GOOD LUCK
Surprise Cake

Recipes

with

GOOD LUCK
Margarine
The Freshest Spread for Bread is Best for Cooking and Baking

For all home baking and cooking, FRESH Vegetable GOOD LUCK has proved its right to this claim: "No less expensive shortening will do so much—no costlier one can do more." And it costs about half as much as butter.

FRESH Vegetable GOOD LUCK has unusually rapid creaming properties at all temperatures and holds its volume a long time. Since thorough creaming is the secret of light, fluffy, even texture in baking, you will be delighted with GOOD LUCK cakes.

And the Flavor! That is one of the outstanding features of FRESH Vegetable GOOD LUCK—sweet, mild and rich: always fresh. For finest results you must always use a shortening with flavor.

FRESH Vegetable GOOD LUCK guarantees you this fresh flavor because every pound has a definite date clearly printed on the carton for your protection.

These recipes will turn out all right if you use other more expensive shortenings—but you can’t get the most perfect results unless you use FRESH Vegetable GOOD LUCK. We have proved it in a kitchen just like your own.
HOW TO COLOR

JELKE'S
GOOD LUCK
Margarine

1. Unwrap and place GOOD LUCK in a mixing bowl and allow to soften at room temperature.

2. A package of coloring will be found under the flap on the Dated end of the GOOD LUCK carton. Tear or cut package of coloring lengthwise and across and sprinkle powder evenly over softened GOOD LUCK.

3. Mix or blend coloring and margarine with a wet wooden spoon, fork, potato masher or dough blender until GOOD LUCK is a uniform shade. (If a lighter color is desired, less than the given amount of coloring may be used.)

4. Pack GOOD LUCK into a mold or reshape by wrapping GOOD LUCK in parchment paper wrapper and replacing it in the carton. Strike the sides and ends of the package on a table to square. Colored GOOD LUCK may also be rolled into a country roll and wrapped in waxed paper.

5. Store in a cool place, away from other foods with strong odors.
BISCUITS

STANDARD BAKING POWDER BISCUIT RECIPE

2 cups bread flour
4 teaspoons baking powder
½ teaspoon salt
4 tablespoons Jelke's GOOD LUCK Margarine
¾ cup milk

Mix and sift dry ingredients. Cut GOOD LUCK Margarine into dry ingredients with knives or a dough blender. Add liquids to dry ingredients a small amount at a time. Blend. Toss onto a floured board. Knead lightly for ten strokes. Roll dough to the desired thickness cut into attractive shapes. Brush tops with melted GOOD LUCK. Place on a baking sheet and bake in a quick oven (425°F.) until done—approximately 10 to 15 minutes. Makes 10 to 12 biscuits.

VARIATIONS—(Use Standard Baking Powder recipe as the foundation for these variations.)

CHEESE DROPS—Increase amount of milk used to one cup. Add ½ cup of grated cheese to mixture. Blend. Drop dough from teaspoon onto a greased baking sheet.


ORANGE BISCUITS—Substitute orange juice in place of milk. Add one tablespoon of grated orange rind to dough. Roll ¼-inch thick and cut into fancy shapes.
FIVE-IN-ONE ICE BOX COOKIES

1 1/2 cups Jelke's GOOD LUCK Margarine
3 cups brown sugar
2 eggs
2 teaspoons vanilla
1/2 teaspoon salt
4 teaspoons baking powder
6 cups flour

Cream GOOD LUCK Margarine and sugar. Add beaten eggs and flavoring and continue creaming. Sift dry ingredients and add to the creamed mixture. (It will probably be necessary to knead the last of the dry ingredients into the cookie mixture.) Divide the dough into five equal portions. Vary each piece of dough as suggested below. Shape each piece of dough into a roll. Chill. When firm—slice very thin and bake in a hot oven (375°F.) until done—10 to 12 minutes. Yield—60-70 cookies.

CHOCOLATE ICE-BOX COOKIES—Add 2 squares of melted chocolate to one portion of the dough. Blend well, and treat as directed in method above.

SPICE ICE-BOX COOKIES—Add 1/2 teaspoon cinnamon and 1/4 teaspoon nutmeg to one portion of the dough. Blend well and handle as directed above.

FRUIT ICE-BOX COOKIES—Add 1/3 cup of any desired dried fruit (dates, raisins, currants, apricots, prunes or figs) which has been cut into small pieces to one portion of the dough. Blend well and treat as directed in method above.

