

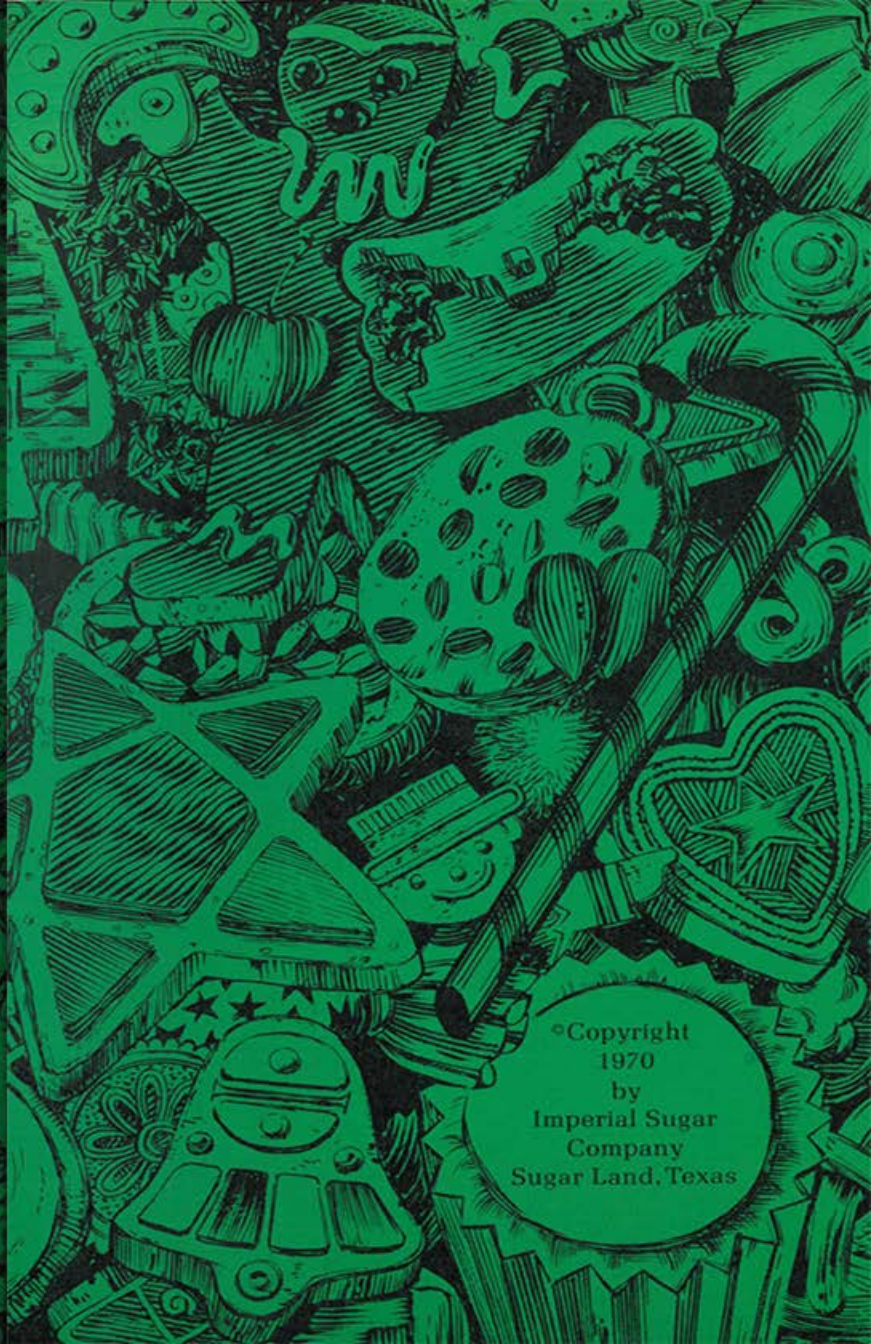
Pure  
Cane

SUGAR PLUMS

SUGAR LAND

from

*Imperial Sugar Company*



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Imperial Sugar  
Company  
Sugar Land, Texas

# BEVERAGES

*An assortment of hot drinks to take the chill off cold winter nights and cool ones that refresh on sultry summer days... a little extra touch that brings sparkle to the party.*

Sugarplum Cranberry Punch



## Sugarplum Cranberry Punch Zesty—Festive— Fun for a party.

- |                                                |                                       |
|------------------------------------------------|---------------------------------------|
| 2 one-pound cans<br>jellied cranberry<br>sauce | ¼ teaspoon nutmeg                     |
| ¾ cup Imperial Brown<br>Sugar                  | ½ teaspoon allspice                   |
| 1 cup water                                    | ¼ teaspoon salt                       |
| ¼ teaspoon cloves                              | 4 cups unsweetened<br>pineapple juice |
| ½ teaspoon cinnamon                            | 3 cups water                          |
|                                                | Red food coloring                     |
|                                                | Lemon slices                          |

Crush cranberry sauce with a fork and combine with Imperial Brown Sugar, 1 cup water, spices, salt. Bring to a boil. Add pineapple juice, 3 cups water. Heat to boiling and simmer 5 minutes. Color with red food color. Serve in punch bowl or pitcher which have been carefully pre-warmed in warm, then hot water. Float lemon slices. Serves 15-20.

## Palazzo Coffee A bit of Europe in your coffee cup!

- |                                            |                         |
|--------------------------------------------|-------------------------|
| ¼ cup instant coffee<br>powder             | 1 teaspoon rum extract* |
| 5 cups boiling water                       | ¼ teaspoon cinnamon     |
| 3 tablespoons Imperial<br>Granulated Sugar | Dash salt               |

Place coffee in serving container; add water. Stir in Imperial Granulated Sugar, rum extract and cinnamon. Add dash salt. Serve topped with whipped cream in demitasse cups. Makes 20 servings.

\*Rum may be substituted.

## Holiday Eggnog Party-best eggnog—rich, creamy, a sight to behold.

- |                                    |                               |
|------------------------------------|-------------------------------|
| 3 egg yolks                        | 1 cup heavy cream             |
| ¾ cup Imperial<br>Granulated Sugar | 1 tablespoon dry<br>sherry    |
| ¼ teaspoon salt                    | 3 egg whites                  |
| 3 cups whole milk,<br>scalded      | Multi-colored Non<br>Pareils* |

Beat egg yolks thoroughly; mix ¾ cup Imperial Granulated Sugar and salt and gradually beat into egg yolks. Gradually add scalded milk and cream, beating constantly. Cook in top of double boiler over hot water until mixture is thick enough to coat a spoon. Cool. Add sherry. Chill. When ready to serve, beat egg whites until stiff, gradually beating in remaining sugar; beat until stiff. Fold egg whites into chilled custard. Pour into chilled punch bowl; sprinkle with Non Pareils. Makes two quarts or sixteen 4-ounce servings.

\*Small Round cake decorations.

## Grape Juice Punch Kids love the grape juice flavor.

- |                                    |                              |
|------------------------------------|------------------------------|
| 1 cup Imperial<br>Granulated Sugar | 1 cup orange juice           |
| 1 cup water                        | 2 cups chilled ginger<br>ale |
| 2 cups grape juice                 | Ice                          |

Boil Imperial Granulated Sugar and water until clear; cool. Add fruit juices and chill. Add ginger ale at serving time. Pour over ice cubes. Serves 6-8.

## Texas Citrus Punch Tangy Texas Citrus flavor.

- |                                                               |                                                           |
|---------------------------------------------------------------|-----------------------------------------------------------|
| 2 cups double-strength<br>tea                                 | orange juice, thawed<br>and diluted)                      |
| 1½ cups Imperial<br>Granulated Sugar                          | 2½ cups (18-ounce can)<br>unsweetened<br>grapefruit juice |
| 4 cups orange juice<br>(1 6-ounce can frozen<br>Orange slices |                                                           |

Brew hot tea; add Imperial Granulated Sugar and stir to dissolve. Add fruit juices. Chill. Pour over ice in punch bowl. Garnish with orange slices and mint leaves, if desired. Makes about two quarts.

## Tropical Punch Spicy thirst-quencher for a summer day.

- |                                       |                                    |
|---------------------------------------|------------------------------------|
| 2 cups cranberry-apple<br>juice       | ½ cup Imperial<br>Granulated Sugar |
| 1 cup pineapple juice,<br>unsweetened | ¼ teaspoon ground<br>ginger        |
| 1 cup orange juice                    |                                    |

Combine all ingredients; stir until sugar is dissolved. Chill. Pour into tall glasses over crushed ice or ice cubes. Serves 6.

## Continental Hot Chocolate Great on cold winter nights.

- |                                                                                   |                               |
|-----------------------------------------------------------------------------------|-------------------------------|
| 3 squares unsweetened<br>chocolate (or 3<br>packages no-melt<br>liquid chocolate) | Dash salt                     |
| ½ cup water                                                                       | ½ cup heavy cream,<br>whipped |
| ¾ cup Imperial<br>Granulated Sugar                                                | 6 cups hot milk               |
|                                                                                   | ½ teaspoon vanilla            |

Combine chocolate and water in saucepan. Cook over low heat until chocolate is melted and blended with water. Add Imperial Granulated Sugar and salt; bring to boil and boil 4 minutes, stirring constantly. Remove from heat and cool. Add vanilla. Add 2 or 3 tablespoons chocolate mixture to each cup; add hot milk to fill, blend. Top with whipped cream. If demitasse cups are used, put one tablespoon chocolate mixture in each cup and proceed as above. Makes 8-12 regular size servings.

# FROSTINGS FILLINGS & ICINGS

*From simple to sumptuous—a superb collection of quick and easy glazes to rich frostings that can transform any cake into a glamorous dessert.*

Sugarplum Chocolate Filling for Black Forest Torte



## Sugarplum Chocolate Filling

For Sugarplum  
Black Forest Torte

- |                                           |                                     |
|-------------------------------------------|-------------------------------------|
| 4 envelopes no-melt<br>baking chocolate   | 1 egg, unbeaten                     |
| 2½ cups sifted Imperial<br>Powdered Sugar | 6 tablespoons softened<br>margarine |
| ¼ cup hot water                           | ½ cup toasted, sliced<br>almonds    |

Combine chocolate and Imperial Powdered Sugar and water; blend. Add egg and beat well. Add margarine, one tablespoon at a time, beating thoroughly after each addition. Stir in almonds, reserving some for garnish.

**Sugarplum Whipped Cream:** Whip 1 cup heavy cream with 2 tablespoons Imperial Granulated Sugar and ½ teaspoon almond extract.

## Jungle-Striped Frosting

Spectacular sight for the younger set

- |                                    |                                   |
|------------------------------------|-----------------------------------|
| ½ pound miniature<br>marshmallows  | 1 teaspoon vanilla                |
| ¼ cup whole milk                   | 1 10-inch angel food<br>cake      |
| ½ teaspoon salt                    | ¼ cup prepared chocolate<br>syrup |
| 4 egg whites                       |                                   |
| ½ cup Imperial<br>Granulated Sugar |                                   |

Combine marshmallows and milk; cook over low heat until marshmallows are almost melted, folding over and over with spoon. Remove from heat and continue folding until marshmallows are completely melted. Cool to room temperature. Add salt to egg whites and whip until almost stiff. Then whip in Imperial Granulated Sugar, a tablespoon at a time. Add vanilla and continue whipping until very stiff and smooth. Fold cooled marshmallow mixture into meringue mixture; blend well. Spread over cake. Spoon chocolate syrup in vertical stripes across top of cake. Place under broiler about 5" from heat and broil about two minutes or until meringue is a delicate brown. Watch carefully as it browns. 10-12 servings.

## Lemon Filling

Makes Snowflake Party Cake a real princess

- |                                    |                                          |
|------------------------------------|------------------------------------------|
| ½ cup margarine or<br>butter       | 3 egg yolks                              |
| 1 cup Imperial<br>Granulated Sugar | Juice and rind, grated,<br>of two lemons |

Cream margarine and Imperial Granulated Sugar. Add three egg yolks. Add grated rind and juice of two lemons. Cook on slow fire, stirring constantly, until mixture comes to a boil. Boil gently for two minutes, or until filling is a clear yellow. Cool and fill layer cake. Makes one cup.

## Stained Glass Icing

A quick sugar-coating for Stained  
Glass Cookies or any other goody

- |                                           |                           |
|-------------------------------------------|---------------------------|
| 1 pound sifted Imperial<br>Powdered Sugar | 1 teaspoon vanilla        |
| 3 tablespoons soft butter<br>or margarine | ¼ cup milk or light cream |

Mix all ingredients and blend thoroughly, adjusting amount of Imperial Powdered Sugar and cream to achieve desired spreading consistency. If desired, divide icing into several bowls and tint each a different pastel color.

