

Fondant White Mints Suzanne Todd

3 cups sugar

dash salt

2 tbsp karo

1 cup wh cream

mix in bowl.

Take a heavy aluminum pan and butter sides from top to bottom (but not bottom)

Pour mix in but do not get any on sides. Stir it over medium low heat until it boils.

In stirring - don't get it on sides. Suzanne puts a lid on just before it boils to bring condensation down.)

Cook to  $232^{\circ}$ . Pour out on marble slab

or on counter top that has been buttered well.

After it has been poured out, put 2 tbsp butter on top and let melt. Do not stir in. Let it cool to body temperature.

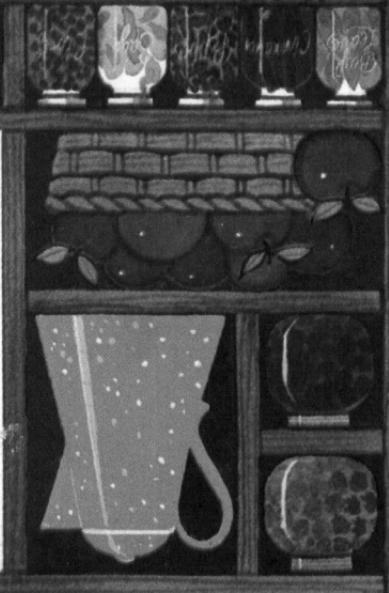
Take a wooden spoon or

## RECIPES:

FROM THE KITCHEN OF:

Chasie and  
John

SERVES:



next day in tupperware. Not in frig. Roll out  
and cut in size desired (baby bottle top)  
Western Mints (10-15 pounds) (covers 8 batches)  
Bintz for chocolate (10-15 pounds) (covers 8 batches)  
Melt in double boiler on warming tray  
but do not boil water.  
Stir. Take mint on fork and dip it into choc.  
Set it down after you've twirled and don't touch.  
Use regular mint flavor - not peppermint  
you know mint. Between the N & the P put