

H. AUNE BABBETT
HOME CONFECTIONERY

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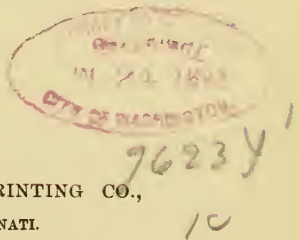
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"AUNT BABETTE'S"
HOME CONFECTIONERY

BY THE AUTHOR OF

AUNT BABETTE'S COOK BOOK.

1893.

BLOCH PUBLISHING & PRINTING CO.,
CHICAGO AND CINCINNATI.



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PREFACE.

THIS little book is dedicated to “our young ones” all over the land, especially those living in “country towns” where fresh candies are not to be had at any price. Candy making, as a pastime for young folks, is not to be surpassed. By carefully following these receipts you will have good quantity and fine quality at very little cost. Remember that practice makes perfect.

“AUNT BABETTE.”

IN editing this "little pocket edition" it has been my aim to make all receipts as simple and explicit as possible, so that any child may make its own sweets. The receipts given are all wholesome and will be found economical.

AUNT BABETTE.

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HOME CONFECTIONERY.

CANDIES REQUIRING NO COOKING.

UNBOILED CREAMS.

For the novice it is advisable to try unboiled candies at first, as their preparation is much easier than those requiring the fire. Candy boiling requires some practice before you acquire the desired state of boiled sugar. For these unboiled French creams, none but the best confectioner's sugar will answer; it may be obtained at all first-class groceries.

FOUNDATION FRENCH CREAM.

Take the white of one or more eggs, add an equal quantity of cold water. The surest way to measure the water is to fill a half egg-shell full to the white of each egg. Then stir into the eggs and water as much confectioner's sugar as it will require to make it stiff enough to roll into any shape desired. Flavor to taste.

ALMOND CREAMS, No. 1.

Blanch and chop or grate the almonds and mix them thoroughly through the French cream. Mold into any shape desired.

ALMOND CREAMS, No. 2.

Shape or mold the French cream oblong and press an almond into its side. Then roll it in granulated sugar or melted chocolate.

CHOCOLATE CHERRIES.

Roll each candied cherry into melted chocolate. If desired cover each cherry with French cream, and then roll into the chocolate. Use a long hat pin for this purpose.

SPICED CHOCOLATE.

Take two cupfuls of brown sugar, one-half cupful of hot water and three-fourths ($\frac{3}{4}$) of a cupful of grated chocolate and a piece of best butter, the size of an egg. Boil the ingredients until thick and test by dropping the drops from a spoon into cold water—if the drops harden, remove from the fire. Add allspice, ground cloves and cinnamon, mace, if desired, a very little of each, about a half teaspoonful. Pour into buttered tins and when cool cut into desired slices.

SPICED CHOCOLATE CREAMS.

Make as in above receipt. Roll into balls and turn them over into melted chocolate.

ORANGE CREAMS.

Grate the rind of an orange into a bowl, then squeeze the juice over it and strain through a piece of cheese cloth. Add a pinch of tartaric acid and stir in as much of the finest confectioner's sugar as it will take to mold into shapes.

LEMON CREAMS.

Made according to above receipt. You may roll them into balls and cover them with chocolate. Very nice.

PEPPERMINT CREAMS.

Break the white of one egg into a bowl, add to it an equal quantity of cold water; then stir in as much of the best confectioner's sugar as will take to make it very stiff, stiff enough to mold into shape. Flavor with three drops of oil of peppermint. Grease very lightly a large baking tin, drop the creams on it with the aid of a teaspoon and lay them

far apart. When all are in, wet the back of a teaspoon with cold water or alcohol and press each peppermint flat with the back of the spoon. Wet the spoon each time in cold water. You may color these a pretty pink with fruit coloring or cochineal.

FRENCH CREAM AND SPICED CHOCOLATE.

Press layers of French cream between layers of spiced chocolate.

UNCOOKED SPICED CHOCOLATE CREAMS.

