IMPERIAL SUGAR presents

ROMANTIC RECIPES
of the Old South

AND THE GREAT SOUTHWEST
Romantic Recipes
OF THE OLD SOUTH AND THE GREAT SOUTHWEST

Selected and Compiled for
IMPERIAL SUGAR COMPANY
by
JANE DOUGLAS Chapter
Daughters of American Revolution

Each Recipe has been tested by RUTH PERRY, Director of the
LIGHT CRUST FLOUR KITCHEN
Introduction

In publishing “Romantic Recipes of the South and Great Southwest” Imperial Sugar Company has tried to preserve in type recipes out of the past that had so much to do with giving this section its lustrous reputation for fine cookery. Many of these recipes have been jealously guarded secrets of one family. Some were in danger of being lost to future generations.

Each of these recipes has its story of association with people and events that are a part of our nation’s history. Some of the stories are legends; most are true. In either case they will add to the interest of the recipes when they are prepared and served to your guests.

The members of Jane Douglas Chapter, Daughters of the American Revolution, were gracious enough to take over the task of tracking down and collecting these recipes at our request. With their own historical background, dating back to Colonial days and beyond, they have been able to supply recipes rich in early-day association, yet practical for present-day use. We are thankful to them, as we know you will be.

Each recipe on the following pages has been tested by trained Home Economists. In each the use of Imperial Pure Cane Sugar helps give perfect results. In fact, many of these recipes were made in the beginning with sugar from the refinery which stood on the present site of the Imperial Sugar Refinery at Sugar Land, Texas, in the days of the Texas Republic.

We feel sure that you will enjoy preparing, serving and eating these delicacies out of a gracious era of the past. We suggest their especial fitness for church suppers, club gatherings and similar occasions, where the unusual will be appreciated. May you find pleasure in each recipe and in the Imperial Pure Cane Sugar which is a vital ingredient in each.

Imperial Sugar Company
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IMPERIAL SUGAR COMPANY
Sugar Land, Texas
Suggestions for Using the Recipes

ASSEMBLING INGREDIENTS
Assemble ingredients and utensils necessary for making the cake. Allow shortening, eggs and milk to become room temperature or about 72° F. before starting to mix the cake. The ingredients blend much more readily at this temperature.

PREPARE PANS
To line pans with paper, place pan on piece of waxed paper and trace around with point of knife or spatula; then cut with scissors just inside the tracing. Several liners may be cut at one time. Place one of these liners in the bottom of each pan to be used; then grease pan. If paper liners are not used, the pans should be greased well on the bottoms and sparingly on the sides, then dusted with flour and excess flour removed by knocking the inverted pan on the table.

HEAT OVEN
Start oven before mixing the cakes, so it will be at the desired temperature when cake is ready.

MEASURING THE DRY INGREDIENTS
Sift flour once onto a piece of waxed paper. Then spoon lightly into measuring cup, being careful not to pack or shake. Level off with spatula or straight edge of knife, without packing down, and pour measured flour into sifter. Using measuring spoons, measure baking powder and salt with spices or baking soda and add to the flour in the sifter. Sift together one or more times on to waxed paper or into a bowl.

MEASURING LIQUIDS
Place measuring cup on level table, pour liquid into it to the desired line. Flavoring is measured with measuring spoon and may be added to the creamed sugar-shortening mixture with the whole eggs or egg yolks or it may be added with the liquid.

CREAMING THE SHORTENING AND SUGAR
Most of the recipes in this booklet which contain shortening direct that the shortening and sugar be creamed together and the cakes or cookies mixed in the conventional way. If butter or margarine is used, cream well before adding sugar. When one of the creamy type shortenings is used, this is not necessary. Add sugar about two tablespoons at a time and cream well with the shortening with back of spoon against sides of the bowl. When using electric mixer, gradually beat in sugar at high speed, scraping bowl often. When all of the sugar has been added, scrape bowl; beat one minute at high speed.

ADDING WHOLE EGGS OR EGG YOLKS
When whole eggs or egg yolks are specified in recipe, add them to the well creamed shortening and sugar and beat vigorously, making sure they are well mixed with the creamed mixture. With an electric mixer, beat one minute at high speed.
**Suggestions for Using the Recipes**

**ADDING THE SIFTED DRY INGREDIENTS**
Add sifted dry ingredients and liquid alternately, a small amount at a time, beginning and ending with the dry ingredients, and stirring just enough to keep batter smooth after each addition. Do not over beat. If electric mixer is used, use lowest speed and add ingredients as rapidly as possible. Scrape bowl and beat *only until smooth.*

**ADDING BEATEN EGG WHITES**
Egg whites should be beaten stiff but not dry. They should stand up in moist glossy peaks when the beater is lifted. Fold them into batter with light, quick over and over motion. Do not beat batter. Beaten egg whites are best folded in by hand with spoon, wire whisk or rubber bowl scraper.

**POURING BATTER INTO PREPARED PANS**
If the size pans specified in recipe are not available, fill ones to be used only about $\frac{1}{2}$ full. Any remaining batter may be used for cup cakes.

**BAKING**
Place cakes as near the center of oven as possible. If more than one oven rack is used, do not place one layer directly under another, and do not let cake pans touch each other or the sides of the oven.
When cake is done, a wire cake tester or a toothpick inserted in center will come out clean and free of batter. If any dough clings to the tester, the cake needs longer baking.

**COOLING THE CAKES**
Cakes containing shortening should be cooled in pan on wire rack 10 to 15 minutes. They will then be easier to turn out without breaking. Loosen cake around edges with a spatula, tipping pan and turning cake around to let in air. Lay wire cake rack on top of pan and invert cake on rack. Peel off paper; turn cake right side up; cool thoroughly before frosting. If wire cake racks are not available, a rack from the refrigerator may be used.

**ANGEL FOOD AND SPONGE CAKES**
Specific instructions are given with the recipes.

**POUND CAKES**
Pound cakes require no liquids and depend on beaten eggs for leavening.
103 out of 104 winners in the Culinary Contests at the State Fair of Texas in Dallas used Imperial *Pure Cane Sugar* .........
To the true daughter of the South, cake baking has always been a matter of intense personal pride. The blending of ingredients, the mixing of the batter, the judging of temperature and time when her cake went into the oven, the creation of the exactly correct frosting, were of momentous importance. Each cake, whether for Sunday dinner, for weekday meals, for the visit of the preacher, or for a gay "sociable", was a work of art. For each cake was an index of the maker's cooking reputation, almost of her social standing. Small wonder, then, that the gifted women of the Southland have brought cake baking to such a high level of perfection, and that they have created such cakes as are presented here for you to enjoy.
In the gold-fever year of '49, Pat Reese of Kentucky packed up his family and headed for California, but Colorado caught his fancy and he stopped there. Shortly afterward, daughter Patricia fell in love and was married. Mrs. Reese, cannily making use of Colorado's wild berries, created this Raspberry Rum Cake for the wedding supper.

**RASPBERRY RUM CAKE**

- 1 sponge cake—cooked in three layers
- Raspberry jam
- Sprinkle layers of sponge cake with rum. Spread raspberry jam between and on top cake layers. Serve with whipped cream.

Great-Grandfather Guion was an Episcopal minister of the middle 1800's. By custom, he and his wife held open house on Easter Sunday, always offering this Sponge Cake and Custard made according to Grandmother Guion's own recipe. Each Easter Sunday since this delicacy has been served by the Guion family.

**GRANDMOTHER GUION'S SPONGE CAKE AND CUSTARD**

- 5 eggs
- 1 cup Imperial Pure Cane Sugar
- 1 teaspoon vanilla
- ½ teaspoon baking powder
- 2 tablespoons lemon juice
- 1 cup sifted flour
- ¼ teaspoon salt

Allow eggs to become room temperature (about 70°F.), separate and beat yolks with rotary beater (or electric mixer at high speed) until light. Continue beating while gradually adding ½ cup of the Imperial Pure Cane Sugar. Beat in vanilla. Add lemon juice and beat until very thick. (Well beaten egg yolks is one secret of a perfect sponge cake.) Sift flour, salt and baking powder together and fold gently into the egg yolk mixture with a spoon. Beat egg whites until they form moist peaks when beater is lifted. Then add the remaining ½ cup Imperial Pure Cane Sugar two tablespoons at a time, beating well after each addition. Fold yolk mixture into egg whites with a spoon until there are no streaks of yolks or whites. Pour batter into ungreased 10” tube pan. Cut through flour, salt and baking powder together and fold gently into the egg yolk mixture with a spoon. Beat egg whites until they form moist peaks when beater is lifted. Then add the remaining ½ cup Imperial Pure Cane Sugar two tablespoons at a time, beating well after each addition. Fold yolk mixture into egg whites with a spoon until there are no streaks of yolks or whites. Pour batter into ungreased 10” tube pan. Cut through mixture with a spatula to remove large air bubbles. Bake in slow oven (325° to 350°F.) about 1 hour. Invert pan and allow cake to cool before removing from pan. Serve sponge cake with custard.

