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

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

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 34 cups light corn syrup 1 cup water

34 teaspoon food coloring 34 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

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COLLECTORS

**ITEMS** 

Your craving for sweet longer, boil 30 minutes, until smooth. Drop maryour teeth, it's done. Pour in a well greased pan.

Gwen Witmer shredded Dalmatia RD, Pa. until they are well chilled.

## MALLOW POPS

12 marshmallows ½ cup finely chopped 1%

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** 

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

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you test it. To test it, put a shmallows, one at a time, small drop of the mixture in into mixture. Turn them a dish of cold water. Then until they are well coated. eat it. If it doesn't stick to Lift out and roll in either chopped nuts or, toasted white or tinted sniped, coconut. Age 12 Refrigerate on waxed paper

# **TEN-MINUTE**

**NUT FUDGE** cups granulated

sugar 1½ package semi-sweet

pieces chocolate (1½ cups) 1/4 cup chopped walnuts

2 tablespoons butter or margarine ½ teaspoon salt

3/3 cup evaporated milk (undiluted)

1 teaspoon vanilla extract 1/4 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

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

## SUGARED NUTS

1 cup walnut halves 1½ cups granulated sugar 1/4 cup honey ½ cups water

Boll 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 R1, Pa.

#### PEANUT BUTTER BALLS 2 cups shredded coconut

½ cup creamy of chunk style peanut butter

4 teaspoons vanilla extract Snip the shredded coconut. Mix coconut with peanut butter and vanilla. Mix well. Shape between palms of hands into small balls. Place on wax paper lined pan. Refrigerate until firm. Will make about two dozen.

APPLE-NUT DELIGHT 1 package fruit flavored gelatin

1 cup apple sauce 1 cup granulated sugar 3 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 lollipops sticks ¼ cup butter or margarine ½ cup light corn syrup 34 cup granulated sugar

extract few drops of food coloring

½ teaspoon flavored oil

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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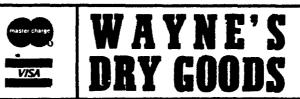
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