Copyright 1968 by Imperial Sugar Company
Sugar Land, Texas
Dear Friend of Imperial Pure Cane Sugar,

This treasury of beloved recipes commemorates our 125th year at Sugar Land. The anniversary seemed an appropriate time to gather together some of the favorite recipes that appeared on Imperial Sugar bags and cartons through the years. Included are some of the old-time favorites selected from early-day cookbooks like "Romantic Recipes of the Old South" and "Great South West," "Grandma's Pantry Shelf," "The Household Economist," and "Aunt Cora's Book of Unusual Cakes, Cookies and Pies." Each recipe has been tested and revised for the contemporary cook. Then we added some interesting new recipes for fresh inspiration, all of which we dedicate to the pure enjoyment of those who love to cook.

Imperial Sugar's 125th Anniversary Cookbook comes with our sincere appreciation and a very special thanks.

Cordially,

[Signature]

President
Imperial Sugar Co.
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Important Beginnings

for use of our 125th Anniversary recipes

- All temperatures are Fahrenheit.
- Preheat oven to desired temperature for baking.
- Flour is all-purpose, unless otherwise specified in the recipe.
- For baking, sift flour before measuring to assure uniform results.
- Firmly pack Imperial Brown Sugar to measure, unless directed otherwise.
- Baking powder is the double-acting type.

Measurements  All measurements are level. Be fussy about it! Use standard measuring cups and measuring spoons.

Pinch or dash .................................. less than 1/8 teaspoon
3 teaspoons .................................. 1 tablespoon
2 tablespoons .................................. 1 fluid ounce
4 tablespoons .................................. 1/4 cup or 2 fluid ounces
8 tablespoons .................................. 1/2 cup or 4 fluid ounces
16 tablespoons .................................. 1 cup
1 cup ........................................... 1/2 pint or 8 fluid ounces
2 cups ........................................... 1 pint or 16 fluid ounces
4 cups .......................................... 1 quart
4 quarts ........................................ 1 gallon (fluid)
1 stick butter or margarine .................. 1/2 cup or 1/4 pound
BEVERAGES

"Just enough food and drink should be taken to restore our strength and not to overburden it." ~ Cicero

The good ol' summertime kind with fresh mint leaves

Aunt Susan's Lemonade

1 1/2 cups Imperial Granulated Sugar
2 1/2 cups water

Juice of 6 lemons
Juice of 2 oranges
1 cup fresh mint leaves

Boil Imperial Granulated Sugar and water to form syrup. Cool. Add juice of lemons and oranges. Pour mixture over mint leaves, and let stand 1 hour. Strain into large lemonade pitcher. Refrigerate overnight. Serve over crushed ice. Garnish with cherry or fresh mint leaves. Makes 1 quart concentrated lemonade.

Invites a big crowd around the bowl — they'll ask for more

Red Wine Ginger Ale Punch

6 cups Burgundy, Claret, or any red table wine
2 cups raspberry juice
1 cup Imperial Simple Syrup

3 cups ginger ale
1 cup fresh or frozen raspberries
Imperial Simple Syrup
1 lemon, sliced thin

Have ingredients and punch bowl chilled before mixing. In chilled punch bowl, mix together wine, raspberry juice, and 1 cup Imperial Simple Syrup. Add ginger ale and raspberries, and additional Imperial Simple Syrup to taste. Garnish with lemon slices. About 15 servings. For larger groups, double or triple the ingredients to meet your needs.

Heavenly hot chocolate with a frothy top

Chocolate-La-La

3 squares unsweetened chocolate
1/2 cup water
1/2 teaspoon salt

3/4 cup Imperial Granulated Sugar
1/2 cup heavy cream, whipped
Hot milk

Grate chocolate. Add water and cook over low heat until thick, stirring constantly. Add salt and sugar; continue cooking 4 minutes. Fold in whipped cream. Store, covered, in refrigerator. To serve, spoon generous amount into each cup and fill with hot milk. Stir well.
On wintry days, a festive cup that will please friends

Hot Spiced Punch

1 cup Imperial Granulated Sugar 6 whole cloves
1 cup Imperial Brown Sugar 2 quarts orange juice
1 quart medium-strength tea* 2 cups lemon juice
4 sticks cinnamon Thin slices orange or lemon

Combine both Imperial Sugars with tea, cinnamon sticks and cloves; boil 5 minutes. Heat orange juice and lemon juice to the boiling point; combine with first mixture and pour into punch bowl. Float fruit slices on top. Or serve it from a silver tea server. About 30 servings.

*If you prefer, substitute 1 quart of cider for the tea.

Handy for sweetening frosty cold summer drinks

Imperial Simple Syrup

4 cups warm water 7 cups Imperial Granulated Sugar

In saucepan combine water and Imperial Granulated Sugar. Over medium heat, stir until sugar is thoroughly dissolved and mixture begins to boil. Pour into jars or bottles and cover. Cool. Store in refrigerator. Use for sweetening any beverage. Makes about 2 quarts.

Ginger ale puts sparkle in this cool thirst quencher

Pineapple Punch

3/4 cup Imperial Granulated Sugar 3/4 cup orange juice
3/4 cup currant jelly 3/4 cup lemon juice
2 1/2 cups boiling water 1 1/2 cups ginger ale
3/4 cup pineapple juice

Stir together Imperial Granulated Sugar, currant jelly and boiling water until dissolved; cool. Add pineapple juice, orange juice, lemon juice, and pour over block of ice in punch bowl. Just before serving add ginger ale. About 12 servings. Recipe may be doubled or tripled to serve larger groups.

Cool idea for entertaining a large group of summer guests

Banana Crush

4 cups Imperial Granulated Sugar
6 cups water
Juice of 6 oranges
Juice of 3 lemons
1 can (46-oz.) unsweetened pineapple juice
10 medium bananas, crushed
4 quarts ginger ale, chilled

In large kettle, combine Imperial Granulated Sugar and water; boil for 3 minutes. Cool. Mix juices with crushed bananas; and stir syrup into fruit juice mixture. Pour into 6 refrigerator trays or other freezer container; freeze. At serving time set out at room temperature 5 to 10 minutes. Spoon into 8-ounce glasses, filling halfway. Add a little ginger ale and beat with spoon. Fill glass with ginger ale. Makes about 40 glasses (8-oz.).
Apple Upside-Down Cake
CAKES "Oh, cakes and friends we should choose with care. Not always the fanciest cake that's there is the best to eat!" – Margaret Sangster

Serve slightly warm, smothered in whipped cream

<table>
<thead>
<tr>
<th>Apple Upside-Down Cake</th>
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<tbody>
<tr>
<td>2 tablespoons butter</td>
<td>½ teaspoon vanilla</td>
</tr>
<tr>
<td>½ cup Imperial Brown Sugar</td>
<td>2 cups sifted flour</td>
</tr>
<tr>
<td>½ cup chopped pecans</td>
<td>½ teaspoon baking soda</td>
</tr>
<tr>
<td>3 medium cooking apples, pared, sliced</td>
<td>1 teaspoon baking powder</td>
</tr>
<tr>
<td>2 tablespoons lemon juice</td>
<td>½ teaspoon cinnamon</td>
</tr>
<tr>
<td>½ cup (1 stick) butter</td>
<td>½ teaspoon salt</td>
</tr>
<tr>
<td>½ cup Imperial Brown Sugar</td>
<td>¼ teaspoon nutmeg</td>
</tr>
<tr>
<td>½ cup Imperial Granulated Sugar</td>
<td>½ cup buttermilk</td>
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<tr>
<td>1 egg</td>
<td>Whipped Cream</td>
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</tbody>
</table>

In 9" x 9" x 2" pan, melt 2 tablespoons butter; spread ½ cup Imperial Brown Sugar in bottom of pan. Sprinkle with pecans; arrange apple slices on top; cover with lemon juice and set aside. Cream together ½ cup butter and remaining sugars until fluffy and light. Beat in egg and vanilla thoroughly. Sift together remaining dry ingredients; add alternately with buttermilk. Spread batter over apple slices in pan.

Bake at 375° for 45 minutes or until done. Place on cooling rack 10 minutes, then turn upside down on plate. Serve warm. Cut into squares and top with whipped cream.

High and mighty delicious chocolate

<table>
<thead>
<tr>
<th>Stephen F. Austin Devil's Food Cake</th>
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<tbody>
<tr>
<td>6 1-oz. squares unsweetened chocolate</td>
<td>1 teaspoon baking soda dissolved in ½ cup cold water</td>
</tr>
<tr>
<td>1 cup butter or shortening</td>
<td>1 tablespoon vanilla</td>
</tr>
<tr>
<td>2 cups Imperial Granulated Sugar</td>
<td>1 cup sour milk or buttermilk</td>
</tr>
<tr>
<td>5 eggs, separated</td>
<td>3 cups sifted flour</td>
</tr>
<tr>
<td>½ cup Imperial Brown Sugar</td>
<td>1 teaspoon baking powder</td>
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<tr>
<td></td>
<td>¼ teaspoon salt</td>
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</tbody>
</table>

Melt chocolate; add to shortening and cream until very soft. Gradually add Imperial Granulated Sugar, creaming constantly. Beat egg yolks well; add to creamed mixture blending well, and adding Imperial Brown Sugar. Combine dissolved soda, vanilla and milk.

Sift together flour, baking powder, and salt. Add liquid and dry ingredients alternately to batter, beating thoroughly after each addition. Fold in egg whites which have been beaten until stiff but not dry. Bake in 3 greased and floured 9" layer cake pans at 350° for 30 to 35 minutes. Frost with Ready Frosting (Page 32).

Note: Recipe makes a large cake. If smaller cake is desired, use half the recipe, using either 2 large eggs or 3 small eggs. Bake in two 8" layer pans. Frost with half the recipe for Ready Frosting.
Hearty kind of pound cake — one of our all-time favorites

**Golden Westerner Cake**

- 3 sticks (3/4 lb.) butter or margarine
- 1 carton (1 lb.) Imperial 10X Powdered Sugar
- 6 eggs

Have eggs and butter at room temperature. Cream butter; add Imperial 10X Powdered Sugar; beat till fluffy. Add eggs, one at a time; beat well after each addition.

Sift flour 3 times; add gradually to batter. Add flavorings and mix well. Bake in 10” greased and floured tube pan at 325° for 1 1/2 hours. Cool 4 minutes, then invert pan. Wonderful served plain, with whipped cream, fruit or ice cream. If you wish, spoon Imperial 10X Powdered Sugar lightly into ridges on top of cake.

**AMBER WESTERNER:** Rich and moist made with Imperial Brown Sugar. In the recipe above, use one carton (1 lb.) of Imperial Brown Sugar instead of Imperial 10X Powdered Sugar.

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**Blackberry Jam Cake**

- 1 cup butter or margarine
- 2 cups Imperial Granulated Sugar
- 4 egg yolks, beaten
- 1 teaspoon vanilla
- 3 1/4 cups plus two tablespoons sifted cake flour
- 2 teaspoons cinnamon

Cream butter and Imperial Granulated Sugar together until light. Add beaten egg yolks and vanilla. Beat until thoroughly blended.

Sift together cake flour, cinnamon, nutmeg, cloves, and allspice. Stir baking soda into buttermilk. Add sifted ingredients, alternately with buttermilk to the first mixture, beating after each addition.

Stir in blackberry jam. Beat egg whites until stiff, but not dry. Fold into batter. Pour batter into three 9” layer cake pans, which have been lined on bottom with waxed paper and greased.

Bake at 350° for 40 to 45 minutes or until cake tests done. Let cool in pan 10 minutes. Turn out onto cloth-covered wire racks to cool. Cake texture is light and tender. Frost with Date-Pecan Frosting on Page 34.

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**Quick to mix and serve with coffee or milk — an easy one to make**

**Casual Crumb Cake**

- 2 1/4 cups unsifted flour
- 1 teaspoon cinnamon
- 2 cups Imperial Brown Sugar
- 1/2 cup soft butter
- 1 teaspoon vanilla
- 1/2 teaspoon baking soda
- 1 egg
- 1/2 cup buttermilk

Mix unsifted flour, cinnamon, Imperial Brown Sugar and soft butter together; blend well. Reserve 1/3 cup of this mixture. To the rest of the mixture, add remaining ingredients in order listed. Beat well. Pour into greased baking pan (12” x 8” x 2”). Sprinkle reserved mixture over top. Bake at 350° for 40 minutes.
Speckled cake that will be a certain conversation-starter

**Polly's Poppy Seed Cake**

- 1/2 cup poppy seeds
- 3/4 cup milk
- 1/2 cup butter or margarine
- 1 1/2 cups Imperial Granulated Sugar
- 2 cups sifted flour
- 2 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup milk
- 1 teaspoon vanilla
- 4 egg whites

Soak poppy seeds in 3/4 cup milk for 2 hours. Cream butter until soft. Gradually add Imperial Granulated Sugar beating constantly.

Sift together, flour, baking powder and salt. Stir 1/3 cup milk and vanilla into poppy-seed-milk mixture. Add the sifted dry ingredients in three parts, alternately with the poppy-seed-milk, to the batter, beating after each addition only until blended.

Beat egg whites until stiff, but not dry. Fold into batter. Pour into 2 greased and floured 9” cake pans. Bake at 375° for 25 minutes or until done. Remove from pans and cool. Fill with lemon custard and sift Imperial 10X Powdered Sugar over the top. Store in refrigerator.

**LEMON CUSTARD FILLING:** Mix 1 teaspoon cornstarch with 1/3 cup Imperial Granulated Sugar. Cream together with 2 tablespoons butter or margarine. Add 4 well-beaten egg yolks and 1/2 cup milk. Cook in top of double boiler, over hot water, stirring constantly until mixture thickens. Add pinch of salt, 1 teaspoon grated lemon rind and 1/2 teaspoon vanilla. Cool. Spread between Polly's Poppy Seed Cake layers.

