Win
NEW COOKING FAME

with
DIAMOND
branded
WALNUTS
WHAT greater compliment can friends pay your cooking than to exclaim, “How delicious! I must have that recipe”?

That’s what they’ll say, often, when you make it a habit to add Diamond Walnuts to your favorite foods. Many a fine cook’s reputation is based on that little flick of the wrist that adds some walnut kernels to almost any everyday recipe.

You’ll call it real menu magic when you see how walnuts change ordinary dishes into extraordinary treats. Their golden kernels stimulate the appetite. They add “body” and flavor to the simplest foods. And their plentiful supply of vitamins, proteins, and minerals provides real nourishment.

These few recipes are only an introduction to walnut cookery. They’ll suggest many other uses. What thrills you’ll get from surprising the family with some “new” creation that’s merely an old favorite improved with walnuts!

To get the best results from walnut cookery, just remember one thing—be sure to use Diamond Walnuts, with the “Diamond” branded on each shell, and plump, tender kernels inside, full value for your money—every time!
**Applesauce Walnut Cake**

1 cup sugar  
1 tsp. cinnamon or allspice  
1/2 tsp. cloves  
1/4 tsp. nutmeg  
1/2 cup shortening  
1 egg or 2 yolks, unbeaten  
1 cup fairly thick, strained applesauce (unsweetened)  
1 tsp. vanilla

2 cups sifted all-purpose flour  
1/2 tsp. salt  
1 tsp. soda  
1 tsp. baking powder  
3/4 cup chopped raisins  (may be omitted)  
1 cup coarsely chopped Diamond Walnuts  
1/2 tsp. cloves  
1 tsp. soda  
1/4 tsp. nutmeg  
1 tsp. baking powder  
1/2 cup shortening  
1 egg or 2 yolks, unbeaten  
1 cup fairly thick, chopped Diamond applesauce  
1 tsp. vanilla  
1/2 tsp. salt  
1/3 cup emulsifier-type shortening  
1/2 cup milk

Every crumb rich with the flavor of chopped walnuts. Nourishing, too—with vitamins A and B1, protein, and minerals from those tasty Diamond Walnuts! Ideal for lunch boxes! Just mix sugar and spices, add gradually to shortening, creaming thoroughly. Add egg and beat well. Stir in applesauce and vanilla. Add flour sifted with salt, soda, and baking powder; beat smooth. Add raisins. Then crunchy chopped Diamond Walnuts! Bake in 2 well-greased 8-inch layer cake pans in moderate (350° F.) oven about 35 minutes. Cool, frost with favorite icing, and decorate with big, golden Diamond Walnut halves.

**Harlequin Walnut Cake**

1 1/2 cups plus 2 tbsp. sifted cake flour  
1/2 tsp. vanilla extract  
1 cup sugar  
1/2 tsp. lemon extract  
2 1/4 tsp. double-acting baking powder  
3 egg whites, unbeaten  
1/2 tsp. salt  
1/3 cup emulsifier-type shortening  
1/2 cup milk  
1/2 cup finely chopped Diamond Walnut halves for decorating

Have shortening, milk, eggs at room temperature. Line bottom of 8x8x2-in. pan with waxed paper; grease paper. Sift flour, sugar, baking powder, salt into bowl. Add shortening, milk, extracts; stir together, then beat 2 min. on electric mixer (slow to medium speed) or by hand (250 to 300 strokes), scraping sides of bowl often. Add egg whites; beat 2 min. more. Lightly stir in chopped Diamond Walnuts. Pour into pan. Bake at 375° F. 10 min., then at 350° F. 35 to 40 min. longer. Turn out, remove paper, cool. Cut in fourths; frost 2 quarters with vanilla frosting, 2 with chocolate. Put together as shown, decorate with Diamond Walnut halves on top, chopped pieces on sides.

**Walnut Surprise Cookies**

1 cup brown sugar  
1 egg  
1 tsp. vanilla  
1/2 cup flour  
1/4 tsp. salt  
1/4 tsp. soda  
1 cup coarsely chopped Diamond Walnuts

Stir together sugar, egg, vanilla. Add flour, salt, soda and Diamond Walnuts. To be positive you’re using Diamonds, look for the Diamond brand on every shell. Spread batter in greased 9-inch square pan, bake 20 minutes in moderate oven (350° F.). Leave in pan; cut in squares while warm. Delicious with fruit-and-walnut gelatin dessert.

