



125th
Anniversary

COOKBOOK


IMPERIAL SUGAR COMPANY



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Sugar Land, Texas

Dear Friend of Imperial Pure Cane Sugar,
 This treasury of best-loved recipes
 commemorates our 125th year at Sugar Land.
 The anniversary seemed an appropriate time
 to gather together some of the favorite recipes
 that appeared on Imperial Sugar bags and
 cartons through the years. Included are some
 of the old-time favorites selected from early-day
 cookbooks like "Romantic Recipes of the
 Old South and Great Southwest," "Grandma's
 Pantry Shelf," "The Household Economist,"
 and "Aunt Cora's Book of unusual
 Cakes, Cookies and Pies." Each recipe
 has been tested and revised for the con-
 temporary cook. Then we added some inter-
 esting new recipes for fresh inspiration, all of
 which we dedicate to the pure enjoyment
 of those who love to cook.

Imperial Sugar's 125th Anniversary Cook-
 book comes with our sincere appreciation
 and a very special thanks.

Cordially,


President
 Imperial Sugar Co.

CONTENTS



	Page
Beverages	5
Cakes	9
Candy and Confections	19
Cookies	23
Frostings and Toppings	32
Desserts	35
Pantry Shelf	42
Pastries	45
Sauces and Sweet Touches	52
Sweet Breads	58



Important Beginnings

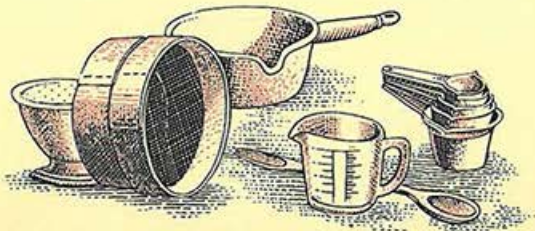
for use of our 125th Anniversary recipes

- All temperatures are Fahrenheit.
- Preheat oven to desired temperature for baking.
- Flour is all-purpose, unless otherwise specified in the recipe.
- For baking, sift flour before measuring to assure uniform results.
- Firmly pack Imperial Brown Sugar to measure, unless directed otherwise.
- Baking powder is the double-acting type.



Measurements *All measurements are level. Be fussy about it! Use standard measuring cups and measuring spoons.*

Pinch or dash.....	less than 1/8 teaspoon
3 teaspoons.....	1 tablespoon
2 tablespoons.....	1 fluid ounce
4 tablespoons.....	1/4 cup or 2 fluid ounces
8 tablespoons.....	1/2 cup or 4 fluid ounces
16 tablespoons.....	1 cup
1 cup.....	1/2 pint or 8 fluid ounces
2 cups.....	1 pint or 16 fluid ounces
4 cups.....	1 quart
4 quarts.....	1 gallon (fluid)
1 stick butter or margarine....	1/2 cup or 1/4 pound



BEVERAGES

"Just enough food and drink should be taken to restore our strength and not to overburden it." — Cicero

The good ol' summertime kind with fresh mint leaves

Aunt Susan's Lemonade
 1 1/2 cups Imperial Granulated Sugar
 2 1/2 cups water
 Juice of 6 lemons
 Juice of 2 oranges
 1 cup fresh mint leaves

Boil Imperial Granulated Sugar and water to form syrup. Cool. Add juice of lemons and oranges. Pour mixture over mint leaves, and let stand 1 hour. Strain into large lemonade pitcher. Refrigerate overnight. Serve over crushed ice. Garnish with cherry or fresh mint leaves. Makes 1 quart concentrated lemonade.

Invites a big crowd around the bowl — they'll ask for more

Red Wine Ginger Ale Punch
 6 cups Burgundy, Claret, or any red table wine
 2 cups raspberry juice
 1 cup Imperial Simple Syrup (Page 7)
 3 cups ginger ale
 1 cup fresh or frozen raspberries
 Imperial Simple Syrup
 1 lemon, sliced thin

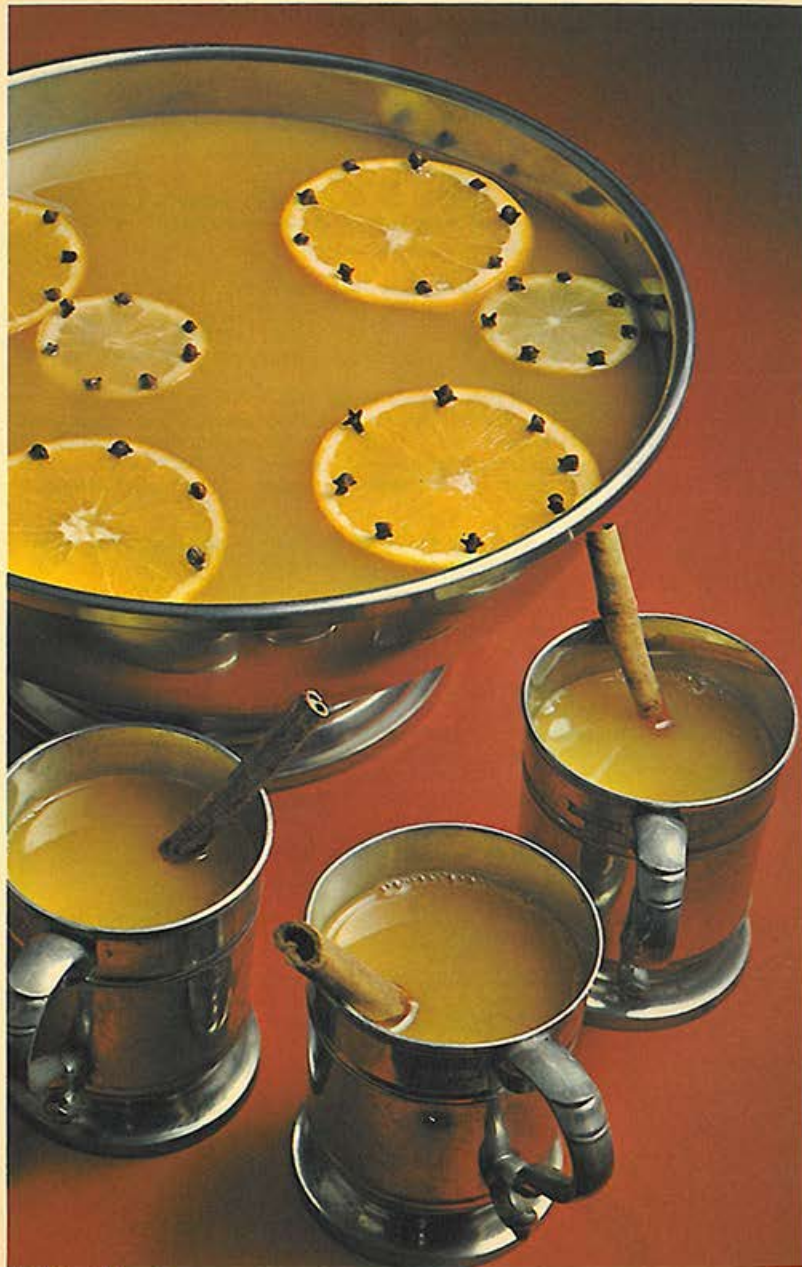
Have ingredients and punch bowl chilled before mixing. In chilled punch bowl, mix together wine, raspberry juice, and 1 cup Imperial Simple Syrup. Add ginger ale and raspberries, and additional Imperial Simple Syrup to taste. Garnish with lemon slices. About 15 servings. For larger groups, double or triple the ingredients to meet your needs.

Heavenly hot chocolate with a frothy top

Chocolate-La-La
 3 squares unsweetened chocolate
 1/2 cup water
 1/2 teaspoon salt
 3/4 cup Imperial Granulated Sugar
 1/2 cup heavy cream, whipped
 Hot milk

Grate chocolate. Add water and cook over low heat until thick, stirring constantly. Add salt and sugar; continue cooking 4 minutes. Fold in whipped cream. Store, covered, in refrigerator. To serve, spoon generous amount into each cup and fill with hot milk. Stir well.





Hot Spiced Punch

On wintry days, a festive cup that will please friends

*Hot
Spiced
Punch*

- | | |
|---------------------------------|-----------------------------|
| 1 cup Imperial Granulated Sugar | 6 whole cloves |
| 1 cup Imperial Brown Sugar | 2 quarts orange juice |
| 1 quart medium-strength tea* | 2 cups lemon juice |
| 4 sticks cinnamon | Thin slices orange or lemon |

Combine both Imperial Sugars with tea, cinnamon sticks and cloves; boil 5 minutes. Heat orange juice and lemon juice to the boiling point; combine with first mixture and pour into punch bowl. Float fruit slices on top. Or serve it from a silver tea server. About 30 servings.

*If you prefer, substitute 1 quart of cider for the tea.

Handy for sweetening frosty cold summer drinks

*Imperial
Simple
Syrup*

- | | |
|-------------------|----------------------------------|
| 4 cups warm water | 7 cups Imperial Granulated Sugar |
|-------------------|----------------------------------|

In saucepan combine water and Imperial Granulated Sugar. Over medium heat, stir until sugar is thoroughly dissolved and mixture begins to boil. Pour into jars or bottles and cover. Cool. Store in refrigerator. Use for sweetening any beverage. Makes about 2 quarts.

Ginger ale puts sparkle in this cool thirst quencher

*Pineapple
Punch*

- | | |
|---|--------------------------------|
| $\frac{3}{4}$ cup Imperial Granulated Sugar | $\frac{3}{4}$ cup orange juice |
| $\frac{3}{4}$ cup currant jelly | $\frac{3}{4}$ cup lemon juice |
| 2½ cups boiling water | 1½ cups ginger ale |
| $\frac{3}{4}$ cup pineapple juice | |

Stir together Imperial Granulated Sugar, currant jelly and boiling water until dissolved; cool. Add pineapple juice, orange juice, lemon juice, and pour over block of ice in punch bowl. Just before serving add ginger ale. About 12 servings. Recipe may be doubled or tripled to serve larger groups.

Cool idea for entertaining a large group of summer guests

*Banana
Crush*

- | | |
|----------------------------------|--|
| 4 cups Imperial Granulated Sugar | 1 can (46-oz.) unsweetened pineapple juice |
| 6 cups water | 10 medium bananas, crushed |
| Juice of 6 oranges | 4 quarts ginger ale, chilled |
| Juice of 3 lemons | |

In large kettle, combine Imperial Granulated Sugar and water; boil for 3 minutes. Cool. Mix juices with crushed bananas; and stir syrup into fruit juice mixture. Pour into 6 refrigerator trays or other freezer container; freeze. At serving time set out at room temperature 5 to 10 minutes. Spoon into 8-ounce glasses, filling halfway. Add a little ginger ale and beat with spoon. Fill glass with ginger ale. Makes about 40 glasses (8-oz.).

Golden Westerner Cake

Hearty kind of pound cake — one of our all-time favorites

- | | |
|---|---|
| 3 sticks ($\frac{3}{4}$ lb.) butter or margarine | 1 Imperial 10X Powdered Sugar carton full of sifted flour |
| 1 carton (1 lb.) Imperial 10X Powdered Sugar | 1 teaspoon lemon juice |
| 6 eggs | 1 tablespoon vanilla |

Have eggs and butter at room temperature. Cream butter; add Imperial 10X Powdered Sugar; beat till fluffy. Add eggs, one at a time; beat well after each addition. Sift flour 3 times; add gradually to batter. Add flavorings and mix well. Bake in 10" greased and floured tube pan at 325° for 1½ hours. Cool 4 minutes, then invert pan. Wonderful served plain, with whipped cream, fruit or ice cream. If you wish, spoon Imperial 10X Powdered Sugar lightly into ridges on top of cake.

AMBER WESTERNER: Rich and moist made with Imperial Brown Sugar. In the recipe above, use one carton (1 lb.) of Imperial Brown Sugar instead of Imperial 10X Powdered Sugar.

It originated back in the days when women made their own jam

Blackberry Jam Cake

- | | |
|--|------------------------|
| 1 cup butter or margarine | 1 teaspoon nutmeg |
| 2 cups Imperial Granulated Sugar | 1 teaspoon cloves |
| 4 egg yolks, beaten | 1 teaspoon allspice |
| 1 teaspoon vanilla | 1 teaspoon baking soda |
| 3¼ cups plus two tablespoons sifted cake flour | 1 cup buttermilk |
| 2 teaspoons cinnamon | 1 cup blackberry jam |
| | 4 egg whites |

Cream butter and Imperial Granulated Sugar together until light. Add beaten egg yolks and vanilla. Beat until thoroughly blended. Sift together cake flour, cinnamon, nutmeg, cloves, and allspice. Stir baking soda into buttermilk. Add sifted ingredients, alternately with buttermilk to the first mixture, beating after each addition.

Stir in blackberry jam. Beat egg whites until stiff, but not dry. Fold into batter. Pour batter into three 9" layer cake pans, which have been lined on bottom with waxed paper and greased. Bake at 350° for 40 to 45 minutes or until cake tests done. Let cool in pan 10 minutes. Turn out onto cloth-covered wire racks to cool. Cake texture is light and tender. Frost with Date-Pecan Frosting on Page 34.

