

Aunt Cora's

BOOK OF UNUSUAL

CAKES AND COOKIES



COMPILED BY THE REFINERS OF **IMPERIAL SUGAR**

IMPERIAL SUGAR FAMILY

Sparkling Imperial Granulated Sugar for general cooking and table use. 100% pure cane. Extra fine granulated. Packed in 2, 5, 10 and 25 pound cotton bags.



Imperial Confectioners Powdered Sugar for quick, uncooked cake frostings. 100% pure cane. Packed in moisture-proof 1 pound cartons which keep it fresh and lump-free.



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Imperial Banquet Bar Granulated Sugar is ultra-fine, especially made for fresh fruits, cereals and beverages. 100% pure cane. Packed in 1 pound cartons.



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Imperial Tabs are crystallized tablets of sugar hard enough to hold their shape, soft enough to dissolve quickly. Larger surfaces are unpressed. 100% pure cane. Packed in 1 and 2 pound cartons.



THE ONLY SUGAR REFINED IN TEXAS

Introduction to Aunt Cora's Book of Unusual Cakes and Cookies

ANSWERING popular demand, the refiners of Imperial Pure Cane Sugar herein present a rare and exciting compilation of unusual recipes. Many of these are masterpieces never before published. This collection is the result of painstaking research by Imperial's home economics department.

All these recipes have been tested and re-tested. Directions are given in detail. Both the beginner and the more experienced cook may use them with confidence.

Aunt Cora's Book of Unusual Cakes and Cookies is presented with the compliments of Imperial Sugar Company as a help to the users of Imperial Pure Cane Sugar in making a wider variety of baked foods with greater certainty of success.

Aunt Cora's Book of Unusual Cakes and Cookies

Part 1

Cake Recipes and Appropriate Frostings

ALL CAKES are varieties of the two general classes—butter cakes and sponge cakes. Butter cakes contain shortening and depend upon baking powder or soda for leavening. Sponge cakes contain no shortening and the principal leavening agent is the air beaten into the eggs.

The perfect cake is evenly risen, has a tender brown crust, a delicate flavor and fragrance. It has a fine, moist, tender texture, commonly known as "velvety". In order to have your cake as nearly perfect as possible, follow these suggestions:

Do use good ingredients.

Do use Imperial Pure Cane Sugars because they are extra-fine pure cane, always uniform in grain and purity. They consistently cream easier and dissolve quicker, thereby giving cakes a smoother and more velvety texture, a flakier and more tender crumb. Since Imperial Pure Cane Sugars are the only sugars refined in Texas, less time is consumed in travel from the refinery to your grocer to your own pantry shelf. For that reason, you will always find Imperial Pure Cane Sugars to be fresh and free from lumps. For your assurance in obtaining the *pure cane* sugar you want, all Imperial Pure Cane Sugar is packed and sealed in cotton bags and moisture-proof cartons.

Do measure carefully with standard measuring cups and sets of measuring spoons.

Imperial Granulated Sugar and Imperial Confectioners Powdered Sugar are measured by filling the cup, leveling off with a knife. Imperial Old Time Brown Sugar is packed into the cup so firmly that it will retain the shape of the cup when turned out.

Flour is sifted once before measuring, piled lightly into cup with a spoon, leveled off gently with a knife.

For baking powder, salt, spices, soda, and all dry ingredients, fill measuring spoon heaping full, level off lightly with knife.

To measure shortening by the cup, fill measuring cup with water and add shortening until all water is displaced. To measure less than 1 cup, place water in cup to within marker for amount of shortening desired; fill with shortening until water reaches cup mark. For example, $\frac{1}{4}$ cup shortening is desired. Place $\frac{3}{4}$ cup water in cup; add shortening until cup is full.

Do bake at temperature indicated in recipe. In the event oven does not have a thermostatic control, test it as follows: Mix equal parts Imperial Confectioners Powdered Sugar and flour, sprinkle in pie tin, place on shelf near the top of oven; in 5 minutes it will be:

Ivory-colored if oven is 300 ° F.

Tan-colored if oven is 350 ° F.

Dark brown if oven is 400 ° F.

Oven may be preheated to desired temperature while cake is being mixed. If oven does not have automatic control, learn at what heights flame must be turned to keep oven at given temperatures.

Do cool cakes properly. Butter cakes should be allowed to stand for 5 minutes after removing from oven, then turned out on wire cake rack. Sponge cakes should be inverted on cake rack but should not be loosened or removed from pan until cold.

HINTS FOR MIXING CAKES

Butter Cakes: Thorough creaming of shortening, and of shortening and sugar, incorporate air and impart a fine texture. Egg yolks should be beaten with rotary egg beater until thick, light colored and fluffy. Batter should be beaten vigorously before liquid and flour are added. Keep batter of proper consistency by adding liquid and dry ingredients alternately, beating after each addition. Egg whites should be beaten stiff but not dry just before being folded into batter. Never beat batter after adding egg whites.

When using an electric mixer, shortening should be softened at room temperature. Imperial Pure Cane Sugar, shortening and egg yolks may be creamed together in bowl at moderate speed for 3 to 5 minutes. Milk and flour should be added alternately as in mixing by hand. It is possible to add egg whites one at a time, unbeaten, with mixer on high, beating about 30 seconds for each white. Best results are obtained, however, if whites are beaten and then folded in by hand.

Sponge Cakes: Sift flour and two-thirds of Imperial Granulated Sugar several times in order to incorporate as much air as possible. Eggs are separated; yolks beaten until thick and lemon colored. Underbeaten yolks may cause a tough streak at bottom of cake. Egg whites must be stiff, but if beaten until dry, will make a tough, dry cake. One-third of sugar is sifted over and folded into whites. Fold and cut yolks into whites, avoiding beating. Fold and cut in dry ingredients and flavoring. This should require about 2 minutes and must be done by hand.

SOME CAUSES OF CAKE FAILURE

When cake bumps in the middle or cracks on top: Butter Cake: Flour over-measured or liquid under-measured; Sponge Cake: Too much flour or over-beaten eggs.

When crust is sticky: Too much sugar or cake underbaked.

When crust is tough: Butter Cake: Insufficient shortening or sugar; Sponge Cake: Too much sugar or oven too hot.

When cake is heavy: Butter Cake: Finished batter overbeaten or cake baked at incorrect temperature; Sponge Cake: Ingredients overmixed.