**A Helpful Hint**

For your convenience, and to retain their full fresh flavor, shell a full pound of walnuts at a time; store unused kernels in a tightly covered jar in your refrigerator.
**Festive Walnut Cake**

2 cups cake flour  
1 tsp. lemon juice  
1/4 cup shortening  
1/4 cups sugar  
2 eggs, separated  
1/2 cup maraschino syrup (drained from cherries)  
1/4 cup milk  
1 tsp. maraschino cherries (chop all but 1)  
1/2 cup chopped Diamond Walnuts  
Boiled Icing—decorated with Diamond Walnut halves  

Sift flour, salt, and baking powder twice. Cream shortening and sugar, stir in egg yolks. Add liquids and dry ingredients, alternately, to creamed mixture. Fold in stiffly beaten egg whites. Add chopped maraschino cherries (floured) to half of batter and chopped walnuts (floured) and 1/8 teaspoon extra salt to other half. Bake in 2 greased 8" square pans in a moderate oven (375°F) about 25 minutes. Frost with your favorite boiled icing and decorate with 5 cherries and plenty of walnut halves. And to be sure the walnuts you use are crisp and flavorful—insist on "Diamonds!"

**Sunday Morning Breakfast Cake**

For the Cake:  
1 cup sifted all-purpose flour  
1 tsp. baking powder  
1/2 tsp. salt  
2 eggs  
1 cup sugar  
1 tsp. vanilla extract  
1/2 cup butter milk  
1 1/2 tsp. salt  

For the Topping:  
1/2 cup butter  
2 tbsp. cream or evaporated milk  
1/2 cup brown sugar  
1 cup chopped Diamond Walnut kernels  
1 tsp. salt  
1/2 tsp. cinnamon  

Sift flour, baking powder, salt together three times. Beat eggs until very thick; beat in sugar and vanilla. Stir in dry ingredients, then hot milk with butter. Pour into greased 10-inch square pan, bake in moderate oven (350°F) for 25 minutes. For Topping: cream butter, cream or evaporated milk, and brown sugar; add Diamond Walnuts and salt; spread on warm cake; brown under broiler. Makes sixteen 2 1/2-inch squares.

**Applesauce Walnut Bread**

2 cups sifted all-purpose flour  
1 cup sugar  
3 tbsp. baking powder  
1 tsp. salt  
1 tsp. soda  
1/2 tsp. cinnamon  

Sift together dry ingredients. Add crunchy Diamond Walnuts. (In fact, adding walnuts to almost any dish gives it brand-new goodness!) In mixing bowl beat egg; add applesauce. Stir until blended. Pour into greased loaf pan (about 8" x 4" x 4")—bake in greased loaf pan (about 8" x 4" x 4")—bake in moderate oven (350°F). Cool for an hour. Cool on rack. It tastes even better than it looks!

**Chocolate Brownies**

1/4 cup shortening  
1 cup granulated sugar  
2 eggs, beaten  
2 squares (2 oz.) unsweetened cooking chocolate, melted  

Cream shortening, add sugar, and cream thoroughly. Add eggs and melted chocolate. Mix and sift flour, baking powder and salt, and add together with Diamond Walnut kernels. Turn into a pan 9" x 9" and bake in a moderate oven (350°F) for 30 minutes. Cut into squares at once with a sharp knife. Makes 25 brownies.

**Walnut Salmon Loaf**

2 cups (1 lb. 1 oz.) salmon, flaked  
1 cup cracker crumbs  
1/2 cup coarsely chopped Diamond Walnuts  
2 tbsp. finely minced onion  
1/2 tsp. salt  
1/4 tsp. celery salt  
1/4 tsp. pepper  
1 egg, beaten  
2 tbsp. melted butter  


**Cinnamon Apples**

1 cup granulated sugar  
1 cup water  
1 cup red cinnamon candies  
6 small apples  
1 cup cottage cheese  
2 tbsp. mayonnaise  

Heat sugar, water, and cinnamon candies in a saucepan over a low heat until candy is dissolved. Pare and core apples, place in syrup, cover, and cook very slowly until tender but not broken; the apples should be bright red. Turn once during cooking so that they will not become mushy on the bottom. Remove carefully from the syrup and chill. Fill centers with cheese, Diamond Walnut kernels, and mayonnaise combined. Arrange on crisp lettuce and serve with mayonnaise if desired. Serves 6. These tempting, colorful salads are just as delicious as they look.
Fruit Walnut Ambrosia

1 cup canned crushed pineapple or other fruit
1/2 lb. marshmallows, cut in eighths
1/2 cup maraschino cherries, coarsely chopped
1 cup Diamond Walnut kernels, coarsely chopped
2 tbsp. lemon juice
1 cup heavy cream, whipped
2 tbsp. granulated sugar

Combine fruit and marshmallows, chill. Now add cherries, Diamond Walnut kernels and lemon juice and mix with the whipped cream to which sugar has been added. Garnish with Diamond Walnut halves and additional fruit, if desired. Any dessert—puddings, custards, fruit cups—can be truly delectable, when you just add walnuts. Crunchy walnuts offer variety for any meal. But for the finest walnut flavor, be sure to insist on "Diamonds." Serves 6.

