

## Watkins Products and Home Business Opportunity

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### Holiday Candy and Fudge Collection

#### Stages of Candy Making Below



#### BEST EVER FUDGE

- 2 cups of sugar
- 2 tablespoons of butter
- 1/3 cup of white Karo syrup
- 2/3 cup of milk
- 2 squares of chocolate
- 1 teaspoon Watkins Vanilla

Put all of the above into a heavy saucepan and cook until a soft ball forms (about 5 minutes). Beat until slightly thick. Then add any of your favorite nuts. Put in a buttered square cake pan. Let set until cool and cut into squares.



#### BUTTERMILK FUDGE

- 1 teaspoon of soda
- 1 cup of buttermilk
- 2 cup of sugar
- 2 tablespoon of corn syrup
- 1/2 cup of margarine
- 1 cup of nuts

Blend soda and buttermilk, stirring well. Pour sugar into large pan; add buttermilk mixture, corn syrup and margarine. Bring to a boil, cook to 240 degrees F on candy thermometer or to medium soft ball stage. Remove from heat, beat well, stir in nuts. Pour candy into buttered dish or drop by spoonfuls onto waxed paper.



#### BUTTERSCOTCH FUDGE

- 2 1/2 cups of white sugar
- 1 1/2 cup of brown sugar
- 1 stick of butter
- 1/8 teaspoon of salt
- 1/2 cup of white syrup
- 1 cup of light cream
- 1/4 teaspoon of butterscotch flavoring
- 1 cup of chopped pecans

Combine and cook to a soft ball stage (when dropped in cold water). Remove from stove; add: 1/4 teaspoon butterscotch flavoring. Beat until creamy and ready to set up; add 1 cup chopped pecans. Pour into buttered pan and cool before cutting into squares.

**Cooking Tips and Techniques**

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### CARAMEL SNAPPERS

- 1 1/2 cups of pecan halves
- 25 vanilla caramels
- 1 tablespoon of margarine or butter
- 1/2 cup of semi-sweet chocolate pieces
- 1 teaspoon of shortening

Spread pecans into a single layer in a shallow baking pan. Bake in a 350 degree oven about 10 minutes or until toasted, stirring occasionally. Line a baking sheet with foil. Butter the foil. On foil, arrange pecans in groups of 3, flat side down. In a heavy saucepan, combine caramels and margarine. Cook and stir over low heat until melted and smooth. Remove from heat. Drop about 1 teaspoons melted caramel mixture onto each group of pecans. Let caramel pieces stand until firm (about 20 minutes). In a small saucepan, heat chocolate pieces and shortening over low heat, stirring constantly until melted and smooth. Remove from heat, with a narrow spatula. Spread a small amount of melted chocolate mixture over the top of each caramel piece. Let stand until firm. Remove from baking sheet. Store tightly covered. Makes 30 pieces.



### CHOCOLATE MINT FUDGE

- 1 - 12 oz. package of semi-sweet chocolate chips
- 1 - 14 oz. can of sweetened condensed milk
- 6 oz. of white chocolate chips
- 2 teaspoons Watkins Vanilla
- 1 tablespoon of Watkins Peppermint Extract

Add one cup milk to chocolate chips. Melt. Add vanilla. Pour 1/2 of the mixture into an 8 x 8 inch wax paper-lined pan. Let cool for 10 minutes. Melt white chocolate with the remaining milk. Add peppermint and green food coloring. (Mixture will be very thick.) Spread on first layer. Let cool another 10 minutes. Top with other half of chocolate mixture. Let cool. Remove from pan, remove paper. Cut into squares.



### CHOCOLATE TURTLES

For The Turtles:

- 2 squares of chocolate
- 1/2 cup of margarine
- 2 eggs
- 3/4 cup of sugar
- 1 cup of flour
- 1 teaspoon Watkins Vanilla

For The Icing:

- 1/2 square of chocolate
- 1/2 cup of brown sugar 1/4 cup of water
- 2 1/2 tablespoons of butter
- Powdered sugar

Melt 2 squares of chocolate and 1/2 cup of margarine. Beat 2 eggs. Add sugar. Fold chocolate mixture into egg mixture. Fold in 1 cup flour and 1 teaspoon vanilla. Drop by teaspoon on hot waffle iron (low). Bake 50 seconds. Cool and frost.

ICING: Boil chocolate, brown sugar, water, and butter 3 minutes. Take off heat. Add powdered sugar until thick. Put on turtles. Sprinkle with ground nuts.



### CHOCOLATE VELVET FUDGE

- 4 1/2 cup of sugar

1 tablespoon of cornstarch  
1/2 teaspoon of salt  
1 - 13 oz. can of evaporated milk  
1/2 cup of butter or margarine  
1 - 16 oz. package of marshmallows  
1 - 12 oz. package of chocolate chips  
1 - 8 oz. milk chocolate candy bar, broken up  
2 teaspoons Watkins Vanilla  
2 cups of chopped walnuts

Combine sugar, cornstarch and salt in heavy 5 quart Dutch oven. Stir in evaporated milk and butter. Cook over medium heat, stirring constantly, until mixture comes to rolling boil. Boil 8 minutes, stirring frequently. Remove from heat. Stir in marshmallows, chocolate chips, milk chocolate and vanilla; beat until smooth. Stir in walnuts. Pour into buttered 10 x 15 inch pan. Cool and cut in 1 1/4 inch squares.



