IDEAL RECIPES

for use with

BLUE RIBBON MALT EXTRACT

HOP FLAVOR
Blue Ribbon Recipe Book

BREAD

4 lbs. flour
12 quarts water
3 one-half ounce cakes
yeast

Dissolve salt and sugar in a cup of lukewarm water. Dissolve Blue Ribbon Malt Extract, Hop Flavor, and yeast in another cup of the same. Put water with the salt and sugar in mixing bowl and mix into the yeast. Then add a little flour. Mix in the Blue Ribbon Malt Extract and yeast water. Then work balance of water and flour into an even dough. Cover and allow to set in a warm place for about 18 hours. Knead thoroughly. Set for 30 minutes more. Then mold into loaves of convenient size. About three loaves should be made from the amount of flour used. Let rise for about 45 minutes and bake at about 460° F.

The above formula is given only as a suggestion. If your favorite recipe is different, you can, nevertheless, improve your bread by using Blue Ribbon Malt Extract, Hop Flavor, with it in a similar manner.

TEA CUT BISCUITS

2 cups flour
2 teaspoonsful baking powder
2 teaspoonful salt
1 large tablespoonful shortening (1 cup lard)

Lay on floured board and press out with hands softly. Then cut in squares and bake in quick oven 10 to 15 minutes. Serve hot with butter, jelly, or jam.

DEVIL’S FOOD CAKE

1 cup white sugar
1 cup flour
1 cup white sugar
1 cup molasses
2 eggs
2 teaspoonsful baking powder
1 cup sour milk
1 large tablespoonful baking powder
1 cup boiling water

Beat sugar and eggs well together. Then add Blue Ribbon Malt Extract, Hop Flavor, and yeast water. Then add the flour and one teaspoon vanilla. Bake in moderate oven.

HOT CINNAMON CAKE WITH SAUCE

1 cup white sugar
1 cup flour
1 cup molasses
3 teaspoonsful baking powder
1 cup boiling water
1 cup molasses
1 large tablespoonful baking powder
1 large tablespoonful cinnamon

Cream sugar and butter good, then add cream and cinnamon in well. Then melt the Blue Ribbon Malt Extract, Hop Flavor, in one tablespoonful of boiling water and let stand until cold. Then add to creamed sugar, butter and cream, mixing in well. Add two whole beaten eggs, then one cup sour milk with one teaspoonful of soda stirred in until it foams. Then add the flour and one teaspoon vanilla. Bake in moderate oven.

CREAMED DOUGHNUTS

1 cup flour
1 cup milk
1 cup white sugar
1 large tablespoonful baking powder
1 large tablespoonful soda
1 teaspoonful hot water

Mix all ingredients together and steam one and one-half hours. Best when served hot with whipped cream and baked apple.

GINGER BREAD

3 cups flour
1 1/2 cups sugar
1 teaspoonful ginger
1/2 cup molasses
1/2 cup butter

Cream together the sugar, butter and egg, then add Blue Ribbon Malt Extract (dissolved in 1 tablespoonful hot water), sour milk with soda stirred in until it foams, and flour. Bake when served hot with whipped cream and baked apple.

STEAMED PUDDING

1 cup flour
1 cup molasses
1 cup milk
2 teaspoonsful butter
1 teaspoonful baking powder
1/2 cup white sugar

Mix all ingredients together and steam one and one-half hours.

DOROTHY’S PUDDING

2 eggs
1 cup sugar
1 cup flour
1/2 cup water
1/2 cup sour milk

Beat sugar and eggs well together, then add Blue Ribbon Malt Extract, Hop Flavor, and yeast water. Then add the flour and one teaspoon vanilla. Dissolve Blue Ribbon Malt Extract, Hop Flavor, in one tablespoonful hot water and add milk. Mix all together and add flour, baking powder and salt. Bake 20 minutes.

FRUIT CAKE

1 cup white sugar
1 cup molasses
1 cup butter
1 cup sour milk

Cream together the sugar, butter and molasses, then add flour and one teaspoon baking powder. Bake in loaf pans.

APPLE CAKE

1 cup flour
1 cup sugar
1 1/2 cups milk
1/2 cup butter

Cream together the sugar, butter and milk, then add flour and baking powder. Bake in loaf pans.

