

## CHRISTMAS CAKES AND CANDIES

By Frances E. Lanigan



**A** GIFT of a fancy, ribbon-bedecked box or basket of candies is a most welcome present at this holiday season, and as bonbon candies are very expensive to purchase in large quantities, and

as they are so easily made, a few receipts for these, as for other Christmas goodies, may be useful at the present time.

In preparing the receptacles for conveying the candies to their destined owners daintiness and prettiness should have full sway. Fancy baskets may be purchased for so little, and they are such pretty gifts in themselves when emptied of their contents, that they should be used where it is possible. Line with waxed paper over a fringed inner lining of white, pale pink or pale blue tissue paper. Pack the candies in layers, placing rounded pieces of waxed paper between. When the basket is filled wrap the edges of the waxed lining paper over the top so that all the candies may be securely covered. Then gather the fringed tissue paper into a rosette, which should be tied with baby ribbon of a harmonizing or contrasting color. If the basket has a lid it should be ornamented with a large bow of the same colored ribbon.

In preparing boxes, use similar linings of waxed paper, but in place of tissue secure, if possible, some lace paper for the outer lining, which should be folded outside of the waxed package of candy, below the lid of the box, however. In making the bonbons the foundation, or *fondant*, as it is called by French, English and American cooks, is requisite. With it every variety of bonbons is possible, without it nothing can be done.

### MAKING THE FONDANT

**T**HERE are two favorite ways of making this *fondant*. The first and easier way is to add a teaspoonful of vanilla to the white of one egg, and an equal quantity of ice water, and beat until the mixture froths. Then add gradually a pound, or more if it is necessary, of confectioner's XX or XXX sugar. Ordinary pulverized sugar will not do, and the confectioner's sugar in either of these grades can be secured from any large grocery establishment. The sugar should be added until the mixture forms a stiff paste, when it should be worked very smooth with a spoon, and then put in a cool place, as it is ready for use.

This method of making is much simpler than the following: Put a pint of confectioner's XX sugar and a pint of cold water into a porcelain-lined kettle on the back of the range. When the sugar is dissolved add a small saltspoon of cream-of-tartar. Do not stir. When the sugar is melted place it where it will cook very slowly for fifteen minutes. Test by dropping into ice water. If it is cooked sufficiently it will form a soft ball which may be worked easily between the fingers. If it is sticky it should be allowed to boil for a longer time. When it is cooked sufficiently place the pan in a dish of snow or ice water, add vanilla flavoring to it and beat with a wooden paddle until it is cool enough to touch, when it should be worked with the hands until it is quite pliable and yet creamy.

### MAKING THE CANDIES

**W**ITH the mixture resulting from either of these receipts innumerable candies may be made. Shell some English walnuts, being careful not to break the halves. Cut small squares of the *fondant* and place the halves of the nut on each side. Imbed shelled almonds in small rolls of the *fondant* and roll in coarse white sugar after dipping in beaten white of egg. Remove the stones from dates and insert small rolls of the *fondant*, which have been dipped in cornstarch, for delicious date candies. Raisins may be seeded and filled with the *fondant*.

### CHOCOLATE CREAMS

**C**HOCOLATE creams are made by dipping from the end of a long pin, small balls of the *fondant* into melted chocolate.

### COCOANUT SNOW-BALLS

**K**NEAD some desiccated cocoanut into the *fondant*. Make into balls and when cool brush with beaten white of egg and sprinkle with grated cocoanut.

### DELICIOUS NUT LOAF

**C**HOP all kinds or any single kind of nut into small pieces and work into the *fondant*. Make into a roll and serve in small square slices.

### FRUIT BONBONS

**C**ANDIED cherries may be stoned and re-filled with small rolls of the *fondant*. White grapes may be coated in similar fashion.

### PEANUT CANDY

**T**O make peanut candy, shell and break into small pieces with a rolling-pin one quart of peanuts. Boil for ten minutes, stirring constantly, one pound of light brown sugar and six ounces of butter. Just before taking from the fire add the peanuts. Pour into flat, buttered tins and set away to cool.

