A little book of sweetmeat making for pleasure & profit / by Dora Luck.

Contributors

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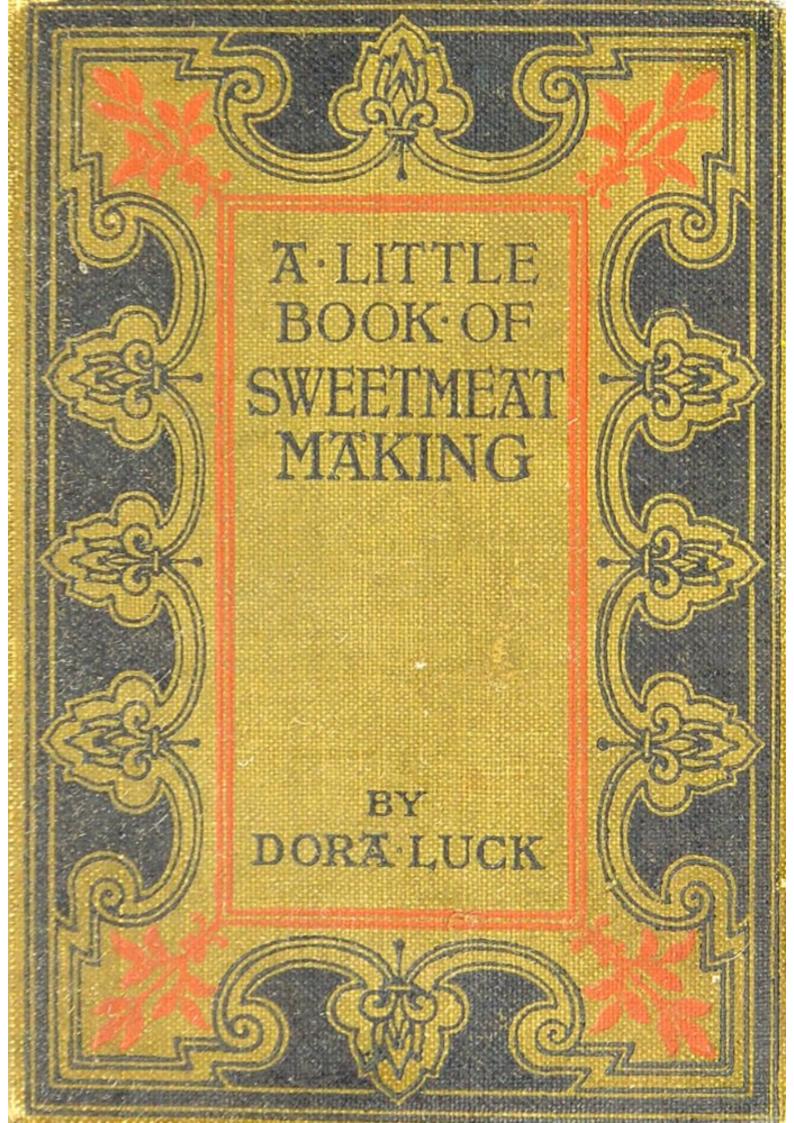
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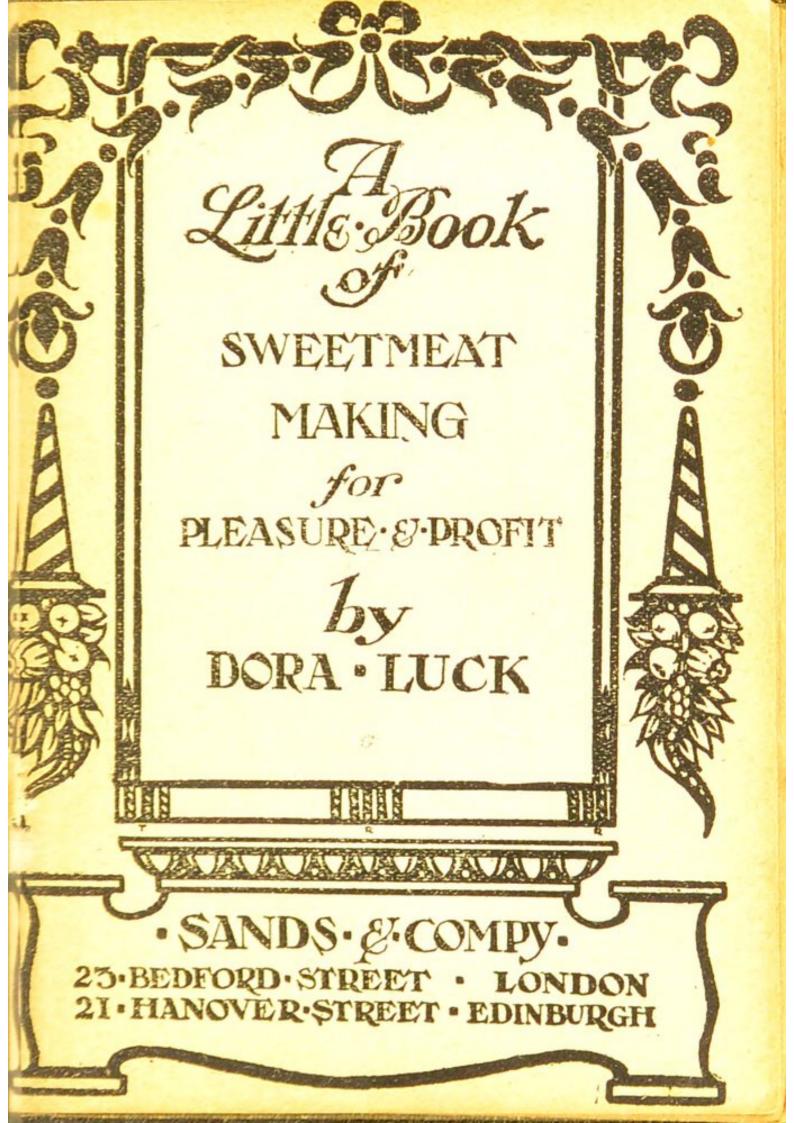
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LITTLE BOOK
OF
SWEETMEAT
MAKING
MAKING
PLEASURE & PROFIT



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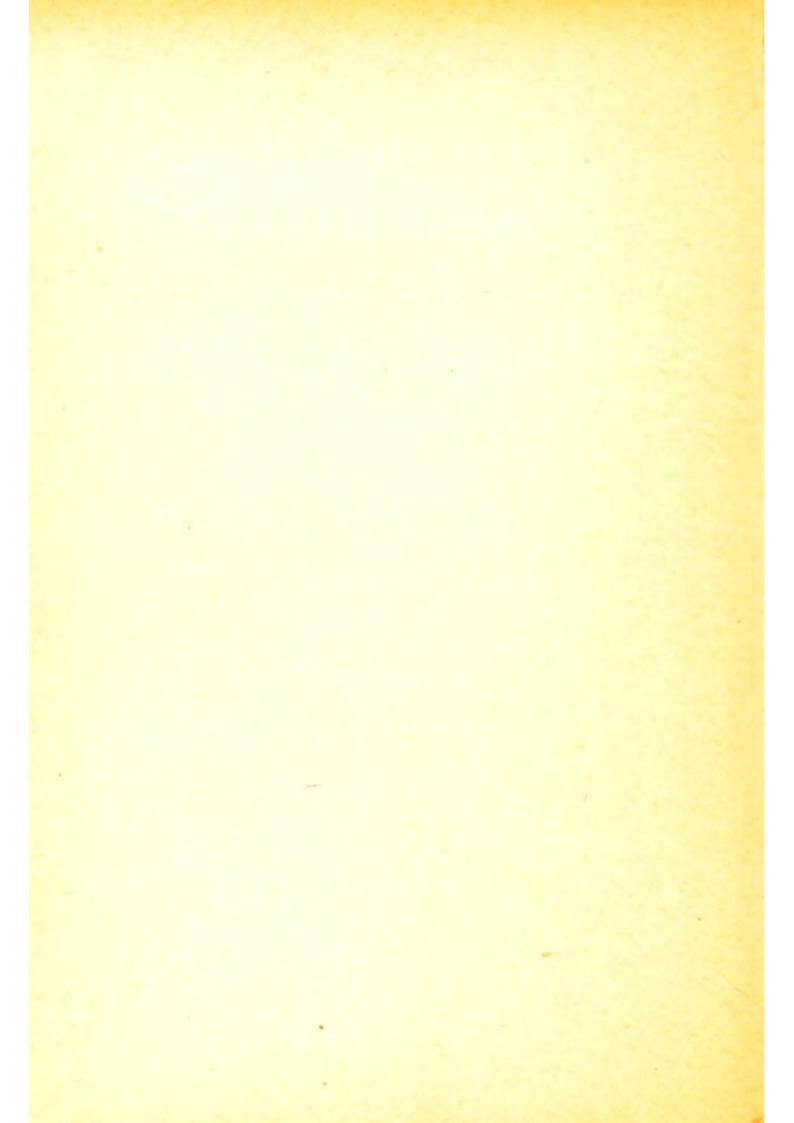
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INTRODUCTION.

The art of sweet-making at home is a very fascinating occupation, and, with practice, may be brought to great perfection. To be successful it is necessary that only the very best materials should be used, and that all utensils should be kept scrupulously clean; and the saucepans should be kept entirely for this purpose. At the first start, it will be necessary to lay out a little money on utensils, colourings, flavourings, &c., but as many of these last almost for a life-time, the actual cost of making a pound of sweets is not great, and if it is desired to sell them, which can often be done among friends, a cleac profit of about 1s. per lb. can be made. A list of things required, besides ordinary kitchen spoons, basins, &c., will be given at the beginning of the book, with the prices of same, where it is possible. If the instructions given with each recipe are carefully carried out, they should be quite successful.



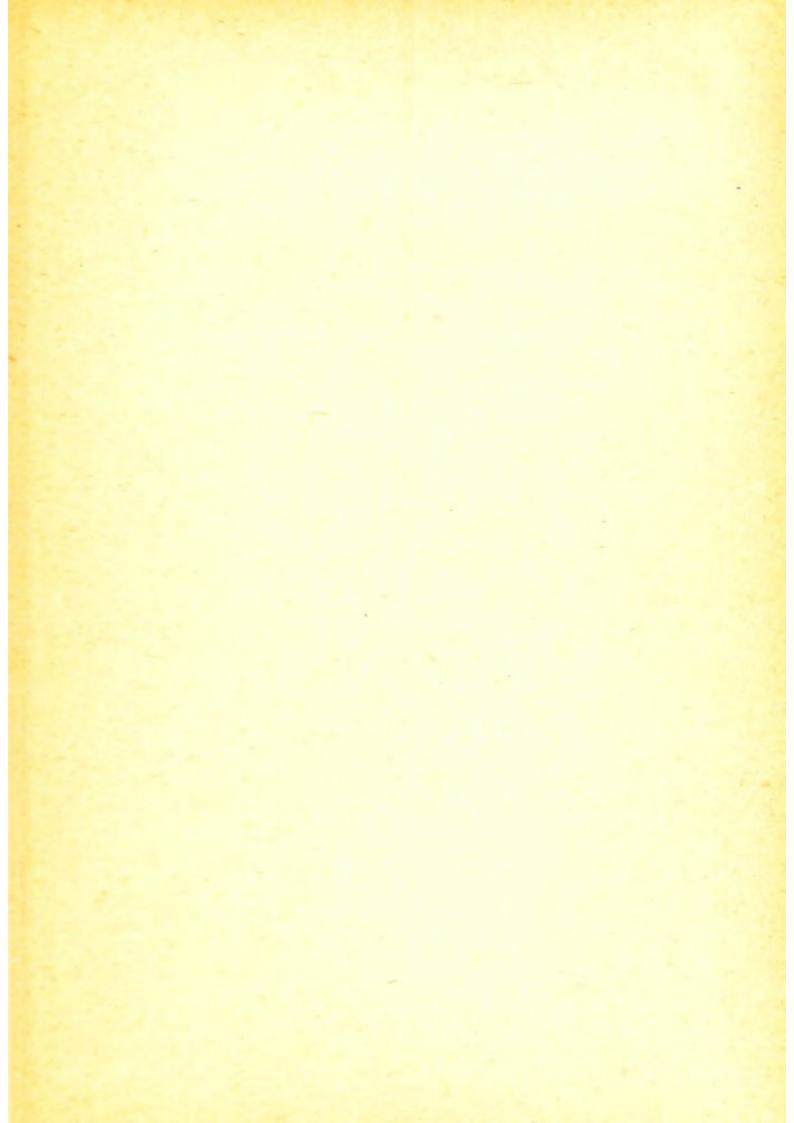
SWEETMEAT MAKING

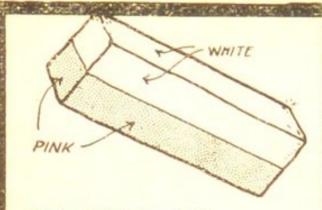
FOR PLEASURE & PROFIT.

