

of waxed paper in loosely covered container in cool dry place.

4 dozen candies.

TIP: *To toast almonds, spread in thin layer in microwave-safe pie pan. Microwave on HIGH for 5 to 7 minutes or until light golden brown, stirring frequently.

NUTRITION INFORMATION PER SERVING

Serving Size: 1 candy		Percent U.S. RDA	
Calories	90	Protein	*
Protein	1g	Vitamin A	*
Carbohydrate	17g	Vitamin C	*
Fat	2g	Thiamine	*
Cholesterol	0mg	Riboflavin	2%
Sodium	20mg	Niacin	*
Potassium	35mg	Calcium	2%
		Iron	*

*Contains less than 2%

Cherry Nougat Fudge Slices

This colorful candy takes a bit more time to prepare but is certainly worth the effort!

Chocolate-Dipped Nuts

1 ounce (1 square) semi-sweet chocolate

1 cup whole almonds, walnut halves or pecan halves

Line cookie sheets with waxed paper. In small saucepan over low heat, melt chocolate. Set saucepan in hot water to maintain dipping consistency. Dip 1 end of each nut in melted chocolate. Place on waxed paper-lined cookie sheets. Refrigerate until set. Place in paper candy cups. Cover; store in refrigerator.

1 cup.

NUTRITION INFORMATION PER SERVING

Serving Size: 2 tablespoons		Percent U.S. RDA	
Calories	120	Protein	6%
Protein	4g	Vitamin A	*
Carbohydrate	6g	Vitamin C	*
Fat	11g	Thiamine	2%
Cholesterol	0mg	Riboflavin	8%
Sodium	0mg	Niacin	2%
Potassium	140mg	Calcium	4%
		Iron	4%

*Contains less than 2%

Chocolate-Dipped Nuts

Serve these dipped treats on your cookie and candy tray, or use them to garnish that extra-special dessert.