

East River's

Country cookin'

VOLUME VI

with Gerry Broderick



Country Cookin' is a regular column in the East River GUARDIAN, published monthly by EAST RIVER ELECTRIC POWER COOPERATIVE, Drawer E, Madison, SD 57042. The candy recipes in this booklet were contributed by the readers.

E27 PEANUT BRITTLE (Microwave)

v.6 Donna Cordie, Sisseton, SD
#982123296

- 2 cups sugar
- 1 cup light corn syrup
- 1 cup water
- 2 cups shelled unroasted peanuts
- 1/4 teaspoon salt
- 1 teaspoon margarine or butter
- 1 teaspoon soda

Combine sugar, corn syrup and water in a 2 quart batter bowl. Microwave 18 to 20 minutes on high or until a small amount dropped in very cold water forms a soft ball (240°). Stir in peanuts and salt. Microwave 7 to 9 minutes on high or until a small amount dropped in very cold water separates into hard brittle threads (290°). Immediately stir in butter and soda. Mix well. Spread evenly and thinly on large buttered cookie sheet. Cool, lifting occasionally with spatula to prevent sticking. Break into pieces when cool.

CREAM CHEESE FUDGE

Mrs. Maurice Kelly, Carthage, SD

First Part:

- 2 oz. cream cheese
- 2 cups powdered sugar
- 2 1/2 tablespoons cocoa
- 1 teaspoon milk
- 1/2 teaspoon vanilla
- 1/3 cup walnut pieces

Beat cream cheese until softened. Gradually mix in sugar, cocoa, vanilla, milk and nuts. Press into a 9 x 5 inch cake pan. Chill well.

Second Part:

- 2 oz. cream cheese
- 2 cups powdered sugar
- 1/2 teaspoon peppermint flavoring
- 1 teaspoon milk
- 1/4 cup crushed peppermint sticks

Beat cream cheese until softened. Add powdered sugar, peppermint flavoring, milk and crushed peppermint sticks. Press over chocolate layer and chill until firm.

BRITTLE BUTTER CRUNCH

Connie Howard, Bath, SD

- 1/2 cup butter
- 1/2 cup sugar
- 2 tablespoons brown sugar
- 1 tablespoon corn syrup
- 1 tablespoon water
- 1/4 teaspoon baking soda
- 1 teaspoon vanilla

Melt butter, add sugars, syrup and water. Bring to a boil, stirring constantly. Cook to 290°. Remove from heat, stir in soda and vanilla. Pour into buttered 8 inch square pan. Allow to set 3 minutes. Mark candy with a knife into 36 squares. As the candy cools, go over the markings to separate the pieces. When brittle, dip in chocolate. Finely chopped nuts can be added when adding vanilla.

FANNY FARMER FUDGE

Joan Nielson, Mission Hill, SD

- 4 1/2 cups sugar
- 1 can evaporated milk

Boil sugar and milk for 10 minutes.

Add:

- 3 6 oz. packages chocolate chips
- 1/4 lb. (1/2 cup) butter
- 2 cups walnuts
- 3 teaspoons vanilla

MEXICAN CHOCOLATE FUDGE

Mrs. Arthur Rave, Dell Rapids, SD

- 2 cups sugar
- 3 tablespoons butter
- 1 teaspoon cinnamon
- 1/2 teaspoon salt
- 1 cup evaporated milk
- 1/2 cup miniature marshmallows
- 1 1/2 cups chocolate chips
- 2/3 cup chopped pecans
- 1 teaspoon vanilla

Combine sugar, butter, cinnamon, salt and milk in an electric skillet. Set at 280°. Bring to a boil and boil for 5 minutes, stirring constantly. Turn off skillet. Add marshmallows, chocolate chips, pecans and vanilla. Stir until chocolate chips and marshmallows are melted and blended. Pour into a buttered 8 inch square pan.

STEPH'S CARMELS - Microwave
Bev Orr, Volin, SD

1 cup butter or margarine
2 1/4 cups brown sugar
1 cup light corn syrup
1 can (15 oz.) sweetened condensed milk
Dash of salt
1 teaspoon vanilla
Place butter in large buttered mixing bowl. Microwave 1 minute on roast (70%) to melt. Blend in brown sugar, syrup, condensed milk and salt. Cover with plastic wrap.

Microwave 10 minutes on high; stir well. Microwave uncovered 16 to 18 minutes on roast (70%) or until candy forms ball in cold water. Mix in vanilla and pour into greased 12 x 7 inch baking dish. Cool to room temperature before cutting. Cut and wrap in individual pieces. Makes about 84 one inch candies.

NEVER FAIL CARMELS

Mrs. Eris Olson, Rosholt, SD

1 can sweetened condensed milk
2 cups brown sugar
3/4 cup light corn syrup
1/2 cup butter
1 teaspoon vanilla
Nuts (optional)

Boil to firm stage - 248°, stirring constantly. Add nuts and vanilla. Pour into buttered 9 x 13 inch pan. Let cool, cut and wrap in wax paper.

PEANUT BRITTLE

Joan Nielson, Mission Hill, SD

1 cup sugar
1/2 cup white karo syrup
1/2 cup water
Boil to spin a long thread, then add 1 cup raw peanuts. Cook until brown, then add:
1 teaspoon soda
1 teaspoon vanilla
1 teaspoon butter
Spread quickly on a buttered pan.

CARMELY CANDY

Mrs. Harris Hagen, Hendricks, MN

Place one or more cans of Borden's Eagle Brand Sweetened Condensed Milk in a kettle of water unopened. Boil for 3 hours. Be sure cans are covered with water. Cool at least overnight. Scoop out with a teaspoon and roll in chopped nuts or coconut. Place in refrigerator. Melt a square or 2 of chocolate or chocolate chips with a square of paraffin wax. Dip the candy and place on wax paper to set. Store in the refrigerator. These freeze well.

