These are really unusual recipes

They are something different. Each one has been tested by people who love good things to eat and we have included in this booklet only those recipes where the verdict rendered was “Mmmm, isn’t that good!”

The secret of them all is that they are simple recipes and if followed exactly, can be made by the most inexperienced cook. Unusual and perfectly delicious results are obtained, through the choice of different kinds of Jack Frost Sugars. These recipes illustrate perfectly how the right kind of Jack Frost Sugar in the right place makes eating an exciting adventure instead of a routine activity.

FILLED COOKIES

2 eggs
1 cup Jack Frost Brown Sugar
1 cup chopped nut meats
1/2 cup flour (scant)
1/4 teaspoonful baking powder
pinch salt

Beat eggs until light, add the Jack Frost Brown Sugar. Sift flour, baking powder and salt together. Combine with first mixture, then add nut meats and drop by teaspoonfuls on buttered sheet. Bake in moderate oven.

FILLING

1 cup raisins chopped
3/4 cup Jack Frost Granulated Sugar
1 tablespoonful flour 1 cup boiling water
Cook together until thick. Let it get thoroughly cold before using between cookies.

1 cup Jack Frost Granulated Sugar
3/4 cup butter 1 egg
3/4 cup milk 3 cups flour
3 teaspoonfuls baking powder

Cream butter and the Jack Frost Granulated Sugar together. Stir in egg and add milk alternately with flour and baking powder which have been twice sifted together. Roll very, very thin. Cut with cookie cutter and spread filling on one cookie, placing second cookie on top, pinching edges together. Bake in slow oven.
STRAWBERRY ROLL
A Party Dessert that Everyone Doesn’t Have

1 package strawberry gelatin
1 cup boiling water
3/4 cup Jack Frost Powdered Sugar
1 cup ripe strawberries
whites of two eggs

1 cup pastry flour
3/4 teaspoonful baking powder
1 teaspoonful salt
1 cup Jack Frost Granulated Sugar
2 eggs
yolks of two eggs
3/4 teaspoonful vanilla

Soak gelatin in little water, add enough boiling water to make one cup and stir until dissolved. Wash strawberries and add Jack Frost Powdered Sugar. Let stand for few minutes to draw the juice, then rub through a coarse sieve, add to gelatin and let mixture cool. When cool and beginning to set, add stiffly beaten whites of two eggs and place in ice box to firm at least two hours before making cake.

Mix and sift pastry flour, baking powder and salt, add the Jack Frost Granulated Sugar, beat two eggs and remaining two yolks together until light. Combine with flour, sugar mixture and add vanilla. Pour batter into a buttered pan (long and narrow) lined with buttered wax paper. Bake in slow oven about one-half hour.

Turn out on wooden board over which is laid a piece of cheesecloth dusted with Jack Frost Powdered Sugar. Trim edges with sharp knife. Beat gelatin mixture with silver fork until sufficiently soft to spread evenly on cake. Roll cake (lifting by the cheesecloth) quickly and carefully while hot, in order to prevent cake breaking. Cool and serve on platter surrounded with fresh strawberries and whipped cream.

Delicious and simple
BUTTER SCOTCH PIE

1 cup Jack Frost Brown Sugar
3 tablespoonfuls water
butter, size of an egg
1 egg
1 cup milk
2 tablespoonfuls flour

Dissolve the Jack Frost Brown Sugar, water and butter in double boiler. Beat yolk of egg with two tablespoonfuls milk and two tablespoonfuls flour until smooth, add rest of milk. Combine last mixture with first and cook together until thick. Remove from fire and when slightly cool add white of egg beaten stiff. Fill baked pie crust with this mixture and cover with whipped cream just before serving.

HOME MADE MACAROONS

1/2 lb. almond paste (obtained at confectioners or bakers)
3 egg whites
3/4 lb. Jack Frost Powdered Sugar

Work together almond paste and the Jack Frost Powdered Sugar. Add whites of eggs (unbeaten) gradually, and continue working until perfectly smooth. Drop by teaspoonful on greased tin about one inch apart. Bake 15 or 20 minutes in slow oven.
COLLEGE FUDGE CAKE

2 squares unsweetened chocolate
\( \frac{1}{2} \) cup hot water
1 beaten egg yolk
1 cup Jack Frost Brown Sugar
\( \frac{1}{4} \) cup butter
1 teaspoonful vanilla
1 \( \frac{3}{4} \) cups pastry flour
1 teaspoonful salt
1 \( \frac{3}{4} \) teaspoonfuls baking powder
1 teaspoonful soda dissolved in
\( \frac{1}{2} \) cup boiling water

Cook chocolate in the hot water until thick, about three minutes, then remove from fire, slightly cool and add the beaten yolk and mix. Cream butter and the Jack Frost Brown Sugar, add chocolate mixture and mix well. Sift together the flour and baking powder and add to the creamed mixture; then add vanilla and stir the soda into the boiling water and add immediately to the cake; beat until smooth and bake in paper-lined and buttered layer-cake pans in moderate oven, about 30 minutes. Frost with Soufflé Icing.

NUT LAYER CAKE

2 cups Jack Frost Brown Sugar
1 cup milk
\( \frac{1}{2} \) cup cornstarch
3 teaspoonfuls baking powder
\( \frac{3}{4} \) cup butter
2 \( \frac{3}{4} \) cups flour
4 eggs
1 teaspoonful lemon extract

Sift together flour, cornstarch and baking powder into a bowl. Cream butter into a mixing bowl and add the Jack Frost Brown Sugar gradually and when creamed, stir in the yolks well beaten. Add flavoring and sifted ingredients alternately with the milk, and at the last, fold in the stiffly beaten egg whites and turn into paper-lined, buttered layer-cake pans and bake in moderately hot oven about 20 minutes. Put together with a Nut Filling.

