

Holiday Goodies

and how
to make
them



Peter Pauper Press

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Pictures by Lee Guthrie

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Greetings!

Hang the merry garlands
Over all the town
Smell the spicy odors
Of cookies turning brown!

The mice have come to nibble,
They're feeling mighty gay —
But only little children
Shall have my sweets today!

Cookies & Goodies
to hang
on the
Tree



Cookies & Goodies

Popcorn Christmas Trees

12 ice-cream cones
2 qts. popcorn
3 cups confectioners' sugar
1 unbeaten egg white
Water
 $\frac{3}{8}$ teaspoon vinegar
Cinnamon drops
Silver dragées
Colored sugar

Buy 12 ice-cream cones and pop up a heaping bowlful of popcorn.

Now mix 3 cups of confectioners' sugar with 1 unbeaten egg white, a dash of water and $\frac{3}{8}$ teaspoon vinegar until smooth. Cover cones $\frac{1}{4}$ inch thick with icing (use a small spatula or knife) and stick popcorn close together all over the surface of cone while icing is still moist. When icing is dry, decorate your tree with red cinnamon drops, silver dragées or a sprinkling of colored sugar. Attach these with a little moist icing.

Christmas Sugar Cookies

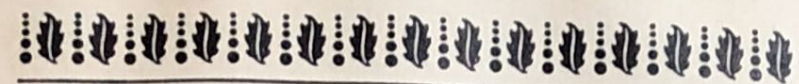
$\frac{1}{2}$ cup soft butter
 $\frac{1}{2}$ cup sugar
1 egg or 2 egg yolks
1 tablespoon milk or cream
 $\frac{1}{2}$ teaspoon vanilla
 $\frac{1}{2}$ teaspoon lemon extract
1 $\frac{1}{2}$ cups all purpose flour
1 teaspoon cream of tartar
 $\frac{1}{2}$ teaspoon soda
 $\frac{1}{4}$ teaspoon salt

Chill dough. Roll out *very* thin on well-floured cloth (don't make thicker than $\frac{1}{16}$ of an inch). Cut into fancy shapes with cookie cutters — sprinkle with colored sugar and bake at 400° on greased cookie sheets until *very* lightly browned — about 5-6 minutes. Watch carefully to keep from over-browning. One recipe makes about 80 small cookies.

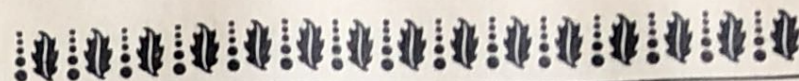
German Anise Drops

2 eggs
1 cup sugar
1 teaspoon anise seeds
1 $\frac{1}{4}$ cups all purpose flour

Beat eggs and sugar together for 20



minutes (by hand or in electric mixer at low speed). Add anise seeds and stir in the flour gradually. Drop by half teaspoonfuls on greased cookie sheets. *Let these stand overnight or at least 8 hours before baking.* Bake in 325° oven until cookies are pale yellow color on the bottom (about 12 minutes). If these get too hard in the storing process put a couple of pieces of white bread in the tin with the cookies. This will soften them somewhat. One recipe makes 45 or more $1\frac{1}{2}$ inch cookies.



Vienna Crescents

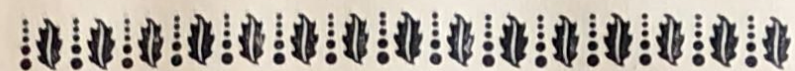
- 1 cup soft butter
- $\frac{1}{3}$ cup granulated sugar
- $\frac{2}{3}$ cup chopped almonds
- $\frac{1}{4}$ teaspoon salt
- $1\frac{2}{3}$ cups all purpose flour

Mix first 4 ingredients together thoroughly — then work in flour with hands. Chill dough. Pull off small pieces of chilled dough and work with hands until pliable but not sticky. Roll between palms into pencil-thick strips and shape into small crescents on ungreased cookie sheets. Bake at 375° until set — not brown (about 15 minutes). Remove from cookie sheets and when cooled roll in confectioners' sugar. Makes 75 cookies.

Sandbakelser (Sand Tarts)

- $\frac{1}{3}$ cup blanched almonds
- $\frac{7}{8}$ cup soft butter
- $\frac{3}{4}$ cup sugar
- 1 small egg white, unbeaten
- 2 cups all purpose flour

Put almonds through fine knife of food grinder twice. Thoroughly mix in butter, sugar, and unbeaten egg white.



Then stir in flour. Chill dough. Press dough *into* Sandbakelser molds (or tiny, fluted tart forms) to coat inside. Place on ungreased baking sheet. Bake in a moderate oven (350°) until very delicately browned, about 12 to 15 minutes. Tap molds on table to loosen cookies and turn them out of the molds. Makes about 36 cookies.

Brown Lace Cookies

- 2 cups brown sugar
- ¼ cup butter
- 2 eggs, well beaten
- ½ lb. pecans, cut coarse
- ½ cup all purpose flour
- 1 teaspoon vanilla
- 1 teaspoon baking powder

Cream butter and sugar, add eggs, beat well, add vanilla. Add the baking powder to flour and mix with nuts, and combine the two mixtures. Place in the refrigerator until firm, 1 hour or more.

Drop by ½ teaspoonfuls 3 inches apart on buttered and floured tin. Bake in hot oven at 400°. Remove from the pan when slightly cooled.