CARMELS

Beverly Ulmer, Freeman, SD

2 cups sugar
1 1/4 cup light corn syrup
1/4 teaspoon salt
1 1/2 cups light cream
1 teaspoon vanilla

Butter an 8 x 8 x 2 inch pan. Combine sugar, syrup, salt and 1/2 cup of the cream in a large saucepan. Clip candy thermometer to side of pan. Cook, stirring constantly until mixture reaches soft ball stage (236°). Stir in another 1/2 cup cream, stirring constantly until mixture returns to 236°. Stir in remaining cream and cook, stirring constantly until mixture reaches 242° (firm ball). Pour into prepared pan, do not scrape saucepan. Cool. Turn out onto cutting board. Cut into squares and wrap in wax paper. Variations:

Turtles: place clusters of walnuts or pecans on buttered cookie sheet. Prepare carmel and spoon carmel over nuts to cover. When set, dip in melted chocolate. Place on wax paper to set.

Nut Carmels: Add 1 cup chopped nuts to carmel mixture before pouring into prepared pans.

Chocolate Carmel: Add 1 square semi-sweet chocolate to basic recipe at last addition of cream.

ALOHA PANOCHA

Mrs. Muriel Cadwell, Marshall, MN

Cook together:

- 1/2 cup brown sugar
- 1 cup white sugar
- 1/4 cup heavy cream
- 1/2 cup crushed pineapple

Cook until mixture forms a ball in cold water, remove from heat and add the following:

- 1 tablespoon butter
- 1/2 teaspoon vanilla
- 1/2 cup chopped nuts

Beat until creamy. Pour into a buttered 9 x 9 inch pan. Cut into squares when cool.

POTATO PINWHEELS

Kris Brockhopt, Elkton, SD

- 1 medium sized potato
- 2 1/2 to 3 1/2 cups powdered sugar

crunchy peanut butter

Boil potato until done.

While still hot, mash thoroughly. Add powdered sugar, small amounts at a time, until potato and powdered sugar mixture is at a rolled dough stage. Roll out to 1/4 inch thickness. Spread evenly with peanut butter and roll up. Chill 5 to 6 hours or overnight. Slice into 1/4 or 1/2 inch pieces. Serve cold.

CHRISTMAS PUDDING CANDY

Mrs. M.H. Kieffer, Wessington Springs, SD

- 1 cup cream
- 2 cups sugar
- 1 teaspoon vanilla
- 1 pound each, or a combination to make 6 pounds: dates, raisins, currants, cherries, citron or fruit cake mix, coconut, nuts.

Cook cream and sugar to soft ball stage. Add vanilla, fruit and nuts. Mix well. Make into long rolls and wrap in a damp cloth, then in wax paper. The cloth may be dipped in orange or grape juice. Lay away in refrigerator to ripen, then slice. This may also be dipped in chocolate. Should be made at Thanksgiving time.

BON BONS (Mound's Balls)

Kathy Fenske, Arlington, SD

- 2 lbs. powdered sugar, sifted
- 1/4 lb. butter (1/2 cup)
- 1/4 teaspoon vanilla
- dash of salt
- 1 14 oz. pkg. angel flake coconut
- 1 can sweetened condensed milk cherries (optional)
- 1 6 oz. pkg. milk chocolate chips
- 1 6 oz. pkg. semi-sweet chocolate chips

2/3 bar paraffin wax

Combine all ingredients except chocolate chips and paraffin. Mix well. Shape into balls and place on cookie sheet in the refrigerator. Melt chocolate chips and paraffin in double boiler. Let chocolate mixture stand over hot water while dipping balls in chocolate. Cool balls on wax paper. Freezes well.

FANNY'S CHOCOLATES

Ann Lentz, Gary, SD

- 1/2 cup butter
- 3 cups powdered sugar
- 4 tablespoons cream or condensed milk
- 3/4 teaspoon vanilla
- 1/2 cup chopped nuts
- 2 squares baking chocolate
- 1/2 cup chocolate chips
- 2 tablespoons butter
- 2 inch square paraffin

Combine butter, powdered sugar, cream (or condensed milk) vanilla and milk and shape into balls or candy molds. Chill thoroughly. (Note: some of this mixture can be flavored and colored if you prefer).

In microwave oven or double boiler, melt the chocolate chips, butter and paraffin. Using a toothpick in ball (or mold) dip candies in this chocolate mixture. Put on wax paper to harden. Chill again. VARIATIONS: Coconut, red cherries with pink tint, or orange tint. Use any kind of nuts, but pecans are good.

BING CANDY BARS

Linda Joy Vanhove, Winfred, SD

2 cups sugar
2/3 cup evaporated milk
12 large marshmallows
dash of salt
1/2 cup margarine
1 6 oz. pkg. cherry chips
1 teaspoon vanilla
1 12 oz. package chocolate chips
3/4 cup peanut butter
2 cups crushed peanuts

Combine sugar, milk, marshmallows, salt and margarine and boil for 5 minutes. Remove from heat and add 1 package of cherry chips and vanilla. Pour into a 9 x 13 inch buttered pan. Melt chocolate chips and peanut butter in a double boiler. Remove from stove and add peanuts. Spread over chip mixture. Chill and cut. Makes about 4 1/2 dozen candies.

SNICKER BARS

Mrs. Julie Feenstra, Corsica, SD

FIRST LAYER:

1 cup milk chocolate chips
1/4 cup butterscotch chips
1/4 cup peanut butter
Melt slowly and spread in buttered 9 x 13 inch pan; cool.

SECOND LAYER:

1 cup white sugar
1/4 cup milk
1/4 cup margarine or butter
Boil 5 minutes, then add:
1/2 cup peanut butter
1 cup marshmallow creme
1 teaspoon vanilla
Pour this mixture over bottom layer. Sprinkle 1 cup partly chopped roasted peanuts over second layer.

