

## CAKES

### FRUIT CAKE

Long, slow baking preserves flavor and color of fruit. Pans should be lined carefully, first with heavy greased manila paper, then with waxed paper. This lining should be left on cake for storage. Store in airtight container.

### HONEY FRUIT CAKE

- 1/2 cups finely chopped figs
- 1/2 cup finely cut cooked prunes
- 1/2 cups finely chopped dates
- 1/2 cups cooked, chopped dried apricots
- 1/2 cups raisins
- 1/2 cups currants
- 1/2 cup finely sliced candied orange peel
- 2 cups strained honey
- 1/4 cup finely cut candied pineapple
- 1/4 cup finely sliced citron
- 1/2 cup finely sliced candied cherries
- 3/4 cup coarsely chopped pecan meats
- 3/4 cup coarsely chopped walnut meats
- 3 1/2 cups Kitchen Craft Flour
- 4 tsps. baking powder
- 1/2 tsp. salt
- 3/4 tsp. cinnamon
- 1/4 tsp. allspice
- 1/4 tsp. cloves
- 1/4 tsp. nutmeg
- 3 eggs
- 1 cup melted shortening
- 1/2 cup coffee

Combine dried fruits, orange peel and honey; mix well. Let stand for 7 days. Add pineapple, citron, cherries and nuts to first mixture. Sift flour, measure; sift again with baking powder, salt and spices. Beat eggs, add shortening and coffee; mix; then add to flour mixture all at once, beating well. Add fruit mixture, combine. Pour into well-greased tube or loaf pans, lined with manila and then waxed paper. Bake in slow oven (275° F.-300° F.) 3 to 4 hours or until done, covering top with heavy paper until nearly done. Makes 4 1/2 pounds.



### GINGERBREAD

Interesting to bake in ring mold, in layers or cupcakes. Reduce baking time 5 to 15 minutes according to size. Excellent for shortcake with sauces and fruits.

### OLD FASHIONED GINGERBREAD

- 2 1/2 cups Kitchen Craft Flour
- 1 1/2 tsps. soda
- 1/2 tsp. salt
- 1 tsp. cinnamon
- 1 tsp. ginger
- 1/2 tsp. cloves
- 1/2 cup shortening
- 1/2 cup sugar
- 1 egg
- 1 cup dark or light molasses
- 1 cup hot water

Sift flour, measure; sift again with soda, salt and spices. Cream shortening, add sugar gradually, creaming until light and fluffy; add egg, beat well. Add dry ingredients, alternately with molasses, a small amount at a time, beating well after each addition; add hot water; beat until smooth. Bake in a well-greased drip pan (8x12x2) in a moderate oven (350° F.) for 35 minutes or until done. Serve hot or cold, serve plain or with whipped cream. Serves 12 to 16.

## COOKIES

Add flour gradually until the desired consistency is reached. Cookie press cookies should be just stiff enough to hold their shape. Chill dough several hours before using. Press only small amount of the dough at a time and leave remainder in cool place.

### HALF AND HALF COOKIES

- 2 1/2 cups Kitchen Craft Flour
- 1/2 tsp. baking powder
- 1/4 tsp. salt
- 1 cup shortening
- 3/4 cup sugar
- 1 egg
- 1 tsp. vanilla extract
- 1/2 tsps. milk
- 1 one-oz. cake unsweetened chocolate

Sift flour, measure; sift again with baking powder and salt. Cream shortening until light and fluffy; add sugar gradually, creaming well after each addition. Add unbeaten egg; beat well. Add flour gradually, combining thoroughly after each addition. Add flavoring; mix well. Divide dough in half. Chill one half. To other half add milk and melted chocolate; mix thoroughly. Chill. Run dough through cookie press onto ungreased baking sheet. Bake in moderate oven (350° F.) 10 to 12 minutes or until a light brown. Makes 5 to 6 dozen small cookies.

### CHRISTMAS COOKIES

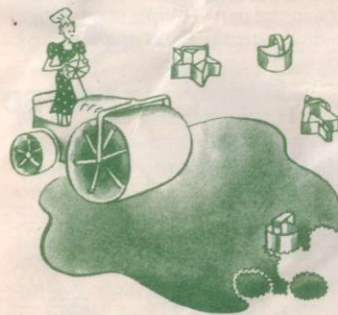
If cookies are to be used for hanging on trees, bake on piece of heavy manila paper, using same pattern as cookie; insert string or

paper handle between unbaked cookie and paper and press down. Decorate with powdered sugar and water icing, nuts, candies and vegetable colorings.

### PATTERN COOKIES

- 3 1/2 cups Kitchen Craft Flour
- 1 tsp. salt
- 1 cup shortening
- 3/2 cup sugar
- 2 eggs
- 1 tsp. vanilla extract

Sift flour, measure; sift again with salt. Cream shortening; add sugar gradually, creaming until light and fluffy; add whole eggs, one at a time, beating well after each addition; add flavoring; work in flour mixture. Roll to 1/8 inch thickness or less on slightly floured board. Cut with fancy shaped cutter or by cutting around cardboard figures with sharp knife. Bake on ungreased baking sheet in moderate oven (375° F.) 10 minutes or until brown. Makes about 5 dozen cookies, 2 inches in diameter.



## PASTRY

Pastry should be made quickly and with a light hand. Shortening and water should be well chilled. Cut in shortening only until it is the size of small peas and well coated with flour. If thoroughly mixed it does

not make a flaky crust. To insure a tender crust add only enough water, few drops at a time to hold mixture together; pull together with fork and push to one side. Chilling pastry adds to its flakiness.

## CAKES

### FRUIT CAKE

Long, slow baking preserves flavor and color of fruit. Pans should be lined carefully, first with heavy greased manila paper, then with waxed paper. This lining should be left on cake for storage. Store in airtight container.

### HONEY FRUIT CAKE

- 1 1/2 cups finely chopped figs
- 1/2 cup finely cut cooked prunes
- 1 1/2 cups finely chopped dates
- 1 1/2 cups cooked, chopped dried apricots
- 1 1/2 cups raisins
- 1 1/2 cups currants
- 1/2 cup finely sliced candied orange peel
- 2 cups strained honey
- 1/4 cup finely cut candied pineapple
- 1/4 cup finely sliced citron
- 1/2 cup finely sliced candied cherries
- 3/4 cup coarsely chopped pecan meats
- 3/4 cup coarsely chopped walnut meats
- 3 1/2 cups Kitchen Craft Flour
- 4 tps. baking powder
- 1/2 tsp. salt
- 3/4 tsp. cinnamon
- 1/4 tsp. allspice
- 1/4 tsp. cloves
- 1/4 tsp. nutmeg
- 3 eggs
- 1 cup melted shortening
- 1/2 cup coffee

Combine dried fruits, orange peel and honey; mix well. Let stand for 7 days. Add pineapple, citron, cherries and nuts to first mixture. Sift flour, measure; sift again with baking powder, salt and spices. Beat eggs, add shortening and coffee; mix; then add to flour mixture all at once, beating well. Add fruit mixture, combine. Pour into well-greased tube or loaf pans, lined with manila and then waxed paper. Bake in slow oven (275° F.-300° F.) 3 to 4 hours or until done, covering top with heavy paper until nearly done. Makes 4 1/2 pounds.



### GINGERBREAD

Interesting to bake in ring mold, in layers or cupcakes. Reduce baking time 5 to 15 minutes according to size. Excellent for shortcake with sauces and fruits.

### OLD FASHIONED GINGERBREAD

- 2 1/2 cups Kitchen Craft Flour
- 1 1/2 tps. soda
- 1/2 tsp. salt
- 1 tsp. cinnamon
- 1 tsp. ginger
- 1/2 tsp. cloves
- 1/2 cup shortening
- 1/2 cup sugar
- 1 egg
- 1 cup dark or light molasses
- 1 cup hot water

Sift flour, measure; sift again with soda, salt and spices. Cream shortening, add sugar gradually, creaming until light and fluffy; add egg, beat well. Add dry ingredients, alternately with molasses, a small amount at a time, beating well after each addition; add hot water; beat until smooth. Bake in a well-greased drip pan (8x12x2) in a moderate oven (350° F.) for 35 minutes or until done. Serve hot or cold, serve plain or with whipped cream. Serves 12 to 16.

## COOKIES

Add flour gradually until the desired consistency is reached. Cookie press cookies should be just stiff enough to hold their shape. Chill dough several hours before using. Press only small amount of the dough at a time and leave remainder in cool place.

### HALF AND HALF COOKIES

- 2 1/2 cups Kitchen Craft Flour
- 1/2 tsp. baking powder
- 1/4 tsp. salt
- 1 cup shortening
- 3/4 cup sugar
- 1 egg
- 1 tsp. vanilla extract
- 1 1/2 tps. milk
- 1 one-oz. cake unsweetened chocolate

Sift flour, measure; sift again with baking powder and salt. Cream shortening until light and fluffy; add sugar gradually, creaming well after each addition. Add unbeaten egg; beat well. Add flour gradually, combining thoroughly after each addition. Add flavoring; mix well. Divide dough in half. Chill one half. To other half add milk and melted chocolate; mix thoroughly. Chill. Run dough through cookie press onto ungreased baking sheet. Bake in moderate oven (350° F.) 10 to 12 minutes or until a light brown. Makes 5 to 6 dozen small cookies.

### CHRISTMAS COOKIES

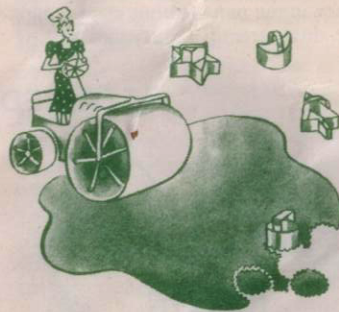
If cookies are to be used for hanging on trees, bake on piece of heavy manila paper, using same pattern as cookie; insert string or

paper handle between unbaked cookie and paper and press down. Decorate with powdered sugar and water icing, nuts, candies and vegetable colorings.

### PATTERN COOKIES

- 3 1/2 cups Kitchen Craft Flour
- 1 tsp. salt
- 1 cup shortening
- 3/4 cup sugar
- 2 eggs
- 1 tsp. vanilla extract

Sift flour, measure; sift again with salt. Cream shortening; add sugar gradually, creaming until light and fluffy; add whole eggs, one at a time, beating well after each addition; add flavoring; work in flour mixture. Roll to 1/8 inch thickness or less on slightly floured board. Cut with fancy shaped cutter or by cutting around cardboard figures with sharp knife. Bake on ungreased baking sheet in moderate oven (375° F.) 10 minutes or until brown. Makes about 5 dozen cookies, 2 inches in diameter.



## PASTRY

Pastry should be made quickly and with a light hand. Shortening and water should be well chilled. Cut in shortening only until it is the size of small peas and well coated with flour. If thoroughly mixed it does

not make a flaky crust. To insure a tender crust add only enough water, few drops at a time to hold mixture together; pull together with fork and push to one side. Chilling pastry adds to its flakiness.