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It travels to your favorite picnic spot in its own pan

**Praline Pecan Picnic Cake**

- 1/2 cup butter or margarine
- 1 1/2 cups Imperial Brown Sugar
- 2 eggs

Cream butter with Imperial Brown Sugar until light and fluffy. Beat in vanilla. Add eggs, one at a time, beating well. Sift together the dry ingredients and stir into first mixture alternately with milk, beating until smooth.

Pour into greased, floured 9” x 9” x 2” cake pan. Bake at 350° for 40 to 50 minutes or until it tests done. Remove from oven and spread with Praline Pecan Topping.

**PRALINE PECAN TOPPING**

- 1/2 cup butter or margarine
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1 cup milk
- 1 teaspoon vanilla
- Dash salt
- 1 cup flaked coconut
- 1/2 cup coarsely chopped pecans

Melt butter; combine with rest of ingredients. Spread over the top of the hot cake. Place under broiler to brown, about 3 minutes. Watch carefully to prevent burning.
Spicy, country-style baking in this tasty cake

Annie's Applesauce Cake

1/2 cup shortening
2 cups Imperial Granulated Sugar
2 eggs
3 cups sifted flour minus 2 tablespoons
1 1/2 teaspoons baking powder
2 teaspoons baking soda
1/2 teaspoon salt
1/2 teaspoon cloves
1 teaspoon nutmeg
2 teaspoons cinnamon
2 cups applesauce
1 cup raisins
1 1/2 cups chopped dates
2 cups chopped pecans

Cream shortening and Imperial Granulated Sugar. Beat in eggs. Sift together dry ingredients; add to creamed mixture alternately with applesauce, beating after each addition. (Depending upon the moistness of the applesauce used, you may wish to add 1/4 to 1/2 cup milk if the batter seems a little stiff.) Stir in raisins, dates and pecans. Bake in greased and floured 10" tube pan at 350° for 1 1/2 hours or until it tests done. Delicious as it is, or serve with ice cream, whipped cream or sauce. Or glaze lightly if desired.

Feature it at your next brunch or coffee

Colossal Coffeecake

1/2 cup Imperial Granulated Sugar
1/2 cup chopped walnuts
1 tablespoon cocoa
1 teaspoon cinnamon
3 cups sifted flour
3 teaspoons baking powder
1/2 cup butter or margarine
1 cup Imperial Granulated Sugar
3 eggs
1 teaspoon vanilla
1 1/4 cups dairy sour cream

Mix 1/2 cup Imperial Granulated Sugar, walnuts, cocoa and cinnamon; set aside. Sift flour, baking powder and soda. In large mixing bowl, heat butter until soft, using electric mixer at medium speed. Gradually beat in 1 cup Imperial Granulated Sugar until fluffy. Then beat in eggs, one at a time, and vanilla. Turn mixer speed down to low, blend in the sifted dry ingredients alternately with sour cream. Spoon half the batter into greased 9" tube pan. Sprinkle walnut mixture evenly over it. Then cover evenly with the remaining batter. Bake in preheated oven at 375° for 1 hour, or until cake tester comes out clean. Cool in pan about 10 minutes. Turn out and cool on wire rack. Makes 12 servings.

A favorite of bygone days

Grandmother's 1-2-3-4 Cake

1 cup shortening
2 cups Imperial Granulated Sugar
4 eggs
3 cups sifted flour
3 teaspoons baking powder
1/4 cup milk
1 teaspoon vanilla

Cream together shortening and Imperial Granulated Sugar. Add eggs, beating until fluffy. Sift together flour, baking powder, salt, and mace. Add sifted dry ingredients to batter alternately with milk, beating after each addition. Add vanilla. Pour into greased and floured tube pan. Bake at 350° for 1 hour or until cake pulls away from sides of pan. Frost or glaze as desired.
An heirloom recipe favorite of early Texas

Sam Houston
White Cake

\[
\begin{align*}
\text{\( \frac{3}{4} \) cup butter or margarine} & \quad \text{\( \frac{1}{2} \) cup milk} \\
2 \text{ cups Imperial Granulated Sugar} & \quad \frac{1}{2} \text{ cup water} \\
3 \text{ cups sifted flour} & \quad 1 \text{ teaspoon vanilla} \\
3 \text{ teaspoons baking powder} & \quad \frac{1}{2} \text{ teaspoon almond flavoring} \\
\frac{1}{2} \text{ teaspoon salt} & \quad 6 \text{ egg whites}
\end{align*}
\]

Cream butter until soft and light. Gradually add Imperial Granulated Sugar and continue creaming several minutes to incorporate as much air as possible. Combine flour, baking powder and salt; sift 3 times.

Add flavoring to milk and water. Add flour alternately with liquid to creamed mixture; beat well after each addition. Beat egg whites until stiff, but not dry; fold immediately into batter, blending well but do not beat.

Pour into 3 greased and floured 9" layer pans. Bake at 350° for 25 minutes. Cool 5 minutes, then turn onto cooling racks and remove pans. When cool, fill and frost with Shiny Chocolate Frosting (Page 34).

An old-time recipe that originated with early settlers

Pineapple Upside-Down Cake

\[
\begin{align*}
1 \text{ tablespoon shortening} & \quad 1 \text{ egg, beaten} \\
\frac{1}{2} \text{ cup Imperial Brown Sugar} & \quad 1\frac{1}{4} \text{ cups sifted cake flour} \\
6 \text{ pineapple slices} & \quad 1\frac{1}{2} \text{ teaspoons baking powder} \\
8 \text{ maraschino cherries} & \quad \frac{1}{4} \text{ teaspoon salt} \\
\frac{1}{4} \text{ cup shortening} & \quad \frac{1}{2} \text{ cup milk} \\
\frac{3}{4} \text{ cup Imperial Granulated Sugar} & \quad 1 \text{ teaspoon vanilla}
\end{align*}
\]

Melt 1 tablespoon shortening in an 8" x 8" x 2" cake pan. Sprinkle Imperial Brown Sugar over shortening. Arrange pineapple slices, cut in halves or wedges, and cherries in a pattern on top of brown sugar.

Work \( \frac{1}{4} \) cup shortening with spoon until fluffy. Add Imperial Granulated Sugar gradually; beat till light. Add egg; beat well. Add sifted dry ingredients alternately in thirds with milk and vanilla in halves. Beat till smooth after each addition. Pour over fruit and spread. Bake at 350° for 40 minutes. Turn out on serving plate, fruit side up. Cut in squares. Serve warm or cold with or without whipped cream. Makes 6 servings.

Coconut-pecan dream—it's so easy. Try it and see

Wafer Wondercake

\[
\begin{align*}
1 \text{ cup (2 sticks) margarine} & \quad \frac{1}{2} \text{ cup milk} \\
2 \text{ cups Imperial Granulated Sugar} & \quad 1 \text{ can (3\( \frac{1}{2} \) oz.) flaked coconut} \\
6 \text{ eggs} & \quad 1 \text{ teaspoon vanilla} \\
1 \text{ box (12-oz.) vanilla wafers} & \quad 1 \text{ cup broken pecans}
\end{align*}
\]

Cream margarine, gradually adding Imperial Granulated Sugar and creaming well. Add eggs, one at a time, beating well after each addition. Crush vanilla wafers; add crumbs alternately with milk. Add coconut, vanilla and pecans. Spread in greased, floured 10" tube pan. Bake at 325° for 1 hour 20 to 30 minutes, or until it tests done. If desired frost lightly.
**Frontier Pecan Cake**

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Measurements</th>
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<tbody>
<tr>
<td>2 cups butter or margarine</td>
<td>1/2 cup milk</td>
</tr>
<tr>
<td>4 1/2 cups sifted flour</td>
<td>1 teaspoon vanilla</td>
</tr>
<tr>
<td>1/4 teaspoon salt</td>
<td>3 tablespoons instant coffee* dissolved in 3 tablespoons hot water</td>
</tr>
<tr>
<td>1 teaspoon baking powder</td>
<td>6 eggs</td>
</tr>
<tr>
<td>1 pound Imperial Brown Sugar</td>
<td>1 pound Imperial Brown Sugar</td>
</tr>
</tbody>
</table>

Set out butter to soften. Sift together flour, salt, baking powder. Separate eggs; beat yolks well; beat egg whites until stiff but not dry.

In large mixing bowl, cream together butter and Imperial Brown Sugar. Add beaten egg yolks, mixing well. Combine milk, vanilla and dissolved coffee. Add alternately to batter with dry ingredients.

Fold in pecans and beaten egg whites. Pour into greased (bottom only) 10" tube pan. Bake at 325° for 1 1/2 hours.

Let cool in pan on rack. Remove from pan. Keeps well when tightly wrapped.

Delicious as it is, or serve with a dessert sauce or Whipped Cream Imperial: Combine 1 cup whipping cream, 1/8 teaspoon salt, 1/4 teaspoon vanilla and 1/2 cup sieved Imperial Brown Sugar (do not pack). Chill 1 hour. Beat with beater until stiff. Optional. If desired omit coffee and hot water.

**Valencia Orange Cake**

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Measurements</th>
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</thead>
<tbody>
<tr>
<td>3/4 cup shortening</td>
<td>3 1/2 teaspoons baking powder</td>
</tr>
<tr>
<td>1 1/2 cups Imperial Granulated Sugar</td>
<td>3/4 cup cold water</td>
</tr>
<tr>
<td>3 beaten egg yolks</td>
<td>1/4 cup orange juice</td>
</tr>
<tr>
<td>2 1/4 cups sifted cake flour</td>
<td>1 tablespoon grated orange rind</td>
</tr>
<tr>
<td>1/2 teaspoon salt</td>
<td>3 egg whites, stiffly beaten</td>
</tr>
</tbody>
</table>

Cream shortening and Imperial Granulated Sugar; add egg yolks, beat well. Add sifted dry ingredients, alternately with water, orange juice and rind. Fold in stiffly beaten egg whites. Bake in 2 waxed-paper-lined 9" round pans at 350° for 30 to 35 minutes. Cool and put together with Orange Filling.

**ORANGE FILLING:**

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Measurements</th>
</tr>
</thead>
<tbody>
<tr>
<td>3/4 cup Imperial Granulated Sugar</td>
<td>1 1/2 tablespoons lemon juice</td>
</tr>
<tr>
<td>3 tablespoons cornstarch</td>
<td>2 tablespoons grated orange rind</td>
</tr>
<tr>
<td>1/4 teaspoon salt</td>
<td>1 tablespoon butter or margarine</td>
</tr>
<tr>
<td>3/4 cup orange juice and pulp</td>
<td>2 beaten egg yolks</td>
</tr>
</tbody>
</table>

In small saucepan, combine Imperial Granulated Sugar, cornstarch, and salt; mix well. Gradually add juices; blending well. Add orange rind and butter. Over medium heat, cook and stir constantly until thick and clear.

While stirring vigorously, pour a small amount of the hot mixture into beaten egg yolks; then pour back into remaining hot mixture. Continue cooking and stirring about 4 minutes. Remove from heat. Cool before filling cake.

Frost sides and top of cake with Fluffy Orange Frosting (Page 33). Sprinkle additional grated orange rind in center if desired.
Handed down from Republic of Texas days

**Nameless Cake**

- ¾ cup shortening
- 1 ½ cups Imperial Granulated Sugar
- 3 eggs, beaten
- 1 ¾ cups sifted flour
- ½ teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- 1 teaspoon cinnamon
- 2 teaspoons nutmeg
- ¾ cup buttermilk or sour milk
- 1 teaspoon vanilla
- 1 teaspoon lemon extract
- 1 cup coarsely cut nuts, roasted*

Cream shortening and Imperial Granulated Sugar together until fluffy. Add beaten eggs; beat thoroughly. Sift flour, baking powder, baking soda, salt, cinnamon and nutmeg together; add alternately with buttermilk. Add the flavorings. Fold in roasted nuts. Pour batter into greased and floured pan (9" x 13" x 1½"). Bake at 375°F about 35 minutes or until done. Frost with Browned Butter Frosting, Page 32.

*To roast nuts, place chopped nuts in shallow pan and toast in slow oven (325°) about 20 minutes or until lightly browned. Stir frequently.

**Quick-to-mix one-bowl method — tasty fruit with nuts**

**Tropical Banana-Nut Cake**

- 2 ½ cups sifted cake flour
- 1 ¾ cups Imperial Granulated Sugar
- 1 ¾ teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- ¾ cup soft shortening
- 1 ¼ cups sieved bananas
- ½ cup buttermilk
- ½ cup unbeaten eggs (2 large)
- 1 teaspoon vanilla
- ½ cup chopped nuts

Into large mixing bowl, sift together flour, Imperial Granulated Sugar, baking powder, baking soda and salt. Add shortening, bananas, and ½ cup buttermilk. Stir to dampen flour. Beat with electric mixer at medium speed 2 minutes. (To mix by hand allow 150 strokes per minute. Use full sweeping strokes around the bowl.) Add remainder of buttermilk, eggs and vanilla. Beat 2 minutes longer. Fold in chopped nuts. Pour into 2 waxed-paper-lined 9" round pans. Bake at 350°F for 30 to 35 minutes. Cool and frost as desired.
CANDY and CONFECTIONS

"The dainties last, to make the end most sweet." ~ William Shakespeare

**Candied Fruit Peel**

Wash citrus fruit. Remove peel in 2 sections, if possible. Cut each section into strips \( \frac{1}{4}'' \) wide. Place peel in saucepan, cover with cold water. Heat to boiling; boil 10 minutes; drain. Cover with cold water and repeat this boiling-draining procedure 3 times. Then cover with boiling water and simmer until peel is tender. Drain.

