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Just Candy

...because candy
is just dandy!



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Recipies by Ada Welsh

Double Decker Fudge

1 cup peanut butter chips
1 cup semi sweet chocolate chips
2 ¼ cups sugar
1 ½ cups marshmallow cream
¾ cups can milk
¼ cups butter or margarine
1 tsp vanilla

Put peanut butter chips into medium bowl.
Put chocolate chips in a separate medium bowl.

Combine sugar, marshmallow cream,
can milk and margarine or butter
in a 3 qt. saucepan.

Heat and stir until boiling.

Boil slowly for 5 min., stirring constantly.

Remove from heat, stir in vanilla.

Measure 2 cups and pour over peanut butter chips.

Stir vigorously until melted.

Pour into greased 8x8 in. pan.

Pour remaining mixture over chocolate chips.

Stir vigorously until melted

Pour over layer in pan

Cool

Make about 18 pieces

Brown Sugar Fudge

2 cups brown sugar
.1 cup white sugar
2 tbsp corn syrup
2 tbsp butter
1/8 tsp salt
2/3 cup can milk
1/2 cup coconut or walnuts chopped

Measure first 6 ingredients into heavy saucepan.
Heat over medium heat stirring often until boiling.
Boil without stirring until mixture reaches soft ball stage.
Remove from heat.
Cool beating until it loses its gloss and begins to thicken.
Stir in coconut or walnuts.
Pour into 8x8 greased pan

Marshmallow Fudge

2 ¼ cups sugar
¾ cup can milk
16 marshmallows
¼ cup butter
¼ tsp. salt
1 cup semi sweet chocolate chips
1 cup chopped walnuts
1 tsp. vanilla

In a heavy saucepan combine first 5 ingredients.

Cook and stir over medium heat until mixture comes to a boil.

Boil and stir 5 min. longer

Remove from heat.

Stir in chocolate chips until melted.

Stir in nuts and vanilla.

Spread in a buttered 8 in. pan.

Cool and cut into squares.

Store in fridge

Rum Fudge

6 oz. cream cheese

2 tbsp. milk

4 cups icing sugar

4 squares unsweetened chocolate. (melted)

1 tsp. vanilla

1 tsp. rum

1/8 tsp. salt

Using electric mixer beat cheese and milk until smooth.

Beat in sugar.

Blend in chocolate.

Stir in vanilla, rum, salt and nuts.

Press in 8 in. pan.

Refrigerate until cool. Cut before firm.

Rum Fudge

6 oz. cream cheese

2 tbsp. milk

4 cups icing sugar

4 squares unsweetened chocolate. (melted)

1 tsp. vanilla

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1/8 tsp. salt

Using electric mixer beat cheese and milk until smooth.

Beat in sugar.

Blend in chocolate.

Stir in vanilla, rum, salt and nuts.

Press in 8 in. pan.

Refrigerate until cool. Cut before firm.

Pulled Molasses Candy

1 ¼ cup brown sugar

1/3 cup molasses

¼ cup water

12 tbs. vinegar

2 tsp. butter

¼ tsp. soda

In a saucepan bring sugar, water, molasses, vinegar and butter, to a boil, stirring constantly.

Reduce heat to medium and cook without stirring for about 8 minutes.

Or until ½ tsp. dropped in cold water separates into hard threads.

Remove from heat.

Quickly dissolve baking soda into 1 tsp of warm water.

Stir into molasses mixture.

Pour into greased rim baking dish and let cool for 5 minutes.

With a spatula fold edges over towards center, repeat until cool enough to handle.

With buttered hands gather taffy into a ball.

Between 2 people pull into a rope and fold in half.

Twist strands together and continue pulling, folding and twisting until glossy

about 5 minutes or so.

Pull and twist into ½ in. rope

Place on work board and with scissors

(dipped in cold water)

cut into 1 in. long pieces

Work quickly!

Makes about 60 pieces

Quick Fruit And Nut Fudge

- 1 lb. semi-sweet chocolate chopped
- 1 can sweetened condensed milk
- 1 tsp. vanilla
- 1 cup chopped cranberries
- 1 cup chopped walnuts

In a bowl over hot (not boiling) water melt chocolate with milk, stirring frequently until smooth.

Stir in vanilla, cranberries and walnuts.

Pour into foil lined pan. (8 in. square cake pan)

Smooth top.

Refrigerate for 3 hours or until firm.

Turn out onto cutting board, peel off foil.

Cut into squares.

Keep in refrigerator.

Vinegar Candy

2 cups sugar
½ cup vinegar
¼ cup water
2 tbsp. margarine
pinch of salt

Measure all 5 ingredients in large saucepan.

Heat and stir until sugar is dissolved.

Boil until mixture reaches hard ball stage.

Pour into greased 8x8 pan. Cool.

Break into pieces.

Butterscotch Peanut Candy

- 1 pkg. 11 oz. milk chocolate chips
- 1 pkg. 10 oz. butterscotch chips
- 1 tsp. butter flavored shortening
- 3 cup salted peanuts

In the microwave heat chips and shortening uncovered at 50% power for 3 min. or until melted.

Stir until smooth.

Add peanuts.

Drop by tbsp. on waxed paper lined cookie sheets.

Refrigerate until firm.

About 45 min.

Raisin Peanut Butter Balls

½ cup flaked coconut
½ cup raisins
4 tsp. sugar-2 tbsp. finely chopped walnuts
1/3 cup creamy peanut butter
¼ tsp. vanilla

In a mixing bowl, combine first 4 ingredients and beat well.

