

CHAPTER X

MISCELLANEOUS SWEETS, UNBOILED SWEETS, ARRANGING OF BOXES

Cocoa-nut Snowflakes.

Method.—Make a syrup to 238° with $\frac{1}{2}$ lb. granulated sugar and $\frac{3}{4}$ gill of water.

Stir till it clouds, then add 2 oz. desiccated cocoa-nut, and continue stirring till quite firm. Drop in small heaps on to marble slab.

Brazil Nut Kisses.

Method.—Make a syrup to 238° with $\frac{1}{2}$ lb. Demerara sugar and $\frac{3}{4}$ gill of water.

Stir till it clouds, then add 2 oz. chopped Brazil nuts, and continue stirring till quite firm. Drop in small heaps on to marble slab.

Cherry Kisses.

Method.—Make a syrup to 238° with $\frac{1}{2}$ lb. granulated sugar and $\frac{3}{4}$ gill of water.

Add a few drops geranium red and stir till it clouds; then add 2 oz. crystallized or glacé cherries, chopped, and as soon as firm drop in small heaps on to marble slab.

Cream Crackers.

Method.—Take 2 oz. of fondant any flavour and colour

liked, and melt down in small pan with a little stock syrup.

Add $\frac{1}{2}$ oz. thread cocoa-nut and mix thoroughly. Turn out in rough heaps and, when dry, crystallize.

Rosolios.

Ingredients—

$\frac{1}{2}$ lb. sugar.		Colouring and flavouring.
		$\frac{3}{4}$ gill water.

Method.—Put sugar and water together into pan and make a syrup to 230°. Add colouring and one dessert-spoonful liqueur. Cover and leave to cool, and then pour into impressions in starch tray. Leave till set, then crystallize.

Barley Almonds.

Ingredients—

1 lb. sugar.		Pinch cream of tartar.
$1\frac{1}{2}$ gills water.		Lemon yellow.
Juice of $\frac{1}{2}$ lemon.		$\frac{1}{2}$ lb. Jordan almonds.

Method.—Blanch and dry almonds. Dissolve sugar in water, add cream of tartar, and boil to 270°. Add lemon juice and colour and boil to 310°. Remove pan from fire, and dip almonds in this glaze, dropping them on to oiled slab or tin.

Burnt Almonds.

Ingredients—

$\frac{1}{2}$ lb. Jordan almonds.		Pinch cream of tartar.
1 lb. granulated sugar.		Colouring.
$1\frac{1}{2}$ gills water.		Gum arabic.

Method.—Blanch almonds, and toast in oven till a delicate shade of brown.

Put on fire a large egg bowl and in it heat almonds.

Make a syrup with sugar, water, and cream of tartar to 280°, and colour to taste. Pour a little syrup over almonds and toss in bowl till they separate. Repeat process till

syrup is used up and almonds are thickly coated with sugar. Dry for a day and then glaze them.

To glaze Almonds.

Ingredients—

1 teaspoon gum arabic. | Colouring to match almonds.

Method.—Put gum and colour into egg bowl over gas, and toss almonds in it till all are glazed, then set in a warm place to dry.

Coffee Walnuts.

Method.—Make some coffee opera cream and form into round centres, placing a piece of walnut in centre of each. Dip in coffee-flavoured French fondant No. 3, and place a half walnut on top of each.

Crystallizing.

Ingredients—

1 lb. sugar. | $\frac{1}{2}$ pint water.

Method.—Dissolve sugar slowly in water. Boil up and remove scum. Then continue boiling till syrup registers $34\frac{1}{2}^{\circ}$ on saccharometer. Place a round of paper on syrup and set aside till cold.

Place sweets to be crystallized in tray and pour syrup over them. Leave fondants for eight hours and marzipans for ten hours in syrup, then pour off syrup and leave sweets till dry.

To colour Sugar.

Method.—Place sugar on grease-proof paper and sprinkle with the desired colour. Rub colour into sugar evenly, then dry and bottle for use.

A stock of these coloured sugars should be made and kept ready for use.

Marsh Mallow.

Ingredients—

$\frac{3}{4}$ oz. gelatine.		1 gill water and orange-flower
10 oz. granulated sugar.		water mixed.
1 gill water.		1 dessertspoon glucose.
		1 white of egg.

Method.—Mix together 4 dessertspoonfuls orange-flower water and sufficient water to make to one gill.