Take the white of one egg and add half an egg-shell full of water, so as to have as much egg as water. Stir into this as much confectioner's sugar as will make it stiff enough to mold. Grate as much chocolate as you wish to add and add ground spices, such as cinnamon, cloves, allspice and mace. Roll these balls—which you must make with the hands slightly buttered or dipped in cold water. Have some chocolate ready to roll them in, as you would chocolate creams.

WINTERGREEN CREAMS.

Made the same as peppermint creams. Flavor with wintergreen instead of peppermint and color pink.

ROSE CREAMS.

Made the same as other uncooked French creams—color pink and flavor with a few drops of rose water.

FRENCH COCOANUT CREAMS.

Make either boiled or uncooked French cream, and add as much grated cocoanut as desired. Do this while the cream is still soft. Add sufficient confectioner's sugar to mold into balls or flat cakes. You can make a variety by coloring part pink with fruit coloring, or brown by adding chocolate to the cream before adding the cocoanut.

CHOCOLATE KISSES.

Beat up the whites of two eggs with two cups of confectioner's sugar and about three ounces of chocolate. Drop on buttered paper, which you have put in a large baking tin. Drop from a spoon, dipped in cold water. Bake fifteen minutes.

KISSES OR CREAM MERINGUES.

Beat very stiff the whites of two eggs with one pound of confectioner's sugar. Add half a teaspoonful of vanilla and one heaping tea-

spoonful of arrowroot. Bake on buttered paper, with the oven door slightly open, and watch closely.

NEAPOLITAN CREAMS.

Make the French cream receipt, either boiled or unboiled, and divide into as many parts as you have coloring—leave one uncolored (white); color one pink, one brown, one yellow, etc., just as you fancy. To color pink use fruit coloring or cochineal syrup and color the brown either with chocolate or coffee, which is done quickly while the cream is still soft. Press the different colored creams, first separately, then together; cut into squares or any other shape desired. Color yellow, with the yolk of an egg. You may have quite a variety in this way, making some white, brown and yellow; others pink, white and brown. It is necessary to work the cream while soft very quickly, so as not to allow it to harden before molding.

CHOCOLATE CREAM DROPS.

Roll some French cream into cone-shaped forms and lay them on waxed paper or a greased platter, until they are hard, which will take from three to four hours. Then

melt some grated confectioner's chocolate in a farina kettle (set in boiling water). When the chocolate is melted, roll the creams in it, one at a time, by the means of a long hat-pin. Slip them on waxed paper to dry.

CHERRIES IN CREAM.

Take a candied cherry and cut it almost in two and fill it with French cream.

CREAM DATES, PRUNES AND FIGS.

Remove the pit with a knife and fill the cavity with French cream.

ENGLISH WALNUT CREAMS.

Have your walnuts ready to use but use only the perfect ones (the broken ones can be used for some other purpose). Make some French cream, and shape into balls the size of a hickory nut and place a half meat upon either side of the cream ball, pressing it into the cream. Place upon waxed paper to dry.

WALNUT MAPLE SUGAR CREAMS.

Mix a quantity of grated maple sugar with the French cream, and roll the same as walnut creams.

NUT CREAMS.

Use any kind of nuts or mixed nuts and chop them up as fine as desired. Mix with French cream.

PEPPERMINT DROPS.

To one tablespoonful of glucose add one-third of a cupful of boiling water. Stir in enough of the best confectioner's sugar to make it stiff enough to mold. Knead it thoroughly, like dough, and flavor with about five drops of oil of peppermint. Shape into balls as quickly as possible and lay them on flat tins. Press them flat.

FRUIT SLICES.

Chop up seedless raisins, currants and citron, a few candied cherries or any other candied fruit, if desired. Mix all into some French cream. Do not add as much sugar as usual to the French cream. Cut into squares half an inch thick, and wrap in waxed papers.

PINK CREAMS.

Break into a bowl the white of one egg and add to it an equal quantity of cold water;

then stir in as much confectioner's sugar as it will take to make it stiff enough to mold. Flavor with vanilla or rose, and color with a few drops of fruit coloring. Form into balls, and flatten out. Lay upon paper to dry.

COFFEE CREAMS.