When cake has coarse texture: Butter Cake: Insufficient creaming of shortening and sugar; Sponge Cake: Underbeaten eggs or ingredients not well enough blended to distribute air.

When cake is dry: Butter Cake: Insufficient shortening or overbeaten egg whites; Sponge Cake: Overbeaten whites or too much flour.

When butter cake crumbles and falls apart: Too much shortening or baking powder, or oven not hot enough.

OPPORTUNITY CAKE

(Basic Cake with Variations)

2 Layers

- 1 $\frac{3}{4}$ cups sifted flour
- 2 teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt
- $\frac{2}{3}$ cup butter or other shortening
- 1 cup Imperial Granulated Sugar
- 3 egg yolks, beaten until very light
- $\frac{3}{4}$ cup milk
- 1 teaspoon vanilla
- 3 egg whites, stiffly beaten



3 Layers

- | | |
|----------------------------------|------------------------------------------------|
| 3 cups sifted flour | 1 $\frac{1}{2}$ cups Imperial Granulated Sugar |
| 3 teaspoons baking powder | 4 egg yolks, beaten until very light |
| $\frac{3}{4}$ teaspoon salt | 1 $\frac{1}{4}$ Cups milk |
| 1 cup butter or other shortening | 1 teaspoon vanilla |
| 4 egg whites, stiffly beaten | |

SIFT flour, baking powder and salt together 3 times, and set aside, being careful not to shake flour, as this will cause a loss of air which has been sifted into it. Let shortening stand at room temperature until soft enough to work easily, then beat with slotted spoon in mixing bowl until light and creamy. Gradually add Imperial Granulated Sugar, continuing creaming until fluffy; beat in egg yolks. Add flour alternately with milk to which flavoring has been added, beginning and ending with flour. A more tender cake will result if batter is not beaten too vigorously after first two portions of flour have been added. If mixing is done by hand, batter should be left at this stage, egg whites beaten until stiff but not dry and immediately folded into batter. If using electric mixer, follow instructions given in front of this book. Turn into buttered and floured layer cake pans and bake in moderate oven (375° F.) for 30 minutes.

Fillings and Variations

Lady Baltimore Cake

Add $\frac{1}{2}$ cup each of chopped raisins, chopped figs, and chopped nuts to 1 $\frac{1}{2}$ cups boiled White Frosting, and spread between layers. Put plain white frosting on top and sides. For two layers use half this amount.

Orange Cake

Use the two-layer recipe with the following changes: Instead of milk, use the juice of 1 orange and sufficient sour milk to make $\frac{3}{4}$ cup. Dissolve 1 teaspoon soda in this liquid. Mix 1 cup chopped raisins and grated rind of one large orange. Add half of this mixture to the cake batter before the flour and milk have been added. Reserve other half and add it to icing. Use Butter Frosting or any White Frosting.

Orange Cake II: Put following orange filling between layers of Opportunity Cake:

2 tablespoons corn starch
(or 3 tablespoons flour)
 $\frac{1}{2}$ cup Imperial Granulated Sugar
 $\frac{1}{2}$ cup orange juice
(2 or 3 oranges)

2 tablespoons cold water
1 egg, well beaten
Grated rind of one orange
2 tablespoons butter
 $\frac{1}{4}$ cup cocoanut

Mix corn starch and Imperial Granulated Sugar thoroughly. Add egg, water and orange juice. Cook over boiling water 10 minutes, or until thickened, stirring constantly. Remove from fire. Add butter and grated rind. When slightly cool, add cocoanut. Cool until stiff enough to spread between layers of cake.

Butter Frosting

3 tablespoons butter
3 cups Imperial Confectioners Powdered Sugar

3 tablespoons boiling water
1 tablespoon orange juice

CREAM butter; gradually add sugar while creaming. As mixture stiffens, thin with hot water, then with orange juice. Stir in raisins and orange rind reserved from Orange Cake. If too stiff, add a few drops of hot water until of proper consistency to spread. If too thin, gradually add additional Imperial Confectioners Powdered Sugar. Spread on warm cake. This makes sufficient icing for two 9-inch layers.

Pineapple Cake I

1 cup Imperial Granulated Sugar
1 tablespoon flour

1 cup crushed pineapple, undrained
2 egg yolks, slightly beaten

Mix ingredients in order given; stir until well mixed. Place over low fire and cook, stirring constantly, until thick and clear (about 7 minutes). Cool to lukewarm and spread between layers of cake. Cover top with Pineapple Frosting (page 15) in which pineapple juice has been used.

Pineapple Cake II

WHIP 1 cup heavy cream; add $\frac{1}{2}$ cup Imperial Confectioners Powdered Sugar; fold 1 cup drained crushed pineapple; spread between and on top of layers. This cake must be served the day it is made.

Imperial Old Time Brown Sugar Frosting

2 tablespoons melted butter
 $\frac{2}{3}$ cup milk

2 cups Imperial Old Time Brown Sugar
 $\frac{1}{2}$ cup Imperial Granulated Sugar
 $\frac{1}{2}$ teaspoon vanilla

Mix ingredients in order given; bring slowly to boil and cook to the soft ball stage. Cool to almost lukewarm; beat until creamy. If mixture thickens while spreading, add 1 tablespoon cream.

Banana Cake: For a 2-layer cake combine:

$\frac{1}{2}$ cup cream, whipped
(measure before whipping)
 $\frac{1}{4}$ teaspoon vanilla

$\frac{1}{4}$ cup Imperial Confectioners
Powdered Sugar
1 cup banana pulp

SPREAD mixture between layers. Top with whipped cream or White Frosting.

Carnival Cake

USE the three-layer recipe. Put one-third of the batter in a layer cake pan. To the other two-thirds of the batter add:

- ½ cup cocoa
- 2 tablespoons Imperial Granulated Sugar
- 2 tablespoons butter
- ¼ cup hot water
- ½ teaspoon soda



Mix in order given and cool. Add to batter, beating vigorously. Pour into two prepared layer cake pans. Bake in moderately hot oven (375 ° F.) for 30 minutes. Spread berry jam between layers, having the white layer between the two dark ones. Sprinkle top with Imperial Confectioners Powdered Sugar.

