

Extra Easy!

New Fashioned Fudge Is A Yuletide Must

It is claimed that fudge originated in the dormitories of one of the Seven Sisters Ivy League Women's Colleges, but there is no doubt that homemade candy, and particularly fudge, are associated with the holidays.

Unfortunately, preparing homemade candy the old-fashioned way can be a tricky, time-consuming activity, and is often abandoned in the interest of convenience. But with the help of a food processor, homemade candy may easily return to your lineup of Yuletide goodies.

The most critical step in making fudge is determining when to stop beating the heated mixture and pour it into the pan to set. The following New Fashioned Christmas Fudge recipe from the Home Economists at KitchenAid takes the guesswork out of the fudge making process. Once the sugar and milk mixture reaches the right temperature on the candy thermometer, simply pour it into the food processor in a steady stream, process for about 30 seconds with the chocolate mixture, and you have a foolproof fudge sure to invoke visions of sugar plums.

For delectable, festive treats that look like they were created by a professional confectioner, try the recipe for Apricot Bon Bon Lollipops. Only you need to know they were prepared in minutes in your food processor.

Homemade confections have always made impressive and much appreciated gifts. And now thanks to your food processor, they're easier than ever to make.

NEW FASHIONED CHRISTMAS FUDGE
 1 c. walnut
 1 c. figs
 1 pkg. (12-oz.) semisweet chocolate bits
 1 jar (7-oz.) marshmallow creme



Treat your family and friends to homemade confections during the holidays.

1/4 c. butter or margarine
 1 tsp. vanilla
 3 c. sugar
 1 1/3 c. evaporated milk

Position multi-purpose blade in work bowl. Add walnuts and pulse 3 to 4 minutes to coarsely chop. Remove from bowl and set aside. Add figs to bowl. Pulse 5 to 6 times to coarsely chop. Remove from bowl and set aside. Add chocolate, marshmallow creme, butter, and vanilla to bowl. In a 3-quart saucepan, combine sugar and evaporated milk. Cook mixture over medium heat, stirring constantly, until mixture comes to a full rolling boil. Continue to cook, stirring

constantly, until mixture reaches the soft ball stage (235 degrees F.). With machine running, add milk mixture through feed tube in a steady stream, about 25 seconds. Continue processing until chocolate mixture has melted, an additional 5 to 10 seconds. Add walnuts and figs. Pulse 5 to 6 times to combine. Spread fudge into a 9x13-inch buttered baking dish. Cool completely. Cut into squares. Wrap and

store in a cool place. Makes 3 pounds.

APRICOT BON BON LOLLIPOPS
 1/2 c. walnut
 1 pkg. (6-oz.) dried apricot halves
 1/2 c. powdered sugar
 2 tsp. light corn syrup
 1 pkg. (6-oz.) semisweet chocolate bits
 1/4 tsp. shortening
 1/4 c. chopped walnuts or toasted shredded coconut

Position multi-purpose blade in work bowl. Add walnuts to bowl. Pulse 3 to 4 times to coarsely chop. Remove from bowl and set aside. Add apricots, powdered sugar, and corn syrup to bowl. Process until mixture forms a ball, about 25 seconds. Add walnuts and pulse 3 to 4 times to combine. Shape mixture into 12 balls and chill. Melt chocolate and shortening in double boiler. Insert a bamboo skewer into each chilled ball. Rotate each in chocolate to coat. Dip lightly into chopped nuts or toasted coconut. Place on baking sheet lined with waxed paper. Chill to set chocolate. Makes 12 lollipops.

Loni Simmons looks like she could use a cup of hot cocoa to go with that cookie. Here's a delicious cocoa recipe with a twist.

CINNAMON CREME COCOA
 1/3 c. cocoa
 1/2 c. sugar
 1/4 tsp. ground cinnamon
 Dash of salt
 1/3 c. hot water
 4 c. milk
 Kraft marshmallow creme
 Cinnamon sticks or peppermint candy canes

Combine cocoa, sugar, cinnamon and salt in saucepan; stir in water. Cook, stirring constantly, 2 minutes over medium heat. Add milk; reduce heat to low. Heat thoroughly, stirring occasionally. Top servings with marshmallow creme; add cinnamon sticks. Makes about four 1-cup servings. Variation: Substitute crock pot for saucepan. After milk is added, cook cocoa over low heat 1 hour, stirring occasionally.



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