Make according to above receipt and instead of using plain water, use extract of coffee. Make as follows: Take one tablespoonful of finely pulverized coffee and pour two tablespoonfuls of boiling water over it. Let it steep awhile, then strain and use it, instead of plain water.

FILBERT CREAMS.

Pound some filberts to a powder in a mortar and mix in with some French cream. Shape into balls and when hard roll them in melted chocolate like chocolate creams.

PINK COCOANUT CREAMS.

Take some French cream and add a quantity of freshly grated cocoanut. Color with a few drops of fruit coloring and roll it into balls. You may dip these in melted grated chocolate or flatten out as desired.

CHOCOLATE NUT CREAMS.

Have a quantity of finest vanilla chocolate grated. Make a French cream, not as thick as usual. Stir in the grated chocolate and grated or pounded nuts. Shape into balls, then flatten out on waxed paper. A good plan is to stir in the chocolate and nuts as soon as you begin the French cream. You will then know exactly how much confectioner's sugar to take.

PART II.

CANDIES THAT REQUIRE BOILING.

A brass kettle, if kept perfectly clean, is best for boiling sugar in for confectionery use. Dissolve two pounds of white sugar in one pint of water and place this, in the kettle, over a slow fire for a quarter of an hour. Pour into it a small quantity of gelatine and gum arabic, dissolved together. Skim off at once all the impurities which rise to the surface. The white of an egg may be used as a substitute to make the clarifying process still more perfect. Strain through a flannel bag. If you allow the syrup to boil a few minutes longer you will have what is called "Rock Candy." To make other candies bring the syrup very carefully to such a degree of heat that the "threads" when dropped from the spoon into cold air, will snap like glass. When this desired stage is reached, add a teaspoonful of vinegar or cream of tartar, to prevent granulation, and pour into pans as

directed in the receipts which follow. To make stick candies, pull and roll into shape with buttered hands

CANDY OF ANY FLAVOR.

Take two and a half pounds of refined sugar, one pint of water and one teaspoonful of cream of tartar, and mix it in a kettle large enough to hold the candy when expanded by the heat, and boil over a brisk fire, taking care that it does not burn, applying the heat to the bottom, not to the sides. After boiling fifteen minutes remove a small portion of the melted sugar with a spoon, and cool by placing it in a saucer set in ice-water. When cool enough take a portion between thumb and finger, and if it "threads" as it is separated, the process is nearly completed. Great care must be used to regulate the heat so that the boiling may be kept without burning. Test frequently by dropping a bit into cold water; if it becomes hard and brittle, snapping apart when bent, it is done and must be removed at once, and the flavoring stirred in. Then pour into shallow earthen dishes, thoroughly but lightly greased, and cool until it can be handled; then pull and roll into sticks or any shape desired.

COCOANUT CARAMELS.

Take one pint of milk, butter about the size of an egg, one cocoanut grated fine, three pounds of white sugar and two teaspoonfuls of lemon extract. Boil slowly until stiff, beat to a cream, pour into shallow buttered pans, and when set cut into squares.

CREAM CANDY.

Take two heaping cups of white sugar, one wineglassful of vinegar and one tumbler of water. Boil one-half hour, flavor with vanilla and pull like molasses candy.

LEMON CREAM CANDY.

Take three cups of sugar, one-half cup of vinegar, one-half cup of water and a teaspoonful of butter put in last with a teaspoonful of soda dissolved in hot water. Boil fast for about half an hour, until it crisps in cold water. Flavor with lemon and pull white.

BURNT ALMONDS.

Take one pound of almonds and wipe clean. In the meantime put on a pound of sugar with a quarter of a pint of water; let it boil

until clear and thick; throw in the almonds and stir with a wooden spoon until you hear them crack. Take off the fire, but keep stirring them; and when dry put in a wire sieve and sift all the sugar from them. Now put that sugar on to boil again with a little, very little, water and some cinnamon, if you like. When this boils throw in the almonds again, and keep stirring until quite dry. Take off the fire and pack in a glass jar. You may add fruit coloring to the sugar the second time it is put over the fire.

WALNUT CHOCOLATE DROPS.

