

# "MY BEST CHRISTMAS SWEET"

Selected by  
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## A Delicious Cream Candy

2½ Pints of White Sugar	½ Pint of Sweet Cream
½ Pint of Boiling Water	½ Teaspoonful of Vanilla Extract

A DEEP saucepan should be used in making this candy, as it boils up to a considerable height. First dissolve the sugar in the boiling water very thoroughly, using a whipping motion, until there is no trace whatever of the grain of the sugar. Do not stir after placing on the fire. Cook over a moderately hot fire until, when tried in cold water, it will form a soft ball. Then add the cream, and cook until it will form a hard ball when tested in the same way. Add the extract just before removing from the fire. Pour into buttered plates, and when cool pull. Cut into pieces of desired length. This candy should be set aside for about twenty-four hours, as in that length of time it becomes flaky and will simply melt when put into the mouth. If a larger amount of the candy is desired double proportions may be used with equal success.