EASY RECIPES FOR

Chiffon Margarine

©1965 Anderson, Clayton & Co.
CREATIVE WAYS WITH NEW SOFT MARGARINE

Chiffon's distinctive texture lends itself to a brand new food category—soft margarine spreads. The margarine combines with many flavorful ingredients and in a wink you have gourmet touches for a wide variety of foods. You may then store them in the refrigerator or freezer (they will be of spreading consistency right from the freezer, too).

SOFT MARGARINE SPREADS

GARLIC SPREAD Combine ½ cup Chiffon Soft Margarine with ½ clove finely chopped garlic. Use a whole garlic clove if you like a stronger flavor or substitute powdered garlic. Use with French or Italian bread to make garlic bread.

MAITRE D'HOTEL SPREAD Combine ½ cup Chiffon Soft Margarine with 2 tablespoons lemon juice, 2 tablespoons finely chopped parsley, ½ teaspoon salt and a dash of cayenne. Serve with seafood or vegetables.

MUSTARD SPREAD Combine ½ cup Chiffon Soft Margarine with 1 teaspoon dry mustard, 2 teaspoons prepared mustard and ½ teaspoon lemon juice. Use on sandwiches, ham or eggs.
HERB SPREAD  Combine 1/2 cup Chiffon Soft Margarine with 1 teaspoon desired herb — leaf thyme, tarragon or oregano. Serve with vegetables, meats, seafood or fish.

BARBECUE SPREAD  Combine 1/2 cup Chiffon Soft Margarine with 1/4 cup chili sauce and 1 tablespoon prepared mustard. Use to baste broiled chicken or on hamburger buns.

CHEESE SPREAD  Combine 1/2 cup Chiffon Soft Margarine with 1/2 cup grated Parmesan or Romano cheese. Serve with cauliflower, broccoli, asparagus, fish or toasted hot breads.

DEVILED SPREAD  Combine 1/2 cup Chiffon Soft Margarine, 1 tablespoon Worcestershire sauce, 1/4 teaspoon salt, 1/4 teaspoon Tabasco and 1 tablespoon capers. Serve on vegetables or fish.

SWEET TOOTH SPREADS

The sweet spreads made from soft margarine are wonderfully useful — and especially delight youngsters. These simple spreads make a real feast of toast, muffins, English muffins, pound cake, biscuits, waffles, pancakes, French toast, crackers, brown-'n-serve rolls, orange, date or banana-nut bread.

CINNAMON SPREAD  Combine 1/2 cup Chiffon Soft Margarine, 1 cup sugar and 1 tablespoon cinnamon. Great on breakfast toast.

(Continued on other side)
CHIFFON PANCAKES

3 tablespoons Chiffon Soft Margarine
2 tablespoons sugar
1 egg
1 1/4 cups sifted all-purpose flour
3 teaspoons baking powder
3/4 teaspoon salt
1 cup milk

Mix together Chiffon margarine and sugar; add egg and blend well. Sift together flour, baking powder, and salt; stir into margarine-egg mixture alternately with milk. Blend only until mixed well, not until smooth (batter should be lumpy). Drop batter from large spoon or 1/4-cup measure onto hot griddle. Cook until each pancake is full of broken bubbles and edges are slightly dry. Turn and brown on other side.

Makes about 12 4-inch pancakes

CHIFFON WAFFLES

2 1/2 cup Chiffon Soft Margarine
4 eggs, separated
3 cups sifted all-purpose flour
4 teaspoons baking powder
2 teaspoons sugar
1 teaspoon salt
2 cups milk

Combine Chiffon margarine and egg yolks; blend well. Sift together flour, baking powder, sugar and salt; add to margarine mixture alternately with milk, blending well. Beat egg whites until stiff; fold in. Bake in hot waffle baker until steaming stops.

Makes 3 full-size waffles

CRUNCHY TOPPED MUFFINS

1/2 cup Chiffon Soft Margarine
1/2 cup firmly packed brown sugar
1 teaspoon cinnamon
1 cup crushed corn flakes
6 English muffins

Blend together Chiffon, sugar and cinnamon. Stir in crushed corn flakes. Split English muffins; spread with mixture. Place under broiler heat until mixture is bubbly. Serves 6
Simple Fudge Brownie Pie with Nut Crust

Both Simple Simon and his friend the Pieman could have made this pie with Chiffon. Because it's so soft it blends in a jiffy — because it's so good it's soon gone. Try it today and see for yourself how simple this pie can be. Simple to mix — simple to serve — simply scrumptious for tea.

**Nut Crust:**
- ¼ cup Chiffon Soft Margarine
- ¼ cup sugar
- 1 tablespoon all-purpose flour
- 1 cup finely chopped walnuts

Blend Chiffon Soft Margarine with sugar, flour and chopped nuts. Press over bottom and sides (but not rim) of 9 inch pie plate.

**Fudge Filling:**
- ½ cup Chiffon Soft Margarine
- 1 cup sugar
- 3 eggs
- 2 envelopes unsweetened (no-melt) chocolate flavored ingredient
- 1 teaspoon vanilla
- ½ cup sifted all-purpose flour
- ½ teaspoon baking powder
- ¼ teaspoon salt

Place all ingredients in bowl; mix by hand with spoon until smooth. Turn into nut crust. Bake in slow oven (325°F.) 35 to 45 minutes. (Filling is slightly moist when done.) Serve warm or cool with vanilla ice cream or whipped cream.

Serves 8
MAPLE SYRUP SPREAD  Combine ½ cup Chiffon Soft Margarine with ½ teaspoon cinnamon. Gradually blend in ½ cup maple syrup.

HONEY SPREAD  Combine ½ cup Chiffon Soft Margarine with ¼ cup honey. Stir until blended. A real treat on warm biscuits.

STRAWBERRY SPREAD  Blend together 1 tub (1 cup) Chiffon Soft Margarine and ½ cup confectioners’ sugar. Gradually add 1 thawed 10-ounce package frozen strawberries or ½ cup crushed fresh strawberries.

ORANGE SPREAD  Combine ½ cup Chiffon Soft Margarine with ¼ cup confectioners’ sugar. Gradually blend in ¼ cup undiluted frozen orange juice concentrate.

FRUIT-DATE SPREAD  Blend together ½ cup Chiffon Soft Margarine and ½ cup apricot or other fruit-flavored jam. Stir in ½ cup chopped dates. Try this on hot popovers.

LEMON SPREAD  Blend together ½ cup Chiffon Soft Margarine and ½ cup confectioners’ sugar. Stir in 1 teaspoon grated lemon rind and 2 tablespoons lemon juice.