Combine 2 cups Imperial Granulated Sugar and 1 cup water; cover and bring to boil. Remove lid, lower heat and simmer to make a heavy syrup, about 8 minutes. Pour syrup over peel and allow to stand overnight. Syrup should cover peel. Recipe makes enough syrup for about 3 cups of peel.

Drain syrup thoroughly from peel. (Save syrup in refrigerator for sweetening drinks.) Roll peel in the additional Imperial Granulated Sugar; place on cake cooling rack to dry in very slow oven (250°) until surface is firm. Cool. Pack in airtight container.

**Holiday tradition for candy lovers — wins compliments**

| Date Loaf | 1 \( \frac{1}{2} \) cups Imperial Granulated Sugar | 1 cup chopped nuts |
| | 1 \( \frac{1}{2} \) cups Imperial Brown Sugar | 1 tablespoon butter |
| | 1 cup milk | 1 teaspoon vanilla |
| | 1 cup chopped dates |

In heavy saucepan, mix both sugars and milk. Cook over medium heat to the soft ball stage (234°). Add dates, nuts and butter. Slowly cook, stirring occasionally, to firm ball stage (248°) or until spoon leaves path when stirring.

Add vanilla and let cool. Beat till creamy and stiff. Empty onto damp towel or cloth; shape into loaf. Wrap with towel, then aluminum foil. Store until ready to serve. Slice with knife.

**Early French settlers called it Penuche — we call it good!**

| French Penuche Candy | 3 cups Imperial Brown Sugar | 2 tablespoons butter or margarine |
| | \( \frac{1}{4} \) teaspoon salt | 1 teaspoon vanilla |
| | 1 cup milk | 1 cup broken nuts |

Combine Imperial Brown Sugar, salt and milk in saucepan; cook to the soft ball stage (234 to 240°). Remove from heat. Add butter and vanilla, but do not stir. Cool without stirring. When lukewarm (110°), beat until it is creamy; add nuts and beat until thick. Pour into buttered pan. Cut in squares when hardened.
Sugar Plums From Sugar Land

No cooking for this festive old favorite of the early 1900’s

2 cups butter or margarine
3 cups sifted Imperial 10X Powdered Sugar
1 cup Imperial Brown Sugar
1/2 cup cocoa
1/2 teaspoon vanilla
1 cup chopped pecans
1 cup golden seedless raisins
2 cups quick rolled oats, uncooked
Flaked or shredded coconut
1 cup Imperial Granulated Sugar

In large mixing bowl, allow butter to soften at room temperature. Add Imperial Powdered and Brown Sugars; cream until light and fluffy. Blend in cocoa and vanilla; mix thoroughly. Stir in pecans, raisins, rolled oats. Chill dough until stiff, at least 2 hours. Break off pieces of dough; shape in 1” balls. Roll in coconut or tinted Imperial Granulated Sugar*. Makes 8 to 9 dozen. Store in covered container in refrigerator.

*To tint sugar, divide Imperial Granulated Sugar into fourths in small custard cups. Add several drops of either red, green, blue or yellow food coloring; blend until sugar reaches desired color.

Party Taffy

It takes a little pull

2 cups Imperial Brown Sugar
1/2 cup Imperial Granulated Sugar
1 tablespoon butter or margarine
1/3 cup water
2 tablespoons cider vinegar

Combine all ingredients in large saucepan. Cook over low heat; stir only until sugar dissolves. Remove sugar crystals from the sides of the pan with a damp cloth wrapped around a fork. Continue cooking over medium high heat, without stirring, to the soft crack stage (270°). Pour the hot syrup onto a large buttered platter. When cool enough to handle*, pull until taffy is light-colored and porous. Twist into ropes and place on buttered pan. Cut with scissors, or dent into bite-sized pieces with a knife and break apart when cold.

*Before handling the warm candy, butter hands well or rub them with cornstarch. To have enough taffy for a large pulling party, do not double the recipe. Instead, make several batches in separate pans.

Orange Nut Fudge

Picture pretty and delicious with optional cherry garnish

1 1/2 tablespoons butter
2 teaspoons grated orange rind
3 cups Imperial Granulated Sugar
1 cup light cream
3/8 teaspoon cream of tartar
3 tablespoons orange juice
1 teaspoon lemon juice
2 1/2 cups chopped nuts
Red candied cherries (optional)

Melt butter in heavy saucepan. Remove from heat. Add orange rind; blend. Add Imperial Granulated Sugar, cream, cream of tartar, orange juice; blend. Place over low heat. Stir until sugar dissolves and mixture boils gently. Cover; cook 3 minutes. Remove cover. (If crystals form on pan sides, remove with damp cloth wrapped around fork.) Cook to soft ball stage (234 to 240°) stirring occasionally. Remove from heat, cool until lukewarm. Add lemon juice, nuts; beat until thick, creamy. Spread in buttered 8” square pan. Cool; cut in squares. Garnish with cherry halves or pecans.
Sugar Plums from Sugar Land
Chocolate Cream Fudge

Probably the smoothest you've ever made, rich and velvety

- 2 cups Imperial Granulated Sugar
- 1 cup (1/2 pint) dairy sour cream
- 2 1-oz. squares unsweetened chocolate, broken into bits
- 1/2 teaspoon salt

In heavy 2-quart saucepan combine Imperial Granulated Sugar, sour cream, chocolate, salt and syrup. Place over low heat and stir until sugar dissolves. Cook over medium heat until boiling; cover with lid and cook for 3 minutes. Remove lid and cook, stirring frequently to soft ball stage (234 to 240°). Add vanilla and butter. Cool to lukewarm (110°) without stirring. Beat vigorously until candy is creamy and has lost its gloss. Add nuts and pour into buttered 8” square pan. Makes 36 pieces.

Butter-smooth with a small crunch

- 2 cups Imperial Brown Sugar
- 1/3 cup peanut butter
- 1 cup Imperial Granulated Sugar
- 1/3 cup lightly crushed, salted peanuts
- 1 1/2 cups light cream salted peanuts
- 2 tablespoons butter
- 1 teaspoon vanilla

In heavy saucepan, combine both sugars, cream and butter. Over low heat, stir until sugar dissolves and mixture comes to boil. Cover; simmer 3 minutes. Remove lid; cook to soft ball stage (234°). Cool at room temperature, without stirring, until barely warm. Beat until thick and creamy. Add peanut butter, peanuts and vanilla and blend. Spread in buttered 8’ square pan. Cool; cut in squares.

So nice for parties or thank-you gifts

- 3/4 cup Imperial Granulated Sugar
- 1 teaspoon cinnamon
- 1 teaspoon salt
- 1/2 teaspoon allspice
- 1/2 teaspoon nutmeg
- 1 egg white
- 2 1/2 tablespoons water
- 1 cup pecan halves
- 1 cup walnut halves
- 1 cup blanched almonds

In small mixing bowl, combine Imperial Granulated Sugar, the spices and salt. Beat egg white lightly and stir into sugar-spice mixture; stir in water. Blend well. Add nuts about 1/2 cup at a time. Using a fork, stir to coat nuts well. Lift up, drain, then place on greased baking sheet, separating each nut. Bake at 275° until golden and crusty (about 45 minutes). Remove from baking sheet with spatula. Store in container with tight lid. Makes 3 cups.

The candy that originated in the West, an all-American favorite

- 2 cups Imperial Granulated Sugar
- 1 teaspoon soda
- 1 cup buttermilk
- 1/8 teaspoon salt
- 2 tablespoons butter
- 2 1/2 cups pecan halves

In large (3 1/2 quart) heavy saucepan combine Imperial Granulated Sugar, soda, buttermilk and salt. Cook over high heat about 5 minutes (or to 210° on candy thermometer); stir often and scrape bottom of pan. Mixture will foam up! Add butter and pecans. Over medium heat, continue cooking, stirring constantly and scraping bottom and sides of pan until candy reaches soft ball stage (234°). Remove from heat and cool slightly, only about 2 minutes. Beat with spoon until thick and creamy. Drop from tablespoon onto sheet of aluminum foil or waxed paper. Let cool. Makes about 20 pralines, 2” in diameter.
COOKIES
“Backward, turn backward, O Time, in thy flight; Make me a child again, just for tonight.” Elizabeth Chase

Little, fluffy clouds bursting with pecans—dainty and different

Anniversary Angels

2 egg whites
2 cups sifted Imperial
10X Powdered Sugar
1 teaspoon vanilla
1 teaspoon vinegar
2 cups pecan halves

Beat egg whites until stiff, but not dry. Gradually beat in Imperial 10X Powdered Sugar, vanilla and vinegar. Gently fold in pecans. Drop by teaspoonfuls 2” apart onto greased baking sheet. Bake in 300° oven until firm, 12 to 15 minutes. Remove from baking sheet immediately. Makes 3½ dozen cookies.

Treasured bars with meringue topping

Chocolate Meringues

1 cup butter or margarine
1/2 cup Imperial Brown Sugar
1/2 cup Imperial Granulated Sugar
3 egg yolks
1 tablespoon cold milk
1 tablespoon vanilla
2 cups sifted flour
1/4 teaspoon salt
1/4 teaspoon soda
1 package (6-oz.) semisweet chocolate pieces

Soften butter and cream with Imperial Brown and Granulated Sugars. Add egg yolks and beat well. Add cold milk and vanilla alternately with sifted dry ingredients. Spread evenly in well-greased 11” x 16” pan. Sprinkle with chocolate pieces. Set aside and prepare meringue topping.

MERINGUE TOPPING:

3 egg whites
1 cup Imperial Brown Sugar

Beat egg whites until stiff; add Imperial Brown Sugar gradually. Fold chopped pecans in carefully. Spread over mixture in pan and bake at 350° for 25 minutes. Cool before cutting. Makes 4 dozen 1” bars.

Elegant little layered squares — the surprise is raspberry jam

Berry Peekaboos

1 1/4 cups sifted flour
1 teaspoon Imperial Granulated Sugar
1/2 teaspoon salt
1 teaspoon baking powder
1/2 cup butter, softened
1 egg yolk
2 tablespoons milk
3/4 cup thick seedless raspberry preserves or jam
2 eggs, beaten thick
1 1/2 cups Imperial Granulated Sugar
2 teaspoons vanilla
5 tablespoons melted butter
2 1/2 cups flaked coconut

Sift together flour, 1 teaspoon Imperial Granulated Sugar, salt and baking powder; blend in 1/2 cup butter, egg yolk and milk. Pat into buttered 11” x 7” x 2” pan. Spread preserves evenly over top. Beat eggs and 1 1/2 cups Imperial Granulated Sugar together until fluffy. Stir in remaining ingredients. Spoon over raspberry layer. Bake at 350° for 45 to 55 minutes or until richly browned. Cool thoroughly before cutting into 1” squares.
Sugar Delights

Chippedo Bars

Served by Southwesterners at festive occasions for generations

| 1 cup butter | 2 cups sifted flour |
| ½ cup Imperial Brown Sugar | 2 cups chopped pecans |
| 2 eggs, separated | Jelly |


Beat egg whites until frothy. Shape chilled dough into balls the size of walnuts. Dip into beaten egg whites; then roll in chopped pecans. Place on greased baking sheet and make a depression in center of each. Bake in moderate oven, 350°, for 8 minutes. Remove from oven and press down centers again. Continue baking 10 minutes more. Cool slightly; fill centers with jelly. Makes about 48. Store in airtight container.

Pecan-filled squares popular in Grandma's day

| 4 eggs | ½ teaspoon salt |
| 1 pound Imperial Brown Sugar | ½ teaspoon baking powder |
| 1½ cups broken pecans | 1 teaspoon vanilla |
| 1½ cups sifted flour | Imperial 10X Powdered Sugar |

In top of double boiler, blend eggs and Imperial Brown Sugar. Cook over boiling water, stirring occasionally, for 10 minutes. Add pecans and remove from heat.

Sift together flour, salt, and baking powder. Stir into first mixture along with vanilla. Spread in greased, shallow baking pan approximately 8" x 12". Bake at 375° for 30 to 35 minutes. Cool. Sprinkle Imperial 10X Powdered Sugar over top. Cut in squares. Makes about 3½ dozen.

Chocolate bits and nuts make them special

| ½ cup shortening | 3 eggs |
| 1 pound Imperial Brown Sugar | 1 package (6-oz.) semisweet chocolate pieces |
| 2¼ cups sifted flour | 1 cup broken nuts |
| 2½ teaspoons baking powder | |
| ½ teaspoon salt | |

Melt shortening, stir in Imperial Brown Sugar; mix well and cool. Sift together flour, baking powder, salt. To shortening mixture, add eggs, one at a time, beating well after each addition.

Blend in dry ingredients. Stir in chocolate pieces and nuts. Spread in greased 15" x 10" x 1" pan. Or, for thicker bars use 13" x 9" x 2" pan. Bake at 350° for 25 to 30 minutes. When almost cool, cut into bars. Makes about 3 dozen.

