

Butter Mints

3 c sugar

1 cube butter

1 cup hot water

3 drops oil of peppermint

3 drops food coloring if desired

In heavy pan mix sugar, butter, water. Cover and bring to a rolling boil. Remove cover and reduce heat slightly. Cook w/o stirring to 252° on candy thermometer.

(hard boil stage)

Pour out on buttered marble slab. Drop peppermint and coloring on candy. When cool enough to handle, begin pulling as for taffy. (Short time) Pull candy until it becomes difficult to pull and is no longer glossy. Stretch and twist into rope and cut in small

pieces with scissors. It will be hard at this point. Store in tightly covered tin for 24 hours. (That "mellows" it)

If possible, enlist help of second person.

Must use marble slab

Must cook to exactly 252°