UTENSILS FOR SWEET-MAKING.

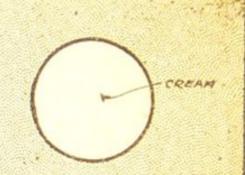
OTENSILS FOR SWEET-MAKE	ric	1 •
	s.	d.
Sugar boiler's thermometer	4	6
Wire fork and ring each	0	3
Wooden spatula 6d. to	1	0
One fine wire sieve	1	0
Wire cake trays 1/6 to	2	9
Small tin sweet moulds per doz.	1	0
One saucepan with cover (4 pints)		
One saucepan with cover (2 pints)		
One double saucepan with lip (1½ pints)		
Grease-proof and wax paper per quire	0	6
Paraffin paper per quire	0	6
Taranti paper		1000
FLAVOURINGS.		
Strong oil of peppermint	0	4
Maraschino	1	0
Vanilla	0	6
	0	6
Lemon	0	
Almond	0	6
Noyeau	1	0
Strawberry	1	0
Raspberry	1	0

FLAV	OURIN	IGS-	-continu	ed.	s.	d.
Apricot					1	0
					1	0
Cherry					1	0
Orange flower					0	$10\frac{1}{2}$
MARSHALL'S	VE	GET	ABLE	COL)U	RS.
		ASTE).			
Cherry red					1	0
Apple green					1	0
Damson blue					7	0
Yellow					1	0
a circ ii		IQUI				
Cochineal or C					0	8
Sap green					0	8
Saffron					0	8
(All these co	olours	are 1	perfectly	harm	les	s.)
Glucose						
Dried walnuts						
Pistachio nuts						
Almonds						
Barcelona nut						
Crystalized fru						
Icing sugar				er lb.	0	4
Castor sugar					0	3
Best loaf sugar	r				0	3
Ground almor	ids an	d des	siccated			
cocoa nut						
COCOC III						

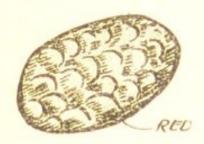




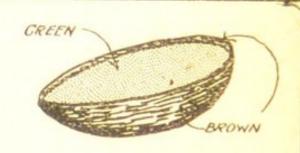
COCOANUT · BAR



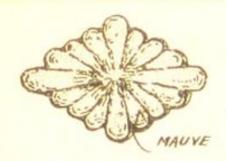
PEPPERMINT · CREAM



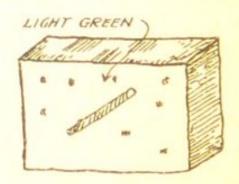
BURNT · ALMOND

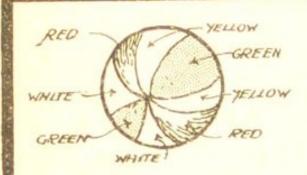


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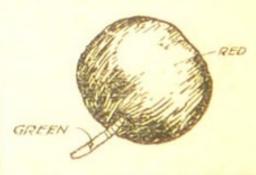


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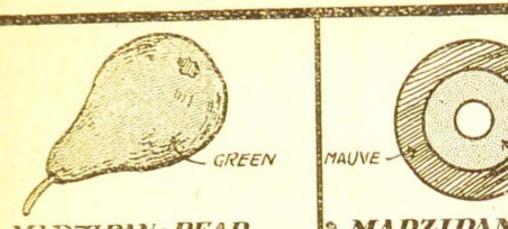




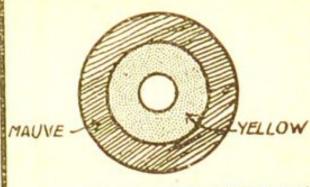
HARLEQUIN BALL



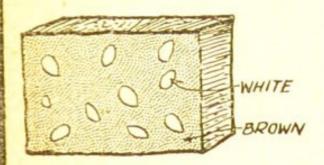
MARZIPAN · CHERRY



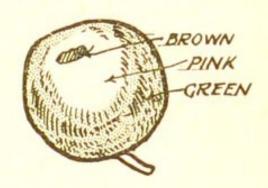
MARZIPAN · PEAR



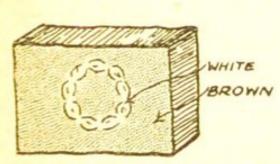
9 MARZIPAN • RINGS



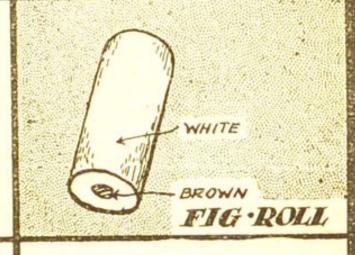
ALMOND · TOFFEE

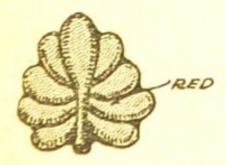


MARZIPAN APPLE

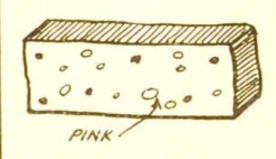


ALMOND PING HARD BAKE





MOULDED FONDANT



NUTOBAR



UNCOOKED SWEETS.

These sweets are very easy to make, as they require no cooking, and, beyond the actual materials, there need be no outlay, as the utensils used in their preparation can be found in any kitchen. They can be made in many varieties, according to fancy, and with a little practice should be the most successful of all sweets, and will be found very delicious and suitable for dessert.

CREAM SWEETS.

INGREDIENTS. 1½ lbs. best icing sugar 6 pennyworth thick cream ½ teaspoonful cream of tartar	 s. 0 0 0	_
	1	$0\frac{1}{2}$

Rub the sugar through a fine wire sieve into a bowl, add cream of tartar; mix well, and make into a stiff paste with the cream, adding a little at a time; mix very thoroughly with a wooden spoon. Allow this to stand for an hour before using. This cream is the foundation of a great variety of sweets, therefore it is best to prepare a fairly large quantity if many are to be made.

ALMOND CREAMS.

INGREDIE	NTS.	8.	d.	
2 oz. prepared cream		 0	1	
2 oz. ground almonds		 0	2	
Flavour to taste—colour	pale pink	0	1	
		0	4	

Work the ground almonds thoroughly into the cream, adding the flavouring and colouring very carefully, as they are generally very strong; highly-flavoured or coloured sweets are not so attractive as the more delicate looking ones. Turn out on a smooth board, well sprinkled with castor sugar; roll out about ½ inch thick, and cut into squares or bars with a sharp knife. Have a wire tray ready, with a piece of white paper on, well sprinkled with castor sugar, and place the sweets carefully on it as finished. All uncooked sweets take 24 hours to harden in a dry place.

ANGELICA SQUARES.

	0	Control Product		
INGREDIEN	TS.		S.	d.
2 oz. prepared cream			0	1
1 oz. ground almonds			0	1
1 oz. angelica chopped fine			0	1
Colour pale green			0	$0\frac{1}{2}$
			0	31

Work the almonds and angelica well into the prepared cream, and add the colouring. Roll out on sugared board, about ½ inch thick, cut into squares; press into centre of each a small piece of angelica. Place on the tray to dry.

COCOANUT CREAM BARS.

INGI	REDIE	NTS.	s.	d.	
2 oz. of prepared cre			 0]	
2 oz. of desiccated c	ocoan	ut	 0	1	
Pink colouring			 0	,	
½ teaspoonful of crea	am		 0	1	
			0	3	

Work the cocoanut thoroughly well into the prepared cream, add the cream, and when well mixed, divide into two pieces, colouring one pale pink, leaving the other white. Roll each piece separately into a ball between the hands, which must be kept well sugared to prevent sticking; place one over the other, press firmly together on the sugared board, and roll out to the required thickness. Cut into small bars, and place on the tray to dry. All uncooked sweets dry better if well sprinkled over with castor sugar after they are placed on the drying tray.

CHERRIES STUFFED.

INGREDIENT	S.	S.	d.
1 oz. of prepared cream		 0	01
2 oz. of crystalized cherries		 0	15
Angelica in thin strips		 0	$0\frac{1}{2}$
Colouring and flavouring to	taste	 0	1

 $0 \quad 3\frac{1}{2}$

Flavour and colour the cream; cut the cherries in halves, and cut some thin strips of angelica, about two inches long. Take small pieces of the cream, about the size of a filbert, roll into balls between the hands, and press each ball between two pieces of cherry; roll in castor sugar, and stick in the bottom end a piece of angelica for a stalk. Place on the tray to dry.

CRYSTALIZED FRUITS STUFFED.

INGREDIENT	s.	S.	d.
4 oz. of prepared cream		 0	2
3 or 4 crystalized fruits		 0	2
A few silver cachous		 0	1
Colouring and flavouring to	taste	 0	1

0 6

Take four different sorts of crystalized fruit, such as apricot, green-gage, plum and orange. Cut each into four pieces, in a three-cornered

shape; divide the cream into as many pieces as you have different fruits, colour and flavour each portion to suit the fruit it is intended to stuff; divide into pieces about the size of a small walnut, roll into balls between the hands; take two pieces of the fruit, press one on either side of the cream ball, stick a few silver cachous in the cream, and place the fruit on the tray to dry.

DATES STUFFED.

INGREDIENTS.	s.	d.	
2 oz. of prepared cream 1 doz. small dates Flavouring and colouring to taste		1 4 1	
Thursday and the second of the	0	6	

The cream may be divided into two or three portions, and each coloured and flavoured differently. Cut the dates open, long ways, on one side, and remove the stone; roll a small piece of cream, oblong shape, between the hands, and press it into the date where the stone has been removed; roll in castor sugar, and place on the tray to dry.

Carlsbad and French plums may be stuffed in the same way, and decorated with royal icing, which adds very much to their prettiness.

RECIPE FOR ROYAL ICING.

INGREDIENT	S.	S.	d.
½ lb. of sieved icing sugar		 -	
The white of one small egg		 0	1
A little lemon juice		 0	$0\frac{1}{2}$
		0	31

Put the sugar into a basin, and mix in thoroughly, with a wooden spoon, the wellbeaten white of egg; add quite a small squeeze of lemon juice, which has been strained; work into a smooth, thick paste; add more lemon juice if too thick. Thoroughly dry the surface of the plums or dates by rubbing a small quantity of icing sugar over them. Put the royal icing into a forcing pump, and screw in the forcing pipe. Force the sugar through gently, and make running patterns, or rosettes, &c., as liked on the plums. These should be placed on the tray to dry, standing on the cream, which by this time is partly dry, so as not to spoil the pattern.

FIG ROLLS.

(V TOOL	LIN.			
	REDIEN	NTS.	s.	d.	
2 oz. of prepared er	eam		 0	1	
Two pulled figs					
Lemon flavouring			 0	1	
			0	9	

Flavour the cream, but leave it white; roll it out fairly thin; cut the best part of the figs into strips, roll them in the cream, and cut into lengths, about 1½ inches long; roll in sugar, and place them on the tray to dry. Each roll should show the fig, in the centre, at the ends.

NUT CREAM BARS.

INGREDIE	NTS.		s.	d.
2 oz. of prepared cream			0	1
1 oz. of chopped nuts			0	2
(Walnuts, almonds, pist	achio a	and		
Brazil.)				
Flavouring Maraschino			0	01
			0	$3\frac{1}{2}$

Put the nuts into a basin, pour over them some boiling water, let them stand for a minute or two, then rub off the skins with the fingers; chop them rather coarsely; work them well into the prepared cream, add the flavouring, knead well together, and roll out on sugared board about \(\frac{3}{4} \) of an inch thick, and cut into bars; place on the tray to dry.

OBLONG CREAM SHAPES.

INGREDIEN	NTS.	s. d.	
2 oz. of prepared cream		 0 1	
A few blanched almonds		 $0 = 0\frac{1}{2}$	
Some angelica and crystali	zed		
cherries		 0 1	
Three sorts of flavouring		 $0 0^{\frac{1}{2}}$	
Three different colours		 $0 0^{\frac{1}{2}}$	
		$0 - 3\frac{1}{2}$	

Cut the almonds and crystalized fruits into strips; divide the cream into three portions, flavour and colour each differently. Take a small piece of cream, about the size of half a walnut, roll it between the hands, well sugared, to an oblong shape; press a piece of angelica, almond, or cherry, whichever suits the colour of the cream best, into the centre of each, shape to a point at each end; sprinkle with castor sugar, and place on the wire tray to dry.

PEPPERMINT CREAMS.

INGREDIENTS.	S.	d.
1 lb. of prepared cream	 0	2
6 drops of best oil of peppermint	 0	1
	-	-
	0	3

Work the oil of peppermint well into the cream; roll out, on a sugared board, to about inch in thickness. Cut out into rounds with a small sized cutter, dipped into castor sugar, between each cut. The pieces can be pressed together, and rolled out several times until every scrap is used up. Place on wire tray to dry, well sprinkled with castor sugar.

RASPBERRY CREAMS.