Chewy small batch — always a favorite with guests

| 2 tablespoons butter or margarine | ½ teaspoon baking soda |
| 2 eggs | 1 cup chopped nuts |
| 1 cup Imperial Brown Sugar | 1 teaspoon vanilla |
| 5 tablespoons flour | |

Bird's Nest Party Cookies
Small buttery bites packed with pecans

Roll-Away Chocolate Balls

- 1 1/4 cups butter or margarine
- 1/3 cup Imperial Granulated Sugar
- 1 teaspoon vanilla
- 1/2 cup cocoa

Cream butter and Imperial Granulated Sugar until fluffy; add vanilla. Sift together cocoa, flour, and salt. Gradually add to butter and sugar mixture. Blend in chopped pecans. Mix thoroughly. Refrigerate for six hours or overnight. Roll into balls about 1” in diameter; place on ungreased baking sheet. Place about 1 1/2” apart as these cookies do not spread. Bake at 350° for 20 minutes. Roll in Imperial 10X Powdered Sugar. Makes 6 dozen.

Delightful refrigerator cooky

Dutch Almond Cookies

- 1 1/2 cups melted butter or margarine
- 1 cup Imperial Granulated Sugar
- 2 cups Imperial Brown Sugar
- 3 eggs, beaten

Combine butter, Imperial Granulated and Brown Sugars. Beat in eggs. Add flour that has been sifted 3 times with cinnamon and baking soda. Mix in almonds. Let stand 5 to 10 minutes until dough can be patted into rolls. Dough will still be sticky. Wrap in waxed paper. Store in refrigerator overnight or until ready to use. Cut into 1/4” slices and place on greased baking sheet. Bake at 375° 10 minutes. Makes 100 cookies.

New twist on an old favorite — a snap to make

Drop Brownies

- 1/2 cup butter or margarine
- 1 cup Imperial Granulated Sugar
- 2 eggs, beaten
- 1 1/2 teaspoons vanilla
- 2 1-oz. squares unsweetened chocolate, melted

Cream butter and Imperial Granulated Sugar. Add beaten eggs, vanilla, melted chocolate, and blend well. Sift dry ingredients together and stir into creamed mixture. Add pecans. Drop by half-teaspoonfuls on lightly greased baking sheet. Bake at 350° for 10 minutes. Makes 4 to 5 dozen cookies.

Rather rich, but the fresh taste is worth it!

Luscious Lemon Bars

- 1 cup (2 sticks) butter
- 1/2 cup Imperial 10X Powdered Sugar
- 2 cups sifted flour
- 1/4 teaspoon salt
- 4 beaten eggs
- 2 cups Imperial Granulated Sugar
- 1/4 cup sifted flour
- 1 teaspoon grated lemon rind
- 4 teaspoons lemon juice

Soften butter; blend well with Imperial 10X Powdered Sugar, 2 cups flour, and salt. Press into bottom of buttered 9” x 13” pan. Bake at 350° for 20 minutes. Blend together the remaining ingredients. Pour over first layer and continue baking for 25 minutes. Sift additional Imperial 10X Powdered Sugar over the top immediately after removing from oven. Cool; cut in squares. Makes 3 dozen.
An old-fashioned teatime treat with toasty almonds on top

<table>
<thead>
<tr>
<th>Bon Bons</th>
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<tbody>
<tr>
<td>1 cup butter or margarine</td>
<td>½ teaspoon almond extract</td>
<td></td>
</tr>
<tr>
<td>1 ½ cups Imperial</td>
<td>2 ½ cups sifted flour</td>
<td></td>
</tr>
<tr>
<td>10X Powdered Sugar</td>
<td>1 teaspoon cream of tartar</td>
<td></td>
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<tr>
<td>1 egg, beaten</td>
<td>1 teaspoon baking soda</td>
<td></td>
</tr>
<tr>
<td>½ teaspoon vanilla</td>
<td>60 blanched almonds</td>
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</table>

Thoroughly cream butter and Imperial 10X Powdered Sugar. Add egg and flavorings; beat well. Add sifted dry ingredients and mix thoroughly. Chill 1 hour. Form dough into small balls and place on greased baking sheet; flatten slightly and center each with a blanched almond. Bake at 375° for 10 to 12 minutes. Makes about 5 dozen.

The sugar cooky that made Aunt Martha famous

<table>
<thead>
<tr>
<th>Yum-Yums</th>
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<tbody>
<tr>
<td>2 ½ cups sifted flour</td>
<td>1 cup butte or margarine</td>
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<tr>
<td>1 teaspoon baking soda</td>
<td>1 teaspoon vanilla</td>
<td></td>
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<tr>
<td>1 teaspoon cream of tartar</td>
<td>2 cups Imperial Granulated Sugar</td>
<td></td>
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<tr>
<td>¼ teaspoon salt</td>
<td>3 egg yolks</td>
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Sift first four ingredients together; set aside. Cream butter and vanilla until butter softens. Add Imperial Granulated Sugar gradually, beating until fluffy. Add egg yolks, one at a time, beating well after each. Add dry ingredients, in fourths, to creamed mixture, beating just until blended. Form dough into balls, about 1” in diameter. Roll in additional Imperial Granulated Sugar. Place about 2” apart on ungreased baking sheets. Bake at 350° for about 10 minutes or until golden. Makes 10 dozen cookies.

Rich, pecany mounds that melt in your mouth

<table>
<thead>
<tr>
<th>Pecan Rolls</th>
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<tbody>
<tr>
<td>9 tablespoons Imperial</td>
<td>2 ½ cups ground pecans</td>
<td></td>
</tr>
<tr>
<td>10X Powdered Sugar</td>
<td>1 ½ teaspoons vanilla</td>
<td></td>
</tr>
<tr>
<td>½ pound butter or margarine</td>
<td>½ teaspoon nutmeg</td>
<td></td>
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<tr>
<td>2 cups sifted flour</td>
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Mix Imperial 10X Powdered Sugar and butter. Gradually add sifted flour. Stir in pecans, vanilla and nutmeg. Shape into size of pecan in palm of your hand. Bake on ungreased baking sheet at 325° for 20 minutes or until done but not brown. When cold, roll in additional Imperial 10X Powdered Sugar. Makes 60.

Rich but delicious treat with pecans and golden coconut

<table>
<thead>
<tr>
<th>Anniversary Bars</th>
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</thead>
<tbody>
<tr>
<td>½ cup butter or margarine</td>
<td>1 cup Imperial Brown Sugar</td>
<td></td>
</tr>
<tr>
<td>½ cup Imperial Brown Sugar</td>
<td>1 teaspoon vanilla</td>
<td></td>
</tr>
<tr>
<td>1 teaspoon salt</td>
<td>2 tablespoons flour</td>
<td></td>
</tr>
<tr>
<td>1 cup sifted flour</td>
<td>½ teaspoon baking powder</td>
<td></td>
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<tr>
<td>2 tablespoons milk</td>
<td>1 cup chopped pecans</td>
<td></td>
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<tr>
<td>2 eggs</td>
<td>1 cup flaked coconut</td>
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</table>

Soften butter; cream with ½ cup Imperial Brown Sugar and salt; blend in 1 cup flour, then milk. Pat into greased 13” x 9” x 2” pan. Bake in preheated 325° oven for 20 minutes or until light brown. In medium bowl, beat eggs well; add 1 cup Imperial Brown Sugar and vanilla; beat well. Sift 2 tablespoons flour and the baking powder together into egg mixture; stir in pecans and coconut. Spread over mixture in pan. Bake 20 additional minutes or until golden. Cool, cut in bars. Store airtight. Makes about 32.
Bake ahead and be ready for holiday guests

**Merry Cookies**

- 3/4 cup shortening
- 1 1/2 cups Imperial Brown Sugar
- 3 eggs
- 1 pound chopped candied fruit
- 1/2 pound chopped pitted dates
- 3 cups sifted flour
- 1 teaspoon soda
- 3/4 teaspoon salt
- 1 teaspoon cinnamon
- 1/2 teaspoon allspice
- 1/2 cup applesauce
- 1 teaspoon vanilla
- 1 1/2 cups chopped pecans

Cream shortening; add Imperial Brown Sugar; beat with electric mixer until fluffy. Add eggs, one at a time; beat well after each addition. Add fruit and dates. Sift dry ingredients together; add to batter alternately with applesauce. Add vanilla and pecans; drop by heaping teaspoonfuls onto lightly greased baking sheet. Bake at 350°F for 15 minutes. Cool and frost. Makes more than 100 cookies.

**MERRY FROSTING:** In medium bowl, combine 1 pound Imperial 10X Powdered Sugar, 1 tablespoon vanilla, 1/4 teaspoon salt and 3 tablespoons water. Blend well. Additional water may be needed to give desired spreading consistency. Spread thinly over tops of cookies. If holiday touch is desired, decorate tops with slices of red and green candied cherries.

**Chewy squares with delicious surprises inside**

**Anniversary Tropicanas**

- 1/4 cup butter or margarine
- 1 cup Imperial Brown Sugar
- 1 egg
- 1 1/2 teaspoons finely grated orange rind
- 1 teaspoon vanilla
- 1/2 cup sifted flour
- 1/2 teaspoon salt
- 1 teaspoon baking powder
- 1 cup finely chopped dates
- 1 cup flaked coconut
- Imperial 10X Powdered Sugar

In medium saucepan, melt butter; stir in Imperial Brown Sugar. Cook, stirring constantly, until mixture bubbles. Cool, away from heat. Then beat in egg, orange rind, and vanilla. Sift together flour, salt, baking powder. Blend into first mixture; stir in dates and coconut. Spread in buttered pan, 7" x 11". Bake in 350°F oven for 30 minutes. Cool; sift Imperial 10X Powdered Sugar lightly over top. Cut in squares. Makes 2 dozen.

**Coffee-flavored with chocolate-nut tips**

**Dainty Batons**

- 1/2 cup butter or margarine
- 3/4 cup Imperial Brown Sugar
- 3/4 cup Imperial Granulated Sugar
- 2 cups sifted flour
- 1 tablespoon instant coffee powder
- 1/2 teaspoon salt
- 1/2 teaspoon baking powder
- 1/4 cup heavy cream
- 1 cup Imperial Granulated Sugar
- 1 cup semisweet chocolate pieces
- 1/4 cup water
- 1 teaspoon vanilla
- 1 1/2 cups chopped walnuts

Soften butter; add Imperial Brown Sugar and 1/4 cup Imperial Granulated Sugar; blend until fluffy. Sift together flour, instant coffee powder, salt and baking powder; stir into first mixture, alternately with cream. Chill 3 hours. Shape dough into little logs about 3" long, 1/2" in diameter. Place on ungreased baking sheet; bake at 375°F for 10 to 12 minutes. Cool completely on racks.

In top of double boiler, combine 1/4 cup Imperial Granulated Sugar, chocolate pieces and water. Stir over hot water until chocolate melts. Add vanilla. Dip both ends of each cooky in chocolate mixture, then in nuts. Makes 48.
Merry Cookies
So crisp they disappear faster with each baking

1 cup shortening ½ teaspoon salt
1 cup Imperial Brown Sugar 1 teaspoon baking soda
1 cup Imperial Granulated Sugar 1 teaspoon vanilla
2 eggs 2 cups shredded coconut
2 cups sifted flour 2 cups corn flakes cereal
½ teaspoon baking powder

Cream shortening with Imperial Brown and Granulated Sugars, blending well. Beat in eggs. Sift together flour, baking powder, salt and baking soda. Add with remaining ingredients. Mix well. Dough will be stiff.

Roll dough (about 1 teaspoonful) into small balls. Place about 2” apart on ungreased baking sheet. Bake at 350° for 10 to 12 minutes or until quite brown. Makes 6½ dozen.

Crowned with marshmallow, then frosted!

Fancy Fudge Bars

¾ cup sifted flour ⅛ teaspoon salt
⅛ teaspoon baking powder 1 teaspoon vanilla
¼ teaspoon baking powder 2 eggs
3 tablespoons cocoa 2 cups Imperial Granulated Sugar
⅛ cup butter or margarine 2 cups miniature marshmallows

Sift first four ingredients together. Cream butter and vanilla together until softened. Add Imperial Granulated Sugar gradually, beating until fluffy. Add eggs, one at a time, beating well after each. Add sifted dry ingredients in halves to egg mixture, beating only until blended after each addition. Stir in nuts.

Spread evenly in greased 11” x 7” x 1½” pan. Bake at 350° for 20 minutes.

Remove from oven. Arrange marshmallows over top and return to oven 5 minutes. Take from oven. Press down melted marshmallows to cover top, but do not try to spread. Cool thoroughly on rack. Spread with frosting below. Cut into 2” x 1” bars. Makes about 3 dozen.

FANCY FUDGE BAR FROSTING:

½ cup Imperial Brown Sugar 3 tablespoons butter
2 tablespoons cocoa 1½ cups Imperial X Powdered Sugar,
⅛ cup salt measured before sifting
⅛ cup water
1 teaspoon vanilla

Combine Imperial Brown Sugar, cocoa, salt and water in small saucepan. Over medium heat, bring to boil, stirring constantly; boil 2 minutes. Remove from heat. Stir in vanilla and butter. Sift in Imperial 10X Powdered Sugar. Beat until frosting begins to lose its sheen or until of spreading consistency. Makes a thin coating to cover the marshmallow layer of Fancy Fudge Bars.

Chocolate below, coconut on top

Two-Tone Bars

⅛ cup sifted flour ⅛ cup melted butter or shortening
⅛ teaspoon baking powder ⅛ cup flaked coconut
⅛ teaspoon salt ⅛ teaspoon almond flavoring
2 eggs unsweetened chocolate, melted
1 cup Imperial Granulated Sugar 1½ squares (1½-ozs.)

Sift together flour, baking powder and salt. Beat eggs with beater; gradually add Imperial Granulated Sugar. Add melted butter; blend in dry ingredients and mix well. Place ¼ of the batter in small bowl; stir in coconut and almond flavoring.

