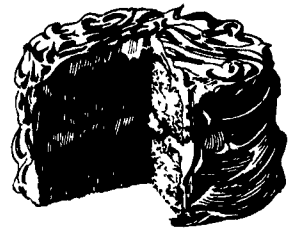


Home On The Range



Candy Making Made Easy

When it comes to candy making, microwave ovens make the job easy. Not only is the microwave quicker, preparation and clean-up are often easier, too.

Melting butter, chocolate, and marshmallows and toasting nuts—the basics for making delicious candies — are a snap in the microwave oven.

Some candy recipes require a candy thermometer, a double boiler, and a mixer, but many of the recipes sent in by our readers require no special equipment.

RICE KRISPIE DATE CANDY

1/2 cup water
1 cup sugar
1 cup chopped dates
1 egg
1 teaspoon vanilla
2 to 4 cups Rice Krispies
Combine water, sugar, dates, egg, and vanilla in a saucepan. Cook slowly for 15 minutes. Cool slightly. Stir in Rice Krispies. Grease hands. Roll into balls, then roll in coconut. Yields: 4 dozen.
**Lorraine Martin
Manheim**

ALMOND BARK TREATS

2 1/2 pounds almond bark (white chocolate)
1 cup peanut butter
3 cups Rice Krispies
3 cups miniature marshmallows
3 cups salted peanuts
Melt together bark and peanut butter. Cool slightly; add cereal, marshmallows, and peanuts. Stir together. Drop by spoonful onto waxed paper.
**Lorraine Martin
Manheim**

CHOCOLATE PEANUT BUTTER SNACK

1/2 cup butter
16 ounces chocolate or butterscotch chips
1/2 cup peanut butter
12 cups Rice Chex, Cheerios, rolled oats, or any combination
2 cups confectioners' sugar
Melt together butter and chocolate chips. Mix in peanut butter and pour over cereal. Mix well. Put confectioners' sugar in a large container with a lid and pour cereal mixture into it. Shake well until cereal is completely covered with confectioners' sugar.
**Mrs. Stanley Martin
Manheim**

MINT PATTIES

1 pound sifted confectioners' sugar
1/4 cup butter, softened
1/2 cup corn syrup
1 teaspoon peppermint extract
Green food coloring, if desired
Mix together confectioners' sugar, butter, corn syrup, extract, and food coloring. Shape into a small ball. Place ball on waxed paper and flatten with a fork. Let dry several hours.
**Betty Biehl
Mertztown**

PUFFED RICE CANDY

1 cup granulated sugar
1/2 cup water
1 teaspoon vinegar
1 tablespoon butter
2 tablespoons molasses
1 teaspoon vanilla
4-ounces puffed rice or wheat
Boil sugar, water, vinegar, butter, molasses, and vanilla for 5 minutes until mixture dropped in cold water becomes brittle. Stir in puffed rice or wheat. Butter hands and shape into balls or press in a 13x9-inch buttered pan. Cut in thin pieces when cool.
**Elizabeth Seibert
Fredericksburg**

**Betty Hess
Manheim**

HOLIDAY CREAMS

1 cup butter
1 1/2 cups confectioners' sugar
1/4 cup cocoa
1/4 teaspoon almond extract
1/2 cup almonds, chopped
2 cups quick rolled oats, uncooked
Flaked or shredded coconut
Beat together butter and sugar until creamy; blend in cocoa and almond extract. Mix thoroughly. Stir in almonds and oats. Chill mixture until stiff, about two hours. Break off pieces of mixture and roll into one-inch size balls. Roll in coconut to coat outside. Place in refrigerator to chill. Makes 3 dozen.
Variations: Substitute vanilla extract for almond extract. Substitute walnuts for almonds. Flavor filling with strawberry extract or other desired flavorings. Coat filling with dipping chocolate.
**Jack Hohmeier
Lincroft, N.J.**

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Candy-making is super-simple with the help of the microwave oven. Peanut Butter 'N Chocolate Fudge and Chocolate Cashew Clusters make great gifts and desserts during the holidays.

