

5. Candy

Turtles	5.1
Martine's Easter Eggs	5.1
Pecan Penuche (Brown Sugar Fudge).....	5.2
Caramels	5.2
Easy Caramels.....	5.2
Million Dollar Fudge	5.3
Opera Fudge.....	5.3
Peanut Butter Fudge.....	5.3
Microwave Fudge	5.4
Fudge.....	5.4
Marshmallow Fudge	5.4
Quick Chocolate Fudge.....	5.4

Turtles

½ pound caramels
2 tablespoons heavy cream
½ cup pecan halves

1 4-ounce package sweet cooking
chocolate

Melt caramels in the cream over low heat, then cool about 10 minutes (or evaporated milk and butter). Place nuts on waxed paper in groups of three. Spoon caramel mixture over each group, leaving tips of nuts showing. Let stand until set. Melt chocolate over low heat and cool to lukewarm. Spread cooled chocolate over caramels. Let stand until completely cold and solid. Makes 24 candies.

Martine's Easter Eggs

2 pounds 10X sugar
¼ pound butter

1 can (Eagle Brand) condensed milk
1 teaspoon vanilla

Coconut eggs: add 7 ounces of coconut.

Peanut butter eggs: add ¾ cup peanut butter and 2 tablespoons Karo

Mix and form. Chill 5 hours in refrigerator.

Coating: Melt large bag of chocolate bits and 1 ounce paraffin.

Place on wax paper.

Pecan Penuche (Brown Sugar Fudge)

2 cups firmly packed dark-brown sugar
¾ cup milk
1/8 teaspoon salt

2½ tablespoons butter or oleo, cut
in pieces
¾ cup chopped pecans
1 teaspoon vanilla

Grease 8-inch square pan; set aside. In 3-quart heavy saucepan stir well sugar, milk and salt. Over medium heat bring to boil, stirring until sugar dissolves. Cover; boil 2 to 3 minutes. Uncover; wash down sides of pan with pastry brush dipped in cold water. Continue boiling over medium heat, stirring only if mixture starts to burn until mixture reaches 244°F (firm ball stage) on candy thermometer. Remove from heat; immediately place saucepan in cold water. Without stirring add butter; let mixture cool slightly. With wooden spoon beat until mixture starts to thicken; add pecans and vanilla. Beat until candy loses some of its gloss. Spread evenly in pan and score into 25 squares. Let set until firm. Cut through scored lines. Store airtight. Makes 1½ pounds.

Caramels

2 cups sugar
1¼ cups light corn syrup
½ cup honey
1 tablespoon butter or oleo

½ teaspoon salt
2 cups heavy cream, divided
1 teaspoon vanilla

Grease 9-inch square pan; set aside. In 4-quart heavy saucepan stir well sugar, syrup, honey, butter, salt and 1 cup cream. Over medium-low heat bring to boil, stirring until sugar dissolves. Cover; boil 2 to 3 minutes. Uncover; wash down sides of pan with pastry brush dipped in cold water. Continue to boil and stir without touching sides of pan until mixture reaches 244°F (firm-ball stage) on candy thermometer. Very slowly, without breaking boil, add remaining 1 cup cream. Boil and stir until mixture reaches 244°F (firm-ball stage) on candy thermometer. Remove from heat; stir in vanilla. Pour into pan. Cool until firm. Cut into 1-inch squares; wrap each in waxed paper or plastic wrap. Store in cool place. Makes 2½ pounds.

Easy Caramels

1 cup butter
1 pound brown sugar
¼ teaspoon salt

1 cup white corn syrup
1 can Eagle Brand milk

Melt butter in heavy 3-quart saucepan. Add brown sugar and stir until well blended. Mix in syrup. Slowly stir in milk. Bring to boil and boil 14 minutes, stirring all the while. Remove from heat, stir in 1 tablespoon of butter flavoring. Pour into a 9x9x2" buttered pan. Put in cool place, forget it for 24 hours. Cut into bite sized pieces and wrap in waxed paper. Will keep in airtight container for 2 months.