Take two and a half cups of pulverized sugar, one half cup of cold water and boil five minutes. Then place in a pan of cold water and beat until cold enough to make into balls and put a walnut in the center of each. By using maple sugar you have maple cream. Take half a cake of chocolate, shave off fine, set it in a bowl on top of a boiling tea-kettle to melt, and when the drops are cold roll in the melted chocolate with a fork.

CREAM ALMONDS.

These are made like walnut drops. While making into balls mold an almond meat into

the center of each ball; then roll in coarse granulated sugar, and you have delicious cream almonds. Lay on buttered paper until cold.

CHOCOLATE CREAMS.

Take two cups of sugar, one cup of water and one tablespoonful and a half of arrow-root or cornstarch, one tablespoonful of butter and one teaspoonful of vanilla. Wash the butter, stir the sugar and water together, add the arrow root and bring to a boil, stirring constantly to induce granulation. Boil for about ten minutes, then add the butter, take from the fire and stir constantly until it begins to look like granulated cream. Add the vanilla. Butter your hands and make the cream into balls the size of a marble, and lay upon a clean board or flat dish (outside). Take half a pound of sweet vanilla chocolate, grate it, set it in a tin pail or saucepan, and put this in another of boiling water, so as to melt the chocolate. When the chocolate is melted to the consistency of syrup, roll the cream balls in it until sufficiently coated and take each one up carefully and lay upon a dish to dry.

COCOANUT CONES.

Whip the whites of five eggs to a very stiff froth, and gradually the whole of one pound of confectioner's sugar and one teaspoonful of arrowroot; last, a fresh-grated cocoanut, or half a pound of desiccated cocoanut. Mold the mixture with your hands into small cones (flour your hands); set these far enough apart not to touch one another, upon buttered or waxed paper, in a long baking-pan. Bake in a moderate oven. Be sure to prepare the cocoanut before you begin; lay the pieces in cold water after paring, until all is grated.

HOW TO WAX PAPER.

Get some one to assist you in holding the paper over the fire, and a third person to rub the wax over it. It may be done in a second. To remove macaroons or any other confection from paper, moisten the paper with a damp sponge on the reverse side and they will come off easily.

BUTTERSCOTCH.

Boil one pound and a half of coffee sugar (white but not granulated), half a cup of sweet butter, half a teaspoonful of cream of

tartar, and just enough water to dissolve the sugar. Boil without stirring until it will break easily when dropped into cold water. When done add one teaspoonful of lemon juice, or ten drops of extract. Pour into well-greased pans, and when almost cold mark into squares.

BUTTER TAFFY.

Boil one cup of molasses and one cup of sugar until it candies. Remove from the fire and stir in nearly half a cup of butter and flavor with vanilla.

MAPLE CREAMS.

Set some genuine maple sugar on to boil with half as much water as you have sugar. Boil until it is brittle when dropped into cold water, and when it is inclined to harden remove from the fire and stir rapidly until it becomes a waxen substance, then form into balls not larger than a marble. Butter your hands well to do this. Put half a walnut kernel on either side. Lay them on a greased platter to cool.

ICE-CREAM CANDY.

Boil one and a half pounds of moist white coffee sugar, two ounces of butter, one teaspoonful and a half of water, together with the peel of half a lemon. When done (it will become crisp by dropping into cold water), set aside till the boiling has ceased, and stir in the juice of one large lemon (no seeds). Butter a dish and pour in about an inch thick. When cool take out the lemon peel, pull until white and form into any shape desired. If you have no lemon take two tablespoonfuls of vinegar and two teaspoonfuls of extract.

COCOANUT DROPS.

Take one pound of grated cocoanut, half a pound of confectioner's sugar and the stiff-beaten white of one egg. Work all together and roll in the hands into little balls. Bake on buttered tins.

MAPLE NUT CANDY.

Take one pint of maple sugar and half a pint of water, or just enough to dissolve the sugar. Boil until it becomes brittle by dropping in cold water. Just before pouring add

a tablespoonful of vinegar. Having previously prepared the nut meats, butter the pans, line with nut meats and pour the candy over them.

NUT CANDY.

