



The Sweet Shop

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Almond Butter Crunch

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

Melt butter in heavy 2–quart saucepan. Add sugar, corn syrup, and water. Cook, stirring often, to hard–crack stage (300 degrees F). Watch closely after temperature reaches 280 degrees F. Quickly stir in coarsely chopped nuts; spread in well–greased 13 x 9 x 2–inch pan. Cool thoroughly. Turn out on waxed paper; spread top with half the chocolate; sprinkle with half of finely chopped nuts. Cover with wax paper; invert and top with remaining chocolate and nuts. If necessary, chill to firm chocolate. Break in pieces.

Almond Cream Confections

1/2 cup butter
1/4 cup granulated sugar
2 tablespoons cocoa powder
2 teaspoons vanilla extract
1/4 teaspoon salt
1 egg, slightly beaten
1 cup slivered almonds, toasted and chopped
1 3/4 cups vanilla wafer crumbs
1/2 cup flaked coconut
Cream filling
2 (1 ounce) squares semisweet chocolate

Combine first 6 ingredients in a heavy saucepan; cook over low heat, stirring constantly, until butter melts and mixture begins to thicken.

Remove from heat; add almonds, vanilla wafer crumbs, and coconut, stirring well. Press firmly into an ungreased 9-inch square pan; cover and chill.

Spread Cream Filling over almond mixture; cover and chill.

Cut into 1 1/2-inch squares. Remove from pan, and place about 1/2 inch apart on a baking sheet.

Place chocolate in a zip-top heavy-duty plastic bag; seal. Submerge in hot water until chocolate melts. Snip a tiny hole in end of bag with scissors; drizzle over Cream Filling.

Makes 3 dozen.

Cream Filling
1/3 cup butter, softened
3 to 4 tablespoons milk
1/2 teaspoon vanilla extract
3 cups sifted confectioners' sugar

Cream butter at high speed of electric mixer. Add milk and vanilla extract. Slowly add sugar; mix until smooth.

Anise–Honey Chews

1 cup honey

1 1/2 teaspoons star anise, finely ground

The star anise will grind easily in a blender. In a small saucepan, cook the honey and anise together over low heat until the mixture reaches the firm–ball stage. Pour the mixture into a very lightly greased soup bowl and allow it to cool somewhat. When the honey mixture is cool enough to handle, tear off bits and shape them into balls between the palms of your hands, then place them on a dry plate to set. When the candy is well set, wrap each piece in wax paper.

Apple–Walnut Jellies

2 2/3 cups granulated sugar
1/3 cup pectin
2 1/2 cups cool water
1 2/3 cups light corn syrup
1 (15 ounce) jar applesauce
**1 tablespoon liquid citric acid or 1/2 teaspoon
citric acid plus 1 tablespoon boiling water**
1 cup chopped walnuts

Mix sugar and pectin. Slowly add cool water, stirring until smooth. Heat just to boiling point and add to sugar mixture. Cook rapidly to 220 degrees F.

Add applesauce and cook to 224 degrees F.

In a separate bowl, combine citric acid or citric acid plus boiling water. Stir until just dissolved. Add to cooked candy. Fold in nuts. Pour into a buttered 9–inch square pan. Cool and cut. Roll each piece in sifted confectioners' sugar.

Apricot Roll

2 cups granulated sugar
1 cup milk
12 ounces dried apricots, chopped fine
1 tablespoon butter
2 cups chopped pecans
1 teaspoon vanilla extract
Dash of salt

Boil sugar and milk mixture until it thickens (236 degrees F on candy thermometer), stirring constantly.

Add apricots and boil until they melt into the syrup and mixture reaches about 230 degrees F on candy thermometer.

Remove from heat and beat hard. Add butter, pecans, vanilla extract and salt. Beat candy until it begins to harden.

Pour onto a wet, smooth cloth and roll to desired diameter. Cool; then store in refrigerator. Cut in thin slices to serve.

Makes a 2-pound roll.

Assorted Chocolate Candies

24 ounces (about 4 cups) semisweet milk or white chocolate
50 small two-layer candy cups

Fillings

Raspberry preserves

Marshmallow fluff

Toasted hazelnuts

Peanut butter

Liqueur-nut mixture (see note)

Caramel-praline mixture (see note)

Chop chocolate into small pieces if not using chips. Heat half of chocolate in top of double boiler until it melts and reaches a temperature of 110 to 120 degrees F. Remove saucepan with chocolate from heat and stir in remaining chocolate.

Stir chocolate frequently until it reaches a temperature of 86 to 91 degrees F for semisweet chocolate, 84 to 88 degrees F for milk and white chocolate.

Using a small pastry brush, paint inside of candy cups with melted chocolate. Place cups in freezer for 10 minutes.

Remove cups from freezer. Using a spoon, fill cups three-fourths full with raspberry preserves, marshmallow fluff topped with a toasted hazelnut and other fillings.

Heat chocolate until it again reaches 88 to 90 degrees F. Using a spoon, drop chocolate on top of filling. Using the back of the spoon, smooth out chocolate and seal to the edge of the shell.

Return candies to freezer for 10 minutes. Remove from freezer and store in airtight container.

NOTES:

To make liqueur-nut mixture, combine 1/2 cup finely chopped nuts with 1/4 cup Bailey's Irish Creme, amaretto or other liqueur. Place in freezer until ready to use. When filling candy shells, float nuts on top of liqueur.

To make caramel-praline mixture, melt 20 caramels and 1/4 cup heavy cream in the top of a double boiler. Stir in 1/2 cup chopped nuts. Cool before using.

Yields 50 candies.

Brown Candy

6 cups granulated sugar, divided
2 cups light cream
1/4 teaspoon baking soda
1 tablespoon white corn syrup
1/4 pound butter
1 teaspoon vanilla extract
2 pounds pecans, finely chopped

Caramelize 2 cups sugar by pouring it into a heavy aluminum or iron skillet and place over low heat. Begin stirring with wooden spoon and keep sugar moving so it will not scorch. It will take over 30 minutes to completely melt this sugar and, at no time let it smoke or cook so fast that it turns dark. It should be about the color of light brown sugar syrup

As soon as sugar has started to heat in the skillet, pour remaining 4 cups of sugar together with cream and corn syrup into a deep heavy kettle and set it over low heat to cook along slowly while melting the sugar in skillet.

As soon as all the sugar is melted, begin pouring it into kettle of boiling cream and sugar, keeping it on very slow heat and stirring constantly. The real secret of mixing these ingredients is to pour a stream no larger than a knitting needle and to stir across the bottom of the kettle at all times. Continue cooking and stirring until the mixture forms a firm ball when dropped into cold water or 242 degrees F on a candy thermometer.

After this test is made, turn heat off and immediately add the baking soda, stirring vigorously as it foams up. As soon as the baking soda is mixed, add butter, allowing it to melt as stirred. Quit stirring as soon as butter melted, and remove from heat for about 20 minutes, then add vanilla extract and begin heating.

Use a wooden spoon and beat until the mixture is thick and heavy, having a dull appearance instead of a glossy sheen. Add broken pecan meats and mix. Turn into greased tin boxes or into greased square pans where it may be cut into squares when cooled slightly.

Yields 4 dozen.

Butter Crunch Candy

Butter Crunch Mixture

16 tablespoons (2 sticks) unsalted butter
1 1/2 cups granulated sugar
3 tablespoons light corn syrup
3 tablespoons water
1 cup toasted almonds, chopped, about 4 ounces

Topping

12 ounces semisweet chocolate, tempered
1 cup toasted almonds, chopped, about 4 ounces

One 12 x 18-inch pan, buttered and lined with buttered foil, plus 2 large cutting boards, jellyroll pans, or cardboard pieces, covered with parchment.

To make the butter crunch mixture, melt the butter in a saucepan. Remove from heat and stir in sugar, corn syrup, and water. Cook, stirring occasionally, until the mixture reaches 300 degrees on a candy thermometer. Remove from heat, stir in almonds, and pour out into prepared pan, spreading the mixture with the back of a spoon to fill the pan. Before the butter crunch hardens, but when it is firm enough to handle, turn it out onto a large parchment-covered cutting board and peel away the foil. Allow the butter crunch to cool completely. To finish the butter crunch, wipe the top surface of the candy with a damp paper towel to remove excess butter and allow drying a few minutes. Have another cutting board or the back of a jellyroll pan ready to turn the candy over onto. Use a small offset metal icing spatula to spread half the tempered chocolate quickly over the butter crunch. Scatter half the chopped almonds over the chocolate. Cover this finished surface with a piece of parchment paper or foil and place another cutting board or the back of a large jellyroll pan. Remove top board and paper and quickly spread with remaining tempered chocolate and scatter on remaining almonds (it isn't necessary to wipe the second side because it wasn't against a buttered surface). Refrigerate for 20 minutes to set chocolate. Break the butter crunch into 2-inch pieces.

Store candy in a tin or plastic container with a tight-fitting cover and keep at a cool room temperature for up to a week.

Butter Toffee

5 cups granulated sugar
1 cup water
2 1/2 pounds (10 sticks) sweet cream butter
2 cups whole, shelled almonds
24 ounces semisweet or milk chocolate bars or chips (for coating)
3 cups almonds, ground

Grease two 9 x 13-inch baking pans with vegetable oil.

