Candy Man gives out some of his recipes

l cup sugar 2 tablespoor

Melt butter over medium beat in a heavy saucepan. Add remaining ingredients, except chocolate, and stir constantly, until cardy thermometer reaches crack stage at 300 degrees. Remove from beat and stir in almonds.

Pour outo a greased cookie sheet and spread as evenly as poossible. Toss chocolate chips over the misture and spread evenly when melted.

FUDGE l's cups sugar 1 to cape ...
2 teaspoons cocos
Pinch of salt
3s cap evaporated milk
11s caps chocolate bits
11s caps chocolate bits

In a beavy saucepan, mix sugar, in a beavy saucepan, mix sugar, cocia and salt. Place on low heat and slowly add milk. Cook until boiling, about 5 minutes. Stir constantly. Take off stove and add small marshmallows and chocolate bits. Stir until dissolved. If desired, add vanilla

2 tablespoons butter
32 cup evaporated milk
132 cups sagar
52 teaspoon salt
2 cups small marshmallows

6-ounce package chocolate mor sets
% cup butterscotch morsels
1 tablespoon instant coffee
% cup chopped nuts

Combine butter, milk, sugar and salt in heavy sancepan. Bring to boil over medium heat. Boil 5 minutes, stirring constantly. Remove from heat. Add marshmallows, chocolate and butterscotch morsels, coffee and chopped nuts. Stir until marshmal

lows melt. Pour into an 8-inch pa Cool and cut.

APRICOT BARS

¹4 cup sugar 1 cup flour 15 cup butter

Cream sugar, flower and butter. Press firmly into a well-greased 8-inch pan. Bake in oven at 350 de-grees for 25 minutes.

Filling
% cup flour
% teaspoon baking powder
% teaspoon salt
1 cup brown sugar

% cup chopped nuts
% cup dried apricots, cooked in water for 10 minutes, cooled, drained
and chopped

Sift together flour, baking powder and sail. In separate bowl, beat sug-ar and egg multi flutfy, Blend in dry ingredients. Add brandy or rum and nuts. Blend together. Add chopped apricots. Spread over baked layer and return to oven for 30 minutes. Cool in pan and cut into bars.

THUMBPRINT COOKIES
% cup soft shortening or 1% cup each shortening and butter

1 egg yolk
% teaspoon vaniila
1 cup sifted flour
% teaspoon salt

Cream shortening and brown sugar. Add yolk and vanilla and mix well. Add dry ingredients. Roll had dry ingredients. Roll and include his with the same of the same

Ridley's partners find a winner in their muffin edges

Continued from Page 1

ons teamt, a mulfin franchise, were
programmed to come on at 2 m.
There was no way to bypas

computer, so Ridley and Jacob had

to stand by with 500 raw merfilm un
til the computer woke up. Over temperature was irrevocably set at 'too

too,' and they had to adapt the recipes to the over. The overns were

equipped with conveyor belis that

didn't work, and the two bakers had

to statch their products from the

oven to keep them from burning.

"The layout was so poor, we had to

pot boards over the stakes, and I'll

noter togget Gale sitting at the desk

mixing batter." says Ridley.

Once again Prank Farrugia rode

the same than the same same to the

page to the same than the commendate

another work table, and, when they

had enough money to buy new equip
ment, he found them two used convection ovens — without conveyor

belts.

"IMAGINE YOUR first day on the

"IMAGINE YOUR first day on the job, and you're the owner." says Ridley. "There's no one to tell you what to do. We couldn't quit. We were in too deep. We never considered it. We

too deep. We never considered it. We had no choice.

Later, when things were going smoothly, Ridley saked Frank, 'Did you think we would make it!' "You didn't know anything about bessibess,' be replied, 'But I thought you'd make it on sheer energy."

They knew from the beginning that they had to diversily be menu. In addition to muffins, tea breads

· Cookie Trays

Truffles

and a variety of yeast breads, they provide bot bome-made soops, tuna-melt (and other) lunch multins, authentic scones ("We get every Engithman (or miles around." Ridley and croissans. They sell ground-up mulfile chips to use for errumb pit crusts. Croulous made from the exist of breads come errumb pit crusts. Croulous made from the exist of breads come errumb pit crusts. Croulous made from the exist of breads come around the crust of the crusts. They even developed a "fruitcake-hater's fruitcake," at the request of Jacob's sum, who hates fruitcake. "We took out all the green stuff, says Jacobs. "And added dried apricots, Michigan cranberries and cher-

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shelf."

But the wisest thing they did was put in four tables and chairs where their neighbox can come and sit and read or schmooze. On a crisp morning recently, there was a mother with two small children, a couple of businessmen having a "power breakfast" and a lone person with a thick cross!

THE COUSINS are like family to all. They notice the young mother's new haircut, comment on the book

that the customer is reading, and promise another that they will have cherry chocolate chunk muffins next week (the selections change every week).
"We can only sell service." says

"We can only sell service." says Ridley. "We're lucky that the cus-

Here are some recipes provided by Ridley's.

HONEY-OATMEAL MUFFINS 55 cap milk
55 cup canolo oil or vegetable oil
1 egg, beaten
14 cup honey

tomers are coming in. People feel at home here. We used to open up at 7 Hidley's Baked in Good Taste is at am, but people were lined up at 6:30, tapping on the window. So we started opening at 6:20. Service is 6:30 am. to 7 pm., Saturday, 8 am. to 2 people coming back, so matter how put to 7 pm., and Sunday, 8 am. to 2 people coming back, so matter how possible for the people coming back, so matter how possible for the people coming back, so matter how possible for the people coming back, so matter how possible for the people coming back, so matter how possible for the people coming back, so matter how possible for the people coming back, so matter how possible for the people coming back to matter how possible for the people with the people

1 % cups outs
1 cup floor
% cup raisins or dried Michigan
cherries

cherries
15 cup chopped nuts
16 cup firmly packed brown sugar
I tablespoon baking powder
16 teaspoon salt

combined remaining ingredients. Mix just until dry ingredients are moistened. Fill greased or paper-lined muffin cups % full. Bake in pre-heated 400-degree oven, 15-18 minutes, until golden brown.

HOLIDAY CRANBERRY

Add milk, oil, egg and honey to

How do you

celebrate

that

ounce for ounce

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has 1/2 the

calories

of butter or

margarine?

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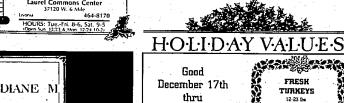
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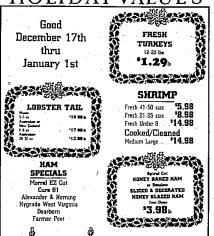




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