

Wholesome Recipes

from the *Amazing Wheat Book*

by LeArta Moulton



Honey Taffy:

Old Fashioned Honey Candy

In a heavy sauce pan boil 2 C honey to the hard ball stage, 250° on medium heat, stirring constantly, (4-5 minutes). Take off heat Add 1 T butter and 1 teaspoon soda (optional). Flavor with 12 drops oil of anise or your choice of flavor (also optional). Pour onto a buttered surface. When cool enough to handle, butter hands and start pulling as you do for taffy. When honey holds its shape and is a golden color, twist into ropes and place back on the countertop or baking sheet and cut into pieces with scissors. Wrap individually with wax paper.

Variation:

2 C honey

1 C brown sugar

1 C cream

Combine honey, sugar and cream. Cook slowly to the hard ball stage and

Follow instructions as for Honey Taffy.