

Sue's Candy Kettle



and
Some of Her
Success Secrets

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INTRODUCTION

Sue's reputation for candy-making is known throughout the Southwest by thousands of converts who use this booklet of recipes in making homemade candies with a professional appearance and texture. But Sue believes that her success secrets as outlined herein, are more important than recipes in making creamy smooth candy. Of these, her first consideration is to always use Imperial Pure Cane Sugar. You see, just one single crystal of undissolved sugar may cause the entire mass to crystallize or "go to sugar." Since Imperial Sugar is *pure cane*, extra-fine granulated, fresh and free from lumps, it dissolves *quickly and completely*. But you'll find all of Sue's Success Secrets given in detail on the next page.



Candy Secrets



1. Use Imperial Pure Cane Sugar . . . Granulated, Old Time Brown or Confectioners' Powdered, as required.

2. Adequate Equipment—Standard teaspoon, tablespoon and cup measures are essential for careful measures. The cooking pan should be large enough for the boiling-up process without boiling over—approximately four times the volume of the ingredients or three-quart capacity for one and one-half pounds of candy. A long-handled wooden spoon, spatula, sturdy wire eggbeater and a candy thermometer are the other essentials. Large, shallow cooling pans are handy, but bowls, platters and utility pans generally do service in the average kitchen.

3. Careful Measures—With adequate equipment, measuring is simple. Sift Imperial Granulated Sugar into the measuring cup and level off with spatula. Sift Imperial Confectioners' Powdered Sugar, dip into cup with spoon and level off. Pack Imperial Old Time Brown Sugar firmly into cup and level off.

4. Tests—How to tell when candy is done (See Temperature Chart). The temperature at which candy is considered "done" is known as the *finish point* and is so referred to in the Temperature Chart.

COLD WATER—The cold water test is fairly accurate for an experienced candy maker but is best used in combination with the thermometer. Fill a cup or small bowl with cold water from the hydrant; drop in about one-half teaspoon of the boiling candy syrup; form into a ball under the water. Pick up ball to judge its consistency as to the stage of cooking.

THERMOMETER — The candy thermometer gives the most accurate results. The temperatures given in this book are for normal conditions—altitude is about sea level and atmospheric pressure is normal. Under these conditions, the boiling point of water is 212° Fahrenheit. To adapt these temperatures to any higher altitude, take the temperature of boiling water and add the designated number of degrees above that of the boiling water which represent the finish point for each candy. For example, El Paso is about 3,600 feet elevation and according to figures furnished by their City Health Department, water boils at a temperature of 210° F. The recipe for Fondant on page 5 gives the finish point as 27° F. above the boiling point of water, which is 210° F. plus 27° F., equals 237° F., finish point at that altitude.

5. **CRYSTAL CONTROL**—Success in candy-making depends on proper control of the crystals: small ones in fondants and fudges and none in

caramels. Here are some valuable secrets on this important part of candy making.

For Fondants and Fudges, these secrets are slow boiling, rapid cooling and kneading.

- (1) **Slow boiling**—Mix ingredients thoroughly; cover pan and slowly bring to the boiling point, stirring as needed. Uncover, increase heat and cook more rapidly to the finish point. For fondant, wipe the crystals from edges of pan.
- (2) **Rapid cooling**—Place pan of candy in a pan of cold water or pour into cooling pans so as to cool quickly. Allow to cool undisturbed to room temperature **BEFORE** stirring. When bottom of pan can be held on palm of hand with comfort, stir vigorously until creamy. Fudge may be poured into buttered pan to harden or, like fondant, may be poured onto a buttered surface and kneaded. It may be kneaded immediately or covered with a damp cloth and left for twenty minutes.
- (3) **Kneading**—Candy is kneaded to make it creamier. The heat from the hands solidifies the crystals, making the mass soft and pliable, so care must be taken not to overdo this process. Press the candy into a buttered pan or casserole, cover with waxed paper or damp cloth and allow to remain until firm.

For Caramels, care must be taken to avoid tough or chewy candy and crystallization.

- (1) **Tough, hard or chewy caramels** may be avoided by increasing the amount of fat in cream or butter and by watching closely the finish point so as not to overcook.
- (2) **Crystallization** may be controlled by increasing the amount of corn syrup and by stirring the cooking mixture only enough to keep it from sticking and to thoroughly mix the ingredients.



