his handy booklet of Domino Sugar recipes will help you give the simplest meal a festive air by serving a really different dessert every night!

Just glance through the following pages, and discover for yourself lots of new ideas and old-time favorites to tempt your family’s appetite. Try them often...you’ll find these easy-to-follow, kitchen-tested recipes will spark your reputation as a versatile cook and homemaker. They’ll aid in keeping your meals well balanced, too. For every one of these dessert specials calls for the energy-packed nourishment of Domino Pure Cane Sugars. And sugar is your most economical source of food energy—calorie for calorie, the lowest cost food item on today’s market.

Remember—successful cooking requires good ingredients. For best results, always use Domino...for only one sugar is Domino pure!

Index

3. Cookies 7. Frostings
4. Puddings 8. Pies
5. Pudding Sauces 9. Candies
6. Cakes 10. Specials with Sugar
Chocolate Crisps

1 cup sifted flour
½ tsp. baking soda ½ tsp. salt
½ cup shortening
1 cup DOMINO Old Fashioned Brown Sugar
1 egg
1 6-oz. pkg. sweet chocolate bits or chips


Buttery-Scotch Cookies

½ cup shortening
2 cups DOMINO Old Fashioned Brown Sugar, firmly packed
2 eggs, well beaten
1 ¾ cups sifted flour
1 ½ tsp. baking powder
1 ½ tsp. salt
2 cups chopped nut meats

Melt shortening and stir in sugar. Mix well. Cool slightly and stir in well beaten eggs. Mix and sift the dry ingredients, add nut meats and combine with the first mixture. Chill half an hour and drop by teaspoonfuls, several inches apart, on a greased baking sheet. Bake in slow oven (325°F) about 25 minutes. Cool ½ minute and remove with spatula. If cookies harden on sheet, reheat for a moment, 7 to 8 dozen small cookies.

Frosted Chocolate Drops

1 ½ cups sifted flour
½ tsp. salt
1 tsp. soda
1 ¼ cups DOMINO Light Brown Sugar, firmly packed
1 cup chopped nuts
1 egg, well beaten
½ cup buttermilk
½ cup melted shortening

3 sqs. chocolate, melted 1 tsp. vanilla

Sift the dry ingredients together and mix with the nuts. Add the well beaten egg mixed with buttermilk, melted shortening, chocolate and vanilla. Drop by teaspoonfuls on greased baking sheets. Bake in a moderate oven (350°F) 12 to 14 minutes. When cool, frost with a DOMINO Confectioners XXXX Sugar and cream frosting. Makes 4 to 6 dozen cookies.
Coconut Bavarian Cream*  
1 tbsp. unflavored gelatin  
1/4 cup cold water  
2 cups milk, scalded  
2 egg yolks, slightly beaten  
1/2 cup DOMINO Extra Fine Granulated Sugar  
1/2 tsp. salt  
1 tsp. vanilla  
2 egg whites, stiffly beaten  
1/2 cup cream, whipped  
1/2 cup shredded coconut  

Soften gelatin in cold water and dissolve with scalded milk. Mix slightly beaten egg yolks, sugar and salt. Add hot gelatin mixture gradually and stir until sugar is dissolved. Chill in refrigerator until mixture begins to set. Add vanilla, beat until foamy, and fold in stiffly beaten egg whites. Mix well and fold in whipped cream and coconut. Pour into sherbet glasses, and chill well. Garnish with toasted coconut, candied cherries or whipped cream. 6 servings.  
*For Coffee Bavarian Cream, scald 1/2 cup ground coffee with milk. Strain before adding to softened gelatin. Coconut may be omitted.