Combine sugar and water in a 4-quart saucepan. Cook over medium heat, stirring constantly, until the mixture registers 231 degrees F on a candy thermometer. Add butter slowly until all is melted. Add whole almonds and cook until they are golden brown.

Pour mixture into prepared pans (mixture should be about 1/2 inch deep) and immerse pans in ice water to harden toffee. Remove toffee onto wax paper or parchment paper.

Melt chocolate in a double boiler. Coat the top side of the toffee with half the melted chocolate and sprinkle with half the ground almonds. Repeat on underside of toffee.

Makes about 3 pounds.

Butterfinger Candy

1 cup peanut butter
1/3 cup light corn syrup
1 cup granulated sugar
1/3 cup water
Melted chocolate

Cook corn syrup, sugar and water to 310 degrees F. Remove from heat, and stir in warmed peanut butter until completely blended. Pour onto greased cookie sheet and score into pieces. When cool and hard, dip into melted chocolate.

Butterfingers

1 cup granulated sugar
1/3 cup white corn syrup
1/2 cup water
1 cup peanut butter
3 Hershey chocolate candy bars

Butter a 9–inch square pan.

Cook sugar, corn syrup and water over medium heat until 305 degrees F on a candy thermometer. Stir in peanut butter. Pour into prepared pan. While still hot, put 3 Hershey bars on top and spread evenly. Refrigerate. When set, break into pieces.

Buttermilk Candy

1 cup buttermilk
1 teaspoon baking soda
2 cups granulated sugar
2 teaspoons corn syrup
2 tablespoons butter
1 teaspoon vanilla extract
1 1/2 cups nuts

Add baking soda to buttermilk in 4-quart saucepan. Stir well and let stand 1 minute. Add sugar, corn syrup and butter. Cook to soft ball stage (236 degrees F to 238 degrees F on candy thermometer).

Add vanilla extract and nuts. Beat by hand until candy begins to thicken. Pour onto buttered cookie sheet. Let cool and cut into pieces. NOTE: This is similar to a pecan praline and breaks into irregular pieces.

Cactus Rubies

2 cups granulated sugar
1 1/3 cups light corn syrup
1 1/2 cups red cactus juice
2 (1 3/4 ounce) packages powdered fruit pectin
1 teaspoon baking soda

To obtain the cactus juice, gather very ripe red–purple tuna (fruit) from prickly pear cactus with tongs. Wash by overflowing water in container. Put fruit in a large pan and barely cover with water. Stickers will cook and strain out. Boil fruit until soft, occasionally mashing down and cutting through the fruit to release the juice. Strain through a cloth in a colander. This juice may be canned in fruit jars and used for candies and jellies, or used immediately.

Candy Procedure

Use two large pans because candy foams. In one pan, mix sugar and syrup and bring to a full rolling boil. Simultaneously, cook foaming juice, pectin and baking soda mixture in another pan until foaming dies down, stirring both mixtures. Pour pectin mixture slowly into sugar mix and boil together about 2 more minutes, stirring constantly. Remove from fire, stir a bit more to allow bubbles to escape and candy to clear. Pour into buttered 10 x 6–inch glass dish. Let stand at room temperature until set (several hours).

Turn out on sugared wax paper. Cut into squares and coat with more granulated sugar. Allow to dry at room temperature before storing.

Candied Apples

6 medium-size apples
1 cup granulated sugar
1/2 cup white corn syrup
1 (15 ounce) can sweetened condensed milk
1/8 teaspoon salt
1 teaspoon vanilla extract

Insert wooden skewer in stem end of washed and thoroughly dried apples. Combine sugar, corn syrup, milk and salt in a heavy, medium-size saucepan. Stir well until sugar is completely blended. Cook slowly, stirring constantly to soft-ball stage (230 degrees F).

Remove from heat; stir in vanilla extract; cool slightly.

Working quickly, dip apples in caramel, twirling until well coated. The dipping is easier if mixture is kept out of drafts, so that the caramel will not harden before you have finished. Place apples, stem side up, on buttered plate to harden.

Candied Grapefruit Peel

Peels from 3 grapefruits, cut into large pieces
2 cups granulated sugar
1 cup water
1/4 cup light corn syrup

Place grapefruit peels in a saucepan and cover them water. Bring to a boil over medium–high heat, then reduce the heat to simmer. Cook for about 25 minutes, or until the peels are soft. Drain the peels; remove bitter white pith with a paring knife, leaving just the skin. Slice the peel into thin strips.

In a heavy saucepan, mix sugar, the 1 cup water and corn syrup; bring to a boil over high heat. Reduce heat to a simmer, and add the strips of peel. Cook the strips until they become translucent, about 45 to 50 minutes, depending on their thickness.

Remove the strips with a slotted spoon, and drain them. Sprinkle a thick layer of sugar onto a large plate. Spoon the peel strips onto the sugar, and toss them with a fork to coat them evenly. Transfer the strips to a large sheet of wax paper, and let them dry for about 1 to 2 hours.

Store the peel, covered, at room temperature. It will keep at least 2 weeks.

Candied Lime Peel

2 limes

1/2 cup granulated sugar

1 1/2 cups water

Squeeze juice from limes and save in refrigerator for later use. Slice lime peels thinly. In a heavy saucepan on high heat, boil sugar and water for 3 minutes.

Add lime peels. Reduce heat to medium and simmer for 1 hour, or until skin is softened.

Cool on a wire rack set over a cookie sheet. Dry on the rack for 12 hours.

Refrigerate in a covered container.

Candied Nopalitos (Nopalitos en almíbar)

2 cups granulated sugar
1 cup water
4 young cactus paddles, all spines removed

Bring water and sugar to a boil over medium to medium–high heat.

Meanwhile cut clean nopalitos into 1 x 3–inch pieces or into small shapes with a cookie cutter. Rinse the nopalitos under cold water until the mucous–like substance that can be seen along cut portions disappears. Add the nopalitos to the boiling syrup, turn the heat down until it is just a bare simmer, and cook for 15 minutes.

With tongs, remove the nopalitos to a plate and spoon some syrup over them. Serve with coffee and dessert after a meal.

Candied Popcorn

1/2 cup granulated sugar
3/4 cup light Karo® syrup
3/4 cup peanut butter
1 teaspoon vanilla extract
1 gallon popped corn, salted

Combine sugar and Karo® syrup. Boil until sugar dissolves. Remove from heat. Add peanut butter and vanilla extract. Pour over popcorn and mix well.

Candy Corn

1 cup granulated sugar
2/3 cup white corn syrup
1/3 cup butter
1 teaspoon vanilla extract
2 1/2 cups confectioners' sugar
1/4 teaspoon salt
1/3 cup powdered milk
Food coloring (optional)

Combine sugar, butter, and corn syrup in pan and bring to a boil, stirring constantly. Turn heat low and boil 5 minutes. Stir occasionally. Remove from heat and add vanilla extract.

In a separate dish, combine confectioners' sugar, salt, and powdered milk. Add all at once to the mixture in the pan. Add food coloring if desired. Stir until cool enough to handle. Shape into creative pieces.

Caramel Apples

6 small Granny Smith apples
1 cup granulated sugar
1 cup dark corn syrup
1/2 cup butter
1 cup cream
1/2 teaspoon vanilla extract

Wash apples and remove stems. Insert Popsicle stick into stem end of apple so that 1 1/2 inches of stick is inside the apple. Set aside so apples are room temperature for dipping. Line a cookie sheet with buttered foil.

In a saucepan, combine remaining ingredients except the vanilla extract. Cook, stirring constantly over medium-high heat, to bring mixture to 240 degrees F to 244 degrees F on a candy thermometer. To stop the cooking, place the saucepan of caramel into a bowl of water. Cool to 175 degrees F.

Hold each apple by the stick and dunk it completely into caramel; carefully pull up at a slight angle so the stick won't dislodge. Gently twirl stick so excess caramel will drip off. Place apple on buttered foil. Caramel will harden completely within a few minutes. If caramel cools to below 150 degrees F, it will become too thick to cover apples easily; in this case, reheat it in a double boiler.

Caramel Candy

2 cups granulated sugar
2 cups whipping cream
2 cups chopped pecans
1 3/4 cups light corn syrup
1/2 cup butter
Pinch of salt
1 teaspoon vanilla extract

Mix first 5 ingredients together and cook slowly in heavy 4–quart boiler (or pot large enough to keep from boiling over) to firm ball stage (238 degrees F on candy thermometer).

Add salt and vanilla extract. Pour into buttered 12 x 9–inch pan and let cool. This will take several hours.

When cool, cut into squares and wrap in wax paper. Will keep for several weeks.

Makes about 9 dozen pieces.

Caramel Corn

5 quarts popped corn (2 to 3 bags microwave corn)
2 cups packed brown sugar
1 cup butter or margarine
1/2 cup light corn syrup
1 teaspoon baking soda
1 teaspoon vanilla extract
1 teaspoon salt

Spread popcorn on baking sheets and set aside. In large saucepan, combine brown sugar, butter and corn syrup. Boil for 5 minutes, then remove from the heat. Add baking soda, vanilla extract and salt. Stir thoroughly. The mixture will "foam up." Pour over the popped corn and mix well. Bake at 250 degrees F for 40 minutes. Stir every 15 minutes.

You may stir into the popcorn 1 can of mixed, salted nuts before pouring the syrup over and baking.

