

Candy Recipes

.....and other information

*Party Cakes'n Things
Virginia Beach, Va.*

Forward

I hope you find the recipes and information contained in this recipe booklet both informative and helpful, it was put together especially for you.

These recipes and information were given to me by one of my suppliers, Apollo Mold Company. It was compiled by Betty Loyd, a very talented and experienced candy maker and cake decorator from whom I have taken many classes. She is credited by many as the original marketer of the molded candy technique. I have given credit to the person who originated the recipe, when known.

Enjoy these recipes and have fun making all the different kinds of candy.

We carry all the products that students will need to make any of the recipes.

Party Cakes n Things

INSTRUCTIONS ON MELTING

In this booklet, "Chocolate" usually means Chocolate Flavored Candy Wafers, which are sometimes known as Summer Coatings. They are made by Nestle, Merckens, and others. Coatings contain cocoa-butter, Summer Coatings do not.

~~

Place Candy Wafers in the top of a double boiler, put hot tap water in the bottom of the double boiler, set on table or counter top, and wait for it to melt. Melting time will vary depending upon how hot your tap water is, and how much chocolate you are melting. A one pound package of Candy Wafers will take about 20-30 minutes to melt. NEVER HEAT OR BOIL the water while melting Candy Wafers. If you heat the water, your chocolate or coating will "cook" and become extremely thick. Chocolate melts at a very low temperature. Therefore, it is not necessary to ever put your pan on the stove. NEVER add water, milk, or any other liquid to "thin" it down. This will ruin the Candy Wafers. If properly melted they will be the perfect consistency for dipping or pouring. While you are using your Candy Wafers (after 30 min. to 1 hr.) the melted candy will start to get thick and begin to set up in the pan. This happens when the water underneath is cooling off and is no longer hot enough to keep the candy melted. When this happens, pour out the old water and get fresh hot water from the faucet. This will make your chocolate return to its original melted consistency. DO NOT set the pan on the stove to reheat the water, as the Candy Wafers may accidentally get too hot.

White Candy Wafers may be colored any color by adding POWDERED FOOD COLORING.

Powdered Food Coloring will not thicken the coating or change the flavor. Pastels such as pink, green, blue, lavender, peach and yellow take only a small sprinkle of coloring. To achieve dark colors such as black, red or royal blue, it takes approximately 1 level teaspoon of coloring to 1/2 cup melted white Candy Wafers. If you already own paste food colors, really light pastels can be made with them but darker shades made with paste food colors will be extremely thick and taste bitter. NEVER USE LIQUID COLORING.

Candy may be flavored if you use a PURE OIL FLAVORING. Use 2 to 3 drops to flavor a pound of chocolate. More can be added if a stronger flavor is desired. Never use an extract flavoring, as this will cause the candy to thicken and get hard in the pan.

INSTRUCTIONS ON MOLDING

When the candy is completely melted fill each cavity of the mold with candy using a teaspoon or a squeeze bottle (filled with melted candy). After you have filled each cavity with melted candy, gently tap the mold on the table top to eliminate any air bubbles that may have been trapped between the candy and the mold. Chill the mold (filled with candy) in the freezer for about 10 minutes. Chilling time will vary depending upon the size of the candy piece. When candy is completely set up it will easily "pop" out of the mold. Be careful not to leave it in the freezer too long - you don't want to freeze it, just chill it. Candies that are not molded such as rocky road, peanut clusters etc.) will set up at room temperature and do not need to be refrigerated or chilled.

Note!! Unused melted Candy Wafers may be poured onto wax paper, allowed to set up at room temperature and then remelted for later use.

CARE OF CANDY MOLDS

The plastic candy molds should be washed by hand in warm soapy water and towel dried. Do not allow them to soak for long periods of time in hot water. NEVER PUT THE MOLDS IN THE DISHWASHER. It is not necessary to wash the molds between molding unless fondant, syrup or chocolate, etc. has remained in the mold cavity. Molds should be stored in an upright or lying flat position in perhaps, a cardboard box. Do not store the molds in a bent position or they will warp permanently.

PRODUCT STORAGE

CHOCOLATE AND Candy Wafers - All chocolates and Candy Wafers will keep in an airtight container (in a cool place but, not refrigerated for 3 - 4 months.

They can be frozen for up to a year. (see freezing instructions below).

CENTERS - All Redi-Made centers (maple walnut, Redi-Fondant, cherry cream, etc.) should be kept in an airtight container in the refrigerator for maximum life.

Can be frozen for up to a year.

CARAMEL - Keep on the shelf in an airtight container. Do not refrigerate.

TOFFEE - Keep in an airtight container on the shelf. If not using within a few weeks wrap in two more coverings (such as zip lock bags) and freeze.

DRY FONDANT AND MACAROON COCONUT - Keep on the shelf. Coconut may be kept in the refrigerator but do not refrigerate the dry fondant.

FINISHED PRODUCTS - Can be kept at room temperature (airtight) for one month. If to be kept longer you can freeze. (See freezing instructions below).

FREEZING INSTRUCTIONS

Be sure your candy is wrapped airtight. Put your candy in a candy box or tin, then wrap in plastic wrap, then wrap in aluminum foil. It is very important that it be double wrapped to keep all air out. TO DEFROST: Take out of the freezer and let set overnight (12 or more hours) before unwrapping. Do not unwrap until you know it has thawed completely. NOTE: If you unwrap the candy before it has thawed it will streak and water will form on the top of the candy. DO NOT UNWRAP UNTIL IT HAS THAWED.

POWDERED FOOD COLORS

Can be used in all frostings and candies. They are the answer to all of your coloring needs. The powdered food colors achieve darker colors without causing a bitter taste. They will NEVER thicken or thin your Candy Wafers.

HOW TO MIX VARIOUS COLORS - To make vivid dark colors (like red or black) it takes about 1 teaspoon powdered food coloring to 1/2 cup melted coating. Only a small amount of color is necessary to make pastel colors. When mixing colors using the Candy Wafers, mix a small amount of coloring with a tablespoon or two of Candy Wafers. Then add this small mixture to the large amount you are wanting to color. This will save you time in getting the colors to blend perfectly with the Candy Wafers.

Use Apollo Molds for:

CHOCOLATE

ICE CREAM

BUTTER

PATE

CANDLES

SUGAR

SOAP

ICE SHAPES

Fill any Apollo Candy mold with water. Freeze. Remove from freezer and let set for 3 minutes. Empty mold.

ICED DRINK SHAPES

Fill candy mold with iced tea, iced coffee, lemonade, orangeade, etc. Freeze. Remove from freezer and let set for 3 minutes. Empty mold.

FROZEN JUICE-CIRCLES

Pour orange juice, grape juice, or pineapple juice, etc. into any Apollo sucker mold. Add stick. Freeze until firm. The kids love this one!

FRUIT SHAPES

Place a strawberry or maraschino cherry in the center of each mold cavity. Fill halfway with water and freeze. Remove from freezer, and fill remaining portion of cavity with water. (May use water colored with food coloring.) Freeze until firm. Remove from freezer and let set for 3 minutes. Empty mold. Great in lemonade, fruit punch or for your favorite cocktail.

ICE RINGS

Using Apollo mold #596, fill 1/2 of mold cavity with water, add assorted fruits to make an eye appealing display. Freeze. Fill remaining portion of cavity with water. Freeze until firm. Remove from freezer, let set for 3 minutes. Empty mold. Simply beautiful in punch bowls.

GELATIN SHAPES

Mix a 3 ounce package of gelatin according to package directions. Pour into any Apollo mold, which has been coated lightly with vegetable spray. Chill until firm, place a warm wet towel on back of mold to unmold. Serve.

BUTTER

Fill mold cavity with softened butter, using spatula to press butter firmly into all crevices of cavity. Freeze until firm. Place warm, wet towel on back of mold. Unmold. Refrigerate until ready to serve. Butter is easier than margarine to unmold.

ICE CREAM

Fill mold cavity with slightly softened ice cream. Freeze until firm. Unmold. Keep in freezer until ready to serve.

Pate'

Coat mold cavity with vegetable coating. Fill mold with your favorite pate'. Refrigerate until very cold. Unmold.

also EXCELLENT FOR

BREAD DOUGH

CAKE DECORATIONS

GUM PASTE

PLASTER OF PARIS

SUGAR MOLDS

AND MUCH MORE

CANDY BAR FILLING

Combine in a saucepan and cook to 238 degrees:

1 cup sugar
1 cup brown sugar
1 cup light corn syrup
1 cup water

Meanwhile soak;

1/4 cup dry egg whites in
3 tablespoon water (DO NOT substitute fresh egg whites)

Just before the syrup comes to 238 degrees, start the egg white mixture whipping. Add the syrup to the partially beaten up egg whites in a slow stream. Continue beating until candy is thick and fluffy and forms semi stiff peaks. Remove from the beater and FOLD IN BY HAND: (do not beat)

4 tablespoons melted Eastchester chocolate
1 teaspoon vanilla

This is very versatile. It can be immediately put into chocolate lined candy bar molds, or turned out on buttered cookie sheet and put in refrigerator. You may want to wrap the candy in wax paper and then plastic wrap and store it, using it for bars or rolling it into centers at a later date. By either buttering or moistening your hands, it is very easy to roll into centers or form into logs and place in chocolate lined candy bar molds #106 or #142 or in chocolate lined bon bon molds.

COCONUT BON BONS

3/4 cup light corn syrup (Karo)
2-1/2 cups dry macaroon coconut

In a small pan, heat the corn syrup to quite hot but do not boil. Then pour into bowl containing the coconut and mix thoroughly with a spoon or spatula, cover with wax paper and set aside for one hour so that the coconut will become well saturated with the corn syrup. Wet hands and roll into balls. Excellent as a bon bon filling or used in almond candy mold #199 or candy bar mold. NOTE: finely chopped nuts and/or almonds or cherries may be added to this mixture for variety.

CHOCOLATE CHIP CENTER

1 lb. redi-fondant cream center
semi-sweet chocolate morsels

Knead together. Form into balls, and use as bon bon centers, with mold #101

CREAM CENTERS

- When the Redi-Fondant is flavored in any of the following ways you make a delicious cream center or for bon bons, patties or candy bars.

PEPPERMINT CREAM CENTER

- Redi-Fondant plus peppermint flavoring. (flavor to own personal taste) May be tinted pastel green with food coloring if desired. NOTE: Due to the fact that all cream centers are covered with chocolate it is a good idea to make the center flavor a little stronger to compensate for the chocolate coating.

MOCHA CREAM CENTERS

- Redi-Fondant plus Instant dry coffee mixed with a few drops of warm water. Coloring may be added if desired.

RASPBERRY CREAM CENTERS

- Redi-Fondant plus raspberry flavoring and/or raspberry preserves. Coloring may be added if desired.

ORANGE CREAM CENTER

- Redi-Fondant plus any number of things or combination of the following: frozen concentrated orange juice, a finely grated fresh orange rind or orange flavoring. Color if desired. (remember powdered sugar may be added if mixture is too sticky)

LEMON CREAM CENTER

- Redi-Fondant plus any number of things or any combination of the following: "real lemon" juice, lemon flavoring, finely grated lemon rind - coloring if desired.

CHOCOLATE CREAM CENTER

- Redi-Fondant plus powdered Hersheys cocoa (flavor to taste) Add brown powdered food coloring to achieve a rich dark brown color.

STRAWBERRY CREAM CENTER

- Redi-Fondant plus strawberry flavoring and/or strawberry preserves. Coloring may be added if desired.

NOTE: If when adding juices, preserves, flavorings etc. to the Redi-Fondant it becomes too soft and sticky to work with, simply add powdered sugar until it is the right consistency. The above recipes let you know that any flavor cream center can be accomplished without any special effort.

VANILLA FONDANT

4 cups granulated cane sugar
2 cups water
2 tablespoons light corn syrup
1/4 teaspoon salt
1 teaspoon vanilla or other flavoring

In a 2-quart saucepan, combine sugar, water, and corn syrup and cook to 238-240° (238° or soft fondant and 240° for firmer fondant). Stir mixture at the beginning of cooking to be sure the sugar is dissolved before reaching the boiling point.

When mixture has cooked to 238-240°, remove from heat and pour to cool. It can be poured on a marble surface, cookie tin or shallow pan, porcelain topped table or large platter. Let stand until lukewarm in center of batch and cool at the outside edges before working with spatula. Do Not scrape pan when pouring to cool.

