

Bethel Cookbook

Pulled Taffy

2 cups sugar	1 cup water
1/2 cup vinegar	1 tsp vanilla
3 Tbs butter	1/2 tsp lemon flavoring

Boil sugar, butter, water, and vinegar until a little forms a soft ball in cold water. Do not stir. Flavor, pour on a buttered platter, and pull as soon as can be handled. (Pull with buttered hands.)

Judy Abbott

Strawberry Divinity

3 cups sugar	2 egg whites, unbeaten
3/4 cup light corn syrup	1 (3 oz) package strawberry gelatin
3/4 cup water	1/2 cup flaked or shredded coconut
1 cup chopped pecans	

Combine sugar, corn syrup and water in heavy saucepan. Bring to boil, stirring constantly. Reduce heat and continue cooking, stirring occasionally, to hard ball stage, 252°. Beat egg whites until fluffy, then add gelatin, beating until mixture forms peaks. Pour hot syrup in thin stream into beaten whites, beating constantly. Beat until candy loses gloss and holds shape. Fold in coconut and nuts. Pour into 9"x9"x1 1/2" pan. Makes 5 dozen.

Judy Abbott

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Vanilla Caramels

2 cups sugar	4 Tbs butter
1/2 cup corn syrup	1 cup cream or evaporated milk
1/2 cup milk	1 tsp vanilla

Cook ingredients, except vanilla, to firm ball stage (246° F.). Remove from fire, add vanilla and pour into a buttered pan. Do not stir or shake at any time. When cold turn it out of the pan and cut into squares. Wrap in waxed paper or dip in melted chocolate. Add nuts if desired. (These may be spread in pan before pouring mixture into it.)

Judy Abbott

Sea Foam

Beat the whites of 2 eggs until stiff. Mix 3 cups white sugar, 1 cup water and 1/2 cup dark corn syrup and heat to 238° on a candy thermometer. Remove half a cup of the mixture and add to the egg whites. Cook the rest of the sugar mixture to 254°, then remove from heat and beat into the egg white mixture. Add 1 tsp vanilla and chopped nuts to taste and beat until stiff. Drop by spoonfuls on waxed paper.

Judy Abbott

Toffee

1 cup sugar	1 cup oleo
3 Tbs water	1 tsp vanilla

Cook until 320°. Stir constantly (amber in color). Pour on greased cookie sheet. Spread 5 broken hershey bars on top while hot and cover with finely chopped nuts.

Nancy Bloemke
(*Angela Biven's aunt*)

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Old Fashioned Peanut Brittle

2 cups white sugar	1 tsp baking soda
2 cups white corn syrup	1 tsp salt
1/4 cup water	1 tsp vinegar
2 cups raw Spanish peanuts	

Combine sugar, syrup and water. Cook to soft ball stage and add peanuts and cook until mixture turns dark. Remove from heat, add soda, salt and vinegar. Stir well, pour onto buttered cookie sheet. Cool and break into pieces. Yield 2 pounds.

*Janet Biven
(Angela Biven's mom)*

Peanut Brittle

1 1/2 cup sugar	1 tsp vanilla
3/4 cup water	1 tsp baking soda
1/2 cup Karo syrup	1 stick oleo
1 1/2 cup raw peanuts	

Combine first 3 ingredients and cook to soft-ball stage. Add peanuts. Cook until slightly brown; quickly add vanilla and soda. Stir and pour out on well-buttered and salted surface using oleo. Pull as mixture cools.

Carl Merritt

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Peanut Butter Balls

1 1/2 sticks butter
9 oz peanut butter

1 lb. powdered sugar
1 tsp vanilla

Mix in bowl and roll in 1" balls. Dip in melted dipping chocolate.
Makes approximately 50-56 per batch.

Angela Biven

Mints

1 3-oz package Philadelphia cream cheese
2 1/2 cups powdered sugar
2-3 drops of mint flavor (not much color)

This mixes best if you mix with your clean hands. Press in molds.

Beverly Mattison
(Angela Biven's aunt)

Haystacks

1 package butterscotch or chocolate chips
3 oz chow mein noodles
3 oz peanuts

Melt chips in double boiler or microwave. Mix in noodles and nuts.
Spoon onto foil or wax paper. Let dry. Makes approximately 30.