## Butter-Nut Topping for Gingerbread

Enhances the  
gingerbread flavor

- |                                     |                                 |
|-------------------------------------|---------------------------------|
| ¼ cup melted butter or<br>margarine | 1 teaspoon cinnamon             |
| ½ cup Imperial<br>Brown Sugar       | ½ teaspoon grated<br>lemon rind |
| ¼ cup all-purpose flour             | ½ cup chopped nuts              |

Blend all ingredients together thoroughly. Spread on cake ten minutes before cooking is completed. Return to oven and bake 10 minutes longer. Serve warm, with cream if desired.

## Sugarplum Filling

For Sugarplum Holiday Cake

- |                                    |                                                                                            |
|------------------------------------|--------------------------------------------------------------------------------------------|
| 2 egg yolks                        | ½ cup finely chopped<br>raisins or whole<br>currants, plumped<br>and drained<br>thoroughly |
| ¾ cup dairy sour cream             | ½ cup finely chopped<br>candied cherries or<br>thoroughly drained<br>maraschino cherries   |
| ¾ cup Imperial<br>Granulated Sugar |                                                                                            |
| 1 cup finely chopped<br>pecans     |                                                                                            |
| ½ cup flaked coconut               |                                                                                            |

Blend egg yolks and sour cream; stir in Imperial Granulated Sugar. Cook over low heat, stirring until mixture begins to simmer. Simmer several minutes, until mixture thickens. Remove from heat; stir in remaining ingredients. Cool before adding to cake layers.

## Sugarplum White Icing

For Sugarplum Holiday Cake

- |                                      |                               |
|--------------------------------------|-------------------------------|
| 1½ cups Imperial<br>Granulated Sugar | ½ teaspoon cream of<br>tartar |
| ½ cup water                          | 2 teaspoons vanilla           |
| 2 egg whites, unbeaten               |                               |

Combine Imperial Granulated Sugar and water in saucepan; cook over medium heat, stirring to dissolve sugar, until mixture comes to boil. Pour syrup over remaining ingredients in electric mixer bowl and beat until frosting is stiff and holds well-defined peaks. Spread on cake. Sprinkle with coconut, if desired.

# CAKES

*Here are cakes for fun, and special occasions. Some are plain. Some are fancy. Some are unusual. From informal gingerbread to delicate chiffon cakes.*

Sugarplum Holiday Cake



## Sugarplum Holiday Cake

Serve this to your most discriminating guests — they'll love it

- |                                                        |                                      |
|--------------------------------------------------------|--------------------------------------|
| 4 egg whites                                           | 3½ teaspoons baking powder           |
| ½ cup Imperial Granulated Sugar                        | 1 teaspoon salt                      |
| 2 cups plus two tablespoons unsifted all-purpose flour | ½ cup shortening                     |
| 1 cup Imperial Granulated Sugar                        | 1 cup homogenized milk               |
|                                                        | ⅓ cup flaked coconut                 |
|                                                        | ¼ teaspoon vanilla or almond extract |

Heat oven to 350° F. Grease and flour 2-9" layer cake pans. Beat egg whites until frothy. Add ½ cup Imperial Granulated Sugar and beat until stiff and glossy but not dry. Combine flour, 1 cup Imperial Granulated Sugar, baking powder, salt and shortening in large mixer bowl. Add homogenized milk and blend on low speed 30 seconds, then beat 2 minutes on medium speed. Carefully fold in egg whites and coconut with vanilla or almond extract. Pour into pans and bake 30-35 minutes. Cool. Fill between layers and frost top to within one-inch of edge with Sugarplum filling. Frost entire cake with Sugarplum White Icing.

See recipes for Filling and Icing on page 11.



## Sugarplum Black Forest Torte

A chocolate torte of Hungarian descent  
Pictured on pages 8 and 9

- |                                    |                          |
|------------------------------------|--------------------------|
| 1¾ cups Imperial Granulated Sugar  | ¼ teaspoon baking powder |
| 1¾ cups unsifted all-purpose flour | 1 cup softened margarine |
| 2 teaspoons soda                   | 1¼ cups buttermilk       |
| 1 teaspoon salt                    | 1 teaspoon vanilla       |
|                                    | 12 tablespoons cocoa     |
|                                    | 3 eggs                   |

Measure Imperial Granulated Sugar, flour, soda, salt, baking powder, cocoa, margarine, buttermilk and vanilla into large mixer bowl. Beat at low speed to blend, then beat 2 minutes at medium speed. Add eggs; beat 2 minutes longer. Pour one-fourth of batter into each of four greased and wax paper-lined 8" layer cake pans; layers will be thin. Bake at 350° F. about 15 minutes or until wooden pick inserted in center comes out clean. Two layers may stand while first two bake, if necessary. Cool slightly; remove from pans and continue cooling. Fill and frost layers with Sugarplum Chocolate Filling and Sugarplum Whipped Cream, alternately.

See recipes for Filling and Whipped Cream on page 10.

## German Chocolate Potato Cake

Moist, chocolate cake brings back memories of Grandma's baking

- |                                                                   |                       |
|-------------------------------------------------------------------|-----------------------|
| 2 cups sugar                                                      | 1 teaspoon nutmeg     |
| 1 cup shortening                                                  | 4 eggs                |
| 2 cups mashed potatoes (without butter or other seasonings added) | 2 teaspoons soda      |
| 1 teaspoon salt                                                   | 1 cup buttermilk      |
| 1 teaspoon cloves                                                 | ½ cup cocoa           |
| 2 teaspoons cinnamon                                              | 2 cups flour          |
|                                                                   | 2 cups cooked raisins |
|                                                                   | 1 cup nuts, chopped   |

Preheat oven to 350°F. Lightly grease and flour large tube cake pan, large bundt pan or 12" x 8" x 2" loaf pan.

Cream together sugar, shortening, mashed potatoes, salt, cloves, cinnamon and nutmeg. Be sure all ingredients are thoroughly combined and free from lumps. Add eggs and beat thoroughly.

Combine soda and buttermilk and let stand a few minutes. Add cocoa and flour, sifted together, alternately with liquid to creamed mixture.

Stir in cooked, thoroughly drained raisins and chopped nuts. Bake at 350°F. for approximately 50 to 60 minutes, or until toothpick when inserted into center of cake comes out dry and cake is just beginning to pull away from pan. Do not overbake.

## Marbled Angel Food Cake

A fancy touch for Angel Food

- |                                   |                              |
|-----------------------------------|------------------------------|
| 1 cup sifted cake flour           | 1 teaspoon cream of tartar   |
| 1½ cups Imperial Granulated Sugar | 1 teaspoon vanilla           |
| ½ teaspoon salt                   | ½ teaspoon almond extract    |
| 1½ cups egg whites (about 12)     | ¼ cup chocolate beverage mix |

Have all ingredients at room temperature and be certain that all pans, beaters and measuring spoons and cups are free from grease. Sift flour with ¼ cup Imperial Granulated Sugar. Add salt to egg whites and beat until foamy. Sprinkle cream of tartar on egg whites and continue beating until peaks are stiff but not dry. Carefully fold remaining ¾ cup Imperial Granulated Sugar into egg whites, 2 tablespoons at a time; fold in vanilla and almond extracts. Remove about ⅓ of batter to another bowl, carefully folding the chocolate beverage mix into this smaller portion of batter. Alternate batters in ungreased 10-inch tube pan gently inserting spoon to swirl and marble. Bake in 325°F. oven about one hour or until top of cake is golden. Invert pan immediately and allow cake to cool one hour before removing from pan.



## Rocky Road Chocolate Cake

A modern day version of chocolate cake—sweet and rich—easy to make

- |                                              |                                               |
|----------------------------------------------|-----------------------------------------------|
| 4 eggs, beaten                               | $\frac{1}{4}$ cup cocoa                       |
| $1\frac{1}{2}$ cups self-rising flour        | $1\frac{1}{4}$ cups Imperial Granulated Sugar |
| 1 cup butter or margarine, melted and cooled | 1 cup Imperial Brown Sugar                    |
|                                              | 2 teaspoons vanilla                           |

Beat eggs until light. Add remaining ingredients and mix until well blended. Pour into greased and floured 9" x 12" pan. Bake in pre-heated 350° oven for 40-45 minutes. Leave cake in pan and frost with Rocky Road Frosting while cake is hot.

### Rocky Road Frosting

- |                                                        |                                                          |
|--------------------------------------------------------|----------------------------------------------------------|
| 1 (6 $\frac{1}{4}$ oz.) package miniature marshmallows | $\frac{1}{4}$ cup cocoa                                  |
| $4\frac{1}{4}$ cups Imperial Powdered Sugar            | $\frac{1}{4}$ cup butter or margarine, melted and cooled |
| 6 tablespoons milk                                     | 1 cup toasted, chopped pecans                            |

Arrange marshmallows over top of hot cake. Sift cocoa and powdered sugar together; blend in butter or margarine and milk. Stir in toasted nuts. Spread frosting on top of marshmallows. Let cool. Cut into squares. NOTE: For a different flavor, add  $\frac{1}{2}$  teaspoon almond flavoring and/or  $\frac{1}{2}$  teaspoon dry instant coffee powder to cocoa and powdered sugar before adding butter and milk.

## Apricot Upside Down Cake

Nice for committee meetings and neighborhood coffees

- |                                                           |                                      |
|-----------------------------------------------------------|--------------------------------------|
| $\frac{1}{4}$ cup softened margarine                      | 1 cup Imperial Granulated Sugar      |
| $\frac{1}{2}$ cup Imperial Brown Sugar, firmly packed     | 3 teaspoons baking powder            |
| 1 can (No. 2 $\frac{1}{2}$ ) apricot halves, well drained | $\frac{1}{2}$ cup softened margarine |
| $\frac{1}{2}$ cup flaked coconut                          | 2 eggs                               |
| $\frac{1}{2}$ cup slivered almonds                        | $\frac{3}{4}$ cup homogenized milk   |
| 2 cups all-purpose flour                                  | Maraschino cherries                  |

Butter bottom and sides of 9" x 9" x 2" pan. Sprinkle with Imperial Brown Sugar. Arrange apricot halves cut side up over sugar. Sprinkle with coconut and almonds. Mix together next three ingredients. Blend in margarine with pastry blender or fork. Beat eggs and add to milk, then stir into dry mixture. Blend and pour over fruit into pan. Bake at 350° F. about 35 minutes. Remove cake from pan by placing serving plate over cake pan and carefully invert. Decorate top with maraschino cherries. For easier handling, bake cake in springform pan.

## Snowflake Party Cake

A delicate white cake filled with tangy lemon, frosted with snow caps

- |                                  |                             |
|----------------------------------|-----------------------------|
| $\frac{1}{2}$ cup shortening     | 2 teaspoons baking powder   |
| 2 cups Imperial Granulated Sugar | 1 cup water                 |
| 1 teaspoon vanilla               | 4 stiffly beaten egg whites |
| 3 cups all-purpose flour         | 1 teaspoon baking powder    |
| $\frac{1}{4}$ teaspoon salt      |                             |

Thoroughly cream shortening and Imperial Granulated Sugar; add vanilla. Add flour sifted with salt and 2 teaspoons baking powder, alternately with water, beating well after each addition. Fold in egg whites, stiffly beaten with remaining baking powder. Bake in 2 wax paper-lined 9-inch layer cake pans in 350°F. oven about 30 minutes. Put layers together with Lemon Filling and frost with Seven-Minute Frosting.

## Party Cheesecake

A cheesecake that will become your proudest achievement

- |                                           |                                  |
|-------------------------------------------|----------------------------------|
| 2 cups all-purpose flour                  | 4 eggs                           |
| $\frac{1}{2}$ cup softened margarine      | 2 cups Imperial Granulated Sugar |
| $\frac{1}{2}$ cup shortening              | 3 tablespoons grated lemon peel  |
| 2 tablespoons Imperial Granulated Sugar   | $\frac{1}{2}$ cup lemon juice    |
| 3 8-ounce packages cream cheese, softened | 3 tablespoons all-purpose flour  |

Combine flour, margarine, shortening and 2 tablespoons Imperial Granulated Sugar until crumbly. Sprinkle mixture over bottom of buttered 12" x 8" x 2" baking dish. Beat together remaining ingredients and pour over flour mixture. Bake in 375°F. oven 35 to 40 minutes.

**Sour Cream Topping:** Blend 1 cup Imperial Granulated Sugar, 2 cups dairy sour cream and 1 teaspoon vanilla. Spread over cooled cheesecake or:

**Party Glaze:** In three separate pans, place a 12-ounce package blueberries, a 10-ounce package strawberries, and contents of a 9-ounce can crushed pineapple. Allow frozen fruits to thaw. Into each pan of fruit blend 1 tablespoon Imperial Granulated Sugar and two tablespoons cornstarch; cook each until thick and clear. Score top of cake in diamonds and alternate glazes in interesting pattern. Serves 12-16.



