10 Tasty Treats with Domino Pure Cane Sugars Refined in U.S.A.

“Sweeten it with Domino”
The best—clean, convenient, always full weight. For preserving, cooking, baking, candy making.

**Domino Cane Sugars**
Refined in U. S. A.

**for every baking cooking and serving need**

**TABLETS**—The Aristocrat of Sugars. Brilliant, Sparkling. The socially correct sugar for serving with hot coffee and tea.

**SQUARES**—A midget edition of the famous Crystal Domino Tablets. Ideal for the bridge tea, the afternoon luncheon and other gay affairs. Convenient for regular service.

**OLD FASHIONED BROWN**—Rich in cane flavor. Pure, wholesome, nutritious. Especially good for ginger bread, baked ham, baked apples, baked beans, candied sweet potatoes and on “bread-and-butter” for the kiddies.

**CONFECTIONERS**—Ideal for making quick, uncooked cake icings. Does not lump or cake.

**YELLOW**—Has a delicate cane flavor. Delicious on pancakes, waffles. Use it for coffee cake, sugar cookies, bread pudding, candy.

**SQUARES**—A midget edition of the famous Crystal Domino Tablets. Ideal for the bridge tea, the afternoon luncheon and other gay affairs. Convenient for regular service.

**SUPERFINE POWDERED**—Of extreme whiteness and uniformly fine grain. Pours freely. Dissolves quickly. Perfect for fruits, cereals, hot chocolate, desserts, iced drinks. Excellent for sprinkling over pies, cookies, doughnuts.

**OLD FASHIONED BROWN**—Rich in cane flavor. Pure, wholesome, nutritious. Especially good for ginger bread, baked ham, baked apples, baked beans, candied sweet potatoes and on “bread-and-butter” for the kiddies.

**CONFECTIONERS**—Ideal for making quick, uncooked cake icings. Does not lump or cake.

**YELLOW**—Has a delicate cane flavor. Delicious on pancakes, waffles. Use it for coffee cake, sugar cookies, bread pudding, candy.

**SQUARES**—A midget edition of the famous Crystal Domino Tablets. Ideal for the bridge tea, the afternoon luncheon and other gay affairs. Convenient for regular service.

THE modern pantry should contain the proper sugars for every baking, cooking and serving need. Domino Package Sugars offer a kind for every need; all are pure cane sugars refined in U. S. A. by most modern and sanitary methods. In Domino Pure Cane Sugars you get the finest your money can buy. Packed in sturdy cartons and strong cotton bags, Domino Sugars are convenient, always full weight and untouched by hands from refinery to your pantry shelf. Don’t ask for just sugar, don’t guess about sugar—play safe, always ask your grocer for Domino Pure Cane Sugars by name.

**Syrup**—Delicious with pancakes, waffles, hot biscuits and bread. Its cane flavor is just right for baked apples, cookies, puddings, desserts, sauces.

**Press Peaks**—Dainty oblong blocks of pure cane sugar. Desirable for serving with hot coffee and tea.

**DAINTY LUMPS**—Attractive small sugar cubes—add a modest charm to the serving of hot tea and coffee.

“Sweeten it with Domino”
UNUSUAL RECIPES

Apricot and Pineapple Jam

1 pound dried Apricots  3 cups Domino Granulated Sugar
2 No. 2 cans crushed pineapple  ½ teaspoon salt

Wash apricots and soak them over night in the juice drained from the pineapple. In the morning chop apricots. Combine all the fruit with the juice, add sugar and salt and heat slowly. Stir frequently and cook slowly until consistency of thick jam. Pour into hot sterilized jars. Seal and store in a cool place. This will fill about 6 jelly glasses.

Yellow Sugar Hard Sauce

1 2 cup butter
1 cup Domino Yellow Sugar
3 tablespoons cream
1 teaspoon vanilla

Cream the butter and Domino Yellow Sugar together very thoroughly. Add the cream gradually, beating well. Flavor with the vanilla and heap on a serving dish. Chill before serving.

Cocoa Almond Filling and Icing

6 tablespoons butter
3 cups Domino Confectioners Sugar
8 tablespoons cocoa
½ teaspoon almond extract
3/4 cup cream

Cream butter. Add part of sugar and cocoa slowly, beating until light and fluffy. Add flavoring and cream slowly, alternating with remainder of sugar and cocoa, to make good spreading consistency. Spread thickly between layers and on top of cake. Cover top with chopped nuts.

Lazy Daisy Cake Topping

3/4 cup Domino Yellow Sugar
1/4 lb. shredded coconut
2 tablespoons evaporated milk

Mix until soft. Spread on baked cake and put under but not too near broiler flame for a couple of minutes. This recipe yields delicious topping for 8-inch square plain cake.