Temperature Chart

OF FINISH POINT

| COLD WATER TEST | | THERMOMETER | |
|-----------------|---|----------------------------|--|
| Stage | Description | Normal Conditions | Higher Altitudes |
| | Elevation—about sea level Atmospheric pressure—normal Boiling point of water, 212° F. | | Temperature of boiling water PLUS following number of degrees |
| Soft Ball | Syrup may be formed into soft ball under water but loses shape when removed. Consistency for fondant and fudges. | 234° to 240° Fahrenheit | 22° to 28° Fahrenheit |
| Firm Ball | Syrup may be formed into ball which retains shape for several seconds when removed from water and then flattens out. Consistency for caramels. | 240° to 245° Fahrenheit | 28° to 33° Fahrenheit |
| Hard Ball | Syrup may be formed into a hard ball which retains its shape and may be rolled around on oiled surface. Consistency for taffy. | 245° to 258° Fahrenheit | 33° to 45° Fahrenheit |
| Crack | Syrup separates into threads when it strikes the water and is difficult to form into ball. These threads are hard, chewy and stick to teeth. Consistency for brittles, etc. | 262° to 300° Fahrenheit | 50° to 80° Fahrenheit |



AFTER-DINNER MINTS

3 cups Imperial Granulated Sugar $\frac{1}{2}$ teaspoon cream of tartar
 $1\frac{1}{4}$ cups boiling water Few drops peppermint oil

Mix Imperial Granulated Sugar, cream of tartar and water. Boil without stirring to the crack stage (260° F.) or 48° F. above boiling point of water. Pour on large buttered platter. As soon as edges cool, fold towards center and as soon as mixture can be handled, pull until white, adding flavoring during the pulling. Cut with scissors in small pieces into bowl containing Imperial Confectioners' Powdered Sugar. Stir until coated with sugar and put in glass jar for several days until candy is thoroughly creamed.

Yield: $1\frac{1}{4}$ pounds.

MINTS

1 pound Imperial Confectioners' Powdered Sugar 1 egg white
 $\frac{1}{2}$ teaspoon peppermint flavoring
 1 tablespoon hot water
 2 teaspoons corn syrup Few drops of coloring

Sift about half of a package of Imperial Confectioners' Powdered Sugar into a bowl. Combine hot water and corn syrup and add to sugar; mix well. Add egg white and flavoring and knead in sufficient sugar to make a fondant that may be worked without sticking to hands. This takes approximately one pound of Imperial Confectioners' Powdered Sugar, amount depending upon size of egg used. Color. Roll out about one-fourth inch thick, cut into small circles and dust with more Imperial Confectioners' Powdered Sugar. Pack in a tight container; sprinkle with Imperial Confectioners' Powdered Sugar and allow to ripen several days.

Variations: Bonbons—substitute vanilla for peppermint.

Yield: 1 pound.

TURKISH MINTS

3 tablespoons gelatin $\frac{1}{2}$ cup water
 $\frac{1}{2}$ cup cold water 2 tablespoons lemon juice
 2 cups Imperial Granulated Sugar $\frac{1}{3}$ cup cream de menthe
 Few grains of salt Green coloring

Soak gelatin in cold water. Put sugar, salt and water in saucepan and bring to boiling point; add gelatin and simmer 20 minutes. Add flavorings and coloring. Strain into pan ($6\frac{1}{2}$ inches square) dipped in cold water. When firm, turn out onto a board dusted with Imperial Confectioners' Powdered Sugar. Cut into cubes or fancy shapes and roll in Imperial Confectioners' Powdered Sugar.

Yield: $1\frac{1}{2}$ pounds.

FONDANT I

3 cups Imperial Granu-
lated Sugar 1½ cups water
 2 tablespoons corn syrup
 1 teaspoon vanilla

Mix ingredients and boil without stirring to soft ball stage (239° F.) or 27° F. above boiling point of water. Allow to cool until stiff wrinkles form when pan is tilted. Stir until creamy but not waxy; add flavoring. Pour out on a buttered surface and knead until all lumps have disappeared. Place in a casserole, cover with a damp cloth and with lid. Allow to stand about 24 hours before using. Use as centers and coating for bonbons; centers for chocolates or fruits. Mold and roll in nuts or coconut. Melt over hot water and drop on waxed paper for patties or mints.

Yield: 1½ pounds.

