

# Candy Making Tips

(Continued from Page B2)

## BASIC EASTER EGG CANDY

¼ pound butter  
1 teaspoon vanilla  
2 pounds confectioners' sugar  
½ cup hot mashed potatoes (nothing added)

Blend butter with hot potatoes, mixing well. Let stand until cold. Add sugar and vanilla, mixing until creamy. Shape into egg-size desired. Place on waxed paper. Chill several hours. Dip in melted chocolate and refrigerate.

Variations: Coconut — Add 1 to 1½ cups grated coconut

Fruit and Nut — Add ½ cup each fruit and nuts

Chocolate — Add ¼ cup unsweetened cocoa.

Pat Elligson  
Millers, Md.

## PEANUT BUTTER BON BONS

1 pound plus 1 cup powdered sugar  
2 sticks softened butter  
1 cup peanut butter (creamy or crunchy)  
1 teaspoon vanilla

Milk chocolate

Cream together: sugar, butter, peanut butter, and vanilla. Chill for about an hour. Roll into walnut size or smaller balls or egg shaped. Melt chocolate in double boiler over low heat. Roll peanut butter balls in chocolate to coat, allow excess chocolate to drip off and place on waxed paper coated trays. Place in refrigerator until chocolate is set. These freeze well.

Lacey Zakostelecky  
Pa. First Alternate Dairy Princess

## CREAMY POTATO FUDGE

3 (1-ounce) squares unsweetened chocolate  
3 tablespoons butter  
½ cup mashed, unseasoned potatoes  
¼ teaspoon salt  
1 teaspoon vanilla  
1 pound sifted confectioners' sugar

½ cup chopped nuts  
Melt chocolate and butter in top of double boiler. Remove from heat. Add potatoes, salt, and vanilla. Mix well. Blend in sugar and mix thoroughly. Add nuts and knead until smooth. Press into buttered 8-inch square pan. Cool in refrigerator before cutting. Makes 1½ pounds.

## QUICK AND EASY EASTER EGGS CANDY

¼ pound butter, melted  
½ teaspoon salt  
½ pound cream cheese  
2 pounds confectioners' sugar  
Mix and add coconut or peanut butter to taste. Refrigerate one hour. Roll into egg shape.

Coating  
12-ounce chocolate bits  
2 tablespoons vegetable shortening

Melt chocolate bits in double boiler. Add shortening, stir occasionally. Dip egg shapes into coating. Lay on cookie sheet and cover with wax paper.

*We always did the first part one day and refrigerated overnight, then coated them the next day.*

Pauline Hess-Fisher  
Lancaster

## COCONUT MACAROONS

1½ cups angel flake coconut  
½ cup sugar  
3 tablespoons flour  
¼ teaspoon salt  
2 egg whites  
½ teaspoon almond extract

Combine coconut, sugar, flour, and salt in mixing bowl. Stir in egg whites and almond extract; mix well. Drop from teaspoon onto lightly greased baking sheets. Garnish with cherry halves if desired. Bake at 325 degrees for 20-25 minutes or until edges of cookies are golden brown. Remove from baking sheet immediately.

For variation, add before baking:

½ cup raisins or semi-sweet chocolate chips or chopped pecans or almonds or chopped mixed candied fruit.

Marjorie Wright  
McClure

## EASTER EGG POTATO CANDY

½ cup mashed potatoes  
¼ teaspoon salt  
¾ cup creamy peanut butter  
2¼ cups confectioners sugar  
½ cup salted peanuts, chopped fine

Place mashed potatoes in large bowl. Beat in salt and peanut butter, beating well. Add sugar, one-half at a time until knife dragged through mixture leaves a trough. Butter hands. Shape dough into egg shape and place on buttered wax paper and chill. How large you wish to make the egg-shape is up to you. This makes one pound candy. Melt 12-ounces regular or semisweet chocolate pieces or coating chocolate and dip eggs to

cover and place on waxed paper. Sprinkle with chopped peanuts or decorate with your favorite decorator icing.

The peanut butter may be replaced with coconut, green and red cherries or chopped pecans or walnuts.

This recipe has been handed down and adapted to satisfy different tastes in the family.

