

BUCKEYES

2 cups Creamy Peanut Butter
1-2 lb Confectioners' Sugar
1-2 squares Parowax

2 sticks Margarine
1-1 1/2 lb Bulk Chocolate

Mix peanut butter & margarine thoroughly. Add confectioners' sugar until mixture does not stick to your hands. Roll into 1/2-3/4" balls & place on cookie sheet. Freeze while melting wax & chocolate in top of double boiler. Using a toothpick poked in the top, dip about 3/4 of ball in chocolate & place on wax paper, peanut butter side up, to set. *"I usually dip about 10 & let them set before removing toothpick. It just seems to work easier than trying to remove toothpick right away. Talk about a family favorite! If I don't make these at Christmas time, you can spell my name, 'M-U-D'."*

Dottie Arnsperger Brockman

BUTTERSCOTCH PECAN FUDGE

5 tbsp Butter
1 1/4 cups Sugar
1 tsp Vanilla

1 1/4 cups Brown Sugar
1 cup Sour Cream
1 cup Pecans, chopped

Melt butter in heavy pan. Add brown sugar & heat to boiling. Add sugar & sour cream. Cook over low heat, stirring until sugar is dissolved. Cook to soft-ball stage (234-240°). Cool to lukewarm; then beat until stiff. Add vanilla & pecans. Pour into buttered 8x8" pan.

Louise Felker Hunter

CARAMELS

1 cup Butter or Margarine
Dash Salt
1 cup Light Corn Syrup
1 tsp Vanilla

1 16-oz pkg Brown Sugar
(2 1/4 cups packed)
1 14-oz can Condensed Milk

Butter a 9x9x2" pan. Melt butter in heavy 3-quart saucepan. Add sugars & salt & stir thoroughly. Stir in syrup. Gradually add condensed milk, stirring constantly. Cook & stir over medium heat to firm ball stage (245°). This will take 12-15 minutes. Remove from heat; stir in vanilla. Pour into buttered pan. When cool, cut into squares. Wrap individually in wax paper.

Yield: about 2 1/2 lb

Louise Felker Hunter

PROCESSOR CHEESE VELVETS

12 oz Milk Chocolate Candy
3/4 cup Whipping Cream, scalded
Chocolate Sprinkles or finely chopped
works just fine."

1/4 cup Unsalted Butter or Oleo
1 1/2 tbsp Creme de Cocoa or
Kahlua *" O t h e r f l a v o r i n g*

Nuts

Position knife blade in processor bowl. Break chocolate into pieces & place in bowl. Process until finely chopped. Heat butter to 110°. With processor running, add hot butter & whipping cream. Process 1 minute. Stir in Creme de Cocoa. Pour in bowl. Chill 8 hours (covered). Shape in 3/4" balls & roll in chocolate sprinkles. Freeze 1 hour or until firm.

Yield: about 3 dozen

Hilda Oak Ziegler

CHOCOLATE COCONUT CRISPIES

6 oz Semi-Sweet Chocolate
(3/4 cup)
4 oz Sugar (1/2 cup)

1 large Egg
4 oz Coconut (1/2 cup)
3 oz chopped Candied Cherries
(1/2 cup)

Melt chocolate on a square tin. Cool. Beat egg & sugar to a thick cream. Mix in coconut & cherries. Spread on the cooled chocolate & bake carefully about 250-300° for 1/2 hour (long enough to make top of coconut crispy). After removing from oven, as chocolate begins to cool & firm, cut into 1x2" pieces (it's difficult to cut after it fully cools). *"Tastes like a MOUNDS candy bar!"*

Stella Adcock Caudill

CHOCOLATE COVERED CHERRIES

7 1/2 cups Confectioners' Sugar
1 can Eagle Brand Milk
1 large jar Maraschino Cherries
1 tsp Vanilla

2 stick Margarine, melted
"Butter makes it too rich for us."
1-2 lb Bulk Chocolate
1-2 sections Parowax

Raisins; Raw Nuts, unsalted; Caramels; or Miniature Marshmallows

Combine confectioners' sugar & margarine. Add just enough milk to be able to knead without mixture sticking to your hands. Wrap each cherry in dough, ending with shaping into a ball. Chill in freezer while melting 1 section wax & 1 lb chocolate in top of double boiler. Add additional wax & chocolate as needed. Drop creme pieces into chocolate, remove with fork & set on wax paper. If you should have creme left over, add additional any desired flavoring, shape into any shape other than ball & continue like the creme cherries. If you should have chocolate left over, dip raisins, or etc.