Discussion: Fondant, which is the foundation of many cream candies, may be made of white sugar or a combination of white and brown sugars. The secret lies in the inversion of some of the sugar, brought about by the addition of acid or corn syrup. Care must be taken not to use too much or else the product will be soft and not hold its shape. For each pound of sugar, the following are the proportions to be used:

½ teaspoon cream of tartar, or
1 teaspoon vinegar or lemon juice, or
2 tablespoons corn syrup, or
⅓ cup honey

FONDANT II

2 cups Imperial Old Time 1 teaspoon cream of
Brown Sugar tartar
2 cups Imperial Granu- 1½ cups water
lated Sugar 1 teaspoon vanilla

Mix ingredients and boil without stirring to soft ball stage (239° F.) or 27° F. above boiling point of water. Allow to cool until stiff wrinkles form when pan is tilted. Stir until creamy but not waxy; add flavoring. Pour out on a buttered surface and knead until all lumps have disappeared. Place in a casserole, cover with a damp cloth and with lid. Allow to stand about 24 hours before using.

Yield: 1½ pounds.

Sugary fudge may be reclaimed by adding about half a cup milk and one tablespoon corn syrup and re cooking.

To change from Fahrenheit degrees to Centigrade—subtract 32 and then divide by 5/9.

Remove pan from fire while testing for finish point.



POTATO FONDANT

2 tablespoons mashed potatoes, seasoned
1½ cups Imperial Confectioners' Powdered Sugar
½ teaspoon vanilla

Season mashed Irish potatoes with salt, butter and cream for serving. Beat free from lumps and then measure out two tablespoons.

Work sufficient Imperial Confectioners' Powdered Sugar into the mashed potato until of the consistency of good fondant, about like pie crust. This will take approximately one and one-half cups. Flavor. Knead thoroughly. Place in a casserole, cover with tight lid and allow to stand about 24 hours before using. Use as any other fondant.

One attractive way is to mold as tiny potatoes, roll in cocoa and use toothpick to dig out the "eyes."

Yield: ½ pound.

BUTTER FONDANT

¼ pound unsalted butter 1 teaspoon vanilla
1 pound Imperial Confectioners' Powdered Sugar 1 cup mixed candied fruit and nuts

Cream butter; work in sufficient Imperial Confectioners' Powdered Sugar to make a fondant that can be easily handled; this is slightly less than one pound. Add flavoring and mixed candied fruits and nuts. Press into a square buttered pan and cut into squares. This is also an excellent hard sauce for puddings.

Variations: Bonbons—mold in various shapes.

Fudge—add 2 squares melted chocolate.

Mints—omit vanilla, fruit and nuts and add 3 drops of oil of peppermint, 1 tablespoon hot water and coloring. Force through pastry tube onto waxed paper. Dry thoroughly before serving.

Yield: 1¼ pounds or more.

FRUIT FONDANT

¼ cup orange juice 3 cups Imperial Confectioners' Powdered Sugar
⅓ teaspoon grated rind

Place orange juice and grated rind into bowl; add sufficient Imperial Confectioners' Powdered Sugar to make a fondant that may be worked without sticking to hands. Allow to stand until a light crust forms on top. Mold and use at once or pack in a tight container and allow to stand overnight.

Variations: In place of orange, substitute lemon, grated pineapple, fresh crushed strawberries or raspberries, etc.

Yield: 1 pound.

FRUIT NUGGETS

- 1 pound mixed dried fruits
- $\frac{1}{2}$ cup Imperial Confectioners' Powdered Sugar
- $\frac{1}{2}$ pound fondant
- $\frac{1}{2}$ cup coconut, toasted

Dried apricots, dates, figs, peaches, prunes and raisins make a delicious combination. Clean the fruit so as to remove all grit; run through food chopper twice. Knead the Imperial Confectioners' Powdered Sugar into the fruit until mixture is well blended. Add fondant and continue kneading until smooth.

Use as centers for stuffing fruit, bonbons or dip in chocolate; decorate with halves of nuts; shape into small balls and roll in toasted coconut.

Yield: $1\frac{1}{2}$ pounds, about 36 balls.

RAISIN-NUT BALLS

- | | |
|---------------------------------|--|
| 1 cup raisins | $\frac{1}{2}$ cup Imperial Confectioners' Powdered Sugar |
| $\frac{1}{2}$ cup peanut butter | |
| 1 tablespoon lemon juice | $\frac{1}{2}$ cup Imperial Granulated Sugar |
| $\frac{1}{4}$ teaspoon salt | |
| $\frac{1}{4}$ teaspoon spice | |

Wash raisins in hot water; drain and chop. Mix raisins with peanut butter, lemon juice, salt, spice and enough Imperial Confectioners' Powdered Sugar to hold its shape. If peanut butter is dry, add more lemon juice. Mold into small balls and roll in Imperial Granulated Sugar.