When cooked fondant mixture has cooled to where the outside edges are cool and the center is lukewarm, add salt and vanilla by placing them directly on top of the cooled batch. Should a fruit flavored and colored fondant cream be desired, add the desired flavor, instead of vanilla, and powdered food color. Chocolate creams can be made by adding two squares of melted unsweetened baking chocolate to the cooled batch. Butter creams in any flavor or color can be made by chipping two tablespoons of unmelted butter on top of the cooled batch.

Mixture is now ready for working with a spatula. It will take about 8 to 10 minutes to work the fondant mixture to a semi-solid mass. At this point, knead with hands for two or three minutes until soft and pliable. If small lumps remain in the fondant, do not try to work them out as they will disappear in a few hours. If fondant is to be used for coated candy centers, the ball centers should be rolled immediately as fondant will ripen and become too soft and sticky for easy handling in a few hours. If fondant becomes too soft, thicken by kneading in powdered sugar, until desired consistency is reached. This fondant may also be used for party mints and maraschino cherries. Left-over fondant may be stored, in plastic bags until needed.

ONE MILLION DOLLAR BAR

1 pound Nestle caramel (melted)
2 1/2 cups Rice Krispies

Mix together and turn onto a buttered 8" x 8" pan or Pyrex dish. Let cool, cut into squares or rectangles or roll into balls and dip in chocolate or use as centers for candy pieces or candy bars.

TRUFFLES

1 1/2 pounds milk chocolate (3 cups shaved or finely cut and firmly packed)
 1/3 cup heavy cream
 1/3 cup dairy half-n-half
 1 1/2 teaspoons vanilla
 chocolate coating or white Candy Wafers for dipping OR
 chocolate jimmies OR
 toasted coconut OR
 nonpareils OR
 roll in cinnamon-flavored cocoa (sift together: 1/4 cup cocoa and
 1 tablespoon cinnamon)

Melt chocolate in top of double boiler over hot (not boiling) water. When melted, beat until smooth. Combine heavy cream and Half-N-Half in a small saucepan and heat to scalding. Remove from heat and let stand until temperature is about 130°. Add warm cream to melted chocolate all at once. Beat until smooth and well blended. Add vanilla and let cool.

Then cool, beat with electric mixer until candy is light and rather fluffy. Let stand in refrigerator until firm. When firm, roll a teaspoonful of candy into a ball in palms of hands. Roll each ball immediately in chocolate coating. Makes about 36 to 40 truffles or 2 pounds.

NOTE: Make vanilla truffles by substituting the 1 1/2 pounds milk chocolate with 1 1/2 pounds white Candy Wafers. If desired, may be flavored with oil flavoring and colored with powdered food colors to make orange, raspberry, lemon, etc. truffles.

NO-COOK VANILLA BUTTER CREAMS

7 1/2 cups dry fondant
 1/2 cup white corn syrup
 1/4 cup water
 1/2 teaspoon salt
 1/2 teaspoon vanilla
 1/2 cup butter

In mixing bowl, combine 3 3/4 cups dry fondant with remaining ingredients. Mix at slow speed to blend. Slowly add remaining fondant, mixing at medium speed until smooth. Form into balls and dip.

Source: Stasulls Candy Supplies, Hamburg, Pa

ORANGE CHEESE BALLS

1-8 ounce Philadelphia cream cheese (room temperature)
 1 cup orange marmalade
 3 tablespoons grated orange peel
 1/4 teaspoon pineapple flavor
 2 drops oil of lemon
 2 drops oil of orange
 3 cups instant dry milk
 3 cups powdered sugar
 2 pounds yellow Candy Wafers or
 3 cups toasted coconut

Melt Candy Wafers in top of double boiler. Beat the cream cheese and orange marmalade together at medium speed. Add the orange peel and the flavorings. Blend in the dry milk and the sifted powdered sugar. Beat at high speed 2 minutes. Add the melted Candy Wafers. When cool enough to hold shape roll into balls. Dip in coating or roll in toasted coconut.

DIVINITY SNOWBALLS

2 cups granulated sugar
 1/2 cup white corn syrup
 1/2 cup water
 1/4 teaspoon salt
 2 egg whites
 1 teaspoon white vanilla
 1/2 cup chopped nut meats

Place syrup, sugar, and water in a saucepan over low heat. Stir until sugar is completely dissolved, then cook without stirring until candy thermometer reaches the "very firm ball" stage. Beat egg whites until stiff, wipe crystals from the pouring edge of the pan, and pour the syrup slowly into the beaten egg white, continuing to beat as you do so. Beat until mixture begins to hold its shape, then add chopped nuts and vanilla. Drop by spoonfuls on a wax paper covered tray. Allow it to cool and set. With lightly greased fingertips, form into a ball. Dip in red and green Candy Wafers.

EASY BUTTERSCOTCH CENTERS

Chop 1 pound butterscotch coating and place over hot (not boiling) water. Add all at once, 3 tablespoons milk or Half-N-Half cream and 3/4 cup marshmallow cream. Beat until all ingredients are thoroughly mixed, then allow to stand until mixture firms up a little. Form into balls and let stand an hour or so then dip them in butterscotch or chocolate coating.

CHOCOLATE CREAM CENTER (Chocolate Pudding)

2 cups melted chocolate coating (white, pastel or butterscotch coating may-be used.)
 2/3 cup milk or half-n-half dairy cream
 1 teaspoon vanilla

Melt coating in top section of double boiler. When chocolate is melted, set aside leaving chocolate in double boiler over warm water.

In a small sauce pan, bring the milk or dairy cream to a boil and let boil for about 2 minutes. Remove from heat and let stand until it cools to 130°. Should the milk or cream fall to a temperature below 130° place over heat again for a few seconds until temperature rises to 130°.

Combine milk or dairy cream with melted chocolate in a bowl and mix at high speed with an electric mixer for about 2 minutes, then add vanilla and mix again at high speed for about 1 minute until mixture is smooth.

Pour mixture onto wax paper in a square or rectangular pan and place in refrigerator until firm. When firm, remove from refrigerator. This pudding can be cut into squares and served like fudge or it can be hand rolled into ball-centers for bon bons or rolled in crushed nuts for truffles.

CHOCOLATE MINT PUDDING can be made by omitting the vanilla flavoring, and adding instead 1/4 teaspoon oil of peppermint.

Pudding can be made thinner (softer) by using a little less chocolate or just a little more milk or cream. This makes a very rich and delicious icing or ice cream topping; also an excellent fondue if warmed.

DELUXE CENTERS

1 cup sweetened condensed milk
 1 cup butter
 2 cups dry fondant
 2 cups pecans
 1 cup walnuts
 1 cup coconut
 1 cup cherries (candied)
 1 cup mixed fruit (candied)
 1/2 cup raisins
 1/2 cup dates
 dipping chocolate (melted)

Cream together sweetened condensed milk, butter, and dry fondant, until well blended. Stir in nuts and fruits. Chill 2 hours. Roll into balls and dip in melted dipping chocolate.

WHITE CONFECTIONERY TRUFFLES

8 ounces white chocolate wafers
 6 tablespoons unsalted butter
 1 1/2 tablespoons water
 1 egg yolk
 48 walnut or pecan halves, toasted (300° oven for 5 to 8 minutes)

Place wafers in a glass bowl and microwave on full power for 1 minute. Stir. Add butter and water. Beat until smooth. Add egg yolk and beat with a mixer until fluffy and cooled to room temperature. Refrigerate until firm, about 4 hours or overnight. Form into 1" balls. Sandwich balls between 2 walnut halves. Store in refrigerator.

Source: Ambrosia Chocolate Co., Milwaukee, WI

EASY WHIPPED CREAM CENTERS

4 1/2 cups dry fondant
 1/4 cup water
 3 tablespoons dry egg whites (not meringue powder)
 3 tablespoons Nulomoline
 1/4 teaspoons salt
 1/4 teaspoons vanilla
 1/4 teaspoons invertese

Mix together 1/2 cup dry fondant and a portion of the water (use only what you need at this point) and the remaining ingredients (reserving remaining dry fondant and water). Mix at low speed gradually adding enough water to make a paste. When you have a smooth paste, gradually add the rest of the water. Then whip at high speed until light. If you have a whip, use it for whipping, then change to a paddle beater. Add the reserved 4 cups of dry fondant, a little at a time and mix well until smooth and light in texture, at low speed. These can be flavored and colored to your taste. They are ready to make up into centers for dipping within a few minutes after beating. Mold with chocolate mold #585.

CRISPY PEANUT BUTTER CENTERS

2 cups crunchy peanut butter
 1/2 cup margarine
 1 pound powdered sugar
 3 cups Rice Krispy cereal
 candy making chocolate

Combine peanut butter, melted margarine, and powdered sugar in a large bowl. Blend together well. Add cereal and blend well by hand. Roll into balls and mold in bon bon mold #101 or candy bar mold #106.

SILKY WAY BAR

2 parts Kraft marshmallow cream
1 part melted dark chocolate coating (Eastchester)

Stir together and let set for 15 minutes. Roll into balls for bon bon centers or shape for candy bar centers.

HONEY NOUGATS

2 cups sugar
1/2 cup honey
1 cup corn syrup
1/2 cup water
4 1/3 cups marshmallow cream
3 tablespoons shortening
1/3 cup powdered sugar
1 1/3 cups chopped nuts (almonds, pecans, English walnuts or Brazil nuts)

Combine sugar, honey, syrup, and water and cook to 272°. Place 4 1/3 cups marshmallow on top of the cooked mixture but do not stir at this time. Let stand 10 minutes. Add the shortening and beat by hand until well mixed. Fold in the powdered sugar and nuts. Spread in pan and let set 4 hours or until nougat is firm enough to cut. Cut or wrap, or dip in chocolate or Candy Wafers.

BUCKEYES

18 ounces peanut butter
1 stick margarine (melted)
1/2 pound powdered sugar
2 cups graham cracker crumbs
melted chocolate coating

Mix all ingredients (except chocolate coating) well. Form into balls. Half dip in melted chocolate coating.

O'HENRY CANDY BAR

5 cups rice cereal
 1 cup salted peanuts
 1 cup sugar
 1 cup corn syrup
 1 cup peanut butter

Mix together rice cereal and salted peanuts; set aside. In a saucepan combine sugar and corn syrup. Cook stirring constantly until mixture comes to a full rolling boil. Remove from heat. Stir in peanut butter. Immediately pour the syrup over the cereal mixture stirring to coat. Pat evenly into a 11" x 16" buttered pan. Cut into bars and mold in the candy bar mold #106 or #142.

MOCHA TRUFFLES

1 1/3 pound Nestle's Westchester or Eastchester
 2 tablespoons instant coffee powder
 2/3 cups half-n-half
 1 teaspoon vanilla

Melt chocolate over hot tap water in a double boiler. Heat half-n-half to 130°, stir in coffee and vanilla. Add to melted chocolate all at once stirring until smooth. Chill in refrigerator until candy is firm but pliable. Beat with mixer until candy is light and fluffy. Chill until firm enough to shape into balls. Dip in chocolate. Mold with chocolate in mold #585.

OYSTER CENTER RECIPE

Hershey's cocoa
 Candy-N-Cake brand brown powdered food coloring
 3 parts Redi-Fondant
 1 part Eastchester coating (melted)

Combine Redi-Fondant with cocoa to taste. Add powdered food coloring until desired color is achieved. Knead in melted Eastchester. Use with mold #3022.

LIQUOR CENTER

1 1/4 cup liquor (we use MR.BOSTON PINA COLADA COCKTAIL in class)
2 tablespoons corn starch (rounded)

Heat 1 cup liquor just to boiling. Combine remaining 1/4 cup liquor with corn starch. Stir into the heated 1 cup liquor. Continue to heat mixture until thickened. Remove from heat. Cool. Add food coloring, if desired. Put liquor center into a squeeze bottle and use for bon bon centers.

CHERRIES IN THE SNOW

white Candy Wafers
cherry candy center (Byrnes & Kiefer)

Dip a melon ball dipper in cornstarch and tap off excess cornstarch. Use melon ball dipper to scoop small amounts of cherry center. Shape into balls and dip in white Candy Wafers or mold in bon bon mold. Place into red paper candy cups for display and sales.

Source: The Candy Camper, Pittsburgh, PA

ORANGE AND CHOCOLATE DELIGHT

2 pounds almond paste
1/2 cup Grand Marnier
2 ounces Tang breakfast drink mix
5 ounces candied orange peel
1 1/4 cups powdered sugar
chocolate coating (melted)

Mix almond paste, Grand marnier, Tang, and finely chopped orange peel. Knead in powdered sugar, a little at a time to form a fairly stiff dough. Roll into balls and dip in melted chocolate coating.

