crystals that appear during the boiling process. Do this with a wet swab as already instructed under Chapter V (Fondant). As soon as thermometer registers 240 degrees remove the thermometer and add the blanched peanuts a few at a time. Stir the boiling mass gently, so that the peanuts will not stick and burn. Continue to cook until the peanuts are light brown, then remove kettle from stove, add the lemon extract and pour batch onto a well oiled marble slab. Let stand a few minutes, then cut into bars any desired size.

Fruit Bars

1 pound granulated sugar
 $\frac{3}{4}$ pounds corn syrup
 $\frac{1}{2}$ pint water
4 ounces Maraschino cherries
8 ounces selected layer figs
2 ounces nuts (walnuts or pecans)
1 teaspoonful lemon extract or lemon juice

Put sugar, corn syrup and water in kettle, put kettle on stove and stir until sugar has dissolved, no longer. Then put thermometer in batch and cook over a hot fire until thermometer registers 280 degrees.

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Then put in figs, which have been cut into small pieces, also the nuts, which have also been cut into small pieces. Boil for a few minutes, mixing the mixture thoroughly. Then add the Maraschino cherries. Cherries should be prepared several hours before they are to be used. Remove them from the liquor, then cut them in small pieces, put them in a sieve and let them remain there for several hours so that all the liquor may drain from the cherries. When the cherries have been added to the batch, stir them in gently until thoroughly blended, then remove kettle from stove, stir in the lemon juice and pour batch onto a well oiled marble slab. Let stand for a few minutes, then cut into bars any desired size.

Nut or Fruit Stacks or Patties

These patties, or as they are called in some stores "stacks," may be made from any of the foregoing recipes. Instead of pouring them onto a marble slab do this,—take a muffin ring form, oil it well with some good vegetable or olive oil, and place it on a marble slab or platter that has been well oiled. Just as soon as the lemon juice has been added to the batch take a spoonful of the batch and put it into each little muffin form. Do not press it down firm, just put it into the form so that the latter is filled. Let stand for just a few minutes, then lift the form up and the patties or stacks will be found round. Should your muffin ring form be very light weight, then put a weight on it so that it will not shift. Work quickly when spooning out these stacks, as the mixture hardens very rapidly, and unless you do work rapidly it will harden in the pan before you have spooned out all the stacks. The batch given in all of the above recipes is small and the amateur can handle the batch easily if directions are followed.

Note

All of the foregoing nut bars are, with a little practice, easily made and simply delicious. When made into the stack or patty form they are a novelty in many localities and will take well where offered for sale. If you buy the nuts already shelled, bars are easily and quickly made. They are, due to the quantity of nuts used, a more or less expensive candy, and sell in many of the high class shops in the East for \$1.50 a pound, and indeed they are well worth it. It may seem that the quantity of nuts used is large for the quantity of syrup. However, one should use a great quantity of nuts, the idea being that the finished product apparently is all nuts, the same simply being held together with

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the syrup. Of course, a lesser quantity of nuts can be used, but this makes a cheaper grade of candy. There is one fact to be borne in mind when making this candy—it comes really under the head of “Hard Candies.” As already explained in my book, hard candies cannot be made on a hot, sultry day. Clear cool days are ideal for this kind of candy making. Also bear in mind this fact, just as soon as the candies have hardened, which will be in a very short time, each little bar or stack should be wrapped in a piece of heavy waxed paper. If you are offering them for sale, wrap them in the waxed paper and pack them in a box. They will then be protected from the weather conditions. If you leave any of this candy exposed to the air for any length of time it will get sticky. It should be hard and smooth to the touch. Also please bear in mind that the fruit bars containing the cherries will run very easily. If you care to you can omit the cherries and substitute dates, then they will not run so easily. Here in the East we can purchase all kinds of nuts shelled and the almonds and peanuts blanched. This saves much in the line of labor, and although the nuts are more expensive when purchased this way, that is the only way to buy them if you are making this candy for profit. After you have had a little experience in handling this candy you can double the recipe for larger quantities.

It is rather difficult to give the water test on this kind of candy. If you are making the plain nut bars, where the syrup is boiled to 290 degrees, this degree can be determined in this way; drop a little of the mixture into a cupful of cold water. It should become very brittle or crisp immediately. You will really require a thermometer for making the other bars.

Milk Chocolate Bars

I do not know of any candy more easily made than milk chocolate bars. However, one requires a mold for molding these bars. These molds are made of heavy tin and come in frames containing five or six forms, according to the size of the frame. Molds containing a greater number of bars can be made to order, if desired. Since these molds are made of heavy tin they will last many years if proper care is taken of them.