THIRD LAYER:

40 caramels
4 tablespoons hot water
Melt slowly and drizzle over peanuts.

FOURTH LAYER:

1 cup milk chocolate chips
1/4 cup butterscotch chips
1/4 cup peanut butter
Melt slowly and spread over caramel layer.
These can be cut into small bars.

CANDY BARS

Carol Bergjord, Brookings, SD

In saucepan melt:
1 large pkg. peanut butter chips
2 large pkgs. semi sweet chocolate chips
In second saucepan heat to soft ball stage:
2 1/2 cups brown sugar
1 14 oz. can sweetened condensed milk
1 cup light corn syrup
1 cup margarine

Remove from heat and add 1 teaspoon vanilla. Chop 2 to 4 cups of walnuts. In well buttered 9 x 13 inch pan, spread 1/2 chocolate mixture. Top with nuts, pour caramel sauce over all. Let set in refrigerator 2 hours. Reheat remaining chocolate mixture and spread over top. Score several times while soft. Freeze or refrigerate.

NUT GOODIES

Pat Hoseck, Canby, Minnesota

Mix together:

4 oz. cream cheese
1 teaspoon maple flavoring
Add powdered sugar until you can knead like bread dough.
Melt 2 packages chocolate almond bark. Pour 1/2 the bark mixture in a 9 x 13 inch lightly buttered cake pan. Spread cheese filling. Add 1/2 bag salted peanuts to remaining bark and spread over cream cheese layer. Cool. Cut into small squares.

SOUR CREAM SUGARED WALNUTS

Mrs. John Ivarsen, Beresford, SD

1/2 cup cultured sour cream
1 1/2 cups sugar
1 1/2 teaspoons vanilla
13 oz. walnut halves

Mix cream and sugar. Heat to 223°, stirring constantly. Add vanilla and nuts. Stir rapidly until nuts are well coated. Spread on tray and separate. Cool and store in airtight container.

CARAMEL CORN

Diane Wartner, Russell, MN

4 quarts of popped popcorn

In microwave melt:
10 large marshmallows
1 cup brown sugar
1/2 cup margarine

Pour over popped popcorn.
Mix well. Pour onto cookie sheet and break up.

DELICIOUS CREAM CANDY

Mrs. Maynard Fiegen, Winfred, SD

4 cups sugar
1/8 teaspoon cream of tartar
2 cups light cream
2 tablespoons white corn syrup

Combine sugar and cream of tartar in a large pan. Blend well. Gradually add cream and syrup. Blend well. Place over low heat and stir until mixture is boiling gently. Cover and cook for 3 minutes. Remove cover, cook without stirring to firm ball stage (240°). Pour at once into a large platter that has been rinsed in cold water (do not scrape pan). Cool to lukewarm without disturbing. Then beat with a wooden spoon. Candy will harden gradually and become very hard. Pile in center of platter. Cover with damp cloth. Let rest 1 1/2 hours. Knead with hands until smooth. Add flavoring. This can also be dipped in chocolate.

TRUFFEL (CHOCOLATE MINTS)

Karen McCrea, Twin Brooks, SD

1/2 cup shortening
3 drops oil of peppermint or
1 1/2 teaspoons peppermint extract
1 lb. sweet chocolate, shaved and melted

Whip shortening slightly and add chocolate a little at a time. Add peppermint, whip to consistency of whipped cream. Pour into an 8 x 8 inch pan lined with waxed paper. Mark before it sets up too much. Keep in cool place.

GRANDMA'S FRESH COCONUT CANDY

Mrs. Earl Anderson, Elkton, SD

Choose a coconut with lots of milk. Drain milk through one of the eyes. Strain and add enough water to make 1 cup of liquid. Open coconut, peel brown skin from the meat and run the meat through a fine meat grinder. To 2 cups of sugar, add the cup of liquid. Stir until the sugar dissolves. Cook over moderate heat 5 minutes. Add the ground coconut and 1/2 teaspoon of cream of tartar and boil 10 minutes. Set aside to cool, then beat until thickened. Pour into buttered pan and let it reset. Slice.

CARAMEL LOGS

Karen Jongeling, Castlewood, SD

2 cups marshmallows
2 teaspoons water
1/3 cup candied cherries (optional)
1/2 teaspoon vanilla
2 cups + 1 tablespoon powdered sugar
24 caramel candies
1 1/2 tablespoons light cream
1 cup salted peanuts

Melt marshmallows and water in double boiler over boiling water. Remove pan from boiling water. Add cherries, vanilla, 2 cups powdered sugar. Mix well. Mixture will be firm. Turn onto board dusted with powdered sugar and knead 2 to 3 minutes until smooth. Form into 3 rolls. Leave at room temperature 30 minutes.

Place caramels and cream in double boiler until melted. Chop peanuts and place on waxed paper. Spread rolls with caramel and press into peanuts. Do one side at a time. Wrap each roll in paper and leave at room temperature 1 hour. Store in refrigerator.

PENUCHE

Bonnie Keppen, Madison, SD

2 cups brown sugar
1 cup white sugar
1/4 teaspoon salt
1 cup evaporated milk
2 tablespoons corn syrup
2 tablespoons margarine
1 1/2 teaspoons vanilla

Combine sugar, salt, milk and syrup. Bring to a boil over medium heat, stirring constantly. Reduce heat and cook without stirring to soft ball stage (236°). Remove from heat and add margarine and vanilla. Cool to lukewarm by setting pan in cold water. Cool to 110°. Beat mixture until thick and it loses its gloss. Pour into a 9 x 9 inch buttered pan. This will make 36 squares and will be about 1 1/4 lbs. Nuts can be added if desired just before pouring into pan.