## Gingerbread Dreamcake

Gingerbread to conjure  
visions of Victoriana

2½ cups all-purpose flour	1 teaspoon salt
1 teaspoon baking powder	½ cup margarine or butter, softened
¼ teaspoon soda	½ cup Imperial Granulated Sugar
1 teaspoon ginger	2 eggs
2 teaspoons cinnamon	1 cup dark molasses
½ teaspoon cloves	1 cup hot water

Preheat oven to 350° F. Lightly grease 9" x 9" x 1¼" pan. Line bottom with wax paper; grease paper lightly. Sift flour with baking powder, soda, spices and salt. Set aside. In large bowl, at medium speed, cream margarine with Imperial Granulated Sugar until light and fluffy. Add eggs and beat until very light. Mix molasses with water. At low speed beat in flour mixture in 3 additions alternately with molasses and water in 2 additions, beginning and ending with flour mixture. Beat just until smooth. Turn batter into prepared pan, spreading evenly. Bake 40 to 45 minutes. Let cool in pan on wire rack for 5 minutes before removing. Cut in half and stack with frosting between layers and on top, or leave in pan and frost. If desired, remove cake from oven ten minutes before cooking is completed and spread with Butter-Nut Topping. (See recipe in Frostings, Fillings and Icings Section.)

## Double Applesauce Cake

Twice as much good apple flavor

½ cup shortening	½ teaspoon cloves
1½ cups Imperial Granulated Sugar	1 cup chopped raisins or whole currants
2 eggs, beaten	2 cups sifted Imperial Powdered Sugar
1 cup thick, unsweetened applesauce	2 tablespoons softened margarine
2 cups all-purpose flour	2 tablespoons apple cider or apple juice
¼ teaspoon salt	Dash salt
1 teaspoon baking powder	½ teaspoon cinnamon
½ teaspoon soda	¼ cup chopped nuts, optional
1 teaspoon cinnamon	

Thoroughly cream shortening and Imperial Granulated Sugar; add eggs and beat well. Add applesauce, then sifted dry ingredients. Blend well and stir in raisins or currants. Bake in greased and floured 8" square pan in 350° F. oven about 45 minutes. Combine remaining ingredients, blend well and drizzle over warm cake. Makes 9 squares.

## Chocolate Chiffon Layer Cake

A chocolate cake so tender,  
so rich, so good—

1¼ cups cake flour, sifted	½ cup salad oil
1½ cups Imperial Granulated Sugar	1 cup buttermilk
¼ teaspoon soda	2 envelopes liquid baking chocolate or 2 one-ounce squares
½ teaspoon salt	1 teaspoon vanilla
2 large eggs, separated	

Beat egg whites until foamy, gradually beating in ½ cup Imperial Granulated Sugar; beat until stiff and glossy; set aside. Sift flour with 1 cup Imperial Granulated Sugar, soda and salt. Combine salad oil and ½ cup buttermilk; blend into flour; beat one minute. Add remaining buttermilk, egg yolks, melted chocolate and vanilla; beat another minute. Fold meringue into batter carefully but thoroughly. Bake in two buttered and wax-paper-lined 9" round layer pans at 350° F. 25 to 30 minutes. Remove from oven as soon as wooden pick inserted in cake comes out dry and clean. Frost as desired.

## Christmas Tree Cake

A favorite of kiddies and grownups alike

4 egg whites	2½ teaspoons baking powder
¼ cup Imperial Granulated Sugar	½ teaspoon salt
½ cup shortening	1 cup whole milk
¼ cup Imperial Granulated Sugar	½ teaspoon lemon extract
2½ cups all-purpose flour	½ teaspoon orange extract
	1 cup red and green cherries, cut in half

Beat egg whites stiffly gradually beating in ¼ cup Imperial Granulated Sugar. Set aside. Cream another ¼ cup Imperial Granulated Sugar with shortening thoroughly. Combine flour, baking powder and salt; add to creamed mixture alternately with milk, lemon and orange extracts. Add cherry halves which have been drained and coated with flour; mix well. Fold in egg white mixture gently but well. Bake in two 9" square cake pans greased and lined with wax paper. Bake at 350° F. about 30 minutes. Remove from pans and remove wax paper. Let cool. To cut in tree shape, cut off one corner of cake about one inch from tip. Cut vertically on each side of this cut about 2 inches toward center of cake then across to each side point to make lower outline of tree. Frost with white frosting, then decorate with green coconut; decorate with tiny colored candles. Makes two trees.



# CANDIES

*Delicious surprises to please everyone's taste for sweets  
— young or old. Everything from light-as-air,  
snowy-white Sugarplum Divinity to Candied Fruit  
Treasures, a firm and chewy nougat.*

Sugarplum Divinity



## Sugarplum Divinity

Gum drops add a colorful touch

- |                                   |                                                |
|-----------------------------------|------------------------------------------------|
| 2½ cups Imperial Granulated Sugar | 1 teaspoon vanilla                             |
| ½ cup white corn syrup            | ½ cup slivered, multi-colored gum drop candies |
| ½ cup cold water                  |                                                |
| 2 egg whites, stiffly beaten      |                                                |

Combine sugar, syrup and water in saucepan and stir over low heat until Imperial Granulated Sugar dissolves. Cook until candy thermometer registers 260° F. or until it reaches the very hard ball stage. Remove from heat and cool slightly. Beat egg whites until stiff. Pour hot mixture very slowly over egg whites, beating constantly. Continue beating until mixture becomes very stiff and loses its glossy appearance. Beat a few strokes by hand to improve texture. Add vanilla and drop by large spoonfuls onto waxed paper. Decorate with slivers of gum drops by pressing cut edges to candy. Makes about 1½ pounds.

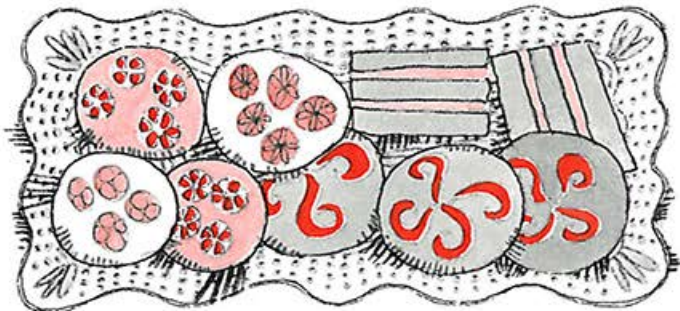
## Jiffy Imperial Fudge

Easy enough for kiddies to make—mouth-watering good

- |                                                                |                                         |
|----------------------------------------------------------------|-----------------------------------------|
| 2 4-ounce packages regular chocolate pudding mix (not instant) | ½ cup (1 stick) butter or margarine     |
| ½ cup milk                                                     | 1 pound Imperial Powdered Sugar, sifted |

In heavy saucepan, stir milk into pudding. Add butter or margarine. Bring to a boil and cook for 2 minutes, stirring constantly.

Remove from heat and gradually beat in powdered sugar. Quickly spread in pan and let set until firm. Refrigeration makes fudge firmer but is not necessary. If desired, ½ cup chopped nuts, cherry halves, or crushed hard candy can be added to fudge before beating in sugar. Makes about 24 pieces.



## Western Pralines

An all-time favorite of Westerners

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

In large (3¾ 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.

## Coconut Pastels

Melt-in-your-mouth goodies

- |                                        |                                      |
|----------------------------------------|--------------------------------------|
| 1 (3 ounce) package soft cream cheese  | Dash salt                            |
| 2½ cups sifted Imperial Powdered Sugar | Few drops red or green food coloring |
| ¼ teaspoon vanilla                     | ½ cup coconut                        |

Beat cheese until smooth, adding Imperial Powdered Sugar, vanilla and salt. Cover. Chill 1 hour. Shape into small balls. Roll in coconut. Flatten top slightly. Place on wax paper on cookie sheet. Chill several hours. Makes about two dozen. Coconut may be tinted with food coloring.

## Palomino Fudge

Blonde and beautiful—just great

- |                                  |                                   |
|----------------------------------|-----------------------------------|
| 2 cups Imperial Granulated Sugar | 1 teaspoon vanilla                |
| 1 cup whole milk                 | ½ cup marshmallow cream           |
| ½ teaspoon salt                  | ½ cup chopped maraschino cherries |
| 1 teaspoon margarine or butter   |                                   |

Butter sides of two-quart saucepan. Combine Imperial Granulated Sugar, milk and salt. Heat and stir over medium heat until sugar dissolves and mixture comes to boiling. Cook to soft ball stage 238° F. stirring only as necessary. Remove from heat, add margarine and cool to 110° F. without stirring. Add vanilla, beating vigorously until candy begins to hold shape. Add marshmallow cream. Beat until very thick and beginning to lose gloss. Quickly stir in cherries and spread in buttered shallow pan or dish. Score in squares while warm. Cut when firm. Makes about 24 pieces.

FOR MAPLE-PECAN FUDGE: Omit cherries. Add 1 teaspoon maple flavoring. Decorate each square with pecan half.

## Chocolate Sugarplums

Great for gifting

- |                                                         |                                       |
|---------------------------------------------------------|---------------------------------------|
| 2 boxes or 1 two-pound poly bag Imperial Powdered Sugar | 1 or 2 cups pecans, chopped           |
| 1 stick margarine                                       | 3 bags (6 ounce size) chocolate chips |
| 1 can sweetened condensed milk                          | $\frac{1}{4}$ bar paraffin            |
| 1 can (7 ounce) moist coconut                           |                                       |

Mix all ingredients together in large bowl and roll into small balls. Put in refrigerator on wax paper and chill. Put chocolate chips and paraffin in double boiler and melt. Insert toothpick in balls and dip one at a time in chocolate. Place on wax paper to cool. Makes about 80 pieces of candy. May be frozen.

## Spicy Candied Walnuts

Spicy nuts for the tea table

- |                                 |                              |
|---------------------------------|------------------------------|
| 1 cup Imperial Granulated Sugar | 1 teaspoon vanilla           |
| 5 teaspoons water               | 2 cups English walnut halves |
| 1 teaspoon cinnamon             |                              |

Combine the first four ingredients. Bring to boil. Remove from heat and add nuts. Stir a few minutes. Lift nuts from syrup with fork, separate them and allow to dry on waxed paper.

## Candied Fruit Treasures

Delicious fruit-nut squares

- |                                                |                                               |
|------------------------------------------------|-----------------------------------------------|
| $\frac{1}{2}$ cup Imperial Granulated Sugar    | $\frac{1}{2}$ cup diced mixed candied fruits* |
| $\frac{1}{2}$ cup Imperial Brown Sugar, packed | $1\frac{1}{2}$ cup chopped nuts               |
| $\frac{3}{8}$ cup light corn syrup             | $\frac{1}{2}$ teaspoon salt                   |
| $\frac{1}{2}$ cup water                        | 1 teaspoon vanilla                            |
| 2 cans (4 ounce size) shredded coconut         |                                               |

Grease a 9-inch square pan. Sprinkle bottom with  $\frac{1}{2}$  cup chopped nuts. In a heavy 2-quart saucepan, combine Imperial Granulated Sugar and Imperial Brown Sugar, light corn syrup and water. Heat over medium heat, stirring to dissolve. Cook without stirring to 248° F. on candy thermometer or to firm ball stage. Remove from heat. Stir in coconut (reserving about  $\frac{1}{4}$  cup), fruit, salt, vanilla and 1 cup of chopped nuts. Spread in pan and top with rest of coconut. Chill, covered, overnight. Cut in squares. Makes about 4 dozen.

\*Or diced candied pineapple.

## Coco-Mocha Confections

Coffee makes them better

- |                                                |                                          |
|------------------------------------------------|------------------------------------------|
| 1 package (6 ounce) semi-sweet chocolate chips | 3 cups sifted Imperial Powdered Sugar    |
| 2 tablespoons instant coffee powder            | 1 cup chopped nuts                       |
| $\frac{1}{2}$ cup hot water                    | $1\frac{1}{4}$ cups vanilla wafer crumbs |
| 3 tablespoons light corn syrup                 | 1 cup flaked coconut                     |

Place chocolate chips in a small saucepan over very low heat until partially melted. Remove from heat and stir until smooth. Dissolve instant coffee in the hot water. Blend corn syrup, Imperial Powdered Sugar and coffee into chocolate. Add nuts. Stir in vanilla wafer crumbs and  $\frac{1}{2}$  cup of coconut. Shape mixture into 1-inch balls. Roll in remaining  $\frac{1}{2}$  cup coconut. Store in tightly covered container 2 days to blend flavors. Makes about 5 dozen.



## Jelly Mints

Colorful mint-wrapped jellies

- |                                           |                                   |
|-------------------------------------------|-----------------------------------|
| 1 pound Imperial Powdered Sugar           | $\frac{1}{8}$ teaspoon salt       |
| $\frac{1}{4}$ teaspoon peppermint extract | $\frac{1}{4}$ cup cold water      |
|                                           | Gum drops, cut into narrow strips |

Put Imperial Powdered Sugar, peppermint extract, and salt into mixing bowl. Add water gradually, stirring until sugar is moist. Knead until mixture is stiff enough to roll. Divide fondant mixture into small portions, about  $1\frac{1}{2}$  tablespoons in each. Flatten each portion into a rectangle shape and place several strips of gum drops in center; roll fondant around them. Slice. Makes about 6 dozen pieces.

