Here they are — another batch of tested recipes, with the compliments of Jack Frost Sugar. I hope you’ll like them — and I wish I could thank you all individually for the kind letters of praise you’ve sent me about my other “Jack Frost Recipes.”

Ellen Leslie

(See back page of this folder for useful hints about sugar.)
LUSCIOUS DEVIL’S FOOD CAKE
(Makes two 9-inch layers)

2 cups sifted cake flour
1 teaspoon soda
1/2 teaspoon salt
1/2 cup butter or other shortening
1 1/2 cups Jack Frost Granulated Sugar
2 eggs, separated
3 squares unsweetened chocolate, melted
1 teaspoon vanilla
1 cup sour milk or buttermilk

2. Cream butter until soft. Add Jack Frost Granulated Sugar gradually, beating until fluffy.
3. Beat egg yolks well and beat into sugar mixture.
4. Add chocolate, which has been cooled slightly. Beat well.
5. Add dry ingredients, alternately with milk and vanilla, beating after each addition, until smooth.
6. Beat egg whites until stiff, but not dry. Fold into batter.
7. Bake in two greased 9-inch layer pans in moderate oven (350° F.) 35 minutes or until done.

PEPPERMINT STICK FROSTING

2 egg whites
1 1/2 cups Jack Frost Granulated Sugar
1/3 teaspoon cream of tartar
Dash of salt
1/2 cup milk

5 tablespoons water
1 to 2 drops oil of peppermint
Few drops red food coloring, if desired
Peppermint stick candy

1. Place egg whites, Jack Frost Granulated Sugar, cream of tartar, salt, and water in top of double boiler; beat with rotary egg beater until well mixed.
2. Cook over rapidly boiling water, beating constantly with rotary egg beater or electric beater about 7 to 9 minutes or until frosting will stand up in peaks.
3. Remove from boiling water. Add oil of peppermint to taste. Beat until stiff enough to spread.
4. Spread between layers and on top and sides of cake. Frosting for top of cake may be tinted pink with few drops of food coloring.
5. When frosting is partly set, stand small peppermint sticks at intervals around edge.

SPICY NUT COFFEE RING

2 cups sifted flour
2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup shortening
1/2 cup milk
2 tablespoons melted butter
1/4 cup chopped nut meats
1/2 cup chopped raisins
1/2 cup Jack Frost Granulated Sugar
2 teaspoons cinnamon

1. Sift flour. Measure. Sift again with baking powder and salt.
2. Cut in shortening. Add milk all at once, stirring until all flour is dampened.
3. Roll dough to rectangular shape, about 1/4 inch thick, on lightly floured board.
5. Roll up like jelly roll. Press ends together to form ring. Place on ungreased baking sheet.
6. With scissors, cut 1-inch slices, about halfway through ring, twisting each slice so cut-side is up. Bake in hot oven (400° F.) about 35 minutes. Serve hot or cold.
ORANGE NUT BREAD
(Makes 1 loaf)

1/2 cup finely cut orange peel
1/4 cup Jack Frost Granulated Sugar
1/4 cup water
2 cups sifted flour
3 teaspoons baking powder
1 teaspoon salt
1/2 cup Jack Frost Granulated Sugar
1/2 cup finely chopped nut meats
1 egg
3/4 cup milk (scant)
2 tablespoons melted shortening

2. Stir in nut meats. Add orange peel and combine thoroughly.
4. Slowly add liquid ingredients to flour mixture, stirring just enough to blend ingredients.
5. Pour into greased loaf pan (5 1/2 x 9 1/2 x 2 1/2 inches) and let stand 20 minutes.
6. Bake in moderate oven (350° F.) about 1 hour 15 minutes, or until done. Remove from pan to cool. Keep over night before slicing.