Fluffy Lemon Cream  
4 egg yolks, slightly beaten  
1 cup DOMINO Extra Fine Granulated Sugar  
1/8 tsp. salt  
2 lemons, grated rind and juice  
2 tbsps. boiling water  
4 egg whites, stiffly beaten  

Mix egg yolks, sugar, salt, lemon rind and juice, and water in top of double boiler and stir over hot water until sugar is dissolved. Continue cooking, stirring constantly until smooth and thick. Fold mixture into stiffly beaten egg whites. Place in serving dish and chill. Serve topped with whipped cream. 6 servings.

Dutch Apple Cake  
1 1/2 cups sifted flour  
1 tsp. baking powder  
1/2 tsp. salt  
1 tbsp. DOMINO Extra Fine Granulated Sugar  
1/2 cup shortening  
1 egg, slightly beaten  
2 tbsps. milk  
4 cups sliced apples  

Mix and sift dry ingredients. Cut in shortening. When well blended, stir in egg mixed with milk. Place in 8-inch square pan. Cover with the apples and top with a mixture of flour, sugar, butter, using 3/4 cup granulated sugar, 1 1/2 tablespoons flour and 2 tablespoons butter. Bake in moderately hot oven (400° F.) about 1 hour. Serve hot with cream. 6 servings.
Hot Orange Sauce

- 2 egg yolks, slightly beaten
- $\frac{1}{2}$ cup DOMINO Extra Fine Granulated Sugar
- 1 tsp. grated orange rind
- $\frac{1}{2}$ cup orange juice

Mix egg yolks, sugar, orange rind and fruit juices in top of double boiler. Stir over hot water until slightly thickened. Fold gradually into the beaten egg whites. Serve hot with cottage pudding or ice cream. 6 servings.

Hard Sauce

- $\frac{3}{4}$ cup butter
- 1 cup sifted DOMINO Confectioners XXXX Sugar*
- 1 tsp. vanilla (or)
- 2 tbsps. orange juice and 1 tsp. grated orange rind


*May be replaced by DOMINO Extra Fine Granulated Sugar for a coarser texture, or by 1 cup DOMINO Old Fashioned Brown Sugar.

Chocolate Mint Sauce

- 1 sq. chocolate
- $\frac{1}{2}$ cup water
- 1 cup DOMINO Extra Fine Granulated Sugar
- Dash of salt
- 1 tsp. mint extract 1 tbsp. butter

Cut chocolate in pieces, add water and stir over low heat until mixture is smooth and thick. Add sugar and salt, stir until dissolved and boil 3 minutes. Stir in mint extract and butter. Serve hot with ice cream or sponge cake or vanilla pudding. 6 servings.

Festive Pudding Sauce

- 1 cup sifted DOMINO Confectioners XXXX Sugar
- 2 egg yolks, well beaten
- $\frac{1}{4}$ cup melted butter
- 1 tsp. vanilla

Stir sugar gradually into well-beaten egg yolks. Beat in butter and vanilla. Fold in stiffly beaten egg whites or whipped cream. Serve cold with hot puddings. 12 servings.
Orange-Raisin Cake

1 orange, medium-sized
1 cup seedless raisins
2 cups sifted flour 1 tsp. salt
1 tsp. soda ½ cup shortening
1 cup DOMINO Extra Fine Granulated Sugar
2 eggs
½ cup sour milk or buttermilk

Peel and seed orange and put through grinder with the raisins. Mix and sift together flour, salt and soda. Cream shortening and sugar together until fluffy. Add eggs, one at a time, beating after each addition. Add flour mixture and sour milk alternately. Add orange-raisin mixture and mix thoroughly. Bake in a greased cake pan 12x8x2 inches in moderate oven (350° F.) from 35 to 45 minutes. Spread with Orange Frosting made by combining 2 cups sifted DOMINO Confectioners XXXX Sugar, with 3 tbsps. orange juice and 1 tsp. orange rind.

