

"MY BEST CHRISTMAS SWEET"

Selected by
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Christmas Hearts

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| 2 Cupfuls of Granu-
lated Sugar | 1 Teaspoonful of Va-
nilla or Winter-
green Extract |
| $\frac{1}{2}$ Cupful of Cream | |
| $\frac{1}{4}$ Cupful of Butter | $\frac{1}{2}$ Teaspoonful of Red
Coloring |
| $\frac{1}{2}$ Cupful of Chopped
Candied Cherries | |

PUT the sugar, cream and butter into a saucepan and stir gently over the fire until the mixture threads from a spoon. Remove from the stove and let it stand until cool, then add the red coloring, the extract and the chopped cherries. Beat until it thickens and begins to grain, then pour into a paper-lined pan and allow to cool. Cut into hearts with a small, sharp-edged cake-cutter.