DIVINITY FUDGE

Jana Reiss, Alcester, SD

3 cups sugar
1/2 cup light corn syrup
1/2 cup cold water
2 egg whites
1 teaspoon vanilla
1/2 cup chopped nutmeats (optional)

Place sugar, water and syrup in pan over low heat. Stir only until sugar is dissolved. Cook until a little mixture in cold water forms a soft ball. Beat egg whites until stiff. Make sure to use a large glass mixing bowl. Continue beating and pour 1/2 the syrup mixture (at the soft ball stage) into the egg whites. Continue beating while cooking remaining syrup until it forms a hard ball or cracks when tested in cold water. Pour into egg white mixture. Add vanilla and beat until thick enough to hold shape when dropped from a spoon. Add nutmeats if desired. Drop by spoonfuls onto wax paper (drop quickly as it sets fast) or pour into a 9 x 9 inch buttered pan. Cut into squares when cool.

STRAWBERRY DIVINITY

Mrs. Lewis Nielson, Volga, SD

3 cups sugar
3/4 cup water
1 3 oz. pkg. strawberry gelatin
3/4 cup light corn syrup
2 egg whites, unbeaten
1/2 cup coconut
1 cup chopped nuts

Combine sugar, syrup and water in heavy saucepan. Bring to boil stirring constantly. Reduce heat and continue cooking, stirring occasionally to hard ball stage (252°). Beat egg whites until fluffy. Add gelatin, beating until mixture forms peaks. Pour hot syrup in thin stream into beaten egg whites beating constantly. Beat until candy loses gloss and holds shape. Fold in coconut and nuts. Pour in greased 9 x 9 inch pan.

TRIPLE DELIGHTS CANDY

Mrs. Linda Buechler, Aberdeen, SD

1 12 oz. pkg. milk chocolate chips
2 tablespoons vegetable shortening
1 14 oz. pkg. caramels
3 tablespoons margarine
2 tablespoons water
1 cup chopped walnuts

Melt the chips in a double boiler or microwave, with the vegetable shortening. Stir until morsels melt and mixture is smooth. Remove from heat. Pour 1/2 of melted chocolate into an 8 inch greased foil-lined pan; spread evenly. Refrigerate until firm (about 15 to 20 minutes). Return remaining chocolate mixture to low heat. Melt caramels and margarine with water over low heat, stirring until smooth. Stir in chopped walnuts until well blended. Pour into the chocolate-lined pan. Spread remaining chocolate evenly over caramel layer. Return to refrigerator and chill until firm (about 1 hours).

Variation: Pecans may be substituted for walnuts.
1 cup Rice Krispies may be added to the chocolate mixture.

PECO FLAKE CANDY

Jeanette Moen, Volin, SD

2 cups white sugar
1 cup water
1 cup white syrup
1 teaspoon salt
1 teaspoon vanilla
1 teaspoon soda
2 cups raw peanuts
1 package raw chip coconut
Combine sugar, syrup and water in a heavy skillet. Cook, stirring constantly until sugar dissolves. Add salt and peanuts. Cook, stirring occasionally to hard crack stage (294°). Add butter, soda and vanilla. Stir in coconut and pour into 2 buttered cookie sheets. When cold, crack into pieces.

ALMOND ROCCO CANDY

Mrs. Helen Kokes, Tabor, SD

1/2 cup white syrup
1 1/2 cups sugar
1/2 lb. butter (1 cup)
Pinch salt
1 or 1/2 lbs. almonds
Put sugar and corn syrup into pan with 1/4 cup water to melt sugar. Heat until boiling. Add butter and blanch almonds. Stir constantly. Let cook until almonds are done. Cook until mixture forms hard ball when dropped in cold water. Pour into buttered pans. (Large chocolate hershey bar can be melted on top of this while hot). Cut candy into squares.

PECAN PRALINES

Mrs. John McAllister, Madison, SD

2 cups sugar
Small can of sweetened condensed milk
1 cup pecans
1 tablespoon butter
Boil sugar, milk, pecans and butter for 5 minutes. Put one cup sugar in heavy skillet. Melt. Pour slowly into first mixture. Beat well. Drop from teaspoon onto buttered plate.

CANDY PEANUTS

Belinda Raml, Goodwin, SD

1 cup sugar
1/2 cup water
2 cups raw shelled peanuts with skins
Dissolve over medium heat sugar and water. Add nuts, stirring often. Cook until nuts are covered with syrup and all gone. Spread onto an ungreased cookie sheet. Bake 30 minutes at 300°, stirring every 5 minutes. Cool. Store in container.

QUICK AND EASY TOFFEE

Darlene McMahan, Colton, SD

1 cup chopped walnuts
3/4 cup brown sugar
1/2 cup butter
1/2 cup chocolate chips
Sprinkle the chopped nuts in a 8 x 8 inch lightly buttered pan. Combine the brown sugar and butter and microwave on high for 2 minutes. Stir Microwave 3 1/2 to 4 minutes more. Remove and stir well, pour over nuts in pan. Sprinkle with the chips and cover a few seconds to melt. Uncover, spread the chips, mark off in squares. Cool and finish cutting.

ENGLISH TOFFEE

Mrs. Duane Trapp, Milbank, SD

1 cup sugar
1 cup butter
3 tablespoons water
1 teaspoon vanilla
4 7/8 ounce bars (milk chocolate)
3/4 cup finely chopped pecans
Combine sugar, butter and water in heavy saucepan. Cook to 300° (hard crack stage), stirring constantly to prevent burning. Add vanilla and pour into a buttered 9 x 9 inch pan. Lay the chocolate bars on top and spread them evenly as they melt. While still warm, sprinkle chopped pecans over the top. Cool thoroughly and break into pieces.

