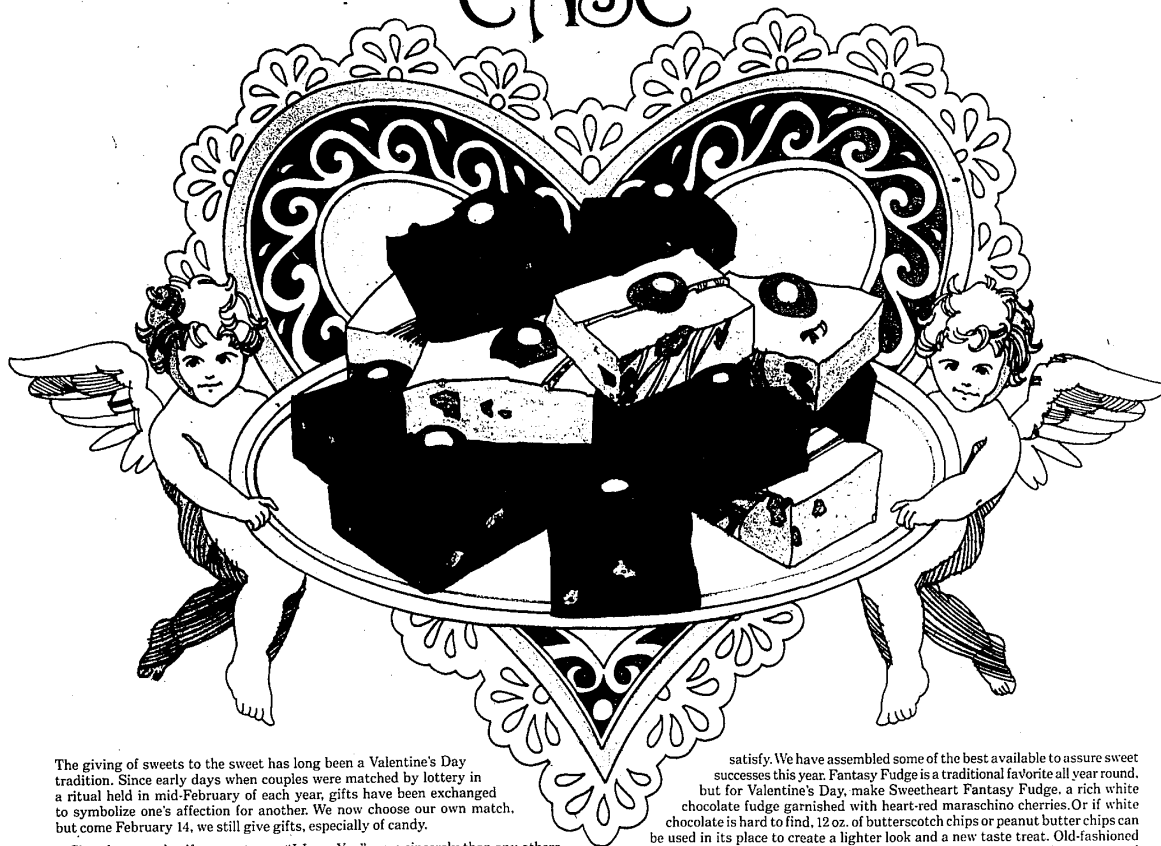


# OLD FASHIONED TREATS WITH NEW FANGLED EASE



The giving of sweets to the sweet has long been a Valentine's Day tradition. Since early days when couples were matched by lottery in a ritual held in mid-February of each year, gifts have been exchanged to symbolize one's affection for another. We now choose our own match, but come February 14, we still give gifts, especially of candy.

Since homemade gifts seem to say "I Love You" more sincerely than any others, this year instead of stopping at the nearest candy shop, do as your grandmother did, and head for the kitchen. Fortunately, today you can get that old-fashioned, temptingly rich goodness that took hours of grandmother's time with only minutes of effort. The secret is to use quality convenience products from the supermarket. One of the best for cooking, baking and candymaking is marshmallow creme, which gives smooth creaminess to fudge, fondant and other goodies. With simple ingredients such as evaporated milk, chocolate pieces, chopped nuts — you can create a variety of confections for your Love on Valentine's Day.

No matter what type of candy your sweetheart craves, there's a delicious recipe sure to

satisfy. We have assembled some of the best available to assure sweet successes this year. Fantasy Fudge is a traditional favorite all year round, but for Valentine's Day, make Sweetheart Fantasy Fudge, a rich white chocolate fudge garnished with heart-red maraschino cherries. Or if white chocolate is hard to find, 12 oz. of butterscotch chips or peanut butter chips can be used in its place to create a lighter look and a new taste treat. Old-fashioned divinity is updated with marshmallow creme, for a recipe that takes only minutes and a few ingredients to prepare. The critical stage in the recipe is beating the divinity mixture, so be sure to watch it carefully according to instructions, for best results.