Million Dollar Fudge

First step – place in large bowl:

- 2 packages chocolate chips
- 2 large milk chocolate Hershey bars (1#)
- 1 pint marshmallow whip
- 1 cup walnuts

Second step – place in saucepan:

- 4½ cups sugar
- 1 large can evaporated milk
- 1 tablespoon butter

Boil at rolling boil for 6 minutes stirring constantly. Pour over first mixture and blend well. Pour into buttered pan. Makes 4 to 6 pounds.

Opera Fudge

A cream-color vanilla-flavored fudge. Let mellow overnight for best flavor.

- | | |
|-------------------|--------------------|
| 2 cups sugar | 1/8 teaspoon salt |
| 1 cup heavy cream | 1 teaspoon vanilla |

Grease 8-inch square pan; set aside. In 3-quart heavy saucepan stir well sugar, cream and salt. Over medium heat, stirring, bring to boil. Cover; boil 2 to 3 minutes. Uncover; wash down sides of pan with pastry brush dipped in cold water. Continue boiling without stirring over medium heat until mixture reaches 234°F (soft ball stage) on candy thermometer. Remove from heat; cool, without stirring, to 110°F (lukewarm) on candy thermometer. Stir in vanilla until creamy. Spread in pan. To keep creamy, cover with damp cloth or paper towels 30 minutes. Uncover; let set until firm. Cut in 25 squares. Store airtight. Makes 1 pound.

Peanut Butter Fudge

- | | |
|---|---------------------|
| 2 cups sugar | 1/8 teaspoon salt |
| ¾ cup milk (for richer fudge
substitute ¾ cup cream) | ¼ cup peanut butter |
| 2 tablespoons light corn syrup | 1 teaspoon vanilla |

Grease 8-inch square pan; set aside. In 3-quart heavy saucepan stir well sugar, milk, corn syrup and salt. Over medium heat, stirring, bring to boil. Cover; boil 2 to 3 minutes. Uncover; wash down sides of pan with pastry brush dipped in cold water. Continue boiling without stirring over medium heat until mixture reaches 234°F (soft ball stage) on candy thermometer. Stir in peanut butter and vanilla until thickened. Spread in pan. Let set until firm. Cut in 25 squares. Store airtight. Makes 1 pound.

Microwave Fudge

1 pound 10X sugar
½ cup cocoa
¼ pound butter or margarine (cut up and put in pieces around the bowl)
¼ cup milk
Approximately 2 cups Fluff marshmallow
Approximately 2 cups peanut butter (creamy or chunky)
Cook on high power approximately 1 minute & 35 seconds.
Mix and stir in 1 teaspoon vanilla. Spread in Pyrex dish. Freeze for 1 to 1½ hours.

Fudge

2 cups Nestles Semi Sweet Morsels
Combine 2/3 cup sweetened condensed milk, 1 tablespoon water and 1 teaspoon vanilla.
Stir into chocolate until smooth and satiny. Do not beat. Spread in greased pan 10x5x3" deep or drop by teaspoons on waxed paper. Chill till firm. Yield approximately 1¼ pounds.

Marshmallow Fudge

4½ cups sugar	Take off heat and add:
¼ pound butter	2 packages chocolate chips
1 can Carnation milk (tall can)	1 pint marshmallow cream
Cook 10 minutes – soft ball stage.	1 cup nuts
	1 tablespoon vanilla

Quick Chocolate Fudge

1 tall can (1-2/3 cups) evaporated milk	1 7½-ounce jar marshmallow cream
4½ cups sugar	3 6-ounce packages semi-sweet chocolate bits
¼ teaspoon salt	
1 stick butter	1½ cups coarsely chopped nutmeats

Butter two 9" square cake pans. In heavy saucepan combine undiluted evaporated milk, sugar, salt, and butter and stir over low heat until sugar has completely dissolved. DO NOT ALLOW TO BOIL UNTIL ALL SUGAR IS DISSOLVED. Bring to a boil and cook 5 minutes, stirring frequently with a spatula with a straight end. Remove from heat; quickly add marshmallow cream and chocolate bits. Beat vigorously until chocolate melts – one minute or less. QUICKLY stir in nutmeats and QUICKLY pour into prepared pans. Cook and cut into squares. Makes about 5 pounds.