## JELLY ROLL PASTRY

2 cups Kitchen Craft Flour  
1 tsp. salt  
3/4 cup shortening  
6 tbsps. cold water

Sift flour, measure; sift again with salt. Cut shortening into flour with knives or pastry blender until it resembles small peas. Add water a few drops at a time until all the flour is dampened, mixing lightly with a fork. Roll out on lightly floured board and dot or spread with one or two tablespoons of additional shortening or butter. Roll up as for jelly roll; cut roll in two pieces. To roll out, place cut end down on lightly floured board. Makes two 9-inch single crusts or one 9-inch double crust pie.  
NOTE: Pastry made in this way is extra flaky.

## PASTRY SHELL

For perfect well-shaped pastry shell, roll dough lightly to 1/8 inch thickness and about 2 inches larger than the pie pan. Prick lightly with fork in 1-inch rows across pastry; place in pie pan without stretching; pat down gently with small ball of

dough. Trim off edge to extend 3/4 inch beyond pan. Fold double to form rim and flute.

## PUMPKIN CHIFFON PIE

1 tbsps. unflavored gelatin  
1/4 cup cold water  
1 cup brown sugar, firmly packed  
1/2 cups cooked pumpkin  
1/2 cup milk  
3 eggs  
2 tpsps. cinnamon  
1/2 tsp. ginger  
1/4 tsp. allspice  
1/2 tsp. salt  
2 tbsps. sugar  
Baked pastry shell

Soften gelatin in water. Combine brown sugar, pumpkin, milk, slightly beaten egg yolks, spices, and salt; cook in double boiler, stirring constantly until mixture begins to thicken, about 5 minutes; add gelatin to hot mixture; stir until dissolved; cool until partially congealed. Beat egg whites until foamy; gradually add the 2 tablespoons sugar; continue beating until stiff enough to form peaks, fold into custard mixture. Pour into baked 9-inch crum crust or pastry shell; chill until firm. Garnish with whipped cream. Serves 6 to 8.

## STEAMED PUDDING



1/2 cup sliced candied orange peel  
1/4 cups chopped seeded raisins  
1/2 cup chopped walnut meats  
1 1/2 tpsps. soda  
1 cup sour milk  
1/2 cup molasses  
1 cup chopped suet  
1/2 cup sugar  
1 egg

Sift flour, measure; sift again with spices and salt. Add fruits and walnuts. Combine soda, sour milk and molasses; add suet, sugar and un-beaten egg; beat in flour mixture. Pour into well-greased mold, filling two-thirds full. Cover tightly and steam 4 hours or until done. Serve hot with hard sauce. Serves 12 to 16.

## CHRISTMAS PLUM PUDDING

3 1/2 cups Kitchen Craft Flour  
1 tsp. cinnamon  
1 tsp. cloves  
1/2 tsp. salt  
3 cups chopped currants  
1/2 cup sliced dried figs

## QUICK BREADS

### WAFFLES

Have a good hot iron (test for hotness by shaking drops of water on the iron and when hot enough to bake, drops will dance across the iron). Never peek at the waffle during baking as opening the iron causes waffle to fall and become soggy. Usually takes from 3 1/2 to 4 minutes to bake a waffle.

### STANDARD WAFFLE

2 cups Kitchen Craft Flour  
2 tpsps. baking powder  
1/2 tsp. salt  
3 eggs  
1/4 cups milk  
4 to 6 tbsps. melted shortening

Sift flour, measure; sift again with baking powder and salt. Beat egg yolks, add milk and melted shortening; mix well; add to flour; beat until smooth. Fold in stiffly beaten egg whites. Bake in hot waffle iron about 4 minutes or until golden brown. Serve with melted butter and heated syrup. Makes 6 waffles.

### MUFFINS

For tender, fine textured muffins with golden, crusty tops, mix the dough only enough to moisten all the flour, allowing lumps to remain in the dough. If beaten, the muffins will be dry, full of tunnels and lop-sided.

### STANDARD MUFFINS

2 cups Kitchen Craft Flour  
3 tpsps. baking powder  
1/2 tsp. salt  
2 tbsps. sugar  
1 to 2 eggs  
1 cup milk  
4 tbsps. melted shortening

Sift flour, measure; sift again with baking powder, salt and sugar. Beat egg or eggs, add milk and shortening; combine with dry ingredients, mix just enough to moisten all flour. Fill well-greased muffin pans about 2/3 full; bake in hot oven

(425° F.) for 25 minutes or until done. Makes 12 medium-sized muffins.



### POTATO ICE BOX ROLLS

4 to 5 cups Kitchen Craft Flour  
1 cup milk  
1/2 cup shortening  
1/4 cup sugar  
1 tsp. salt  
1 cup mashed potatoes  
1 compressed yeast cake  
1/2 cup lukewarm water  
2 eggs

Sift flour, measure. Scald milk; add shortening, stir until melted; add sugar, salt and mashed potatoes, cool to lukewarm (100° F.). Add yeast dissolved in lukewarm water, then well-beaten eggs; mix well. Add 1 1/2 cups flour; beat until smooth. Let rise in warm place (85° to 90° F.) 1 hour or until light and bubbly. Add flour to make a moderately stiff dough; knead lightly on lightly floured board until smooth and elastic to the touch and bubbles appear under the surface. Place in well-greased bowl; grease top of dough; cover; let rise to double in bulk (1 to 1 1/2 hours) in warm place (85° to 90° F.). Punch down; cover tightly with waxed paper; store in refrigerator, punch down daily until used. To bake: place dough on lightly floured board, shape into rolls; let rise in warm place 1 1/2 hours or until double in bulk. Bake in hot oven (425° F.) 15 to 20 minutes or until golden brown. Makes 24 to 30 rolls.

## ALTITUDE COOKERY



Atmospheric pressure directly affects the cooking of all foods—the higher the altitude the less atmospheric pressure and the quicker the boiling point is reached. Water boils at 212° F. at sea level, but for each 500 feet ascent, the boiling point lowers one degree. In most cases, little change is made in recipes at altitudes less than 2500 feet.

### CAKE BAKING

The following measurements are based on altitudes of 2500 feet, or over, since there is little change under 2500 feet.

#### Butter Cakes

**Shortening:** Decrease slightly as altitude increases—about  $\frac{1}{2}$  tablespoon or  $1\frac{1}{2}$  teaspoons per  $\frac{1}{2}$  cup called for, for every 2500 feet.

**Baking Powder:** There is little change necessary in baking powder until 5000 feet altitude is

reached. **Double action baking powder**—subtract  $\frac{1}{4}$  teaspoon per cup of flour for each additional 2500 feet. **Tartrate baking powder**—subtract  $\frac{1}{8}$  teaspoon per cup of flour for each additional 2500 feet.

**Sugar:** Decrease 1 tablespoon per cup for each 2500 feet. This holds true wherever recipes are given at sea level proportions. (At 5000 feet, sugar would be decreased 2 tablespoons per cup.)

**Liquid:** Increase 1 to 2 tablespoons per cup for each 2500 feet, depending upon percentage of liquid already in mixture. Dough should break half way between bowl and spoon for proper mixture.

#### Sponge and Angel Food Cakes

Change according to the rule above for sugar.

### OTHER FLOUR MIXTURES

#### Po povers

Increase milk 1 tablespoon for each 2500 feet. Decrease fat  $\frac{3}{4}$  teaspoon for each 2500 feet.

#### Flour mixtures not affected

Cream puffs, muffins, biscuits and fruit cakes are not affected by altitude except that a longer cooking time is required.

## DOUGH BLANKET ROASTING

No roasting pan, large oven or basting is needed if this method is used. Juicy golden brown turkey assured. Brush cleaned, stuffed and trussed bird with shortening; place breast side up in large, flat open pan. To make dough blanket, use 4 to 6 cups Kitchen Craft Flour and enough water to form a stiff dough; knead slightly; roll out  $\frac{1}{4}$  to  $\frac{1}{2}$  inch thick and large enough to form a blanket completely covering the bird. Place over bird, letting sides of blanket hang free. Pour cup of water in pan and place im-

mediately in hot oven (450° F.) for 15 minutes to allow blanket to set. If blanket stretches thin at legs or thigh, patch it with another piece of dough. Reduce heat to moderate oven (350° F.) and continue to roast, replenishing water in pan as needed, keeping about one cup in pan the entire time. One-half hour before roasting period is finished, break blanket with small hammer, remove gently to avoid tearing skin. For a deeper color, brown turkey uncovered for a few extra minutes.

## BAKING TEMPERATURE AND TIME TABLE

| NAME                         | TEMPERATURE  | TIME          |
|------------------------------|--------------|---------------|
| <b>Breads, Baking Powder</b> |              |               |
| scuits .....                 | 450° F.      | 12-15 min.    |
| aking Powder Breads.....     | 350° F.      | 1 hour        |
| orn Bread in sheet.....      | 425° F.      | 30 min.       |
| uffins .....                 | 425° F.      | 20-30 min.    |
| <b>Breads, Yeast</b>         |              |               |
| af, brown or white.....      | 425° F.      | 10 min.       |
| then.....                    | 375° F.      | 45 min.       |
| ills .....                   | 400°-425° F. | 15-20 min.    |
| <b>Cakes</b>                 |              |               |
| hocolate cup or layer.....   | 350° F.      | 20-30 min.    |
| ain cup or layer.....        | 375° F.      | 20-30 min.    |
| ain loaf.....                | 350° F.      | 45-60 min.    |
| uit Cake.....                | 275° F.      | 1 hr. per lb. |
| ingerbread.....              | 350° F.      | 45-60 min.    |
| ngel Food.....               | 325° F.      | 1 hour        |
| onge Cake.....               | 325° F.      | 45-60 min.    |
| <b>Cookies</b>               |              |               |
| ain.....                     | 400°-425° F. | 5-15 min.     |
| hocolate.....                | 350°-375° F. | 5-15 min.     |

| NAME                   | TEMPERATURE  | TIME       |
|------------------------|--------------|------------|
| <b>Cookies—(Cont.)</b> |              |            |
| Fruited .....          | 350°-375° F. | 10-20 min. |
| Molasses .....         | 350°-375° F. | 10-20 min. |

#### Cream Puffs:

|           |         |            |
|-----------|---------|------------|
| .....     | 450° F. | 20 min.    |
| then..... | 350° F. | 25-30 min. |

#### Pastry

|                        |         |            |
|------------------------|---------|------------|
| Pie shells.....        | 450° F. | 12-15 min. |
| Double crust pies..... | 450° F. | 15 min.    |
| then.....              | 350° F. | 30-45 min. |
| Custard pies.....      | 450° F. | 15 min.    |
| then.....              | 350° F. | 20-30 min. |

### OVEN TEMPERATURES

| TYPE                | DEGREES FAHRENHEIT |
|---------------------|--------------------|
| Slow .....          | 275°-325°          |
| Moderate .....      | 350°-375°          |
| Moderately hot..... | 400°-425°          |
| Hot .....           | 450°-475°          |
| Very hot.....       | over 475°          |

## THANKSGIVING TABLE TIPS

**Panana Bowl:** Clusters of under-ripe bananas arranged curved side out and stems down make an effective container for fruits. Anchor the stems with a heavy fruit or vegetable and pile high with apples, grapefruit, oranges, tangerines. Flank base with greens, fern or ivy.

**Squash Ship:** A Hubbard squash, with masts of wrapped wire or wood, white paper sails and colored string rigging makes a realistic "Mayflower." Place on a mirror or "sea" of green crinkled cellophane.