INGREDIENTS.			8.	d.
2 oz. of prepared cream			0	- 1
A few drops concentrated	essence	of		
raspberry			0	1
Colouring rather deep pink			0	1
			0	3

Flavour and colour the cream, roll out on sugared board to \$\frac{1}{4}\$ inch thick; cut with a sharp knife into squares, or into rounds with a cutter. Press a small piece of nut or cherry into each centre. Place on the wire tray to dry. Strawberry, apricot, pineapple, cherry, &c., flavouring may be substituted for the raspberry, and, if coloured to suit the flavouring, will make a very pleasing variety.

STRIPED CREAM SQUARES.

INGREDIENTS.	S.	d.
1 lb. of prepared cream	 0	2
Flavouring and colouring to taste	 0	1
	0	3

Divide the cream into three portions, flavour and colour each differently, so that they will blend well together. Pale pink, pale green, and white or pale mauve, pale yellow and white make a pretty combination, and the flavouring can be made to suit the colours. Roll each colour into a separate ball between the hands; arrange as desired, one on top of the other, then press firmly together, and roll out, on a sugared board, to about 1 inch thick, and very even. Cut into squares, and place on the wire tray to dry. The trimmings from these creams can be used to stuff crystalized fruits, dates, walnuts, &c., the three colours, worked up together, looking very pretty for this purpose.

WALNUTS STUFFED.

	NGREDIE			s.	d.
2 oz. of prepared	cream			0	1
1 doz. shelled and Flavoured and col	dried wo	alnuts th stro	ng	0	2
coffee essence				0	$0\frac{1}{2}$
			-	0	31

Flavour and colour the prepared cream; if coffee is used it will flavour and colour at the same time, but to make a variety part of the cream may be coloured any other pale colour and flavoured to taste. Divide into pieces about the size of half a walnut, roll into balls between the hands, press each ball between the halves of a walnut, so that it shows all round and between where the nut is open at the ends; roll in castor sugar, and place on the wire tray to dry. Walnuts can be bought ready shelled and dried at a shilling per pound at any good grocer's or stores.

These sweets are intended for immediate use, but will be found to keep perfectly well if put in a tin with a well-fitting lid for a

fortnight or so.

MARZIPAN FRUITS AND SWEETS.

INGREDIENTS.	S.	d.
1 lb. of sieved icing sugar	 0	1
1 lb. of ground almonds	 0	$3\frac{1}{2}$
One white of egg	 0	1
One teaspoonful of orange flower		
water	 0	$0\frac{1}{2}$
A small pinch of salt.		
	0	6

Thoroughly mix the sugar with the ground almonds, beat the white of the egg to a stiff

froth, mix well with the sugar and almonds, using a wooden spoon; add the salt, then the orange flower water, gradually, until you have a stiff, firm paste. If after working it thoroughly well it appears too stiff to bind, add a few drops more of orange flower water, but great care must be taken not to make it too soft, as icing sugar very quickly becomes slack with too much moisture. Leave this in a basin, covered over, in a cool, dry place, for twenty-four hours. Before proceeding the next day with shaping the marzipan fruits, &c., get ready the things that will be required. Cloves, strips of angelica, long and short, but as thin as possible, so that they are firm enough to stick into the fruit; blanched almonds, colourings, &c., and a small-sized stiff paint brush. Two or three small dishes should be at hand for mixing the colours on.

MARZIPAN APPLES.

Take a piece of marzipan paste, about the size of a walnut, roll it into a ball between the hands, without using any sugar. When you have quite a firm, smooth ball, make a small hollow at the top with the end of the finger, and stick a clove in the centre of it, and a short strip of angelica at the other end to form a stalk. Make as many apple shapes as

you require, and put them aside on greased paper to dry for a short time, then proceed to shape.

MARZIPAN PEARS.

Take rather a larger piece of paste than for the apples; roll into a round ball, then taper off with the fingers, one end to resemble the shape of a pear. Make a hollow at the top, and put in a clove, as you did with the apple and make a stalk of a short piece of angelica at the tapered end; put these on the paper, with the apples, to dry, and proceed to form.

MARZIPAN CHERRIES.

Take a piece of the paste, about the size of an ordinary cherry, roll between the hands into a ball, with the back of a knife make a line round the cherry, and stick a long, thin piece of angelica in at the bottom to form a stalk.

Marzipan apricots, plums of various kinds, and even vegetables, such as raddishes, tomatoes, &c., may be made in the same way, to resemble as nearly as possible the real thing.

When the fruits have dried a little they should be coloured with a brush. Of course, for this purpose, and for colouring all sweets,

only the best vegetable colours should be used; they are perfectly harmless, and many colours that cannot be bought may be made by mixing. Apples should be painted green, with rosy cheeks; pears, green with a dash of saffron or yellow; cherries should be painted either with cochineal or cherry red. Apricots, plums, vegetables, &c., must be painted as natural a colour as possible. Very little of the colour will be found to be sufficient, therefore very little should be put out at a time. These sweets look very pretty, arranged in crimped paper cases, which can be bought at any stationer's at a small cost.

MARZIPAN POTATOES.

Form the paste into shapes, like very small new potatoes, some round, and others kidney-shaped. Make a few eyes in each with a skewer, then, when they have dried a little, roll them in a small quantity of dry cocoa, until they are dusted lightly all over with it.

Dates, crystalized fruits, walnuts, &c., may be stuffed with marzipan paste, which should be coloured to delicate shades. Owing to the natural grease in the ground almonds the colours will come out quite differently to the coloured cream sweets, so that they will make a nice variety. Red and blue, mixed, will

make purple, and if a very small quantity of this latter colour is diluted with water, a very delicate shade of mauve can be produced. Blue and yellow will make a variety of shades of green.

MISCELLANEOUS RECIPES.

ROSE KISSES.			
INGREDIENTS.	S.	d.	
Scraps of prepared cream	 0	1	
Scraps of marzipan paste	0		
A little desiccated cocoanut	 0	1	
Pink colouring and flavouring to	0	1	
taste	 U	1	
	0	4	

Take any pieces of prepared cream that are left, and a small piece of marzipan paste. Flavour the cream, and colour it pink; divide it into small pieces, and roll out each fairly thin. Divide the marzipan paste into little pieces, about the size of a small marble, roll each into an egg-shaped ball, then wrap each in a piece of cream; see that it entirely covers it, then roll lightly on the sugared board until it is a good shape; roll in grated cocoanut, and place on the tray to dry.

LEMON SWEETS.

	ING	REDIE	NTS.	s.	d.
One Lemon				 0	1
Sieved icing	sugar			 0	2
				0	2

Grate the rind of the lemon, without taking any of the white; squeeze out the juice, and strain it; stir in the sugar until you have a paste firm enough and smooth enough to stamp out. Roll out, on a sugared board, to about half an inch in thickness, and cut out with a round cutter, or any shape preferred; place on the wire tray to dry.

ORANGE SWEETS.

Prepare in the same way as for lemonsweets, using orange instead of lemon, and colour with yellow colouring.

	RAS	SPBE	RRY :	DROPS.		
		INGR	EDIENT	rs.	s.	d.
One t	ablespoo	nful o	f raspl	perry		
7	vinegar					1
$\frac{1}{2}$ lb.	of sieved	icing	sugar		 0	2
					_	0

Stir the sugar into the raspberry vinegar until you have quite a firm, smooth paste, colour with cochineal, form into small balls by rolling between the hands, and press them into lozenge shapes. These look pretty decorated with small silver cachous.

CHOCOLATE COATED CREAMS.

INGREDIENTS.	Larki		d.	
A small piece of prepared cream		0	1	
A small piece of marzipan paste		0	1	
2 oz. of unsweetened chocolate coating		0	3	
coating				_
		0	5	

Form the prepared cream and marzipan paste into small balls; some may be marzipan inside, then rolled in the prepared cream, to make a variety. They should be set on one side, to harden a little, before coating. Grate the chocolate coating, put it in a cup, and stand it in boiling water to dissolve; but do not stir. A small double saucepan is useful for this purpose. Take each ball separately on a wire fork, and dip in the melted chocolate until sufficiently coated; place on waxed paper to dry for twenty-four hours, but care must be taken that they do not touch each other.

LEMON CREAMS MOULDED.

		0	$3\frac{1}{2}$
The white of an egg		 0	1
One teaspoonful lemon juic	e	 0	$0\frac{1}{2}$
$\frac{1}{2}$ lb. of sieved icing sugar		 0	2
INGREDIEN	TS.	S.	d.

Put the sugar into a basin, strain in the lemon juice, beat the white of egg to a very stiff froth, work in thoroughly well with a wooden spoon. It should be quite a stiff paste, more or less lemon juice can be added as required. Let it remain for about an hour before making into shapes. Turn on to a well-sugared board, and roll out to an even thickness, according to the depth of the mould it is to be stamped out with. Take one or more of the little penny moulds, dip in cold water, and then in castor sugar, and stamp out, dropping each cream on a sugared paper—the mould must be dipped in cold water, then castor sugar, between each stamping.

Orange, pineapple, apricot, cherry, strawberry and raspberry creams may all be made from the same recipe, using strong fruit juice or essence, and the colour must be made to suit the flavour.

PEPPERMINT CREAMS CHOCOLATE COATED.

INGREDIENTS.	s.	d.
1 lb. of sieved icing sugar	 0	2
Threepennyworth thick cream	 0	3
Six drops strong oil of peppermint	 0	1
A small pinch of cream of tartar	 0	$0\frac{1}{2}$
	0	$6\frac{1}{2}$

Mix the cream of tartar well with the sugar, add the cream, a little at a time, working well into the sugar with the back of a wooden spoon until it is a smooth, firm paste; add the oil of peppermint, and allow it to stand for an hour. Make into small balls, rolling between the hands, and let them dry for some time before coating.

COATING. s. d.1 lb. of best Mexican chocolate ... 0 4

Grate the chocolate and put in a small double saucepan, with boiling water in the outside one; allow it to dissolve, without stirring, then with a wire fork or ring, dip the balls in, one by one, until they are sufficiently coated. Placed on waxed paper to dry for several hours, but on no account allow them to touch.

BOILED SWEETS.

These sweets require a good deal of care, and should be done on dry days, away from the steam of kettles, &c. A gas ring is the most convenient for boiling sweets, but care should be taken that the saucepan used is sufficiently large to prevent the flame from coming up the side, and so burning the sugar. While the sugar is boiling, the saucepan should be brushed inside two or three times with a brush dipped in cold water, but it must not touch the syrup. Best cube sugar crushed should be used, except where otherwise mentioned.

SUGAR BOILING.

There are several degrees of sugar boiling,

so it is necessary to give a list here.

The Smooth Degree (215°—220°).— When the sugar has been boiling eight or ten minutes, take the thermometer, shake down the mercury, dip in hot water, and then place very slowly in the boiling sugar, leaving it there until it reaches the above degree.

THE THREAD OR PEARL DEGREE (230°-

235°).

THE FEATHER OR BLOW DEGREE (240°—245°).

THE SOFT BALL DEGREE (250°-255°).

THE HARD BALL DEGREE (280°).
THE CRACK DEGREE (310°—315°).

THE HARD CRACK.—This happens when the first change of colour appears after the "crack" stage.

THE CARAMEL.

This follows the last quickly, the sugar turns a yellow tint, and darkens quickly. To prevent it becoming too dark, remove the saucepan from the gas, and place in cold water.

TEN RECIPES FOR TOFFEE.

1.—ALMOND TOFFEE. INGREDIENTS. s. d. 1 lb. granulated sugar .. 0 3

 $\frac{1}{6}$ lb. fresh butter 0 $3\frac{1}{2}$ 6 oz. of blanched almonds ... 0 $4\frac{1}{3}$

0 11

Melt the butter in a large saucepan, add the sugar; boil to the "soft ball;" put in the blanched almonds, continue to boil till the sugar will snap when tested in cold water. Turn into a shallow buttered tin, or dish, and when cool cut into squares.

2.—BARCELONA NUT TOFFEE.

INGR	EDIE	NTS.	s.	d.
1 1b. loaf sugar			 0	31
½ lb. Barcelona nuts			 0	21
A very little cold wa	ter.			
			0	6

Butter a shallow tin, and cover the bottom with the shelled nuts. Dissolve the sugar in a little cold water, on the side of the fire, or with the gas turned very low; when dissolved boil it to the "crack;" then pour it over the nuts. Cut into squares before it is quite cold.

3.—CLEAR NUT TOFFEE.

INGREDIE	ENTS.	S.	d.
$1\frac{1}{4}$ lb. of loaf sugar		 0	$4\frac{1}{4}$
4 ozs. of dried walnuts		 0	3
T) // 11 //	7: 1	0	71

Butter a shallow tin, or dish; crush or chop the nuts into small pieces, and sprinkle on the tin; boil the sugar (dissolved in a very little water) to the light "caramel" stage. It should be very brittle, when dropped into cold water, and of a light yellow colour; pour this over the nuts. When cool mark into squares, and cut with a buttered knife. Each

of these pieces may be wrapped in paraffin paper.