Caramels

2 cups granulated sugar
2 cups light corn syrup
1 (12 ounce) can evaporated milk
1/2 cup butter
1 teaspoon vanilla extract
1 cup chopped nuts

Combine sugar and syrup. Cook to 248 degrees F. Add milk and butter. Cook to 248 degrees F.

Remove from heat and add vanilla extract. Beat until thickened. Stir in nuts. Pour into a well greased 10 x 8-inch pan. When cooled, cut into squares. Wrap each piece in wax paper.

Yields 5 dozen.

Cherry Mash Candy

2 cups granulated sugar
2/3 cup evaporated milk
12 large marshmallows
1/2 cup butter
1 (6 ounce) package cherry chips
1 teaspoon vanilla extract
12 ounces chocolate chips
3/4 cup peanut butter
1 pound salted, chopped peanuts

Combine sugar, evaporated milk, marshmallows and butter. Cook over medium heat. When at boiling point, stir and boil 5 minutes. Remove from heat and add cherry chips and vanilla extract. Pour into a 13 x 9-inch pan and chill.

Melt chocolate chips and peanut butter. Remove from heat and add peanuts. Pour over first mixture and chill.

Chewy Delights

This is not a hard candy. It is chewy and absolutely divine.

**2 cups granulated sugar
2 tablespoons cocoa
1 pint heavy cream
1/2 cup butter
1 3/4 cups light corn syrup
1 tablespoon vanilla extract
3 cups chopped pecans**

Mix sugar and cocoa. Add other ingredients in heavy pot. Cook at medium to medium–high heat until candy thermometer reaches 246 degrees F.

Grease a 13 x 9–inch pan with butter and pour in candy. Let cool and cut into squares. Wrap each piece of candy in plastic wrap, twisting the ends.

Makes 2 to 3 dozen.

Chocolate Bark and Variations

Makes about 1 pound.

12 ounces good-quality white, bittersweet or milk
chocolate, roughly chopped (or 12 ounces chocolate chips)
Mix-ins of choice (see notes)

Butter a large cookie sheet and line it with wax paper. Set aside.

Melt half of the chocolate in a double boiler, set over a pan of hot water. When chocolate has melted completely, remove top part of double boiler. Add remaining chocolate and stir until melted and smooth.

Insert a candy thermometer into melted chocolate to check for ideal temperature (88 to 90 degrees F for bittersweet chocolate, 86 to 88 degrees F for white or milk chocolate). If chocolate is too cold, place it back over the hot water. If too hot, let it cool until desired temperature is reached.

Add mix-ins all at once. Stir with a wooden spoon until they are thoroughly coated with chocolate.

Pour chocolate mixture onto prepared cookie sheet and spread with a spatula or wooden spoon to a thickness of one-half inch. (Don't worry if it doesn't reach the sides and corners of the cookie sheet, as the finished candy will be broken into free-form shapes.)

Let the bark set up and harden at room temperature, about four hours. (You can speed up the process by first placing the bark in the refrigerator for 10 minutes, but no longer.)

Grab the edges of the cooled bark and peel it off the wax paper in one piece, if possible. Break it with your hands into irregular pieces, about the size of a credit card. Store in an airtight container at room temperature for up to one month.

For nut bark: Add four ounces of lightly toasted whole almonds, macadamias, or pecan or walnut halves.

For apricot nut bark: Add one-half cup chopped dried apricots with the nuts.

For cherry or cranberry nut bark: Add one-fourth cup whole dried cherries or cranberries with the nuts.

For cinnamon nut bark: Add one teaspoon ground cinnamon with the nuts.

For raisin peanut bark: Add three-fourths cup raisins and one-fourth cup coarsely chopped salted peanuts.

For peppermint bark: Add one-half teaspoon mint extract and two-thirds cup of crumbled peppermint candies. (This is especially pretty with white chocolate.)

Chocolate Nut Chews

1 1/2 cups granulated sugar
1/4 cup cocoa powder
1/2 cup evaporated milk
1/3 cup butter
1/3 cup peanut butter
1 teaspoon vanilla extract
1 1/2 cups quick rolled oats
1/2 cup salted peanuts

In a heavy 2–quart saucepan, mix sugar, cocoa, milk and butter. Stir over medium heat until mixture bubbles all over top. Boil and stir 2 minutes longer.

Remove from heat. Stir in the peanut butter until melted; add the vanilla extract, uncooked quick rolled oats and nuts. With 2 teaspoons, drop on wax paper. Let stand until set.

Makes 36 chews.

Chocolates with Jelly Centers

2 cups granulated sugar
3 tablespoons unflavored gelatine
1 cup pineapple juice or water
Juice and finely grated peel of 1 lemon
Juice and finely grated peel of 1 orange
1 drop red food color
4 drops yellow food color
1 cup finely chopped nuts (optional)
Chocolate for dipping

Combine sugar and gelatine in a heavy 2–quart saucepan; mix well.

Heat pineapple juice to a boil. Add to gelatin–sugar mixture and stir until gelatin is dissolved. Bring to a boil. Lower heat and simmer steadily for 20 minutes. Remove from heat and add lemon and orange juices and peel. Stir in food color and nuts. Let stand a few minutes, then strain into two buttered 9 x 5 x 3–inch loaf pans. Candy should be from 1/2 to 1 inch thick in pans. Cover and refrigerate for 24 hours or until firm.

An hour before you are ready to dip jellied candy, remove it from refrigerator to a cool room (55–60 degrees F). Cut into pieces about 1 1/4 x 1 inch. Place on wax paper dusted with cornstarch. Dip into chocolate.

Makes 72 pieces.

Christmas Crunch

1 3/4 cups granulated sugar
1/3 cup light corn syrup
1 cup butter or margarine
8 ounces slivered blanched almonds, lightly toasted and finely chopped
2 (1 ounce) squares unsweetened chocolate, coarsely chopped
2 (1 ounce) squares semisweet chocolate, coarsely chopped
1 teaspoon shortening

In heavy 2–quart saucepan over medium heat, heat sugar, corn syrup, and 1/4 cup water to boiling, stirring occasionally. Stir in margarine or butter. Set candy thermometer in place and continue cooking, stirring frequently, until temperature reaches 300 degrees F or hard–crack stage, about 20 minutes.

Remove saucepan from heat. Reserve 1/3 cup chopped almonds. Stir remaining almonds into hot syrup. Immediately pour mixture into a lightly greased 15 1/2 x 10 1/2–inch jellyroll pan; spread evenly. Cool in pan on rack.

Chocolate Glaze

In heavy, small saucepan over low heat, heat chocolate and shortening until melted, stirring occasionally. Remove saucepan from heat; cool slightly.

Remove candy in one piece from pan to cutting board. Spread chocolate over candy; sprinkle with reserved almonds, pressing them gently into chocolate. Set candy aside to allow glaze to set, about 1 hour.

Break candy into pieces. Store in layers, separated by wax paper, in tightly covered container to use up within 2 weeks.

Makes about 1 3/4 pounds candy.

Coconut Candy

30 vanilla wafers
5 cups coconut, shredded
4 tablespoons water
4 cups granulated sugar
2 cups water
1 stick cinnamon
Red food coloring

Grease an 8-inch square pan and line it with the wafers. In a blender, grind the shredded coconut with 4 tablespoons water into a fine paste.

In a large pot, combine sugar, 2 cups of the water and the cinnamon stick. Cook over low heat, stirring gently, until sugar dissolves.

Cover and cook over medium heat for 2 to 3 minutes to wash down sugar crystals from the sides of the pan.

Uncover; continue cooking to the soft ball stage (234 degrees F) or until syrup forms a soft ball that flattens when removed from cold water.

Remove from the heat and mix in the ground coconut. Transfer to a large mixing bowl and beat at medium speed of an electric mixer until the mixture forms a paste. Divide in half. Add a few drops of red food coloring to one portion and leave the other white.

Fill the pan half full with the white coconut mixture and then top with the pink coconut mixture. Let cool in a dry covered container for 1 day. Slice into approximately 6 x 2-inch shapes. Wrap in plastic wrap and store in a dry container until ready to eat. This will keep up to 4 weeks.

Makes four 6-inch rectangles.

Coconut Cream Candy

8 cups granulated sugar
1 1/3 cups light corn syrup
1 (1 pound) package coconut
Flavoring
Food coloring

Cook sugar and corn syrup in a saucepan with 1 scant cup water to soft crack stage (270 to 290 degrees F) on candy thermometer.

Add coconut; mix well. Spread in shallow heatproof dish. Cool.

Knead like bread until creamy. Add desired flavoring and food coloring, mixing well with hands. Shape into loaf. Slice when firm.

Coconut Penuche Patties

1 1/2 cups granulated sugar
1 cup light brown sugar, firmly packed
3 tablespoons light corn syrup
1 cup light cream
1 cup finely grated coconut
1 teaspoon vanilla extract
4 tablespoons butter
About 18 pecans

In a heavy saucepan, combine the sugar, corn syrup and cream. Bring mixture to a boil over low heat, stirring constantly. Continue to boil gently, without stirring until a small amount of mixture forms a soft ball in cold water, 234 degrees F. Remove from heat. Add coconut, vanilla extract and butter. Do not stir. Cool mixture until lukewarm without stirring.