## YULETIDE TABLE TRIMMINGS



**Aluminum Ivy:** Paint ivy leaves and branches with aluminum paint;

when dry, weave gracefully in and out around tall white tapers.

**Holly Wreath:** In the center of a holly wreath, heap Christmas tree balls. Flank with red candles banked with greens.

**End Tree for the Long Table:** Push the table against one end of the room and there place a small tree, two or three feet high. Trim tree and pile small gifts at base. Arrange candlesticks down center of table amidst swags of evergreen and colored Christmas tree balls.

## MORE NEW RECIPES ON THE WAY

This is only the first in a series of interesting recipe folders. There'll be new booklets coming out frequently. Each one will contain timely new recipes from "The Flour Bin," entertainment ideas, cooking tips and other valuable information. Watch for these folders in your sacks of Kitchen Craft Flour.

The "Flour Bin" folders are especially designed to slip into your "Kitcheneering" binder. Note the holes indicated at the side—when punched they exactly fit the binder rings. By saving each new folder you'll have a fine lot of recipes at the end of a year.

If you don't already own one of the handy looseleaf binders called "Kitcheneering," send your name, address and 25c to Julia Lee Wright, Box 660-KC, Oakland, California, and you'll be sent one promptly.



*Julia Lee Wright*

"THE FLOUR BIN"  
BOX 660-KC  
OAKLAND, CALIFORNIA

Copyright 1938 by  
FAMOUS FLOURS, INC.  
San Francisco, Calif.

## CHEESE WAFFLES RECIPE TASTY FOR ALL FAMILY

For the husband who likes to cook and for whom fancy Sunday breakfast hold a particular thrill, tuck this recipe under his pipe, so simple that even the most inexperienced husband will delight in Arden's Cottage Cheese Waffles.

1½ cups Arden's Creamed Cottage cheese  
2 Arden's U. S. graded eggs  
1 cup sifted flour  
2 tsp. baking powder  
¼ tsp. soda  
½ tsp. salt  
1 tsp. sugar  
2 tbsps. Arden's butter melted  
1 cup Arden's protected milk

Sift salt, soda, sugar and baking powder with sifted flour. Sieve and beat the cottage cheese until light. Add yolks beaten light to cottage cheese. Combine cottage cheese mixture with flour mixture. Blend well. Add melted butter and milk. Blend well. Fold in egg whites beaten stiff. Heat waffle iron. Sprinkle with one teaspoon water, when iron stops steaming put in waffle mixture. Cook until waffle stops steaming and is crisp and brown. Continue until all are cooked.

### Banana Cup Cakes (18 small cakes)

One-half cup butter, 1 cup sugar, 1 cup mashed bananas, 1½ cups pastry flour, 1 egg well beaten, 1 teaspoon soda, 1 teaspoon nutmeg, 1 teaspoon vanilla.

Cream butter and sugar, add egg well beaten and stir in mashed bananas. Sift dry ingredients together and add alternately with soda dissolved in a little hot water. Bake in greased small muffin tins in hot oven (400 degrees F.) for 15 minutes. Cool and sprinkle with powdered sugar.

### Perfect Hard Sauce

½ cup unsalted butter, 1 large cup powdered sugar, 1 egg white, ½ tsp. vanilla, grated nutmeg

Always use unsalted butter and powdered sugar. Beat butter until really creamy. Add sugar gradually, always beating. Fold in the stiffly whipped white and flavor. Set to chill. Grate nutmeg over.

### MARSHMALLOW PUDDING

½ pound marshmallows  
½ pint Qualitee Brown Label cream  
1 cup strong hot coffee  
1 teaspoon vanilla

Melt marshmallow in double boiler. Add hot coffee, cream and vanilla flavoring. Pour in molds, chill and serve with Qualitee whipping cream.

### Fluffy Potato Rolls

2 yeast cakes dissolved in 1 cup warm water, 1 cup mashed potatoes, 1 cup shortening, ½ cup sugar, pinch salt, 2 eggs, ⅞ cup flour

Let first ingredients stand until light. Add sugar, salt, beaten eggs, flour, mixing and beating all well. Roll out ½ inch thick. Cut with biscuit cutter. Place bit of butter in center of each biscuit, fold over like Parker House rolls. Brush with milk—let rise in warm place. Bake hot oven about 25 minutes.



## BREADS

### BAKING POWDER BISCUITS

2 cups Kitchen Craft flour  
3 tps. baking powder

¼ tsp. salt  
4 tbsps. shortening  
¾ cup milk

Sift flour, measure; sift again with baking powder and salt. Cut in shortening until size of small peas. Add milk all at once, stirring only until all flour is dampened. Knead on lightly floured board, 20 to 30 seconds; roll or pat to ½ inch thickness; cut with 2-inch biscuit cutter; place on ungreased baking sheet. Bake in hot oven (450° F.) about 15 minutes or until done and crust is golden brown. Makes 12 biscuits.

### DUMPLINGS

½ cups Kitchen Craft flour  
½ tps. baking powder

1 tsp. salt  
1 tbsps. shortening  
¾ cup cold water

Sift flour, measure; sift again with baking powder and salt. Cut in shortening. Add liquid all at once; mix only enough to moisten flour. Drop by tablespoonfuls on gently boiling stew, gravy, broth or vegetables. Cover tightly and boil gently but steadily 10 to 12 minutes without removing cover. Serve immediately. Makes 6 medium-sized dumplings.

### PEANUT TWIGS

Make up one-half Standard Biscuit Recipe. Knead and roll out to ¼ inch thickness on lightly floured board. Spread with 2 tablespoons softened butter; sprinkle with ½ cup finely ground salted peanuts;

roll up as for jelly roll; fold ends toward center; roll out as thin as possible. Cut in strips 5 by ½ inch; twist from each end, making 3 to 4 twists; place on ungreased cookie sheet; press down ends on pan to hold twist. Bake in hot oven (450° F.) 7 to 8 minutes or until golden brown. Makes about 3 dozen twigs.

### RAISIN BREAD

3 to 3½ cups Kitchen Craft flour  
¾ cup liquid (half milk and half water)  
½ cake compressed yeast

2 tbsps. sugar  
½ tsp. salt  
1 egg  
2 tbsps. shortening  
1 cup seedless raisins

Sift flour, measure. Scald milk and add water; cool to lukewarm. Crumble yeast into liquid in large bowl; add sugar and salt; beat vigorously with wire whip until ingredients are dissolved; add well-beaten egg. Add half of flour, mix thoroughly; add remaining flour gradually, using just enough to prevent dough from sticking; add shortening, work until sides of bowl are clean and dough seems partially smooth. Pound dough ten times on lightly floured board; knead until smooth; place in greased bowl; cover with damp cloth. Let rise to double in bulk in warm place (80 to 85° F.) about 2 hours. Work well-washed and dried raisins into dough; punch down; turn over in bowl, cover with damp cloth. Let rise again until double in bulk, about 1 hour. Let dough stand on lightly floured board for 15 minutes to loosen up. Pound lightly with closed fist; fold toward front and flatten again; pick up either end, slap center briskly three times; fold ends toward center, turn half around; roll one-third way, seal; repeat another third, seal; repeat and seal along both ends and side. Place in well-greased loaf pan (9½x4¾x3), let rise until well-rounded over top of pan, about one hour. Bake in moderately hot oven (425° F.) for 15 minutes; then reduce to moderate oven (350° F.) and bake about 30 minutes longer or until crust is golden brown. Remove from pan; cool on rack. Makes one 1-pound loaf.

### Variations

**Date Nut:** Add ½ cup each chopped dates and nuts; omit raisins.

**Prune:** Substitute 1 cup cooked chopped dried prunes for raisins.

**Apricot:** Substitute 1 cup cooked chopped dried apricots for raisins.

### YORKSHIRE PUDDING

1 cup Kitchen Craft flour  
¼ tsp. baking powder  
1 tsp. salt

1 egg  
1 cup milk  
2 tbsps. drippings or melted butter

Sift flour, measure; sift again with baking powder and salt. Add egg and small amount of milk to dry ingredients; beat until smooth; add remaining milk gradually, beating well after each addition; beat with rotary beater until batter is smooth. Generously grease casserole, (1½ quart) with drippings or melted butter, pour in batter. Bake in hot oven (450° F.) 25 minutes or until a golden brown. Serve hot. Serves 6. (Note: May be baked in pan in which roast has been cooked if desired.)

### SOUR CREAM DOUGHNUTS

3 cups Kitchen Craft flour  
½ tsp. nutmeg  
½ tsp. soda  
3 tps. baking powder  
½ tsp. salt

2 eggs  
½ cup sugar  
1 cup sour whipping cream  
Shortening for frying

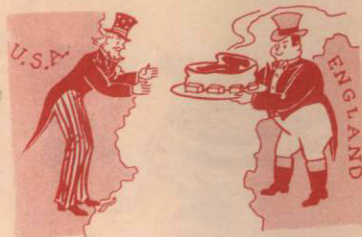
Sift flour, measure; sift again with nutmeg, soda, baking powder and salt. Beat eggs well; add sugar and sour cream; add dry ingredients, beat until dough is smooth. Turn out on well-floured board; pat to ¼ inch thickness; cut with floured doughnut cutter. Fry in enough shortening to half fill utensil and hot enough to brown one-inch cube of bread in 1 minute (375° F.); place 2 to 4 doughnuts in frying kettle; turn as they rise to top; turn frequently until brown, about 3 minutes. Drain on absorbent paper. Makes 2 dozen.

## CAKES AND COOKIES

### FEATHER CHOCOLATE CAKE

2 cups Kitchen Craft flour  
1 tsp. soda  
1 tsp. salt  
½ cup cocoa  
½ cup shortening

1 cup granulated sugar  
¾ cup brown sugar, firmly packed  
2 eggs  
1¼ cups sour milk  
1 tsp. vanilla extract



Sift flour, measure; sift again with soda, salt and cocoa. Cream shortening; add sugars gradually, creaming until light and fluffy; add eggs one at a time, beating well after each addition. Add dry ingredients and milk alternately, beating after each addition; add flavoring. Bake in two well-greased 8-inch layer cake pans in moderate oven (350° F.) about 30 minutes or until done. Ice with Fluffy or Seven Minute Icing. Serves 12 to 16.

### Variation

**For Tier Cake:** Split layers in half; ice tops, but not sides, with whipped cream flavored with dried apricot pulp and sweetened to taste.

### COLONIAL CREAM PIE

2¼ cups Kitchen Craft flour  
¾ tps. baking powder  
¼ tsp. salt

½ cup shortening  
1 cup sugar  
2 eggs  
¾ cup milk  
1 tsp. vanilla extract

Sift flour, measure; sift again with baking powder and salt. Cream shortening, add sugar gradually, creaming until light and fluffy; add unbeaten eggs one at a time beating well after each addition. Add dry ingredients and milk alternately, beating until smooth after each addition; add flavoring. Bake in 2 well-greased 8-inch cake pans in moderate oven (375° F.) for 25 minutes or until done. Remove from pans, cool; split through center. Spread with Cream Filling (recipe given below). Replace top, place all-over lace paper doily the same size as top on top, dust well with powdered sugar. Remove doily, leaving design. Place pie on large paper doily to serve. Serves 12, allowing 6 servings per pie.



