

**PEANUT BRITTLE.** $\frac{1}{2}$  c. sugar. $\frac{3}{4}$  c. unshelled peanuts.

Shell peanuts, remove brown skin, and roll fine. Put the sugar into a frying-pan and heat, stirring constantly, until melted to a syrup. Add peanuts, mix thoroughly and turn at once on an unbuttered baking-sheet; roll to desired thickness. Mark in squares before it hardens.

**CANDIED ORANGE PEEL.**

Peel of  $\frac{1}{2}$  orange.  
 $\frac{1}{4}$  c. sugar.

$\frac{1}{4}$  c. water in which the  
 orange was cooked.

Wipe the orange, remove the peel in quarters, and scrape off the white. Cut in thin strips, and cook slowly in boiling water until tender; drain; make a syrup of the sugar and orange water, add the orange rind and cook slowly until most of the syrup has evaporated. Drain the rind and roll in coarse granulated sugar.

**STUFFED DATES.**

4 dates.  
 Sugar.

1 English walnut or  
 2 peanuts.

Wipe dates, and make a cut along their entire length; remove stones and fill each date with one-fourth English walnut or one-half peanut. Press lightly and roll in granulated sugar.

**FONDANT.**

1 c. sugar.

$\frac{1}{2}$  tsp. cream of tartar.  
 $\frac{1}{3}$  c. boiling water.

Put the ingredients in a saucepan and stir until the sugar is dissolved, then remove the spoon. Heat gradually to boiling point, and boil slowly without stirring until the soft ball stage is reached, or until it threads from a fork. Remove from fire, let stand a minute, then pour slowly on an oiled plate. Let it stand undisturbed until a dent can be made in the surface; beat with a wooden spoon until white and creamy, and work in the hands until perfectly smooth. Put in a glass, cover with oiled paper, and let stand 24 hours. If during the boiling, crystals form on the sides of the saucepan, wipe off with a damp cloth.