To remaining batter add melted chocolate; blend well and spread mixture evenly in well-greased 8” x 8” x 2” pan. Spoon coconut batter carefully over chocolate mixture and spread to form thin, even layer. Bake at 350° for 35 minutes or until done. Cool and cut into bars. Makes about 20.
**Mocha Squares**

Coffee, chocolate and walnuts in delicious harmony

3 1-oz. squares unsweetened chocolate, melted
2 tablespoons instant coffee powder
1 1/2 cups sifted cake flour
1 teaspoon baking powder
1 1/2 teaspoons salt
1/2 cup soft shortening
1/2 cup soft butter or margarine
2 cups Imperial Granulated Sugar
1 teaspoon vanilla
4 eggs
1 1/2 cups chopped walnuts
Walnut halves

Mix melted chocolate and instant coffee; cool. Sift cake flour, baking powder and salt. Cream shortening, butter, and gradually add Imperial Granulated Sugar; beat until fluffy. Add vanilla and eggs; beat well. Blend in coffee mixture, dry ingredients and chopped walnuts; stir well.

Place in well-greased, floured 13” x 9” x 2” pan. Bake at 350° for 35 or 40 minutes. Cool and spread with Browned Butter Frosting. Place walnut half in center of each square. When frosting is set, cut into squares. Makes about 3 1/2 dozen squares.

**BROWNED BUTTER FROSTING:** Heat 1/4 cup butter or margarine till light brown and bubbly. (Do not burn.) Beat in 3 cups sifted Imperial 10X Powdered Sugar, 3 tablespoons cream and 1 teaspoon vanilla.

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**Sarah's Sugar Crisps**

Ginger gives this old-time favorite a bright snap

3/4 cup shortening
1 cup Imperial Granulated Sugar
1/2 cup molasses
1 egg
2 teaspoons soda

In large saucepan, melt shortening over low heat. Remove and let cool. Add Imperial Granulated Sugar, molasses and egg; beat well. Sift together remaining dry ingredients; add to first mixture. Mix well and chill thoroughly (at least 2 hours).

Form in 1” balls; roll in additional Imperial Granulated Sugar. Place on greased baking sheets 2” apart. Bake at 375°, for 8 to 10 minutes. Makes 4 1/2 dozen.

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**Treasure Cookies**

Applesauce, spices and raisins hide inside

1 3/4 cups sifted cake flour
1 teaspoon cinnamon
1/2 teaspoon nutmeg
1/2 teaspoon powdered cloves
1/2 teaspoon salt
1 cup canned applesauce
1 teaspoon baking soda
1/2 cup soft shortening
1 cup Imperial Granulated Sugar
1 egg
1 cup ready-to-eat bran cereal
1 cup seedless raisins

Sift first five ingredients together. Combine applesauce and soda. Cream shortening and Imperial Granulated Sugar; add egg and beat until creamy. Stir in sifted dry ingredients alternately with applesauce. Fold in raisins and bran.

Drop by teaspoonfuls onto greased baking sheet. Allow 2” between each cookie. Bake at 375° till golden brown, about 12 minutes. If desired, top with butter frosting. Makes 3 dozen.
FROSTINGS and TOPPINGS

"When pleasures to the eye and palate meet, the cook has rendered his great work complete." - William King

A warm touch for a small cake

**Bubbly Brown Topping**

- 1/2 cup butter or margarine
- 1 cup Imperial Brown Sugar
- 1/4 cup drained, crushed pineapple
- 1/4 cup chopped nuts

Melt butter, stir in Imperial Brown Sugar, pineapple and nuts. Spread on 8" or 9" square cake (white or yellow). Broil under low flame until bubbly, 10 to 15 minutes. Serve warm.

Fresh and fluffy in four minutes

**Basic Butter Cream**

- 1/4 cup soft butter or margarine
- 3 cups sifted Imperial 10X Powdered Sugar
- Pinch of salt
- 1 1/2 teaspoons vanilla

Cream thoroughly butter, salt and 1 cup of the Imperial 10X Powdered Sugar until light and fluffy. Add remaining Imperial 10X Powdered Sugar and milk, alternately, blending until smooth and of spreading consistency. Add vanilla. Fills and frosts top and sides of two 9" layers.

**Butter Cream Variations**

- **CHOCOLATE BUTTER FROSTING**: Add 3 squares melted unsweetened chocolate to butter.
- **LEMON BUTTER FROSTING**: Use lemon juice for milk. Omit vanilla.
- **COFFEE BUTTER FROSTING**: Add 1 1/2 teaspoons instant coffee powder.
- **ORANGE BUTTER FROSTING**: Add 2 tablespoons grated orange rind and 1 unbeaten egg yolk to butter. Substitute 1/4 cup orange juice for milk; 1 1/2 teaspoons lemon juice for vanilla.
- **BROWNED BUTTER FROSTING**: Lightly brown butter in heavy skillet before blending with sugar and salt.

It waits in the refrigerator for your cake

**Ready Frosting**

- 2 cups Imperial Granulated Sugar
- 1/2 cup water
- 6 egg whites

Put Imperial Granulated Sugar and water over low heat, stirring until sugar dissolves; boil to 240° or until syrup makes a long thread.

Meanwhile, mix egg whites and 1/2 cup Imperial 10X Powdered Sugar; beat until it stands in peaks, as in meringue. Gradually pour boiled syrup over meringue, continuing to beat until thick and creamy. When almost cold add 2 teaspoons vanilla. Beat until stiff enough to spread. Keep unused portion in refrigerator tightly covered. Keeps for several days.
Rich flavor of caramelized sugar

**Caramel Frosting**

- 1/4 cup Imperial Brown Sugar
- 1/4 cup hot water
- 6 tablespoons butter or margarine, softened


**Frosting**

- 6 tablespoons milk
- 2 eggs, unbeaten
- 1 teaspoon vanilla
- 1/2 cup flaked or shredded coconut

In double boiler, melt chocolate with butter. Remove from heat; stir in Imperial 10X Powdered Sugar, salt, milk, eggs and vanilla. Fill lower part of double boiler with ice and water; set top in place. Beat at high speed until thick, light-colored. Split cake layers; fill, frost with Chocolate Royale. Refrigerate until served.

**Chocolate Royale**

4 squares unsweetened chocolate
1/4 cup butter or margarine
2 cups sifted Imperial 10X Powdered Sugar
1/8 teaspoon salt

In double boiler, melt chocolate with butter. Remove from heat; stir in Imperial 10X Powdered Sugar, salt, milk, eggs and vanilla. Fill lower part of double boiler with ice and water; set top in place. Beat at high speed until thick, light-colored. Split cake layers; fill, frost with Chocolate Royale. Refrigerate until served.

**Coconut Cream Cheese Frosting**

- 1 tablespoon butter
- 1 package (3-oz.) cream cheese, softened
- 1/6 teaspoon salt

Cream butter, softened cream cheese and salt together until soft. Add Imperial 10X Powdered Sugar gradually, blending well. Stir in vanilla and coconut. (For thinner consistency, beat in a little milk, 1 teaspoon at a time.) Spread over cake. Frosts an 8" 2-layer cake. For flavor variety, add 1/4 teaspoon nutmeg.

**Fluffy Orange Frosting**

- 2 egg whites
- 11/2 cups Imperial Granulated Sugar
- 1/4 teaspoon cream of tartar
- 1/3 cup orange juice

Combine egg whites, Imperial Granulated Sugar, cream of tartar, orange juice, and salt in top of double boiler. Cook over gently boiling water, beating constantly with rotary or electric beater until the mixture forms peaks, about 7 minutes. Remove top of double boiler from heat; add orange rind and rum flavoring. Beat until frosting is of spreading consistency. Tint yellow or orange with food coloring if you wish. Frosts two 9" layers.

**Butter-Nut Topping**

- 1/4 cup melted butter
- 1/4 cup Imperial Brown Sugar
- 1/4 cup flour
- 1 teaspoon cinnamon
- 1/2 teaspoon grated lemon rind
- 1/4 cup chopped walnuts

Blend all ingredients together thoroughly. Ten minutes before gingerbread has finished baking, remove it from the oven and scatter this topping evenly over top. Return to oven and bake for 10 minutes or until gingerbread is done. Serve warm, with whipped cream if desired.
**Light, foamy, swirls into peaks**

7-Minute Brown Sugar Frosting

Combine Imperial Brown Sugar, water and egg whites in top of double boiler. Place over boiling water (water should not touch upper part of double boiler). Beat with rotary beater or electric mixer for 7 minutes. Remove from boiling water. Add vanilla. Continue beating until mixture stands up in stiff peaks when beater is lifted. Spread on cake and sprinkle with toasted coconut, if desired. Makes generous frosting for 2-layer, 8" or 9" cake.

**Creamy with delicious chocolate flavor of homemade fudge**

Shiny Chocolate Frosting

Melt chocolate over hot water. Remove from heat and stir in Imperial 10X Powdered Sugar, salt, and hot water. Beat in egg yolks, one at a time. Beating well, add melted butter, a little at a time, and vanilla. Spread between layers and over cake. Fills and frosts three 9" layers.

**Light and delicate — perfect for glamorous Angel Food cake**

Strawberry Pink Frosting

In top of double boiler, combine ingredients. Using electric mixer or rotary beater, beat for 1 minute. Place pan over boiling water; continue to beat steadily until peaks form. Remove pan from boiling water and beat until of spreading consistency. Frosting will be fluffy and soft. It won’t harden. After frosting cake, decorate top with whole strawberries, if available.

**That unbeatable blend of cocoa and coffee**

Mocha Frosting

Dissolve cocoa in coffee. Cool slightly; add to butter; blend well. Blend in egg yolk. Gradually add Imperial 10X Powdered Sugar, beating well. Add vanilla and nuts. Frosting may be thinned with cream for desired spreading consistency.

**Nice for spice or jam cakes**

Date-Pecan Frosting

Over low heat in heavy saucepan, melt butter. Add chopped dates and nuts; cook 1 minute. Add Imperial Brown Sugar and cook 2 minutes, stirring constantly. Add evaporated milk and bring to boil. Remove from heat; add vanilla. Gradually add Imperial 10X Powdered Sugar, beating constantly, until of spreading consistency. If frosting gets too thick, beat in a few drops of water, a drop at a time.
DESSERTS

"The setting sun, and music at the close, as the last
taste of sweet, is sweetest last." — William Shakespeare

Elegant in its pure simplicity — colorful, smooth and creamy

Scotchy Peaches

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 tablespoon butter or margarine</td>
<td>2 tablespoons milk</td>
</tr>
<tr>
<td>1/2 cup Imperial Brown Sugar</td>
<td>4 cling peach halves, drained</td>
</tr>
<tr>
<td>Dash salt</td>
<td>Vanilla ice cream (optional)</td>
</tr>
</tbody>
</table>


Apple pie flavor without the crust

Apple Crunch

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>8 apples, peeled and sliced</td>
<td>1/2 cup water</td>
</tr>
<tr>
<td>1 teaspoon cinnamon</td>
<td>1/2 cup Imperial Brown Sugar</td>
</tr>
<tr>
<td>1 teaspoon nutmeg</td>
<td>1 cup flour</td>
</tr>
<tr>
<td>1/2 cup Imperial Granulated Sugar</td>
<td>1/2 cup butter or margarine</td>
</tr>
</tbody>
</table>


Delicious last-minute family dessert — served slightly warm

Caramel Dumplings

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/2 cup Imperial Granulated Sugar</td>
<td>1/2 cup Imperial Granulated Sugar</td>
</tr>
<tr>
<td>2 1/2 cups boiling water</td>
<td>1 tablespoon soft butter</td>
</tr>
<tr>
<td>1 cup Imperial Granulated Sugar</td>
<td>1/2 cup milk</td>
</tr>
<tr>
<td>2 tablespoons butter</td>
<td>1 1/2 teaspoons baking powder</td>
</tr>
<tr>
<td>1 teaspoon vanilla</td>
<td>1 1/4 cups sifted flour</td>
</tr>
<tr>
<td>1/2 teaspoon salt</td>
<td>Chopped pecans</td>
</tr>
</tbody>
</table>

Caramelize 1/2 cup Imperial Granulated Sugar by melting slowly in heavy pan over low heat, stirring with wooden spoon, until it becomes brown in color. Add boiling water, 1 cup Imperial Granulated Sugar and 2 tablespoons butter; boil 10 minutes; add vanilla and salt.

Cream 1/2 cup Imperial Granulated Sugar and 1 tablespoon soft butter; add milk, baking powder and flour, mixing into stiff batter. Pour caramel mixture into 8" x 8" baking pan. Drop batter by large spoonfuls into caramel mixture. Bake at 400° for 15 minutes. Serve warm, with cream if desired. Sprinkle with chopped pecans. Makes 6 servings.
Heavenly combination of flavors

Angel Food Royal
1 large angel food cake
1 cup Imperial Granulated Sugar
1 cup sifted flour
4 egg yolks, beaten
1/2 teaspoon salt
2 cups milk, scalded
1 tablespoon unflavored gelatin
2 tablespoons milk
2 cups whipping cream, whipped
2 teaspoons vanilla
1/2 cup chopped pecans or toasted, sliced almonds

Blend Imperial Granulated Sugar with flour. Add beaten egg yolks and salt. Mix carefully with scalded milk and cook in top of double boiler until thick, stirring constantly. Soak gelatin in 2 tablespoons milk. Add to hot custard mixture and cool completely. When almost set, fold in whipped cream and vanilla.

With sharp knife, split cake into two layers. Spread part of custard mixture on bottom layer; sprinkle with nuts. Place top layer on; cover entire cake with remainder of custard. Refrigerate at least 2 hours before serving. Makes 12 servings.

