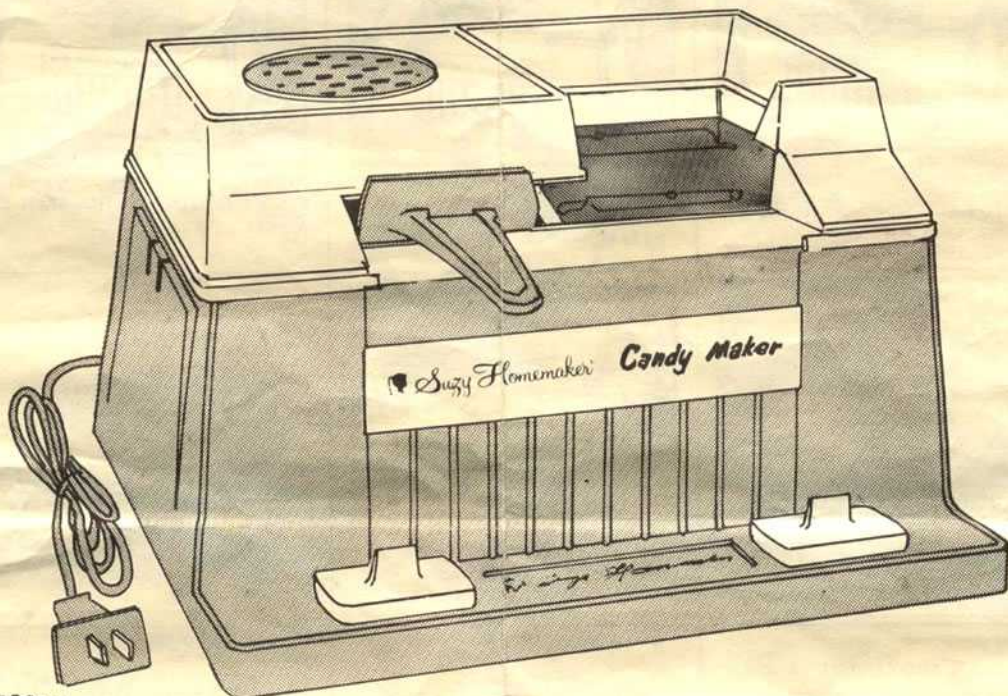


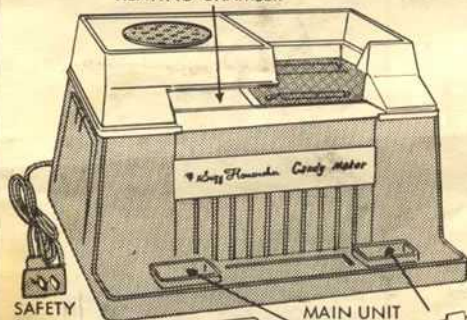
 *Suzy Homemaker*[®]

CANDY MAKER^{T.M.}

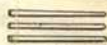


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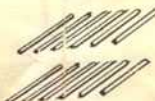
HEATING CHAMBER



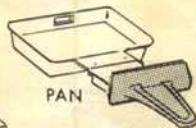
3 LARGE STICKS



12 SMALL STICKS



PAN



2 LIDS
FOR STORAGE TRAYS

NOT SUPPLIED

TO MAKE CANDY YOU WILL NEED THE FOLLOWING THINGS FROM YOUR SUPERMARKET:

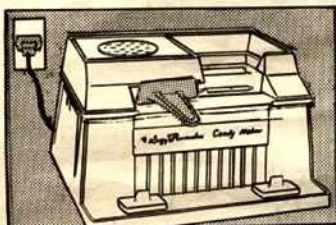
LIGHT CORN SYRUP
GRANULATED SUGAR
BUTTER
VANILLA
VINEGAR
NESTLE'S SEMI-SWEET MORSELS
FOOD COLORING
FLAVOR EXTRACTS
ALUMINUM FOIL

Suzy Homemaker® INSTRUCTION SHEET

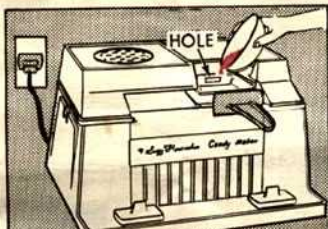
CANDY MAKER™

IMPORTANT: WASH PAN IN MILD SOAP AND WARM WATER BEFORE AND AFTER USING.

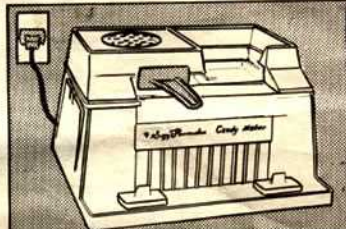
DO NOT PUT INTO DISHWASHER.



