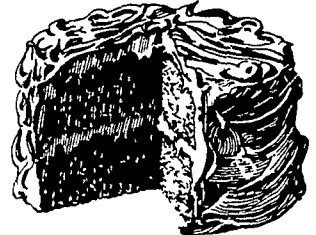


Home On The Range



Make your own Easter candy

Candy is almost as much a part of Easter tradition as Easter eggs, Peter Cottontail, and lilies are.

But candy has to be the sweetest tradition of them all. In almost every store you can see rows of the delectable chocolate lining the shelves.

But because candy is so expensive, why not try making your own sweets? Kids will love to wake up on Easter morning and find these goodies in their Easter baskets. And if these don't satisfy your craving, look further in section C for instructions on making your own chocolate rabbits and eggs.

EASY, RICH CHOCOLATE CANDY

1 1/2 c chocolate chips
1/2 c peanut butter
3 T oleo
1 bag large marshmallows
Place marshmallows in a foil-lined pan. Mix rest of ingredients in sauce pan and melt over low heat. Pour over marshmallows and chill.

Miriam Martin, Ephrata

CREAM CHEESE CANDY

Mash a 3 ounce package of cream cheese with 1/2 teaspoon of any kind of flavoring and food color you wish. Then mix 2 1/2 cups of 10x sugar with the cheese. Use your hands to mix it well. Shape like Easter eggs, roll in sugar, chopped nuts, or coconut. Lay on cookie sheets to dry.

Linda Esh, Christiana

EASTER EGG FONDANT

1 c hot mashed potatoes
1 c shredded coconut
3 pounds powdered sugar
2 T butter
1 t vanilla and maple flavoring
Combine ingredients and shape into eggs by using a tablespoon. Let chill. Then dip into melted chocolate.

Susanna Trayer, Hartley, D1

PEANUT WHITE FUDGE

3 c sugar
3 T white Karo
1 c milk
2 T butter
1 t vanilla
8 oz peanut butter
1 t vanilla
8 ounces (1 cup) peanut butter
8-10 ounces marshmallow creme
Cook sugar, Karo, milk and butter to soft ball stage. Add remaining ingredients and stir well. Put in buttered 13 x 9 inch pan.

Jane Blymire, Windsor

CREAM CHEESE PEANUT BUTTER EGGS

1/4 pound margarine
1/2 pound cream cheese
2 boxes 10 x sugar
1/2 t salt
1/2 t vanilla
1 1/2 c peanut butter
Beat all ingredients together. Shape into eggs. Then coat with 8 ounces of chocolate chips to which 1/3 bar of paraffin has been melted in top of double boiler.

Mrs. Daniel Gehman, New Holland

EASTER CANDY

2 1/2 c sugar
1/2 c white syrup
1/2 cup cold water
Boil the above until it forms a hard ball in cold water. Beat 2 egg whites and add above. Beat until light. Then to 1/2 of mixture, add 1 c of shredded coconut and to the other half, 1 c of chopped nuts and maraschino cherries. Mix as soon as cool enough. Mold into egg shape, using powdered sugar to mold them. Cover with melted semi-sweet chocolate.

Lavina Esh, Christiana

NO-COOK RUM BALLS

4 c crushed vanilla wafers
1 c chopped walnuts
1 can flaked coconut
1 can condensed milk
1/4 c rum
confectioners sugar
Combine crumbs, nuts and coconut. Add milk and rum, mix well. Chill 4 hours or overnight. Dip palms of hands in confectioners sugar. Shape by teaspoons into one inch balls. Roll in confectioners sugar. Cover and store in refrigerator 24 hours. They can be rerolled in sugar before storing. They will store well in the refrigerator for several weeks.

Barbara Russell, Pine Bush, NY

WHITE NUT FUDGE

1 can canned milk
4 c sugar
1/2 pound butter
3/4 c white corn syrup
1 T. vinegar
pinch of salt
1 heaped T. of corn starch
2 c nuts finely chopped
Mix all ingredients except nuts. Cook over very low heat, stirring often until forms a soft ball. Remove from heat and add nuts. Beat by hand vigorously until ready to pour. Pour into greased platter or shallow pan and cut into one inch squares when cool. Candy cooks better in a heavy pan.