**Custard**

- 2 cups milk
- ¾ cup Imperial Pure Cane Sugar
- 3 eggs, slightly beaten
- 1 teaspoon vanilla
- ½ teaspoon salt

Heat milk in top of double boiler over boiling water until tiny bubbles appear around edges. Combine slightly beaten eggs, sugar and salt in a bowl. Add hot milk very slowly, stirring constantly to avoid cooked egg specks. Pour back into top of double boiler. Turn heat low (water should be hot but should not boil). Stir constantly until slightly thickened or thick enough to “coat” a spoon with a thin film of custard. Pour at once into a cool bowl. When cool, add vanilla. Chill before serving.
Nature was generous to the Texans of early days. In favored sections she offered them bountiful supplies of plump wild blackberries. Thrifty women made use of the bounty, putting up jar after jar of jam. One of these first mothers of Texas, experimenting with cakes, originated this Blackberry Jam Cake, a favorite then and certain to be a favorite with today's generation.

**BLACKBERRY JAM CAKE**

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Amounts</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 cup shortening</td>
<td>2 teaspoons cinnamon</td>
</tr>
<tr>
<td>2 cups Imperial Pure Cane Sugar</td>
<td>1 teaspoon nutmeg</td>
</tr>
<tr>
<td>4 egg yolks, beaten</td>
<td>1 teaspoon cloves</td>
</tr>
<tr>
<td>1 teaspoon vanilla</td>
<td>1 teaspoon allspice</td>
</tr>
<tr>
<td>3 cups sifted flour</td>
<td>1 cup buttermilk</td>
</tr>
<tr>
<td>1 teaspoon soda</td>
<td>1 cup blackberry jam</td>
</tr>
<tr>
<td>2 teaspoons cinnamon</td>
<td>4 egg whites, beaten</td>
</tr>
</tbody>
</table>

Cream shortening and Imperial Pure Cane Sugar together until light. Add beaten egg yolks and vanilla. Beat until thoroughly blended. Sift dry ingredients together and add alternately with buttermilk. Stir in blackberry jam. Fold in egg whites, beaten. Pour batter into large tube pan which has been lined on bottom with waxed paper and greased. Bake at 325° F. for 30 minutes, increase heat to 350° F. and continue baking for about 45 minutes or until a cake tester or toothpick inserted in center of cake comes out dry and free of batter. Set pan on wire rack and allow cake to cool 20 minutes before removing from pan.

This remarkable recipe comes from a Virginia family which was closely associated with President Andrew Jackson. The mother, an inventive cook, developed the Pork Cake recipe at a time when foraging soldiers had done away with all livestock and poultry. Jealous of her recipes, she had promised her cook book to her eldest daughter only after the mother's death. After her sudden death in a fall down the stairway, the book could not be found. It was years later, when the house was being demolished that the precious book was discovered at last...hidden in the hollow newel post of the stairway that had caused her death.

**PORK CAKE**

- Place pork in mixing bowl and add boiling water. Add molasses, Imperial Brown Sugar, raisins and currants and cool. Mix and sift flour, baking soda and spices together three times. Add to molasses mixture and beat until smooth. Turn into long narrow bar pan (10" x 4" x 3") and bake in a slow oven (325° F.) 1 hour and 15 minutes. Approximate yield: 1 long narrow loaf.
What could be more enticing to the ear than “Ginger Cake with Sorghum Icing”? To Governor Barney Gibbs of Texas it was just as enticing to the taste when it was served to him with sweet apple cider by the Skiles family in Richardson many years ago. Governor Gibbs told his hostess afterward: “It’s mighty satisfying to my sweet tooth.”

**GRANDMOTHER’S GINGER CAKE**

- 2 1/4 cups sifted flour
- 1 teaspoon ginger
- 1 teaspoon cinnamon
- 1/2 teaspoon powdered cloves
- 1/2 teaspoon allspice
- 1/2 teaspoon salt
- 1 teaspoon soda

Mix flour, spices, soda and salt and sift twice. Cream butter and *Imperial* Pure Cane Sugar and add sorghum and well beaten egg. Add flour mixture and buttermilk alternately—beating vigorously. Last, add hot water and beat until perfectly blended. Turn into well greased square pan (9” x 9” x 2”). Bake for 45 minutes or until done in a moderate oven (350°F). Turn out and cool, then spread with Sorghum Icing.

**SORGHUM ICING**

- 1/2 cup butter
- 2 tablespoons sorghum
- 1/2 teaspoon lemon extract
- 2 cups *Imperial* Confectioners’ Sugar

Cream butter thoroughly. Add sorghum and beat until fluffy. Add sifted *Imperial* Confectioners’ Sugar, and beat until smooth. Add lemon extract.

**SOUTHERN SPICY GINGER BREAD**

- 2 eggs
- 3/4 cup *Imperial* Brown Sugar
- 3/4 cup molasses
- 3/4 cup melted fat
- 1 1/2 teaspoons cinnamon
- 1 1/2 teaspoon nutmeg
- 1 1/2 teaspoon cloves
- 2 1/2 cups flour
- 1 1/2 teaspoon baking powder
- 2 teaspoons ginger
- 2 teaspoons soda
- 1 cup boiling water

Add beaten eggs to *Imperial* Brown Sugar, molasses and melted fat. Then add dry ingredients, which have been mixed and sifted. Add boiling water and blend quickly. Pour batter into individual or shallow pans. Bake in 350°F oven 35 to 40 minutes for layers and 20 to 25 minutes for muffin pans. Serve (Continued)
with a sauce made of Imperial Brown Sugar, water and butter, crushed together until well blended. May be topped with whipped cream.

When Grandmother Skiles was preparing to leave Kentucky for Texas in a covered wagon, she begged a few special recipes from her in-laws, the family of Senator Skiles of Bowling Green. This Vanity Cake recipe was the most highly prized of all, reserved for the most important guests.

VANITY CAKE

1/2 cup butter
1 1/2 cups Imperial Pure Cane Sugar
6 egg whites

Cream butter in bowl which has been rinsed in very hot water and dried; add Imperial Pure Cane Sugar. Beat the two together to the texture of whipped cream. Whip the egg whites to a snowy peak. Sift flour, baking powder and cornstarch together and add alternately with milk. Fold in egg whites. Grease two 8" layer pans and line with petals from lemon verbena and cover with the cake batter. (If the lemon verbena leaves are not available, rose geranium leaves may be substituted, or lemon extract.) Bake at 375° F. about 30 minutes. When cake is done and removed from pan, peel off the leaves and ice cake with boiled icing faintly flavored with lemon.

There are many variations of the One-Two-Three-Four Cake, a widespread favorite of days gone by. This particular one is an heirloom handed down from the old Roberts family of Fairfax County, Virginia. Cooks familiar with this type of cake will note certain differences from the usual recipe.

ONE-TWO-THREE-FOUR CAKE

1 cup butter
2 cups Imperial Pure Cane Sugar
4 eggs, separated
3 cups flour

Beat the butter and Imperial Pure Cane Sugar till very light and creamy. Add the well beaten yolks of eggs. Sift flour twice with salt and baking powder. Add milk a little at a time with flour. Add vanilla. Fold in beaten egg whites. Pour batter into two deep 9" layer pans or three shallow ones. Bake in moderate oven (375° F.) about 35 minutes for deep layers or 25 to 30 minutes for shallow layers.

Everybody knows the importance of a well-laden table “when the preacher comes to dinner.” Back in the 1880’s, it was an even more notable event when the bishop or presiding elder was present for a meal. On such occasions in the Eddy home the Reverend gentleman often ended the repast by requesting another slice of this Light As A Feather Cake.
LIGHT AS A FEATHER CAKE

Sift dry ingredients together into mixing bowl. Add melted butter and blend together. Break eggs into measuring cup and add enough milk to make 1 cup of liquid. Pour into the dry ingredients and stir until moistened. Beat with rotary beater until well mixed and batter is light. Add vanilla. Pour into two 8" layer pans which have been lined with waxed paper then greased. Bake in moderate oven (375° F.) 25 to 30 minutes or until done.

During the War Between the States a wounded refugee from the Union Army hid in the home of the Barker family of South Carolina. Growing homesick as he convalesced he asked permission to bake a cake his mother had taught him to make. This is the cake he baked. Mother Barker copied the recipe. And that is why a “Yankee Layer Cake” is included in this book of Southern recipes.

YANKEE LAYER CAKE

Cream shortening. Add Imperial Pure Cane Sugar and cream until light. Add beaten eggs and beat thoroughly. Add sifted dry ingredients alternately with the milk. Fold in 1/2 of the nuts and fruits. (Reserve the other 1/2 for icing.) Pour batter into two 9" layer pans. Bake in moderate oven (350° F.) 35 to 40 minutes. Allow cakes to cool 10 to 15 minutes on wire rack before removing from pan. Ice with white icing to which the remaining 1/2 of the nuts and fruit have been added.
CAKES

Breath-takingly beautiful Dolly Varden, belle of an age that is gone, loved this cake. Whether the recipe was created especially for her is not known. But in the Shorter family of Rockbridge County, Virginia, the cake came to be known by her name, and has perpetuated Dolly Varden’s memory ever since.

