

To Make "Chocolate Dip" Candy

By Iola M. Murray Ashenharst

IT IS a great deal cheaper to dip the candies in a mixture of chocolate and fondant than in the chocolate alone. To make this mixture, place a bowl in the top of a steaming teakettle, and put in it a quarter of a half-pound cake of unsweetened chocolate, either grated or cut fine. When the chocolate has melted add lumps of vanilla fondant until the bowl is two-thirds full. Use more or less chocolate, as a darker or lighter shade is desired. Stir occasionally with a fork until the mixture is warmed through, then beat well until all is of the same consistency. When a cold fork is dipped well into it the "dip" should run off slowly, leaving a coating about an eighth of an inch thick on the fork. If too thick add a little water and beat again. If too thin add more chocolate and fondant.

Drop the candies, one at a time, into this bowl; dip well into the mixture until entirely covered, and lift out by placing a fork under them, drawing the fork across the edge of the bowl to remove all superfluous chocolate, and drop on waxed paper, holding the fork an inch or two above the paper. When dipping the coconut balls a few shreds of coconut may be placed on the top of each so that they may be distinguished from the nut balls.

Nut kernels and pieces of fig dipped in chocolate or melted maple fondant are delicious.

Cut the stems off Malaga grapes close, and dip each grape in white vanilla fondant, melted as the chocolate "dip."

To make chocolate wafers, prepare the vanilla and chocolate as for "dip" and drop half a teaspoonful at a time on waxed paper, allowing room to spread.

For peppermint wafers work some essence of peppermint into some unflavored white fondant, melt in a bowl over the teakettle, and drop the same as chocolate wafers.

For wintergreen wafers use wintergreen flavoring instead of peppermint, color a pretty pink, and proceed as before.

Care should be taken to make all the candies small, so that they will be pleasing to the eye as well as to the palate.