# **HARD CANDY**

3 ¾ cups sugar

1 ½ cups light corn syrup

1 cup water

1 teaspoon to 1 tablespoon flavored oil\* \*\* (or to taste)

5-6 drops food coloring

Line a 24” x 18” pan with aluminum foil. Sprinkle with powdered sugar. Be sure the pan is on a heat resistant surface as the candy is very hot when poured into the pan.

Mix together sugar, syrup and water in a heavy 3-quart saucepan. Cook over medium heat, stirring constantly, until mixture boils and sugar is dissolved. Boil, without stirring, until temperature reaches 310oF or until a small amount separates into thin brittle threads in cold water. Remove from heat. Stir in remaining ingredients. Pour into foil lined pan. When cool and hard, break into pieces. Makes 2 ¼ pounds.

\* Be sure to stir the oil into the candy mixture very well. It has a tendency to try to separate. The final candy will have more flavor on the outside if this happened. When making cinnamon candy, be very careful — the oil will vaporize on contact with the hot mixture and can burn your skin — nose and mouth. Allowing the candy to cool just a minute or so before adding the oil will cut down on the vaporization.

\* Score the top of the candy with a knife while it’s cooling if you want to try to make more uniform pieces. I also put it in a Ziploc freezer bag to break it . That way you can cut down on the pieces that fly around the room. Or you can get candy molds at the craft store. Make sure you get those molds that can handle hot material. Those that are used to make mints will melt. I spray with a quick shot of PAM or use powdered sugar.

\*\*The super hot cinnamon candy enjoyed by some members of the family uses a full 1 ounce bottle of cinnamon oil. I can usually find it at a pharmacy or they can order it for you. Just make sure you get the food quality oil –there’s another grade that is used for crafts.

Alternative recipe

3 cups sugar

1 cup white Karo syrup

1 cup water

1 teaspoon red food coloring

2 teaspoons cinnamon (1 teaspoon for “wimpy” or mild)

## CHERRY MASH CANDY

2 cups sugar

2/3 cup evaporated milk

12 large marshmallows

½ cup butter

dash of salt

5 oz package cherry chips

12 oz package chocolate chips or use half milk chocolate & half semi-sweet

1 tsp vanilla

¾ cup peanut butter, chunky

Bring sugar, milk, marshmallows, butter and salt to a boil over medium heat. Boil 5 minutes. Remove from heat, add cherry chips and vanilla. Pour into buttered 9 x 13 inch pan. Cool. Melt chocolate chips and peanut butter in double boiler or at very low heat stirring constantly. Spread over cherry mix and chill.

## PECAN PRALINES

1 cup buttermilk

2 cups sugar

1 teaspoon baking soda

2 cups pecan halves

1 teaspoon vanilla

1 tablespoon butter

Pour buttermilk, sugar and baking soda into a large pot. Stir the mixture until the sugar is completely dissolved, then place the pot on low to medium heat and let the candy boil to a soft ball stage, stirring constantly. The mixture will turn a brown color. Once the soft ball stage is reached (forms a soft ball when syrup mixture is dropped into a cup of cold water-flattens slightly when removed from water), remove the pot from heat and add pecans, vanilla and butter.

Beat the mixture briskly until it becomes glossy and starts to get very thick. Quickly spoon onto greased wax paper, making little patties. It looks prettier if the pecan halves are right side up. Let the candy completely cool before removing from the paper. Candy can be reheated should it harden before you’ve had time to get it all onto the paper.

If praline patties aren’t to your liking, simply continue to stir the mixture and turn the coated nuts onto the wax paper. Or you can just continue to stir the nuts until coated and turn out on wax paper to cool.