### Cream Filling

2 cups milk  
 2/3 cup sugar  
 1/3 cup Kitchen Craft flour

1/8 tsp. salt  
 2 eggs  
 1 tsp. vanilla extract

Scald milk in double boiler. Mix dry ingredients; add to scalded milk gradually, stirring constantly until mixture thickens; cook 15 minutes; stir occasionally. Beat eggs slightly; add to milk mixture gradually, stirring constantly; cook 2 minutes longer. Add flavoring and cool. (Note: 1 cup well-drained pie cherries or 1/2 cup sliced maraschino cherries may be added.)

### SNOWBALLS

2 1/2 cups Kitchen Craft flour  
 2 1/2 tps. baking powder  
 1/2 tsp. salt

1/2 cup shortening  
 1/2 cups sugar  
 4 egg whites  
 1 cup milk  
 1/2 tsp. lemon extract

Sift flour, measure; sift again with baking powder and salt. Cream shortening; add sugar gradually; cream until light and fluffy. Add unbeaten egg whites, one at a time, beating thoroughly after each addition. Add flour mixture alternately with milk, beating until smooth after each addition. Add flavoring. Fill tiny well-greased muffin pans two-thirds full. Bake in moderate oven (375° F.) 15 minutes or until done. Makes about 3 dozen little cakes. Cool. Put two together with a Seven Minute Icing; ice ball; roll in shredded coconut. Makes 15 to 18 balls. (Note: May place red candle in top of each snowball; decorate with citron or holly leaves. Light candle to serve.)

### NUT FLORENTINE

2 cups Kitchen Craft flour  
 1 tsp. baking powder  
 1/2 tsp. salt  
 1/2 cup shortening

1 cup brown sugar, firmly packed  
 2 eggs  
 2 tps. vanilla extract  
 1 cup finely chopped nut meats

Sift flour, measure; sift again with baking powder and salt. Cream shortening; add sugar gradually, creaming until light and fluffy. Add unbeaten eggs, one at a time, beating well after each addition. Add flour gradually, beating until smooth after each addition; add flavoring. Spread batter in two well-greased square shallow cake pans (8x8x2), sprinkle with nut meats, spread on Meringue Topping (recipe given below). Bake in moderate oven (350° F.) for 25 minutes or until meringue is well browned and dough is well done. Cool in pan, cut in 2-inch squares and store. Makes 32 squares.

### Meringue Topping

2 egg whites  
 1 cup brown sugar, firmly packed  
 1 tsp. vanilla extract

Beat egg whites until foamy, add sugar gradually, beating until thoroughly blended; add flavoring.

### PASTRY

#### HOT WATER PASTRY

2 cups Kitchen Craft flour  
 3/4 tsp. salt

1/2 cup boiling water  
 2/3 cup shortening

Sift flour, measure; sift again with salt. Add boiling water to shortening; beat with fork until fluffy; add flour all at once, continue stirring until the mixture forms a large smooth ball that leaves the bowl clean. Chill thoroughly before using. Cut in half and roll out on lightly floured board. Makes two 9-inch single crusts or one 9-inch double crust pie.

#### CHERRY TARTS

1 cup canned cherry syrup  
 3 tps. cornstarch  
 1 cup sugar  
 1/8 tsp. salt

3 cups canned pitted sour cherries  
 Red vegetable coloring  
 1/2 cup red jelly  
 8 baked tart shells

Bring syrup to boil; add cornstarch, sugar and salt mixed together; stir constantly; cook until

thick and transparent, about 10 minutes. Add drained, halved, and pitted cherries; add enough coloring to give rich color; fill tart shells with mixture. When cool and firm, glaze top of each tart with 1 tablespoon melted jelly. Top with pastry hatchet. Makes 8 medium-sized tarts.

### CHICKEN TURNOVERS

3 tps. Kitchen Craft flour  
 3 tps. butter or shortening  
 1 cup chicken broth or milk

1 cup coarsely cut cooked chicken  
 Salt  
 Pepper  
 Pastry

Make sauce: melt butter or shortening; blend in flour; add milk gradually, stirring constantly, cook slowly until thickened, about 5 minutes; add chicken, season to taste with salt and pepper. Roll pastry 1/8 inch thick; cut into 6 inch squares; place 3 to 4 tablespoons chicken mixture at one side of center; moisten edges, fold half pastry diagonally to form triangle; press edges together with fork; place on cookie sheet. Bake in hot oven (450° F.) about 15 minutes or until done and crust is golden brown. Serve with extra cream or chicken gravy. Makes 6 turnovers.

#### Cream or Chicken Gravy

4 tps. Kitchen Craft flour  
 4 tps. butter or shortening  
 2 cups milk or chicken broth

Salt  
 Pepper  
 1/2 cup finely sliced celery or shredded carrot

Make gravy: melt butter or shortening; blend in flour; add milk gradually, stirring constantly; cook until thickened, about 5 minutes. Season to taste with salt and pepper, add celery or carrots. Makes about 2 cups.

#### ICED APPLE DUMPLINGS

Pastry  
 6 medium sized cooking apples  
 1/2 cup brown sugar, firmly packed  
 Cinnamon

Nutmeg  
 4 tps. butter  
 1 cup granulated sugar  
 1/2 cup water

Roll pastry 1/8 inch thick; cut into 6 inch squares. Wash and peel whole apples; remove cores, place one apple in center of each pastry square; fill center with brown



sugar, dash cinnamon and nutmeg and dot with 2 tablespoons butter. Dampen edges of pastry; draw up around apple, pressing securely together; place in well-greased drip pan. Bake in hot oven (450° F.) 15 minutes; reduce heat to moderate oven (350° F.) and bake 45 minutes longer, basting every 15 minutes with syrup made by boiling granulated sugar, water and remaining butter. When baked, frost tops immediately with butter icing. Makes 6 dumplings. (Note: Raisins or grated cheese may be added to apple centers.)

### SALAD PUFFS

1 cup Kitchen Craft flour  
 1 cup boiling water

1/2 cup shortening  
 1/4 tsp. salt  
 4 eggs

Sift flour, measure. Heat water, shortening, and salt to a rolling boil in saucepan. Dump in flour all at once, stir vigorously until mixture is free from lumps and no longer clings to side of pan. Cool slightly, add eggs, one at a time, beating after each addition only until thoroughly combined and satiny in appearance. Drop by tablespoons, 2 inches apart, on well-greased baking sheet. Bake in hot oven (450° F.) 20 minutes; reduce heat to moderate oven (325° F.) and bake 20 minutes longer. Cool on cake rack. Cut 2 or 3 inch slit in side with sharp knife; fill with ham, chicken, or fish salad.

#### Variations

For cream puffs: Fill with whipped cream or custard.

For chocolate eclairs: Form batter into oblong before baking. Fill with whipped cream, ice cream or custard; ice with chocolate butter icing.

## ALTITUDE COOKERY



Atmospheric pressure directly affects the cooking of all foods—the higher the altitude the less atmospheric pressure and the quicker the boiling point is reached. Water boils at 212° F. at sea level, but for each 500 feet ascent, the boiling point lowers one degree. In most cases, little change is made in recipes at altitudes less than 2500 feet.

### CAKE BAKING

The following measurements are based on altitudes of 2500 feet, or over, since there is little change under 2500 feet.

#### Butter Cakes

**Shortening:** Decrease slightly as altitude increases—about ½ tablespoon or 1½ teaspoons per ½ cup called for, for every 2500 feet.

**Baking Powder:** There is little change necessary in baking powder until 5000 feet altitude is

reached. **Double action baking powder**—subtract ¼ teaspoon per cup of flour for each additional 2500 feet. **Tartrate baking powder**—subtract ½ teaspoon per cup of flour for each additional 2500 feet.

**Sugar:** Decrease 1 tablespoon per cup for each 2500 feet. This holds true wherever recipes are given at sea level proportions. (At 5000 feet, sugar would be decreased 2 tablespoons per cup.)

**Liquid:** Increase 1 to 2 tablespoons per cup for each 2500 feet, depending upon percentage of liquid already in mixture. Dough should break half way between bowl and spoon for proper mixture.

#### Sponge and Angel Food Cakes

Change according to the rule above for sugar.

### OTHER FLOUR MIXTURES

#### Popovers

Increase milk 1 tablespoon for each 2500 feet. Decrease fat ¾ teaspoon for each 2500 feet.

#### Flour mixtures not affected

Cream puffs, muffins, biscuits and fruit cakes are not affected by altitude except that a longer cooking time is required.

## COOKING HINTS

... **For accuracy in measuring flour:** sift before measuring, holding the sifter at least six inches high; then spoon gently into a standard measuring cup without striking the cup ... otherwise the flour will settle or pack and the lightening effect of the sifting is lost. For less than ¼ cup flour, it is easier to measure by tablespoon.

... **Water displacement method for measuring shortening** is accurate and easy. If recipe calls for ½ cup shortening, accurately measure ½ cup cold water into standard measuring cup, then press in enough shortening to force water to the 1 cup measure. Drain off water, slip knife around shortening, remove.

... **For making flour-water paste for thickening:** place water in small pint jar, then add flour; cover and shake well.

... **For sweet puddings thickened with flour:** mix flour thoroughly with sugar and add gradually to hot liquid, stirring constantly. Then just stir occasionally while cooking—practically fool proof.

... **To make fritter batter stick to fruit:** roll first in flour, then batter.

... **Cures for lumpy gravy:** first beat vigorously with rotary beater; if still lumpy, force through medium-coarse sieve.

... **Store flour in dry place** where it does not come in contact with other foods.

## DEEP FAT FRYING CHART

Temperature can be determined by a thermometer or bread cube test, which is the time required to brown a 1-inch cube of bread in hot fat.

| NAME                   | TEMPERATURES    | BREAD TEST | TIME        |
|------------------------|-----------------|------------|-------------|
| COOKED MIXTURES        | 390° F.         | 40 seconds | 2 to 4 min. |
| CROQUETTES             | 390° F.         | 40 seconds | 2 to 3 min. |
| DOUGHNUTS AND CRULLERS | 375° F.         | 1 minute   | 3 to 5 min. |
| FISH                   | 370° F.-380° F. | 1 minute   | 3 to 5 min. |
| FISH BALLS             | 390° F.         | 40 seconds | 2 to 4 min. |
| FITTERS                | 375° F.         | 1 minute   | 3 to 5 min. |
| OYSTERS                | 390° F.         | 40 seconds | 1 to 2 min. |
| POTATOES               |                 |            |             |
| French Fried           | 390° F.         | 40 seconds | 5 to 8 min. |
| Shoestring             | 390° F.         | 40 seconds | 2 to 5 min. |
| UNCOOKED FOOD MIXTURES | 370° F.-375° F. | 1 minute   | 3 to 9 min. |

## PARTY IDEAS

*During the course of a year these recipe folders will bring you party suggestions for all the seasons. Even though some of these may be for parties many months away, we suggest filing this folder with your others to be sure your set is complete.*

**Valentine's Party:** An interesting table decoration can be made by taking a small dried tree or end of large branch, placing in a flower pot, and hanging as many red cardboard hearts with red string on as it will hold. Flank with red candles and sprinkle other red hearts over white tablecloth. By all means play the card game "Hearts."

