



CREAMY CARAMELS

- 2 cups sugar
- 2 cups warm light cream
- 1 cup light or dark corn syrup
- ½ teaspoon salt
- ½ cup margarine or butter
- ½ cup broken walnuts
- 1 teaspoon vanilla

Combine sugar, 1 cup of the cream, corn syrup and salt in a large heavy saucepan. Cook over medium heat about 10 minutes; stir constantly throughout all cooking periods. Pour in remaining cup of cream very slowly, so that mixture does not stop boiling at any time. Cook about 5 minutes longer. Stir in margarine about a teaspoon at a time. Turn heat to low and cook slowly to 248°F. until a small amount of the mixture forms a firm ball when tested in very cold water. Remove from heat; add vanilla and walnuts and mix gently. Allow to stand about 10 minutes and then stir only enough to distribute the walnuts. Pour into one corner of a lightly-buttered 8 x 8 x 2-inch pan, letting the mixture flow to its own level in the pan. Do Not Scrape The Cooking Pan. Cool to room temperature. Turn the block of candy onto a cutting board; if candy sticks, heat bottom of pan slightly; cool before cutting. Mark off into ½-inch squares and cut with a large, sharp knife. Wrap each caramel in waxed paper. If candy is to be eaten right away, it may be dusted with confectioners sugar. Makes about 2 pounds of candy.

Creamy Raisin Caramels: Add 1 cup raisins, chopped, with the walnuts.

APPLES-ON-A-STICK

- 8 medium red apples
- 8 wooden skewers
- 3 cups sugar
- ½ cup light corn syrup
- ½ cup water
- 1 drop oil of cinnamon
- 1 teaspoon red vegetable coloring

Wash and dry apples; remove stems. Insert skewers in stem end of apples. Combine sugar, corn syrup and water in a heavy deep saucepan. Cook over medium heat, stirring constantly, until mixture boils. Then cook without stirring to soft crack stage (285°F.) or until a small amount separates into threads which are hard but not brittle when tested in very cold water.

Remove from heat; add flavoring and coloring, and stir only enough to mix. Hold each apple by skewer end and quickly twirl in syrup, tilting pan to cover apple with syrup. Remove from syrup; allow excess to drip off, then twirl to spread syrup smoothly over apple. Place on lightly buttered baking sheet to cool. Store in cool place.



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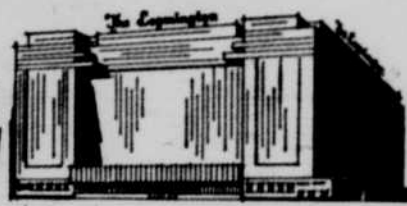
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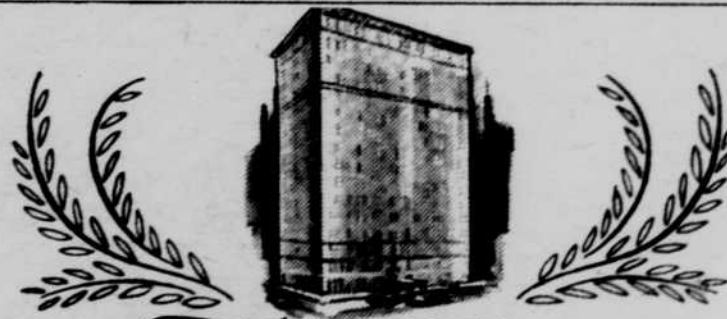
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