



CANDY

FUDGE

- 1 Can Condensed Milk
- 3 Squares Chocolate
- 2 Cups Sugar
- 2 Tablespoons White Corn Syrup
- 1 Tablespoon Butter
- $\frac{1}{2}$ Cup Water
- 1 Teaspoon Vanilla
- 1 Cup Nuts - Chopped



Boil milk, chocolate, sugar, water and corn syrup over low flame until it forms a firm ball in cold water - add butter. Beat until creamy, add vanilla and nuts, pour in buttered pan, cut in squares.

Edna Schwartz

Edna Schwartz
Newport, R. I.

Orange Glazed Walnuts

- $1\frac{1}{2}$ cups sugar
- $\frac{1}{2}$ cup orange juice
- 1 teaspoon grated orange rind
- $\frac{1}{2}$ pound walnut meats

Cook sugar and orange juice until syrup reaches soft ball stage. Remove from heat. Add orange rind and walnut halves. Stir carefully till syrup looks cloudy, then drop from spoon on waxed paper into individual nut meats. Same can be done with Brazil nuts

Betty Ann West

Fudge

- 4 cups sugar
- 4 squares unsweetened chocolate
- 1/4 cup white corn syrup
- 1 1/3 cups milk
- 5 tablespoons butter
- 1 tablespoon vanilla
- 1 cup walnut meats (broken)



Combine sugar, chocolate, syrup, and milk in saucepan over low heat. Stir while increasing heat to medium and stir constantly until dissolved. Increase heat and cook without stirring until mixture forms a soft ball in cold water. Remove from heat and add butter; don't stir. Let cool to lukewarm, then beat mixture until it becomes dull looking. Don't pour too soon. When mixture loses sheen, it is almost ready. Add vanilla and broken walnuts. When set, cut in squares; makes about 2 lbs.

Sister Mary James, R.S.M. --
as taught to her sister, Veronica O'Hare Thorpe

Pralines



- 1 1/2 cups light brown sugar
- 1 1/2 cups granulated sugar
- 3 tablespoons corn syrup or maple syrup
- 1 cup milk ^{or top cream} 1 1/2 teaspoons vanilla
- 1 1/2 cups pecan halves or hickory nuts.
- More nuts may be used if desired



Combine both sugars, syrup and milk. Cook to soft ball stage - Cool about 5 minutes - Add vanilla - beat till a creamy consistency. Add nuts - Drop from tip of spoon on buttered tin foil. Top with whole nuts. Water may be added to keep soft. **Maureen Oates** while forming patties