Stir to blend. Quickly drop by heaping teaspoonsful onto wax paper. Press pecan halves onto each patty and let stand until firm, about 3 hours.

Wrap patties in wax paper to store.

Cow Patties

2 cups granulated sugar
4 tablespoons cocoa
1/2 cup (1 stick) butter
1/2 cup milk
1 teaspoon vanilla extract
1/2 cup peanut butter
2 1/2 cups rolled oats

Bring first 4 ingredients to a rolling boil in a medium saucepan for exactly 1 1/2 minutes. Remove from heat and add remaining ingredients.

Quickly spread on either wax paper or greased cookie sheet. Allow to cool and then cut into squares.

Date Candy (Dulce de Dátiles)

**1/2 cup milk
1/4 cup honey
1/4 cup granulated sugar
1/8 teaspoon salt
1 cup pecans, chopped
1/2 pound chopped, pitted dates
1/2 tablespoon vanilla extract
2 tablespoons butter**

In a saucepan, mix milk, honey, sugar and salt; bring to a boil, then simmer for 15 minutes. Add chopped pecans and dates. Stir the mixture until it is thick. This should take less than 1 minute. Stir in vanilla extract and butter and spoon the mixture into a greased mold or onto a plate and allow it to cool.

To use as a filling for pie, either double or increase the recipe by 50 percent, depending on the size of the pie plate. Pour the mixture into a pre-baked crust.

Date Nut Roll

1 cup milk
2 cups granulated sugar
1 tablespoon butter or margarine
1 1/2 cups chopped, pitted dates
1 cup chopped pecans
1 teaspoon vanilla extract

Cook milk, sugar and butter over medium heat until it forms a soft ball when dropped into a cup of cold water, about 234 degrees F. Add dates, nuts and vanilla extract. Beat with a wooden spoon until creamy. Put a clean cup towel on the counter or butter a sheet of wax paper.

When the candy is cool enough to handle, roll the mixture into the towel or wax paper in a log shape. Refrigerate overnight and slice when chilled. Makes 20 servings.

Easy English Toffee

1 1/2 cups walnuts, chopped
1 cup brown sugar, firmly packed
10 tablespoons butter (no substitutions)
3/4 cup semisweet chocolate chips

Sprinkle walnuts in the bottom of a 9-inch round cake tin.

Combine sugar and butter in a 1 1/2-quart saucepan. Cook and stir over medium heat until the mixture reaches 290 degrees F on a candy thermometer. Stir the toffee constantly while melting the brown sugar and butter.

Remove melted toffee from the heat and cool slightly for about 5 minutes. Pour the mixture over the top of the walnuts in the pan and spread out in an even layer. Immediately sprinkle the top with the chocolate chips. Let the chips melt from the heat of the toffee, then gently spread the melted chocolate over the top of the hardening candy.

If desired, sprinkle a few more chopped or ground walnuts on top of the chocolate while it is still soft and warm. Cool at room temperature until hard, at least 2 hours, then break into pieces and store in an airtight container.

English Toffee

1/2 pound milk chocolate
2 cups salted almonds
2 cups butter or margarine
2 cups granulated sugar
2 tablespoons white corn syrup
6 tablespoons water
1 teaspoon vanilla extract

Cut chocolate fine; melt in double boiler over lukewarm water (115 degrees F). Stir occasionally. Slice 1 cup of the almonds in halves lengthwise; coarsely chop remaining nuts.

Melt butter or margarine in heavy frying pan; add sugar, the almond halves, corn syrup and water; stir until sugar is blended and no undissolved sugar adheres to sides of pan. Cook very slowly until small amount in cold water separates into hard but not brittle threads (290 degrees F). Stir occasionally to prevent burning. Add vanilla extract. Pour to 1/4-inch thickness into a 10 x 15-inch buttered pan or individual molds.

When cool, spread melted chocolate evenly over the top. Sprinkle with remaining chopped almonds. When hard, break into pieces; store in a tightly covered container between wax paper layers.

Makes about 3 pounds candy.

Festive Peppermint Marshmallows

Confectioners' sugar
2 1/2 tablespoons unflavored gelatine
1/2 cup cold water
1 1/2 cups granulated sugar
1 cup light corn syrup
1/4 teaspoon salt
1/2 cup water
1 teaspoon peppermint extract

Generously dust an 11 x 7 1/2 x 2-inch baking dish with confectioners' sugar.

Sprinkle gelatine on 1/2 cup cold water in large bowl to soften; set aside.

Heat granulated sugar, corn syrup, salt and 1/2 cup water in 2-quart saucepan over low heat, stirring constantly, until sugar is dissolved. Heat to boiling; cook without stirring to 250 degrees F on a candy thermometer or until small amount of mixture dropped into very cold water forms a ball that holds its shape but is pliable; remove from heat.

Slowly pour syrup into softened gelatine while beating with electric mixer on high speed. Beat on high speed until mixture is white and has almost tripled in volume. Add peppermint extract; beat on high speed 1 minute. Pour into pan. Sprinkle with confectioners' sugar, patting lightly with hands. Let stand uncovered at least 8 hours.

Turn pan upside down to remove marshmallow mixture onto board. Cut into shapes with miniature cookie cutters or knife dipped in water to keep from sticking. Store in airtight container at room temperature up to 3 weeks.

Yield: 40 marshmallows (1 per serving)

Fruit Drops

2 cups granulated sugar
1/2 cup light brown sugar
1 1/2 cups milk
3 tablespoons butter
3 tablespoons light Karo® syrup
Pinch of salt
1 teaspoon vanilla extract
1 (7 ounce) package flaked coconut
1/2 cup maraschino cherries, quartered
1/2 cup chopped pecans

Cook sugars, milk, butter, Karo® syrup and salt quickly to dissolve sugar. Reduce heat and cook slowly to soft ball stage (238 degrees F on candy thermometer).

Remove from heat, add vanilla extract and beat briefly until smooth and cooler, about 1 1/2 minutes.

Add coconut, cherries and pecans. Drop on wax paper or form into balls with hands. Mixture may separate while cooking, but will become smooth when beaten.

Makes 50 pieces.

Fudge Krispies

11 1/2 ounces milk chocolate morsels
1/2 cup butter
1/2 cup light corn syrup
2 teaspoon vanilla extract
1 cup confectioners' sugar
4 cups Rice Krispies®

Heat chocolate morsels, butter and corn syrup over low heat until morsels are melted. Remove from heat. Stir in vanilla extract and confectioners' sugar. Add Rice Krispies®, mixing lightly. Spread in a 13 x 9-inch pan. Chill.

Ginger–Orange Turkish Delight (Rabat Lokum)

2 1/2 ounces plain gelatine
20 ounces water
1 1/2 pounds granulated sugar
1 tablespoon fresh ginger
1 ounce finely pounded crystallized orange peel
1 squeeze of lemon juice
1/2 pound confectioners' sugar

Put the gelatin in a saucepan with water and dissolve it over low heat, stirring constantly. Add sugar and stir until melted. Add ginger and orange peel. Continue stirring and boil briskly for 10 to 15 minutes. The syrup should be clear and aromatic. Remove from the heat. Stir in lemon juice and pour into a wet 8–inch square pan. Let sit for 24 hours.

Turn out onto a board heavily dusted with confectioners' sugar. Sift more sugar over the top; cut into chunks with a very sharp knife. Roll the pieces in lots of confectioners' sugar and then pack into airtight tins with a generous amount of confectioners' sugar.

Cinnamon–Rose Turkish Delight

Follow the previous recipe, substituting 1 heaping tablespoon of fresh, strong cinnamon for the ginger and orange peel, and use 1 teaspoon of rose water and a few drops of red food coloring in place of the lemon juice.

Glaced Cherries and Nuts

1 1/2 cups granulated sugar
1 cup light corn syrup
1/3 cup water
1 (12 ounce) jar salted mixed nuts
1 container candied cherries
2 tablespoons butter
1 teaspoon vanilla extract

Dissolve sugar, corn syrup and water over medium heat. Cook, without stirring, to 300 degrees F. Preheat oven to 350 degrees F.

Arrange nuts and cherries in a 9–inch square baking pan. Heat in the oven for 10 minutes. Keep warm.

Butter a 17 x 14–inch cookie sheet. Remove syrup from heat at 300 degrees F. Quickly add warm nuts, cherries, butter and vanilla extract. Stir rapidly until butter melts. Pour onto cookie sheet and spread to edge with the back of a wooden spoon. Cool on wire rack for 1 1/2 hours.

Loosen and break into pieces. Store in an airtight container on layers of wax paper.

Glazed Pineapple

3 1/2 cups sliced canned pineapple

1/3 cup light corn syrup

2 cups granulated sugar

Drain and reserve juice from pineapple. Add sugar and corn syrup to juice. Stir and bring these ingredients to a boil in a large, heavy pan. Add the fruit, but do not crowd it. Simmer until the fruit is transparent. Lift pineapple from syrup. Drain it on racks until thoroughly dry. Place between wax paper and store tightly covered.

Golden Coconut Candy

2 1/2 cups coconut, shredded
1 1/4 cups granulated sugar
1/2 cup water
1 stick cinnamon
2 tablespoons butter
3 egg yolks
2 cups milk

Preheat oven to 375 degrees F.

Place coconut on a cookie sheet lined with aluminum foil. Toast for 15 minutes, turning occasionally to brown on all sides. Cool and set aside. Grease an 8-inch square pan, line with parchment paper, then grease the paper.