## Peanut Butter Fudge

No cooking — just good eating

- |                                            |                                                         |
|--------------------------------------------|---------------------------------------------------------|
| $\frac{3}{4}$ cup peanut butter            | 4 to $4\frac{1}{2}$ cups sifted Imperial Powdered Sugar |
| $\frac{1}{2}$ cup soft margarine or butter |                                                         |
| $\frac{1}{2}$ cup light corn syrup         | $\frac{3}{4}$ cup chopped peanuts or cashews            |
| 1 teaspoon vanilla                         |                                                         |
| $\frac{1}{2}$ teaspoon salt                |                                                         |

Combine peanut butter, margarine, light corn syrup, vanilla and salt and blend well. Gradually stir in sifted Imperial Powdered Sugar until creamy consistency is reached. You may not need quite all of the sugar. Knead until smooth. Add chopped nuts. Pack into buttered 8" square pan. When firm, cut in squares. Makes about two pounds.

## Polka Dot Candy Roll

As pretty as it is good

- |                                                                              |                                                   |
|------------------------------------------------------------------------------|---------------------------------------------------|
| 2 squares unsweetened chocolate (or 2 envelopes liquid chocolate for baking) | 1 cup sifted Imperial Powdered Sugar              |
| 2 squares semi-sweet chocolate                                               | 1 cup chopped nuts                                |
| 1 teaspoon margarine or butter                                               | 1 beaten egg                                      |
|                                                                              | $1\frac{1}{2}$ cups pastel miniature marshmallows |

Combine unsweetened chocolate and semi-sweet chocolate and margarine. Set aside. Combine sifted Imperial Powdered Sugar, chopped nuts, beaten egg and marshmallows. Combine the two mixtures. Roll into four rolls on coconut lined wax paper. Chill overnight. To serve, slice in thin slices. Makes about 48 slices.

## Imperial Candied Pineapple

Royal pineapple sweet

- |                                    |                                       |
|------------------------------------|---------------------------------------|
| 3 cups Imperial Granulated Sugar   | 2 cans (20-oz. size) sliced pineapple |
| $\frac{1}{2}$ cup light corn syrup |                                       |

Combine two cups Imperial Granulated Sugar, corn syrup and one cup water in heavy skillet. Over medium heat cook until sugar is dissolved stirring constantly. Cook, without stirring, to 232° F. Drop 4 pineapple rings at a time into syrup and simmer slowly 5 minutes. Turn and simmer until translucent, about 7 minutes. Drain on wire rack. Repeat until all pineapple slices are candied. Let stand, uncovered, 24 hours. Sprinkle all sides with  $\frac{1}{2}$  cup Imperial Granulated Sugar. Allow to stand 24 more hours, then sprinkle with rest of sugar. Refrigerate, covered. Keeps about two weeks.

## Louisiana Pralines

Southern praline favorite

- |                                |                         |
|--------------------------------|-------------------------|
| 2 cups Imperial Powdered Sugar | $\frac{1}{2}$ cup cream |
| 1 cup maple syrup              | 2 cups pecan halves     |

Combine Imperial Powdered Sugar, and cream and boil to soft ball stage, 236° F. Then beat until mixture begins to sugar. Add nuts and drop on greased waxed paper into 2-inch patties. Wrap individually in plastic wrap. Makes about 24.

## Coconut Candy

Creamy coconut delicacies

- |                                               |                                              |
|-----------------------------------------------|----------------------------------------------|
| 2 teaspoons butter or margarine               | $\frac{1}{2}$ cup whole milk                 |
| $1\frac{1}{2}$ cups Imperial Granulated Sugar | $\frac{1}{2}$ cup shredded sweetened coconut |
|                                               | $\frac{1}{2}$ teaspoon vanilla               |

Melt butter in saucepan; add Imperial Granulated Sugar and milk; stir until sugar is dissolved. Boil 12 minutes or to soft ball stage, 238° F. Remove from heat, add coconut and vanilla and beat until creamy and mixture begins to sugar slightly. Pour immediately into a 6" square buttered pan and mark into squares. Makes 12 squares.

## Vanilla Caramels

Chewy vanilla squares

- |                                  |                    |
|----------------------------------|--------------------|
| 2 cups Imperial Granulated Sugar | 1 cup whole milk   |
| 2 tablespoons butter             | 1 teaspoon vanilla |

Boil Imperial Granulated Sugar, butter and milk to firm ball stage, 245° F. Do not stir after sugar is dissolved. Pour on buttered platter, cool, beat until creamy. Add vanilla and chopped nuts or cherries if desired. Pack 1" thick into buttered pan; when firm, cut into squares. Wrap in waxed paper. Makes about 12 pieces.

## Caramel Apples

A child's delight

- |                                   |                                        |
|-----------------------------------|----------------------------------------|
| 1 cup Imperial Granulated Sugar   | 2 tablespoons butter or margarine      |
| $\frac{3}{4}$ cup dark corn syrup | 1 teaspoon vanilla                     |
| 1 cup cream                       | 5 medium apples, washed, stems removed |

Cook Imperial Granulated Sugar, syrup, cream and butter to firm ball stage, 245° F. without stirring. Remove from heat and add vanilla. Insert skewer in apple, dip into syrup being sure apples are completely coated. If desired, roll apple in chopped nuts. Stand apples on wax paper to cool.

# COOKIES & SMALL CAKES

*Dainty iced cakes are welcome on every occasion—  
here are some that are small and have little  
surprise touches in their styles, flavors,  
textures and finishes.*

Sugarplum Fruit Cakes



## Sugarplum Fruit Cakes

Miniature fruit cakes for the fanciest party table

1½ cups each chopped raisins or whole currants, diced candied pineapple, candied cherries and citron	3 teaspoons cinnamon
1 cup pitted dates, finely chopped	1½ teaspoons nutmeg
2 cups pecans, chopped	½ teaspoon allspice
½ cup port wine	½ teaspoon ginger
¾ cup butter or margarine	3 eggs, well beaten
1 cup Imperial Dark Brown Sugar	2¼ cups sifted all-purpose flour
	1 teaspoon baking powder
	½ teaspoon salt
	¼ cup molasses
	1 cup (10 ounce jar) strawberry jam

Rinse and drain citron and currants. Combine fruits and nuts and mix well with wine. Set aside. Cream butter, sugar and spices together until light and fluffy. Beat in eggs thoroughly. Resift flour with baking powder and salt. Add to creamed mixture. Blend in molasses and jam. Add fruit mixture and stir until well combined. Spoon about 5 cups batter into a well-greased and floured 8½" x 4½" x 2¼" loaf pan. Spoon remaining batter (about 3 cups) into small well-greased and floured muffin tins (1¼" x ¾"). Bake loaf in a slow oven 300° F. about 2½ hours. Bake small cakes 45 minutes to 1 hour. Be careful not to overbake. Let cakes cool in pans 15 minutes, then turn out on wire racks to cool thoroughly before storing. When ready to serve, small cakes may be iced with Imperial Powdered Sugar and butter icing and sprinkled with silver or multi-colored cake decorations. Recipe yields 1 loaf cake and about 4 dozen small cakes.

## Holiday Date Squares

Squares of chewy date-nut flavor

1½ cups all-purpose flour	¾ cup chopped nuts
½ teaspoon soda	2 cups chopped dates
1½ cups quick oats	1 cup water
1 cup Imperial Brown Sugar	1 cup Imperial Granulated Sugar
1 cup soft margarine or butter	1 teaspoon vanilla

Sift flour, soda and salt together. Mix with Imperial Brown Sugar. Cut in margarine. Blend in chopped nuts. For filling, combine dates, water, Imperial Granulated Sugar in saucepan and cook, stirring, over moderate heat until thickened. Add vanilla. Cool. Spread one-half of first mixture in 8" square buttered pan. Spread filling over this layer; add remainder of first mixture and spread evenly. Bake in 350° F. oven approximately 45 minutes. Cut into squares when cool. Makes about 24.

## Cranberry Party Bars

Tart and sweet and colorful

½ cup margarine or butter	¼ cup water
½ cup Imperial Granulated Sugar	1 teaspoon vanilla
3 egg yolks	1½ cups (14-ounce jar) cranberry-orange relish
2 cups sifted all-purpose flour	3 egg whites
¼ teaspoon salt	¼ teaspoon salt
½ teaspoon baking powder	½ cup Imperial Granulated Sugar
	1 cup chopped nuts

Cream margarine adding ½ cup Imperial Granulated Sugar gradually. Beat in egg yolks one at a time. Sift together flour, salt and baking powder; add to creamed mixture alternately with water. Stir in vanilla. Spread evenly in 9 x 12-inch ungreased pan. Spread with cranberry-orange relish, drained if necessary. For meringue topping, beat egg whites and salt until stiff. Gradually beat in Imperial Granulated Sugar until peaks hold stiff. Fold in nuts. Spread meringue over cranberry-orange relish. Bake at 350° F. 20 to 25 minutes. When thoroughly cold, cut into squares. Makes 48 bars.

## Heavenly Brownies

So good to be so easy

1 cup Imperial Granulated Sugar	½ cup all-purpose flour
2 eggs	1 stick margarine, melted
2 heaping tablespoons cocoa	1 cup pecans, chopped
	1 teaspoon vanilla
	Dash salt

Beat Imperial Granulated Sugar and eggs together in electric mixer at high speed setting for five minutes. Blend cocoa and flour together and mix into egg and sugar mixture. Stir in the melted margarine by hand. Stir in pecans, vanilla and salt. Pour batter into greased and floured 8" x 10" pan. Bake about 30 minutes in 350° F. oven. Spread topping on hot brownies.

### Topping For Heavenly Brownies

1 1-pound box Imperial Powdered Sugar	1 teaspoon vanilla cream or milk to make proper consistency for spreading.
½ stick melted margarine	
Dash salt	
2 heaping teaspoons cocoa	

Mix all ingredients together thoroughly in electric mixer. Spread over brownies. If desired, decorate with pecan halves. Cut in squares. Makes about 30 squares.



## Macaroon Haystacks

So intriguing your guests will wonder what's in them

- |                                 |                         |
|---------------------------------|-------------------------|
| 2 egg whites                    | ½ cup shredded coconut  |
| 1 cup Imperial Granulated Sugar | ½ cup chopped nuts      |
| ½ teaspoon vanilla              | 2 cups crisp cornflakes |

Beat egg whites until stiff and dry. Fold in Imperial Granulated Sugar gradually. Add flavoring, coconut, nuts and cornflakes. Drop by teaspoonfuls onto well-oiled baking sheet. Bake at 375° F. until delicate brown. Makes about 3 dozen.

## Oatmeal-Apple Cookies

All the hearty, wholesome ingredients of olden days

- |                                    |                                    |
|------------------------------------|------------------------------------|
| 1 cup margarine                    | 1 cup quick-cooking oats, uncooked |
| 2 cups Imperial Light Brown Sugar  | 3½ cups all-purpose flour          |
| 4 well-beaten eggs                 | ½ teaspoon salt                    |
| 3 cups currants or chopped raisins | 1 teaspoon baking powder           |
| 2 cups chopped, unpeeled apple     | 1 teaspoon soda                    |
|                                    | 2 cups chopped nuts                |
|                                    | 1 teaspoon cinnamon                |

Thoroughly cream margarine and Imperial Light Brown Sugar; add eggs; beat well. Add currants, apples and oatmeal. Add nuts to sifted dry ingredients and combine thoroughly with first mixture. Chill thoroughly; overnight, if possible. Dough may be covered well and stored in refrigerator two or three days and baked as desired. Drop cookies from teaspoon onto greased cookie sheet or ungreased teflon baking sheet. Bake at 375° F. for approximately 10 minutes or until cookies begin to brown around edges. Makes approximately 120 medium sized cookies. These cookies freeze well and store well at room temperature.

## Diane's Vanilla Wafers

Petite, golden morsels

- |                                  |                                   |
|----------------------------------|-----------------------------------|
| 1½ cups butter or margarine      | 1½ cups sifted all-purpose flour* |
| 2 cups Imperial Granulated Sugar | ½ teaspoon cream of tartar        |
| 2 eggs                           | 1½ cups cornstarch                |
| 1 teaspoon vanilla               |                                   |

Cream the butter and Imperial Granulated Sugar until smooth; beat in eggs and vanilla. Sift flour, cornstarch and cream of tartar; add gradually, beating into the butter mixture. Place small spoonfuls of dough about two inches apart on buttered baking pan. Bake in 400° F. oven about 8 minutes, until cookies have a golden brown edge. Allow to cool in pan about two minutes. Makes 8 dozen.

\* ¼ cup is two tablespoons.

