

SWEETS.

GENERAL DIRECTIONS.

Granulated sugar is preferable. Candy should not be stirred while boiling. Cream tartar should not be added until the syrup begins to boil. Butter should be put in when the candy is almost done. Flavors are more delicate when not boiled in the candy.

CREAM FOR BON BONS.

Three cups sugar, one and one-half cups water, one-half teaspoon cream tartar; flavor with vanilla. Boil until drops will almost keep their shape in water; then pour into a bowl set in cold water; stir steadily with a silver or wooden spoon until cold enough to bear the hand; then place on a platter and knead until of fine even texture. If too hard, a few drops of warm water may be stirred in; if too soft, it must be boiled again. This is the general foundation of Cream Bon-Bons. It may be flavored with chocolate, by adding a tablespoon of melted chocolate while the syrup is hot.

CHOCOLATE CREAMS.

Set one-half cake cooking chocolate on a plate or flat dish in the oven until soft. Prepare the cream (as cream bon-bons); roll into small balls; leave a few moments to dry, then roll in the melted chocolate and place on buttered paper. Two two-tined forks will be found most convenient for rolling in the chocolate.

ALMOND CREAMS.

Boil sugar, water, etc., as directed for cream, and when partially stirred, add a cup of blanched almonds (chopped fine). Treat as plain cream, and when well moulded, cut in squares or bars. Almond cream is very nice flavored with chocolate.

COCOANUT CREAM.

Make like almond cream, substituting grated or dessicated cocoanut for the almonds.

CREAM ALMONDS.

Take enough of the plain cream in the hand to cover an almond, and roll the almond up in it. Almonds thus prepared look and keep better if rolled in powdered sugar. They are very nice made with chocolate flavored cream.

COCOANUT DROPS.

One pound cocoanut (grated and dried), one pound white sugar, two eggs (well beaten). Mix this together, make them up