In a large pot, combine sugar, water, cinnamon and butter. Cook over low heat, stirring gently, until sugar dissolves. Cover and cook over medium heat for 2 to 3 minutes to wash down sugar crystals from sides of the pan. Uncover, stir in shredded coconut and, when it appears transparent, add the egg yolks beaten with the milk. Beat, stirring constantly, until the bottom of the pan is visible. Transfer into the prepared cake pan.

Preheat oven to 375 degrees F. Bake candy for 45 minutes, or until golden brown. Remove from the oven and let cool for 1 day. Cut into squares and wrap with plastic wrap. Place candy in an airtight container with parchment paper lining the bottom. Seal the container tightly and put in a dry place. The candy will keep for several weeks before you use it.

Makes 24 1-inch squares.

Gumdrops

1 cup granulated sugar
1 cup light corn syrup
1 (1 3/4 ounce) box powdered fruit pectin
1/2 teaspoon baking soda
3/4 cup water
Granulated sugar (for coating)
Food coloring and flavoring*

Stir the sugar and syrup together in a 2–quart saucepan.

In another 2–quart saucepan, mix together the pectin, baking soda and water; the mixture will foam. Place both of the pans over high heat. Cook both mixtures, stirring them simultaneously, until the foam thins in the pectin mixture and the sugar mixture comes to a rapid boil; this should take 3 to 5 minutes.

Pour the pectin mixture in a slow, thin stream into the boiling sugar mixture; stir continuously as you pour, and take 1 full minute to make the transfer. Cook and stir the mixture for 1 more minute. Remove it from the heat, and stir in flavoring and coloring.

Pour the mixture into a buttered loaf pan. Let the candy stand at room temperature until cool and firm, about 4 hours.

Cut the candy into squares, and roll them in sugar. Store the candy at room temperature in a loosely covered container.

*** Food coloring and flavoring**

Cherry – 1 teaspoon cherry extract, 7 drops red food coloring

Peppermint – 1 teaspoon peppermint extract, 7 drops green food coloring

Spearmint – 1 teaspoon spearmint extract, 7 drops green food coloring

Orange – 2 teaspoons orange extract, 1 drop red food coloring

Lemon – 2 teaspoons lemon extract, 10 drops yellow food coloring

Hawaiian Candy

1 cup whipping cream
1/2 cup brown sugar
1 cup granulated sugar
1/2 cup crushed, drained pineapple
1 tablespoon butter
1 teaspoon preserved ginger
1/2 cup broken pecan meats
1 teaspoon vanilla extract

Bring whipping cream to a boil in a heavy saucepan. Remove from heat and stir in brown sugar, sugar and crushed, drained, pineapple until sugars are dissolved.

Put on heat again, then stir constantly until these ingredients boil. Cover and cook for about 3 minutes until the steam washes down any crystals which may have formed on the sides of the pan.

Uncover, and cook over low heat, stirring only if necessary, to the soft-ball stage (238 degrees F).

Remove from heat and add remaining ingredients. Cool to 110 degrees F.

Beat until creamy. Pour into a shallow buttered pan. Cut into squares before it is cold.

Haystacks

12 ounces butterscotch chips

3/4 cup chow mein noodles

1 cup salted mixed nuts

Melt butterscotch chips in a saucepan over low heat. Add remaining ingredients. Stir to coat. Drop by spoonful onto wax paper. Let stand until firm.

Jell-O® Popcorn Balls

1 cup Karo® syrup

1 small box any flavor gelatin

1 cup granulated sugar

For varied colors, use different color gelatin. Bring Karo® syrup, sugar and gelatin to a boil. Pour over 4 quarts of popcorn and mix well. Form into balls.

Knox Dainties

4 envelopes Knox unflavored gelatine
1 cup cold water
1 1/2 cups boiling water
4 cups granulated sugar
1/4 teaspoon salt
Red and green food coloring (optional)
1 teaspoon cinnamon extract (not powder)*
1/2 teaspoon peppermint extract*

Heat sugar, salt and boiling water to boiling point. Soften gelatine in cold water. Add to hot syrup and stir until dissolved. Boil slowly for 15 minutes.

Remove from fire and divide into two equal parts. Color one part a delicate red and flavor with cinnamon extract; color the other part a delicate green and flavor with peppermint extract.

Rinse two pans (about 8 x 4 inches) in cold water, and pour in candy mixture to the depth of about three-fourths inch and put in a cool place (not a refrigerator), allowing candy to thicken for at least twelve hours.

With a wet sharp knife, loosen around edges of pan, put out on board lightly covered with confectioners' sugar. Cut into cubes and roll in confectioners' or fine granulated sugar.

* You can also use 10 drops oil of cinnamon. Or substitute lemon: add 3 tablespoons lemon juice and 2 teaspoons lemon extract to one part of the candy and leave it uncolored or tinge pale yellow. You also can substitute 1/2 teaspoon strawberry extract for either the cinnamon or the peppermint. Other flavor suggestions include using 2 teaspoons coconut extract.

Licorice Drops

1 cup (1/4 liter) granulated sugar
1/4 cup (50 ml) brown sugar
1/4 cup (50 ml) water
1/4 cup (50 ml) light corn syrup
1 tablespoon (15 ml) black food coloring
1/4 teaspoon (1 ml) anise extract or pulverized anise seeds

Put the sugars, water and corn syrup into a pot, set the pot over medium heat and stir. When the batch has boiled for the first time, wash the sugar crystals down from the sides of the pot. Put the thermometer in the pot and cook without stirring to 290 degrees F (143 degrees C) [soft crack stage]. Take the pot from the heat and add the food coloring and the anise flavoring and stir them in gently.

With a teaspoon, drop round patties about the size of quarters onto a greased baking sheet. If the candy in the pot gets too firm for spooning, reheat it gently until it softens.

Cool the drops completely but not in the refrigerator or the pieces will stick. Wrap the drops individually in wax paper or cellophane.

Malted Milk Nut Dainties

2 cups dry malted milk
1 cup water
5 cups granulated sugar
3 cups water
1 teaspoon vanilla extract
1 cup nuts, broken

Dissolve malted milk in 1 cup water. Add sugar and the three cups water which has been heated to boiling. Cook to 240 degrees F or soft ball stage.

Add vanilla extract and nuts. Beat until mixture begins to set, then pour into a buttered pan. When cool, cut into squares.

Maple Creams

1 cup maple sugar

1 cup light brown sugar

1/2 cup water

1/2 teaspoon almond extract

Walnut meats

Cook the sugars and water to 240 degrees F, or to the soft-ball stage; add the almond extract. Cool to lukewarm, then beat until creamy, yet firm.

Knead until smooth, form into small balls, and press a walnut meat into each ball. Yields 24 servings.

Maple Sponge Candy

1 cup maple syrup
1/2 cup granulated sugar
2 teaspoons white vinegar
2 teaspoons baking soda
1 cup milk chocolate chips, melted

Combine syrup, sugar and vinegar. Cook to hard crack stage (300 degrees F). Remove from heat. Quickly sift in baking soda. Mix well. Pour into a 9-inch square pan. Glaze with melted chocolate chips.

Marcel Desaulnier's Chocolate Maple Walnut Praline

NOTE: Be sure to use pure maple syrup for this recipe and not the sapless imitation they give you at the pancake house.

1 1/2 cups walnut pieces
1/2 cup pure maple syrup
2 cups granulated sugar
1/2 teaspoon fresh lemon juice
2 ounces unsweetened chocolate,
chopped into 1/4-inch pieces

MAKE AHEAD: Chocolate Maple Walnut Praline will keep for several days at room temperature if stored in a tightly sealed plastic container. Since this type of candy is very susceptible to humidity and moisture, cool and dry conditions are imperative. The pralines can also be refrigerated or frozen, but they will be tacky to the touch.

SERVE WITH: You can use the pralines in other confections – try folding 1/4-inch pieces into white chocolate or vanilla ice cream.

Preheat oven to 325 degrees F.

Spread the walnuts on a baking sheet and toast for 8 minutes; let cool to room temperature.

Heat the maple syrup in a 1 1/2-quart saucepan over moderately-high heat. When the syrup begins to boil, reduce the heat to moderate and continue to boil for 10 minutes, stirring occasionally with a metal spoon. Remove the syrup from the heat and immediately stir in the walnuts. Transfer the glazed walnuts to a rimmed baking sheet. Use the metal spoon to spread the walnuts evenly over one half of the baking sheet. Set aside.

Combine the sugar and lemon juice in a clean 3-quart saucepan. Whisk to combine; the sugar will resemble moist sand. Caramelize the sugar by heating it for about 10 minutes over moderately-high heat, stirring constantly with a wire whisk to break up any lumps. The sugar will become clear as it liquefies, then it will brown as it caramelizes. Remove the saucepan from the heat, add the unsweetened chocolate and stir until melted. Immediately and carefully pour the caramelized chocolate mixture over the walnuts, covering all the nuts. Let harden at room temperature for at least 30 minutes.

Invert the praline onto a clean, dry cutting board -- it should pop right out of the baking sheet. Use a sharp serrated knife and a sawing motion to cut the praline into pieces.

Store the praline in a tightly sealed plastic container until ready to devour. Makes about 1 1/2 pounds.