Dottie Arnsperger Brockman

CHOCOLATE FUDGE

2/3 cup Milk
2 cups Sugar
1/8 tsp Salt
2 squares (2 oz) Unsweetened
Chocolate
2 tbsp Light Corn Syrup
Scald milk & add remaining ingredients. Cook slowly, stirring until sugar dissolves; cook to soft-ball stage (238°); test by dropping a few drops in a cup of cold water, remove from heat. Add
2 tbsp Butter
Cool to luke warm (110°) without stirring. Add
1 tsp Vanilla
Pour in bowl & beat with mixer until no longer glossy. Do not beat too thick. Beat in
1 cup Nuts
Pour into buttered pan, cut in squares when firm.

Nellena Adams Adcock

QUICK CHOCOLATE FUDGE

1/2 cup Karo Light or Dark Corn Syrup
1/3 cup Evaporated Milk
2 pkg (8 oz each) Semi-Sweet
Chocolate
2 tsp Vanilla
3/4 cup Confectioners' Sugar, sifted
1 cup coarsely chopped Nuts,
optional
Line 8x8x2" pan with plastic wrap. In heavy 2-quart saucepan, stir corn syrup & milk. Add chocolate. Stirring constantly, cook over medium-low heat until chocolate is melted. Remove from heat. Stir in Vanilla; add confectioners' sugar. With wooden spoon, beat until smooth & creamy. Stir in nuts. Turn into pan. Refrigerate 2 hours or until firm. Turn out onto cutting board; peel off plastic wrap. Cut into squares.

Yield: 1 1/2 lb

Nellena Adams Adcock

HERSHEY'S COCOA FUDGE

2/3 cup Hershey's Cocoa (1/2 cup for lighter chocolate)
1 1/2 cups Milk
1 tsp Vanilla
3 cups Sugar
1/8 tsp Salt
1/4 cup Butter

Combine cocoa, sugar & salt in large saucepan (3 quart). Add milk gradually; mix thoroughly; bring to a bubbly boil on high heat, stirring continuously. Reduce heat to medium & continue to boil the mixture, without stirring, until it reaches a temperature of 232° or until a small amount of mixture forms a soft ball when dropped into cold water. Remove saucepan from heat; add butter & vanilla to mixture. DO NOT STIR. Allow fudge to cool at room temperature until it reaches 110°. Beat by hand or with portable electric mixer until fudge thickens & loses some of its gloss. Quickly pour & spread fudge in lightly buttered pan. Cool. Cut into squares. *"When I married Lawson, I could not cook a full meal, but I did make good fudge. This is my favorite."*

Marcella Marcum Adcock

CREAM CANDY

3 cups Domino Sugar
1 cup boiling Water
Stir till dissolved & bring to full boil. Boil 2 minutes. Pour in
1/2 pint or 1 cup Whipping Cream

Do not stir at all. Boil to 260°. Pour out on lightly buttered marble. Don't scrape pan.

Sadie Oak Stethen

CREMES

(for Chocolate covered cremes)

7 1/2 cups Confectioners' Sugar
1 can Eagle Brand Milk
Various Flavorings
2 stick Margarine, melted
"Butter makes it too rich for us."
1-2 lb Bulk Chocolate
1-2 sections Parowax
Mint, Vanilla, Maple, etc.

Raisins; Raw Nuts, unsalted; Caramels; or Miniature Marshmallows

Combine confectioners' sugar & margarine. Add just enough milk to be able to knead without mixture sticking to your hands. Divide into balls proportional to the amount you want to use for each flavor, such as 1/2 for mint, 1/4 for vanilla & 1/4 for maple. Shape into different shapes for each flavor. Chill in freezer while melting 1 section wax & 1 lb chocolate in top of double boiler. Add additional wax & chocolate as needed. Drop creme pieces into chocolate, remove with fork & set on wax paper. Sometimes refrigerating at this point turns chocolate chalky colored, but flavor is the same. If storing for an extremely long period of time, watch the bottoms; if they become indented, the creme may be soured.