Swedish Sprits

- 1 ½ cups butter
- 1 cup sugar
- 1 well beaten egg
- 2 teaspoons vanilla
- 4 cups flour
- 1 teaspoon baking powder

Thoroughly cream butter and sugar; add egg and vanilla. Beat well. Add sifted dry ingredients, mix to smooth dough. Force through cookie press, forming various shapes, or roll—cut out and emboss. Bake in hot oven (400°) until light brown — about 8 to 10 minutes.

Meringue Stars

- 1 cup soft butter
- 1 egg yolk
- 6 tablespoons confectioners' sugar
- ⅓-½ cup finely chopped nuts
- 2 egg whites
- 3 cups flour
- 2 tablespoons sherry
- ½ cup granulated sugar

Combine all ingredients for cookies (not meringue). Chill. Roll out between ⅛-¼ inch thick. Cut out in star shapes

with star cookie cutter. Place on slightly greased cookie sheets. Beat egg whites stiff, fold in sugar and heap this meringue in center of each star. Sprinkle nuts on meringue and bake in 325° oven about 25-30 minutes. One recipe makes 60-70 *small* stars; 36-40 *larger* stars.

Ginger Cookies

- ½ cup shortening
- ½ cup sugar
- ½ cup light molasses
- ½ tablespoon vinegar
- 1 beaten egg
- 3 cups all purpose flour
- ½ teaspoon soda
- ½ teaspoon cinnamon
- ¼ teaspoon salt
- ½ teaspoon ginger

Bring shortening, sugar, molasses, and vinegar to a boil. Cool and add egg. Add sifted dry ingredients; mix well. Chill. Roll on lightly floured surface. Cut any desired shape. Bake on greased cookie sheet in moderate oven (375°) 12 to 15 minutes. Makes 30 cookies. Use this recipe also for gingerbread men.

'Tis wondrous sweet
To trim the tree:
Just decorate
With Taste and glee!



Springerle Cookies

Made with the Springerle rolling-pin which produces such picturesque cookies.



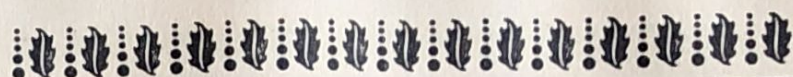
- 1 lb. confectioners' sugar
- 4 eggs
- 3 cups cake flour
- 6 drops anise oil

Put sugar and eggs in top of a double boiler and beat with a rotary beater 10 minutes. Remove top of double boiler to table and continue beating until mixture is cool. Add flour gradually and mix. Add anise oil. Roll dough about $\frac{1}{4}$ inch thick with regular rolling-pin. Then roll once with Springerle rolling-pin. Cut into squares where marked and arrange on greased and floured cookie sheets. Set in a dry place 10 hours or overnight. Bake in a moderately hot oven (350°) 15 minutes. Makes about 60 cookies.

Nurnberger Lebkuchen

- 1 lb. sugar
- 1 lb. ground almonds
- 5 medium eggs
- 3 oz. chopped lemon peel
- 1 rind lemon, grated
- $\frac{1}{2}$ ground nutmeg
- 1 teaspoon cinnamon, dash of cloves

Beat sugar, whole egg and grated lemon



rind for $\frac{1}{2}$ hour, add spices, finally the almonds. Drop the dough by spoonfuls onto a buttered tin, bake cookies to a golden brown. Top with plain icing, lemon-flavored. Sprinkle with colored sugar beads.

Kris Kringles

- $\frac{1}{2}$ cup butter
- $\frac{1}{4}$ cup sugar
- 1 beaten egg yolk
- 1 tablespoon grated orange peel
- 1 teaspoon grated lemon peel
- 1 teaspoon lemon juice
- 1 cup flour
- $\frac{1}{8}$ teaspoon salt
- 1 slightly beaten egg white
- $\frac{1}{2}$ cup chopped walnuts
- 10 candied cherries

Cream shortening and sugar; add egg yolk, orange and lemon peel, and lemon juice. Beat thoroughly. Stir in flour and salt. Chill until firm. Form small balls about $\frac{1}{2}$ inch in diameter. Dip in egg white and roll lightly in nuts. Place on greased cookie sheet; press $\frac{1}{2}$ candied cherry in center of each. Bake in moderate oven (325°) about 20 minutes.



Petits Fours

- 1 $\frac{3}{4}$ cups cake flour
- 4 teaspoons baking powder
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{2}$ cup butter
- 1 cup granulated sugar
- $\frac{1}{2}$ cup egg whites
- $\frac{1}{2}$ cup milk
- 1 teaspoon lemon extract
- $\frac{1}{2}$ teaspoon almond extract

Sift the flour once before measuring then sift with the baking powder and salt three times. If there is the slightest chance of the flour being damp, heat the oven, open the door and sift the flour in front of it.

Cream the butter, adding the sugar a little at a time. Add the unbeaten egg whites and beat until the mixture is light and fluffy. Add the milk and flour in small amounts alternately, then stir in the flavoring. Spread batter about one inch thick in layer cake pans lined with paraffin paper. Bake in a 350° oven about 25 minutes. Turn out on paraffin paper, and when cool cut into fancy shapes with cookie cutters. Frost with boiled icing.



Candies & Bon-bons

Holiday Molasses Taffy

- ½ cup sugar
- 1 cup molasses
- 1 tablespoon vinegar
- ⅛ teaspoon soda
- 1 tablespoon butter

Combine sugar, molasses and vinegar, stirring to dissolve sugar. Cook to the hard-ball stage (265°). To test for hard-ball stage, put several drops of mixture in water. The ball formed can be removed from water and makes a sound when tapped. Add soda and butter and mix well. Pour out onto a well-greased platter. When partially cool, fold edges to center with spatula. When taffy is cool enough to handle, grease your hands and pull taffy until it is light in color. Taffy may be curled lightly around oiled wood skewers, and skewers removed when taffy is cool. Or twist two strands together and snip into short lengths with kitchen scissors.

