Meringue for Topping Pies, Cakes and Puddings

BY WEIGHT
3 ounces of Snow-Drift
3 heaping tablespoons of Snow-Drift
1 pint cold water
2 cups cold water (8-oz. cup)

BY MEASURE
1 1/4 to 1 1/2 lbs. of granulated sugar, depending on the style of whipper. Flavor to suit the taste.

After weighing out or measuring the Snow-Drift and sugar, mix them thoroughly while dry, then add the water and stir until the lumps are all broken up. Then whip mixture until it is fluffy and firm. Flavor to taste. After meringue is properly spread, dust the surface lightly with powdered sugar and return the pies or cakes to the oven in a slow heat until slightly browned. Crushed fruit may be whipped in if desired. If convenient, prepare solution of Snow-Drift and let it stand for an hour or two before whipping, but if necessary, it can be mixed and whipped up immediately. (If necessary to keep the whipped-up Snow-Drift over-night or longer, add a little water and sugar and re-whip, to obtain the original volume and consistency).

Filling and Topping

For Strawberry Shortcake, Cream Puffs, Charlotte Russe, Cream Horns, Etc. For Malted Milk, Ice Cream Sodas, and Sundaes

BY WEIGHT
3 ounces of Snow-Drift
3 heaping tablespoons of Snow-Drift
1 pint of cold water
2 cups cold water (8-oz. cup)

BY MEASURE
5/2 pounds of sugar
7 cups granulated sugar, (8-oz. cup)

Mix, dissolve and whip same as for meringue. Flavor with vanilla to suit the taste.

Icing or Frosting for Cakes and Cookies

BY WEIGHT
3 ounces of Snow-Drift
3 heaping tablespoons of Snow-Drift
1 pint of cold water
2 cups cold water (8-oz. cup)

BY MEASURE
3 pounds of icing sugar
7 cups icing sugar, (8-oz. cup)

Dissolve the Snow-Drift in the water and let it soak for an hour or so, if convenient. If not convenient, stir it with the water and a small part of the sugar until all the lumps have been dissolved; then start beating and gradually keep on adding the sugar while beating. Also add flavor to suit the taste. If a soft icing is desired, add one-half pound of glucose before starting to whip it.

For Use with Whipped Cream

For every pint of cream to be whipped, use 1 ounce of Snow-Drift and 4 ounces of water. Dissolve the Snow-Drift in the water, stir it until all the lumps are dissolved, or let mixture stand an hour or so to dissolve, if convenient. Then place it in the beater and when partly whipped up, add 2 to 3 ounces of powdered sugar to suit the taste, and also add the flavoring. Whip until light and fluffy. Cool the cream as much as possible, without freezing, and whip it up separately; then fold the whipped cream and whipped Snow-Drift together carefully with a spoon. Do not whip these together or stir them more than is necessary to mix them. Half and half makes a very good mixture.

Snow-Drift or cream should not be whipped in aluminum pots, as it affects their flavor and purity. See that your beating utensils are free from grease.

B. HELLER & CO.
Manufacturers of Snow-Drift, Snow Dust, and Snow Whipped Cream.

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