

"MY BEST CHRISTMAS SWEET"

Selected by
Marion N. Godkin

Excellent Nut Candy

How to Make Plum-Pudding Bars

2 Ounces of Candied Peel	1 Tablespoonful of Cold Water
2 Ounces of Currants	White of One Egg
2 Ounces of Sultana Raisins	A Little Melted Chocolate
2 Ounces of Dates	Confectioner's Sugar

CHOP all the fruits very fine. Put the white of egg into a basin, add the water, and mix smooth. Add one tablespoonful of sifted confectioner's sugar to the fruits, and then stir in enough sugar to form a stiff paste. Let the mixture dry for a couple of hours. Brush it over with melted chocolate. When dry turn the sweet over on to greaseproof paper, and brush over the other side. When set cut up into neat bars with a sharp knife.