Salted Almonds

Blanch almonds. Heat ½ cup butter or salad oil in skillet; add 1 cup nut meats at a time. Cook over low heat, stirring constantly, until browned. Drain on absorbent paper; sprinkle with salt as a variation, almonds may be treated in the above manner without blanching.

Vanilla Fudge

- 2 cups sugar
- ⅔ cup heavy cream
- 1 cup milk
- ¼ cup light corn sirup
- ¼ teaspoon salt
- 1 teaspoon vanilla extract

Combine sugar, cream, milk, corn sirup and salt. Cook slowly, stirring constantly, until mixture boils. Boil slowly, stirring occasionally, to 234° (or when small quantity dropped into cold water forms soft ball). Remove from heat. Cool to lukewarm (110°). Add vanilla extract; beat until mixture thickens and loses gloss. Pour into greased pan 8 inches by 8 inches by 2 inches. Cool; cut in squares.

Chocolate Fudge

- 1 cup sugar
- 1 cup firmly packed brown sugar
- $\frac{3}{4}$ cup milk
- 2 tablespoons light corn sirup
- 2 squares (2 oz.) unsweetened chocolate
- 3 tablespoons butter or margarine
- 1 teaspoon vanilla extract

Combine sugars, milk and corn sirup. Chop chocolate; add. Cook slowly, stirring constantly, until mixture boils. Boil slowly, stirring occasionally, to 234° (or when small quantity dropped into cold water forms soft ball). Remove from heat; add butter or margarine without stirring. Cool to lukewarm (110°). Add vanilla extract; beat until fairly thick. Pour into greased pan 8 inches by 8 inches by 2 inches. Cool; cut in squares.

Stuffed Fruits

Use prunes, figs or dates. Steam dried prunes or figs over hot water 15 minutes, or until tender; dry thoroughly. Slit fruits on one side. Remove pits from prunes and dates; remove stems from

figs. Stuff fruits with plain or salted walnut or pecan meat halves, Brazil nut meats, almond nut meats, peanut butter, cream cheese, mixed chopped nut meats, fondant, marshmallows, candied grapefruit, orange or lemon peel, cherries, pineapple, citron or ginger. If desired, roll in powdered or granulated sugar. Store in covered container.

Since Eve ate apples...
Man has found
The seeds of Love
In fruit abound.



Christmas Fruit Balls

- 1 cup dried figs
- 1 cup pitted dates
- $\frac{1}{4}$ cup seeded raisins
- 8 maraschino cherries
- 2 cups blanched almonds
- 1 cup walnuts
- 1 cup pecans
- 2 tablespoons orange juice
- 2 tablespoons lemon juice
- $\frac{1}{2}$ teaspoon grated orange peel
- Granulated sugar

Grind the fruits and nuts through the food chopper and mix. Add orange juice, lemon juice and grated orange peel. Mix thoroughly and form into small balls. Roll balls in granulated sugar. Keep in a cool place.

Crystallized Fruit Peels

Select oranges or grapefruit of bright color and thick unblemished peel. Wash carefully; break oil cells by rubbing lightly on fine grater. Cut peel in small fancy shapes or in strips about $\frac{1}{4}$ inch wide. Measure peel; add 3 times as much cold water. Bring to boiling point; boil

10 minutes; drain. Repeat process until peel is tender and as much bitter flavor is removed as desired. Cool peel; weigh. For each 1 lb. peel, add 2 cups sugar, $\frac{1}{3}$ cup water. Bring to boiling point; boil slowly until sirup is absorbed. Remove from heat. Put peel and some sugar into paper bag. Shake well.

Sugar Coated Walnuts

- 2 $\frac{1}{2}$ cups walnut halves
- 1 cup sugar
- $\frac{1}{2}$ cup water
- 1 teaspoon cinnamon
- 1 teaspoon salt
- 1 $\frac{1}{2}$ teaspoons vanilla extract

Place walnut halves in a shallow pan, and heat in 375° oven about 15 minutes. Stir frequently. Remove walnuts from oven. Cook together sugar, water, cinnamon and salt to soft-ball stage (234°) without stirring. Remove from heat and add vanilla and the nuts. Stir gently until the nuts are well coated and the mixture becomes creamy. Turn out on a greased platter, separating the walnut halves as they cool.

Popcorn Balls

- 1 cup granulated sugar
- 1 cup dark corn sirup
- 1 teaspoon cream of tartar
- 1 teaspoon butter or margarine
- $\frac{1}{4}$ teaspoon baking soda
- 4 qts. popcorn

Boil together sugar, corn sirup and cream of tartar in a saucepan until candy thermometer reaches 234° , or a little mixture forms a soft ball when dropped in cold water. Stir in butter and baking soda immediately, then pour mixture over popcorn and mix well. With wet hands, roll popcorn into balls. Makes 18.



Chocolate Caramels

- $1\frac{1}{3}$ cups (15 oz. can) sweetened condensed milk
- $\frac{1}{2}$ cup corn sirup
- 3 squares (3 oz.) unsweetened chocolate
- $\frac{1}{8}$ teaspoon salt
- 1 teaspoon vanilla
- $\frac{1}{2}$ cup chopped nut meats, if desired

Put condensed milk, corn sirup, chocolate and salt in shallow saucepan. Cook over medium heat, stirring constantly, to 245° or until a little of the mixture forms a firm ball when dropped in cold water (about 30 minutes). Remove from heat. Add vanilla and nut meats. Pour at once into an 8 x 8 x 2 inch buttered pan. When cold, cut into squares.