4.—EVERTON TOFFEE.

INGREDIEN	TS.	8.	d.
3 lb. of brown sugar		 0	$2\frac{1}{2}$
$4\frac{1}{2}$ ozs. of fresh butter		 0	4
Half a lemon		 0	$0\frac{1}{2}$
1/4 lb. of blanched almonds		 0	3
Half a teacupful of water.			
		0	10

Melt the butter in a saucepan two or three sizes larger than the quantity of ingredients used, to prevent boiling over, as it rises very high; add the sugar, water, and the grated rind of a quarter of a lemon, bring it to the boil boil from ten to fifteen minutes. Try if it is done by dropping a little in very cold water; when it hardens almost at once it is sufficiently cooked; stand aside until the boiling has quite ceased, then stir in the juice of half a lemon, which has been strained. the almonds, and cut them in halves. a shallow tin, lay the almonds close together, flat side down, and pour in the toffee. This may be cut into squares before it is quite cold, or broken into irregular pieces after it has thoroughly hardened.

5.—LEMON TOFFEE.

INGREDIEN	NTS.	S.	d.
1 lb. of granulated sugar		 0	3
3 ozs. of fresh butter		0	21
Lemon juice (a few drops			-
		0	1

 $0 6\frac{1}{2}$

Dissolve the butter in a saucepan on the side of the fire, stir in the sugar; heat carefully, to prevent burning; as soon as the mixture boils, stir quickly for a few minutes until it is a light brown colour, then add a squeeze of lemon juice. Try a few drops in a basin of very cold water, and if it crisps, remove it at once from the fire. If liked, add a few drops of essence of lemon, or a little more lemon juice. Pour on to buttered plates, from which it is easily removed, before it is quite cold. This toffee is quickly made, and should be very crisp. It can be easily broken when cold.

6.—MAPLE SUGAR TOFFEE.

INGE	EDIE	NTS.	8.	d.
1 lb. of maple sugar			 0	
$\frac{1}{3}$ oz. of fresh butter			 0	1
1 gill of water.			0	5

Boil the sugar and water to the "crack;" just before removing it from the fire, stir in the butter; butter a shallow tin, and pour the toffee into it. Mark in squares when it has set a little, and cut up with a sharp knife when cool.

7.—PLAIN TOFFEE.

INGREDIENTS.	s.	d.
2½ cupfulls of Demerara sugar	 0	2
½ cupful of cold water		
1 tablespoonful of fresh butter	 0	1
½ teaspoonful of lemon juice		
1 teaspoonful of essence of vanilla	 0	$0\frac{1}{2}$
	0	31

Put the sugar and water into a saucepan, and set it on the side of the stove; when the sugar has absorbed the water, put it over a slow fire, stirring now and then. Wash the sides of the saucepan once or twice with a clean brush dipped in cold water, but on no account allow it to touch the toffee. Boil it to the "soft ball" stage, without stirring it; add the butter and lemon juice, and let it boil to the "crack." Remove it from the fire, and add the essence of vanilla, without stirring it, and pour it into a greased tin or dish to cool. Mark into squares, and cut up before it gets quite cold.

8.—RUSSIAN TOFFEE.

INGE	REDIE	NTS.	8.	d.
½ lb. of castor sugar			 0	$1\frac{1}{2}$
1 lb. of fresh butter			 0	$3\frac{1}{2}$
‡ pint of cream			 0	6
Essence of vanilla			 0	$0\frac{1}{2}$
			0	$11\frac{1}{2}$

Dissolve the butter in a saucepan by the side of the fire; add the sugar and cream, and a few drops of vanilla. Boil till the "hard ball" stage is reached, stirring all the time; when sufficiently cooked, it will leave the sides of the pan clean. Pour it into a shallow tin, which has been well buttered. Mark into squares, and cut up when nearly cold with a sharp knife. Wrap each piece in paraffin paper.

9.—TREACLE TOFFEE.

INGREDIEN	TS.		d.
1 pint of brown sugar		 0	
1 pint of treacle		 -	$2\frac{1}{2}$
1 tablespoonful of vinegar		 1	$0\frac{1}{2}$
1 tablespoonful of butter			
1 teaspoonful of carbonate	of soda	 0	Už
		0	51

Use a large saucepan for this; put all the ingredients into it, with the exception of the soda. Mix well, and bring it gradually to the boil, and continue to boil until, when a few drops are tried in cold water, they will harden quickly, and snap off short when broken. Stir in the soda, which must be quite smooth, and will whiten it. Turn into a buttered tin, and, when cool enough to handle, cut into strips and pull it till it is firm and white; cut into pieces about an inch long.

10.—TREACLE TOFFEE (with Glucose).

INGREDIENTS.		s.	d.
I quart of treacle		0	5
4 oz. of fresh butter		0	31
1 tablespoonful of glucose		0	1
2 tablespoonfulls of vinegar		-	-
1 teaspoonful of carbonate of soda	a	0	1
	3 3 5		77.00

0 101

Boil the sugar and the glucose together, stirring all the time to prevent it boiling over; when about half done, add the vinegar and butter. Boil until it is thick, and a few drops will set in cold water. Remove from the fire, and stir in the soda. Pour into a buttered dish to cool, pull till the toffee is a golden brown colour; then cut into pieces.

HARD GLAZE FOR GLACE FRUITS.

INGREDIENTS. s. d.1 lb. of loaf sugar 0 $1\frac{1}{2}$

1 gill of water.

Put the sugar and the water in a perfectly clean saucepan, which should be rinsed with cold water just before using; let it dissolve slowly, stirring now and then with a wooden spatula; when all the crystals are dissolved, remove the spatula, brush round the sides of the pan with a brush dipped in cold water, removing all the sugar that sticks to the side, without touching the syrup. Cover the pan, and let it boil quickly without stirring; the pan must not even be shaken. Continue to boil to the "crack" degree; this glaze should be slightly coloured, and crisp. Remove the pan from the fire, and dip into cold water for a moment to stop further heating. It is now ready to glaze the fruits and nuts which should have been put ready beforehand.

GLACE CHESTNUTS.

INGREDIEN		8.	d.
12 chestnuts		 0	
1 pint of water.	• • • • • • • • • • • • • • • • • • • •		41

Remove the shells from as many chestnuts as required, and pour boiling water over them; after a few minutes the skins can be easily removed. Throw them into boiling water, and simmer slowly till tender. Put the sugar and water into a good sized saucepan, place on the side of the fire, and stir until dissolved; then put in the chestnuts, one by one, and cook till clear. Place them carefully on a sieve, and drain till cold, Dip them into the hot glaze quickly, one at a time, with a wire fork or ring, and place on a sheet of tin, which must be slightly oiled with sweet oil to prevent them sticking. It is best to make this glaze in small quantities only, as it candies quickly after it has been removed from the fire.

GLACE GRAPES.

Cut perfectly sound grapes from the bunch, with a short piece of stalk on each, so that no juice escapes, or it will spoil the glaze. Take each, with a pair of pincers, by the stalk, dip into the hot glaze, and place on the oiled tin to dry; they must not touch each other.

GLACÉ ORANGES.

Divide a tangerine orange into sections, taking those without pips, as the skins must

not be broken; leave them to dry for several hours, then dip them into the hot glaze, using a wire fork or ring; place them on the oiled tin to dry. Other fruits and nuts may be treated in the same way, also stuffed dates, cherries, walnuts, &c. Pieces of coloured marzipan paste, or prepared cream, made into pretty shapes, and dipped into the hot glaze, make most delicious sweets for dessert. After these glazed fruits, &c., are removed from the oiled tin, they should be placed on sheets of clean blotting paper to absorb the oil.

GLACE WALNUTS.

INC	GREDIE	NTS.	S.	d.
1 doz. walnuts			 0	$1\frac{1}{2}$
1 lemon			 0	1
A little liqueur			 0	1
			0	31

Remove the shells, leaving the nuts whole; throw them into a basin of boiling water for a minute or so, when the skins will come off easily. Put into a saucepan of boiling water, and boil till tender, but not broken. Squeeze and strain the juice of a lemon into a basin of lukewarm water; throw in the walnuts when done. When they have cooled, dry them,

and dip each into the glaze which has been flavoured with liqueur. Place on an oiled tin sheet to dry, but not to touch.

FONDANTS.

FONDANT CREAM.

2 lbs. of white sugar crushed ... 0 6 l gill of hot water.

Put the sugar and hot water into a clean saucepan, and let it dissolve; then put it over the fire, or gas. Let it boil from eight to ten minutes, without stirring; so soon as it begins to look thick, test it with the thermometer, and when it has reached the "thread" stage, take the pan off the fire. Try it by letting a few drops trickle down the side of a cold plate or basin; if done, it should be creamy, and easily rolled into a soft ball with the tips of the fingers, but if this cannot be done it must be cooked a little longer. When done, pour all into a large bowl, and beat quickly with a wooden spoon. It may now be coloured and flavoured, if it is wanted,

all the same, but it is a better plan to leave it plain, as it can be used for so many different sweets, and each portion can be coloured and flavoured before the other ingredients are added. Continue to beat until it becomes quite creamy, and if the mixture gets too cold before it is sufficiently creamy, warm it a little by standing the bowl in another about half full of hot water.

CHOCOLATE FONDANT COATING.

INGREDIENTS.	S.	d.
3 lb. of fondant cream	 0	2
A little syrup and fresh butter	 0	1
3 ozs. of Mexican chocolate grated	 0	3
	0	6

Place the grated chocolate in a basin over hot water, add a few drops of caramel, or brown colouring; when melted, stir in the foudant cream, adding a little syrup and a small piece of butter. Work it up thoroughly with a wooden spoon, but do not allow it to get too hot. Dip the sweets to be coated into this with a wire fork or ring, and drop them on an oiled tin sheet or paraffin paper to harden. This coating must be done in a cool, dry atmosphere, or it will be a failure.

ANOTHER FONDANT COATING.

Crush the sugar, and put it into a saucepan with the cold water; dissolve slowly on the side of the fire, wash round the inside of the pan from time to time while dissolving, with a brush dipped in cold water. When thoroughly dissolved, move it nearer the fire, and put on the cover, till the steam comes out in puffs; remove the cover, and let the boiling continue until the thermometer reaches 245°. A good test for this, if a thermometer is not to hand, is to wet a wooden skewer, dip it into the boiling sugar, and then quickly into cold water: if what adheres to the skewer can be rolled between the fingers, and is something. between soft and hard, it is ready for use. Dip the sweets (marzipan paste, fondant cream, &c.) that are to be coated, one at a time, into this with a wire fork or ring. Place each on an oiled sheet of tin, and, as it is put on, twist the drop of sugar which hangs to the fork in a small curl on the top of the sweet. Do not let them touch while drying, and remember, all sweets dried on an oiled tin sheet require to be put on clean blotting paper,

when they are removed from the tin, to absorb the oil.

NUT FONDANT CREAMS.

	w.		
INGREDIENTS.		۶.	d.
6 ozs. of fondant cream		0	1
2 ozs. of mixed nuts dried and			
chopped		0	2
Flavouring and colouring to taste		0	1

0 4

Colour the fondant cream any pretty pale colour, or leave it white, and flavour it Work the mixed nuts into it well, roll out rather less than one inch thick on a sugared board, and cut into squares; or they may be rolled into small balls, or cones, between the hands, and coated with either chocolate or plain coating, when they have dried for a few hours.

HARLEQUIN FONDANT CREAMS.

INGREDIENTS.		d.
6 oz. of fondant cream Flavouring and colouring to taste	0	1
	0	2

Take the fondant cream, divide it into three or four portions; flavour and colour each differently. Take a small piece from each, and roll them together between the palms of the hands into balls, or any other shape preferred. Place them on a sugared or greased paper to dry.

LAYER FONDANT CREAM.

INGREDIENTS.	s.	d.
½ lb. of fondant cream	0	$1\frac{1}{2}$
Flavouring and colouring to taste	 0	1
	-	

 $0 \quad 2\frac{1}{2}$

Take the fondant cream, and divide it into three portions; flavour one with strong coffee essence, which will also colour it sufficiently; the second may be coloured with raspberry or strawberry, and coloured pale pink, and the third may be left white and flavoured with lemon. Any other combinations of flavours and colours may be used, if preferred. Roll each piece of cream into a ball between the hands, then press out on the board to the thickness of half an inch. Place them, one over the other, as the colours look best, and roll slightly till they stick together. Trim the edges, and cut into pieces about two inches long and three quarters of an inch wide; place them on greased or sugared paper to dry. The pieces which are trimmed off may either be used to make harlequin balls or for stuffing crystalized fruits, &c., so that none need be wasted.

FONDANT CREAM FRUIT BARS.

