MAPILEINE
DAINTIES
HOW TO
MAKE THEM
MAPLEINE

MAPLEINE a wholesome vegetable product in liquid form, is widely known and used in homes throughout United States and Canada, to make an economical but most delicious and popular table syrup. And in addition to syrup making, MAPLEINE is used like other flavors, adding a new and welcome flavor to the list of those liked best for flavoring cakes, frostings, fillings, desserts, ice cream, candy, etc. And still further, MAPLEINE blends with and acts as seasoning and savor to meats, dressings, gravies, vegetables, soups, etc.

A little MAPLEINE contains much flavor—about three times as much as an equal quantity of vanilla—so it is an economical flavor. As in the use of any flavor, too much MAPLEINE destroys its dainty delicacy. Just enough is delicious.

Home cooks, professional chefs, bakers and candy makers of this country and Canada, have discovered and suggested to us scores of new and attractive methods of using this unique product, MAPLEINE. The suggestions cover nearly the whole range of cookery, including cakes, pastries, icings, confections and ice cream, health breads and biscuits, meats, gravies and sauces. In this booklet are only a limited selection of such recipes. We hope they will encourage the housewife to use MAPLEINE in her own favorite recipes.

The Uses of Mapleine

MAPLEINE SYRUP—Syrup of splendid quality and flavor is made with Mapleine, sugar and water, no boiling required. Delicious on pancakes, waffles, over ice cream.

MAPLEINE FLAVOR—Use Mapleine for its delicious flavor in cakes, icings, fillings, candies, whipped cream, ice cream, sherbets, punch, pies, puddings, dainty desserts.

MAPLEINE SAVOR—For soups and sauces, meats, dressings, baked beans, sweet potatoes, pumpkin pies, etc.

Use Level Measurements—Wet or Dry
## Genuine Mapleine Syrup

<table>
<thead>
<tr>
<th>One Pint</th>
<th>One Quart</th>
<th>One Gallon</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/2 teaspoon Mapleine</td>
<td>1 teaspoon Mapleine</td>
<td>2 tablespoons Mapleine</td>
</tr>
<tr>
<td>1 cup boiling water</td>
<td>2 cups boiling water</td>
<td>4 pints boiling water</td>
</tr>
<tr>
<td>2 cups sugar</td>
<td>4 cups sugar</td>
<td>7 pounds sugar</td>
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</tbody>
</table>

To make delicious Mapleine Syrup pour the boiling water over the sugar and add the Mapleine. Stir well, thoroughly dissolving sugar (over heat if desired). No boiling required. Straining through a damp cloth removes any undissolved crystals and prevents graining. If kept covered (to prevent evaporation) Mapleine Syrup will not crystallize. Standing a day ripens the flavor.

A touch of Mapleine in any chocolate drink improves the flavor.

## Mapleine Honey-Corn Syrup

1 oz. Mapleine  
1 pt. strained honey  
5 pts. white corn syrup  
2 pts. boiling water

This makes one gallon syrup as sweet as sugar syrup.

Measure Mapleine Carefully—Don’t Overflavor
Mapleine Cake

\[\frac{1}{4} \text{ cup sugar} \quad \frac{1}{4} \text{ cup hot water} \quad 1 \text{ teaspoon Mapleine}\]

Melt the sugar over fire. Do not burn. Add the hot water and cook smooth. Add Mapleine and cool. Should be four tablespoons syrup.

\[\frac{1}{2} \text{ cup shortening} \quad 3 \text{ teaspoons baking powder} \quad \frac{1}{2} \text{ cup warm water}\]

\[1 \frac{1}{2} \text{ cups sugar} \quad 3 \text{ eggs} \quad 2 \frac{1}{2} \text{ cups sifted flour} \quad 3 \text{ eggs} \quad \frac{1}{2} \text{ teaspoon salt} \quad 1 \text{ cup warm water}\]

Cream shortening and sugar well; add the three beaten eggs. Sift together dry ingredients. Then alternate with the cup water, beating thoroughly. Lastly add the Mapleine liquid. Pour in greased pan and bake at 375° F, about 20 minutes.

Mapleine Modified Boiled Frosting

\[1 \text{ cup sugar} \quad 2 \frac{1}{2} \text{ egg whites} \quad \frac{1}{3} \text{ cup water} \quad 1 \frac{1}{4} \text{ cups sifted powdered sugar} \quad 1 \text{ teaspoon Mapleine}\]

Boil water and sugar to 242° F or until it spins a three-inch thread. Beat whites stiff, add four tablespoons powdered sugar continuing beating. Pour on syrup slowly, beating constantly. Add enough more powdered sugar to cause mixture to hold in shape. Add Mapleine.