SEA WAVE CANDY

12 red peppers
1 tablespoonful salt
3 cups cider vinegar
4 cups Jack Frost Granulated Sugar

Chop peppers, put in bowl with salt and let stand one hour. Drain in colander and while draining rinse with one quart of boiling water. Press dry, add vinegar and the Jack Frost Granulated Sugar. Boil until juice begins to string (about 40 minutes). Seal in sterile jars.

SPANISH MARMALADE

12 red peppers
1 tablespoonful salt
3 cups cider vinegar
4 cups Jack Frost Granulated Sugar

CHUTNEY SAUCE

2 cups Jack Frost Brown Sugar
4 green peppers
34 pound red onions
2 tablespoonfuls celery salt
1 tablespoonful ground ginger
1 pound tart apples
1 pound seeded raisins
3 1/2 cups cider vinegar
3 cloves garlic
1 tablespoonful paprika
Salt to your taste

Tie spices in small bags. Finely chop apples, raisins, peppers, garlic and onions and combine with other ingredients and boil until thick, about one hour. Pour into hot sterilized jars and seal.

SPICED CURRANTS

1 1/2 pounds Jack Frost Brown Sugar
1 pint cider vinegar
3 1/2 pounds ripe cherry currants
1 1/2 tablespoonfuls ground clove
1 1/2 tablespoonfuls ground cinnamon

Stem currants and place in saucepan, in alternate layers with Jack Frost Brown Sugar and spices and let stand for several hours to draw out the juice; then add vinegar and boil until thick. Fill into hot sterilized jars, adjust rubbers and covers and seal tightly.
APPLE GEMS

Sift flour, baking powder and salt into a mixing bowl, add the Jack Frost Brown Sugar and milk and stir to a rather stiff batter; add melted butter, flavoring and chopped apple. Bake in hot, buttered gem pans about 10 minutes. Can be served as gems for breakfast or lunch, or as a dessert, with a sauce, for dinner.

FEATHER CAKE

Cream the Jack Frost Powdered Sugar and butter together. Beat egg until light. Add the milk to it and mix into butter and sugar. Sift flour, baking powder and salt three times and add to first mixture. Then add vanilla. Stir well and bake about 25 minutes in moderate oven. Ice with Unusual Chocolate Icing or Soufflé Icing.

CHOCOLATE ROLL

Guests like this Dessert

JACK FROST TEACAKES

Mix the Jack Frost Brown and Granulated Sugars and cream them with the butter, add beaten yolks and mix well. Sift together into a bowl the flour, baking powder, mace and salt and add to the creamed butter and sugars, then stir in one tablespoonful of the liquid from the Maraschino cherries and at the last, fold in the stiffly beaten egg whites. Butter small muffin pans, sprinkle the pans with chopped nut meats, then cover bottom of each with a small tablespoonful of the mixture, put a Maraschino cherry in the center of each and cover with chocolate icing. Bake in moderate oven. These make delicious small cakes for an afternoon tea or for picnics.
1 1/4 cups of whipping cream  1 egg
1 cup Jack Frost Confectioners Sugar
1 teaspoonful vanilla or few drops of almond
or lemon extract
3 bowls:
  First bowl—whip white of egg stiff
  Second bowl—whip yolk and 1 tablespoonful
  cream together, then add sugar and flavoring
  Third bowl—whip rest of cream.
Add yolk and the Jack Frost Confectioners
Sugar mixture to whipped cream; then fold
in stiffly beaten whites. The same should be
of consistency of whipped cream. Delicious
with chocolate bread pudding.

**WHIPPED CREAM SAUCE**

for Puddings

1 1/4 cups of whipping cream  1 egg
1 cup Jack Frost Confectioners Sugar
1 teaspoonful vanilla or few drops of almond
or lemon extract
3 bowls:
  First bowl—whip white of egg stiff
  Second bowl—whip yolk and 1 tablespoonful
  cream together, then add sugar and flavoring
  Third bowl—whip rest of cream.
Add yolk and the Jack Frost Confectioners
Sugar mixture to whipped cream; then fold
in stiffly beaten whites. The same should be
of consistency of whipped cream. Delicious
with chocolate bread pudding.

**FOAMY SAUCE** — for Puddings

2 eggs  4 tablespoonfuls hot water
1 cup Jack Frost Granulated Sugar
1 teaspoonful vanilla  Pinch salt
Beat eggs until light in top pan of double boiler. Add
the Jack Frost Granulated Sugar gradually, continue
beating, add hot water. Cook this mixture in double
boiler, beating constantly for six or seven minutes.
Add salt and flavoring immediately. The sauce should
be thick and foamy. This sauce makes simple desserts
like cottage pudding a delectable treat. Serves six
persons generously.

**SOUFFLÉ ICING**

2 cups Jack Frost Granulated Sugar
6 tablespoonfuls cold water
2 egg whites  1 teaspoonful vanilla
Put all ingredients except vanilla in upper part of double boiler, with water in
lower vessel boiling. Beat mixture with egg beater for 7 minutes. Remove from
double boiler, add flavoring and beat a few minutes until cool.

These recipes point the way to many
others which can be made more de-
lectable and more attractive by using
the different Jack Frost Sugars—
each of which is refined for a par-
ticular purpose—and each a perfect
product for what it is intended.

There is no more perfect sugar
than Jack Frost. It is 100% pure cane
sugar. It is clean, sparkling, nutri-
tious and a superb energy builder, as
well as being a toothsome delicacy.
The manufacturers of Jack Frost
Sugars years ago looked far ahead,
and as all scientists and merchants
are doing today put their imagina-
tions into their business and today
offer to you sugars, in variety such
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