

from our CANDY KITCHEN...

We proudly present recipes for an appealing variety of candies to please old and young alike. Candymaking never ceases to charm the hearts of the young and excite those who join in the fun of this delightful art.

During this forthcoming holiday season, have the teen-age crowd revive the gay taffy-pulls of yesteryear. Let them experiment with the fascinating technique of chocolate-dipping their marshmallows and perhaps make a batch or two of raisin-nut clusters.

Candy plays an important role in all holidays, and homemade candy attractively boxed and wrapped is a meaningful gift for those very dear friends. These candies have excellent keeping qualities (if kept out of the reach of grasping hands), so you, too, turn your kitchen into a candy kitchen now.

ALMOND-FILLED CARAMELS

TO PREPARE: 35 MIN.

- 1 cup sugar
- ¼ cup light molasses
- ½ cup cream
- ½ cup butter
- 1½ teaspoons vanilla extract
- 24 whole almonds, blanched, toasted, and salted

1. Butter a 15½ x 10½ x 1-in. jelly roll pan.
2. Heat together in a saucepan the sugar, molasses, cream, and butter. Stir over low heat until sugar is dissolved. Increase heat; cook rapidly, stirring constantly. Cook mixture until it reaches 250°F (hard ball stage—a small amount dropped in very cold water forms a ball which is pliable yet hard enough to hold its shape).
3. Remove from heat and stir in the vanilla extract. Pour into prepared pan without scraping bottom or sides of saucepan. Cool until lukewarm.
4. Cut caramels into 2½-in. squares. Place a whole almond in center of each square. Keeping almond in center, roll caramel over almonds, forming a roll. Wrap caramels in waxed or glassine paper.

About 2 doz. caramels

COCONUT-CHOCOLATE MALLOWS

TO PREPARE: 20 MIN.

- 6 oz. semisweet candymaking chocolate for dipping
- ½ teaspoon vanilla extract
- 32 (½ lb.) marshmallows
- 1 cup toasted flaked coconut

1. Line a baking sheet with waxed paper.
2. Partially melt chocolate over simmering water, being careful not to overheat. Remove from heat and stir until chocolate is completely melted. Blend in the vanilla extract.
3. Using a fork, dip each marshmallow into the melted chocolate and turn until well coated. Roll in the toasted coconut. Place on waxed paper. Set in cool place until coating is firm. Store in a covered container in a cool, dry place.

32 pieces of candy

CARAMEL-NUT MALLOWS

Follow recipe for Coconut-Chocolate MalloWS. Omit chocolate and vanilla extract. Heat ½ lb. vanilla caramels and 3 tablespoons water over simmering water, stirring frequently, until caramels are melted. Substitute ¾ cup finely chopped pecans for the coconut.

CHOCOLATE RAISIN CLUSTERS

CONVENIENCE FOOD RECIPE

TO PREPARE: 15 MIN.

- 12 oz. (2 cups) semisweet chocolate pieces
- 1½ cups (15-oz. can) sweetened condensed milk
- 2 teaspoons vanilla extract
- ¼ teaspoon salt
- 2 cups raisins, or 1 cup raisins and 1 cup coarsely chopped filberts

1. Line a baking sheet with waxed paper.
2. Melt chocolate pieces in top of double boiler over hot water. Blend in the sweetened condensed milk.
3. Remove from heat. Stir in remaining ingredients. Drop by teaspoonfuls onto baking sheet; cool. Chill 1 to 2 hrs., or until firm.

About 5 doz. clusters

TOFFEE

TO PREPARE: 30 MIN.

