

AN ECONOMICAL CANDY that is very delicious is made in the following way: Mash thoroughly while hot one baked potato (about the size of a teacup). Into this, gradually work three pounds pulverized sugar, one-half cupful ground nuts or coconut, and flavoring. Roll into balls; dust with pulverized sugar. From this base, a variety of sweets can be made. A delightful combination is of almond flavoring and ground walnuts. Melted chocolate may be successfully worked into the cream if more sugar is added until the right consistency for rolling into balls is reached. The plain cream balls are good, dipped in melted chocolate and garnished with nuts.