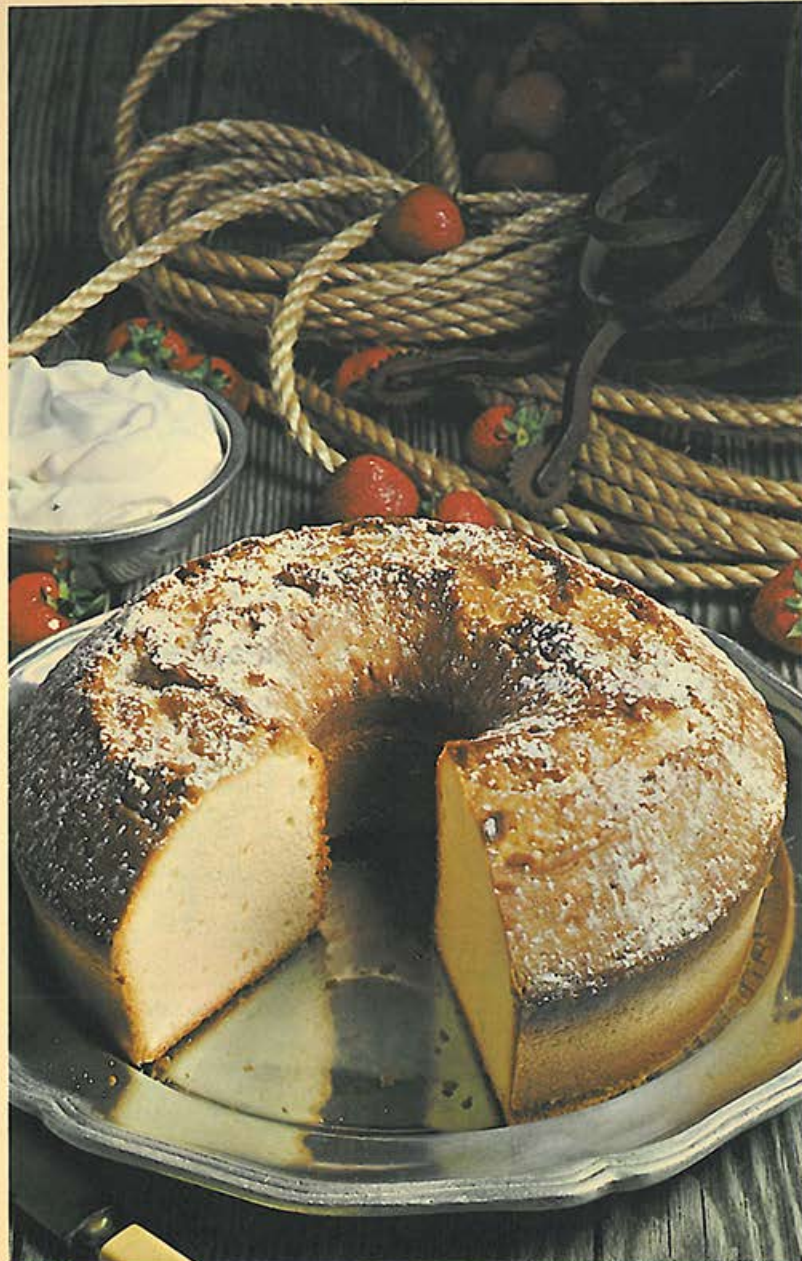
Quick to mix and serve with coffee or milk—an easy one to make

Casual Crumb Cake

- | | |
|-----------------------------|------------------------|
| 2¼ cups unsifted flour | 1 teaspoon vanilla |
| 1 teaspoon cinnamon | ½ teaspoon baking soda |
| 2 cups Imperial Brown Sugar | 1 egg |
| ½ cup soft butter | ⅔ cup buttermilk |



Mix unsifted flour, cinnamon, Imperial Brown Sugar and soft butter together; blend well. Reserve ⅓ cup of this mixture. To the rest of the mixture, add remaining ingredients in order listed. Beat well. Pour into greased baking pan (12" x 8" x 2"). Sprinkle reserved mixture over top. Bake at 350° for 40 minutes.



Golden Westerner Cake

Speckled cake that will be a certain conversation-starter

Polly's Poppy Seed Cake

$\frac{1}{2}$ cup poppy seeds	$2\frac{1}{2}$ teaspoons baking powder
$\frac{3}{4}$ cup milk	$\frac{1}{2}$ teaspoon salt
$\frac{3}{4}$ cup butter or margarine	$\frac{1}{2}$ cup milk
$1\frac{1}{2}$ cups Imperial Granulated Sugar	1 teaspoon vanilla
2 cups sifted flour	4 egg whites

Soak poppy seeds in $\frac{3}{4}$ cup milk for 2 hours. Cream butter until soft. Gradually add Imperial Granulated Sugar beating constantly.

Sift together, flour, baking powder and salt. Stir $\frac{1}{3}$ cup milk and vanilla into poppy-seed-milk mixture. Add the sifted dry ingredients in three parts, alternately with the poppy-seed-milk, to the batter, beating after each addition *only until blended*.

Beat egg whites until stiff, but not dry. Fold into batter. Pour into 2 greased and floured 9" cake pans. Bake at 375° for 25 minutes or until done. Remove from pans and cool. Fill with lemon custard and sift Imperial 10X Powdered Sugar over the top. Store in refrigerator.

LEMON CUSTARD FILLING: Mix 1 teaspoon cornstarch with $\frac{1}{4}$ cup Imperial Granulated Sugar. Cream together with 2 tablespoons butter or margarine. Add 4 well-beaten egg yolks and $\frac{3}{4}$ cup milk. Cook in top of double boiler, over hot water, stirring constantly until mixture thickens. Add pinch of salt, 1 teaspoon grated lemon rind and $\frac{1}{2}$ teaspoon vanilla. Cool. Spread between Polly's Poppy Seed Cake layers.

It travels to your favorite picnic spot in its own pan

Praline Pecan Picnic Cake

$\frac{1}{2}$ cup butter or margarine	$2\frac{1}{2}$ cups sifted flour
$1\frac{1}{2}$ cups Imperial Brown Sugar	1 tablespoon baking powder
1 teaspoon vanilla	$\frac{1}{2}$ teaspoon salt
2 eggs	1 cup milk

Cream butter with Imperial Brown Sugar until light and fluffy. Beat in vanilla. Add eggs, one at a time, beating well. Sift together the dry ingredients and stir into first mixture alternately with milk, beating until smooth. Pour into greased, floured 9" x 9" x 2" cake pan. Bake at 350° for 40 to 50 minutes or until it tests done. Remove from oven and spread with Praline Pecan Topping.

PRALINE PECAN TOPPING

$\frac{1}{2}$ cup butter or margarine	1 teaspoon vanilla
$\frac{1}{2}$ cup Imperial Brown Sugar	Dash salt
$\frac{1}{4}$ cup milk	1 cup flaked coconut
	$\frac{1}{2}$ cup coarsely chopped pecans

Melt butter; combine with rest of ingredients. Spread over the top of the hot cake. Place under broiler to brown, about 3 minutes. Watch carefully to prevent burning.

Spicy, country-style baking in this tasty cake

Annie's Applesauce Cake

$\frac{3}{4}$ cup shortening	$\frac{1}{2}$ teaspoon salt
2 cups Imperial Granulated Sugar	$\frac{1}{2}$ teaspoon cloves
2 eggs	1 teaspoon nutmeg
3 cups sifted flour minus 2 tablespoons	2 teaspoons cinnamon
1 teaspoon baking powder	2 cups applesauce
2 teaspoons baking soda	1 cup raisins
	$1\frac{1}{2}$ cups chopped dates
	2 cups chopped pecans

Cream shortening and Imperial Granulated Sugar. Beat in eggs. Sift together dry ingredients; add to creamed mixture alternately with applesauce, beating after each addition. (Depending upon the moistness of the applesauce used, you may wish to add $\frac{1}{4}$ to $\frac{1}{2}$ cup milk if the batter seems a little stiff.) Stir in raisins, dates and pecans. Bake in greased and floured 10" tube pan at 350° for 1 $\frac{1}{2}$ hours or until it tests done. Delicious as it is, or serve with ice cream, whipped cream or sauce. Or glaze lightly if desired.

Feature it at your next brunch or coffee

Colossal Coffeecake

$\frac{1}{2}$ cup Imperial Granulated Sugar	1 teaspoon baking soda
$\frac{1}{2}$ cup chopped walnuts	$\frac{1}{2}$ cup butter or margarine
1 tablespoon cocoa	1 cup Imperial Granulated Sugar
1 teaspoon cinnamon	3 eggs
3 cups sifted flour	1 teaspoon vanilla
3 teaspoons baking powder	$1\frac{1}{4}$ cups dairy sour cream

Mix $\frac{1}{2}$ cup Imperial Granulated Sugar, walnuts, cocoa and cinnamon; set aside. Sift flour, baking powder and soda.

In large mixing bowl, heat butter until soft, using electric mixer at medium speed. Gradually beat in 1 cup Imperial Granulated Sugar until fluffy. Then beat in eggs, one at a time, and vanilla. Turn mixer speed down to low, blend in the sifted dry ingredients alternately with sour cream.

Spoon half the batter into greased 9" tube pan. Sprinkle walnut mixture evenly over it. Then cover evenly with the remaining batter. Bake in preheated oven at 375° for 1 hour, or until cake tester comes out clean. Cool in pan about 10 minutes. Turn out and cool on wire rack. Makes 12 servings.

A favorite of bygone days

Grandmother's 1-2-3-4 Cake

1 cup shortening	$\frac{1}{4}$ teaspoon salt
2 cups Imperial Granulated Sugar	$\frac{1}{4}$ teaspoon mace (optional)
4 eggs	1 cup milk
3 cups sifted flour	1 teaspoon vanilla
3 teaspoons baking powder	



Cream together shortening and Imperial Granulated Sugar. Add eggs, beating until fluffy. Sift together flour, baking powder, salt, and mace. Add sifted dry ingredients to batter alternately with milk, beating after each addition. Add vanilla. Pour into greased and floured tube pan. Bake at 350° for 1 hour or until cake pulls away from sides of pan. Frost or glaze as desired.

Hheavy as a pound cake, sweeter than nut bread

<i>Frontier Pecan Cake</i>	2 cups butter or margarine	½ cup milk
	4½ cups sifted flour	1 teaspoon vanilla
	¼ teaspoon salt	3 tablespoons instant coffee*
	1 teaspoon baking powder	dissolved in 3 tablespoons
	6 eggs	hot water
	1 pound Imperial Brown Sugar	4 cups chopped pecans

Set out butter to soften. Sift together flour, salt, baking powder. Separate eggs; beat yolks well; beat egg whites until stiff but not dry.

In large mixing bowl, cream together butter and Imperial Brown Sugar. Add beaten egg yolks, mixing well. Combine milk, vanilla and dissolved coffee. Add alternately to batter with dry ingredients.

Fold in pecans and beaten egg whites. Pour into greased (bottom only) 10" tube pan. Bake at 325° for 1½ hours.

Let cool in pan on rack. Remove from pan. Keeps well when tightly wrapped.

Delicious as it is, or serve with a dessert sauce or Whipped Cream Imperial: Combine 1 cup whipping cream, ⅛ teaspoon salt, ½ teaspoon vanilla and ½ cup sieved Imperial Brown Sugar (do not pack). Chill 1 hour. Beat with beater until stiff.

*Optional. If desired omit coffee and hot water.

Feather-light with fresh oranges in cake, filling and frosting

<i>Valencia Orange Cake</i>	¾ cup shortening	3½ teaspoons baking powder
	1½ cups Imperial Granulated Sugar	¾ cup cold water
	3 beaten egg yolks	¼ cup orange juice
	2¼ cups sifted cake flour	1 tablespoon grated orange rind
	½ teaspoon salt	3 egg whites, stiffly beaten

Cream shortening and Imperial Granulated Sugar; add egg yolks, beat well. Add sifted dry ingredients, alternately with water, orange juice and rind. Fold in stiffly beaten egg whites. Bake in 2 waxed-paper-lined 9" round pans at 350° for 30 to 35 minutes. Cool and put together with Orange Filling.

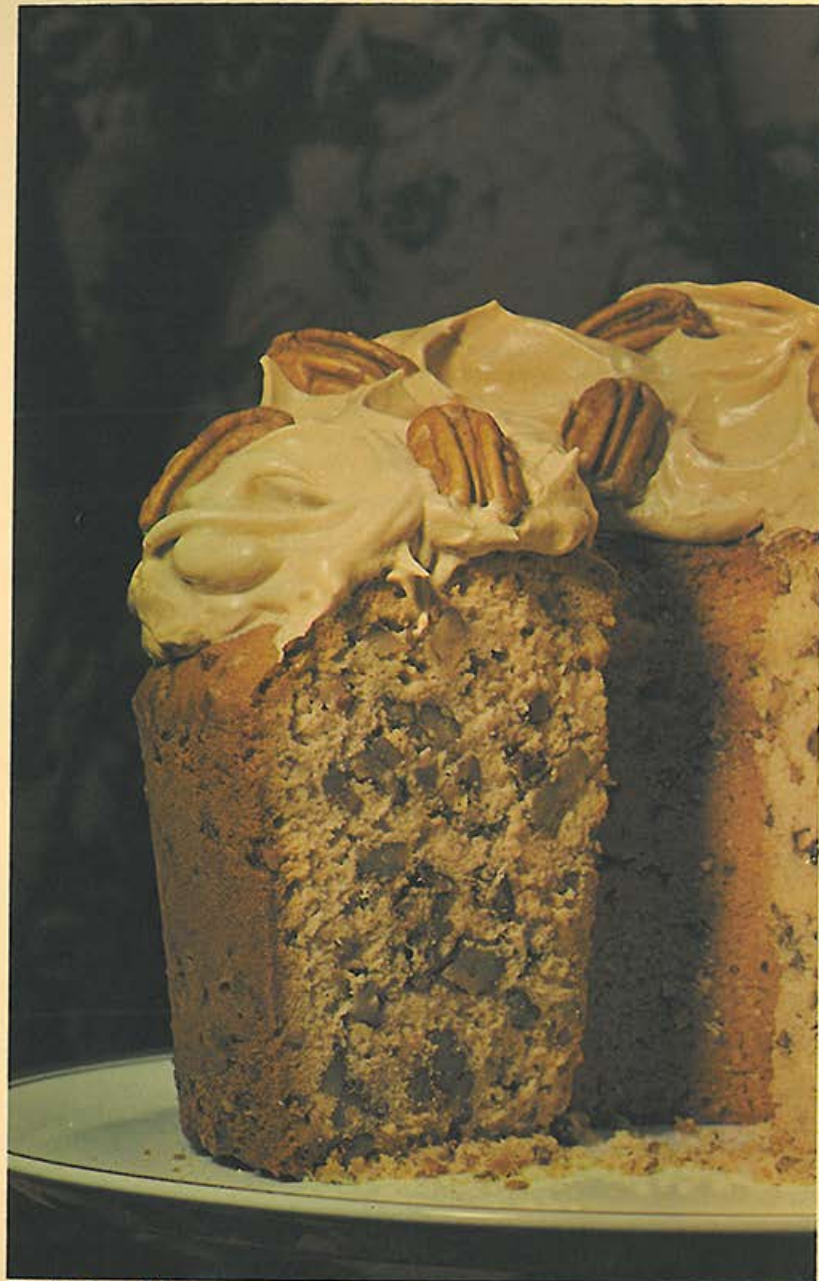
ORANGE FILLING:

¾ cup Imperial Granulated Sugar	1½ tablespoons lemon juice
3 tablespoons cornstarch	2 tablespoons grated orange rind
¼ teaspoon salt	1 tablespoon butter or margarine
¾ cup orange juice and pulp	2 beaten egg yolks

In small saucepan, combine Imperial Granulated Sugar, cornstarch, and salt; mix well. Gradually add juices; blending well. Add orange rind and butter. Over medium heat, cook and stir constantly until thick and clear.

While stirring vigorously, pour a small amount of the hot mixture into beaten egg yolks; then pour back into remaining hot mixture. Continue cooking and stirring about 4 minutes. Remove from heat. Cool before filling cake.

Frost sides and top of cake with Fluffy Orange Frosting (Page 33). Sprinkle additional grated orange rind in center if desired.



Frontier Pecan Cake

Handed down from Republic of Texas days

*Nameless
Cake*

$\frac{3}{4}$ cup shortening	1 teaspoon cinnamon
$1\frac{1}{2}$ cups Imperial Granulated Sugar	2 teaspoons nutmeg
3 eggs, beaten	$\frac{3}{4}$ cup buttermilk or sour milk
$1\frac{3}{4}$ cups sifted flour	1 teaspoon vanilla
$\frac{1}{2}$ teaspoon baking powder	1 teaspoon lemon extract
$\frac{1}{2}$ teaspoon baking soda	1 cup coarsely cut nuts, roasted*
$\frac{1}{2}$ teaspoon salt	

Cream shortening and Imperial Granulated Sugar together until fluffy. Add beaten eggs; beat thoroughly. Sift flour, baking powder, baking soda, salt, cinnamon and nutmeg together; add alternately with buttermilk. Add the flavorings. Fold in roasted nuts. Pour batter into greased and floured pan (9" x 13" x 1½"). Bake at 375° about 35 minutes or until done. Frost with Browned Butter Frosting, Page 32.

