

"MY BEST CHRISTMAS SWEET"

Selected by
Marion N. Godkin

Excellent Nut Candy

2 Cupfuls of White Sugar	A Few Chopped Nut Meats
$\frac{1}{2}$ Cupful of Water	A Few Drops of Almond Extract
A Pinch of Cream of Tartar	Green Coloring
	Red Coloring

PUT the sugar, water and cream of tartar into a granite saucepan and stir well. Then place on the fire but do not stir. Let the mixture boil until it blows a bubble. Then pour it out in equal quantities into three deep plates. Into each plate pour a few drops of almond extract. Into the first plate pour a few drops of green vegetable coloring, and a few drops of red coloring into the second. Leave the third plate as it is. Allow to stand for five minutes, then drop a few chopped nut-meats into each plate. Stir each plateful until cool enough to knead. Then knead until creamy, and lay it on oiled paper in a long, even loaf, about two inches wide. Place the white layer between the colored layers. Let the candy cool, and then slice it.