DOLLY VARDEN CAKE

White Layers

\[
\frac{1}{2} \text{ cup shortening} \\
1 \text{ cup } \textit{Imperial} \text{ Pure Cane Sugar} \\
1 \text{ teaspoon vanilla} \\
2 \text{ cups sifted flour} \\
\text{Cream shortening and } \textit{Imperial} \\
\text{Pure Cane Sugar together until light and fluffy. Add vanilla. Sift dry} \\
\text{ingredients together and add alternately with milk. Fold in beaten egg} \\
\text{whites. Pour batter into two 9” layer pans which have been lined with waxed paper and greased. Bake in moderate oven (375° F.) 25 to 30 minutes.}
\]

Dark Layers

\[
\frac{1}{2} \text{ cup shortening} \\
1 \text{ cup } \textit{Imperial} \text{ Pure Cane Sugar} \\
4 \text{ egg yolks, beaten} \\
2 \text{ cups sifted flour} \\
2 \text{ teaspoons baking powder} \\
2 \text{ tablespoons ground cinnamon} \\
\frac{1}{4} \text{ teaspoon salt} \\
\text{Cream shortening and } \textit{Imperial} \\
\text{Pure Cane Sugar until light. Add beaten egg yolks and blend thoroughly. Add sifted dry ingredients alternately with the milk. Fold in the fruits and nuts. Turn batter into two 9” layer pans which have been lined with waxed paper and greased. Bake at 325° F. about 45 minutes or until done. Put layers together alternating light and dark ones. Ice with white icing.}
\]

It was the duty of every bride in the Willis family of North Carolina to learn to bake angel food cakes, for this art was the family’s proud tradition. Many were the variations developed by generations of these brides. One of them, and one of the most delicious, is this Orange Angel Food Cake.

ORANGE ANGEL FOOD CAKE

\[
\frac{3}{4} \text{ cups egg whites} \\
1 \text{ cup sifted flour} \\
\frac{3}{2} \text{ cups sifted } \textit{Imperial} \text{ Pure Cane Sugar} \\
1 \text{ teaspoon orange juice} \\
\text{Allow egg whites to become room temperature before starting the cake. They whip better and give a finer, more delicate texture. Sift flour once and measure. Sift 4 times} \\
\text{Grated rind of 1 small orange} \\
1 \text{ tablespoon cold water} \\
\frac{1}{4} \text{ teaspoon salt} \\
1 \text{ teaspoon cream of tartar} \\
\text{with } \frac{1}{2} \text{ cup of } \textit{Imperial} \text{ Pure Cane Sugar. Combine orange juice, grated rind and cold water. When eggs are about 70°, add salt and beat until foamy. Add cream of tartar and} \\
\text{(Continued)}
continue beating until they stand up in moist peaks when beater is lifted. Add 1 cup Imperial Pure Cane Sugar in four additions, sprinkling ¼ cup at a time over the egg whites. Beat lightly until blended after each addition. Fold in the combined orange juice, rind and water. Sift in flour-sugar mixture one-fourth at a time. Fold in lightly with spoon or flat wire whisk. (It requires about 15 complete folds to blend each addition.) Pour batter into ungreased 10” tube pan. Bake at 325° F. about one hour. Invert pan and allow cake to stand one hour or until cold before removing from pan. Loosen cold cake from sides and stem of pan with small spatula. Turn out on cake plate and ice with orange icing.

In Natchez there may still be descendants of those who were served this cake in palatial Monmouth, home of “Mississippi’s best loved citizen”, John Quitman, Governor of his state, who raised the first U. S. Flag over Mexico in the Mexican War.

**BURNED SUGAR CAKE**

- ½ cup shortening
- 1⅛ cups Imperial Pure Cane Sugar
- 2 eggs, beaten
- 1 teaspoon vanilla
- 2⅛ cups sifted flour
- 2½ teaspoons baking powder
- ½ teaspoon salt
- 1 cup water or milk
- 3 tablespoons burned sugar syrup

Burned sugar syrup—Place 1 cup Imperial Pure Cane Sugar in a heavy skillet and heat, stirring constantly until sugar melts and browns. (It should just start to smoke.) Remove from heat and add 1 cup boiling water. Return to heat and stir until sugar is dissolved and syrup begins to thicken slightly. (Use wooden spoon for stirring.) Set aside to cool.

Cream shortening and Imperial Pure Cane Sugar until light and fluffy. Add beaten eggs and beat until thoroughly blended. Add vanilla. Sift dry ingredients together and add alternately with milk or water, beating until blended after each addition. Stir in burned sugar syrup. Pour batter into two 9” layer pans which have been lined on bottoms with waxed paper and greased. Bake in moderate oven (375° F.) about 30 minutes or until done. When cool, put together with marshmallow filling.

In the old days, the larger the family the more surely would stewed prunes be on the table regularly. But one day the Evans family rebelled at the monotony, and Mother had to think up a way to give new appetite appeal to her tried and true (and economical) staple food. Thus the Prune Layer Cake, proving once again that “necessity is indeed the mother of invention.”

**PRUNE LAYER CAKE**

- ½ cup shortening
- 1⅛ cups Imperial Pure Cane Sugar
- 2 egg yolks
- 5 tablespoons milk
- 2¼ cups sifted flour
- ½ teaspoon soda
- 2 teaspoons baking powder
- ¼ teaspoon salt
- 1 teaspoon cinnamon
- 1 teaspoon cloves
- 1 teaspoon nutmeg
- 1 cup cooked prunes, chopped
- 1 teaspoon lemon juice
CAKES

Cream shortening and *Imperial* Pure Cane Sugar together. Add egg yolks and beat thoroughly. Add sifted dry ingredients alternately with milk. Fold in prunes and lemon juice. Pour batter into 2 greased 9” layer pans. Bake in moderate oven (375° F.) about 35 minutes or until done. Cool layers 15 minutes on wire rack before removing from pan. Ice with white icing.

For many years the daughter of General Grenville Dodge treasured this family recipe for the cake served President Lincoln when he visited the General at Council Bluffs, Iowa, during the War Between the States. She released it to the DAR in appreciation of their securing of funds to erect the magnificent monument which commemorates the visit.

**PRESIDENT LINCOLN’S CAKE**

| 1/2 cup shortening | 3/4 cup milk |
| 1 3/4 cups *Imperial* Pure Cane Sugar | 1/4 cup hot water |
| 3 cups sifted flour | 1 teaspoon vanilla |
| 4 teaspoons baking powder | 1/2 teaspoon almond extract |
| 1/2 teaspoon salt | 6 egg whites, beaten |

Cream shortening and add *Imperial* Pure Cane Sugar gradually, creaming until light and fluffy. Sift dry ingredients together and add alternately with combined milk and water. Beat just until blended after each addition. Add flavoring. Fold in stiffly beaten egg whites. Pour batter into three 8” or 9” layer pans which have been lined on bottom with waxed paper, then greased. Bake in moderate oven (375° F.) 25 to 30 minutes or until done.

This old-fashioned pound cake recipe dates back over 150 years to the days of candle-lighted dinner tables when Governor Gayoso ruled over the Spanish Territory of Natchez.

**GOVERNOR GAYOSO’S POUND CAKE**

| 1 cup butter |
| 12 1/2 cups *Imperial* Pure Cane Sugar |
| 5 eggs |
| 2 cups sifted flour |
| 1/2 teaspoon salt |
| 2 tablespoons rum |

Cream butter. Add *Imperial* Pure Cane Sugar gradually, continuing to cream until very light and fluffy. Add eggs, one at a time, beating thoroughly after each is added. Fold in flour and salt. Add flavoring and mix well. Pour into greased tube pan (10”). Bake in slow oven (325° F.) about one hour or until done.
CAKES

Many were the families in the ante-bellum South whose fame for hospitality revolved around a dusky cook in the kitchen. Such a cook was “Old Dud”, grown grey in the service of the Lambreth family. With an eye on the coffee pot and the first cocoa he had ever seen, “Old Dud” worked out this Mahogany Cake with its unforgettable flavor.

**MAHOGANY CAKE**

- 4 tablespoons cocoa
- 5 tablespoons strong hot coffee
- 1½ cups Imperial Pure Cane Sugar
- 3 egg yolks, beaten

Combine cocoa and hot coffee. Set aside to cool. Cream shortening and Imperial Pure Cane Sugar until light and fluffy. Add beaten egg yolks and beat thoroughly. Add vanilla. Sift flour, salt and baking powder together and add alternately with milk. Beat just until blended after each addition. Blend in cooled coffee-cocoa mixture. Fold in egg whites. Pour batter into two greased 9" layer pans. Bake in moderate oven (375° F.) about 30 minutes or until done.

