

My Candies Made Without Cooking

ONE great secret in making the following sweets is to use the finest confectioners' sugar, which is so fine that when rubbed between the thumb and finger no grain is felt. The foundation of these delicacies is uncooked cream, which should be set in a cool place for twenty-four hours to harden before using.

UNCOOKED FOUNDATION CREAM. Break the white of an egg into a basin and mix with it an equal amount of liquid, either water flavored with extract, strong coffee or fruit sirup. Into this stir a pound of confectioners' sugar, adding it gradually until the mixture is sufficiently pliable to be molded with the fingers.

CHERRY CREAMS. Slit some glacé cherries in two lengthwise; mold some of the cream into small balls, press half a cherry on each side; cut some angelica into strips, to form stalks, and stick a cherry on each; the cherries may then be tied in bunches of three or four. This confection may be made up in another form by wrapping the cherries in the cream.

NEAPOLITAN CREAM SQUARES. Dust a board with sifted confectioners' sugar, then place on it some of the cream, and flavor with vanilla extract, kneading it in well. Divide into five portions; leave one portion white, and color the remaining portions pink, green, yellow and chocolate. Roll out each portion the same shape. Place one on top of another. Pass a rolling-pin lightly over to make the layers adhere to each other; cut in half-inch squares with a sharp knife. Place on waxed paper to dry.

LEMON CREAMS. Grate the rind of a lemon into a bowl; add the strained lemon juice, a pinch of tartaric acid and sufficient sifted confectioners' sugar to mold into small balls; then press them into flat cakes.

Orange cream drops are prepared in the same way, using grated orange rind and juice instead of the lemon. The cream should be colored with orange color.

PEPPERMINT CREAMS. Break the white of an egg into a bowl and add a few drops of peppermint extract. Stir into this sifted confectioners' sugar, adding it gradually until the mixture can easily be molded. Then either form it into small balls and flatten these into round shapes, or roll it out with a rolling-pin and cut it into rounds with a small cutter. Place the creams on waxed paper on a sieve and leave them to dry.

WALNUT DELIGHTS. Flavor some almond paste with strong coffee or vanilla extract; form it into neat balls and press them into oval flat cakes; carefully crack some walnuts, taking care not to break the kernels; put half a walnut on each side of the cream and press them firmly into it. Dip in beaten white of egg and roll in colored sugar.