Dottie Arnsparger Brockman

DATE NUT ROLL

2 1/2 cups White Sugar
1 1/2 cups chopped Dates
1 cup Evaporated Milk
2 cups chopped Nuts (Pecans)
Cook sugar & milk over medium heat to a soft-ball stage (235°), stirring constantly. Add dates. Again, cook to soft-ball stage, stirring all the while to blend dates. Stir in nuts. Cool. Turn into buttered pan & knead until creamy stiff. Shape into four rolls. Wrap each in wax paper or aluminum foil & place in refrigerator to chill.

Caramel Coating

1 cup Brown Sugar
1 cup Light Corn Syrup
3/4 cup Evaporated Milk
Few grains Salt
1/4 cup Butter
1/2 tsp Vanilla Extract
Cook sugar, salt & syrup rapidly to a firm-ball stage (245°), stirring occasionally. Add butter & milk gradually so that the mixture does not stop boiling at any time. *"This is important & we really spoon it in."* Cook over medium heat to a firm-ball stage (245°), stirring constantly because the mixture sticks easily at last. About 15-20 minutes are required for cooking. Add vanilla. Let caramel stand until mixture stops bubbling. Then dip cold date-nut roll in caramel to coat & roll at once in pecan halves. Use the same procedure with remaining rolls. *"Lawson & I have been married 35 years & Granny taught me to make this candy before we married. It has been a favorite among family & friends all these years."*

Yield: 4 rolls or 1 1/2 lb candy

Marcella Marcum Adcock

DIVINITY

2 cups Sugar
1/2 cup HOT Water
1 tsp Food Coloring, if desired
Finely chopped Nuts, if desired
1/2 cup Light Corn Syrup
1/4 tsp Salt
2 Egg Whites
1 tsp Vanilla or other flavoring
In 2-quart saucepan, cook & stir sugar, syrup, water & salt with color desired until sugar dissolves & mixture begins to boil. Cook, without stirring, wiping crystals from pan with fork wrapped damp with damp paper towel to hard-ball stage (250°). Remove from heat. When mixture gets back down to about 245° beat egg whites until stiff. Pour hot mixture very slowly over egg whites, beating constantly at high speed (about 5 minutes). Add vanilla (& nuts, if desired) & beat until mixture forms soft peaks & begins to lose its gloss. Drop from tsp, pushing off with 2nd tsp onto wax paper. If candy does not swirl & come off spoons easily, beat a little longer. If mixture gets too stiff, add a few drops of HOT water. *"It's handy to cover 2-3 cookie sheets with wax paper while candy is cooking. At Christmas, I usually make 1 batch each of plain, pink & green. It decorates tins of cookies & candies used as gifts."* (Note: Myrna reminded me that it seldom sets up easily on a rainy day.)

Dottie Arnsperger Brockman

DIVINITY FUDGE

Preparation

Assemble ingredients & utensils needed. Separate eggs. Chop nut meats coarsely.

Candy

2 cups Sugar	1/2 up Light Corn Syrup
1/2 cup Water	2 Egg Whites
1/8 tsp Salt	1 tsp Vanilla
1 cup Nut Meats	

Mix sugar, corn syrup & water until dissolved. Cook over low heat without stirring to hard-ball stage (250°). Test by dropping a few drops in cold water. Meanwhile put egg whites & salt into large mixer bowl. Beat on number 10 speed until stiff, but still moist. Slowly pour hot syrup over egg whites while continuing to beat on high speed until mixture begins to thicken. Scrape bowl while beating. Add vanilla & nut meats. Beat until mixture will hold shape dropped from teaspoon on wax paper or spreads in buttered pan. Cool & cut into squares. Candy may be varied by the addition of any of the following: chopped candied cherries, orange peel, figs or coconut. *"We loved it & I might add I ruined a Sunbeam mixer making it, doing the extra beating."*

Yield: about 2 1/2 dozen pieces

Helen Oak Adcock

FANTASY FUDGE

6 cups Sugar	1 1/2 cups Butter
1 1/3 cups Evaporated Milk (1 large can)	2 12-oz bags Semi-Sweet Real Chocolate Chips
1 13-oz jar Marshmallow Cream	or
2 tsp Vanilla	2 12-oz bags Peanut Butter Chips
2 cups Pecans, optional	