Yield: 1 pound, about 20 balls.

CREAM FUDGE

- | | |
|----------------------------------|---------------------------------------|
| 3 cups Imperial Granulated Sugar | $2\frac{1}{2}$ tablespoons corn syrup |
| $\frac{1}{2}$ cup cream | $\frac{1}{8}$ teaspoon salt |
| $\frac{1}{2}$ cup water | $\frac{1}{2}$ teaspoon vanilla |
| | $\frac{1}{2}$ cup nuts |

Combine Imperial Granulated Sugar, cream, water, corn syrup and salt; cook to soft ball stage (236° F.) or 24° F. above boiling point of water. Remove from fire and allow mixture to cool undisturbed, until pan can be held on hand with comfort. Add flavoring, stir until creamy, add nuts and turn into buttered pan to harden. Cut into squares. May also be molded into various shapes.

Variations: Peanut Butter Fudge—Substitute peanut butter for the corn syrup. Use $\frac{1}{4}$ cup toasted peanuts.

Omit vanilla and add any desired flavoring and coloring.

Omit nuts and decorate each square with halves of pecans, English or black walnuts.

Yield: $1\frac{1}{2}$ pounds.



CHOCOLATE FUDGE I

| | |
|---------------------------------------|-------------------------|
| 3 cups Imperial Granu- lated Sugar | 1 tablespoon corn syrup |
| 1½ cups milk | ¼ teaspoon salt |
| 2 squares chocolate | 1½ tablespoons butter |
| | ½ teaspoon vanilla |
| | 1 cup nuts |

Combine Imperial Granulated Sugar, milk, chocolate, corn syrup and salt; cook to the soft ball stage (236° F.) or 24° F. above boiling point of water. Remove from fire, add butter and allow mixture to cool undisturbed until pan can be held on hand with comfort. Stir until creamy. Add flavoring and nuts and turn into buttered pan to harden.

Yield: 1¾ pounds.

CHOCOLATE FUDGE II

| | |
|--|---------------------|
| 1 pound Imperial Old Time Brown Sugar | 3 squares chocolate |
| 2 cups Imperial Granu- lated Sugar | ⅓ cup cream |
| 2½ tablespoons corn syrup | ¾ cup water |
| | ¼ teaspoon salt |
| | 1 teaspoon vanilla |
| | 1 cup nuts |

Combine the Imperial Sugars, corn syrup, chocolate, cream, water and salt; cook slowly to the soft ball stage (236° F.) or 24° F. above boiling point of water. Remove from fire and allow mixture to cool undisturbed until pan can be held on hand with comfort. Stir until creamy, add flavoring and nuts and turn into buttered pans to harden.

If mixture becomes too stiff to spread, turn out on buttered surface and knead until soft and plastic. Press into buttered pans; cover with waxed paper and allow to remain until firm. Cut into squares. Addition of nuts, candied fruit or coconut is optional and should be added just before molding.

Yield: 2½ pounds.

Wipe the crystals from pouring side of pan or cover pan until candy boils and steam will wash them down.

CHOCOLATE FUDGE III

| | |
|--|---------------------|
| 1 pound Imperial Old Time Brown Sugar | ⅛ teaspoon salt |
| 1 cup milk | 1 tablespoon butter |
| 1½ squares chocolate | ½ teaspoon vanilla |
| | 1 cup nuts |

Cook Imperial Old Time Brown Sugar, milk and chocolate to soft ball stage (236° F.) or 24° F. above boiling point of water. Add salt and butter. Set pan in a pan of cold water to cool. Stir until creamy. Add flavoring and nuts. Pour into buttered pans to harden.

Yield: 1¼ pounds.



BUTTERMILK FUDGE

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|---------------------------------------|--------------------------------|
| 2 cups Imperial Granu- lated Sugar | $\frac{1}{2}$ cup corn syrup |
| $\frac{3}{4}$ cup buttermilk | $\frac{1}{2}$ teaspoon vanilla |
| | $\frac{1}{2}$ cup nuts |

Combine Imperial Granulated Sugar, buttermilk and corn syrup; cook to soft ball stage (236° F.) or 24° F. above boiling point of water. Remove from fire and allow mixture to cool undisturbed, until pan can be held on hand with comfort. Add flavoring, stir until creamy; add nuts and turn into buttered pan or on damp cloth and shape into roll. Slice when firm.

Yield: 1 pound.