PECAN CANDY CENTERS

1 Can Eagle Brand Milk	2 Cups pecans
2 Boxes powdered sugar	1 stick margarine
2 boxes fine coconut	1 tsp vanilla

Mix milk, sugar, coconut and vanilla. Melt margarine and pour over pecans. Add this to the sugar mixture and shape into balls and chill. Dip or mold in chocolate.

STRAWBERRY TRUFFLES

1 1/2 pounds pink Candy Wafers
1/3 cup heavy cream
1/3 cup dairy Half-N-Half
2 tablespoons strawberry preserves (slightly rounded)
3-4 drops strawberry oil (or to taste)

Melt pink Candy Wafers over hot tap water in top of a double boiler. Heat heavy cream and Half-N-Half to 130°. Add heavy cream and Half-N-Half to melted pink Candy Wafers. Add strawberry preserves and strawberry oil. Beat until smooth and well blended. Chill in refrigerator until candy is firm but pliable. Beat with mixer until candy is light and fluffy. Chill until firm enough to shape into balls. Dip in chocolate or Candy Wafers.

FONDANT MIXTURE FOR CHOCOLATE COVERED CHERRIES

2 1/2 cups dry fondant
5 tablespoons water

Stir together fondant and water in top of double boiler over boiling water. Heat to 140-160°. "Hold" fondant at this temperature while dipping cherries. Place on waxed paper until set up. When fondant dipped cherries are cool, immediately dip in chocolate.

PEANUT CLUSTERS

14 ounces melted Westchester Chocolate (milk chocolate coating)
12-13 ounces Spanish Salted Peanuts (with or without red skins)

Melt coating in the top of a double boiler over hot (not boiling) water. Add the peanuts to the melted chocolate and stir. Spoon out by the teaspoon-full onto waxed paper. Let stand at room temperature until set. Excellent made with white Candy Wafers.

SCOTTIES McPRETZELS

1 1/2 lbs. Nestle Butterscotch icecap
1 - 11 oz. package stick pretzels

Melt Butterscotch icecap in Crock pot (without lid).

Break pretzels into 1/2" pieces. Stir pretzels into melted icecap. Spread wax paper on kitchen table and drop by teaspoonful onto paper. (Use table knife to get mixture off of spoon.)

Yield: 12 dozen

Source: Bill Fivaz, Nestle' Co., Atlanta, GA

JELLY BEAN BARK

16 ounces white Candy Wafers (melted)
16 ounces jelly beans

Combine melted Candy Wafers and jelly beans. Spread on wax paper and allow to set up, or mold in candy molds. Break into irregular pieces and serve, or place into paper candy cups. Terrific when shaped in the egg molds or peanut butter cup molds.

CRUNCHY LEMON BARK

Melted Yellow Icecap Coating
Lemon Drops

Crush the lemon drops and stir into the melted yellow coating. Spoon into molds, chill and release.

ROCKY ROAD CANDY

14 ounces Eastchester chocolate (Westchester could also be used)
 1 to 1 1/2 cups miniature marshmallows
 3/4 cups chopped roasted almonds

Melt the chocolate in a double boiler over hot (not boiling) water. Add the 3 ingredients together and stir. Drop by teaspoons onto waxed paper and let set, or mold into #596 rocky road ring mold.

NOTE: If you are unable to find roasted almonds, buy whole blanched almonds, spread out on a cookie sheet and place in a 350 degree oven for 10-12 minutes or until lightly browned.

CEREAL MIX

1 cup pretzels or nuts
 2 cups Rice Chex cereal
 2 cups Corn Chex cereal
 1 cup Wheat Chex cereal
 1 pound white Candy Wafers

Melt white coating over hot water. Pour white coating over cereal mixture. Mix until all cereal is covered. Pour on wax paper. After coating has set up, break into pieces. If storing for more than two days, keep in air-tight container.

Source: Linda Klinck, Logansport, Indiana

COCONUT TWIGS

4 lb. milk chocolate
 1 cup flaked coconut, toasted

Melt chocolate and stir rapidly. Add coconut and mix well. Drop from teaspoon onto waxed paper. Cool.

NOTE: may put mixture into mold #467, chill & turn out.

Source: Candy & Cake House, Pasadena, Texas

CHERRY NUT BARK

14 ounces pink Candy Wafers (melted)
1/2 cup chopped nuts
2-3 drops cherry oil flavoring
1/2 cup chopped maraschino cherries

Stir nuts and cherry oil into melted Candy Wafers; stirring well. Stir in maraschino cherries. Pour on a cookie sheet. Put in freezer for 5 minutes. Break into pieces and serve.

Source: Wright's Cake and Candy, Borger, TX

BUTTERSCOTCH SURPRISE

1 pound butterscotch coating
1 cup potato sticks
1/2 cup peanut butter
1 cup peanuts

Melt butterscotch coating in top of double boiler. Stir in peanut butter and mix until well blended. Stir in potato sticks and peanuts. Spread out on waxed paper and let set up at room temperature. Break into pieces to serve.

POTATO CHIP BARK

1 part white Candy Wafers (melted)
1 part potato chips (crushed)
1 part Spanish salted peanuts

Melt Candy Wafers in top of double boiler over hot (not boiling) water. Stir in crushed potato chips and peanuts; mix well. Drop by teaspoonful onto wax paper. Let set-up at room temperature.

PEPPERMINT ICE CANDY

soft stick peppermint candy
candy making chocolate (melted)

Crush the candy sticks into fine chips and mix with the melted candy making chocolate. Spoon into molds and chill for 3-4 minutes. Beautiful when molded in #467, fancy leaf mint mold.

PECAN CLUSTERS

1 jar (7 ounces) marshmallow creme
 5 cups granulated sugar
 1/2 cup butter or margarine
 1 1/2 pounds Nestle Westchester coating (milk chocolate coating)
 1 can evaporated milk (13 ounces)
 4 cups pecans

Combine sugar, milk, and butter in a saucepan, cook to 238°. Place melted Westchester, marshmallow creme, and nuts in a bowl, blend with cooked mixture, stirring well. Drop by teaspoon onto waxed paper. If mixture gets too cool, warm by placing over hot water.

Source: Faye's Wonderland, Kernersville, NC

NUT GOODIE BARS

6 ounces chocolate chips or wafers
 6 ounces butterscotch chips or wafers
 1 cup creamy peanut butter
 1/2 butter or margarine
 1/4 cup milk
 1 tablespoon dry vanilla pudding mix (not instant pudding)
 3 cups powdered sugar
 1/2 teaspoon maple flavoring
 1/2 pound salted Spanish peanuts

Line a 9" x 13" pan with wax paper. Melt chips and peanut butter together over low heat. Put half of this mixture into lined pan. Place in refrigerator to set-up. meanwhile, melt butter, add milk and pudding. Cook to simmer, add powdered sugar and flavoring. Mix well. Spread over the set chocolate in the pan. Add peanuts to remaining chocolate mixture and spread over the top. Refrigerate to set, then cut into bars.

Source: Cannon's Cake and Candy Newsletter, Newark, Delaware

MALLOMINT BARK

12 ounces chocolate Candy Wafers (melted)
 3-4 drops oil of peppermint
 1 cup miniature marshmallows
 1/2 cup chopped nuts

Stir oil of peppermint into melted chocolate coating. Pour half of chocolate mixture into a wax paper lined 8" square cake pan. Sprinkle chopped nuts and marshmallow over top. Pour remaining chocolate mixture over top and chill until set up. Cut into squares.

ENGLISH TOFFEE

7/8 pound creamery butter (or 1 pound margarine)
 2 cups granulated sugar
 1/2 teaspoon lecithin
 1 tablespoon light corn syrup (Karo)
 1/4 teaspoon salt
 1 cup chopped toasted almonds

In a saucepan melt the butter or margarine over low heat. Add the sugar and lecithin and stir constantly with a wooden spoon over medium high heat, until mixture comes to a boil. Then add corn syrup and continue to cook over medium heat, stirring constantly to prevent burning in the bottom of the pan, until temperature reaches 295 °.

To the cooked mixture, add salt and nuts and gently mix in. Then pour into a well buttered shallow pan. Smooth out with a spatula or knife to a thickness of about 1/4 inch. Before toffee sets and becomes firm, score into uniform rectangular pieces. Toffee can also be left unscored and covered with melted chocolate then broken into irregular pieces. Toffee should be stored in an airtight container or plastic bag to prevent softening. BEAUTIFUL when molded in the toffee mold #605 or in mold #220.

PEANUT BUTTER TOFFEE (Butterfinger Center)

1 cup peanut butter
 1 cup sugar
 1/3 cup corn syrup (Karo)
 1/3 cup water

Heat peanut butter over lowest heat on electric stove or in a double boiler on a gas stove. Cook syrup, sugar and water to 310°. Remove from heat. Add warm peanut butter and quickly stir until completely blended. Immediately pour into a greased cookie sheet. Spread as thinly as possible. Mark (score) into pieces immediately. Can be either dipped in chocolate or molded as a center in the candy bar mold.

SESAME SEED BRITTLE

1/3 cup butter
1 cup sugar
1 cup sesame seeds
1/8 teaspoon salt
1/2 teaspoon liquid lecithin

Melt butter in heavy 9" or 10" skillet, add sugar, salt, and lecithin. Cook, stirring occasionally, over medium heat until sugar is melted and mixture is brown and bubbly. Add sesame seeds and cook and gently stir mixture 1 minute. Pour into a buttered 7" x 10" pan. While hot, mark into small squares with a buttered knife. Dip in chocolate if desired. Makes about 70 squares.

BUTTERFINGER CANDY

1 cup rolled oats
1/4 cup honey
1/4 cup butter
2 cups peanut butter
3 1/4 cups instant yam flakes (Get at Health Food Store)

Toast oats by spreading over sheet pan and bake at 400° for 8 minutes. Shake pan occasionally to prevent scorching. In mixing bowl, beat butter until creamy. Blend peanut butter into butter. Gradually add instant yam flakes and mix well. Add honey and toasted oats to yam mixture. Mix well. Press into sheet pan, using a rolling pin. Cover with chocolate Candy Wafers.

Source: Marilyn McFarlin, Stillwater, OK

CARMELS

2 cups granulated cane sugar
1 cup light corn syrup (Karo)
2 cups half and half dairy cream
2 tablespoons butter
1/2 teaspoon vanilla

In a 3-quart heavy saucepan, cook sugar, dairy cream and stir often at the beginning to dissolve the sugar before reaching the boiling point. Bring to a boil on medium to high heat and let cook for about three minutes; add broken pieces of butter and continue to cook on medium to high heat. When temperature reaches 230 degrees, turn heat to medium and begin to stir mixture with wooden spoon and continue to stir with a steady, even motion until temperature reaches 242 degrees.

Remove from heat and add salt and vanilla, and mix gently with a spoon. If nut caramels are desired, add broken pieces of pecans at this point and mix in. Chocolate caramels can also be made by mixing in two squares of melted bitter baking chocolate at this stage. Caramel mixture can now be poured onto a well buttered cookie sheet or a well buttered or oiled square or rectangle pan, and placed in a cool place until firm enough to cut. Caramel should be cut into pieces about 3/4" square and either wrapped in wax paper or dipped in chocolate or pastel coatings.

CHOCOLATE COVERED CARMELS

Coat the Square Caramel mold #198 with chocolate by spooning some melted chocolate into the mold and brushing it up the sides to make the shell. Cut and form Nestle commercial caramel to fit mold opening, cover with more melted chocolate and tap mold slightly several times. Place in freezer for 3-4 minutes until chilled then unmold.

CARMEL COCONUT LOG

1 lb. Nestle's Caramel - Spread it out in a 5x5 square. Take your coconut bon bon recipe which is 1/2 lb. desiccated coconut, 10 drops coconut oil, and 1 cup light Karo syrup.

Spread out on top of caramel, then start from one corner and roll into a log. Can be served like this or dipped into Nestle's Westchester coating.

Source: Cake Pantry, Ridgeway, VA

CHOCOLATE CARAMEL WALNUT SQUARES

1/2 cup (1 stick) unsalted butter or margarine
1 cup packed brown sugar
dash salt
1/2 cup light corn syrup
2/3 cup sweetened condensed milk
2 ounces unsweetened chocolate, coarsely chopped
1 teaspoon vanilla extract
1/2 cup walnut pieces
8 ounces semisweet chocolate (melted)
1 cup finely chopped walnuts

Butter an 8" square baking pan; set aside. In a heavy 3-quart saucepan melt butter. Stir in sugar and salt, then corn syrup; mix well. Gradually stir in milk. Cook and stir over medium heat just until candy thermometer registers 240° (soft ball stage). Remove from heat; stir in unsweetened chocolate to melt and blend thoroughly. Stir in vanilla and walnut pieces. Pour into prepared pan. Cool completely. Cut into 64 1" squares. Melt semisweet chocolate in top of double boiler over hot, not boiling water. Dip each caramel piece in melted chocolate, and immediately dip into finely chopped walnuts. Place on waxed paper and allow to set up at room temperature.