## Chess Squares

Old-fashioned chewy squares remind you of chess pie

- |                                       |                           |
|---------------------------------------|---------------------------|
| 2 sticks margarine, melted            | Imperial Powdered Sugar   |
| 1 1 lb. box Imperial Dark Brown Sugar | 2 teaspoons baking powder |
| 1 cup Imperial Granulated Sugar       | ¼ teaspoon salt           |
| 4 egg yolks                           | 1 cup chopped nuts        |
| 2 cups flour                          | 1½ teaspoons vanilla      |
|                                       | 4 egg whites              |

Blend melted margarine, Imperial Dark Brown Sugar and Imperial Granulated Sugar. Add egg yolks and beat well. Sift flour, baking powder and salt together; add to creamed mixture. Fold in nuts and vanilla. Beat egg whites until stiff; fold into creamed mixture. Batter will be very thick. Spread batter in greased and floured 9" x 13" pan and bake at 350° F. for 30 - 45 minutes (35 minutes will be about right). When done, sprinkle with Imperial Powdered Sugar. Slice when cool. Makes about 30 squares.

## Paul Bunyan Gingersnaps

Super large, super delicious

- |                                             |                                      |
|---------------------------------------------|--------------------------------------|
| 2 cups sifted all-purpose flour             | ½ cup Imperial Granulated Sugar      |
| 1 tablespoon baking soda                    | ½ cup Imperial Brown Sugar, packed   |
| 1 teaspoon salt                             | 1 egg                                |
| ¼ teaspoon each ginger, cinnamon and cloves | ¼ cup light molasses                 |
| ¼ cup shortening (half butter or margarine) | 2 cups chopped walnuts               |
|                                             | Additional Imperial Granulated Sugar |

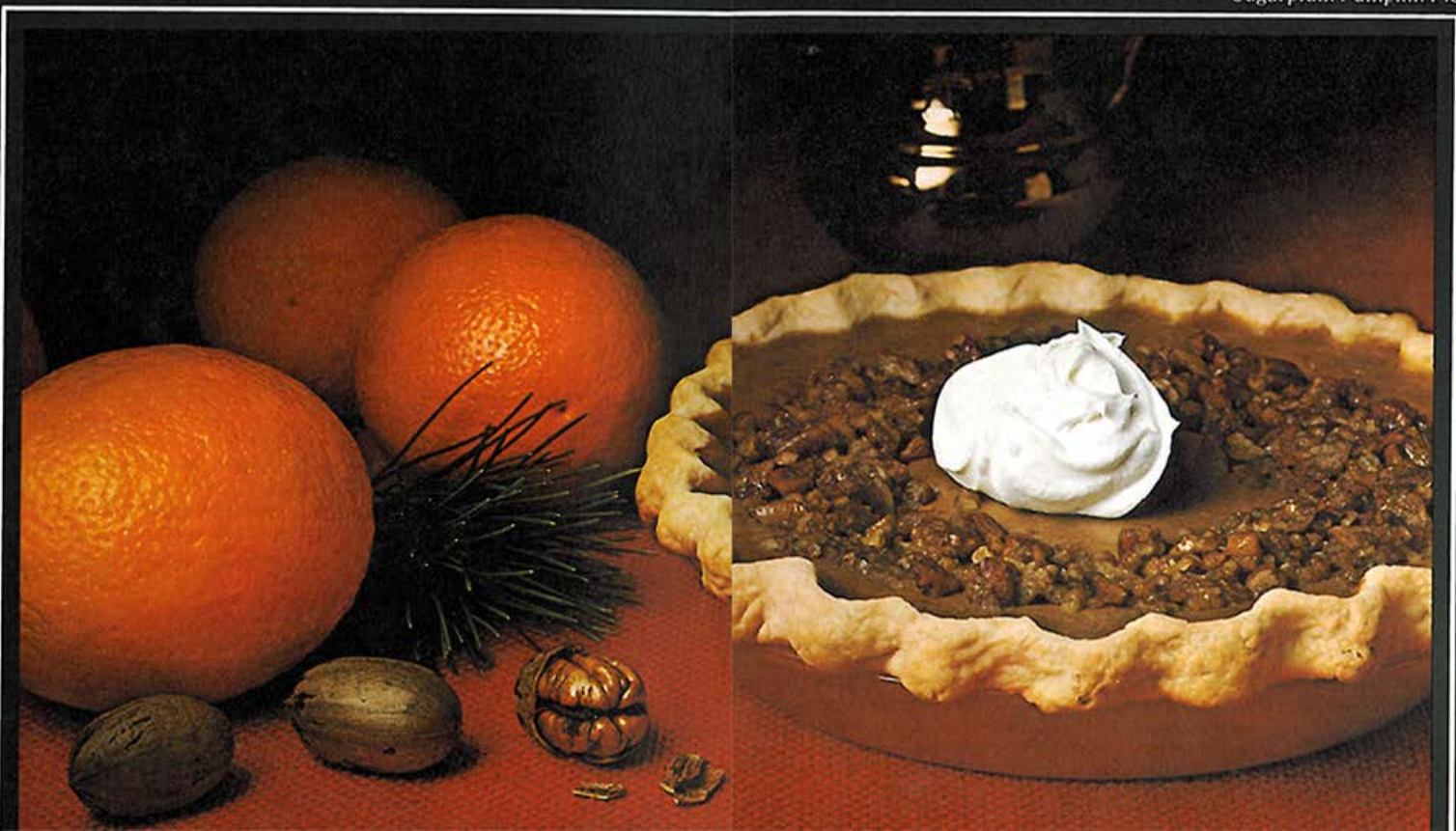
Sift flour with soda, salt and spices. Cream shortening, margarine, Imperial Granulated Sugar and Imperial Brown Sugar and egg. Stir in molasses, then flour mixture. Add walnuts and mix well. Shape into balls about 1½ inches in diameter, and roll in additional Imperial Granulated Sugar. Place on greased cookie sheets and flatten to circles about ¾ inches in diameter. Bake at 350° F. about 10 minutes. Allow to cool one minute before removing from cookie sheet. Cool on wire rack. Makes 18 very large cookies. Store in tightly covered container.



# PASTRIES

*Presented here are a variety of delicious soft-textured pastries which, on the whole, are simple to make, very attractive, easily and pleasantly varied. Some old, some new—all remarkably good.*

Sugarplum Pumpkin Pie



## Sugarplum Pumpkin Pie

The most unique pumpkin pie you'll ever serve

$\frac{3}{4}$ cup Imperial Brown Sugar, firmly packed	cinnamon, $\frac{1}{2}$ teaspoon each allspice, cloves and ginger)
1 tablespoon all-purpose flour	2 cups (1 pound can) solid pack pumpkin
$\frac{1}{2}$ teaspoon salt	$1\frac{1}{2}$ cups evaporated milk
$2\frac{1}{4}$ teaspoons pumpkin pie spice (or $1\frac{1}{2}$ teaspoons	1 egg, slightly beaten

Mix Imperial Brown Sugar, flour, salt and pumpkin pie spice and blend well. Stir in canned pumpkin, then add evaporated milk and egg. Stir until smooth. Pour into pastry-lined 9" pie pan. Bake at 375° F. for 30 minutes. Add nut topping to top of pie in a ring about 2 inches in from outside edge of pie. Continue to bake another 15 minutes or until silver knife inserted into middle of pie comes out clean. When cool, serve pie with a mound of whipped cream in center of ring of nuts.

**Nut Topping:** Mix together  $\frac{1}{2}$  cup chopped pecans or walnuts, 1 tablespoon shortening, two tablespoons Imperial Brown Sugar,  $1\frac{1}{2}$  teaspoons grated orange rind, and one tablespoon all-purpose flour, until mixture is crumbly.

## Butterscotch Angel Pie

A contrast of crunchy meringue, fluffy whipped cream, buttery butterscotch

4 egg whites	$\frac{1}{4}$ cup light corn syrup
$\frac{1}{4}$ teaspoon cream of tartar	$\frac{1}{4}$ cup butter or margarine
1 cup Imperial Granulated Sugar	$\frac{1}{4}$ teaspoon salt
1 cup firmly packed Imperial Brown Sugar	1 cup whipping cream, whipped
$\frac{1}{4}$ cup evaporated milk, undiluted	$\frac{1}{4}$ cup chopped cashew nuts (optional)

Beat egg whites and cream of tartar together until frothy. Gradually beat in Imperial Granulated Sugar a little at a time until very stiff and glossy. A small amount rubbed between the fingers should not be grainy, but soft. Spread on a 9-inch circle of brown paper on baking sheet. Bake 275° F. for 60 minutes. Turn off heat and leave in oven until cool or overnight. For butterscotch sauce, combine Imperial Brown Sugar, evaporated milk, corn syrup, butter and salt in saucepan; bring to boil and cook for 3 minutes. Cool. For topping, whip cream. **TO ASSEMBLE:** Place meringue on serving plate; drizzle butterscotch sauce over meringue and top with whipped cream. Sprinkle with chopped cashew nuts. Serve thoroughly chilled in small wedges. Serves 10-12.

## Apple Crumb Pie with Buttered Rum Sauce

Rum sauce makes this delicious apple pie even better

6 to 8 tart apples or two No. 2 cans (5 cups) sliced pie apples, drained	1 teaspoon cinnamon
1 9-inch unbaked pastry shell	$\frac{1}{2}$ cup Imperial Granulated Sugar
$\frac{1}{2}$ cup Imperial Granulated Sugar	$\frac{1}{4}$ cup all-purpose flour
	$\frac{1}{2}$ cup butter or margarine

Pare apples; cut in eighths. Arrange in unbaked pie shell. Mix  $\frac{1}{2}$  cup Imperial Granulated Sugar with the cinnamon; sprinkle over apples. Mix  $\frac{1}{2}$  cup Imperial Granulated Sugar with the flour; cut in butter till crumbly. Sprinkle over apples. Bake in hot oven 400° F. 40 minutes or until done. Cool. Serve with Buttered Rum Sauce.

### Buttered Rum Sauce

6 tablespoons margarine or butter	2 tablespoons rum)
4 tablespoons white corn syrup	1 teaspoon grated nutmeg
$\frac{1}{4}$ cup Imperial Brown Sugar	1 teaspoon grated orange rind
$\frac{1}{2}$ teaspoon artificial rum flavoring (or	1 cup heavy cream or evaporated milk

In saucepan blend margarine, corn syrup, Imperial Brown Sugar over medium heat. Cook and stir just until sugar is dissolved. Stir in rum flavoring or rum, nutmeg, orange rind and cream. Blend well and serve over hot Apple Crumb Pie. Makes about 2 cups sauce.



## Plain Piecrust

Easy to mix... Easy to handle... Easy to eat...

$1\frac{1}{2}$ cups all-purpose flour	$\frac{3}{4}$ cup shortening
$\frac{1}{2}$ teaspoon salt	3 tablespoons water

Mix together flour and salt. Add shortening and cut into flour with fork or pastry blender. Add water and mix gently with fork in stirring motion. Gather pastry into a ball and place in pie tin. With tips of fingers, spread pastry along bottom and sides of pie tin, shaping a high, fluted edge. Makes one 9" pie shell. For baked shell, prick with fork deeply and at close intervals on sides and bottom. Bake in preheated 450° F. oven for 12 to 15 minutes or until golden brown.

## French Lemon Pie

A family treasured recipe

- |                                 |                                                    |
|---------------------------------|----------------------------------------------------|
| 1 cup Imperial Granulated Sugar | 4 teaspoons margarine or butter, melted and cooled |
| ¼ cup all-purpose flour         | 1 lemon, grated rind and juice                     |
| 4 eggs                          |                                                    |
| 1 cup light corn syrup          |                                                    |

Sift Imperial Granulated Sugar and flour together. Set aside. Beat eggs, blend all other ingredients with eggs and mix well. Add this mixture to flour and sugar mixture and mix well again. Pour into an unbaked pastry shell. Bake at 425° F. for ten minutes; reduce heat to 350° F. and bake another 30 minutes, or until pie tests done.

**VARIATIONS:** Instead of corn syrup, substitute honey but omit lemon juice. Or, omit lemon juice; add 1 6-ounce package melted chocolate chips. Or, omit margarine and add 4 table-spoons peanut butter.

## Sugar Sweet Chocolate Pie

A triumph of chocolate nuts and coconut

- |                                              |                          |
|----------------------------------------------|--------------------------|
| 1 four-ounce package sweet cooking chocolate | 3 tablespoons cornstarch |
| ¼ cup margarine or butter                    | ½ teaspoon salt          |
| 1½ cups (13½ ounce can) evaporated milk      | 2 eggs                   |
| 1½ cups Imperial Granulated Sugar            | 1 teaspoon vanilla       |
|                                              | 1 unbaked 10" pie shell  |
|                                              | 1½ cups flaked coconut   |
|                                              | ½ cup chopped pecans     |

Melt chocolate with margarine over low heat; stir till blended. Remove from heat; gradually blend in milk. Mix Imperial Granulated Sugar, cornstarch, salt; beat in eggs and vanilla. Gradually blend in chocolate mixture. Pour into pie shell. Mix coconut and pecans; sprinkle over filling. Bake at 375° F. for 45 minutes or until top is puffed. Filling will be soft. Cool at least 4 hours before serving. Serves 10-12.