CHOCOLATE CHIP CUP CAKES
(Makes about 14)

1 bar (7 or 8-oz.) semi-sweet chocolate
2 cups sifted cake flour
2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup butter
1/2 cup Jack Frost Granulated Sugar
2 eggs
2/3 cup milk
1 teaspoon vanilla

1. Cut chocolate into small cubes. Shave a small amount of chocolate to sprinkle on tops of cakes.
2. Stir in nut meats. Add orange peel and combine thoroughly.
4. Add eggs and beat well.
5. Add dry ingredients alternately with milk and vanilla, beating after each addition until smooth.
6. Fold in chocolate.
7. Fill greased cup cake pans 2/3 full. Bake in moderate oven (375° F.) 30 to 35 minutes.

DUTCH APPLE DUMPLINGS
(Serves 4 or 5)

3 cups thinly sliced apples
1 teaspoon lemon juice
1 cup Jack Frost Light Brown Sugar, firmly packed
1/4 teaspoon salt
1 teaspoon cinnamon
Dash of nutmeg
2 tablespoons butter
1 cup biscuit mix
1 tablespoon Jack Frost Granulated Sugar
1/2 cup milk

1. Arrange apples in greased shallow baking dish. Sprinkle with lemon juice.
3. Add Jack Frost Granulated Sugar to biscuit mix. Stir in milk and beat about 30 seconds. Drop dough by tablespoonfuls on top of apples.
4. Bake in hot oven (400° F.) about 50 minutes. Serve hot with cream.
**BROWN SUGAR NUT FUDGE**  
(Makes about 1 1/4 pounds)

1 pound box Jack Frost  
Light Brown Sugar  
1 cup Jack Frost  
Granulated Sugar  
1/4 teaspoon cream of tartar  
1/4 teaspoon salt  
1/4 cup milk  
1/2 cup light cream  
1/2 cup chopped nut meats

1. Blend Jack Frost Light Brown and Granulated Sugars, cream of tartar, salt, milk and cream in large saucepan.
2. Cook over low heat, stirring constantly, until sugar is dissolved before boiling point is reached.
3. Boil, stirring occasionally, to soft ball stage (234° F. to 236° F.).
4. Remove from heat. Cool, without stirring, to 149° F. or until bottom of pan feels warm but not hot.
5. Beat until thick and creamy. Beat in nuts; at first sign of stiffening, pour into buttered pan.
6. When cool, cut into squares.

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**PINEAPPLE NUT FUDGE**  
(Makes about 1 1/4 pounds)

3 cups Jack Frost  
Granulated Sugar  
1/4 teaspoon salt  
1 cup thin cream or evaporated milk  
1/4 cup unsweetened pineapple juice  
1 tablespoon butter  
2 teaspoons lemon juice  
1/2 cup chopped nut meats

1. Mix Jack Frost Granulated Sugar, salt, cream, and pineapple juice in large saucepan.
2. Cook over low heat, stirring until sugar is completely dissolved before boiling point is reached.
3. Just before mixture comes to a boil, wipe sides of pan carefully with a damp cloth.
4. Boil, stirring frequently, until soft ball forms in cold water or until candy thermometer indicates 234° F. to 236° F.
6. Beat until thick and creamy, add nut meats, and pour into 8x8-inch buttered pan.
7. When cool, cut into squares.

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**CARAMEL CUSTARD**  
(Serves 6)

2 cups milk  
1 cup Jack Frost Light Brown Sugar, firmly packed  
2 eggs, separated  
4 tablespoons flour  
1/2 teaspoon vanilla  
1/2 teaspoon salt

1. Scald 1 1/2 cups milk. Remove from heat.
3. Beat egg yolks with remaining 1/2 cup cold milk. Add slowly to flour and salt, stirring until perfectly smooth.
4. Slowly stir in hot milk mixture.
6. Beat egg whites until just stiff enough to hold shape. Fold in custard gradually.
7. Pour into sherbet glasses. Chill. Serve with whipped cream, sprinkled with chopped nut meats or dates, if desired.
BUTTERSCOTCH HOLIDAY COOKIES
(Makes about 6 dozen)

2 1/2 cups sifted flour
1 teaspoon baking powder
1/2 teaspoon soda
1/4 teaspoon salt
3/4 cup butter
1 cup Jack Frost Light Brown Sugar, firmly packed
1/2 teaspoon lemon juice
1 teaspoon vanilla
1 egg, well-beaten

3. Add lemon juice, vanilla, and egg, beating until smooth.
4. Add dry ingredients gradually, beating well after each addition.
5. Chill until firm enough to roll.
6. Roll dough 1/4 inch thick on slightly floured board. Cut with floured cookie cutters.
7. Garnish, if desired, with colored sugars. To make poinsettias, use sliced candied cherries for petals and strips of citron or angelica for stems.
8. Bake on ungreased baking sheet in hot oven (450° F.) about 6 minutes.

