

## Clear Almond Toffee.

## Ingredients—

2 lb. granulated sugar.		1½ gills water.
½ lb. butter.		Pinch cream of tartar.
		½ lb. almonds.

*Method.*—Blanch, split, and bake the almonds. Oil slab or tin. Sprinkle almonds split side down.

Boil the sugar and water together, add butter, and boil to 300°. Pour this syrup over nuts, which should be warm.

## Clear Walnut Toffee.

*Method.*—Make this according to previous recipe, substituting half walnuts for almonds, and placing them flat side down.

## Sea Foam or Puff Candy.

## Ingredients—

1 lb. granulated sugar.		3 tablespoonfuls of royal icing.
1½ gills water.		Flavour.
		2 oz. chopped nuts.

*Method.*—Put sugar and water into a good-sized pan and boil to 300°, adding nuts before that degree is reached. Remove from fire and stir in the royal icing, to which the desired essence should have been previously added. Pour quickly into the prepared tin.

## Butter Scotch.

## Ingredients—

1 lb. brown sugar.		½ salt spoonful cream of tartar.
¾ gill water.		A few drops of vanilla.
		3 oz. salt butter.

*Method.*—Put all ingredients together in a pan and boil up to 300°. Pour on to slab. Mark with caramel cutter or with a knife. Leave till quite cold and hard before breaking up. Wrap first in wax paper and then in tinfoil.

## Cream Cushions.

## Ingredients—

1 lb. sugar.		Pinch cream of tartar.
1½ gills water.		Flavour and colour.

*Method.*—Dissolve sugar in water; add cream of tartar. Remove scum and boil to hard ball. Pour on to slab. Add colour and flavour, and turn out with knife till firm enough to pull; then quickly pull for twenty minutes and draw out into strips. Cut strips into short lengths, and place cushions on waxed paper for a day to granulate. Pack them in air-tight tins.

## Treacle Toffee.

## Ingredients—

1 lb. Demerara sugar.		1 gill water.
2 oz. treacle.		2 oz. butter.
		Few drops acetic acid.

*Method.*—Dissolve sugar in water, add butter, and boil to 270°, then add acetic acid and continue boiling till 280° is reached. Pour out into a shallow oiled tin, and when quite cold break up into rough pieces with a toffee hammer.

## Gundy.

## Ingredients—

1 lb. brown sugar.		1 dessertspoon glucose.
2 oz. treacle.		Few drops acetic acid.

*Method.*—Dissolve together sugar, water, and treacle. Add glucose and boil to 270°; then add acid and continue boiling to 280°. Pour on to oiled slab, and when cold enough to handle pull for a few minutes, then shape into long thin sticks and roll each in wax paper.

## Mock Maple Candy.

## Ingredients—

1 lb. Demerara sugar.		2 oz. butter.
1 gill water.		Pinch cream of tartar.
		2 oz. syrup.

*Method.*—Dissolve sugar in water. Add cream of tartar

and boil. When boiling add butter. Put in thermometer and boil to 240°. Remove pan from fire and stir till cloudy; then pour into greased tin and mark as soon as set. Cut up when quite set and roll in wax paper.

### Honey Caramels.

#### Ingredients—

1 cup run honey.	Vanilla essence.
1 cup brown sugar.	1 tablespoonful glucose.
$\frac{1}{2}$ cup milk or cream.	1 oz. butter.

*Method.*—Put all ingredients into pan except vanilla. Boil till hard-ball stage is reached. Remove from fire, add vanilla, and pour on to oiled slab.

### Butter Drops.

#### Ingredients—

1 gill syrup.	2 oz. butter.
$\frac{1}{2}$ lb. sugar.	Few drops vanilla.
	$\frac{1}{2}$ gill water.

*Method.*—Boil all ingredients together to 290°, allow to cool down, and then drop on to oiled slab or tin.

### American Cream Candy.

#### Ingredients—

1 lb. sugar.	Pinch cream of tartar.
$1\frac{1}{2}$ gills water.	Colour and flavour.

*Method.*—Melt sugar in water and add cream of tartar. When boiling, put in thermometer and boil to 280°. Pour on to oiled slab. Add colour and essence desired. Pull till glossy, and break into required lengths.

### Chocolate Caramels.

#### Ingredients—

$\frac{3}{4}$ lb. brown sugar.	1 teaspoon vanilla.
6 oz. fresh butter.	1 gill cream.
$1\frac{1}{2}$ oz. unsweetened chocolate.	1 gill milk.
	2 teaspoonfuls glucose.

*Method.*—Boil together sugar, glucose, milk, cream, and

butter. After it has simmered for five minutes add the chocolate, which should have been melted down in another pan. Add vanilla and remove when hard-ball stage is reached. Pour on to oiled slab or tin and, when cold, cut up into cubes and wrap each in wax paper.

### Lemon Caramels.

#### Ingredients—

$\frac{3}{4}$ lb. brown sugar.	1 gill milk.
$\frac{1}{2}$ lb. loaf-sugar.	1 gill cream.
6 oz. butter.	2 tablespoonfuls glucose.
	1 lemon.

*Method.*—Rub loaf-sugar on lemon to remove zest. Put loaf and brown sugar into pan with milk, cream, glucose, and lemon juice. When dissolved, add butter cut in small pieces. Boil till hard-ball stage is reached, then turn out on to oiled slab or in to oiled tin. Cut up when cold into oblong pieces and wrap in waxed paper.

### Vanilla Caramels.

*Method.*—Make same as above, leaving out lemon and substituting vanilla essence. If the Glasgow Confectionery School essences are used, 1 teaspoonful vanilla will be sufficient.

