

DESSERTS & SWEETS

CANDIES & SWEET SNACKS

CARAMEL CORN SNACK MIX

Arlene Jones

8 c. popped popcorn	1 c. brown sugar
4 c. oven roasted rice cereal squares	1/2 c. butter or margerine
2 c. miniature pretzel twists	1/4 c. light corn syrup
1 c. pecan halves	1 tsp. vanilla
	1/2 tsp. baking soda

Preheat oven to 300 f. Combine popcorn, cereal, pretzels and pecans in rectangular lid/bowl (stoneware). Combine brown sugar, butter and corn syrup in a saucepan. Cook and stir over medium heat until mixture comes to a boil over entire surface. Reduce heat to medium-low. Cook without stirring for 5 minutes. (Mixture should continue to bubble gently over surface). Remove saucepan from heat. Quickly stir in vanilla and baking soda, stirring carefully. Pour over popcorn mixture in the rectangular lid/bowl, stirring until well coated. Bake for 30 minutes, stirring after 15 minutes. Transfer mixture to a large piece of parchment paper (or wax paper). Cool completely and serve.

CARAMEL POPCORN

Sharon Rich

6-8 quarts popped popcorn	2 c. brown sugar
1 stick butter	1 can sweetened condensed milk
1 c. karo syrup	

Pop popcorn and remove all grannies; put in a large bowl. Boil all ingredients except popcorn to softball stage. Pour over popcorn while hot and stir thoroughly. Serve while warm.

CARAMEL POPCORN BALLS: Butter your hands and shape into balls about the size of a tennis ball. Let cool and wrap in plastic wrap if transporting or storing.

CARAMEL POPCORN

Nileen Barton Drzewianowski

CARAMELS

Heidi Baldwin

4 c. sugar	1 quart whipping cream
2 c. light corn syrup	1 c. evaporated milk
1/2 tsp. salt	1 tsp. vanilla

Mix sugar, corn syrup, salt and 2 cups of cream in a large heavy pan. Wash down sides of pan with wet paper towel. While stirring, bring mixture to a boil. Do not scrape sides of pan. It is okay to touch the bottom or sides under the level of the candy. Add the rest of the cream, a little at a time, stirring constantly. Add evaporated milk, a little at a time, stirring. Cook to a firm ball stage or 248° on the candy thermometer. Remove from heat and add vanilla. Stir without touching sides. Pour into prepared pan. Cool 24 hours. Cut into squares. Wrap in wax paper. Store in a cool dry place. To make ice cream topping, follow instructions but only cook to 235°. For appla dip, cook to 242° and serve warm.

ENGLISH TOFFEE

Karen Smith

1/2 lb. butter	chocolate chips
1 c. sugar	about 1 c. pecans, chopped
2 Tbsp. water	

Cook in a heavy saucepan over medium heat, stirring constantly with a wooden spoon, until light golden brown. Pour into buttered 9" square pan. Immediately sprinkle on about 3/8 of a large package of chocolate chips. Let melt a minute and smooth with a spatula. Sprinkle with shopped pecans and pat lightly to set nuts in chocolate. When cool, break into pieces with point of a paring knife.

ALMOND TOFFEE: Add 1/2 c. chopped raw or roasted (unsalted) almonds to syrup after it comes to a boil, and top with 1/2 c. finely chopped almonds instead of pecans.

FUDGE

Traditional

1 (5 or 10 oz.) jar marshmallow cream
1 + 1/2 c. sugar
2/3 c. evaporated milk (not sweetened)
1/4 c. butter
1/4 tsp. salt

1 (12 oz.) pkg. semi-sweet chocolate chips
1 tsp. vanilla
1/4 c. chopped nuts

Bring marshmallow, sugar, milk, butter, and salt to a full boil, stirring constantly over moderate heat. Boil for 5 minutes stirring constantly. Remove from heat and add chocolate chips; stir until melted. Add vanilla and nuts. Pour into a buttered 8"x8" pan. Chill until firm. Makes about 2 + 1/4 lbs.

KEVIN'S FUDGE

Kevin Casey

2 cans sweetened condensed milk
2 (12 oz.) bags semi-sweet chocolate chips
1 Tbsp. vanilla
1 c. chopped walnuts or pecans (opt.)

Melt over low heat. Refrigerate until firm.

MICROWAVE CARAMEL POPCORN

Sherry Rich

4 quarts (16 c.) popped corn in doubled brown paper shopping bag. Set aside.

IN LARGE MICROWAVE SAFE BOWL COMBINE:

1 cup brown sugar
1/2 cup (1 cube) margarine
1/4 cup white corn (Karo) syrup
1/2 teaspoon baking soda

Microwave on high 2 minutes. Stir. Microwave 2 more minutes bringing to boil. Pour caramel over popcorn in brown paper bag. Roll down top of bag and shake. Microwave on high 1 1/2 minutes, shake; Microwave on high 1 1/2 minutes, shake; Microwave on high 45 seconds, shake; Microwave on high 30 seconds, shake; Pour on wax paper lined cookie sheet. Cool and eat! Makes 10 servings.

TAFFY

Sherrie Apperson

Having a taffy pull used to be a great social event for young people. Just pour about 1/2 c. syrup onto as many plates as you have guests. A couple of drops of flavoring and/or coloring can be added after it is poured to the plate, and worked in by hand through pulling so that each guest can make a different flavor and/or color.

SALT WATER TAFFY:

1 c. sugar
3/4 cup light corn syrup
1 Tbsp. butter
1 Tbsp. corn starch

1 tsp. salt
2/3 cup of water
1 tsp. extract of any flavor
a few drops food color (opt.)

Combine all ingredients except for flavor and food coloring. Turn heat up to medium and stir until sugar dissolves. Once dissolved stop stirring. Let the mixture boil to hard ball stage which is 256° (if you don't have a candy thermometer than when a drop of syrup tried in water forms a hard ball then it has reached it's temperature). After it reaches 256° turn heat off and add flavor. Stir then add color, stir and pour your mixture into a buttered pan or marble slab. When cool enough to handle begin to pull the taffy repeatedly back and forth until the taffy is satiny and is hard to pull. Pull taffy into a long rope and cut into pieces and wrap in wax paper. Makes about 40 pieces

VINEGAR TAFFY:

2 c. white sugar
1/2 c. vinegar
2 Tbsp. butter

1/8 tsp. cream of tartar
1 pinch salt

In a large saucepan over medium heat, combine sugar, vinegar, butter, cream of tartar and salt. Heat, without stirring, to 260 *, or until a small amount of syrup dropped into cold water forms a rigid ball. Pour onto a greased dish or platter, and turn the outer edges of the candy in toward the center until cool and firm enough to handle. Butter hands, but use only the fingertips to pull taffy. When mixture can be handled, take up and pull out with both hands. Fold over and pull out again. As the mixture becomes cooler and the longer it is pulled, it will become stiffer and can be pulled out in a longer strand. Pull until it is difficult to pull out and the mixture seems quite firm. Pull into long thin strips and cut immediately with greased scissors and roll each piece in powdered sugar or wrap in wax paper. Store cooled taffy in an air tight container in a cool dry place. (Vinegar taffy has a good, unique flavor of it's own without adding artificial flavor.)