



JOSHUA'S  
19th CENTURY LOVE NOTE

## GRANDMA'S hunting candy

*"This recipe has been in my family since the 1800's. My great-grandma would make it for her husband when he went out on hunting trips in the winter to keep in his pocket. Just something sweet to remember her by when he was alone on cold winter nights trying to provide food for his family in a harsh environment."*

— Joshua, Account Services Team

YIELD: 100+ pieces

### INGREDIENTS

- 14 oz can sweetened condensed milk
- 1 cup of golden syrup
- 1 cup of butter
- 1 cup of brown sugar, packed

### MATERIALS

- Heavy saucepan
- Thermometer
- Cookie sheet
- Waxed paper

### INSTRUCTIONS

1. Combine all ingredients into a heavy saucepan.
2. Cook and stir constantly until the mixture reaches 245°F.
3. Remove from heat and pour into a greased cookie sheet.
4. Cool, cut into small squares and wrap with waxed paper.

### TIPS AND TRICKS

Consider using parchment paper or rustic twine for the wrapping. This thoughtful presentation not only preserves the nostalgia but also transforms the act of unwrapping each piece into a cherished ritual. It's a beautiful way to share a sweet treat with those you love!