



# Apple Book

## The Original Tehachapi Apple Book

### Crystal Huntsucker's Aplets (Candy)

#### INGREDIENTS

2-1/2 cups applesauce	1 tsp vanilla extract
4 envelopes gelatin, unflavored	1 cup chopped nuts
4 cups sugar	Powdered sugar

#### INSTRUCTIONS

- Combine one cup of the applesauce with the gelatin.
- Add the rest of the applesauce to the sugar. Combine both mixtures in saucepan. Cook for 15 minutes. Remove from heat and add vanilla and nuts.
- Pour into pan and cool. Cut in squares and turn in powdered sugar to coat. Yield: 4 dozen

EDITOR'S NOTES: I used walnuts and homemade applesauce. You will want to use a large saucepan to allow the candy mixture plenty of space. The recipe says "cook." I brought the mixture to a full, rolling boil then lowered the temperature to medium and continued stirring for the 15 minutes.

I used a quarter-sheet metal baking pan (12.5 x 9 x .5 inch) and this size worked perfectly. The recipe did not specify the length of time to cool before cutting. I decided to refrigerate the pan overnight and I think this was a good idea.

The candy squares were quite sticky. I dropped each piece onto a small plate filled with powdered sugar and used spoons to coat all sides. Then it was easy to move the sugar-coated candies onto a rack. I put the candies between sheets of parchment paper in a plastic storage container and kept them in the refrigerator for the few days they lasted!

**[www.TehachapiAppleBook.com](http://www.TehachapiAppleBook.com)**

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