Use Level Measurements—Wet or Dry
CAKES, FROSTINGS

Mapleine Meringues
3 egg whites  7/8 cup sugar
1/4 teaspoon salt  1 teaspoon Mapleine

Add salt to whites and beat to stiff, dry froth. Add one-half the sugar and beat until mixture forms little peaks. Add rest of sugar, beating continually. Fold in Mapleine. Drop from tip of spoon or through pastry bag onto paper covered baking sheets. Bake one hour at 250° F. (slow oven).

Mapleine Macaroons
2 tablespoons butter  1 teaspoon Mapleine
1/2 cup sugar  3/4 cup rolled oats
2/3 cup cocoanut  2 cups cornflakes
1/2 teaspoon baking powder  1/2 teaspoon salt
2 eggs

Beat eggs well, add one-half sugar and mix with oats. Let stand while creaming butter and rest of sugar. Combine two mixtures and add cocoanut, cornflakes, baking powder, salt and Mapleine. Drop by spoonfuls on greased baking sheet. Bake at 350° F. (moderate oven) for 15 minutes.

Mapleine Uncooked Frosting
1/2 cup butter  1 1/2 cups powdered sugar
1 1/2 tablespoons warm cream  1 teaspoon Mapleine

Work butter and sugar until creamy, adding cream and Mapleine during process a few drops at a time.

A few drops of Mapleine in a glass of sweetened milk—makes a delicious drink.

Flavor the milk for cereal with Mapleine—children like the change.

Measure Mapleine Carefully—Don’t Overflavor
Mapleine Cookies

\[
\begin{align*}
\frac{1}{2} \text{ cup butter} & \quad 1 \text{ cup sugar} \\
\frac{1}{2} \text{ cup shortening} & \quad 1 \text{ tablespoon water} \\
2 \text{ eggs} & \quad 1\frac{1}{2} \text{ teaspoons salt} \\
1 \text{ teaspoon Mapleine} & \quad 1 \text{ teaspoon baking powder} \\
3\frac{1}{2} \text{ cups flour} &
\end{align*}
\]

Cream butter, shortening and sugar. Beat eggs very light, add to creamed mixture, beat well; add water and Mapleine. Sift salt, baking powder and two cups flour and add. Add more flour to make soft dough which may be handled. Turn out on floured board, knead lightly, roll thin. Cut with cookie cutter, sprinkle with Mapleine Sugar Mixture and bake at 375° F. (moderate oven) about 10 minutes. These cookies are as good at six weeks as when baked.

Mapleine Sugar Mixture

1 cup sugar \quad \frac{1}{2} \text{ teaspoon Mapleine} \\
Mix sugar and Mapleine thoroughly.

Mapleine Whole Wheat Prune Bread

1 cup prunes \quad 2\frac{1}{2} \text{ cups whole wheat flour} \\
1 \text{ teaspoon salt} \quad 1 \text{ tablespoon melted shortening} \\
4 \text{ teaspoons baking powder} \quad 1\frac{3}{4} \text{ cups milk} \\
1\frac{1}{2} \text{ teaspoons Mapleine}

Soak prunes several hours; drain, stone and chop. Mix and sift flour, baking powder and salt. Add flour to milk, beat; add melted shortening and Mapleine and beat well. Add prunes. Put into greased bread pans, let stand 20 or 25 minutes in warm place; bake at 350° F. (moderate oven) for one hour.

Mapleine Baked Custard

2 cups scalded milk \quad \frac{1}{4} \text{ teaspoon salt} \\
2 \text{ eggs} \quad 1 \text{ teaspoon Mapleine} \\
\frac{1}{4} \text{ cup sugar}

Add sugar and salt to milk. Stir eggs until well mixed, add milk. Add Mapleine and pour into buttered custard cups. Set in pan of hot water having water same depth as that of contents of cups. Bake at 325° F. (slow oven) for 40 minutes.
DESSERTS

Mapleine Rolls

2 cups flour 2/3 cup milk
5 teaspoons baking powder 1 tablespoon melted butter
1 teaspoon salt 1/2 cup raisins
2 tablespoons sugar 1/4 cup chopped nuts
3 tablespoons butter 1/4 teaspoon cinnamon

or substitute

Sift flour, baking powder, salt and 1 tablespoon sugar. Cut in butter or rub in lightly with finger-tips. Gradually add milk. Roll out on slightly floured board about one-fourth inch thick. Brush with melted butter. Sprinkle with raisins, nuts and one tablespoon sugar mixed with cinnamon. Roll like jelly roll and cut in three-fourths inch slices.