INGREDIENTS.	S.	d.
1 lb. of fondant cream	 0	3
1 lb. of mixed fruits	 0	3
Colour, pale green or yellow		
Flavouring essence of lemon	 0	1
	0	7

Chop up some stoned raisins, glacé cherries, and other crystalized and glacé fruits, figs, candied citron, &c. Colour and flavour the fondant cream, and warm slightly if it has become cold, by standing the basin in another of hot water, or if freshly made, while still warm, knead in the chopped fruits. Roll into a ball, and flatten with a roller to about three quarters of an inch thick. Cut into neat bars, and dry in the usual way on greased paper.

FONDANT CREAM ALMONDS.

			_ ,	
INGREDIE	NTS.		S.	d.
6 oz. of fondant cream			0	6
A few blanched almonds			0	1
Colouring and flavouring			0	1
		13	0	3

Divide the cream into three or four portions, flavour and colour each differently, form into balls, the shape and size of olives. Take one at a time in the hand, and with a sharp knife neatly cut a slit at one side, and press into the opening half a blanched almond, with the cut side downwards; form the fondant round it with the fingers, leaving a strip of almond showing, as if the kernel were showing in a cracked shell. Place on greased paper or wire tray to dry.

LIQUID FONDANT	CRE	AM.			
INGREDIENT	s.		s.		
2 lbs. of crushed loaf sugar			0	6	
1½ gill of water					
= 00000				1	
Colouring and flavouring to	taste.		0	1	
		-			-
			0	8	

Melt the loaf sugar in the water in a saucepan on the side of the fire, stirring a few times till dissolved; remove the spoon, and wash round the sides of the pan with a brush dipped in cold water, then cover the saucepan till the steam comes out freely; remove the lid, and add the glucose, which prevents granulation. Boil to the "soft ball" stage, turn into a shallow earthenware basin, and work it with

a spatula till it is white. Now, knead it with the hands until it becomes very creamy; flavour and colour it as desired. Put one or two tablespoonfulls into a cup at a time, over hot water, stirring it constantly until it becomes soft and as liquid as moderately thick cream. If not stirred sufficiently it will return to clear syrup, but while it is being stirred in the cup the water in the pan in which the cup is standing must not boil, or even simmer, round the edges, or the cream will harden. This mixture is intended for coating nuts of all sorts, grapes, strawberries, cherries, &c., on which the stalks and stems have been left. Brandy cherries are nice coated in this mixture, but they must be wiped quite dry before being dipped in. mixture may also be poured into small moulds, which have been previously oiled and well dusted with castor sugar. When thoroughly dry, can be slipped out, and will retain the impression of the mould.

COCOANUT FONDANT CREAMS

	 LAN	
INGREDIENTS.	S.	d.
½ lb. of fondant cream	 0	1
2 oz. of desiccated cocoanut	 0	1
Flavouring and colouring to taste	 0	1
	0	3

Take the grated cocoanut and work it thoroughly well into the fondant cream, colouring and flavouring it to taste; roll out on the board, and cut either into squares or bars, or roll into balls between the hands. Dip each, when they have dried a little, into the liquid fondant with a wire fork or ring, and drop on an oiled tin sheet to harden; and then place on blotting paper, to absorb the oil.

PEPPERMINT CREAM LOZENGES.

INGREDII	ENTS.	s.	d.	
Liquid fondant cream		 0	1	
Essence of peppermint		 0	1	
		0	2	

Prepare the liquid fondant cream, as already given, and add a few drops of peppermint, according to taste. Pour it, in even amounts, on to oiled paper, or sugared slab, to form lozenges.

COFFEE FONDANT CREAMS.

INGRED	IEN	TS.	s.	d.
1 lb. of fondant cream			 0	$\frac{1}{2}$
Strong coffee essence	-		 	1
			0	$2\frac{1}{2}$

Flavour the fondant cream with the strongest coffee essence that can be procured; it will also colour it; roll into balls or ovals between the hands, and allow them to dry a little on the surface, then dip them one by one with a wire fork into the liquid fondant, and place on oiled tin sheets to dry. If liked, this cream may be pressed between walnuts, and then dipped into the liquid fondant.

CHERRY FONDANT CREAMS.

INGREDIENT 1 lb. of fondant cream A few glacé cherries Colouring and flavouring to		0	$d.$ $1\frac{1}{2}$ 1 1
		0	$3\frac{1}{2}$

Chop the cherries fine, and work them well into the white cream, or, if preferred, the cream may be flavoured and coloured with cherry essence. Form into a variety of shapes, and leave them to dry a little. When sufficiently dry, place them on a wire ring, one at a time, and dip them into the liquid fondant, which has been coloured a pale pink.

TO CLARIFY SUGAR FOR SWEETS.

ING	REDIE	NTS.		S.	d.
6 lb. of loaf sugar				1	6
White of an egg				0	1
One quart and half	a pint	of wat	er.		
1	1			1	7

Put one quart of the water into a brass preserving pan, add the white of the egg, and whisk till it froths; crush the loaf sugar, and add it to the water and egg. Bring it slowly to the boil; when it boils, put in a little cold water, and repeat this every time it boils, until half a pint of water has been used. When the scum has risen thickly to the top, take the pan off the fire, and skim gently till the syrup is quite clear underneath. If not thoroughly clear, add a little more water, and boil up again. When quite clear, pass it through a fine straining bag. It will then be ready for use, and can be kept in a jar, and a little taken out and heated as required.

BARLEY SUGAR.

I	NGREDIE		8.	d.
1 pint of clarified	sugar	 	0	6
Lemon juice		 	0.	$0\frac{1}{2}$
Essence of lemon		 	0	$0\frac{1}{2}$
			0	7

Put the clarified sugar in a saucepan, with a spout; set it on the side of the fire to come gently to the boil, and continue to boil until it reaches the degree between "hard crack" and "caramel." Wet a wooden skewer in cold water, dip it into the boiling sugar, then quickly into very cold water, for about half a minute; if the sugar comes off easily and is brittle, it is sufficiently done; if not, boil it again until it is quite right. Add six drops of essence of lemon, and half a large teaspoonful of lemon juice, which has been strained. Heat it again, till it is brittle, or 300°. Pour it on to a marble slab, or tin sheet, which has been slightly rubbed over with sweet oil. Cut the sugar, as soon as it is cool enough, into strips (with a pair of scissors) about one inch wide and any length that is liked. When it has cooled still a little more, but before it hardens, twist the strips, and place them on an oiled tin sheet to dry. After the oil has been absorbed with blotting paper, they should be packed into air-tight tins, as they quickly become sticky.

METHOD OF PULLING CANDY, TWIST, &c.— Fix a candy hook in the wall, at a convenient height, rub it well with butter, throw the sugar to be pulled over it, and pull towards you, until it is perfectly white. If a candy hook is not to hand, a wardrobe or dresser hook can be used instead, but it must be thoroughly cleaned by rubbing it well with sand paper, and then with a clean cloth, before being buttered.

COMMON TWIST.

INGREDIENTS	S.	s.	d.	
		 0	4	
½ pint of water Flavouring and colouring to	taste	 0	1	
		()	5	

Put the sugar into a saucepan with the water, and stand on the side of the fire to dissolve; bring it to the boil removing all scum as it rises; continue to boil until it has reached the "crack" degree. Turn it on to an oiled tin, or flat dish, pour on a little essence and colouring, and fold over, pull on the hook, and, when a light brown, cut into lengths, and twist.

PARADISE TWIST.

INGREDIENT	S.	1000	d.
1 lb. of clarified sugar ½ gill of water		 0	8
I tablespoonful of vinegar		 0	1
A little cherry red colouring		 0	1
		0	10

Put the clarified sugar in a saucepan with the water, bring to the boil, and continue boiling until it is brittle when tried in cold water; then add the vinegar, and boil until it will snap when put in cold water; pour it on a flat buttered dish; as soon as ever it can be handled, pull up one side, and double it over on to the other; streak with cherry red, cut into lengths, and twist.

LEMON SPONGE CANDY.

IN	GREDI	ENTS.	S.	d.
1 pint of clarified	sugar		 0	6
White of an egg			 0	1
1 tablespoonful of	sifted	sugar	 0	01
Yellow colouring				$0\frac{1}{2}$
Essence of lemon				$0\frac{1}{2}$

 $0 \quad 8\frac{1}{2}$

Put the clarified sugar into a saucepan, and boil it to the "crack;" colour it pale yellow. While the clarified sugar is boiling, mix half the white of egg with the sugar, and fifteen drops of essence of lemon; add it to the boiling sugar, and stir it briskly with a wooden spoon; as soon as the clarified sugar and icing is well mixed, and rises like froth, pour it into paper-lined moulds, or tins, into which sugar has been sifted, or on a slab, and cut in

pieces. Do not use any acid in the preparation of this sweet.

GINGER SPONGE CANDY.

Prepare the same as above recipe, but, instead of using essence of lemon, use a small quantity of essence of ginger, and colour with saffron.

ROCK CANDIES.

ALMOND ROCK CANDY.

	INGREDIENT	rs.	S.	d.
11			 0	3
22	oz. of blanched almonds		 0	$1\frac{1}{2}$
12	gill of noyeau		 0	4
11	teaspoonful of acetic acid		 0	$0\frac{1}{2}$
12	pint of water			
CC	olouring		 0	$0\frac{1}{2}$
			0	$9\frac{1}{2}$

Put the sugar, water and acetic acid into a ssaucepan on the side of the fire, and dissolve slowly; wash round the inside of the pan with brush dipped in cold water, but on no account must the syrup be touched with the

brush. Move it very gently nearer the fire; bring it to the boil, and continue to boil till the "crack" stage is reached. Add the noyeau, and a little cherry red or cochineal colouring; boil up again, then add the blanched almonds, which may be divided into small pieces. Pour into a shallow tin, well oiled; when cool, mark into squares, and break them apart when cold.

SNOW ROCK CANDY.

INGREDIENTS.		8.	d.
1 lb. of loaf sugar	٠.	0	3
1 tablespoonful of vinegar		0	$0\frac{1}{2}$
Flavouring, lemon or peppermint		0	$0\frac{1}{2}$
		0	4

Dissolve the sugar slowly in a saucepan, and boil it to the "crack;" add the vinegar and flavouring. Pour into a well greased shallow tin; when cool enough to handle, pull up one side, and fold it over; then put it on the candy hook, and pull till it becomes quite white. Cut into strips about six inches long and two inches broad; roll each piece lengthwise on a board, and, when cold, wrap in paraffin paper.

WALNUT ROCK.

INGRED	IENTS.	s.	d.
5 oz. of castor sugar		 0	The state of
$\frac{1}{2}$ oz. of fresh butter			$0\frac{1}{2}$
5 oz. of dried walnuts			$\frac{3\frac{1}{2}}{2}$
1 pint and 1 gill of new	milk	 U	2
		0	7

Boil the milk to one fourth of its original quantity, add the sugar and butter. Blanch and dry the walnuts, mix them with the other ingredients, and, stirring all the time, continue to boil over the fire until it leaves the sides of the pan. Add a few drops of maraschino, and pour it into a well greased shallow tin; mark it into bars, or squares, when it is half set, using a buttered knife. It can be easily broken where it has been marked when quite cold.

CARAMELS.

Caramel making will require a few additional utensils. One large saucepan, best granite ware, round at the bottom; if possible a marble slab, or, failing this, some shallow square tins, well buttered before using; some paraffin paper or greased paper, cut into strips, and then across, for wrapping the caramels in. A piece of sheet iron will be necessary, to put over the gas ring under the sauce-

pan, to prevent the mixture scorching, and a pan of cold water should be at hand, to arrest cooking at the moment the right stage is reached, or the materials will be wasted; water for testing should be as cold as possible.

1.—CHOCOLATE CARAMELS.

INGREDIE	NTS.	S.	d.
1 lb. of loaf sugar		 0	3
½ pint of thin cream		 1	0
$\frac{1}{2}$ pint of new milk		 0	1
$2\frac{1}{2}$ oz. of chocolate coatin	g	 0	$2\frac{1}{2}$
1 tablespoonful of glucose		 0	$0\frac{1}{2}$
Essence of vanilla		 ()	$0\frac{1}{2}$
		1	71

Put the sugar, together with the cream and milk into the caramel saucepan, do not stir it until it has quite dissolved by the side of the fire, then add the glucose. Let it cool a little before adding the chocolate, which must have been previously dissolved in a little water. Any good plain chocolate will do, as long as it can be easily dissolved. Flavour with vanilla, and, if liked, a little red colouring may be used; stir as little as possible. Boil for forty minutes, watching carefully; after 280° have been reached test it by dropping a very small quantity in cold water when it forms, a hard, firm ball, which will snap readily, it

is done. Pour out into a shallow oiled tin, mark into squares, and cut apart when nearly cold with a sharp knife slightly buttered. Wrap each square in the prepared paper at once. Caramel cutters can be bought at from 3/6 to 8/6 each, but are not necessary if expense is an object.

