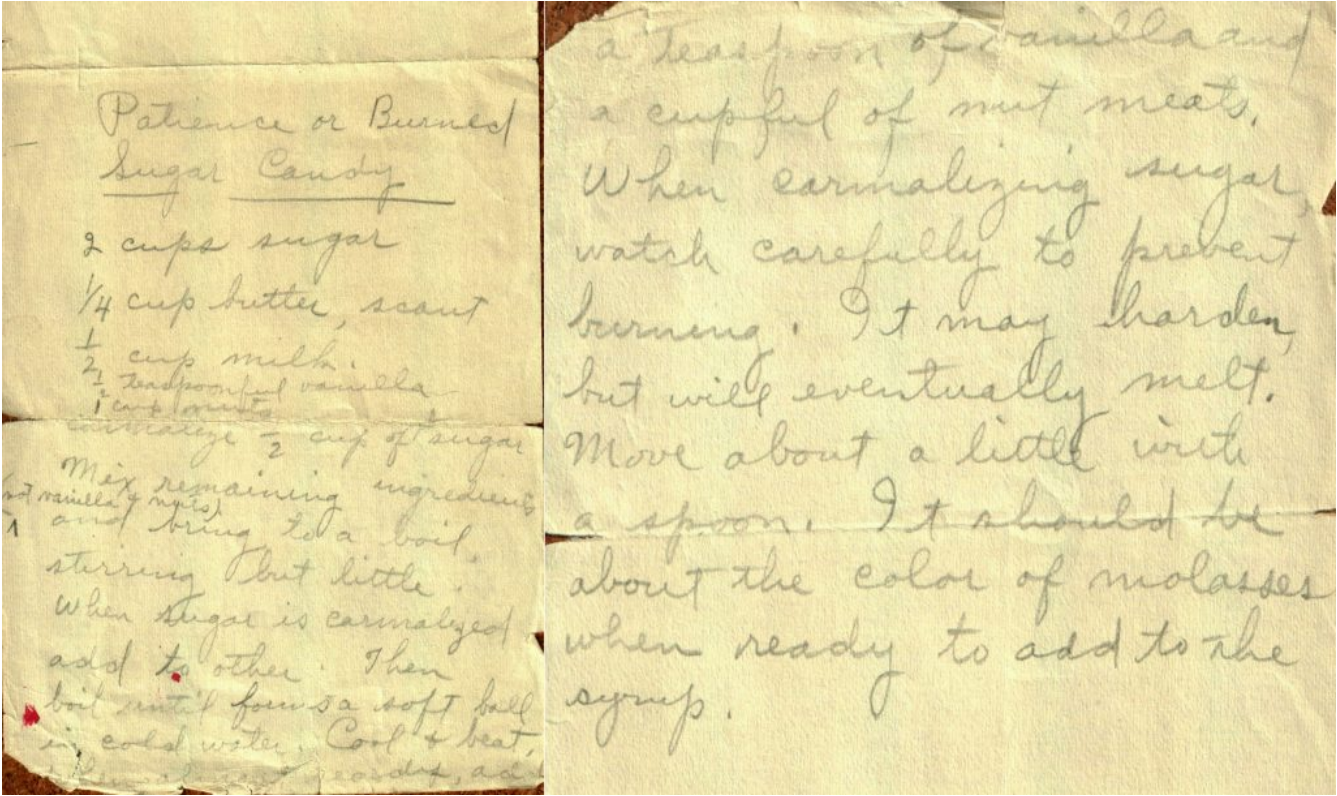


Patience or Burned Sugar Candy

Patience or Burned Sugar Candy tells you exactly what this recipe requires before you even begin. Sugar is carefully caramelized to the color of molasses, then worked into a buttery candy with milk, vanilla, and nuts. The handwritten directions offer plenty of guidance along the way—including the very sensible reminder to watch that sugar carefully. Patience, indeed.



2 cups sugar

1/4 cup butter, scant

1/2 cup milk

1/2 teaspoonful vanilla

1 cup nuts

Caramelize 1/2 cup of sugar

Mix remaining ingredients (not vanilla & nuts) and bring to a boil, stirring but little.

When sugar is caramelized add to other. Then boil until forms a soft ball in cold water.

Cool & beat.

When almost ready, add 1 teaspoon of vanilla and a cupful of nut meats.

When caramelizing sugar, watch carefully to prevent burning. It may harden, but will eventually melt.

Move about a little with a spoon.

It should be about the color of molasses when ready to add to the syrup.

auntberthasrecipebox.com