NEW ORLEANS PRALINES
(Makes about 1 1/2 pounds)

1 pound box Jack Frost Dark Brown Sugar
1 tablespoon butter
2 cups pecans
1/4 cup water

2. Bring to boiling point, stirring constantly.
3. Add pecans and continue cooking, stirring occasionally, until mixture forms soft ball in cold water or until candy thermometer registers 240° F.
4. Remove from heat. Let cool slightly. Drop on well-buttered baking sheet in form of patties about 3 or 4 inches across, or drop into buttered, individual pie pans.
5. When cool, remove with spatula.

SUGAR-BAKED HAM SLICE
(Serves about 6)

1 center slice ham, cut 1-inch thick
Prepared mustard
Whole cloves
1/4 cup pineapple juice
1/2 cup Jack Frost Dark Brown Sugar, firmly packed
4 slices canned pineapple, halved

1. Spread top of ham with mustard. Score outer fat edge and stick whole cloves into fat. Place in shallow baking pan.
2. Pour pineapple juice over ham. Sprinkle ham with Jack Frost Dark Brown Sugar and a few dashes of ground cloves, if desired. Arrange pineapple slices around ham.
3. Bake in slow oven (325° F.) until ham is tender (about 1 hour 15 minutes; if you buy a "tenderized" ham, less time will be needed). Baste ham frequently with pineapple syrup.
4. Serve garnished with pineapple slices and parsley.
TEXAS PECAN ROLLS  
(Makes about 12)

- ½ cup butter
- 3/4 cup Jack Frost Dark Brown Sugar, firmly packed
- Pecan halves
- 2 cups sifted flour
- 2 teaspoons baking powder
- ½ teaspoon salt
- 1/3 cup shortening
- ¼ cup milk (scant)
- 1/3 cup Jack Frost Dark Brown Sugar
- Cinnamon

1. Cream butter and Jack Frost Dark Brown Sugar.
2. Spread teaspoon of sugar mixture in each section of greased muffin pans. Press pecans in sugar.
4. Cut in shortening. Add milk all at once, stirring until all of flour is dampened.
5. Roll about 3/4-inch thick on floured board.
7. Place slices on pecans.
8. Bake in moderate oven (375° F.) about 25 minutes or until lightly browned.
9. Remove from pan at once. Serve pecan side up.

FLUFFY CARAMEL FROSTING  
(Covers two 9-inch layers)

- 1/2 cup water
- 2 egg whites
- Dash of salt
- 1 cup Jack Frost Dark Brown Sugar, firmly packed
- Pecan halves

1. Place water, egg whites, Jack Frost Dark Brown Sugar, and salt in top of double boiler; beat with rotary egg beater until well mixed.
2. Cook over rapidly boiling water, beating constantly with rotary egg beater or electric beater about 7 to 9 minutes or until frosting will stand in peaks.
3. Remove from boiling water. Add vanilla.
4. Beat until thick enough to spread.
5. Spread on cooled cake layer. Garnish with whole pecans or sprinkle with chopped nut meats.

NOTE: This frosting may be used instead to cover an 8-inch square cake generously.

