

Granny Widdie's Caramel Tcing.

2 cups sugar
3 T. white karo } mix together.
half stick butter

Gradually add $\frac{1}{2}$ cup cream. Set on heat & bring to a boil.

Meanwhile put on $\frac{1}{2}$ cup sugar in heavy skillet and brown (pick up and shake often) Add $\frac{1}{2}$ stick butter & mix. Then pour some of boiling syrup in & stir & mix until all syrup is mixed. Cook to soft ball stage, stirring all the time. Cool - Beat until creamy - add vanilla & ice cube.

Tudor Ferguson's French Choc. Tcing

1 sq. choc. + 1 c. batter - $\frac{1}{2}$ cup each sugar, $\frac{1}{2}$ cup whipping cream, 1 t. vanilla, 1 egg white
melt choc. & batter, add all ingredients & heat with electric mixer (in pan of ice water) until it stands in peaks