

• For The Farm Wife
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degrees on a candy thermometer, or when small amount of syrup dropped in cold water separates into threads which are hard but not brittle. Pour onto greased platter. As edges cool, fold toward center or they will harden before center is ready to pull. When candy is cool enough to handle, press into ball with lightly buttered fingers. Pull until candy is light in color and ready to harden. Stretch into long rope 1/2-inch wide. Cut into 1-inch pieces. Wrap each piece of taffy in waxed paper. Makes 1 1/4 pounds candy.

MOLASSES PEANUT BRITTLE

1 cup molasses
1 cup sugar
1 tablespoon butter or margarine
1/4 teaspoon baking soda
2 cups chopped peanuts
Combine molasses, sugar and butter in a 2-quart saucepan. Place over low heat; stir until sugar is dissolved. Cook over medium heat until syrup reaches 270 degrees on a candy thermometer or when small amount of syrup dropped in very cold water separates into threads which are hard but not brittle. Remove from heat, stir in baking soda and nuts. Turn into greased 8-inch square pan; spread quickly. When slightly cool, cut into squares. Makes 1 1/4 pounds candy.

MOLASSES POPCORN BALLS

1 cup molasses
1 cup sugar
1 tablespoon butter or

margarine
4 quarts unsalted popped corn

Combine molasses, sugar and butter in a 2-quart saucepan. Place over low heat and stir until sugar is dissolved. Cook over medium heat until syrup reaches 270 degrees on a candy thermometer or when small amount of syrup dropped in very cold water separates into threads which are hard but not brittle. Pour syrup over popped corn, stirring to coat each kernel. When cool enough to handle, shape into balls with lightly buttered hands. Wrap each popcorn ball in waxed paper. Makes about 2

dozen popcorn balls.

Here is a party dessert which can be made ahead.

ICE CREAM WALNUT TORTE


1/2 cup (1 stick) butter
1 1/2 cups sugar
3 eggs
2 teaspoons vanilla
2 1/2 cups sifted cake flour
2 1/2 teaspoons baking powder
1 teaspoon salt
1 1/2 teaspoons cinnamon
1 teaspoon cloves
1/2 teaspoon mace
1 cup milk
1/2 cup chopped walnuts
1 pint coffee ice cream
1 pint orange sherbet
1 pint vanilla ice cream

1 cup whipping cream
1/4 cup sugar
6 tablespoons chopped walnuts

Butter a round 9-inch cake pans. Line with waxed paper butter again and set aside. Cream butter and sugar. Add eggs and beat until light and fluffy; blend in vanilla. Sift dry ingredients; add to creamed mixture alternately with the milk, starting and ending with dry ingredients. Fold in nuts. Divide batter equally between three pans; bake 25-30 minutes in a 350 degree oven. Cool 10 minutes. Remove from pans onto cake racks; remove waxed paper; cool completely.

Allow ice cream to soften slightly. Place 1 layer on foil-covered cardboard; spread with softened coffee ice cream. Spread second layer with softened sherbet, and spread with softened vanilla ice cream. Place in freezer to harden; then wrap and freeze. When ready to serve, whip cream until soft peaks form; add sugar. Whip until stiff. Remove cake from freezer; place on serving plate. Frost top and sides of cake with sweetened whipped cream. Garnish with chopped walnuts. Allow frosted cake to thaw in refrigerator for at least 1/2 hour before serving.

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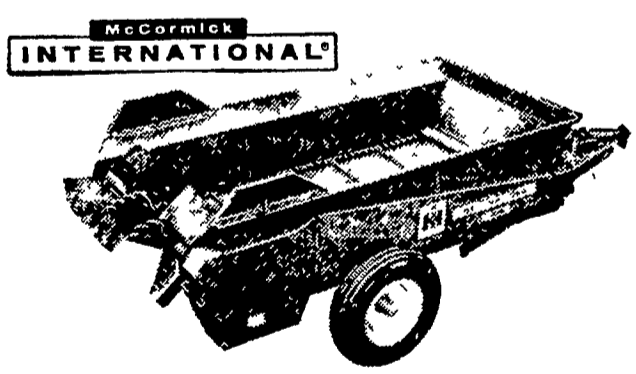
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