

Turkish Delight

1½ envelopes reliable gelatine.
½ cupful cold water,
2 cupfuls granulated sugar,
½ cupful boiling water,
Grated rind and juice of 1 orange,
Juice of 1 lemon,
Red coloring,
½ cupful chopped nutmeats.

SOAK gelatine in cold water for 10 minutes. Put sugar and boiling water in saucepan, bring to boiling point. Add soaked gelatine and boil for 20 minutes. Add flavorings and coloring. Strain, add nutmeats and turn into a bread pan (first dipped in cold water) to 1 inch in depth. When firm, turn out on board, cut into cubes and roll in powdered sugar. The nutmeats may be omitted. Delicious.