Nut Butter Crunch

- 1 cup sugar
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ cup water
- $\frac{1}{2}$ cup butter
- $1\frac{1}{2}$ cups chopped walnuts or pecans
- 2 6-oz. pkgs. semi-sweet chocolate

Combine sugar, salt, water and butter, and cook to light-crack stage (285°).



To test for light-crack stage, add a few drops of mixture to a cup of cold water; mixture should form a thin, pliable ribbon. Add $\frac{1}{2}$ cup nuts, and pour onto well-greased cookie sheet. Melt chocolate, and spread half on top of candy, sprinkling with $\frac{1}{2}$ cup nuts. Cool. Turn, and spread the other side with remaining chocolate and sprinkle with remaining $\frac{1}{2}$ cup of nuts. When chocolate has cooled, break crunch in pieces with wooden mallet or household hammer.

Fondant

- $\frac{2}{3}$ cup sweetened condensed milk
- 1 teaspoon vanilla
- 4 cups sifted confectioners' sugar

Blend condensed milk and vanilla. Gradually add confectioners' sugar, mixing until smooth and creamy.

Fondant Variations: Use fondant between nut meats or as a stuffing for dates; or form into small balls and roll in chopped nut meats, shredded coconut, grated chocolate, candied fruit. Flavor and color as desired and form into round flat creams.



Peanut Clusters

- $\frac{1}{2}$ lb. sweet chocolate
- $\frac{2}{3}$ cup sweetened condensed milk
- 1 cup whole peanuts or raisins

Melt chocolate in top of doubleboiler over boiling water. Remove from heat. Add sweetened condensed milk and peanuts, mixing well. Then drop by teaspoonfuls on buttered baking sheet or plate. Chill for several hours.

Cinnamon Potatoes

- 1 $\frac{1}{2}$ cups sugar
- $\frac{1}{2}$ cup evaporated milk
- 1 tablespoon butter
- 1 teaspoon vanilla
- 2 teaspoons cinnamon
- $\frac{1}{8}$ teaspoon cream of tartar
- $\frac{1}{4}$ teaspoon salt

Mix all ingredients (except vanilla and cinnamon) in a saucepan. Cook to boiling point, stirring constantly. Continue cooking, stirring occasionally, to 234° , or until a few drops form a soft ball when dropped into cold water. Remove from heat, cool at room temperature, without stirring, until lukewarm or



until the hand can be held comfortably on bottom of pan. Add vanilla. Beat until creamy and quite stiff. Then shape with fingers into small pieces to resemble potatoes. Roll in cinnamon. Insert pieces of nuts to resemble eyes.

Taffy Apples

- 6 large red apples
- 2 cups sugar
- $\frac{1}{2}$ cup light corn sirup
- $\frac{3}{4}$ cup water
- Red vegetable coloring
- Few drops oil of cinnamon

Wash apples; dry thoroughly. Insert wooden skewer into stem end of each. Combine sugar, corn sirup and water in deep saucepan. Cook slowly, stirring constantly, until sugar is dissolved. Add enough coloring to color deep red. Cook slowly, without stirring, to 300° (or when small quantity dropped into cold water becomes brittle). Remove from heat; add oil of cinnamon, stirring only enough to mix. Place over boiling water. Dip apples, 1 at a time, twirling as apple is removed. Place on waxed paper; cool.

Fruit Cakes, Spice Cakes, & Ginger- bread



Fruit & Spice Cakes

Uncooked Fruit Cake

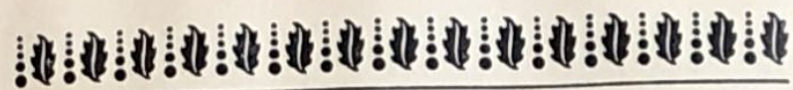
- 2 lbs. graham crackers
- 1 cup brown sugar
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ cup candied cherries, chopped
- $\frac{1}{2}$ cup candied citron, chopped
- $\frac{1}{2}$ cup candied orange peel, chopped
- $\frac{1}{4}$ cup candied lemon peel, chopped
- $\frac{1}{2}$ cup figs, chopped
- 1 cup black walnuts, chopped
- 1 cup pecans, chopped
- 1 or 2 cans condensed milk

Roll graham crackers fine and add sugar and salt. Then add fruits and nuts, one variety at a time, mixing well as you add. Finally add enough condensed milk to make mixture of a workable consistency. Press into a buttered pan, cover with waxed paper and chill overnight in the refrigerator. Brandy may be poured over cake, before storing in a tightly covered tin container.

English Fruit Cake

- $5\frac{1}{2}$ cups sifted cake flour
- $2\frac{1}{2}$ teaspoons baking powder
- $\frac{1}{4}$ teaspoon mace
- 1 cup shortening
- $1\frac{7}{8}$ cups brown sugar
- 3 eggs, well beaten
- 1 teaspoon lemon extract
- $3\frac{1}{4}$ cups sultana raisins
- $\frac{1}{4}$ cup sliced candied orange peel
- $\frac{1}{4}$ cup sliced candied lemon peel
- $\frac{1}{4}$ cup sliced citron
- $\frac{1}{4}$ cup sliced candied pineapple or cherries
- 1 cup chopped walnut meats
- 1 cup fruit juice

Sift flour, baking powder and mace together 3 times. Cream shortening and sugar together until fluffy. Add eggs and beat well. Add lemon extract, fruit and nuts and mix well. Add dry ingredients and fruit juice alternately in small amounts, beating thoroughly after each addition. Pour into tube pan lined with greased brown paper. Bake in slow oven (300°) 2 to $2\frac{1}{2}$ hours. Test with toothpick or cake tester before removing from oven. Makes one 10-inch cake.



