

# People

## Homemade candy makes great Christmas presents

By CHARLOT M. DENMON  
Staff Writer

Only six weeks until Christmas — six weeks of shopping, wrapping, just the right gift for mother, dad, grandmother, sisters, brothers or that special 'someone'. How could the Yuletide season be complete without luscious, homemade candies? Give friends and family gifts of your homemade candy, packed in small, attractive, decorated boxes, glass decanters, bright-colored cannisters or baskets topped off with bright red, gold, silver or green bows.

Include a variety of family favorites—such tempting goodies as chocolate filbert clusters, pastel creamy mints, walnut caramels, cherry divinity, chocolate almond truffles or coconut haystacks. These delicious delights will please everyone on your list.

### CHOCOLATE FILBERT CLUSTERS

1 1/2 c. filbert nuts  
1 9-oz. bar dark chocolate  
1 t. instant coffee (powder or granules)  
1 t. salad oil

Spread filberts in shallow baking pan. Bake at 350 degrees until toasted (10-12 min.). Cool, rub off as much of the skins as possible. Break chocolate into small squares. Place in top of double boiler over simmering water (not boiling). Stir occasionally while heating chocolate until melted. Remove from heat, mix in instant coffee and oil until smooth and glossy. Stir in nuts to coat them well. Drop clusters by heaping teaspoonfuls onto buttered waxed paper on a baking sheet. Let stand at room temperature until set. Store in airtight, covered container in cool place.

### PASTEL CREAMY MINTS

1 8-oz. pkg. cream cheese  
1/4 c. butter or margarine, soft  
2 lbs. powdered sugar  
Few drops food coloring - red, yellow, green, blue  
1/2 t. peppermint, wintergreen or lemon extract

Combine cream cheese and butter in heavy-bottomed pan. Stir over low heat until cheese is soft, butter melted and mixture is thoroughly blended. Add powdered sugar and stir until well combined. Divide mixture in two, three or four to make number of colors and flavors desired. Add choice of food coloring and flavorings to each batch. Roll into one inch balls, place on sheet of waxed paper and press with fork to form design on top of each one. Let stand, uncovered, four hours or overnight until mints are firm and outside is dry but inside is still moist and creamy.

### WALNUT CARAMELS

2 c. sugar  
3/4 c. light corn syrup  
1/2 c. butter or margarine  
2 c. half & half  
1/2 c. finely chopped walnuts  
1 t. vanilla

In a large saucepan combine sugar, corn syrup, butter and half of the cream. Heat to boiling over medium heat, stirring constantly. Stir in remaining cream, nuts and vanilla. Cover over medium heat stirring occasionally until mixture reaches temperature of 244 degrees on candy thermometer, or forms a firm ball if small

amount dropped in cold water. As mixture becomes thick, stir constantly. Pour mixture immediately into a well-oiled eight inch square pan. Let stand until cool. Cut into inch squares, wrap individually in waxed paper or plastic film.

### CHERRY DIVINITY

2 1/2 c. sugar  
3/4 c. water  
1/2 c. light corn syrup  
2 egg whites  
1 t. vanilla extract  
1 c. chopped walnuts  
8-10 maraschino cherries, cut into small pieces

Combine sugar, water and corn syrup in two quart saucepan. Cook over medium heat, stirring until sugar is completely dissolved. Continue to cook, without stirring until candy thermometer is 260 degrees or until small amount dropped into very cold water forms a hard ball. In meantime beat egg whites in small bowl until peaks form; continue beating them while pouring hot syrup in a fine stream into the whites, blending well. Add vanilla, beat until mixture holds its shape and becomes slightly dull (may take several minutes). Fold in nuts and cherries, quickly drop mixture from tip of a buttered teaspoon onto waxed paper. Allow to dry for two or three hours, then store in airtight container.

### CHOCOLATE ALMOND TRUFFLES

6-1 oz. squares semi-sweet baking chocolate  
1/3 c. butter or margarine  
1 1/4 c. powdered sugar, sifted  
1 2 3/4 oz. pkgs. sliced almonds, ground  
3 T. milk, rum or almond liqueur  
30 whole blanched almonds

1/2-1 c. cocoa powder, optional  
1/2-1 c. ground almonds, optional

In a small heavy saucepan, melt together chocolate and butter, stirring occasionally until melted. Remove from heat. Stir together the powdered sugar and the ground almonds. Stir the powdered sugar mixture into the chocolate mixture with the milk or liquor, mix until well blended. Cover and chill mixture until firm enough to shape (1-2 hours). Use a rounded teaspoon of mixture for each candy, molding it around a whole almond to make a one inch ball. If desired, roll balls in cocoa powder and or ground almonds to coat. Place candies in candy cups or foil-lined box. Store tightly covered in refrigerator or freezer.

### COCONUT HAYSTACKS

1 egg  
1/3 c. warm honey  
1 T. plain yogurt  
1 T. melted butter or margarine  
1/2 t. vanilla  
1/2 lb. unsweetened coconut, grated  
4-oz. grated semi-sweet chocolate  
1 T. whole wheat flour  
1 t. grated lemon rind  
Cinnamon

In mixing bowl, beat egg well, stir in honey, yogurt, butter and vanilla, mixing well. Blend in combined coconut, chocolate, floured lemon rind. With a wooden spoon, mix well until combined. Use an egg cup to form the haystacks. Dip small end of egg cup into cold water and chill, then firmly press 1 T. coconut mixture into cup. Slip out onto foil or parchment-lined baking sheets, sprinkle with cinnamon. Repeat with remaining mixture. Bake at 350 degrees for 20 minutes or until light brown. Cool.



Dallas Post/Jane Renn

### Finishing touches

Charlotte Seeman of Sweet Valley and Dorothy Chrissler, Sorber Mountain, put finishing touches on the Christmas tree while Dorothy Bidding, Harveys Lake, examines a box for sale at the Dallas Senior Citizens Arts and Crafts Sale.

## Marriage licenses

(The following Back Mountain couple has filed for a marriage license at the Luzerne County Court house:)  
EDWARD P. YAKABOVIC, JR. NELSON, 422 Carverton Road, Kingston Township.  
P.O. Box 83, Luzerne, and CAROL

## Births

(The following Back Mountain couples have announced births in the past week:)  
ARD, RD 1, Box 140H, Sweet Valley, a son, Saturday, Nov. 1 at Nesbitt Memorial Hospital.  
ASCANI, DIANE and RICH- CUMMINS, ROBIN and DWIGHT, RD 1, Box 298, Dallas, a son, Tuesday, Nov. 4 at NESbitt Memorial Hospital.



Dallas Post/Jane Renn

### Making a purchase

Meryl Wagner of Huntsville hands over a handmade stuffed dog to Eleanor Calkins, Dallas. Both women were working at the Dallas Senior Citizens Arts and Crafts Sale held last week at the Huntsville Christian Church.

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