

Candy

CANDY WITHOUT SUGAR

2 pkgs. chocolate bits 1 tsp. vanilla
1 can condensed milk 1 c. nuts
1 tb. peanut butter

Melt chocolate bits, then mix in the rest. Pour on buttered plate.

Ellen Thresher

PEANUT BUTTER FUDGE

Boil 2 c. sugar and 2-3 c. milk until a soft ball may be formed in cold water or to 230 degrees on a candy thermometer. Add 4 tb. peanut butter, a little salt, and beat until creamy. Then add 1 tsp. vanilla. Pour into buttered pan.

Ruth Chandler

PEANUT FUDGE

4 c. sugar 1 1-2 c. water

2 tb. cocoa

Boil until it will spin a thread. Take from stove and add:

1 tsp. vanilla

1 tb. butter

Stir in ground salted peanuts.

Rose Mary Miller

POP CORN BALLS

2 c. molasses

2 c. sugar

2 tb. vinegar

Boil until brittle when a few drops are put in water. Add a piece of butter the size of an egg also 2 tsp. vanilla and 1-2 tsp. salt. Pour over corn and form in balls.

Daphne Quimby

VELVET MOLASSES CANDY

2 c. sugar

1 c. molasses

1 tsp. butter

2-3 c. hot water

Bring to a boil. Add 1-2 tsp. cream tartar. Cook until a few drops become brittle in cold water. Pour into buttered tins to cool. Pull and cut.

Rose Mary Miller

CHOCOLATE MARSHMALLOW FUDGE

2 c. sugar

3 T. butter

1 c. top milk

1 tsp. vanilla

2 sqs. unsweetened chocolate

10 marshmallows

Put sugar, milk and chocolate in saucepan. Heat slowly to boiling point. Boil until mixture will form a soft ball when tried in cold water. Remove from fire, add butter, let melt, beat until creamy. Add vanilla and fold in marshmallows. Turn into a buttered pan, cool and cut.

Addie F. Watson

MAPLE SYRUP FUDGE

2 c. Maple syrup

1-2 c. cold water

1 c. white sugar

1-2 c. nuts

Place on stove—stirring until sugar is dissolved. Boil until it threads. Remove from stove. Add 2 T. butter and nuts. Let stand until nearly cold. Beat. Put in buttered pan. Cut when cool.

Addie F. Watson

POTATO FUDGE

Boil a medium sized potato until tender. Mash while hot and add 1 lb. Confectioners sugar, butter size of walnut, 1 c. shredded cocoanut or 1-2 c. ground nut meats, 1 tsp. vanilla. Mix until well blended. Pack in pan and when firm pour over 2 sqs. melted chocolate.

Margaret Munger

Notes