CHOCOLATE NUT CENTERS

Prepare a buttered pan and sprinkle a layer of chopped peanuts, pecans, or almonds in the bottom of the pan. Pour a thin layer of the melted caramel all over the top of the nuts. When cool, caramel can be cut in rectangles for delicious candy bar fillings or rolled into balls for bon bons or shaped into squares for caramel molds. Also, works beautifully when used for the filling in the turtle mold #529.

MINT SANDWICH

7 ounces Green Candy Wafers (melted in double boiler over hot tap water)
14 ounces Eastchester (dark chocolate) melted the same way
Crisco or other High Grade solid shortening,
Peppermint oil

Add 2 heaping teaspoons of Crisco and 2-3 drops peppermint oil to the Green coating and 2 heaping teaspoons Crisco and 2-3 drops peppermint oil to the Eastchester (dark) chocolate. Stir until thoroughly melted and mixed. Put waxed paper in the bottom of an 8"x8" pan. Pour approximately 1/2 of the dark chocolate in the pan, let set at room temperature until it starts setting up (it will start having a dull look) then pour on green and carefully spread over top of the dark chocolate, also allow this to start setting up, then pour on the rest of the dark chocolate and spread. Allow to completely set up at room temperature. Run knife around edge, turn out, peel wax paper off then cut into squares. NOTE: Never Refrigerate between layers or chocolate and green will separate.

ICE MINT

Melt white, green, pink, or yellow Nestle's icecap (whichever color you prefer, approximately 12-14 oz.) Add 2-3 Tbsp. finely crushed peppermint stick (I crushed mine by putting into double baggies and beating with a hammer). Use any mold you desire but the flat, thinner ones work best such as the daisy, smiley face, etc. This tastes just like the ice mint sold in the fancy candy stores.

Source: Piper Candies, Pearland, TX

BAVARIAN MINTS

1 1/4 pounds Nestle's Westchester chocolate
4 1/2 cups dry fondant
2 1/2 tablespoons light corn syrup (Karo)
1 cup evaporated milk
1/2 teaspoon invertese
1/8 teaspoon peppermint oil

Melt chocolate in a double boiler over hot tap water. DO NOT HEAT WATER. In a separate bowl combine dry fondant, corn syrup, evaporated milk, invertese and peppermint oil and beat on high speed 12-15 minutes. Gradually add the melted chocolate, beating at medium speed. When all is added, whip at high speed for 30 seconds, then spread out in a 9" x 13" buttered pan or cookie sheet and let set. Cut into squares. Makes about 90 candy pieces.

BUTTER MINTS

1/3 cup butter
1/3 cup corn syrup
1 pound powdered sugar

Melt butter, stir in corn syrup until blended. Pour over powdered sugar and work into a dough. Flavor and color as desired or leave plain. Roll in granulated sugar and press into molds. Pop out and let air dry on each side for 12 hours.

Source: Cannons Candy & Cake Newsletter, Newark, Delaware

NO-COOK MARSHMALLOW

Soak 4 Tablespoons Knox Gelatin in 1 1/2 Cup Cold Water.

Meanwhile, warm together (just below boiling point)

1/2 cup water
2 1/2 cup granulated sugar
1 1/2 cup Nulomoline

When warm, add gelatin and stir until dissolved. Pour into mixer bowl and begin to mix:

Then Add: 3/4 cup corn syrup
1 teaspoon vanilla (if you desire a colored marshmallow, paste or powdered food coloring may be added at this time, to make pink, green, yellow, etc. marshmallows.)

Whip until white, fluffy and doubled in bulk. Pour into a parchment lined pan (approximately 12x15 or 12x18), lightly oiled on sides or sprayed with PAM. Let set for 24 hours before removing from pan for cutting. To remove from pan run knife dusted with powdered sugar around sides. Run fingers under parchment paper to help marshmallow to release from pan. Turn out on counter top dusted generously with powdered sugar. Wet the parchment paper with water-wait a few seconds then pull parchment paper off of marshmallow.

Cut with scissors dusted in powdered sugar or cut with cookie cutters. These cut pieces can be dipped in chocolate or Candy Wafers and put on waxed paper until coating is set up. These cut pieces also can be rolled in colored granulated sugar. (When dry store in plastic baggies) Cut pieces dipped in chocolate or Candy Wafers may be stored in regular candy boxes or wrapped in Saran wrap for storing or gift giving.

NOTE: As you saw in class, molding can be done with marshmallow in the clear plastic candy molds. Spray the molds well with PAM before putting the warm runny marshmallow into them. Allow them to set overnight before removing. Select the larger more simple molds for this type work, such as medium size egg, medium size bunny, larger Christmas tree, etc.. By keeping your pan of marshmallow over a large pan of hot (not boiling) water it will stay thin longer and allow you more time to put it into the molds. When removing molded marshmallow be sure to dust hands and surface with powdered sugar so they will not stick to hands and surface. These molded items can then be dipped in chocolate or Candy wafers. If you desire you can add one more tablespoon of Knox gelatin (5 total) to your recipe if you are going to do mostly molding with it and it will make it a little firmer and tougher and easier to get out of the molds.

MARSHMALLOW CREAM

Whip at low speed:	1 1/8 cup Nulomoline
	4 1/2 tablespoons dried egg whites (not meringue powder)
Heat to 210 degrees:	1 1/8 cups Nulomoline
	2 1/4 cups light corn syrup (Karo)

Add the cooked mixture to the whipped egg mixture and beat until light. Then add 1 teaspoon vanilla. Store in covered container. Use in any recipe calling for marshmallow cream. Shelf life is 2-3 weeks. Store in refrigerator if to be kept longer.

CANDY & CAKE HOUSE FUDGE

1 cups sugar
 1/4 cups margarine
 2/3 cups (5 1/3 oz. can) evaporated milk
 1 block Nestle's Chocolate - 14 oz. (milk or dark chocolate)
 1 7 oz. jar marshmallow creme
 1 cup chopped nuts
 1 tsp. vanilla

Combine sugar, margarine and milk in heavy saucepan, bring to a full boil, stirring constantly. Continue boiling 5 minutes over medium heat, stirring constantly to prevent scorching. Remove from heat; stir in chocolate (which has been chipped into pieces) until melted. Add marshmallow cream, nuts and vanilla; beat until well blended. Pour into greased 9" x 11" pan. Cool at room temperature. Cut into squares.

Source: Candy & Cake House Fudge, Pasadena, Texas

MARSHMALLOW CREAM FUDGE

Bring to a full boil - stirring constantly:

One 5-10 ounce jar marshmallow cream -
 2/3 cup evaporated milk
 1/4 cup butter
 1 1/2 cup sugar
 1/4 tsp. salt

Boil 5 minutes over moderate heat, stirring constantly. Remove from heat.

Stir until melted:

1 lb. Nestle Westchester Chocolate
 4 drops vanilla
 1/2 cup chopped nuts

Pour in greased pan 8" square. Chill well before cutting.

NESTLE EASY FUDGE

14 ounces of Nestle Westchester or Eastchester
1 - 14 ounce can of sweetened condensed milk (Eagle Brand Milk)

Combine over hot (not boiling water) the chocolate and milk. Heat on low temperature until icecap melts and mixture is smooth. Spread evenly into foil-lined 9"x13" baking pan. Chill until firm (about 2 hours) and cut into 2" squares. Makes about 20 pieces

PEANUT BUTTER FUDGE

3 cups sugar
3/4 cup margarine
2/3 cup evaporated milk (5 1/3 oz. can)
12 oz. Nestle's Peanut Butter Caps
1 - 7 oz. jar marshmallow creme
1 cup chopped nuts (optional)
1 teaspoon vanilla

Combine sugar, margarine and milk in heavy 2 1/2 quart saucepan. Bring to a full rolling boil, stirring constantly. Continue boiling 5 minutes over medium heat, stirring constantly to prevent scorching. Remove from heat, stir in Nestle's Peanut Butter Caps until melted.

Add Marshmallow creme, nuts and vanilla; beat until well blended. Pour into greased 13 x 9 inch pan. Cool at room temperature; cut into squares. (Makes approximately 3 lbs.)

Variations: Substitute any of the Nestle's Caps for different flavors; butterscotch, white, Eastchester, or Westchester or for pretty pastel fudge, the Nestle's pastel caps.

Source: Elaine's Cake Decorating and Candy Supplies, Ft. Walton Beach, FL

WHITE CHOCOLATE FUDGE

Mix in a double boiler: 1 1/3 cups sugar
1/2 stick margarine
2/3 cup evaporated milk

Bring to a full rolling boil and cook for five minutes, stirring constantly. Remove from heat and:

1/2 lb. white icecap
2 cups miniature marshmallows
1 tsp. vanilla
1 cup chopped nuts

Beat to spreading consistency with a spoon or spatula, and pour into plastic tray covered with wax paper.

SIMPLE FUDGE

1 pound confectioners' coating (red or green for Christmas)
14 ounces sweetened condensed milk

Warm together in top of double boiler until thin. Add nuts, raisins, etc.. Pour into an 8" square pan lined with waxed paper. Let set up at room temperature.

Source: Catherine Murray, Montana

OPERA FUDGE

3 tablespoons butter
3 tablespoons milk
1 package creamy white frosting mix
1/2 cup chopped nuts

Butter a 9" x 5" loaf pan. In the bottom of a double boiler, heat 1 inch of water to boiling. In the top place the butter and the milk. Place over the boiling water to melt the butter. Add the box of frosting mix and stir until blended. Cook over boiling water for 5 minutes stirring occasionally. Remove from heat, stir in nuts and pour into pan. Let set.

Source: Cannon's Cake and Candy Newsletter, Newark, Delaware

FUDGE

1 pound chocolate wafers
1 can Eagle Brand Milk
1 teaspoon vanilla
1 teaspoon butter
1/2 cup nuts

Melt chocolate; stir in milk, vanilla, nuts, and butter. Spread in buttered and wax paper lined 8" pan. Cool 3 or 4 hours. Invert onto cutting board, peel off wax paper and cut into squares.

Variation: Cherry-Vanilla Fudge...use white chocolate wafers, and add 1/2 cup glazed cherries and 1/2 cup slivered almonds.

Source: Canadian Society of Sugar Artistry Newsletter, Peggy Brezina, Etobicoke: Ontario; M9P 3C6

EASTCHESTER BROWNIES

1 package Duncan Hines Double Fudge Brownie Mix
 1/2 cup water
 3 eggs
 1 chocolate flavor packet (included in the mix)
 1 1/2 cups chopped Nestle's Eastchester
 1/2 cup chopped nuts (optional)

Combine all ingredients. Mix and bake according to package directions.

SUGAR COOKIES

1 1/2 cups confectioners sugar
 1 cup softened butter or margarine
 1 egg
 1 teaspoon vanilla
 1 teaspoon almond flavoring
 2 3/4 cups flour
 1 teaspoon soda
 1 teaspoon cream of tartar

Cream confectioners sugar and butter. Add egg and then flavorings. Mix thoroughly. blend dry ingredients together and add them in. When completely mixed, pat the dough into four balls. Refrigerate the dough 2-3 hours in a covered bowl or air-tight plastic bag. Dough may be stored up to one week.

Heat the oven to 350°. Roll out dough ball on pastry cloth, lightly floured, to desired thickness. Cut with floured cutters. Bake approximately 9 minutes. This recipe makes approximately 5 dozen medium size cut-out cookies.

NOTE: When cookies are molded in candy molds, turn out onto cookie sheet and place into refrigerator for 5 minutes to chill and set design.

PEANUT CAPPED BROWNIES

Immediately after removing brownies from oven scatter Nestle's peanut caps on top of brownies. Lay a cookie sheet over the top for a couple of minutes. Remove and "frost" brownies.

Source: Sandra Jean's Candies, Winter Park, FL

CREAM CHEESE COOKIES

1/4 pound butter
8 ounces cream cheese
9 tablespoons sugar
1 cup sifted flour
9 walnut halves (chopped)

Spread with wet fingers till wafer thin. Bake at 350 degrees and cook only until light brown around the edges. May be tubed out of cake decorating tube to form shapes. If you are tubing these out with decorating tubes do not add nuts.

