

Jiffy Sweets



Guests at Rochelle Hudson's home have a real treat in store. For she keeps this lovely dish well stocked with confectionery goodies of her own making

THOUGH Rochelle confesses she is no *cordon bleu* as a cook of everyday dishes, when it comes to candy—well, that's something else again.

A copper utensil is best for candy making. However, if this isn't available, use one of heavy aluminum.

Miss Hudson's standby is good old-fashioned *chocolate fudge*, which can be varied easily by the use of different sugars and nuts.

For the basic recipe, use 2 cups of sugar (maple, brown or white), 1 cup of milk or cream, 2 tablespoons of butter, 1 teaspoon of vanilla, and 4 tablespoons of cocoa or 2 squares of chocolate.

Place sugar, milk and chocolate over a slow fire, and stir occasionally to prevent burning. Boil until a few drops in cold water forms a soft ball that will hold together when rolled. Add $\frac{1}{8}$ teaspoon of salt, the butter and vanilla. Let cool until it can be dented with the fingers. Then beat until thick and creamy. Then, kneading on a tiled surface will improve the grain. Pour into a buttered pan and mark in squares.

If desired, add 1 cup of chopped nuts when the fudge is almost creamy. A nice variation is to form in balls and roll in chopped nut meats or grated bitter chocolate.

New Orleans Pralines—Use 1 cup of maple or brown sugar, $\frac{1}{2}$ cup of New Orleans molasses, 1 cup of cream, 2 ounces of butter, $\frac{1}{2}$ teaspoon vanilla, and one pint of pecan nut meats.

Boil the first four ingredients, stirring constantly. When it will form a soft ball when tried in cold water, pour over the nuts and stir until it begins to sugar. Then drop from the tip of a spoon in small rounds on buttered tins.

Vanilla Cream Fudge—Use $2\frac{1}{2}$ cups of powdered sugar, 3 tablespoons of butter, $\frac{1}{2}$ cup of rich milk, and $\frac{1}{2}$ teaspoon of vanilla. Mix milk with sugar in saucepan. Let it boil, and add the melted butter. Boil to the cold-water-test stage, scraping the bottom of the pan to prevent burning. When cool, add vanilla, beat until thick and smooth. Pour into a buttered pan, and mark in squares.

Cocoanut Candy— $1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup milk, 2 teaspoons butter, $\frac{1}{3}$ cup cocoanut and $\frac{1}{2}$ teaspoon lemon extract. Melt butter in saucepan, then add sugar and milk. Stir until sugar is dissolved. Boil 12 minutes, or until a few drops in cold water will form a soft ball. Remove from fire. Add cocoanut and lemon extract, beat until creamy. Pour at once into a buttered pan and cut in squares.

Marron Glace — This is not strictly a candy, but a delicious variation. It may be served separately as a sweet; or put up with the syrup in a jar, and used in desserts.

Marrons are especially good with ice cream.

Remove the shells from one pint of chestnuts. To do this, make a small slit with a sharp knife on the flat side of the chestnuts. Then place in a frying pan with a teaspoon of butter. Heat slowly, shaking all the time, until butter is melted. Then let stand in a warm oven for five minutes. The outer and inner shell can be removed at the same time, with this method.

NOW cover the shelled chestnuts with boiling water and a little sugar. Cook until tender but not broken, and drain. Then boil 1 pound of loaf sugar, 1 cup of water and $\frac{1}{2}$ of a vanilla bean, into a syrup. Do not stir. When it begins to discolor slightly, dip chestnuts in at once. Leave them in for five minutes.

Take out carefully with a silver fork, place on a warm sieve in a warm place. Next day re-heat the syrup and repeat dipping and drying the chestnuts. Place in tiny paper cases or lift each carefully, so they do not break, and place in a wide necked bottle or jar. Then cover them with the hot syrup. Seal and set aside. They will keep.

Stuffed Prunes—Another pleasant variation. Soak large prunes overnight in cold water to which orange and lemon juice has been added. When soft, remove the stones, and fill with walnuts or pecans, and roll in powdered sugar.