Cup Cakes

USE two-layer Opportunity Cake recipe for 2 dozen medium-sized cup cakes. Grease and flour muffin tins or line with oiled paper cups. Fill two-thirds full; bake for 20 minutes in moderately hot oven (375 ° F.). While cakes are still warm, sprinkle generously with finely chopped nuts and sparingly with Imperial Confectioners Powdered Sugar.

GOLDEN DELICIOUS APPLE CAKE

- | | |
|--------------------------------------------------------------------|-------------------------------------------------------------------------------|
| ½ teaspoon each of ground cloves,
cinnamon, nutmeg and allspice | 2 eggs |
| ½ teaspoon soda | 1 ¼ cups sifted flour |
| ¼ cup cold water | ½ teaspoon salt |
| ½ teaspoon vanilla | 1 cup fresh apple, peeled, cored,
and chopped to about the size
of peas |
| ½ cup shortening | |
| 1 cup Imperial Granulated Sugar | |

Mix flour, salt, spices and sift twice. Dissolve soda in cold water. Cream shortening; gradually add Imperial Granulated Sugar, continuing to cream. Add eggs which have been beaten until very light. Beat mixture thoroughly—about 30 seconds. Add dry ingredients alternately with apple and then with cold water. Add vanilla. Pour into two greased and floured 9-inch layer pans. Bake in moderate oven (350 ° F.) for 30 minutes. Put Sea Foam Frosting between layers and on top and sides of cake. This is a very moist cake with excellent keeping qualities.

BUDGET FRUIT CAKE

To Golden Delicious Apple Cake add the following:

¼ cup thinly sliced citron	½ cup chopped candied pineapple
½ cup seedless raisins	or cherries
½ cup chopped dried figs or dates	½ cup chopped pecans or walnuts

FLOUR fruit and nuts thoroughly; fold into batter, carefully at the last. Grease loaf pan, fit with brown paper and grease again. Fill with batter; bake in slow oven (275° F.) for one hour, or bake in three 9-inch layers for 35 minutes; store and frost with any white or caramel icing just before serving.

Sea Foam Frosting

1 ½ cups Imperial Old Time Brown Sugar	1 teaspoon lemon juice
½ cup boiling water	2 egg whites
	¼ teaspoon baking powder

COMBINE Imperial Old Time Brown Sugar, water and lemon juice; place over slow fire and stir until sugar is dissolved and mixture begins to boil. Cover for first 2 or 3 minutes of boiling to wash crystals from sides of pan. Boil to soft ball stage, or until syrup will make a long thread. While syrup is boiling, beat egg whites and baking powder until stiff, but not dry. Pour syrup slowly over them, beating constantly until cool enough to spread. When once begun, do not stop beating egg whites until frosting is finished. This frosting may have vanilla or maple flavoring, or ½ cup pecans stirred in when almost cool.

BLUE RIBBON JAM CAKE

THIS is the recipe of Mrs. L. R. Evans, superintendent of the Culinary Contests at the State Fair of Texas. Before Mrs. Evans attained her present position, she won first prize with this cake at the State Fair for six consecutive years.

¾ cup butter	3 cups sifted flour
1 ½ cups Imperial Granulated Sugar	1 teaspoon baking powder
4 eggs, separated	1 cup blackberry jam
1 cup buttermilk with	1 cup raisins
1 teaspoon soda dissolved in it	1 cup chopped pecans

CREAM butter; gradually add Imperial Granulated Sugar, continuing to cream. Add yolks of eggs that have been beaten until very light. Add flour, which has been sifted with baking powder, alternately with milk, beating after each addition. Stir in jam, raisins and pecans. Finally fold in egg whites which have been beaten until stiff but not dry. Turn into 3 greased and floured layer cake pans and bake in moderate oven (350° F.) for about 30 minutes. When layers are completely cold, ice with White Mountain Frosting. This cake has excellent keeping qualities.

Ever Ready Frosting

- 2 cups Imperial Granulated Sugar
- $\frac{2}{3}$ cup water
- 6 egg whites
- $\frac{2}{3}$ cup Imperial Confectioners Powdered Sugar
- 2 teaspoons vanilla
- $\frac{1}{2}$ cup Imperial Confectioners Powdered Sugar



PUT Imperial Granulated Sugar and water over low fire, stirring until sugar is dissolved; boil to 240° F., or until syrup makes a long thread. While this is boiling, mix egg whites and $\frac{1}{2}$ cup Imperial Confectioners Powdered Sugar and 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 $\frac{2}{3}$ cup Imperial Confectioners Powdered Sugar and vanilla. Beat until stiff enough to spread on cake. Keep unused portion in refrigerator, tightly covered. This makes a soft frosting which can be kept for several days.

ALAMO LEMON JELLY CAKE

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|-----------------------------|--------------------------------------|
| 3 cups sifted flour | 2 cups Imperial Granulated Sugar |
| 3 teaspoons baking powder | 6 eggs, separated |
| $\frac{1}{4}$ teaspoon salt | $1\frac{1}{2}$ cups milk |
| $\frac{3}{4}$ cup butter | $\frac{1}{2}$ teaspoon lemon extract |

SIFT flour, baking powder and salt and sift three times. Cream shortening; gradually add Imperial Granulated Sugar and continue to cream. Beat in egg yolks. Add flour alternately with milk to which extract has been added. Beat egg whites until stiff but not dry and fold into batter. Turn into 3 small or 2 large greased and floured layer cake pans and bake in moderately hot oven (375° F.) for 25 minutes. Spread Lemon Jelly between layers and on top.

Lemon Jelly Filling

- | | |
|---------------------------------|----------------------------------------|
| Grated rind of 1 lemon | Juice of 2 lemons ($\frac{1}{4}$ cup) |
| 1 cup Imperial Granulated Sugar | 1 tablespoon butter |
| 2 eggs slightly beaten | |

Mix ingredients thoroughly. Cook over low flame, stirring constantly until mixture is clear and as thick as jelly. Cool slightly before spreading on cake.