## OLD FASHIONED ALMOND CRUNCH or TOFFEE

1 cup butter

1 ¼ cups sugar

2 tablespoons corn syrup

2 tablespoons water

1 cup toasted slivered or sliced almonds

milk chocolate chips

In a heavy saucepan, combine butter, sugar, corn syrup and water; heat, stirring constantly, until mixture boils. Boil to a brittle stage (300oF) or when fine threads of the mixture are brittle when drizzled into cold water. Remove from heat and stir in the almonds. Pour into an aluminum foil-lined 15” x 10” x 1” pan. Sprinkle on the milk chocolate chips. Allow to stand until morsels become shiny. Spread with spatula. Let cool and refrigerate 1 hour. Break or cut into pieces. Makes 2 pounds.

\* To help prevent the chocolate from “blooming” or showing separation (looks white on the edges), allow the toffee to cool to a lukewarm temperature before topping with the chips. The original recipe calls for an 11 ½ oz bag. However, one bag is usually sufficient to cover two batches of toffee, depending on your preference.

**SALTED PEANUT BRITTLE**

2 cups sugar

1 cup light corn syrup

¼ cup water

1 ½ cups salted peanuts

2 Tablespoons butter

1 teaspoon vanilla

2 teaspoons baking soda

Combine sugar, syrup and water in a three quart saucepan. Mix well. Cook over medium heat stirring constantly until sugar dissolves and reaches 285oF. Remove from heat. Add peanuts and butter; stirring constantly until it reaches 295oF. Remove from heat. Add vanilla and soda. Stir in rapidly--mixture will foam. Pour onto 2 well greased cookie sheets; spreading thin. Cool and break into pieces. Makes 2 pounds.

**FUDGE**

2 cups sugar

1/8 teaspoon salt

¾ cup evaporated milk

1 teaspoon light corn syrup

2-1oz squares unsweetened chocolate

2 tablespoons butter

1 teaspoon vanilla

½ cup chopped pecans or walnuts

Butter the sides of a heavy 2-quart saucepan. Combine sugar, salt, evaporated milk, corn syrup and chocolate in the pan. Cook and stir over medium heat until the chocolate melts and the sugar dissolves. Cook to a soft ball stage (236oF) without stirring. Remove immediately from heat. Add butter without stirring. Cool to lukewarm (110oF) stir in vanilla. Beat with a mixer, medium low or Speed 2 about 8 minutes, or until fudge stiffens and loses it’s gloss. Blend in nuts. Spread into a buttered 9” x 9” x 2” pan. Cool at room temperature. Cut into 1-inch squares when firm.

## WALNUT BOURBON BALLS

2 ½ cups crushed vanilla wafers

2 tablespoons cocoa

1 cup powdered sugar

1 cup walnuts finely crushed

2 – 3 tablespoons light corn syrup

¼ - ½ cup bourbon

Mix crumbs, cocoa, sugar and nuts. Add syrup and bourbon. Mix well. Form into 1-inch balls; roll in powdered sugar. Makes 3 ½ dozen. Make early so the alcohol has a chance to dissipate.

**TEA CAKES**

1 cup butter

1 ½ cup confectioner’s sugar

1 tablespoon water

1 teaspoon vanilla

2 ¼ cup sifted flour

¾ cup finely chopped pecans

Mix at medium speed cream butter and ½ cup powdered sugar (confectioner’s) until light and fluffy. Add water and vanilla. Gradually add flour and nuts beating till well mixed. Chill for 30 minutes. Roll into 1-inch balls. Place on ungreased cookie sheet. Bake 10 minutes at 400oF or until lightly brown on bottom. Cool on wire racks about 10 minutes. Roll in 1 cup powdered sugar. Cool completely. Roll in sugar one more time. Makes 4 dozen.

## CANDY BAR COOKIES

¾ cup butter

¾ cup powdered sugar

2 tablespoons evaporated milk

1 teaspoon vanilla

1 teaspoon salt

2 cups flour

Cream together butter and sugar until light and fluffy. Blend in milk, vanilla, and salt. Gradually add flour. Dough can be chilled to facilitate rolling. Roll out to approximately 1/8 inch thick. This takes about ½ the dough rolled out to an 11 x 9 inch rectangle. Cut into small rectangles or other small shape. Place cookies on an ungreased cookie sheet. Bake at 325oF for 12 to 16 minutes until very lightly brown on the bottom. Cool completely.