Christmas Fruit Cake

- ½ lb. candied cherries
- ¼ lb. walnut meats
- ¼ lb. pecan meats
- ½ lb. pitted dates
- ¼ lb. preserved citron
- ½ lb. seeded raisins
- ¼ lb. lemon peel
- ¼ lb. orange peel
- ¼ cup flour
- 1 cup butter
- ½ cup sugar
- ½ cup honey
- 5 well-beaten eggs
- 1 ½ cups flour
- 1 teaspoon salt
- 1 teaspoon baking powder
- 1 teaspoon allspice
- ½ teaspoon nutmeg
- ½ teaspoon cinnamon
- ½ teaspoon cloves
- ¼ cup orange or grape juice

Cut up fruit peels; halve cherries, nut meats, and dates; cut pineapple and citron the size of almonds. Dredge fruit in ¼ cup flour. Cream shortening and sugar; add honey, then eggs, and beat well. Add flour sifted with dry ingredients alternately with fruit juice; beat



thoroughly. Pour batter over floured fruits and mix well. Line greased 3 ½-by 7 ½-inch loaf pans with waxed paper, allowing ½ inch to extend above all sides of pan. Pour batter into pans; do not flatten. Bake in slow oven (250°) 3 to 4 hours. Place pan containing 2 cups

*A tasty cake
To climax dinner,
A maid must bake
For Man to win her.*





water on bottom shelf of oven while baking. If decoration of almonds and cherries is used, place on cakes at end of 2 hours. Pour brandy over cake and wrap in a brandy-soaked cloth before storing. Store in a covered container.

Applesauce Cake

- 1 $\frac{3}{4}$ cups sifted cake flour
- 1 teaspoon baking soda
- $\frac{1}{2}$ teaspoon salt
- 1 $\frac{1}{2}$ teaspoons cinnamon
- 1 teaspoon allspice
- 1 teaspoon nutmeg
- $\frac{1}{4}$ teaspoon cloves
- $\frac{1}{2}$ cup shortening
- 1 cup sugar
- 1 egg, beaten
- 1 cup unsweetened applesauce

Sift flour, soda, salt and spices together 3 times. Cream shortening with sugar until fluffy. Add egg and beat thoroughly. Add sifted dry ingredients and applesauce alternately in small amounts, beating well after each addition. Pour into greased pan and bake in moderate oven (350°) 45 to 60 minutes. Makes one 8 x 8 inch cake.



Spice Cake

- 2 cups sifted cake flour
- $\frac{1}{4}$ teaspoon salt
- 1 teaspoon baking soda
- 2 teaspoons cinnamon
- 1 teaspoon cloves
- $\frac{1}{2}$ teaspoon nutmeg
- $\frac{1}{2}$ cup shortening
- 2 cups brown sugar
- 3 eggs, separated
- 1 cup thick sour cream

Sift flour, salt, soda and spices together 3 times. Cream shortening with sugar until fluffy. Add beaten egg yolks and beat thoroughly. Add sifted dry ingredients and cream alternately in small amounts beating well after each addition. Beat egg whites until stiff but not dry and fold into batter. Pour into greased pan and bake in moderate oven (350°) about 50 minutes. Makes one 9 x 9 inch cake.

Bake batter in 2 (8-inch) layers at 350° , 30 minutes. When cold, spread with orange marmalade and frost with Seven-minute icing.

Gingerbread Supreme

- ½ cup sugar
- 1½ cups sifted cake flour
- ½ teaspoon baking soda
- ½ teaspoon baking powder
- ½ teaspoon salt
- ½ teaspoon ginger
- ¼ teaspoon allspice
- 1 teaspoon cinnamon
- ¼ cup shortening, melted
- ¼ cup maple sirup
- ½ cup sour milk
- 1 egg, well beaten
- 1 cup black walnut meats, broken (optional)

Sift first 8 ingredients together. Combine shortening, maple sirup, sour milk



and egg. Add liquid mixtures to dry ingredients, beat well and pour into greased pan. Sprinkle walnuts and additional cinnamon over top and bake in moderate oven (350°) about 30 minutes. Cut into squares, top with whipped cream and garnish with a dash of nutmeg. Makes one 8 x 8 inch cake.

Ginger Angel Cake

- 2 cups sifted cake flour
- 1 teaspoon baking soda
- 1 teaspoon ginger
- ¼ teaspoon salt
- 6 tablespoons butter
- ½ cup sugar
- ½ cup molasses
- 2 eggs, well beaten
- ½ cup sour milk or buttermilk

Sift flour, soda, ginger and salt together 3 times. Cream butter with sugar until fluffy. Add molasses, eggs and milk and beat well. Fold in sifted dry ingredients, beat thoroughly and pour into greased pan. Bake in moderate oven (350°) 35 to 40 minutes. Makes one 8 x 10 inch cake.

Doughnuts

3 1/2 cups sifted all purpose flour
4 1/2 teaspoons baking powder
1/2 teaspoon cinnamon
1/2 teaspoon nutmeg
1 teaspoon salt
3 tablespoons shortening
1 cup granulated sugar
2 eggs, well beaten
1 cup milk

About 1/2 cup sifted flour

Sift together first 5 ingredients. Cream shortening; gradually add sugar, continuing to mix until light. Add eggs; beat well. Add flour mixture alternately with milk, mixing well after each addition. Add enough of 1/2 cup flour to make soft, easily handled dough. Chill 1 hour or longer. On floured board, roll dough to 1/2 inch thickness; cut with floured doughnut cutter. Fry doughnuts in deep fat at 370° until golden brown.

