

Candied Orange Peel.

DEAR FORUM: As there has not been a recipe for candied orange peel as requested a long time back—here is mine:

After washing, put peel from 8 oranges in cold water, heat to boiling point, and cook gently until very tender. Drain and put in cold water. When cold, remove membrane and soft portion. Boil one cup sugar and one-half cup water until syrup spins a thread; put in peel and cook gently until syrup is evaporated and the peel looks clear. Drain on wire cake cooler, and leave in open air until thoroughly dry.

Candied lemon peel may be prepared in the same way.

For a variety try chocolate candied orange peel as follows:

Melt confectioner's dipping chocolate in saucepan over hot water. Let water come to boil, remove from fire and chocolate will melt. Should not reach a higher temperature than 125 degrees. Beat until cool then dip each piece of candied orange peel separately in the chocolate. Lay on parafin paper and cool quickly.

Here is a paste for scrapbooks:

Dissolve a small quantity of corn flour in cold water, then cook thoroughly. Be careful not to make it too thick. When cold, should be thin enough to apply with a brush. It will not mold or stain the paper. Is excellent.

MARGIE.