Elegant, hand-dipped chocolates are easy when they are Fondant Fancies, marshmallow creme confections dipped in melted chocolate pieces. Keep them chilled until serving time so that the chocolate stays firm. For almond lovers, make a variety of heart shapes with an easy Marzipan recipe requiring no hard-to-find or costly ingredients.

Whether you give these confections as a special gift to the one you love, or use them as the sweet finale to an intimate dinner for two, they're sure to improve Cupid's aim!

## Marzipan

- 1/2 cup margarine
- 1 7-oz. jar marshmallow creme
- 1 teaspoon almond extract
- 4 cups sifted confectioners' sugar
- Food coloring

Cream margarine. Add marshmallow creme and extract, mixing with electric mixer or wire whisk until well blended. Gradually add 2 1/2 cups sugar, mixing well after each addition. Knead in remaining sugar. Divide mixture as desired; tint with food coloring as desired. Knead in additional sugar if mixture becomes sticky. Form into heart shapes; let stand overnight until dry.

## Marshmallow Creme Divinity

- 1 1/2 cups sugar
- 1/2 cup water
- 1/4 teaspoon cream of tartar
- 1 7-oz. jar marshmallow creme
- 1 teaspoon vanilla
- 1 cup chopped pecans

Place sugar, water and cream of tartar in heavy 1-quart saucepan. Do not stir. Boil over high heat, without stirring, until candy reaches 248°. Very gradually add hot sugar syrup to marshmallow creme in 1 1/2-quart bowl, mixing at lowest speed on electric mixer. Add vanilla; continue mixing at lowest speed until mixture begins to lose its gloss, approximately 5 minutes, and holds shape when dropped from spoon. Stir in nuts. Drop by teaspoonfuls onto wax paper. Cool. Store in covered container. 2 dozen

\*Note: This is a critical point in recipe. If mixture is underbeaten, it will not hold shape; if overbeaten, mixture becomes dry.

## Sweetheart Fantasy Fudge

- 3 cups sugar
- 3/4 cup margarine
- 1/2 cup (5 1/2 fl. oz. can) evaporated milk
- 12 oz. white chocolate
- 1 7-oz. jar marshmallow creme
- 1 cup chopped nuts
- 1 teaspoon vanilla
- Maraschino cherries

Combine sugar, margarine and milk in heavy 2 1/2-quart saucepan; bring to full rolling boil, stirring constantly. Boil 5 minutes over medium heat or until candy thermometer reaches 238°; stirring constantly to prevent scorching. Remove from heat; stir in chocolate until melted. Add marshmallow creme, nuts and vanilla; beat until well blended. Pour into greased 13 x 9-inch pan. Garnish with maraschino cherries. Cool at room temperature; cut into squares.

Variation: Substitute one 12-oz. pkg. butterscotch or peanut butter pieces for white chocolate.

## Fondant Fancies

- 1 cup marshmallow creme
- 1/2 cup margarine
- 1/2 teaspoon vanilla
- 1/2 teaspoon salt
- 3 cups sifted confectioners' sugar
- 1 6-oz. pkg. semi-sweet chocolate pieces, melted

Combine marshmallow creme, margarine, vanilla and salt, mixing with electric mixer or wire whisk until well blended. Gradually add sugar, mixing well after each addition. Shape into 1-inch balls; chill. Coat balls by rolling in melted chocolate. Lift out with fork; scrape off excess chocolate. Place on wax paper-lined cookie sheet; chill several hours. 2 1/2 to 3 dozen

## Fantasy Fudge

- 3 cups sugar
- 3/4 cup margarine
- 1/2 cup (5 1/2 fl. oz. can) evaporated milk
- 1 12-oz. pkg. semi-sweet chocolate pieces
- 1 7-oz. jar marshmallow creme
- 1 cup chopped nuts
- 1 teaspoon vanilla

Combine sugar, margarine and milk in a heavy 2 1/2-quart saucepan; bring to rolling boil, stirring constantly. Boil 5 minutes over medium heat or until candy thermometer reaches 238°, stirring constantly to prevent scorching. Remove from heat; stir in chocolate pieces until melted. Add marshmallow creme, nuts and vanilla; beat until well blended. Pour into greased 13 x 9-inch pan. Cool at room temperature; cut into squares. 3 pounds