
MARSHMALLOW FUDGE

4½ c. sugar	12 oz. chocolate chips
¾ c. butter	1 pt. marshmallow creme
1 lg. can evaporated milk	1 tsp. vanilla
1 lg. Hershey's bar, cut up	2 c. chopped nuts

Combine sugar, butter and milk in a heavy saucepan. Bring to a rolling boil and boil 5 minutes (soft ball stage). Pour this mixture over the chocolate bar, chips and marshmallow creme. Add vanilla and nuts. Beat until combined and chocolate is melted. Pour into a greased 9 x 12-inch pan. Cool and refrigerate until firm.

MOM'S DIVINITY

3 c. sugar	2 egg whites, stiffly beaten
1 c. white syrup	1 c. walnuts
½ c. water	1 tsp. vanilla

Cook sugar, syrup and water to "hard" stage. Pour over beaten egg whites, slowly, beating constantly. Add vanilla and nuts. Drop by teaspoonfuls on greased sheet.

PEANUT BRITTLE

2 c. sugar	1 tsp. salt
1 c. corn syrup	2 c. raw peanuts
½ c. cold water	1½ tsp. soda
1 tsp. butter	1 tsp. vanilla

Cook sugar, corn syrup and water in heavy kettle until mixture begins to thicken. Add butter, peanuts and salt. Cook until peanuts begin to brown. Add soda and vanilla.

PECAN TOFFEE

1 c. butter	8 oz. chocolate (Hershey's bar or milk chocolate chips)
3 T. water	8 oz. pecan halves (2 c.)*
1 c. granulated sugar	

Have all ingredients ready and at room temperature. Use a heavy 2-quart saucepan and a wooden spoon. Grease a cookie sheet and place pecans evenly. Set aside. Bring butter, water and sugar to a boil,

(continued)