## Graham Cracker Crust

An old friend...

- |                                         |                               |
|-----------------------------------------|-------------------------------|
| ½ cup margarine or butter, melted       | 1½ cups graham cracker crumbs |
| 2 tablespoons Imperial Granulated Sugar |                               |

Blend melted margarine and Imperial Granulated Sugar. Blend in crumbs. Press evenly into piepan. Chill. For a chocolate crust, chocolate cooky crumbs may be substituted for the graham cracker crumbs. Makes 1 pie shell.

## Pecan Delight Pie

Uses the egg whites left from Crème de Menthe Holiday Pie

- |                                 |                             |
|---------------------------------|-----------------------------|
| ½ cup egg whites, beaten stiff  | ¼ cup crushed soda crackers |
| 1 cup Imperial Granulated Sugar | ¼ cup chopped pecans        |
| 1 teaspoon baking powder        | ½ cup finely chopped dates  |
|                                 | 1 teaspoon vanilla          |

Combine Imperial Granulated Sugar and baking powder with stiffly beaten egg whites. Fold in crushed crackers, pecans, dates and vanilla. Pour into greased 9" pie tin. Bake at 350° F. 30 minutes. Cool. Top with whipped cream and sprinkle with toasted pecans.

**NOTE:** To use egg yolks remaining from above recipe, also make Crème de Menthe Pie, which uses 4 egg yolks.

## Country Coconut Pie

A country cousin for city tables

- |                                 |                             |
|---------------------------------|-----------------------------|
| ¾ cup soft margarine or butter  | 1 tablespoon vanilla        |
| 1 cup Imperial Granulated Sugar | 1 cup buttermilk            |
| 2 eggs                          | ½ cup flaked coconut        |
| 1 tablespoon all-purpose flour  | 1 (9-inch) unbaked pieshell |

Cream butter and Imperial Granulated Sugar until light. Beat in eggs and flour. Add remaining ingredients, mixing well, and pour into unbaked pieshell. Mixture will look curdled. Bake in 450° F. oven ten minutes; reduce heat to 300° F. and bake about 30 minutes more, or until firm. Serve warm or cold.

## Raspberry Custard Pie

Luscious custard drizzled with raspberries

- |                                 |                                                                 |
|---------------------------------|-----------------------------------------------------------------|
| One unbaked pie shell           | 2½ cups homogenized milk                                        |
| 4 eggs                          | 1 teaspoon vanilla                                              |
| ½ cup Imperial Granulated Sugar | 1 cup fresh or frozen raspberries sweetened to taste (optional) |
| ½ teaspoon salt                 |                                                                 |
| ½ teaspoon grated nutmeg        |                                                                 |

Preheat oven to 425° F. Line a nine-inch pie plate with pastry and flute edges. Beat the eggs until thoroughly blended. Add the Imperial Granulated Sugar, salt, nutmeg, milk and vanilla. Stir until smooth. Pour the custard mixture into the prepared pie plate. Bake for 15 minutes. Reduce temperature to 350° F. and bake for about 30 minutes longer or until a silver knife inserted into filling about one inch from pastry edge comes out clean. Chill. Spread top with sweetened raspberries. Serve with whipped cream. May be served plain.

## Crème de Menthe Holiday Pie

Just-right finish for a party meal

- |                                              |                                              |
|----------------------------------------------|----------------------------------------------|
| 4 egg yolks                                  | $\frac{1}{4}$ cup crème de menthe            |
| $\frac{1}{4}$ cup Imperial Granulated Sugar  | $1\frac{1}{2}$ cups whipping cream           |
| 1 tablespoon unflavored gelatin (1 envelope) | 24 chocolate cookies                         |
| $\frac{1}{4}$ cup cold water                 | $\frac{1}{4}$ cup melted margarine or butter |
| 10 drops green food color                    | Shaved chocolate curls for garnish           |

Combine Imperial Granulated Sugar and egg yolks and beat thoroughly, until very thick. Soak gelatin in water then dissolve over hot water. Stir into egg mixture along with crème de menthe and food color. Chill to thicken slightly. Crush chocolate cookies very fine and combine with melted butter. Pat firmly into an 8-inch pie tin and chill thoroughly before adding filling. Fold whipped cream into gelatin mixture which is beginning to thicken. Pour filling into cooky crust and chill until firm. Decorate with curls of shaved chocolate, bitter or sweet as desired.

NOTE: Make this pie same day as Pecan Delight Pie which uses  $\frac{1}{2}$  cup egg whites.

## Fluffy Lemon Pie

A frothy dream of lemon goodness

- |                                             |                                                  |
|---------------------------------------------|--------------------------------------------------|
| 1 9" baked pastry shell                     | 2 tablespoons cornstarch, or 4 tablespoons flour |
| 1 cup boiling water                         | 4 eggs, separated                                |
| 1 tablespoon butter                         | $\frac{1}{4}$ cup lemon juice                    |
| $1\frac{1}{2}$ teaspoons grated lemon rind  | 3 tablespoons Imperial Granulated Sugar          |
| $\frac{1}{4}$ cup Imperial Granulated Sugar | 1 teaspoon lemon juice                           |

In double boiler, place boiling water, butter and grated lemon rind. Sift Imperial Granulated Sugar with cornstarch. Beat egg yolks; add sugar and cornstarch,  $\frac{1}{4}$  cup lemon juice and beat well. Add this mixture to boiling water mixture and beat continually with beater until thick, about ten minutes. Mixture may not look thick enough, but it thickens nicely as it cools. Beat 1 egg white until stiff and fold carefully into lemon mixture; pour into baked pie crust. Beat remaining 3 egg whites till foamy; gradually add 3 tablespoons Imperial Granulated Sugar and 1 teaspoon lemon juice; beat until stiff and meringue holds peaks. Cover pie with meringue. A little grated coconut sprinkled over the top adds color and flavor. Bake at 325°F. about 15 minutes until delicate brown. Cool.

## Meringue Shell

A fancy frill of a pieshell

- |                                        |                                 |
|----------------------------------------|---------------------------------|
| 3 egg whites                           | Dash salt                       |
| 1 teaspoon vanilla                     | 1 cup Imperial Granulated Sugar |
| $\frac{1}{4}$ teaspoon cream of tartar |                                 |

With egg whites at room temperature, add vanilla, cream of tartar and salt. Beat until frothy. Gradually add Imperial Granulated Sugar, a small amount at a time, beating until very stiff peaks form and sugar is thoroughly dissolved. Draw a 9" circle on a piece of ungreased brown paper. With paper on a cooky sheet, spread meringue over circle shaping shell with back of a spoon. Bottom should be  $\frac{1}{2}$  inch thick with sides mounded to  $1\frac{1}{4}$ " high. Bake in slow oven (275° F.) 1 hour. Turn off heat and let dry in oven with door closed at least two hours.



## Strawberry Tart Glacé

Lots of ingredients but easy

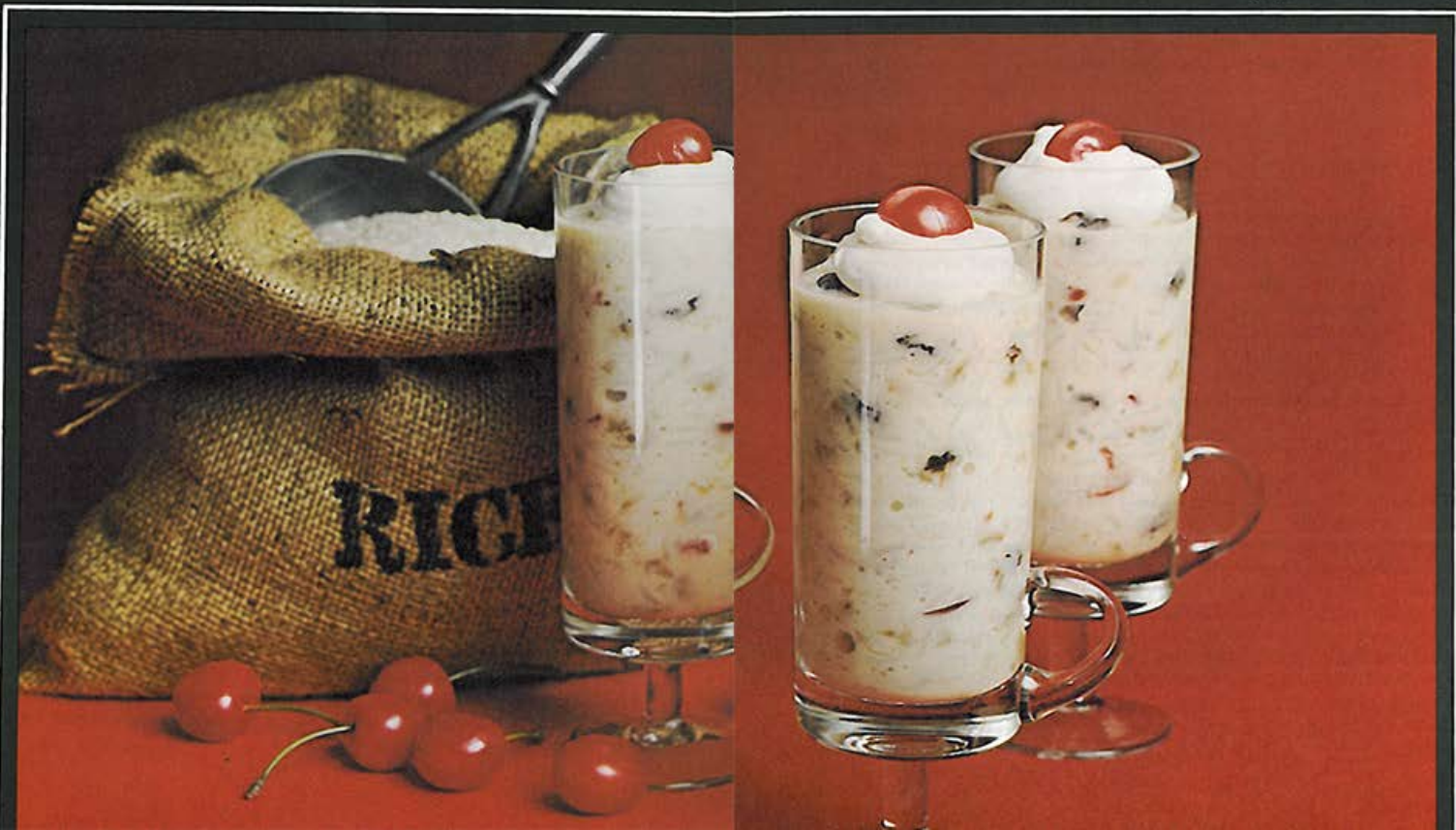
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|-----------------------------------------|---------------------------------------------|
| 6 tablespoon cold butter or margarine   | Dash salt                                   |
| 1 cup sifted all-purpose flour          | $\frac{1}{4}$ cup Imperial Granulated Sugar |
| 3 tablespoons Imperial Granulated Sugar | $\frac{1}{4}$ cup light cream               |
| $\frac{1}{4}$ teaspoon salt             | 4 egg yolks, beaten                         |
| 1 teaspoon grated lemon rind            | 2 tablespoons curaçao                       |
| 1 unbeaten egg white                    | $\frac{1}{2}$ cup heavy cream, whipped      |
| 3 tablespoons flour                     | 2 cups fresh strawberries                   |
|                                         | $\frac{1}{2}$ cup currant jelly             |
|                                         | 1 tablespoon curaçao                        |

Cut butter into flour, Imperial Granulated Sugar, salt mixture until fine crumbs form. Stir in lemon rind and egg white until mixture does not stick to bowl. Pat pastry into bottom and sides of 8-inch tart pan or loose-bottom layer cake pan. Prick well with fork; freeze  $1\frac{1}{2}$  hours. Bake at 375°F. for 30 minutes or until golden. Cool then remove to serving plate. Mix flour, salt, sugar and stir in light cream. Cook, stirring, until mixture thickens and boil one minute. Stir half of hot mixture into 4 beaten egg yolks; stir back into pan. Cook and stir one minute or until thick again; chill. Fold curaçao and whipped cream into filling; spread in shell. Arrange 2 cups strawberries on filling. Melt  $\frac{1}{2}$  cup currant jelly and stir in 1 tablespoon curaçao; cool. Brush over berries. Chill tart until glaze is firm. Serves 8.