Cranberry Topsy-Turvy

3 tablespoons butter
1 1/2 cups sugar
2 cups cranberries

1 1/2 cups sifted cake flour
1 1/2 teaspoons baking powder
1/4 teaspoon salt
1/4 cup shortening
1 egg, beaten
1/2 cup milk
1 teaspoon vanilla

Melt butter and 1 cup sugar in baking pan; add cranberries. Sift flour, baking powder and salt together. Cream shortening with remaining sugar until fluffy; add egg and beat thoroughly. Add sifted dry ingredients and milk alternately in small amounts, beating well after each addition. Add vanilla. Pour batter over cranberries and bake in moderate oven (350°) 40 to 50 minutes. Turn upside down. If desired serve with whipped cream. Makes one 8 x 8 inch cake.

Coffee Spice Cake

2 1/2 cups sifted cake flour
3 teaspoons baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt
1/4 teaspoon ginger
1 1/2 teaspoons cinnamon
1/4 teaspoon cloves



- $\frac{1}{4}$ teaspoon nutmeg
- $\frac{3}{4}$ cup shortening
- $1\frac{1}{2}$ cups brown sugar
- $\frac{1}{4}$ cup molasses
- 3 eggs, well beaten
- $\frac{3}{4}$ cup cold strong coffee

Sift flour, baking powder, soda, salt and spices together 3 times. Cream shortening with sugar until fluffy. Add molasses and eggs and beat thoroughly. Add dry ingredients and coffee alternately in small amounts, beating well after each addition. Pour into greased pans and bake in moderate oven (350°) 30 minutes. Frost with Mocha Butter Frosting, using the same for filling. Makes 3 (8-inch) layers.



Plum Pudding, Pastries, and Pies



Pies & Puddings

Christmas Plum Pudding

8 oz. moist sugar
8 oz. finely chopped suet
8 oz. seedless raisins
8 oz. plums, halved and stoned
8 oz. currants, washed and dried
4 oz. shredded mixed candied peel
4 oz. all purpose flour
4 oz. bread crumbs
2 oz. almonds, blanched and shredded
Grated rind of one lemon
3 eggs
Saltspoonful grated nutmeg
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{4}$ pt. milk
Small wine glassful of brandy

Mix all dry ingredients together, stir in well-beaten eggs, milk and brandy. Turn mixture into two well-greased basins, steam from 5 to 6 hours. Serves 8 or 9 persons. For a really spectacular effect, pour brandy over the plum pudding just before serving, and light. Serve flaming.

Mince Meat Pie

1 can ($1\frac{2}{3}$ cups) mincemeat
2 cups thinly sliced apples
1 teaspoon grated lemonpeel
2 tablespoons lemon juice
1 recipe Pastry

Combine mincemeat, apples, lemon peel, and juice; heat thoroughly. Pour into 9-inch pastry-lined pie pan; adjust top crust. Sprinkle with a small amount of sugar and bake in 400° oven 35 minutes.

Spicy Pumpkin Pie

$1\frac{1}{4}$ cups cooked and strained pumpkin
 $\frac{2}{3}$ cup sugar
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ teaspoon ginger
1 teaspoon cinnamon
 $\frac{1}{4}$ teaspoon nutmeg
3 separated eggs
 $1\frac{1}{4}$ cups scalded milk
1 6-oz. can ($\frac{3}{4}$ cup) evaporated milk
 $\frac{1}{2}$ recipe Pastry

Thoroughly combine pumpkin, sugar, salt, and spices. Add egg yolks, milk, and blend. Fold in beaten egg whites.



Pour into 9-inch pastry-lined pie pan. Bake in hot oven (450°) 10 minutes, then in moderate oven (325°) about 45 minutes, or until mixture does not stick to knife. Top with whipped cream.

Strawberry Shadow Pie

2 eggs
½ cup light corn sirup
1½ cups milk
½ cup sugar
2 teaspoons unflavored gelatine
4 tablespoons cold water
½ cup whipping cream
Few grains salt
¾ teaspoon vanilla extract
¼ teaspoon almond extract
1 pt. strawberries
8-inch baked pastry shell

Beat eggs; add corn sirup, milk, ¼ cup sugar. Cook over hot water, stirring, until thickened. Soften 1 teaspoon gelatine in 2 tablespoons water; add. Cool. Whip cream; fold in with salt, extracts. Pour into freezing tray of automatic refrigerator with control set at point recommended for freezing ice cream. Freeze to mush; beat. Scoop out ½;



keep chilled. Freeze remainder. Wash berries; hull; reserve 11. Crush remaining berries; add ¼ cup sugar. Soften remaining gelatine in 2 tablespoons water; dissolve over hot water; add to crushed berries. Chill. Spread over ice cream in tray; top with remaining ice cream. Freeze firm. Pile in shell; garnish.

Should thee lack an ingredient
Let that just be a spur:
Your own substitution
May cause quite a stir!



Chocolate Chiffon Pie

- 3 squares unsweetened chocolate,
cut in pieces
- 2 ½ cups cold milk
- 1 ⅓ cups sugar
- ½ cup cornstarch
- ½ teaspoon salt
- 2 tablespoons butter
- 3 egg yolks, slightly beaten
- 1 teaspoon vanilla
- 1 baked 9-inch pie shell
- 3 egg whites
- 6 tablespoons sugar

Add chocolate to milk and heat in double boiler. When chocolate is melted, beat with rotary egg beater until blended. Sift sugar, cornstarch, and salt together, and add a small amount of chocolate mixture, stirring until smooth. Return to double boiler, add butter, and stir constantly until thickened. Cook 10 minutes longer, stirring occasionally. Pour a small amount over egg yolks, stirring vigorously. Return to double boiler, and cook until thickened. Remove from fire and add vanilla. Cool. Pour into pie shell. Beat egg whites until stiff, add sugar, and beat until mixture

thickens again. Pile lightly on filling. Bake in moderate oven (325°) 20 minutes, or until slightly browned.