Mexican Orange Candy

1 cup granulated sugar
1 1/2 cups milk
2 cups granulated sugar
Grated rind of 2 oranges
Pinch of salt
1/2 cup butter
1 cup nuts

Melt the first cup of sugar in a large vessel over medium heat while the milk is scalding in another saucepan. When the sugar is melted (stir continually and watch to keep from scorching), add the hot milk, all at once, stirring. Add the other two cups of sugar to this mixture. This will cause a hard ball in the mixture, but keep stirring until dissolved. Cook until it forms a hard ball in water or use a candy thermometer. Just before it is done, add grated orange rind, salt, butter and nuts. Remove from heat and beat until creamy. Pour into a buttered 9-inch square pan to cool. Cut into squares when cooled.

Mexican Orange Drops

1 cup evaporated milk
1 cup granulated sugar
1/4 cup boiling water
2 cups granulated sugar
1/4 teaspoon salt
Grated rind of 2 oranges
1 cup walnuts or pecans, chopped

Heat milk in the top of a double boiler. Melt the 1 cup sugar in a saucepan. When the sugar is a rich brown, stir in the orange juice. Add the hot milk. Stir in the 2 cups sugar and salt until dissolved. Bring to a boil and cook, covered, for 3 minutes until the steam washes down any crystals on the sides of the pan.

Cook uncovered over low heat, without stirring, to the soft-ball stage, 238 degrees F.

Remove from the heat and add the orange rind. Let the mixture cool. Beat until creamy, then stir in the nuts. Drop the candy from a spoon onto heavy-duty foil.

Mississippi Millionaires

50 caramels
2 tablespoons water
2 tablespoons butter
3 cup halved pecans
10 ounces milk chocolate candy bars
3 ounces paraffin

Melt caramels, water and butter in double boiler. Add pecans. Drop by teaspoonsful onto foil-covered cookie sheet. Cool.

Melt chocolate and paraffin together. Use ice pick to remove caramel-nut drops from foil and dip in warmed chocolate mixture. Return dipped candy to foil to cool. To reach desired firmness, more or less paraffin may be used.

Yields 3 to 4 dozen.

Molasses Taffy

1 1/3 cups Eagle Brand sweetened condensed milk (1 can)

1/2 cup molasses

Few grains salt

Cook sweetened condensed milk, molasses and salt together in a heavy saucepan. Stir over low heat until hard ball forms when tested in cold water (250 to 266 degrees F on candy thermometer). Cool on a buttered platter or pan.

Pull, with buttered hands, until firm. Stretch into a long rope and cut into pieces.

New Mexico Pinon Candy

**2 cones piloncillo, shredded (about 1 1/4 cups),
or 1 cup packed dark brown sugar
1 cup water
2 tablespoons butter (NOT margarine)
1 1/2 cups toasted pine nuts
1 teaspoon vanilla extract**

Heat piloncillo and water to boiling in a 2–quart saucepan, stirring constantly. Reduce heat slightly. Cook, without stirring, to 236 degrees F on a candy thermometer. Stir in butter. Cool for 8 minutes without stirring.

Stir in pine nuts and vanilla extract. Beat with a spoon until slightly thickened and mixture just coats pine nuts but remains glossy, about 1 minute. Drop by rounded teaspoonsful onto wax paper. Let stand until candies are firm. Store tightly covered at room temperature.

Makes 24 candies.

Old Fashioned Sponge Candy

1 cup granulated sugar
1 cup dark Karo syrup
1/2 teaspoon molasses
1 tablespoon cider vinegar
1 tablespoon baking soda, sifted

Cook the first four ingredients to hard crack stage (300 degrees F), stirring occasionally to prevent scorching. Remove from heat. Add 1 tablespoon sifted baking soda. Stir well enough to mix in soda, but being careful not to break down volume as the mixture foams up. Again being careful not to break down the bubbles, pour into 8 x 10-inch slightly greased metal pan. Do not spread, just move the pan around so it gets disturbed. It will settle some. When cooled, this will be a hard, honeycomb candy. After cooled, tip upside down on bread board and cut straight down with tip of sharp knife into irregular shapes.

Over warm, not boiling, water, melt 12 ounces real chocolate chips, 1 square bitter chocolate and 1/4 to 1/8 bar of paraffin. Dip each piece into chocolate until covered on all sides. Lay on wax paper.

Ono Honey Macadamia Nut Candy

1/2 cup honey

1/2 cup maple syrup

Pinch salt

4 tablespoons milk

1 teaspoon vanilla extract

1 cup roasted macadamia nuts

Combine ingredients, except nuts, in a large pot. Bring to a boil over medium heat and cook until mixture thickens. Remove from heat, then beat until soft and creamy. Add nuts; mix well to coat. Spread on wax paper and allow to harden.

Opera Creams

3 cups granulated sugar

Scant cup coffee

1 cup milk or cream

Cook very slowly over low heat, stirring the thin syrup almost continuously so it does not get scorched or burned until soft ball stage. Remove from heat. This candy is difficult to make. Beat as you do for fudge, taking care not to let it get hard in pan. It should be soft until poured and cut into squares.

Peanut Butter Crispy Treats

1 cup light Karo® corn syrup
1 cup granulated sugar
1 cup peanut butter
6 cups Rice Krispies® cereal

Butter a 13 x 9–inch pan. In a large saucepan over a low flame, heat and stir together the corn syrup, sugar and peanut butter. Stir constantly. Bring to a boil and boil for 3 minutes.

Remove from heat, add Rice Krispies® cereal and toss to coat well. Press into pan. Cool and cut into squares.

Peanut Butter Drops

1 cup light corn syrup
1/2 cup granulated sugar
1 cup peanut butter (do not use reduced fat or generic brands for this recipe)
I sometimes use the chunky
1 teaspoon vanilla extract
4 to 5 cups cornflakes

In a large saucepan, bring the corn syrup and sugar to a boil. Add the peanut butter. Remove from the heat, stir in vanilla extract and cornflakes.

Drop by heaping teaspoon onto wax paper. Store in an airtight container.

Makes about 6 1/2 dozen.

Peanut Butter Rocky Road Squares

6 cups Cocoa Puffs® cereal
3/4 cup light corn syrup
1/2 cup granulated sugar
3/4 cup peanut butter
2 cups miniature marshmallows
1/2 cup coarsely chopped peanuts
1/2 cup semisweet chocolate chips
1 tablespoon shortening

Pour cereal into large bowl. Heat syrup and sugar to boiling in heavy 2–quart saucepan over medium heat, stirring constantly. Remove from heat. Stir in peanut butter until melted. Pour over cereal, stirring until well coated. Cool about 2 minutes.

Stir in marshmallows. Press mixture into an ungreased 13 x 9–inch pan. Sprinkle with peanuts. Heat chocolate chips and shortening over low heat until melted; drizzle over squares. Let stand until chocolate is set; cut into 24 (2–inch) squares.

Peanut Confection (Erdnusskonfekt — Germany)

1 tablespoon butter
2 cups brown sugar
1/2 cup milk or light cream
2/3 cup peanuts, toasted, peeled and chopped
1/4 teaspoon salt

Melt butter in a saucepan. Add sugar and milk or cream. Bring the mixture to a boil, and simmer until it forms a soft ball when dropped into cold water (soft-ball stage on a candy thermometer).

Remove the pan from the heat, and beat the mixture until it is thick and creamy. Sprinkle the nuts with the salt, and stir them into the mixture. Turn the mixture out onto a buttered baking sheet. Let it cool until it is just warm to the touch before cutting it into 1-inch squares.

Pecan Delights

2 1/4 cups packed brown sugar
1 cup butter or margarine
1 cup light corn syrup
1/8 teaspoon salt
1 (14 ounce) can sweetened condensed milk
1 teaspoon vanilla extract
1 1/2 pounds pecan halves
6 ounces semisweet chocolate chips
6 ounces milk chocolate chips
2 tablespoons shortening

In large saucepan, combine the first four ingredients. Cook over medium heat until all the sugar is dissolved. Gradually add milk and mix well. Continue cooking until candy thermometer reads 248 degrees F (firm-ball stage).

Remove from heat; stir in vanilla extract until blended. Fold in the pecans. Drop by tablespoons onto a greased wax paper- or parchment-lined cookie sheet. Chill until firm.

Melt chocolate chips and shortening in microwave-safe bowl or double boiler. Drizzle over each cluster. Cool.

Yields about 4 dozen.

Pecan Toffee

1 cup butter
1 1/2 cups granulated sugar
1/4 teaspoon cream of tartar
6 ounces bittersweet (not unsweetened) or
semisweet chocolate, finely chopped
1 cup coarsely chopped pecans

Line a 9-inch square baking pan with foil, overlapping sides. Butter foil. Melt the 1 cup butter in a heavy medium saucepan over medium heat. Add sugar and cream of tartar and stir until sugar dissolves. Increase heat to medium-high. Brush down sides of pan with a wet pastry brush. Cook until mixture registers 310 degrees F on a candy thermometer, stirring occasionally, about 11 minutes.

Immediately pour toffee into prepared pan. Let stand 1 minute. Sprinkle with chocolate. Let stand 2 minutes to soften. Spread chocolate with the back of a spoon over toffee until melted and smooth. Sprinkle with pecans. Refrigerate until firm.

