Win New Cooking Fame with DIAMOND 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 owes her fame to that little flick of the wrist that adds chopped walnut kernels to almost any everyday recipe. What a difference they make!

No other ingredient does so much for your meals—and for your cooking reputation! Because only walnuts give your dishes better flavor, better looks, and crisp, satisfying “texture.” Yes—and extra nourishment besides! You can make almost any dish look better and taste better—by adding Diamond Walnuts!

You’ll call it real menu magic when you see how walnuts change ordinary dishes into extraordinary treats. What thrills you will get from surprising the family with some “new” creation that’s merely an old favorite made even better by adding 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!
Double-Quick Walnut Bread

Beat 1 egg in bowl; stir in ¾ cup milk, ½ cup sugar and 3 cups biscuit mix. Add 1 cup chopped Diamond Walnuts. Bake in greased loaf pan (9x5x3 inches) in moderate oven (350°) one hour. For fruit variation: Add ½ tsp. nutmeg, ¼ tsp. cloves and ½ cup diced candied fruit-mix.

Sugared Walnuts

1½ cups granulated sugar 3 cups Diamond Walnut kernels
¾ cup honey
½ cup water ½ tsp. vanilla extract

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 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 1½ lbs.

Chocolate Brownies

½ cup shortening ¾ cup sifted cake or pastry flour
1 cup granulated sugar 1 tsp. baking powder
2 eggs, beaten 1 tsp. salt
2 squares (2 oz.) ¾ cup chopped Diamond Walnut kernels 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 9" x 9" pan and bake in moderate oven (350°) for 30 minutes. Cut into squares at once with a sharp knife. Makes 25 brownies.

Walnut Surprise Cookies

1 cup brown sugar ¼ tsp. salt
1 egg ¼ tsp. soda
1 tsp. vanilla 1 cup chopped Diamond Walnuts
½ cup flour

Stir sugar, egg, vanilla. Add flour, salt, soda and Diamond Walnuts. Spread batter in greased 9-inch square pan, bake 20 minutes in moderate oven (350°). Leave in pan; cut in squares while warm.

Walnut-Oatmeal Drops

2 eggs 1 cup coarsely chopped Diamond Walnuts
½ cup milk 1 cup brown sugar, firmly packed
1 tsp. vanilla 2 tbps. melted butter
2 tbps. melted butter 1 tsp. cinnamon
1¾ cups biscuit mix ¼ tsp. cinnamon
1 cup rolled oats, quick or regular ¼ tsp. nutmeg
1 tsp. salt ¼ tsp. cloves

Beat eggs; add milk, vanilla, and melted butter. Stir in other ingredients till well mixed. Drop by spoonfuls on greased baking sheets; top with Diamond Walnut halves or pieces. Bake in moderately hot oven (375°) 12-15 minutes. Remove at once to rack; cool. Makes 3 dozen.

Applesauce Walnut Bread

2 cups sifted all-purpose flour 1 cup coarsely chopped Diamond Walnuts
¾ cup sugar 1 egg, beaten
3 tsps. baking powder 1 cup medium-thick, smooth applesauce
1 tsp. salt
½ tsp. soda
1 tsp. salt
½ tsp. cinnamon
2 tbps. melted shortening

Sift together dry ingredients. Add Diamond Walnuts. In mixing bowl beat egg; add applesauce and melted shortening. Add dry ingredients. Stir just until blended. Pour into greased loaf pan (about 8"x4"x4")—bake in moderate oven (350°) one hour. Cool on rack. It tastes even better than it looks!
Walnut Krispies

1 cup butter or margarine
1 tsp. baking powder
1 tsp. all-purpose flour
Cream butter or margarine and sugar. Beat in egg yolks. Add milk, then flour sifted with baking powder and salt. Pour into well-greased Diamond Walnuts. Bake until dough in half. Add chocolate to one half; vanilla to other half. Chill. Roll out small portions at a time about ⅛" thick. (Keep rest of dough chilled.) Cut out in shapes with cookie cutters. Decorate—and bake in hot oven (400°) 8 to 10 minutes. Makes about 100 cookies.

To decorate: Let your imagination be your guide. Suggestions: colored sugar crystals and candies; chocolate shot; tiny triangles of contrasting dough—and plenty of Diamond Walnuts, both halves and pieces.