### PEPPERMINT CREAMS

**B**OIL together, without stirring, two cups of sugar and half a cup of water. When thick enough to spin a thread remove the tin to a basin of cold water and beat the mixture rapidly until it becomes of a white, creamy consistency. Flavor with peppermint, and squeeze through a pastry tube into quarter-dollar sized drops on waxed paper.

### CHOCOLATE PEPPERMINT CREAMS

**M**AKE like the above, and when the drops are almost cooled dip into a pan of melted and sweetened chocolate. These are particularly delicious.

### HICKORY-NUT CREAMS

**B**OIL sugar and water as for peppermint creams. Cool, beat, and when the mixture is white stir in one cup of hickory-nut meats. Turn into a flat, warm tin and cut into squares.

### COFFEE CREAMED NUT CANDY

**B**OIL together without stirring half a cup of strong coffee and two cups of sugar until thick enough to spin a thread. Remove the pan to a dish of cold water, and beat the mixture rapidly until it creams. Stir in a cup of chopped nut meats, pour into a warm, flat tin and cut into squares.

### BUTTER-SCOTCH

**G**OOD butter-scotch is as rare as it is simply made. Here is an infallible receipt: Boil without stirring two cups of sugar, butter the size of an egg, and two tablespoonfuls of water, until the mixture hardens and crisps when dropped from a spoon into cold water. Remove from the fire and pour on buttered plates to cool.

### MARRONS GLACÉS

**R**EMOVE the shells carefully from a quart of large Italian or French chestnuts and allow them to stand for fifteen minutes in boiling water. Drain and remove the skins, cover again with boiling water and let simmer gently for half an hour, or until tender but not soft. Drain through a sieve. Prepare a syrup by boiling together one cup of granulated sugar and one cup of water. Add the nuts and let simmer until they begin to look clear. Drain and leave in a warm place for several hours. Then make a second syrup from a pound of granulated sugar and a cupful of water. Stir until dissolved and then allow to boil hard, without stirring, until the mixture will spin a thread. Add a teaspoonful of lemon juice and set aside to cool, when beat until it begins to turn white. Remove to a saucepan of hot water, flavor with vanilla, and when melted to a syrup dip each nut. When thinly coated, dry on oiled paper.

### CHOCOLATE CARAMELS

**D**ISSOLVE over a fire one cupful of molasses and two teacupfuls of sugar. Add one-quarter of a pound of grated chocolate and a piece of butter the size of an egg. Boil for fifteen or twenty minutes. Pour into flat, buttered dishes to the depth of a quarter inch, and when cold cut into squares an inch in size.

### TO GLACÉ FRUITS AND NUTS

**L**ET boil in a porcelain-lined kettle for between ten and fifteen minutes, without stirring, one pound of granulated sugar and half a cup of water. At the end of this time test by taking a small portion upon the end of a spoon, dipping into cold water and breaking quickly off. When it is brittle, without being sticky, it is ready for use. Remove from the fire, add a tablespoonful of lemon juice and stand in a bowl of hot water. Immerse sections of oranges, or white grapes which are perfectly dry, and set aside to dry upon oiled paper in a warm, dry place. Dip almonds, walnuts or pecans in the same way.

### ALMOND NOUGAT

**B**LANCH a pound of sweet almonds and when cool cut in small pieces. Melt over a good fire, in a porcelain-lined vessel, one pound of fine white sugar with two tablespoonfuls of water, stirring with a wooden spoon continually. When melted, add the chopped almonds to the syrup and stir for five minutes; take from the fire and add a little grated lemon rind. Place a well-oiled flat pan on the range in a warm but not too hot place. Pour the almonds and sugar into the mould. When brown, remove from the fire, turn out of the mould, cut into cubes and wrap in oiled paper.

## HOLIDAY CAKE RECEIPTS



**N** almost every known receipt for Christmas cakes extravagance of material holds full sway. Indeed it is hard even in imagination to conceive of a Christmas cake which is not filled with

"Plums, sugar and spice  
And everything nice."