Combine sugar, butter & milk in heavy 5-quart pan; bring to a full, rolling boil, stirring constantly. Boil for 5 minutes over medium heat or till candy thermometer reaches 234 °, stirring constantly to prevent scorching. Remove from heat; stir in desired flavor of chips & stir until melted. Then add marshmallow cream, vanilla & nuts, if desired; beat till blended. Pour into 2 buttered 13x9" pans. Cool at room temperature & cut. *"Can cut recipe in 1/2 for smaller amount."*

Louise Felker Hunter

KENTUCKY COLONELS

1/2 cup Butter, softened *"I use Oleo."*
7 1/2 cups Powdered Sugar
1 tbsp Shortening
1 6-oz pkg Chocolate Semi-Sweet
Morsels

3 tbsp Sweetened Condensed Milk
1/3 cup + 2 tsp Bourbon
1/2 cup finely chopped Pecans

Combine butter, milk & bourbon in large mixer bowl. Add sugar & knead until mixture is well blended & doesn't stick to your hands. Knead in chopped pecans. Shape in 1" balls. Combine chocolate morsels & shortening in top of double boiler. Bring water to boil; reduce heat to low. Cook till chocolate is melted. Using a wooden pick, dip each ball into chocolate mixture. Allow excess to drip off. Place on wax paper. Cool. *"I omit the pecan halves 'cause none of us are that crazy about nuts."*

Hilda Oak Ziegler

HOMEMADE MARSHMALLOWS

2 cups Sugar
1/8 tsp Salt
1 tsp Vanilla

3 tbsp Gelatin
1 cup warm Water
Powdered Sugar

Combine sugar, gelatin & salt. Stir in warm water & vanilla. Heat until sugar is dissolved & bring to just boiling point. Remove from heat & let stand 5 minutes. Transfer to large bowl. Beat at high speed for 10 minutes with electric mixer or until mixture is like marshmallow cream. Pour into buttered 14x11" flat pan. Cool & cut into 1" squares. Take out & roll in powdered sugar. Dry uncovered over night.

Yield: about 72

Judy Oak Teeas

PEANUT BUTTER CUPS

1 1/2 cups Graham Cracker Crumbs
1 1/2 cups Peanut Butter
Chocolate Chips

1 lb Powdered Sugar
2 sticks Oleo, melted
Oleo

Mix cracker crumbs, powdered sugar, melted oleo & peanut butter really good. Spread into a well greased 13x9" pan. Be sure to pack down good. Melt chocolate chips with oleo & spread over mixture when cool. *"We cut with a small mouth juice glass & thimble. Of course, we use sweetened cocoa to dip the thimble & glass in. My grandkids love these. With an older person, the younger ones can do this."*

Hilda Oak Ziegler

PEANUT BUTTER SWIRL FUDGE

1/2 cup Karo Light or Dark Corn
Syrup
1/3 cup Evaporated Milk
2 pkg (8 oz each) Semi-Sweet
Chocolate

2 tsp Vanilla
3/4 cup Confectioners' Sugar, sifted
1 cup coarsely chopped Peanuts,
optional
1/3 cup Skippy Creamy Peanut Butter

Line 8x8x2" pan with plastic wrap. In heavy 2-quart saucepan, stir corn syrup & milk. Add chocolate. Stirring constantly, cook over medium-low heat until chocolate is melted. Remove from heat. Stir in Vanilla; add confectioners' sugar. With wooden spoon, beat until smooth & creamy. Turn into pan. Drop peanut butter by rounded teaspoonfuls over top of fudge. With knife, swirl peanut butter through fudge to marbleize. Refrigerate 2 hours or until firm. Turn out onto cutting board; peel off plastic wrap. Cut into squares.

Yield: 1 1/2 lb

Nellena Adams Adcock

PEANUT PATTIES

2 1/2 cups Sugar
1 small can Evaporated Milk
1 tsp Vanilla
5-10 drops Red Food Coloring

2/3 cup White Karo Syrup
1/2 cup Margarine
2 cups Raw Peanuts

Cook sugar, syrup & milk until it forms a firm ball in cold water. Stir in raw peanuts, vanilla, butter & add food coloring. Beat until mixture thickens & starts getting hard. Drop from spoon onto wax paper & let cool.

