

# Hot Water Pastry

$\frac{1}{3}$  c. shortening } Beat till cool  
 $\frac{1}{4}$  c. boiling water }

Cut in 1 c. flour +  $\frac{1}{4}$  t. salt.

Cool - roll thin.

## General Directions for Candy Making.

Use New Orleans or Porto Rica molasses for molasses candy. Glucose syrup will not do.

Recipes that contain chocolate mean the unsweetened chocolate, unless designated.

Use aluminum or agate dishes.

To test candy to tell when it is ready to pour, drop a little in cold water. If it forms a soft ball, it is ready to pour.

Add flavoring and nuts after boiling.

Cut in squares when candy is cooling.