#### COCONUT BON BONS

3/4 cup of instant potatoes (2 servings cooked, but not seasoned)  
4 cups of flaked coconut  
1 - 16 oz. package of powdered sugar  
1 teaspoon Watkins Almond Extract

Stir together the instant potatoes, coconut, powdered sugar, and the almond extract, mixing thoroughly. Refrigerate the mixture for 1 to 2 hours. Melt a 12 ounce bag of semi-sweet chocolate chips and 1/3 of a bar of paraffin wax in a double boiler. Shape the coconut mixture into small balls and dip in the melted chocolate. Lay on waxed paper until cool.



#### COCONUT JOYS

1/2 cup of butter or margarine  
2 cups of powdered sugar  
3 cups of shredded coconut  
2 squares (1 oz. each) of unsweetened chocolate

In top of double boiler melt margarine. Remove from heat. Add sugar and coconut; mix well. Shape rounded teaspoonfuls of coconut mixture into balls. Make a depression in the center of each ball and place on a platter or cookie sheet. Set aside. Melt chocolate in the top of clean double boiler. Fill centers of coconut balls with melted chocolate and chill until firm.



#### CREAM FUDGE

4 cups sugar  
4 tablespoons light corn syrup  
2 heaping teaspoons cornstarch  
1 1/3 cups undiluted evaporated milk  
2 tablespoons butter  
2 teaspoons Watkins Vanilla

Cook first 4 ingredients to a soft-ball stage, 236 - 238 degrees F, stirring constantly. Add butter and vanilla; do not stir. Cool to lukewarm, then beat until candy loses its sheen; when thick enough to handle, knead and shape into rolls. When set, cut in pieces.



#### DIVINITY

4 cups granulated sugar  
1 cup light corn syrup

1 cup water  
1/4 tsp salt  
3 egg whites (room temperature)  
1 cup walnuts, chopped  
1 tsp Watkins Vanilla

Combine sugar, corn syrup, water, and salt in heavy saucepan. Cook and stir over medium heat until mixture starts to boil. Continue cooking until mixture forms soft ball when tested in cold water (or use a candy thermometer, 235 degrees F).

In the mean time, beat egg whites until stiff. Then pour 1/2 cup of syrup over whites, beating fast all the time. Continue to cook remaining syrup while beating egg whites, until syrup reaches the soft crack stage when dropped in cold water (270 - 290 degrees F on candy thermometer) This will happen quickly. Soft crack stage the syrup will solidify into threads that, when removed from the water, are flexible, not brittle. They will bend slightly before breaking.

Pour remaining syrup over egg white mixture, beating all the while. Continue beating until candy begins to hold its shape. Stir in vanilla and nuts. Drop by teaspoonfuls onto waxed paper. Makes 50-60 pieces. Do not make Divinity in damp or humid weather.

Test the hardness of the syrup in a small bowl filled with water that has been chilled with ice cube. When you drizzle some of the syrup into the bowl it is ready when it stays "floating" in the air and does not sink to the bottom. Then work real fast. Test a spoonful on waxed paper, if it keeps its shape after just a second you can start to spoon. If you wait until it is too firm, the last 1/2 of the batch will be too difficult to spoon out.

You can pour this into a foil lined pan that has been lightly greased with butter or sprayed with cooking spray. Then cut into squares.



#### RASPBERRY DIVINITY

3 cups of sugar  
1 - 3 oz. package of raspberry gelatin  
1/2 cup of flaked coconut  
2 egg whites, stiffly beaten  
3/4 cup of light corn syrup  
1 cup of chopped pecans  
3/4 cup of water

Combine sugar, corn syrup, and water. Bring to a boil, stirring constantly. Reduce heat and cook to hard ball stage. Combine beaten egg whites and gelatin - beat until mixture forms stiff peaks. Pour hot syrup slowly into egg whites, beating until candy loses gloss and holds shape. Fold in coconut and nuts (optional). Pour into greased 9 inch square pan. Top with rows of chopped nuts and coconut.



#### DOUBLE DECKER FUDGE

2 cups of Reese's peanut butter chips, divided  
1/4 cup of butter, melted  
1/2 cup of Hershey's cocoa  
1 teaspoon Watkins Vanilla  
4 1/2 cups of sugar  
1 - 7 oz. jar of marshmallow crème  
1 1/2 cups of evaporated milk  
1/4 cup of butter

Line a 9 X 13 X 2 inch pan with foil. Place 1 cup peanut butter chips in medium bowl; set aside. In second medium bowl, blend 1/4 cup melted butter, cocoa and vanilla until smooth; add 1 cup

peanut butter chips. In heavy 4-quart saucepan, combine sugar, marshmallow crème, evaporated milk and 1/4 cup butter. Cook, stirring constantly, over medium heat until mixture comes to a rolling boil; boil and stir 5 minutes. Remove from heat, immediately add half of hot mixture to bowl with peanut butter chips only. Pour remainder into cocoa mixture; stir to blend. Beat peanut butter mixture until chips are completely melted; spread evenly in prepared pan. Beat cocoa mixture until chips are melted and mixture thickens. Spread evenly over top of peanut butter layer. Cool; remove from pan. Remove foil; cut into squares. Store in airtight container in a cool, dry place. About 4 pounds.



