

Fruit Fancies

Cook to soft ball stage: 3 cups granulated sugar
1 cup white corn syrup
 $1\frac{1}{2}$ cups coffee cream

Remove from range & beat till thick. Color changes slightly. Add 1 teas. vanilla. Continue beating & add slowly 1 cup brazil nuts (cut in half), 1 cup whole pecans, 1 cup walnuts (broken in pieces), 1 cup candied cherries (cut in two), 1 cup cut candied pineapple. Mixture will be thick & sticky. Pack into loaf pan & chill. After a few hours the sticky syrup becomes firm & creamy. Store 24 hours. Slice $\frac{1}{2}$ inch thick. Cut each slice in finger lengths. Will keep for months.