Remove toffee from pan, using foil as an aid. Break into 3-inch pieces. This can be prepared four days ahead, then chilled in an airtight container.

Pina Colada Creams

2 cups granulated sugar
1/2 cup milk
2 tablespoons light corn syrup
2 tablespoons butter
1/2 teaspoon coconut extract
1/2 teaspoon pineapple extract
1/4 cup chopped candied pineapple
1/4 cup chopped candied cherries
1/2 cup flaked coconut
1 (12 ounce) package semisweet chocolate chips, melted

In a 3–quart heavy saucepan, over low heat, combine sugar with milk and corn syrup, stirring until sugar dissolves. Bring to boiling; simmer until mixture registers 228 degrees F on a candy thermometer, melting sugar crystals as they form at edge of mixture with a wet pastry brush.

Remove pan from heat. Add butter, without stirring; cool mixture to 110 degrees F.

Grease an 8–inch square baking pan; set aside.

Pour cooled candy mixture into the large bowl of an electric mixer. Add coconut and pineapple extracts. At medium speed, beat until candy loses its gloss. With a spoon, stir in remaining ingredients except chocolate. Pour mixture into the prepared pan. Refrigerate candy until set.

With hands, roll about 1 teaspoonful mixture into a ball. Dip into melted chocolate. Place on a wax paper–lined baking sheet until chocolate sets.

Makes about 7 dozen creams.

Pineapple Candy

3 cups granulated sugar
1 cup crushed pineapple with juice
24 marshmallows
Pinch of salt
1 teaspoon vanilla extract
2 cups broken pecans

Boil sugar with pineapple until it forms a hard ball in water (235 degrees F).

Remove from heat and beat well. Add marshmallows, salt and vanilla extract and beat until cool. Stir in nuts. Drop by teaspoons onto wax paper.

Makes 4 to 5 dozen.

Praline Confections

20 to 24 graham crackers
1 cup butter or margarine
1 cup light brown sugar, packed
1 cup chopped pecans

Line 15 x 10 x 1-inch jellyroll pan with whole graham crackers. Bring butter and sugar to rolling boil in medium saucepan. Boil for 2 minutes.

Remove from heat. When bubbling has stopped, add nuts. Spoon over graham crackers. Bake at 350 degrees F for 10 minutes.

Cut into squares. Keeps well in a tightly-covered container.

pudding Candy

1 small box butterscotch pudding mix (not instant)

1 cup granulated sugar

1/4 teaspoon vanilla extract

1/2 cup evaporated milk

Pinch of salt

1 tablespoon margarine

Pecans or walnuts, if desired

Blend dry pudding mix and sugar in a saucepan. Stir in evaporated milk, salt and margarine. Cook and stir over medium heat until the mixture boils.

Lower heat and boil 3 minutes more, stirring constantly.

Remove from heat and stir in vanilla extract and nuts. Beat while hot and until it turns dull. Pour into a buttered pan or drop by spoonful onto aluminum foil or wax paper.

Quince Paste (Membrillate — Mexican)

1 pound quinces*
2 1/2 cups granulated sugar

Line an 8–inch square pan with plastic wrap. Set aside.

Peel and core the quinces and soak them briefly in salt water, then rinse. Soak the cores in 1 1/2 cups water for 2 hours; strain core water through a sieve. In a pot, boil quinces in 2 cups fresh water and the strained core water until quinces soften.

In a blender, grind quinces and sieve them; set aside. Strain reserved liquid; set aside.

In a medium pot, boil sugar in 1 cup water to the soft ball stage (234 degrees F) or until syrup forms a soft ball that flattens when removed from cold water.

Mix in the sieved quince and the sieved reserved liquid. Continue cooking over medium heat until the quince mixture thickens and will not stick to the sides of the pot. Test by dropping a little of the mixture on a plate to see if it lifts off when cool.

Remove from heat and transfer to a mixer bowl. Beat with the paddle attachment until the mixture forms a paste. Spread the paste evenly onto the square cake pan, taking care not to wrinkle the paper. Spread the paste evenly so that no air spaces form when it cools. After 24 hours the ate should be a solid cake of jelly. With a sharp knife, slice into two 4 x 8–inch rectangles. Wrap in plastic wrap and store in an airtight container until ready to serve. Slice as you would a block of cheese.

Try eating this with a slice of cheese, or use in various recipes.

*** You can also use guavas, mangoes, pineapples, peaches and plums or whatever fruit you prefer.**

Rainbow Candy Apples

4 wooden craft or lollipop sticks
4 small very red McIntosh, Cortland or Empire apples,
rinsed and dried, stems removed*
1 cup granulated sugar
2/3 cup water
1/3 cup light corn syrup
1/8 teaspoon red food coloring*

Optional Coating

Dried unsweetened coconut flakes (in health–food stores)

* For yellow candy apples, use Golden Delicious apples and yellow food coloring. For green candy apples, use Granny Smith and green food coloring.

To avoid sugar–syrup burns, wear rubber gloves when dipping the apples.

Insert stick into center of stem end of each apple. Line baking sheet with nonstick liner or aluminum foil.

In 2–quart heavy saucepan, combine sugar, the water and corn syrup. Cook over medium heat until sugar is dissolved, swirling pan occasionally. Increase heat to medium–high; bring mixture to a boil. Attach candy thermometer to side of saucepan. Boil mixture until temperature registers 300 degrees F, 15 to 20 minutes.

Remove syrup from heat. Swirl in food coloring, tilting saucepan, until blended. Holding apple by stick and tilting pan, swirl each apple in syrup until coated all over. Lift apple and gently twirl over saucepan, letting excess drip back into pan. (If coating in coconut, sprinkle apple with coconut.) Place on prepared baking sheet. Repeat with remaining apples. Let apples stand at room temperature 1 hour or until coating hardens.

Raspberry Bombs

2 cups granulated sugar
1 3/4 cups cranberry–raspberry juice
1/4 cup raspberry liqueur
1 (6 ounce) package liquid pectin
24 ounces chocolate bits

Cut two 8 x 13–inch rectangles from wax paper. Line an 8–inch–square baking pan with one sheet, allowing ends to extend over the sides of the pan. Place the second sheet over it, in the opposite direction, so that the bottom of the pan and the sides are completely covered.

Combine sugar, juice and liqueur in a saucepan. Bring to a boil over medium heat, stirring to dissolve sugar. Boil and stir for 3 minutes. Remove from heat and stir in the pectin. Return to heat and bring to a boil, stirring. Boil and stir for 1 minute. Pour into the prepared pan. Allow to sit at room temperature for at least 24 hours. When jelly is firm, cut into bite–size squares.

Using the overhanging paper, lift jelly from pan and place on a work surface.

Melt chocolate to 110 to 120 degrees F in the top of a double boiler, using an instant–read thermometer to accurately measure the temperature. Remove from heat and cool to 90 degrees. Return to very low heat, keeping temperature of chocolate an even 90 to 95 degrees F.

Place a jelly square on a fork and dip into chocolate, coating completely. Transfer to another fork, letting excess chocolate drip back into pan. Place on wax paper to dry. Repeat with remaining jelly squares. Store at room temperature or refrigerate.

Makes about 36 candies.

Raspberry English Toffee

1 cup unsalted butter
1 1/3 cups granulated sugar
1 tablespoon corn syrup
2 tablespoons water
1 teaspoon real vanilla extract
1 cup Guittard's White Satin chunks, or other white chocolate
1 tablespoon heavy whipping cream or half and half
3 tablespoons seedless raspberry jam
1/2 cup slivered almonds

In batter bowl or saucepan, place the butter, sugar, corn syrup, and water. If using the microwave oven, microwave on HIGH 5 minutes. Stir gently to blend ingredients. Microwave another 3–6 minutes, watching carefully and cook until the color changes to a rich golden brown, but is not burning.

Slowly add vanilla, and pour onto buttered baking sheet. If using a saucepan on the cook top, bring mixture to a boil, stirring slowly. Cook until mixture reaches 295 to 310 degrees F on a candy thermometer. Slowly add vanilla extract and pour onto buttered baking sheet. Allow to cool.

In meantime, in batter bowl combine white chocolate, cream, and jam. Microwave on HIGH 30 seconds. Stir. Microwave another 30–40 seconds, or until the mixture has melted. Spread over toffee. Refrigerate to set. Break into chunks. This chocolate mixture will remain a little soft, so chilling is necessary in order to break the pieces correctly.

Raspberry Marshmallows

1/4 cup plus 3 tablespoons frozen raspberry juice concentrate, thawed
1 (1/4 ounce) envelope Knox gelatine
1/2 cup granulated sugar
1/2 cup light corn syrup
1 egg white
1/4 teaspoon almond extract

Spray baking sheet with nonstick spray, then line with parchment paper. Sprinkle paper with colored or superfine sugar.

Stir together 1/4 cup raspberry juice and the gelatine. Let set until gelatine has softened.

Place sugar, corn syrup and the remaining juice in saucepan. Heat, stirring until sugar dissolves. Attach candy thermometer; cook, not stirring, for 6 minutes or until mixture reaches 250 degrees F.

Remove from heat and stir in gelatine mixture.

Beat egg white to soft peaks. Slowly add hot sugar mixture and extract, beating all the while. Increase speed to high and beat for 5 minutes until stiff peaks form and mixture is room temperature. Put into a pastry bag fitted with a large star tip. Pipe onto prepared pan in small dollops. Sprinkle with colored sugar. Let stand, uncovered, overnight to dry.

