

Easter Candy Recipes To Make

Peanut Butter Fudge

2 cups sugar
 1/2 cup milk
 2 tablespoons butter
 Boil to soft ball or 235 degrees on candy thermometer.
 Take from stove and add:
 1 cup marshmallow
 1 cup peanut butter
 1 teaspoon vanilla
 Spread in buttered pan. Let cool. If desired, you can add 2 tablespoons cocoa.

Mary Jane Heidlebaugh,
 Stewartstown

Buck-Eyes

1 (8-ounce) package cream cheese, room temp.
 4 1/2 cups sifted confectioners sugar (heaping)
 1 teaspoon vanilla
 1/2 cup peanut butter (creamy)
 6 ounces coating chocolate
 Blend ingredients and form into 1-inch balls. Cool on tray in refrigerator a few hours. Dip with toothpick 1/4 of each ball into melted chocolate and cool again. Layer in a container with plastic wrap between each layer. These hold up nicely.

Joan Young,
 Lititz

Chocolate Easter Eggs

1 stick margarine
 1 (16 oz.) jar chunky peanut butter
 1 box confectioners' sugar
 2 cups rice krispies cereal
 1 large chocolate Hershey bar
 6 oz. package chocolate chips
 Combine margarine, peanut butter, sugar and rice krispies. Shape into eggs by using teaspoon as measure. Melt chocolate bar and chips on top of double boiler. Dip eggs in chocolate, then place on waxed paper to cool.

Stan's Kitchen

Quick And Easy Easter Egg Candy

1/4 pound butter (melted)
 1/2 teaspoon salt
 1/2 pound cream cheese
 1 tablespoon vanilla
 2 pound confectioners' sugar
 Mix and add coconut or peanut butter to taste. Refrigerate 1 hour. Roll into egg shapes.

Coating:
 12 ounce chocolate bits
 Melt chocolate bits in double boiler. Stir occasionally. Dip eggs in coating. Lay on cookie sheet and cover with waxed paper.

Stan's Kitchen

Peanut Butter Fudge

2 cups light brown sugar
 1 cup white sugar
 1/4 pound butter
 1/4 cup evaporated milk
 1 cup peanut butter
 1 7-ounce jar marshmallow creme
 Combine sugar, butter, and milk. Cook to soft ball stage (240° F). Remove from heat and add peanut butter and marshmallow creme. Stir until stiff enough to pour in pan. Cool. Cut into squares.

Pan size: 6x10 inch.
 Temperature: 240° F on candy thermometer.

Donna Wilson,
 Port Royal

Peanut Butter Fudge

2 1/2 cups granulated sugar
 1/2 cup water
 1 7 ounce jar marshmallow cream
 1 12 ounce jar peanut butter, crunchy or smooth
 1 teaspoon vanilla

Put sugar and water in a heavy saucepan stirring until sugar dissolves on low heat. Bring to a boil and boil 3 1/2 minutes. Remove from heat. Stir in marshmallow and peanut butter, vanilla. Stir well pour into a buttered 9x9-inch

pan, when cooled enough cut into squares.

Donna Stem,
 Taneytown, Md.

Stan's Peanut Butter Eggs

1/4 cup evaporated milk
 2 1/2 cups confectioners' sugar
 2 pound coating chocolate
 3 tablespoons butter
 2 cups peanut butter
 Combine milk and butter and cook for 5 minutes. Cook very slowly, stirring often. Stir in confectioners' sugar, continue stirring until mixture is smooth. Put in cold place and let cool for a few hours. Stir in peanut butter and let cool again. Shape in an egg and lay on a tray lined with wax paper. Set in a cool place again until cold enough to dip in chocolate. Put chocolate in top of double boiler. Warm until just melted or the chocolate will get hard.

Makes about 75 eggs.
 Stan's Kitchen

Homemade Easter Eggs

1 tablespoon butter
 2 cups granulated sugar
 1/4 cup water
 1 1/2 cup evaporated milk
 2 teaspoon orange juice
 1/4 teaspoon grated orange rind
 2 cups coconut, chopped

Melt butter, add sugar, milk and water. Boil to soft ball stage, stirring constantly. Remove from heat. Add flavoring and coconut. Beat until smooth and creamy. Drop by teaspoon on wax paper. When stiff, mold into egg shapes. Let stand overnight. Melt semi-sweet chocolate and coat each egg. To make different flavors: nuts, maraschino cherries or peanut butter can be used in place of orange flavoring.

Stan's Kitchen

Blind Share Wonders

(Continued from Page B14)

But Ms. Nightingale learned to become proficient by using a cane, and she now lives alone. She bowls, travels across the U.S., and visits with a son and his family in Elizabethtown.

"I'm very independent," she said as she squirted melted chocolate on wax paper to form the lollipops.

"This is something I look forward to every year."

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conducted in France, older women who increase their calcium intake from 500 to 1700 mg per day and consume an additional 800 IU of vitamin D per day for 18 months increase their hip bone density and reduce their rate of hip fracture by 43%. Women who do not consume additional calcium and vitamin D continue to lose hip bone density with age.

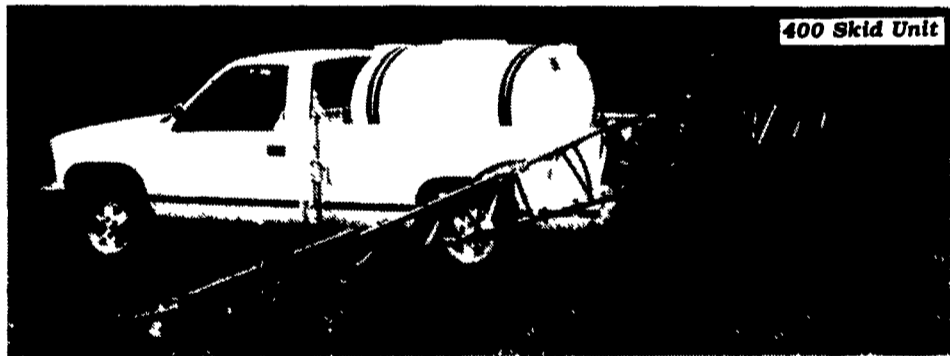
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