

COW PIES

Marlene Parret

2 c. milk chocolate chips
1 tbsp. shortening

½ c. raisins
½ c. chopped, slivered almonds

In a double boiler over simmering water, melt chocolate chips and shortening. Stir until smooth. Remove from the heat; stir in raisins and almonds. Drop by tablespoonfuls onto waxed paper. Chill until ready to serve.

7 LB. CHRISTMAS FUDGE

Vera Crittenden

3 – 8oz. bars milk chocolate,
broken in small pieces
2 – 11/5 oz. pkg. milk chocolate bits
1 – 13 oz. jar. Marshmallow crème
4 c. sugar

1 – 12 oz. can evaporated milk
½ lb. butter
2 tsp. vanilla
1 c. chopped nuts, your choice

In a large mixing bowl combine broken chocolate bar pieces, chocolate bits and marshmallow cream; set aside. In large heavy sauce pan, combine sugar, evaporated milk and butter. Cook and stir over medium heat until mixture boils 5 minutes. Pour hot mixture over chocolate mixture and beat until ingredients are blended. Beat in vanilla and stir in nuts. Quickly pour mixture into buttered 9x13x2 inch pan. Cool. Cover tightly and refrigerate until firm enough to cut into small squares. Flavor will be best after a week or so of storage. Makes about 7 lbs. of fudge.

MICROWAVE PEANUT BRITTLE

Velma Countryman

1 c. raw peanuts
1/8 tsp. salt
1 c. sugar

½ c. white syrup
1 tsp. butter
1 tsp. vanilla

1 tsp. soda

Stir nuts, sugar, syrup and salt in 1 ½ qt. casserole dish. Microwave 4 minutes. Stir and cook 3 minutes. Add butter and vanilla. Stir and cook 2 minutes. Nuts will be brown and syrup very hot. Add soda and stir until it is light and foamy. Pour onto a greased cookie sheet. Cool ½ to 1 hour. Break into pieces and store in airtight container. Makes about 1 pound.

HONEY NUT WHITE FUDGE

Marlene Parret

2 tbsp. butter	2 c. white chocolate morsels
2/3 c. evaporated milk	1 ½ c. honey roasted peanuts
1 ½ c. granulated sugar	2 tsp. vanilla
2 c. miniature marshmallows	

Combine butter, evaporated milk and sugar in medium heavy duty saucepan. Bring to a full rolling boil over medium heat, stirring constantly. Boil for 4 ½ to 5 minutes, stirring constantly. Remove from heat. Stir in marshmallows, morsels, 1 c. peanuts and vanilla. Stir vigorously for 1 minute or until marshmallows are melted. Pour into foil lined 9 inch squar pan. Coarsely chop remaining peanuts; sprinkle over fudge and press in. Chill until firm. Remove foil before cutting into squares. Makes 5 dozen pieces.

CASHEW CLUSTERS

Susie Cochran

In a large dry bowl place 1 package of white almond bark broken up into sections. Microwave until just melted, about a minute and a half to two minutes. Remove from microwave and stir until smooth. Add 2 cans of cashews and stir. Drop by spoonfuls onto waxed paper and leave until cool. Makes about 3 dozen.

KARO CRAZY CRUNCH

Ida Bonita Mahannah

2 qt. popped corn	1 c. butter
1 ½ c. pecans	1 tsp. vanilla
2/3 c. almonds	½ c. white syrup
1 ½ c. sugar	

Mix corn and nuts on a cookie sheet. Combine sugar, butter and syrup in 1 ½ qt pan. Bring to boil over medium heat, stirring constantly. Continue boiling, stirring occasionally 10-15 minutes or until mixture turns a light caramel color. Remove from heat, stir in vanilla. Pour over corn and nuts, mix to coat well. Spread out to dry. Break apart and store in tightly covered container.

CARAMEL CORN

Marlene Parret

5 qt. popped corn	½ c. light corn syrup
1 c. butter	½ tsp. soda
2 c. brown sugar	1 tsp. salt

Spread popcorn in a large sheet pan. Place in a slow oven at 250 degrees. Combine butter, brown sugar, syrup and salt in a 2 qt. saucepan. Place on medium heat, stirring until sugar dissolves. Continue to boil to a firm ball stage (248 deg) about 5 minutes. Remove from heat and stir in soda, syrup will foam. Remove popcorn from oven and pour hot caramel mixture over it in a fine stream. Stir to mix well. Add nuts if desired. Mix well again. Return to oven for 45 minutes, stirring every 15 minutes. Cool and serve or store. Break pieces apart.

