

# Make your own Easter candy

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According to instruction sheets, available free at the store, the following is the technique when chocolate pellets are used. (An additional tempering step is required when working with chocolate containing cocoa butter.)

Grate chocolate, keeping under one pound in weight. If using candy pellets, grating isn't necessary.

Fill bottom of double boiler with two inches of water. Bring water temperature to 140 degrees, never higher. Water should be barely bubbling.

Put grated chocolate into top of double boiler. Remove bottom unit from heat and insert upper double boiler.

Stir chocolate until melted and blended, never allowing the water to touch the chocolate. Remove from lower unit of double boiler. The chocolate should run freely before molding.

Dip or mold chocolate in a cool, dry place. Refrigeration will hasten setting.

If CHOCOLATE becomes cold and thickens, repeat melting instructions, taking care and watching water temperature. Candy will set up at room temperature. If water comes in contact with chocolate, it will solidify and cannot be melted. If gray streaks appear, the chocolate was overheated.

Chocolate which contains cocoa butter requires lower temperatures,

and must be tempered, or cooled, before dipping or molding. With a candy thermometer, bring chocolate temperature to 95 degrees (never higher). Remove unit from double boiler and stir with wooden spoon until temperature comes down to 85-88 degrees before molding or dipping.

"You have to constantly stir," Patalski explained. "A wooden spoon maintains the temperature. A metal spoon gets too hot and can disturb the chocolate temperature."

"Stir to blend, before placing it in the mold," she added. "Pour in, being careful not to mess it. Shake the mold so it fills the crevices. Give the mold a little rap on the counter to help it set. Once it dries, the

(molded chocolate) pops right out."

Yellow, pink or blue pellets may be melted to use as accents on the molded bunnies. Patalski uses an egg poacher. Use a small paint brush to dab color on the mold indentations. Then fill the mold with chocolate melting and refrigerate to set. White gloves may be used to prevent smudging fingerprints.

According to Patalski, these instructions will help the beginner. Kits and supplies are available for making chocolate molded eggs and other, more elaborate confections. Patalski also recommends the cookbooks, "How to Mold Fancy Candy and Sugar," by Arlene Spriggs Trujillo, at \$1.95, and the "Complete Wilton Book of Candy," at \$12.99.

# Candy supplies are found in area stores

People who want to make their own Easter candy will find supplies readily available in stores which sell cake-decorating materials.

Some shops offer periodic classes or free demonstrations either on-site or at other locations for clubs or civic groups. Most classes are in the fall. Don't be afraid to ask the salespeople for advice.

Following is a partial list of stores which sell molds, melting chocolate, fillings, wrappers, sticks and other supplies for candy making:

- Kitchen Glamour, 26770 Grand River, between Beech-Daly and Iakster roads, Redford, open from 9:30 a.m. to 6 p.m. Monday through Saturday, and Wednesday until 9 p.m. Great Oaks Mall, Walton at Livernois, Rochester, open from 10 a.m. to 6 p.m. Monday, Tuesday, Wednesday and Saturday and until 9 p.m. Thursday and Friday. Orchard Mall, Maple and Orchard Lake roads, West Bloomfield, open from 10 a.m. to 6 p.m. Monday through Saturday, Thursday until 9 p.m. and noon to 5 p.m. Sunday.
- Frank's Nursery and Crafts, all stores, open 9 a.m. to 9 p.m. Monday through Saturday, and 9 to 6 Sunday.
- Kitchen Gallery, 25057 W. Six Mile, between Telegraph and Beech-Daly, Redford, open from 10 a.m. to 6 p.m. Monday through Friday and 10 to 4 on Saturday.
- Kitchen Creation, 23616 Farmington Road, Farmington (Village Mall), open from 10 to 5 Tuesday through Thursday, 10 to 8 Friday and 10 to 4 on Saturday.
- The Chocolate Drop, 2365 Venoy, between Glenwood and Palmer, Westland, open from 9:30 a.m. to 8 p.m. Monday through Saturday and noon to 5 Sunday.
- Baker's Art, 5637 Middlebelt, one-half block north of Ford, Garden City, open from 10 a.m. to 5:30 p.m. Tuesday through Friday and 10 to 2 Saturday.
- Jun's Cake Decorating, 3027 S. Wayne Road, two blocks north of Michigan Ave., Wayne, open from 9:30 a.m. to 5:30 p.m. Monday through Friday and 9:30 to 3 Saturday.