CHOCOLATE MARSHMALLOW CUPS

Mrs. ElRoy Jensen, Cottonwood, MN

Approximately 3 cups miniature marshmallows

12 oz. package semi-sweet chocolate chips

1 cup peanut butter; crunchy is best

6 tablespoons margarine

Place 4 to 6 marshmallows each in paper-lined muffin cups. (1 3/4 inch size). This would be a tea biscuit pan. The paper "midget" baking cups can be purchased at most variety stores. If you do not have a tea biscuit pan, you can purchase the "midget" foil baking cups; then no pans are necessary.

Combine the chocolate chips, peanut butter and margarine. Cook and stir over low heat, until smooth. Remove from heat. Spoon mixture over marshmallows. Refrigerate until set. Store in refrigerator. Makes about 48 pieces.

CAROB CANDY

Sonia Roberts, Pukwana, SD

1 cup honey

1 cup peanut butter

1 cup carob

1 cup sunflower seeds

1/2 cup sesame seeds

1/2 cup coconut

1/2 cup raisins

1/2 cup mixed raw nuts

Combine honey, peanut butter and carob. Heat only until smooth. Add remaining ingredients. Mix and press into buttered 8 x 8 inch pan. Chill. Cut into squares.

SNOWBALLS

Kris Brockhoft, Elkton, SD

1 cup sugar

1 stick butter (1/2 cup)

1 cup pitted dates

2 cups Rice Krispies

1 cup chopped nuts

Coconut

Cook sugar, butter and dates over low heat for 10 minutes; cool. Add remaining ingredients. Drop by teaspoonfuls into coconut; roll to coat.

RUM BALLS

Mary Hanson, Valley Springs, SD

1 6 oz. package (1 cup) semi-sweet chocolate chips

1/2 cup sugar

1/3 cup rum

3 tablespoons light corn syrup

2 cups crushed vanilla wafers

1 cup ground walnuts

In a saucepan melt chocolate chips over low heat. Remove from heat. Stir in sugar, rum, and corn syrup. Fold in vanilla wafers and nuts. Shape mixture into 1 inch balls, using 2 teaspoons mixture for each. Roll in sugar. Store in air tight container. Makes 4 dozen.

ROCKY ROAD CANDY

Mrs. Virginia Amon, Eureka, SD

1 12 oz. package real chocolate chips (semi-sweet)

1 14 oz. can sweetened condensed milk

2 tablespoons butter

2 cups dry roasted peanuts

1 10 1/2 oz. package miniature marshmallows

In top of double boiler, melt chocolate chips with milk and butter. In large bowl, combine nuts and marshmallows. Fold in chocolate mixture. Spread in wax paper lined 9 x 13 inch pan. Peel off wax paper, cut into squares. Store in covered container at room temperature. Hint: Use only real, not chocolate flavored chips. Substitute mixed nuts for peanuts.

APRICOT COCONUT BALLS

Mrs. David Dennis, Hitchcock, SD

1 1/2 cups dried ground apricots

2 cups moist shredded coconut

2/3 cup sweetened condensed milk

Powdered sugar

Mix together apricots and coconut. Stir in milk. Shape into small balls, about one inch in diameter and roll in powdered sugar. Let stand until firm. Yields 25 to 30 candies.

CREAM HAY STACKS

Mrs. Gerald Rempfer, Menno, SD

Mix in 2 quart saucepan:
3/4 cup condensed milk
3/4 cup brown sugar
6 tablespoons light corn syrup
2 tablespoons butter

Cook over low heat until sugar dissolves. Bring to a boil over medium heat, stirring often until candy reaches soft ball stage. Remove from heat. Add and mix well 3 cups coconut. Mix with your fingers into cones 1 to 1 1/2 inches high. Place on wax paper to cool.

CATHEDRAL WINDOWS

Renae Keith, Twin Brooks, SD

6 oz. package chocolate chips
2 tablespoons margarine
1 egg
1/4 cup chopped nuts
3 cups colored marshmallows
3/4 cup coconut

Melt chocolate chips and margarine. Add egg and beat well. Fold in nuts and marshmallows. Spread coconut on large piece of aluminum foil. Turn mixture onto coconut and form into a roll. Wrap and freeze. Slice and serve as needed.

CHOCOLATE TURTLES

Lilly Ashdown, Highmore, SD

2 cups sugar
1 1/2 cups white corn syrup
1/4 teaspoon salt
3 cups heavy cream
Pecan halves, about 1 pound
12 oz. chocolate chips, melted

Combine sugar, syrup, salt and 1 cup heavy cream. Cook to soft ball stage. Add second cup cream; cook to soft ball stage. Add third cup cream; cook to almost firm, 242° on candy thermometer. Cover lightly greased cookie sheet with pecan halves. When caramel has cooled slightly, drop a teaspoonful onto the center of a cluster of 3 or 4 pecans. Spoon about 1/2 teaspoon melted chocolate over caramel. Allow to cool.

BUTTERMILK CANDY

Thresea Wright, Wentworth, SD

2 cups sugar
1 cup buttermilk
1 teaspoon soda dissolved in the milk
1 teaspoon butter
4 teaspoons white corn syrup
2 cups pecans or walnuts
Mix together all ingredients except nuts. Boil until the mixture forms a soft ball. Stir constantly. Add nuts. Pour into a greased 9 x 13 inch pan. Cool. Cut into squares.

OATMEAL COCONUT MOUNDS

Mrs. Francis Beuckens,
Sioux Falls, SD

3 cups oatmeal
1/2 cup coconut
6 tablespoons cocoa
1 teaspoon vanilla
Mix oatmeal, coconut, cocoa and vanilla together.

In saucepan bring to a boil and boil for 1 minute:
1/2 cup milk
1/2 cup margarine
1/2 cup peanut butter
Mix this with the first mixture and drop by spoonful onto wax paper. Makes 6 dozen.

