

Home on the Range

Candy-Making Time

Easter candy is available in every shape, size, and taste imaginable to purchase. But, for many families, the best part about Easter candy is making it together. Many families continue annual candy-making traditions.

With today's microwave, thermometers and other time-saving conveniences, candy making is much less a chore than it had been for previous generations.

Just a reminder, using paraffin in chocolate is not recommended. Buy coating chocolate or follow the recipes for making your own.

HONEY MILK BALLS

1 cup oatmeal
1 cup powdered milk
½ cup honey
½ cup crunchy peanut butter
Combine all ingredients. Mix well. Form one-inch balls. Makes about 2½ dozen.

Stephanie Buck
Lebanon Co. Dairy Maid

PEANUT BUTTER MELTAWAY EGGS

7-ounce jar marshmallow cream
5 sticks butter
1 pint peanut butter
2 pounds confectioners' sugar
Mix together ingredients. Let set in refrigerator several hours until mixture starts to get hard. Then shape into eggs and place in refrigerator overnight. Dip into chocolate or white meltaway coating. Place in refrigerator until ready to eat.

June Kline
Turbotville

CHOCOLATE PEPPERMINTS

1 cup semisweet chocolate chips
1 cup milk chocolate chips
¼ teaspoon peppermint extract
½ cup crushed peppermint candy

Line baking sheet with buttered waxed paper; set aside.

Melt both chips in heavy, medium saucepan over low heat, stirring constantly. Stir in peppermint extract.

Spread mixture in rectangle about ¼-inch thick on prepared baking sheet. Sprinkle with candy; press into chocolate. Refrigerate until almost firm.

Cut into squares (squares are easier to cut if chocolate is not firm). Refrigerate until firm before removing from paper.

Makes about 100 mints.

B.J. Light
Lebanon

COCONUT COOKIE NESTS WITH PEANUT BUTTER EGGS

2¼ cups all-purpose flour
1 teaspoon baking powder
¼ teaspoon salt
1 cup butter, room temperature
½ cup sugar
1 egg
1 teaspoon vanilla
1¼ cups flaked coconut
Peanut Butter Easter Eggs (recipe below)

Candy coated almonds, mini-candy eggs or jelly beans

Combine flour, baking powder, and salt; mix well. Set aside. In large mixing bowl, cream butter and sugar until light and fluffy. Beat in egg and vanilla. Add flour mixture; mix well. Cover and refrigerate dough 30 minutes or longer for ease in handling.

Preheat oven to 350 degrees. Shape dough into 1¼-inch balls; roll in coconut. Place 3 inches apart on lightly buttered cookie sheets. With back of teaspoon, make a deep indentation in center of each cookie. Bake until edges are light golden brown, 13 to 15 minutes. Cool one minute on cookie sheets; remove to wire rack. Cool completely. Store, covered, in airtight container. To serve, arrange Peanut Butter Easter Eggs or other candies in each cookie nest.

Peanut Butter Easter Eggs:

Beat ½ cup peanut butter and 2 tablespoons butter in medium bowl until smooth. Add 2 cups confectioners' sugar, ½ teaspoon vanilla, and 2 to 3 tablespoons milk; beat well (mixture will be crumbly). Drop by level measuring teaspoonfuls onto baking sheet lined with wax paper; shape into egg shapes. Cover and refrigerate until eggs are set, about 30 minutes.

To decorate, melt 12 ounces (6 squares) chocolate or vanilla flavored almond bark according to package directions. Using spoon or fork, roll eggs (a few at a time) in melted coating to cover completely. Place candies on wax paper. Decorate immediately, as desired, with assorted small candy decorations. Refrigerate until set, about 15 minutes. Store covered, at room temperature. Makes about 5 dozen.

Dairy & Nutrition Council



Who can say no to a delightful Coconut Cookie Nest filled with peanut butter chocolate Easter Eggs?

MOLASSES COCONUT EGGS

¾ cup light cream
½ cup brown sugar
2 tablespoons granulated sugar
¼ cup molasses
2 tablespoons baking molasses
2 tablespoons butter
3 cups flaked coconut

Place cream, sugars, molasses, and butter in a heavy saucepan. Bring to a boil, stirring until sugar is dissolved. Boil over medium heat, stirring occasionally, until a soft ball forms when a small amount is dropped into cold water. Remove from heat. Add coconut, stir well. Drop by teaspoonful on greased cookie sheet.

Shape into eggs when cool enough to handle. Chill.

Dip in the following chocolate mixture:

12-ounces semi-sweet chocolate bits
2 tablespoons vegetable shortening

Alice Fulkroad
Millersburg
Florence Nauman
Manheim

PEANUT BRITTLE

3 cups sugar
1 cup corn syrup
4 cups raw peanuts
1 cup water
¼ cup vinegar

Boil until peanuts pop and syrup forms hard ball in water. Test. Remove from heat; add 3 teaspoons baking soda and stir well. Pour onto buttered pan. When cold break into pieces.

Linda Boyer
Narvon

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Featured Recipe

The annual Ag Day buffet in Harrisburg's Capitol East-Wing Rotunda originated about 10 years ago as an agriculture education program of Penn's Agri-Women.

Last week, about 1,000 legislators, staffers, and guests at the Capitol ate at the annual event, which served Pennsylvania-produced food. Featured on the menu were 70 pounds each of ham and cheese, 30 pounds bologna, 25 venison bologna, 4 dozen loaves of assorted breads, 800 tortilla, beef, spinach, and tomato roll-ups, 27 dozen red beet eggs, 6 pounds fresh mushrooms, dozens of marinated mushrooms, trays of fresh vegetables and 5 gallons dairy-based dips, four bushels apples, a variety of cakes and pastries, 500 half-pints of white and chocolate milk.

"Absolutely delicious," was the consensus of the crowd. One of their favorites was Tailgate Roll-Ups served by the Beef Council. Here is the recipe for your enjoyment.

TAILGATE ROLL-UPS

8-ounces cream cheese, softened
2 tablespoons milk
1 tablespoon prepared horseradish
¼ teaspoon ground black pepper
4 8-inch flour tortillas

½ pound thinly sliced roast beef
2 medium tomatoes, cored and sliced very thin
½ pound fresh spinach, rinsed and well-drained with stems removed
In a small bowl, beat cream cheese until light and fluffy. Stir in milk, horseradish and pepper; mix well. If necessary, add more milk so mixture will spread easily.

Lightly moisten both sides of each tortilla with water. Lay tortillas on a flat surface and spread each with a generous portion of cheese mixture. Layer beef, tomatoes, and spinach evenly over cheese mixture.

Roll up each tortilla, jelly-roll fashion. Wrap each roll in a damp paper towel, then in plastic wrap. Refrigerate up to 4 hours. To serve, cut each roll into 2- to 3-inch pieces.

Makes 4 servings.

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.

April 15- Easter Dinner
22- Cooking With Eggs
29- Using Citrus Fruits
May 6- Tropical Fruit Favorites