

Junior Cooking Edition

Your craving for sweet morsels is about to be satisfied in this weeks Junior Cooking Edition. On the stick are licker snicker lollipops and mallow pops. Hard tack candy, peanut brittle, and sugared nuts, are some crunchy attractions while sesame seed rounds, nut fudge, peanut butter balls, apple-nut delight, French fudge and holiday yum-yums will melt in your mouth.

Next week will feature doughnut recipes from our Junior Readers. We have only received a few, so far, so send your favorite recipes in.

The 16th and 23rd of December will feature holiday cookies and other goodies. There is still plenty of time, so get your recipes in now.

From now until Christmas we will also feature a few non-food recipes that have been sent in.

December 30, will feature cheese, with the deadline for us to receive the recipes on December 28.

January 6 will feature different recipes using eggs, with the deadline being January 2.

Send your recipes to Lancaster Farming, Junior Cooking Edition, Box 366, Lititz, Pa. 17543. Make sure to send a complete recipe, with all ingredients and instructions along with your name, age, and complete address. Junior Readers who have their recipes published will receive a small gift for letting us publish your recipes, our way of saying thanks, from Lancaster Farming.

HARD TACK CANDY

2 cups granulated sugar
 ¼ cup light corn syrup
 1 cup water
 ¾ teaspoon food coloring
 ¾ teaspoon desired flavored oil extract or 1 teaspoon vanilla

Mix sugar, syrup and water in saucepan. Stir until sugar is dissolved. Add flavoring and coloring. Stir

longer, boil 30 minutes, until you test it. To test it, put a small drop of the mixture in a dish of cold water. Then eat it. If it doesn't stick to your teeth, it's done. Pour in a well greased pan.

Gwen Witmer
 Age 12
 Dalmatia RD, Pa.

MALLOW POPS

12 marshmallows
 ½ cup finely chopped walnuts

6 colored plastic straws
 Stick marshmallows, one at a time with a long kitchen fork. Hold over the steam of a tea kettle until the marshmallow gets sticky. Roll marshmallow in finely chopped walnuts. Let stand on wax paper until firm. Cut the plastic straws in half. Insert half of a straw into the bottom of each marshmallow.

COCONUTTY MALLOWS

1 package semi-sweet chocolate pieces (1 cup)
 1 tablespoon shortening
 30 marshmallows

1 cup chopped nuts, or white or tinted snipped, shredded coconut

Melt chocolate and shortening (make sure to use shortening) over hot, but not boiling water. Stir until

smooth. Drop marshmallows, one at a time, into mixture. Turn them until they are well coated. Lift out and roll in either chopped nuts or, toasted white or tinted snipped, shredded coconut. Refrigerate on waxed paper until they are well chilled.

TEN-MINUTE NUT FUDGE

1 ½ cups granulated sugar

1 ½ package semi-sweet chocolate pieces (1 ½ cups)

¾ cup chopped walnuts
 2 tablespoons butter or margarine

½ teaspoon salt
 ¾ cup evaporated milk (undiluted)

1 teaspoon vanilla extract
 ¼ cup pound marshmallows (snipped)

Using a two quart saucepan, mix sugar, butter, salt, and milk. Over medium heat bring to a boil. Boil for five minutes, stirring constantly. Remove from heat. Add chocolate and the rest of the ingredients. Beat vigorously until marshmallows melt. Pour into a greased 8x8x2 inch pan. Sprinkle the top of the fudge

with more nuts if desired. Cool. Cut into small squares. Makes about five dozen squares.

SUGARED NUTS

1 cup walnut halves
 1 ½ cups granulated sugar
 ¼ cup honey
 ½ cups water

Boil until it forms soft ball in cold water. Remove from heat. Stir in walnut halves and stir until creamy. Separate with fork.

Arlene R. Sauder
 Age 14
 East Earl RI, Pa.

APPLE-NUT DELIGHT

1 package fruit flavored gelatin
 1 cup apple sauce
 1 cup granulated sugar
 ¾ cup chopped nuts
 confectioners' sugar

Dissolve gelatin in hot applesauce. Add granulated sugar. Stir over low heat until dissolved. Add nuts. Pour into a 9x5x3 inch greased loaf pan. Refrigerate until firm. Cut into squares and roll in confectioners' sugar. After 24 hours, roll in confectioners' sugar again. Makes about three dozen.

LICKER SNIKER LOLLIPOPS


18 lollipop sticks
 ¼ cup butter or margarine
 ½ cup light corn syrup
 ¾ cup granulated sugar
 ½ teaspoon flavored oil extract

few drops of food coloring
 Combine butter, corn syrup and sugar in a heavy one-quart saucepan. Heat to a boiling over medium-high heat. Stir occasionally, reduce heat to medium.

Continue cooking, stirring frequently, to 270°F. on candy thermometer (or until a few drops of syrup, dropped onto very cold water separate into threads that are hard, but not brittle.). Stir in food coloring and extract. Lightly butter a 15½ by 12 inch baking sheet. Arrange lollipop sticks on baking sheet. Drop mixture by the tablespoonfuls over the end of each lollipop stick. Optional: to decorate; when lollipops are hot, press on candy decorations. To

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