CHOCOLATE SUPRISE CANDY

Mrs. Neil Dewhirst, Aberdeen, SD

6 oz. chocolate chips (melted)
40 small graham crackers (crushed)
1/2 cup raisins
1/2 cup chopped nuts
1 can sweetened condensed milk
Mix and chill (it will be very stiff). Shape into balls and roll in powdered sugar. Makes about 24 balls.

TING-A-LINGS

Mrs. Neil Dewhirst, Aberdeen, SD

1/2 lb. German Sweet Chocolate
2 squares chocolate
3 cups corn flakes.
Melt chocolate over hot water. Add corn flakes. Drop by spoonfuls on waxed paper.

MICROWAVE COCONUT PEANUT BRITTLE

Mrs. Sylvia Ryken, Yankton, SD

1 cup raw peanuts
1/2 cup flaked coconut
1 cup sugar
1/2 cup white corn syrup
1/8 teaspoon salt
1 teaspoon baking soda
1 teaspoon vanilla
1 teaspoon butter

In a 1 1/2 quart bowl, stir together peanuts, coconut, sugar, syrup and salt. Cook 8 minutes at high, stirring well after 4 minutes. Add butter and vanilla. Cook 1 minute longer at high. Add baking soda and quickly stir until light and foamy. Immediately pour onto lightly buttered baking sheet. Spread out thin. When cool, break into pieces. Store in airtight container.

CREAMY FUDGE

Barbara Plueger, Verdi, MN

Melt in double boiler:
12 oz. chocolate chips
1 can sweetened condensed milk
Add:

1 square almond bark
1 teaspoon vanilla
Pour into an 8 x 8 inch buttered pan to set. Cut in squares.

HEATHFUL FUDGE

Sandy Hurd, Brandon, SD

1 cup honey
1 cup peanut butter
1 cup carob powder
1 cup sunflower seeds (raw preferably)
1/2 cup chopped nuts
1/2 cup raisins
1/2 cup toasted sesame seeds
1/2 cup flaked coconut

With a mixer, blend honey, peanut butter and carob together until smooth. Add the rest of the ingredients and mix well. Press into a buttered 9 x 9 inch dish or roll into balls. You can roll the balls in additional coconut or finely chopped nuts to dress it up if you desire.

BUTTER BRITTLES

Barbara Plueger, Verdi, MN

2 packets soda crackers
1 1/2 cup butter
1 1/2 cup brown sugar
6 oz. chocolate chips
1/2 cup chopped nuts if desired

Crush soda crackers by hand over bottom of 14 x 10 x 1 inch jelly roll pan. Combine butter and sugar. Bring to a rolling boil and boil for 3 minutes. Pour evenly over crackers, then bake 5 minutes at 400°. Remove from oven and immediately sprinkle chocolate chips over top. Let melt, then spread evenly. Sprinkle nuts over chocolate if desired. Let cool. Break into bite size pieces or cut into squares.

FUDGE MELTAWAYS

Zady Meier, Roscoe, SD

1/2 cup butter
1 square unsweetened chocolate
1/4 cup granulated sugar
1 teaspoon vanilla
1 egg (beaten)
2 cups graham cracker crumbs
1 cup coconut
1/2 cup chopped nuts
1/4 cup butter
1 tablespoon milk
2 cups sifted powdered sugar
1 teaspoon vanilla
1 1/2 squares unsweetened chocolate

Melt 1/2 cup butter and 1 square chocolate in saucepan. Blend granulated sugar, 1 teaspoon vanilla, egg, graham cracker crumbs, coconut and nuts into an ungreased baking dish. 11 1/2 x 7 1/2 x 1 1/2 inch or square pan 9 x 9 x 1 3/4 inch. Refrigerate.

Mix 1/4 cup butter, milk, powdered sugar and 1 teaspoon vanilla. Spread over crumb mixture, chill.

Melt 1 1/2 squares unsweetened chocolate and spread evenly over chilled filling. Chill again. Cut into tiny squares before completely firm.

KNOX BLOX

Mrs. Harry Youngdahl, Russell, MN

- 3 packages red or green jello
- 4 packets Knox Gelatin
- 3 cups boiling water
- 1 cup cold water

Pour jello into boiling water and stir very well to dissolve it. In about 10 minutes add the cold water. Pour into a 9 x 13 inch pan and let it set up. Cut into squares.

CORN FLAKE KISSES

Mrs. Francis Beuckens,
Sioux Falls SD

- 1/2 cup white corn syrup
- 1/2 cup white sugar
- 1 cup chunky style peanut butter
- 3 cups corn flakes

Combine corn syrup, sugar and peanut butter and heat until melted. Stir in corn flakes. Shape into balls or drop by a teaspoon onto wax paper.

PEANUT BUTTER CUPS

Mrs. Henry J. Niemann,
Clear Lake, SD

- 2 2/3 cups powdered sugar
- 1 cup margarine, melted
- 2 cups graham cracker crumbs
- 1 cup peanut butter

Mix all ingredients well. Pat 1 heaping tablespoon mixture in a cupcake liner. Melt 2 cups milk chocolate chips or chocolate almond bark and spread on top. Cool until set. Can also be spread in a greased 9 x 13 inch pan. Frost. Cut into squares.

CHOCOLATE MINTS

Connie Howard, Bath, SD

- 1 lb. almond bark (white)
- 4 oz. unsweetened chocolate
- 4 oz. semi-sweet chocolate
- 1/2 teaspoon oil of peppermint

Melt almond bark and chocolate over low heat until almost melted. Add peppermint, stir until completely melted. Drop by spoonful into candy paper cups or drop on wax paper.