#### EASY CHRISTMAS DIVINITY

3 cups of sugar  
3/4 cup of light corn syrup  
3/4 cup of water  
2 egg whites  
1 (3 oz.) pkg. strawberry or lime flavored gelatin  
1 cup of chopped pecans  
1/2 cup of shredded coconut (optional)

Combine sugar, corn syrup and water in saucepan. Bring to boiling point. Reduce heat, cook to hard boil stage. Beat egg whites until fluffy. Add dry gelatin gradually, beating until stiff peaks form. Pour syrup slowly into egg white mixture, beating constantly until candy holds shape and loses its gloss. Stir in nuts and coconut. Pour quickly into 9 inch buttered pan. Let stand until firm. Dip knife blade into hot water, cut candy as desired.



#### EAT YOUR HEART OUT FUDGE

1 1/2 cups of powdered sugar  
1/4 cup of milk  
1/4 teaspoon of salt  
1/2 cup of butter  
1 - 12 oz. package of chocolate chips  
3/4 cup of chunky peanut butter  
1/2 teaspoon Watkins Vanilla Extract

Cut a piece of foil big enough to fit inside and up over the edges of an 8" X 8" X 2" baking dish or pan. Place foil in pan and press against bottom, sides and corners to fit pan. Stir in a large microwave bowl the powdered sugar, milk and salt. Add the butter. Microwave, uncovered for 1 minute on high. Stir. Microwave at high for 1 1/2 minutes. Stir. Microwave 1 1/2 minutes longer or until bubbling. Quickly add chocolate chips, peanut butter and vanilla. Stir until blended. Spoon into foiled pan and press into an even layer. Refrigerate at least 2 hours. Peel off foil. Cut into small squares.



#### 5 MINUTE FUDGE

2/3 cup of evaporated milk  
1 2/3 cups of sugar  
1 1/2 cups of miniature marshmallows  
1 1/2 cups of semi-sweet chocolate chips  
1 teaspoon Watkins Vanilla  
1/2 cup of pecans or walnuts

Combine milk and sugar in saucepan. Cook on medium heat for 5 minutes, stirring constantly. Remove from heat. Add remaining ingredients and beat until marshmallows and chocolate chips have completely dissolved. Add nuts. Pour into buttered square pan.



### FOOLPROOF DARK CHOCOLATE FUDGE

3 - 6 oz. packages semi-sweet chocolate chips  
1 - 14 oz. can of sweetened condensed milk  
1 cup of chopped walnuts  
A dash salt  
1 1/2 teaspoons Watkins Vanilla

In a heavy saucepan, over low heat, melt chips with sweetened condensed milk and salt. Remove from heat; stir in nuts and vanilla. Spread evenly into a foil or wax paper lined 8 or 9" square pan. Chill 2 hours or until firm. Turn fudge onto cutting board; peel off paper and cut into squares. Store loosely covered at room temperature.



### FRANGOS

2 cups powdered sugar  
3/4 cup butter  
3 eggs  
12 ounces milk chocolate chips  
12 ounces semisweet chocolate chips  
2 teaspoons Watkins Vanilla  
3 teaspoons Watkins Peppermint Extract

Melt chocolate chips in double-boiler. Beat together sugar, butter, and eggs till fluffy. Add vanilla and peppermint along with chocolate. Mix well. Pour into small fluted candy papers. Let cool. Can also pour into buttered 8" x 8" cake pan and cut into squares.



### FUDGE MELTAWAYS

1/2 cup of butter  
1 (1 oz.) square of unsweetened chocolate  
1/4 cup of granulated sugar  
1 teaspoon Watkins Vanilla  
1 egg, beaten  
2 cups of graham cracker crumbs  
1 cup of shredded coconut  
1/4 cup of butter  
1 tablespoon of milk or cream  
2 cups of powdered sugar  
1 teaspoon Watkins Vanilla  
1 1/2 (1 1/2 oz.) square unsweetened chocolate

Melt 1/2 cup butter and 1 square chocolate in saucepan. Blend granulated sugar, 1 teaspoon vanilla, egg, crumbs and coconut into butter-chocolate mixture. Mix well and press into ungreased 11 1/2 x 7 1/2 inch baking dish. Refrigerate. Mix 1/4 cup butter, milk, powdered sugar and 1 teaspoon vanilla. Spread over crumb mixture. Chill. Melt 1 1/2 squares chocolate and spread evenly over chilled filling. Chill again. Cut into small squares before completely firm.