CAKE WITH SAUCE

1 cup molasses
1 cup butter
1 cup flour
1/2 cup sugar

Cream together the molasses and butter, then add flour and sugar. Bake in loaf pans.

FROZEN PUDDING

1 cup sugar
1 cup milk
1/2 cup water
1/2 cup butter

Cream all ingredients and pour into half pint of milk. Cook until it thickens. Flavor to suit. Serve hot.
Mix all ingredients together and bake slowly for about forty-five minutes. When done beat the whites of three eggs stiff with three tablespoonsful sugar and put on top of pudding. Brown in oven.

This pudding can be served with whipped cream or with the sauce used with the cinnamon cake.

**DATE KRUMIBLES**

1 cup sugar  
1 large tablespoonful flour  
1 teaspoonful baking powder  
2 level tablespoonsful Blue Ribbon Malt Extract, Hop Flavor


**LEMON DROPS**

1 cup white sugar  
1 tablespoonful butter  
2 eggs (beaten)  
1 cup sweet milk  
2 level tablespoonsful Blue Ribbon Malt Extract, Hop Flavor

Cream sugar and butter together and add beaten eggs.

Put Blue Ribbon Malt Extract, Hop Flavor, in milk and heat until melted, then let stand in cold water a few minutes, then add to sugar, butter, and eggs. Mix well.

Add flour, baking powder, chopped nuts, and lemon flavor. Put in cup cake pan and bake 15 to 20 minutes.

**MALT FIZZ**

Mix in the proportion of 2½ lbs. Blue Ribbon Malt Extract, Hop Flavor, to one quart of hot water. Cool off, and keep in a cool place. Do not make up more than two or three days' supply at one time.

For each glass of Fizz use two to three tablespoonsful of the syrup prepared as above described, and fill up glass with cold charged water.

Though charged water is preferred, plain water and cracked ice can be used.

**MALT GINGER BEER**

Mix one ounce ginger flavor with six ounces hot water and stir thoroughly into one cup of Blue Ribbon Malt Extract, Hop Flavor. Or add 3½ to 4 ounces of ginger flavor to 1½ pints of hot water, and stir until thoroughly mixed with 2½ pounds of Blue Ribbon Malt Extract, Hop Flavor. Keep in a cool place. Do not make up more than two or three days' supply at one time.

For one glass of beverage use one tablespoon of the above ginger syrup, one teaspoon sugar, and the juice of one-third lemon. Serve with cracked ice and plain or charged water.

**MALT LEMONADE**

For one glass of lemonade use one teaspoon of Blue Ribbon Malt Extract, Hop Flavor, the juice of one-half lemon, and one heaping teaspoon of sugar. Stir well until dissolved in the water. Add cracked ice.
MALT LIMEADE

Malt lime syrup: Mix in the proportion of three ounces of lime flavor into one quart of hot water, and stir into 2½ pounds of Blue Ribbon Malt Extract, Hop Flavor. Keep in cool place. Do not make more than two or three days' supply at one time.

For one glass of malt limeade use one tablespoonful of malt lime syrup and two teaspoons of sugar, with plain or charged water, and cracked ice.

MINT MALT BEVERAGE

Mint Malt Syrup: Add in the proportion of one ounce mint flavor to 1½ pints of hot water and mix with one 2½ pound can of Blue Ribbon Malt Extract, Hop Flavor. Keep in a cool place. Do not make more than two or three days' supply at one time.

For one glass of beverage, use one tablespoonful of mint malt syrup and, if desired, one teaspoonful of sugar, with either plain or charged water and cracked ice.

MALT CHOCOLATE CREAM

Chocolate Cream Syrup: Mix in the proportion of one ounce chocolate cream flavor with 8 ounces hot water and stir thoroughly into one pound of Blue Ribbon Malt Extract, Hop Flavor. Or use 2½ ounces chocolate cream flavor with 1½ pints of water to 2½ pounds of Blue Ribbon Malt Extract, Hop Flavor. Keep in a cool place. Do not make more than two or three days' supply at one time.

For one glass of beverage use 1½ tablespoonsful of the mixed syrup and one teaspoonful of sugar, with plain or charged water.

MALTED MILK

Add to two tablespoons of Blue Ribbon Hop Flavored Malt Extract enough hot milk to make a paste; work smooth and then add milk to make one pint. A little nutmeg may be used if desired.