

## Peanut Dainties

- 1 envelope reliable gelatine,
- $\frac{1}{2}$  cupful cold water,
- 2 cupfuls light brown sugar,
- $\frac{3}{4}$  cupful boiling water,
- 2 cupfuls chopped peanuts,
- 1 tablespoonful lemon juice.

**S**OAK gelatine in cold water 10 minutes. Dissolve sugar in the boiling water, add gelatine and boil this for 15 minutes. Remove from fire, add 1 cupful chopped peanuts and the lemon juice. Turn into pan, first dipped in cold water, having mixture  $\frac{3}{4}$  inch in depth. Let stand over night, cut into squares and roll in ground peanuts.

In place of lemon juice you may use  $\frac{1}{2}$  teaspoonful of the lemon flavoring found in the acidulated package.