SEVENTEEN MINUTE CAKE

(Requiring only 17 minutes for
measuring and mixing)

- $\frac{1}{2}$ cup butter or other shortening
- 1 cup Imperial Granulated Sugar
- 2 eggs
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{2}$ cup milk
- $1\frac{1}{2}$ cups sifted flour
- 1 teaspoon baking powder
- $\frac{1}{2}$ teaspoon vanilla or lemon
extract

HAVE shortening soft but not melted. Put shortening, Imperial Granulated Sugar and unbeaten egg into a fairly large bowl; beat with slotted spoon until very light (two or three minutes). Add extract to milk. Mix and sift flour, baking powder and salt. Add milk and dry ingredients to creamed mixture. Stir until flour is moistened, then beat for 1 minute. Pour into shallow, greased and floured pan (6" x 9" x 1") and bake in moderately hot oven (375° F.) for 25 minutes. Cut in squares and serve warm with Lemon Sauce or Cherry Sauce. This batter may also be baked in two small layers and put together with Unusual Chocolate Frosting, if time allows.

VARIATIONS

Seventeen Minute Chocolate Cake: MAKE following changes in above recipe:

- $1\frac{1}{4}$ cups Imperial Granulated Sugar, instead of 1 cup
- $1\frac{1}{4}$ cups sifted flour instead of $1\frac{1}{2}$ cups
- Add $\frac{1}{4}$ cup cocoa to flour

SERVE with Chocolate Sauce or top with Unusual Chocolate Frosting.

Unusual Chocolate Frosting (using egg yolk)

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|-----------------------------|--------------------------------------------|
| 1 egg yolk, slightly beaten | 2 tablespoons melted butter |
| 2 tablespoons hot water | $1\frac{1}{2}$ cups Imperial Confectioners |
| 1 sq. melted chocolate | Powdered Sugar |

STIR $\frac{1}{4}$ cup of Imperial Confectioners Powdered Sugar into egg yolk; add melted chocolate; butter and water and blend thoroughly. Finally stir in remainder of Imperial Confectioners Powdered Sugar, beating vigorously till smooth. Spread on warm cake.

Silhouette Frosting

RESERVE $\frac{1}{2}$ cup Unusual Chocolate Frosting in order to obtain silhouette effect as illustrated above. Make white uncooked frosting using Imperial Confectioners Powdered Sugar. Cover top and sides of cake. Thin the $\frac{1}{2}$ cup of Unusual Chocolate Frosting with a few drops of hot water. Drop slowly from tip of spoon onto top and sides of cake.

CHOCOLATE WHIPPED CREAM ROLL

(Using Imperial Confectioners Powdered Sugar)

- 3 eggs, separated
- 1 cup Imperial Confectioners Powdered Sugar
- $\frac{1}{4}$ cup sifted flour
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{2}$ teaspoon vanilla
- $\frac{1}{4}$ cup cocoa



SIFT flour, cocoa, baking powder and salt three times. Beat egg whites until foamy; gradually add $\frac{1}{2}$ cup Imperial Confectioners Powdered Sugar and continue beating until mixture stands in peaks. Beat vanilla and egg yolks together until light colored and very thick. Gradually add remaining $\frac{1}{2}$ cup Imperial Confectioners Powdered Sugar and beat until well blended. Fold egg yolk mixture into egg white mixture, thoroughly but carefully. Then fold in sifted dry ingredients a small amount at a time. Grease bottom only of a shallow pan (13" x 9" x 1"); line with brown paper to within $\frac{1}{2}$ inch of each end. Grease paper. Be sure not to grease sides of pan. Spread in batter evenly; bake in moderately hot oven (375° F.) 12 to 15 minutes. As soon as cake is taken from the oven, invert it on cloth sprinkled with Imperial Confectioners Powdered Sugar, trim off edges and roll as for jelly roll. Wrap cloth around roll and allow to cool. Unroll carefully, spread with sweetened whipped cream and reroll. Slice in $\frac{3}{4}$ inch slices. (For variation of this roll, see recipe for Chocolate Sponge Roll, page 15.)

Chocolate Peppermint Whipped Cream Roll

(Using Imperial Confectioners Powdered Sugar)

FOLLOW directions given for chocolate whipped cream roll with the addition of $\frac{3}{8}$ cup of crushed peppermint candy to the whipped cream filling.

BALKAN CREAM CAKE

- | | |
|---------------------------------------------------|--------------------------------------------------------------------------------------|
| 1 egg | 1 cup sour cream (or 1 cup sour milk and an additional $\frac{1}{3}$ cup shortening) |
| 1 cup Imperial Granulated Sugar | Grated rind of 1 lemon |
| $\frac{1}{2}$ cup shortening, soft but not melted | 1 teaspoon soda ($\frac{1}{2}$ tsp. if milk is not very sour) |
| 2 cups sifted flour | 1 tablespoon cold water |
| 1 teaspoon baking powder | |
| $\frac{1}{2}$ teaspoon salt | |

DISSOLVE soda in cold water. Sift flour with salt and baking powder twice. Beat egg until very light and fluffy. Add half of Imperial Granulated Sugar and continue beating. Beat remainder of Imperial Granulated Sugar with softened shortening until creamy. Combine mixtures and beat until well blended. Add lemon rind and dissolved soda to cream, mix well and add to first mixture, alternately with sifted dry ingredients. Fill greased and floured layer pans two-thirds full. Bake in moderate oven (350° F.) for 30 minutes. Put layers together and spread top with Praline Frosting (see page 10).



ALABAMA SPICED MARBLE CAKE

2 cups sifted flour
2 teaspoons baking powder
¼ teaspoon salt
½ cup butter or other shortening
1 cup Imperial Granulated Sugar
2 eggs, well beaten
⅔ cup milk
1 teaspoon cinnamon
½ teaspoon each of ground cloves
and ground nutmeg
¼ cup Imperial Old Time Brown
Sugar
2 tablespoons hot water

SIFT flour, baking powder and salt together three times. Cream shortening thoroughly, add Imperial Granulated Sugar gradually and cream together until light and fluffy. Add eggs and beat well. Add flour and milk alternately, beating well after each addition. Divide batter into two parts. To one part add spices and Imperial Old Time Brown Sugar which have been well mixed with hot water. Drop batters alternately by spoonfuls into a 1-pound loaf cake pan which has been greased and floured. Bake for 35 minutes in moderate oven (350° F.). Spread with Quick Cocoanut Frosting or Creamy Fudge Frosting.

Quick Cocoanut Frosting

2 egg whites
1 cup shredded cocoanut
1½ cups Imperial Confectioners Powdered Sugar
¼ teaspoon almond extract

BEAT egg whites slightly—just to a froth. Add cocoanut and stir in Imperial Confectioners Powdered Sugar until stiff enough to spread. Add extract. Spread on warm cake.