Dolly

## CHOCOLATE PEANUT EGGS

3½ cups powdered sugar  
3½ -ounces flaked coconut  
1 cup chopped salted peanuts  
1 teaspoon vanilla  
1½ cups graham cracker crumbs  
½ cup crunchy peanut butter  
1 cup peanut oil

Combine sugar, coconut, peanuts, vanilla, peanut butter crumbs, and oil. Mix well. Knead into a smooth ball. Pinch off piece about 1¼ -inch and shape.

Coating:

12-ounces chocolate pieces  
2 tablespoons vegetable shortening

Melt these ingredients together in a pan set over hot water. Melt until smooth and keep over the hot water. Place candy, one at a time, in chocolate and roll to coat evenly. Refrigerate until chocolate hardens. Store in container in cool, dry place. Makes about 65 pieces.

Pauline Hess-Fisher  
Lancaster

## CHOCOLATE CENTERS

½ cup butter, softened  
¼ cup heavy or whipping cream  
1½ teaspoons vanilla  
3 cups confectioners' sugar  
½ cup semi-sweet chocolate chips or mini chips, melted  
Combine butter, cream, vanilla, and 1 cup confectioners' sugar in small mixer bowl; beat until smooth.

Gradually blend in remaining 2 cups confectioners' sugar and chocolate. Chill about one hour or until mixture is firm enough to handle.

Shape into 1-inch balls; place on wax paper-covered tray or cookie sheet. Cover loosely; chill 3 to 4 hours or overnight. Centers should feel dry to touch before coating.

Coat centers with one of the recipes included in this section. Makes about 5 dozen centers.

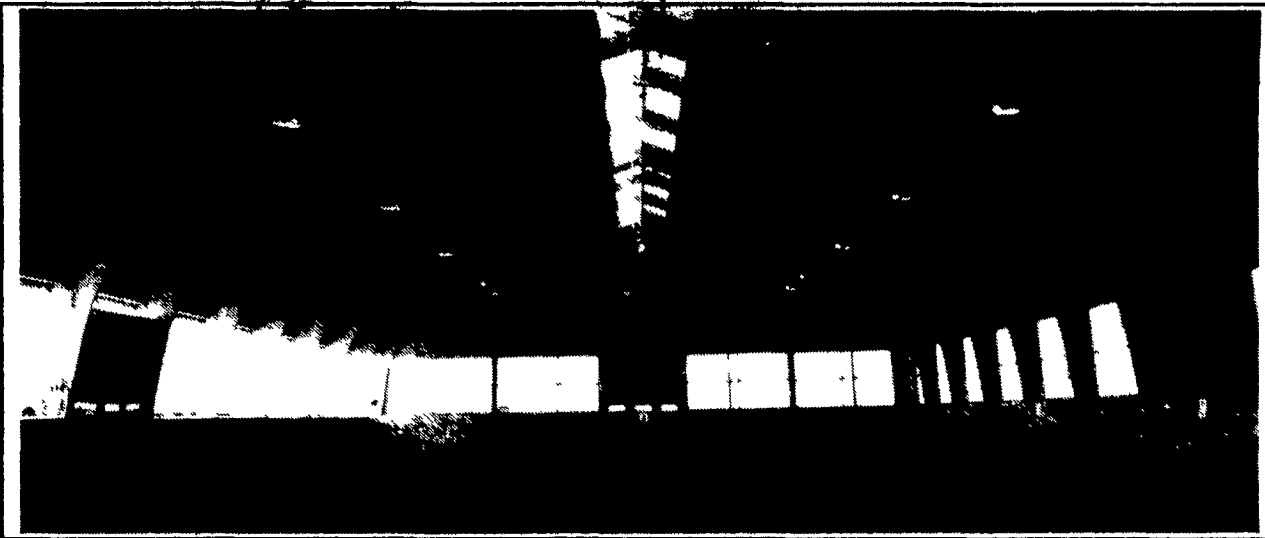
Hershey Chocolate Co.

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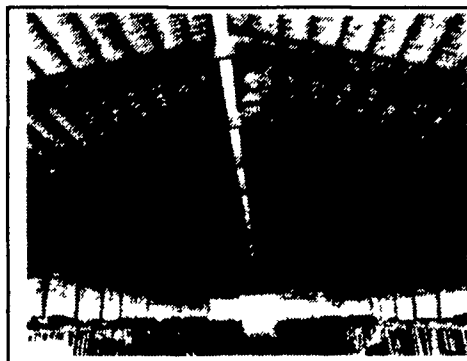
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