To make these bars melt milk chocolate just as you do the confectioners' sweet coating chocolate. Full directions for melting chocolate will be found under Chapter VI of my book. Melt the chocolate

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to the proper consistency. It must be very thick and practically cold, just as it is when coating centers. Test it in this way; drop a small quantity onto a piece of waxed paper. Smooth it down so that it is a thin patty. If it dries in a very few minutes it is ready to put into the molds. Do not oil or grease the molds. Have them perfectly dry, pour the chocolate into them so that it comes to the top of each mold. It must not come over the top; it will form a ridge on the bar if it does. Smooth the top of the bar off with a knife, or leave it rough, as you prefer. If the chocolate is of the proper temperature when poured into the mold the bar will dry very quickly. If it is too hot or thin it will dry slowly, will be gray and streaky and will stick to the mold. If it dries quickly it will be an easy matter to lift it out of the mold. If the bar cannot be readily removed try inserting the small blade of a penknife. Insert it very carefully at the corners and in the center, so as not to mar the bar. With a little care it can be gently loosened and removed from the mold. As soon as the bars are removed from the mold they should be wrapped in waxed paper. If they are for sale, wrap them in a piece of waxed paper, and put a label around them. They are then ready for the counter.

These bars are known and sold in practically all stores throughout the United States. With a little practice they are easily made, and where one desires to sell them for profit, they afford a nice profit if the chocolate can be purchased in large quantities. There is one point to remember about the milk chocolate, however; it softens and loses its shape very quickly in warm weather and will not hold up as well as the sweet coating chocolate. This latter named chocolate holds up much better in all climates and weather than the milk chocolate and is preferred by many. This recipe and those that follow can be made up in the sweet coating chocolate, if desired.

Milk Chocolate Bars (Fig)

These bars are made like the plain bars, except that selected layer figs, cut in small pieces, are added to the chocolate as it is melted. Use the proportion of four ounces of figs to one pound of chocolate. A lesser quantity of figs can be added, if desired, but the above proportion is a good one. Put this mixture into the molds, just as you do for the plain bars. As soon as hard remove bars from mold and wrap in waxed paper. Be sure to have the chocolate melted properly so that it will harden quickly.

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Milk Chocolate Bars (Nut)

These bars are made exactly the same as the Fig Bars except that nuts are substituted for the figs. Use pecans or walnuts as preferred. Break them up in small pieces, do not put through food chopper. If desired one can use whole almonds, either blanched or not. Use a proportion of four ounces of nuts to one pound of chocolate.

Milk Chocolate Bars (Date)

Make the same as the Fig Bars, using dates instead of figs, in the same proportion. Cut the dates in small pieces.

Milk Chocolate Bars (Raisin)

Make the same as the Fig Bars, using raisins instead of figs, in the same proportion. Leave the raisins whole or cut them in smaller pieces as desired.

Milk Chocolate Bars (Cocoanut)

Make these bars just as you do any of the foregoing, using shredded cocoanut (dry) for the purpose. Use a proportion of two ounces of cocoanut to one pound of milk chocolate.

Milk Chocolate Bars (Fruit and Nut)

For these bars use the following combination:

- 1 ounce of selected layer figs
- 1 ounce of dates (with stones removed)
- 1 ounce of raisins
- 1 ounce of pecan or walnut meats

Run this mixture through the food chopper, using the smallest size cutter. Mix mixture well with the melted chocolate and when thoroughly blended pour into molds. They are delicious and highly nutritious.

Chocolate Wheels

These wheels can be made from any of the above formulas, the difference being in the way they are molded. Instead of using a bar mold I use a muffin ring frame for this purpose. Everyone is familiar with the milk or sweet chocolate bars. The little wheels, however, are something new, as far as appearance is concerned, and they take for

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this reason. Then, too, almost every kitchen has a muffin ring frame of some kind, and this, of course, eliminates the expense of a bar mold. Prepare your chocolate as directed heretofore. Have it plain, or add nuts, raisins, dates, figs or whatever the fancy dictates, using the proportions already given. Do not oil or grease the muffin ring. Place a piece of waxed paper on the table, or some flat, smooth surface. Then put the muffin ring frame on the piece of waxed paper. As soon as chocolate is of the proper temperature, drop it into the frame. You can smooth off each patty, or leave it rough, as you desire. These wheels should be about $\frac{1}{2}$ inch thick. The frame I use for this purpose measures $\frac{5}{8}$ of an inch in height, and I put in the chocolate so that it does not come to the top of the frame. Just as soon as the chocolate hardens, gently push each little wheel through the frame. It will be smooth on the bottom and sides. Wrap each wheel in a piece of waxed paper and put a label around it, as you do for the bars, if same is intended for sale.