Creamy Fudge Frosting

3 tablespoons butter
⅔ cup cocoa
½ package (½ pound) Imperial
Confectioners Powdered Sugar
½ cup milk

Mix ingredients in order given; put over slow fire and stir until it begins to boil. Boil 6 minutes. Cool slightly, add 1 teaspoon vanilla and beat until creamy.

Mocha Frosting

3 tablespoons butter
2 cups Imperial Confectioners Powdered Sugar
2 tablespoons hot coffee
½ teaspoon vanilla

CREAM butter until very soft. Add Imperial Confectioners Powdered Sugar gradually and continue creaming. As mixture stiffens, thin with hot coffee and vanilla. Beat until stiff enough to spread, frosting while cake is warm. Sprinkle with nuts if desired.

CHOCOLATE SPONGE ROLL

3 eggs, separated
1 cup Imperial Granulated Sugar
1 cup sifted flour
¼ cup hot water

1 teaspoon baking powder
3 tablespoons cocoa
¼ teaspoon salt
1 teaspoon vanilla

SIFT flour, cocoa, baking powder, salt and $\frac{2}{3}$ cup Imperial Granulated Sugar together 3 times. Beat egg whites until almost stiff, gradually add remaining $\frac{1}{3}$ cup Imperial Granulated Sugar and beat until mixture will stand in peaks. Beat egg yolks and vanilla until light colored and very thick, add hot water slowly, then fold into beaten whites. Sift and fold dry ingredients into egg mixture a small amount at a time, working quickly but thoroughly. Grease bottom only of a shallow pan (13" x 9" x 1"); line with brown paper to within $\frac{1}{2}$ inch of each end. Grease paper. Be sure not to grease sides of pan. Spread in batter evenly; bake in moderately hot oven (375° F.) 12 to 15 minutes. Trim edges and turn immediately onto cloth sprinkled with Imperial Confectioners Powdered Sugar.

Trim off edges, spread with Mocha Frosting (see page 14) and roll as for jelly roll. Outside of roll may be covered with a chocolate coating made of 2 squares unsweetened chocolate and 2 teaspoons butter melted together and spread while warm. Slice to serve. (For variation of this roll, see recipe for Chocolate Whipped Cream Roll on page 13.)

PINEAPPLE SPONGE CAKE

6 eggs, separated
1½ cups Imperial Granulated Sugar
1½ cups sifted flour

1 teaspoon baking powder
1 tablespoon lemon juice
½ cup pineapple juice

Mix one cup of Imperial Granulated Sugar with flour and baking powder and sift three times. Beat egg whites until almost stiff, gradually add remaining portion of sugar and continue beating until mixture will stand in peaks. Set aside for later use. Place egg yolks in a large mixing bowl; beat until foamy, add lemon and pineapple juice and beat until very light and fluffy. Sift a small portion of the mixed dry ingredients over the beaten yolks and fold in carefully. Sift in another portion and continue until about half of the flour mixture has been added. Fold in beaten whites with as few strokes as possible. Then fold in remainder of dry ingredients. Ingredients must be well blended, but folding should be done with as few strokes as possible. Pour into an ungreased tube cake pan; run a knife through the batter to remove excess air bubbles. Bake for 1 hour in a slow oven (300° F.). Invert cake on wire rack as soon as it comes from the oven, but do not loosen it from the sides of the pan or the cake will be heavy. When cold, remove from pan and spread with Pineapple Frosting or other butter frosting.

Pineapple Frosting

3 tablespoons butter
1 tablespoon grated lemon rind
3 cups Imperial Confectioners Powdered Sugar

1 tablespoon lemon juice
3 tablespoons pineapple juice
Pinch of salt

ADD grated rind to butter and cream until very light, using back of large spoon. Add sugar gradually, creaming constantly to keep mixture soft. Thin as needed

with lemon and pineapple juices. Add salt and beat vigorously until smooth and light. Vigorous beating during mixing will make this a fluffy, ivory frosting. Yields sufficient frosting for large sponge cake, two-layer cake or 3 dozen cup cakes.

VITA-PRUNE CAKE

$\frac{3}{4}$ cup shortening	1 teaspoon soda
1 cup Imperial Granulated Sugar	$\frac{1}{4}$ teaspoon salt
4 eggs	1 teaspoon each of cinnamon
$\frac{3}{4}$ cup cooked prunes	and allspice
2 cups sifted flour	$\frac{3}{4}$ cup sour cream*

REMOVE seeds from prunes and cut in fairly small pieces. Mix flour, soda, salt, cinnamon and allspice and sift twice. Cream shortening; gradually add Imperial Granulated Sugar and continue creaming. Add eggs, one at a time, and beat for 1 minute after each addition. Add prunes and blend thoroughly. Add cream alternately with dry ingredients. Beat only until batter is smooth. Pour into two 10-inch greased and floured layer pans. Bake in slightly moderate oven (just under 350° F.) 30 to 35 minutes. Cool on wire cake rack; spread warm Prune Filling between layers; top cake with a White Frosting. The cake is more attractive if sides are not iced.

* Note: Sour milk may be substituted for sour cream in Prune Cake, but does not make a cake of the same texture.

Prune Filling

1 cup cooked prunes, seeded and chopped	1 well beaten egg
1 cup Imperial Granulated Sugar	$\frac{1}{2}$ cup sour cream

COOK in double boiler until thick, about 10 minutes. Spread on cake layers while still warm.

HALLOWE'EN GINGERBREAD

(With a new flavor)

1 cup Imperial Old Time Brown Sugar	2 teaspoons baking powder
$\frac{1}{2}$ cup boiling water	$\frac{1}{2}$ teaspoon salt
$\frac{1}{2}$ cup shortening, soft but not melted	1 teaspoon cinnamon
$\frac{1}{2}$ cup Imperial Granulated Sugar	1 teaspoon ginger
1 egg	$\frac{1}{2}$ teaspoon allspice
2 cups flour	$\frac{3}{4}$ cup sour milk or buttermilk
	$\frac{1}{4}$ teaspoon soda

COMBINE Imperial Old Time Brown Sugar and water; place over low fire and slowly bring to boil, stirring until sugar is dissolved. Cool. Beat softened shortening, Imperial Granulated Sugar and egg together with wire whip, slotted spoon, or in electric mixer until very light and fluffy. Mix flour with baking powder, salt and spices and sift twice. Add soda to sour milk and mix thoroughly, then add to egg mixture alternately with dry ingredients. Thin mixture with Imperial Old Time Brown Sugar syrup just before last portion of flour is added. Pour batter into greased and floured shallow pan and bake in oven just under moderate (325° F.) 35 to 40 minutes. Cut in squares and serve, topped with the following: 1 cup heavy cream whipped until stiff; then sweetened with $\frac{1}{4}$ cup Imperial Old Time Brown Sugar and a sprinkle of nutmeg.