# Pizza di Pasqua an Italian tradition

By Carlo Coppola  
special writer

Like all major holidays, Easter has numerous special dishes associated with it. Following the lean forty days of Lenten fasting, Easter Sunday meals boast dishes which, not surprisingly, tend to be lavish, rich, and, if desserts, very sweet.

In Italy, Easter foods are no exception. Special meat entrees and pastas as well as breads and sweets for this holiday abound. Among these, the Easter pizza is a favorite.

This pizza di Pasqua, as it is called in Italian, has virtually nothing in common with the Neapolitan pizza which immediately comes to mind when the word "pizza" is heard. Before attaining its now-universal meaning of a circle of flat bread covered with tomato sauce and cheese, "pizza" throughout much of Italy before World War II referred generally to any cake or pie (thus the redundant term "pizza pie").

especially in the large cities of the East Coast, by Southern Italian immigrants of relatively low socio-economic status.

It was then reintroduced with respectability throughout all of Italy by wealthy returning immigrants and U.S. GIs after World War II (thus the sociologists' term "pizza effect").

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zied the earth reborn and the coming fertility of the soil in spring.

I recall as a youngster asking my mother to make a "pizza" for Easter, assuming that it would be the bread-tomatoes-cheese-and-pepperoni combination recently introduced at a nearby bakery. When she served a golden-colored cheese pie filled with golden raisins and ham, I reluctantly and disappointedly tried a piece. My chagrin was quickly dissipated, however, after the first bite.

Traditionally, pizza di Pasqua is to be made on Holy Saturday, the day before Easter, and taken to church, where it is to be blessed by a

priest with newly consecrated holy water. It is not to be eaten until Easter Sunday.

Carlo Coppola is a graduate of the culinary arts program at Schoolcraft College. Now a part-time instructor there, he also is the director of Oakland University's Center for International Programs. Aside from his culinary arts degree, he also holds a doctorate in comparative literature, a master's degree in English and a bachelor's degree in English. French. Coppola is a Rochester Hills resident.

# Easy marshmallow treat

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- Allow to set in molds for 20 minutes before removing.
- May be rolled in colored sugar, chocolate or coconut.

Making marshmallow puffs:

- Liberally dust the bottom of a cookie sheet with sifted powdered sugar.

- With a decorating bag filled with marshmallow, make little mounds two inches high.
- Let mounds set 20 minutes.
- Sprinkle tops liberally with sifted powdered sugar.
- Roll and coat all sides in the powdered sugar.
- May be stored in a plastic bag for two weeks.



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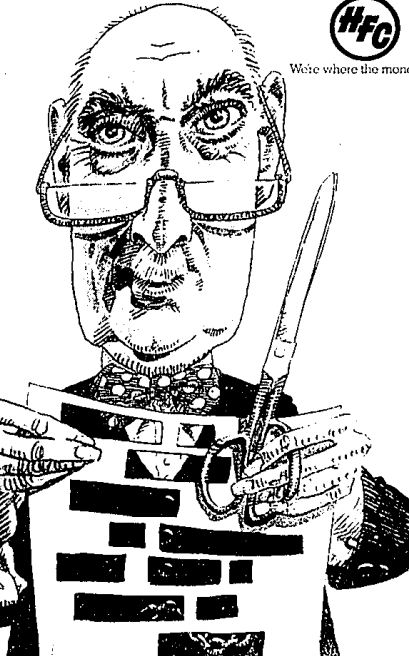
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