*To roast nuts, place chopped nuts in shallow pan and toast in slow oven (325°) about 20 minutes or until lightly browned. Stir frequently.

Quick-to-mix one-bowl method — tasty fruit with nuts

*Tropical
Banana-Nut
Cake*

$2\frac{1}{2}$ cups sifted cake flour	$1\frac{1}{4}$ cups sieved bananas
$1\frac{3}{4}$ cups Imperial Granulated Sugar	$\frac{2}{3}$ cup buttermilk
$1\frac{1}{4}$ teaspoons baking powder	$\frac{1}{2}$ cup unbeaten eggs (2 large)
1 teaspoon baking soda	1 teaspoon vanilla
1 teaspoon salt	$\frac{2}{3}$ cup chopped nuts
$\frac{2}{3}$ cup soft shortening	

Into large mixing bowl, sift together flour, Imperial Granulated Sugar, baking powder, baking soda and salt. Add shortening, bananas, and $\frac{1}{3}$ cup buttermilk. Stir to dampen flour. Beat with electric mixer at medium speed 2 minutes. (To mix by hand allow 150 strokes per minute. Use full sweeping strokes around the bowl.) Add remainder of buttermilk, eggs and vanilla. Beat 2 minutes longer. Fold in chopped nuts. Pour into 2 waxed-paper-lined 9" round pans. Bake at 350° for 30 to 35 minutes. Cool and frost as desired.



CANDY and CONFECTIONS

"The dainties last, to make the end most sweet." ? William Shakespeare

Holidays, any day . . . a thoughtful gift attractive and tasty

*Candied
Fruit
Peel*

Oranges, lemons, or grapefruit	1 cup water
2 cups Imperial Granulated Sugar	Imperial Granulated Sugar

Wash citrus fruit. Remove peel in 2 sections, if possible. Cut each section into strips $\frac{1}{4}$ " wide. Place peel in saucepan, cover with cold water. Heat to boiling; boil 10 minutes; drain. Cover with cold water and repeat this boiling-draining procedure 3 times. Then cover with boiling water and simmer until peel is tender. Drain.

Combine 2 cups Imperial Granulated Sugar and 1 cup water; cover and bring to boil. Remove lid, lower heat and simmer to make a heavy syrup, about 8 minutes. Pour syrup over peel and allow to stand overnight. Syrup should cover peel. Recipe makes enough syrup for about 3 cups of peel.

Drain syrup thoroughly from peel. (Save syrup in refrigerator for sweetening drinks.) Roll peel in the additional Imperial Granulated Sugar; place on cake cooling rack to dry in very slow oven (250°) until surface is firm. Cool. Pack in airtight container.

Holiday tradition for candy lovers — wins compliments

*Date
Loaf*

$1\frac{1}{2}$ cups Imperial Granulated Sugar	1 cup chopped nuts
$1\frac{1}{2}$ cups Imperial Brown Sugar	1 tablespoon butter
1 cup milk	1 teaspoon vanilla
1 cup chopped dates	

In heavy saucepan, mix both sugars and milk. Cook over medium heat to the soft ball stage (234°). Add dates, nuts and butter. Slowly cook, stirring occasionally, to firm ball stage (248°) or until spoon leaves path when stirring.

Add vanilla and let cool. Beat till creamy and stiff. Empty onto damp towel or cloth; shape into loaf. Wrap with towel, then aluminum foil. Store until ready to serve. Slice with knife.

Early French settlers called it Penuche — we call it good!

*French
Penuche
Candy*

3 cups Imperial Brown Sugar	2 tablespoons butter or margarine
$\frac{1}{4}$ teaspoon salt	1 teaspoon vanilla
1 cup milk	1 cup broken nuts

Combine Imperial Brown Sugar, salt and milk in saucepan; cook to the soft ball stage (234 to 240°). Remove from heat. Add butter and vanilla, but do not stir. Cool without stirring. When lukewarm (110°), beat until it is creamy; add nuts and beat until thick. Pour into buttered pan. Cut in squares when hardened.

No cooking for this festive old favorite of the early 1900's

*Sugar Plums
From
Sugar Land*

2 cups butter or margarine	1 cup chopped pecans
3 cups sifted Imperial 10X Powdered Sugar	1 cup golden seedless raisins
1 cup Imperial Brown Sugar	2 cups quick rolled oats, uncooked
½ cup cocoa	Flaked or shredded coconut
½ teaspoon vanilla	1 cup Imperial Granulated Sugar

In large mixing bowl, allow butter to soften at room temperature. Add Imperial Powdered and Brown Sugars; cream until light and fluffy. Blend in cocoa and vanilla; mix thoroughly. Stir in pecans, raisins, rolled oats. Chill dough until stiff, at least 2 hours. Break off pieces of dough; shape in 1" balls. Roll in coconut or tinted Imperial Granulated Sugar*. Makes 8 to 9 dozen. Store in covered container in refrigerator.

*To tint sugar, divide Imperial Granulated Sugar into fourths in small custard cups. Add several drops of either red, green, blue or yellow food coloring; blend until sugar reaches desired color.

It takes a little pull

*Party
Taffy*

2 cups Imperial Brown Sugar	½ cup water
½ cup Imperial Granulated Sugar	2 tablespoons cider vinegar
1 tablespoon butter or margarine	

Combine all ingredients in large saucepan. Cook over low heat; stir only until sugar dissolves. Remove sugar crystals from the sides of the pan with a damp cloth wrapped around a fork. Continue cooking over medium high heat, without stirring, to the soft crack stage (270°). Pour the hot syrup onto a large buttered platter. When cool enough to handle*, pull until taffy is light-colored and porous. Twist into ropes and place on buttered pan.

Cut with scissors, or dent into bite-sized pieces with a knife and break apart when cold.

*Before handling the warm candy, butter hands well or rub them with cornstarch. To have enough taffy for a large pulling party, do not double the recipe. Instead, make several batches in separate pans.

Picture pretty and delicious with optional cherry garnish

*Orange
Nut
Fudge*

1½ tablespoons butter	3 tablespoons orange juice
2 teaspoons grated orange rind	1 teaspoon lemon juice
3 cups Imperial Granulated Sugar	½ cup chopped nuts
1 cup light cream	Red candied cherries (optional)
¾ teaspoon cream of tartar	

Melt butter in heavy saucepan. Remove from heat. Add orange rind; blend. Add Imperial Granulated Sugar, cream, cream of tartar, orange juice; blend.

Place over low heat. Stir until sugar dissolves and mixture boils gently. Cover; cook 3 minutes. Remove cover. (If crystals form on pan sides, remove with damp cloth wrapped around fork.) Cook to soft ball stage (234 to 240°) stirring occasionally. Remove from heat, cool until lukewarm. Add lemon juice, nuts; beat until thick, creamy. Spread in buttered 8" square pan. Cool; cut in squares. Garnish with cherry halves or pecans.



Sugar Plums from Sugar Land

Chocolate Cream Fudge

Probably the smoothest you've ever made, rich and velvety

2 cups Imperial Granulated Sugar 2 tablespoons corn syrup
1 cup (½ pint) dairy sour cream 1 teaspoon vanilla
2 1-oz. squares unsweetened
chocolate, broken into bits 2 tablespoons butter
½ teaspoon salt ½ cup chopped nuts

In heavy 2-quart saucepan combine Imperial Granulated Sugar, sour cream, chocolate, salt and syrup. Place over low heat and stir until sugar dissolves. Cook over medium heat until boiling; cover with lid and cook for 3 minutes. Remove lid and cook, stirring frequently to soft ball stage (234 to 240°). Add vanilla and butter. Cool to lukewarm (110°) without stirring. Beat vigorously until candy is creamy and has lost its gloss. Add nuts and pour into buttered 8" square pan. Makes 36 pieces.

Butter-smooth with a small crunch

Peanut Penuche

2 cups Imperial Brown Sugar ½ cup peanut butter
1 cup Imperial Granulated Sugar ½ cup lightly crushed,
1¼ cups light cream salted peanuts
2 tablespoons butter 1 teaspoon vanilla

In heavy saucepan, combine both sugars, cream and butter. Over low heat, stir until sugar dissolves and mixture comes to boil. Cover; simmer 3 minutes. Remove lid; cook to soft ball stage (234°). Cool at room temperature, without stirring, until barely warm.

Beat until thick and creamy. Add peanut butter, peanuts and vanilla and blend. Spread in buttered 8" square pan. Cool; cut in squares.

So nice for parties or thank-you gifts

Spicy Nut Mix

¾ cup Imperial Granulated Sugar 1 egg white
1 teaspoon cinnamon 2½ tablespoons water
1 teaspoon salt 1 cup pecan halves
¼ teaspoon allspice 1 cup walnut halves
¼ teaspoon nutmeg 1 cup blanched almonds
½ teaspoon cloves

In small mixing bowl, combine Imperial Granulated Sugar, the spices and salt. Beat egg white lightly and stir into sugar-spice mixture; stir in water. Blend well.

Add nuts about ½ cup at a time. Using a fork, stir to coat nuts well. Lift up, drain, then place on greased baking sheet, separating each nut. Bake at 275° until golden and crusty (about 45 minutes). Remove from baking sheet with spatula. Store in container with tight lid. Makes 3 cups.

The candy that originated in the West, an all-American favorite

Western Pralines

2 cups Imperial Granulated Sugar ½ teaspoon salt
1 teaspoon soda 2 tablespoons butter
1 cup buttermilk 2½ cups pecan halves

In large (3½ quart) heavy saucepan combine Imperial Granulated Sugar, soda, buttermilk and salt. Cook over high heat about 5 minutes (or to 210° on candy thermometer); stir often and scrape bottom of pan. Mixture will foam up!

Add butter and pecans. Over medium heat, continue cooking, stirring constantly and scraping bottom and sides of pan until candy reaches soft ball stage (234°).

Remove from heat and cool slightly, only about 2 minutes. Beat with spoon until thick and creamy. Drop from tablespoon onto sheet of aluminum foil or waxed paper. Let cool. Makes about 20 pralines; 2" in diameter.



COOKIES

"Backward, turn backward, O Time, in thy flight; Make me a child again, just for tonight." — Elizabeth Chase

Little, fluffy clouds bursting with pecans—dainty and different

Anniversary Angels

2 egg whites 1 teaspoon vanilla
2 cups sifted Imperial 1 teaspoon vinegar
10X Powdered Sugar 2 cups pecan halves

Beat egg whites until stiff, but not dry. Gradually beat in Imperial 10X Powdered Sugar, vanilla and vinegar. Gently fold in pecans. Drop by teaspoonfuls 2" apart onto greased baking sheet. Bake in 300° oven until firm, 12 to 15 minutes. Remove from baking sheet immediately. Makes 3½ dozen cookies.

Treasured bars with meringue topping

Chocolate Meringues

1 cup butter or margarine 2 cups sifted flour
½ cup Imperial Brown Sugar ¼ teaspoon salt
½ cup Imperial Granulated Sugar ¼ teaspoon soda
3 egg yolks 1 package (6-oz.)
1 tablespoon cold milk semisweet chocolate pieces
1 teaspoon vanilla

Soften butter and cream with Imperial Brown and Granulated Sugars. Add egg yolks and beat well. Add cold milk and vanilla alternately with sifted dry ingredients. Spread evenly in well-greased 11" x 16" pan. Sprinkle with chocolate pieces. Set aside and prepare meringue topping.

MERINGUE TOPPING:

3 egg whites 1 cup chopped pecans
1 cup Imperial Brown Sugar

Beat egg whites until stiff; add Imperial Brown Sugar gradually. Fold chopped pecans in carefully. Spread over mixture in pan and bake at 350° for 25 minutes. Cool before cutting. Makes 4 dozen 1" bars.

Elegant little layered squares — the surprise is raspberry jam

Berry Peekaboos

1¼ cups sifted flour ¾ cup thick seedless raspberry
1 teaspoon Imperial preserves or jam
Granulated Sugar 2 eggs, beaten thick
½ teaspoon salt 1½ cups Imperial Granulated Sugar
1 teaspoon baking powder 2 teaspoons vanilla
½ cup butter, softened 5 tablespoons melted butter
1 egg yolk 2½ cups flaked coconut
2 tablespoons milk

Sift together flour, 1 teaspoon Imperial Granulated Sugar, salt and baking powder; blend in ½ cup butter, egg yolk and milk. Pat into buttered 11" x 7" x 2" pan. Spread preserves evenly over top. Beat eggs and 1½ cups Imperial Granulated Sugar together until fluffy. Stir in remaining ingredients. Spoon over raspberry layer. Bake at 350° for 45 to 55 minutes or until richly browned. Cool thoroughly before cutting into 1" squares.

*Bird's Nest
Party
Cookies*

Served by Southwesterners at festive occasions for generations

1 cup butter	2 cups sifted flour
½ cup Imperial Brown Sugar	2 cups chopped pecans
2 eggs, separated	Jelly

Cream butter; blend in Imperial Brown Sugar. Beat egg yolks until light. Add to creamed mixture blending well. Blend in flour. Chill dough for 2 hours.

Beat egg whites until frothy. Shape chilled dough into balls the size of walnuts. Dip into beaten egg whites; then roll in chopped pecans. Place on greased baking sheet and make a depression in center of each. Bake in moderate oven, 350°, for 8 minutes. Remove from oven and press down centers again. Continue baking 10 minutes more. Cool slightly; fill centers with jelly. Makes about 48. Store in airtight container.

*Brown
Sugar
Delights*

Pecan-filled squares popular in Grandma's day

4 eggs	½ teaspoon salt
1 pound Imperial Brown Sugar	½ teaspoon baking powder
1½ cups broken pecans	1 teaspoon vanilla
1½ cups sifted flour	Imperial 10X Powdered Sugar

In top of double boiler, blend eggs and Imperial Brown Sugar. Cook over boiling water, stirring occasionally, for 10 minutes. Add pecans and remove from heat.

Sift together flour, salt, and baking powder. Stir into first mixture along with vanilla. Spread in greased, shallow baking pan approximately 8" x 12". Bake at 375° for 30 to 35 minutes. Cool. Sprinkle Imperial 10X Powdered Sugar over top. Cut in squares. Makes about 3½ dozen.

Chocolate bits and nuts make them special

*Chiperoo
Bars*

¾ cup shortening	3 eggs
1 pound Imperial Brown Sugar	1 package (6-oz.) semisweet chocolate pieces
2¾ cups sifted flour	1 cup broken nuts
2½ teaspoons baking powder	
½ teaspoon salt	

Melt shortening, stir in Imperial Brown Sugar; mix well and cool. Sift together flour, baking powder, salt. To shortening mixture, add eggs, one at a time, beating well after each addition.

