

*The new way to cook is with Karo!*

## Holiday Candy Fantasies

made better with

# KARO SYRUP

Karo Syrup adds a wholesome kind of sweetness that's easy to digest!

In this basic candy recipe, Karo adds flavor, texture, and dextrose — a sugar that needs no digestion!

½ cup Nucoa® or Mazola® Margarine  
½ cup KARO Red Label Syrup  
1 pound sifted confectioners' sugar  
1 teaspoon vanilla

Stir the margarine, Karo and half of sugar in 3-qt. saucepan over low heat until bubbly throughout. Quickly stir in remaining sugar and vanilla. Remove from heat, stir until mixture just holds shape. Cool to lukewarm in greased pan; knead well.

### Peppermint Popcorn Tree

Prepare 14 cups popped corn. Line 13x9x2-inch pan with greased aluminum foil. Prepare candy, but replace margarine with 2 tbsp. water and increase Karo to 1 cup. Remove from heat; stir in 32 marshmallows (not miniature), 1 tsp. peppermint flavoring. Toss with popped corn in large bowl. Press into prepared pan. Cool until set (about 15 min.); remove from pan. Cut into pieces, two each: 5x5", 4x4", 2x2" and three 3x3". Stack with largest on bottom, smallest on top. Decorate with candies and small candles.

### Bon Bons

Form candy balls around nut pieces. Roll in colored sugar or sprinkles.

### Mint Patties

Color candy mixture red or green with vegetable coloring. Use winter-green flavoring for red, peppermint for green. Form into small patties.

### Filled Nuts or Fruits

Fill pitted prunes, apricots or dates with candy. Roll in sugar.

*Easy-to-Digest Karo Syrup* is rich in dextrose — a sugar your body uses directly for quick energy! Cook and bake with all-purpose Blue Label or crystal-clear Red Label Karo. Use maple-y flavored Green Label Karo Syrup with its fuller body for pancakes and waffles.

