

Brazil-nut Ginger Creams

2 cups sugar

2 tbsp cream

1 cup brown sugar

1 tsp vanilla

$\frac{3}{4}$ cup milk

1 cup chopped candied ginger

2 tbsp corn syrup

$\frac{1}{2}$ cup chopped Brazil nuts

Put the sugars, milk, and corn syrup into a saucepan. Stir and melt over low heat, then turn up and bring to 238° without stirring. Remove from heat and let cool to 110°. Beat in the cream and vanilla. Add the nuts and chopped ginger and beat until it begins to hold its shape.

Spread onto a buttered sheet or baking pan and cut into squares before the candy cools.

Adapted from *A Parade of Brazil Nut Recipes* (1939).