MRS. M. LYLES
A-maizing!
AMAIZO
Recipes

AMERICAN MAIZE-PRODUCTS CO.
NEW YORK
**Creamed Left-Over Chicken or Veal in Cream Puffs**

2 cups cold chicken or veal in cubes  
1/2 cup Amaizo Oil  
1/2 cup flour  
1/3 cup chicken broth or stock  
1/3 cup rich milk  
1/2 teaspoon salt  
1/2 teaspoon paprika

Make a sauce of the Amaizo Oil, flour, stock and milk. Add seasoning, then chicken or veal and heat thoroughly. Serve in Cream Puff Shells.

**Cream Puff Shells**

1 cup water  
1/3 cup Amaizo Oil  
1 teaspoon salt  
1 cup flour  
4 eggs

Boil water and Amaizo Oil. Add flour and salt and cook until it forms a ball and leaves the side of the pan. Remove from fire and add eggs one at a time, stirring until smooth after putting in each egg. Oil baking sheet with Amaizo Oil and allow 1 tablespoon of mixture for each shell. Bake at 450° for 15 minutes, then 350° for 20 minutes.

**Rice and Cheese Croquettes**

3 cups cold boiled rice  
1/3 cup Amaizo Corn Starch  
1/3 cup Amaizo Oil  
1 teaspoon salt  
1 cup grated cheese

Make a white sauce by mixing Amaizo Oil and Amaizo Corn Starch, and cook with milk until thick. Add cheese and cook until it has melted. Mix this with the cold rice and when it has cooled enough to handle, shape into croquettes. Deep fry in Amaizo Oil. When the Amaizo Oil will brown a piece of bread in 40 seconds, it will be the right heat for frying the croquettes.

**Tuna Fish Loaf**

1 cup of macaroni—cook until tender and blanch  
1 cup bread crumbs  
2 tablespoons chopped pimento or green pepper  
2 tablespoons onion juice  
1 teaspoon salt  
1 1/2 cups milk  
1 small can of tuna fish (or small amount left-over fish)

Make a white sauce by mixing Amaizo Oil and Amaizo Corn Starch and cook with milk until thick; then add cheese and cook until melted. Add onion, pimento, salt and fish. Mix with the macaroni and bread crumbs and bake in casserole for 45 minutes at 375°.

**Macaroni Loaf**

1/2 cup macaroni measured before cooking. Then boil in plenty of salted water until tender and blanch.  
1/2 cup of bread crumbs,  
1/2 cup grated cheese,  
1 cup milk,  
2 eggs,  
2 tablespoons chopped green pepper,  
1 tablespoon chopped onion,  
1 tablespoon chopped parsley,  
2 tablespoons Amaizo Oil,  
2 tablespoons water,  
1 teaspoon salt.

Put the pepper, onion, parsley, water, salt and Amaizo Oil together and cook until the water has boiled away. Then mix all the ingredients together except the whites of the eggs. Beat these stiff and fold in. Put in a shallow pan of water and bake for 45 minutes at 375°, after it has been in the oven 30 minutes remove from water.
Amaizo Mayonnaise

1 egg
1/2 cup lemon juice or vinegar
1 teaspoon sugar
1/4 teaspoon paprika

Mix lemon juice (or vinegar), mustard, salt, sugar and paprika together. Beat egg until light, then beat in Amaizo Oil 1 teaspoon at a time until mixture begins to get creamy. Then the Amaizo Oil may be added about 1/4 cup at a time. After the first cup of Amaizo Oil has been added, add the acid and seasonings alternately with the Amaizo Oil.

Mock Mayonnaise

2 eggs
3/4 cup vinegar or lemon juice
2 teaspoons mustard
1/2 teaspoon paprika

Put these ingredients all in large bowl. Mix 3/4 cup flour with 3/4 cup Amaizo Oil, and 1 cup water and boil until thick. Then add to the other ingredients and beat with dover beater until it thickens.

Quick Dressing

1 cup Amaizo Oil
3/4 cup tomato catchup
1/2 cup sugar
1 teaspoon paprika

Chopped onion or some onion juice may be added to this. Put all ingredients into a bottle and shake thoroughly.

Tea Rolls

Scald 1 1/4 cups of milk and let it cool (luke warm)
Dissolve in this 1 cake of yeast
1/2 cup Amaizo Oil
2 teaspoons salt

Make a dough and mix well. Let rise 2 hours, then shape into rolls and let it rise for about 1 hour before baking. Bake at 425° for 20 minutes.

