The Sweetest Things in Life

“Sweeten it with Domino”
The Best Granulated Sugar you can buy. Clean, convenient, always full weight. For baking, cooking, preserving, candy-making, and candy-making. In 2 lb. and 5 lb. easy-pouring cartons, and in some territories in 2 lb., 5 lb., and 10 lb. refinery-sealed paper bags.

I Demand Domino Package Sugars Made Refined in U.S. A. I

10 lbs. of 100% Pure Cane Sugars
Refined in U.S.A.

a kind for every use

Old Fashioned Brown—Rich in cane flavor. Pure, wholesome, nutritious. Especially good for gingerbread, baked ham, baked apples, baked beans, candied sweet potatoes and on "bread-and-butter."

Superfine Powdered—Of extreme whiteness and uniform, fine grain. Pond thirsty. Dissolves quickly. Perfect for fruits, cereals, iced drinks, hot chocolate. Excellent for sprinkling over pies, cookies, doughnuts.

Superfine, XXXX—Ideal for making quick, uncooked cake icings. Simply add milk or water, flavoring, mix and spread.

Confectioners XXXX—For king cakes, American Sugar Refining Company


Dainty Lumps—Attractive small sugar cubes—add a modest charm to the serving of hot tea and coffee.

Old Fashioned Brown

American Sugar Refining Company

100% Pure Cane Sugars

Yellow—Has a delicate cane flavor. Delicious on pancakes, waffles. Use it for coffee cake, cookies, bread puddings, sauces and candy-making.

Crystal Domino Tablets—For serving with hot coffee and tea.

Crystal Domino Tablets—Ideal for the bridge tea, afternoon luncheon, and other smart occasions. Convenient for regular service.

Important things to remember when you buy sugar:
1. Get pure, clean sugar of accurate weight.
2. Get the types of sugar best suited to your particular sweetening needs.

Domino Sugars fulfill both of these requirements:
1. Domino Sugars are 100% pure cane sugars, in protective cartons and cotton bags, clean, convenient, full weight.
2. Domino Sugars provide a kind for every baking, cooking and serving need. Successful food preparation requires good ingredients—use Domino Sugars always for best results.

"Sweeten it with Domino"

Sugar and Cinnamon—For sprinkling over buttered toast, baked apples, apple sauce, custards. Packed in special fiber can with shaker top.
Orange Apricot-Pineapple Conserve

1 lb. dried apricots  
1 can (No. 2) crushed pineapple  
3 1/2 cups water  
3 1/2 cups Domino Granulated Sugar

Chop apricots and soak overnight. Mix crushed pineapple, chopped orange pulp and Domino Granulated Sugar and let stand overnight. Chop orange rind very fine, cover with water and let stand overnight, then cook until tender. Drain soaked apricots—add to pineapple mixture, add cooked orange rind and water. Cook over low fire until thickened and the syrup sheets from spoon. Pour into clean, dry glasses, when cold cover with paraffin.

Fruited Frosting

3 tablespoons cream  
4 tablespoons butter  
1 1/2 cups Domino Confectioners XXXX Sugar  
1/4 cup broken nut meats

1/4 cup chopped candied cherries or pineapple  
1 teaspoon vanilla  
1/4 teaspoon lemon extract  
1/8 teaspoon salt

Heat cream and butter together—add Domino Confectioners XXXX Sugar. Beat well. Let stand 5 minutes. Then beat again until creamy. Add nuts, fruit, flavoring and salt. Spread on cake or cookies.

Chocolate Pie

2 squares unsweetened chocolate  
1 cup Domino Granulated Sugar  
3 egg yolks  
1 teaspoon vanilla

2 cups milk  
1/4 cup cornstarch  
1/4 teaspoon salt

Melt chocolate in double boiler, add milk and when hot, add Domino Granulated Sugar and the egg yolks which have been beaten slightly. Mix together the salt and cornstarch and dissolve in a little water. Add to chocolate mixture and cook until thickened. When done, add vanilla—pour into baked pastry shell, cover with meringue.