Boil a pound of sugar with a cup of water. After boiling over a brisk fire put in a dash of vinegar. Take off the scum as it rises and test by raising with a spoon; if its "threads" snap, pour over chopped cocoanut or any other kind of nuts. Brazil nuts cut into slices are very nice. Butter the pans before putting in nuts and candy.

HOARHOUND CANDY.

Boil two ounces of dried hoarhound in a pint of water for about half an hour, strain and add three pounds of brown sugar. Boil over a hot fire until hard, then pour out on well-greased flat pans, and mark as soon as cold enough to retain the marks.

CANDIED CHERRIES.

Boil a syrup of two pounds of cut loaf sugar and a cup of water; boil until thick enough to pull. Then remove to the side of

the stove until it shows signs of granulation. Drop in the cherries, carefully stoned, only a few at a time, and for only two or three minutes; remove to a sieve, set over a dish, shake gently, and turn the cherries out on white paper.

WALNUT OR BUTTERNUT GLACE.

Take one pint of granulated sugar and three-fourths of a cupful of boiling water, boil until it will crack if plunged into ice-cold water. Do not stir the sugar while boiling. Dip the nuts carefully into the boiling candy by means of a long hat-pin. Lay each one on slightly buttered tins or marble, to cool and harden. Sliced oranges or other fruits may be dipped into this glace and you have fruit glace.

ALMOND NUT CANDY.

Take any quantity of blanched almonds desired, and the same amount of sugar, the best confectioner's. Set the sugar over the fire to dissolve and as soon as dissolved throw in the almonds, stirring rapidly. Pour all into tins which you have previously buttered. Press flat with a buttered knife. Don't allow the sugar to boil.

CHOCOLATE CHERRIES.

Roll each candied cherry into melted chocolate. If desired cover each cherry with French cream and then roll in the chocolate. Use a long hat-pin for this purpose.

EVERTON TAFFY.

Boil two cups of brown sugar in half a cupful of water, until it will harden when dropped into cold water. Add butter the size of an egg; set back on the stove and boil once more. Flavor to suit the taste.

MOLASSES TAFFY.

Take one cupful of brown sugar, one cupful of molasses and butter the size of a walnut. Boil and test by dripping a few drops into cold water. If it hardens pour out into buttered tins or plates. When cool cut into desired squares.

PINE-APPLE CHIPS.

Pare, core and slice the pine-apple quite thick. Take half a pound of confectioner's sugar to a pound of fruit; sprinkle it over the fruit so as to have each slice sugared and let it remain in a covered dish until all the sugar

is dissolved. Set on to boil slowly until each chip is clear. Set away until the following day. Remove all the syrup and place the chips singly on glasses or porcelain dishes to dry in a very moderately heated oven.

CHOCOLATE CARMELS, No. 1.

Set on to boil one cupful of fine granulated sugar, one cupful of New Orleans molasses, and one-fourth cup of sweet milk. Add a piece of butter the size of an egg. Let this boil steadily in a porcelain lined kettle. In the meantime grate a heaping cupful of best chocolate, add it to the boiling candy but not before it has attained the right consistency (try it by dropping some from the spoon into cold water, if done it will harden immediately, if not let it boil until it is). Let it boil briskly; it will have the consistency of cake batter and thread from the spoon when sufficiently boiled. Try again in cold water; if it hardens put in the grated chocolate and let it boil again for two minutes. Take from the fire, and flavor with a teaspoonful of vanilla. Pour into a large tin pie-plate, which has been previously buttered; when almost cold, cut into squares with the back of a knife, which you must dip into cold water occasionally.

It should be boiled steadily fifteen minutes by the clock. The success of making good candy depends on the boiling, if you fail, try again; candy making is a profession and it takes practice to learn the art.

CHOCOLATE CARAMELS No. 2.

Take one cup of molasses, one cupful of white sugar and one-half cup of sweet milk in which you have rubbed smooth two teaspoonfuls of sifted flour. Stir all together and when you think it has boiled enough, add a lump of butter the size of an egg and test the candy as in above receipts. When done add the grated chocolate of which you should have a heaping cupful and let the candy boil up for a few minutes. Flavor with vanilla and remove from the fire and pour into a well greased tin plate or on a marble slab; when cool cut into squares and wrap in wax paper.