HEAVENLY HASH

- | | |
|---------------------------------------|--|
| 3 cups Imperial Granu- lated Sugar | 1 teaspoon vanilla |
| $\frac{3}{4}$ cup cocoa | 1 cup chopped nuts |
| $\frac{1}{2}$ cup light corn syrup | 1 cup marshmallows, cut in pieces |
| 1 cup milk | $\frac{1}{2}$ cup maraschino cher- ries, chopped and drained |
| 4 tablespoons butter or margarine | |

Combine sugar, cocoa, corn syrup and milk and cook over low flame until sugar is dissolved; increase flame and continue cooking, stirring frequently, until mixture reaches soft ball stage (230° F.). Remove from flame and stir in butter or margarine and cool until bottom of pan is comfortable to touch. Add vanilla and beat until creamy. Stir in other ingredients and beat until thick. Pour into buttered pan. When cold, cut into squares.

Yield: Approximately $1\frac{1}{2}$ pounds.

DIVINITY

- | | |
|--|--------------------------------|
| $2\frac{1}{2}$ cups Imperial Granu- lated Sugar | $\frac{3}{4}$ cup water |
| $\frac{1}{4}$ teaspoon salt | 1 egg white |
| $\frac{1}{2}$ cup corn syrup | $\frac{1}{2}$ teaspoon vanilla |
| | $\frac{3}{4}$ cup nuts |

Combine Imperial Granulated Sugar, salt, corn syrup and water; cook to firm ball stage (240° F.) or 28° F. above boiling point of water. Wipe away the crystals from pouring side of saucepan and allow the syrup to cool undisturbed for 5 minutes.

Beat egg white, add half of syrup very slowly, beating constantly; add remainder of syrup more rapidly. Add flavoring, nuts and when creamy, pour into buttered pans. Cut into squares.

Yield: $1\frac{1}{2}$ pounds.

To change Centigrade degrees to Fahrenheit—multiply by $\frac{9}{5}$ and add 32.

Fondants and fudges are stirred instead of beaten. The motion is crosswise.





SEA FOAM

| | |
|--|--------------------------------|
| 1 pound Imperial Old Time Brown Sugar | 2 teaspoons vinegar |
| $\frac{2}{3}$ cup water | $\frac{1}{2}$ teaspoon vanilla |
| | 2 egg whites |
| | $\frac{1}{2}$ cup walnuts |

Cook Imperial Old Time Brown Sugar, water and vinegar to firm ball stage (240° F.) or 28° F. above boiling point of water. Allow syrup to cool about 5 minutes; pour slowly into beaten egg whites. Flavor; beat until candy will hold its shape. Quickly add coarsely chopped walnuts and drop from tip of spoon onto waxed paper.

Yield: $1\frac{1}{4}$ pounds, about 50 pieces.

MARSHMALLOWS

| | |
|---------------------------------------|--|
| 3 tablespoons gelatin | $\frac{1}{2}$ cup water |
| $\frac{1}{2}$ cup cold water | 2 egg whites, beaten |
| 2 cups Imperial Granu- lated Sugar | 1 teaspoon vanilla |
| $\frac{1}{2}$ cup corn syrup | 2 cups Imperial Confec- tioners' Powdered Sugar |

Soak gelatin in cold water. Combine Imperial Granulated Sugar, corn syrup and water; cook to firm ball stage (240° F.). Remove from fire, add soaked gelatin and stir until dissolved. Slowly pour syrup over beaten egg whites and beat mixture until stiff. Add flavoring and continue beating until mixture is so stiff that it breaks from spoon in chunks instead of a thread. Dust a damp pan (8 x 12 inches) with Imperial Confectioners' Powdered Sugar, add marshmallow mixture and sift remainder of sugar over top. Allow to stand until firm. Cut into squares and dust again with sugar.

Yield: $1\frac{1}{8}$ pounds.

DATE-NUT LOAF

| | |
|---------------------------------------|--------------------------|
| 3 cups Imperial Granu- lated Sugar | 1 teaspoon vanilla |
| $1\frac{1}{2}$ cups milk | $1\frac{1}{2}$ cups nuts |
| 1 pound dates, pitted | Imperial Confectioners' |
| 2 tablespoons butter | Powdered Sugar |

Combine Imperial Granulated Sugar, milk and dates; stirring constantly, cook to the soft ball stage (236° F.) or 24° F. above boiling point of water. Add butter and allow to cool until lukewarm. Add vanilla, nuts and stir until creamy. Pour out onto a damp towel and mold into a roll about two inches in diameter. When cold, remove towel, roll candy in Imperial Confectioners' Powdered Sugar and slice with a sharp knife.