Muffins

2 tablespoons Amaizo Butterscotch Syrup
2 1/4 cups flour
2 1/4 teaspoons baking powder
1 egg
1 teaspoon salt

Sift the dry ingredients together; and then add the Amaizo Oil, milk and egg, and beat well. Bake at 450° for 15 minutes.

For Blueberry Muffins—Flour 1 cup of blueberries with 2 tablespoons of flour and add to the muffin mixture.

Scones

2 cups flour
4 teaspoons baking powder
1 egg
1 teaspoon salt
1/4 cup sugar

Sift the dry ingredients together and add raisins which have been boiled for a few minutes, drained and floured. Stir in the Amaizo Oil with a fork, add egg and milk. Mix and work the dough as you would bread. Shape into rounds about 4 inches across, place on cookie sheet, cut across twice to make quarters. Brush over with Amaizo Oil and bake at 450° for 15 minutes.

By omitting the raisins, this makes a nice short cake dough.
Cheese Straws

For cheese straws use the pie crust recipe, and add 1/2 cup of grated cheese to the flour before stirring in the Amaizo Oil.

Cheese Biscuits

1 cup grated cheese 6 teaspoons baking powder
3 cups flour 1 teaspoon salt
About 1/4 cup milk 1/4 cup Amaizo Oil
Sift flour, baking powder and salt together and mix with the grated cheese. Stir in Amaizo Oil and milk. If you wish to use sour milk, use only 3 teaspoons of baking powder and add 1 teaspoon soda to the milk. Bake 450°, 12 minutes.

Orange Biscuits

3 cups bread flour 1/2 cup Amaizo Oil
6 teaspoons baking powder Grated rind of 1 orange
2 teaspoons salt Orange juice to mix
Sift all dry ingredients together, adding the grated orange rind. Stir in the Amaizo Oil; mix to right consistency with orange juice, or orange juice and water. Bake at 450° for 15 minutes.

Nut and Date Bread

Sift together 2 1/4 cups whole wheat flour, 3 teaspoons baking powder, 1/4 cup sugar, 1/2 teaspoon salt. Add 1 egg and 1 cup milk and mix. Add 1/2 cup chopped dates and 1/2 cup chopped nuts and 3 tablespoons Amaizo Oil. Bake 45 minutes at 350°.

Ginger Bread

Beat 2 eggs, until light. Add 1/2 cup Amaizo Oil and beat. 1 cup molasses and beat again. 1/2 cup water. Sift together 2 cups flour, 1 teaspoon of soda, 1 teaspoon ginger, 1/2 teaspoon salt, and beat in with the dover beater. Bake at 350°, 45 minutes

Coffee Cake

3 tablespoons Amaizo Butterscotch Syrup 2 teaspoons baking powder
1 1/2 cups flour 1 egg, 1/2 cup milk,
1/2 teaspoon salt 2 tablespoons Amaizo Oil
Sift dry ingredients together. Add Amaizo Butterscotch Syrup, milk, Amaizo Oil and egg; and beat thoroughly. For the topping 4 tablespoons flour, 4 tablespoons sugar, 2 teaspoons cinnamon, 1 1/2 tablespoons Amaizo Oil. A few chopped nuts are nice added to the topping. Bake at 375° 20 minutes.

Doughnuts

2 eggs 1 cup sugar
1 tablespoon Amaizo Oil 1/2 teaspoon nutmeg
1 cup milk 4 cups flour
4 teaspoons baking powder 1/2 teaspoon salt
Stir eggs, Amaizo Oil, sugar and the nutmeg together. Add milk, then the flour, baking powder and salt sifted together. This makes a drop doughnut. More flour may be added for a cut doughnut. By using the grated rind of an orange in place of the nutmeg, a good orange doughnut may be made.
Spritz Cookies

Yolks of 3 eggs and the white of 1. Beat until light. 1 cup of Amaizo Oil beaten a little at a time as for Mayonnaise. 1 cup sugar, $\frac{1}{2}$ teaspoon almond flavoring, $\frac{1}{2}$ teaspoon salt, 4 cups pastry flour. Shape these with a spritz iron, or cut the same way as ice box cookies. 400° for 10 minutes.

