

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

pieces may be rubbed through a sieve and mixed with sufficient icing sugar to form a smooth firm paste.

This mixture may be rolled into balls and coated with chocolate, or formed into chestnut shapes and then dipped in a very dark brown glaze to form the imitation chestnuts known as "Marrons Déguisés." The glaze may be coloured brown with brown colouring or melted unsweetened chocolate.

Cerises Déguisés à l'Eau de Vie.

Method.—Take a quantity of fine morella cherries. Pick them very carefully, rejecting any that are in the slightest degree blemished or unsound; use only perfectly ripe fruit. Wipe carefully and cut off stalks 1 inch from fruit. Allow three ounces crushed sugar candy to each pound of fruit.

Pack in wide-mouthed bottles, add sugar candy, and cover with good brandy. Leave for three months before using.

Cerises Déguisés.

Lift the cherries out of bottles and drain on sieves.

Make some very fine and smooth vanilla-flavoured covering fondant, either white or pink, and bring it to a nice consistency for coating. Dip the cherries in fondant, holding them by the stalks, and set on wax paper to dry. Serve in paper cases.

Walnuts Fourrés.

Method.—Make some coffee-flavoured opera cream and place round half walnuts, making large oval centres with walnut in centre.

Dip these as coffee-flavoured fondant No. 3, and if liked decorate the top with piece of walnut.

Fruits Fourrés Glacés.

Method.—Take some crystallized fruits and cut into fancy shapes. Form large oval, round, and pear-shaped

centres of marzipan. Place the cut fruits on each side and leave till dry.

Dip in hard, clear glaze and serve in paper cases for dessert.

Noix Fourrés Glacés.

Method.—Various nuts may be prepared and glazed in the same way; a filling of almond cream or marzipan being used as a foundation.

Grapes Glacés.

Method.—Take some fresh ripe grapes and see that the stalk is left intact on each. Dip each one separately in a clear hard glaze, and drop on greased slab or tray till set.

Orangers Glacés.

Method.—Divide orange carefully into liths. Then, by means of a dipping-fork, dip each lith into clear hard glaze.

These sweets will not keep for any length of time, and must be used on the day they are made.

Fruit Pastilles.

Ingredients—

½ lb. fruit puree. | 6 oz. sugar.

Method.—Take any fruit liked, provided that it is one which contains a fair proportion of pectin or fruit jelly—very watery fruits not being suitable.

To prepare fruit puree the fruit must be stewed till tender, with sufficient sugar to sweeten (4 oz. sugar to 1 lb. fruit being sufficient for most fruits). Tinned or bottled fruits, which are already cooked and sweetened, may be used without further stewing or sweetening. The fruit is then rubbed through a hair sieve which keeps back skins, seeds, and hard fibrous parts, and reduces remainder to a pulp.

Put this puree and sugar together in a pan, and cook

gently until the mixture is quite thick. Set aside to cool, then make a paper forcing-bag and pour in mixture. Force out into rounds (the size of peppermint cream rings) on wax paper.

Sprinkle with sugar, and when set remove from paper and stick two together. These sweets may be coloured red, yellow, or green to suit the fruits used, unless the natural colour is sufficiently decided to need no such addition.

Nougat Baskets.

Ingredients—

$\frac{1}{2}$ lb. almonds.		1 tablespoonful water.
$\frac{1}{2}$ lb. sugar.		1 tablespoonful lemon juice.

Method.—Blanch, chop, and brown almonds. Put sugar, water, and lemon juice together in a pan, and boil till it makes a clear brown syrup free from lumps.

Stir in the almonds and turn out on to a well-oiled slab; work it a little and return it to pan to keep hot. Have ready some small basket moulds (those in two pieces are generally used) and oil them very well.

Take a small piece of nougat at a time and roll out thinly. Press into two parts of mould, then shake out and press two halves together, heating them slightly before joining, if necessary, to make them adhere.

Shape handles of thin strips of nougat. Fill centre of baskets with whipped cream, and decorate with preserved fruits or crystallized petals. Decorate edge of basket and handle with glacé royale. The baskets can be made and kept in tins, but must be filled just before using.

Salted Almonds.

Method.—Blanch $\frac{1}{4}$ lb. fine Jordan almonds. Put 1 dessertspoonful butter into a very clean frying-pan and let it get smoking hot. Drop in almonds and fry to a light golden brown.

Spread on soft paper to drain, then sprinkle with fine table salt.

Salted Barcelonas.