Grease deep pan and line with 1 cup sugar creamed with 2 tablespoons butter, 1 tablespoon warm water and 1 teaspoon Mapleine. Lay the rolls on this mixture and bake at 375° F. (moderate oven) 20 to 25 minutes. Turn out and serve warm.

Mapleine Banana Tapioca

1/4 cup quick tapioca 1/2 teaspoon salt
1 egg 2/3 cup sugar
2 cups boiling water 1 teaspoon Mapleine
2 bananas sliced

Stir tapioca into boiling water, add salt and cook in double boiler 20 minutes. Beat sugar and egg yolk together; add to tapioca. Cook to custard consistency. Remove from fire, add Mapleine and sliced bananas. When partially cool, fold in beaten egg white. Serve with whipped cream.

Gravies—To meat or fish gravy thickened and prepared as usual add Mapleine, stirring in while cooking. One-fourth teaspoon is sufficient for two boats of gravy.

Measure Mapleine Carefully—Don’t Overflavor
DESSERTS, SAUCES

Mapleine Butter or Spread

4 tablespoons cream 1 tablespoon butter
(or canned milk) Confectioners or
½ teaspoon Mapleine powdered sugar

Melt the butter and mix with cream and Mapleine. Stir in enough confectioners' or powdered sugar to make proper consistency to spread nicely. Will keep soft.

A delicious spread for cakes, to serve with hot biscuits, pancakes or waffles, or as a sauce with puddings.

Mapleine Sauce

½ cup sugar 2 tablespoons butter
1 cup boiling water 1 teaspoon Mapleine
1 tablespoon cornstarch or 2 tablespoons flour
¼ teaspoon salt

Mix sugar and cornstarch or flour, add salt. Pour over this the water, stirring constantly; boil five minutes. Remove from fire and add Mapleine and butter.

Mapleine Sponge

1½ tablespoons gelatine
1½ cups hot water
1½ cups sugar
1/2 cup cold water
2 egg whites
1 teaspoon Mapleine

Soak gelatine in cold water five minutes. Put sugar and water in saucepan, bring to boiling point; let boil 10 minutes. Remove from fire, add Mapleine. Pour syrup gradually on softened gelatine. Cool, and when nearly set, add whites of eggs beaten until stiff. Serve with lemon custard or Mapleine Sauce.

Mapleine Hard Sauce

2 cups powdered sugar ½ cup butter or substitute, slightly warmed
1 teaspoon Mapleine

Beat until light; flavor with Mapleine.
Mapleine Tartlets

\[
\begin{array}{ll}
\frac{1}{4} \text{ cup raisins} & 1 \text{ tablespoon flour} \\
\frac{1}{4} \text{ cup dates} & 1 \text{ egg} \\
\frac{1}{4} \text{ cup figs} & 2 \text{ teaspoons Mapleine} \\
\frac{1}{4} \text{ cup nuts} & \text{Plain pastry} \\
1 \text{ cup sugar} & \\
\end{array}
\]

Mix chopped raisins, dates, figs, nuts, with sugar and flour. Add beaten egg and Mapleine. Mix well. Roll out plain pastry to \( \frac{1}{8} \) inch and cut in three-inch squares. Put little of mixture on each piece. Moisten edges with cold water, fold over diagonally and press edges together. Bake at 400° F. (hot oven) 15 to 20 minutes or until brown. May be baked in patty pans to serve as dessert, topped with whipped cream.

Mapleine Cream Pie

\[
\begin{array}{ll}
2 \text{ tablespoons butter} & 4 \text{ tablespoons powdered sugar} \\
8 \text{ tablespoons flour} & \\
\frac{2}{3} \text{ cup sugar} & 2 \text{ cups milk} \\
\frac{1}{2} \text{ teaspoon salt} & 2 \text{ egg whites} \\
2 \text{ egg yolks} & \text{Baked pie shell} \\
1 \text{ teaspoon Mapleine} & \\
\end{array}
\]

Melt butter. Add flour, sugar, salt, milk and beaten egg yolk. Cook over hot water until thick, stirring constantly. Add Mapleine. Pour into pie shell, cover with meringue made by beating the powdered sugar into stiffly beaten egg whites. Bake in moderate oven 15 minutes or until meringue is delicately browned.
ICE CREAM, SUNDAES

Mapleine Nut Ice Cream

1 pint milk 1 pint cream
1 egg 1 cup sugar
1 teaspoon corn 1 teaspoon Mapleine
starch 1 cup nut meats

Boil the milk, cornstarch and beaten egg until slightly thickened. Let cool. Grind the nut meats and add to the boiled mixture. Then add cream, sugar and Mapleine and freeze. Serves eight people.