Blend in dry ingredients. Stir in chocolate pieces and nuts. Spread in greased 15" x 10" x 1" pan. Or, for thicker bars use 13" x 9" x 2" pan. Bake at 350° for 25 to 30 minutes. When almost cool, cut into bars. Makes about 3 dozen.

Chewy small batch — always a favorite with guests

*Down
South
Bars*

2 tablespoons butter or margarine	½ teaspoon baking soda
2 eggs	1 cup chopped nuts
1 cup Imperial Brown Sugar	1 teaspoon vanilla
5 tablespoons flour	

Melt butter in 8" x 8" x 2" pan. Beat eggs; combine Imperial Brown Sugar, flour, baking soda and nuts. Stir mixture into eggs. Add vanilla. Pour over butter in pan. Do not stir. Bake 20 minutes at 350°. Let cool slightly. Cut in bars and sprinkle with Imperial 10X Powdered Sugar. Makes about 18 bars.



Bird's Nest Party Cookies

*Roll-Away
Chocolate
Balls*

Small buttery bites packed with pecans

<i>1 1/4 cups butter or margarine</i>	<i>2 cups flour</i>
<i>2/3 cup Imperial Granulated Sugar</i>	<i>1/8 teaspoon salt</i>
<i>1 teaspoon vanilla</i>	<i>2 cups chopped pecans</i>
<i>1/2 cup cocoa</i>	<i>Imperial 10X Powdered Sugar</i>

Cream butter and Imperial Granulated Sugar until fluffy; add vanilla. Sift together cocoa, flour, and salt. Gradually add to butter and sugar mixture. Blend in chopped pecans. Mix thoroughly. Refrigerate for six hours or overnight. Roll into balls about 1" in diameter; place on ungreased baking sheet. Place about 1/2" apart as these cookies do not spread. Bake at 350° for 20 minutes. Roll in Imperial 10X Powdered Sugar. Makes 6 dozen.

Delightful refrigerator cooky

*Dutch
Almond
Cookies*

<i>1 1/2 cups melted butter or margarine</i>	<i>4 1/2 cups sifted flour</i>
<i>1 cup Imperial Granulated Sugar</i>	<i>1 tablespoon cinnamon</i>
<i>2 cups Imperial Brown Sugar</i>	<i>1 teaspoon baking soda</i>
<i>3 eggs, beaten</i>	<i>1/2 cup blanched, chopped almonds</i>

Combine butter, Imperial Granulated and Brown Sugars. Beat in eggs. Add flour that has been sifted 3 times with cinnamon and baking soda. Mix in almonds. Let stand 5 to 10 minutes until dough can be patted into rolls. Dough will still be sticky. Wrap in waxed paper. Store in refrigerator overnight or until ready to use. Cut into 1/4" slices and place on greased baking sheet. Bake at 375° 10 minutes. Makes 100 cookies.

New twist on an old favorite — a snap to make

*Drop
Brownies*

<i>1/2 cup butter or margarine</i>	<i>1 cup sifted flour</i>
<i>1 cup Imperial Granulated Sugar</i>	<i>1/2 teaspoon baking powder</i>
<i>2 eggs, beaten</i>	<i>3/4 teaspoon salt</i>
<i>1 1/2 teaspoons vanilla</i>	<i>3 cups broken pecans</i>
<i>2 1-oz. squares unsweetened chocolate, melted</i>	

Cream butter and Imperial Granulated Sugar. Add beaten eggs, vanilla, melted chocolate, and blend well. Sift dry ingredients together and stir into creamed mixture. Add pecans. Drop by half-teaspoonfuls on lightly greased baking sheet. Bake at 350° for 10 minutes. Makes 4 to 5 dozen cookies.

Rather rich, but the fresh taste is worth it!

*Luscious
Lemon
Bars*

<i>1 cup (2 sticks) butter</i>	<i>4 beaten eggs</i>
<i>1/2 cup Imperial 10X Powdered Sugar</i>	<i>2 cups Imperial Granulated Sugar</i>
<i>2 cups sifted flour</i>	<i>1/4 cup sifted flour</i>
<i>1/4 teaspoon salt</i>	<i>1 teaspoon grated lemon rind</i>
	<i>4 teaspoons lemon juice</i>

Soften butter; blend well with Imperial 10X Powdered Sugar, 2 cups flour, and salt. Press into bottom of buttered 9" x 13" pan. Bake at 350° for 20 minutes. Blend together the remaining ingredients. Pour over first layer and continue baking for 25 minutes. Sift additional Imperial 10X Powdered Sugar over the top immediately after removing from oven. Cool; cut in squares. Makes 3 dozen.

An old-fashioned teatime treat with toasty almonds on top

*Bon
Bons*

<i>1 cup butter or margarine</i>	<i>1/2 teaspoon almond extract</i>
<i>1 1/2 cups Imperial 10X Powdered Sugar</i>	<i>2 1/2 cups sifted flour</i>
<i>1 egg, beaten</i>	<i>1 teaspoon cream of tartar</i>
<i>1/2 teaspoon vanilla</i>	<i>1 teaspoon baking soda</i>
	<i>60 blanched almonds</i>

Thoroughly cream butter and Imperial 10X Powdered Sugar. Add egg and flavorings; beat well. Add sifted dry ingredients and mix thoroughly. Chill 1 hour. Form dough into small balls and place on greased baking sheet; flatten slightly and center each with a blanched almond. Bake at 375° for 10 to 12 minutes. Makes about 5 dozen.

The sugar cooky that made Aunt Martha famous

*Yum-
Yums*

<i>2 1/2 cups sifted flour</i>	<i>1 cup butter or margarine</i>
<i>1 teaspoon baking soda</i>	<i>1 teaspoon vanilla</i>
<i>1 teaspoon cream of tartar</i>	<i>2 cups Imperial Granulated Sugar</i>
<i>1/4 teaspoon salt</i>	<i>3 egg yolks</i>

Sift first four ingredients together; set aside. Cream butter and vanilla until butter softens. Add Imperial Granulated Sugar gradually, beating until fluffy. Add egg yolks, one at a time, beating well after each.

Add dry ingredients, in fourths, to creamed mixture, beating just until blended. Form dough into balls, about 1" in diameter. Roll in additional Imperial Granulated Sugar. Place about 2" apart on ungreased baking sheets. Bake at 350° for about 10 minutes or until golden. Makes 10 dozen cookies.

Rich, pecany mounds that melt in your mouth

*Pecan
Rolls*

<i>9 tablespoons Imperial 10X Powdered Sugar</i>	<i>2 1/2 cups ground pecans</i>
<i>1/2 pound butter or margarine</i>	<i>1 1/2 teaspoons vanilla</i>
<i>2 cups sifted flour</i>	<i>1/2 teaspoon nutmeg</i>

Mix Imperial 10X Powdered Sugar and butter. Gradually add sifted flour. Stir in pecans, vanilla and nutmeg. Shape into size of pecan in palm of your hand. Bake on ungreased baking sheet at 325° for 20 minutes or until done but not brown. When cold, roll in additional Imperial 10X Powdered Sugar. Makes 60.

Rich but delicious treat with pecans and golden coconut

*Anniversary
Bars*

<i>1/2 cup butter or margarine</i>	<i>1 cup Imperial Brown Sugar</i>
<i>1/2 cup Imperial Brown Sugar</i>	<i>1 teaspoon vanilla</i>
<i>1 teaspoon salt</i>	<i>2 tablespoons flour</i>
<i>1 cup sifted flour</i>	<i>1/2 teaspoon baking powder</i>
<i>2 tablespoons milk</i>	<i>1 cup chopped pecans</i>
<i>2 eggs</i>	<i>1 cup flaked coconut</i>

Soften butter; cream with 1/2 cup Imperial Brown Sugar and salt; blend in 1 cup flour, then milk. Pat into greased 13" x 9" x 2" pan. Bake in preheated 325° oven for 20 minutes or until light brown.

In medium bowl, beat eggs well; add 1 cup Imperial Brown Sugar and vanilla; beat well. Sift 2 tablespoons flour and the baking powder together into egg mixture; stir in pecans and coconut. Spread over mixture in pan. Bake 20 additional minutes or until golden. Cool, cut in bars. Store airtight. Makes about 32.

Bake ahead and be ready for holiday guests

*Merry
Cookies*

- | | |
|--|------------------------------------|
| $\frac{3}{4}$ cup shortening | $\frac{3}{4}$ teaspoon salt |
| $1\frac{1}{2}$ cups Imperial Brown Sugar | 1 teaspoon cinnamon |
| 3 eggs | $\frac{1}{2}$ teaspoon allspice |
| 1 pound chopped candied fruit | $\frac{1}{2}$ cup applesauce |
| $\frac{1}{2}$ pound chopped pitted dates | 1 teaspoon vanilla |
| 3 cups sifted flour | $1\frac{1}{2}$ cups chopped pecans |
| 1 teaspoon soda | |

Cream shortening; add Imperial Brown Sugar; beat with electric mixer until fluffy. Add eggs, one at a time; beat well after each addition. Add fruit and dates. Sift dry ingredients together; add to batter alternately with applesauce. Add vanilla and pecans; drop by heaping teaspoonfuls onto lightly greased baking sheet. Bake at 350° for 15 minutes. Cool and frost. Makes more than 100 cookies.

MERRY FROSTING: In medium bowl, combine 1 pound Imperial 10X Powdered Sugar, 1 tablespoon vanilla, $\frac{1}{4}$ teaspoon salt and 3 tablespoons water. Blend well. Additional water may be needed to give desired spreading consistency. Spread thinly over tops of cookies. If holiday touch is desired, decorate tops with slices of red and green candied cherries.

Chewy squares with delicious surprises inside

- | | |
|--|--------------------------------|
| $\frac{1}{4}$ cup butter or margarine | $\frac{1}{2}$ cup sifted flour |
| 1 cup Imperial Brown Sugar | $\frac{1}{2}$ teaspoon salt |
| 1 egg | 1 teaspoon baking powder |
| $1\frac{1}{2}$ teaspoons finely grated orange rind | 1 cup finely chopped dates |
| 1 teaspoon vanilla | 1 cup flaked coconut |
| | Imperial 10X Powdered Sugar |

In medium saucepan, melt butter; stir in Imperial Brown Sugar. Cook, stirring constantly, until mixture bubbles. Cool, away from heat. Then beat in egg, orange rind, and vanilla.

Sift together flour, salt, baking powder. Blend into first mixture; stir in dates and coconut. Spread in buttered pan, $7'' \times 11''$. Bake in 350° oven for 30 minutes. Cool; sift Imperial 10X Powdered Sugar lightly over top. Cut in squares. Makes 2 dozen.

Coffee-flavored with chocolate-nut tips

*Dainty
Batons*

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|---|---|
| $\frac{1}{2}$ cup butter or margarine | $\frac{1}{2}$ teaspoon baking powder |
| $\frac{3}{4}$ cup Imperial Brown Sugar | $\frac{1}{4}$ cup heavy cream |
| $\frac{1}{4}$ cup Imperial Granulated Sugar | $\frac{1}{4}$ cup Imperial Granulated Sugar |
| 2 cups sifted flour | 1 cup semisweet chocolate pieces |
| 1 tablespoon instant coffee powder | $\frac{1}{4}$ cup water |
| $\frac{1}{2}$ teaspoon salt | 1 teaspoon vanilla |
| | $1\frac{1}{2}$ cups chopped walnuts |

Soften butter; add Imperial Brown Sugar and $\frac{1}{4}$ cup Imperial Granulated Sugar; blend until fluffy. Sift together flour, instant coffee powder, salt and baking powder; stir into first mixture, alternately with cream. Chill 3 hours. Shape dough into little logs about $3''$ long, $\frac{1}{2}''$ in diameter. Place on ungreased baking sheet; bake at 375° for 10 to 12 minutes. Cool completely on racks.

In top of double boiler, combine $\frac{1}{4}$ cup Imperial Granulated Sugar, chocolate pieces and water. Stir over hot water until chocolate melts. Add vanilla. Dip both ends of each cookie in chocolate mixture, then in nuts. Makes 48.



Merry Cookies

Coconut Crunchies

So crisp they disappear faster with each baking

- | | |
|---------------------------------|---------------------------|
| 1 cup shortening | 1/2 teaspoon salt |
| 1 cup Imperial Brown Sugar | 1 teaspoon baking soda |
| 1 cup Imperial Granulated Sugar | 1 teaspoon vanilla |
| 2 eggs | 2 cups shredded coconut |
| 2 cups sifted flour | 2 cups corn flakes cereal |
| 1/2 teaspoon baking powder | |

Cream shortening with Imperial Brown and Granulated Sugars, blending well. Beat in eggs. Sift together flour, baking powder, salt and baking soda. Add with remaining ingredients. Mix well. Dough will be stiff.

Roll dough (about 1 teaspoonful) into small balls. Place about 2" apart on ungreased baking sheet. Bake at 350° for 10 to 12 minutes or until quite brown. Makes 6 1/2 dozen.

Fancy Fudge Bars

Crowned with marshmallow, then frosted!

- | | |
|-----------------------------|-----------------------------------|
| 3/4 cup sifted flour | 1 teaspoon vanilla |
| 1/4 teaspoon salt | 3/4 cup Imperial Granulated Sugar |
| 1/4 teaspoon baking powder | 2 eggs |
| 3 tablespoons cocoa | 1/2 cup chopped nuts |
| 1/2 cup butter or margarine | 2 cups miniature marshmallows |

Sift first four ingredients together. Cream butter and vanilla together until softened. Add Imperial Granulated Sugar gradually, beating until fluffy. Add eggs, one at a time, beating well after each. Add sifted dry ingredients in halves to egg mixture, beating only until blended after each addition. Stir in nuts. Spread evenly in greased 11" x 7" x 1 1/2" pan. Bake at 350° for 20 minutes.

Remove from oven. Arrange marshmallows over top and return to oven 5 minutes. Take from oven. Press down melted marshmallows to cover top, but *do not* try to spread. Cool thoroughly on rack. Spread with frosting below. Cut into 2" x 1" bars. Makes about 3 dozen.

FANCY FUDGE BAR FROSTING:

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|------------------------------|-------------------------|
| 1/2 cup Imperial Brown Sugar | 3 tablespoons butter |
| 2 tablespoons cocoa | 1 1/2 cups Imperial |
| 1/4 teaspoon salt | 10X Powdered Sugar, |
| 1/4 cup water | measured before sifting |
| 1 teaspoon vanilla | |

Combine Imperial Brown Sugar, cocoa, salt and water in small saucepan. Over medium heat, bring to boil, stirring constantly; boil 2 minutes. Remove from heat. Stir in vanilla and butter. Sift in Imperial 10X Powdered Sugar. Beat until frosting begins to lose its sheen or until of spreading consistency. Makes a thin coating to cover the marshmallow layer of Fancy Fudge Bars.