# PUDDINGS & OTHER SWEETS

*With changes in diets and eating habits, many old-time favorite recipes have been abandoned. Some, too delicious to give up, are in this section. We think they're worth keeping in our changing culture.*

Sugarplum Rice Pudding



## Sugarplum Rice Pudding

A Scandinavian holiday delicacy  
for Texas tables

- |                                      |                                                            |
|--------------------------------------|------------------------------------------------------------|
| 2 cups homogenized milk              | 1/2 cup currants (plumped<br>in warm water and<br>drained) |
| 3/8 cup Imperial<br>Granulated Sugar | 1/2 cup pineapple preserves                                |
| 1/4 teaspoon salt                    | 2 1/2 cups cooked rice                                     |
| 1/4 cup flour                        | 1/4 cup slivered<br>maraschino cherries                    |
| 1 teaspoon vanilla                   | 1/2 cup flaked coconut                                     |
| 1/2 teaspoon cinnamon                | 1/2 cup chopped nuts                                       |
| 2 eggs, beaten                       |                                                            |

Heat milk to boiling over moderate heat; remove from heat. Mix Imperial Granulated Sugar, salt and flour; quickly but thoroughly stir into milk. Return to heat and bring to boil. Stir vanilla and cinnamon into beaten eggs; stir small amount of hot mixture into egg mixture; then pour egg mixture back into pudding, stirring over heat until thickened. Blend in currants, pineapple preserves, rice, cherries, coconut and nuts. Chill. Serves 8. Serve in parfait glasses, if desired, topped with whipped cream and garnished with candied red and green cherries.

## Baked Peach Turnovers

Better than mama used to make

- |                                                                        |                                      |
|------------------------------------------------------------------------|--------------------------------------|
| 2 cups all-purpose flour                                               | 1/4 cup Imperial<br>Granulated Sugar |
| 2 tablespoons Imperial<br>Granulated Sugar                             | 1/2 teaspoon nutmeg                  |
| 4 teaspoons baking<br>powder                                           | 6 tablespoons<br>margarine or butter |
| 1/2 teaspoon salt                                                      | 1 egg                                |
| 1/2 cup shortening                                                     | Imperial Powdered<br>Sugar           |
| 3/8 cup homogenized milk                                               |                                      |
| 3 cups frozen, thawed,<br>drained peaches (2<br>12-ounce plastic bags) |                                      |

Measure flour, Imperial Granulated Sugar, baking powder, and salt into mixing bowl. Cut in shortening until particles are fine. Add milk, stirring until dough clings together into a ball. Knead lightly on floured surface a few times. Divide into 6 or 8 equal pieces and roll each into a circle. Mix drained peaches, Imperial Granulated Sugar, nutmeg, margarine and, if necessary, 1-2 tablespoons flour to make filling. Place filling in center of each circle of pastry; fold to make half-moon shaped pies. Crimp edges of pastry with fork to seal. Brush each pie with a mixture of the egg beaten with one tablespoon water to help pastries brown nicely. Place on baking sheet in 450° F. oven and bake for 12 to 15 minutes or until golden brown. Using the juice from the peaches, add enough sifted Imperial Powdered Sugar and a dash of nutmeg to make a glaze. Brush glaze on pastries while still warm. Makes 6-8 pastries.

## Blueberry Kuchen

Easier than pie, better than cake

- |                                                          |                                        |
|----------------------------------------------------------|----------------------------------------|
| 1 cup plus 2 tablespoons<br>all-purpose flour            | 1 tablespoon white<br>vinegar          |
| 1/8 teaspoon salt                                        | 1/8 teaspoon cinnamon                  |
| 1 cup plus 2 tablespoons<br>Imperial Granulated<br>Sugar | 3 cups blueberries,<br>fresh or frozen |
| 1/2 cup margarine or<br>butter                           | Imperial Powdered<br>Sugar             |

Combine 1 cup flour, 1/8 teaspoon salt and 2 tablespoons Imperial Granulated Sugar. Work in margarine with fingers or pastry blender. Mix in vinegar. Use a 9" loose-bottom layer cake pan 1 1/2" deep or buttered pie pan. Spread crust mixture on bottom and 1" up sides of pan. Combine 1 cup Imperial Granulated Sugar, two tablespoons flour and cinnamon. Add to blueberries and toss lightly to cover berries with flour mixture. Pour into crust. Bake at 400° F. 45 minutes to 1 hour. Cool and remove rim of loose-bottom pan. Dust top with Imperial Powdered Sugar. Serves 8-10.

## Blushing Apples

An every-day, all-year favorite

- |                                            |                                  |
|--------------------------------------------|----------------------------------|
| 6 tart apples, peeled,<br>cored and sliced | 3/4 cup water                    |
| 2 cups Imperial<br>Granulated Sugar        | 2 tablespoons red hot<br>candies |

In large saucepan dissolve Imperial Granulated Sugar and red hot in water; bring to boil. Simmer apples in this mixture until apples are cooked, turning so all slices are cooked. Nice meat accompaniment. Serves 6-8.

## Blackberry Meringue Dessert

A bake chef's pride and joy

- |                                                    |                                            |
|----------------------------------------------------|--------------------------------------------|
| 1 cup heavy cream                                  | 6 tablespoons Imperial<br>Granulated Sugar |
| 1/8 cup Imperial<br>Granulated Sugar               | 3/4 cup water                              |
| 1 package frozen<br>blackberries (1 pound<br>size) | 2 tablespoons sherry,<br>if desired        |
| 2 tablespoons cornstarch                           | 1 baked 9" meringue<br>pastry shell*       |

Blend cream and Imperial Granulated Sugar; whip until stiff. Fold in 3 cups frozen blackberries, reserving about 1 cup berries for sauce. Chill. Combine cornstarch, 6 tablespoons Imperial Granulated Sugar; stir in water. Cook, stirring constantly, until thickened and clear. Stir in remaining one cup of blackberries; cool. Stir in sherry. When ready to serve, pile blackberries and cream mixture into meringue shell. Lace top of pie with chilled blackberry sauce. Serves 8.

\*See recipe for meringue shell in Pastry Section.

## Brownie Baked Alaska

When you're in a hurry  
but want to dazzle your guests

- |                                      |                                                |
|--------------------------------------|------------------------------------------------|
| 1 baked 8"-square<br>chocolate cake* | $\frac{1}{4}$ teaspoon cream of<br>tartar      |
| 2 pints peppermint ice<br>cream      | $\frac{1}{8}$ teaspoon salt                    |
| 6 egg whites                         | $\frac{1}{4}$ cup Imperial<br>Granulated Sugar |

Cut cake in 9 squares. Split each square horizontally. Cut ice cream in squares about  $\frac{1}{2}$ -inch thick the same size as cake squares. Put ice cream slices on half of cake slices and top with remaining cake slices. Freeze about 2 hours. With egg whites at room temperature, whip with cream of tartar and salt until soft peaks form. Gradually add  $\frac{1}{4}$  cup Imperial Granulated Sugar, beating well after each addition. Continue beating until meringue stands in peaks, stiff but not dry. Cover each ice cream filled brownie with meringue, sealing sides well. Return to freezer. At serving time, place desserts on baking sheet in very hot oven, about 400° F., for about five minutes, or until meringue is golden. Serve immediately. Serves 9.

\*Bake Chocolate Chiffon Layer Cake in two 8" square pans. Freeze one square for later use.



## Frozen Holiday Log

So simple it shouldn't be so good

- |                                            |                                           |
|--------------------------------------------|-------------------------------------------|
| 1 cup heavy cream                          | 1 teaspoon vanilla or                     |
| 3 tablespoons Imperial<br>Granulated Sugar | $\frac{1}{2}$ teaspoon mint<br>flavoring  |
|                                            | 1 package wafer thin<br>chocolate cookies |

Whip cream with Imperial Granulated Sugar and flavoring until cream is stiff. On wax paper-lined cookie sheet arrange cookies spread with thin layer of whipped cream so that cookies are standing on edge in long row with cream between them, sandwich fashion. When all cookies are used, frost top and sides of log with remaining cream. Freeze. Slice in diagonal slices about two inches thick so layers of cookies can be seen. Serves 6-8.

## Frozen Lemon Dessert

One of the best frozen lemon desserts

- |                                             |                                             |
|---------------------------------------------|---------------------------------------------|
| 1 cup heavy cream                           | $\frac{1}{2}$ teaspoon grated lemon<br>peel |
| 3 tablespoons lemon<br>juice                | 2 tablespoons lemon<br>juice                |
| 2 eggs, separated                           | $\frac{1}{2}$ cup graham cracker<br>crumbs  |
| 10 tablespoons Imperial<br>Granulated Sugar |                                             |

Whip cream until fluffy; add 3 tablespoons lemon juice and whip until stiff. Chill. Combine egg yolks, 6 tablespoons Imperial Granulated Sugar, lemon rind and 2 tablespoons lemon juice; beat until sugar dissolves. Set aside. Beat egg whites until stiff, then gradually beat in 4 tablespoons Imperial Granulated Sugar. Fold egg white mixture into egg yolk mixture; fold whipped cream into egg mixture. Butter 8" square pan; sprinkle with graham cracker crumbs. Pour dessert in pan over crumbs. Top with thin layer of crumbs. Freeze. Serves 8. **Variation:** Instead of lemon juice, substitute 4 tablespoons creme de menthe; add few drops green food coloring. Use chocolate cookie crumbs instead of graham cracker crumbs.

## Bread and Butter Pudding

Certain to bring you compliments

- |                                                  |                                                |
|--------------------------------------------------|------------------------------------------------|
| $\frac{1}{2}$ cup raisins                        | $\frac{1}{2}$ cup Imperial<br>Granulated Sugar |
| 5 slices day-old bread                           | 2 cups homogenized<br>milk                     |
| $\frac{1}{4}$ cup margarine or<br>butter, melted | $\frac{1}{2}$ teaspoon vanilla                 |
| 2 eggs                                           |                                                |

Line bottom of greased ovenproof casserole with raisins. Cut bread in 1" strips; dip each in melted butter and arrange a layer over raisins. Beat remaining ingredients together and pour over bread. Set dish in pan of hot water. Bake in 375° F. oven until bread is browned and a knife blade inserted in center of pudding comes out clean. Serve plain or with whipped cream. Serves 6.

NOTE: Instead of raisins and plain bread, use raisin bread.





## Fresh Apple Kuchen Delicious adaptation of an old recipe

- |                                 |                                      |
|---------------------------------|--------------------------------------|
| 2 cups all-purpose flour        | 1 pound tart, cooking apples         |
| ¼ cup Imperial Granulated Sugar | ½ teaspoon cinnamon                  |
| ½ teaspoon salt                 | ¼ teaspoon nutmeg                    |
| ¼ teaspoon baking powder        | 2 egg yolks                          |
| ½ cup margarine or butter       | 1 cup heavy cream or evaporated milk |

In mixing bowl combine flour, 2 tablespoons Imperial Granulated Sugar, salt and baking powder. Add margarine and cut into flour mixture with pastry blender or fork to make coarse crumbs. Turn into 9" round layer cake pan (loose bottom pan is preferred). Pat pastry firmly against bottom and sides of pan. Preheat oven to 400° F. Wash, pare and core apples. Cut into ½-inch thick wedges; arrange in pan over pastry. Combine remaining Imperial Granulated Sugar with spices; sprinkle over apples. Bake 15 minutes. Reduce oven temperature to 350° F. Beat egg yolks with cream; pour over apples. Bake 30 minutes longer or until top is golden brown. Cool on wire rack ten minutes. Cut in wedges and serve warm. Serves 6 to 8.

## Orange Crêpes Suzette A standard French dessert

- |                                          |                  |
|------------------------------------------|------------------|
| ½ cup sifted all-purpose flour           | ¼ cup whole milk |
| 2 eggs                                   | Dash salt        |
| 1½ tablespoons Imperial Granulated Sugar | 3 drops vanilla  |

Combine all ingredients and beat until smooth. Heat heavy 6-inch skillet until a drop of water bounces on it. Grease lightly and pour in two tablespoons batter. Remove skillet from heat and tilt pan till batter covers bottom evenly. Cook till bottom side is browned lightly; turn by picking up edge of crêpe and turning; brown other side; this takes only a few seconds. Makes 10 crêpes.

**ORANGE SAUCE:** In chafing dish combine ¼ cup soft butter with ¼ cup orange liqueur. Rub 6 sugar cubes over peel of an orange to absorb orange flavor; do same with three sugar cubes on lemon peel. Add juice of one orange to crêpe pan and heat to bubbling. Add two tablespoons Imperial Granulated Sugar, two tablespoons light rum, 4 tablespoons cognac and heat again to bubbling. Add crêpes one at a time and with two forks fold crêpes in half then in half again basting with sauce. Transfer crêpes to dessert plates. Add one tablespoon light rum to orange sauce; ladle sauce over crêpes. Serves 3 - 4.

## Baked Chocolate Pudding Bakes into a cake layer and a pudding layer

- |                                 |                                 |
|---------------------------------|---------------------------------|
| 1 cup all-purpose flour         | 1 teaspoon vanilla              |
| ¼ teaspoon salt                 | ½ cup chopped nuts              |
| ¼ cup Imperial Granulated Sugar | ½ cup Imperial Granulated Sugar |
| 2 teaspoons baking powder       | ½ cup Imperial Brown Sugar      |
| 3 tablespoons cocoa             | 3 tablespoons cocoa             |
| ½ cup whole milk                | 1 cup cold water                |
| 2 tablespoons cooking oil       |                                 |

Sift together first five ingredients; add next four ingredients and mix well. Put in greased and floured 8" square pan. Mix together last four ingredients and pour over batter in pan. Bake 40 minutes at 350° F. Cut in squares.