Pretty pink holiday refreshment

Cranberry Frost
4 cups fresh cranberries
2 1/2 cups Imperial Granulated Sugar
1 1/4 cups water
3 tablespoons lemon juice
1 cup orange juice
1 stiffly beaten egg white

Cook cranberries, Imperial Granulated Sugar and water together for 5 minutes or until cranberry skins pop open. Put through fine sieve. Add lemon and orange juices. Cool. Pour into refrigerator freezing tray and freeze until mushy; turn into a chilled bowl. Fold in stiffly beaten egg white; beat for 2 to 3 minutes. Return to freezer tray; freeze until firm. 6 to 8 servings.

Cloud-light with a fresh lemon tang

Lemon Chiffon Pudding
5 tablespoons sifted flour
1 cup Imperial Granulated Sugar
3 tablespoons butter or margarine
3 eggs, separated
1 cup milk
1/4 cup lemon juice
1/2 teaspoon lemon rind

Mix flour and Imperial Granulated Sugar. Cream with butter. Beat yolks until thick. Add yolks and milk to flour, sugar and butter mixture. Add lemon juice and rind. Beat egg whites until stiff but not dry. Fold into first mixture. Pour into buttered baking dish. Place baking dish in pan with 1" hot water. Bake at 350° for 1 hour 5 minutes, or until firm. Makes 5 to 6 servings.

Clara used to make this fast one on busy days

Date-Nut Torte
2 eggs, well beaten
1 cup Imperial 10X Powdered Sugar
1 cup chopped dates
1 cup chopped nuts
1 teaspoon baking powder
2 tablespoons flour
Whipped cream

Combine all ingredients, except whipped cream. Mix well. Spread in 7" x 11" shallow pan. Bake in preheated oven at 375° for 20 minutes. Cool. Crumble into dessert dishes. Top with whipped cream, ice cream, or custard. 6 servings.
Like magic, it makes its own sauce

**Upside-Down Chocolate Pudding**

| 1 cup sifted flour          | ½ cup milk          |
| 2 teaspoons baking powder   | 2 tablespoons salad oil |
| ¼ cup Imperial Granulated Sugar | ½ cup chopped nuts |
| 3 tablespoons cocoa         | 1½ cups Imperial Brown Sugar |
| 1 teaspoon vanilla          | ¼ cup cocoa          |

Sift together flour, baking powder, salt, Imperial Granulated Sugar and 3 tablespoons cocoa into mixing bowl. Add vanilla to milk; then add this with salad oil and nuts to sifted dry ingredients. Stir until well blended. Turn into 8” x 8” x 2” pan.

Mix Imperial Brown Sugar and ¼ cup cocoa; sprinkle over batter. Pour hot water over entire surface. Bake at 350° for 40 to 45 minutes. Spoon out while warm, sauce side up. Top with whipped cream. Makes 8 to 10 servings.

**Smoothest thing to happen in your refrigerator**

**Frozen Orange Cream**

| 5 tablespoons orange juice | ½ cup Imperial Granulated Sugar |
| 2 tablespoons lemon juice  | 1 cup Imperial Granulated Sugar |

Turn temperature control of refrigerator to coldest setting. Mix juices, Imperial Granulated Sugar, salt and let stand 10 minutes. Stir well, then stir in cream (unwhipped). Pour into refrigerator tray and freeze until firm; then reset temperature control. No stirring is necessary. Serve in sherbet glasses. Makes 4 servings. For 2 trays, double the recipe.

**BANANA-ORANGE CREAM:** Add 4 crushed bananas to the above recipe.

**Fluffs up into a party spectacular**

**Lemon Angel Mold**

| 6 egg yolks          | 6 egg whites        |
| ¾ cup Imperial Granulated Sugar | ¾ cup Imperial Granulated Sugar |
| ¾ cup lemon juice    | 1 angel food cake   |
| Grated rind 2 lemons | 2 cups whipping cream |
| ¼ teaspoon salt      | 2 tablespoons Imperial 10X Powdered Sugar |
| 1 envelope unflavored gelatin | 1 teaspoon vanilla |
| ¼ cup cold water     |                    |

Mix first five ingredients and cook in double boiler until slightly thick. Remove and add gelatin softened in cold water. Set in refrigerator to cool.

Beat egg whites until stiff, gradually adding ¾ cup Imperial Granulated Sugar. Fold into cooled custard. Shred angel food cake into flakes with a fork. Mix with custard mixture. Pour into lightly buttered angel food cake pan. Chill 8 hours. Unmold and frost with cream which has been whipped with Imperial Powdered Sugar and vanilla. Makes 12 servings.
Steam it several days ahead of serving

**Fabulous Fig Pudding**

1 pound dried figs  
1 1/4 cups milk  
1 1/2 cups sifted flour  
1 cup Imperial Granulated Sugar  
2 1/2 teaspoons baking powder  
3/4 teaspoon salt

1 teaspoon cinnamon  
1 teaspoon nutmeg  
3 eggs  
1 1/2 cups fresh bread crumbs  
1 1/2 cups ground suet  
3 tablespoons grated orange rind

Cut stems from figs using scissors. Then cut figs into small pieces and place in top of double boiler. Add milk; cover and cook over boiling water 25 minutes.

Sift together flour, sugar, baking powder, salt, cinnamon and nutmeg. In large mixing bowl, beat eggs well. Then add bread crumbs, suet, orange rind and the fig mixture. Add sifted mixture and blend ingredients well.

Pour into well-greased 2-quart mold; cover tightly. If mold has no lid, use heavy foil and tie it in place so pudding will be securely covered.

Set pudding mold on rack or trivet in deep kettle. Pour enough boiling water into kettle to reach halfway up sides of mold. Cover kettle and steam 2 hours or until done. As needed, add more boiling water to kettle to keep level about halfway up mold.

Remove from kettle and let stand 4 minutes before turning pudding out of mold. Cool. Wrap well in aluminum foil and refrigerate.

**HOUR BEFORE SERVING TIME:** Place aluminum wrapped pudding in 325° oven until hot, about 1 hour. If you prefer, pudding may be returned to mold and steamed 1 hour.

Serve with Colonial Hard Sauce, Page-53, or ice cream. 8 to 10 servings.

**Tortoni**

1 egg white  
1/6 teaspoon salt  
1 tablespoon instant coffee powder  
3 tablespoons Imperial 10X Powdered Sugar  
1 cup whipping cream

1/4 cup Imperial 10X Powdered Sugar  
1 teaspoon vanilla  
1/6 teaspoon almond extract  
1/4 cup finely chopped toasted almonds

Beat egg white until stiff. Fold in salt, instant coffee powder and gradually add 3 tablespoons Imperial 10X Powdered Sugar. Beat until stiff and satiny.

Whip cream until stiff, adding 1/4 cup Imperial 10X Powdered Sugar, vanilla, and almond extract. Fold into first mixture along with toasted almonds.

Spoon into 8 2-ounce paper cups. Place in freezing compartment of refrigerator. Freeze until just firm. Makes 8 servings. For festive occasions, decorate the paper cups with ribbon and perky bow or small artificial flowers.
### Apricot Squares

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cooked drained apricots</td>
<td>2 1/2 cups</td>
</tr>
<tr>
<td>Imperial Granulated Sugar</td>
<td>3/4 cup</td>
</tr>
<tr>
<td>Water</td>
<td>1/4 cup</td>
</tr>
<tr>
<td>Sifted flour</td>
<td>2 cups</td>
</tr>
<tr>
<td>Salt</td>
<td>1 teaspoon</td>
</tr>
<tr>
<td>Butter or margarine</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>Imperial Granulated Sugar</td>
<td>1 cup</td>
</tr>
<tr>
<td>Flaked coconut</td>
<td>1 1/2 cups</td>
</tr>
<tr>
<td>Chopped pecans</td>
<td>1/2 cup</td>
</tr>
</tbody>
</table>

Combine cooked apricots, 3/4 cup Imperial Granulated Sugar and water; cook about 5 minutes, stirring occasionally, until slightly thickened. Cool.

Sift flour, salt, soda together. Cream butter, gradually adding 1 cup Imperial Granulated Sugar; beat well. Blend in dry ingredients. Stir in coconut and pecans. Press 3 cups of this crumbly mixture in bottom and halfway up sides of greased 13” x 9” x 2” pan. Bake at 400° for 10 minutes.

Spread apricot mixture over crust and sprinkle rest of crumbs over top. Bake 20 to 25 minutes. Cool; cut in squares. Top with whipped cream if you wish. Makes about 12 servings.

### Rich medley that mellsows in the icebox

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fine vanilla wafers</td>
<td>1 1/2 cups</td>
</tr>
<tr>
<td>Melted butter</td>
<td>1/4 cup</td>
</tr>
<tr>
<td>Shredded or flaked coconut</td>
<td>1 1/2 cups</td>
</tr>
<tr>
<td>Butter or margarine</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>Imperial 10X Powdered Sugar</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>Eggs</td>
<td>2</td>
</tr>
<tr>
<td>Chopped maraschino cherries</td>
<td>3/4 cup</td>
</tr>
<tr>
<td>9-ounce can crushed pineapple</td>
<td>1</td>
</tr>
<tr>
<td>Broken pecans</td>
<td>1 cup</td>
</tr>
<tr>
<td>Cream, whipped</td>
<td>1 cup</td>
</tr>
</tbody>
</table>

Mix melted butter and crumbs. Pat half of mixture in bottom of 9” x 9” x 2” dish or pan. Sprinkle with half the coconut.

Cream butter and gradually add Imperial 10X Powdered Sugar; beat with electric mixer till light. Add eggs, one at a time, beating well after each. Spread mixture over coconut.

Drain cherries and pineapple well; fold into whipped cream along with pecans; spread over mixture in dish. Sprinkle with remaining coconut and crumbs. Chill in refrigerator at least 6 hours before serving. Cut in squares. Makes 9 servings.

### Cheery when neighbors stop for coffee

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Butter or margarine</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>Sifted flour</td>
<td>1 cup</td>
</tr>
<tr>
<td>Imperial Granulated Sugar</td>
<td>2</td>
</tr>
<tr>
<td>Beaten eggs</td>
<td>1</td>
</tr>
<tr>
<td>Imperial Granulated Sugar</td>
<td>1 cup</td>
</tr>
<tr>
<td>No. 2 can tart, pitted cherries, drained</td>
<td></td>
</tr>
<tr>
<td>Coconut</td>
<td>1/2 cup</td>
</tr>
</tbody>
</table>

Have butter at room temperature. Mix with 1 cup flour and 2 tablespoons Imperial Granulated Sugar. Press mixture down in bottom of 10” pie pan or 8” square tin. Bake at 350° for 10 to 15 minutes, until light brown. Sift 1/2 cup flour, baking powder and 1 cup Imperial Granulated Sugar together once. Add to beaten eggs and blend well. Stir in drained cherries and coconut last. Pour over baked crust in pan. Bake at 350° for 45 minutes. Cool. Serve with whipped cream, if desired. Makes 8 servings.
PANTRY SHELF

"The pleasure of the table is of all ages, conditions, countries and times." — Brillat-Savarin

Favorite of Texas plantation kitchens

Ginger Pear Preserves

- 8 pounds medium-ripe pears
- 6 pounds Imperial Granulated Sugar
- ½ pound crystallized ginger, finely cut
- 3 lemons

Peel, core and finely chop pears. Combine with Imperial Granulated Sugar, ginger, and grated rind and juice of the lemons, in large kettle. Bring to boil and boil 10 minutes without stirring. Stir; cool slightly and ladle into hot sterilized jars. Seal immediately. Makes 6 pints.

Golden asset to any good bread

Apricot-Pineapple Preserves

- 1 pound dried apricots
- 2 cups water
- 1 No. 2 can (1 lb. 4 oz.) crushed pineapple
- 2 cups Imperial Granulated Sugar

Cut apricots in small pieces. Cover with 2 cups water and soak overnight. In same water, cook apricots until tender. Add Imperial Granulated Sugar and crushed pineapple including juice. Boil rapidly for about 6 minutes, or until thick, stirring constantly to prevent sticking. Mixture will thicken more as it cools. Pour into hot sterilized glasses and seal with paraffin. Makes 3 pints.

Year after year, the most popular pickle

Bread 'N Butter Pickles

- 4 quarts thinly sliced small cucumbers
- 8 large white onions, thinly sliced
- ½ cup salt
- 2 quarts cracked ice
- 5 cups cider vinegar
- 5 cups Imperial Granulated Sugar
- 2 teaspoons mustard seed
- 1 teaspoon celery seed
- 1½ teaspoons turmeric

In large container, combine cucumber and onion slices. Sprinkle with salt and cracked ice. Cover with lid and put weight on top to hold it down. Let stand 3½ hours. Drain and rinse well with cold water. Put onion slices and cucumbers in large kettle. Add remaining ingredients. Stir often and bring just to a boil. (Do not let it continue to boil.) Pack into hot sterilized jars; seal immediately. Makes 9 pints.
Traditional and tangy — a perfect relish for most any meat

Cranberry Chutney

1 pound fresh, firm cranberries
1 1/2 cups Imperial Brown Sugar
2 tablespoons Imperial Granulated Sugar
1 cup white vinegar
1 teaspoon grated fresh ginger or powdered ginger
1/2 cup seedless raisins
1/2 teaspoon garlic salt
Dash cayenne (red pepper)
1/4 cup slivered almonds

Wash cranberries, discarding any softened ones. Put in saucepan with remaining ingredients except almond slivers. Simmer for 20 minutes stirring often. Add almonds and continue simmering 10 minutes, until thick. Pour into 3 hot sterilized 8-oz. glasses and seal immediately. If you plan to use it up within one month, Cranberry Chutney may be cooled and refrigerated instead of sealed.