COUGH CANDY.

Soak a gill of whole flax-seed in half a pint of boiling water. In another dish soak a cupful of broken bits of slippery elm, also in half a pint of boiling water. Let both soak for two hours or more, then strain both

through a fine cloth into a porcelain lined dish and set on to boil with two pounds of granulated sugar. After boiling hard for ten minutes add the juice of two lemons and boil until it turns to candy. Test by dropping a few drops into cold water.

VANILLA CARMELS.

Mix one half of a pound of white sugar with eight large tablespoonfuls of sweet cream (one gill), one large tablespoonful of honey, butter the size of a hazel nut, and four table-spoonfuls of hot water. Boil these ingredients until the right consistency is reached; to ascertain this, drop some into ice-cold water, if it crackles when coming into the water, it is right; add a teaspoonful of extract of vanilla and pour upon a marble slab or buttered tin. Cut into squares when cool.

ALMONDS GRILLED.

Used as you would "salted almonds" at teas, luncheons, etc. Very often both are served together using half grilled and half salted in the same dish. I do not recommend this; it is better taste to serve each separately. Blanch the almonds, then dry them in an

open oven, or by laying them between two cloths and patting them until dry. Set on a cupful of sugar (confectioner's) wet with one-fourth of a cupful of water and let it boil until it threads from the spoon. Then throw in the almonds and let them boil. Stir them occasionally, until they change color. Remove from the fire and stir the syrup until it is all sugar. Lay them upon a platter to cool.

ALMONDS BLANCHED.

Put the almond meats into a dish and pour boiling water over them. When cool the skins will come off readily.

ALMONDS ROASTED IN OIL.

Blanch one heaping cupful of almonds, and pour over them one tablespoonful of best olive oil. Let them lay at least two hours, then sprinkle a teaspoonful of fine salt over them and brown them in the oven. Not too brown. Rub off the salt before serving.

ALMOND CARMELS.

Set a cupful of sugar on to boil, without water. As soon as the sugar is melted throw in a cupful of almonds, not blanched.

Remove from the fire at once. Take up each almond separately and lay on waxed or buttered paper.

NUT CREAMS.

Mix in chopped nuts of any kind with the French cream (see receipt for French creams) and form into balls or other fancy shapes. You may color them with any kind of fruit coloring and give any desired flavoring. Then roll them in melted chocolate or coffee cream. Roll with a hat pin, using the latter as a means to take up the candies without touching them with the fingers.

COFFEE CREAMS.

Take one heaping tablespoonful of pulverized coffee and pour a wine glassful of boiling water over the coffee. Cover the cup and let it steep for about five minutes. Then strain through some cheese cloth and make your French coffee cream, according to French cream receipt, using the coffee instead of water, and sugar according to quantity of coffee, about one cupful of sugar to a wine glassful of coffee.

BOILED FRENCH CREAM.

To one-half cupful of hot water, add two cupfuls of white sugar and boil briskly for five minutes, without stirring. If the boiled sugar threads when dropped from the spoon, remove from the fire. Try a teaspoonful on a saucer, if it creams and you can make a ball of it with your fingers, it is of right consistency. Pour all into a bowl and stir rapidly with a silver spoon. If it does not cream readily, set it back on the fire and boil it a minute or two longer. Flavor when it begins to cool with a teaspoonful of vanilla, or any other flavoring desired. This is the way all French cream candies are made.

PINK CREAMS.

Made like French creams and color with fruit coloring, adding a few drops at a time, so as not to get it too dark, or use pink confectioner's sugar.

OLD FASHIONED MOLASSES CANDY.

Take one pint of molasses, one half pint of sugar and a piece of butter about the size of a walnut, and one tablespoonful of pure glycerine. Boil hard over a brisk fire about

twenty minutes. When boiled thick, try by dropping a few drops in ice-cold water and if hard enough to retain their shape, it is ready to take from the fire. Have a well buttered platter ready to pour the candy on. Just before removing the candy from the fire stir in half a teaspoonful of cream of tartar and flavor with vanilla.

SALTED ALMONDS.

