

# Make some candy for Easter

**BY DEBBIE KOONTZ**  
**LANCASTER** — With the dawning of spring inevitably comes that popular and long-awaited holiday, Easter. Spring's bright colors and budding atmosphere can be seen in every Easter tradition from corsages and lilies to colored eggs, from bunnies and ducks to candy.

This week, to help you prepare in advance for Easter, we are featuring Easter eggs in our Homestead Notes section and Easter candy for Home on the Range. The kids can have their fun too by decorating an egg and a chick in the Kid's Korner.

It's always fun to make candy and decorate eggs yourself, especially when the price in the store is compared to the final homemade product. And you can sew stuffed rabbits and lambs, weave baskets and make window decorations. The only thing left to do yourself is to mold chocolate Easter candy. Sound impossible? Not according to Nancy Fasolt of the Cake and Kandy Emporium, Lancaster.

Fasolt held a candy workshop on Thursday, April 2 at the Lancaster Farm and Home Center and showed 15 eager and delighted homemakers how to paint, mold and dip chocolate.

"It's so easy to make molded candy and so much cheaper. If any of you have priced candy at the stores lately, you will have an idea of what you can save here," Fasolt said.

Her instructions and advice were as follows:

"When melting chocolate, there are three things to remember. They are, 1 use only dipping or coating chocolate, 2 use the correct temperature and correct consistency, 3. stir thoroughly," she said.

There are two forms of chocolate which can be used. They are blocks which cost less but require extra work and time in melting, and there is confetti-type chips, which are not chocolate bits bought at a regular grocery store. Fasolt suggested buying tempered chocolate to save yourself work.

For working with the chocolate, Fasolt advised:

Melt the chocolate in the top of a

double boiler or sauce pan over hot water out of the faucet. Or make your own double boiler with a wide mouth jar in water in an electric fry pan set at an extremely low heat. Melt all summer coatings (white) the same way. Never boil the water while melting chocolates or summer coatings. If you heat the water your chocolate or summer coatings will 'cook' and become like a mud ball and nothing can be done to get it thin enough for dipping or pouring. Chocolates melt at a very moderate temperature, therefore, it is not necessary to ever put your pan on the stove.

Never add water, milk or other liquids to thin down your coatings. This will ruin chocolate. If properly melted they will be the right consistency for dipping or molding.

White chocolate may be colored any color by using paste food colors only. Never use liquid food colors. All chocolate and summer coatings may be flavored only with oil flavors such as oil of peppermint, etc. Never use alcohol or water based flavors in chocolate or summer coatings as this will run them.

When you desire to make a two or more colored mold such as a bunny with white ears and nose, all you have to do is paint the chocolate onto the mold. Use a small brush to paint white summer coating into ears and nose. Fill the remaining portion with chocolate. Chill in the freezer for 3 to 5 minutes and then pop it out. If the candy does not pop out it is because it has not been chilled long enough. Place it in the freezer for a few more minutes. Always be careful not to leave candy in the freezer too long, you don't want to freeze it. Once candy is popped out of the mold it does not have to be kept in the refrigerator. Candy such as peanut clusters, rocky road, etc. that are not made in a mold never need to be placed in the refrigerator or freezer to harden. Chocolate will set up at room temperature in a short time and be ready to serve.

For peanut butter covered in chocolate or coconut in chocolate, pour some chocolate in the mold to be used. Roll the peanut butter



These chocolate goodies were displayed at the workshop. Participants were shown how to make each piece of candy and were allowed to sample those already completed.



Rows of white and dark chocolate were sold to eager candy makers at the workshop. Fasolt recommended buying tempered, chocolate confetti-type bits for the best taste and the best melting.



Nancy Fasolt, left, of the Cake and Kandy Emporium in Lancaster instructed a workshop on candy making, painting, and dipping, at the Farm and Home Center. Above, the homemakers were given an opportunity to try molding and painting chocolate.



Fasolt brought supplies of chocolate, molds, brushes, and candy eyes and flowers for the ladies to purchase. After learning how easy it is to make chocolate molds, the women were eager to try it on their own.

mixture or the coconut mixture (both recipes follow) into a ball and lay in the molds. Cover with chocolate and set in the refrigerator as explained above.

For medium size molds you may have to extend the freezer time to 5 to 7 minutes, and for large molds as much as 15 minutes.

After the chocolate is in the mold, shake the container so the chocolate will settle and cover the entire mold.

Fasolt distributed these recipes which go well with chocolate.

#### PEANUT BUTTER CUPS

1 jar 18 ounce peanut butter, smooth or chunky  
 1 stick melted butter or margarine  
 1 pound powdered sugar

Mix peanut butter and melted butter together with spoon. Add powdered sugar and knead by hand until smooth. This peanut butter mixture can be rolled into balls or egg shapes and dipped in chocolate or used for centers in peanut butter cups. To make peanut butter cups, put melted milk chocolate into the bottom of candy paper until half full. Add a patty of this peanut butter mixture and cover with more of the melted chocolate. Let set up at room temperature.

#### COCONUT

1 cup Amerfon  
 2 t cold water  
 4 t. light Karo  
 1/2 c macaroon coconut  
 2 or 3 drops coconut oil

Knead all ingredients together. If



To melt the chocolate pieces, Fasolt placed them in jars and placed them in a skillet with water. The water never boils and it stays a certain temperature.

wishing to toast the coconut, toast at 250 degrees for 5 minutes.

Nancy Fasolt's workshop is located at 2961 Kings Lane, Lancaster, (898-2482) for all those of you who were unable to attend this workshop and would still like to get in on the fun. Fasolt keeps supplies, chocolate, brushes and even candy on hand for potential candy makers.

