

Demonstrations

(Continued from Page B3)

she had paid for them, I thought if someone else can get that amount of money for doing that, I can do it too," Nancy said.

She did. Then she took a few samples to Doris Thomas, home economist at the Lancaster County Extension office, and asked if she could teach some classes on candy making.

The classes were successful. To advance her knowledge, Nancy began attending every cake or candy making class she heard about both locally and in places as far away as Toronto and England.

Soon people were coming to Nancy's home for more advanced training.

"It got to the point where either the chocolate left or I left," Nancy said of her decision to launch a

cake and candy making store. She opened her first store at Fiddler's Green in Lititz. Soon, her business outgrew the space and Nancy moved her business to the newly-developed Village Common in East Petersburg. Within four years, Nancy expanded by doubling the size of her store and by adding four part-time employees.

Classes in many different kinds of candy making and cake decorating are offered throughout the year. Some classes are free; others have a small charge.

"If it doesn't suit someone to attend a regularly scheduled class, we will give private lessons," said Nancy who is always eager to share her expertise.

Students do all the cooking, eating, and cleaning up. If they don't want to eat what they have made,

they may take it home with them.

The extent of the candy and cake supplies available at the Emporium can probably be best understood by knowing that more than 175 cake molds are on display. An unusual service is that the molds may be rented or purchased.

CAKE also holds children's parties to teach children to make peanut butter cups, dip pretzels in chocolate, and other specialty candies. CAKE supplies the ingredients and everything needed to make the candy. The kids get to take home the candy that they make.

For more information about classes at the Cake And Kandy Emporium, call (717) 569-5728.

Here is the recipe Nancy will use to make clear toy candy during the demonstrations held during the Pennsylvania Dutch Food Festival, a celebration of food throughout Lancaster County.

SHOOFLY PIE

- Crumbs**
 1 cup flour
 3/4 cup light brown sugar
 1 tablespoon shortening

Mix flour and sugar. Cut in shortening. Take out 1/2 cup crumbs and set aside.

Bottom Part

- 1 egg, slightly beaten
 1 cup molasses
 1 cup boiling water
 1 teaspoon baking soda
 1 9" unbaked pie shell

To larger portion of crumb mixture add egg and molasses. Blend in 3/4 cup boiling water. Dissolve soda in remaining 1/4 cup water and add last.

Pour into unbaked pie shell. Sprinkle reserved crumbs on top. Bake at 425 degrees for 15 minutes. Reduce heat to 350 degrees and bake 40-45 minutes longer. Makes 1 9" pie.