Devils Food Cake

2 sqs. chocolate ¾ cup hot water
½ cup shortening
1 ½ cups sifted cake flour
¾ tsp. salt ¾ tsp. soda
1 ¼ cups DOMINO Extra Fine Granulated Sugar
1 tsp. vanilla 2 eggs

Have shortening and eggs at room temperature. Cut chocolate in pieces, add ¾ cup hot water and stir until melted and well blended. Measure shortening into a large bowl and stir with wooden spoon until very soft. Measure dry ingredients into sifter and sift on top of shortening. Add half the chocolate mixture, the vanilla and unbeaten eggs. Stir well and beat 1 minute. Stir in remaining chocolate mixture and beat 2 minutes. Bake in two greased and floured 8-inch cake pans in a moderate oven (350° F.) 35 minutes. When cool, frost with Six Minute Frosting.

Quick Sponge Cake

1 cup sifted cake flour
1 tsp. baking powder
¼ tsp. salt 3 eggs
1 cup DOMINO Extra Fine Granulated Sugar ¼ cup water
1 tsp. vanilla or lemon extract
½ cup DOMINO Superfine Sugar
1 tsp. grated orange rind

Mix and sift flour with baking powder and salt. Break eggs in bowl, add 1 cup granulated sugar, and beat until very light and fluffy. Add water and flavoring and beat again. Fold in flour gradually. Bake in well-greased 8-inch-square pan in moderate oven (350° F.) about 35 minutes, or in small greased muffin pans about 20 minutes. Mix superfine sugar and grated rind thoroughly and sprinkle over cake after it is cool.
Quick Confectioners' Frosting

- 3 tbsps. hot cream*
- 2 cups sifted DOMINO Confectioners XXXX Sugar
- 1 tsp. vanilla or 1 1/2 tsp. almond extract

Stir hot cream into sugar and stir in flavoring. If frosting is too thick to spread easily, add more cream. If too thin, add more sugar. Use for frosting coffee cake, sweet buns or cookies.

*Heated lemon or orange juice may replace cream.

Butter Frosting

- 4 tbsps. butter or margarine
- 1/4 tsp. salt
- 2 1/2 cups sifted DOMINO Confectioners XXXX Sugar
- 1 tsp. vanilla
- 1 egg yolk
- 3 tbsps. milk

Cream butter or margarine with salt and half the sugar. Add vanilla and egg yolk. Blend well and stir in remaining sugar alternately with milk. Frosts two 9-inch layers or 2 dozen cup cakes.

VARIATIONS

1. Substitute 3 tbsps. orange juice and 2 tbsps. grated orange rind for milk and vanilla.
2. Add 2 sqs. melted chocolate with the vanilla, and just enough milk to make frosting thin enough to spread.

Six-Minute Frosting

- 2 egg whites
- 1 1/2 cups DOMINO Extra Fine Granulated Sugar
- 1/4 tsp. cream of tartar
- 6 tbsps. water
- 1 tsp. vanilla

Mix unbeaten eggs, sugar, cream of tartar and water, in top of double boiler. Beat until sugar is dissolved. Cook over boiling water, beating constantly about 6 minutes—or until frosting stands in peaks. Remove from heat. Add vanilla and beat until thick enough to spread. Frosts two 9-inch layers or 2 dozen cup cakes.

Caramel Frosting

- 1 1/2 cups DOMINO Old Fashioned Brown Sugar, firmly packed
- 1 1/2 cups DOMINO Extra Fine Granulated Sugar
- 1 1/2 cups milk
- 2 tbsps. butter

Combine sugars with milk in saucepan. Stir over low heat until dissolved. Boil without stirring to 234° F., or until a soft ball forms when the syrup is tried in cold water. Stir in butter. Set saucepan in cold water and when syrup is lukewarm, beat until creamy and thick enough to spread. Frosts a 9-inch layer cake.
Angel Pie

4 egg whites
1/4 tsp. cream of tartar
1 1/4 cups DOMINO Extra Fine Granulated Sugar
4 egg yolks dash of salt
2 tbsps. orange juice
1 tbsp. lemon juice
1 tsp. grated lemon peel
1 tsp. grated orange peel
1 cup cream, whipped
2 tbsps. DOMINO Superfine Sugar

