



MAKING CANDIES

(Continued from the October number)

IN THE ISSUE of *The Young Citizen* for last month there were some excellent recipes for candies. This month we are giving more. These can be used for making a plentiful supply of candy for the holidays which will soon come.

Then, too, candy-making can help to increase the family income. The boy or girl who has learned to make delicious candy at home can build up a nice little business by selling homemade candy. Many people prefer it to the expensive candies bought in the stores.

In this article we shall give recipes for making caramels. Caramels contain the ingredients that make the candy boil very high and burn easily. Therefore it must be stirred continuously. Have a shallow square pan oiled or greased in which to pour the candy when it is done. It should be poured to a thickness of about one inch and be al-

lowed to cool before cutting. Dip the knife used for cutting in powdered sugar which will prevent its sticking. Nut meats may be added to any caramels just before pouring.

Chocolate Caramels

Melt two and one-half tablespoons of butter in a kettle, add 2 cups of molasses, one cup of brown sugar, and one-half cup of milk. Stir until it begins to boil, and then add 3 squares of unsweetened chocolate (to be purchased at any good grocery store). Boil to 240 degrees Fahrenheit. Add one teaspoon of vanilla flavoring just before pouring.

Coconut Caramels

Pour into a kettle one pound of granulated sugar, one and one-half pounds of corn syrup, one cup of sweet cream (or if it cannot be obtained use one cup of Carnation evaporated milk), one can of condensed milk, and the liquid of one can of Baker's coconut (to

be purchased at any good grocery store). Cook the mixture to 240 degrees. Add the drained coconut and boil to 242 degrees. Add one teaspoon of vanilla just before pouring.

Pulled Caramels

Put 2 cups of sugar, one-half cup of boiling water, one-third of a teaspoon of cream of tartar, and one-half of a teaspoon of glycerin in a saucepan and bring it to the boiling point. Let the mixture boil without stirring until it will turn brittle when tested in cold water. When nearly cooked, add 2 tablespoons of heavy cream (or Carnation evaporated milk) and one and one-half squares of bitter chocolate. Pour on a buttered platter, and as the edges cool fold towards the center. As soon as it is cold enough to handle, pull until it is glossy. Then cut it into small pieces, using a knife or scissors. Put on a slightly buttered platter.

(To be continued)