DATE CANDY

Myrna Smith

2 c. sugar	½ c. nuts
½ c. milk	1 tsp. vanilla
1 c. chopped dates	

Boil sugar and milk until it forms a soft ball (240 deg) when tried in cold water. Add the dates, nuts and vanilla. Beat until stiff, pour into a damp cloth and form into a roll, when cold slice ½ inch thick. We always poured it out in buttered pan and cut into squares. Start real slow, the milk and sugar scorch so easily.

PEANUT BUTTER FUDGE

Juanita Porter
Via Lynn Kropf

This recipe was given to me many years ago by a lifelong friend.

1 c. sugar	2 tbsp. butter
1 tsp. vanilla	½ c. peanut butter
½ c. evaporated milk	1 c. brown sugar
1 c. marshmallow crème	dash of salt

Mix in saucepan – sugar, brown sugar, butter, milk and salt. Bring to a boil, cook to soft ball stage. Mix in marshmallow and peanut butter. Stir in vanilla. Beat. Pour into a well buttered 9 inch pan. Let cool.

DIVINITY FUDGE

Myrna Smith

2 c. sugar	½ c. white Karo
½ c. water	1 tbsp. vinegar

Boil together to the hard crack stage (300 deg). Hard crack is when tested in cold water you pick it up and crack it against the cup. Better yet, use a candy thermometer. Set aside long enough to beat 2 egg whites that are at room temperature. Pour the syrup mixture in small stream into egg whites, beating all the time. Beat until stiff and just before pouring out add 1 tsp. vanilla. English walnuts, candied cherries or whatever. Remember to butter the pan.

PEANUT BUTTER

Myrna Smith

1 ½ c. brown sugar	2 tbsp. Karo syrup
½ c. sugar	scant c. milk

Boil to a soft ball, add ½ c. peanut butter, beat until stiff and pour in buttered pan.

FUDGE

Ida Bonita Mahannah

6 tbsp. butter	4 tbsp. milk
1 bx. powdered sugar	¼ tsp. salt
½ c. cocoa	1 c. nuts
1 tbsp. vanilla	

Put all ingredients but nuts in Pyrex bowl, then set in pan of simmering water. Stir and mash against sides of bowl until smooth and creamy. Add nuts and pour out on a buttered plate.

MOUNDS OR COCONUT PEAKS

Marilyn Wolf

¼ c. butter	¼ c. cream
2 c. powdered sugar	1 c. chocolate chips
3 c. flaked coconut	2 tsp. shortening

In saucepan, slowly heat butter until golden brown; gradually stir in sugar, coconut and cream. Drop by small teaspoonfuls on waxed paper. Shape into balls as best you can or refrigerate until able to shape. Chill. In double boiler, melt chocolate chips with shortening. Remove chilled balls and dip into melted chocolate. Store in airtight containers.

CINNAMON WALNUTS

Marilyn Wolf

2 c. sugar	½ c. water
¼ tsp. cream of tartar	2 tsp. white corn syrup
1 ½ tsp. cinnamon	3 c. English walnuts

Combine sugar, cream of tartar, cinnamon, water and syrup. Cook to firm ball stage (246 deg). Add nuts and stir until coated. Spread on waxed paper to cool—separate nuts.

SANTA'S FUDGE

Beulah Crittenden

Old fashioned dark fudge. So creamy smooth it melts in your mouth

2 c. sugar	2 tbsp. butter
1/3 c. cocoa	1 tsp. vanilla
dash salt	½ c. broken walnuts
2/3 c. water	

Butter the sides of heavy 2 qt. saucepan. In it combine sugar, cocoa, salt, water and butter. Heat over medium heat, stirring constantly, until sugar dissolves and mixture comes to boiling. Then cook to soft ball stage (234 deg), stirring only if necessary. Immediately remove from heat and cool to luke warm (110 deg) without stirring. Add vanilla. Beat vigorously until fudge becomes very thick and starts to lose its gloss. Quickly stir in nuts and spread in buttered shallow pan or small platter. Score in squares while warm; cut when firm.

CHINESE NOODLE CANDY

Ida Bonita Mahannah

2 – 6 oz. bags butterscotch chips
1 – 3 oz. can Chinese noodles

½ c. chopped nuts

Melt chips in top of double boiler. Add noodles and nuts. Coat well. Drop by spoonfuls onto waxed paper and let cool.