Put into flat-bottomed pan and add gelatine, stirring over fire till dissolved. In another pan put sugar, water, and glucose, and make a syrup to 260° . Pour syrup into pan with gelatine. Mix well, then add stiffly beaten white and continue whisking till just at setting point. Withdraw the whisk and let the mixture set smoothly in pan. When quite cold pass pan over gas flame to loosen mixture, and turn out on to slab sprinkled with fine icing sugar.

Leave for two days, then cut up into neat squares. Dust squares all round with icing sugar, and set apart on wire trays for two days to dry thoroughly. Then pack in a tin, sprinkling icing sugar between layers.

Chocolate Marsh Mallow.

Method.—Make the same as previous recipe, but omit orange-flower water, and use instead sufficient unsweetened chocolate to give a good colour and flavour.

Coffee Marsh Mallow.

Method.—Make same as marsh mallow only substitute $2\frac{1}{2}$ dessertspoonfuls coffee essence for the orange-flower water.

The coffee essence should be added to the syrup and boiled before adding to the gelatine and white of egg, as un-boiled coffee essence has a somewhat harsh flavour.

Fruit Jellies.*Ingredients—*

½ lb. any good thick jam (gooseberry, plum, apricot, black currant).		½ gill water. ¼ lb. granulated sugar. 1½ oz. gelatine.
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Method.—Soak gelatine in water. Put into a pan the jam, sugar, and water, boil up and then rub through a fine hair sieve. Return mixture to pan and add gelatine slowly; colour to suit the fruit used.

When all is thoroughly dissolved and mixed, remove from fire and pour into starch impressions. Crystallize when finished.

Honey Jujubes.*Ingredients—*

1 lb. granulated sugar.		3½ oz. gelatine.
4 oz. honey.		Yellow colouring.
		2 oz. glucose.

Method.—Make the syrup with water, sugar, honey, and glucose to 280°.

Add the gelatine, previously soaked in cold water. Pour into a wetted tin, turn out when cold, and cut up into diamonds, oblongs, or cubes.

Either crystallize or glaze in the following manner.

To glaze Jujubes.

Method.—Melt 1 teaspoonful of gum arabic with 1 teaspoonful of water. Toss jujubes in gum and then in granulated sugar. Dry thoroughly before laying past.

Mock Turkish Delight.*Ingredients—*

1 oz. gelatine.		2 breakfast-cupfuls sugar.
½ teacupful cold water.		¾ teacup boiling water.

Method.—Soak gelatine in cold water. Dissolve sugar in boiling water and boil for a minute, then add soaked gelatine leaf by leaf.

When dissolved add pine-apple and vanilla essence (a few drops of each will be sufficient if the Glasgow Confectionery School essences are used). Pour into wetted tins till set; then turn out on to icing sugar and cut into squares and leave till dry. Roll each in icing sugar, dry thoroughly again, and pack in tins with plenty of icing sugar between each layer.

Unboiled Sweets.

Method.—A few recipes are given of sweets made with a foundation of icing sugar instead of boiled sugar.

These can never have the same fine flavour as boiled sugar sweets, neither will they keep for any length of time; but being quickly and easily made, a few illustrative recipes may prove useful.

Gum, gelatine, or white of egg are blended with icing sugar to give the desired consistency.

✕ Mint Creams.

Method.—Make a firm paste with icing sugar and white of egg, using the finest icing sugar obtainable, and flavouring with peppermint essence to taste.

Roll out thinly, and stamp into rounds with small cutter about one inch in diameter. Place on wire tray to dry in a warm place.

Banana Crescents.

Method.—Prepare in the same way as for mint creams, but stamp out in crescent form and use banana essence to flavour.

Extra Strong Mints.*Ingredients—*

14 oz. icing sugar.		½ teaspoonful essence of peppermint.
		½ gill gum arabic.

Method.—Roll and sieve icing sugar and put in a heap on slab. Make hollow in centre and pour in gum.

Work sugar and gum together to a smooth paste. Knead in essence, adding one drop blue to give a good white shade. Cut into rounds and leave to dry.

To prepare Gum for this and other Lozenges.

Ingredients—

$\frac{1}{2}$ lb. gum arabic. | $\frac{1}{2}$ pint warm water.

Method.—Dissolve gum in water and strain through muslin.

Lemon Lozenges.

Ingredients—

$\frac{1}{2}$ lemon—rind and juice. | 1 dessertspoonful water.
One leaf gelatine. | About $\frac{1}{4}$ lb. icing sugar.