Part 2

Cookie Recipes

THERE are many kinds of cookies for the family cooky jar . . . crisp ones, chewy ones, plain ones, fancy ones, some that become hard on standing, and some that remain soft. There are dropped cookies, rolled cookies, ice-box cookies that are chilled and sliced, and some that are put through a cookie press. They may be plain or iced, with nuts, cocoanut or fruit and in almost any shape desired. Most cookies are better if made day before they are served.

Mixing: Most cookies containing shortening are mixed in the same manner as butter cakes — shortening is creamed and sugar added to it, followed by other ingredients. Fruit or nuts should be added before flour. Flour is mixed and sifted with other dry ingredients and should be added about one-fourth at a time, blending thoroughly after each addition. As dough becomes stiff, it is best to work remaining flour in with the hands or back of a wooden spoon.

Chilling and Rolling: Drop cookies do not need to be chilled, but rolled cookies should be thoroughly chilled so they can be rolled with the use of little additional flour and will be more tender. Save all scraps and roll them together. For ice-box cookies, fold paper over dough and shape into a roll about 1½ inches in diameter. Pat outside of paper to make it smooth and even. Slice ice-box cookies with sharp, thin-bladed knife. In cutting rolled cookies, dip cutter frequently into flour.

Baking: Cookies should be baked at temperature indicated in recipe. If oven is not equipped with a thermostat or oven control, see Cake Section for oven tests.

Drop Cookies

Vitamin B Cookies

(Yield: 2½ dozen)

- | | |
|-------------------------------------|-------------------------------|
| ½ cup shortening | ½ teaspoon salt |
| ¾ cup Imperial Old Time Brown Sugar | 1 cup chopped nuts |
| 2 eggs, well beaten | 1 cup seedless raisins |
| 1¼ cups flour, sifted | ½ teaspoon vanilla |
| 2 teaspoons baking powder | ½ teaspoon almond extract |
| | 1 cup all-bran or bran flakes |

CREAM shortening, add Imperial Old Time Brown Sugar and continue creaming. Add eggs and blend well. Stir in sifted dry ingredients to which nuts and raisins have been added. Add flavorings and work in bran. Drop by teaspoonful onto buttered cooky sheet and bake in moderately hot oven (375° F.) for 12 to 15 minutes.

Quick Oatmeal Cookies

(Yield: 2½ dozen)

- | | |
|-------------------------------------|------------------------------|
| 1 egg | 1 cup flour sifted with |
| 1 cup Imperial Old Time Brown Sugar | ½ teaspoon salt |
| ½ cup melted shortening | 1½ cups rolled oats |
| ½ cup shredded cocoanut | ¼ teaspoon soda dissolved in |
| ½ cup chopped pecans | 4 tablespoons cold water |
| 5 tablespoons milk | ½ cup seedless raisins |

BEAT eggs in a large bowl and add Imperial Old Time Brown Sugar and remaining ingredients in order given, mixing well after each addition. When well blended, drop from teaspoon onto buttered cooky sheet, one inch apart. Bake in moderately hot oven (375° F.) for 20 minutes.

Pioneer Favorites

(Yield: 2½ dozen)

- | | |
|---------------------------------|--------------------------|
| 1 egg | 1 teaspoon baking powder |
| 1 cup Imperial Granulated Sugar | ½ teaspoon salt |
| ¾ cup sour milk | ¾ cup melted shortening |
| 2 cups flour | ¾ cup chopped nuts |
| 2 tablespoons cocoa | ½ teaspoon soda in |
| | 1 tablespoon water |

BEAT egg until light. Add Imperial Granulated Sugar and sour milk, then half of dry ingredients which have been sifted together. Beat in shortening, followed by remaining flour mixture. Stir in nuts last. Chill. Drop from teaspoon onto buttered cooky sheet, one inch apart. Bake in moderately hot oven (375° F.) for 20 minutes. Ice with chocolate frosting to which a few tablespoons of finely chopped nuts have been added.

Butternut Drops

(Yield: 2 dozen)

- 1 1/4 cups flour
- 1/2 cup butter
- 1/4 cup Imperial Granulated Sugar
- 1 egg
- 12 glace cherries
- 1/2 teaspoon vanilla
- Rind of 1/2 lemon and 1/2 orange, grated
- 1 tablespoon lemon juice
- 1/2 cup finely chopped nuts



SIFT flour and measure. Cream butter and Imperial Granulated Sugar together; add egg yolk and flavorings and beat well. Fold in flour and mix thoroughly. Cover and let stand in refrigerator until cold and firm. Beat egg white very slightly, not enough to make it foamy. Measure out level tablespoons of the dough and drop into the egg white. Lift out with a fork and dip one side into the chopped nuts. Place nut side up on well-buttered baking sheet, about one and one-half inches apart. Top with a half cherry pressed well down into the cookie. Bake at 325° F. for 25 minutes.

Prosper A Ingels' Pecan Cookies

(Yield: 6 dozen)

- 3 cups Imperial Old Time Brown Sugar
- 2 cups flour

- 8 egg whites
- 4 cups chopped pecans
- 2 teaspoons vanilla

SIFT flour and Imperial Old Time Brown Sugar together twice. Beat egg whites stiff and fold flour mixture into it. Add vanilla and pecans. Drop from teaspoon onto buttered cookie sheet and bake in moderate oven (350° F.) for 15 minutes.

