

THE BELOVED MASTERPIECE COMES TO LIFE DECEMBER 9

WALT DISNEY PICTURES and WALDEN MEDIA
PRESENT

THE CHRONICLES OF
NARNIA
THE LION, THE WITCH and THE WARDROBE

TURKISH DELIGHT

2 CUPS	Granulated sugar
1 LEMON	Juice squeezed and strained
1 ORANGE PEEL	Cut into strips
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4 TABLESPOONS	Unflavored powdered gelatin
2 TABLESPOONS	Confectioner's sugar
1 TABLESPOONS	Cornstarch
1 1/4 CUPS	Water

Dissolve the granulated sugar in half of the water over medium heat. Add the strips of lemon and orange peel and the juices. Bring the mixture to a boil and simmer for 15 minutes. Soak the gelatin in the mixture for 5 to 10 minutes. Strain the mixture into a shallow, dampened pan or onto platters, and let it set for 24 hours.

Cut the candy into 1-inch squares. Sift the confectioner's sugar and cornstarch together into a shallow dish. Roll the pieces of candy in the mixture. Store the squares in boxes with more confectioner's sugar and cornstarch between each layer.

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