**LADY BALTIMORE CAKE**

- 1 cup shortening
- 2 cups Imperial Pure Cane Sugar
- 1 teaspoon vanilla
- 4 drops rose extract

Cream shortening and Imperial Pure Cane Sugar until very light and fluffy. Add flavoring and blend. Sift dry ingredients together and add alternately with milk. Fold in stiffly beaten egg whites. Pour batter into three 9" layer pans which have been lined with waxed paper and greased. Bake in moderate oven (375° F.) 25 to 30 minutes or until done. Put layers together with Lady Baltimore Filling and ice top and sides with white icing.

**Icing**

- 1 cup chopped figs
- 1 cup chopped dates

Combine Imperial Pure Cane Sugar, cream of tartar and water in sauce pan over low heat and stir until sugar dissolves. Cook without stirring to 260° F. or until mixture begins to thread. Add gradually, while beating, to the stiffly beaten egg whites. Pour about one-third of the icing into a bowl and add:

- 1 cup chopped figs
- 1 cup chopped dates

Ice top and sides of cake with the remaining two thirds of the plain icing.
Those who have visited ancient Natchez will remember "Auburn," the old plantation mansion built in 1815. Among the notables entertained there in that period were Henry Clay, Edward Everett Hale, who wrote "The Man Without A Country," and John Howard Payne, author of "Home Sweet Home." This Auburn Brown Stone Cake, a private recipe of the household, was served to delight these and other guests.

### AUBURN BROWN STONE CAKE

- 1 cup shortening
- 1⅛ cups *Imperial Pure Cane Sugar*
- 2 eggs
- 2⅜ cups sifted flour
- 3 teaspoons baking powder

Cream shortening and *Imperial Pure Cane Sugar* together until light and fluffy. Add eggs, one at a time. Beat well after each is added. Sift dry ingredients together and add alternately with milk, beating just until smooth after each addition.

1 teaspoon salt
1 cup milk
½ teaspoon vanilla
2 squares unsweetened chocolate, melted
½ cup nuts, chopped fine

Stir in vanilla and melted chocolate. Fold in chopped nuts. Pour batter into square pan (10" x 10" x 2") which has been well greased. Bake in moderate oven (350°F) about 40 minutes or until done. When cool, cover with chocolate filling.

### Chocolate Filling

- 2 squares unsweetened chocolate
- 1 cup milk
- 2 eggs
1 teaspoon vanilla

Combine chocolate and ½ cup of the milk in top of double boiler. Heat over boiling water until chocolate melts. Beat until smooth with rotary beater. Beat egg slightly and add remaining ½ cup milk. Stir in the combined dry ingredients and add to hot chocolate mixture. Cook, stirring constantly until thick.

Virginia, "mother of Presidents," also is the mother of many fine recipes. This delicious Pound Cake was a "company recipe" of the old Parker family of Pittsylvania County, Virginia. Visiting governors, judges, burgesses and the like had cause to be familiar with this cake.

### OLD VIRGINIA POUND CAKE

- 1 pound butter (2 cups)
- 1 pound *Imperial Pure Cane Sugar* (2 cups)
- 1 pound eggs, separated (10 medium)
1 teaspoon almond extract
1 pound flour (4½ cups sifted cake flour)
½ teaspoon salt
1 tablespoon brandy

Cream butter and *Imperial Pure Cane Sugar* until fluffy. Add beaten egg yolks and flavoring. Beat vigorously until well blended. Fold in stiffly beaten egg whites, mixing thoroughly. Gradually fold in sifted flour and salt and mix well. Add brandy. Pour batter into two loaf pans which have been greased and lined with waxed paper. Bake at 325°F. one hour or until done. Makes two loaves. May be baked in tube pans.
CAKES

Those who believe that there should be a tradition behind a wedding cake will welcome this recipe. It traces back directly to the family of Scotland’s famed Robert Bruce through the Campbell Clan. It was baked for the wedding of Princess Louise of that noble line, and henceforth through the centuries has borne her name.

PRINCESS LOUISE WEDDING CAKE

3/4 pound butter
2 cups Imperial Pure Cane Sugar
12 eggs, separated
1 teaspoon lemon extract
4 cups sifted flour

Cream butter and Imperial Pure Cane Sugar together until light and fluffy. Add beaten egg yolks and extract. Beat thoroughly. Sift dry ingredients together and add gradually. Mix until smooth after each addition. Fold in nuts and fruit. Beat egg whites until light but still moist, then fold into the cake. Pour batter into pans and bake in slow oven (300° F.) until cake tester or toothpick inserted in center of cake comes out dry and free of batter. The cake should only be very lightly browned when done. For layers 1 1/4" deep, this requires about 1 hour; for loaf cakes, 2 hours or more. Set pans on wire rack and allow cake to cool before removing from pan.

For wedding cake, bake in three pans of graduated sizes. Put together and ice with white icing, sprinkle with silver candies and/or figurines of bride and groom.

When a daughter of the Whitson family of Alabama was married, there were two cakes—the white wedding cake baked by the bride’s mother, and the golden Bridegroom Cake, baked by the groom’s mother, using the yolks from the wedding cake, which were given to her by the mother of the bride. At the wedding reception both cakes were cut, guests being served a small portion of each.

BRIDEGROOM CAKE

2 3/4 cups flour, sifted
4 teaspoons baking powder
3/4 cup butter or shortening
1 1/4 cups Imperial Pure Cane Sugar
10 egg yolks
3/2 teaspoon lemon extract
3/4 cup milk

Add baking powder to flour and sift three times. Cream shortening and Imperial Pure Cane Sugar, adding sugar gradually; add egg yolks and beat well; add lemon extract. Add flour mixture and milk to the creamed mixture in small amounts alternately, beating after each addition until smooth. Bake in three 9" layer pans 25 minutes at 350° F.
CAKES

Julia Curl, daughter of Charles S. Taylor, signer of the Texas Declaration of Independence, handed down this recipe to her descendants. With it came her eye-witness account of festive occasions in old Nacogdoches, where General Sam Houston often was a guest, and others arrived by wagon and buggy from miles away. This cake was a high spot of such affairs, but no one ever thought to name it.

NAMELESS CAKE

- ¾ cup shortening
- 1½ cups Imperial Pure Cane Sugar
- 3 eggs, beaten
- 1¾ cup sifted flour
- ½ teaspoon baking powder
- ½ cup sour milk
- 1 teaspoon soda
- 1 cup coarsely cut nuts (roasted)
- ½ teaspoon salt
- 1 teaspoon cinnamon
- 2 teaspoons nutmeg
- ¾ cup sour milk
- 1 teaspoon vanilla
- 1 teaspoon lemon extract
- 1 teaspoon soda
- 1 cup coarsely cut nuts (roasted)

Cream shortening and Imperial Pure Cane Sugar together until fluffy. Add beaten eggs and beat thoroughly. Sift dry ingredients together and add alternately with sour milk. Add vanilla and lemon extract. Fold in nuts. (To roast nuts, place chopped nuts in a shallow pan and heat in a slow oven, 325°F., about 20 minutes or until lightly browned. Stir frequently.) Pour batter into an oblong pan (9” x 13” x 1½”). Bake at 375°F. about 35 minutes or until done.

DANISH LAYER CAKE

- ½ cup butter
- ½ cup Imperial Pure Cane Sugar
- 2 eggs
- ¾ cup sifted flour
- ¼ teaspoon baking powder
- 1 teaspoon vanilla

Cream butter and Imperial Pure Cane Sugar together. Add eggs one at a time and beat vigorously after each is added. Sift dry ingredients together and add gradually. Beat until smooth after each addition. Add vanilla. Spread batter evenly in three 8” or 9” layer pans which have been well greased. (This makes very thin layers.) Bake at 375°F. about 12 minutes or until done. Remove from pans and cool layers on wire rack. When cool, spread with raspberry jam and put together with the following custard.

(Continued)
CUSTARD

1/2 cup Imperial Pure Cane Sugar
1/4 cup cornstarch
1/8 teaspoon salt

Combine dry ingredients and add to milk and eggs. Cook in top of double boiler until thick. Cool. Add vanilla. After layers have been put together with the custard mixture, spread whipped cream on top and sides of cake.

CONCORD GRAPE DELIGHT

White Cake

3/4 cup shortening
2 cups Imperial Pure Cane Sugar
1 teaspoon vanilla extract
3 cups cake flour
1/4 teaspoon salt
2 teaspoons baking powder
1 cup water
4 egg whites, beaten stiff
1 teaspoon baking powder

Thoroughly cream shortening and Imperial Pure Cane Sugar; add vanilla extract. Add flour sifted with salt and 2 teaspoons baking powder alternately with water, beating well after each addition. Fold in egg whites, beaten with one teaspoon baking powder. Pour into individual Mary Ann cake pans. Bake in moderate oven (350° F.) 25 to 30 minutes. When cool, cover with a cream filling made by combining equal parts Lemon Meringue Pie filling and whipped cream with enough crushed pineapple to give the desired consistency and flavor. On top of the cream, in the hollow of each cake, place a large mound of Concord Grape Sherbert. Serve at once.