Top each cookie with a small dollop of caramel filling. When set top with chocolate icing and a pecan half.

Caramel Filling

28 caramels

¼ cup evaporated milk

¼ cup butter

1 cup powdered sugar

Melt caramels and milk in a double boiler or microwave. Remove from heat and add butter and powdered sugar. Beat till smooth.

Chocolate Icing

¾ cup chocolate chips

¼ cup evaporated milk

1 tablespoon butter

1 teaspoon vanilla

1/3 cup powdered sugar

Melt chips in milk in a double boiler or microwave. Remove from heat and add remaining ingredients. Beat till smooth.

**PEANUT BLOSSOMS**

1 ¾ cups flour

1 teaspoon baking soda

½ teaspoon salt

½ cup sugar

½ cup packed brown sugar

1 teaspoon vanilla

½ cup shortening

½ cup creamy peanut butter

1 egg

2 tablespoons milk

48 milk chocolate kisses

In a large bowl stir flour, soda and salt together. Add remaining ingredients except kisses. Mix at medium speed until well combined. Chill dough for 30 minutes.

Preheat oven to 350o – 375o F. Roll a small amount (about ½ tablespoon) into a 1-inch ball. Place on an ungreased cookie sheet. Press down slightly. Back 12 minutes or until lightly brown. Remove from oven and immediately press a kiss into the center of each cookie. Edges will crack. Allow to cool completely before storing.

If kitchen is warm try freezing the kisses. They’ll hold their shape better.

## CHRISTMAS STARS

½ cup butter

2/3 cup sugar

2 eggs

1 teaspoon vanilla

1 teaspoons almond extract

2 ½ cup flour

2 teaspoon baking powder

slivered almonds

maraschino cherries

Cream butter and sugar until light and fluffy. Beat in eggs and vanilla. Add flour and backing powder at low speed. Wrap and refrigerate 3 hours or overnight.

Roll dough to 1/8 inch thick. Roll out only half the dough at a time, keeping the rest in the refrigerator. But out star shape and place on an ungreased cookie sheet. Press slivered almond into each of the star arms and a cherry half into the center. Bake 350oF for 8 – 10 minutes. Cool on wire racks. Sometimes works better to depress area where cherry half will be placed.

**HONEY ANISE SPRINGERIE COOKIES**

2 eggs

2/3 cup sugar

1/3 cup honey

1 teaspoon anise seeds

½ teaspoon grated orange peel

½ teaspoon lemon zest (grated lemon peel)

2 ¾ cups flour

1 teaspoon baking powder

¼ teaspoon salt

In an electric mixer, beat eggs on high speed until very pale and airy, about 3 minutes. Gradually add sugar and continue beating until the mixture forms a ribbon, about 5 minutes. Add honey, vanilla, anise seeds, grated orange and lemon zest, beating after each ingredient. Sift together the flour, baking powder and salt. Add to the egg mixture using a rubber spatula, stir in gently to incorporate.

Transfer dough to a lightly floured work surface and knead briefly. Press dough into flour molds or use a springerie rolling pin. (Roll dough first with a regular rolling pin then make the last pass with the springerie pin.) Transfer to a baking sheet. Position rack in the middle of an oven preheated to 300oF. Bake until lightly golden and very crisp, approximately 20 minutes. Transfer to cooling racks and let cool completely. Store in airtight containers at room temperature. Makes about 2 dozen.