2.—CHOCOLATE	CARA	MEL.		
INGREDIEN	TS.		S.	d.
1 lb. of Cadbury's plain ch	rocolate	,		
grated			0	$5\frac{1}{2}$
1 teacupful of treacle			0	1
I teacupful of new milk			0	1
2 lbs. of brown sugar			0	5
2 ozs. of fresh butter			0	2
Essence of vanilla				
			1	$2\frac{1}{2}$

Put the sugar into the caramel saucepan with the grated chocolate and all the other ingredients, with the exception of the vanilla essence; set it on the side of the fire, or on the gas turned very low, to dissolve, stirring it until it is thoroughly hot; remove the spoon, and bring it to the boil. Do not forget to place a tin sheet over the gas, or it will burn. Continue to boil until it is stiff. Remove the saucepan from the fire or gas, and stir in a few drops of essence of vanilla.

Pour into a shallow buttered tin, mark into squares when partly cool, and cut up before it gets too hard.

3.—CHOCOLATE CARAMELS.

INGREDIENTS. 2 teacupfulls of brown sugar 1 teacupful of treacle 4 lb. of Cadbury's chocolate grated 2 oz. of fresh butter	 0	$d. \\ 1\frac{1}{2} \\ 1 \\ 3 \\ 2$
	0	71

Place the sugar in the caramel saucepan with the treacle; put it on the side of the fire, and let it dissolve slowly, stirring it gently. Add the grated chocolate and butter, stirring until dissolved. Boil for fifteen or twenty minutes, then pour into shallow buttered tins, to the depth of half an inch; mark into squares, and cut up before it gets too hard.

ORANGE CARAMELS.

INGR	EDIEN	rs.		8.	d.
1 lb. of granulated su	igar			0	31
2 tablespoonfulls of g	lucose			0	1
I oz. of fresh butter				0	1
½ pint of cream				-	0
Extract of tangerine				0	1
1½ gill of water			_		
2 0				1	61
				-	4

Put the sugar into the caramel saucepan, with the glucose and the boiling water; set it on the gas ring, with the gas turned low; stir well, and boil to the "crack," or until it will snap when tried in cold water. Remove from the fire, and add the cream very carefully, then the butter; stir it in, and replace the saucepan on the gas, boil again very gently until it will harden when dropped into cold water. Remove from the gas, and flavour with sweet orange or tangerine extract; pour into shallow oiled tins; mark into inch squares, and cut up before it gets hard; wrap each in paraffin paper.

STRAWBERRY CARAMELS.

INGREDIENTS.	8.	d.
	0	$6\frac{1}{2}$
3 tablespoonfulls of glucose	0	3
pint of cream	1	0
1 oz. of fresh butter	0	1
Concentrated essence of strawberry	0	1
1 pint of hot water		
2 17.20	1	$11\frac{1}{2}$

Put the sugar into the caramel saucepan, add the glucose and hot water; when thoroughly mixed, put the pan over the gas, and stir two or three times while it is boiling, until the caramel will harden when dropped into

cold water; then add the cream and butter carefully; then boil again, stirring all the time, till it will snap when tried in cold water. Remove from the gas, and flavour with essence of strawberry, and colour red. Pour into a shallow oiled tin, mark into squares, and cut up before it hardens too much. This recipe may be used with several different flavourings and colourings, taking the name from the flavour used.

1.—VANILLA CARAMELS.

INGR	EDIEN	TS.		s.	d.
1 lb. of lump sugar				0	3
1 tablespoonfulls of	glucos	e.		0	11
pint of rich cream				0	6
$\frac{1}{2}$ oz. of fresh butter				0	01
Essence of vanilla				0	1
4 pint of water			-		
				1	0

Put the sugar into the caramel saucepan, add the glucose and water, place it over the gas, stirring often while it boils; try it in cold water, and if it will harden remove it from the gas, and carefully stir in the cream and butter. Boil again, stirring all the time, until it will snap when dropped into cold water. Remove immediately from the gas, dip the saucepan into cold water to prevent further heating;

flavour rather strongly with essence of vanilla, and pour into a shallow oiled tin. Mark into squares, diamonds or bars, and, before it hardens too much, cut up. Wrap each in greased paper.

2.—VANILLA CARAMELS.

INGREDIENTS.			S.	d.	
1 lb. of granulated	sugar			0	34
1				0	6
1 oz. of honey	, .			0	$0\frac{1}{2}$
I piece of butter six	ze of a	filbert		0	$0\frac{1}{2}$
Essence of vanilla				0	1
2 tablespoonfulls of		water			
				0	1114

Put all the ingredients together into the caramel saucepan, with the exception of the essence; let them dissolve slowly, and then boil to the "crack," or when it will snap in cold water. Remove it from the fire, and flavour strongly with vanilla; pour into greased tins, and cut up when cool.

WHOLE WALNUT CARAMELS.

INGREDIENTS.			s.	d.
1 lb. of granulated sugar			0	31
1 teaspoonful of glucose			0	$0\frac{1}{2}$
12 walnuts		٠.	0	$1\frac{1}{2}$
1 gill of water			-	
			0	51

Put the sugar and water into the caramel saucepan, turn the gas low and put the saucepan on it, and let it dissolve slowly, removing the scum from time to time; remove the spoon, and brush the pan round the inside with cold water. Cover the pan and let it boil till the steam comes out fiercely, and the syrup is clear; if any more scum has risen. remove it as gently as possible. Wet the pan again, and repeat till the syrup is quite clear, and is so crisp when dropped into cold water that it will snap when bitten, and will not stick to the teeth. Just before trying it, the glucose, or, if preferred, a few drops of lemon juice, may be added, but care must be taken to pour it into the middle of the boiling syrup. When the boiling sugar is slightly coloured, it is ready for use. Keep the syrup warm, over very slight heat, while coating the walnuts. Dip each nut into the syrup with a sweet ring, and turn it on to an oiled sheet to dry. If the syrup becomes candied before the nuts are finished, it must be boiled again, with a little water added, but the second boiling will make it a slightly darker colour.

COOKED MARZIPAN.

These sweets will require special moulds, to be a success; but make-shifts, in the way

of small tin moulds, may be used, either for filling with the paste or stamping it out. The proper moulds can be obtained through a confectioner, or at any good stores. They are of white, porous stone, in two parts; on one side the two parts are joined by a mortice, and at the other there is a small bar. When filled on both sides, they are closed at the mortice side, pressed well together, and opened at the bar side sharply, when the sweet will be found beautifully moulded. The moulds must be soaked in cold water for twenty-four hours before using, they will require no other preparation beyond wiping.

BOILED MARZIPAN.

INGREDIENTS.	S.	d.
1 lb. of lump sugar crushed	. 0	3
12 oz. of ground almonds	. 0	11
1 new laid egg or white of 2 eggs .	. 0	$1\frac{1}{2}$
Fondant cream	. 0	3
1 gill of water	-	
	1	$6\frac{1}{2}$
INGREDIENTS FOR FONDANT CRI	EAM.	
	S	
	. 0	
	. 0	$0\frac{1}{2}$
1½ gills of cold water	_	
	0	$6\frac{1}{2}$

Put the sugar and water from the first ingredient into a saucepan, and slowly dissolve them on the gas turned low, stirring from time to time with a spatula. When thoroughly dissolved, remove the spatula, wash round the sides of the pan with a brush dipped in cold water, but do not let any run down or touch the syrup. Cover until the steam rises freely, take off the lid, and, if the syrup looks clear and is free from scum, continue the boiling, without the lid, till it reaches the "soft ball" degree. Remove the saucepan from the gas, and stir in thoroughly the ground almonds, until it is a moderately stiff paste. Let it cool a little, then add one egg, or two whites unbeaten; this latter makes the marzipan look whiter. Put the saucepan on the gas again, which should be turned quite low; cook slowly until the mixture will leave the sides of the pan clean. Turn it out on a board, and knead till the paste is quite smooth; leave it covered up in a basin for twenty-four hours. Meanwhile, prepare the fondant. Boil the sugar, glucose and water together until it reaches the "soft ball" degree; turn out, and beat it well with a wooden spatula until it is white and creamy looking, knead it thoroughly well with the hands; this also is better if it is put

on one side till the next day, but must be covered up in a basin, or the outside will become too dry. The next day, divide the almond paste into as many pieces as you desire to have different colours; and divide the fondant into the same number of pieces, but half the size; colour them each differently, and flavour them as desired. With each portion of almond paste work up half its bulk of prepared fondant cream, which being already coloured will impart sufficient colouring to the almond paste. Knead it till perfectly smooth, and even in colour; if it becomes too soft in kneading, use a very little sifted icing sugar, but it is best not to use more than is absolutely necessary, as all the other ingredients are cooked, and the uncooked sugar will taste raw compared with the rest. When the marzipan has become quite cold again after handling, it will be ready for moulding. Almonds, mussel shells, pea-pods, walnuts, &c., are the usual designs given in the marzipan moulds. It will be well to know exactly what the moulds are, as the colour of the paste should be suitable to the design, or they will not look natural. Stalks on peapods, &c., can be formed with the fingers, after removal from the moulds, also the edges may require a little smoothing by hand.

MARZIPAN RINGS.

Take three pieces of marzipan paste, in three different colours that will arrange well together. Roll out two of the pieces a quarter of an inch thick and about four inches wide, press one on the top of the other until it sticks; roll the third piece sausage shape between the hands, till it is four inches long. and about as thick as the little finger. Roll the two first pieces which have been already stuck together neatly round the sausageshaped piece, then roll all together gently with the palms of the hands, on the board, and when quite round and of a uniform thickness, cut into rings about half an inch thick with a sharp knife, which must be wiped between each slice. Care must be taken that the roll is held straight while being cut, or the rings will not look round and tidy.

CHOCOLATE-COATED MARZIPAN.

INGREDIENTS.	s.	d.
1 lb. of Suchard's unsweetened		
chocolate	1	3
(A less expensive chocolate may be	use	d if
desired, but it must be plain and soluble		
Grate the chocolate, and put it in a	dou	ble
saucepan with hot water, not boiling,	in	the

outside one; the chocolate should not be stirred while dissolving. The bottom of the inside saucepan must not be allowed to get too hot, or the coating will be spoiled; a good test is to touch the bottom of the inside saucepan with the hand, if you can just bear it, it is hot enough. The temperature of the room in which the work is being done should not be over 70°.

When the chocolate is dissolved, beat it for twenty minutes in a cool place. Warm it three times, cooling between each and beating well, it may be stirred just before the last

warming.

Have ready as many pieces of marzipan as you require, formed into different shapes by hand. Dip each piece separately into the coating on a wire ring; put them on a dry sheet of tin, turning them over so that they rest on the side which was the top when lifted out of the coating; lift a strand of the chocolate, with the ring, as you put them down, and let it fall back on what is now the top of the sweet; this forms a small curl, or twist, and makes a pretty finish. Beat up the chocolate with the wire ring several times while the sweets are being coated, or the chocolate may settle at the bottom, as it is not really cooked.

COOKED MARZIPAN POTATOES.

Take a small piece of uncoloured marzipan, and form into shapes like small new potatoes; make the eyes with a wooden skewer. When all are made, place them on a wire sieve, over hot water; when thoroughly steamed, roll on paper which has been well sprinkled with good, unsweetened cocoa powder, until they are the right colour.

HARLEQUIN SHAPES.

Take small pieces of two or three different colours of marzipan; roll them together between the hands into different shapes, or they may be pressed into tiny tin moulds which have been dipped in cold water, and then dusted with fine castor sugar; the moulds should be turned upside down on well sugared paper at once, removing the moulds and leaving the shapes to dry.

MARZIPAN SANDWICH.

Take three pieces of marzipan, of equal weight: two coloured yellow and one mauve, or other colour if preferred; flavour each to taste. Roll each into a ball between the

hands, and then with the rolling-pin press each out separately on a sugared board, to an equal thickness of about a quarter of an inch. Place the mauve on one piece of yellow, and the other yellow piece on the top of the mauve; press lightly and evenly with the roller, until they stick; trim the edges, and cut with a sharp knife into pieces two inches long and one wide; dry them on well sugared paper.

MARZIPAN FRUITS.

The marzipan paste can be formed or moulded to represent any kind of fruit, and should be rolled in coloured sugar, according to the colour of the fruit it is intended to resemble. Marzipan fruits should always be put in crimped paper cases, as they add much to their appearance. Arranged in this way, they are very suitable for dessert or afternoon tea.

Any pieces that have been trimmed off any of the marzipan sweets should be used for stuffing cherries, dates, walnuts, &c., as it is always more satisfactory not to waste anything.

MISCELLANEOUS RECIPES.

ALMOND RINGED HARDBAKE.