Beat egg whites frothy and add cream of tartar. Gradually add 1/4 cup granulated sugar, beating until stiff. Spread in a 9-inch ungreased pie plate. Bake in a slow oven (300° F.) 1 hour. Cool. Beat egg yolks, 1/2 cup granulated sugar, salt, orange and lemon juice and peel in upper part of double boiler. Stir and cook over hot water until thick. Whip cream with superfine sugar, and spread half over meringue crust. Spread with filling, then cover with remaining whipped cream. Chill from 1 to 24 hours.

Pumpkin Cream Pie

3/4 cup DOMINO Old Fashioned Brown Sugar
2 tbsps. cornstarch
1/4 tsp. salt 1/4 tsp. ginger
1/4 tsp. nutmeg 1/4 tsp. cinnamon
1 1/2 cups canned or cooked pumpkin
1 1/2 cups milk
2 egg yolks, slightly beaten
1 8-inch pastry shell 2 egg whites
4 tbsps. DOMINO Extra Fine Granulated Sugar
1/2 tsp. vanilla

Mix sugar, cornstarch, salt and spices in top of double boiler. Add pumpkin and milk and stir until smooth and thick. Stir some of the hot mixture into the egg yolks and add to remaining mixture. Cook 2 minutes, stirring constantly. Cool until lukewarm and pour into a baked 8-inch pie shell. Beat egg whites fluffy. Add granulated sugar and vanilla and continue beating until very stiff. Pile in a ring on top of pie. Bake in slow oven (325° F.) until meringue is lightly browned. Top with whole nutmeats if desired. Chill before serving.

Nesselrode Pie

1 tbsp. gelatin 1/4 cup cold water
1 cup hot milk 1/8 tsp. salt
1/2 cup DOMINO Extra Fine Granulated Sugar
1 tsp. vanilla, 1/4 tsp. almond extract
1/2 cup cream, whipped
1/2 cup sliced maraschino cherries
2 egg whites, well beaten
1 pastry shell

Soften gelatin in cold water. Stir in hot milk and salt until dissolved — then the sugar. Chill until syrupy. Add vanilla and almond extracts, beating until it will hold shape. Fold in whipped cream. Fold in cherries and beaten egg whites. Pile in a 9-inch baked pastry shell or pie pan lined with cornflake or cracker pastry. Decorate with cherries or sweet chocolate slivers, and chill.
New Orleans Pralines

Combine sugars and water and stir over low heat until dissolved. Boil to 234° F. or until a soft ball forms when syrup is tried in cold water. Add butter and pecans and boil to 244° F. or until a firm ball will form when tried in water. Remove from heat and stir until the syrup begins to sugar. Drop quickly by spoonfuls onto a greased surface.

Jiffy Fudge

Melt chocolate and butter in a double boiler over hot water. Add salt and vanilla. Stir in the sugar and the milk alternately. As soon as mixture is well blended, pour into greased 7 x 7 inch pans. Cool and cut into squares. About 1 1/4 pounds.

Popcorn Balls

Put sugars and water into saucepan and stir over low heat until sugars dissolve. Boil (240° F.) without stirring until a soft ball forms when the syrup is tried in cold water. Add butter and stir immediately into salted popcorn. Mix well and form into balls with hand. About 20 balls, 2 1/2 inches in diameter.

Peanut Brittle

Mix 2 cups sugar and the salt in heavy frying pan, and stir constantly over high heat until sugar lumps. Lower heat, and stir until sugar melts. Add the remaining sugar and peanuts, stirring constantly until all the sugar is dissolved. Add butter, and pour onto a greased baking sheet. Spread out with spatula, and when nearly cold, mark in squares. About 1 1/2 pounds.