## CHOCOLATE DIPPED BRANDY SNAPS

½ cup butter

½ cup sugar

1/3 cup dark corn syrup

½ teaspoon cinnamon

¼ teaspoon ginger

1 cup all-purpose flour

2 teaspoons brandy

1 cup semi-sweet chocolate chips

1 tablespoon shortening

1/3 cup finely chopped nuts

Preheat oven to 300oF. In a heavy saucepan, combine butter, sugar, dark corn syrup, cinnamon and ginger; stir until melted and smooth. Remove from heat; stir in flour and brandy. Drop by rounded measuring teaspoonfuls onto an ungreased cookie sheet about 3 inches apart. Do not do more than six cookies at one time. Bake for 10-12 minutes. Let stand a few seconds or until you hand handle the cookie without burning yourself. Immediately wrap cookie around a wooden spoon handle or any long round object. Work quickly. Once the cookie cools it hardens. Slide off the spoon handle and roll the next one.

Combine chocolate chips and shortening over hot water (not boiling). Stir until smooth and all the chocolate is melted. Dip brandy snaps halfway into melted chocolate. Sprinkle with nuts; set on waxed paper lined cookie sheets. Chill until set. Makes about 3 dozen snaps.

## SUGAR COOKIES

1 ½ cups powdered sugar, sifted

1 cup butter

1 egg

1 teaspoon vanilla

½ teaspoon almond extract

2 ½ cups all-purpose flour

1 teaspoon baking soda

1 teaspoon cream of tartar

Mix sugar and butter. Add egg and flavorings; mix thoroughly. Stir dry ingredients together and blend in. Refrigerate 2 to 3 hours.

Heat oven to 375oF. Divide dough in half and roll 3/16” thick on lightly floured pastry cloth. Cut with cookie cutter. Place on a lightly greased baking sheet. Sprinkle with sugar if desired. (If no sugar is used as a finish, an ungreased baking sheet is fine.) Bake 7 to 8 minutes or until delicately golden.

**COCONUT MARAROONS**

2 egg whites

¼ teaspoon salt

2/3 cup sugar

1 teaspoon vanilla

¼ cup all-purpose flour

3 cups lightly packed flaked coconut

In a large bowl, beat egg whites until foamy; beat in salt, sugar, vanilla and flour. Add coconut and stir until well combined.

Drop batter by rounded teaspoonfuls onto well-greased baking sheet, spacing cookies about 1 inch apart. Bake at 325oF for 20 to 25 minutes or until lightly browned. Let cool briefly on baking sheets, then transfer to racks and let cool completely. Store airtight. Makes about 3 dozen.

### RAY’S FAMOUS BEER NUTS

½ cup water

1 tablespoon maple flavoring

1 cup sugar

1 lb raw Spanish peanuts

Put all ingredients into a heavy pan. Bring to a boil over medium heat. Boil and stir constantly until all the liquid is absorbed by the peanuts. Spread on cookie sheet and salt. Bake for 15 minutes at 300o F. Take out of the oven and stir. Bake an additional 15 minutes at the same temperature. Let cool and eat.

**Caramel Nut Roll**

(Use your choice of nuts such as peanuts or pecans)

## Caramel

3 cups of sugar

½ cup white Karo syrup

1 ¾ cups canned milk

1 1/3 cup Half-and-Half

1 teaspoon vanilla

½ teaspoon salt

melted butter

Mix sugar, syrup together with half the milk and Half-and-Half. After the mixture begins to boil, add the rest of the milk and cream. Stir constantly until candy reaches medium firm ball stage. Add salt and vanilla. Pour over broken nuts on a greased (melted butter) cookie sheet. Let stand.

# Divinity

3 cups of sugar

½ cup white Karo syrup

½ cup water

2 egg whites

Cook to the softball stage. Pour half the syrup mixture over two well-beaten egg whites. Cook the rest of the syrup to the hard ball stage. Pour into the egg mixture and beat till stiff. Put candy in a greased pan and cool.

Cut caramel and divinity into thirds. Place caramel on wax paper covered with nuts. Place divinity in the center of the caramel and form roll. Let stand till firm and slice. Makes 5 pounds.