

## Crown Fudge

$\frac{1}{2}$  cup Crown Brand Syrup  
2 cups granulated sugar

$\frac{3}{4}$  cup milk  
2 tablespoons cocoa or  
grated chocolate

Mix cocoa and sugar thoroughly, then add syrup and milk. Put over slow fire until the mixture is well melted. Then boil briskly until it will form a soft ball when tested in cold water. Remove from the fire and let stand for about five minutes. Then beat until creamy, and turn on to a buttered pan. Vanilla may be added if desired.

## Crown Brand Taffy for Pulling

1 cup brown sugar  
1 teaspoon vinegar

1 cup Crown Brand Syrup

Cook all together without stirring until brittle when tested in cold water. Pour into buttered pans till cool enough to pull.

## Plain Caramels

1 cup granulated sugar  
1 cup Crown Brand Syrup  
 $\frac{1}{4}$  cup water

$\frac{1}{4}$  cup vinegar  
1 tablespoon butter  
Vanilla

Boil the sugar, syrup and vinegar six minutes, then add the butter. Cook till it forms a soft ball in cold water. Remove from fire, and stir in the vanilla. After beating thoroughly, turn into buttered tins. When cool, mark in squares.

## Chocolate Caramels

4 squares chocolate  
1 cup milk  
1 cup Crown Brand Syrup

1 cup brown sugar  
1 tablespoon butter  
1 teaspoon vanilla

Grate the chocolate and add the milk. When dissolved add the Crown Brand Syrup and sugar, and cool till it forms a hard ball in cold water. Add the butter when nearly done. Remove from the fire and pour into buttered pan. Chopped nuts may be added, if desired. Mark in squares when cool.

## Puffed Rice Balls

1 cup Crown Brand Syrup  
2 cups puffed rice

1 tablespoon vinegar  
1 cup light brown sugar

Boil all but the puffed rice until it will harden when dropped into cold water. Stir in the puffed rice until thoroughly mixed, then mould into balls with the hands. No flavour is needed.