	INGREDIENTS.	S.	d.
1 lb	o. of best Demerara sugar	 0	3
	ill of water		
3 02	z. of blanched almonds	 0	2

0 5

Blanch the almonds, and split them into halves or quarters as preferred; dry them in quite a cool oven, so that no moisture remains in them, but do not let them colour. Butter a shallow tin of medium size, and arrange the split almonds on it in small rings, at equal distances apart. Put the sugar and water into a saucepan, place it on the side of the fire, and let the ingredients dissolve slowly; then boil it to the "crack." Try a drop in very cold water; if it sets quickly, and is quite crisp when broken, it is sufficiently boiled. Pour gently over the almonds to cover them, but so that they can be seen. When partly cool, mark the hardbake into squares, so that each square has a ring of almonds in the centre; when very nearly cold, or before it sets too hard, cut up with a sharp knife which should be dipped in boiling water between each square.

BLACK OR RED CURRANT JELLY TOFFEE.

1 lb. of best brown sugar	rs.		d. 3
½ tablespoonful of water		 V	0
½ small pot of currant jelly		 0	2
$1\frac{1}{2}$ oz. of fresh butter		 0	$1\frac{1}{2}$
		0	$6\frac{1}{2}$

Put all the ingredients into a saucepan, place it on the side of the fire to dissolve slowly, then boil it to the "crack." Butter a shallow tin, and pour in the toffee. Either break into pieces when cold, or cut up before it gets too hard with a sharp knife. This toffee, made with black currant jelly, is very useful in winter for colds.

BULL'S EYES.

		0	F
12 drops of oil of peppermint		0	1
2 teaspoonfulls of lemon juice		0	1
1 lb. of crushed loaf sugar 2 gill of water	٠.	0	3
INGREDIENTS.		8.	d.

Put the sugar and water into a saucepan, place it on the side of the fire, and let it dissolve slowly, stirring it from time to time. After it has dissolved, it should not be disturbed by stirring. Boil to the "crack," and when dropped in very cold water it should be quite brittle; add the lemon juice, which must have been strained, and boil again till it will snap. Have ready an oiled shallow tin, and pour the mixture into it. Drop on to it the oil of peppermint, and a few streaks of red if liked; take the side of the sugar, when it is cool enough to handle, fold over to the middle as quickly as possible, and put the sugar on a candy hook, and pull until it becomes semi-opaque. Cut it into pieces, and roll into balls between the hands before it becomes too brittle.

1.—BURNT ALMONDS.

	INC	GREDIEN	NTS.		8.	d.
13 lbs. of gr		d sugar		٠.	0	54
3 gills of wa					0	0
1 lb. of shel	led aim	onas			0	6
Colouring					0	1
					1	0.1

Put the pound of sugar and the 11 gills of water into a saucepan with a round bottom, and set it on the side of the fire to dissolve; stir it while dissolving with a wooden spatula. Let it just begin to boil, then put in the almonds very gently, which should have been, put ready beforehand; after being shelled they must be rubbed well in a clean cloth to free them from the brown dust which clings to them. Stir them evenly and gently over a slow fire, till they make a little crackling noise; remove the pan at once from the fire, and continue to stir quickly, until the sugar granulates like sand. Throw the nuts on a coarse sieve, separating them if they stick together, and sift off the loose sugar; gather them in a heap, and keep them warm by covering them up with a clean cloth. Take the sugar that has been sifted off the almonds, add to it 3 lb. of granulated sugar, and 12 gill of water, put it into a saucepan, let it dissolve slowly, and then boil to the "soft ball" degree. This second coating may be coloured. Remove the pan from the fire and put in the almonds quickly, one at a time; stir quickly as before, but do not leave them in long enough to stick together. Place them on a sieve to dry. If insufficiently coated, the process can be repeated.

2.—BURNT ALMONDS.

INGREDIEN	TS.		s.	d.
l lb. of Demerara sugar l gill of water		• •	0	3
6 oz. of Valencia almonds	٠.		0	5

Put the sugar and water into a round-bottomed saucepan, set it on the side of the fire, and stir it while it is dissolving; wash round the inside of the pan with a brush dipped in cold water, taking care not to touch the syrup. Bring to the boil, and let it boil, without stirring, for a minute or two, then throw in the almonds, and stir quickly till the sugar granulates and becomes slightly brown. As soon as the almonds are sufficiently coated, and before they get into a mass, lift them out and put them on to a sieve to dry, pulling apart those that may have stuck together.

COCOANUT CANDY

INGREDI	ENTS.		S.	d.	
l lb. of best loaf sugar pint of cold water		٠.	0	3	
1 lb. of grated cocoanut			0	2	
Colour, very pale pink			0	1	

Place the sugar and water in a saucepan, set it on the side of the fire, and let it dissolve slowly, then put it nearer the fire, and bring to the boil, and continue to boil for seven minutes; remove the scum carefully, and continue to skim it away until the syrup looks white and thick; then put in a drop or two of cochineal, and stir in the cocoanut. Set it on the fire again, and let it boil, stirring all the time, until it rises high up in the saucepan, which must be sufficiently large to allow of this. Pour it into an oiled tin, to about the thickness of half an inch; let it remain until nearly cold, when it can be cut into small squares or bars.

COCOANUT ICE.

COCOLLICA			-
INGREDIEN	TS.	S.	d.
1½ lbs. of castor sugar		 0	41
1 lb. of grated cocoanut		 0	8
7 tablespoonfulls of water			
Cochineal colouring		 0	1
		1	11
			64

Put the sugar and water into a saucepan and let it dissolve slowly on the side of the fire, add the grated cocoanut, and bring it gently to the boil, stirring all the while, as it is very liable to burn after the cocoanut is added.

When it has been boiling for a few minutes, try it by putting a small quantity on a plate: if it thickens and sets when cold, it is sufficiently cooked. Grease a shallow tin lightly with good fresh butter, and pour half of the mixture into it; the remainder should be coloured with a few drops of cochineal, and poured on to the top of the white; spread it evenly, making it altogether about one inch and a half in thickness. When almost cold, cut it into bars with a sharp knife dipped in boiling water.

1.—CHOCOLATE CREAMS	5.	
INGREDIENTS FOR CREAM.	s.	d.
1 lb. of loaf sugar	0	3
teaspoonful of eream of		
½ teaspoonful of cream of tartar	0	$0\frac{1}{2}$
INCREDIENTS FOR	0	$3\frac{1}{2}$
INGREDIENTS FOR COATING.		
1 lb. of Cadbury's Mexican chocolate	0	4
2 tablespoonfulls of water		
2 oz. of sieved icing sugar	0	$0\frac{1}{2}$
3 drops of essence of vanilla	0	$0\frac{1}{2}$
Put the first lot of in	0	81

Put the first lot of ingredients into a saucepan, and stir on the side of the fire with a wooden spoon or spatula till the sugar is thoroughly dissolved, and the syrup boils; do not stir afterwards. Boil gently till just past the "thread" degree (240°). Testing with the thermometer may be commenced after ten minutes boiling, but it must be put in very gently. When ready, remove quickly and carefully from the heat, but be very particular not to shake the syrup; allow it to cool for about ten minutes. Pour out on to a warm flat dish, and work up with a palette knife until it becomes opaque and creamy. As soon as ever it is firm enough to handle, roll till it is quite smooth on a board with the hands using a very little icing sugar to prevent sticking. Colour and flavour it according to taste, working it in thoroughly well with the hands. Divide it into small pieces, and roll between the hands into balls, cones, &c., keeping the hands well dusted with icing sugar. Place them on well sugared paper to dry, and leave them until the next day to finish. Prepare the coating from the second lot of ingredients. Grate the chocolate, and put it into a small double saucepan, with the icing sugar, water and vanilla essence; put hot water in the outside pan, so that the chocolate, &c., may be dissolved by the steam. Dip each piece of cream into the chocolate coating, on a wire ring, not taking up more than can be helped each time. Have ready some greased paper, to turn the chocolates on to as they are dipped. These should be allowed several hours to dry.

2.—CHOCOLATE CREAMS.

=50 Notice 100 To 100 T		CLUL	TITLD,		
INGI	REDIE	NTS.		S.	d.
1 lb. of loaf sugar				()	3
Milk or thin cream				0	2
Essence of vanilla				0	1
$\frac{1}{2}$ lb. of unsweetened	choco	late		0	6
					-

Put the sugar into a saucepan, and add as much milk or cream as it will absorb. Set it on the side of the fire, and allow it to dissolve slowly, then bring it to the boil, and continue to boil slowly until it will candy when dropped into cold water. Do not stir it, nor allow it to stick to the pan; take it off the fire and stir it with a wooden spoon until it creams; add the essence of vanilla, and beat it till it is cool enough to handle. Form into balls about the size of filberts, and put them on one side to dry. Now prepare the coating. Grate the chocolate, and put it in a basin over boiling water to dissolve; when ready, dip each cream ball into it on a wire ring, and

place them on buttered paper to dry. If the sugar grains, like sand, instead of creaming, it has boiled too long, and will be of no use; fresh sugar must be taken, and the whole process gone through again.

CHOCOLATE PRALINES.

		0	51
1 lb. of unsweetened chocol	ate	 0	3
2 oz. of blanched almonds		 0	$1\frac{1}{2}$
1 lb. of sieved icing sugar		 0	1
INGREDIEN	TS.	s.	d.

Put the blanched almonds in a shallow tin and place it in a cool oven; when the almonds are brown all through, chop them finely, and then pound them. Put the icing sugar into a saucepan, without water, and stir until slightly brown; turn it out on to a board, and when cool enough to handle, break it up, and pound it with the almonds until the mixture becomes soft enough to roll into balls, or other shapes, and set on one side to dry; let them get quite hard before coating. Grate the chocolate, and melt it in a basin over steam; dip in the balls, one by one, and place on an oiled tin to dry, and afterwards put them on clean blotting paper to absorb the grease.

NOUGAT.

1 lb. of Val 1½ lbs. of ca 1 lemon	encia al	GREDIER monds sugar	NTS.	 s. 1 0 0	$\begin{array}{c} d. \\ 0 \\ 4\frac{1}{2} \\ 1 \end{array}$
				1	$5\frac{1}{2}$

Blanche the almonds, and chop them into small pieces; put them in a tin, and place them in a very cool oven, to get hot, but not to brown. Pound and sift the sugar, and put it in a saucepan, with a good squeeze of lemon. Stir slowly, till it begins to melt, and then stir more quickly; as the sugar forms small white pearls on its surface, add the heated almonds to it, and stir gently till well mixed; then turn it into a shallow oiled tin, and press it to an even depth all over with a cut lemon; mark into small bars, and, when nearly cold, cut the bars apart with a sharp knife. If liked, the bars may be wrapped in paraffin paper.

FRENCH BON-BONS.

LEMON CREAM BON-BONS.

INGREDIENT	rs.	S.	d.
2 lbs. of best icing sugar		 0	8
½ gill of maraschino liqueur		 0	$4\frac{1}{2}$
Whites of two eggs		 0	2
2 oz. of finest gum arabic	• •	 0	3
1 oz. of lemon sugar		 0	1
		-	
		. 1	$6\frac{1}{2}$

Soak the gum arabic in a gill of hot water; when dissolved, strain it into a large basin, add to it the maraschino, and mix well; then add by degrees enough sieved icing sugar to make a firm elastic paste. The exact quantity of sugar cannot be estimated, as it sometimes requires more or less. This is for the centres. For the coating, take the remaining quantity of icing sugar, add to it the whites of two eggs beaten to a froth, and one ounce of lemon sugar; colour it a very pale yellow; work all well together, and make it sufficiently.

liquid with a little lemon juice. Make the cream into lozenge shapes by rolling small pieces between the hands into round balls, and then pressing out flat on the board with the palm of the hand about three-eighths of an inch thick, allow them to dry a little on the outside, and then dip each one separately in the coating; as each one is lifted out and put on the oiled tin to dry, draw a strand of the sugar which adheres to the wire ring across the top of the lozenge.

ORANGE CREAM BON-BONS.

Prepare as above, substituting orange flower water for maraschino, and orange sugar and juice for the lemon; and colour

them orange.

To prepare the orange and lemon sugar wash a dozen oranges, or lemons, dry them thoroughly; take about a pound of lump sugar, rub the lumps on the fruit, and as they absorb the oil and zest, scrape it off, and dry it on paper in a warm place; pound it, and rub through a sieve, when it will be ready for use. It may be kept in well-corked bottles, or air-tight jars, so as to be ready for use at any time.

LIQUEUR CREAM BON-BONS COFFEE-COATED.