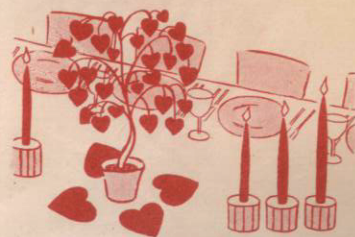
in chopping bowl with polished apples for decorations. Serve food on tin plates, cups, or odd pieces of china. For refreshments serve baked beans (in old-fashioned bean pot), brown bread, cole slaw (in wooden chopping bowl), gingerbread, or sour cream doughnuts, and coffee.

**Washington's Birthday:** Try a patriotic progressive dinner of four courses—decorations and food for each course depicting a phase of Washington's life. At first house, feature cherry tree centerpiece and serve Cherry Cocktail. At second house, Washington's life as a surveyor, featuring Compass Salad with Pastry Twigs. Third house, Washington as a soldier, serving Valley Forge Glazed Ham, Mt. Vernon Colonial Potato Puff, Peas on Shredded Carrots, celery, olives and pickled fruit. Fourth house, Washington as President, serving Presidential Sherbet or Colonial Cream Pie.

### VALENTINE LUNCHEON OR SUPPER

Beef and Beef Broth  
with Whipped Sour Cream  
Peanut Twigs  
Chicken Turnovers with  
Chicken or Cream Gravy  
Heart Mold Cranberry Jelly  
Celery Stuffed with Cheese and Relish  
Hot Biscuits  
Heart Ice Cream  
Coffee  
Butter  
Cookies

**Lincoln's Birthday:** Have the men-folks dress in their old fishing, hunting, or gardening clothes, with the women in simple house dresses. Use candles stuck in old bottles, and boxes for chairs. Borrow from lodge or church a table top that fits on sawhorses. Cover table with red checked gingham using wood-





## KEEP THESE RECIPES ...WATCH FOR NEW ONES!

This is Number Two in our new series of Kitchen Craft recipe booklets. And there are lots more to come!

At frequent intervals you'll find new leaflets from "The Flour Bin" in every sack of Kitchen Craft Flour. Each series will contain different recipes, ideas for entertaining, cooking tips and other facts you will be interested in.

These "Flour Bin" folders are especially designed to slip into your "Kitcheneering" binder so you can keep them for future use. Note the holes indicated at the side—when punched they exactly fit the binder rings. Save each of these folders and at the end of a year you'll have a fine lot of recipes and party ideas for all occasions.

If you don't already own one of the handy loose-leaf binders called "Kitcheneering," send your name, address and 25c to Julia Lee Wright, Box 660-KC, Oakland, California, and you'll be sent one promptly.



*Julia Lee Wright*

"THE FLOUR BIN"

BOX 660-KC  
OAKLAND, CALIFORNIA

Copyright 1938 by  
FAMOUS FLOURS, INC.  
San Francisco, Calif.

### MARMALADE COOKIES

*(Just the thing for tea)*

|  |  |
|--|--|
| 3 cups GLOBE "A1"<br>Pancake and Waffle<br>Flour | 1/2 teaspoon cloves<br>1 cup orange marmalade<br>1 egg |
| 1/2 teaspoons cinnamon                           | 1/3 cup GLOBE "A1" OIL                                 |
|  | 1/2 cup sugar  |

Mix spices with pancake flour. Beat egg until light, add oil and beat well. Add sugar and marmalade, mixing thoroughly. Stir in dry ingredients and drop by heaping teaspoonfuls on oiled baking tins, keeping the cookies about an inch apart. Bake in a hot oven (400 degrees) for 15 minutes.

### BRAN MUFFINS

*(Real health-builders)*

|  |  |
|--|--|
| 1/2 cups GLOBE "A1"<br>Pancake and Waffle<br>Flour | 1 cup milk and water<br>1 egg<br>1/4 cup sugar |
| 1 cup GLOBE "A1"<br>Table Bran                     | 1/4 cup GLOBE "A1" OIL                         |

Mix pancake flour with bran, add liquids, slightly beaten egg, sugar and oil. Mix thoroughly and bake in oiled muffin pans at 425 degrees about 25 minutes.

## INDIAN MAIZE WAFFLES

|                                      |                                 |
|--------------------------------------|---------------------------------|
| 2 cups canned corn                   | 1 <i>tblsp.</i> sugar           |
| 3 eggs                               | $\frac{3}{4}$ <i>tsp.</i> salt  |
| 27 Snow Flake Sodas<br>crumbled fine | 3 <i>tblsps.</i> baking powder  |
|                                      | $\frac{1}{4}$ cup melted butter |

Into corn stir beaten egg yolks. Crumble crackers and add sugar, salt and baking powder and stir into corn. Add melted butter and fold in stiffly beaten whites of eggs. Bake in a hot waffle iron until crisp and brown. 16 individual servings.

## CUPPED EGGS

|                                       |  |
|---------------------------------------|--|
| 1 cup tomato sauce                    | salt                                       |
| 20 Snow Flake Sodas,<br>crumbled fine | pepper                                     |
| 6 eggs                                | 2 <i>tblsps.</i> grated American<br>cheese |

Butter individual baking dishes and place 2 tablespoons of tomato sauce in each. Add a layer of crumbled crackers. Break an egg in each dish, season, add a layer of crumbled crackers and more tomato sauce. Sprinkle with grated cheese and bake in a very hot oven. (500° F.) for 10 minutes. Serve hot. 6 portions.

## SNOW FLAKE CHEESE SCALLOP

|                                   |  |
|-----------------------------------|--|
| 16 Snow Flake Sodas               | $\frac{1}{4}$ cups milk                    |
| 2 <i>tblsps.</i> butter           | $\frac{1}{2}$ <i>tsp.</i> prepared mustard |
| $\frac{1}{2}$ lb. American cheese | salt and pepper                            |
| 2 eggs                            |  |

Spread crackers with butter and in a greased baking dish arrange alternate layers of crackers and cheese. Combine slightly beaten eggs with milk and seasoning. Pour over crackers and cheese. Bake in a moderate oven (375° F.) 25-30 minutes. 6 portions.

## HAM, HONOLULU

|  |                                      |
|--|--------------------------------------|
| 1 large slice smoked ham<br>( $\frac{1}{2}$ -inch thick) | 1 cup drained crushed pine-<br>apple |
| 14 Snow Flake Sodas,<br>crumbled fine                    | 2 <i>tblsps.</i> butter              |
|  | 2 <i>tblsps.</i> brown sugar         |
|  | 1 cup pineapple juice                |

Trim excess fat from ham slice. Mix crumbled crackers, pineapple and softened butter and place on the ham slice. Roll and skewer or tie. Place in a casserole. Sprinkle with sugar and pour pineapple juice in casserole. Cover and bake 1 hour in a hot oven (425° F.). 6 portions.

## Angel Food Cake

Yield: 1 TUBE PAN

|                                |   |
|--------------------------------|---|
| $1\frac{1}{2}$ cups egg whites | 1 teaspoon cream of tartar              |
| $1\frac{1}{8}$ cups sugar      | $\frac{1}{2}$ teaspoon almond extract   |
| 2 tablespoons lemon juice      | $\frac{1}{2}$ teaspoon vanilla extract  |
| 1 tablespoon cold water        | $\frac{1}{4}$ cups Fisher's Blend Flour |
| $\frac{1}{2}$ teaspoon salt    |   |

Sift and measure the Blend Flour. Resift several times. Add salt, lemon juice, and cold water to egg whites. Beat with rotary beater until foamy. Fold in cream of tartar. Continue to beat until stiff enough to hold up in moist peaks. Add  $\frac{1}{4}$  cup sugar at one time and fold in with spatula. Sift in Blend Flour  $\frac{1}{4}$  cup at a time. Pour in ungreased angel food pan and bake one hour at 350 degrees.

## Exposition Scones

Yield: 8

|  |                                       |
|--|---------------------------------------|
| $2\frac{1}{2}$ cups Fisher's Blend Flour | 6 tablespoons butter                  |
| 5 teaspoons baking powder                | $\frac{1}{2}$ cup raisins or currants |
| $2\frac{1}{2}$ tablespoons sugar         | $\frac{3}{4}$ cup milk                |
| $\frac{1}{2}$ teaspoon salt              |                                       |

Sift and measure the Blend Flour. Resift with the other dry ingredients. Work the shortening into the dry ingredients with knives or pastry blender. Add raisins to fat and flour mixture and mix thoroughly. Add the milk. Turn out on a floured board, and divide in two pieces, rolling each one-half inch thick. Cut into wedge-shaped pieces like pie, and bake 15 minutes at 450 degrees. To serve: Split open but do not cut through. Fill with jam and close.

## Butter Cake

Yield: Two 10-INCH LAYERS

|                             |  |
|-----------------------------|--|
| 3 cups Fisher's Blend Flour | 1 cup milk                             |
| $\frac{3}{4}$ cup butter    | $5\frac{1}{2}$ teaspoons baking powder |
| $1\frac{1}{2}$ cups sugar   | $\frac{1}{2}$ teaspoon salt            |
| 3 eggs                      | 1 teaspoon flavoring                   |

Sift and measure the Blend Flour. Resift with baking powder and salt. Cream shortening and sugar until fluffy. Add eggs one at a time, beating vigorously after each addition. Add milk alternately with Blend Flour, beating until smooth after each addition. Add vanilla. Bake in well-greased pan 25 to 30 minutes at 375 degrees.

## Chocolate Ice Box Cookies

Yield: 7 DOZEN

|  |                      |
|--|----------------------|
| $4\frac{1}{2}$ cups Fisher's Blend Flour | 2 cups sugar         |
| $\frac{3}{4}$ pound butter               | 1 tablespoon vanilla |
| 4 squares unsweetened<br>chocolate       | 1 cup walnuts        |
|  | 8 egg yolks          |

Sift and measure the Blend Flour. Cream shortening and sugar. Add egg yolks one at a time beating well after each addition. Add melted chocolate and vanilla. Work in Blend Flour and nuts. Pack in loaf pan. Place in refrigerator and when cold enough to slice, cut one-eighth inch thick. Bake at 400 degrees for 10 minutes.

5

## MERINGUED PEARS

|   |
|---|
| 6 halves canned pears                           |
| $\frac{1}{3}$ cup sugar                         |
| 1 <i>tsp.</i> grated lemon rind                 |
| 12 Honey Maid Graham Crackers,<br>crumbled fine |
| $\frac{3}{4}$ cup pear juice                    |
| 2 egg whites                                    |
| 2 <i>tblsps.</i> sugar                          |
| 1 <i>tsp.</i> vanilla                           |

Put pears in buttered baking dish, cut side down. Mix sugar, lemon rind and finely crumbled crackers and spread over pears. Pour pear juice over all. Beat egg whites until stiff, add sugar and vanilla and spread over the pear-crinker mixture. Bake in a moderate oven (350° F.) for 15-20 minutes. 6 portions.

Dear Miss Grey: Could you or one of your readers supply me with a recipe for apple cream pie?—Reader.

A. Take one pint of stewed and sweetened apples, rub through a sieve, add yolks of two eggs beaten well, four table-spoons of sweet cream; then stir in the stiffly beaten white of one egg. Bake in a short pastry crust. When cold, arrange whipped cream about edge in spoonfuls.—Cynthia.