Hot Mapleine Sundae

1 cup sugar 1 cup water
4 teaspoons corn 2 tablespoons butter
starch 1 teaspoon Mapleine

Mix sugar and cornstarch. Slowly add the water, stirring until smooth. Add the butter and Mapleine. Cook until thickened, stirring constantly. Serve on ice cream.

Fruit juice, sugar and Mapleine makes delightful punch.

Use Level Measurements—Wet or Dry
### Mapleine Ice Box Cake

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Amount</th>
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</thead>
<tbody>
<tr>
<td>1/2 cup butter</td>
<td>1 cup powdered sugar</td>
</tr>
<tr>
<td>2 eggs</td>
<td>1 teaspoon Mapleine</td>
</tr>
<tr>
<td>Lady fingers or sponge cake</td>
<td></td>
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</tbody>
</table>

Cream butter, add sugar gradually, beating until light. Add beaten egg yolks, little at time. Add Mapleine and fold in stiffly beaten whites; beat until smooth. Line mold with lady fingers or sponge cake, put in mixture, and cover with more lady fingers or sponge cake. Let stand in cold place over night or for at least six hours. Turn out of mold, cover with whipped cream. Six servings.

### Mapleine Orange Candy

<table>
<thead>
<tr>
<th>Ingredients</th>
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</thead>
<tbody>
<tr>
<td>1/2 teaspoon salt</td>
<td>1 cup nut meats</td>
</tr>
<tr>
<td>2 cups granulated sugar</td>
<td>3/4 cup milk</td>
</tr>
<tr>
<td>1/4 teaspoon grated orange rind</td>
<td>1 teaspoon Mapleine</td>
</tr>
<tr>
<td>1/4 cup butter</td>
<td></td>
</tr>
</tbody>
</table>

Mix sugar, milk, salt, and stir until dissolved. Cook to soft ball stage (236°F.). Just before it is done, add the grated rind, Mapleine, butter and nuts. Cool, beat until creamy and pour into buttered pans to cool.

### Mapleine Sunshine Fudge

<table>
<thead>
<tr>
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<tbody>
<tr>
<td>2 cups sugar</td>
<td>2 egg whites</td>
</tr>
<tr>
<td>1/2 cup corn syrup</td>
<td>1 teaspoon Mapleine</td>
</tr>
<tr>
<td>1/2 cup boiling water</td>
<td>Nut meats</td>
</tr>
</tbody>
</table>

Boil sugar, syrup and water until it forms a hard ball in cold water. Then add to the stiffly beaten egg whites and beat until thick. Add Mapleine and stir. Pour in oiled pan. When partly cool mark into squares, pressing a nutmeat into each.

*A touch of Mapleine in any chocolate drink improves the flavor.*
CANDIES

*Mapleine Sugar

4 cups granulated sugar  1 cup water
1 teaspoon Mapleine

Heat the water to boiling, add the sugar slowly until it is dissolved. Add Mapleine, then let boil. Test the syrup from time to time by dropping into cold water. Cook until it forms a firm ball. Remove from fire, stir it until it grains and pour into buttered moulds.

*A good recipe to use for old-fashioned sugar parties. Pour the hot syrup by spoonfuls on snow packed in pans, making Mapleine "Wax."

Use Mapleine in any favorite candy recipe for fudges, cream candies, bon bons, taffies, or caramels.

Mapleine Butterscotch

1 cup sugar  3 tablespoons butter
\( \frac{1}{2} \) cup water  1 teaspoon Mapleine
1 teaspoon vinegar

Boil together sugar, water, Mapleine and vinegar to firm ball stage or 246° F. Add butter and cook to crack stage or 270° F. Turn into well buttered pan. Mark while still warm and when cold break into pieces.

Mapleine Date Bars

2 eggs beaten with 2 teaspoons baking powder
pinch of salt
2 tablespoons boiling water 1 cup sugar
1 cup flour 1 cup chopped nuts
1 teaspoon Mapleine

Break eggs into bowl, beat till light, add sugar, then boiling water and beat. Sift flour with baking powder and add to first mixture. Add Mapleine, nuts and dates. Pour into shallow greased and floured pan and bake at 350° F. (moderate oven) about 15 minutes. Turn from pan; while still warm cut into bars. Roll in Mapleine Sugar Mixture.

