THIS PRODUCT IS UNSWEETENED. ADD SUGAR AS SHOWN IN DIRECTIONS

TEN POUNDS

NET WEIGHT

Heller's

FANCY-PASTRY

REG. U.S. PAT. OFF.

Imitation Cherry Flavor

DESSERT POWDER

Contains Corn Starch, Powdered Skim Milk, Soy Flour, Citric or Tartaric Acid, Salt, Powdered Whole Egg, Imitation Cherry Flavor. U. S. Certified Food Color added

Manufactured by B. HELLER & CO.

Calumet Ave. & 40th Street

Chicago, Ill., U. S. A.

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Heller’s “Fancy Pastry” Dessert Powder is Made in the Following Flavors

LEMON FLAVOR
CHOCOLATE FLAVOR
IMITATION BUTTER-SCOTCH FLAVOR

ORANGE FLAVOR
IMITATION CHERRY FLAVOR
VANHELLER

Imitation Cherry Flavor Sauce

A delicious sauce for covering various desserts may be made very easily with this dessert powder. Use 1 lb. of the powder, 3½ lbs. of granulated sugar and 7 quarts of water. Mix and boil in manner shown in directions, using 2 quarts of water for the cold mixing and the remaining 5 quarts of water for boiling.

To Make a Dessert of the Mock-Cherry Type

First, coarsely chop a quantity of cranberries. Boil 10 to 15 minutes in sweetened water in the proportion of 1 pint of water and 1 pound granulated sugar to each quart of chopped cranberries. Line shallow tins with dough; bake and cool. Meanwhile, prepare the dessert powder according to directions, and, before removing from the fire stir in thoroughly a quantity of the chopped, boiled cranberries, to suit the taste. Fill the tins with the mixture, cover with meringue, and return to the oven long enough to brown slightly.
DIRECTIONS

BY WEIGHT:

1 pound Heller's "Fancy Pastry" Dessert Powder Imitation Cherry Flavor
3 1/2 pounds of granulated sugar
8 1/2 to 9 pints of water or milk
Use of milk instead of water improves this dessert.

First mix 1 lb. of contents of this package, 3 1/2 lbs. sugar and 3 pints of cold water and stir to a smooth paste. Then place 5 1/2 to 6 pints of water on the stove and let it come to a boil; then, while stirring, pour the cold mixture slowly into the boiling water and let it come to a boil again. Remove dessert from the fire, pour it into a container, or into moulds, and let it cool.

Important: The consistency of the finished dessert is determined by the amount of water that is used. If a heavier body is desired, use a little less water than the amount called for in these directions.

DIRECTIONS—By Measure (using an 8-ounce cup)

1 level cup Heller's "Fancy Pastry" Dessert Powder Imitation Cherry Flavor
2 1/2 level cups of granulated sugar
5 1/2 cups of water or milk
Use of milk instead of water improves this dessert

First, mix 1 level cup of the dessert powder, 2 1/2 level cups of sugar and 2 cups of cold water, and stir until mixture is a smooth paste. Then; place 3 1/2 cups of water on the stove and let come to a boil. While stirring, pour the cold mixture slowly into the boiling water and let come to a boil again. Remove dessert from the fire, pour into a container or into moulds, and allow to cool.

Serve plain or with whipped cream. May also be served with chopped nuts, or sugar and cream, or with a soft custard.

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**Imitation Cherry Flavor Puffs**

Make the regular puff shells and fill them with this dessert, made according to directions. Replace the tops and serve with or without a sprinkling of powdered sugar.

**Imitation Cherry Flavor Parfait**

Prepare this dessert powder according to directions; pour into wine or champagne glasses; decorate with ice cream or whipped cream, topped with candied cherries. Serve ice cold.

**Imitation Cherry Flavor Roll Cake**

Bake a butter cake dough in a flat sheet. When cool, pour over it a one-half inch layer of this dessert, prepared according to directions and roll it like a jelly roll.

**Imitation Cherry Flavor Eclair**

Make the regular eclair shells and fill them with this dessert made up according to directions. Serve plain or with icing.

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**Imitation Cherry Flavor Russe**

Place a macaroon or small wafer cookie in the bottom of individual moulds, or break lady fingers in halves and line the moulds. Fill them with the dessert prepared according to directions, garnished with whipped cream and a cherry. Serve cold.

**Baltimore Imitation Cherry Flavor Cake**

Make a butter cake dough in shallow round or square pans. Meanwhile prepare this dessert powder according to directions. When the cake is cool, spread between layers a one-half inch coating of this dessert, slightly cooled. Stack them before the filling is set. The top layer may be left plain or coated with icing and sprinkled with nut meats.

**Imitation Cherry Flavor Trifle**

Cut a layer cake in thin pieces; arrange around the inside of wine or champagne glasses; fill with this dessert, made up according to directions, garnish with ice cream or whipped cream and a cherry. Serve cold.