NUT ICE-BOX COOKIES—Add 1/8 cup of finely chopped nuts (almonds, pecans, peanuts, Brazil nuts or walnuts) to one portion of the dough. Blend well and treat as directed in the method above.

COCONUT ICE-BOX COOKIES—Add 1/8 cup of shredded coconut to one portion of the dough. Blend well and treat as directed in method above.

Every Pound Dated for Freshness
GOOD LUCK SURPRISE

1 cup Jelke's GOOD LUCK Margarine
2 cups granulated sugar
4 eggs
3 cups pastry flour
3 teaspoons baking powder
3/4 teaspoon salt
1 cup milk
2 teaspoons flavoring


CHERRY FILLING*

1 cup granulated sugar
1 1/2 tablespoons cornstarch
1/2 cup cherry juice
1/2 teaspoon lemon juice
3/4 cup cherries, drained
red vegetable coloring

Combine sugar, cornstarch, juice, cherries, and the desired amount of red coloring—cook over low flame until thick. Cool and spread between layers of cake.

GOOD LUCK SURPRISE UNCOOKED FROSTING

1/2 cup Jelke's GOOD LUCK Margarine
3 cups powdered sugar
4 tablespoons evaporated milk
1 teaspoon vanilla extract

Cream GOOD LUCK Margarine. Add remaining ingredients and continue creaming until the mixture is well blended and light and fluffy. (Will frost a three-layer cake.)

*OTHER FILLINGS MAKE THIS CAKE A CONSTANT SURPRISE

For a delicious ORANGE or LEMON CREAM CAKE substitute your favorite orange or lemon filling for the cherry filling. Frost with GOOD LUCK Surprise Uncooked Frosting and garnish with shredded coconut.
PASTRIES

PLAIN PASTRY

3 cups flour
3/4 teaspoon salt

3/4 cup Jelke's GOOD LUCK Margarine
Ice water

Mix and sift dry ingredients. Cut GOOD LUCK into dry ingredients with knives or dough blender. Add enough ice water to hold ingredients together. Toss onto a lightly floured board. (Do not knead.) Cut dough in two equal pieces. Roll each piece of dough to 1/8 inch thickness. Line pie pan with one half of the pastry. Fill with desired filling. Cover with remaining crust. Pinch pastry around the edge with the fingers or the tines of a dinner fork. Prick top crust to allow for the escape of steam. Bake in a quick oven (425° F.) until crust is browned and the filling is cooked. (Time varies according to filling used.)

CHEESE CRUST—(To make your apple pies more delicious!) Use recipe for Plain Pastry. Add 1/3 to 1/2 cup of grated American Cheese to the dry ingredients before cutting in the GOOD LUCK. Prepare crust in same way as Plain Pastry.

FLAKY CRUST—(For Tarts and Fancy Pastries.) Use recipe for Plain Pastry. Increase the amount of GOOD LUCK used to 1/4 cup. Follow method of preparation given in Plain Pastry recipe.

New Recipes—Nearly Every Time You Buy

Another Exclusive GOOD LUCK Feature

One hundred new, tested and economical recipes will be printed inside GOOD LUCK cartons this year. Four new ones at a time are printed on the inside of the carton, so that nearly every time you buy there will be new surprises for you and your family. These recipes may be cut out to fit your file box.

WATCH FOR THESE NEW RECIPES

These famous seals assure you that GOOD LUCK is one of the finest products for table, baking and cooking. Use it just as you would butter.

The Jelke Testing Kitchen has carefully checked these recipes. Just follow instructions and use good materials — FRESH Vegetable GOOD LUCK will do the rest.
NOW you know that FRESH Vegetable GOOD LUCK is “the only margarine, the only shortening, the only table spread that is absolutely guaranteed for freshness and has a definite date printed on every pound.”

In addition to being the finest and freshest spread for bread, FRESH Vegetable GOOD LUCK is unexcelled for many other uses. Try some of these and see how much better it is—then figure what you save.

AS A SHORTENING for all kinds of cakes, pastries, quick breads.

AS A SEASONING for vegetables, sauces, fruits, steaks, frostings, candies, popcorn.

AS A FAT for pan frying or sautéing meat, fish, fowl, batters, vegetables and fruits.

For brushing crusts, buttering pans, etc.

JOHN F. JELKE COMPANY :: CHICAGO, ILLINOIS