Lemon Sponge Pie

- Grated peel and juice of 2 lemons
- 1 cup sugar
- 2 tablespoons butter
- 3 tablespoons flour
- 1 cup milk
- 1 teaspoon vanilla
- 3 eggs, yolks and whites beaten
separately
- ½ recipe Pastry

Fit the pie crust in a pan and set it in the refrigerator while the filling is mixed. Work the butter into the sugar and add egg yolks, beating well. Stir in the flour, then add lemon juice, milk and vanilla, beating well after each addition. Beat the egg whites to a stiff froth and add them to the mixture gently, taking care not to break the air bubbles. Pour into the unbaked pastry shell and bake in a moderate oven (350°) for 35 minutes. The filling will form a creamy, tender custard, topped with a spongy crust-like cake.



Egg Nog Pie

3 beaten egg yolks
½ cup sugar
2 cups light cream
⅛ teaspoon salt
⅛ teaspoon nutmeg
Rum to taste
3 stiffly-beaten egg whites
½ recipe Pastry

Beat egg yolks, sugar, and cream. Add salt, nutmeg, and rum. Fold in egg whites. Pour into 9-inch pastry-lined pie pan. Bake in 450° oven 10 minutes, then in 325° oven until firm, about 25 minutes. For a very rich dessert, top with slightly sweetened whipped cream. Garnish pie with red and green candy flowers, made from candied rinds.



Preserves, Conserves, Jellies & Jams



Jams & Jellies

Ginger Pears

10 lbs. ripe pears
5 lbs. sugar
 $\frac{1}{4}$ lb. preserved ginger
5 lemons

Wash pears and remove stems. Core and pare. Cut in small pieces. Add sugar and ginger; let stand overnight. Cut lemon in small pieces; remove seeds. Add lemon to pear mixture. Bring to boiling point; boil slowly, stirring occasionally, 3 hours or until thick. Pour into hot, sterilized jars, filling to top. Fasten covers at once.

Apricot Marmalade

6 cups apricots, peeled and stoned
 $4\frac{1}{2}$ cups sugar

Cover the apricots with the granulated sugar and let stand overnight to draw out the juices. Cook gently for about 45 minutes, stirring occasionally until

fruit has a glazed and brilliant look. Test by dropping a little of the marmalade on a cold plate and allowing to stand for a minute or two, by which time it should jell. Pour into hot, clean jars and let stand until cool. Cover with paraffin.

Orange Nut Conserve

1 grapefruit
4 oranges
6 cups water
6 cups sugar
1 cup coarsely chopped walnut meats

Cut fruit in eighths. Remove seeds and pulp, saving pulp. Cut peel in thin strips; add pulp, water and sugar. Let stand overnight. Boil slowly, stirring occasionally, about $1\frac{1}{2}$ hours or until conserve is thick and peel is tender. Add walnut meats. Pour into hot, sterilized jars and let stand until cool. Seal with paraffin.

Carrot Marmalade

12 grated medium-sized carrots
3 lemons
Sugar



Put the carrots through the meat grinder, medium knife. Measure, and for each cup of carrots take a cup of sugar. Mix thoroughly and let stand overnight. In the morning, add the juice of the 3 lemons and cook for an hour. Now add the lemon rind which has been cut up small and previously cooked in a little water for 5 minutes. Cook until clear. Makes about 3 pints.

Plum Conserve

- 1 1/2 qts. purple plums
- 2 lemons
- 3 oranges
- 5 cups sugar
- 3 cups seeded raisins
- 1 cup chopped walnut meats

Wash plums and remove pits. Cut pulp in small pieces. Grate rind from lemons and oranges; squeeze juice. Combine plum pulp, lemon and orange juice and rind, sugar and raisins. Let stand a few hours to drain out juices. Boil slowly, stirring occasionally, until thick. Add walnut meats. Pour into hot, sterilized jars and allow to cool. Seal with paraffin.



Frozen Desserts

Biscuit Tortoni

- 1 tablespoon gelatine
- $\frac{1}{4}$ cup cold milk
- $\frac{1}{2}$ cup sugar
- $\frac{1}{8}$ teaspoon salt
- 2 eggs, separated
- 1 cup scalded milk
- 1 cup heavy cream, whipped
- 1 teaspoon vanilla
- $\frac{2}{3}$ cup macaroon crumbs

Soak the gelatine in the cold milk. Mix the salt and sugar, add the egg yolks slightly beaten and stir until smooth. Add the scalded milk gradually and cook in the double boiler until the mixture coats a metal spoon. Remove, add the soaked gelatine and, when cool, stir in the vanilla, then the stiffly beaten whites of the eggs. When they are incorporated fold in the whipped cream. Pour the mixture into serving glasses and sprinkle with macaroon crumbs. Chill several hours before serving.

Biscuit Glacé

- 6 egg yolks
- 1 teaspoon vanilla
- $\frac{1}{2}$ doz. macaroons
- 1 cup maple syrup
- 1 pt. heavy cream, whipped

Heat sirup and beaten yolks, cook till thick. Remove from fire, add vanilla. Place in a bowl of ice, and beat until stiff. Add whipped cream. Freeze and serve with rolled macaroons on top.