Biscuits are made for moments like this

Strawberry Preserves

1 quart firm, fresh strawberries
4 cups Imperial Granulated Sugar
1 1/4 cups slivered almonds
1 teaspoon lemon juice

Stem and wash the strawberries (use only perfect ones); place in colander. Pour large pan of scalding water over strawberries; drain well. Put berries in saucepan; add 2 cups of Imperial Granulated Sugar and lemon juice. Slowly bring to boil; boil hard 4 minutes, stirring often to prevent sticking. Remove from heat; add remaining 2 cups of Imperial Granulated Sugar. Return to heat and boil hard 5 minutes longer, stirring occasionally to prevent sticking. Let cool. When completely cold, pour into hot sterilized glasses or jars; seal with hot paraffin. Makes 2 pints. (Success of this recipe depends on cooking strawberries in small batches. Do not increase quantities.)
PASTRIES

"The best of all physicians is apple pie and cheese!"

Eugene Field

Festive as a party and everyday easy

Cherry Cheese Pie

- Cherry Pie
  - 9" unbaked pie shell
  - 1 No. 2 can cherry pie filling
  - 1 1/2 8-oz. packages cream cheese, softened
  - 1/2 cup Imperial Granulated Sugar
  - 2 eggs
  - 1/2 teaspoon vanilla
  - 1 cup dairy sour cream
  - Nutmeg

Make pie shell with high-fluted edge. Place cherry pie filling in shell and bake at 425° for 15 minutes. Meanwhile, beat cream cheese, Imperial Granulated Sugar, eggs and vanilla until smooth and creamy.

Lower oven temperature to 350°. Gently spoon cheese mixture over cherries. Bake 30 minutes; cool. Spread sour cream over top of cooled pie; sprinkle with nutmeg and refrigerate until served.

As scrumptious today as it was long ago

Buttermilk Pie

- Buttermilk Pie
  - 9" unbaked pastry shell
  - 1/4 cup flour
  - 1 1/4 cups Imperial Granulated Sugar
  - 1/2 teaspoon salt
  - 1/2 cup butter, melted
  - 3 eggs, beaten
  - 1/2 cup buttermilk
  - 1/2 teaspoons vanilla or 1 teaspoon vanilla and 1 teaspoon lemon extract

In bowl, combine flour, Imperial Granulated Sugar and salt; add melted butter and beaten eggs and beat slightly with rotary beater. Stir in buttermilk, beating with spoon and blending in flavoring. Pour into unbaked pastry shell. Bake at 350° for 45 to 50 minutes. Let cool before cutting.

Walnuts deep in dark chocolate

Remarkable Fudge Pie

- Remarkable Fudge Pie
  - 9" unbaked pie shell
  - 2 1-oz. squares unsweetened chocolate
  - 1/2 cup Imperial Brown Sugar
  - 1/4 cup soft butter or margarine
  - 3/4 cup Imperial Granulated Sugar
  - 3 eggs
  - 1/4 cup light corn syrup
  - 1/4 teaspoon salt
  - 1/2 cup milk
  - 1 cup chopped walnuts
  - 1 teaspoon vanilla
  - 1/4 cup broken walnuts

Melt chocolate in double boiler; remove from above water. Add Imperial Brown Sugar, butter and beat well. Add Imperial Granulated Sugar blend well. Add eggs, one at a time, beating well after each.

Mix in corn syrup, salt, milk. Stir and cook over boiling water 5 minutes. Stir in chopped walnuts, vanilla and pour into pie shell. Bake at 350° for 1 hour. Scatter broken walnuts over top; bake additional 5 minutes. Serve warm.
Honest-To-Goodness Cobbler

Drain cherries, reserving the juice. Combine cherries, Imperial Granulated Sugar, flour, nutmeg, butter (in bits) and cherry juice. Pour into buttered baking dish about 10" x 6" x 2". Cover with your favorite pastry, prickng the top. Bake in hot oven at 425° for 40 minutes. Makes 8 servings.

Treasured family recipe from Confederacy days

Cream together until light and fluffy, butter and Imperial Granulated Sugar; add flour, salt, vanilla and beat well. Add eggs, one at a time, beating well after each.

Slowly stir in milk. Pour into well-chilled pastry shell; bake at 450° for 10 minutes; reduce heat to 350° and continue baking for 30 minutes or until firm. Serve slightly warm.

Serve it warm, smothered in cream

Peel and slice apples into 8" x 8" x 2" square cake pan. Sprinkle with Imperial Brown Sugar; dot with butter, then sprinkle with cinnamon and nutmeg. Combine Imperial Granulated Sugar, flour, salt, baking powder, milk and melted butter into batter; pour over apple mixture. Bake at 350° about 45 minutes. Serve either hot or cold with whipped cream. Makes 6 servings.

Tastes spectacular to be so easy to make

Beat egg whites and salt till they stand in soft peaks. Add Imperial Granulated Sugar gradually, beating till stiff peaks form. Fold in cooky crumbs, vanilla and nuts. Spoon evenly into lightly buttered 9" piepan.

Bake at 325° about 35 minutes. Cool completely. Whip and sweeten cream. Spread over top of pie. Chill thoroughly, from 3 to 4 hours. To serve, garnish with curls of shaved chocolate.
Light, rum-flavored chiffon

Jamaica Dream Pie

9” graham-cracker crumb crust
1 tablespoon unflavored gelatin
¼ cup boiling water
¾ cup Imperial Granulated Sugar

1 cup whipping cream
1 tablespoon rum flavoring or
¼ cup rum
½ 1-oz. square bittersweet chocolate

Chill crust. Soak gelatin in cold water 5 minutes. Pour boiling water over softened gelatin, stirring till dissolved. Beat egg yolks till thick and light; add Imperial Granulated Sugar; stir till dissolved.

Stir in dissolved gelatin, blending well. Chill till mixture begins to thicken. Whip cream; fold into chilled mixture. Beat egg whites till stiff and fold in. Then slowly fold in rum. Pour into crumb crust; shave chocolate over top. Refrigerate 3 to 4 hours.

So cool it “cooks” in the refrigerator

Banana Pie

1 8” baked pastry shell or water crumb crust
½ cup butter or margarine
1½ cups sifted Imperial 10X Powdered Sugar
2 eggs
1 teaspoon vanilla
3 bananas
1 tablespoon lemon juice
2 1-ounce squares semisweet chocolate, grated
½ cup broken pecans
½ cup toasted coconut

Cream butter, gradually adding Imperial 10X Powdered Sugar; beat well. Add eggs, one at a time, beating with electric mixer 4 minutes after each addition. Beat in vanilla. Slice 2 of the bananas; sprinkle with lemon juice. Fold grated chocolate, banana slices and pecans into butter mixture. Spread in pie shell. Scatter toasted coconut over top. Chill 2 to 3 hours before serving. Just before serving, arrange banana slices on top. (Best to serve the same day made.)

So right for the pies you chill

Quick Crumb Crust

1½ cups graham cracker crumbs, finely crushed
¾ cup Imperial Granulated Sugar
1 teaspoon cinnamon (optional)
½ cup melted butter

Mix crumbs, Imperial Granulated Sugar and cinnamon together; stir in butter and blend well. Line 9” piepan with mixture by pressing it firmly into place. Chill in refrigerator for 20 minutes or bake at 350° for 10 minutes and cool before filling.

CRUMB VARIATIONS: Fine crumbs of chocolate cookies, vanilla wafers or ginger snaps may be substituted for the graham cracker crumbs. Omit cinnamon.
**Brown Sugar Apple Pie**

Cheddar cheese tops it off superbly!

- 1 unbaked 9" pastry shell
- 6 to 7 cups thinly sliced, pared and cored tart apples
- ½ cup Imperial Brown Sugar
- 2 tablespoons quick-cooking tapioca
- 2 tablespoons lemon juice
- 1 teaspoon cinnamon
- ½ teaspoon nutmeg
- ½ cup Imperial Brown Sugar
- ½ cup grated Cheddar cheese
- ½ cup flour
- ½ cup butter

Combine apple slices, ½ cup Imperial Brown Sugar, tapioca, lemon juice, cinnamon and nutmeg. Arrange in pastry shell. In small bowl, mix ½ cup Imperial Brown Sugar, grated cheese and flour. Cut in butter, using pastry blender or two knives. Sprinkle over apples. Bake at 425° for 40 to 45 minutes or until apples are tender. Serve warm with wedges of cheese.

**Lemony Cheese Pie**

Cool refreshment that’s smooth and tangy

- 1 9" vanilla wafer crumb crust
- ½ cup fresh lemon juice
- 3 3-oz. packages cream cheese
- 2 beaten eggs
- ¾ cup Imperial Granulated Sugar
- 1 tablespoon grated lemon rind
- 1 tablespoon Imperial Granulated Sugar
- 1 cup (½ pint) dairy sour cream

Mix lemon juice and cream cheese together. Add eggs and ¾ cup Imperial Granulated Sugar; beat until fluffy. Pour into crust; bake at 350° for 15 to 20 minutes. Remove from oven and let cool for 5 minutes. Stir lemon rind and 1 tablespoon Imperial Granulated Sugar into sour cream. Spread over top of pie. Return to oven; continue baking 10 minutes. Cool at room temperature, then chill in refrigerator at least 5 hours before serving.

**Oatmeal Pie**

Very simple dessert — and simply delightful!

- 9" unbaked pie shell
- 3 eggs, well beaten
- ½ cup Imperial Granulated Sugar
- 1 cup Imperial Brown Sugar
- ½ cup uncooked quick oats
- 2 tablespoons butter or margarine
- ½ cup coconut
- ½ cup milk
- 1 teaspoon vanilla

Combine filling ingredients, mixing well. Pour into unbaked pie shell. Bake at 375° for 45 to 50 minutes or until set. Cool completely before cutting.
Just mix and chill

No-Cook Strawberry Pie

1 1/2 cups fine vanilla wafers crumbs
1/3 cup melted butter
1/2 cup butter or margarine
1 1/2 cups sifted Imperial 10X Powdered Sugar
2 eggs, beaten
1 teaspoon vanilla
1 1/2 cups drained, sweetened strawberry slices, fresh or frozen
1 to 2 cups heavy cream, whipped

Mix all but 2 tablespoons of the crumbs with melted butter; press into buttered 9" pie pan; chill until firm.
Cream 1/2 cup butter and Imperial 10X Powdered Sugar; add beaten eggs and vanilla; beat with electric mixer until fluffy; spoon into crust.
Fold strawberries (if frozen strawberries are used, thaw and drain first) into whipped cream and spread over first mixture in crust; sprinkle with remaining crumbs. Refrigerate until firm, about 8 hours.

It wears a snowy cheese top

Unusual Mincemeat Pie

9" baked pie shell
4 3-oz. packages cream cheese
1/2 cup Imperial Granulated Sugar
2 eggs
1 tablespoon grated lemon rind
1 tablespoon lemon juice
2 cups mincemeat
1 cup dairy sour cream
1/2 teaspoon vanilla
2 tablespoons Imperial Granulated Sugar

Have cream cheese softened at room temperature. Add 1/2 cup Imperial Granulated Sugar, eggs, lemon rind and lemon juice; beat till smooth.
Carefully spoon mincemeat into baked pie shell. Spread cream cheese-egg mixture evenly over top. Bake in preheated oven at 375° for 20 minutes. Remove from oven and cover with mixture of sour cream, vanilla and 2 tablespoons Imperial Granulated Sugar. Bake 10 minutes more. Cool. Refrigerate before serving.
No-Cook Strawberry Pie
An updated old-favorite like grandmother used to make

**Almond Sundae Sauce**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Imperial Brown Sugar</td>
<td>1 cup</td>
</tr>
<tr>
<td>1/2 cup cream or evaporated milk</td>
<td></td>
</tr>
<tr>
<td>2 tablespoons light corn syrup</td>
<td></td>
</tr>
<tr>
<td>2 tablespoons butter or margarine</td>
<td></td>
</tr>
<tr>
<td>1/2 teaspoon vanilla</td>
<td></td>
</tr>
<tr>
<td>1/3 cup roasted, blanched almonds</td>
<td></td>
</tr>
</tbody>
</table>

In saucepan, combine Imperial Brown Sugar, cream, corn syrup and butter. Heat, stirring until sugar is dissolved. Boil 3 minutes. Remove from heat; stir in vanilla. Chop almonds and add to sauce. Serve warm over ice cream. (Sauce may be placed in refrigerator overnight, but serve warm.) Makes about 1 1/2 cups.

**Spicy flavors for outdoor cooking**

**Barbecue Sauce For Beef**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>allspice</td>
<td>2 teaspoons</td>
</tr>
<tr>
<td>black pepper, freshly ground if possible</td>
<td>2 to 3 teaspoons</td>
</tr>
<tr>
<td>oregano</td>
<td>1 teaspoon</td>
</tr>
<tr>
<td>celery</td>
<td>2 teaspoons</td>
</tr>
<tr>
<td>onion, grated</td>
<td>1 medium</td>
</tr>
<tr>
<td>garlic, crushed</td>
<td>4 cloves</td>
</tr>
<tr>
<td>Imperial Brown Sugar</td>
<td>8 teaspoons</td>
</tr>
<tr>
<td>salt</td>
<td>8 teaspoons</td>
</tr>
<tr>
<td>vinegar</td>
<td>1 cup</td>
</tr>
<tr>
<td>melted butter or salad oil</td>
<td>1 cup</td>
</tr>
<tr>
<td>beef stock or water</td>
<td>1 can (8-oz.)</td>
</tr>
<tr>
<td>tomato paste</td>
<td></td>
</tr>
</tbody>
</table>

Blend ingredients with electric mixer or blender to completely mix oil with other liquid and seasonings. Place in saucepan and bring to simmer. Cook at very low temperature about 30 minutes to blend flavors. Sauce should be about the consistency of catsup. Make sauce day before using. Keep in refrigerator till ready to use. Brush on surface of meat often while cooking. Makes about 4 cups sauce. For smaller quantity, reduce ingredients in recipe to one-half the amounts specified above.