CHOCOLATE MARSHMALLOW NUT PUFFS

Doris Fish, Fedora, SD

- 1 1/2 cups chocolate chips
- 1/2 cup crunchy peanut butter
- 2 tablespoons margarine
- 36 to 40 large marshmallows
- 1/2 cup chopped nuts

In double boiler combine chips, peanut butter and margarine. Heat until melted, stirring until blended. Place marshmallows in 8 inch square pan and pour chocolate mixture over marshmallows. Sprinkle and press nuts on top. Chill until firm. Cut into squares.

CREAMY CHOCO-MINT MELTS

Mrs. Wilbur Bos, Hawarden, IA

- 1 1/2 lb. white almond bark
- 1 cup semi-sweet chocolate chips
- 1 teaspoon peppermint extract
- 4 drops green food coloring
- 1 to 3 tablespoons cream

Line bottom and sides of greased 12 x 8 inch glass dish with sheet of wax paper. Combine 2/3 of almond bark and the chocolate chips in a 4 cup glass measuring cup. Microwave (high) uncovered 2 1/2 to 3 minutes or until mixture is softened. Stir until smooth. Spread half of chocolate in bottom of baking dish (allow remaining chocolate to remain at room temperature). Place remaining almond bark in 2 cups glass measuring cup. Microwave (high) uncovered 1 1/2 to 2 minutes or until softened. Stir in extract and coloring. Mixture will become very stiff. Mix in cream until it is a spreading consistency. Spread over chilled chocolate mixture. Refrigerate a few minutes until dull. Spread remaining chocolate mixture over mint layer. Chill until set. Before serving, allow to warm to room temperature. Then holding wax paper edges, lift mints from pan. Cut into serving pieces. Makes about 2 pounds. Note: Mints need to be at room temperature to cut to prevent candy from cracking.

MINTY PATTIES

Diane Malone, Erwin, SD

Fondant:

3 tablespoons softened butter
3 tablespoons corn syrup
1/4 teaspoon peppermint extract
1/4 teaspoon salt
2 1/2 cups sifted powdered sugar

Chocolate Coating:

1 1 1/2 oz. pkg. milk chocolate chips
1/4 cup shortening

Fondant:

In small bowl combine butter, syrup, extract and salt. Gradually add sugar and beat well. Mixture will be crumbly. Knead until smooth and pliable. Roll to 1/8" on a board dusted with powdered sugar. Using a 2" round cookie cutter, cut into circles and place on a wax paper lined pan. Freeze until hardened (about 15 - 20 minutes)

Chocolate Coating:

Melt over hot (not boiling) water the chocolate chips and shortening. Stir until smooth. Remove fondant from freezer. Spoon 3/4 teaspoon on top of each fondant and spread. Chill each, then turn over and coat the other side. Refrigerate until ready to serve.

NEVER FAIL CHOCOLATE NUT TOFFEE

Jeanette Moen, Volin, SD

Spread 1 cup chopped pecans or walnuts on bottom of a 6 x 10 inch pan.

Boil for 7 minutes:

1/2 cup butter
3/4 cup brown sugar. Stir constantly. Pour immediately over nuts and let stand for just a few minutes. Spread on top 1 6 oz. package chocolate chips. Place bread board over pan to keep in heat. When chocolate softens, spread evenly. Put in refrigerator. After it cools, break into pieces.

CREAMY MINT LOG

Belinda Raml, Goodwin, SD

1/2 cup butter, softened
1 box (16 oz.) powdered sugar, sifted
3 tablespoons green creme de menthe
1/4 teaspoon almond extract
1 square semi sweet chocolate, finely grated

Beat butter in bowl with mixer until smooth. Gradually beat in sugar, creme de menthe and almond extract. Chill 30 minutes. Divide mixture into 3 parts. Shape one part into a log on the edge of a 12 inch piece of wax paper, sprinkle top and sides with some of the grated chocolate. Using wax paper as a guide, roll and shape log, coating with more chocolate as you roll. Roll coat thoroughly. Wrap wax paper around log. Repeat with the other two parts. Chill several hours or overnight. Remove logs from refrigerator and let stand at room temperature 10 minutes. Unwrap and carefully cut into 1/4 inch slices. Layer on plate with wax paper between each layer and store loosely covered in refrigerator or other cool place for 24 hours to harden.

PENUCHE NUTS

Mary Hanson, Valley Springs, SD

1/2 cup brown sugar
1/4 cup dairy sour cream
1/4 cup sugar
1/2 teaspoon vanilla
1 1/2 cups walnuts, pecans, Brazil nuts

In saucepan combine sugars and sour cream. Cook over low heat, stirring constantly until sugars dissolve. Cook to 240° on candy thermometer or until soft ball forms. Remove from heat. Add vanilla and nuts. Stir until mixture begins to coat nuts. Quickly turn out onto wax paper. With two forks, quickly separate nuts; cool.

GLAZED CASHEW CLUSTERS

Linda Madden, Amiret, MN

- 2 cups sugar
- 1 cup water
- 1/4 teaspoon cream of tartar
- 2 cups toasted cashew nuts
- 1 teaspoon vanilla

In a 1 1/2 quart saucepan, combine sugar, water and cream of tartar. Cook and stir until sugar dissolves. Bring to boil and boil until syrup reaches hard crack stage (300°). Remove from heat, stir in cashews and vanilla. Set pan in larger pan of hot water to keep soft. Drop by tablespoons onto greased baking sheet to form clusters of 5 or 6 nuts.

ALMOND BARK CANDY

Mrs. Fred Hart, Britton, SD

- 2 lbs. white almond bark
 - 3 cups colored miniature marshmallows
 - 3 cups Captain Crunch Peanut Butter Cereal
 - 2 cups salted peanuts
 - 3 cups Rice Krispies cereal
- Melt almond bark in large glass bowl in 225° oven -- about 20 minutes. Stir in other ingredients. Drop by rounded teaspoonfuls on wax paper. Makes about 6 dozen.