Method.—Remove rind of lemon very thinly, and put into a small pan with juice and water. When it has boiled for five minutes add gelatine and stir till dissolved, then strain.

Sieve icing sugar, and as soon as gelatine has slightly cooled stir in half the sugar, then turn paste on the slab and knead in the remainder till a smooth firm paste is made. Roll out thinly, cut into diamonds or stamp out with small fancy cutter.

Lemon Tarts.

Method.—Prepare paste as above but keep out $\frac{1}{2}$ gelatine and lemon mixture, and sweeten it to taste.

Stamp out lemon paste into rounds not more than one inch in diameter, and with a similar cutter, cut out the centres of half, the rounds forming rings of paste.

Place a ring on top of each round, sticking them together with a little of the lemon mixture, and fill up centres with lemon mixture sweetened to taste.

Cocoa-nut Stamps.

Ingredients—

$1\frac{1}{2}$ tablespoonfuls grated or desiccated cocoa-nut. | 1 sheet gelatine.
2 tablespoonfuls of milk. | $\frac{1}{2}$ lb. icing sugar.
Geranium red colour.

Method.—Dissolve gelatine in milk, add cocoa-nut and infuse it in the milk for 10 minutes. Add colouring and allow to cool slightly, then stir in half the icing sugar. Turn on to slab and knead in remainder of sugar. Roll out and stamp into rounds. Brush tops with white of egg and sprinkle with a little desiccated cocoa-nut.

Oddfellows.

Ingredients—

1 lb. icing sugar. | Flavourings.
4 sheets gelatine. | Colourings.
 $\frac{1}{4}$ gill water. | Chocolate.

Method.—Dissolve gelatine in water, add sugar, and make a smooth, firm lozenge paste. Divide into four portions. Flavour white with peppermint, roll out $\frac{3}{8}$ inch thick and stamp into small rounds $\frac{1}{2}$ inch in diameter.

Colour $\frac{1}{2}$ pink and flavour with cinnamon. Colour $\frac{1}{2}$ yellow and flavour with lemon. Finish both pink and yellow same as white. To the last fourth add one dessertspoonful melted unsweetened chocolate and sufficient icing sugar to make to the same consistency as before. Then roll out and finish same as the rest. Leave all on trays till dry.

Glacé Royale.

This is sometimes used as a glaze for sweets, and also coloured as a decoration.

Ingredients—

1 lb. icing sugar. | Acetic acid.
2 whites of egg. | Blue.

Method.—Sieve sugar and put a little in a basin with

white of egg. Beat till smooth and glossy, adding two drops of acetic acid to one white, and sufficient icing sugar to make it stiff enough to keep its shape when used for piping. One drop blue will give a dead white shade.

Butter Icing.

Ingredients—

3 oz. fresh butter.		6 oz. icing sugar.
Colour and flavour.		

Method.—Beat together till creamy. Colour and flavour to taste.

Wrapping of Sweets.

Wax paper is used for this purpose as the sweets do not stick to this paper because of its specially prepared surface.

For finer kinds of sweets, nougats, and specially fine caramels, gelatine paper or coloured tinfoils are used. The tasteful use of these tinfoils adds much to the appearance of the sweets when finished.

When wrapping sweets cut paper first the requisite size, and wrap each one in exactly the same way, so as to ensure uniformity when all are finished.

Packing of Boxes.

Boxes should be lined with grease-proof paper, and neatly folded strips of grease-proof paper should be placed between each row of sweets to keep them in position when packed.

Midget paper shavings should be placed in lid to prevent any rattling of contents. Boxes can be had both plain and decorated, and plain boxes can be decorated at home.

Here a wide field offers itself for the display of individual taste and ingenuity. Plain boxes can be transformed in a wonderful manner by those who can paint or design.

Basket-work, now a favourite hobby with many, can also be utilized to make charming receptacles for the sweet-maker's achievements.

For sales of work pretty little bags can be made from odds and ends of art linen, silk, etc., always remembering a grease-proof paper lining.

Coloured crêpe paper also forms a suitable material for the manufacture of sweet satchets.

The appearance of many a valuable gem is enhanced or marred according to its setting, and so it is with the sweet-maker's choicest productions.

Careless lining and packing mean greasy boxes and broken sweets, so we must have in this, the last stage of the sweet-maker's labours, the same care and attention to detail that have been required from the beginning.

After using good materials and spending time and trouble on the making of dainty bon-bons, see that the same trouble is taken to box them, so that they may appeal to the eye as well as to the palate, and reach the consumer in perfect condition.