MILK CHOCOLATE PIE

1 pound Nestles Westchester
1-7 ounce cool whip
1 graham cracker crust

Melt chocolate; stir into cool whip. Pour into graham cracker crust. Grate a little chocolate on top for decoration. Refrigerate or freeze. May be made with white chocolate. Add chopped cherries and chopped pecans.

Source: Jean Mitchell, Paris, Texas

Candy Wafers ICING

3 cups powdered sugar
4 tablespoons luke warm milk
1/3 cups melted Candy Wafers
3 tablespoons light corn syrup (Karo)

Combine the sugar, corn syrup and milk and mix well with a spoon or spatula until smooth, or beat well with an electric mixer. To this mixture add the Candy Wafers or chocolate and again mix well. Pour or spread on cake. This icing has a lot of body and retains its moisture quite well. Any of the ice cap Candy wafers can be used. This single recipe will provide enough icing for about two 8" layers.

WHITE CHOCOLATE CAKE RECIPE

1/4 lb. White Candy Wafers melted and slightly cooled
 1 cup butter
 2 cups sugar
 4 eggs
 2 1/2 cups flour
 1/4 teaspoon baking powder
 1/4 teaspoon salt
 1 cup buttermilk
 1 cup chopped pecans
 1 cup flaked coconut
 1 tsp. vanilla

Cream together the butter and sugar. Add melted Candy Wafers, then the eggs one at a time, beating well after each addition. Sift the dry ingredients together and add alternately with the buttermilk, beating well as you go. Fold in vanilla, pecans, coconut. Pour into greased and floured 9 inch pans and bake at 350° for about 45 minutes. Frost with white fudge frosting.

Source: Mildred Brand, Country Kitchen, Ft. Wayne, IN

WHITE FUDGE FROSTING

3/4 cup coarsely chopped or broken white Candy Wafers
 2 1/2 tablespoons flour
 1 cup milk
 1 cup butter or margarine, softened
 1 cup Sugar
 1 1/2 teaspoon vanilla

In a medium saucepan, combine white Candy Wafers, which has been melted, and flour. Blend in milk, cook over medium heat, stirring constantly until mixture is very thick. Cool completely. In a large mixing bowl cream butter, sugar and vanilla. Beat until light and fluffy, about 3 minutes. Gradually add completely cooled Candy Wafers mixture. Beat at high speed until it is the consistency of whipped cream.

Source: Mildred Brand, Country Kitchen, Ft. Wayne, IN

EASY JELLY ROLL CAKE

1 Duncan Hinds Angel Food Cake mix
 1/8 teaspoon almond extract

Mix cake mix according to package directions. Add almond extract. Pour into 11" x 17" jelly roll pan, lined with parchment paper. Bake at 350° for 12-15 minutes or until done. Loosen edges and turn out onto powdered sugar covered towel. Sprinkle powdered sugar over top of cake and roll up jelly roll style. Let cool. Unroll and fill with frosting (below). Reroll cake and frost.

FILLING:

3/4 cups powdered sugar
 8 ounces Cool Whip
 8 ounces Philadelphia Cream Cheese

Allow cream cheese to soften at room temperature. Beat cream cheese. Blend in Cool Whip and powdered sugar. Spread on cake and roll up.

COOKIE RECIPE (can be molded in candy molds)

Combine and beat thoroughly:

- 1 cup shortening
- 2/3 cup sugar
- 1 1/4 teaspoon salt
- 2 teaspoon almond extract or
- 3/4 teaspoon vanilla or
- 3/4 teaspoon orange extract
- 2 unbeaten eggs

Add: 2 3/4 cups flour (if dough is too soft, add 1-2 heaping tablespoons flour extra).

Mix well. Pinch off, roll in granulated sugar, press into desired candy mold. Gently tap out on cookie sheet. Bake at 375° for 8-10 minutes. Dough may be colored with Candy-N-Cake powdered food colors.

SNICKER BAR CAKE

1 German Chocolate cake mix
 1 pound Nestle's caramel
 1 stick (1/2 cup) margarine
 1 cup chopped Eastchester (dark chocolate)
 1/3 cup milk
 1 cup chopped salted peanuts

Prepare cake mix according to package directions. Pour into greased 9" x 13" pan only to a depth of 1/2". Reserve remaining cake mix. Bake 20 minutes at 350°.

While cake is baking, melt margarine, caramel, and milk. Remove cake from oven and pour melted caramel, margarine, and milk mixture over cake. Sprinkle with chipped Eastchester pieces and nuts.

Spread reserved cake mix over Eastchester and nut pieces to an approximate depth of 1/2". Bake at 350° for 20 minutes and at 325 degrees for 10 additional minutes. May be served with whipped cream, if desired. Leftover cake batter may be used for cupcakes.

CHOCOLATE MINT SQUARES**CAKE LAYER:**

1 cup sugar
 1/2 cup butter, softened
 4 eggs, beaten
 1 cup flour
 1/2 teaspoon salt
 1 teaspoon vanilla
 1 (16 ounce) can Hershey's syrup

Mix above ingredients and beat until smooth. Pour into greased and floured 9" x 13" pan. Bake at 350° for 30 minutes. Cool in pan.

MINT LAYER:

2 cups powdered sugar
 1/2 teaspoon peppermint flavoring
 1/2 cup butter

Spread over cool cake.

GLAZE:

6 ounce dark chocolate coating
 6 tablespoons butter

Melt chips and butter in saucepan, stirring until smooth. Cool and spread over mint layer. Chill 20-30 minutes and cut into squares. Mint layer may be tinted pale pink or green.

WHITE CONFECTIONERY CARE

1-13 1/2 ounce package white cake mix with pudding
 4 egg whites
 1 1/4 cups water
 1 cup melted white wafers (Candy Wafers)

Combine first 3 ingredients in mixing bowl and beat until completely mixed. Add wafers. Pour into greased and wax paper lined (9" x 13") baking pan. Bake in preheated 350° for 35-40 minutes.

Baking pan options:

2 (8" x 8") baking pans-bake in preheated 350 degree oven for 20-30 minutes.

1 (9 1/2") spring form pan-bake in preheated 325° for 55-60 minutes.

Source: Ambrosia Chocolate, Milwaukee, WI

CHOCOLATE CHUNK COOKIES

1/2 cup butter or margarine
 1/2 cup sugar
 1/4 cup firmly packed brown sugar
 1 teaspoon vanilla
 1 egg
 1 cup all-purpose flour
 1/2 teaspoon baking soda
 1/2 teaspoon salt
 1 cup chocolate coating (cut into chunks)

Beat butter, sugars, vanilla and egg until light and fluffy. Mix flour with soda and salt; blend into butter mixture. Stir in chocolate flavored chunks. Drop 2 inches apart by heaping tablespoonfuls onto ungreased baking sheet. Bake at 350 degrees for 12-15 minutes, or until lightly browned. Cookies will be soft in center when done. Cool 2 minutes before removing from cookie sheet. Makes about 2 dozen.

MONSTER COOKIES

3 eggs
1 cup brown sugar
1 cup granulated sugar
3/4 teaspoon vanilla
2 teaspoons baking soda
2 1/2 cups oatmeal
1/2 cup butter or margarine, softened
1 1/2 cups chunky peanut butter
6 ounces dark chocolate coating, chopped
1 pound M&M candies

Mix eggs with brown sugar, sugar and vanilla, using an electric mixer. Add baking soda, oatmeal, butter, peanut butter, and chocolate coating chunks, mixing by hand.

Drop by large tablespoonfuls onto greased cookie sheet. Place 6 cookies to a cookie sheet. Flatten with damp hands and decorate with M&M candies. Bake at 350° for 10-12 minutes. Do not over bake. After removing from oven, let stand about 1 minute before removing from cookie sheets to wire racks to cool.

COOKIE TREATS

1-16 ounce roll refrigerator sugar cookie dough
18 popsicle sticks
chocolate Candy Wafers

Slice cookie dough into 36 slices and place half on baking sheets, following directions of dough package. Place a popsicle stick at the center of each cookie. Place a chocolate Candy Wafers wafer on the tip of each popsicle stick. Cover each chocolate piece with remaining cookies and slightly press edges together to enclose chocolate. Bake. When cool, dip in Candy Wafers and decorate with little candies made in the Lay-on candy molds.

BASIC HARD CANDY RECIPE

2 cups sugar
 2/3 cups light corn syrup
 3/4 cup water
 oil flavors (optional)
 color (optional)

In a saucepan, blend sugar, corn syrup and water. Bring to boil over high heat, until mixture reaches 290°. Remove pan from heat. Allow to stand until bubbles have simmered down. Add flavoring and color, as desired. Too much stirring will cause syrup to solidify into a hard sugary lump. Mold into desired shapes in PAM sprayed Apollo hard candy molds. Work fast. Keep mixture warm over hot water. If mixture becomes too cold and thick, it may be warmed for a few seconds in a microwave.

NOTE: When candies are completely cooled, store in air tight containers or place them individually in 3" x 5" plastic sucker bags and seal at bottom with scotch tape. Allow hard candy to cool at room temperature only. Never place hard candy molds in the refrigerator or freezer.

NEW ORLEANS PRALINES

2 cups granulated sugar	1 tablespoon nulomoline
1 cup light brown sugar	1 cup pecan halves
1 cup water	1 tsp. maple flavoring

In a 2 quart sauce pan combine the sugar, water, nulomoline and pecan halves. Mix well and bring to a boil over medium heat, stirring often to make sure the sugar is dissolved before mixture reaches the boiling point. Continue to cook over a medium to high heat, stirring occasionally until temperature reaches 236 degrees.

Remove sauce pan containing mixture from heat and let stand until temperature of mixture cools to 180 degrees. Add maple flavoring and begin to stir with a spoon and continue stirring until mixture becomes thicker and appears just a little lighter in color. Do not stir until mixture becomes too thick to pour.

Mixture is now ready to dip out for pralines. Using a tablespoon, dip mixture onto wax paper or a lightly buttered or oiled surface. A tablespoon full will make an average sized praline. They may be made larger or smaller as desired. If while dipping out the mixture, it becomes too firm to dip, it can be reheated but not cooked.

Pralines have a rather coarse texture, however they have a delightful flavor, and are quite popular. They are also delicious when dipped in chocolate or Candy Wafers.

CARAMEL APPLES

14 ounces Nestle' bulk caramel
 2 measuring teaspoons water
 4-5 medium apples, washed and dried
 popsicle sticks

Melt over hot (not boiling) water, Nestle' bulk caramel and water. Insert sticks in apples. Dip apples one at a time into melted caramel, turning until well coated. Place on buttered wax paper and chill in refrigerator until firm. For a thicker coating of caramel on the apples eliminate the 2 teaspoons of water.

CHOCOLATE TART FILLING

8 ounces dark chocolate coating
 2 tablespoons instant coffee
 2 tablespoons water
 1-12 ounce container Cool Whip (divided)
 2 Heath bars (crushed)

Melt first 3 ingredients in double boiler. Cool, fold in 2 1/2 cups Cool Whip. Fill tartlet shells. Freeze one hour. Garnish with remaining Cool Whip and Heath bars. Freeze until firm. Fills 48 tartlet shells.

GRASSHOPPER PIE FILLING

Melt together: 24 large marshmallows
 1/2 cup milk

Add: 4 tablespoons green creme de menthe
 2 tablespoons brown creme de cocoa

When cool:

Whip 1 cup heavy cream until stiff. Fold into creme mixture carefully

Pipe into chocolate cups

Serve Frozen.

NOTE: Nice to pipe into chocolate dessert cups mold #473 or liqueur cups mold #492

HOT CARAMEL FUDGE TOPPING

12 ounces Westchester chocolate
 1 pound Nestle' caramel
 1 large can Pet milk
 1/4 pound butter or margarine

Melt Westchester chocolate in double boiler over hot (not boiling) water. Melt caramel in a double boiler on stove. Add all ingredients together and cook for 30 minutes at medium heat. Whip with mixer. Put in jars for refrigeration or freezing.

Source: Nestle Company, White Plains, NY

CHOCOLATE SAUCE

1/4 cup butter
 1/4 shaved chocolate
 1/4 cup cocoa
 3/4 cup sugar
 1/2 cup light cream
 pinch salt
 1 teaspoon vanilla

Melt in a saucepan the butter and chocolate, stirring until smooth. Add the remaining ingredients. Bring to boiling point. Use for ice cream, cream puffs or cake. Serve hot or cold. Makes 1 1/2 cups sauce. This can be stored and reheated over hot water when needed.