- ½ cup butter
- 1 cup sugar
- 3 tablespoons water
- ¼ teaspoon salt
- 6 oz. (about 1 cup) nuts such as almonds or Brazil nuts, blanched, finely chopped, and slightly warm
- 1 teaspoon vanilla extract
- 5 oz. milk chocolate or 1 6-oz. pkg. semisweet chocolate pieces

1. Lightly butter an 8-in. square pan.
2. Melt butter in a small heavy saucepan over medium heat. Add sugar, water, and salt and stir until mixture begins to boil. Set candy thermometer in place. Stirring frequently, cook sirup slowly to 240°F. Stirring constantly to prevent scorching, continue cooking to 300°F (hard crack stage—a small amount dropped into very cold water separates into threads which are hard and brittle).
3. Remove from heat. Stirring vigorously, blend in ¾ cup of the nuts and the vanilla extract. Quickly pour into prepared pan and spread to corners. Mark candy into squares with a sharp knife before it cools. Cool.
4. Meanwhile, melt chocolate over hot water. When candy is cool, spread melted chocolate evenly over top. Sprinkle remaining nuts over chocolate. When candy is hard, break into pieces. Store in a tightly covered container between layers of waxed paper, aluminum foil, or moisture-vapor-proof material. Texture improves after storing for one day.

About 1½ lbs. toffee

CREAMY TAFFY

TO PREPARE: 35 MIN.

- 2¼ cups sugar
- 1½ cups light corn sirup
- 4 teaspoons cider vinegar
- ¼ teaspoon salt
- ½ cup undiluted evaporated milk

1. Butter a large shallow pan or platter.
2. Mix together in a saucepan the sugar, corn sirup, vinegar, and salt. Cook slowly, stirring constantly, until sugar dissolves. Bring mixture to a boil. Add evaporated milk slowly so boiling does not stop.
3. Cook mixture over medium heat, stirring constantly, until temperature of mixture is 248°F (firm ball stage—a small amount dropped in very cold water forms a firm ball and does not flatten in the fingers). Immediately pour mixture into buttered pan.
4. When cool enough to handle, pull in a cool place (with buttered hands), a small portion at a time, until candy is light in color and no longer sticky to the touch. Twist pulled strip slightly and place on waxed paper or board. Cut with scissors into 1-in. pieces. Wrap in waxed or glassine paper.

About 2 lbs. taffy

COCOA TAFFY Follow recipe for Creamy Taffy. Mix ½ cup cocoa with the sugar.

PINEAPPLE CHIFFON SQUARES

TO PREPARE: 25 MIN.

- 3 tablespoons (3 env.) unflavored gelatin
- ½ cup cold water
- 2 cups sugar
- 2 tablespoons light corn sirup
- ¼ cup pineapple sirup
- ½ cup water
- ½ teaspoon almond extract
- ¼ cup drained crushed pineapple
- ½ cup ice water
- ½ cup nonfat dry milk
- 2 tablespoons lemon juice
- Toasted flaked coconut

1. Sprinkle gelatin on ½ cup cold water in a large mixing bowl.
2. Combine sugar, corn sirup, pineapple sirup, and ½ cup water in a 2-qt. saucepan. Cook over medium heat, stirring constantly, until sirup reaches rolling boil. Boil for 5 min. without stirring.
3. Remove from heat. Stir in almond extract and crushed pineapple. Add to gelatin and stir until gelatin is dissolved. Cool at room temperature to consistency of thick sirup, 45 to 60 min. Stir occasionally.
4. Pour ½ cup ice water into mixing bowl. Add nonfat dry milk and whip until soft peaks form, about 3 to 4 min. Add lemon juice and whip until very stiff, 3 to 4 min.

If desired, tint with red or green food coloring.

5. Using same beater, beat whipped non-fat dry milk into gelatin mixture. Blend until smooth. Pour into a buttered 9x9x2-in. pan. Chill 1 hr. Cut into 49 pieces (make 7 cuts on each side). Roll in toasted coconut.

49 pieces of candy

Chocolate-Mint Chiffon Squares

Follow recipe for Pineapple Chiffon Squares. Omit pineapple sirup, crushed pineapple, and almond extract. Increase water to ¾ cup. Stir 1 cup semisweet chocolate pieces and ¼ teaspoon peppermint extract into gelatin mixture. Roll pieces in chocolate shot.

Coffee-Maple Chiffon Squares

Follow recipe for Pineapple Chiffon Squares. Substitute ½ cup cold double-strength coffee beverage for the cold water; ¾ cup double-strength coffee beverage for the pineapple sirup and water; ¼ teaspoon maple extract for the almond extract. Omit crushed pineapple. Roll pieces in assorted nonpareils or chocolate shot.



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