**Cooks it golden and keeps it juicy**

**Barbecue Sauce For Chicken**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>butter or margarine</td>
<td>1 cup</td>
</tr>
<tr>
<td>garlic, minced</td>
<td>1 clove</td>
</tr>
<tr>
<td>flour</td>
<td>4 teaspoons</td>
</tr>
<tr>
<td>water</td>
<td>3/4 cup</td>
</tr>
<tr>
<td>Imperial Brown Sugar</td>
<td>1 tablespoon</td>
</tr>
</tbody>
</table>

Melt butter in saucepan; saute garlic in butter several minutes; stir in flour, then remaining ingredients. Cook slowly, stirring, till slightly thickened. Cool. Brush or baste chicken with sauce every 15 minutes. Makes about 2 cups. Recipe may be cut in half for cooking small amount of chicken.
**Berry Sauce Imperial**

In saucepan, bring berry juice to boil. Combine cornstarch and Imperial Granulated Sugar; mix in a little of the juice, then stir into the boiling juice. Stir and boil 1 minute. Add lemon juice and butter. Remove from heat; stir in berries. Serve warm or cool over cake with a dab of whipped cream.

**Colonial Hard Sauce**

Work butter or margarine with spoon or beater until light and fluffy. Add Imperial 10X Powdered Sugar gradually, while continuing to work with spoon or beater until light and fluffy. Add the vanilla, a few drops at a time, along with the salt. If desired, brandy or sherry flavorings may be used. Pile lightly in serving dish and chill until needed. Sprinkle with nutmeg, if desired. 6 servings.

**Hot Fudge Sauce Imperial**

In top of double boiler over boiling water, melt butter and chocolate. Very gradually stir in Imperial Granulated Sugar, ¼ cup at a time. (This is what makes the sauce so smooth when done.) Make sure it's moistened after each addition. Mixture will be very thick. Add salt. Gradually stir in evaporated milk, adding just a little at a time. Stir and cook until smooth. Stir in vanilla. Serve hot over ice cream or puddings. Cover and keep refrigerated. Sauce may be reheated in top of double boiler. Makes 4 cups sauce.

**Dandy Sweet Potatoes**

Peel and halve potatoes lengthwise; brown in butter in skillet. Arrange sweet potatoes in 2-quart casserole, along with butter. Add remaining ingredients; cover casserole and bake at 450° for 45 minutes. Remove cover; bake 20 minutes longer or until tender, basting often. Makes 8 servings.
Cranberry Beauty Salad
So elegant it could be a dessert

**Cranberry Beauty Salad**

- 1 pound fresh cranberries
- 2 cups Imperial Granulated Sugar
- 2 cups Thompson seedless or other white grapes
- 1 cup chopped pecans
- 2 cups miniature marshmallows
- 1 cup heavy cream, whipped

Wash and drain cranberries. Grind cranberries in food chopper, using coarse blade. Add Imperial Granulated Sugar and refrigerate overnight, or at least 4 hours. Add grapes, pecans and marshmallows. Fold in whipped cream. Store in refrigerator until serving time. About 15 servings. Refrigerate any leftover; salad will be good the second day.

**Crisp change of pace combination**

**Sweet-and-Sour Kraut Salad**

- 1/4 cup vinegar
- 1 cup Imperial Granulated Sugar
- 1 can (1 lb. 13-oz. or 3 1/2 cups) sauerkraut
- 1/4 cup diced celery
- 1/2 cup chopped green pepper
- 1 small onion, chopped
- 2 tablespoons chopped pimiento (optional)

Combine vinegar and Imperial Granulated Sugar in small saucepan; boil, then set aside to cool. Drain sauerkraut thoroughly. Add remaining ingredients and pour vinegar-sugar mixture over all. Cover and place in refrigerator until serving time. Salad may be stored in refrigerator a week.

**Accompanies meat or makes a dessert**

**Spiced Fruit Medley**

- 1 No. 2 1/2 can (3 1/2 cups) freestone peaches
- 1 No. 2 1/2 can (3 1/2 cups) apricots
- 1 No. 303 can (2 cups) pears
- 1 No. 303 can (2 cups) pineapple chunks
- 1 bottle (4-oz.) maraschino cherries, drained
- 1 cup Imperial Brown Sugar
- 1/2 cup (1 stick) butter, melted
- 1/2 teaspoon cinnamon
- 1/2 teaspoon nutmeg

Drain all the canned fruits, reserving 1/2 cup of the apricot juice. Combine apricot juice, Imperial Brown Sugar, melted butter, cinnamon and nutmeg in baking dish (approximately 12” x 9” x 2”). Add the drained fruits and bake at 300° for 1 hour. Every 15 minutes, baste fruits with the juices from the bottom of the dish. Spiced Fruit is delicious to serve warm over ham slice or on a meat platter. As a dessert, spoon warm fruit and sauce over ice cream or pound cake. Good on the Golden Westerner Cake, Page 10.
Makes a ham what am!

Glamour Glaze For Baked Ham

Mix Imperial Brown Sugar and dry mustard together with enough orange juice or pineapple juice to moisten. About 30 minutes before end of baking, trim off rind from ham; spread with glaze and return to oven.

GLAMOUR GLAZE NO. 2

Combine Imperial Brown Sugar and pineapple and use to glaze ham as directed above.

Chilled with that snappy sweet 'n sour taste

Three-Bean Salad

Drain and rinse the three canned beans; drain well. Place in large dish. Pull onion slices apart into rings; add to beans. Combine remaining ingredients. Pour over beans. Cover and refrigerate overnight or at least 4 hours before serving. Keeps several days in refrigerator. 8 to 10 servings.

Bananas and pineapple harmonize beautifully

Tropical Salad Freeze

SWEET BREADS

"An' I had one penny in the world, thou shouldst have it to buy gingerbread."

William Shakespeare

Re-created from an old Southern recipe

Grandmother Ada's Gingerbread

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
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</thead>
<tbody>
<tr>
<td>1/2 cup butter or margarine</td>
<td></td>
</tr>
<tr>
<td>1/2 cup Imperial Granulated Sugar</td>
<td></td>
</tr>
<tr>
<td>1 egg, well beaten</td>
<td></td>
</tr>
<tr>
<td>1 cup molasses</td>
<td></td>
</tr>
<tr>
<td>2 1/2 cups sifted flour</td>
<td></td>
</tr>
<tr>
<td>1/2 teaspoon cinnamon</td>
<td></td>
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</tbody>
</table>

Cream butter and Imperial Granulated Sugar; add egg and molasses, mixing well. Sift together dry ingredients and add to first mixture; add hot water and beat until smooth. Pour into lightly greased and floured 9” square pan. Bake at 350° for 35 to 40 minutes. See Butter-Nut Topping on Page 33.

Quick and crunchy — has distinctive apple flavor

Fiesta Applesauce Bread

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 cups sifted flour</td>
<td></td>
</tr>
<tr>
<td>3/4 cup Imperial Granulated Sugar</td>
<td></td>
</tr>
<tr>
<td>3 teaspoons baking powder</td>
<td></td>
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<tr>
<td>1 teaspoon salt</td>
<td></td>
</tr>
<tr>
<td>1/2 teaspoon baking soda</td>
<td></td>
</tr>
<tr>
<td>1/2 teaspoon cinnamon</td>
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</tbody>
</table>

Sift together onto waxed paper, the flour, Imperial Granulated Sugar, baking powder, salt, baking soda and cinnamon. Add nuts. In mixing bowl beat egg; add applesauce and shortening. Add dry ingredients and stir quickly just until blended. Pour into greased 9” x 5” x 3” loaf pan.

Bake in moderate oven (350°) for 1 hour. Cool on rack. Wrap in aluminum foil to store. Sweet breakfast idea: slice, spread with butter and broil until golden.

Dark and moist with a generous flavor of dates

Dated Up Walnut Loaf

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
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</thead>
<tbody>
<tr>
<td>1 package (8-oz.) pitted dates</td>
<td></td>
</tr>
<tr>
<td>1 egg, beaten</td>
<td></td>
</tr>
<tr>
<td>1 1/2 cups boiling water</td>
<td></td>
</tr>
<tr>
<td>6 tablespoons butter or margarine</td>
<td></td>
</tr>
<tr>
<td>1 1/2 cups Imperial Brown Sugar</td>
<td></td>
</tr>
<tr>
<td>1 cup chopped walnuts</td>
<td></td>
</tr>
</tbody>
</table>

Cut dates in fine pieces into medium bowl; add boiling water and stir in butter and Imperial Brown Sugar. Let cool to room temperature.

Stir in egg and nuts. Sift dry ingredients together first. Then stir quickly into date mixture just until blended. Empty into greased, waxed-paper-lined 9” x 5” x 3” loaf pan; let rest 15 minutes. Then bake in 350° oven for 70 minutes or until it tests done. Cool in pan 5 minutes, then turn out on wire rack. Cool before attempting to slice. Keeps for several days.
Grandmother Ada's Gingerbread
Mincemeat Coffee Ring

**Easy — serve warm for brunch or with morning coffee**

- 2 cups sifted flour
- ¾ cup Imperial Granulated Sugar
- 2½ teaspoons baking powder
- ½ teaspoon salt

Sift flour, Imperial Granulated Sugar, baking powder and salt into bowl. Cut in shortening with pastry blender or 2 knives until mixture resembles coarse corn meal.

Blend together the egg, milk and mincemeat; add to flour mixture; stir only until dry ingredients are moistened. Turn batter into well-greased 1½-quart ring mold. Bake at 375° for 30 to 35 minutes or until cake tester or wooden pick comes out clean. Cool about 10 minutes on rack before removing from mold. While still warm, drizzle glaze over top and sides.

**GLAZE:** Combine 1 tablespoon butter and 1½ tablespoons hot milk; stir until butter is melted. Add 1 cup sifted Imperial 10X Powdered Sugar; ½ teaspoon salt. Stir until smooth. Stir in additional powdered sugar if thicker glaze is desired.

**Delightful bite-size miniatures**

**Snowball Doughnuts**

- 2 eggs
- 1 cup Imperial Granulated Sugar
- 3 tablespoons soft shortening
- 2 teaspoons grated orange or lemon rind
- 1 cup milk
- 3½ cups sifted flour
- 4½ teaspoons baking powder
- 1 teaspoon salt
- Imperial 10X Powdered Sugar

In a large mixing bowl, beat eggs. Add Imperial Granulated Sugar, shortening and orange rind; beat until mixed well. Stir in milk. Sift together remaining dry ingredients, except Imperial 10X Powdered Sugar; blend into first mixture, stirring well.

In heavy saucepan, pour enough cooking oil or melt enough fat to fill it half full. Slowly heat oil to 370°. (If you have no deep-fry thermometer, the oil is ready when a 1” cube of bread browns in 60 seconds.)

Drop the dough, by heaping teaspoonfuls into the hot fat. Do not fry too many at the same time. Turn with slotted spoon until balls are golden brown on all sides (about 3 minutes). Lift from oil with slotted spoon and drain a moment over pan. Place on paper towels to drain well.

When cool, shake the little doughnut balls a few at a time in paper bag containing Imperial 10X Powdered Sugar. Makes about 50.

**Apricot-Nut Bread**

- 1 cup dried, chopped apricots
- 1 cup Imperial Granulated Sugar
- 2 tablespoons shortening
- 1 egg well beaten
- ½ cup orange juice
- ¼ cup Imperial Granulated Sugar

Soak chopped apricots in water to cover for 20 minutes. Cream together the 1 cup Imperial Granulated Sugar, shortening and egg. Stir in the orange juice and ¼ cup Imperial Granulated Sugar.

Sift together the dry ingredients; add to creamed mixture and blend well. Drain the apricots and stir into batter, adding nuts at the same time.

Pour into greased and floured loaf pan (8” x 4” x 3”). Bake in 350° oven for 65 minutes or until done. Cool on rack. To store, wrap tightly with foil.
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In 1843, Imperial Sugar got its start on a cane sugar plantation in the little Brazos Valley settlement called Sugar Land. The Imperial name grew because we cared about quality. That early concern for quality can be traced back to 1914 in *The Household Economist* — the first booklet ever offered to Imperial Sugar customers. It suggested, “Reduce the high cost of living by securing the very best grade of sugar your money can buy.” Meaningful words even today.

The booklet provided a wealth of household hints, remedies and recipes for making such things as Toothache Drops, Face Powder, Hair Tonic, Nail Polish, Cold Cream — and a recipe for Lemon Cough Drops which called for 10 pounds of white sugar and 4 pounds of brown sugar. Included were unusual *cooking* recipes for such dishes as Roast Rabbit, Oyster Pie and Turkish Paste, which left a lot to the imagination.

As cooking became a more precise art, it became more important to depend upon quality ingredients for success in the kitchen. As good cooks know, the uniformity of sugar is particularly important to accurate measurement. Sugar for use in home recipes is measured by the spoonful or cupful, no longer by weight. Unless the sugar grain is uniform in size, a cupful today may not contain the same amount of sugar as a cupful tomorrow. Level measurements of Imperial Sugar always represent exactly the same amount of sugar. And because it’s *extra fine* granulated, Imperial Sugar is quick dissolving. It blends quickly and smoothly with other ingredients. It’s the only *pure cane* sugar refined in the Southwest.