

Chocolate Fudge

- 1 6-oz. can evaporated milk
- $\frac{1}{2}$ cup water
- 4 sq. (4 oz.) unsweetened chocolate
- 4 cups sugar
- $\frac{1}{2}$ teaspoon salt
- 2 tablespoons light corn sirup
- $\frac{1}{4}$ cup butter or margarine
- 4 teaspoons vanilla extract
- $\frac{1}{4}$ cup halved red maraschino cherries, drained

1. Combine first six ingredients in a heavy 3-qt. saucepan. Stir over low heat until sugar is dissolved and chocolate melted, washing down crystals occasionally.
2. Increase heat to medium and bring mixture to boiling. Cook, stirring occasionally, until candy thermometer registers 234°F (soft ball stage; forms soft ball in very cold water).
3. Remove mixture from heat and cool to lukewarm (about 110°F) without stirring or jarring saucepan.
4. Add butter and extract; beat until mixture is dull in color and begins to thicken. Quickly turn into buttered 9-in. square pan and spread evenly. Lightly mark into 64 squares and press a

cherry half into center of each piece. Set aside to cool completely.

5. When firm, cut into squares.
About 2 $\frac{1}{4}$ lbs. fudge

Note: If desired, vary the toppings on batches of fudge, using flaked coconut on some and toasted almonds on others.

ALMOND FUDGE—Stir $\frac{1}{2}$ cup chopped toasted almonds into cooled fudge along with butter and extract.

PEANUT BUTTER FUDGE—Stir $\frac{1}{2}$ cup creamy peanut butter into the cooled fudge along with the butter and extract.

MARSHMALLOW FUDGE—Stir 32 ($\frac{1}{2}$ lb.) marshmallows, quartered, into cooled fudge along with butter and extract.

TUTTI-FRUTTI FUDGE—Stir $\frac{1}{3}$ cup each candied cherries, candied pineapple, and raisins into cooled fudge along with butter and extract.

Honey Caramels

- 2 cups sugar
- 1 cup strained honey
- 1 cup light corn sirup
- 1 cup milk
- 3 cups heavy cream
- 2 tablespoons vanilla extract

1. Mix first four ingredients together in a heavy saucepan; stir over low heat until sugar is dissolved, washing down crystals occasionally. Increase heat to medium. Cook, stirring occasionally, until candy thermometer registers 238°F (soft ball stage).
2. Add 2 cups cream very slowly so that boiling does not stop; cook over medium heat until mixture reaches 238°F.
3. Add remaining 1 cup cream very slowly; cook to 246°F (for former caramels cook the mixture to 250°F).
4. Remove from heat; let stand 5 min., then blend in vanilla extract.
5. Without scraping bottom or sides of saucepan, pour into a well-buttered 9-in. square pan. Cool at least 3 hrs., or until firm.
6. Turn out onto marble slab or wooden board. (If caramels stick to pan, hold pan over low heat for a few seconds to release.) Cut into small squares with a sawing motion.
7. Wrap pieces in moisture-vaporproof material. Store in tightly covered container in a cool, dry place.
2 $\frac{1}{2}$ lbs. caramels

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