CHOCOLATE CARMEL CANDY

Lori Dorris, Woonsocket, SD

- 2 cups sugar
 - 1 cup brown sugar
 - 1/2 cup butter or margarine
 - 1 cup corn syrup
 - 1 cup cream or rich milk
 - 1/8 teaspoon salt
 - 1 tablespoon vanilla
 - 3 squares unsweetened chocolate
 - 2 cups chopped nuts (if desired)
- Cut chocolate into small pieces. Add sugar, salt, syrup and cream. Cover. Boil 5 minutes. Uncover. Boil slowly, stirring constantly, to firm ball stage (248°). Remove from heat. Add flavoring. Pour quickly into well-buttered pan in which nuts have been placed, if they are being used. Cut in squares before candy sets hard. Wrap in wax paper.

PEANUT CANDY

Evelyn Berg, Baltic, SD

- 1/2 cup butter
 - 1/2 cup flour
 - 1 cups sugar
 - 1/3 cup milk
 - 1/2 cup peanut butter
 - 1 cup salted peanuts
 - 2 cups small marshmallows
- Combine butter, flour, sugar and milk in saucepan. Boil 5 minutes, stirring constantly. Remove from heat and stir in peanut butter and peanuts, then the marshmallows, using as few strokes as possible. Spread in buttered 8 or 9 inch square pan. Refrigerate until firm.

NUT CLUSTERS

Mrs. Francis Beuckens, Sioux Falls, SD

- 2 beaten eggs
 - 1 1/4 cups powdered sugar
 - 12 oz. chocolate chips
 - 1 small pkg. miniature marshmallows
 - 1 cup salted peanuts
- Mix eggs and sugar together. Melt 12 oz chocolate chips in double boiler and add to mixture. Stir well. Add marshmallows and peanuts. Mix well and drop by tablespoon onto wax paper.

BEEF FUDGE

Mrs. Arlin Dempsey, Sisseton, SD

- 4 cups sugar
 - 1 2/3 cups evaporated milk
 - 3/4 cup butter or margarine
 - 12 oz. bag semi-sweet chocolate chips
 - 2 dozen large marshmallows
 - 1 1/2 teaspoons vanilla
 - 1 cup ground beef, browned (Break up fine while browning).
- In heavy pan combine sugar, milk and butter. Cook over medium heat, stirring, until soft ball forms in cold water. Remove from heat. Add chips, marshmallows, vanilla and ground beef. Beat until melted and pour into a 9 x 13 inch buttered pan.

WHITE FUDGE

Mrs. Burton Plant, Rosholt, SD

2 cups sugar
1 cup evaporated milk
1/2 cup butter or margarine
8 oz. white almond bark
1 cup small marshmallows
1/2 cup flaked coconut
1/2 cup nuts
1 teaspoon vanilla
Butter sides of heavy 3 quart saucepan. Add sugar, milk and butter. Cook over medium heat to soft ball stage (234°), stirring frequently. Remove from heat and add almond bark and marshmallows. Beat until smooth and melted. Quickly stir in coconut, nuts and vanilla. Pour into buttered 10 x 6 x 1 3/4 inch pan or 2 9 x 9 inch pans. Cut when cool.

POTATO MINTS

Karen Jongeling, Castlewood, SD

Boil 1 small potato
Drain and mash well. Add all the powdered sugar possible. Add a few drops of oil of peppermint.

Shape in small flat rounds and place on wax paper. Dip in chocolate chips melted with paraffin wax. Allow to set on wax paper until thoroughly hardened. Store in dry, cool place in closed container.

PEANUT BUTTER FUDGE

Mrs. Mildred Tekrony,
Clear Lake, SD

3 cups sugar
1 1/2 cups butter
1 small can evaporated milk
1 cup peanut butter
1 7 oz. jar marshmallow creme
1 teaspoon vanilla.
Bring sugar, butter and milk to a boil. Lower to medium heat, boil 5 minutes, stirring constantly. Remove from heat. Add peanut butter, marshmallow creme and vanilla. Stir together and pour into 9 x 13 inch pan. Cool at room temperature. Cut into squares.

SOUR CREAM FUDGE

Karen Heinz, Ipswich, SD

1/2 cup dairy sour cream
2 cups white sugar
1/3 cup white corn syrup
2 tablespoons butter
1/4 teaspoon salt
2 teaspoons rum or brandy flavoring
1/4 cup candied cherries - quartered
1 cup coarsely chopped walnuts
Combine sour cream, sugar, corn syrup, butter and salt in saucepan. Bring to a boil slowly, stirring until sugar dissolves. Boil without stirring over medium heat until a little of mixture in cold water forms a soft ball. Remove from heat and let stand 15 minutes, do not stir. Add flavoring, beat until mixture starts to lose gloss. Stir in cherries and walnuts. Quickly pour into a greased shallow pan. Cool and cut in squares.

HEAVENLY CHOCOLATE BARS

Mrs. Albert Loeb, Leola, SD

1/2 cup sugar
2 tablespoons cocoa
1/3 cup butter
1 slightly beaten egg
Blend sugar, cocoa, butter and egg in double boiler or saucepan until slightly thickened. Add 20 finely crushed graham crackers, 1 cup coconut, 1/2 cup chopped nuts, 1 teaspoon vanilla. Spread on bottom of 8 x 8 inch greased pan and chill well.
Mix 1/2 cup butter, 1 cup powdered sugar, 1 1/2 teaspoons milk. Mix well. Spread over previous mixture and again chill.
Melt 1/4 lb. sweet chocolate, 1 tablespoon butter. Spread on other layers. Cut in squares before chocolate hardens.
Six plain or almond chocolate bars melted can be used or semi-sweet chocolate chips melted.



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