Add the touch that adds so much DIAMOND WALNUTS
your favorite recipe becomes a famous recipe when you use Diamond walnuts

It might help, but you don’t have to be a magician to turn your regular favorite recipes into famous ones. DIAMOND Walnuts are the key to such cooking fame.

You can add them to a hundred dishes and thereby improve every one of them. The recipes in this leaflet are our favorites. Possibly some of them are old standbys with you.

Try them all, but be sure to use only DIAMOND Walnuts, fresh from the shell (get Dad or the kids to crack them for you while they watch T.V.) or buy them in the handy 8-oz. or 4-oz. vacuum-packed cans, which are available at most food stores.

They’re really fresher, sweeter, and less expensive when you buy DIAMOND Walnuts in the shell.
Walnut-Orange Muffins

2 cups sifted all-purpose flour  1 cup unstrained orange juice
2 tsps. baking powder  1 tbsp. grated orange rind
1/2 cup granulated sugar  1/2 cup chopped Diamond Walnut kernels
1/4 tsp. salt
4 tbsps. shortening
1 egg

Sift the dry ingredients together and cut the shortening into them, using two knives or a pastry blender until the mixture is the consistency of coarse corn meal. Beat egg; add to orange juice and grated orange rind, then stir quickly into dry ingredients. Fold in DIAMOND Walnut kernels. Fill well-greased muffin tins 2/3 full; bake 30 minutes in hot oven (425°). Makes 14 small muffins.
Walnut Ribbon Cake

Use 8"x8"x2" pan greased and lightly floured on bottom. Melt 1 1/2 squares unsweetened chocolate; cool slightly. Have ready 1 teaspoon grated lemon peel; 1 teaspoon lemon juice; 2 tablespoons milk mixed with 1/8 teaspoon (scant) soda. Now make basic batter:

1 1/2 cups sifted cake flour 1/3 cup shortening
1 cup sugar 1/3 cup milk
2 tsps. double-acting baking powder 1 egg
1/2 tsp. salt 1/3 cup finely chopped Diamond Walnuts

Sift dry ingredients into bowl. Add shortening and 1/2 cup milk. Beat 2 minutes at medium speed of electric mixer (300 strokes by hand). Add rest of milk, and egg; beat 2 minutes more. Stir in DIAMOND Walnuts. Divide batter. To 1/3, add lemon peel and juice. Combine chocolate and milk-soda mixture, stirring slightly; add to remaining batter. Spoon chocolate part into pan in 3 ribbons, leaving space between for light batter. Spoon lemon batter between chocolate ribbons. Bake in moderate oven (350°) about 40 minutes. Frost, then decorate with big, golden DIAMOND Walnut halves.

Walnut Surprise Cookies

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

Stir together 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
\(\frac{1}{2}\) cup milk
1 tsp. vanilla
2 tbsps. melted butter
1\(\frac{3}{4}\) cups biscuit mix
1 cup rolled oats, quick or regular
1 cup coarsely chopped Diamond Walnuts
1 tsp. cinnamon
1/2 tsp. nutmeg
1/4 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.

Favorite Walnut Cake

1 pkg. cake mix
(white, yellow, or chocolate)
1/2 cup finely chopped Diamond Walnuts

Mix cake as package directs, stirring in the crisp sweet DIAMOND Walnuts last. Bake as package directs. When cool, frost with this easy frosting.

Choco-Walnut frosting: Over hot water melt four 1-oz. squares unsweetened chocolate and 1/4 cup butter or margarine. Cool slightly. Mix 3 cups sifted powdered sugar, 1/2 cup milk, 1/4 tsp. salt, and 1\(\frac{1}{2}\) tps. vanilla. Add chocolate mixture, and beat till spreading consistency. Frost cake, decorate with DIAMOND Walnuts.
# Chocolate Brownies

<table>
<thead>
<tr>
<th>1/2 cup shortening</th>
<th>3/4 cup sifted cake or pastry flour</th>
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<tr>
<td>1 cup granulated sugar</td>
<td>1/4 tsp. baking powder</td>
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<td>2 eggs, beaten</td>
<td>1/4 tsp. salt</td>
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<tr>
<td>2 squares (2 oz.) unsweetened cooking chocolate, melted</td>
<td>3/4 cup chopped Diamond Walnut kernels</td>
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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”x9” pan and bake in moderate oven (350°) for 30 minutes. Cut into squares at once with a sharp knife. *Makes 25 brownies.*
## Walnut Krispies

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
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<tbody>
<tr>
<td>1 cup butter or margarine</td>
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<tr>
<td>1 cup sugar</td>
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<td>2 egg yolks</td>
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<tr>
<td>1/3 cup milk</td>
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<tr>
<td>3 1/2 cups sifted all-purpose flour</td>
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<tr>
<td>1 tsp. baking powder</td>
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<tr>
<td>1/2 tsp. salt</td>
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<tr>
<td>1 cup finely chopped Diamond Walnuts</td>
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<tr>
<td>1 sq. unsweetened chocolate, melted</td>
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<tr>
<td>1/2 tsp. vanilla</td>
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Cream butter or margarine and sugar. Beat in egg yolks. Add milk, then flour sifted with baking powder and salt. Add DIAMOND Walnuts. Divide dough in half. Add chocolate to one half; vanilla to other half. Chill. Roll out small portions at a time about 1/8" thick. (Keep rest of dough chilled.) Cut in fancy shapes with knife or 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.

## Minute-Magic Walnut Bread

<table>
<thead>
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<tr>
<td>1/2 cup sugar</td>
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<td>1 egg</td>
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<tr>
<td>1 1/4 cups milk</td>
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<tr>
<td>1 1/2 cups chopped Diamond Walnuts</td>
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<tr>
<td>3 cups biscuit mix</td>
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Mix together sugar, egg, milk, and the crunchy DIAMOND Walnuts. Add biscuit mix; beat hard for 30 seconds. Spread in well-greased 9x5x3-in. loaf pan. Bake in moderate oven (350°) 45 to 50 min., till pick thrust in center comes out clean. Cool thoroughly before cutting.
Sugared Walnuts

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

3 cups Diamond Walnut kernels  
1/2 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 1 1/2 lbs.
Frosted Lime-Walnut Salad

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

Dissolve gelatin in boiling water; cool till syrupy. Stir in remaining ingredients. Mold in 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.

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

3 cups soft bread crumbs
1 cup brn. sugar
1/2 cup butter
1 cup chopped Diamond Walnut kernels

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 warm or cold with whipped cream. Serves 8 to 10.
### Cinnamon Walnut Bread

<table>
<thead>
<tr>
<th>1 cup chopped Diamond Walnuts</th>
<th>3/4 cup milk</th>
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<tr>
<td>3 tbsps. soft shortening</td>
<td>3 cups biscuit mix</td>
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<tr>
<td>2 tbsps. sugar</td>
<td>3 tbsps. sugar &amp;</td>
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<tr>
<td>1 egg, unbeaten</td>
<td>1 tbsp. cinnamon for filling</td>
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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!

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 yellow 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.