Meringue

6 tablespoons Domino Superfine Powdered Sugar  
3 egg whites  
1 teaspoon vanilla

Beat egg whites until stiff. Add Domino Superfine Powdered Sugar slowly and continue beating. Add 1 teaspoon vanilla. Spread on pie and bake in slow oven (300° F.) 20 to 25 minutes or until lightly browned.
Baked Apples With Cherries
Wash and core large baking apples. Fill cavities with canned pitted sour red cherries. Add 1 tablespoonful Domino Old Fashioned Brown Sugar to each apple. Place in baking pan and cover bottom with cherry juice. Bake in hot oven until apples are tender but will still hold their shape. Baste several times during baking with cherry juice. Serve plain or with cream.

Raisin Pie
Pastry for 2 crust pie 1/2 teaspoon grated lemon rind
3 cups seedless raisins 1 cup Domino Yellow Sugar
1 tablespoon lemon juice 1 1/2 cups water
2 tablespoons cornstarch
Cook together the raisins, Domino Yellow Sugar, lemon juice and water until raisins are well plumped. Stir in cornstarch mixed with a little water. Cook until thickened. Add grated lemon rind. Cool and use as filling.

Corn Flake Macaroons
2 egg whites 1 teaspoon almond extract
3/4 cup Domino Granulated Sugar 1/2 cup coconut
1 1/2 cups corn flakes

Hermits
3 1/2 cups sifted flour 1/2 cup shortening
1/4 teaspoon baking soda 1 1/2 cups Domino Old Fashioned Brown Sugar, firmly packed
3 teaspoons baking powder
1/2 teaspoon salt 2 eggs, well beaten
1 teaspoon cinnamon 1 cup seeded raisins, cut in small pieces
1/2 teaspoon nutmeg 2 tablespoons milk
1/2 teaspoon cloves
Mix and sift flour, soda, baking powder, salt and spices. Cream shortening, add Domino Old Fashioned Brown Sugar slowly and cream until fluffy. Stir in well beaten eggs. Add sifted dry ingredients combined with raisins alternately with milk. Roll 1/8 inch thick on lightly floured board. Cut in desired shapes. Bake on a greased cookie sheet in a moderately hot oven, 400° F., about 12 minutes. Yield 60 to 70 cookies.

“Sweeten it with Domino”
Butterscotch Frosting

1 cup Domino Old Fashioned Brown Sugar
5 tablespoons butter
1/4 teaspoon salt
1/3 cup milk
1 1/2 cups sifted Domino Confectioners XXXX Sugar

Combine Domino Old Fashioned Brown Sugar, butter and salt in saucepan and bring to a boil, stirring constantly. Add milk and boil slowly three minutes. Cool. Add Domino Confectioners XXXX Sugar and beat until thick enough to spread on cake.

Peanut Butter Bread

2 cups all purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1 1/2 cups Domino Granulated Sugar
1 cup milk
1 jar peanut butter
3 1/2 tablespoons shortening
2 eggs, beaten

Sift flour, baking powder, salt and Domino Granulated Sugar together. Add shortening and peanut butter to dry ingredients and mix with fingers or pastry blender until thoroughly blended. Mix eggs with milk and add to dry mixture. Mix well and turn into greased bread pan—Bake in moderate oven (325° F.) 1 1/4 to 1 3/4 hours.

Chocolate Peanut Crunch

1 1/2 cups Domino Granulated Sugar
1 8-ounce pkg semi-sweet chocolate
1 1/2 cups crushed peanuts
1 teaspoon butter

Crush shelled peanuts with rolling pin. Cut semi-sweet chocolate into small pieces, caramelize Domino Granulated Sugar in iron skillet until melted to a butterscotch-colored syrup. Remove from heat, add peanuts, butter and chocolate and stir until well mixed and nuts are thoroughly coated. Pour into buttered tin. When cold break into pieces.

Eggless Chocolate Cake

1/2 cup shortening
1 1/2 cups Domino Old Fashioned Brown Sugar
1/2 cup cocoa
1 cup hot water
2 cups flour
1 teaspoon baking powder
1/2 teaspoon salt
1 teaspoon sour milk
1 teaspoon vanilla
1 teaspoon baking soda

Cream butter and Domino Old Fashioned Brown Sugar, add cocoa that has been mixed with the hot water and soda. Mix flour, baking powder and salt and add to chocolate mixture alternately with sour milk. Add vanilla and pour into greased layer tins. Bake in moderate oven (350° F.) about thirty minutes.