## Caramel Coffee Parfait Rich coffee flavor

- |                                     |                                 |
|-------------------------------------|---------------------------------|
| ½ cup Imperial Brown Sugar          | 4 egg yolks                     |
| 2 tablespoons instant coffee powder | ¼ cup Imperial Granulated Sugar |
| 2 cups evaporated milk              | 1 teaspoon vanilla              |
| ½ cup water                         | 2 cups heavy cream              |

Carefully melt Imperial Brown Sugar in skillet. Heat coffee, evaporated milk and water to boiling point and stir in melted brown sugar; when sugar is dissolved, strain and stir the mixture slowly into well-beaten egg yolks and Imperial Granulated Sugar. Cook in double boiler, stirring constantly until it thickens. Remove from heat and when cool, add vanilla and cream whipped stiff. Freeze in parfait glasses. Serves 6 - 8.

## English Trifle Very British... very good

- |                                          |                                 |
|------------------------------------------|---------------------------------|
| 8 small sponge cakes or mary jane shells | ¼ cup all-purpose flour         |
| Sherry jelly*                            | 1 teaspoon vanilla              |
| 2 cups whole milk                        | 2 eggs, beaten                  |
| ¾ cup Imperial Granulated Sugar          | 1 cup heavy cream, whipped      |
| ¼ teaspoon salt                          | Almonds and maraschino cherries |

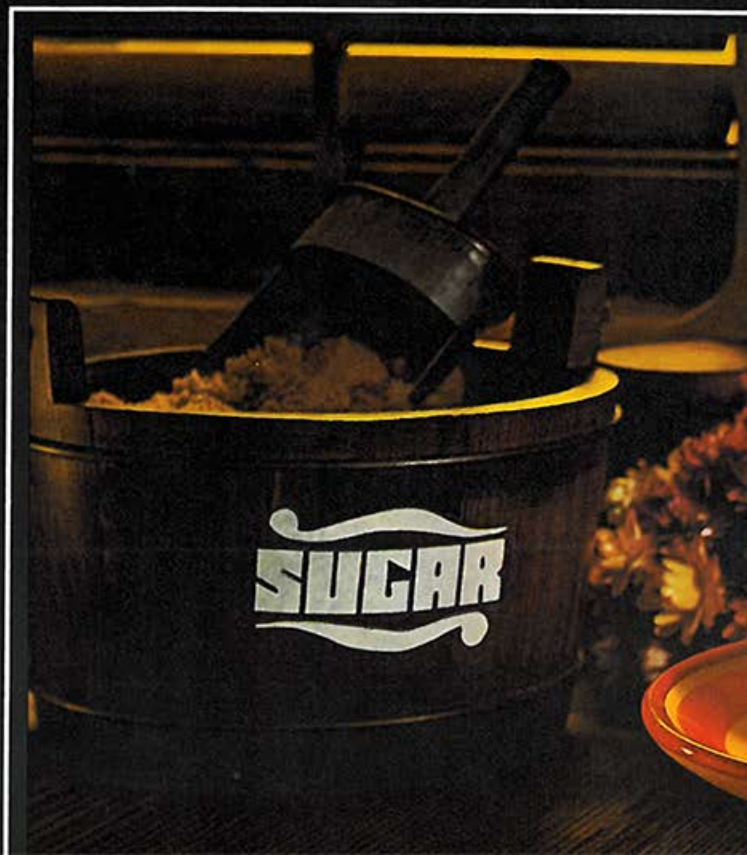
Split sponge cakes and spread with sherry jelly and place in dessert dishes. To make pudding, bring milk to boil over moderate heat; remove from heat. Mix Imperial Granulated Sugar, salt and flour; quickly and thoroughly stir mixture into milk. Return to heat and return to boil. Stir in vanilla. Pour small amount of hot mixture into eggs; blend then pour back into pudding, cooking and stirring until thickened. Chill. Cover cakes with pudding; cover pudding with whipped cream and decorate with almonds and cherries. Chill well. Serves 8.

\*Currant jelly may be substituted.

# SWEET BREADS

*With so many frozen baked goods available these days, it's no wonder homemade sweet breads have gone out of style. What a pity. The fragrance of these recipes will bring back a homey bread-baking aroma to your kitchen.*

Sugarplum Gingerbread Pancakes



## Sugarplum Strawberry-Orange Jam

Satisfies that middle-of-winter urge for sweets

- |                                                          |                                                         |
|----------------------------------------------------------|---------------------------------------------------------|
| 3¼ cups Imperial Granulated Sugar                        | 1 can (6 ounces) frozen orange juice, thawed, undiluted |
| 1 package (10 ounces) frozen sliced strawberries, thawed | 2 tablespoons lime or lemon juice                       |
- Red food coloring

Put Imperial Granulated sugar and strawberries with syrup into a large saucepan; mix well. Place over high heat and bring to a full rolling boil; boil 1 minute, stirring constantly. Remove from heat; stir in undiluted orange juice concentrate and lime or lemon juice. Skim off foam with a metal spoon. Return to heat, bring to boil and boil 1 minute once more, stirring constantly. Skim off foam. Add red food coloring to make jam attractive color. Ladle into warmed glasses and seal with hot paraffin. Makes about 4 cups.

## Chocolate-Orange Sauce

Surprisingly good combination

- |                                          |                                 |
|------------------------------------------|---------------------------------|
| 2 packages no-melt unsweetened chocolate | 1 cup Imperial Granulated Sugar |
| ½ cup orange juice                       |                                 |

Put chocolate in saucepan with orange juice and stir. Gradually add Imperial Granulated Sugar and bring to boil. Serve over sherbet or ice cream. Makes 1 cup. Refrigerate.

## Pantry-Shelf Beans

Cola is the secret ingredient

- |                                        |                            |
|----------------------------------------|----------------------------|
| 2 cans (#2½) pork and beans            | ¼ cup Imperial Brown Sugar |
| 1 medium onion, diced                  | 1 cup tomato catsup        |
| ½ bottle cola beverage (10 ounce size) |                            |

Cook combined ingredients over low heat for about two hours, uncovered. Stir often to avoid sticking on bottom of pan. May be cooked in 300° F. oven, uncovered, about two hours, if preferred. Serves 6-8.

## Broiled Peaches

Dresses up the plainest meats

- |                                 |                                    |
|---------------------------------|------------------------------------|
| 6 canned peach halves, drained  | 3 tablespoons Imperial Brown Sugar |
| ¼ teaspoon allspice             | ¼ cup chopped nuts                 |
| 1 tablespoon grated orange rind |                                    |

Place peach halves cut side up in baking dish. Combine allspice, orange rind, Imperial Brown Sugar and chopped nuts; sprinkle mixture over peaches. Broil in preheated oven about 5 minutes or until sugar mixture is bubbling. Makes nice accompaniment for meats. Serves 6.

## Sweet-Sour Sauce

Sumptuous party buffet fare

- |                                 |                                  |
|---------------------------------|----------------------------------|
| 2 cups tomato catsup            | 2 teaspoons Worcestershire sauce |
| ½ to ½ cup Imperial Brown Sugar | 1 teaspoon powdered garlic       |
| 1½ cups water                   |                                  |
| 2 teaspoons steak sauce         |                                  |

Mix all ingredients together and combine with your favorite meatballs that have been browned in 2 tablespoons cooking oil. Simmer meatballs in sauce about 20 minutes. Serve in chafing dish on cocktail picks as an hor d'oeuvre. Or serve as a main dish over freshly cooked, hot rice.

## Zesty Red Salad Dressing

A hearty, man-pleaser

- |                                             |                                                    |
|---------------------------------------------|----------------------------------------------------|
| 1 can tomato soup                           | 1 teaspoon dry mustard                             |
| ½ cup salad oil                             | 1 teaspoon salt                                    |
| ½ cup vinegar (preferably red wine vinegar) | 2 tablespoons grated onion, including juice        |
| ½ cup Imperial Granulated Sugar             | 1 clove garlic, split, or ½ teaspoon garlic powder |
| 1 teaspoon Worcestershire sauce             |                                                    |

Combine all ingredients in tightly closed jar. Shake thoroughly. Store in refrigerator. Shake well before each use. Makes about two cups salad dressing.

## Cranberry Medley Salad

A fresh, tart-n-sweet salad

- |                                  |                                    |
|----------------------------------|------------------------------------|
| 1 pound ground fresh cranberries | 1 cup chopped nuts                 |
| 1 pound green seedless grapes    | 1 cup heavy cream, whipped         |
| 1 cup miniature marshmallows     | ¼ cup Imperial Brown Sugar, packed |

Grind cranberries in food chopper or chop in blender. Combine with remaining ingredients. Chill. Serve on lettuce leaves on salad plates. Serves 6-8.

## Pear Honey

One of the best pear sweets

- |                          |                                              |
|--------------------------|----------------------------------------------|
| 3 pounds firm ripe pears | Grated rind of ½ lemon                       |
| Water                    | 2 pounds Imperial Granulated Sugar (4½ cups) |
| Juice of two lemons      |                                              |

Quarter pears, core and peel. Cover with water and simmer until tender. Drain pears, mash with potato masher, add lemon juice, grated lemon rind and Imperial Granulated Sugar. One-quarter teaspoon cinnamon and one-quarter teaspoon nutmeg may be added, if desired. Cook quickly until the consistency of jam (222° F. on candy thermometer). Stir carefully to avoid scorching. Pour into sterilized jars and seal with paraffin. Makes 4-6 small jars.

# PANTRY SHELF

*If you ever, as a wide-eyed, eager child, dipped a spoon into a simmering kettle of grandmother's strawberry preserves, it surely was an unforgettable experience. Although grocers stock a choice selection of jams there is nothing so satisfying as making your own.*

Sugarplum Strawberry-Orange Jam



## HINTS & MEASUREMENTS

Instead of	Use
1 cup honey or 1 cup corn syrup . . . . .	$\frac{3}{4}$ cup Imperial Granulated Sugar plus $\frac{1}{4}$ cup liquid
1 cup Imperial Granulated Sugar . . . . .	1 $\frac{1}{4}$ cups packed Imperial Powdered Sugar*
1 cup Imperial Granulated Sugar . . . . .	1 cup Imperial Brown Sugar, packed
1 pound Imperial Granulated Sugar . . . . .	equals 2 $\frac{1}{4}$ cups
1 pound Imperial Powdered Sugar, sifted . . . . .	equals 4 cups, unsifted, or 4 $\frac{1}{2}$ cups, sifted
1 pound Imperial Light Brown Sugar . . . . .	equals 2 $\frac{1}{2}$ cups, firmly packed
1 pound Imperial Dark Brown Sugar . . . . .	equals 2 $\frac{1}{2}$ cups, firmly packed

\*Do not substitute powdered sugar for granulated sugar in cake recipes.

"Sugarplums from Sugar Land" is a carefully selected collection of both old and new recipes, some with unusual variations, all delicious, all designed for happy experiences and memories.

June Nelson  
Home Economics Director  
Imperial Sugar Company



After browsing through these pages, surely you've discovered "Sugarplums from Sugar Land" to be a cookbook that is interestingly different. We certainly hope it inspires you not only to fix sweet things for your family, but to experiment with something different for party and festive occasions.

In developing and testing recipes, Imperial Pure Cane Sugar was used exclusively. Each and every recipe calls for Imperial Pure Cane Sugar— an ingredient that enhances the most delicate recipe.



As good cooks know, the uniformity of sugar is particularly important to accurate measurement. Level measurements of Imperial Pure Cane Sugar always represent exactly the same amount of sugar. And because it's extra fine granulated, Imperial Pure Cane Sugar is quick dissolving. It blends quickly and smoothly with other ingredients.



We hope that you, too, will use Imperial Pure Cane Sugar when you make these recipes in your own kitchen.



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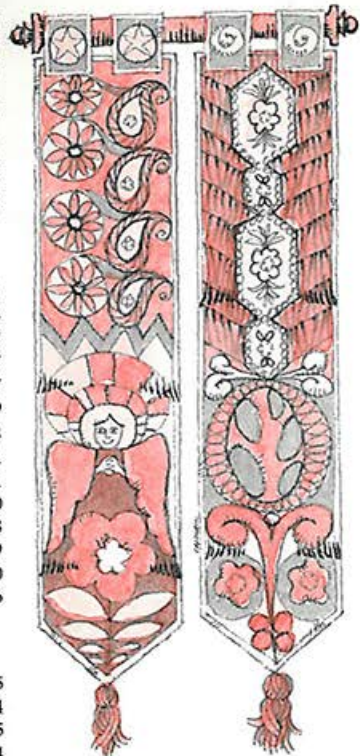
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