### HOLIDAY FUDGE

3 cups of sugar  
1 cup of milk  
2 tablespoons of butter  
2 squares of chocolate  
1 teaspoon Watkins Vanilla  
1/2 cup of black walnuts 1/2 cup of figs, chopped  
1/2 cup of raisins, chopped

Mix the sugar, milk, butter and chocolate. Cook until a soft ball forms when tested in cold water. Stir frequently during cooking. When fudge is done, remove from fire and set in a cool place. Do not disturb for 20 minutes or more. Add other ingredients. Beat until very stiff. Place in a buttered plate. Take the fudge up in hands and knead for 5 minutes. Pat into a shape 1" thick. Cut in cubes.



#### LAYERED MINT FUDGE

12 oz. package of chocolate chips  
1 - 14 oz. can sweetened condensed milk  
2 teaspoons Watkins Vanilla  
1 cup of white chocolate chips  
1 tablespoon Watkins Peppermint Extract  
1 drop green food coloring

In heavy saucepan melt chocolate chips and 1 cup of the milk over low heat. Add vanilla. Spread 1/2 the mix into waxed paper-lined 8 or 9-inch square pan. Chill 10 minutes or until firm. Hold remaining mix at room temperature. In heavy saucepan melt white chocolate chips and the rest of the milk. Add peppermint extract and food coloring. Spread on chilled chocolate layer. Chill 10 minutes. Spread remaining chocolate. Chill 2 hours.



#### MAPLE NUT CANDY

1/2 cup of butter  
4 tablespoons of whipping cream  
1/2 cup of chopped walnuts  
1 lb. of sifted powdered sugar  
3/4 teaspoon Watkins Maple Flavoring

Mix above ingredients with mixer until creamy. Let cool in refrigerator for 2 hours. Roll in small balls and roll in powdered (extra) sugar. Put back in refrigerator for 2 hours to set up.

6 oz. bag of semi-sweet chocolate chips  
2 teaspoons of butter  
2 inches of wax

Melt in double boiler. Use toothpick to quickly dunk candy into chocolate; set candy on waxed paper and put dab of melted chocolate over toothpick hole. Store in refrigerator or freezer until ready to eat.



#### MAPLE NUT FUDGE

1 cup of maple syrup  
1 cup of white sugar  
1/2 cup of cream  
1/4 cup of butter  
1/2 cup of walnuts  
1/2 teaspoon Watkins Vanilla

Boil sugar, cream, and butter until soft ball stage is reached. Add nuts and vanilla. Beat until ready to pour into buttered tins.



#### MARBLE FUDGE

1 - 12 oz. package of semi-sweet chocolate chips  
1 - 12 oz. package of butterscotch chips  
1 cup of peanut butter

1 - 10 1/2 oz. package of mini marshmallows  
1 cup of salted nuts

Combine chocolate, butterscotch and peanut butter in large glass bowl. Microwave on medium 5 minutes. Stir until melted. Fold in marshmallows and peanuts. Spread in a buttered 13 x 9 inch pan. Refrigerate for several hours or until set. Cut into squares.



#### MARSHMALLOW FUDGE

2 1/4 cups of sugar  
3/4 cup of evaporated milk  
1/4 cup of margarine  
1/4 teaspoon of salt  
1 cup of marshmallow cream (or 16 lg. marshmallows)  
6 oz. package of semi-sweet chocolate chips  
1 teaspoon Watkins Vanilla  
Chopped nuts (optional)

Mix together sugar, evaporated milk, margarine and salt. Then bring to a boil over medium heat, stirring constantly. Remove mixture from heat, add remaining ingredients and stir until mixed. Chocolate and marshmallows will melt to form creamy fudge. Pour into buttered pan and chill.



#### MARTHA WASHINGTON CANDY

1 can of Eagle Brand sweetened condensed milk  
2 lbs. of powdered sugar  
1 stick of margarine, melted  
1 teaspoon Watkins Vanilla  
1 lb. of pecans, chopped  
1/4 lb. of paraffin wax  
1 giant package of semi-sweet chocolate chips

Mix the first five ingredients together well. Shape into small balls and drop on wax paper and chill in ice box. Melt wax and chocolate chips in double boiler and dip candy with a toothpick in chocolate then set on the wax paper.



#### MILLION DOLLAR FUDGE

13 1/2 oz. of evaporated milk  
4 cups of sugar  
2 tablespoons of butter  
A Dash of salt

Boil for 7 minutes.  
Pour over:

12 oz. of chocolate chips  
12 oz. of broken German sweet chocolate  
8 oz. of marshmallow fluff  
2 1/2 cups of chopped nuts  
1 teaspoon Watkins Vanilla

Beat until well combined and creamy. Pour into buttered pan. Let set, then cut. This recipe makes 5 pounds of fudge



#### OLD - FASHIONED FUDGE



3 cups of sugar  
1 envelop of unflavored gelatin  
1 cup of milk  
1/2 cup of light corn syrup  
3 squares (1 oz. size) of unsweetened chocolate  
1 1/4 cup of butter or margarine  
2 teaspoons Watkins Vanilla Extract  
1 cup of coarsely chopped walnuts

Butter 8 X 8 X 2 inch pan. In 3 1/2 quart saucepan, mix sugar with dry gelatin. Add milk, corn syrup, unsweetened chocolate, and butter. Cook over medium heat and, stirring frequently, to 238 degrees F on candy thermometer, or until a little in cold water forms soft ball that flattens when removed from water. Remove from heat. Pour into large mixing bowl. Stir in vanilla. Cool 25 minutes. Beat with wooden spoon until candy thickens. Stir in walnuts. Spread in prepared pan. Let cool, then cut into squares. Makes about 2 1/2 pounds.