Chocolate below, coconut on top

- | | |
|---------------------------------|--|
| 3/4 cup sifted flour | 1/3 cup melted butter or shortening |
| 1/2 teaspoon baking powder | 1/3 cup flaked coconut |
| 1/4 teaspoon salt | 1/2 teaspoon almond flavoring |
| 2 eggs | 1 1/2 squares (1 1/2-ozs.) unsweetened chocolate, melted |
| 1 cup Imperial Granulated Sugar | |

Sift together flour, baking powder and salt. Beat eggs with beater; gradually add Imperial Granulated Sugar. Add melted butter; blend in dry ingredients and mix well. Place 1/4 of the batter in small bowl; stir in coconut and almond flavoring.

To remaining batter add melted chocolate; blend well and spread mixture evenly in well-greased 8" x 8" x 2" pan.

Spoon coconut batter carefully over chocolate mixture and spread to form thin, even layer. Bake at 350° for 35 minutes or until done. Cool and cut into bars. Makes about 20.

Two-Tone Bars

Mocha Squares

Coffee, chocolate and walnuts in delicious harmony

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|---|----------------------------------|
| 3 1-oz. squares unsweetened chocolate, melted | 1/2 cup soft shortening |
| 2 tablespoons instant coffee powder | 1/2 cup soft butter or margarine |
| 1 1/2 cups sifted cake flour | 2 cups Imperial Granulated Sugar |
| 1 1/2 cups sifted flour | 1 teaspoon vanilla |
| 1 1/2 cups sifted cake flour | 4 eggs |
| 1 1/2 cups sifted flour | 1 1/2 cups chopped walnuts |
| 1 1/2 cups sifted flour | Walnut halves |

Mix melted chocolate and instant coffee; cool. Sift cake flour, baking powder and salt. Cream shortening, butter, and gradually add Imperial Granulated Sugar; beat until fluffy. Add vanilla and eggs; beat well. Blend in coffee mixture, dry ingredients and chopped walnuts; stir well.

Place in well-greased, floured 13" x 9" x 2" pan. Bake at 350° for 35 or 40 minutes. Cool and spread with Browned Butter Frosting. Place walnut half in center of each square. When frosting is set, cut into squares. Makes about 3 1/2 dozen squares.

BROWNED BUTTER FROSTING: Heat 1/4 cup butter or margarine till light brown and bubbly. (Do not burn.) Beat in 3 cups sifted Imperial 10X Powdered Sugar, 3 tablespoons cream and 1 teaspoon vanilla.

Sarah's Sugar Crisps

Ginger gives this old-time favorite a bright snap

- | | |
|---------------------------------|---------------------|
| 3/4 cup shortening | 2 cups sifted flour |
| 1 cup Imperial Granulated Sugar | 1/2 teaspoon cloves |
| 1/4 cup molasses | 1/2 teaspoon ginger |
| 1 egg | 1 teaspoon cinnamon |
| 2 teaspoons soda | 1/2 teaspoon salt |

In large saucepan, melt shortening over low heat. Remove and let cool. Add Imperial Granulated Sugar, molasses and egg; beat well. Sift together remaining dry ingredients; add to first mixture. Mix well and chill thoroughly (at least 2 hours).

Form in 1" balls; roll in additional Imperial Granulated Sugar. Place on greased baking sheets 2" apart. Bake at 375°, for 8 to 10 minutes. Makes 4 1/2 dozen.

Treasure Cookies

Applesauce, spices and raisins hide inside

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|------------------------------|---------------------------------|
| 1 3/4 cups sifted cake flour | 1 teaspoon baking soda |
| 1 teaspoon cinnamon | 1/2 cup soft shortening |
| 1/2 teaspoon nutmeg | 1 cup Imperial Granulated Sugar |
| 1/2 teaspoon powdered cloves | 1 egg |
| 1/2 teaspoon salt | 1 cup ready-to-eat bran cereal |
| 1 cup canned applesauce | 1 cup seedless raisins |

Sift first five ingredients together. Combine applesauce and soda. Cream shortening and Imperial Granulated Sugar; add egg and beat until creamy. Stir in sifted dry ingredients alternately with applesauce. Fold in raisins and bran.

Drop by teaspoonfuls onto greased baking sheet. Allow 2" between each cookie. Bake at 375° till golden brown, about 12 minutes. If desired, top with butter frosting. Makes 3 dozen.





FROSTINGS and TOPPINGS

"When pleasures to the eye and palate meet, the cook has rendered his great work complete." — William King

A warm touch for a small cake

Bubbly Brown Topping 1/2 cup butter or margarine 1/2 cup drained, crushed pineapple
1 cup Imperial Brown Sugar 1/4 cup chopped nuts

Melt butter, stir in Imperial Brown Sugar, pineapple and nuts. Spread on 8" or 9" square cake (white or yellow). Broil under low flame until bubbly, 10 to 15 minutes. Serve warm.

Fresh and fluffy in four minutes

Basic Butter Cream Frosting 1/2 cup soft butter or margarine 1/4 cup milk or cream
Pinch of salt 1 1/2 teaspoons vanilla
3 cups sifted Imperial 10X Powdered Sugar

Cream thoroughly butter, salt and 1 cup of the Imperial 10X Powdered Sugar until light and fluffy. Add remaining Imperial 10X Powdered Sugar and milk, alternately, blending until smooth and of spreading consistency. Add vanilla. Fills and frosts top and sides of two 9" layers.

Butter Cream Variations

CHOCOLATE BUTTER FROSTING: Add 3 squares melted unsweetened chocolate to butter.

LEMON BUTTER FROSTING: Use lemon juice for milk. Omit vanilla.

COFFEE BUTTER FROSTING: Add 1 1/2 teaspoons instant coffee powder.

ORANGE BUTTER FROSTING: Add 2 tablespoons grated orange rind and 1 unbeaten egg yolk to butter. Substitute 1/4 cup orange juice for milk; 1 1/2 teaspoons lemon juice for vanilla.

BROWNED BUTTER FROSTING: Lightly brown butter in heavy skillet before blending with sugar and salt.

It waits in the refrigerator for your cake

Ready Frosting 2 cups Imperial Granulated Sugar 1/2 cup Imperial
2/3 cup water 10X Powdered Sugar
6 egg whites 2 teaspoons vanilla
3/5 cup Imperial 10X Powdered Sugar

Put Imperial Granulated Sugar and water over low heat, stirring until sugar dissolves; boil to 240° or until syrup makes a long thread.

Meanwhile, mix egg whites and 1/2 cup Imperial 10X Powdered Sugar; beat until it stands in peaks, as in meringue. Gradually pour boiled syrup over meringue, continuing to beat until thick and creamy. When almost cold add 2/3 cup Imperial 10X Powdered Sugar and vanilla. Beat until stiff enough to spread. Keep unused portion in refrigerator tightly covered. Keeps for several days.

Rich flavor of caramelized sugar

Caramel Frosting 1/4 cup Imperial Brown Sugar 3 cups sifted Imperial
1/4 cup hot water 10X Powdered Sugar
6 tablespoons butter or margarine, softened 1/2 teaspoon salt
1 teaspoon vanilla

In small skillet, place Imperial Brown Sugar. Over medium heat, stir constantly until melted. Add hot water and stir over low heat until dissolved. Cool. Pour into measuring cup. Add cream, if necessary, to make 1/4 cup liquid. Blend with remaining ingredients and beat until smooth. Frosting for large cake.

Fill and chill two chocolate cake layers

Chocolate Royale 4 squares unsweetened chocolate 6 tablespoons milk
1/4 cup butter or margarine 2 eggs, unbeaten
2 cups sifted Imperial 10X Powdered Sugar 1 teaspoon vanilla
1/8 teaspoon salt 2 8" chocolate cake layers

In double boiler, melt chocolate with butter. Remove from heat; stir in Imperial 10X Powdered Sugar, salt, milk, eggs and vanilla. Fill lower part of double boiler with ice and water; set top in place. Beat at high speed until thick, light-colored. Split cake layers; fill, frost with Chocolate Royale. Refrigerate until served.

Makes a white cake more spectacular

Coconut Cream Cheese Frosting 1 tablespoon butter 2 cups sifted Imperial
1 package (3-oz.) cream cheese, softened 10X Powdered Sugar
1/8 teaspoon salt 1 teaspoon vanilla
1/2 cup flaked or shredded coconut

Cream butter, softened cream cheese and salt together until soft. Add Imperial 10X Powdered Sugar gradually, blending well. Stir in vanilla and coconut. (For thinner consistency, beat in a little milk, 1 teaspoon at a time.) Spread over cake. Frosts an 8" 2-layer cake. For flavor variety, add 1/4 teaspoon nutmeg.

The crowning glory for orange cake

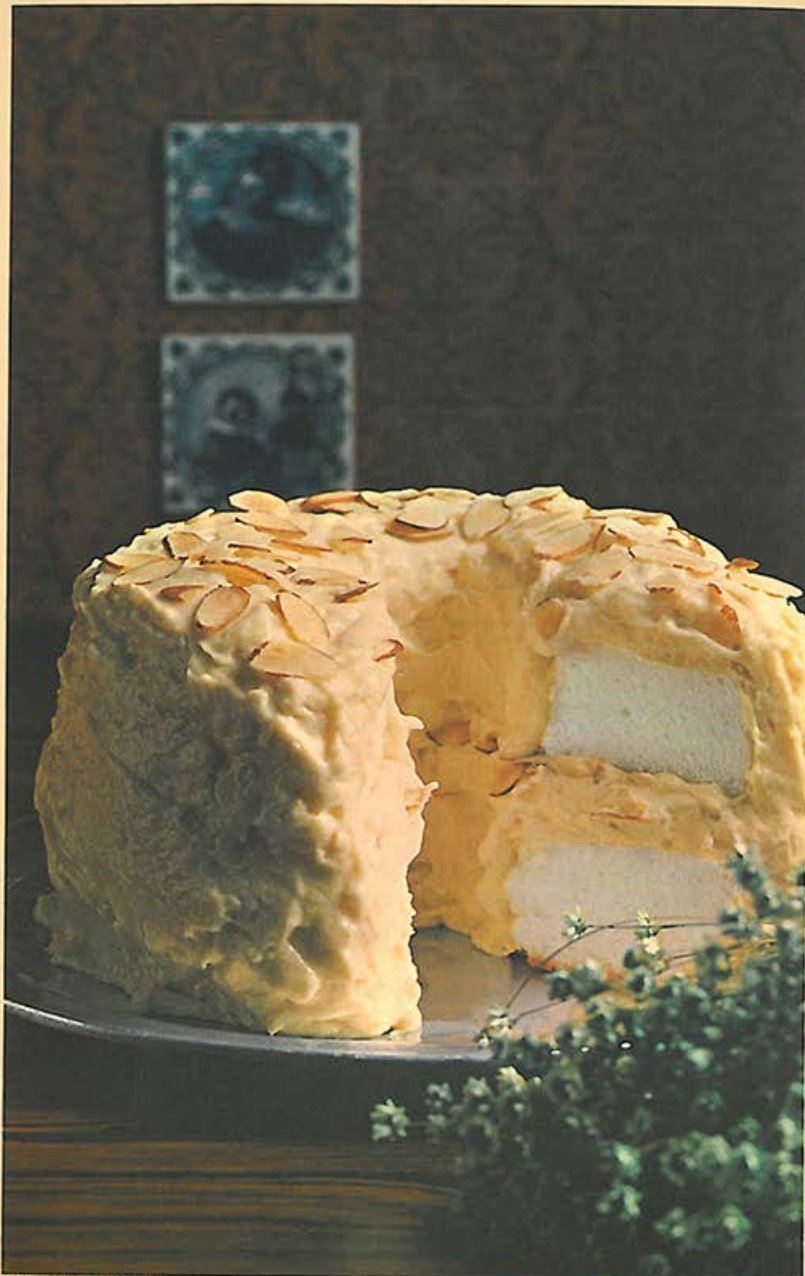
Fluffy Orange Frosting 2 egg whites 1/8 teaspoon salt
1 1/2 cups Imperial Granulated Sugar 1 tablespoon grated orange rind
1/4 teaspoon cream of tartar 1 teaspoon rum flavoring
1/3 cup orange juice

Combine egg whites, Imperial Granulated Sugar, cream of tartar, orange juice, and salt in top of double boiler. Cook over gently boiling water, beating constantly with rotary or electric beater until the mixture forms peaks, about 7 minutes. Remove top of double boiler from heat; add orange rind and rum flavoring. Beat until frosting is of spreading consistency. Tint yellow or orange with food coloring if you wish. Frosts two 9" layers.

Makes gingerbread even better

Butter-Nut Topping 1/4 cup melted butter 1 teaspoon cinnamon
1/2 cup Imperial Brown Sugar 1/2 teaspoon grated lemon rind
1/4 cup flour 1/3 cup chopped walnuts

Blend all ingredients together thoroughly. Ten minutes before gingerbread has finished baking, remove it from the oven and scatter this topping evenly over top. Return to oven and bake for 10 minutes or until gingerbread is done. Serve warm, with whipped cream if desired.



Heavenly combination of flavors

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|---------------------------------|---------------------------------|--|
| <i>Angel
Food
Royal</i> | 1 large angel food cake | 1 tablespoon unflavored gelatin |
| | 1 cup Imperial Granulated Sugar | 2 tablespoons milk |
| | ½ cup sifted flour | 2 cups whipping cream, whipped |
| | 4 egg yolks, beaten | 2 teaspoons vanilla |
| | ¼ teaspoon salt | ½ cup chopped pecans or
toasted, sliced almonds |
| | 2 cups milk, scalded | |

Blend Imperial Granulated Sugar with flour. Add beaten egg yolks and salt. Mix carefully with scalded milk and cook in top of double boiler until thick, stirring constantly. Soak gelatin in 2 tablespoons milk. Add to hot custard mixture and cool completely. When almost set, fold in whipped cream and vanilla.

With sharp knife, split cake into two layers. Spread part of custard mixture on bottom layer; sprinkle with nuts. Place top layer on; cover entire cake with remainder of custard. Refrigerate at least 2 hours before serving. Makes 12 servings.

Pretty pink holiday refreshment

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|----------------------------|-----------------------------------|----------------------------|
| <i>Cranberry
Frost</i> | 4 cups fresh cranberries | 3 tablespoons lemon juice |
| | 2½ cups Imperial Granulated Sugar | 1 cup orange juice |
| | 1¾ cups water | 1 stiffly beaten egg white |

Cook cranberries, Imperial Granulated Sugar and water together for 5 minutes or until cranberry skins pop open. Put through fine sieve. Add lemon and orange juices. Cool. Pour into refrigerator freezing tray and freeze until mushy; turn into a chilled bowl. Fold in stiffly beaten egg white; beat for 2 to 3 minutes. Return to freezer tray; freeze until firm. 6 to 8 servings.