Source: Toll House Tried & True Recipes

VERY THICK FUDGE SAUCE

1 (12 ounce) package semisweet chocolate pieces
 1 (13 ounce) can evaporated milk
 3 tablespoons butter or regular margarine

Combine all ingredients in a 2-quart heavy saucepan. Cook over low heat, stirring constantly, until chocolate is melted and mixture is thick and smooth. Serve warm over ice cream or squares of cake. Leftover sauce can be stored in refrigerator. Reheat over low heat.

NUT FLUFF LOG

1 pound white wafers (Candy Wafers)
2 cups salted peanuts
2 cups miniature marshmallows
3 tablespoons milk
1 pound dark wafers (chocolate Candy Wafers)

Place white wafers in a glass mixing bowl. Microwave on full power for 1 minute 30 seconds. Stir. Repeat for 30 seconds if necessary. Stir. Add nuts and marshmallows. Stir. Add milk. Stir until completely mixed. Turn onto waxed paper and make into small logs for candy bars or large log for cutting into slices. Chill until set.

Place dark wafers in a glass mixing bowl. Microwave on full power for 1 minute 30 seconds. Stir. Repeat for 30 seconds if necessary. Stir. Dip candy bars into melted dark wafers. Set on waxed paper to cool and dry.

Source: Ambrosia Chocolate Company, Milwaukee, WI

FUDGE/PECAN TOPPING

6-1 1/2 ounce Milky way candy bars (cut-up)
6-1 ounce squares semi-sweet chocolate (cut-up)
1 cup milk
1 1/3 cups small pecan halves

Combine candy bars, semisweet chocolate and milk in top of double boiler. Place over simmering water. Cook, stirring constantly, until chocolate is melted and mixture is smooth. Stir in pecans and remove from heat. Serve over ice cream or squares of cake. Store leftover sauce in refrigerator. Reheat over low heat. Makes about 3 cups.

CHOCOLATE FONDUE

9 ounces chocolate Candy Wafers
1/2 cup whipping cream

In fondue pot, combine chocolate and cream, using low flame. Stir constantly until smooth. Keep on low, or on warmer, or flame. Spear fruit or marshmallow on fondue forks or cocktail picks, and dip into warm chocolate then into the nuts, etc. Makes delicious dipper for large marshmallows, bananas and pineapple chunks, fresh strawberries, nuts, etc. The dipped marshmallows and bananas are delicious rolled in either chopped nuts or toasted coconut.

PINK SQUIRREL FONDUE

1-7 ounce jar Kraft marshmallow creme
3 tablespoons Amaretta liqueur
1 tablespoon white creme de cocoa
1 teaspoon lemon juice (fresh)
pink food coloring

Combine marshmallow creme, liqueurs, and lemon juice in a heavy saucepan or fondue pot, cook and stir over low heat until heated through, about 2 minutes. Transfer to small fondue pot; place over fondue burner on low heat. Spear dipper with fondue fork, dip into fondue and swirl to coat and prevent drips. Serves 4-6 and is the perfect accompaniment for fresh strawberries.

Suggested dippers: Plump washed, hulled and drained strawberries, ripe banana chunks, angel food cake, pound cake, cookies, marshmallows, nuts, etc.

CHOCOLATE FONDUE II

6 ounces light or milk chocolate coating
3 ounces dark or bittersweet chocolate coating
1/3 cup heavy cream
2 tablespoons Kirsch, cherry brandy or orange liqueur

Break chocolate into pieces and melt in cream, in fondue pot, set on high. Stir frequently until the chocolate is melted. Turn control to low, add liqueur, and stir well. Fondue can be thinned by adding more cream. You can, if you wish, omit liqueur and add 1/4 teaspoon each of cinnamon and cloves, or 1 tablespoon instant coffee powder. Use cubes of cake and strawberries, grapes, or other pieces of fruit as dippers.

CHOCOLATE PEANUT BRITTLE MOUSSE

1 1/4 pounds semisweet chocolate
 1 1/2 tablespoons unflavored gelatin
 2 tablespoons hot water
 1/2 pound (2 sticks) unsalted butter (melted)
 1 cup hot milk
 8 egg yolks
 1/2 cup sugar
 2 cups plus 2 tablespoons heavy cream
 2 cups chopped peanut brittle (ground into pebble-size pieces in food processor)

In the top of a double boiler, melt the chocolate over hot (not boiling) water. Combine the gelatin and hot water and set aside to dissolve. In a large bowl combine the melted chocolate, the gelatin mixture, the melted butter and hot milk. Beat until blended thoroughly. Add the egg yolks, one at a time, beating to incorporate them. Beat in the sugar. Set aside to cool to room temperature. Meanwhile beat the cream until stiff. Fold the peanut brittle into the chocolate mixture and fold in the whip cream. Stir just enough to incorporate the cream without leaving any streaks. Spoon the mousse into stemmed dishes or into chocolate dessert dishes and chill. Garnish with a piece of peanut brittle.

CHOCOLATE MOUSSE

8 ounces semisweet chocolate
 1 tablespoons unsalted butter
 1/3 cup sugar
 1/2 cup hot coffee (regular strength)
 4 large eggs (separated)
 1 teaspoon vanilla extract
 2 tablespoons confectioner's sugar

Place the chocolate and butter in the top of a double boiler set over hot water. Stir until smooth. Set aside to cool completely. In a separate container, dissolve the sugar in the hot coffee and set aside. In another bowl beat the egg yolks at high speed until thick and pale (about 5 minutes). Stir in the coffee, chocolate and vanilla extract. Blend thoroughly.

In a clean bowl, whip the egg whites until slightly stiff. Add the confectioner's sugar and continue to beat until stiff, but not dry, and peaks form. Remove about a third of the egg whites and whisk them into the chocolate mixture. Return the whole mixture to the remaining egg whites and fold gently. Refrigerate in a covered bowl until ready to serve.

VANILLA WHITE CHOCOLATE MOUSSE

1 vanilla bean (pulverized*)
 1/2 cup powdered sugar (pulverized*)
 4 ounces white chocolate
 3 eggs (separated)
 1 cup heavy cream
 pinch salt
 pinch cream of tartar

Melt white chocolate in double boiler. Beat egg yolks with vanilla sugar until ribboney and thick. Pour into heavy saucepan and whisk over low heat until thick. Whisk in melted chocolate. Cool. Beat whipped cream until stiff. Beat egg whites with cream of tartar and salt until stiff. Fold all together gently. Pipe through pastry bag into cups and chill for several hours.

*2 DAYS AHEAD: Combine vanilla bean and sugar in processor and grind. Pass through a sieve. Reserve vanilla bean pieces. Store vanilla sugar in an airtight container.

CHOCOLATE MOUSSE 11

6 ounces dark chocolate
 1 tablespoon orange juice
 1 tablespoon Grand Marnier, Kaluah or Amaretto
 2 whole eggs
 2 egg yolks
 1/4 cup sugar
 1 teaspoon vanilla
 1 cup cream

Melt dark chocolate, orange juice and liqueur together in top of double boiler. Combine whole eggs, egg yolks, sugar and vanilla in food processor for 2 minutes. Add and mix in. Add chocolate mixture to egg mixture and mix until smooth. Pour into serving bowls. Refrigerate overnight.

CHOCOLATE PIZZA

2 parts chocolate (melted)
 1 part Rice Krispies cereal
 almonds or peanuts (ground fine)
 pecan halves
 white Candy Wafers (melted)

Mix together melted chocolate and Rice Krispies cereal. Pour mixture into a disposable aluminum pizza pan (available from supermarkets).

Sprinkle top of pizza with ground almonds or peanuts. Top with mushrooms molded in mold #3165 and pepperoni molded in mold #920.

Drizzle top of pizza with melted white Candy Wafers to represent mozzarella cheese. Let pizza set up at room temperature.

CHOCOLATE COVERED CHERRIES

1/2 cup dry fondant
 3 tablespoons maraschino cherry juice
 maraschino cherries (well-drained)
 chocolate Candy Wafers (melted)

STEP ONE: Combine dry fondant and maraschino cherry juice and mix well.

STEP TWO: Make a chocolate shell in each cavity of the bon bon mold #101 by spooning in about 2/3 teaspoon of melted candy making chocolate (either light or dark according to personal preference) and stroke upward with your brush until each bon bon opening is completely coated inside with chocolate

STEP THREE: Spoon into each bon bon cavity 1/4 to 1/3 tsp. of the Fondant-Juice recipe

STEP FOUR: Place a drained maraschino cherry into each cavity.

STEP FIVE: Spoon melted chocolate on top and spread around with brush, being sure all edges are sealed, so finished candy will not leak. DO NOT TAP THIS MOLD.

STEP SIX: Place in freezer 4-5 minutes to chill then unmold. NOTE: Chocolate covered cherries may be eaten as soon as they return to room temperature but they are definitely more "liquid" inside and delicious when they are at least 2-3 days old.

CHOCOLATE COVERED PINEAPPLE

dry fondant
 pineapple juice
 pineapple chunks
 chocolate (melted)

Make like chocolate covered cherries but substitute the pineapple juice instead of cherry juice and mix with dry fondant. In place of maraschino cherry put a piece of chunk pineapple.

NOTE: Use bon bon mold #101.

Source: Wright's Cake & Candy Supplies, Borger, Texas

CHOCOLATE NUT PILLOWS

6 ounces semi-sweet chocolate (Eastchester)
 1 tablespoon shortening
 1/2 cup peanut butter
 3 cups spoon-sized Shredded Wheat
 1/2 cup finely chopped nuts

Melt chocolate and shortening. Add peanut butter. Dip Shredded Wheat and roll in nuts.

Source: Ann Dozier, St. Charles, Missouri

CREAM CHEESE MINTS

8 ounces cream cheese
 2 pounds powdered sugar
 oil flavoring
 granulated sugar

Mix cream cheese and powdered sugar together by hand until it resembles pie dough. Roll into small balls and roll in granulated sugar (this keeps them from sticking to the mold). Press into desired mold, and pop out immediately. Makes about 150 mints. Can be eaten immediately or if stored in covered container, will keep indefinitely in the refrigerator. Can be colored by using powdered food colors (liquid coloring makes the mints too sticky).

NOTE: This is a very nice party mint that can be made in the clear plastic molds. Although this recipe does not use chocolate it is attractive and delicious. Suggested molds are: bite-sized heart, rose, leaf, small daisy, baby booties, etc.

FROZEN CARAMEL BANANAS

14 ounces Nestle's caramel
1/2 cup peanut butter
6 firm bananas
ice cream bar sticks
chopped peanuts

Melt caramel over low heat, stirring until smooth. Stir in peanut butter. Peel bananas and cut in half crosswise. Insert stick into each cut end of banana. Spoon Nestle's hot caramel over bananas until well-coated. Roll in peanuts. Place on greased waxed paper. Freeze.

Variation: Substitute any ready to eat cereal for the chopped peanuts.

Source: Elaine's Cake Decorating & Candy Supplies; Ft. Walton Beach, FL

GRAHAM CRACKER TREAT

marshmallow cream
graham crackers
candy making chocolate (melted)

Put a little marshmallow cream (or marshmallow and peanut butter) between two graham crackers and dip in Westchester or Eastchester chocolate.

COVERED PRETZELS (Ivory Pretzels)

Melt white Candy Wafers in a double boiler over hot tap water. Lay the pretzel on a fork and dip in the melted coating. Tap on the side of the pan and let the excess coating fall back into the pan. Lay out on wax paper and let set. These are delicious! Beautiful when dipped in the colored coatings.

PEANUTIE

Melt 1 pound Nestle's white icecap and 1 pound Nestle's butterscotch icecap. Mix in 1 cup crunchy peanut butter and spoon into mold #107. Chill in freezer and unmold.

Source: Cralg's Confectionery; Greensboro, North Carolina

PEANUT BUTTER CUPS

1-18 ounce jar peanut butter cups (crunchy or smooth)
1 stick butter or margarine (melted)
1 pound powdered sugar

Mix peanut butter and melted butter together with a spoon. Add powdered sugar and knead with hands until smooth. This peanut butter mixture can be rolled into a ball and dipped in chocolate or used for centers in the bon bon mold. To make peanut butter cups, put a small amount of melted milk chocolate into the bottom of the peanut butter cup mold. Add a patty of this peanut butter mixture then cover with more of the melted chocolate. Put into freezer section of the refrigerator for about four minutes then turn mold over and tap finished candy onto table.

PEANUT BUTTER SMOOTHES

1 pound white Candy Wafers (melted)
1 pound butterscotch Candy Wafers (melted)
1 cup peanut butter (smooth or crunchy)

Mix all three ingredients together. This mixture can be dipped or molded in chocolate, or molded by itself in any of the plastic candy molds. Chill mold in the freezer to release candy.

