

Grandma Mary Holiday Chocolate Recipes

Notes from one who has followed Grandma's recipes (!!):

- *White Syrup, corn syrup and Karo Syrup are all the same thing (Karo is the brand name for a white (as opposed to dark) syrup*
- *The temperatures noted are for high/mountain altitudes, for low altitude cooking, add 10 degrees (290 in Utah, would be 300 in New York, etc)*

Caramels for Turtles

4 cups sugar
1/2# butter
2 cups white corn syrup
2 large cans of canned milk

Melt butter. Add white corn syrup, then sugar. Cook until a rolling boil. Turn heat down low and add canned milk a drop at a time. Do not stop the boiling and cook to 240 degrees, stirring continuously. Use for turtles or pour onto buttered plate or pan.

*Temperature should be high enough to keep mixture boiling but low enough to let mixture caramelize.

**To do turtles either add pecans to the mixture before pouring out or put a few pecans into one pile after another and pour caramel with 1/3 cup over them. When set cover with chocolate.

Caramels

2 cups sugar
1 ¼ cup white corn syrup
3 cups whipping cream or half and half

Combine sugar, corn syrup and 1 cup cream in heavy pan. Cook to 236 degrees. Add 1 cup cream and cook to 236 degrees. Add 1 cup cream and cook to 240 degrees. Stir occasionally until last cup of cream and then stir constantly. Pour into buttered pan (9x9). When cool, turn out and cut into squares. Dip in chocolate or wrap in wax paper.

*May add chopped nuts before turning into pan.

** I use whipping cream.

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Fondant

3 cups sugar
1 cup + 2 T of milk or cream
2 T white corn syrup
1/8 tsp salt
2-3 T butter

Mix all ingredients except butter. Grease bottom and sides of pan with some of butter. Bring to a boil, stirring constantly to dissolve sugar and prevent scorching. Cook to 240 degrees. Add butter and pour onto damp cold marble slab. Cool to lukewarm. Work candy with scraper till it begins to cr me.

*Put flavoring, color before working. I use orange grated rind, coconut, oil of peppermint, raspberry, butter rum , or lemon.

**If you want to add nuts, work them in after fondant is hard.

Water Fondant (for cherry chocolates or dinner mints)

4 cups sugar
5/8 cup of white corn syrup
1 cup water

Prepare as for cream fondant (above).

Cherry cordials: Use almond flavoring; drain cherries well; flatten small pieces of fondant in hand and form around cherry by rolling. Dust in corn starch and dip. Cherry juice will melt fondant as it ages.

Dinner mints: Add oil of peppermint, form into small balls, flatten with fork, and allow to stand until set, then dip

Peanut Brittle

In a glass bowl place 1 cup sugar and 1/2 cup white corn syrup. Microwave at high for 4 minutes. Add 1 cup roasted, salted peanuts. Stir and microwave 3-5 minutes until light brown. Add 1 tsp butter and 1 tsp vanilla to hot syrup and microwave 1-2 minutes. Peanuts will be lightly browned and syrup very hot. Remove and add 1 tsp soda. Gently stir until light and foamy. Pour onto lightly greased cookie sheet or ungreased non-sticke coated cookie sheet. I turn it over and stretch, putting hands in cold water. After an hour break into small pieces.

*If you use raw peanuts, add with sugar-syrup mixture along with 1/8 tsp salt.

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Hard Tack

2 cups Sugar
1 cup water
2/3 cup Karo Syrup
½ teaspoon flavoring oil (root beer, licorice, butter rum, etc)
Food coloring

Mix sugar, water and Karo syrup together in a 3 quart pan and cook to 265 degrees. Add coloring and flavoring. Pour into molds or onto marble slab to harden

Chocolate Mint Meltaways

1 pound shredded chocolate
7 tablespoons of butter
1 tablespoon of mint flavoring or ¼ teaspoon of oil of peppermint

Melt chocolate in double broiler, beat until smooth: add butter and flavoring. Pour mixture into 7" bowl, chill until cool, but not hardened. Beat 10-15 minutes, until fluffy and the consistency of heavy whipped cream. Pour into 8" x 8" pan, lined with wax paper. Cover with wax paper and press smooth with another 8" x 8" pan. Let stand until firm; cut into squares before hardened and then refrigerate. Dip in melted chocolate.

Coconut Centers (like Almond Joy or Mounds)

1 cup sugar
½ cup water
1 cup corn syrup
1 tablespoon flour
1 teaspoon vanilla
½ pound macaroon coconut
4 oz of sweet shredded coconut

Cook sugar, water and syrup to 230 degrees. Remove from heat; add flour and mix well; add vanilla and coconut. Let cool but not hardened, roll into balls and dip in chocolate.

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Divinity

3 cups sugar
½ cup Karo syrup
½ cup water
2 egg whites
½ teaspoon vanilla
Touch of lemon
½ cup crushed walnuts (optional)

Cook sugar, syrup and water until soft boil. Beat the egg whites until soft peaks form. Pour cooked mixture slowly over egg whites and mixture continuously until gloss disappears and it forms a peak. Add flavorings. Spoon into clumps on waxed paper. Do Not Scrape Pan.