"Sweeten it with Domino"
Cocoanut Wafers

\[ \frac{1}{4} \text{ cup Domino Granulated Sugar} \quad 2 \text{ cups shredded cocoanut} \\
\frac{1}{2} \text{ cup water} \quad 3\frac{1}{2} \text{ cups Domino Confectioners Sugar} \frac{1}{2} \text{ teaspoon vanilla or orange extract} \]

Dissolve the Domino Granulated Sugar in the water. Reserve one-half of the cocoanut and moisten remainder with the sweetened water. Add the Domino Confectioners Sugar to moistened cocoanut, stir in the flavoring. Blend very thoroughly, take out in half spoonfuls, form in marble shape, then flatten. Put on waxed paper. Sprinkle top with dry cocoanut and let stand 5 hours to dry. This makes about 3 dozen wafers.

High Hat Meringues

\[ 2 \text{ egg whites} \quad \frac{1}{4} \text{ teaspoon almond extract} \\
1 \text{ cup Domino Superfine Powdered Sugar} \quad \frac{3}{4} \text{ cup shelled almonds, ground fine} \\
\frac{3}{4} \text{ cup flour} \quad \frac{1}{2} \text{ cup flour} \]

Beat egg whites until stiff and dry. Gradually beat in Domino Superfine Powdered Sugar. Add flavoring. Reserve \( \frac{1}{3} \) of mixture for tops of cookies. Carefully fold in almonds and flour. Mix well. Drop by spoonfuls on greased baking sheet; flatten with knife. Put about \( \frac{1}{2} \) teaspoon of egg white mixture on top. Bake in moderate oven (350 degrees F.) about 12 to 15 minutes. Makes 2 dozen cookies.

Penuche Fingers

\[ \frac{1}{4} \text{ cup shortening} \quad \frac{3}{4} \text{ cup cake flour} \\
1 \text{ cup Domino Old Fashioned Brown Sugar} \quad \frac{1}{2} \text{ teaspoon baking powder} \\
2 \text{ eggs} \quad \frac{1}{4} \text{ teaspoon salt} \\
1 \text{ teaspoon vanilla} \quad 1 \text{ cup chopped walnuts} \]

Cream together the shortening and Domino Old Fashioned Brown Sugar. Add the eggs, well beaten and the vanilla. Sift the dry ingredients together and stir in the nuts. Combine with the first mixture. Transfer to a shallow oiled pan. Spread the batter one-fourth inch thick. Bake in a moderately hot oven (375 degrees F.) for about 25 minutes. When cool cut in finger length pieces.

"Sweeten it with Domino"
UNUSUAL RECIPES

**Syllabub Whip**

- 2 cups heavy cream
- ½ cup Domino Superfine Powdered Sugar
- 2 egg whites
- Fruit syrup or other flavoring

Whip the cream until foamy and add Domino Superfine Powdered Sugar. Fold in the stiffly whipped whites of eggs and enough fruit syrup or other flavoring to suit the taste. Bits of preserved fruits, chopped nut meats, cocoanut or shredded marrons may also be added. Serve in slender glasses, lined with strips of sponge cake. This makes 6 servings.

**Stirabout Date Cakes**

- ½ cup shortening
- 1 ⅓ cups Domino Old-Fashioned Brown Sugar
- 1 egg
- 1 cup chopped pitted dates
- 1 ¾ cups flour
- 3 teaspoons baking powder
- ½ teaspoon salt
- ½ teaspoon cinnamon
- ⅛ teaspoon nutmeg
- ⅛ teaspoon cloves
- ½ cup cold coffee

Put all the ingredients into a large bowl and beat until the mixture is well blended. Pour into greased and floured cup cake pans. Sprinkle with Domino Old Fashioned Brown Sugar on top. Bake in moderate oven (350 degrees F.) for twenty-five minutes.

**Peach Cobbler**

- 1 quart peaches
- 1 cup flour
- 1 ½ cups Domino Granulated Sugar
- 1 cup water
- 3 tablespoons butter
- 1 egg
- ¼ teaspoon salt
- 1 ¼ teaspoons baking powder
- ½ cup milk

Peel the peaches, remove the stones and cut the fruit into small pieces. Add 1 ¼ cups of the Domino Granulated Sugar and the water. Bake, closely covered, in a shallow baking dish until the fruit is tender. Cream the butter and rest of sugar. Gradually add the well beaten egg. Mix and sift the dry ingredients and combine alternately with the milk to the creamed mixture, blending thoroughly. Pour over the hot fruit and bake 25 minutes in a moderately hot oven (375 degrees F.).

“Sweeten it with Domino”

American Sugar Refining Company