Use Level Measurements—Wet or Dry
Mapleine Raisin Cake

\[
\begin{align*}
\frac{1}{2} \text{ cup shortening} & \quad 2 \text{ cups flour} \\
1\frac{1}{2} \text{ cups sugar} & \quad 1 \text{ teaspoon soda} \\
2 \text{ eggs, well beaten} & \quad 1 \text{ teaspoon cinnamon} \\
1 \text{ cup seeded raisins} & \quad \frac{1}{2} \text{ teaspoon nutmeg} \\
\frac{1}{3} \text{ cup walnuts} & \quad \frac{1}{4} \text{ teaspoon cloves} \\
1 \text{ cup hot apple sauce (strained)} & \quad 1 \text{ teaspoon Mapleine} \\
\end{align*}
\]

Sift flour, spices and soda. Cream shortening, beat in sugar, eggs, chopped raisins and nuts. Add flour alternately with the apple sauce. Bake in greased layer pans in moderate oven.

Mapleine Pineapple With Ham

\[
\begin{align*}
\text{Slice of ham about one-half inch thick} & \quad \frac{1}{4} \text{ cup sugar} \\
3 \text{ tablespoons butter} & \quad 4 \text{ slices canned pineapple} \\
1 \text{ teaspoon Mapleine} & \\
\end{align*}
\]

Melt one tablespoon butter in frying pan and saute ham in it. Brown nicely on both sides. Remove ham and keep warm. Melt remaining butter in pan, put in pineapple slices and sprinkle with sugar and Mapleine which have been mixed together. Turn and cook until delicately browned. Serve with ham.

Mapleine Toast

Make slices of golden brown toast. Spread with butter and then with Mapleine Sugar Mixture (see page 6). Lay slice of white cream cheese on each slice of toast. Put in oven long enough to melt cheese slightly.

Mapleine Fruit Salad

\[
\begin{align*}
2 \text{ apples} & \quad 3 \text{ slices pineapple} \\
\frac{2}{3} \text{ cup celery} & \\
\end{align*}
\]

Cut celery, apples and pineapple into julienne strips. Combine lightly and serve with Mapleine Fluff Dressing.

Measure Mapleine Carefully—Don’t Overflavor
**Mapleine Fluff Dressing**

2 tablespoons flour  
2 tablespoons sugar  
1/4 teaspoon mustard  
1 egg  
1/4 teaspoon Mapleine  
2 tablespoons sugar  
1/2 cup pineapple juice  
1/2 cup whipping cream

Blend butter, flour and seasonings. Add juice and cook until thick and smooth, stirring constantly. Add beaten egg just before taking from fire. When cold, add Mapleine and fold in whipped cream.

**Mapleine Sweet Potatoes or Parsnips**

Pare one pound sweet potatoes or parsnips. Cut into pieces and place in frying pan. Dot with 2 tablespoons butter, 1 teaspoon salt and 1/2 cup sugar. Add 1 1/2 teaspoons Mapleine and enough boiling water to almost cover. Cook over flame until potatoes or parsnips are tender and syrup is quite thick.

**Mapleine Ginger Pears**

Make syrup from juice drained from can of pears, by adding sufficient water to make 2 cups. Add 1/2 cup sugar and 1/4 teaspoon ginger. Cook until rather thick, add 1 teaspoon Mapleine and poach pears in syrup until penetrated with flavor. Turn into serving dish and allow to stand until very cold before serving. Delicious with whipped cream.
**Salad Dressing**

**Apricot Fritters—Mapleine Sauce**

- 1 cup milk
- 2 cups flour
- 2 eggs
- 4 teaspoons baking powder
- 1 teaspoon sugar
- 1/2 teaspoon salt
- 2 tablespoons melted shortening
- Apricots, well drained, if canned

To milk add well beaten yolks and sugar, then flour sifted with baking powder and salt. Fold in stiffly beaten whites. Add apricots, being careful to get batter all over them. Drop by spoonfuls into deep fat and fry. Serve with Mapleine Sauce, substituting apricot juice for water if canned apricots are used and use only 3/4 cup sugar.

**Mapleine Egg Nog**

- 1 egg
- Pinch of salt
- About 3/4 cup milk
- 1 tablespoon powdered sugar
- 1/4 teaspoon Mapleine

Add salt to egg white and beat to stiff froth. Add powdered sugar. Beat egg yolk with sugar and Mapleine. Add enough milk to fill glass. Top with egg white and sprinkle with Mapleine Sugar Mixture.

Pour Mapleine Syrup over grape fruit before serving. Delicious!

Mapleine blends readily with nearly all foods, fortifying and enriching, or producing new and delicious flavor.

Your grocer sells Mapleine or can quickly obtain it from his jobber.


Boston - Minneapolis - Los Angeles - San Francisco
Chicago - New York - Pittsburgh - Toronto - London