## PEACH AND APPLE PUDDING

3 *tsps. butter*  
1 *cup sliced peaches*  
2 *cups chopped cooking apples*

18 *Snow Flake Sodas, crumbled fine*  
 $\frac{3}{4}$  *cup brown sugar*  
 $\frac{3}{4}$  *cup water or peach juice*

In buttered baking dish, arrange layers of peaches, apples and cracker crumbs mixed with remaining butter, melted. Sprinkle with sugar and repeat. Pour water or juice over all. Bake, covered in a slow oven (350° F.) 40 minutes. Uncover and brown. Serve hot with or without cream, whipped or plain. 6 portions.

## PACIFIC MOON PIE

25 *Snow Flake Sodas, rolled fine*  
 $\frac{1}{3}$  *cup butter*  
1 *tbsp. granulated sugar*

1 *pkg. chocolate pudding*  
 $\frac{1}{2}$  *cup cream*  
1 *tsp. powdered sugar*  
 $\frac{1}{2}$  *tsp. vanilla*

Mix finely rolled crackers with softened butter and granulated sugar. Press mixture in an even layer against sides and bottom of buttered pie plate. Bake in a hot oven (425° F.) for 10 minutes. Prepare chocolate pudding according to directions on package. Partly cool and pour into cooled pie shell. When cold, cover with whipped sweetened and flavored cream. Makes one 8-inch pie.

## DESSERT OMELET

$\frac{3}{4}$  *cup hot milk*  
9 *Snow Flake Sodas, finely rolled*  
 $\frac{1}{2}$  *tsp. salt*

4 *eggs*  
2 *tsps. butter*  
 $\frac{1}{2}$  *glass tart jelly*  
1 *tbsp. pwd. sugar*

Pour hot milk over finely rolled crackers, add salt and beat until creamy. Beat egg yolks until lemon-colored and add cracker-milk mixture. Fold in stiffly beaten egg whites. Heat butter in heavy frying pan and pour in omelet. Cook, covered, over very low flame 20-25 minutes. When set, spread one-half with jelly; fold other half of omelet over jellied half; slip on to a warm platter and sprinkle with sugar. Serve hot. 6 portions.

### LAZY DAISY ANGEL CAKE

A special Angel Food with a Butterscotch Filling

- 1 1/3 cups egg whites
- 1/2 teaspoon salt
- 1 teaspoon cream of tartar
- 1 1/2 cups sugar
- 1 cup Drifted Snow "Home-Perfected" Flour
- 1 teaspoon vanilla

Add salt to egg whites and beat. When foamy add cream of tartar and beat until stiff, but not dry. Sift sugar, measure, and fold one-half into egg whites. Sift flour, measure and sift again five times with the remaining sugar. Carefully fold the flour and sugar into egg white mixture and add vanilla last. Pile in an ungreased tube pan (10 inches diameter) and bake in a slow oven, 325°, for 1 hour and 15 minutes. Take from oven and invert on a cake rack until thoroughly cold. Remove and cut into two layers. Spread Butterscotch Filling between layers. Put together and frost top and sides with Snowwhite Frosting. Decorate with halves of blanched almonds in daisy pattern using bits of toasted almonds for daisy centers.

#### Butterscotch Filling

- 1 cup brown sugar
  - 1 cup water
  - 3 tablespoons butter
  - 4 tablespoons Drifted Snow "Home-Perfected" Flour
  - 1 egg
  - 1/2 cup chopped toasted almonds
- Melt sugar, and when golden brown add water, stirring until sugar is dissolved. Blend flour and butter together, add to boiling syrup, and stir until smooth and thickened. Pour slowly on beaten egg, place in double boiler and cook 5 minutes. Cool, add toasted almonds, and place between layers of cake.

#### Snowwhite Frosting

- 1 cup sugar
  - 1 egg white
  - 3 tablespoons cold water
  - 1 dozen white marshmallows
  - 1 teaspoon vanilla
- Place sugar, unbeaten egg white and cold water in top of a small deep double boiler; beat with rotary beater over hot water continuously for five to seven minutes, or until icing stands in peaks and is stiff enough to spread. Remove from heat; add marshmallows and vanilla and stir until marshmallows are melted before spreading on cake. 12 servings.

### 6

### CHOCOLATE NUT BARS

- 1 egg
- 1/4 cup melted butter
- 1 1/2 cups brown sugar
- 2 tbsps. water
- 2 sqs. chocolate
- 22 Honey Maid Graham Crackers, finely crumbled
- 1/2 tsp. baking powder
- 1/2 cup chopped nutmeats

Beat egg slightly and stir in melted butter and sugar. Stir in the water and add melted chocolate. Mix finely crumbled crackers with baking powder and nut meats and stir in chocolate mixture. Bake in a shallow greased oblong pan for 20-25 minutes in a moderate oven (350° F.). Cut into bars while still warm.

### 7

### GOLDEN GATE SHOOFLY PIE

- 24 Honey Maid Graham Crackers
- 1/2 cup butter
- 1/2 cup sugar
- 3/4 cup molasses
- 1 tsp. cinnamon
- 1/4 tsp. cloves
- 2 tbsps. vinegar
- 1 egg

Crumble crackers fine and reserve 1/2 cup. Mix remainder with 1/3 cup softened butter and 1 tbsp. sugar. Press mixture in an even layer against side and bottom of buttered pie plate. Combine the 1/2 cup of crumbled crackers with remainder of the sugar, molasses, spices, vinegar and remainder of butter, melted. Beat egg and add to molasses mixture. Pour into cracker lined plate and bake in a hot oven (425° F.) 15 minutes. Makes 8-inch pie.

### 4

### HONEY BUTTERSCOTCH PUDDING

- 2 cups scalded milk
- 14 Honey Maid Graham Crackers, crumbled
- 1 tbsp. butter
- 1/2 cup brown sugar
- 1 egg
- 1/2 cup chopped nutmeats
- 1 tsp. vanilla

Pour milk over crumbled crackers and add butter. Mix sugar with beaten egg. Stir the hot cracker mixture into the egg mixture and cook over hot water until thickened. Add nutmeats and vanilla and pour into individual molds. Chill and serve with a garnish of whipped cream. 6 portions.

### 3

### HONEY BANANAGRAM PUFFS

- 3/4 cup sugar
- 24 Honey Maid Graham Crackers, rolled fine
- 2 tps. baking powder
- 2 eggs, well beaten
- 1/4 cup milk
- 2 bananas, sliced thin

Mix sugar, finely rolled crackers and baking powder. Add beaten eggs to milk and combine the two mixtures. Stir bananas into the mixture. Half fill buttered custard cups or muffin pans and bake for 1 hour in a moderate oven (350° F.). Serve warm, unmolded and with Lemon Sauce, if desired. 6 portions.

### 2

### HOLLYWOOD APPLE TORTE

- 2 1/2 cups peeled and sliced apples
- 1/3 cup sugar
- 2 tbsps. butter
- 3 eggs
- 1 cup sour cream
- 1 tsp. vanilla
- 1/2 tsp. cinnamon
- 26 Honey Maid Graham Crackers

In a covered saucepan, cook apples, sugar and butter until apples are tender. Beat eggs, stir in cream and add vanilla and cinnamon. Crumble Honey Maid Graham Crackers fine and put 2/3 of the crumbs in the bottom of a buttered loose-bottom pan. Pour apple mixture over the crumbs, add the egg-cream mixture and top with remaining crumbs. Bake in a moderate oven (375° F.) for 20 minutes. Makes 8-inch torte.

### 1

### HONEY MAID SWEET POTATOES

- 2 cups cooked sweet potatoes, mashed and seasoned
- 3 tbsps. brown sugar
- 1/3 cup hot water
- 12 Honey Maid Graham Crackers
- 2 tbsps. butter

Put sweet potatoes in buttered baking dish and sprinkle with sugar. Add hot water. Crumble Honey Maid Graham Crackers fine, mix with softened butter and spread over top of prepared potatoes. Bake in a hot oven (425° F.) for 20 minutes. 6 portions.

### • Orange Bread

Yield: ONE 8x4-INCH LOAF

- 2 orange rinds
- 1/2 cup sugar

Peel the oranges in four sections. Remove with a paring knife as much of the white membrane from the peel as possible. Cut fine or put through food chopper. Cover with cold water, let come to boiling point and drain water off. Repeat this process three times. Drain. Add the sugar and heat until it is melted. Cool.

- 3 cups Fisher's Blend Flour
- 6 teaspoons baking powder
- 1 teaspoon salt
- 1 cup milk
- 1 egg
- 1 cup sugar
- 1 tablespoon fat

Sift and measure the Blend Flour. Resift with other dry ingredients. Combine with orange mixture. Add the milk and melted fat to the beaten egg. Combine with dry ingredients. Pour into oiled loaf pan. Let stand 10 minutes. Bake 50 minutes at 350 degrees.

### • Refrigerator Rolls

Yield: 3 DOZEN

- 2 cups milk
- 2 cakes compressed yeast
- 1/2 cup shortening
- 1/2 cup sugar
- 1 tablespoon salt
- 2 eggs
- 1 cup mashed potatoes
- 7 cups Fisher's Blend Flour

Scald milk. Add shortening. Cool to lukewarm. Dissolve yeast in 1/4 cup lukewarm milk. Add to the above. Add sugar, salt, beaten eggs, and lukewarm potatoes. Add 3 cups Blend Flour; beat vigorously for 5 minutes. Stir in remainder of Blend Flour, mixing until smooth. (Dough will be rather soft.) Place in greased bowl, cover, and put in refrigerator until ready to use. Take out by spoonfuls, form in desired shapes, and place on greased baking sheet. Let rise about 1 1/2 hours. Bake 15 to 20 minutes at 425 degrees.

## DOUGHNUTS

- 1 Cupful Sugar
- 2 Eggs and 1 Egg Yolk
- 1 Cupful Milk
- 2 Tablespoonfuls Snowdrift
- 1 Teaspoonful Cinnamon
- $\frac{1}{4}$  Teaspoonful Clove
- $1\frac{1}{2}$  Teaspoonfuls Salt
- 2 Teaspoonfuls Baking Powder
- From 4 to 5 Cupfuls Flour

Beat the eggs, then cream in the sugar and add the milk. Sift together the dry ingredients, using four cupfuls of flour. Add the melted Snowdrift to the first mixture, beat in the dry ingredients and mix thoroughly. Put a fourth of the mixture at a time onto a slightly floured board, roll over the dough, to coat it with flour, then roll it out to one-fourth inch in thickness and shape with a doughnut cutter. Fry in deep Snowdrift, hot enough to brown a bit of bread in a minute. Drain on crumpled paper, dust with sugar and a little cinnamon, if desired, and serve hot or cold. The doughnut mixture should be kept as soft as it can be handled.

