

Cneole Pralines

Haut Clavis

3 cups white sugar, 1 cup water, 1t. vinegar -
Combine & cook to soft ball stage. Then
add 1t. butter, 3 cups pecans. Beat until
it starts to thicken - Drop on waxed paper.

Cream Taffy

Large, heavy pan - 7 cups sugar - large
inch of salt, enough water to make it
loppy - stir until dissolved & cracked to
soft ball - Add slowly $\frac{1}{4}$ cups heavy
cream - Remove spoon & bail ~~to~~ until
spring & thread - (~~at crack stage~~) Pour
on buttered slab & cool until you can
roll it - Roll over it 1t. vanilla & pull
long as you can - Cut in pieces & wrap
in tin -

California Creams

6 cups sugar, 2 cups orange marmalade
1t. milk - stir until it starts to boil -
a few minutes to soft ball - Cool -
pecans & beat until...