Readers of The Saturday Evening Post won’t have to be introduced to William Hazlett Upson, author of the hilarious Alexander Botts-Earthworm Tractor stories. Nor is “Billy” Upson likely to forget his introduction to Concord Grape Delight, served to him by a Dallas hostess who has delighted many a noted guest with it in recent years.
CONCORD GRAPE SHERBET

2 cups Imperial Pure Cane Sugar
2 tablespoons gelatin
1 cup hot water
3 cups cold water

2 teaspoons tartaric acid*
1/4 cup light cream
3/4 cup Concord grapes, pureed
1/4 cup crushed pineapple

*Tartaric acid may be obtained at drug stores.

Dissolve Imperial Pure Cane Sugar and gelatin in hot water then add cold water and tartaric acid. Whip cream and add to mixture. Add grapes and pineapple. Place in refrigerator to freeze. Makes 1 1/2 quarts when frozen.

If it's Imperial Pure Cane Sugar, the bag is BROWN and it's marked with a Crown . . .
In the beautiful yesterdays of the Old South, the little pantaletted miss and her soft spoken brother pestered Mother or Old Mammy for cookies just as youngsters do today. And, in those leisurely times, no one begrudged the task of keeping the cookie jar well filled. Papa also had his cookie yearnings and his favorites to nibble along with a cool glass of something tasty. So the Southern wife, indulgent with her children, worshiping her husband, made cookies a vital part of her activities. Using the basic ingredients of sugar, shortening and flour, she added ginger and spice and everything nice to invent cookies that will delight today’s tastes fully as much as they did those in days of yore.
Few may think of Presidents of Republics dipping into a cookie jar, yet it is said on good authority that Anson Jones, last President of the Republic of Texas, kept a well-filled cookie jar, and that these Soft Molasses Cookies were usually the most popular item in it.

**SOFT MOLASSES COOKIES**

1 cup molasses  
1/4 cup shortening  
7/8 cup Imperial Pure Cane Sugar  
1/2 teaspoon salt  
4 to 5 cups flour

Scald molasses, pour over shortening, add Imperial Pure Cane Sugar, salt and ginger; add dissolved soda to cooled molasses. Then stir in from 4 to 5 cups sifted flour, making a soft dough to drop and spread in a pan or a stiff dough to be rolled and cut. Bake in a moderate oven (350°) 12 to 15 minutes. Makes 5 dozen cookies.

There is no estimating how many thousands of these delicious Sugar Cookies were made and served at the many big receptions at the Governor’s Mansion in Austin when “Ma” Ferguson was in office as head of the State. This old recipe was a success then as it had been for generations past.

**SUGAR CAKES**

1 pound butter  
6 eggs  
1 teaspoon salt

Cream butter and sugar. Add well beaten eggs, salt, nutmeg and brandy. Beat mixture well. Sift flour and baking powder together and add. Put dough in covered bowl, and set in refrigerator for two hours. Take from refrigerator by small pieces and roll. Cut and bake in quick oven (400°) until slightly brown (6 to 8 minutes).

These date cookies were a favorite of an early day circuit riding minister, Rev. G. S. Sandel. They kept well, and he liked to carry them in his saddle bags to eat during his long rides on horseback between stations on his far flung circuit. Houses where a meal could be had were scarce. Often in winter preacher Sandel’s beard would be frozen in icicles. But these tasty, nourishing date cookies helped to sustain him.

**DATE COOKIES**

2 cups Imperial Pure Cane Sugar  
2 1/2 cups sifted flour  
1/2 teaspoon baking powder  
2 cups nuts

1 pound dates, finely chopped  
4 eggs  
1 tablespoon hot water  
1 teaspoon vanilla

(Continued)
COOKIES

Sift dry ingredients together into mixing bowl. Add dates and nuts. In small bowl beat eggs until light; add with hot water and vanilla into dry ingredients. Mix well and beat for one minute.

Drop by teaspoonsful one inch apart on greased cookie sheet. Bake in moderate oven (350°) about 15 minutes or until lightly browned.

Makes about 8 dozen small cookies.

The Sanfords of old Virginia were famous far and wide for the distinction of the foods served at their stately dinners, their teas and receptions. These Russian Rocks were one of their celebrated delicacies. The recipe was taken to Mississippi, then to Texas, by descendants of the family.

RUSSIAN ROCKS

1 1/2 cups Imperial Brown Sugar
1 cup butter
3 eggs
2 3/4 cups sifted flour
1 teaspoon soda

Cream butter and sugar. Add well-beaten eggs and mixed dry ingredients alternately. Add vanilla. Drop from spoon on greased cookie sheet. Bake in moderate oven (350°) 10 to 12 minutes. Makes about 100 small cookies.

DREAM BARS

1/2 cup butter
1/2 cup Imperial Brown Sugar
1 cup flour

Mix together to a crumbly mass like pie crust. Pat into a buttered pan (9" x 9"). Bake at 350° F. until slightly browned. Remove from oven and spread with following mixture.

Mix Together:

1 cup Imperial Brown Sugar
1 teaspoon vanilla
1/2 teaspoon baking powder
1 cup coconut
2 eggs
2 tablespoons flour
1/4 teaspoon salt
1 cup nut meats

Pour this over baked mixture. Bake at 350° F. until browned (20 to 25 minutes). When cool, cut in bars.
Great-grandmother Rogers brought this recipe with her from Virginia many years ago, treasuring it from the days of her ancestors. Her children and grandchildren have continued to use it, finding it as appealing to both young and old today as it was many generations ago when some gifted mother first created this spicy treat.

**GINGER SNAPS**

2 cups *Imperial* Brown Sugar  
2 cups shortening  
2 cups molasses  
Flour enough to make soft roll (8 to 10 cups)

Mix all the ingredients in order given. Chill dough for easier handling. Roll thin, cut and bake in 350°F oven about 15 minutes.

General Cabell of the Army of the Confederacy had a special liking for these Caramel Nut Squares. Long after the war, when Confederate Veterans were guests in his home, his daughter remembers that the refreshments almost always included this recipe.

**CARAMEL NUT SQUARES**

½ cup butter  
1 cup sifted flour  
1 egg, beaten in oven (350°F) for 15 minutes. Remove from oven and cover with following topping.

**Topping**

2 beaten eggs  
1½ cups *Imperial* Brown Sugar  
2 tablespoons flour  
¾ teaspoon baking powder  
½ cup coconut  
¾ cup nuts  
1 teaspoon vanilla

Blend eggs and sugar; add flour which has been sifted with baking powder. Add coconut, and vanilla. Spread over baked crust. Bake in a moderate oven (350°F) for 30 minutes. While hot, brush with icing. Cool, cut into squares. Cookies should remain in pan until almost cold.

**Icing**

½ cup *Imperial* Confectioners’  
Powdered Sugar  
Juice of ½ lemon

Blend and spread.
Christmas at the Wheeling home in Orange County, Virginia, was a great occasion. Cookies cut in fancy shapes were tied on a tree decorated with tin-foil wrapped English walnuts and strings of popcorn. In the week after Christmas the "decorations" could be eaten. And always the Tea Cakes, made by this recipe, were first to disappear.

OLD FASHIONED TEA CAKES

\[
\begin{align*}
\frac{1}{4} & \text{ pound butter} \\
1 & \text{ cup sugar} \\
3 & \text{ eggs} \\
1\frac{1}{2} & \text{ teaspoons vanilla} \\
3 & \text{ cups sifted flour} \\
2 & \text{ teaspoons baking powder} \\
\frac{1}{2} & \text{ teaspoon salt}
\end{align*}
\]

Cream butter, add sugar and mix thoroughly. Add eggs one at a time, beating vigorously. Add vanilla. Mix and sift flour, baking powder and salt; add to first mixture and knead thoroughly. Chill dough for easier handling. * Roll thin and cut with cookie cutter. Bake in moderate oven until golden brown. To vary the above, raisins and chopped nuts may be added just before rolling.

*To make rolling easier and add to taste of cookies, mix \( \frac{1}{2} \) cup *Imperial* Pure Cane Sugar with 1 teaspoon nutmeg and sprinkle on dough board before rolling.

During pioneer days in Texas, food sometimes was scarce. It was then that Texans first learned to appreciate the native pecan crop. Many a hungry frontiersman lived on pecans for days at a time. Soon Texas wives and mothers began to invent pecan recipes, one of them being for these Pecan Puffs, a delightful creation born of early-day hardships.