Cloud-light with a fresh lemon tang

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|--------------------------------------|-----------------------------------|-----------------------|
| <i>Lemon
Chiffon
Pudding</i> | 5 tablespoons sifted flour | 1 cup milk |
| | 1 cup Imperial Granulated Sugar | ¼ cup lemon juice |
| | 3 tablespoons butter or margarine | ½ teaspoon lemon rind |
| | 3 eggs, separated | |

Mix flour and Imperial Granulated Sugar. Cream with butter. Beat yolks until thick. Add yolks and milk to flour, sugar and butter mixture. Add lemon juice and rind. Beat egg whites until stiff but not dry. Fold into first mixture. Pour into buttered baking dish. Place baking dish in pan with 1" hot water. Bake at 350° for 1 hour 5 minutes, or until firm. Makes 5 to 6 servings.

Clara used to make this fast one on busy days

- | | | |
|--------------------------------|--------------------------------------|--------------------------|
| <i>Date-
Nut
Torte</i> | 2 eggs, well beaten | 1 cup chopped nuts |
| | 1 cup Imperial 10X
Powdered Sugar | 1 teaspoon baking powder |
| | 1 cup chopped dates | 2 tablespoons flour |
| | | Whipped cream |

Combine all ingredients, except whipped cream. Mix well. Spread in 7" x 11" shallow pan. Bake in preheated oven at 375° for 20 minutes. Cool. Crumble into dessert dishes. Top with whipped cream, ice cream, or custard. 6 servings.

*Upside-Down
Chocolate
Pudding*

Like magic, it makes its own sauce

- | | |
|-----------------------------------|---------------------------------|
| 1 cup sifted flour | 1/2 cup milk |
| 2 teaspoons baking powder | 2 tablespoons salad oil |
| 1/2 teaspoon salt | 1/2 cup chopped nuts |
| 3/4 cup Imperial Granulated Sugar | 1 1/4 cups Imperial Brown Sugar |
| 3 tablespoons cocoa | 1/4 cup cocoa |
| 1 teaspoon vanilla | 2 cups hot water |
| | Whipped Cream |

Sift together flour, baking powder, salt, Imperial Granulated Sugar and 3 tablespoons cocoa into mixing bowl. Add vanilla to milk; then add this with salad oil and nuts to sifted dry ingredients. Stir until well blended. Turn into 8" x 8" x 2" pan.

Mix Imperial Brown Sugar and 1/4 cup cocoa; sprinkle over batter. Pour hot water over entire surface. Bake at 350° for 40 to 45 minutes. Spoon out while warm, sauce side up. Top with whipped cream. Makes 8 to 10 servings.

*Frozen
Orange
Cream*

Smoothest thing to happen in your refrigerator

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|---------------------------------|--------------------|
| 5 tablespoons orange juice | 1/8 teaspoon salt |
| 2 tablespoons lemon juice | 2 cups heavy cream |
| 1 cup Imperial Granulated Sugar | |

Turn temperature control of refrigerator to coldest setting. Mix juices, Imperial Granulated Sugar, salt and let stand 10 minutes. Stir well, then stir in cream (unwhipped). Pour into refrigerator tray and freeze until firm; then reset temperature control. No stirring is necessary. Serve in sherbet glasses. Makes 4 servings. For 2 trays, double the recipe.

BANANA-ORANGE CREAM: Add 4 crushed bananas to the above recipe.

*Lemon
Angel
Mold*

Fluffs up into a party spectacular

- | | |
|-----------------------------------|-----------------------------------|
| 6 egg yolks | 6 egg whites |
| 3/4 cup Imperial Granulated Sugar | 3/4 cup Imperial Granulated Sugar |
| 3/4 cup lemon juice | 1 angel food cake |
| Grated rind 2 lemons | 2 cups whipping cream |
| 1/4 teaspoon salt | 2 tablespoons Imperial |
| 1 envelope unflavored gelatin | 10X Powdered Sugar |
| 1/4 cup cold water | 1 teaspoon vanilla |

Mix first five ingredients and cook in double boiler until slightly thick. Remove and add gelatin softened in cold water. Set in refrigerator to cool.

Beat egg whites until stiff, gradually adding 3/4 cup Imperial Granulated Sugar. Fold into cooled custard. Shred angel food cake into flakes with a fork. Mix with custard mixture. Pour into lightly buttered angel food cake pan. Chill 8 hours. Unmold and frost with cream which has been whipped with Imperial Powdered Sugar and vanilla. Makes 12 servings.

*Fabulous
Fig
Pudding*

Steam it several days ahead of serving

- | | |
|---------------------------------|----------------------------------|
| 1 pound dried figs | 1 teaspoon cinnamon |
| 1 3/4 cups milk | 1 teaspoon nutmeg |
| 1 1/2 cups sifted flour | 3 eggs |
| 1 cup Imperial Granulated Sugar | 1 1/2 cups fresh bread crumbs |
| 2 1/2 teaspoons baking powder | 1 1/2 cups ground suet |
| 3/4 teaspoon salt | 3 tablespoons grated orange rind |

Cut stems from figs using scissors. Then cut figs into small pieces and place in top of double boiler. Add milk; cover and cook over boiling water 25 minutes.

Sift together flour, sugar, baking powder, salt, cinnamon and nutmeg. In large mixing bowl, beat eggs well. Then add bread crumbs, suet, orange rind and the fig mixture. Add sifted mixture and blend ingredients well.

Pour into well-greased 2-quart mold; cover tightly. If mold has no lid, use heavy foil and tie it in place so pudding will be securely covered.

Set pudding mold on rack or trivet in deep kettle. Pour enough boiling water into kettle to reach halfway up sides of mold. Cover kettle and steam 2 hours or until done. As needed, add more boiling water to kettle to keep level about halfway up mold.

Remove from kettle and let stand 4 minutes before turning pudding out of mold. Cool. Wrap well in aluminum foil and refrigerate.

HOURLY BEFORE SERVING TIME: Place aluminum wrapped pudding in 325° oven until hot, about 1 hour. If you prefer, pudding may be returned to mold and steamed 1 hour.

Serve with Colonial Hard Sauce, Page 53, or ice cream. 8 to 10 servings.

Tortoni

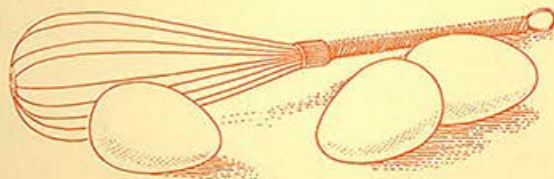
Each serving ready in its own paper cup

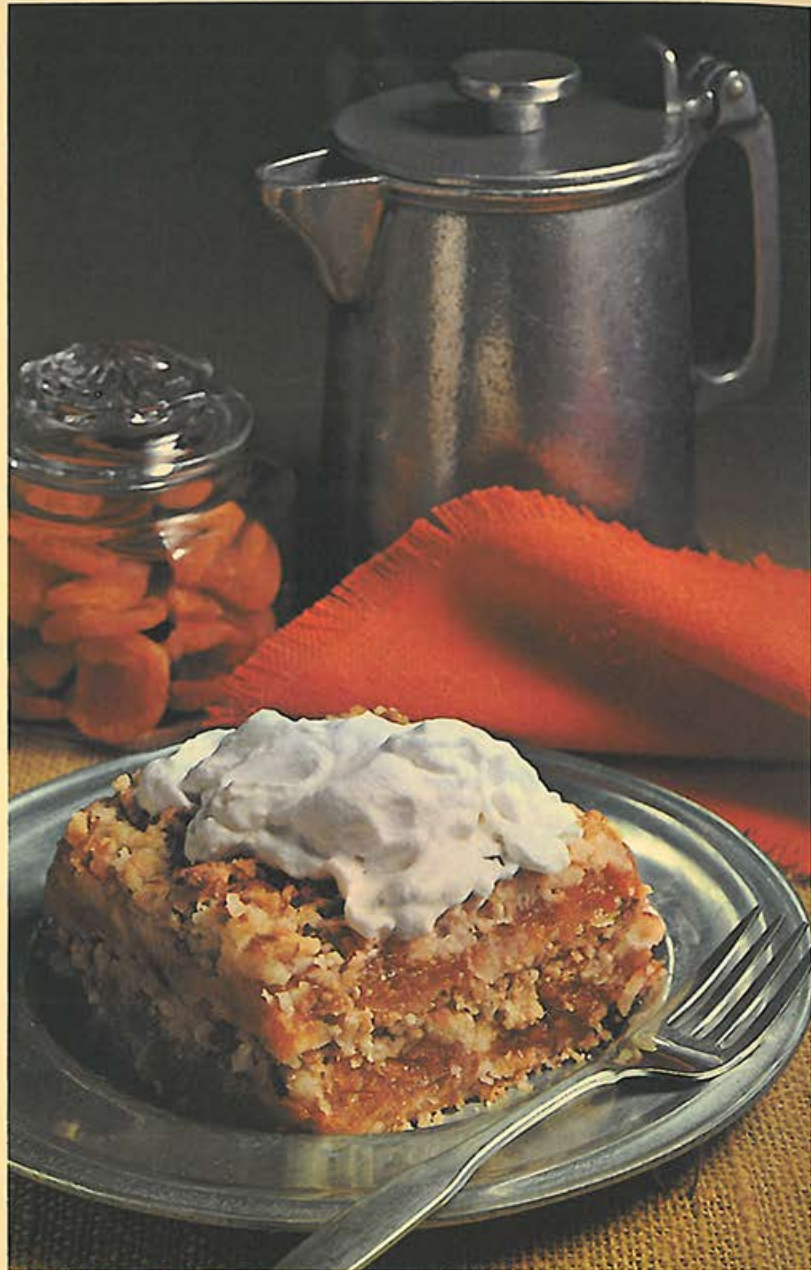
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| 1 egg white | 1/4 cup Imperial |
| 1/6 teaspoon salt | 10X Powdered Sugar |
| 1 tablespoon instant coffee powder | 1 teaspoon vanilla |
| 3 tablespoons Imperial | 1/4 teaspoon almond extract |
| 10X Powdered Sugar | 1/4 cup finely chopped toasted almonds |
| 1 cup whipping cream | |

Beat egg white until stiff. Fold in salt, instant coffee powder and gradually add 3 tablespoons Imperial 10X Powdered Sugar. Beat until stiff and satiny.

Whip cream until stiff, adding 1/4 cup Imperial 10X Powdered Sugar, vanilla, and almond extract. Fold into first mixture along with toasted almonds.

Spoon into 8 2-ounce paper cups. Place in freezing compartment of refrigerator. Freeze until just firm. Makes 8 servings. For festive occasions, decorate the paper cups with ribbon and perky bow or small artificial flowers.





Dandy Apricot Squares

Apricots give this party dessert a bright touch of color

Dandy Apricot Squares	2½ cups cooked drained apricots	½ teaspoon baking soda
	¾ cup Imperial Granulated Sugar	¾ cup butter or margarine
	¼ cup water	1 cup Imperial Granulated Sugar
	2 cups sifted flour	1½ cups flaked coconut
	1 teaspoon salt	½ cup chopped pecans

Combine cooked apricots, ¾ cup Imperial Granulated Sugar and water; cook about 5 minutes, stirring occasionally, until slightly thickened. Cool.

Sift flour, salt, soda together. Cream butter, gradually adding 1 cup Imperial Granulated Sugar; beat well. Blend in dry ingredients. Stir in coconut and pecans. Press 3 cups of this crumbly mixture in bottom and halfway up sides of greased 13" x 9" x 2" pan. Bake at 400° for 10 minutes.

Spread apricot mixture over crust and sprinkle rest of crumbs over top. Bake 20 to 25 minutes. Cool; cut in squares. Top with whipped cream if you wish. Makes about 12 servings.

**Tropic
Delight** **R**ich medley that mellows in the icebox

1½ cups fine vanilla wafer crumbs	2 eggs
¾ cup melted butter	¾ cup chopped maraschino cherries
1½ cups shredded or flaked coconut	1 9-ounce can crushed pineapple
½ cup butter or margarine	1 cup broken pecans
1½ cups sifted Imperial 10X Powdered Sugar	1 cup cream, whipped

Mix melted butter and crumbs. Pat half of mixture in bottom of 9" x 9" x 2" dish or pan. Sprinkle with half the coconut.

Cream butter and gradually add Imperial 10X Powdered Sugar; beat with electric mixer till light. Add eggs, one at a time, beating well after each. Spread mixture over coconut.

Drain cherries and pineapple well; fold into whipped cream along with pecans; spread over mixture in dish. Sprinkle with remaining coconut and crumbs. Chill in refrigerator at least 6 hours before serving. Cut in squares. Makes 9 servings.

**Cherry
Torte** **C**heery when neighbors stop for coffee

½ cup butter or margarine	1 cup Imperial Granulated Sugar
1 cup sifted flour	2 eggs, beaten
2 tablespoons Imperial Granulated Sugar	1 No. 2 can tart, pitted cherries, drained
½ cup sifted flour	½ cup coconut
1 teaspoon baking powder	

Have butter at room temperature. Mix with 1 cup flour and 2 tablespoons Imperial Granulated Sugar. Press mixture down in bottom of 10" piepan or 8" square tin. Bake at 350° for 10 to 15 minutes, until light brown. Sift ½ cup flour, baking powder and 1 cup Imperial Granulated Sugar together once. Add to beaten eggs and blend well. Stir in drained cherries and coconut last. Pour over baked crust in pan. Bake at 350° for 45 minutes. Cool. Serve with whipped cream, if desired. Makes 8 servings.



PANTRY SHELF *"The pleasure of the table is of all ages, conditions, countries and times." — Brillat-Savarin*

Favorite of Texas plantation kitchens

Ginger Pear Preserves

8 pounds medium-ripe pears	½ pound crystallized ginger,
6 pounds Imperial Granulated Sugar	finely cut
	3 lemons

Peel, core and finely chop pears. Combine with Imperial Granulated Sugar, ginger, and grated rind and juice of the lemons, in large kettle. Bring to boil and boil 10 minutes without stirring. Stir; cool slightly and ladle into hot sterilized jars. Seal immediately. Makes 6 pints.

Golden asset to any good bread

Apricot-Pineapple Preserves

1 pound dried apricots	1 No. 2 can (1 lb. 4 oz.)
2 cups water	crushed pineapple
2 cups Imperial Granulated Sugar	

Cut apricots in small pieces. Cover with 2 cups water and soak overnight. In same water, cook apricots until tender. Add Imperial Granulated Sugar and crushed pineapple including juice. Boil rapidly for about 6 minutes, or until thick, stirring constantly to prevent sticking. Mixture will thicken more as it cools. Pour into hot sterilized glasses and seal with paraffin. Makes 3 pints.

Year after year, the most popular pickle

Bread 'N Butter Pickles

4 quarts thinly sliced small cucumbers	5 cups cider vinegar
8 large white onions, thinly sliced	5 cups Imperial Granulated Sugar
½ cup salt	2 teaspoons mustard seed
2 quarts cracked ice	1 teaspoon celery seed
	1½ teaspoons turmeric

In large container, combine cucumber and onion slices. Sprinkle with salt and cracked ice. Cover with lid and put weight on top to hold it down. Let stand 3½ hours. Drain and rinse well with cold water. Put onion slices and cucumbers in large kettle. Add remaining ingredients. Stir often and bring just to a boil. (Do not let it continue to boil.) Pack into hot sterilized jars; seal immediately. Makes 9 pints.

