



Adventures in Cooking Debbie Larch

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Peanut Butter Candy

This simple-to-make, fun, recipe is something from my Hubby's childhood. Back when he watched *Miss Janey* on a children's show by the name of Romper Room on WTAE in the '60's. Miss Janey (Jan Ballard Bohna) taught children and mothers alike how to make this delicious recipe which was handed down to me by my Hubby's mother. This is a recipe that's simple enough to make that I've used this same recipe in daycares where I've worked.

Ingredients:

- 1 cup peanut butter (not the crunchy style)
- 1 cup corn syrup*
- 1-1/4 cups powdered milk
- 1-1/4 cups confectioner's sugar

Instructions:

In a large bowl, mix the peanut butter and corn syrup* together until well-blended. Next, stir in the powdered milk and confectioner's sugar until smooth. On waxed paper, roll the dough into log-like (hot dog bun?) shape. Store in refrigerator until serving.

* Some may not want to use corn syrup in this recipe due to dietary restrictions so I've included a few alternatives for corn syrup:

1. Ordinary sugar and water: for each cup of light corn syrup, substitute 1 cup granulated sugar dissolved in ¼ cup warm water.
2. Honey: because corn syrup and honey are equal replacements, you can substitute 1 cup honey for 1 cup corn syrup.
3. Agave nectar: another one-to-one substitution.
4. Brown rice syrup: while a rather sticky mixture it has the same chemical properties of corn syrup.
5. Golden syrup: primarily a staple in the U.K., this buttery syrup can be substituted one-to-one for corn syrup.
6. Cane syrup: a popular Southern ingredient can replace corn syrup in equal measurements.



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7. Maple syrup: this well-known pancake topper can be used as a one-to-one substitute for corn syrup.

NOTE: these substitutes may have different tastes to them and many of them may cause crystallization of the candy.