Yield: $2\frac{1}{2}$ pounds.

4 tablespoons cocoa + 1 tablespoon butter = 1 ounce chocolate.

MEXICAN CANDY

3 cups Imperial Granulated Sugar 2 cups water
2 cups pecans

Start two cups of the Imperial Granulated Sugar and one cup of water to cooking in a deep saucepan. In another pan, melt one cup of sugar; add one cup of water and cook together until a thin syrup is formed. Pour this syrup into first mixture and continue cooking to soft ball stage (234° F.) or 22° F. above boiling point of water. When thermometer registers 230° F., add pecans so that they may be thoroughly heated. Remove from fire and allow mixture to remain undisturbed until pan can be held on hand with comfort. Stir until creamy and drop rapidly from tip of spoon onto waxed paper to form small patties.

Yield: 1¾ pounds.

RAISIN CREAMS

1 pound Imperial Old Time Brown Sugar ¼ teaspoon salt
1 cup sour cream ¼ cup water
1 cup raisins, chopped 1 teaspoon vanilla

Combine Imperial Old Time Brown Sugar, cream, salt and water; stirring constantly, cook to soft ball stage (236° F.) or 24° F. above boiling point of water. Cool, stir until creamy; add flavoring and raisins. Drop from tip of spoon onto waxed paper.

Yield: 1¾ pounds, or 40 pieces.

FRUIT CREAMS

3 cups Imperial Old Time Brown Sugar ½ teaspoon grated lemon rind
1 cup cream 6 dates, pitted
1 square chocolate 12 cherries
1 tablespoon butter 2 tablespoons finely cut citron
½ teaspoon maple flavoring ½ cup nuts

Combine Imperial Old Time Brown Sugar, cream and chocolate; cook slowly to the soft ball stage (236° F.), or 24° F. above boiling point of water. Remove from fire, add butter and allow to cool undisturbed. Stir until creamy, add other ingredients and continue beating or stirring until mixture will hold its shape. Drop from tip of spoon onto waxed paper.

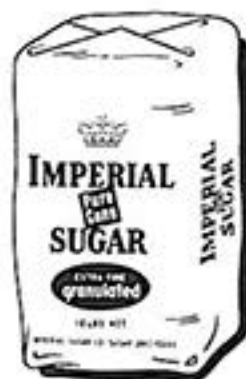
Yield: 1¾ pounds.

MAPLE-NUT PATTIES

½ pound (2 cups) Imperial Confectioners' Powdered Sugar 1 cup maple syrup
½ cup cream 2 cups pecans

Combine Imperial Confectioners' Powdered Sugar, maple syrup and cream and cook to the soft ball stage (236° F.), or 24° F. above boiling point of water. Allow to cool; stir until creamy. Add pecans and drop from tip of spoon onto waxed paper. If it hardens in pan too quickly, add one-fourth cup cream or water and cook over.

Yield: 1½ pounds, or 36 pieces.





PENOCHE

- | | |
|---------------------------------------|----------------------|
| 2½ cups Imperial Old Time Brown Sugar | 1 cup milk |
| ½ cup Imperial Granulated Sugar | 2 tablespoons butter |
| | ½ teaspoon vanilla |
| | ¼ teaspoon mapleine |
| | 1 cup nuts |

Combine Imperial Old Time Brown Sugar and Imperial Granulated Sugar with milk and cook to the soft ball stage (238° F.), or 26° F. above boiling point of water. Remove from fire, add butter and flavoring, and allow to cool undisturbed. Stir until creamy, add nuts and pour into a buttered pan. Mark into squares.

Yield: 1½ pounds.

PRALINES

- | | |
|-------------------------------------|-----------------------------|
| 2 cups Imperial Granulated Sugar | ¾ cup cream |
| 1 cup Imperial Old Time Brown Sugar | ½ cup water |
| 3 tablespoons corn syrup | 2 teaspoons maple flavoring |
| | 1½ cups pecans |

Combine Imperial Granulated and Old Time Brown Sugars, corn syrup, cream and water; cook to the soft ball stage (236° F.), or 24° F. above boiling point of water, and remove from heat. Cool at room temperature until pan can comfortably be held on palm of hand. Add flavoring and pecans. Stir until candy will hold its shape. Drop rapidly from tip of spoon onto waxed paper to form patties about three or four inches in diameter. Press several whole pecans in top of each praline. Wrap individually in waxed paper.

