

## Mexican Creams

Make a syrup of 2 cups sugar, 2t. Karo and 1 cup of cream. Set on back of stove. Melt 1 cup sugar in a heavy skillet and pour into syrup. Cook to soft ball stage, add 1t batter & cool - Beat until creamy and add nuts - drop by ts.

## Molasses Candy

2 cups molasses, 1 cup sugar, 2t. maple syrup 1/2 soda, 1t. cream of tartar, 1t. vinegar, 1 cup boiling water, 2t soft batter. peppermint flavoring. In large <sup>heavy</sup> pan combine molasses, maple syrup, soda, cream tartar, vinegar & boiling water. Bring to boil stir until sugar is dissolved. Cook to soft ball stage. Add batter, a little at a time & cook to firm ball stage - (keep from scorching) - Pour on buttered pan & pull as long as you can. Cut into pieces. Wrap in waxed paper.

## Magic Chocolate

2sq. bitter choc. melted in top double boiler. add 1/4 oz Eagle Brand - Cook till thickens. Add nuts drop by ts.