Method.—Put nuts into oven to dry up the outer skin, then rub on a coarse towel. Prepare in the same way as for almonds.

Deville Almonds.

Ingredients—

$\frac{1}{2}$ lb. almonds.		1 dessertspoonful chopped chillies.
$\frac{1}{2}$ teaspoonful salt.		1 dessertspoonful chopped onions.

Method.—Blanch almonds. Melt 1 dessertspoonful butter in a very clean frying-pan or Sauté pan, and when smoking hot put in all other ingredients and keep turning over till the almonds are daintily browned.

Deville Barcelonas.

Method.—Prepare as above, substituting Barcelonas for almonds.

These and other nuts, salted and devilled in similar ways, form excellent cleansers of the palate. They should be served in small bon-bonieres, and left on the table during the dinner service.

Deville Bananas.

Ingredients—

4 bananas.		1 dessertspoonful chopped chillies
1 tablespoonful butter.		or
1 teaspoonful chopped pickles.		A good sprinkling cayenne pepper.
		$\frac{1}{4}$ teaspoonful salt.

Method.—Slice bananas and put them with other ingredients into the smoking-hot butter. Cook for four minutes and serve.

Fraises Sucrés.

Method.—Take some fresh ripe strawberries—only the choicest fruit should be used for this purpose. Leave husks on strawberries. Dry some coarse granulated sugar near the fire without allowing it to melt.

Beat up one white of egg slightly—dip fruit in white and then toss it in dry warm sugar. Set in a warm place till dry.

For decoration a few strawberry leaves may be treated in a similar way.

Orange Pralines.

Method.—Take three Seville oranges and pare off rinds, cutting them into narrow strips. Boil strips for ten minutes. Then drain on a towel to absorb superfluous moisture.

Take $\frac{1}{2}$ lb. sugar and the juice of the oranges and dissolve and boil to 310° . Coat orange strips in this glaze, and keep for use.

Tiverton Humbugs.

Method.—Take some fine Jordan almonds, blanched and dried. Prepare some clear hard glaze, and dip almonds in one at a time. When cold, give each a second dipping in glaze. Drop on to oiled tin.

Opera Cream Caramel.

Ingredients—

14 oz. castor sugar.	$\frac{3}{4}$ teaspoon glucose.
$\frac{1}{2}$ gill milk.	$1\frac{1}{2}$ dessertspoonfuls coffee
1 gill cream.	essence.

Method.—Put sugar, milk, cream, and glucose into pan. Dissolve slowly, then put in thermometer and boil to 230° . Add coffee, and boil up to 235° . Pour into basin, and when cooled stir to a paste. Pour into nougat frame, which should be lined with wax paper, and place under weights till cold. Cut up into cubes and crystallize.

Spun Sugar.

Ingredients—

$\frac{1}{2}$ lb. sugar.	1 gill water.
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Method.—Dissolve sugar in water very thoroughly, and put in thermometer. Brush carefully round pan during boiling, and boil up to 310° . Remove from fire and place in pan of hot water to keep sugar liquid. Oil two rolling-

pins or any substitute, and fix under weights with ends projecting over edge of table. Cover floor underneath with clean paper.

Take an old whisk, or a couple of forks placed back to back, and dip in syrup. Move whisk rapidly backwards and forwards over the oiled sticks. The syrup cooling will form long threads fine as silk, which are then gathered from sticks and paper, and used to decorate creams and ices.

If the syrup becomes too thick remelt it carefully over fire or gas, and then continue spinning in same manner as at first.

Make spun sugar on a dry day, as moisture in the air prevents it from working properly.

Apple Drops.

Ingredients—

2 lb. apples.	Green colouring.
Sugar.	Lemon or other fruit essence.

Method.—Pare, core, and stew the apples, then rub them through a hair sieve. To every pound of apple puree allow 1 lb. of sugar and add colour and flavour to taste. Boil till a drop cooled on slab sets firm. Then pipe out small heaps the size of a penny, and sprinkle with granulated sugar. Stamp out some small rounds of marzipan and cut in halves.

Remove the apple puree from slab and double each round, placing a semicircular piece of marzipan in centre of each.

Vienna Twists.

Method.—Make some marzipan according to old German recipe, and roll out into a thin rod not so thick as an ordinary pencil. Cut into six-inch lengths and form into various knots, twists, miniature rolls, and cottage-loaf shapes. Brown and glaze them.

Walnuts au Caramel.

Method.—Prepare some walnuts as described for caramel walnuts, but instead of finishing with white of egg and sugar, dip in clear hard glaze.