FAST PRALINES

1 package butterscotch or other pie filling
1 1/2 cups pecan halves
1 cup granulated sugar
1/2 cup brown sugar, packed
1/2 cup evaporated milk
1 tablespoon butter
In a heavy non-stick saucepan, place all ingredients and heat until they come to a boil. When they begin to boil, stir constantly for 3 more minutes. Remove from heat and beat until thick and shiny. Drop by tablespoonful on waxed paper or on a non-stick pan. Cool until firm. Remove from paper. Serve.
Variation: substitute peanuts for pecans.
**Jack Hohmeier
Lincroft, N.J.**

PEANUT BUTTER EGGS
3 1/2 cups confectioners' sugar
1 1/2 cups peanut butter
4-ounces cream cheese, softened
1/2 cup margarine, softened
1/2 teaspoon vanilla
Mix together with hands until thoroughly blended. Shape into eggs. Chill until firm. Dip in melted coating chocolate.
**Leah Glick
Ronks**

CASHEW RAISIN CLUSTERS
1 cup raisins
1 pound unsalted dry-roasted cashews
1 pound chocolate-flavored candy coating
In a large heavy saucepan, melt the candy coating over low heat. Remove from heat. Stir in cashews. Add raisins and mix well. Drop mixture by teaspoonful onto waxed paper. Let clusters stand in a cool dry place until firm. Store in a tightly-covered container in a cool dry place.
Makes about 64 pieces.
**Julie Houghtaling
Warwick, N.Y.**
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Featured Recipe

A recent nationwide survey commissioned by Kellogg Company found that 87 percent of us consider breakfast the most important meal of the day. Yet we know that for one reason or the other, sometimes it's skipped. Certain people like yourself don't really feel like eating in the morning. Others would love to have time for breakfast but are loaded down with morning responsibilities. Both these groups are likely to feel hungry long before lunchtime.

If you're skipping breakfast, you may be "fasting" much too long. Many people find that eating breakfast contributes to morning alertness, productivity and a sense of well-being. One good way to incorporate a breakfast habit into your life is with a convenient, tempting recipe that can be made in advance and taken "on the road."

Try making and freezing a batch of Banana Yogurt Muffins from *Kellogg Kitchens*. They're a nutritious, tasty way to rev up your body and mind for the morning's activities.

BANANA YOGURT MUFFINS

1 1/2 cups all-purpose flour
3 tablespoons sugar
1 tablespoon baking powder
1/4 teaspoon salt
2 1/2 cups KELLOGG'S® COMPLETE® Bran Flakes cereal, crushed to 2 cups
2 egg whites
1/2 cup skim milk
1 medium banana, mashed
1/2 cup low-fat vanilla yogurt
3 tablespoons vegetable oil
Vegetable cooking spray
1. Stir together flour, sugar, baking powder and salt. Set aside.
2. In large mixing bowl, combine cereal, egg whites, milk, banana, yogurt and oil. Let stand 5 minutes or until cereal softens. Add flour mixture, stirring until combined. Portion batter evenly into twelve 2 1/2-inch muffin-pan cups coated with cooking spray.
3. Bake at 400°F about 20 minutes or until lightly browned. Serve warm.
YIELD: 12 muffins.
Nutrition Information: 1 muffin.
Calories 150, Protein 4g, Carbohydrate 26g, Total Fat 4g, Saturated Fat 1g, Cholesterol 0mg, Dietary Fiber 2g, Sodium 180 mg.

Recipe Topics

If you have recipes for the topics listed below, please share them with us. We welcome your recipes, but ask that you include accurate measurements, a complete list of ingredients and clear instructions with each recipe you submit. Send your recipes to Lou Ann Good, Lancaster Farming, P.O. Box 609, Ephrata, PA 17522. Recipes should reach our office one week before publishing date

March

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April

3- Easter Favorites
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