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CLEAR TOY

- 2 cups granulated sugar
 3/4 cup corn syrup
 1/2 cup water

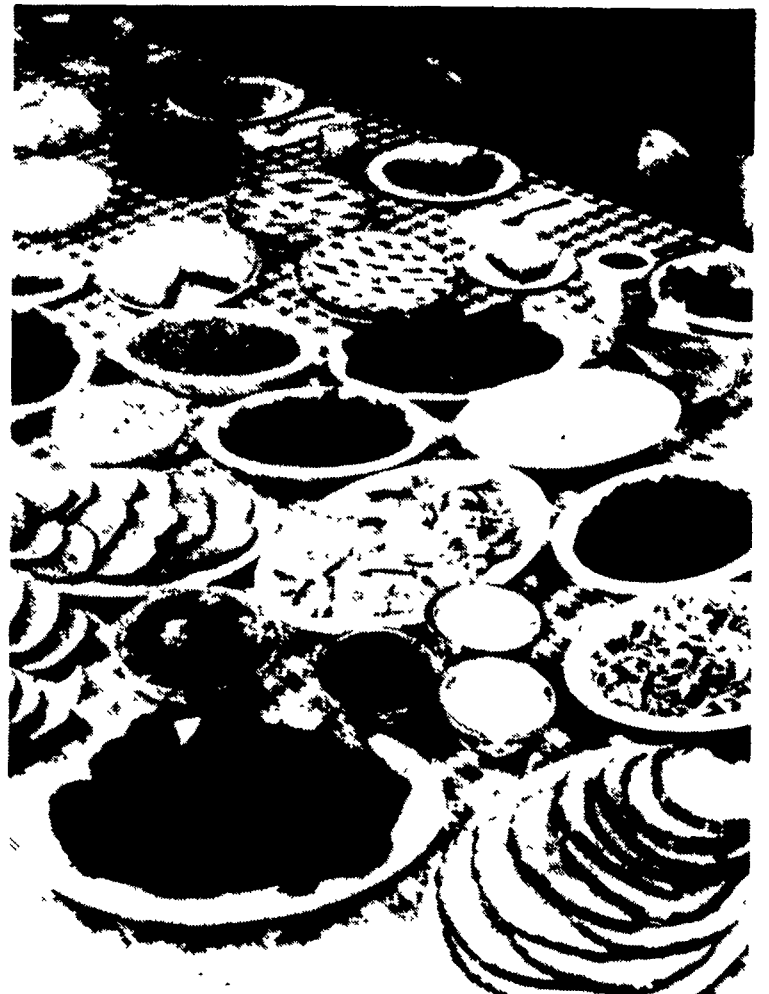
Red or green food coloring

Oil molds generously with olive oil or spray vegetable shortening. Combine sugar, corn syrup and water in heavy 2-quart saucepan; stir until well mixed. Wash sides of pan (must be perfectly clean above water level). Cook to 300 degrees. DO NOT STIR while cooking. Add food coloring as desired at 165 degrees. DO NOT STIR — boiling action will distribute color. Pour syrup into well oiled molds and let cool. Remove before candy sticks to mold.

Syrup may also be poured into well-oiled flat pans, scored and broken. Store candy in cool, dry place.



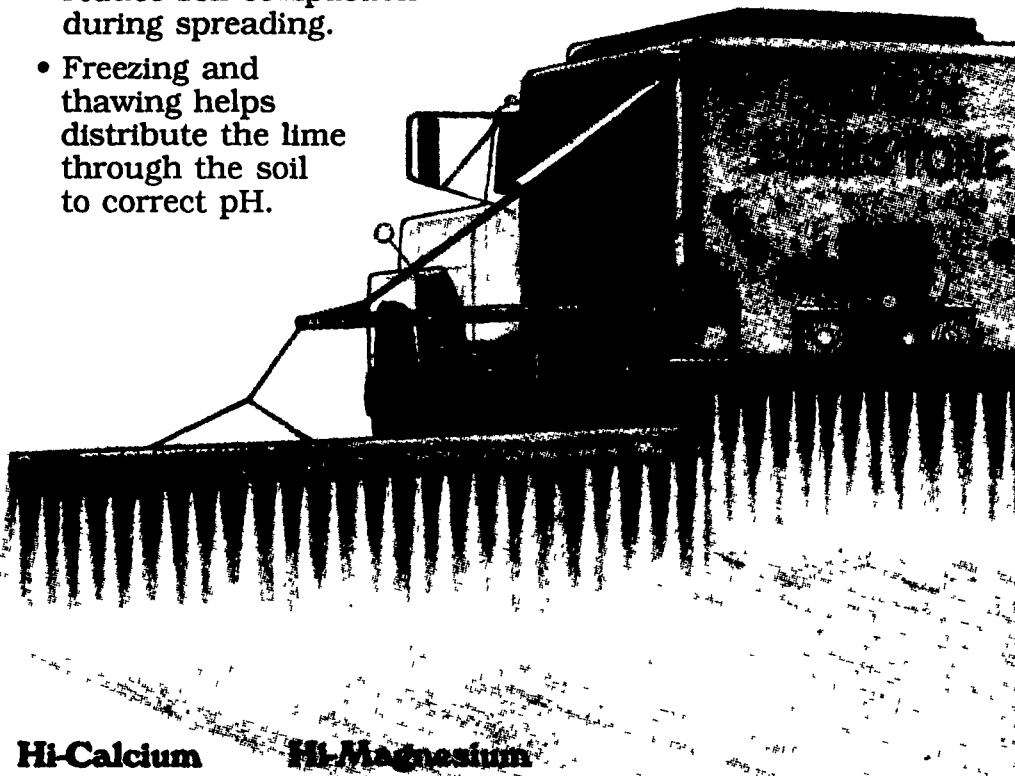
Soft pretzel making and sampling is part of the festival events held at Meadowbrook Farmers Market, 345 W. Main St., Leola, from 9a.m. to 8 p.m. on February 19 and 20.



Hearty Pennsylvania Dutch food is served family-style at many of the restaurants in Lancaster County. Photo credit Pennsylvania Dutch Convention & Visitors Bureau.

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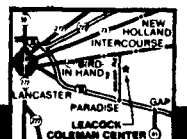
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