

Molasses Candy

from The Boston Cooking-School Cook Book, 1896

Ingredients

- 2 cups Porto Rico molasses
- $\frac{2}{3}$ cup sugar
- 3 tablespoons butter
- 1 tablespoon vinegar



Method

An iron kettle with a rounding bottom (Scotch kettle) or copper kettle is best for candy making. If one has no copper kettle, a granite kettle is best for sugar candies.

Put butter in kettle, place over fire, and when melted, add molasses and sugar. Stir until sugar is dissolved. During the first of the boiling stirring is unnecessary, but when nearly cooked, it should be constantly stirred. Boil until, when tried in cold water, mixture will become brittle. Add vinegar just before taking from fire. Pour into a well buttered pan. When cool enough to handle, pull until porous and light-colored, allowing candy to come in contact with tips of fingers and thumbs, not to be squeezed in the hand. Cut in small pieces, using large shears or a sharp knife, and then arrange on slightly buttered plates to cool.

Oven guide: slow oven 300-325°F · moderate oven 350-375°F · hot oven 400-450°F

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