INGR	EDIENT	rs.	S.	d.
2 lbs. of sieved icing s	sugar		 0	8
½ gill of liqueur			 0	41/2
Strong coffee essence			 0	1
Whites of two eggs			 0	2
2 oz. of gum arabic			 0	3

 $1 \quad 6\frac{1}{2}$

Soak the gum arabic in a gill of hot water, strain it through muslin into a large basin, add two tablespoonfulls of any good liqueur, and work in as much sieved icing sugar as it will absorb; work well together, until a soft, elastic paste is obtained. Fill a metal forcing pump with the cream, fix a sugar piping tube at the end, and force the cream out in the usual way on to a piece of thickly sugared paper, cutting off each pattern as it comes out with a pair of clean sharp scissors. Harden them by putting them in a warm place for a few minutes. While the creams are hardening, prepare the coating. Take the remainder of the sieved icing sugar, flavour with strong coffee essence, which will also colour it sufficiently. Add the whites of the eggs beaten to a froth, and work thoroughly well together; if not liquid enough for coating, add a very little water and coat in the usual way. These sweets should be coated as thinly as possible, so that it covers, or the pattern made by the forcing tube will not be seen. Other bon-bons in great variety may be made in the same way, substituting different flavourings, colourings and shapes.

MARSH MALLOWS.

INGREDIENTS. S.	d.
$\frac{1}{2}$ lb. of loaf sugar 0	13
½ pint of cold water	-
Whites of three eggs 0	3
½ lb. of gum arabic 0	6
2 teaspoonfulls of orange-flower water 0	1

 $0 11\frac{1}{2}$

Soak the gum arabic in the water till dissolved; warm it very carefully, and strain through a piece of fine muslin into a large basin. Put the sugar, which has been crushed, into a saucepan, and add the soaked and strained gum arabic; keep the basin warm; put it on the stove, and stir it until it is thick enough to form a firm ball when dropped in cold water. Take it off the fire, and turn it into the large warm basin; add the whites of the eggs, which have been beaten to a stiff froth, so that they will not fall out of the

basin when it is turned upside down; stir until it becomes quite spongy, and flavour with the orange-flower water. Cover a small tin with sieved icing sugar, and turn the paste into it; smooth it with a knife dipped in hot water to an even thickness of one inch. Let it stand twelve hours. Turn out, and cut into squares, dusting them thickly with sieved icing sugar. They should be as soft as they can, to be conveniently handled, as they harden somewhat in keeping.

MAPLE CREAM.

INGREDIENTS.	s.	d.
1 lb. of maple sugar	 0	4
1½ gill of cold water		
2 oz. dried walnuts and almonds	 0	2
I teaspoonful of thick cream	0	$0\frac{1}{2}$
	1	
	0	61

Put the sugar and water into a saucepan, set it on the side of the fire to dissolve, removing any scum that may rise. Wash round the inside of the saucepan with a brush dipped in cold water; be careful not to disturb the syrup. Cover the pan till the steam comes out quite freely, then leave it uncovered. If the syrup is now quite clear, without any scum rising, continue to boil; if not, add

another gill of water, and repeat the process till it is. Boil to the "soft ball" degree. Turn it out on to a wet board, and smooth with a wooden spatula dipped in cold water. While cooling, add a teaspoonful of thick cream, and the nuts finely chopped; knead well with the hands until the nuts are thoroughly well worked in; then roll out on the board to about half an inch in thickness, and cut into squares. Leave for several hours to dry.

MARZIPAN DIAMONDS.

INGREDIENTS.			d.
1 lb. of castor sugar		0	3
½ pint of hot water			
10 oz. of ground almonds		0	10
White of one egg		0	1
1/3 teaspoonful of cream of tartar		0	$0\frac{1}{2}$
Colouring, flavouring and rice pape	ľ	0	$1\frac{1}{2}$

Put the sugar, cream of tartar, and water into a saucepan, dissolve on the side of the fire, and then boil to the "feather" degree; stir in the ground almonds quickly, and then the white of the egg unbeaten. Turn out on a warm dish, and work with a palette knife. As soon as it is cool enough, knead it with the

hands, using a little sieved icing sugar to prevent sticking. Divide the paste into three portions, colour the first pale pink, and flavour with essence of vanilla; the second colour pale green, and flavour with essence of almond; while the third should be left white, and flavoured with essence of lemon. Roll out each piece to the thickness of a quarter of an inch, and the same size. First, take the pink, and brush it over with cold water; lay over it the white, which also brush over with cold water; now lay on the green, moisten it on the top, and lay on a piece of rice paper; rub this gently with the fingers till it sticks; turn over and cover the other side in the same way with rice paper. Place on a wire tray, and leave it to dry for a few hours. Cut into diamonds.

POPCORN CANDY.

INGREDIENTS.	8.	d.
$\frac{1}{2}$ lb. of white sugar	 0	$1\frac{1}{2}$
3 tablespoonfulls of water		
1 tablespoonful of fresh butter	 0	1
1 quart of nicely popped maize	 0	3
	0	$5\frac{1}{2}$

First pop the Indian maize, by placing it in a wire sieve, and shaking it over a clear fire,

until it pops, when it must be removed at once, or it will burn. Pick out all the scorched pieces carefully. Put the sugar, the water, and the butter, into a large saucepan, let it dissolve slowly, and then boil till it is about to candy, or until it has reached the "blow" stage. Throw in the popped corn, and stir vigorously until the sugar is evenly distributed over the corn. Take it off the fire, and continue to stir until it has cooled a little; in this way each kernel will be separate, and quite coated with sugar. It must have undivided attention from the first, as it scorches very easily. Almonds, walnuts, or any other nuts may be prepared in the same way, with very pleasing results. The sugar, of course, may be coloured.

RAHAT LUKUM.

 (A Grecian recipe.)

 INGREDIENTS.
 s. d.

 3 lbs. of loaf sugar
 ...
 0
 9

 3 pints of water

 Whites of three eggs
 ...
 0
 3

 1 lemon
 ...
 0
 1

 6 oz. of best wheat starch
 ...
 0
 4

 Flavour with attar of roses
 ...
 0
 2

 a pint of cold water
 ...
 1
 7

Make a syrup of the sugar and three pints of water, clear it with the whites of the eggs and the strained juice of a lemon. Dissolve the wheat starch in three quarters of a pint of cold water, strain it and add it to the clear syrup when it is boiling; continue to boil until it is reduced to two-thirds of the original quantity. It should be very thick and stringy. Flavour the paste with attar of roses, or anything else preferred. Have ready a large dish well covered with almond oil. Turn the paste on to it when it is cool, spread it to a thickness of about one inch; have ready another dish of the same size, well covered with finely powdered sugar. When the paste is quite cold, turn it over on to the sugared dish, and absorb the oil with a sheet of clean blotting paper. Cut into pieces about two inches square, powder well with fine sugar, and keep very dry.

A richer rahat is made by using cherry

syrup instead of the water.

ROSE CAKES.

	INGRE	DIENT	S.	s.	d.
1 lb. of loaf sug	ar .			 0	3
Oil of roses .				 0	1
Cochineal .				 0	1
I gill of water					
				0	5

Put the sugar and water into a saucepan, and let it dissolve slowly on the side of the fire; then boil till it begins to candy round the edges against the pan; it should now have reached the "feather" degree. Remove it from the fire, and add the flavouring and colouring, and mix thoroughly together. Slightly oil some flat round tins or moulds, pour the syrup into them, and leave them to get cold. If packed in boxes, these should have some fine sugar sprinkled between each layer. Failing small round tins, the lids of small tins make very good substitutes, but care must be taken that they have no lettering on them.

TURKISH DELIGHT.

INGREDIEN	ITS.		S.	d.
1 lb. of loaf sugar			0	3
1 oz. French leaf gelatine			0	2
1 orange and 1 lemon			0	2
Cochineal		'	0	1
½ pint of water			-	
			0	8

Cut the rind of the orange and the lemon off as thinly as possible; squeeze the juice of both, and strain it into a small double saucepan, add to this two tablespoonfulls of warm water, and the leaf gelatine, and set on the

side of the fire to dissolve. Put the sugar and the rest of the water into another saucepan, and when it has dissolved, put it nearer the fire, and let it boil for ten minutes; add the gelatine solution, with the rind of the fruit. Stir well, and allow to simmer for about ten minutes. Wet two plates, or flat dishes, in cold water, and strain half the mixture on to one of them; colour the remainder with the cochineal, and strain it on to the other plate. Allow them to stand until the next day. Loosen the edges, and pull the sweetmeat off, using a little corn-flour to prevent it sticking to the fingers. Cut it into pieces, dust well with cornflour, and spread on a wire tray to dry for several hours. Keep it in a tin, as it will become sticky. Black currant juice may be substituted for other juices. The two colours may be put one on the top of the other before cutting up, and finished as above.

WALNUT CARAMELS.

INGREDIEN	rs.	S.	d.
1 lb. of Demerara sugar		 0	3
1 lb. of dried walnuts		 1000	0
1 pint of cream		 0	6
Vanilla or other flavouring		 0	1

Put the sugar and the cream into a sauce-pan on the side of the fire, and allow it to dissolve slowly; bring it to the boil, and let it boil gently for about a quarter of an hour, or until it will form a ball when a little is dropped into cold water. Remove the saucepan from the fire, when ready; chop the walnuts, and stir them into the mixture, adding the flavouring. Pour into shallow oiled tins, and, when partly set, mark into squares, and cut up with a sharp knife when nearly cold. Absorb the oil in the usual way on blotting paper.

WHITE TOFFEE.

INGREDIENTS.		d.
1 breakfastcupful of rich cream	1	0
1 breakfastcupful of pounded white		
sugar	0	2
2 teaspoonfulls of essence of vanilla	0	2
	1	1

Put the sugar and cream into a saucepan, and let it dissolve slowly; use a large saucepan, as it is liable to rise a good deal in boiling. Put it over a small but clear fire, and let it boil slowly. This mixture will first become quite liquid, and will afterwards gradually

thicken. A minute or two before it is done, put in the essence of vanilla. When the mixture becomes very frothy, and leaves the sides of the pan clean, it is sufficiently cooked, and must be poured out as quickly as possible on to a flat well greased dish. It should set almost at once. Before it is cold, it should be quite smooth, and of a creamy whiteness. It should be "short," without being crisp or crumbly. Remember that it must be taken off the fire at once when it leaves the sides of the saucepan, or it will be spoiled. It is a good plan to dip the saucepan into cold water on removal from the fire, to prevent further heating. It can be cut up into squares when it has been in the dish a few minutes, as it sets so quickly.

HOW TO SERVE AND PACK SWEETS.

The daintiness of serving and packing sweets goes a long way towards making them appreciated. Having spent a good deal of time, trouble and money in preparing the sweets, it is quite worth while going to a little further trouble and expense to make them look attractive. If serving them for dessert or afternoon tea, each sweet, except those

already wrapped in paper, should be put in a crimped paper case of a shape, size and colour most suitable to it. These cases can be bought at any good stationer's in a variety of shapes, sizes and colours, at a penny per dozen, or at a cheaper rate by the box containing one thousand. Undoubtedly the white cases look the daintiest, and there is no fear of them clashing with any colour that may be on the table, but still, many people prefer coloured ones. If coloured cases are used, the greatest care must be taken to select those that contrast well with the sweets to be placed in them, or the entire effect of the dish will be spoiled.

In arranging them for dessert, they may be heaped up on an ordinary dessert dish, but for afternoon tea it is a better plan to arrange them in two or three small dishes, silver if possible, as they are more convenient for handing round. If they are to be sent away through the post, it will be necessary to get some suitable boxes, which is always rather a difficult matter, unless a sufficient number is required to get them from a whole-sale house. Confectioners often keep a few empty boxes for filling from their own stock; they may sometimes be purchased from them, but are rather expensive, as they often ask

a shilling and eighteen pence each, and even more, for one large enough to hold a pound of sweets. At shops where they sell nothing but sweets, they can often be bought at a more moderate sum for the new ones. Boxes out of which the sweets have been sold are often perfectly fresh and nice, and these may be purchased at fourpence and sixpence each; or wooden boxes covered with shiny, palecoloured paper, in which the chocolates are packed by the manufacturers, may often be had for the asking, as shopkeepers are glad to get rid of what they look as upon lumber. The smell of the chocolate soon goes off, if the packing is all taken out and the boxes left open in the air for a few days. Fine paper shavings, either white or coloured, will be required to pack at the bottom and top of the boxes, so that the sweets may not be broken by coming in contact with anything hard. These shavings can be bought for a few pence per pound at the confectioner's or good general stores. A few shavings should be spread evenly over the bottom of the box, and the layer covered with a nicely-cut piece of grease-proof paper, the exact size of the box; then the sweets should be arranged in rows, across or lengthwise, according to fancy, either with each one

in a crimped case, or with narrow strips of tissue paper crimped on a knitting needl placed between each row; this makes a veri good and pretty packing, where space is a object; tiny pieces of this crimped paper should be pushed with a knitting needl between each individual sweet, in a row, to prevent any chance of chipping. Another piece of grease-proof paper should be laid or the top, and then more shavings either to fill the box right up or to make a foundation for another layer. Chocolate should always be packed in tinfoil paper; a small piece wrapped round each one, if they are packed with other sorts of sweets; but if the box contains nothing but chocolates the tinfoil paper can be used in sheets, and strips, to cover and separate them. If the box used is a fancy one, its beauty can be greatly added to by tying it round with a nice soft piece of ribbon to correspond with it in colour.



