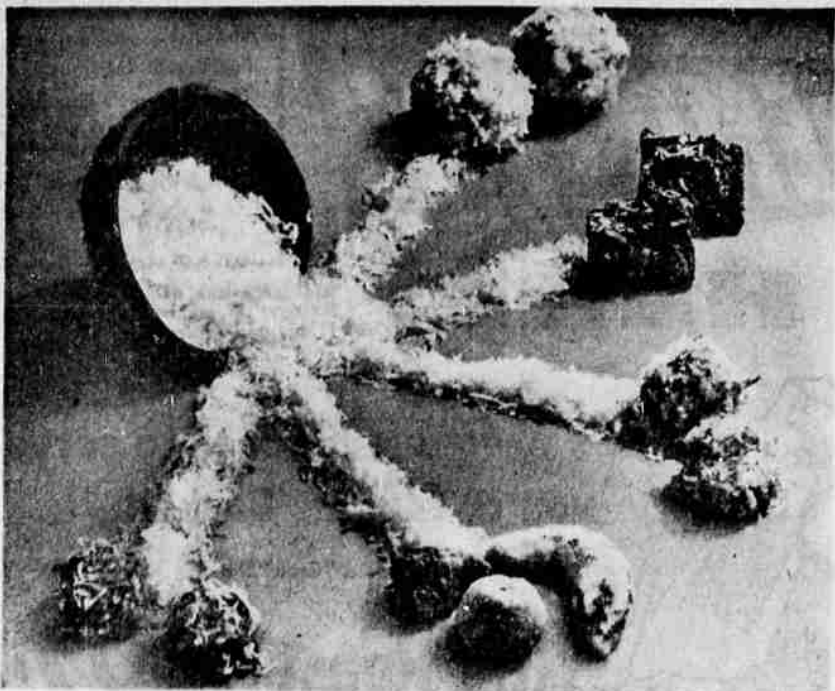




COCONUT CONFECTIONS are high on the list of holiday favorites. Shown, counter-clockwise, are Chocolate Coconut Marshmallows, Coconut "Shape-to-Order," Coconut Sugarless Creams, Coconut Bars and Coconut Popcorn Balls. Photo and recipes are from General Food Corporation's Baker's Angel Flake Coconut.

Holiday Candles

Following are the instructions for the making of a one-pound Parowax candle. Variations of this candle are possible by increasing height, width and decorations.

First, remove the four quarter pound sections of Parowax from the Parowax carton, sealing two of them together by dipping the flat surface in a shallow pan of melted Parowax and pressing one on top of the other. Repeat this process with the remaining two blocks.

Second, score one section down the middle lengthwise with an ordinary beverage can opener to provide space for a piece of candle wicking which should be dipped in the melted Parowax and laid in the groove, leaving approximately

1 1/2 inch at top of candle.

Then, dip the flat surface of one of the sections in melted Parowax and press together, then quickly turn the entire candle in the melted wax, including the protruding end of wick.

FROSTING THE CANDLE

Melt one-half pound of Parowax and beat with electric or hand beater to the consistency of whipping cream, patting the foamy Parowax on the candle with a spatula or table knife, keeping the candle square. It is also suggested that the frosting be built up approximately one-half inch above the top of the candle on all four sides. This forms a retainer for the wax as the candle burns. Do not smooth the frosting as it will lose a great deal of its character and effectiveness. It

should form an uneven surface.

Decorate by shaking on sparkles, adding sequins, bows, bells or any decorations you wish. The candles may be personalized by spelling out names in glitter or Merry Christmas may be written in red, green or gold on the candle, using sparkles.

Candles made of Parowax are long-burning and because of the transparency of the product, the entire candle glows when lighted. The foamy frosting made by whipping melted Parowax can be used for other decorations, such as tipping pine cones and Christmas tree bows as it will adhere to any surface. The decorations may be left white or dipped in any color sparkle you wish. Its versatility will permit the use of Parowax for candles and decorations for any time of year.