Louise Neff, Center Hall

LAYER BARS

1/2 c margarine
1 1/2 c graham cracker crumbs
1-4 ounce can condensed milk
1-6 ounce pkg chocolate chips
1/2 c coconut
1 c finely chopped nuts
Preheat oven to 350 degrees. Melt butter and put in dish. Next put on crumbs. Pour milk over crumbs, then chocolate chips. Next layer coconut and last the nut. Press down gently. Bake 25 to 30 minutes until lightly browned at 375 degrees. Cool before cutting in bars.

PUFFED WHEAT PEANUT TREAT

5 c puffed wheat
1/2 c salted peanuts
1/4 c margarine
1/3 c peanut butter
3 c miniature marshmallows
Heat puffed wheat in shallow baking pan in moderate oven (250 degrees) about 10 minutes. Put butter, peanut butter and marshmallows in saucepan and melt over low heat. Put puffed wheat in large bowl and pour hot mixture over it mixing until evenly coated. Press firmly in greased pan. Cool and cut in bars.



These chocolate rabbits were made from molds. Making your own candy is not only a money saver, but also a fun hobby to undertake.



All the candy in the box above is homemade. Surprised? You'll also be surprised at how easy they were to make. Try some of the recipes on this page and others from a candy-making workshop.

Cook's Corner

Answers to Cook's Question Corner consist of five recipes this week. Included are two pies and macaroni salad which might be good for your Easter meal.

JAMIE'S BLUE CHEESE DRESSING

1 quart salad dressing
1/2 t black pepper
1/4 t garlic salt
1/4 pound blue cheese
1/4 t dry mustard
1/4 c sour cream
Very important to mix slowly with mixer only 1/4 minute.

Mrs. Raymond Lindell, Wilmington, Del.

WET-BOTTOM SHOO-FLY PIE

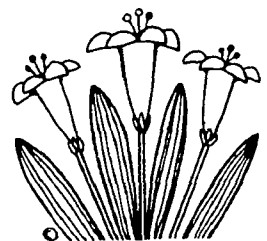
1 c flour
1/4 c coconut
2/3 c brown sugar
1 T. shortening
Combine above ingredients. Save 1/2 c of crumbs for top and then add the following:
1 c molasses
3/4 c boiling water
1 egg beaten
1 t soda
Mix all together and put into a 9 inch pie shell. Put crumbs on top. Bake 10 minutes at 375 degrees then 30 minutes at 350 degrees.

Mrs. John Horning, Lebanon

CRUMB TOP APPLE PIE

Crust
2 c flour
2 t salt
1/3 c lard
5-6 T water
Filling
1 quart apple slices in syrup
2 T brown sugar
1 T corn starch
1/2 t cinnamon
Topping
1 c flour
1/2 c brown sugar
1/2 c butter
Cut lard into flour and salt until coarse. Add water. Knead. Divide into two portions. Roll and fit into pie plates.
Mix appleslices, syrup, brown sugar, corn starch, and cinnamon. Divide between pie crusts.
Mix flour, sugar and butter until coarse crumbs. Spread over apple mixture. Bake at 375 degrees for 20 to 25 minutes.

(Turn to Page C8)



Cook's Question Corner



QUESTION - I would like a recipe for fortune cookies. I have an idea they are quite simple to make and would be fun for an oriental meal.

Donna Erals, R2 Box 300, Wellsburg, NY

QUESTION - Does anyone have a recipe for making cottage cheese from whole milk?

Mrs. J. Ryan, 717 R 73, Maple Shade, NJ

QUESTION - I would like a recipe for crackers and graham crackers that taste like the bought ones. Can anyone help?

Marion Martin, New Holland, 17557

ANSWERS - We received so many answers this week that we had to throw them in a hat and pick one of each! The rest we sent to the people requesting that particular recipe. Find answers for blue cheese dressing, macaroni salad, wet-bottom shoo fly pie, yogurt and crumb top apple pie.

Recipe Topics

April	
18	Treat yourself to lamb
25	Honey recipes
May	
2	Chicken
9	Some fishy recipes