CINNAMON HARD SAUCE  
(Makes about 3/4 cup)

- ½ cup butter
- 1 1/2 cups sifted Jack Frost Confectioners XXXX Sugar
- Dash of salt
- 1 teaspoon cinnamon
- 1 tablespoon boiling water

1. Cream butter until soft and fluffy.
2. Sift Jack Frost Confectioners XXXX Sugar, salt, and cinnamon together. Add gradually to butter, beating well after each addition.
3. Add boiling water, beating until very light and fluffy.
4. Serve with steamed puddings, fruit puddings, or apple betty.
JIFFY CHOCOLATE FROSTING  
(Covers loaf cake*)

3 squares unsweetened chocolate  2 tablespoons hot water
1\frac{1}{2} cups sifted Jack Frost Confectioners XXXX Sugar (about)  1 egg
2 tablespoons softened butter  Dash of salt
1 teaspoon vanilla

1. Melt chocolate over hot water.
4. Add butter, 2 tablespoons at a time, and beat after each addition, until smooth.
5. Add salt and vanilla.
7. This is a delicious soft frosting. If a firmer frosting is desired, add more sifted Jack Frost Confectioners XXXX Sugar.

*Or covers tops of two 8-inch layers.

PEANUT BUTTER FROSTING  
(Covers top of 8-inch square cake or tops of two 8-inch layers)

\frac{1}{4} cup butter  4 teaspoons water (about)
\frac{1}{4} cup peanut butter  1 cup Jack Frost Confectioners XXXX Sugar, sifted

1. Cream butter until very soft and fluffy.
2. Add peanut butter and beat until thoroughly blended.
3. Add Jack Frost Confectioners XXXX Sugar gradually, beating after each addition until smooth.
4. Add water, a teaspoonful at a time, until frosting is of a good consistency to spread. Beat well.
5. Spread on top of cooled cake. Swirl frosting with spatula or back of spoon.

NOTE: This frosting is especially good on gold cake or devil's food cake. It stays moist for several days.

SUGAR-SPICED NUTS  
(Weight about 9 oz.)

\frac{1}{4} cup sifted Jack Frost Confectioners XXXX Sugar  \frac{1}{4} teaspoon salt
3 tablespoons cornstarch  1 egg white
1 teaspoon cinnamon  1 tablespoon cold water
\frac{1}{4} teaspoon nutmeg  1\frac{1}{2} cups pecan or walnut halves or blanched almonds

2. Sift again with cornstarch, spices, and salt.
3. Beat egg white and water with fork,
5. Spread on buttered baking sheet. Bake in moderate oven (350° F.) about 20 minutes.
6. Separate nuts and remove from pan to cool.
Beware of undissolved sugar when making meringue, as undissolved grains of sugar cause merings to "bead" or "weep". Jack Frost—the quick-dissolving granulated sugar—will dissolve completely in your egg-whites without breaking the bubbles of air you have beaten into them.

For your uncooked fondants, frostings, and ice-box puddings be sure to use Jack Frost Confectioners XXXX Sugar. You need its superlative fineness to give uncooked confections the creamy smoothness they should have. (Don't confuse Powdered Sugar with Confectioners Sugar. Always use the type of sugar specified in the recipe.)

When there's no time to prepare an icing, sprinkle Jack Frost Extra-Fine Powdered Sugar over your cake while it is still warm. This makes a nice topping.

The secret of creamy fudge, or creamy boiled frosting, is having every grain of sugar completely dissolved before the mixture reaches the boiling point. One single crystal of undissolved sugar may crystallize the whole mass! That's why you have better luck when you use Jack Frost, the quick-dissolving granulated sugar.

Flavor is the important thing in brown sugar. Jack Frost Brown Sugar has a rich, delicious flavor which improves all dishes requiring brown sugar. When measuring brown sugar, always pack it down firmly and level off with a knife or spatula.

To make delicious tea biscuits, dip Jack Frost Sugar Tablets in coffee or orange juice, and place one tablet on each biscuit before baking.

LET JACK FROST PACKAGES SAVE YOU TIME AND TROUBLE

Here's another reason for always saying JACK FROST when you order sugar! Every package of Jack Frost Granulated Sugar has a handy pouring spout which closes neatly when you're finished pouring the sugar! You'll be glad you bought Jack Frost every time you fill the sugar bowl—for there'll be no spilled sugar to clean up!

When you are canning or preserving you can save a lot of time by buying Jack Frost in two-pound or five-pound packages. This saves weighing and measuring and assures absolutely accurate measurements, too!