PECAN PUFFS

\[
\begin{align*}
\frac{1}{2} & \text{ cup butter} \\
2 & \text{ tablespoons *Imperial* Pure Cane Sugar} \\
1 & \text{ teaspoon vanilla} \\
1 & \text{ cup pecans, ground} \\
1 & \text{ cup sifted cake flour}
\end{align*}
\]

Cream butter and *Imperial* Pure Cane Sugar together. Add vanilla. Mix ground pecans and flour together and add to creamed mixture. Roll into small balls and place on baking sheet. Bake in slow oven (300° F.) 45 minutes. Remove from baking sheet and roll in *Imperial* Confectioners’ Sugar while hot. Cool, roll again in *Imperial* Confectioners’ Sugar.

The Vawter plantation in Louisiana was a center of hospitality, as were so many of the old plantations of the deep South. Governors, senators, writers and artists were among its guests. All were enthralled by the unusual foods prepared by the wrinkled colored cook. They were especially complimentary of these Sorghum Molasses Cookies and often asked for them on subsequent visits.

SORGHUM MOLASSES COOKIES

\[
\begin{align*}
1 & \text{ cup molasses} \\
1 & \text{ cup butter} \\
1 & \text{ cup *Imperial* Pure Cane Sugar} \\
1 & \text{ cup boiling water} \\
1 & \text{ tablespoon ginger} \\
4 & \text{ teaspoons soda} \\
2 & \text{ teaspoons salt} \\
6 & \text{ cups sifted flour (or enough to make dough stiff enough to handle)}
\end{align*}
\]

(Continued)
COOKIES

Combine molasses, butter and Imperial Pure Cane Sugar in saucepan. Heat over low heat until mixture begins to boil. Add 1 cup boiling water and the ginger. Pour mixture into large mixing bowl. Stir in 2 teaspoons of the soda. (This makes a very foamy mixture.) Add flour sifted with salt and remaining two teaspoons soda. Mix well. Chill dough. Roll thin and cut into desired shaped cookies. Place 1" apart on greased cookie sheet. Bake in moderately hot oven (375° F.) 10 to 12 minutes. Makes 7 dozen 3" cookies.

This old Virginia recipe has been handed down in the Reagor family for generations. Tradition has it that each bride in the family must make these Almond Ice Box Cookies as her first cooking attempt after marriage. Success in the baking was an infallible sign of a long and happy married life.

ALMOND ICE BOX COOKIES

1 pound butter 4 cups sifted flour
2 cups Imperial Pure Cane Sugar 2 teaspoons baking powder
3 eggs, beaten 1 teaspoon vanilla
Yolks of 2 hard boiled eggs mashed fine
1/3 cup finely grated almonds
1 teaspoon Imperial Pure Cane Sugar

Cream the butter and add the Imperial Pure Cane Sugar, add beaten eggs and mix well. Mix the flour and baking powder and add to the first mixture with the vanilla. Work in the two hard boiled egg yolks. Shape in roll, wrap in wax paper and let stand in ice box. When chilled, cut thin and brush with the white of one egg, sprinkle with finely grated almonds mixed with one teaspoon sugar. Bake in a hot oven (400° F.) 10 minutes.

It is a well-known fact that the Father of Our Country was a connoisseur of fine foods. According to legend handed down from his day, these delicate, mouth-watering “kisses” were one of his prime favorites. Possibly the recipe is from Martha Washington’s collection.

GEORGE WASHINGTON “KISSES”

1 egg white
1/3 teaspoon salt
1 cup sifted Imperial Brown Sugar
1 cup chopped nuts

Beat egg white until stiff. Add salt. Gradually add Imperial Brown Sugar, beating thoroughly after each addition. Fold in chopped nuts. Drop by teaspoonsful on baking sheet which has been lined with heavy glazed paper. Bake in very slow oven (275° F.) about 30 minutes.
This typically Southern recipe, featuring native pecans, was the featured refreshment served at a tea honoring the distinguished former Minister to Denmark, Ruth Bryan Rhode, daughter of the Great Commoner, William Jennings Bryan. It is an old recipe, up to now a carefully guarded secret.

**Butterscotch Pecan Chews**

- 2 1/2 cups butter
- 2 1/2 cups Imperial Brown Sugar
- 3 eggs, beaten
- 1 1/4 cups chopped pecans

Melt butter and blend with Imperial Brown Sugar. Add beaten eggs and mix well. Allow mixture to cool thoroughly. Sift flour, baking powder and salt together and add to the cooled mixture. Fold in nuts. Spread batter over a greased shallow pan (9" x 13"). Bake at 350° F. about 30 minutes or until done. Cool slightly and cut into squares. Allow cookies to cool thoroughly before removing from pan.

"Old Hickory" was fond of the customs of the South. Sitting on the porch of his Tennessee home, "The Hermitage," on summer afternoons, it was his pleasure to sip his julep and nibble on crisp Sugar Cookies made by this ancient recipe.

**Andrew Jackson’s Sugar Cookies**

- 2 tablespoons butter
- 1/2 cup Imperial Pure Cane Sugar
- 1 egg
- 1/2 teaspoon vanilla

Cream shortening and sugar together. Add egg and beat well. Add vanilla. Sift flour, salt and baking powder together and add with the milk. Fold in nuts. Drop by teaspoonsful, two inches apart on greased cookie sheet. (Dough spreads as it bakes.) Decorate cookies with halves of nuts. Bake in quick oven (400° F.) 5 to 8 minutes. Makes 3 dozen cookies.

Travelers to new homes in America in the days of sailing ships had no baggage space for trifles. Yet an ancestor of the Enochs family made space for some of these cookies and the recipe for them when she came over from Germany. In her new world home she established the custom of making these cookies each Christmas, a tradition the family still continues. The cookies stay crisp for a long time, and it is said that the recipe never fails.

**Never Fail Christmas Cookies**

- 3 cups sifted flour
- 1 tablespoon cream of tartar
- 1 teaspoon soda
- 1/2 teaspoon salt
- 1 cup plus 2 tablespoons Imperial Pure Cane Sugar
- 1 cup shortening
- 3 eggs, beaten
- 1 1/2 teaspoons vanilla
- 1 1/2 teaspoons lemon extract

(Continued)
Sift dry ingredients together. Cut in shortening as for pastry. Add well beaten eggs and flavoring. Blend thoroughly. Chill dough. When chilled, roll thin on lightly floured board or place a small portion of dough between two pieces of waxed paper which have been dusted with flour and roll thin. Cut cookies and place on greased baking sheet. Bake in quick oven (400°F.) 6 to 8 minutes or until slightly browned on edges.

This recipe is from the old collection of Claire Hoyant, born in Washington-on-the-Brazos when Texas was a Republic. She had it from her parents, who had it from their parents, who had come to America from Sweden at the close of the American Revolution. These Bird’s Nest Party Cookies have been served by the family on festive occasions through many generations.

**BIRD’S NEST PARTY COOKIES**

- 1/2 cup butter
- 1/4 cup Imperial Brown Sugar
- 1 egg yolk

Jelly


When Herschell Johnson, at that time American Ambassador to Brazil, was entertained by the Owsley family, these Brownies were served to him, much to his delight. This old recipe differs in a number of respects from the usual one for Brownies.

**BROWNIES**

- 2 squares unsweetened chocolate
- 1/4 cup butter
- 1 cup Imperial Pure Cane Sugar
- 2 eggs

Melt chocolate over hot water, using rather large sauce pan. Remove from fire, add butter, stir until melted. Add Imperial Pure Cane Sugar, eggs, salt, flour, nut meats and vanilla. Spread evenly in 7” square shallow pan lined with heavy waxed paper. Bake about 50 minutes in slow oven (300°F.), cut in squares. Makes 16 or more. Allow cookies to cool before removing from pan.
Many Texans of the older generation will remember the courtly Governor Oscar Branch Colquitt. Not all of his attention was given to affairs of state. He enjoyed good food and was well qualified to judge it. His favorite among all the cookies served in his home were these Quick Brown Sugar Cookies.

**QUICK BROWN SUGAR COOKIES**

1 pound butter  
2 cups *Imperial* Brown Sugar  
2 egg yolks

Cream butter and *Imperial* Brown Sugar together. Add egg yolks and beat well. Add vanilla. Gradually add flour and mix well. Drop dough from a teaspoon into a mound of finely chopped nuts. Place on cookie sheet two inches apart. Bake at 400°F. 5 to 8 minutes. Allow cookies to cool thoroughly before removing from pan. Makes 4½ dozen cookies.

Back in the Colonial days of America, the Miller family of Virginia boasted of this recipe for fine drop cookies. The recipe had been handed down through preceding generations by their English ancestors. During the War Between the States the recipe was brought to Texas, where the family still delights guests with these crisp and delicious cookies.