PIXIE BAR

1/2 pound Nestle's Westchester (light chocolate)
1/2 pound Nestle's Eastchester (dark chocolate)
1/2 cup cashew pieces
1/2 cup pecan pieces

Melt chocolate in top of double boiler over hot water. Combine all ingredients. Spoon into mold #157. Set in freezer five minutes and pop out.

Source: Craig's Confectionery; Greensboro, NC

OREO MINTS

Melt Eastchester chocolate and flavor with peppermint oil. (About 5-6 drops of oil per 14 oz. bag.) Dip Oreo cookies in the chocolate and lay them on wax paper until set. This is an excellent mint cookie treat!

PECAN LOGS

1 pound Byrnes and Kiefer Redi-Fondant cream-center
 3/4 to 1 cup powdered sugar
 2 drops butter rum oil flavoring
 1 pound Nestle's caramel
 pecans (crushed)

Mix together Redi-Fondant center, powdered sugar, and flavoring. Divide into 6-8 pieces, as desired. Roll into log shape. Wrap logs in waxed paper and freeze to firm. Melt caramel in top of double boiler over boiling water. Using forks, dip frozen logs in melted caramel and immediately into crushed nuts. May be chilled for easy slicing.

TIGER BUTTER

1 cup Melted Westchester Chocolate (melted)
 1 cup Melted White Candy Wafers (melted)
 1/2 cup smooth peanut butter

Mix thoroughly by hand the melted white Candy Wafers and peanut butter in a small bowl. Then add the melted Westchester chocolate to that mixture and stir slightly. Pour into a wax paper lined pan (approx. 10" square) and use a table knife to stir pretty swirls of the dark and light mixture to give a marbled effect. Let set at room temperature until solid. Cut into squares and serve as you would fudge or roll into balls and use as centers in the bon bon mold.

MARSHMALLOW CUPS

14 oz. chocolate
 12 oz. jar marshmallow cream
 1/2 cup chopped nuts
 1/4 cup chopped maraschino cherries

Melt Westchester chocolate and paint medium size peanut butter cup mold #234.

Spoon some marshmallow cream out on powdered sugar. Knead until you can handle it without sticking to your hands. Knead in chopped pecans and cherries.

Drop little spoonfuls in your painted cups and spoon chocolate on top. Bounce and put in freezer 5 minutes and turn out.

NOTE: We use mold #234 or #235

Source: Wrights Cake & Candy Supplies, Broger, Texas

MALTED MILK BALLS

6 tablespoons white coating (melted)
 1 cup malted milk powder
 chocolate coating (melted)

Melt the white coating in a double boiler over hot tap water. Add 5 to 6 tablespoons of the melted white coating to the malt powder. Form into 1/2" balls and chill. Allow to set up at room temperature and dip or mold in the melted chocolate coating.

MINT BUNNY NEST

1 pound Nestle's green icecap
 2 drops peppermint oil (or spearmint)
 1 cup macaroon coconut

Melt the green icecap and flavor with the peppermint oil. Stir in the macaroon coconut. Spread the coconut mixture in the largest "peanut butter cup" candy mold (#235); spreading around the shell and over the sides. Freeze 5 minutes and unmold. Fill with small eggs, jelly beans, small animals, foil wrapped eggs, etc.

Source: Connie's Confectionery, Clinton, Maryland

CHOCOLATE RING

1 cup Westchester chocolate (melted)
 1/2 cup chopped toasted almonds
 3/4 to 1 cup miniature marshmallows
 pecans halves

Mix together the melted chocolate, almonds, and miniature marshmallows. Pour mixture into the chocolate ring mold #596 and chill in freezer. After it has released from mold (wait until it has returned to room temperature) "frost" with melted chocolate. Decorate with pecan halves.

NOTE: Candied fruit may be added to original mixture if desired.

CARA-MALLOW DELIGHTS

Using a rolling pin and confectioner's sugar (powdered) to prevent sticking, roll 1 to 1 1/2 pounds of Nestle' caramel into a rectangle approximately 10" long and 4" wide.

Spread marshmallow creme on surface and cover this liberally with chopped pecans.

Roll into tight log, refrigerate for 30-45 minutes. Remove from refrigerator and cut into 1/4" pieces. Dip in either Nestle' Westchester, Eastchester, or any of the icecap coatings.

NOTE: Can be molded in chocolate using mold #468.

Source: Nestle' Co., White Plains, NY

CHOCOLATE COATED FRUIT

Dip any desired fruit (pineapple, dates, apples, bananas, strawberries etc.) after drained well, into melted Westchester or Eastchester chocolate. Cool on wax paper. I like to put some buttercream center or fondant center in the middle of the date and then dip. (Fresh fruit candy must be eaten the same day)

FOR COFFEE LOVERS

An easy made mocha flavor chocolate is to combine 1 part instant coffee (powdered grain preferred over crystal) to 6 parts of melted Eastchester or Westchester chocolate. Simply mix together and mold in any of the bite-sized molds.

NOTE: Change the strength of the mocha flavor by either increasing or decreasing the amount of instant coffee used.

PUMPKIN FLAVORED PUMPKINS

orange Candy Wafers (melted)
pumpkin pie spice

Add to taste, pumpkin pie spice and melted orange coating. Spoon into bite-size pumpkin molds. Chill and release.

Source: Margie Bittenger, Wheaton, MD

BRAZILIAN BOATS

1. Soften a loaf of Caramel in a warm area.
2. Take 3-4 pounds of caramel and flatten with a rolling pin to a sheet approximately 1/4 to 1/3 inch thick.
3. Cut it into two inch squares.
4. Separate two inch squares - place a Brazil Nut in the center of each square.
5. Fold caramel up around the nut and pinch ends, (Like a canoe) leaving upper surface of nut exposed.
6. Half dip in coating or chocolate of your choice.

Source: Nestle's Co., White Plains, NY

MOLD PEANUTS

1 pound peanut butter coating
1/2 cup peanut butter

Melt peanut butter coating in top of double boiler. Add peanut butter and blend together. Fill peanut mold and put in freezer to set. When candy is set, remove from freezer and tap out onto table. Candy should fall out of mold easily. This candy will take longer to set than other molded candies, due to the peanut butter being added to the coating.

Source: Stasuill's Candy Supplies, Hamburg, PA

MARSHMALLOW CONES

Kraft marshmallows
small size ice cream cones
melted Candy Wafers (any flavor or color--melted)
chocolate jimmies, nonpareils, colored sugar, etc.

Dip top rim of cone into melted Candy Wafers. Set marshmallow on rim and slightly into cone. Let air dry 1 minute. Dip top of ice cream cone and marshmallow into Candy Wafers and tap off excess coating. Immediately, roll top of cone in chocolate jimmies, coconut, nonpareils, etc.

Source: The Candy Camper, Pittsburgh, PA

ALMOND COCONUT DELIGHT

1 1/4 cups dry macaroon coconut
3/8 cup light Karo corn syrup
Toasted whole almonds

Mix coconut and syrup together. Using mold #199 spoon melted chocolate into cavity. Pull up sides of mold with small brush. Drop toasted almond into depression. Shape coconut mixture into oblong pattie. Top off with chocolate. Chill and release from mold.

VARIATIONS FOR SMALL VANILLA WAFERS

Using any one of these, Nestle's caramel or coconut dough or peanut butter mixture, form a bon bon size piece, flatten on the cookie and dip in Nestle's Westchester or Eastchester coating.

Place on waxed paper to set. Try different flavors of Nestle' coating with all three.

Source: Sallie's Cake & Candy, Manchester, Missouri

TURTLES (Millionaires, Ladybugs)

Put approximately three medium size pecan halves on a buttered surface. With a teaspoon cover each cluster of pecan halves with hot, melted caramel and let stand until cool. Then remove from buttered surface and dip in melted chocolate. Let them set on wax paper at room temperature until they are set.

RITZ DELIGHTS

Take Ritz crackers and put peanut butter between the crackers, then dip in Nestle's white or Westchester coating. You will be surprise how good it is

Source: Cake Pantry Ridgeway, VA

S'MORES

Cover bottom of mold #157 with Nestle's melted Westchester. Place half a graham cracker on top. Using a pastry bag, squeeze marshmallow cream on top. Cover with melted Westchester and chill in the freezer five minutes and unmold.

Source: Craigs Confectionery; Greensboro, NC

SURPRISE CUPS

Mix broken bits or pretzels in with Nestle's green icecap. Stir and drop into paper candy cups. We call them Surprise Cups because the pretzels taste very much like nuts, which surprises everyone.

NOTE: Nice molded in #233 or #220.

Source: Vicki's Cake Decorating; Hagerstown, Maryland

TOOTSIE ROLL TYPE CANDY

1 pound dark chocolate Candy Wafers*
1/2 cup Karo syrup

Melt Candy Wafers in top of double boiler over hot (not boiling) water. Warm Karo syrup in sauce pan at medium heat. Stir together the melted Candy Wafers and the warm Karo syrup. Mix by hand and immediately place in plastic bag and seal the mixture air tight. Let set for 12 to 24 hours.

To use: Roll into balls and wrap airtight to store. Also Great dipped in chocolate.

*You may substitute milk chocolate Candy Wafers, if desired. Make other flavors by using vanilla flavored (pastel colors) Candy Wafers and increasing the Karo syrup to 3/4 cup. Flavor and color to taste.

AUNT CHICK'S COOKIE RECIPE

Sift and measure:

4 1/2 cups flour
3/4 tsp. salt

Cream together:

1 cup fat (I used 1/2 cup butter and 1/2 cup Crisco)
1 1/2 cups sugar
3 eggs
1 tsp. almond extract
2 tsp. vanilla

Combine mixtures and:

Roll in waxed paper and chill. Roll out dough on pastry cloth and cut dough into cookies.
Bake at 325- 350 degrees until done (approximately 10 to 12 minutes).

AUNT CHICK'S GINGER COOKIE

CREAM TOGETHER:

1 cup shortening
1 cup brown sugar (packed)

THEN ADD:

1/2 cup molasses
2 eggs

SIFT AND MEASURE:

4 1/2 cups flour
1 tsp. salt
1 1/2 tsp. salt
1 tsp. soda
1 tsp. cinnamon
1/2 tsp. nutmeg

COMBINE MIXTURES AND:

If you desire a darker dough, remove 2 tablespoons flour and replace with cocoa, or 1 tablespoon flour with replacement cocoa.

Roll in waxed paper and chill. Roll out dough on pastry cloth and cut dough into cookies.
Bake at 325 to 350 degrees until done (approximately 10 to 12 minutes).

AUNT CHICK'S CRISP SPICE COOKIE

CREAM TOGETHER:

2 cups sugar :
1 cup butter

THEN ADD:

2 eggs
2 tablespoons sour cream mixed with 2 teaspoons baking soda

SIFT AND MEASURE:

1 teaspoon baking powder
5 cups flour
1 1/2 tsp. cinnamon

COMBINE MIXTURES AND :

Roll in waxed paper and chill. Roll out dough on pastry cloth and cut dough into cookies.
Bake at 325-350 degrees until done (approximately 10 to 12 minutes).