Old Time Brown Crumb Cookies

(Yield: 3 dozen)

- 1/2 cup shortening
- 1 cup Imperial Old Time Brown Sugar
- 1 egg, well beaten
- 1/2 teaspoon soda dissolved in 1/2 cup cold water
- 2 cups flour

- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon ginger
- 1 teaspoon cinnamon
- 1/2 teaspoon cloves
- 1 1/2 cups stale cake crumbs

CREAM together shortening and 1/2 cup Imperial Old Time Brown Sugar. Add well beaten egg, remaining Imperial Old Time Brown Sugar and soda that has been dissolved in cold water. Beat mixture thoroughly and gradually add dry ingredients which have been sifted together and mixed with cake crumbs. Stir until smooth. Drop from a teaspoon onto buttered cookie sheet and bake in moderate oven (350° F.) 10 to 15 minutes.

Fredericksburg Chocolate Cookies

(Yield: 2½ dozen)

2 eggs	1 cup flour
1 cup Imperial Old Time Brown Sugar	1 teaspoon baking powder
2 squares unsweetened chocolate, grated	Grated rind of ½ lemon
¼ teaspoon cinnamon	1½ cups almonds, blanched and chopped, or 1 cup walnuts or pecans
½ teaspoon salt	

BEAT eggs until light. Add Imperial Old Time Brown Sugar and grated chocolate and beat until well blended. Stir in lemon rind and nuts, followed by flour which has been sifted with baking powder, salt, and cinnamon. Drop from teaspoon onto a buttered cookie sheet and bake in a moderate oven (350° F.) for 12 minutes. These may be iced with a thin white frosting to which one or two drops of oil of peppermint have been added.

Rolled Cookies

Grandmother's Sugar Cookies

(Yield: 3 dozen 3-inch cookies)

½ cup butter	2 eggs, well beaten
1 cup Imperial Granulated Sugar	½ cup sour milk
2½ cups flour	¼ teaspoon soda dissolved in
1½ teaspoons baking powder	1 teaspoon cold water
1 teaspoon vanilla	

CREAM butter, add Imperial Granulated Sugar and continue creaming. Add eggs and beat well. Sift 1½ cups of flour with the baking powder. Combine milk, vanilla and dissolved soda. Add liquid alternately with dry ingredients to creamed mixture. Work remaining flour into batter at last. Chill dough. Roll ⅛-inch thick (as thin as can be handled), cut with floured cutter as desired, place on un-buttered cookie sheet, sprinkle with white or colored sugar and bake in hot oven (400° F.) for 10 minutes.

COLORS SUGAR: Place ¼ cup Imperial Granulated Sugar in a small paper bag or on oiled paper. Drop 10 drops red or green fruit coloring into the bag with a medicine dropper. Rub sugar thoroughly to distribute coloring. Spread on a plate and allow to stand several hours to dry. Sugar will be several shades lighter when completely dry. This colored sugar may be kept in a bag or jar and used to impart a festive appearance to Christmas or party cookies.

Cinnamon Snaps

(Yield: 50 2-inch cookies)

- ½ cup Imperial Old Time Brown Sugar
- 3 tablespoons boiling water
- ½ teaspoon soda dissolved in 1 tablespoon cold water
- ½ cup shortening
- ½ cup Imperial Granulated Sugar
- 1 cup flour
- 1½ teaspoons cinnamon
- 1½ teaspoons ginger
- ¼ teaspoon salt
- 1 cup flour



Mix Imperial Old Time Brown Sugar and boiling water. Place over low flame and bring slowly to a boil, stirring until sugar is dissolved. Cool to lukewarm. Cream Imperial Granulated Sugar and shortening, add brown sugar syrup and dissolved soda, and beat well. Mix cinnamon, ginger and salt with 1 cup of flour and sift twice. Add to creamed mixture and blend thoroughly. Then work in 1 cup additional flour to make a stiff dough. Chill, roll thin, cut into shapes and place on buttered cooky sheet. Bake in moderate oven (375° F.) 8 to 10 minutes. If desired, these may be iced with white uncooked frosting.

Bridge Luncheon Cookies

(Yield: 4 dozen)

- | | |
|---------------------------------------------|---------------------|
| ½ cup butter | 2 eggs, well beaten |
| 1 cup Imperial Confectioners Powdered Sugar | ¼ teaspoon vanilla |
| | 1 cup flour, sifted |
| ¼ teaspoon salt | |

CREAM butter. Add Imperial Confectioners Powdered Sugar and other ingredients in order given. Spread dough ⅛-inch thick on buttered cooky sheet. Mark with heart, diamond, spade and club shaped cutters. Decorate with strips of blanched almonds. Bake in slow oven (300° F.) for 30 minutes. Cut through marked shapes before removing from pan.

VARIATION: Divide above batter in half; add to one portion 1 tablespoon cocoa, 2 tablespoons Imperial Granulated Sugar and ¼ teaspoon cinnamon. Decorate dark dough with shredded cocoanut instead of nuts.

Date Pinwheels

(Yield: 3 dozen)

½ cup Imperial Granulated Sugar
½ cup water
1 cup chopped, pitted dates
1 cup chopped pecans or peanuts
½ cup shortening
¼ teaspoon salt

1 cup Imperial Old Time
Brown Sugar
1 egg, well beaten
¼ cup milk
2½ cups flour, sifted
1 teaspoon baking powder

FOR Date Filling, combine Imperial Granulated Sugar, water and dates in a saucepan and cook over a very low flame until thick (about 10 minutes). Add nuts and allow to cool. Cream shortening, add Imperial Old Time Brown Sugar and continue creaming. Add egg and milk and beat well. Sift flour and dry ingredients together and add to creamed mixture. Chill dough for 15 minutes and roll out to a rectangle about ¼-inch thick. Spread with Date Filling, as near the edges as possible. Roll as for jelly roll. Chill overnight. Cut with a sharp knife into slices about ¼-inch thick. Place on buttered cooky sheet and bake in moderately hot oven (375° F.) 12 to 15 minutes.

Shaped Cookies

Tea Rolls

(Yield: 20)

½ cup shortening
¼ cup Imperial Confectioners
Powdered Sugar

1¼ cups flour, sifted
1 teaspoon ice water
½ teaspoon vanilla

½ cup finely chopped nuts

SOFTEN shortening, add Imperial Confectioners Powdered Sugar, ice water and vanilla and mix well. Stir in flour and nuts, blending thoroughly. Chill and shape into rolls about 1½ inches long and ½ inch wide. Place on unbuttered cooky sheet and bake in slow oven (300° F.) until lightly brown, (about 30 minutes). Remove from cooky sheet immediately. If cookies are shaken in a bag with ¼ cup Imperial Confectioners Powdered Sugar while they are still warm, they will have a coating similar to Butter Frosting.