**TEXAS DROP COOKIES**

1 pound butter  
2 pounds *Imperial* Brown Sugar  
4 eggs, beaten  
1 teaspoon salt  
4 cups raisins

Cream butter. Slowly add *Imperial* Brown Sugar, continuing to cream until well blended. Add beaten eggs and beat thoroughly. Sift dry ingredients together and add gradually, beating until smooth after each addition. Stir in raisins. Drop by teaspoonsful, 2" apart on cookie sheet. Bake in moderate oven (350°F.) about 15 minutes. Allow cookies to cool thoroughly before removing from pan. Makes about 8 dozen cookies.
As one sprightly Southern Belle once put it: "The way to a man's heart may be through his stomach, but don't forget that the quickest way to his stomach is pie." Yes, the master of the plantation and the gay blade in town were alike in their weakness for pies, especially for pies that glorified such Southern delicacies as the pecan and for pies that reflected the culinary imagination of some ringleted beauty in crinoline. Truly, the pies described in the following pages are "like mother used to make," and her mother and her mother's mother before her.
PIES

Author Willie Snow Etheridge, whose book, “It’s Greek To Me,” has been so widely read, had no trouble finding good American words of praise for these Meringues filled with fresh strawberries, which were made for his delectation by Ella, a colored cook, and served to Mr. Etheridge by a Texas hostess.

MERINGUES

3 egg whites 3 teaspoons baking powder
1½ cups Imperial Pure Cane Sugar ¼ teaspoon vanilla

Beat the whites until stiff and dry, by teaspoonsful on unglazed paper.
add gradually two-thirds of Imperial
Pure Cane Sugar until mixture holds its shape. Fold in the rest of the sugar which has been sifted with the baking powder. Add flavoring. Drop

3 teaspoons baking powder
by teaspoonsful on unglazed paper. Bake in slow oven (300° F.) for 30 minutes. Serve with fruit or ice cream. Delicious with ice cream and strawberry sauce. Makes about 30.

Old Hiram Miller of Georgia, born in 1822, believed in the precept that every woman should be a superlative cook. He saw to it that his daughters were, and their skill has become the heritage of other generations. One of Hiram Miller’s great-granddaughters has supplied this recipe, worthy of a long line of good cooks.

LEMON PIE

4 eggs, separated 1 lemon
¾ cup Imperial Pure Cane Sugar 2 tablespoons Imperial Pure Cane Sugar

Beat egg yolks well, blend in Imperial Pure Cane Sugar—add lemon juice and grated rind. Cook in double boiler until thick. Add two well beaten egg whites. Pour into cooled baked pie crust. Beat two egg whites —add 2 level tablespoons sugar and spread over top. Bake in 400° F. oven for about 10 minutes or until a golden brown.

Every Southern home that has possessed this rare recipe has prized it as one of its greatest treasures. For this luscious pie was the favorite dessert of the revered Jefferson Davis, hallowed President of the Confederacy. It is presumed that the recipe was an heirloom recipe of the Davis family.

JEFFERSON DAVIS PIE

3 cups Imperial Pure 2 1/4 cup Imperial Pure 1/4 teaspoon salt
Cane Sugar 1/4 cup Imperial Pure 1 teaspoon vanilla
1 cup butter 4 eggs—beaten lightly 3
1 tablespoon flour 1 cup milk 3 1/4

Cream Imperial Pure Cane Sugar and butter. Blend flour, salt and vanilla into mixture and beat well. Add eggs then stir milk into mixture. Line two 9” pie pans with pie crust, pour in the filling and bake in 450° F. oven for 10 minutes, then reduce heat to 350° F. for another 30 minutes or until filling is firm.
The beginnings of the Chess Pie are lost in the ancient history of the deep South, but there is no doubt that it is a genuinely Southern recipe. In all likelihood it was “just put together accidental” one far away day by an old Negro mammy. This particular Chess Pie recipe was brought to Texas long ago from Mississippi.

**CHESS PIE**

3 eggs 1 cup Imperial Pure Cane Sugar 1 teaspoon salt 1/4 tablespoon cornstarch 1/4 teaspoon nutmeg 1/2 cup butter 1/4 teaspoon tart jelly

Beat eggs until light in color. Mix dry ingredients together and add slowly to eggs, beating all the while. Melt butter and add to mixture. Stir in jelly and mix well. Pour into unbaked pie crust and place in 350° F. oven for 10 minutes and then reduce heat to 300° F. for 20 minutes or until it sets.

If you are old enough to remember the “Little Colonel” books, you’ll remember the name of Annie Fellows Johnston, their author. Years ago she was a chapel speaker at National Park Seminary in Maryland, just out of Washington. At dinner afterward, the dessert was this Apple Crunch Pie, obviously enjoyed by the gracious lady who created the endearing character of “The Little Colonel.”

**APPLE CRUNCH PIE**

10 tart apples thinly sliced or enough to completely fill deep pie plate 3/4 cup Imperial Pure Cane Sugar 1/4 pound butter 1 cup flour

Place sliced apples in pie pan. Mix in Imperial Pure Cane Sugar. Cream together Imperial Brown Sugar and butter. Add flour. Spread on top of apple mixture and bake in a moderate oven until well browned (about 45 minutes).

In 1936 when President Franklin Roosevelt visited the Texas Centennial Celebration in Dallas, his hostess on one occasion worried for days in advance about the dessert for the momentous dinner. Finally she remembered this old family recipe for Apricot Chiffon Pie and included it in the menu for the successful conclusion of a successful dinner.

**APRICOT CHIFFON PIE**

1 tablespoon unflavored gelatin 1/4 teaspoon salt 1/2 cup cold water 2 tablespoons lemon juice 1/2 cup apricot juice 1 cup sieved apricots, cooked or canned 1/2 cup Imperial Pure Cane Sugar 3/4 cup thick cream, whipped

Sprinkle gelatin over cold water and soak for five minutes. Combine apricot juice, Imperial Pure Cane Sugar and salt in a sauce pan and heat to boiling point. Remove from heat. Add softened gelatin and stir until it sets.

(Continued)
until dissolved. Stir in sieved apricots and lemon juice. Chill until mixture congeals. Beat until light and fold in whipped cream. Pour into baked pie crust and chill again. Garnish with apricot halves and whipped cream if desired.

Life was leisurely a century ago, and wives and mothers had ample time to "think up" new recipes. Few if any women these days would consider creating a pie around vinegar, but this recipe, found in an old collection owned by the Brewer family, is proof that some gifted woman did think of it 100 years or more ago—much to her credit.

**VINEGAR PIE**

2 tablespoons butter 1 egg yolk
1/2 cup Imperial Pure Cane Sugar 2 tablespoons vinegar
3 tablespoons flour 2 teaspoons lemon juice
1/8 teaspoon salt 1 cup water

1 egg white, beaten

Cream butter and Imperial Pure Cane Sugar, add dry ingredients and blend. Beat in egg yolk. Add vinegar, lemon juice and water. Cook in top of double boiler until thickened, stirring constantly. Fold in beaten egg white.* Line a 9" pie plate with pastry and bake in moderate oven (350° F.) about 5 minutes. Pour filling into pastry and continue baking until crust is well browned.

*1/2 teaspoon cinnamon, 1/4 teaspoon cloves, and 1/4 teaspoon allspice may be added to filling before pouring into the pastry shell if desired.
Over three generations of the South's best cooks have preferred Imperial *Pure Cane Sugar* for its fine, 100% Cane Quality . . . .
The pastries of the South, according to the poet, "are as lilting as the mockingbird's song, as delicate as a maiden's sigh." As you leaf through these recipes and try them you will realize that each is the expression of a personality—of the wife of generations ago who dreamed up a recipe to delight and surprise her husband's family at their first meal in the bride's new home—of a proud hostess who conjured up a new confection to increase the brilliance of her hospitality. An almost forgotten age comes to life again in these pastries out of the long ago.
Around the turn of the century the “boys in Grey” of the 1860’s were still much in evidence and hale and hearty. A large group of them, attending a Confederate Reunion in Dallas, were entertained at dinner at a gracious farm home not far out of town. It isn’t recorded that they gave a rebel yell when they were served these Strawberry Mounds, but their hostess of the occasion never forgot their compliments.

**STRAWBERRY MOUNDS**

- 6 egg whites
- 1/4 teaspoon cream of tartar
- 1 1/2 cups Imperial Pure Cane Sugar
- 1/2 cup heavy cream


This recipe might well be named the “Romantic Dessert.” Shortly after Texas entered the Union, Benjamin and Ada were seated together at a dinner. Tongue-tied during the meal, Benjamin loosened up enough to remark on the goodness of the Apple Dessert when it was served. One word led to another, and after a time, Benjamin led Ada to the altar.

**APPLE DESSERT**

- 1 cup sifted flour
- 1 1/2 cups Imperial Brown Sugar
- 4 or 6 apples
- 1/4 cup butter
- 1/4 teaspoon salt

Mix flour, Imperial Brown Sugar, butter and salt with pastry mixer. Grease pyrex dish, put in layer of thinly sliced apples, and then a layer of the mixture, finishing with a layer of the mixture. Bake in a slow oven (300°F.) one hour, being careful not to burn. Serve with whipped cream.

This recipe was brought across the old Natchez Trace to “Propinquity,” the celebrated plantation home at Natchez which for generations has belonged to the family of Jane Long, “Mother of Texas.” “Propinquity” was so named by the General commanding Fort Dearborn, which adjoined the plantation grounds. And the good General, no doubt, was happy at the nearness, when such soul satisfying foods were served there.

