



MAKING CANDIES

(Continued from the November number)

CHRISTMAS without candy would not seem just right. For the past two months we have been publishing recipes for home-made candies, and this month we conclude the series. Choose those candies from this list which you like best, or have the greatest success in making, and let your Christmas candies this year be made at home.

More recipes for making caramels are given this month. Before trying any of these recipes, see the general instructions in the issue of THE YOUNG CITIZEN for last month.

Molasses Caramels

Pour into a kettle or sauce-pan one pound of thick molasses with one pound of Karo syrup (to be purchased at a good grocery store), one pound of granulated sugar, 3 cups of milk (or 3 cups of Carnation evaporated milk

which has been diluted with water), and one cup of evaporated milk which is not diluted. Boil to 245 degrees Fahrenheit and then pour.

Chocolate Marshmallow Caramels

Use the chocolate caramel recipe which was published last month. Pour half of it into a pan and cover with split marshmallow candies. Pour caramel on top.

Lemon Caramels

Slightly moisten a pound of loaf sugar and boil to 240 degrees. Add the rind of one lemon grated and mixed with one-fourth of a cup of sugar and the juice of the lemon. Boil until it hardens in cold water.

Coffee Caramels

Make a strong solution of coffee by boiling one cup of water and one-half cup

of finely ground coffee for five minutes. Strain through several thicknesses of cheesecloth. Take a pound of loaf sugar, slightly moisten the pieces with water, and boil to 240 degrees. Add the coffee and boil until it hardens in cold water.

Pralines

Boil one cup of maple syrup (to be purchased at a good grocery store), 2 cups of powdered sugar, and one-half cup of cream (or Carnation milk not diluted) to 240 degrees. Remove from the fire and beat until it is a creamy consistency. Add 2 cups of pecan nut meats cut into pieces. Drop from a spoon in small piles on oiled paper. This is a very delicious candy and in some places is quite famous.

Pralines are merely a confection made of nut kernels. Any nuts can be used instead of pecans.