#### OLD FASHION PEANUT BRITTLE

2 cups of sugar  
1 cup of water  
1 tablespoon of butter or margarine  
1 to 2 cups of raw peanuts  
1 cup of light corn syrup  
3/4 teaspoon of salt  
1 teaspoon of soda

Mix sugar, water, and syrup in heavy cast iron skillet over moderate heat. Heat until thermometer reaches 236 degrees F (takes 15 to 20 minutes). Add butter, salt, and peanuts. Add soda last, stirring. Pour onto buttered cookie sheet.



#### ORANGE CARAMEL FUDGE

2 cups dark brown sugar  
1/2 cup heavy cream  
1/2 teaspoon baking soda  
1 teaspoon butter  
2 tablespoons grated orange peel  
1 cup pound mixed nuts coarsely chopped  
salt

In a saucepan dissolve the sugar with the cream and baking soda over medium heat, stirring constantly. Bring mixture to a boil and stop stirring. Continue to boil the mixture until it makes a thick syrup that forms a ball when dropped into cold water (firm ball stage). Remove the pan from the heat and add the butter, orange peel, nuts and a pinch of salt. Beat the mixture well until it becomes quite thick. Pour fudge onto a buttered plate and when cold cut it into 1-inch squares. or drop teaspoons of the fudge on to a large buttered platter.



#### ORANGE FUDGE

2 cups sugar  
1/4 cup boiling water  
1/4 undiluted evaporated milk  
pinch of salt  
grated rind of orange  
4 tablespoons butter  
1 cup chopped nut meats

Put 1 cup sugar into heavy skillet and place over low heat, stirring constantly. When melted to a

light brown, carefully add 1/4 cup boiling water. Boil until sugar is dissolved and syrup forms. Add remaining sugar, evaporated milk, and salt and cook until it reaches 242° F. (firm ball stage). Add orange rind and remove from heat. Do not stir after removing from stove. Drop the butter on the candy and let stand until cool. Beat until the mixture starts to lose its sheen. Add the nuts. Knead and form into rolls. Cut into 1 inch pieces.



#### OLD - TIME FUDGE

2 cups of sugar  
3/4 cup of heavy cream  
2 sq. (oz.) unsweetened chocolate, coarsely chopped  
1 teaspoon of light corn syrup  
2 tablespoons of butter  
1/2 cup of coarsely chopped nuts  
1 teaspoon Watkins Vanilla

Butter sides of a heavy 2 quart saucepan. In it combine sugar, milk, chocolate and corn syrup. Cook and stir over medium heat until sugar dissolves and mixture comes to boiling. Continue cooking to 234 degrees F (softball stage), stirring only as necessary to prevent sticking (mixture should boil gently over surface). Immediately remove from heat; add butter but do not stir. Cool, without stirring, to 110 degrees F or lukewarm (should take 35-40 minutes). Add nuts and vanilla. Beat vigorously until fudge becomes thick and just loses its gloss (should take 7-10 minutes). Immediately spread in a buttered 9 x 5 x 3 inch loaf pan. Score into squares while warm; cut when firm. Makes 1 1/4 pounds. \*For a lighter consistency use milk instead of heavy cream.



#### PEANUT BUTTER FUDGE

2 cups of sugar  
1 cup of milk  
Pinch of salt  
2 tablespoons of butter  
1 teaspoon Watkins Vanilla  
3/4 cup of crunchy peanut butter or smooth peanut butter

Boil sugar, milk and salt for 10 minutes. Add butter. Continue boiling until mixture forms a soft ball in cold water. Remove from heat. Add vanilla and peanut butter. Beat until mixture starts to set. Pour quickly into buttered pan. Once it starts to set, it hardens fast.



#### PECAN PRALINES

1 cup of brown sugar  
1 cup of sugar  
1 cup of milk  
1 tablespoon of maple syrup  
1 tablespoon of butter  
1/8 teaspoon of salt  
1 cup of chopped pecans

Combine sugars and milk. Cook over low heat, stirring constantly until sugars are dissolved and mixture boils. Add butter. Cook until thermometer registers 224 degrees F. Cook until a small amount of mixture forms a soft ball when dropped in cold water. Cool quickly to lukewarm. Stir in maple syrup and pecans. Heat until thick. Drop on a buttered surface and flatten out into patties.



#### PENACHE

2 cups of packed brown sugar

1 cup of white sugar  
1 cup of milk or canned milk  
1/2 cube of butter (1/4 cup)  
2 teaspoon Watkins Vanilla

Mix brown and white sugars with milk. Cook on top of stove to soft ball stage. Remove from stove and add butter. Allow to cool, about 10 minutes then add vanilla. Beat by hand or with mixer until smooth and creamy. Put in 9x9 inch pan and spread evenly. Cool and eat.