Throw the almonds into boiling water and blanch. After they are skinned, lay on a platter for several hours to dry. Dissolve a little gum arabic in a spider with as little water as possible; when dissolved throw in the almonds and turn them over and over again until all are glazed. Then take them off and set in the oven to roast, stirring often, until they begin to color slightly. Take from the oven, throw them on clean paper, spread out and sprinkle with fine salt. See that all be well sprinkled.

BUTTERNUT AND ALMOND CANDY.

Are made the same as cocoanut candy.

MARSHMALLOWS.

Dissolve a pound of gum arabic in one quart of water, strain, add one pound of refined sugar and place over the fire, stirring constantly until the sugar is dissolved and the mixture has become the consistency of honey. Next add gradually the whites of eight eggs, well beaten, stirring the mixture all the time, until it loses its stickiness and does not adhere to the fingers when touched. The mass may now be poured out into a pan slightly dusted with corn-starch. When cool divide into small squares.

MOLASSES CANDY.

Take one cup of molasses, one cup of sugar, one tablespoonful of vinegar and one teaspoonful of fresh butter. Boil until it hardens when dropped in cold water, then stir in a pinch of soda or cream of tartar and pour on buttered tins. When cool, begin to pull, having previously greased your hands.

UNCOOKED FRENCH CREAMS.

Break the whites of three eggs into a bowl and add exactly as much water as you have whites of eggs (measure with the egg-shells).

Stir in confectioner's sugar until stiff enough to mold into any shape desired. Flavor to suit your taste.

NOUGAT.

Blanch one-half pound of almonds in boiling water. When skinned, cut in half through the center and lay on white paper in the oven, with door open, to dry. Meanwhile, melt half a pound of sugar in a double kettle, without adding a drop of water. Stir constantly until the sugar boils, take off the kettle and stir in the almonds immediately. Pour into a flat greased tin pan, which has been previously warmed. Press the nougat flat to the bottom of the pan. Cut while still warm; wrap in waxed paper.

PRUNES, DATES AND FIGS.

Select the finest only. Tear them open and extract the kernels, leaving them whole at the stem end. Insert a piece of French cream, and press the fruit together at the bottom.

PEANUT CANDY.

Boil two cups of sugar with half a cup of water and dissolve half a teaspoonful of cream

of tartar in a little cold water and add. Boil until it becomes brittle when dropped into cold water. Then add a piece of butter the size of a hickory nut and boil a few minutes longer. Pour this over the nuts, which have been spread in a buttered tin, and set away to cool.

CREAM CARAMELS.

Boil together one pint of cream and three pounds of sugar. Add any desired flavoring. Boil until it reaches 260 degrees Fahrenheit. Pour out the mixture on flat dishes to cool, and as soon as it begins to "set" which is very soon, cut it into little blocks.

TUTTI-FRUTTI CANDY.

Chop seeded raisins, citron, figs and a few candied cherries. Put two cupfuls of granulated sugar and half a cupful of boiling water into a brass or porcelain kettle and boil hard for ten minutes. Take from the stove, pour into a bowl, flavor and stir rapidly with a spoon until it looks like cream. Add the chopped fruit and stir a while longer. Press thin on buttered tins, cut into squares and wrap in waxed papers.

FILBERT CREAMS.

Butter or flour your hands, and roll the above French cream around filbert nuts. Have some chocolate melted over a steaming tea-kettle in a bowl, and after the filbert balls are dry, roll them in the melted chocolate by means of a long hat-pin or fine knitting-needle.

PINK COCOANUT CREAMS.

Use pink confectioner's sugar, or color with fruit coloring; add grated cocoanut; roll into balls; fill each center with a candied cherry.

CHOCOLATE CREAMS.

Take one heaping tablespoonful of gelatine and dissolve it in six tablespoonfuls of warm milk, one heaping cupful of sugar and half tablespoonful of best butter and one tablespoonful of glucose and a pinch of cream of tartar. Stir over the fire until it boils then remove and stir until it is of the desired consistency ready to roll into balls. Butter the hands to do this. If not thick enough return to the fire and boil again. When all are rolled, melt some confectioner's chocolate and roll the balls in it. Take a long hat-pin to handle the balls with. Lay them on waxed paper to dry.

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