Date Sticks

(Yield: 3 dozen)

4 eggs, beaten until very light
1 cup Imperial Granulated Sugar
1¼ cups flour, sifted
¾ cup chopped pecans

1 teaspoon baking powder
1 teaspoon vanilla
6 oz. (¾ package) dates,
chopped fine

ADD Imperial Confectioners Powdered Sugar to beaten eggs and mix thoroughly. Stir in extract and half of flour and baking powder which have been sifted together. Mix dates and nuts with remaining flour and stir into batter. Spread one-fourth inch thick in buttered shallow square pan and bake in moderately hot oven (375° F.) 10 to 12 minutes. Cut into sticks 1 inch wide and 3 inches long. Sprinkle with Imperial Confectioners Powdered Sugar.

Dating Up Chocolate Brownies

(Yield: 3 dozen $1\frac{1}{2} \times 1\frac{1}{2}$ inch squares)

- $\frac{1}{2}$ cup shortening
- 2 squares unsweetened chocolate, melted, or $\frac{1}{4}$ cup cocoa
- 3 eggs, well beaten
- 1 cup Imperial Granulated Sugar
- $\frac{1}{2}$ teaspoon vanilla
- $\frac{1}{2}$ cup pecans, coarsely chopped
- $\frac{1}{2}$ cup dates, finely chopped
- $\frac{2}{3}$ cup flour, sifted
- $\frac{1}{4}$ teaspoon salt



If chocolate is used, melt over hot water and cream with shortening. If cocoa is used, it should be mixed and sifted with the flour and salt. Cream shortening until soft; gradually add Imperial Granulated Sugar, eggs, vanilla, pecans and dates. Work in flour and salt. Spread in two buttered square layer cake pans. Bake in moderately hot oven (375° F.) for 15 minutes; cut in squares before removing from pan. Shake in a sack with Imperial Confectioners Powdered Sugar or spread with a thin white icing or Creamy Fudge Frosting (see page 14).

Chocolate Twins

(Yield: 2 dozen)

- | | |
|---------------------------------------------|-----------------------------|
| 3 squares unsweetened chocolate, melted | 3 eggs, well beaten |
| $\frac{1}{4}$ cup butter | 1 cup stale bread crumbs |
| $\frac{1}{2}$ cup Imperial Granulated Sugar | 3 tablespoons flour, sifted |

CREAM butter. Add sugar and melted chocolate and beat until light. Stir in other ingredients in order given. Spread on buttered, shallow pan and bake in slow oven (300° F.) for 20 minutes; cut with small round cookie cutter before removing from pan. Put rounds together with White Mountain Frosting or Ever-Ready Frosting. If served immediately, these rounds may be put together with whipped cream.

Scotch Tea Cookies

(Yield: 3 dozen)

- | | |
|--------------------------|------------------------------------------|
| $\frac{3}{4}$ cup butter | $\frac{3}{4}$ cup Imperial Confectioners |
| 2 cups flour, sifted | Powdered Sugar |

CREAM butter until quite soft. Gradually add Imperial Confectioners Powdered Sugar and continue creaming. Work in flour, using the hands. Press one-half inch thick into buttered square pan. Prick with fork in close, even rows and mark into small squares or oblongs. Bake in moderate oven (350° F.) for 30 minutes. Cool slightly and cut into cookies as marked.

Ginger Ice Box Cookies

2 $\frac{1}{4}$ cups sifted flour
 $\frac{2}{3}$ teaspoon baking powder
 $\frac{1}{2}$ teaspoon soda
 $\frac{1}{2}$ teaspoon salt

1 egg

$\frac{1}{2}$ tablespoon ginger
 $\frac{1}{3}$ cup shortening
 $\frac{3}{4}$ cup Imperial Old Time Brown Sugar
 $\frac{1}{3}$ cup hot water

SIFT flour, baking powder, soda, salt and ginger together three times. Cream shortening and $\frac{1}{2}$ cup Imperial Old Time Brown Sugar. Add well beaten egg. Mix remaining $\frac{1}{4}$ cup Imperial Old Time Brown Sugar with hot water. Add to creamed mixture alternately with dry ingredients. Mix until smooth. Shape into 2 rolls and wrap tightly in waxed paper. Chill overnight. Remove paper and cut rolls into $\frac{1}{4}$ inch slices. Bake on ungreased sheets in hot oven (400° F.) for 8 to 10 minutes.

Chewy Nut Bars

$\frac{1}{2}$ cup sifted flour
 $\frac{2}{3}$ teaspoon baking powder
 $\frac{1}{4}$ teaspoon salt
1 cup chopped pecans

2 egg whites, stiffly beaten

1 cup and 2 tablespoons Imperial
Old Time Brown Sugar
2 egg yolks, well beaten
 $\frac{1}{2}$ teaspoon vanilla

Mix and sift flour, salt and baking powder. Add nut meats and mix well. Combine Imperial Old Time Brown Sugar with beaten yolks. Add flour mixture and blend. Beat in vanilla and fold in egg whites. Grease a shallow pan. Line with paper and grease again. Spread batter about $\frac{3}{4}$ inch thick. Bake in moderate oven (350° F.) 25 to 30 minutes. Cool, cut in strips 1" x 4". Sprinkle with Imperial Confectioners Powdered Sugar.

Treasure Chest Golden Ingots

(Yield: 28)

$\frac{2}{3}$ cup shortening
2 cups Imperial Old Time Brown Sugar
2 eggs, well beaten
1 teaspoon vanilla

1 $\frac{1}{2}$ cups flour, sifted
2 teaspoons baking powder
 $\frac{1}{4}$ teaspoon salt
 $\frac{3}{4}$ cup chopped walnuts or pecans

Mix and sift flour, baking powder and salt; stir in nuts and set aside. Melt shortening in a saucepan large enough to use in mixing batter. Remove from fire, gradually beat in Imperial Old Time Brown Sugar, then eggs, vanilla and flour-nut mixture. Line buttered, shallow square pan with waxed paper. Spread batter one-half inch thick and bake in moderate oven (350° F.) for 30 minutes. Cool and cut in bars 1 inch wide and 3 inches long. Will keep well.

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