

CHOCOLATE DIPPING

Use 2 parts of fondant to 1 of chocolate, melt chocolate and fondant in a double boiler, add a few drops of water if too thick and a teaspoonful olive oil or butter.

Miss Eva Scott

BUTTER SCOTCH CHIPS

1 cup brown sugar	Butter size of an egg
½ cup water	2 tablespoons molasses
1 teaspoon vinegar	

Boil until crisp when dropped into water. As it cools around the edge stretch in sheets and make into chips.

FONDANT

2 cups sugar	¼ teaspoon cream tartar
½ cup cold water	Flavoring

Place ingredients in saucepan, over a gentle heat, and stir until sugar is dissolved. Remove spoon and boil without stirring until mixture forms a soft ball in cold water. Pour into slightly greased platter and let stand a few minutes to cool. Beat until creamy, add flavoring or coloring as desired. When firm enough to handle knead until perfectly smooth, and mould.

STUFFED DATES

Wash and dry dates, and remove the stones, stuff with walnuts and fondant. Roll in powdered sugar.

WALNUT CREAMS

Mould fondant into balls, press walnut meats, marachino cherries, or slice of candied citron on top.

Mrs. A. M. Moline

DIVINITY FUDGE

1 cup corn syrup	Whites of 2 eggs
2-3 cup water	4 cups sugar (brown or white)
1 teaspoon flavoring	1 cup chopped nuts or cherries

Put syrup sugar and water in a saucepan, boil until a soft ball forms in cold water, beat egg whites stiff and add gradually to the mixture, beating constantly until thick, add nuts or cherries and flavoring and pour into buttered pans. Mark into squares when cold.

SEA FOAM

½ cups light brown sugar	1 cup water
White of 1 egg	

Boil sugar and water until it forms a soft ball in cold water, pour over well beaten white of egg and beat until you can mould, add 1 cup chopped nuts, and pour out on buttered platter. Cut in squares.

Mrs. C. L. Greer