Pound Cake

$1\frac{1}{2}$ cups flour  
$\frac{1}{4}$ teaspoon salt  
$1\frac{1}{2}$ teaspoons baking powder  
$\frac{1}{2}$ teaspoon lemon flavoring

Beat the yolks of the eggs until light. Add 1 tablespoon milk (taken from the $\frac{1}{2}$ cup). Add the Amaizo Oil gradually, beating until creamy. Fold the dry ingredients alternately with the milk. Add flavoring. Beat the whites of the eggs stiff and fold in. Bake at 350° for 1 hour.

Orange Cake

$2\frac{1}{4}$ cups pastry flour  
$\frac{1}{4}$ teaspoon salt  
$2\frac{1}{4}$ teaspoons baking powder  
$\frac{3}{4}$ cup Amaizo Oil  
Grated rind of two oranges  
$\frac{1}{2}$ teaspoon lemon flavoring

Sift all the dry ingredients together. Put the grated orange rind with the dry ingredients. Put the juice of the oranges in a cup and fill cup with water (to have a cup of orange juice and water), and add to the dry ingredients with $\frac{1}{2}$ cup Amaizo Oil and flavoring. Mix, then drop in the yolks of the eggs and mix thoroughly. Beat the whites of the eggs stiff and fold in. Bake 375°, 25 minutes.

Orange Filling (for cake)

2 tablespoons Amaizo Oil  
3 tablespoons Amaizo Corn Starch  
$\frac{1}{2}$ teaspoon salt  
Grated rind of 1 orange  
2 teaspoons lemon juice  
1 cup orange juice (or part water)

Cook in double boiler until thickened, and then continue to cook for twenty minutes, after it has thickened. Spread between layers of cake. Pineapple juice may be used in this.

Orange Rock Cakes

$\frac{1}{2}$ cup Amaizo Oil  
$\frac{3}{4}$ cup sugar  
3 teaspoons baking powder  
Grated rind of 2 oranges  
and a small amount of orange juice. (It may not be necessary to use the juice.)

Beat the eggs. Add Amaizo Oil a little at a time, beating. Then stir in the sugar. Then add flour, salt and baking powder, sifted together. Add rind and juice of the orange last. Place in little heaps on oiled pan and bake for 10 minutes at 400°.

White Cake

$3\frac{1}{4}$ cups flour  
1 teaspoon salt  
$\frac{3}{4}$ cups sugar  
4 teaspoons baking powder

Sift these together. Add 1 cup water, $\frac{1}{2}$ cup Amaizo Oil, $1\frac{1}{2}$ teaspoons vanilla, $\frac{1}{2}$ teaspoon almond flavoring. Mix thoroughly. Beat whites of eggs stiff, using $\frac{1}{2}$ teaspoon cream of tartar and fold into the first mixture. Bake at 350°, 30 minutes.
Jelly Roll

This is all mixed with the dover beater. Beat 3 eggs light, then beat in 1 cup sugar, and then \( \frac{1}{4} \) cup warm water, and a little grated orange or lemon rind. Sift together 1 cup pastry flour, 1 teaspoon baking powder, \( \frac{1}{2} \) teaspoon salt, and beat into the other ingredients. Lastly add 2 tablespoons hot Amaizo Oil. The cake should be put into the oven as quickly as possible after the hot Amaizo Oil is added. Have the jelly roll pan lined with paper and oiled with Amaizo Oil. Bake at 400°, 10 minutes. It is best to bake this cake on the top shelf of oven.

Fruit Cake

Boil all these ingredients together for 20 minutes. Let cool. Add 6 cups of bread flour, sifted with 12 teaspoons baking powder. Bake at 300° for 4 hours.

Amaizo Devils Food Cake

Sift together, flour, salt, and sugar; mix in Amaizo Oil and sour milk. Melt chocolate in boiling water, mixing soda with same. Add to flour and sugar mixture. Stir in the yolks of eggs without beating and fold in the beaten egg whites, add flavoring. Bake in three layer pans for 25 minutes at 375°. Frosting—2 squares chocolate, 1\( \frac{1}{2} \) cups sugar, 1 cup of cream, and yolk of 1 egg. Boil as for chocolate fudge.

Amaizo Layer Cake

Sift dry ingredients together. Put in water, Amaizo Oil and flavoring. Drop in the yolks of the eggs and mix thoroughly. Beat the whites of the eggs stiff and fold in. Bake at 375°, 25 minutes.

Mocha Cake

Sift the dry ingredients together. Mix in the coffee, Amaizo Oil and flavoring. Drop in the yolks of the eggs and mix thoroughly. Beat the whites of the eggs stiff and fold in. Bake at 375°, 30 minutes.
**Waffles**

1 cup flour  
2 teaspoons baking powder  
1/2 teaspoon salt  
2 eggs  
1 cup milk  
4 tablespoons Amaizo Oil

Sift the dry ingredients together. Mix in the milk, Amaizo Oil and the yolks of the eggs. Beat the whites of the eggs stiff and fold in.

