

upstairs and downstairs In Milady's Kitchen

Herald and News

By Florence Jenkins, Food Editor

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Holiday Candy

You're going to want lots of candy in the house when Christmas rolls around, for children and grown-ups to nibble "on the premises." And, as a gift from your own kitchen, candy is a gracious way of saying "Merry Christmas."

You'll want the candy-making to be fairly simple, for it's a busy time of year, so we've chosen recipes that use chocolate chips with very few other ingredients. The basic recipes decided upon, we've had a wonderful time figuring out all sorts of amusing and charming ways to shape and decorate these candies in the spirit of Christmas.

For instance, with their tiny red holly berry candies and little green bows, can't you just see those chocolate holly wreaths arranged on your prettiest platter — a delight of one and all?

The chocolate balls, rolled in chopped nuts, tiny colored candies, broken bits of candy cane or sprinkles, are equally delightful and delectable. The pretzel shape is a new one for candy and easy to hang on the tree if you wish.

For the children — and many a grown-up, too, we suggest chocolate lollipops. Stuck into an amusing mug, a small vase or other simple holder, they make a charming but inexpensive take-home gift.

You'll probably think of all sorts of other ideas for shaping these happy holiday confections. Gift-wrapped, hung on the Christmas tree or served to guests, they'll add a lot to everyone's holiday cheer.

CHOCOLATE CHIP LOLLIPOPS

1/2 cup chocolate chips
2-3 cup roasted peanuts, skinned (salted or unsalted)

Heat chocolate over hot water until partly melted; then remove from hot water and stir rapidly until entirely melted. Add nuts and mix well. Drop from teaspoon on waxed paper. Insert a lollipop stick in each. Chill until firm. Makes 12.

CHOCOLATE HOLLY WREATHS

1 cup chocolate chips
3 tablespoons peanut butter
3 cups malted whole wheat flakes

Heat chocolate and peanut butter in double boiler until chocolate is melted, stirring constantly. Remove from heat and add cereal. Mix thoroughly. Drop mixture in large spoonfuls on waxed paper. Make a hole in the center of each candy to form a wreath. Decorate with tiny red candies for holly berries and attach small green bows with pieces of green toothpick. Or make bows with colored frosting — cool until firm. Makes about 3 dozen.

CHOCOLATE BALLS

2 cups chocolate chips
3/4 cup sweetened condensed milk
1/4 teaspoon vanilla
1/4 teaspoon almond extract
Dash of salt

Melt chocolate over hot water. Add condensed milk, flavorings, and salt; mix thoroughly. Pour onto waxed paper. Chill 30 minutes, or until firm enough to handle. Shape into small balls and roll in chopped nuts, tiny colored candies, broken bits of candy cane or sprinkles. Makes 40 to 50 small balls.

CHOCOLATE PRETZELS

Melt 1 cup chocolate chips over hot water. Spoon into cake decorator and press through tube in form of pretzels. Makes 2 1/2 dozen pretzels.

DOZENS-A-DIMES

NEW HAVEN, Conn. (AP)—News-paper offices get some odd questions. A lady telephoned city editor Edward Barthelme and asked: "Could you tell me if a 10-quart bucket will hold \$1,000 worth of dimes?" Barthelme is still looking for the answer to that one.

CHRISTMAS CANDIES

White Satin Sugar brings these three recipes for Christmas candies which can be made right now for serving at Christmastime or for gifts for friends and relatives.

PENUCHE

4 cups White Satin brown sugar
1/2 cup light corn syrup
1 cup evaporated milk
1/2 cup water
1 cup butter
1 teaspoon vanilla
1/4 cup coarsely chopped filberts

Combine brown sugar, corn syrup, evaporated milk and water in saucepan. Bring to a rolling boil over medium heat and cook to a soft ball stage (236 degrees), stirring occasionally. Remove from heat and add butter, but do not stir. Cool to lukewarm (110 degrees). Add vanilla and nuts and beat until candy loses its shine and will hold its shape. Pour quickly into buttered 9-inch-square pan and spread to edges of pan. Cool and cut into squares. Makes

about 80 one-inch squares.

SATIN SMOOTH DIVINITY

2 cups White Satin granulated sugar
1/2 cup water
1/2 cup light corn syrup
1/4 teaspoon salt
2 egg whites
1 teaspoon vanilla extract or other flavoring
1/2 cup chopped walnuts

Combine sugar, water and corn syrup in saucepan; stir well until sugar is completely blended. Boil rapidly without stirring to the soft ball stage (236 degrees). Add salt to egg whites and beat until stiff. Pour one-third of syrup very slowly over egg whites, beating con-

stantly with heavy spoon or egg beater. Roll remaining syrup rapidly to the hard ball stage (265 degrees). Pour slowly over egg mixture, beating constantly; add flavoring and nuts and continue beating until mixture loses its gloss and will hold its shape. Pour quickly into buttered shallow pan to 1-inch thickness or drop by teaspoonful onto waxed paper. Makes about 1 1/4 pounds.

UNCOOKED FONDANT

4 1/4 cups White Satin powdered sugar (1 pound)
3 tablespoons butter or margarine
1/4 cup evaporated milk
1 teaspoon vanilla

1/4 teaspoon rum flavoring (optional)
1/4 teaspoon salt

Melt butter in saucepan over low heat. Stir in evaporated milk, vanilla, flavorings and salt. Remove from heat and gradually add powdered sugar. Turn out on board and knead with hands until smooth. Makes about 2 cups. To stuff date: use pitted dates.

or split and remove pits. Use about 1 teaspoon fondant to fill cavity. 1/2 cup fondant makes 24 stuffed dates. Roll remaining fondant into balls and roll in coconut, grated chocolate, nuts, cinnamon and sugar mixture, or blend fondant with chopped maraschino cherries, crushed peppermint, or chopped candied fruit and roll into balls.

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