Marcia Gnuschke
(Angela Biven's aunt)

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Pralines (Chewy)

2 cups sugar
1/4 tsp salt
1 small can (6 1/2 oz) condensed milk
1/2 tsp baking soda
1/2 tsp starch (corn starch)
2 Tbs Karo syrup (white)
1/2 cup pecans
1 tsp lemon juice

Cook sugar, milk, syrup and salt until the mixture will set up in cold water test. Add starch and mix. Add vanilla and pecans, blend. Turn off heat, add baking soda and stir rapidly. Pour (spoon) into sheet pan in small globs.

Note: For soft caramel, use 1/2 cup in the above mixture and eliminate the baking soda.

Mac McElvar

Fudge (Marie)

4 1/2 cups sugar
4 heaping Tbs butter or margarine
1 tall can milk
1 tsp salt
1 8 oz jar marshmallow creme
3 6-oz packages chocolate bits (chips)
1 tsp vanilla
chopped nuts to suit taste

Mix together: sugar, butter, milk and salt. Bring to boil in thick pan and boil for 9 minutes, stirring occasionally. Remove from heat and quickly add chocolate bits; stir until chocolate has melted. Add marshmallow creme and chopped nuts. Add vanilla, mix well and pour into buttered pan. This mixture "sets" quickly and does not get brittle.

Note: Work quickly after removing from the stove. If mixture sets in cook pan, add a little milk.

Mac McElvar

Bethel Cookbook

Caramel Candy

2 cups cream	3/4 cup butter
1 1/3 cups corn syrup	1/2 tsp vanilla
2 cups sugar	1 1/2 cups pecans (chopped)

Mix 1 cup cream, syrup, and sugar. Cook over low heat, stirring constantly until mixture boils. Slowly add remainder of cream and butter. Keep candy boiling while adding ingredients. Cook until candy forms a firm ball when dropped into water. Add vanilla to mixture. Put pecans in bottom of buttered 10" square pan. Pour mixture over nuts. Let stand 6-8 hours. Cut in squares.

Cee Merritt

Butterscotch Treats

4 cups shortening	3/4 cup self-rising flour
1 cup brown sugar (packed)	1 tsp vanilla
2 eggs	1 1/2 cups nuts

Blend shortening with brown sugar. Stir in eggs, flour, vanilla and nuts. Spread in well-greased 8" pan. Bake at 350° for 20-25 minutes. Cut in bars.

Carl Merritt

Bethel Cookbook

Bon Bons

3 cans angel flake coconut 1 can Eagle Brand milk
4 cups finely chopped pecans 1/4 lb margarine (melted)
2 boxes powdered sugar 8 tsp vanilla

Mix and roll in small balls. Chill. Dip in melted dipping chocolate or 12 oz package of chocolate chips and 1 bar parawax (use wax to thin chocolate as needed).

Nancy Bloemke
(Angela Biven's aunt)

1-2-3 Fudge

1/2 stick margarine 1 tsp vanilla
3 oz of unsweetened chocolate 1 lb confectioner's sugar, sifted
1 egg, beaten 1 cup chopped nuts (if desired)
3 Tbs light cream

Let chocolate and margarine melt together over simmering water. Place egg, cream, vanilla and sugar in mixing bowl, and beat to mix. Add the melted chocolate mixture and beat only enough to blend into the sugar mixture. Stir in nuts. Turn the mixture into 8"x8" pan. Spread the mixture evenly. Let chill in refrigerator until firm. Cut into 1 inch squares. This makes about 1 3/4 pounds of candy or 40 squares.

Ida Hankinson

Cane Syrup Candy

1 cup sugar	1/2 cup cane syrup
2 Tbs butter or margarine	1/2 tsp salt
1/3 tsp baking soda	water (very little) about 1/4 cup

Spanish peanuts or regular peanuts that are parched in oven

Cook sugar, syrup, salt and water in a thick pan, stir regularly. Test in cold water a drop or so at a time for a hard ball. Remove from heat and add butter, stir. Then stir in baking soda quickly. Add peanuts, mix and pour into greased sheet pan. Allow to cool and harden, then break up into edible pieces.

Mac McElvar