*Walnuts or pecans may replace peanuts.
- **Sugar on a cake plate**—Freshly baked things laid on a DOMINO-sugared plate keep better, don’t stick, taste good!

- **Sugar on meringue**—DOMINO Extra Fine Granulated sprinkled over a meringue helps keep it from tearing when cut into. Keeps it fresh and moist, too!

- **Orange sugar**—Lemon sugar—A delectable, new breakfast treat on waffles, pancakes, or crisp toast! Mix a cup of DOMINO Extra Fine Granulated Sugar with 2 or 3 tablespoons grated orange or lemon rind—sprinkle liberally!

- **Colored sugar**—Children love festive red and green sugar on cup cakes and cookies. Blend pure DOMINO Extra Fine Granulated Sugar with liquid or paste coloring on waxed paper. Roll or sprinkle on.

- **Sugar dusting**—Little cakes, cookies, candies, and doughnuts take on a powdery texture and delicious taste when dusted with good DOMINO Superfine Sugar. Keep fresher longer, too!

- **Brown sugar on cereal**—Down-south flavor on the morning cooked or cold cereals!

- **Kitchen-made syrups**—DOMINO Old Fashioned Brown or Light Brown Sugar boiled with water to a syrup—delicious on pancakes and waffles! And DOMINO Extra Fine Granulated Sugar syrup to keep in the refrigerator for sweetening drinks, desserts, etc.

- **Roasting sugar**—A few grains of DOMINO Extra Fine Granulated Sugar on a tin in the oven, or over a burner, sweeten away unpleasant kitchen odors.

- **Special cinnamon toast**—Try whipping together butter (or margarine) and DOMINO Sugar and Cinnamon (in the handy glass shaker), spread on one-side-toasted bread, and broil. It’s delectable!

- **Sugar in vegetables**—Nothing brings out their sweet, fresh flavors like a dash of DOMINO Extra Fine Granulated Sugar in the cooking. Try it, too, for salads, salad dressings, and cream soups!

- **Jamaican crepes**—Surprise dessert—flat little pancakes stacked hot, with DOMINO Confectioners XXXX Sugar between and atop—and a wedge of fresh lime on the side to be squeezed over all!
There's a Kind
for
Every Sweetening Need!

For perfect results in baking, cooking and serving, always use the Domino Sugar variety especially refined and packed for each purpose.

DOMINO Extra Fine Granulated—For general household use and in cooking, baking, candy-making, preserving and canning. Available in various conveniently sized packages.

DOMINO Superfine—A superb table sugar—dissolves instantly. Ideal for use on fruits, cereals, iced drinks and other beverages. Excellent for sprinkling over pies, cookies and doughnuts.

DOMINO Confectioners XXXX—A pulverized sugar of extremely smooth texture. For creamy-smooth frostings, uncooked fondants and cake icings.

DOMINO Old Fashioned Brown—Rich in cane molasses flavor. Pure, wholesome, nutritious. Especially fine for gingerbread, baked ham, baked apples, baked beans and candied sweet potatoes.

DOMINO Light Brown—Imparts a delicate cane flavor to coffee cake, cookies, bread puddings, sauces and candy. Delicious on pancakes, waffles and cereals.

Crystal DOMINO Tablets—"The Tablet Sugar That Sparkles." Crystallized by the exclusive Adant Process... unequalled for whiteness and brilliance. The Aristocrat of Sugars... preferred by the discriminating hostess for gracious table service.

DOMINO Dots—Small glistening cubes—198 in the pound package—economical and convenient for everyday use. They add charm to all social occasions.

DOMINO Hostess Tablets—Uniformly smooth... pressed from pure cane sugar. About 80 tablets to the pound. Standard service for all hot beverages.

DOMINO Sugar and Cinnamon—in attractive shaker top glass jars designed for table and kitchen use. Perfect for cinnamon toast—gives added zest to baked apples, waffles, puddings, pies, custards, cookies and cereals.

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