Festive Walnut Cake

2 cups cake flour
2 ½ tbsps. baking powder
1 ½ cups sugar
1 cup margarine
1 ½ cups sugar
1 cup flour
1 ¼ cups liquid chocolate, melted
Cream: sugar, eggs, shortening, and margarine. Fold in dry ingredients alternately with flour. Pour into greased Diamond Walnuts. Bake in moderate oven (350°) about 30 minutes. Sift flour, salt, baking powder and cream of tartar, and cream of tartar and flour in ⅔ gal. Add cream of tartar to warm with cream of tartar and cream of tartar and cream of tartar and cream of tartar and cream of tartar. Baking powder in ½ gal. 3 ¼ cups milk

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Raw Cranberry Salad

1 quart cranberries
2 cups granulated sugar
2 eggs
2 cups gelatin
1 cup orange juice
Grind the cranberries in food chopper, using fine blade. Add sugar; mix well. Let stand for 15 minutes, stirring occasionally. Sofenta the gelatin in the orange juice for 5 minutes, then stir over hot water until dissolved. Mix gelatin mixture with cranberries, apples, and walnuts. Let stand until soft. Fold in ¾ cup Diamond Walnut kernels. Place ingredients in 8 individual molds which have first been rinsed in cold water. Chill in the refrigerator until set. Unmold on crisp lettuce; serve plain or with mayonnaise.

Applesauce Walnut Cake

1 cup sugar
1 tsp. cinnamon or allspice
1 tsp. cloves
1 tsp. nutmeg
1 tsp. shortening
1 ½ cups sugar
1 cup milk
1 ½ tsp. salt
1 ½ cups sugar
1 cup milk

Mix sugar and spices; add gradually to shortening and cream together. Add sugar and beat, creaming vigorously. Add walnuts. Bake in 2 well-greased 8-inch layer pans. Bake in moderate oven (350°) about 30 minutes. Cool; frost with favorite icing and decorate with big, golden Diamond Walnut halves. Ideal for lunch boxes!

Walnut-Orange Muffins

2 cups sifted all-purpose flour
1 ½ cups sugar
2 tbsps. baking powder
2 tbsps. baking powder
2 ¼ cups grated sugar
1 ½ cups cranberries
2 tbsps. flour
1 ¼ cups milk
1 ½ tsp. orange rind
2 tsp. milk
Grind the dry ingredients together and mix the shortening into the milk, using two knives or a pastry blender until the mixture is the consistency of coarse corn meal. Beat eggs, sugar, and milk; mix into the above. Add Diamond Walnut kernels. Place ingredients in 8 individual molds which have first been rinsed in cold water. Chill in the refrigerator until set. Unmold on crisp lettuce; serve plain or with mayonnaise.

Makes: 1½ small muffins.
**Frosted Lime-Walnut Salad**

1 pkg. lime gelatin  
1 cup boiling water  
1 #2 can crushed pineapple  
1 cup small-curd cottage cheese  

1/2 cup finely sliced celery  
1 tbsp. chopped pimiento  
1/2 cup chopped Diamond Walnuts

Dissolve gelatin in boiling water; cool till syrupy. Stir in remaining ingredients. Mold in an 8-inch square pan rinsed in cold water. Frosting: When salad is firm, unmold or leave in pan. Frost top with 1 package (3 oz.) cream cheese mixed with 1 tablespoon mayonnaise and 1 teaspoon lemon juice. Decorate with maraschino cherries, watercress, and golden Diamond Walnut halves.

**Cinnamon Walnut Bread**

1 cup chopped Diamond Walnuts  
3 tbsps. soft shortening  
2 tbsps. sugar  
1 egg, unbeaten

Mix walnuts with shortening and sugar, till shortening is finely divided; blend in egg. Stir in milk and biscuit mix. Turn onto floured board; knead 10 strokes. Roll out 1/4” thick. Sprinkle with sugar mixed with cinnamon. Roll as for jelly roll. Place in ungreased bread pan, seam side down. Bake 40-45 minutes in moderate oven (375°). Glaze with thin mixture of powdered sugar and water. Just try it toasted!

**Diamond Upside-Down Cake**

1/2 cup butter or margarine  
3 eggs  
1 cup brown sugar  
1 cup sifted all-purpose flour  
3 Diamond Walnut halves  
1/2 cup chopped Diamond Walnuts  
1/4 cup cold water

Melt butter or margarine in 10-inch skillet or deep pan. Sprinkle with brown sugar; arrange pineapple, Diamond Walnut halves and cherries over sugar; sprinkle with chopped walnuts. Beat eggs until thick and lemon-colored; gradually beat in sugar. Add flour, sifted with baking powder and salt, and water. Beat thoroughly. Pour over fruit. Bake in moderate oven (325°) about 45 minutes. Let cool in pan 10 minutes before turning out.

**Danish Apple Pudding**

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

3 cups whipped cream

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 moderate oven (350°) for 1 hour. Remove and serve either warm or cold with whipped cream. Serves 8 to 10.

**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.
Diamond Walnuts are sold in bulk, and in one-pound cellophane bags (red and yellow bags for large walnuts, blue and white 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, ready for instant use.