Yield: 1¾ pounds, or about 12.

LOG CABIN ROLL

- | | |
|-------------------------------------|--|
| 2 cups Imperial Granulated Sugar | 1 cup cream |
| 1 cup Imperial Old Time Brown Sugar | 1 teaspoon vanilla |
| ½ cup corn syrup | ½ cup Imperial Confectioners' Powdered Sugar |
| | 1 cup nuts |

Combine Imperial Granulated Sugar, Imperial Old Time Brown Sugar, corn syrup and cream. Stirring occasionally, cook to the soft ball stage (236° F.), or 24° F. above boiling point of water. Remove from fire and allow to cool at room temperature until pan can comfortably be held on palm of hand. Add flavoring and stir until creamy. Pour out onto board dusted with Imperial Confectioners' Powdered Sugar and knead until all lumps have disappeared. Shape into long roll about two inches in diameter; roll in coarsely chopped pecans and wrap in waxed paper. If nuts tend to drop off, spread outside of roll with a little honey or syrup and then roll in nuts. Put in cool place to harden. Slice with very sharp knife. Toasted coconut may be substituted for nuts.

Yield: 1¾ pounds.

CARAMELS

| | |
|---------------------------------------|--------------------------|
| 2 cups Imperial Granu- lated Sugar | 2 cups light cream |
| 2 cups corn syrup | $\frac{1}{2}$ cup butter |
| | 1 teaspoon vanilla |

Cook Imperial Granulated Sugar and corn syrup to the firm ball stage (245° F.); gradually add cream or evaporated milk and butter. Stirring constantly, continue cooking rapidly to almost the same firm ball stage (242° F.), about 30° F. above boiling point of water. Remove from fire, add flavoring and pour into buttered pans. When cold, turn out of pan and with a sawing motion, cut into squares. Wrap each piece in heavy waxed paper.

Yield: 2 pounds.

TAFFY

| | |
|--|--------------------------------|
| $2\frac{1}{2}$ cups Imperial Granu- lated Sugar | $\frac{1}{2}$ cup water |
| $\frac{3}{4}$ cup corn syrup | 2 tablespoons butter |
| | $\frac{1}{2}$ teaspoon vanilla |

Combine Imperial Granulated Sugar, corn syrup and water and cook to firm ball stage (240° F.); add butter and cook to hard ball stage (256° F.), or 44° F. above boiling point of water. Pour hot syrup into a lightly buttered shallow platter and allow to cool undisturbed until it can be taken into hands for pulling. Pull candy until it takes on a satin finish, add flavoring and then pull into a half-inch roll. Cut with scissors into inch pieces and wrap in waxed paper.

Yield: $1\frac{1}{2}$ pounds.

LOLLIPOPS

| | |
|---------------------------------------|------------------------------|
| 2 cups Imperial Granu- lated Sugar | $\frac{2}{3}$ cup corn syrup |
| | $\frac{1}{2}$ cup water |

Coloring and flavoring

Combine Imperial Granulated Sugar, corn syrup and water; stir until dissolved and slowly bring to boiling point. Cook to hard crack stage (300° F.). Remove from heat; add flavoring and coloring, stirring only enough to mix.

Butter muffin pans. Pour candy into the pans to a depth of one-fourth to one-half inch. When molded, turn out on a buttered surface, push a clean meat skewer or headless pointed match into the candy about half way. Decorate each piece with small candies or fruits. When cold, wrap in waxed paper.

Yield: 12— $2\frac{1}{4}$ inches in diameter.

POPCORN BALLS

| | |
|----------------|----------------------|
| 1 recipe taffy | 4 quarts popped corn |
|----------------|----------------------|

Pour hot taffy syrup over popped corn and stir until well mixed. As soon as cool enough to handle, take enough of the candy-coated corn in hands to form a ball about two inches in diameter. Compress it lightly in hands so outside will be fairly smooth. Place balls on buttered surface or waxed paper. When cold, wrap in waxed paper.



CEREAL BRITTLE

1 cup Imperial Old Time Brown Sugar
 $\frac{1}{2}$ cup water
1 tablespoon vinegar
2 tablespoons butter
 $\frac{1}{2}$ teaspoon vanilla
3 cups puffed cereal

Combine Imperial Old Time Brown Sugar, water and vinegar and cook to the soft ball stage (236° F.). Add butter and cook to hard crack stage (285° F.) or 73° F. above boiling point of water. Remove from fire, add flavoring and puffed cereal. Stir until all grains are coated. Pour onto a buttered baking sheet; spread thin and allow to cool. Break into irregular pieces.