Add peanut butter and vanilla.

Refrigerate for 30 min. or until easy to handle.

Shape into balls. Makes 2 dz.

Eatmore Bars

Small bottle corn syrup
Small bottle crunchy peanut butter
Large bag of bakers chocolate chips
1 large bag peanuts
1 small box rice crispy cereal

Melt corn syrup, peanut butter and chocolate chips.

Stir in peanuts and cereal.

Spread into a greased long cake pan.

Cool on cupboard and cut into bars.

Chocolate Pecan Caramels

- 1 cup plus 1 tbsp. butter
- 1 ½ cup coarsely chopped pecans (or slivered almonds or walnuts)
- 1 cup semisweet chocolate chips
- 2 cups packed brown sugar
- 1 cup corn syrup
- ¼ cup water
- 1 can sweetened condensed milk
- 2 tsp. vanilla

Line a 13 inch x 9 inch baking pan with foil.

Butter the foil with 1 tbsp. butter.

Sprinkle the pan with nuts first then chocolate chips, set aside.

In a heavy saucepan over medium heat melt remaining butter.

Add brown sugar, corn syrup and water.

Cook and stir until mixture comes to a boil.

Stir in milk

Cook, stirring constantly until firm ball stage.

Pour into prepared pan

Cool completely before cutting

Hay Stacks

14 oz package of Philadelphia cream cheese

2 tbsp. milk

2 cups icing sugar

2 oz. unsweetened chocolate (melted)

¼ tsp. vanilla

pinch of salt

3 cups miniature marshmallows

7 oz package of coconut

Combine cream cheese and milk until soft.

Gradually add sugar.

Stir in melted chocolate, vanilla and salt.

Fold in marshmallows.

Using a teaspoon drop mixture in coconut and cover well.

Place on cookie sheet and chill.

Keep refrigerated.

Fast *Chocolate Fudge*

½ cup margarine

¾ cup cocoa

4 cups icing sugar

1 tsp. vanilla

½ cup can milk

1 cup walnuts

Microwave margarine in 2 qt microwave proof bowl
on high for 1 or 1 ½ minutes or until melted.

ADD COCOA. Stir until smooth.

Stir in icing sugar and vanilla.

Blend well "mixture will be dry and crumbly."

Stir in can milk.

Microwave on high for 30-60 seconds until mixture is hot.

Stir until smooth.

Add walnuts.

Pour in pan, cover, chill until firm.

Cut into squares.

Store covered in refrigerator.

Peanut Brittle

2 cups sugar
1 cup corn syrup
1/3 cup water
2 tbsp. butter or margarine
1/4 tsp. salt
2 cups roasted peanuts
1 tsp. vanilla
1 tsp. baking soda

In a large heavy saucepan combine sugar, water, corn syrup, butter and salt.

Stir constantly over medium heat until sugar dissolves.

Continue cooking, stirring once in a while until syrup is at hard crack stage.

Stir in peanuts

Mix soda and vanilla.(this will be foamy.) and quickly stir into candy.

Pour into cookie sheet. Let it get hard and break into pieces.

Shortcut Fudge

1 pkg. chocolate pudding (not instant) 3-4 oz. pkg.

1 cup sugar

½ cup can milk

1 tbsp. butter

1 cup chopped walnuts nuts or pecans

In a heavy saucepan, combine dry pudding mix, sugar, milk and butter.

Bring to a boil.

Boil and stir for about 3 min.

Remove from heat and beat rapidly for 1 min.

Add walnuts and continue beating until mixture thickens slightly.

Drop by tbsp. onto paper lined baking sheet.

Refridgerate until firm 45 min.

Diabetic Candy

- 2 tbsp. peanut butter
- 2 tbsp. milk
- ½ tsp. sweet and low sweetener
- 1 tsp. vanilla
- 2 tbsp. raisins
- 1 graham cracker crushed

Blend together first 4 ingredients.
Add raisins and graham cracker.
mixing well form into balls and cool

Chocolates

3 lb. icing sugar
1 can condensed eagle's brand milk
2 tbsp. corn syrup or honey
½ lb. or less butter
flavoring of your choice
16oz. package chocolate chips
½ cake paraffin wax

Heat butter, corn syrup and milk gradually, working in icing sugar.

Form into a ball.

Let stand in refrigerator for a few hours.

Dip in melted chocolate and wax which has been melted over hot water.

Cool.

Candy Bars

- 1 16 oz. package of chocolate chips
- 1 16 oz. package caramel chips
- ½ cup peanut butter
- 1 package peanuts
- 1 bag colored mini marshmallows

Melt chips and peanut butter together.

Add remaining ingredients.

Pour into a greased 9x13 in. pan.

Cool and cut into bars.

Double Decker Fudge

1 cup peanut butter chips
1 cup semi sweet chocolate chips
2 ¼ cups sugar
1 ½ cups marshmallow cream
¾ cups can milk
¼ cups butter or margarine
1 tsp vanilla

Put peanut butter chips into medium bowl.
Put chocolate chips in a separate medium bowl.
Combine sugar, marshmallow cream,
can milk and margarine or butter
in a 3 qt. saucepan.
Heat and stir until boiling.
Boil slowly for 5 min., stirring constantly.
Remove from heat, stir in vanilla.
Measure 2 cups and pour over peanut butter chips.
Stir vigorously until melted.
Pour into greased 8x8 in. pan.
Pour remaining mixture over chocolate chips.
Stir vigorously until melted.
Pour over layer in pan.
Cool.
Makes about 18 pieces.