#### PEPPERMINT PATTIES

8 tablespoons of corn syrup  
4 tablespoons of soft butter  
3 lbs. of sifted powdered sugar  
1 can of condensed milk  
Watkins Peppermint Flavoring  
1/2 lb. bar chocolate (sweetened or unsweetened)  
1/2 bar of paraffin wax

Combine corn syrup, soft butter, icing sugar, condensed milk. Add peppermint flavoring to taste. Mix well until it kneads like heavy dough. Roll dough to 1/8 inch thick. Use small cookie cutter for patties. Let harden on wax paper, then dip. Melt chocolate and paraffin in double boiler over hot water; cool slightly and then dip patty. Let cool on wax paper.



#### POTATO CANDY

1 cup of warm unseasoned mashed potatoes  
1/2 teaspoon of salt  
2 teaspoons Watkins Vanilla  
2 lbs. of confectioners' sugar  
Flavoring (optional)  
Coconut (optional)  
Chopped nuts (optional)  
Dipping chocolate

Combine potatoes, salt and vanilla in a 4 quart mixing bowl. Sift confectioners' sugar over potato mixture, stirring and adding about 1 cup at a time. Mixture will liquefy when first sugar is added, then gradually begin to thicken. When it becomes the consistency of stiff dough, knead it even though all of the sugar hasn't been added or add more sugar to make a stiff dough if needed. Add flavoring, coconut or chopped nuts and mix thoroughly. After kneading, cover with a damp cloth; chill until a small amount can be rolled into a ball. Shape in small balls and dip in melted chocolate, roll in chopped nuts or coconut if desired.



#### RIBBON FANTASY FUDGE

3 cups of sugar  
3/4 cup of margarine  
2/3 cup of evaporated milk  
1 - 6 oz. pkg. semi-sweet chocolate pieces  
1 - 7 oz. jar Kraft marshmallow cream  
1 teaspoon Watkins Vanilla  
1/2 cup of peanut butter

Combine 1 1/2 cup sugar, 6 tablespoons margarine and 1/3 cup milk in a 1 1/2 quart saucepan; bring to full rolling boil stirring constantly. Continue boiling 4 minutes over medium heat, stirring constantly to prevent scorching. Remove from heat, stir in chocolate pieces until melted. Add 1 cup marshmallow cream and 1/2 teaspoon vanilla; beat until well blended. Pour into a greased 9x13 inch pan. Repeat with remaining ingredients substituting peanut butter for

chocolate pieces. Spread over the chocolate layer. Cool at room temperature. Cut into squares.



#### ROCKY ROAD FUDGE

2 tablespoons of margarine  
1 - 12 oz. package of semi-sweet chocolate chips  
1 - 14 oz. can of Eagle Brand sweetened condensed milk  
2 cups of dry roasted peanuts  
1 - 10 1/2 oz. package of miniature marshmallows

In saucepan melt morsels with Eagle Brand and 2 tablespoons margarine. Remove from heat and add peanuts and marshmallows. Stir thoroughly and spread into waxed paper-lined 13 x 9 inch pan. Chill 2 hours.



#### SEE'S FUDGE CANDY

4 1/2 cups Sugar  
1 can Evaporated milk  
3 pk Chocolate chips (12 oz ea)  
7 oz Marshmallow crème  
1/2 lb Margarine (2 cubes)  
2 c Nuts  
1 tsp Watkins Vanilla

Mix 4 1/2 cups sugar with one can evaporated milk. Boil 7 to 8 minutes, stirring often. (rolling boil) Mix together in a large bowl; 3 packages chocolate chips, 7 oz. jar marshmallow crème, 1/2 lb. softened margarine. Cream margarine and marshmallow together and add chocolate chips. Pour hot mixture over chocolate mixture. Stir until chocolate is melted and other ingredients are combined. After chocolate has melted, add 2 cups of nuts and 1 tsp. of vanilla, blend well, pour into buttered pans and chill in refrigerator. Cut into squares before firm.

This recipe makes about 5 lbs of fudge.



#### SNOWY WHITE FUDGE

3 cups of sugar  
1/2 cup of butter  
1 - 5 oz. can of evaporated milk  
1 - 7 oz. jar of marshmallow crème  
1 cup of chopped walnuts  
1 teaspoon Watkins Vanilla

In heavy saucepan, combine sugar, butter and milk. Bring to a rolling boil over medium heat, whisking constantly to prevent scorching, continue for 5 minutes. Remove from heat, add marshmallow crème and stir until smooth. Add walnuts and vanilla and stir until blended. Pour into a buttered 8 inch square pan. Cool. Cut into squares. Yield: about 3 pounds.



#### SOUR CREAM FUDGE

2 cups of sugar  
2 tablespoons of white corn syrup  
1 cup of sour cream  
1/2 cup of black walnuts  
1 teaspoon Watkins Vanilla

Mix sugar, corn syrup, butter and sour cream together. Cook over medium heat until reaches the soft ball stage. Cool to room temperature. Beat until thick and pour all at once onto

buttered platter. Do not spread top, it will be glossy and uneven.