**Pie Crust**

2 cups bread flour  
1 teaspoon salt  
1/2 cup Amaizo Oil

Stir the Amaizo Oil into flour with a wire egg beater or a fork, and do not work up the lumps that will form (these make flakes when the crust is baked). About 5 tablespoons water.

**Lemon Cream Pie Filling**

Grated rind of 1 lemon  
1/2 cup sugar  
2 tablespoons Amaizo Corn Starch  
1/2 cup water  
4 egg yolks

Cook these ingredients together in double boiler until thick, then add the juice of 1 lemon and cook a few minutes longer. Beat the whites of 4 eggs stiff and beat in 1/2 cup more sugar (granulated). When the first mixture has cooled fold into the beaten whites. Fill pie shell and put in oven at 350° for 15 minutes.

**Banbury Tart Filling**

1/2 cup Amaizo Oil  
1/2 cup Amaizo Butterscotch Syrup  
1/2 cup water  
1 cup nuts  
Grated rind of 1 lemon  
1 cup raisins  
4 crackers (crumbled)  
1/4 cup candied citron  
1 egg  
Juice of 1 lemon

Cook all the ingredients together (except the lemon and egg) for 20 minutes, then remove from the fire and add the egg and the lemon rind and juice.

**Powdered Sugar Icing**

2 cups powdered sugar  
1/2 teaspoon vanilla  
2 tablespoons Amaizo Oil  
1/4 teaspoon lemon flavoring

Mix these together. Add hot water a little at a time, beating thoroughly, until the right consistency to spread.

**Orange Icing**

2 cups powdered sugar  
Grated rind of one orange  
2 tablespoons Amaizo Oil  
1/4 teaspoon lemon flavoring

Mix these together. Then add hot water as for powdered sugar icing.

**Cream Puff Filling**

4 tablespoons Amaizo Corn Starch  
2 eggs  
1/4 cup sugar  
2 cups milk scalded  
1/4 teaspoon salt  
1 teaspoon vanilla

Mix dry ingredients and add to milk and cook in double boiler, stirring constantly until thickened. Continue to cook for fifteen minutes, then add the beaten eggs and cook for five minutes more. Add flavoring and allow to cool before filling cream puffs.
Amaizo Corn Starch Pie Filling

4 tablespoons Amaizo Corn Starch 1 cup sugar
1 1/2 cups water 3 eggs

Mix Amaizo Corn Starch and sugar together and then mix with water and cook in double boiler for 20 minutes; then add the beaten yolks of the eggs. The whites are saved for meringue.

For LEMON PIE—Add to Amaizo Corn Starch filling, after it has cooked, the juice and grated rind of two lemons.

For CHOCOLATE PIE—Add 3 tablespoons of cocoa to Amaizo Corn Starch and sugar.

For PINEAPPLE or COCOANUT PIE—Add 1/2 cup of either to the filling.

For MERINGUE—Beat egg whites until dry, and beat in 2 tablespoons sugar. Bake meringue at 300° for 15 minutes.

Amaizo Corn Starch Pudding

1 pint milk scalded 1/2 cup milk
4 level tablespoons Amaizo Corn Starch 1 egg
1/2 teaspoon salt 1/2 cup sugar

Mix Amaizo Corn Starch and salt with 1/2 cup cold milk and add to scalded milk (in double boiler), stirring until it thickens. Continue to cook for 20 minutes. Beat the egg, add sugar and stir into hot mixture, and cook for 5 minutes longer. This is nice served hot or cold.

Amaizo Chocolate Blanc Mange

1 pint milk 1/2 cup sugar
3 tablespoons Amaizo Corn Starch 1/2 teaspoon vanilla
3 tablespoons cocoa 1/4 teaspoon salt

Mix Amaizo Corn Starch, cocoa, sugar and salt, with 4 table- spoons of milk taken from the pint; scald the remainder of the milk and add the mixed ingredients, stirring until it thickens. Continue to cook in the double boiler for about 25 minutes.

FREE Our handsome new 40-page cook book containing many unusual delightful recipes will be sent you free. Just mail coupon below today.

AMERICAN MAIZE-PRODUCTS CO.
111 West Monroe Street, Chicago, Ill.

Name

Address