INDEX BY RECIPE

<u>RECIPE NAME</u>	<u>PAGE NUMBER</u>
ALMOND COCONUT DELIGHT.....	49
AUNT CHICK'S COOKIE RECIPE.....	51
AUNT CHICK'S GINGER COOKIE.....	51
AUNT CHICK'S CRISP SPICE COOKIE.....	52
BASIC HARD CANDY RECIPE	34
BAVARIAN MINTS.....	21
BRAZILIAN BOATS.....	48
BUCKEYES.....	8
BUTTER MINTS.....	21
BUTTERFINGER CANDY.....	17
BUTTERSCOTCH SURPRISE	14
CANDY & CAKE HOUSE FUDGE.....	24
CANDY BAR FILLING.....	1
CARA-MALLOW DELIGHTS.....	47
CARAMEL APPLES.....	35
CARAMEL COCONUT LOG.....	18
CARAMELS.....	18
CEREAL MIX.....	13
CHERRIES IN THE SNOW.....	10
CHERRY NUT BARK.....	14
CHOCOLATE CARAMEL WALNUT SQUARES.....	19
CHOCOLATE CHIP CENTER.....	1
CHOCOLATE CHUNK COOKIES.....	32
CHOCOLATE COATED FRUIT.....	47
CHOCOLATE COVERED CARAMELS.....	18
CHOCOLATE COVERED CHERRIES.....	41
CHOCOLATE COVERED PINEAPPLE.....	42
CHOCOLATE CREAM CENTER.....	2
CHOCOLATE CREAM CENTER (CHOCOLATE PUDDING).....	6
CHOCOLATE FONDUE.....	38
CHOCOLATE FONDUE II.....	38
CHOCOLATE MINT SQUARES.....	31
CHOCOLATE MOUSSE.....	39

INDEX BY RECIPE

<u>RECIPE NAME</u>	<u>PAGE NUMBER</u>
CHOCOLATE MOUSSE II.....	40
CHOCOLATE NUT CENTERS.....	19
CHOCOLATE NUT PILLOWS.....	42
CHOCOLATE PEANUT BRITTLE MOUSSE.....	39
CHOCOLATE PIZZA.....	41
CHOCOLATE RING.....	46
CHOCOLATE SAUCE.....	36
CHOCOLATE TART FILLING.....	35
COCONUT BON BONS.....	1
COCONUT TWIGS.....	13
COOKIE RECIPE.....	30
COOKIE TREATS.....	33
COVERED PRETZELS.....	43
CREAM CHEESE COOKIES.....	28
CREAM CHEESE MINTS.....	42
CRISPY PEANUT BUTTER CENTERS.....	7
CRUNCHY LEMON BARK.....	12
DELUXE CENTERS.....	6
DIVINITY SNOWBALLS.....	5
EASTCHESTER BROWNIES.....	27
EASY BUTTERSCOTCH CENTERS.....	5
EASY JELLY ROLL CAKE.....	30
EASY WHIPPED CREAM CENTER.....	7
ENGLISH TOFFEE.....	16
FONDANT MIXTURE FOR CHOCOLATE COVERED CHERRIES.....	11
FOR COFFEE LOVERS.....	47
FROZEN CARAMEL BANANAS.....	43
FUDGE.....	26
FUDGE/PECAN TOPPING.....	37
GRAHAM CRACKER TREAT.....	43
GRASSHOPPER PIE FILLING.....	35
HONEY NOUGATS.....	8
HOT CARAMEL FUDGE TOPPING.....	36

INDEX BY RECIPE

<u>RECIPE NAME</u>	<u>PAGE NUMBER</u>
ICE MINT.....	20
JELLY BEAN BARK.....	12
LEMON CREAM CENTER.....	2
LIQUOR CENTER.....	10
MALLOMINT BARK.....	15
MALTED MILK BALLS.....	46
MARSHMALLOW CONES.....	48
MARSHMALLOW CUPS.....	45
MARSHMALLOW CREAM.....	23
MARSHMALLOW CREAM FUDGE.....	24
MILK CHOCOLATE PIE.....	28
MINT BUNNY NEST.....	46
MINT SANDWICH.....	20
MOCHA CREAM CENTER.....	2
MOCHA TRUFFLES.....	9
MOLDED PEANUTS.....	48
MONSTER COOKIES.....	33
NESTLE EASY FUDGE.....	25
NEW ORLEANS PRALINES.....	34
NO-COOK MARSHMALLOW.....	22
NO-COOK VANILLA BUTTER CREAMS.....	4
NUT FLUFF LOG.....	37
NUT GOODIE BARS.....	15
O'HENRY CANDY BAR.....	9
ONE MILLION DOLLAR BAR.....	3
OPERA FUDGE.....	26
ORANGE AND CHOCOLATE DELIGHT.....	10
ORANGE CHEESE BALLS.....	5
ORANGE CREAM CENTER.....	2
OREO MINTS.....	44
OYSTER CENTER RECIPE.....	9
PEANUT BUTTER CUPS.....	44
PEANUT BUTTER FUDGE.....	25

INDEX BY RECIPE

<u>RECIPE NAME</u>	<u>PAGE NUMBER</u>
PEANUT BUTTER SMOOTHES	44
PEANUT BUTTER TOFFEE.....	16
PEANUT CAPPED BROWNIES.....	28
PEANUT CLUSTERS.....	12
PEANUTIE.....	43
PECAN CANDY CENTERS.....	10
PECAN CLUSTERS.....	15
PECAN LOGS.....	45
PEPPERMINT CREAM CENTER.....	2
PEPPERMINT ICE CANDY.....	14
PINK SQUIRREL FONDUE.....	38
PIXIE BAR.....	44
POTATO CHIP BARK.....	14
PUMPKIN FLAVORED PUMPKINS.....	47
RASPBERRY CREAM CENTER.....	2
RITZ DELIGHTS.....	50
ROCKY ROAD CANDY.....	13
SCOTTIES McPRETZELS.....	12
SESAME SEED BRITTLE.....	17
SILKY WAY BAR.....	8
SIMPLE FUDGE.....	26
SMORES.....	50
SNICKER BAR CAKE.....	31
STRAWBERRY CREAM CENTER.....	2
STRAWBERRY TRUFFLES.....	11
SUGAR COOKIES.....	27
SUMMER COATING ICING.....	28
SURPRISE CUPS.....	50
TIGER BUTTER.....	45
TOOTSIE ROLL TYPE CANDY.....	50
TRUFFLES.....	4
TURTLES.....	49
VANILLA FONDANT.....	3

INDEX BY RECIPE

<u>RECIPE NAME</u>	<u>PAGE NUMBER</u>
VANILLA WHITE CHOCOLATE MOUSSE.....	40
VARIATION FOR VANILLA WAFERS.....	49
VERY THICK FUDGE SAUCE.....	36
WHITE CHOCOLATE CAKE.....	29
WHITE CHOCOLATE FUDGE.....	25
WHITE CONFECTIONERY CAKE.....	32
WHITE CONFECTIONERY TRUFFLES.....	7
WHITE FUDGE FROSTING.....	29

INDEX BY PAGE

<u>RECIPE NAME</u>	<u>PAGE NUMBER</u>
CANDY BAR FILLING.....	1
COCONUT BON BONS.....	1
CHOCOLATE CHIP CENTER.....	1
PEPPERMINT CREAM CENTER.....	2
MOCHA CREAM CENTER.....	2
RASPBERRY CREAM CENTER.....	2
ORANGE CREAM CENTER.....	2
LEMON CREAM CENTER.....	2
CHOCOLATE CREAM CENTER.....	2
STRAWBERRY CREAM CENTER.....	2
VANILLA FONDANT.....	3
ONE MILLION DOLLAR BAR.....	3
TRUFFLES.....	4
NO-COOK VANILLA BUTTER CREAMS.....	4
ORANGE CHEESE BALLS.....	5
DIVINITY SNOWBALLS.....	5
EASY BUTTERSCOTCH CENTERS.....	5
CHOCOLATE CREAM CENTER (CHOCOLATE PUDDING).....	6
DELUXE CENTERS.....	6
WHITE CONFECTIONERY TRUFFLES.....	7
EASY WHIPPED CREAM CENTER.....	7
CRISPY PEANUT BUTTER CENTERS.....	7
SILKY WAY BAR.....	8
HONEY NOUGATS.....	8
BUCKEYES.....	8
O'HENRY CANDY BAR.....	9
MOCHA TRUFFLES.....	9
OYSTER CENTER RECIPE.....	9
LIQUOR CENTER.....	10
CHERRIES IN THE SNOW.....	10
ORANGE AND CHOCOLATE DELIGHT.....	10
PECAN CANDY CENTERS.....	10
STRAWBERRY TRUFFLES.....	11

INDEX BY PAGE

<u>RECIPE NAME</u>	<u>PAGE NUMBER</u>
FONDANT MIXTURE FOR CHOCOLATE COVERED CHERRIES.....	11
PEANUT CLUSTERS.....	11
SCOTTIES McPRETZELS.....	12
JELLY BEAN BARK.....	12
CRUNCHY LEMON BARK.....	12
ROCKY ROAD CANDY.....	13
CEREAL MIX.....	13
COCONUT TWIGS.....	13
CHERRY NUT BARK.....	14
BUTTERSCOTCH SURPRISE.....	14
POTATO CHIP BARK.....	14
PEPPERMINT ICE CANDY.....	14
PECAN CLUSTERS.....	15
NUT GOODIE BARS.....	15
MALLOMINT BARK.....	15
ENGLISH TOFFEE.....	16
PEANUT BUTTER TOFFEE.....	16
SESAME SEED BRITTLE.....	17
BUTTERFINGER CANDY.....	17
CARAMELS.....	18
CHOCOLATE COVERED CARAMELS.....	18
CARAMEL COCONUT LOG.....	18
CHOCOLATE CARAMEL WALNUT SQUARES.....	19
CHOCOLATE NUT CENTERS.....	19
MINT SANDWICH.....	20
ICE MINT.....	20
BAVARIAN MINTS.....	21
BUTTER MINTS.....	21
NO-COOK MARSHMALLOW.....	22
MARSHMALLOW CREAM.....	23
CANDY & CAKE HOUSE FUDGE.....	24
MARSHMALLOW CREAM FUDGE.....	24
NESTLE EASY FUDGE.....	25

INDEX BY PAGE

<u>RECIPE NAME</u>	<u>PAGE NUMBER</u>
PEANUT BUTTER FUDGE.....	.25
WHITE CHOCOLATE FUDGE.....	.25
SIMPLE FUDGE.....	26
OPERA FUDGE.....	26
FUDGE.....	.26
EASTCHESTER BROWNIES.....	.27
SUGAR COOKIES.....	27
PEANUT CAPPED BROWNIES.....	.28
CREAM CHEESE COOKIES.....	.28
MILK CHOCOLATE PIE.....	28
SUMMER COATING ICING.....	28
WHITE CHOCOLATE CAKE.....	.29
WHITE FUDGE FROSTING.....	.29
EASY JELLY ROLL CAKE.....	.30
COOKIE RECIPE.....	.30
SNICKER BAR CAKE.....	.31
CHOCOLATE MINT SQUARES.....	.31
WHITE CONFECTIONERY CAKE.....	.32
CHOCOLATE CHUNK COOKIES.....	.32
MONSTER COOKIES.....	.33
COOKIE TREATS.....	.33
BASIC HARD CANDY RECIPE.....	.34
NEW ORLEANS PRALINES.....	.34
CARAMEL APPLES.....	.35
CHOCOLATE TART FILLING.....	.35
GRASSHOPPER PIE FILLING.....	.35
HOT CARAMEL FUDGE TOPPING.....	.36
CHOCOLATE SAUCE.....	.36
VERY THICK FUDGE SAUCE.....	.36
NUT FLUFF LOG.....	37
FUDGE/PECAN TOPPING.....	.37
CHOCOLATE FONDUE.....	.38
PINK SQUIRREL FONDUE.....	.38

INDEX BY PAGE

<u>RECIPE NAME</u>	<u>PAGE NUMBER</u>
CHOCOLATE FONDUE II.....	38
CHOCOLATE PEANUT BRITTLE MOUSSE.....	39
CHOCOLATE MOUSSE.....	39
VANILLA WHITE CHOCOLATE MOUSSE.....	40
CHOCOLATE MOUSSE.....	40
CHOCOLATE PIZZA.....	41
CHOCOLATE COVERED CHERRIES.....	41
CHOCOLATE COVERED PINEAPPLE.....	42
CHOCOLATE NUT PILLOWS.....	42
CREAM CHEESE MINTS.....	42
FROZEN CARAMEL BANANAS.....	43
GRAHAM CRACKER TREAT.....	43
COVERED PRETZELS.....	43
PEANUTIE.....	43
PEANUT BUTTER CUPS.....	44
PEANUT BUTTER SMOOTHES.....	44
PIXIE BAR.....	44
OREO MINTS.....	44
PECAN LOGS.....	45
TIGER'S BUTTER.....	45
MARSHMALLOW CUPS.....	45
MALTED MILK BALLS.....	46
MINT BUNNY NEST.....	46
CHOCOLATE RING.....	46
CARA-MALLOW DELIGHTS.....	47
CHOCOLATE COATED FRUIT.....	47
FOR COFFEE LOVERS.....	47
PUMPKIN FLAVORED PUMPKINS.....	47
BRAZILIAN BOATS.....	48
MOLD PEANUTS.....	48
MARSHMALLOW CONES.....	48
ALMOND COCONUT DELIGHT.....	49
VARIATION FOR VANILLA WAFERS.....	49

INDEX BY PAGE

<u>RECIPE NAME</u>	<u>PAGE NUMBER</u>
TURTLES.....	49
RITZ DELIGHTS.....	50
SMORES.....	50
SURPRISE CUPS.....	50
TOOTSIE ROLL TYPE CANDY.....	50
AUNT CHICK'S COOKIE RECIPE.....	51
AUNT CHICK'S GINGER COOKIE.....	51
AUNT CHICK'S CRISP SPICE COOKIE.....	52