Frozen Fruit Pudding

- 1 pt. heavy cream
- 6 egg yolks
- 1 cup sugar
- 1 cup fresh fruit, cut in pieces
- 1 cup raisins, cut up and soaked in rum and brandy

Make a heavy sirup by boiling 1 cup sugar with a little water. Mix with egg yolks in a double boiler but do not allow to boil. Then beat until cold and add the cream which has been previously whipped. Add the fruit and the raisins. Mix thoroughly, place in mold and freeze. Serve with rum sauce or whipped cream.

Frozen Egg Nog

- 3 eggs, separated
- 6 tablespoons powdered sugar
- 4 tablespoons brandy
- $\frac{1}{2}$ cup heavy cream

Separate eggs, and add sugar gradually to well-beaten yolks. Then add brandy. Beat the egg whites until stiff, add to yolk mixture; then whip the cream, and fold in carefully. Freeze in refrigerator tray.

Strawberry Mousse

- 1 tablespoon gelatine
- $\frac{1}{4}$ cup cold water
- 1 qt. strawberries
- 1 cup sugar
- $\frac{1}{4}$ cup lemon juice
- $\frac{1}{2}$ pt. cream, whipped

Put the strawberries in a colander or sieve and let warm water run through gently until they are clean. Drain thoroughly and remove hulls. Pick out 6 or 8 fine berries for garnishing and cover the remainder with the sugar. Let stand 1 hour. Then force through a fine sieve and add the lemon juice.

Put the gelatine in a small saucepan or double boiler, add the cold water and soak 5 minutes; then place over hot water and dissolve the gelatine mixture. Add to the sieved strawberries and place the mixture in the refrigerator until partly set. Whip the cream and fold into the setting strawberry jelly. Pile lightly into serving glasses and return to the refrigerator until chilled, or until wanted. Garnish with strawberries.

A frozen delight
Will feast the eyes....
And give your guests
An ice surprise



Maple Mousse

- 1 cup maple sirup
- 6 egg yolks
- 1 tablespoon gelatine, soaked in
¾ cup warm milk
- 1 pt. heavy cream, whipped

Soak gelatine in warm milk, until thickened. Mix maple sirup, yolks and gelatine and beat until thick in double boiler over medium flame. Let cool, then add whipped cream. Pour into mold, place in refrigerator. Serves 12.

Sherry Almond Crème

- 8 egg whites
- 1 ¾ cups sugar
- 1 tablespoon gelatine
- ¼ cup cold water
- 1 ⅓ cups chopped almonds
- 1 cup boiling water
- ½ teaspoon almond extract
- ½ cup sherry

Soak gelatine in cold water for a few minutes until dissolved. Add boiling water and stir well. Add sugar and stir again. Chill the mixture until it begins to stiffen; then beat until frothy. Beat

egg whites until stiff, then add to beaten gelatine. Beat until mixture is completely blended. Then add almond extract and sherry. Pour into mold, alternating layer of mixture with chopped almonds. Let stand for 2 hours in refrigerator, or until stiffened.

Frozen Peach Cream

- 2 cups peach pulp
- Juice of ½ lemon
- 1 cup sugar
- 1 cup heavy cream
- ½ cup thin cream
- 1 egg white
- 1 tablespoon gelatine, dissolved in
3 tablespoons water

Either fresh, frozen, or canned peaches may be used. Press through a sieve or mash well. Add lemon juice and sugar. Soak 1 tablespoonful of gelatine in 3 tablespoonfuls of cold water for 5 minutes. Dissolve over hot water and add to the sweetened peach pulp. When the mixture is slightly thickened, fold in the cream stiffly beaten, the thin cream, and the beaten white of egg. Pour into freezing tray, stirring occasionally.

Lemon Ice Box Cake

- 1 envelope gelatine, dissolved in
- $\frac{1}{4}$ cup water
- Rind of 1 lemon
- Juice of 2 lemons
- 1 cup sugar
- 4 eggs, separated
- 1 pt. whipping cream
- 18 fresh lady fingers

Dissolve gelatine in $\frac{1}{4}$ cup cold water. When all soaked up fill cup with warm water and stir.

Separate eggs, beat yolks until light, adding sugar gradually as you beat. Add lemon rind and juice, then gelatine mixture which has cooled slightly, and fold in stiffly beaten egg whites and whipped cream. Pour into spring form which has been lined with separated lady fingers, the rounded sides turned out, the round bottoms cut off straight. In lining bottom fill up all holes with pieces of lady fingers, to prevent seepage of lemon mixture.

Make crumbs from remaining lady fingers, brown lightly under flame in oven and sprinkle over top. Place in refrigera-

tor. To serve, remove sides of pan, leaving bottom of pan under cake. Serves 12.

Macaroon Mold

- 5 eggs
- 2 teaspoons vanilla
- 1 cup sugar
- 1 envelope gelatine
- 1 pt. milk
- 2 doz. macaroons ($\frac{1}{2}$ lb.)

Mix gelatine in milk in top of double boiler and let stand for 20 minutes. Then heat over boiling water.

Separate eggs. Mix yolks with sugar. Add hot mixture to yolks little by little. Then add all of yolk mixture to milk in top of double boiler. Stir 5 minutes. Remove from heat, add pinch of salt. Pour into bowl and allow mixture to cool. When cold add beaten egg whites and vanilla.

Then put layers of mixture into mold, alternately with layers of crushed macaroons, ending with macaroons. Place in refrigerator overnight. Serve with whipped cream and fresh or frozen strawberries.

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