### ICE BOX PEACH COBBLER

*Sweet for Spring*

- |                                 |   |
|---------------------------------|---|
| 1 tablespoon unflavored gelatin | 1 tablespoon lemon juice                      |
| $\frac{1}{4}$ cup cold water    | 2 cups canned sliced peaches                  |
| $\frac{1}{3}$ cup sugar         | $1\frac{1}{2}$ cups dry cake or cookie crumbs |
| $\frac{1}{4}$ teaspoon salt     | $\frac{1}{4}$ cup melted butter               |
| 1 cup hot water                 |   |
| $\frac{1}{2}$ cup orange juice  |   |

Soak gelatin in cold water. Add to hot water and stir until dissolved. Add sugar, salt and fruit juice. Cool and when the mixture begins to thicken, add the peaches. Mix crumbs and melted butter thoroughly. Pack part of the crumbs firmly in the bottom of the mold. Pour in peach mixture. Sprinkle top with remaining crumbs. Chill; when firm, unmold and garnish with sliced peaches. Serve with thin or whipped cream. Serves 6.

### PEACH MARLOW

*Ideal for Spring*

- |                              |                               |
|------------------------------|-------------------------------|
| 2 cups canned sliced peaches | $\frac{1}{2}$ cup peach juice |
| 1 tablespoon lemon juice     | 20 marshmallows               |
|                              | 1 cup whipping cream          |

Press peaches through a sieve. Heat lemon and peach juice in top of double boiler with marshmallows until they are melted. Cool; combine with peach mixture; place in refrigerator trays; chill. Fold in whipped cream before mixture becomes too thick. Freeze by setting control at lowest point. Stir two or three times with a fork at fifteen minute intervals after mixture becomes mushy. When frozen, set control slightly below temperature usually maintained to let marlow ripen. Serves 6 to 8.

### PEACH NONSENSE

*Ice Box Pudding*

- |                                 |                              |
|---------------------------------|------------------------------|
| 1 cup milk                      | Sponge cake                  |
| 1 cup peach juice               | 2 cups canned sliced peaches |
| 1 tablespoon unflavored gelatin | Whipping cream               |
| Few drops almond extract        |                              |

Heat  $\frac{3}{4}$  of the cup of milk with the peach juice. Soak gelatin in  $\frac{1}{4}$  cup milk. Add to hot liquid and stir until dissolved. Cool slightly and add flavoring. Line a mold with slices of sponge cake  $\frac{1}{2}$  inch thick and cut to fit mold. Pour in a little of the gelatin mixture and put in a thick layer of sliced peaches. Add another layer of cake and then remaining

pletely melted and golden brown in color; add the butter and stir until well mixed. Add the hot water and cook for 5 minutes, stirring occasionally. Stir in the remaining sugar, salt and flour mixed together and combined with cold water. Cook until thick, about 5 minutes, stirring occasionally.

## SALADS

### STUFFED PEACH SALAD

*For Festive Occasions*

- |  |                              |
|--|------------------------------|
| $\frac{1}{2}$ cup diced celery               | Salad dressing or mayonnaise |
| $\frac{1}{2}$ cup chopped almonds or walnuts | 8 canned peach halves        |
| 6 marshmallows, cut fine                     | Whipped cream                |
|  | Whole toasted almonds        |

Mix celery, almonds and marshmallows with salad dressing; allow to stand 15 minutes. Drain peaches; stuff and fasten halves together with toothpicks. Lay on lettuce with joined edges up. Cover edges with piping of whipped cream. Garnish with almonds. Serves 4.

### PEACH OF A SALAD

*For Opening Course*

Arrange peach half cut side up on lettuce; fill cavity with mixture of celery, nuts and dates, cut very fine, and highly seasoned mayonnaise. Garnish with stuffed olive.

### LAZY DAISY SALAD

*Very Decorative*

Arrange sliced canned peaches on lettuce leaf in form of flower petals. In center place a mixture of cottage cheese, grated or chopped raw carrots and seedless raisins. Mask with mayonnaise and cover with coarsely chopped walnut meats.

### SPANISH PEACH SALAD

*Gay and Peppy*

Lay halves of canned peaches cut side up on lettuce. Heap centers with a mixture of chopped stuffed olives, orange pulp and finely chopped green pepper, seasoned with onion juice and mayonnaise to blend. Garnish with strips of pimiento. Serve with Spanish Dressing.

#### Spanish Dressing

- |                                  |                                     |
|----------------------------------|-------------------------------------|
| $\frac{3}{4}$ cup powdered sugar | $\frac{1}{8}$ teaspoon black pepper |
| $\frac{1}{2}$ teaspoon salt      | 1 teaspoon vinegar                  |
| $\frac{1}{2}$ teaspoon mustard   | $\frac{1}{4}$ cup olive oil         |
| $\frac{1}{2}$ teaspoon paprika   | Juice of 1 lemon                    |

To powdered sugar add salt, mustard, paprika and black pepper and mix together. Slowly add vinegar, beat in olive oil, and add lemon juice. Beat briskly with fork.

## RAISED DOUGHNUTS

(About 20)

With Yeast Foam or Magic Yeast

- |  |   |
|--|---|
| $\frac{1}{2}$ cake Yeast Foam or Magic Yeast | $\frac{1}{2}$ teaspoon ground nutmeg or mace, or omit |
| $\frac{1}{2}$ cup lukewarm water             | $\frac{1}{2}$ cup shortening                          |
| $\frac{1}{2}$ cup milk scalded and cooled    | About $3\frac{1}{2}$ cups sifted flour, more or less  |
| $\frac{1}{2}$ cup sugar                      |   |
| $\frac{1}{2}$ teaspoon salt                  |   |
| 1 egg, well beaten                           |   |

At night break and soften yeast in the water. Scald the milk, add to it the sugar and salt, and let cool. Measure 2 cups sifted flour into mixing bowl. When milk is lukewarm add it to softened yeast and mix with the flour. Beat smooth. Then add the egg, spice if used, and the shortening, melted but not hot. Add just enough more flour to make medium soft dough, working it in with a spoon or kneading by hand. Keep dough as soft as possible without being sticky. Place dough in greased vessel, cover and let rise overnight in a comfortably warm place, about 75° F. In the morning roll dough on a floured board until  $\frac{1}{2}$  inch thick and cut with doughnut cutter. Let rise, well covered, until doubled in size. Fry in deep hot fat at about 385° F. If no thermometer is available, test fat with a one-inch square of dry bread, which should become golden brown in exactly 1 minute.

peaches, saving a few slices for garnish. Top with a layer of cake and pour rest of gelatin mixture over all. Chill until firm. Unmold; garnish with whipped cream and peach slices. Serves 6 to 8.

### PEACH MACAROON ICE CREAM

*Distinguished Dessert*

2 cups milk  
1 egg  
½ cup sugar

1 cup dried macaroon  
crumbs  
1 cup peach pulp  
1 cup whipping cream

Scald milk; add gradually to egg well beaten with sugar. Cook in double boiler until thickened, stirring constantly. Add crumbs and cool. Add peach pulp made by pressing sliced peaches through a sieve. Fold in whipped cream. Freeze in three parts crushed ice to one part salt or in trays of automatic refrigerator by setting control at lowest point. Stir two or three times with a fork at fifteen minute intervals after mixture becomes mushy. When frozen, set control slightly below temperature usually maintained to ripen. Serves 6 to 8.

## HOT DESSERTS

### PEACH CANAPE

*For the Sweet Course*

Cut thin slices of sponge cake in rounds. Sauté in butter until slightly browned. On each place half a canned peach, cut side up. Fill center with sauce made by mixing 2 tablespoons melted butter, 2 tablespoons powdered sugar, 2 tablespoons lemon juice and ¼ teaspoon nutmeg. Place under broiler or in hot oven until just hot, or may be served cold.

### PEACH TART

*Always a Treat*

1 No. 2½ can sliced  
peaches  
¼ cup sugar

1 tablespoon cornstarch  
Pastry

Drain juice from peaches; heat to boiling point. Blend sugar and cornstarch. Add to hot juice; cook until thick and clear, stirring constantly. Line individual tart tins with pastry; arrange peaches in tins; pour thickened juice over them and lay strips of pastry across tops. Bake in hot oven (450° F.) fifteen minutes, or until pastry is done. Make 6 to 8. May be baked in one pie tin.

### INDIVIDUAL PEACH UPSIDE DOWN CAKES

*An Ace in Desserts*

Grease large-sized muffin tins generously, sprinkle them with brown sugar. In the bottom of each, place a walnut meat, top side down, then canned peach half, well drained, cut side down. Cover with cake batter, using any

plain cake recipe. Bake in a moderate oven (350° F.) for 20 to 30 minutes. Loosen from pan and turn out on rack. Serve warm or cold garnished with whipped cream.

### HOT PEACH COBBLER

*A Standby*

1 No. 2½ can sliced  
peaches  
2 tablespoons lemon  
juice

½ cup sugar  
1 tablespoon flour  
2 tablespoons butter  
Enriched biscuit dough

Mix peach and lemon juice. Pour into well-greased baking dish. Sift sugar and flour over them and dot with butter. Cover with biscuit dough rolled ¼ inch thick and cut to fit baking dish making gashes to let out steam or with biscuit rounds. Bake in hot oven (450° F.) 20 to 30 minutes. Serve hot with hard sauce or cream. Serves 6 to 8.

### PEACH DUMPLINGS WITH CARAMEL SAUCE

*Baked in Casserole*

2 cups flour  
3 tablespoons baking  
powder  
½ teaspoon salt

1 egg  
1 cup milk  
1 No. 2½ can sliced  
peaches

Sift flour; measure and sift again with the baking powder and salt. Add the beaten egg



and milk and mix only enough to moisten all of the flour. Heat peaches; pour into a large casserole or baking dish; drop the dumplings by tablespoons on the hot fruit. Cover the casserole tightly; bake in a moderately hot oven (400° F.) for 20 to 25 minutes. Serve hot or warm with Caramel Sauce. Makes 8 to 10 dumplings.

### Caramel Sauce

1 cup sugar  
½ cup butter  
2 cups hot water

¼ cup flour  
Dash salt  
½ cup cold water

Place two-thirds cup sugar in a heavy sauce pan; heat slowly, stirring constantly until com-

### CHOCOLATE PASTRY

A chocolate-flavored pie crust

$\frac{3}{4}$  cup Drifted Snow "Home-Perfected" Flour  $\frac{1}{4}$  cup ground chocolate  $\frac{1}{2}$  teaspoon salt  $\frac{1}{4}$  cup shortening  $\frac{3}{4}$  tablespoons ice water

Sift flour and measure; sift again three times with chocolate and salt. Cut in half of shortening coarsely. Add barely enough ice water to make a stiff dough. Turn out on slightly floured board and roll to  $\frac{1}{4}$  inch thickness. Spread with half of remaining shortening, fold over, and roll out. Spread with remaining shortening, fold over and roll again. Fold in quarters and chill thoroughly before using. This makes a flaky crust, sufficient for one 10-inch pie shell. Excellent with orange, lemon or pineapple fillings.

