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## Caramels

Teresa (Taylor) Betz

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2	cups	sugar	
2	cups	corn syrup (light)	
1/8	tsp	salt	
1/2	cup	butter	
2	cans	evaporated milk	
1	tsp	vanilla	
		nut meats	chopped fine

Boil sugar, syrup, and salt to hard ball stage 245 degrees. Add butter and milk slowly, so it does not stop boiling. Stir constantly and cook rapidly to firm ball stage, 242 degrees.

Candy is very thick and sticks easily. Remove from heat add vanilla and nut meats, stir.

Pour into well buttered jelly roll pan, don't scrape. Cool and cut into small pieces, wrap in wax paper.

Use Dutch oven or other very large vessel, this boils over.

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## Chocolate Clusters

Kathy St Laurent

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1 1/2	lbs	almond bark (white or dark chocolate)
1	cup	chunky peanut butter
2	cups	dry roasted peanuts-salted
3	cups	pastel mini marshmallows
4	cups	Rice Krispies

Melt almond bark (cut into chunks) and peanut butter in microwave. Add the rest of the ingredients and mix and drop by spoonfuls onto wax paper. Let cool and harden. Work fast because it sets up fast.

Lady in the office made these one year for Christmas. I started making it for my office and my family. It is a quick recipe and yet a little different for the holidays.

## Candy

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### Fruit Candy

Arlene Williamson

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1	can	Eagle brand sweetened condensed Milk
8	oz	coconut
1	small pkg	Strawberry Jell-O chopped nuts

Mix good and set in refrig. for 24 hours. Roll in ball and then roll in colored sugar.

This was given to me by a Prayer Warrior in our Church. She is no longer with us but I think of her often.

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### Marshmallow Krispies

Arlene Williamson

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1	can	Eagle brand sweetened condensed Milk
1	lb	caramels
1/4	lb	butter Rice Krispies

Melt ingredients in double boiler. Roll marshmallows in mixture and then roll in Rice Krispies.

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## Molasses Taffy

Cyndi Mechta

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1	cup	molasses
3/4	cup	sugar
1	tsp	vinegar
1	Tbsp	butter
1/2	tsp	salt
1/8	tsp	baking soda

Boil molasses, sugar & vinegar to 265-275 degrees. Remove from heat. Add butter, soda & salt. Blend well and pour into a well-buttered pan. When cool, pull until light & porous.

Grandpa Cliff told of 'taffy pulls', where there'd be a hook that the taffy would be pulled from. Of course we would do it with just hands...but the more hands the merrier! (It is a tad bit of work!)

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## Nougats

Arlene Williamson

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1 1/2	cups	light Karo syrup	
1/4	cup	water	
2	cups	sugar	
1/4	tsp	salt	
2		egg whites	
1/4	cup	oleo	softened
1/2	tsp	vanilla	
1	cup	nuts	

Mix the first four ingredients in heavy sauce pan. Cook, stirring until sugar dissolves and temperature is 250 degrees. Beat egg whites until stiff, not dry. Beat in 1/4 of the syrup (not more) syrup. This would be not quite a cup of syrup. Continue beating until mixture holds shape. Cook remaining syrup to 298. Beat into first mixture and beat until mixture holds shape. Add flavoring, beat in butter, continue beating until very thick and satiny. Stir in nuts and press into buttered pan.

I always get my egg whites ready before I start cooking syrup.

## Peanut Brittle

Susie J. Taylor

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2	cups	sugar
1	cup	corn syrup (light)
1	cup	water
2	cups	raw peanuts
1	Tbsp	butter
2	tsp	baking soda

Bring sugar, corn syrup and water to 240 degrees, add butter and bring to 250 degrees, add peanuts and bring to 300 degrees. Lower heat to prevent scorching, bring to 310 degrees. Remove from heat and add baking soda, stir and quickly pour onto greased cookie sheet.

One of Grandma Susie's Christmas staples.

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## Peanut Brittle

Dale Gaskill

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2	cups	sugar
1	cup	Karo Light Corn Syrup
1/2	cup	water
1	lb	raw peanuts
1	Tbsp	butter
2	tsp	soda

Cook sugar, karo and water until 242 degrees on candy thermometer: Add 1 lb raw peanuts, continue cooking until 310 degrees, stirring constantly. Remove from heat; add 1 Tbsp. Butter and 2 tsp soda (little heaping). Stirring hard until butter is melted. Pour on to greased cookie sheet. Cool - Break into small pieces.

This recipe was Susie Jane's. She gave it to me when I started to make peanut brittle. It was so good that It became a family favorite at Christmas time.

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## Peanut Butter Cremes

Virginia Hakes

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1	stick	butter	softened
1	lb	peanut butter	
1	cup	sugar	

Melt together butter and peanut butter, add sugar. Mix together well- roll into balls. Dip into melted chocolate.

**\*\*Refrigerate until you can make into balls\*\***

You can add rice crispies also

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## Peanut Butter Fudge

Teresa (Taylor) Betz

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2	cups	sugar
1	Tbsp	cocoa
3	Tbsp	Karo Light Corn Syrup
3	Tbsp	peanut butter
2	tsp	butter
2/3	cup	milk

Mix sugar and cocoa, add syrup and milk. Cook to softball stage. Remove from heat. Cool 3 minutes. Add butter and peanut butter. Beat until thick and creamy. Pour into greased pan. Cool and cut into pieces.

## Candy

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### Swedish Pecans

Arlene Williamson

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325 degrees

3 1/2	cups	pecan halves	
2		egg whites	stiffly beaten
1	cup	sugar	
	pinch	salt	
1/2	cup	butter	

Fold sugar into beaten egg whites. Beat again until stiff peaks form. Fold nuts into mixture. Meanwhile--melt butter in large flat pan. Spread nut mixture over butter and bake in slow oven (325) for 30 minutes, stirring every ten minutes until nuts are coated with brown covering and no butter remains in pan. Cool.

This was given to me by my dearest friend, Janet Schaadt. She is no longer with us and I miss her very much.

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### White Chocolate Candy

Diane Perry

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1	cup	Captain Crunch cereal	
1	cup	Rice Krispies	
1	cup	miniature marshmallows	
1	cup	nut meats	chopped
1	lb	white chocolate	melted

Mix All ingredients together. Drop by teaspoonful on cookie sheet.

In Nathan's 5th Grade Cook Book.