Yield: $\frac{1}{2}$ pound.

TOFFEE

1 pound Imperial Old Time Brown Sugar
 $\frac{1}{8}$ pound butter
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{4}$ teaspoon soda
2 squares sweet chocolate
 $\frac{1}{2}$ cup nuts

Melt Imperial Old Time Brown Sugar in heavy pan, add butter and salt. Mix thoroughly, adding as much additional butter as sugar will take. The temperature is about 285° F., so care must be taken not to scorch. Remove from fire, add soda and stir only enough to mix thoroughly. Pour into a large buttered flat pan (8 x 12 inches) and spread thin. Pour melted chocolate on top and sprinkle liberally with finely chopped nuts. When cold, turn out of pan and break into pieces.

Yield: $1\frac{1}{8}$ pounds.

SPICED NUTS

$1\frac{1}{2}$ cups Confectioners' Powdered Sugar
2 tablespoons corn starch
 $\frac{1}{2}$ teaspoon salt
 $1\frac{1}{2}$ teaspoons mixed spices
1 egg white
2 tablespoons cold water
1 cup of nuts

Sift dry ingredients together. Beat egg white slightly; add cold water. Dip nuts in egg white mixture and then roll in the sugar mixture. Spread out on a shallow pan and toast in a slow oven (250° F.) until a golden brown in color.

BAKED PATTIES

1 egg white
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{2}$ cup Imperial Old Time Brown Sugar
 $\frac{1}{2}$ teaspoon maple flavoring

Beat egg white until stiff; add salt, Imperial Old Time Brown Sugar and flavoring. Nuts or coconut may be added as desired. Drop from tip of spoon on buttered cookie sheet and bake in slow oven (250° F.) about 45 minutes.

Yield: 20 patties.

CANDIED GRAPEFRUIT, ORANGE OR LEMON PEEL

| | |
|---------------------------------------|-----------------------------|
| 1 pound prepared peel | 1 cup water |
| 2 cups Imperial Granu- lated Sugar | $\frac{1}{4}$ teaspoon salt |

Preparation of peel: Select fruit with thick, smooth, light-colored rinds free from blemishes. Strip the peel from the fruit in quarter sections or use the halves from breakfast. Very lightly run the grater over each to break the oil cells. Place in a large pan and completely cover with cold water; bring to the boiling point and simmer for 10 minutes; drain and repeat process three times or until tender. Drain; remove tough membranes but leave as much of the white as possible; cut each piece into strips from one-fourth to one-half inch wide. Press strips lightly between towels to remove as much water as possible without breaking the peel. Weigh. For each pound allow one pound of Imperial Granulated Sugar and one cup of water.

Syrup: Boil Imperial Granulated Sugar, water and salt together for 10 minutes. Add strips of fruit peel so that they lie parallel to each other, to prevent their being broken when turned. Cook until peel is transparent and syrup is absorbed. Place strips, outer side down, on waxed paper and allow to cool. Roll in more Imperial Granulated or Confectioners' Powdered Sugar until there is a thin coating of distinct crystals. May be packed in air tight containers and kept for several weeks.

Suggestions:

Flavor syrup with few drops of mint, peppermint, orange, lemon, etc., and tint green, red or orange.

Instead of rolling in sugar, dip peel in chocolate.

MEXICAN PUMPKIN CANDY

| | |
|------------|---------------------------|
| Pumpkin | Imperial Granulated Sugar |
| Lime water | Water |

Preparation of pumpkin: Select a round pumpkin, free from blemishes. Peel pumpkin and discard center; cut into uniform slices and soak overnight in lime water to cover. Buy the quicklime from drug store and make up as much as needed, using one tablespoon of the lime to every quart of cold water. The following morning, drain off lime water and wash pumpkin thoroughly three or four times in clear water. Cover with fresh water and slowly bring to the boiling point; boil 5 minutes. Wash twice in clear cold water and put to drain for one hour. With a fork, pierce each slice in several places so that the syrup can penetrate more readily.

Syrup: Weigh pumpkin slices and take an equal weight of Imperial Granulated Sugar; place in a heavy pan and add just enough water to moisten. Cook over a very slow fire until pumpkin is crystallized, turning often to cook all evenly. (This takes several hours and a little water may have to be added to keep sugar from burning.) Drain and place on waxed paper to dry out. Roll in more Imperial Granulated Sugar. Pack in air tight container.



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