

9

easy recipes
for delicious
homemade
candy!





QUICK FUDGE

- 1 package Baker's Dot Chocolate
- $\frac{2}{3}$ cup sweetened condensed milk
- $\frac{1}{4}$ teaspoon salt
- 1 teaspoon vanilla

Heat chocolate over boiling water until partly melted. Remove from heat and stir until melted. Add milk, salt, and vanilla; blend. Turn into greased 8x4x3-inch loaf pan. Chill until firm. Cut in squares. Makes 18 large pieces.

Note: If desired, drop by teaspoon on waxed paper. Chill.



COCONUT MALLOWS

- 1 package Baker's Dot Chocolate
- 28 marshmallows, cut in halves
- 3 cups Baker's Coconut, toasted

Heat chocolate over boiling water until partly melted. Remove from boiling water and stir rapidly until entirely melted. Dip marshmallows in chocolate, one at a time, roll in coconut, and place on waxed paper. Cool until firm. Makes $4\frac{1}{4}$ dozen.



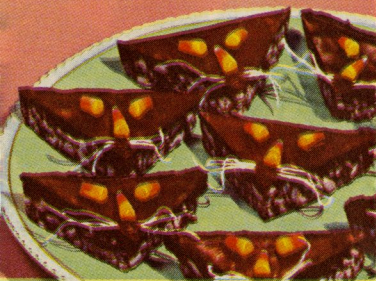
PEANUT CLUSTERS

1 package Baker's Dot Chocolate
1½ cups roasted peanuts, skinned

Heat chocolate over boiling water until partly melted. Remove from heat and stir until entirely melted. Add nuts and stir until completely coated with chocolate. Drop from teaspoon on waxed paper. Cool until firm. Makes 2½ dozen clusters. (Walnuts, pecans, cashews, or blanched almonds may be substituted for the peanuts.)

Chocolate Raisin Clusters. Substitute raisins for peanuts.

Chocolate Ting-a-lings. Substitute 2 cups Post Toasties for nuts.



HALLOWE'EN CAT FACES

Prepare Nut Bars as directed on back of Baker's Dot Chocolate package, reserving 1 tablespoon of the melted chocolate. When candy is cold enough to handle, but not hard, remove block from pan as directed and cut in halves crosswise; then cut each half diagonally twice, making 4 triangles. Use candy corn for making nose and eyes and long shreds of Baker's Coconut for the whiskers, fastening in place with a dot of reserved chocolate, melted again.



NUT ROLL

- 1 package Baker's Dot Chocolate
- $\frac{1}{2}$ cup sifted confectioners' sugar
- Dash of salt
- 2 tablespoons milk
- 1 egg, well beaten
- 1 cup broken walnut meats

Heat chocolate over boiling water until partly melted. Remove from heat and stir until melted. Add sugar, salt, milk, and egg and beat enough to blend. Add nuts. Shape in 4 rolls, $\frac{3}{4}$ inch in diameter, on waxed paper. Let stand to harden. Cut in $\frac{1}{2}$ -inch slices.



COCONUT PATTIES

- 1 package Baker's Dot Chocolate
- $\frac{1}{4}$ cups Baker's Shredded Coconut

Heat chocolate over boiling water until partly melted; then remove from heat and stir rapidly until entirely melted. Add coconut and blend. Drop from teaspoon on waxed paper. Cool. Makes 24.



FRENCH CREAMS

- 1 package Baker's Dot Chocolate
- 1 cup sifted confectioners' sugar
- 1 tablespoon milk
- 1 egg, well beaten

Heat chocolate over boiling water until partly melted; remove from heat and stir until melted. Add sugar, milk, and egg; blend. Chill until mixture can be shaped into $\frac{1}{2}$ -inch balls. Roll balls in cocoa, chopped nut meats, or chocolate sprinkles. Makes about 5 dozen.



CRUNCH DROPS

- 1 package Baker's Dot Chocolate
- $\frac{1}{4}$ cup peanut butter
- 3 cups Post's Grape-Nuts Flakes

Heat chocolate and peanut butter in double boiler until chocolate is melted, stirring constantly. Remove from heat; add Grape-Nuts Flakes and mix well. Drop from teaspoon on waxed paper. Cool until firm. Makes 3 dozen.



EASTER NESTS

- 1 package Baker's Dot Chocolate
- 1 cup roasted peanuts, skinned
- 1 cup Baker's Coconut, toasted
- Jelly beans

Heat chocolate over boiling water until partly melted. Remove from heat and stir until melted. Add nuts and coconut; stir until nuts and coconut are coated with chocolate. Drop from tablespoon on waxed paper. Shape with 2 teaspoons to form nests. Cool. When firm, fill nests with additional untoasted coconut and jelly beans.

BAKER'S



CHOCOLATE gives your candies that "professional" look!



Always use

BAKER'S



CHOCOLATE

*it's made to
make candy!*