Candy Carmels

2 C brown sugar

2 C white sugar

1 C cream

1 C butter

1 C syrup

1 C walnuts

Boil to hard ball stage, add nuts, and pour into greased pan till cool.

Cut into pieces.

(For candy apples omit the nuts and cook just under hard ball stage.)

Candy Licorice Toffee

1 can eagle brand milk

2 C sugar

1 C butter

1 ½ C karo light syrup

¼ t salt

Cook, stirring constantly until 234 or 240 degrees.

Add 1 t anise or licorice oil and black food colouring.

Pour into a buttered pan 12 X 16. Score when cooled slightly.

**Candy Carmel Popcorn (Baked)**

# 1 C margarine

# 2 C brown sugar

½ C light syrup

1 t salt

½ t baking soda

1 t vanilla

Keep 6 quarts of popped corn hot I slow oven (300 degrees). Melt margarine, stir in brown sugar, corn syrup, and salt. Bring to a boil, stirring constantly. Boil 5 minutes. Without stirring. Remove from heat and stir in baking soda and vanilla.

Pour over popped corn and mix well. Turn into 2 large shallow baking pans. Bake in oven 250 degrees oven for 1 hour, stirring every 15 minutes.

Chocolates Fondant

# 5 C sugar

1/8 C corn syrup (about 2 T)

1 ¾ C cream

¼ C butter (on the counter)

Method:

Put first 3 ingredients into pot. Stir constantly until it boils. Do not stir after it boils and cook to soft ball stage. Pour on counter to cool.

Beat until creamy.

## Olympian Cream

# Brown

# ¾ C sugar

¾ C boiling water Carmelize

Add

5 C sugar

1/8 C corn syrup

1 ¾ C cream

¼ C butter (on the counter)

Follow method above.

Easter Eggs

**Cook to hard ball:**

**2 C sugar**

**1 C water**

**Dissolve:**

**2 pkg. Gelatine**

**2/3 C cold water**

**Mix gelatine into sugar syrup while syrup is hot.**

**Beat 3 egg whites until stiff.**

**Add sugar syrup and gelatine mixture to beaten egg whites. Add flavouring and continue beating until thick.**

**Fill in forms.**

**Fondant (no Fail)**

# 7 C icing sugar

1 lb. butter

1 can Eagle Brand Milk

Cream butter and Eagle Brand together. Slowly add sugar, beating until creamy. Mixture works best when stiff. Cover and cool in fridge. When cool, roll into balls and dip into warm dipping chocolate.

Hint: You can separate into small batches to add a variety of flavours, i.e. chopped nuts, or cherries etc.

Hint: Coat hands in icing sugar before rolling into balls. You may also wish to let ball cool down again in fridge before dipping.

Popcorn—Dorothy’s Karo Crazy Crunch

2 quarts popped corn

1 ½ C pecans

2/3 C almonds

1 1/3C sugar

1 C margarine

1 t vanilla

½ C clear syrup

Combine sugar, margarine, and syrup in a saucepan.

Boil over medium heat, stirring constantly.

Continue boiling and stirring 10- 15 minutes, until light carmel color.

Remove from heat. Stir in vanilla. Pour over nuts and popcorn and break into pieces.

Stretch Candy

2C sugar

½ C water

1 t glycerine

2 ½ T vinegar

1 t flavouring

Boil sugar, water, glycerine, vinegar to hard ball (260).

Add flavouring.

Pour onto greased platter.

When cooled pickup in hands and pull from hand to hand until candy is stiff. Stretch into a long rope. Mark 1 inch pieces with a knife. Break off pieces.

**Maple Stretch Candy**

¼ C butter

2 C maple syrup

½ t baking powder