### TRIPLE CHOCOLATE FUDGE

4 1/2 cups of sugar  
1 teaspoon of salt  
1/2 cup of butter  
1 - 13 oz. can of evaporated milk  
1 12 oz. bag of chocolate chips  
4 - 4 oz. bars of German's sweet chocolate, broken into 1 inch chunks  
9 oz. of milk chocolate, broken into 1 inch chunks  
2 teaspoons Watkins Vanilla  
4 cups of coarsely chopped toasted nuts

In 6 quart Dutch oven, combine sugar, salt, butter and milk. Bring to simmer, stirring constantly, over medium heat. As soon as first bubble is seen, boil mixture exactly 8 minutes. Remove from heat immediately. Quickly stir in remaining ingredients. Blend thoroughly. Pour into two oiled 9 x 13 inch pans. Cover with foil and refrigerate until firm. Slice as desired. Bring to room temperature before serving for fullest flavor. Store in refrigerator.



### WHITE CHOCOLATE FUDGE

2 cup of sugar  
3/4 cup of sour cream  
1/2 cup of margarine  
12 oz. of white chocolate chips  
1 - 7 oz. jar of marshmallow cream  
3/4 cup of walnuts

Mix together sour cream and margarine bring to full rolling boil, boil to soft ball stage. Remove from heat. Add chocolate until melted; add marshmallow cr me and nuts. Put in greased 8 or 9 inch pan. Cool at room temperature and cut in squares. Makes 2 1/2 pounds.



### WHITE FUDGE

2 cups of sugar  
1 cup of light cream or evaporated milk  
1/2 cup of butter  
1/2 cup of flaked coconut  
1 teaspoon Watkins Vanilla  
8 oz. of white almond bark  
1 cup of miniature marshmallows  
1/2 cup of chopped walnuts

Boil sugar, cream and butter to a soft ball stage (234 degrees F). Remove from heat. Add almond bark and marshmallows. Beat until melted. Stir in nuts, coconut and vanilla. Put in 9x9 inch buttered pan. Cut in squares when cool.



### VANILLA CARAMELS

2 cups sugar  
2 tablespoons butter  
1 cup milk  
1 teaspoon Watkins Vanilla

Boil sugar, butter, and milk to firm-ball stage, 245 degrees F. Do not stir after sugar is dissolved. Pour onto buttered platter, cool, beat until creamy. Add vanilla and chopped nuts or

cherries if desired. Press into buttered pans; when firm, cut into squares. Wrap in waxed paper.



### CHOCOLATE CARAMELS

2 cups white sugar  
1 cup brown sugar, packed  
1 cup dark corn syrup  
1/2 cup cream  
1/2 cup butter  
3 squares unsweetened chocolate  
1/8 teaspoon salt  
1 teaspoon Watkins Vanilla

Place all ingredients except vanilla in a heavy saucepan. Cover and boil for 5 minutes. Uncover, boil to firm-ball stage, 245 degrees F. Remove from heat, add vanilla; add 1 cup chopped nut meats if desired. Pour into buttered 10 x 6 inch pan. When cold, cut into 1 inch squares. Wrap in waxed paper.



### CARAMEL COVERED MARSHMALLOWS

1/2 pound marshmallows  
Vanilla or Chocolate Caramels (recipes above)

Follow recipe for vanilla or chocolate caramels. Soften caramel mixture in double boiler. Place marshmallows on a 2-tined fork or candy dipper. Dip into caramel mixture until coated and then remove to waxed paper. Let stand until coating is hard.



### COFFEE CREAM CARAMELS

2 cups evaporated milk  
1/2 cup very strong coffee  
2 cups sugar  
2 cups light corn syrup  
1/4 teaspoon salt  
1/2 cup butter  
1 teaspoon Watkins Vanilla

Add milk to coffee. Boil sugar, syrup, salt to firm-ball stage, 245 degrees F. Add coffee mixture and butter very slowly, as boiling must not stop. Cook quickly and stir constantly to 242 degrees F, firm-ball stage. Add vanilla; pour 3/4 inch deep in buttered pans; cool. Score squares. Chill until very firm; remove from pan, cut into squares. Wrap in waxed paper.



### VANILLA CREAM CARAMELS

3 cups cream, heated  
2 cups sugar  
2 cups light corn syrup  
1 cup walnuts  
1 teaspoon Watkins Vanilla

Boil 1 cup cream with sugar and syrup to soft-ball stage, 238 degrees F. Add 1 cup hot cream; boil again to soft-ball stage. Add third cup of hot cream and boil again to soft-ball stage. Remove from heat, stir in nuts and flavoring, and pour into well buttered pans. When cold, cut into squares. Wrap in waxed paper.



### SALT-WATER TAFFY

1 1/4 cups corn syrup  
1 cup sugar  
1 tablespoon water  
1 teaspoon butter  
1 tablespoon vinegar  
1/2 teaspoon Watkins Vanilla

Mix all ingredients and boil until mixture reaches the crack-stage, 272 degrees F., stirring as needed to prevent scorching. Pour into buttered pan. As soon as it is cool enough to handle, pull until candy is light and porous. When cold, chop into pieces.