### HALA-KAHIKI PIE

An Hawaiian pineapple dessert with the tang of the Islands

$\frac{3}{4}$  cup sugar  $\frac{1}{2}$  cups grated pineapple, undrained  
 $\frac{3}{4}$  tablespoons Drifted Snow "Home-Perfected" Flour  $\frac{1}{2}$  teaspoons grated lemon rind  
 $\frac{1}{4}$  teaspoon salt  $\frac{1}{4}$  cup butter  
 $\frac{3}{4}$  eggs  $\frac{1}{2}$  tablespoons gelatine, dissolved in  
 $\frac{3}{4}$  cup top milk or thin cream  $\frac{3}{4}$  tablespoons cold milk  
 $\frac{1}{2}$  tablespoons lemon juice

#### Topping

$\frac{1}{2}$  cup whipping cream 1 tablespoon sugar  
 2 tablespoons grated pineapple

Mix sugar, flour and salt together. Separate eggs, add slightly beaten yolks to milk and blend with flour mixture. Add pineapple and lemon rind. Cook over hot water 25 minutes stirring constantly until thick and smooth. Remove from stove and blend in butter, gelatine and lemon juice. When cold fold in stiffly beaten egg whites and pour into a 10-inch baked pastry shell. Stand in a cool place until set. Before serving cover with sweetened whipped cream and decorate with well drained pineapple. 6 servings.

#### Pastry

1 cup Drifted Snow "Home-Perfected" Flour  $\frac{1}{3}$  cup shortening  
 $\frac{1}{2}$  teaspoon salt  $\frac{3}{4}$  to 4 tablespoons ice water

Sift flour and measure; sift again with salt. Cut in shortening coarsely. Add barely enough ice water to hold together. Roll out on lightly floured board and fit into a 10-inch pie tin building up a fluted edge.

### COFFEE CREAM CAKE

A cream sponge cake, coffee flavored, with a whipped chocolate frosting

3 eggs  $\frac{1}{2}$  teaspoon baking powder  
 $\frac{1}{2}$  cups sugar  $\frac{1}{2}$  cup coffee  
 $\frac{1}{2}$  cups Drifted Snow "Home-Perfected" Flour  $\frac{1}{4}$  cup heavy cream  
 $\frac{1}{2}$  teaspoon salt

Beat eggs thoroughly. Add sugar gradually, beating constantly. Sift flour and measure. Sift again three times with salt and baking powder. Fold into egg mixture. Pour boiling coffee into cream and blend into cake mixture. Pour into two 8-inch greased and floured cake pans. Bake in a moderate oven, 325°, for 45 minutes. Put together with following frosting:

#### Coffee Cream Frosting

$\frac{1}{4}$  cup coffee 1 square shaved unsweetened chocolate  
 $\frac{1}{2}$  cup sugar 1 cup whipping cream

Mix coffee and chocolate with half the sugar. Bring to a boil and cook 2 minutes. Remove from heat and chill thoroughly. Add remaining sugar and cream. Beat with a rotary egg beater until stiff enough to spread.

### CHEESE CORNUCOPIAS

Tiny horns of plenty, to serve with soup, salads or tea

$\frac{1}{2}$  cup butter  $\frac{1}{4}$  cups Drifted Snow "Home-Perfected" Flour  
 $\frac{1}{4}$  cup sugar  $\frac{1}{4}$  teaspoon salt  
 1 egg Cream cheese for filling  
 $\frac{1}{2}$  cup grated cheese

Cream butter and sugar thoroughly; add beaten egg and cheese. Sift flour and measure; sift again three times with salt. Add to creamed mixture, blending into a stiff dough. Chill thoroughly. Roll out on floured board to 1/16 inch thickness. Cut in narrow strips  $\frac{1}{2}$  inch x 6 inches. Make small cornucopias of heavy paper. Twist pastry around paper, starting at the small end. Cut off large end of cornucopias even, so that they will stand upright on cookie sheets. Bake in a hot oven, 425°, for 8 to 10 minutes. When cool slip pastry cornucopias from paper, and fill with cream cheese. 4 dozen small cornucopias.

NOTE: Any sandwich spread or any flavored softened cheese may be used to fill these tiny horns.

●For fluffy-light hotcakes with that old-fashioned "sour-cream" pancake flavor, but without the old-fashioned fuss, use the instantly ready SPERRY PANCAKE AND WAFFLE FLOUR.

●The hot cereal with the rich, nut-like flavor. Children love it, and it's extra rich in Vitamin B. Ask your grocer for WHEAT HEARTS.



### CHOCOLATE CAKE

With Maca Yeast (3 Large Layers)

$\frac{3}{4}$  cup butter 3 cups sifted cake flour  
 2 cups sugar  $\frac{1}{2}$  package Maca Yeast dissolved  
 3 eggs well beaten in  $\frac{1}{4}$  cup lukewarm water  
 1 teaspoon vanilla 1 teaspoon baking soda dissolved  
 $\frac{3}{4}$  cup sifted cocoa in  $\frac{1}{4}$  cup lukewarm water  
 1 cup sweet milk

Cream together the butter and sugar. Add eggs, vanilla and cocoa. Next add portions of the milk and flour alternately. Lastly mix in the dissolved yeast. Let stand in mixing bowl overnight (covered) in a cool, not warm, place. In the morning dissolve the soda in the water and add to cake mixture. Pour into greased cake tins. Bake (325° F.) about 25 minutes. Use

## DELICIOUS DOUGHNUTS

(About 20)

With Maca Yeast

1 package Maca Yeast  $\frac{1}{2}$  teaspoon salt  
 1 cup lukewarm water 1 egg, well beaten  
 1 cup milk scalded and cooled  $\frac{1}{2}$  teaspoon grated nutmeg  
 1 cup butter (or substitute) Sifted flour  
 1 cup sugar

Pour the water over the yeast and let stand about 10 minutes. Meanwhile scald and cool the milk. Cream together the butter, sugar and salt. Add to this the egg. When milk is lukewarm add it to softened yeast, with 2 cups sifted flour. Beat smooth. Next add the creamed mixture, spice and enough more flour to make a fairly soft dough which can just be handled without sticking. Work smooth with a mixing spoon or knead by hand. Let rise in a cozy, warm place until doubled. Roll out on floured board until  $\frac{1}{4}$  inch thick and cut with doughnut cutter. Let doughnuts rise until doubled, keeping them well covered to prevent crusting. Fry in deep, hot fat at about 385° F., or hot enough to brown a one-inch cube of dry bread in 60 seconds.

### BISMARCKS or JELLY DOUGHNUTS

For these divide the above dough, when ready for shaping, into portions size of a walnut. Round into balls and let rise, well covered, until fully doubled in size. When light, fry in deep fat, giving them time to bake thoroughly. When baked, cut a slit in the top of each and put in 1 teaspoon jam or jelly. A pastry tube is handy for this purpose. If preferred, the jam or jelly may be inserted in the risen

dough-balls before they are quite ready for baking. Pinch the dough together well after inserting the jam. Let rest 15 minutes after filling before baking.

### FILLED COFFEE CAKE OR TEA RING

With Maca Yeast

1 package Maca Yeast  $\frac{1}{2}$  teaspoon salt  
 $\frac{1}{4}$  cup lukewarm water 2 egg yolks  
 1 cup milk scalded and cooled Grated rind of  $\frac{1}{2}$  lemon  
 $\frac{1}{3}$  cup butter (or substitute) Sifted flour sufficient  
 $\frac{1}{2}$  cup sugar

Pour the water over the yeast, add  $\frac{1}{2}$  teaspoon of the sugar, stir and let stand about 10 minutes. Meanwhile scald and cool the milk. Cream together the butter, remaining sugar and the salt. Add to this the egg yolks and lemon, and beat well. When milk is lukewarm add it to softened yeast, with 2 cups flour. Beat smooth, then add creamed mixture and beat again. Add enough more flour to make a soft dough, which can just be beaten with a kitchen spoon or that may be kneaded without really being sticky. Let rise in a cozy, warm place until doubled. Stir or knead down and let rise again three-fourths as much as first time. Roll out half the dough until  $\frac{1}{4}$  inch thick and about 12 inches wide. Brush with butter, sprinkle with a mixture of chopped raisins, citron and nuts, strew with sugar and roll up as for a jelly roll. Join ends to form a ring and place on greased baking sheet. With sharp knife or scissors cut gashes almost but not entirely through the ring, about 1  $\frac{1}{2}$  inches apart. Turn the slices partly on their side. Brush top with butter. Let rise until doubled, then bake about 30 minutes in a moderately hot oven (350° F.). Frost with thin icing while still warm and sprinkle with chopped nut meats.

### OLD-FASHIONED BUCKWHEAT CAKES

With Yeast Foam or Magic Yeast

$\frac{1}{2}$  cake Yeast Foam or Magic Yeast 1  $\frac{1}{2}$  teaspoons salt  
 About 1 quart lukewarm water 2 tablespoons sugar  
 1 pint buckwheat flour 2 tablespoons butter (if desired)  
 1 pint wheat flour  $\frac{1}{2}$  teaspoon baking soda

At night break and soak yeast in 1 cup lukewarm water. Sift and measure the two flours into mixing bowl and mix thoroughly. Dissolve salt and sugar in 2  $\frac{1}{2}$  cups additional water (lukewarm) and add to soaked yeast. Blend yeast mixture with flour, beating until smooth. Cover and keep in cozy, warm place (78° F.) overnight. Next morning dissolve the soda in 2 tablespoons water and add to batter with the melted butter. If too thick, thin batter to proper consistency with water or milk.

If more buckwheat flavor is desired, use all buckwheat flour. In that case add more water at night to make a smooth, thick batter.

pletely melted and golden brown in color; add the butter and stir until well mixed. Add the hot water and cook for 5 minutes, stirring occasionally. Stir in the remaining sugar, salt and flour mixed together and combined with cold water. Cook until thick, about 5 minutes, stirring occasionally.

## SALADS

### STUFFED PEACH SALAD

*For Festive Occasions*

1/2 cup diced celery  
1/2 cup chopped almonds  
or walnuts  
6 marshmallows, cut  
fine

Salad dressing or  
mayonnaise  
8 canned peach halves  
Whipped cream  
Whole toasted almonds

Mix celery, almonds and marshmallows with salad dressing; allow to stand 15 minutes. Drain peaches; stuff and fasten halves together with toothpicks. Lay on lettuce with joined edges up. Cover edges with piping of whipped cream. Garnish with almonds. Serves 4.

### PEACH OF A SALAD

*For Opening Course*

Arrange peach half cut side up on lettuce; fill cavity with mixture of celery, nuts and dates, cut very fine, and highly seasoned mayonnaise. Garnish with stuffed olive.

### LAZY DAISY SALAD

*Very Decorative*

Arrange sliced canned peaches on lettuce leaf in form of flower petals. In center place a mixture of cottage cheese, grated or chopped raw carrots and seedless raisins. Mask with mayonnaise and cover with coarsely chopped walnut meats.

### SPANISH PEACH SALAD

*Gay and Peppy*

Lay halves of canned peaches cut side up on lettuce. Heap centers with a mixture of chopped stuffed olives, orange pulp and finely chopped green pepper, seasoned with onion juice and mayonnaise to blend. Garnish with strips of pimiento. Serve with Spanish Dressing.

#### Spanish Dressing

3/4 cup powdered sugar  
1/2 teaspoon salt  
1/4 teaspoon mustard  
1/2 teaspoon paprika

1/8 teaspoon black pepper  
1 teaspoon vinegar  
1/4 cup olive oil  
Juice of 1 lemon

To powdered sugar add salt, mustard, paprika and black pepper and mix together. Slowly add vinegar, beat in olive oil, and add lemon juice. Beat briskly with fork.