

Honey Candy – Only 1 Recipe at a Time

Ingredients:

2 cups sugar
1 cup cream
1 cup honey

Directions:

Mix all Ingredients in a pan and cook until 270 ° on a candy thermometer, light crack stage (strings and brittle in water), stirring constantly. Pour mixture into a buttered pan. Cool slightly, start to pull as quickly as you can. Pull until white. Layout out the candy on a sheet of waxed paper and score the candy every 1 to 1 ½ inch. When cooled completely you can crack the candy at the score lines. Wrap tightly in wax paper to store.

Caramel

Ingredients:

2 cups sugar
2 cups cream
1 ½ cups Dark Karo Syrup
½ lb. butter
2 teaspoons vanilla extract
Pinch of Salt

Directions:

Heat sugar, Karo syrup and butter over medium heat until sugar is dissolved. Add 1 cup cream. Boil together for 5 minutes. Add in the remaining cream by tablespoons. Cook until the firm ball stage, 234° on a candy thermometer. Remove from heat and add the salt and vanilla. Pour into a buttered 8 x 8 pan. Let cook and cut into pieces. Wrap in wax paper.

Peanut Brittle – Only 1 Recipe at a Time

Ingredients:

2 cups sugar
1 cup Light Karo Syrup
1/8 lb. butter
Pinch of Salt
½ cup water, boiling
1 lb. raw Spanish peanuts
1 heaping teaspoon baking soda
2 teaspoons vanilla

Directions:

Cook in a cast iron pan or dutch oven. Bring sugar, Karo, butter, salt, and boiling water to a boil. Stir constantly. Add the peanuts, stirring constantly at medium high heat until the mixture begins to turn golden brown. This takes about 10 minutes. Add the baking soda and vanilla. Remove from heat and pour quickly onto a buttered baking sheet.

English Toffee

Ingredients:

1 cup sugar
½ lb. butter
3 tablespoons water
1 teaspoon vanilla
3 Hershey Bars, regular
Chopped Nuts

Directions:

Using a cast iron pan cook together the sugar, butter, and water for 10 minutes, stirring constantly, or until browned. Add the vanilla. Pour in a thin layer onto a buttered baking sheet. Lay the candy bars on top while still hot and let sit for several minutes. Spread the melted chocolate and sprinkle the chopped nuts on top of the chocolate.

Carmel Nut Roll - Pecan Logs

Nougat Cream Center

2 egg whites stiffly beaten.
¼ cup melted butter
1 tsp. vanilla
1/8 tsp salt

1st Syrup Ingredients

¾ cup granulated sugar
2/3 cup light corn syrup
¼ cup water

2nd Syrup Ingredients

2 ¼ cups granulated sugar
2/3 cup light corn syrup
¾ cup water

Caramel Coating

2 cups granulated sugar
1 ¼ cups light corn syrup
1 ½ cups light cream

1 tsp. vanilla
¼ tsp. salt

1 lb. pecan pieces

1st Syrup: Combine ¾ cup sugar, ⅔ cup corn syrup, and ¼ cup water in 2 qt. Saucepan. Stir over medium heat until sugar dissolves, then boil to 238 ° on a candy thermometer. Pour syrup over the beaten egg whites, beating constantly until slightly cool. This takes about 5 min. Spoon into a well buttered bowl. Then make a well in the center. Let stand while you make up the second syrup.

2nd Syrup: Combine 2 ¼ cup sugar, ⅔ cup corn syrup, ¾ cup water, over medium heat. Stir until sugar is dissolved and boil to 258 °. Pour syrup all at once into the center of the egg white mixture in a bowl. Beat vigorously with a wooden spoon until thoroughly mixed. Stir in butter, vanilla and salt. Beat well.

Now let it stand, beating occasionally until the mixture is very stiff and holds its shape. Transfer from bowl to square pan (8x8x2) lined with wax paper. With buttered fingers press it evenly into the pan. Keep in the refrigerator until very firm. This will take 2 to 3 hours. Turn the nougat cream out on a cutting board, remove wax paper. Cut in half, then in half again, making 4 small squares. Cut each square into 4 equal logs.

Now make caramel coating. Combine sugar, corn syrup and ½ cup cream. Stir over medium heat until sugar dissolves and boil it to 236 degrees° add another ½ cup cream and cook to 236°. Add the last ½ cup cream, cook to 242°, lower heat and stir often as caramel thickens. Remove from heat, stir in vanilla, salt. For dipping pour into the top of a double boiler (with hot water below). Gently drop a log into caramel. With 2 forks quickly turn over to cover completely, lift and drain slightly, transfer onto a layer of nuts in a shallow dish, roll it over until completely covered. Immediately wrap in wax paper, twisting ends. When all finished place in refrigerator for at least 4 to six hours.

Hodge Podge

Ingredients:

1 lb. coconut ribbon, sliced
1 lb. jumbo peanuts, roasted
4 ½ cups sugar
2 cups light Karo syrup
1 ½ cup water

6 tablespoons of butter
¾ teaspoon salt
1 teaspoon baking soda
2 teaspoons lemon extract

Directions:

Put coconut and nuts in oven at 200°. Combine Karo syrup and water. Stir until boiling, cover and let steam from 1 – 3 minutes. Cook to 290° on a candy thermometer. Remove from heat and add remaining ingredients. Stir well together and pour over coconut and peanuts mixture.