NO COOK DIVINITY

Ida Bonita Mahannah

1 pkg. Betty Crocker
fluffy white frosting mix
1/3 c. light corn syrup
1 tsp. vanilla

1 c. boiling water
1 –16 oz. pkg. powdered sugar
1 c. chopped nuts

Combine frosting mix, corn syrup, vanilla and boiling water in small mixer bowl. Beat on highest speed until stiff peaks form, about 5 minutes. Transfer to large mixer bowl; on low speed or by hand, gradually blend in sugar. Stir in nuts. Drop by spoonfuls onto waxed paper. When outside of candy feels firm, turn over and allow to dry at least 12 hours. Store candy in airtight container. 5 to 6 dozen.

VENA'S PEANUT BRITTLE

Vena Flynn

2 c. sugar

1 lb. peanuts

Simply melt sugar in iron skillet by stirring constantly with a wooden spoon over medium heat. Add peanuts. Quickly stir in. Then pour on greased cookie sheet. Break into pieces when cooled. Please be careful and don't get burned.

COCONUT DATE BALLS

Charlotte Cheramy

½ c. sugar
1 egg, beaten
1 c. chopped dates
1 c. Rice Crispies cereal

¼ tsp. salt
1 tsp. vanilla
½ c. chopped nuts
¾ c. flaked coconut

In heavy skillet, combine sugar, egg and dates. Stir mixture over medium heat until it leaves the sides of the pan (about 5 minutes). Remove from heat, add cereal, salt, vanilla and nuts; combine well. Cool a little. Roll by rounded teaspoon in coconut. Place on waxed paper. Store in can. Makes 2 dozen.

HOPSCOTCH CANDY

Harriet Crittenden

3 pkg. Butterscotch chips
½ c. peanut butter

1 can chow-mein noodles
1 c. peanuts

Combine chips and peanut butter. Let melt slowly over low heat. Add noodles and peanuts. Drop by spoonfuls onto cookie sheet or waxed paper. Chill in refrigerator for an hour.

MARSHMALLOWS

No Name

3 env. Unflavored gelatin
1 ½ c. sugar
1 c. light corn syrup

¼ tsp. salt
2 tbsp. pure vanilla extract
Powdered sugar for dusting

In mixer bowl, combine gelatin and ½ cup cold water. Let stand for 30 minutes. While standing, combine in a heavy saucepan; sugar, corn syrup, salt and ½ cup water. Cook over low heat, stirring until sugar is dissolved. Clip on candy thermometer. Raise heat to high. Cook without stirring until syrup reaches the firm ball stage (244 deg.). With mixer on low, slowly pour the hot syrup into the gelatin. Increase speed to high. Beat until very thick and white. Mixture will triple in volume. (About 15 minutes.) Add vanilla, beat to mix well. Dust an 8 x 12 inch glass pan with powdered sugar. Pour marshmallow mixture into pan. Sprinkle top with powdered sugar. Pat in. Let stand overnight – uncovered. Cut and roll in powdered sugar.

CHOCOLATE-MOUSSE BALLS

Jennifer Parret

6 milk chocolate candy bars
(1.55 oz. ea.)

1 – 12 oz. container frozen
whipped topping thawed
1 c. crushed vanilla wafers

In a sauce pan over low heat, melt candy bars. Cool for 10 minutes. Fold in whipped topping. Cover and chill for 3 hours. Shape into 1 inch balls and roll in wafer crumbs. Refrigerate. Makes 3 dozen. Freezes nicely.

FROZEN REESE'S BAR

Charm Bessler

12 oz. vanilla ice cream
1 c. Cool Whip

½ c. crunchy peanut butter
1 bx. instant chocolate pudding

Soften ice cream and mix all ingredients together. Freeze 3 – 5 hours. Serves 4 to 6.

CHOCOLATE PIZZA

Jennifer Parret

1 12 oz. pkg. Bakers chocolate chips
1 lb. white almond bark, divided
2 c. miniature marshmallows
1 c. rice crispy cereal

1 c. peanuts
1 – 6 oz. red maraschino cherries
3 tbsp. green maraschino cherries
1 tsp. oil

Melt chocolate chips with 14 oz. almond bark in large saucepan over low heat; stirring until smooth. Remove from heat. Stir in marshmallows, cereal and peanuts. Pour onto greased 12 inch pizza pan. Top with cherries. Melt remaining 2 oz. almond bark with oil over low heat, stirring until smooth. Drizzle over cherries. Chill until firm. Store at room temperature. Variations: Use red and green M&M's instead of cherries for Christmas or other colors for different holidays.