Those housekeepers who find the receipts here given too extravagant for their use may give their families a delightful cake by adding raisins, currants and chopped candied fruit to any plain or molasses cake, and extensively covering with icing. In making black cakes it is well to prepare them a few weeks in advance, as age adds to their good qualities. Be extremely careful in the preparation of your fruit. Too much care cannot be expended upon the cleaning and drying of currants, and the seeding of raisins. All citron and candied fruits must be cut with a sharp knife into fine shreds. It is well, too, to line with greased paper all cake tins when baking large cakes, as it prevents possible sticking. The paper can be easily pulled from cakes after they are turned out of the tins and while they are still warm. In icing, a better looking cake is made by icing the bottom of the cakes, and using the broader top as a foundation. Always ice the sides. In baking, care must be taken that the oven is not too hot.

### BLACK FRUIT CAKE

**C**REAM together one pound of brown sugar and one pound of butter. Beat the yolks and whites of ten eggs separately. Add the yolks with one pound of seeded raisins, one pound of currants, and half a pound of sliced citron, one-third of an ounce each of ground cinnamon and nutmeg, and one-quarter ounce each of ground mace and cloves, also one pound of flour that has been slightly browned. Add the whites of the eggs. Mix and beat well. Turn into a mould and bake for five hours in a moderate oven. Before using, ice and decorate with candied fruit.

### WHITE FRUIT CAKE

**C**REAM one pound of butter and one pound of powdered sugar together, and to it add the beaten yolks of twelve eggs, one pound of sifted flour and two teaspoonfuls of baking powder. Grate one cocoanut, blanch and chop half a pound of almonds, and slice one pound and a half of citron. Stir into the stiffly-beaten whites of eggs, and add to the batter. Put in a pan which is lined with greased paper and bake slowly for two hours. When cold, ice with cocoanut icing.

### CHRISTMAS NUT CAKES

**C**REAM together two cupfuls of sifted white sugar and half a cupful of butter. Add the yolks of three eggs, one cupful of sweet milk, three cupfuls of sifted flour and three teaspoonfuls of baking powder. Stir into the beaten whites of three eggs one cupful of blanched and chopped nuts; add to the batter and bake in small tins. Ice with vanilla icing.

### LEMON CHEESE CAKES

**P**OWDER two stale small sponge cakes and beat into the juice and grated rinds of two lemons, to which has been added three tablespoonfuls of powdered sugar. Melt two ounces of butter and add to it all these ingredients; simmer over the fire for a few moments and then add very gradually two well-beaten eggs. Bake in puff paste shells.

### DELICIOUS ORANGE CAKE

**R**UB thoroughly to a cream two cups of sugar and two-thirds of a cup of butter, adding three eggs beaten separately. Squeeze the juice of two large oranges into a cup, adding enough water to fill it. Stir this into the mixture, together with three and a half cups of flour, two even teaspoonfuls of cream-of-tartar, one of soda, and a little of the orange rind, grated. Bake in layer tins. For the filling, use one egg, yolk and white. Grate a little of the orange rind into this and the juice of half an orange, adding sugar enough to thicken.

### SMALL ALMOND CAKES

**C**HOP half a pound of citron and mix with it three-quarters of a pound of shelled almonds which have been blanched and sliced into halves. Beat six eggs thoroughly, and cream into them three-quarters of a pound of sugar. Add the nuts and citron, and after thoroughly mixing, sift gradually into the mixture half a pound of flour. Pour the batter into long, shallow tins, which have been well buttered. Bake in a quick oven. When done roll in powdered almonds and sugar. Packed carefully in tin these cakes will keep almost indefinitely.

### ALMOND MACAROONS

**B**LANCH and pound finely six ounces of sweet almonds. Mix in a large bowl the whites of two eggs and twelve ounces of powdered sugar, and beat with a wooden spoon for fully five minutes. Drop through a pastry tube in pieces about the size and shape of a silver quarter on to sheets of buttered paper placed in baking pans. Bake in a slow oven for twenty minutes, until the cakes are of a golden brown.