Traditional and tangy — a perfect relish for most any meat

Cranberry Chutney

1 pound fresh, firm cranberries	1 teaspoon grated fresh ginger or powdered ginger
1½ cups Imperial Brown Sugar	½ cup seedless raisins
2 tablespoons Imperial Granulated Sugar	½ teaspoon garlic salt
1 cup white vinegar	Dash cayenne (red pepper)
	¼ cup slivered almonds

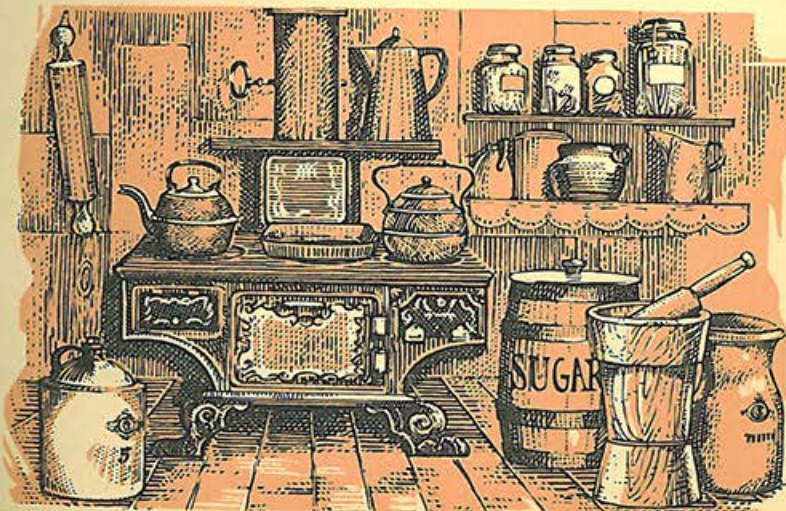
Wash cranberries, discarding any softened ones. Put in saucepan with remaining ingredients except almond slivers. Simmer for 20 minutes stirring often. Add almonds and continue simmering 10 minutes, until thick. Pour into 3 hot sterilized 8-oz. glasses and seal immediately. If you plan to use it up within one month, Cranberry Chutney may be cooled and refrigerated instead of sealed.

Biscuits are made for moments like this

Strawberry Preserves

1 quart firm, fresh strawberries	1 teaspoon lemon juice
4 cups Imperial Granulated Sugar	

Stem and wash the strawberries (use only perfect ones); place in colander. Pour large pan of scalding water over strawberries; drain well. Put berries in saucepan; add 2 cups of Imperial Granulated Sugar and lemon juice. Slowly bring to boil; boil hard 4 minutes, stirring often to prevent sticking. Remove from heat; add remaining 2 cups of Imperial Granulated Sugar. Return to heat and boil hard 5 minutes longer, stirring occasionally to prevent sticking. Let cool. When completely cold, pour into hot sterilized glasses or jars; seal with hot paraffin. Makes 2 pints. (Success of this recipe depends on cooking strawberries in small batches. Do not increase quantities.)





PASTRIES *"The best of all physicians is apple pie and cheese!"* Eugene Field

Festive as a party and everyday easy

Cherry Cheese Pie

9" unbaked pie shell	2 eggs
1 No. 2 can cherry pie filling	½ teaspoon vanilla
1½ 8-oz. packages cream cheese, softened	1 cup dairy sour cream
½ cup Imperial Granulated Sugar	Nutmeg

Make pie shell with high-fluted edge. Place cherry pie filling in shell and bake at 425° for 15 minutes. Meanwhile, beat cream cheese, Imperial Granulated Sugar, eggs and vanilla until smooth and creamy.

Lower oven temperature to 350°. Gently spoon cheese mixture over cherries. Bake 30 minutes; cool. Spread sour cream over top of cooled pie: sprinkle with nutmeg and refrigerate until served.

As scrumptious today as it was long ago

Buttermilk Pie

9" unbaked pastry shell	3 eggs, beaten
¼ cup flour	½ cup buttermilk
1¾ cups Imperial Granulated Sugar	1½ teaspoons vanilla or 1 teaspoon vanilla and 1 teaspoon lemon extract
½ teaspoon salt	
½ cup butter, melted	

In bowl, combine flour, Imperial Granulated Sugar and salt; add melted butter and beaten eggs and beat slightly with rotary beater. Stir in buttermilk, beating with spoon and blending in flavoring. Pour into unbaked pastry shell. Bake at 350° for 45 to 50 minutes. Let cool before cutting.

Walnuts deep in dark chocolate

Remarkable Fudge Pie

9" unbaked pie shell	¼ cup light corn syrup
2 1-oz. squares unsweetened chocolate	¼ teaspoon salt
½ cup Imperial Brown Sugar	½ cup milk
¼ cup soft butter or margarine	1 cup chopped walnuts
¾ cup Imperial Granulated Sugar	1 teaspoon vanilla
3 eggs	¼ cup broken walnuts

Melt chocolate in double boiler; remove from above water. Add Imperial Brown Sugar, butter and beat well. Add Imperial Granulated Sugar blend well. Add eggs, one at a time, beating well after each.

Mix in corn syrup, salt, milk. Stir and cook over boiling water 5 minutes. Stir in chopped walnuts, vanilla and pour into pie shell. Bake at 350° for 1 hour. Scatter broken walnuts over top; bake additional 5 minutes. Serve warm.



Cherry Cheese Pie

*Brown
Sugar
Apple Pie*

Cheeddar cheese tops it off superbly!

- | | |
|--|---|
| 1 unbaked 9" pastry shell | 2 tablespoons lemon juice |
| 6 to 7 cups thinly sliced,
pared and cored tart apples
(or 1 No. 2 can apple slices) | 1 teaspoon cinnamon |
| $\frac{1}{3}$ cup Imperial Brown Sugar | $\frac{1}{2}$ teaspoon nutmeg |
| 2 tablespoons quick-cooking
tapioca | $\frac{1}{2}$ cup Imperial Brown Sugar |
| | $\frac{2}{3}$ cup grated Cheddar cheese |
| | $\frac{1}{2}$ cup flour |
| | $\frac{1}{3}$ cup butter |

Combine apple slices, $\frac{1}{3}$ cup Imperial Brown Sugar, tapioca, lemon juice, cinnamon and nutmeg. Arrange in pastry shell. In small bowl, mix $\frac{1}{2}$ cup Imperial Brown Sugar, grated cheese and flour. Cut in butter, using pastry blender or two knives. Sprinkle over apples. Bake at 425° for 40 to 45 minutes or until apples are tender. Serve warm with wedges of cheese.

Cool refreshment that's smooth and tangy

*Lemony
Cheese
Pie*

- | | |
|---|--|
| 1 9" vanilla water crumb crust | 1 tablespoon grated lemon rind |
| $\frac{1}{4}$ cup fresh lemon juice | 1 tablespoon Imperial
Granulated Sugar |
| 3 3-oz. packages cream cheese | 1 cup ($\frac{1}{2}$ pint) dairy sour cream |
| 2 beaten eggs | |
| $\frac{3}{4}$ cup Imperial Granulated Sugar | |

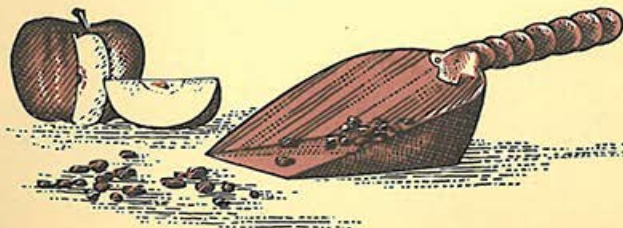
Mix lemon juice and cream cheese together. Add eggs and $\frac{3}{4}$ cup Imperial Granulated Sugar; beat until fluffy. Pour into crust; bake at 350° for 15 to 20 minutes. Remove from oven and let cool for 5 minutes. Stir lemon rind and 1 tablespoon Imperial Granulated Sugar into sour cream. Spread over top of pie. Return to oven; continue baking 10 minutes. Cool at room temperature, then chill in refrigerator at least 5 hours before serving.

Very simple dessert — and simply delightful!

*Oatmeal
Pie*

- | | |
|---|-----------------------------------|
| 9" unbaked pie shell | 2 tablespoons butter or margarine |
| 3 eggs, well beaten | $\frac{2}{3}$ cup coconut |
| $\frac{2}{3}$ cup Imperial Granulated Sugar | $\frac{1}{2}$ cup milk |
| 1 cup Imperial Brown Sugar | 1 teaspoon vanilla |
| $\frac{3}{8}$ cup uncooked quick oats | |

Combine filling ingredients, mixing well. Pour into unbaked pie shell. Bake at 375° for 45 to 50 minutes or until set. Cool completely before cutting.



Just mix and chill

No-Cook Strawberry Pie

- | | |
|---|--|
| 1½ cups fine vanilla wafer crumbs | 2 eggs, beaten |
| ½ cup melted butter | 1 teaspoon vanilla |
| ½ cup butter or margarine | 1½ cups drained, sweetened
strawberry slices, fresh or frozen |
| 1½ cups sifted Imperial
10X Powdered Sugar | 1 to 2 cups heavy cream, whipped |

Mix all but 2 tablespoons of the crumbs with melted butter; press into buttered 9" piepan; chill until firm.

Cream ½ cup butter and Imperial 10X Powdered Sugar; add beaten eggs and vanilla; beat with electric mixer until fluffy; spoon into crust.

Fold strawberries (if frozen strawberries are used, thaw and drain first) into whipped cream and spread over first mixture in crust; sprinkle with remaining crumbs. Refrigerate until firm, about 8 hours.

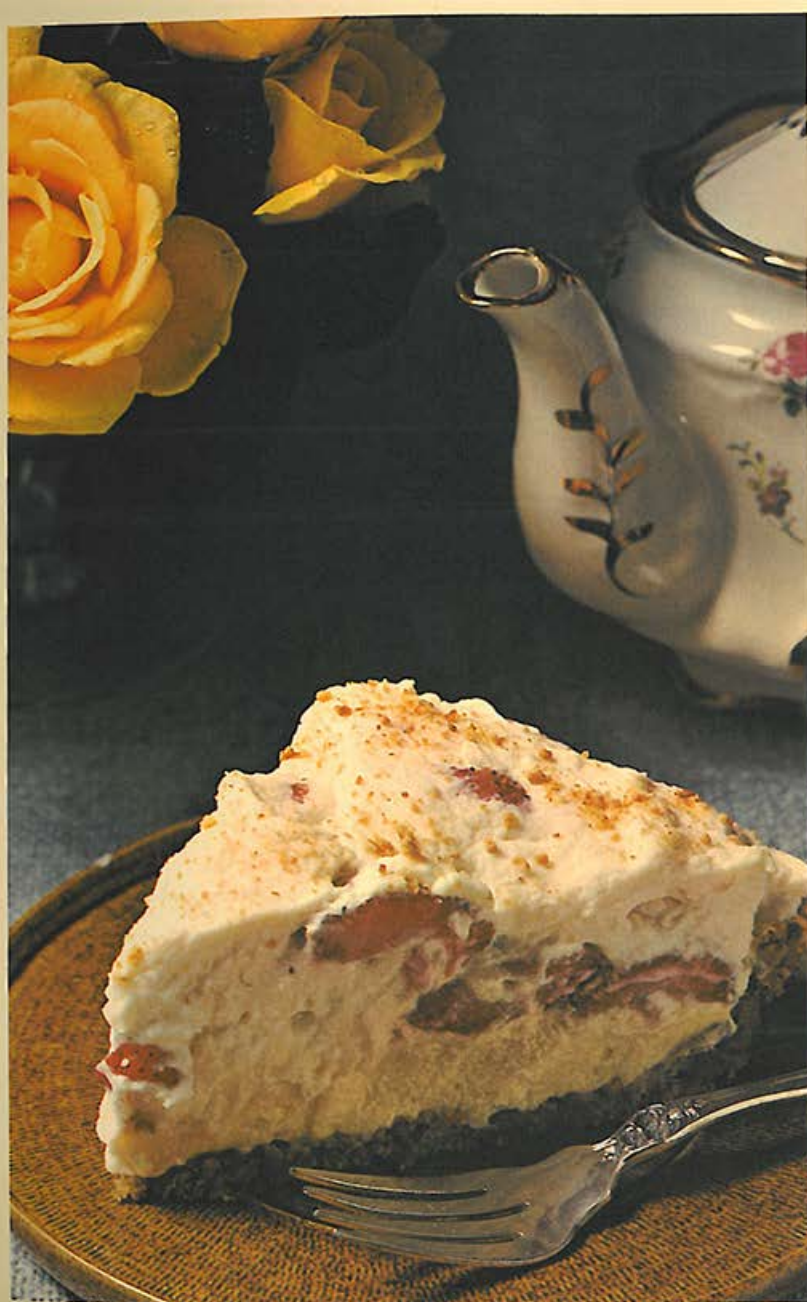
It wears a snowy cheese top

Unusual Mincemeat Pie

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|---------------------------------|--|
| 9" baked pie shell | 2 cups mincemeat |
| 4 3-oz. packages cream cheese | 1 cup dairy sour cream |
| ½ cup Imperial Granulated Sugar | ½ teaspoon vanilla |
| 2 eggs | 2 tablespoons Imperial
Granulated Sugar |
| 1 tablespoon grated lemon rind | |
| 1 tablespoon lemon juice | |

Have cream cheese softened at room temperature. Add ½ cup Imperial Granulated Sugar, eggs, lemon rind and lemon juice; beat till smooth.

Carefully spoon mincemeat into baked pie shell. Spread cream cheese-egg mixture evenly over top. Bake in preheated oven at 375° for 20 minutes. Remove from oven and cover with mixture of sour cream, vanilla and 2 tablespoons Imperial Granulated Sugar. Bake 10 minutes more. Cool. Refrigerate before serving.



No-Cook Strawberry Pie



SAUCES and SWEET TOUCHES

"That is your poem — too tenuous for a book; You are a very gentle perfect cook."
Walter Lowentfels

An updated old-favorite like grandmother used to make

<i>Almond Sundae Sauce</i>	1 cup Imperial Brown Sugar	2 tablespoons butter or margarine
	½ cup cream or evaporated milk	½ teaspoon vanilla
	2 tablespoons light corn syrup	½ cup roasted, blanched almonds

In saucepan, combine Imperial Brown Sugar, cream, corn syrup and butter. Heat, stirring until sugar is dissolved. Boil 3 minutes. Remove from heat; stir in vanilla. Chop almonds and add to sauce. Serve warm over ice cream. (Sauce may be placed in refrigerator overnight, but serve warm.) Makes about 1½ cups.

