

# Home on the Range

## Candy Making Know-How

Twice a year at Easter and Christmas we run a candy feature. Every time, we face a dilemma — what to do with the many recipes we receive that list paraffin as an ingredient.

Paraffin, a petroleum product, is not approved by the USDA for human consumption. Nevertheless, homemakers have used paraffin for years as an ingredient in coating chocolate. They say it causes the chocolate to harden and gives it a glossy appearance.

Coating chocolate called confectionery coating does the same trick and is available wherever candy making supplies are sold. It is easy to use and approved for eating.

Although recipes using paraffin have been used successfully for years, we can not endorse an ingredient that is not USDA approved. Therefore some of these recipes have been changed to read to use coating chocolate instead of a mixture of paraffin and chocolate, which was submitted with the original recipe.

Sorry to change your family recipes — we never change recipes except in cases like these.

If you have any questions about paraffin or confectionery coating, the Cake And Kandy Emporium (CAKE), Village Common 2019 Miller Rd., East Petersburg, PA 17520-1624, is able to answer your questions in depth. Two phone numbers are available for your convenience: 717-569-5728 or 1-800-577-5728.

Here is some information from the CAKE about melting chocolate.

Confectionery coating melts at approximately 98 degrees and may be melted in three recommended ways.

- Electric Fry Pan: thermostat set between off and warm; test temperature with hand—if it's too hot for your hand, it's too hot to melt the chocolate.

- Double boiler: never put coating on the stove. Heat water in bottom of pan of double boiler, remove pan from stove; place pan with coating over hot water making sure bottom of pan is not touching the water, stir gently while coating melts. If water needs to be reheated, do not put coating on the stove while reheating water.

- Microwave: take it easy. When melting one pound coating, place in plastic bowl that does not retain heat in microwave. Test this by heating bowl with some water in the microwave. Water should be hot but the bowl should not feel hot. Heat on medium (50% power) for 60 seconds; stir, 30 seconds, stir. Continue this until soft lumps remain. Remove from microwave and stir during standing time.

Lovely colors of white coating are produced by chocolate manufacturers, but you can color your own by adding powdered food coloring or liquid candy color with an oil base. You can flavor with Lorann oils. Never use flavorings or extracts as they will ruin the coating.

Painting with coating is produced by using a small brush, squeeze bottle or parchment cone. Paint small amount of coating in detail of mold, then fill remainder of mold with coating; put into



Diane Bollinger, store manager, shows off candy making supplies available at Weaver Nut Company Inc., 1925 W. Main St., Ephrata. The store carries an extensive line of coating chocolate in flavors such as peanut butter, Guernsey milk, bittersweet, cashmere, ermine white, butterscotch, variations from light to dark chocolates, and pastel colors.

### Featured Recipe

Pennsylvania Dairy Princess Rhonda Joy Keiklak reminds those preparing the perfect Easter dinner, "Real" is the only way to go when it comes to topping fresh homemade bread with butter. Purchase "Real" butter and milk to prepare all of your Easter treats. It is wholesome and a hearty way to acquire a taste that is both delicious and healthy for all ages.

If you would like a brochure with Rhonda's favorite recipes, send a self-addressed, stamped envelope to Pennsylvania Dairy Princess & Promotion Services Inc., 214 S. St., Box 640, Clarion, PA 16214.

Rhonda recommends this recipe to make your Easter dinner complete. She said, "When everyone is gathering eggs, dressing up in their Sunday best or slicing the ham, take the time to reflect on the true meaning of the holiday. It is God's loving kindness that enables us to spend time and enjoy the love of family and friends."

#### POLISH SWEET BREAD

Combine and set aside:  
 2 cups milk, warmed  
 ¼ cup sugar  
 3 packages dry yeast  
 1 cup flour  
 Cream together:  
 4 egg yolks  
 1 whole egg  
 1 cup sugar  
 Combine:  
 1½ sticks butter, melted  
 1 teaspoon salt  
 1 teaspoon vanilla  
 Combine the egg and butter mixture, then add the milk mixture. To make a soft dough, gradually add:  
 7 cups flour  
 Add:  
 ½ cup raisins. Let rise until double. Shape into loaves. Let rise again. Bake at 350 degrees for 30 minutes.

freezer until entire front surface of mold turns cloudy (this indicates that coating has set and released itself from the mold). Remove candy from mold. Molded pieces must be quick-set in the freezer; other candies set beautifully at a cool room temperature.

#### PARTY MINTS

1½ pounds chocolate  
 ¼ teaspoon creme de menthe for chocolate  
 Melt chocolate. When melted, stir in creme de menthe for chocolate. Drop onto wax paper with candymakers funnel. While chocolate is fluid, garnish with nonpareil seeds, sugar or royal icing flowers or novelties of the season. Let set at room temperature in a cool room.  
 Cake And Kandy Emporium  
 East Petersburg

**PEANUT BUTTER EASTER EGGS**  
 1 pound powdered sugar  
 1 cup peanut butter  
 4 ounces cream cheese  
 ½ cup butter  
 Vanilla

Mix together all ingredients. Shape like an egg and dip in melted chocolate. Place on waxed paper to cool.

Amy Paul  
 Somerset Co. Dairy Princess

(Turn to Page B8)

### 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.

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|--------|-----|----------------------------------|
| April- | 6-  | Egg Recipes                      |
|        | 13- | Using Graham Crackers in Recipes |
|        | 20- | Other Burger Meats —             |
|        |     | Chicken, Turkey, Pork            |
|        | 27- | Dips, Sauces & Dressings         |