### STICK CANDY

2 cups sugar  
1/2 cup light corn syrup  
1/2 cup water  
juice and rind of 1 lemon

Boil all the ingredients without stirring to soft-crack stage, 285° F. Remove from heat.



### FOR LEMON STICKS

Add 1 teaspoon Watkins Lemon Extract. Pour on buttered platter. When cool enough, pull and roll into sticks and cut.



### FOR PEPPERMINT STICKS

Add 1 teaspoon Watkins Peppermint Extract. Divide candy into two parts. To one part add a little red vegetable coloring. Pour on buttered platters; when cool enough, pull each and roll separately, then twist one around other. Form into canes or sticks



### BAKED CARAMEL CORN

1 cup Butter  
2 cups Brown Sugar  
1/2 cup Corn Syrup  
1 teaspoon Salt  
1/2 teaspoon Baking Soda  
1 teaspoon Watkins Vanilla  
6 quarts Popped Popcorn, unpopped kernels removed

Melt butter; stir in brown sugar, corn syrup and salt. Bring to a boil, stirring constantly, then boil, without stirring for 5 minutes. Remove from heat, stir in soda and vanilla. Gradually pour over corn, mix well. Turn into two large, shallow baking pans. Bake at 250 degrees F for 1 hour, stir every 15 minutes. Remove from oven, cool completely. Break apart and store in tightly covered containers.



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### **Stages of Candy Making - Cold Water Candy Test**

As a sugar syrup is cooked, water boils away, the sugar concentration increases, and the

temperature rises. The highest temperature that the sugar syrup reaches tells you what the syrup will be like when it cools.

At 235 degrees F, the syrup is at the “soft-ball” stage. That means that when you drop a bit of it into cold water to cool it down, it will form a soft ball.

Most candy recipes will tell you to boil your sugar mixture until it reaches one of the stages below. For the best results and most accuracy, use both a candy thermometer and the cold water test. It's also a good idea to test your thermometer's accuracy by placing it in plain boiling water. At sea level, it should read 212° F. If it reads above or below this number, make the necessary adjustments when cooking your candy syrup.

Note: The temperatures specified here are for sea level. At higher altitudes, subtract 1° F from every listed temperature for each 500 feet above sea level.

#### Thread Stage

230° F-235° F

At this relatively low temperature, there is still a lot of water left in the syrup. When you drop a little of this syrup into cold water to cool, it forms a liquid thread that will not ball up. Cooking sugar syrup to this stage gives you syrup you might make to pour over ice cream.

#### Soft-Ball Stage

235° F-240° F

At this temperature, sugar syrup dropped into cold water will form a soft, flexible ball. If you remove the ball from water, it will flatten like a pancake after a few moments in your hand. Fudge, pralines, and fondant are made by cooking ingredients to the soft-ball stage.

#### Firm-Ball Stage

245° F-250° F

Drop a little of this syrup in cold water and it will form a firm ball; one that won't flatten when you take it out of the water, but remains malleable and will flatten when squeezed. Caramels are cooked to the firm-ball stage.

#### Hard-Ball Stage

250° F-265° F

At this stage, the syrup will form thick, "ropy" threads as it drips from the spoon. The sugar concentration is rather high now, which means there's less and less moisture in the sugar syrup. A little of this syrup dropped into cold water will form a hard ball. If you take the ball out of the water, it won't flatten. The ball will be hard, but you can still change its shape by squashing it. Nougat, marshmallows, gummies, divinity, and rock candy are cooked to the hard-ball stage.

#### Soft-Crack Stage

270° F-290° F

As the syrup reached soft-crack stage, the bubbles on top will become smaller, thicker, and closer together. At this stage, the moisture content is low. When you drop a bit of this syrup into cold water, it will solidify into threads that, when removed from the water, are flexible, not brittle. They will bend slightly before breaking. Saltwater taffy and butterscotch are cooked to the soft-crack stage.

#### Hard-Crack Stage

300° F-310° F



The hard-crack stage is the highest temperature you are likely to see specified in a candy recipe. At these temperatures, there is almost no water left in the syrup. Drop a little of the molten syrup in cold water and it will form hard, brittle threads that break when bent. CAUTION: To avoid burns, allow the syrup to cool in the cold water for a few moments before touching it! Toffee, nut brittles, and lollipops are all cooked to the hard-crack stage.

### Caramelizing Sugar

If you heat a sugar syrup to temperatures higher than any of the candy stages, you will be on your way to creating caramelized sugar (the brown liquid stage)—a rich addition to many desserts.

### Clear-Liquid Stage

320° F

At this temperature all the water has boiled away. The remaining sugar is liquid and light amber in color.

### Brown-Liquid Stage

338° F

Now the liquefied sugar turns brown in color due to caramelization. The sugar is beginning to break down and form many complex compounds that contribute to a richer flavor. Caramelized sugar is used for dessert decorations and can also be used to give a candy coating to nuts.

### Burnt-Sugar Stage

350° F

Watch out! Above about 350° F, the sugar begins to burn and develops a bitter, burnt taste.

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