Spicy flavors for outdoor cooking

<i>Barbecue Sauce For Beef</i>	2 teaspoons allspice	8 teaspoons Imperial Brown Sugar
	2 to 3 teaspoons black pepper, freshly ground if possible	8 teaspoons salt
	1 teaspoon oregano	1 cup vinegar
	2 teaspoons ground celery	1 cup melted butter or salad oil
	1 medium onion, grated	1 cup beef stock or water
	4 cloves garlic, crushed	1 can (8-oz.) tomato paste

Blend ingredients with electric mixer or blender to completely mix oil with other liquid and seasonings. Place in saucepan and bring to simmer. Cook at very low temperature about 30 minutes to blend flavors. Sauce should be about the consistency of catsup. Make sauce day before using. Keep in refrigerator till ready to use. Brush on surface of meat often while cooking. Makes about 4 cups sauce. For smaller quantity, reduce ingredients in recipe to one-half the amounts specified above.

Cooks it golden and keeps it juicy

<i>Barbecue Sauce For Chicken</i>	1 cup butter or margarine	4 teaspoons salt
	1 clove garlic, minced	¼ teaspoon pepper
	4 teaspoons flour	6 tablespoons lemon juice
	¾ cup water	¼ teaspoon liquid hot pepper seasoning
	1 tablespoon Imperial Brown Sugar	½ teaspoon thyme

Melt butter in saucepan; saute garlic in butter several minutes; stir in flour, then remaining ingredients. Cook slowly, stirring, till slightly thickened. Cool. Brush or baste chicken with sauce every 15 minutes. Makes about 2 cups. Recipe may be cut in half for cooking small amount of chicken.

Touch of beauty for plain cakes

<i>Berry Sauce Imperial</i>	1 cup berry juice drained from canned or frozen (thawed) strawberries, raspberries, boysenberries, or blackberries	¼ to ½ cup Imperial Granulated Sugar, depending on sweetness of berry
	1 tablespoon cornstarch	2 teaspoons lemon juice
		1 tablespoon butter
		1 cup berries, drained

In saucepan, bring berry juice to boil. Combine cornstarch and Imperial Granulated Sugar; mix in a little of the juice, then stir into the boiling juice. Stir and boil 1 minute. Add lemon juice and butter. Remove from heat; stir in berries. Serve warm or cool over cake with a dab of whipped cream.

For old-time steamed puddings and fruitcakes

<i>Colonial Hard Sauce</i>	½ cup butter or margarine	1 teaspoon vanilla
	1 cup sifted Imperial 10X Powdered Sugar	⅙ teaspoon salt

Work butter or margarine with spoon or beater until light and fluffy. Add Imperial 10X Powdered Sugar gradually, while continuing to work with spoon or beater until light and fluffy. Add the vanilla, a few drops at a time, along with the salt. If desired, brandy or sherry flavorings may be used. Pile lightly in serving dish and chill until needed. Sprinkle with nutmeg, if desired. 6 servings.

Smooth as satin, superb over ice cream

<i>Hot Fudge Sauce Imperial</i>	½ cup butter or margarine (1 stick)	¼ teaspoon salt
	4 ounces (4 squares) unsweetened chocolate	1½ cups (large can) evaporated milk
	3 cups Imperial Granulated Sugar	1 teaspoon vanilla

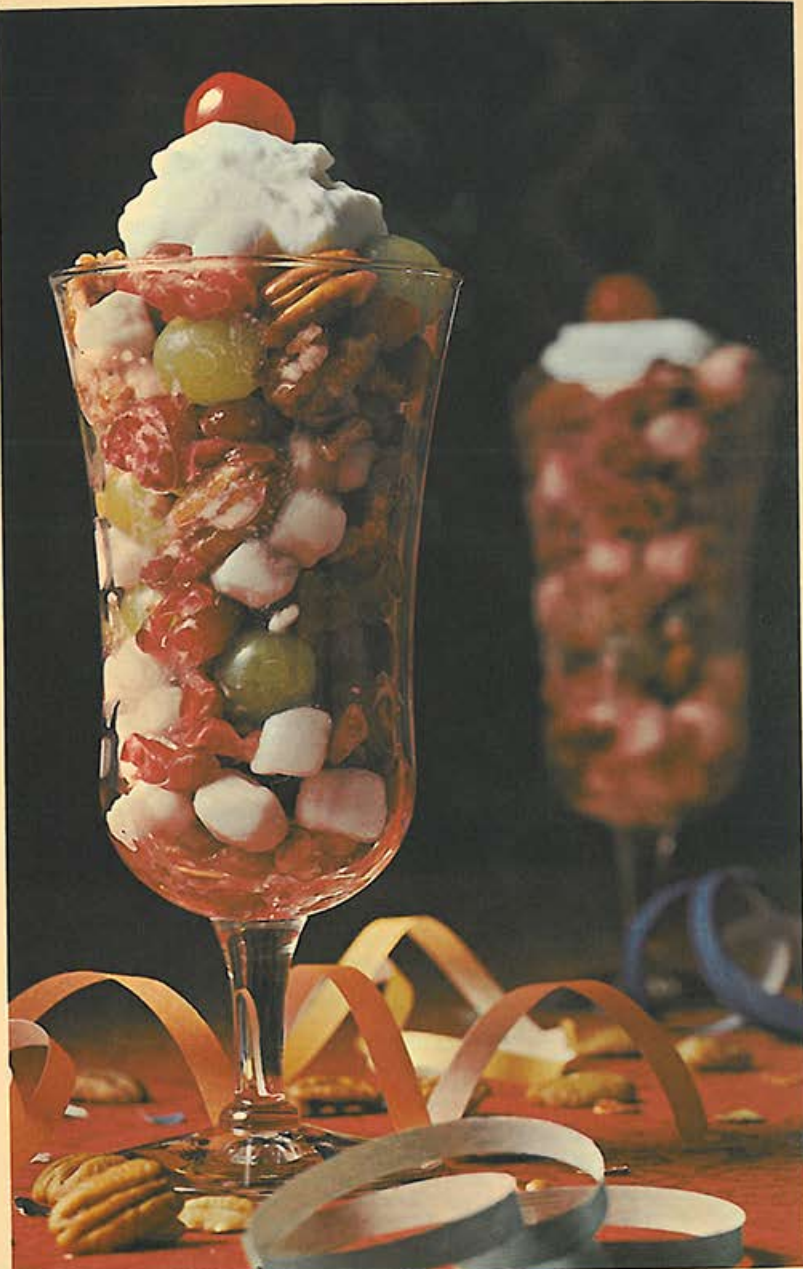
In top of double boiler over boiling water, melt butter and chocolate. Very gradually stir in Imperial Granulated Sugar, ¼ cup at a time. (This is what makes the sauce so smooth when done.) Make sure it's moistened after each addition. Mixture will be very thick.

Add salt. Gradually stir in evaporated milk, adding just a little at a time. Stir and cook until smooth. Stir in vanilla. Serve hot over ice cream or puddings. Cover and keep refrigerated. Sauce may be reheated in top of double boiler. Makes 4 cups sauce.

Brown sugar brings out the flavor

<i>Dandy Sweet Potatoes</i>	8 medium sweet potatoes	2 tablespoons honey
	¼ cup butter or margarine	½ cup orange juice
	1 cup Imperial Brown Sugar	1 teaspoon grated orange rind

Peel and halve potatoes lengthwise; brown in butter in skillet. Arrange sweet potatoes in 2-quart casserole, along with butter. Add remaining ingredients; cover casserole and bake at 450° for 45 minutes. Remove cover; bake 20 minutes longer or until tender, basting often. Makes 8 servings.



Cranberry Beauty Salad

*Cranberry
Beauty
Salad*

So elegant it could be a dessert

- | | |
|--|-------------------------------|
| 1 pound fresh cranberries | 1 cup chopped pecans |
| 2 cups Imperial Granulated Sugar | 2 cups miniature marshmallows |
| 2 cups Thompson seedless or other white grapes | 1 cup heavy cream, whipped |

Wash and drain cranberries. Grind canberries in food chopper, using coarse blade. Add Imperial Granulated Sugar and refrigerate overnight, or at least 4 hours. Add grapes, pecans and marshmallows. Fold in whipped cream. Store in refrigerator until serving time. About 15 servings. Refrigerate any leftover; salad will be good the second day.

*Sweet-and-
Sour
Kraut
Salad*

Crisp change of pace combination

- | | |
|--|---|
| ¼ cup vinegar | ½ cup chopped green pepper |
| 1 cup Imperial Granulated Sugar | 1 small onion, chopped |
| 1 can (1 lb. 13-oz. or 3½ cups) sauerkraut | 2 tablespoons chopped pimiento (optional) |
| ¼ cup diced celery | |

Combine vinegar and Imperial Granulated Sugar in small saucepan; boil, then set aside to cool.

Drain sauerkraut thoroughly. Add remaining ingredients and pour vinegar-sugar mixture over all. Cover and place in refrigerator until serving time. Salad may be stored in refrigerator a week.

*Spiced
Fruit
Medley*

Accompanies meat or makes a dessert

- | | |
|--|---|
| 1 No. 2½ can (3½ cups) freestone peaches | 1 bottle (4-oz.) maraschino cherries, drained |
| 1 No. 2½ can (3½ cups) apricots | 1 cup Imperial Brown Sugar |
| 1 No. 303 can (2 cups) pears | ½ cup (1 stick) butter, melted |
| 1 No. 303 can (2 cups) pineapple chunks | ½ teaspoon cinnamon |
| | ½ teaspoon nutmeg |

Drain all the canned fruits, reserving ½ cup of the apricot juice. Combine apricot juice, Imperial Brown Sugar, melted butter, cinnamon and nutmeg in baking dish (approximately 12" x 9" x 2"). Add the drained fruits and bake at 300° for 1 hour. Every 15 minutes, baste fruits with the juices from the bottom of the dish. Spiced Fruit is delicious to serve warm over ham slice or on a meat platter. As a dessert, spoon warm fruit and sauce over ice cream or pound cake. Good on the Golden Westerner Cake, Page 10.



Makes a ham what am!

Glamour Glaze For Baked Ham

1 cup Imperial Brown Sugar
1 teaspoon dry mustard
Orange or pineapple juice

Mix Imperial Brown Sugar and dry mustard together with enough orange juice or pineapple juice to moisten. About 30 minutes before end of baking, trim off rind from ham; spread with glaze and return to oven.

GLAMOUR GLAZE NO. 2

$\frac{3}{4}$ cup Imperial Brown Sugar
 $\frac{3}{4}$ cup crushed pineapple

Combine Imperial Brown Sugar and pineapple and use to glaze ham as directed above.

Chilled with that snappy sweet 'n sour taste

Three- Bean Salad

1 can (about 16 oz.) green beans
1 can (about 16 oz.) yellow wax
beans
1 can (about 16 oz.) red kidney
beans
1 medium onion, thinly sliced
 $\frac{3}{4}$ cup Imperial Granulated Sugar
1 teaspoon salt
 $\frac{1}{2}$ teaspoon pepper
 $\frac{1}{3}$ cup salad oil
 $\frac{2}{3}$ cup wine vinegar

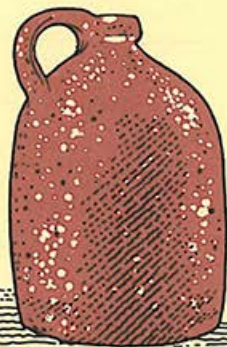
Drain and rinse the three canned beans; drain well. Place in large dish. Pull onion slices apart into rings; add to beans. Combine remaining ingredients. Pour over beans. Cover and refrigerate overnight or at least 4 hours before serving. Keeps several days in refrigerator. 8 to 10 servings.

Bananas and pineapple harmonize beautifully

Tropical Salad Freeze

2 large, ripe bananas
 $\frac{3}{4}$ cup Imperial Granulated Sugar
1 small can (8 $\frac{1}{2}$ oz.) crushed
pineapple, drained
2 tablespoons chopped maraschino
cherries
2 tablespoons lemon juice
2 cups dairy sour cream
 $\frac{1}{2}$ cup chopped nuts

Mash bananas gently with fork. Blend in other ingredients. Stir well. Pour into tray or salad mold. Place in freezing compartment of refrigerator. Serve on bright salad greens. Makes 6 servings.



Glamour Glaze for Ham



SWEET BREADS *"An' I had one penny in the world, thou shouldst have it to buy gingerbread."* William Shakespeare

Re-created from an old Southern recipe

<i>Grandmother</i>	$\frac{1}{2}$ cup butter or margarine	1 teaspoon ground cloves
<i>Ada's</i>	$\frac{1}{2}$ cup Imperial Granulated Sugar	1 teaspoon ginger
<i>Gingerbread</i>	1 egg, well beaten	1 teaspoon cinnamon
	1 cup molasses	$1\frac{1}{2}$ teaspoons baking soda
	$2\frac{1}{2}$ cups sifted flour	1 cup hot water
	$\frac{1}{2}$ teaspoon salt	

Cream butter and Imperial Granulated Sugar; add egg and molasses, mixing well. Sift together dry ingredients and add to first mixture; add hot water and beat until smooth. Pour into lightly greased and floured 9" square pan. Bake at 350° for 35 to 40 minutes. See Butter-Nut Topping on Page 33.

Quick and crunchy — has distinctive apple flavor

<i>Fiesta</i>	2 cups sifted flour	$\frac{1}{2}$ teaspoon cinnamon
<i>Applesauce</i>	$\frac{3}{4}$ cup Imperial Granulated Sugar	1 cup chopped pecans or walnuts
<i>Bread</i>	3 teaspoons baking powder	1 egg
	1 teaspoon salt	1 cup canned applesauce
	$\frac{1}{2}$ teaspoon baking soda	2 tablespoons melted shortening

Sift together onto waxed paper, the flour, Imperial Granulated Sugar, baking powder, salt, baking soda and cinnamon. Add nuts. In mixing bowl beat egg; add applesauce and shortening. Add dry ingredients and stir quickly just until blended. Pour into greased 9" x 5" x 3" loaf pan.

Bake in moderate oven (350°) for 1 hour. Cool on rack. Wrap in aluminum foil to store. Sweet breakfast idea: slice, spread with butter and broil until golden.

Dark and moist with a generous flavor of dates

<i>Dated Up</i>	1 package (8-oz.) pitted dates	1 egg, beaten
<i>Walnut</i>	$1\frac{1}{4}$ cups boiling water	$2\frac{1}{4}$ cups sifted flour
<i>Loaf</i>	6 tablespoons butter or margarine	$1\frac{1}{2}$ teaspoons baking soda
	$1\frac{1}{2}$ cups Imperial Brown Sugar	$1\frac{1}{2}$ teaspoons salt
	1 cup chopped walnuts	

Cut dates in fine pieces into medium bowl; add boiling water and stir in butter and Imperial Brown Sugar. Let cool to room temperature.

Stir in egg and nuts. Sift dry ingredients together first. Then stir quickly into date mixture just until blended. Empty into greased, waxed-paper-lined 9" x 5" x 3" loaf pan; let rest 15 minutes. Then bake in 350° oven for 70 minutes or until it tests done. Cool in pan 5 minutes, then turn out on wire rack. Cool before attempting to slice. Keeps for several days.



Grandmother Ada's Gingerbread