Walnut Cakes

1 pound brown sugar (medium grade brown sugar)
 $\frac{1}{2}$ pint thin cream
3 ounces walnut halves

Place sugar in kettle (if lumpy, crush it), then add cream, place kettle on stove and stir until dissolved, then put thermometer in batch and let batch cook over a moderate fire until thermometer registers 244 degrees. This batch boils up very high, therefore use a kettle of at least six quarts capacity. This batch should not be stirred during the boiling process, but in order to prevent possible sticking to the kettle, pass a silver or wooden spoon over bottom of kettle occasionally. As soon as thermometer registers 244 degrees, remove kettle from stove and let mixture stand for about five minutes. Have ready a muffin ring form that has been well oiled with some good vegetable oil. Place this oiled muffin ring on a well oiled marble slab or perfectly flat platter. In each little form place three or four halves of the walnuts, and pour the cooled mixture over these walnut halves. Let stand until the mixture has set, then lift muffin frame. As soon as cakes are hard and cold they should be wrapped in heavy waxed paper and stored in a cool, dry place.

These cakes are delicious, very "easy to make," and "everybody likes them." They are a good candy to make for the man or woman who desires to sell candy for a livelihood.

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If you are not using a thermometer test by dropping a spoonful of the mixture into a cupful of cold water. It should form into a ball that is almost firm.

Pralines

1 pound Grade A sugar (this is the lightest brown sugar sold, it is almost white in color)

½ pint thin cream

3 ounces pecan halves

Place sugar in kettle, add cream, place kettle on stove and stir until sugar is dissolved, put thermometer in batch and let batch cook over a moderate fire until thermometer registers 238 degrees. This batch boils up high, therefore use a good sized kettle (of at least six quarts capacity). Do not stir during the boiling process. Occasionally pass a silver or wooden spoon over the bottom of kettle to prevent sticking. As soon as thermometer registers 238 degrees, remove kettle from stove, let batch stand until slightly cool (about five minutes) then stir until it is thick and creamy. Let stand for about half an hour, then put into a double boiler and melt as you do fondant. It will be necessary to have the water in the outer vessel very hot in order to melt this mixture. Do not let the mixture boil, stir constantly until it is very soft and creamy. Have ready a few sheets of heavy waxed paper. Place on the waxed paper the pecan halves. Arrange them in clusters of three or four. Then pour a large spoonful of the melted cream over each little cluster of pecan halves. It should form into a very thin round patty. Let stand until firm, then turn the paper quickly upside down, pull off and let pralines dry on the under side.

Should this batch be too thick to melt easily in the double boiler, add a tablespoonful of water to thin it. If you beat batch until it is thick and creamy, but not stiff, it will melt readily when put in the double boiler.

Pralines are good, show a good profit for the man or woman who desires to sell candy, but since they break so easily cannot readily be handled unless packed in boxes. They may be packed in a little individual cardboard box or may be arranged in boxes containing six. They should also be wrapped in a piece of thin waxed paper, since they dry out quickly.

If you do not use a thermometer, test by dropping a spoonful of the mixture into a cupful of cold water. It should form into a soft ball.

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Chocolate Covered Chocolate Cream Bars

- 1 pound fondant
- 6 ounces sweet chocolate
- 1 teaspoonful vanilla extract

Cut the chocolate into tiny pieces, melt as previously directed. Melt the fondant in a double boiler. (Full directions for melting fondant will be found under Chapter V.) As soon as the fondant is melted, stir in the teaspoonful of vanilla and add the melted chocolate. Stir until well blended, then pour mixture into a heavy cardboard box that has been well lined with waxed paper. Let stand until hard, then cut into bars any desired length or size. Dip these bars into melted chocolate. Let stand until chocolate hardens, then wrap in waxed paper. (Full directions for coating with chocolate will be found under Chapter VI.)

Chocolate Covered Chocolate Cream Bars with Nuts

If desired a delicious bar may be made by adding either chopped walnuts or pecans to the above formula. Use as many nuts as desired. About two ounces will be found the proper quantity for the above formula.

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