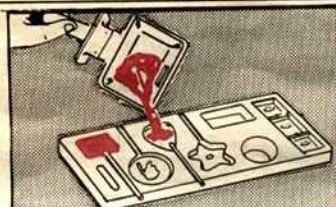
BOTTOM OF PAN MUST BE FLAT ON HEATING UNIT. BEND HANDLE GENTLY IF NECESSARY. REMOVE PAN. PLUG IN MAIN UNIT. PRE-HEAT FOR 5 MINUTES. UNIT WILL SMOKE FOR A FEW MINUTES THE FIRST TIME IT IS USED.



PUT COOL PAN ON RIGHT SIDE OF MAIN UNIT. PUT CANDY MIXTURE INTO PAN. DO NOT FILL PAST HOLE IN PAN.



PUT PAN INTO HEATING CHAMBER AND COOK. FOLLOW THE TIME STATED IN RECIPE.



PUT LOLLIPOP STICKS INTO MOLD. TAKE PAN FROM HEAT. TO BE SURE SOME CANDY COVERS TOP OF STICK TWIST STICK SO THAT CANDY ROLLS OVER IT. LET COOL FOR 20 MINUTES. BEND MOLD AND LIFT OUT LOLLIPOPS OR CANDY.



TO CLEAN: TAKE PLUG OUT OF WALL. COOL. PUT PRONGS OF PLUG INTO SLOTS ON LEFT SIDE. WHILE PLUGGING PLUG INTO SLOTS, LIFT TOP. DO NOT PUT CANDYMAKER INTO WATER. WIPE WITH DAMP CLOTH.

LOLLIPOP RECIPE

3 TEASPOONS SUGAR
5 TEASPOONS LIGHT CORN SYRUP
1 or 2 DROPS FOOD COLORING
1/4 TEASPOON FLAVOR EXTRACT

MIX SUGAR, SYRUP AND FLAVOR EXTRACT. ADD 1 OR 2 DROPS FOOD COLORING FOR LIGHT COLORED LOLLIPOP. (USE 3 OR 4 DROPS FOR DARKER LOLLIPOPS.) PUT INTO COOL PAN AND COOK IN PREHEATED CANDY MAKER FOR 20 MINUTES.

CHOCOLATE AND COVERED CANDY

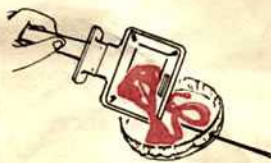
3 TEASPOONS LIGHT CORN SYRUP
3 TEASPOONS SUGAR
1/2 TEASPOON BUTTER
1/4 TEASPOON VANILLA
2 DROPS VINEGAR
1 OUNCE NESTLE'S SEMI-SWEET TOLL HOUSE MORSELS (APPROXIMATELY 60 MORSELS)

MIX SYRUP, SUGAR, BUTTER, VANILLA AND VINEGAR IN COOL PAN. COOK IN PREHEATED CANDY MAKER FOR 7 MINUTES. TAKE PAN OUT OF HEATING UNIT AND ADD 1 OUNCE NESTLE'S SEMI-SWEET TOLL HOUSE MORSELS. PUT PAN INTO HEATING UNIT AND COOK FOR 5 MORE MINUTES. DURING THE LAST 2 MINUTES, TAKE PAN FROM HEATING UNIT 2 OR 3 TIMES AND STIR CANDY. REMOVE FROM HEAT - POUR INTO THE MOLD. AFTER PUTTING CHOCOLATE INTO MOLD YOU CAN PUSH CHERRIES, NUTS, OR MARSHMALLOWS INTO THE CHOCOLATE.

GIANT SWIRLY LOLLIPOPS



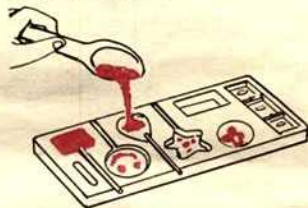
TAKE A PIECE OF ALUMINUM FOIL. PUT IT AROUND A LARGE LID. TAKE OUT LID. PRESS EDGES OF FOIL DOWN A LITTLE BIT. PUT LOLLIPOP STICK THROUGH SIDE OF FOIL.



MAKE 1 DARK BATCH OF LOLLIPOP RECIPE AND POUR INTO MOLD IN DESIGN OF YOUR CHOICE. MAKE 1 LIGHT BATCH OF LOLLIPOP RECIPE IN ANOTHER COLOR AND POUR INTO MOLD ON TOP OF DARK BATCH.

FUNNY LOLLIPOPS

FIRST MAKE 1 DARK BATCH OF LOLLIPOP RECIPE AND POUR A LITTLE INTO EACH MOLD. LET COOL. MAKE A LIGHT BATCH OF LOLLIPOP RECIPE A DIFFERENT COLOR. POUR THIS INTO MOLD OVER FIRST BATCH. YOU CAN MAKE MANY DESIGNS OR FACES.



TAFFY

YOU CAN ALSO MAKE TAFFY IN YOUR SUZY HOMEMAKER CANDY MAKER. USE THE RECIPE THAT COMES WITH YOUR SUZY HOMEMAKER TAFFY PULLER WHICH IS AVAILABLE AT YOUR TOY STORE.