### Ginger Caramels.

*Method.*—Same as above, using  $\frac{1}{2}$  teaspoonful ginger essence instead of vanilla. Small pieces of chopped preserved ginger may be added, if liked.

### Nut Caramels.

*Ingredients.*—Barcelonas, pignolias, Brazil nuts, walnuts, any or all above may be added to the vanilla or lemon caramel mixture.

Two or three oz. of nuts should be used for quantity of caramel given.

## Black Striped Balls.

## Ingredients—

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|------------------------------|---|
| (1) 1 lb. brown sugar.       | (2) $\frac{1}{2}$ lb. granulated sugar. |
| 1 $\frac{1}{2}$ gills water. | Pinch cream of tartar.                  |
| Brown colouring.             | Peppermint essence.                     |
| Peppermint essence.          | $\frac{3}{4}$ gill of water.            |

*Method.*—(1) Put brown sugar and water into pan. Melt down, then boil to 280°; add colouring and essence, turn out on to slab to cool. Fold into centre and roll into one long stick.

(2) Put into another pan granulated sugar, water, and cream of tartar. Boil to 300° and turn on to slab. Add essence. Fold in to centre and then pull till white. Twist round brown stick. Pull out and cut into balls. To make them round keep rolling till cold. To do this sweet successfully have both boilings ready at the same time.

## Apricot Candy.

## Ingredients—

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|----------------------------------|-------------------|
| 1 lb. sugar.                     | 1 gill water.     |
| $\frac{1}{2}$ lb. apricot puree. | Yellow colouring. |

*Method.*—Dissolve sugar and water. Add pulp of apricots and boil to 240°. Add colour and, if necessary, apricot essence. Grain and pour into tin. Crease and cut up when cold.

## Barcelona Toffee.

## Ingredients—

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|-------------------------------------|--------------------------------------|
| $\frac{3}{4}$ lb. brown sugar.      | 1 $\frac{1}{2}$ gills water.         |
| $\frac{1}{2}$ lb. granulated sugar. | $\frac{1}{2}$ lb. Barcelona kernels. |
| 2 oz. glucose.                      | Vanilla flavouring.                  |

*Method.*—Dissolve sugars in water, add glucose. Remove scum and boil to 300°. Add flavouring, nuts, and pour into oiled tins.

Cut up into strips and wrap in wax paper.

## Pop-Corn.

*Method.*—Procure some silver corn maize. Place corn in a tin and shake over clear fire till all the grains have popped, or burst.

The popped corn can then be substituted for Barcelona kernels in the previous recipe to make pop-corn candy.

## Lemon Toffee (Simple).

## Ingredients—

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|------------------------------|------------------------|
| 1 lb. granulated sugar.      | Lemon yellow.          |
| 1 $\frac{1}{2}$ gills water. | Lemon essence.         |
|                              | Pinch cream of tartar. |

*Method.*—Dissolve sugar in water, add cream of tartar and colouring. Boil to 310°. Add essence; pour into shallow tins. Crease and cut up when cold.

## Raspberry Twist.

## Ingredients—

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|----------------------------|---------------------------|
| 2 lb. sugar.               | Rasp essence.             |
| $\frac{1}{2}$ lb. glucose. | Geranium red colouring.   |
|                            | $\frac{1}{2}$ pint water. |

*Method.*—Dissolve sugar in water; add glucose. Boil to 290°, then add colouring. Continue boiling to 300°.

Pour on to slab, sprinkle essence over and fold into toffee. As soon as cool enough to handle pull till glossy, then shape into three strips and plait them together.

## Cinnamon Sticks.

## Ingredients—

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|----------------------------|-------------------|
| 1 lb. sugar.               | Red colour.       |
| $\frac{1}{2}$ lb. glucose. | Cinnamon essence. |
|                            | 1 gill water.     |

*Method.*—Dissolve and boil to 300°. Pour on to slab and fold in flavour. Cut off one-third and colour it a deep red. Pull both white and red portions till glossy. Twist into sticks and cut into required lengths.

**Maple Toffee.***Ingredients—*

½ lb. maple sugar.		1 oz. butter.
¼ lb. brown sugar.		Vanilla essence.
		1½ gills water.

*Method.*—Dissolve sugars in water. When boiling add butter and boil to the crack. Then add vanilla essence and pour into tins.

**Fudge.***Ingredients—*

1 lb. sugar.		3 oz. chocolate.
½ gill cream.		2 oz. butter.
1 gill milk.		Few drops vanilla.

*Method.*—Dissolve sugar. Add butter and chocolate melted. Boil to 240°. Grain, and pour into oiled tin.

**CHAPTER IX****DESSERT BONBONS****Marrons Glacés.***Ingredients—*

2½ lb. chestnuts.		1 vanilla pod quartered.
		Syrup.

*Method.*—Boil chestnuts slowly, using an earthenware pan, until tender enough for a needle to run in quite easily.

Remove brown skins and plunge nuts into acidulated water. Drain on hair sieve and return them to pan and add vanilla. Prepare a syrup of 18° on saccharometer, and pour this over nuts at a temperature of 70° F. Next day lift nuts out of syrup, and add enough sugar to bring density of syrup to 22° on saccharometer.

Pour this boiling syrup over the nuts and repeat process on three alternate days, gradually increasing density of syrup to 28°. On ninth day add ½ lb. glucose, and boil to 34° on saccharometer. Pour this over nuts and bottle for use.

**To Glacé.**

Take number of marrons desired out of syrup and drain on sieve. Make a syrup to 35° on saccharometer, and grain a little of it on side of pan; then stir syrup till slightly opaque.

Dip the marrons into this syrup one by one, and serve in paper cases.

There will always be a fairly high percentage of waste from breakage in making marrons glacés, so these broken