



## Old Fashioned Honey Candy

In a heavy saucepan boil 2 C honey to the hard ball stage, 225° (when tested in cold water). Pour onto a buttered surface. When cool enough to handle, butter hands and start pulling as you do for taffy.

When honey holds its shape and is a golden color, twist into ropes and place back on the countertop or baking sheet and cut into pieces with scissors. Wrap individually with wax paper.

### Variation:

2 C honey  
1 C brown sugar  
1 C cream

Combine honey, sugar and cream. Cook slowly to the hard ball stage and follow instructions as for “Old Fashioned Honey Candy”

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