

Crystal Apples

1 Cupful of Sugar $\frac{1}{2}$ Cupful of Water
3 Sweet Apples

COOK together the sugar and water in a wide, shallow pan, stirring until the sugar dissolves. Pare and core the apples and cut them into half-inch slices lengthwise. When the sirup will form a two-inch thread on the tines of a cold silver fork, add enough apple slices to cover the

bottom of the pan without touching each other, and cook until transparent like preserves. If the sirup becomes too thick, thin it with a little water. Drain on wax paper for twenty-four hours, then roll in granulated sugar

for three successive mornings. Color paste and flavorings may be added effectively for variation. These make delicious confections or attractive garnishings for cakes or salads if cut into fancy shapes with a sharp-pointed knife.