Bonnie Teeas

PECAN-COCONUT CREMES

2 cups Confectioners' Sugar
1 can Condensed Milk
1 can Coconut

2 sticks Margarine, melted
1/4 cup chopped Pecans
12 oz Chocolate Chips

Combine confectioners' sugar, margarine & milk. Add nuts & coconut. Chill. Roll into balls. Chill. Melt 1/2 cake paraffin over hot water. Add chocolate chips. Melt until well blended. Drop balls into chocolate & lift out with fork. Store in refrigerator.

Karen Adcock Chandler

PECAN LOGS

1 cup Pecans
1/3 cup Light Corn Syrup
1/2 tsp Salt

1/3 cup Margarine
1 tsp Maple Flavoring
1 lb Powdered Sugar

Chop 1/2 cup nuts finely & 1/2 cup coarsely. Mix together margarine, syrup, maple flavoring & salt. Add sugar all at once; mix thoroughly. Knead until smooth. Knead in finely chopped nuts. Shape into logs, brush with syrup & roll in coarsely chopped nuts. Wrap in wax paper & chill.

Louise Felker Hunter

REESE BARS

2 cups Peanut Butter
1/2 cup (1 stick) Butter, melted
1 lb Confectioners' Sugar

1 cup Brown Sugar
1 tsp Vanilla

Mix peanut butter, brown sugar, butter & vanilla until smooth. Add confectioners' sugar a little at a time (may not need full pound) until smooth & spreadable. Spread in a buttered 13x9" pan.

1 cup Chocolate Chips
2 tbsp Butter
Melt together over hot, NOT boiling water & NOT in microwave. Spread over peanut butter mixture. Let set, then cut into squares.

Nellena Adams Adcock

TAFFY

3 cups Sugar
1/2 cup Vinegar
Stir until dissolved. Bring to boil, boil for 1 minute or so. Pour in

1 cup boiling Water

Do not stir at all. Boil to 260°. Pour out on marble. Do not scrape pan.

Sadie Oak Stethen

EASY PULL TAFFY

1 cup Sugar
3/4 cup Light Corn Syrup
1/2 tsp Salt
1 tsp Peppermint Extract

1/2 cup Water
2 tbsp Oleo
Food coloring of choice

Butter sides of heavy 2-quart pan. Combine sugar, water, syrup & salt. Add butter. Cook over medium heat, stirring constantly until it boils & sugar dissolves. Using a candy thermometer, cook without stirring till registers 248°. Remove from heat. Stir in extract & food coloring. Pour into 8x8x2" buttered pan. Cool. With buttered hands, shape into a ball. Return to pan. When cold, wrap in plastic wrap. Store up to 2 weeks at room temperature. Unwrap taffy. Return to a buttered 8x8x2" pan. Bake for 6 minutes. Remove. Cool. With buttered hands, pull candy until light in color. Pull into strips. Snip bite size. Wrap.

Yield: 3/4 lb

Hilda Oak Ziegler

ENGLISH TOFFEE

1 cup Sugar
3 tbsp Water
3/4 cup chopped Pecans

1 cup Butter
1 tsp Vanilla
4 Hershey Bars

Mix sugar, butter & water. Cook to hard-crack stage (300°), stirring constantly. Add vanilla & nuts. Pour into buttered pan & spread Hershey bars on top while hot. Cool & crack into pieces.

Louise Felker Hunter

TURTLES

48 Pecan Halves
1/4 lb Bulk Chocolate

24 Caramels
1/4 section Parowax

Place pecan halves on cookie sheet in pairs. On top of each pair lay 1 caramel. Heat at 350° just until caramel melts. Remove from oven, spoon melted & blended chocolate & wax over each. *"Good!" If you melted your caramels thoroughly & the pieces are holding together good, they are even better if you drop them in the chocolate & lift out with a fork."*

Dottie Arnsperger Brockman

WHITE CHOCOLATE MINT CANDY

1 pkg White Chocolate Chips (1 lb
or over)

1 cup Mint Pieces, approx

Melt chocolate over water or in microwave. Add mint pieces & stir. Pour in cookie sheet with sides on them. Put in freezer for 1/2 hour. Break in pieces. *"You can get different flavors - heath, lemon, etc. other than the mint. (Note: The White chocolate chips & mint pieces can be purchased in candy making supply shops, such as Cake Ladies Dream Shop in New Albany, Indiana.)"*

Linda Wren Hunter