NOTE: Can also be spread into a 9 x 13-inch parchment-lined pan.

Red Candied Apples

- 6 small apples (McIntosh, Jonathan Red Delicious, Stayman, Winesap, or Baldwin are best)
- 6 Popsicle sticks
- 3/4 cup red cinnamon candies (red hots)
- 1/4 cup granulated sugar
- 1/2 cup boiling water
- 1/4 teaspoon fresh lemon juice
- Few drops red food coloring

Wash and dry apples and insert sticks into stem end of each. Apples should be room temperature to prevent moisture from forming inside the taffy. Mix remaining ingredients and cook over medium heat in a small saucepan until it reaches 300 degrees F on a candy thermometer (hard-crack stage), about 12 minutes. It takes a while to reach this stage but it occurs quickly, so do not leave the area while the syrup is boiling. As it nears the 280 degrees F mark, watch closely as it may burn if you do not take it off the heat.

Quickly dip each apple into the hot syrup, covering it completely, and place it on a greased cookie sheet to dry. Store on wax paper in a dry area. If they are stored in a moist or refrigerated area, they will weep and become sticky.

Red Peanut Patties

3 cups granulated sugar
3 cups raw peanuts
1 cup light corn syrup
1/2 cup water
1/2 cup unsalted butter
1 tablespoon vanilla extract
1/4 teaspoon salt
Few drops red food coloring

Lay a large piece of wax paper on a dishtowel on a counter.

In a heavy saucepan, combine sugar, peanuts, corn syrup and water. Cook the mixture to soft ball stage (240 degrees F), stirring constantly over medium heat.

Remove the pan from the heat. Stir in the remaining ingredients, adding enough food coloring to get a very bright red shade. Stir the mixture frequently for approximately 20 minutes, or until it cools to about 125 degrees F. The mixture will become very thick and creamy opaque, and the peanuts will be suspended.

Immediately spoon the mixture into large patties on the sheet of wax paper. Let the patties sit for at least 1 hour before eating them. Their texture should be chewy like nougat. Wrap them in plastic wrap for storage. They will keep for about 1 week.

Salt Water Taffy

1 cup granulated sugar
2 tablespoons cornstarch
3/4 cup light corn syrup
1/2 cup water
2 tablespoons margarine
1/2 teaspoon salt

Mix sugar and cornstarch in a saucepan, then stir in remaining ingredients. Cook, stirring, until sugar dissolves. Continue cooking, without stirring, to 260 degrees F. After boiling ceases, stir in 1 teaspoon flavoring (pure oil) and food coloring. Pour onto a greased sheet.

When cool enough to handle, grease hands and pull until satiny and light in color. Cut into 1-inch pieces. Wrap in wax paper.

Makes 1 pound.

Snickers® Candy

1 cup milk chocolate chips
1/4 cup butterscotch chips
1/4 cup creamy peanut butter

Combine in a small saucepan; stir over low heat until melted and smooth. Spread onto the bottom of a lightly greased 13 x 9–inch pan. Refrigerate until set.

Filling

1/4 cup butter or margarine
1 cup granulated sugar
1/4 cup evaporated milk
1 1/2 cups Marshmallow Crème
1/4 cup creamy peanut butter
1 teaspoon vanilla extract
1 1/2 cups chopped salted peanuts

Melt butter in a heavy saucepan over medium–high heat; stir in the Marshmallow Crème, peanut butter and vanilla extract. Add peanuts. Spread over first layer. Refrigerate until set.

Caramel Layer

1 (14 ounce) package caramels
1/4 cup whipping cream

Combine caramels and cream in a saucepan; stir over low heat until melted and smooth. Spread over the filling. Refrigerate until set.

Icing

1 cup milk chocolate chips
1/4 cup butterscotch chips
1/4 cup creamy peanut butter

Combine chips and peanut butter; stir over low heat until melted and smooth. Pour over the caramel layer. Refrigerate for at least 1 hour. Cut into 1–inch squares. Store in the refrigerator.

Yields about 8 dozen.

Spirited Peanut Patties

3 cups granulated sugar

1 cup water

1 cup white corn syrup

3 1/2 cups raw peanuts

1/4 cup butter

Pinch of salt

1 1/2 tablespoons Amaretto coconut or Amaretto hazelnut liqueur

1 tablespoon almond flavoring

Combine sugar, water and syrup. Cook to boiling. Add peanuts and food color. Cook to 246 degrees F. (Be sure your candy thermometer is NOT resting on the bottom of the pan.) The secret of this recipe is to cook it just the right amount of time. Overcooking will make it hard. Remove from heat.

Add butter, salt, Amaretto and almond flavoring. Beat until thick. Pour onto buttered cookie sheet by spoonful or pour into well-greased muffin pans or muffin cups.

Sponge Candy

1 cup granulated sugar
1 cup dark corn syrup
1 tablespoon cider vinegar
1 tablespoon baking soda

Heat sugar, corn syrup and vinegar to boiling in a 2–quart saucepan over medium heat, stirring constantly, until sugar is dissolved. Boil without stirring, to 300 degrees F on candy thermometer (hard ball stage).

Remove from heat. Quickly stir in baking soda thoroughly. Pour mixture into ungreased 13 x 9–inch pan. Do not spread! Cool, then break into pieces. Candy can now be dipped in chocolate coating if desired.

Sweet Potato Candy

1 pound sweet potatoes
1 cup granulated sugar
1 cup water

Wash and scrub sweet potatoes. Cook in boiling water until soft; let cool, then peel, mash, and pass through a sieve. Set aside.

In a saucepan on low heat dissolve the sugar with the water; cover, then simmer for 2 to 3 minutes to wash down crystals from the sides of the pan. Uncover and continue cooking on medium heat to the firm ball stage (242 degrees F) or until the syrup forms a firm ball that does not flatten when removed from cold water.

Add the potatoes to the syrup. Let cook until the mixture resembles a paste. Remove from heat and beat with an electric mixer on low speed until cool. By hand, roll bits of paste into 1 x 3-inch sticks. Place them on a board covered with wax paper and let them dry in a warm, dry place for 24 hours. The following day, brush the candies with Glaze. Dry again. Wrap individual candies in wax paper or plastic wrap.

Glaze

1 cup granulated sugar
1/4 cup water

Boil sugar with water to the thread stage (234 degrees F). Syrup will spin a 2-inch thread when dropped from a spoon. Remove from heat and apply with a pastry brush to the candies.

Makes 32.

Three Musketeers Bars

3 cups granulated sugar
3/4 cup light corn syrup
3/4 cup water
1/8 teaspoon salt
3 egg whites
1/3 cup semisweet chocolate chips
2 (12 ounce) bags milk chocolate chips

In a large saucepan over medium heat, combine the sugar, corn syrup, water, and salt. Heat, stirring, to boiling, then continue to cook, using a candy thermometer to monitor the temperature.

Beat the egg whites until they are stiff and form peaks. Don't use a plastic bowl for this. When the sugar solution comes to 270 degrees F (soft-crack stage). Remove from the heat and pour the mixture in thin streams into the egg whites, blending completely with a mixer set on low speed. Continue to mix until the candy begins to harden to the consistency of dough. This may take as long as 20 minutes. Add the semisweet chocolate chips. Remember that the candy must already be at the consistency of dough when you add the chocolate; the nougat will thicken no more after the chocolate is added. When the chocolate is thoroughly blended and the nougat has thickened, press it into a greased 9-inch square pan. Refrigerate until firm, about 30 minutes.

With a sharp knife, cut the candy in half down the middle of the pan. Then cut across into 7 segments to create a total of 14 bars. Melt the milk chocolate chips in the microwave for 2 minutes at 50% power, stirring halfway through the heating time. Melt completely, but be careful not to overheat. Resting a bar on a fork (and using your fingers if needed), dip each bar into the chocolate to coat completely and place on wax paper. Cool until firm at room temperature, 1 to 2 hours.

Yields 14 candy bars.

Tootsie Rolls

1 cup granulated sugar
1/2 cup light corn syrup
2 tablespoons shortening
4 teaspoons cocoa
2 tablespoons evaporated skim milk
1/2 teaspoon vanilla extract

Combine sugar, corn syrup, shortening and cocoa in a medium saucepan over medium–high heat. Bring mixture to a boil, then reduce heat to medium and simmer candy until temperature reaches 275 degrees F on candy thermometer.

Remove the saucepan from heat. When the bubbling stops, add the evaporated milk and beat candy with an electric mixer in the pan for about 30 seconds. Add vanilla extract, then continue to beat candy until it begins to firm up and you can no longer beat it. Pour candy out onto wax paper.

When candy is cool, divide it into several portions and roll the portions into long ropes that are approximately 1/2–inch thick. Use a sharp knife to slice candy into 1–inch long pieces. Arrange candy on a plate and let it sit out overnight so that it firms up.

Yum Balls

1 cup (2 sticks) margarine
2 cups brown sugar
2 small boxes dates, cut up
1 cup coconut
4 cups Rice Krispies®
1 cup nuts

Cook sugar and margarine until melted. Add coconut and dates and cook for 8 minutes. Remove from heat. Add nuts and Rice Krispies®. Roll into small balls. Roll balls in confectioners' sugar.