HOLIDAY CONFECTIONS

Holidays ahead . . . and for folks who like to cook, and who have won fine reputations for their culinary efforts, holidays mean homemade gifts of foods. With current interest high in such goodies, we are very glad to give you candy recipes that will continue to bring honors your way. And you can make every one of these excellent confections with fluffy, flaked coconut. A wonderful idea, this, because coconut is the perfect flavor for blending with other flavors—the "glamour" touch for simple recipes.

This group of confections provides plenty of variety. There's one the children will adore—a "shape-to-order" candy . . . everything from a cartwheel to a watermelon slice can be carried out with this easily handled mixture. There's a wonderful candy for calorie watchers—no sugar in it! Something to dream about, and to eat with extra pleasure, are Popcorn Balls with coconut. Try out these candies now—and make them again for holiday gifts.

CHOCOLATE COCONUT MARSHMALLOWS

2 squares unsweetened chocolate
1/2 cup sugar
1 cup evaporated milk
2 tablespoons butter
18 marshmallows (4 1/2 ounces), cut in halves
2 cups tender-thin flaked coconut, toasted

Add chocolate and sugar to milk in saucepan. Place over low heat and stir until chocolate is melted. Bring to a boil and boil gently, stirring constantly, until mixture thickens (about 5 minutes). Remove from heat and add butter. Cool to room temperature. Dip

marshmallows in chocolate mixture, one at a time, and roll in coconut. Makes 3 dozen candies.

COCONUT "SHAPE-TO-ORDER"

1 egg white
3 cups sifted confectioners' sugar
1 tablespoon light cream
1/2 teaspoon almond extract
1-1/3 cups (about) tender-thin flaked coconut, cut Food coloring
Granulated sugar

Beat egg white until stiff but not dry. Gradually add confectioners' sugar and cream, beating constantly. Add almond extract and coconut. Mix thoroughly. Then divide mixture into small balls and tint balls several different colors, using food coloring. Allow to stand, uncovered, 1/2 to 1-1/2 hours, or until candy is dry enough to handle easily. Form as desired into shapes such as pinwheels, cartwheels, ribbons, berries, orange sections, watermelon slices, coconut mounds, or bacon strips. Sprinkle with granulated sugar. Chill. Makes about 1 pound candy.

COCONUT SUGARLESS CREAMS

2 packages (3 ounces each) cream cheese

2 teaspoons liquid sweetener
1-1/2 teaspoons grated orange rind

Dash of salt
1-1/3 cups tender-thin flaked coconut, toasted

Allow cheese to soften at room temperature; then whip until smooth and creamy. Add liquid sweetener, orange rind, and salt; blend well. Mix in 1/2 cup of the toasted coconut. Form into balls about 1 inch in diameter; then roll in remaining coconut. Chill. Makes about 1-1/2 dozen confections.

COCONUT BARS

1-1/2 cups tender-thin flaked coconut

1 package (8 squares) candy-making chocolate

Line bottom of 9x4x3-inch loaf pan with waxed paper, letting paper extend in 2-inch tabs at each end. Place coconut in pan. Heat chocolate over hot water until partially melted. Then remove from hot water and stir rapidly until entirely melted. Pour over coconut, spreading evenly with spatula. Let stand in cool place to harden. Run a sharp knife around sides of pan and lift out candy with paper tabs. Cut in 2x3-inch bars.

COCONUT POPCORN BALLS

1 cup sugar
1/2 cup corn syrup

1-3/4 cup water
1/4 teaspoon salt
1-1/2 teaspoons butter
1/2 cup chopped dried fruit or whole seedless raisins
3 cups salted popped corn
2 cans (3 1/2 oz. each) tender-thin flaked coconut

Combine sugar, corn syrup, water, and salt in a saucepan. Bring to a boil, stirring occasionally; then cook, without stirring, until a small amount of syrup forms a hard ball in cold water (or to a temperature of 266 degrees). Add butter and fruit and stir well. Add popped corn and 1 cup of the coconut; mix thoroughly. Cool slightly, shape into small balls, about 1 inch in diameter, and roll in remaining coconut. Makes 3 dozen balls.

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