Raw Cranberry Salad

1 quart cranberries
1 1/2 cups granulated sugar
2 tbsp. granulated gelatin
1/2 cup orange juice
1 cup chopped celery
1 cup diced unpeeled apples
1 cup chopped Diamond Walnut kernels

Grind the cranberries in food chopper, using fine blade. Add sugar, mix, and let stand for 15 minutes, stirring occasionally. Soften the gelatin in the orange juice for 5 minutes, then stir over hot water until dissolved. Mix gelatin mixture with cranberries, celery, apples, and Diamond Walnut kernels. These flavorful walnuts make the thriftiest recipes taste marvelous. Next place ingredients in individual molds which have first been rinsed in cold water. Chill in the refrigerator until set. In serving, unmold on crisp lettuce, plain or with a garnish of mayonnaise. Serves 8.
Danish Apple Pudding

7 apples, pared, cored, sliced (7 cups)
1 cup granulated sugar
1 tbsp. butter
1 tsp. grated lemon rind
1 tbsp. lemon juice
1/2 cup water
1/4 tsp. salt

Place the first seven ingredients in a saucepan and cook until the apples are tender, about 15 minutes. Combine remaining ingredients, except whipped cream, blending with a pastry blender, or two knives using a cutting motion. Place alternate layers of this mixture and the cooked apple mixture in a 2-quart greased casserole having on top a layer of the crumb mixture. Bake in a moderate oven (350° F.) for 1 hour. Remove and serve either warm or cold with whipped cream. Serves 8 to 10.

Sugared Walnuts

1 1/2 cups granulated sugar
1/4 cup honey
1/2 cup water

Combine sugar, honey, and water in a saucepan and cook to 242° F. or until a little of the mixture when dropped into cold water forms a soft ball. Remove from the heat; add Diamond Walnut kernels and vanilla and stir until the syrup has become creamy and thick. Turn onto waxed paper to harden, then break into individual pieces. For the sake of appearance, add any flavorless coloring material. Or add grated orange peel or cinnamon to the syrup for variety. Makes about 1 1/2 lbs.

Divinity

2 cups granulated sugar
1/2 cup white corn syrup
1/2 cup water
2 egg whites
1 tsp. vanilla extract
2 cups chopped Diamond Walnut kernels

Boil sugar, syrup, and water to 246° F. or until a little of the mixture when dropped into cold water forms a firm ball. Add 1/2 of this syrup to the stiffly beaten egg whites, pouring slowly and beating constantly. Cook remainder of syrup to 255° F. or until a little of the mixture when dropped into cold water forms a hard ball. Add it slowly to first mixture, beating constantly. Beat until mixture begins to keep its shape. Add vanilla extract and Diamond Walnut kernels; turn into greased pan 9" x 9". When cool cut into squares.

Top-of-Stove Candied Sweet Potatoes

6 large sweet potatoes
1 cup brown sugar
3/4 cup water
1/2 tsp. salt
2 tbsp. butter or margarine
Dash of cinnamon

Walnuts with sweet potatoes? There's real food value! Same goes for lots of vegetables, soufflés, croquettes and any stuffed vegetables. Creamed dishes, too—sprinkle them with nourishing walnuts. Makes them real energy-foods! Boil sweet potatoes in jackets, peel and cut in halves lengthwise (or use canned). Cook in remaining ingredients together 5 minutes in wide skillet; put in sweet potatoes and cook gently, turning occasionally, until syrup is thick and potatoes glazed, about 20 minutes. Serves 6 to 8.
Diamond Walnuts are sold in bulk, and in one-pound cellophane bags (red bags for large walnuts, blue for medium). They’re all “Diamond” branded, all the same top quality. Diamond Shelled Walnuts, mixed halves and pieces, come in handy 4-ounce and 8-ounce cans, vacuum packed to stay fresh and sweet for year-round use.