**CREAM PUFFS**

- 1 cup water
- 1 cup sifted flour
- 1/2 teaspoon salt

(Continued)
PASTRIES

Put shortening into small sauce pan, add water, bring to boiling point, add quickly flour and salt, stir well with wooden spoon until mixture leaves sides of pan, remove pan from fire, allow mixture to become cool, but not cold, add eggs, one at a time, and beat each one thoroughly in. Set in cool place one hour. Put mixture into forcing bag with tube and force it on to a tin greased with fat into small rounds or drop by tablespoonsful and shape with wet spoon. Bake in hot oven (450° F.) for 10 minutes. Reduce heat to 400° F. and bake 25 minutes. When cold, split them open on one side and fill with whipped cream sweetened and flavored to taste; sufficient for 15 cream puffs.

New York was little more than a large village when the American Revolution came. In that village lived Elizabeth Wright, whose menfolks had a sweet tooth. Catering to their likings, she surprised them one good day with her brand new recipe for Jelly Rolls, a recipe which has been handed down in her family, reaching Texas several generations ago.

JELLY ROLL

\[
\begin{align*}
\frac{3}{4} \text{ cup sifted cake flour} & \quad \frac{3}{4} \text{ cup } \text{Imperial Pure Cane Sugar} \\
1 \text{ teaspoon baking powder} & \quad 1 \text{ tablespoon cold water} \\
\frac{1}{4} \text{ teaspoon salt} & \quad 1 \text{ teaspoon grated lemon rind} \\
3 \text{ eggs, separated} & \quad 1 \text{ tablespoon lemon juice} \\
1 \text{ cup jelly or jam} &
\end{align*}
\]

Sift and mix flour, baking powder and salt. Beat egg yolks until thick and lemon colored, gradually beat in the Imperial Pure Cane Sugar, then water, lemon rind and juice. Fold in \( \frac{3}{4} \) of stiffly beaten egg white. Gradually fold in flour, sifting about 3 tablespoons at a time over the surface. Fold in remaining egg whites. Turn into greased (9'' x 13'' x 1'') pan, lined with heavy waxed or greased paper. Bake in moderate oven (400° F.) about 10 minutes. Quickly turn from pan onto paper or towel sprinkled with Imperial Powdered Sugar, cut off crisp edges and remove paper. Spread with any tart jelly or jam beaten enough to spread. Roll lengthwise, wrap in towel and cool on rack.
The Ewing and Stevenson families of Maryland, North Carolina and Kentucky were great ones for exchanging recipes. Which one originated this Sponge Cream Roll is not certain, but the Stevenson family loved it from the first, and it became a special favorite with Adlai Ewing Stevenson, early day Vice-President of the United States, who signed the charter of the Daughters of the American Revolution.

**SPONGE CREAM ROLL**

1 cup sifted *Imperial* Pure Cane Sugar
2 eggs
1 teaspoon lemon extract
1 cup sifted flour

Beat eggs with rotary egg beater until light and foamy, then add *Imperial* Pure Cane Sugar a little at a time while continuing to beat mixture, and add lemon flavoring extract. Remove egg beater, and using a spoon, gradually stir in the flour, which has been sifted with the baking powder and salt. Add the boiling water, mix quickly, and pour the thin cake batter into a shallow sheet cookie pan (about 10" x 15") that has been lightly greased or lined with waxed paper. Bake in a moderate oven, about 350°F. for 20 to 25 minutes. Cake is done when it separates from sides of pan, and springs back when touched lightly. It should not be baked enough to turn brown. Remove from pan, cut off crisp edges with a sharp knife, and roll the cake immediately, tying with strips of soft cloth to hold in shape. When cool, unroll and spread with cool cream filling, or with lemon jelly filling if preferred, and roll again, dusting with *Imperial* Confectioners’ Sugar, and serve soon. Makes 10 slices.

**Cream Filling**

2 eggs
1 cup rich milk
6 tablespoons *Imperial* Pure Cane Sugar
2 tablespoons flour
2 tablespoons cornstarch
½ teaspoon salt
lemon extract

Mix dry ingredients in top of double boiler. Beat eggs slightly and mix with milk. Stir slowly into mixture in double boiler and cook over boiling water, stirring constantly until thick. Cool and add lemon extract. Spread on cool sponge cake and roll. Vanilla may be used in cake and cream instead of lemon flavor if preferred.
It is a matter of pride with quality-wise women to use and serve Imperial Pure Cane Sugar, proven to be a 23 to 1 favorite by independent brand preference surveys . . . .
It cannot be claimed that the South invented the pudding. In one form or another it is almost as old as the art of cookery. But the South has invented at least one pudding, made of sweet potatoes and has worked magic with recipes from other sections and other lands with its own artful variations and its own inborn skill in the blending of ingredients. So the pudding of the South is a thing apart, a delicacy so greatly loved that Southerners fondly use the word "puddin'" as a term of endearment for those for whom their affection is deep and warm.
PUDDINGS

This is one of Martha Washington's own personal recipes. Even the spelling is hers, and correct spelling for her time. You who make this delicious pudding will find that indeed it is subject to "quakeing" when shaken or jarred. It is easy to imagine the delight with which Martha's illustrious husband greeted a serving of this dessert.

MARTHA WASHINGTON'S "QUAKEING" PUDDING

2 cups heavy cream 1 1/2 tablespoons flour 3/4 teaspoon nutmeg

Mix two tablespoons of the cream with the flour and stir to a smooth paste. Add the nutmeg, Imperial Pure Cane Sugar, salt and eggs and beat for 15 minutes. Add the remaining cream and stir until thoroughly blended. Turn into buttered pudding mold, cover tightly and steam for 50 minutes. Will serve six.

To Americans who have found genuine English plum pudding a mystery, this recipe should prove a valuable help. It was brought from England in 1839 by the Watling family, which derived its name from Watling Road, the oldest road in England, and which gave its name to Watling Island, said by many to have been the first landing place of Columbus in the New World.

GRANDMA WATLING'S PLUM PUDDING

4 cups raisins 2 cups sifted flour
4 cups currants 4 teaspoons cinnamon
1 pound citron, finely chopped 4 teaspoons allspice
1/4 pound lemon peel, chopped 1 teaspoon cloves
1/4 pound orange peel, chopped 1 teaspoon nutmeg
2 cups sifted flour 1/4 teaspoon mace
2 cups sifted flour 1/4 teaspoon ginger
4 cups soft bread crumbs 2 teaspoons salt
Milk to moisten crumbs
4 cups suet, finely chopped 1 cup strong coffee
12 eggs, beaten 1 cup dark molasses
1 cup plus 2 tablespoons Imperial Brown Sugar
1 tablespoon lemon extract

Mix first six ingredients together until all fruit is coated with flour. Place bread crumbs in large bowl, add enough milk just to moisten. Allow to soak for a few minutes. Add suet and blend. Add beaten eggs and Imperial Brown Sugar. Sift 2 cups flour, spices and salt together and add alternately with the combined liquids to the crumb-suet mixture. Blend well. Fold in fruit mixture. This recipe makes enough batter for four 2-quart pudding molds. (For one 2-quart mold, use 1/4 of the recipe.) Pour batter into well greased and floured covered pudding molds. (If pudding molds are not available, use 1 pound coffee cans which have been greased and floured.) Fill molds only two-thirds full. Place molds in rack in covered kettle. Carefully pour enough boiling water to come (Continued)
PUDDINGS

half way up on side of molds. Cover kettle and bring water to boil. Turn down heat just enough to keep water boiling. Start steaming time. If necessary, replenish water with more boiling water to keep at original level. For a 2-quart pudding mold, steam 2½ to 3 hours or until a toothpick inserted in center of pudding comes out dry and free of batter.

The original method for steaming pudding was to place pudding in a pudding bag which had been dipped into boiling water then rubbed with flour. The bag was placed on a rack in a deep kettle which was filled with boiling water. The pudding was kept covered with the water and the water was never allowed to cease boiling during the steaming time. This method required 6 hours or more steaming time.

This recipe has a special significance to the writer of these lines. During my childhood my mother served this pudding, telling me that she was taught to make it by her mother back in Mississippi. After Mother's death there was no record of the recipe, nothing but a longing for this childhood delight. This recipe, brought to Texas from Georgia, brings all the remembered taste-pleasure to life again for a thankful soul.

GRATED SWEET POTATO PUDDING

1 egg
2 cups milk
3 cups grated—uncooked sweet potatoes
4 tablespoons butter, melted

2 cups Imperial Brown Sugar
1/2 teaspoon cinnamon
1/4 teaspoon cloves
1/4 teaspoon allspice
1/4 teaspoon salt

Beat egg slightly; add remaining ingredients. Mix well and pour into a buttered baking dish. Bake in slow oven (325° F.) 45 minutes, or until well browned, stirring occasionally. Serves 8.
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