TEXAS PECAN ROLLS
(Makes about 12)

1/2 cup Jack Frost Dark Brown Sugar, firmly packed
1/4 cup butter or margarine
2 cups sifted flour
2 teaspoons baking powder
1/2 teaspoon salt

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. Roll about 1/4 inch thick on floured board.
5. Brush with melted butter and sprinkle with Dark Brown Sugar and cinnamon. Roll up like jelly roll. Cut in 1-inch slices.
6. Place slices cut-side down on pecans.
7. Bake in moderate oven (375°F.) about 25 minutes or until lightly browned.
8. Remove from pan at once. Serve hot or cold.

FLUFFY SWEET POTATOES
(Serves 6 to 8)

1 1/2 pounds sweet potatoes
1/4 cup hot milk
2 tablespoons butter or margarine
1/2 cup Jack Frost Dark Brown Sugar, firmly packed
1/4 teaspoon salt
1/4 teaspoon cinnamon, if desired
1/4 teaspoon nutmeg, if desired

1. Parboil sweet potatoes until tender. Peel and mash until smooth.
2. Add milk gradually, beating until fluffy.
3. Add butter or margarine, Jack Frost Dark Brown Sugar, and salt. (If spicy flavor is desired, add cinnamon and nutmeg.) Mix well.
4. Place in shallow greased baking dish, or shape into mounds on greased baking sheet. Brush top with milk.
5. Place under broiler and brown lightly.

CINNAMON HARD SAUCE
(Makes about 1/4 cup)

1/4 cup butter or margarine
1 1/2 cups sifted Jack Frost Confectioners Super X Sugar
1 tablespoon boiling water
Dash of salt
1 teaspoon cinnamon

1. Cream butter or margarine until soft and fluffy.
2. Sift Jack Frost Confectioners Super X Sugar, salt, and cinnamon together. Add gradually to butter or margarine, beating well after each addition.
3. Add boiling water, beating until very light and fluffy.
4. Serve with steamed pudding, fruit puddings, or apple betty.
JIFFY CHOCOLATE FROSTING

(Covers loaf cake*)

3 squares unsweetened chocolate
1 1/2 cups sifted Jack Frost Confectioners Super X Sugar (about)
2 tablespoons hot water
1 egg
4 tablespoons softened butter or margarine
Dash of salt
1 teaspoon vanilla

1. Melt chocolate over hot water.
4. Add butter or margarine, 2 tablespoons at a time, and beat until smooth.
5. Add salt and vanilla.
7. This is a delicious soft frosting which should be used the day it is made. If a firmer frosting is desired, add more sugar.
*Note: Or covers tops of two 8-inch layers.

CREOLE CUP CAKES

(Makes about 14)

1 1/4 cups sifted cake flour
2 teaspoons baking powder
2 teaspoons cinnamon
1/2 teaspoon salt
1/2 cup cocoa
1/2 cup vegetable shortening
1 cup Jack Frost Granulated Sugar
2 eggs, well beaten
3/4 cup milk
1 teaspoon vanilla

1. Sift flour. Measure. Sift again with baking powder, cinnamon, salt and cocoa.
2. Cream shortening until soft. Add Jack Frost Granulated Sugar gradually, beating until light and fluffy.
3. Add eggs gradually, beating well.
4. Add dry ingredients alternately with milk and vanilla, beating after each addition until smooth.
5. Fill greased cup cake pans 2/3 full. Bake in moderate oven (375°F.) about 25 to 30 minutes until done.

LUSCIOUS LEMON PIE

(Makes a 9-inch pie)

1 cup Jack Frost Granulated Sugar
4 tablespoons cornstarch
1/4 teaspoon salt
1/2 cup cold water
1 cup boiling water
3 egg yolks
1 tablespoon butter or margarine
5 tablespoons lemon juice
1 teaspoon grated lemon rind
Baked 9-inch pie shell
Meringue

1. Mix Jack Frost Granulated Sugar, cornstarch, and salt.
2. Blend in cold water gradually, stirring until smooth.
3. Add boiling water. Bring to boil, stirring constantly until clear and thick. Continue cooking, over hot water 20 minutes, stirring frequently.
4. Beat egg yolks slightly. Slowly add a little of the hot mixture, stirring constantly.
5. Add to remaining hot mixture in double boiler. Cook 3 minutes.
LUSCIOUS DEVIL'S FOOD CAKE
(Makes two 9-inch layers)
2 cups sifted cake flour 2 eggs, separated
1 teaspoon soda 3 squares unsweetened chocolate, melted
1/2 cup vegetable shortening 1 teaspoon vanilla
1 1/2 cups Jack Frost Granulated Sugar 1 cup sour milk or buttermilk*

2. Cream shortening 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.
8. Let stand 5 minutes before removing from pans. Cool on wire racks. Spread with Coffee Walnut Frosting.

*To sour fresh milk, add 1 tablespoon vinegar or lemon juice, to 1 cup milk and let stand in warm place about 5 minutes.

COFFEE WALNUT FROSTING
(Covers two 9-inch layers)
2 egg whites 5 tablespoons strong coffee (cold)
1 1/2 cups Jack Frost Granulated Sugar 1/2 teaspoon vanilla
1/8 teaspoon cream of tartar 1/4 cup chopped walnuts
Dash of salt Walnut halves

1. Place egg whites, Jack Frost Granulated Sugar, cream of tartar, salt, and cold coffee 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 5 to 8 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 one cooled layer. Sprinkle with chopped walnuts.
6. Put top layer in place and spread top and sides of cake with frosting. Garnish with walnut halves or chopped walnuts.

SPICY NUT COFFEE RING
2 cups sifted flour 2/3 cup milk
2 teaspoons baking powder 1/4 cup chopped nut meats
1/2 teaspoon salt 1/4 cup chopped raisins
1/8 cup shortening 1/2 cup Jack Frost Granulated Sugar
2 tablespoons melted butter or margarine 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.
4. Brush with melted butter or margarine. Mix nuts, raisins, Jack Frost Granulated Sugar, and cinnamon. Sprinkle over dough.
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
1/2 cup Jack Frost Granulated Sugar
1/4 cup water
2 cups sifted flour
3 teaspoons baking powder
1 teaspoon salt

3/4 cup Jack Frost Granulated Sugar
1/2 cup finely chopped nut meats
1 egg
3/4 cup milk (scant)
2 tablespoons melted shortening

1. Cover orange peel with water. Boil 5 minutes. Drain. Add sugar and water and cook 10 minutes longer.
2. Sift flour. Measure. Sift again with baking powder, salt and Jack Frost Granulated Sugar.
5. Slowly add liquid ingredients to flour mixture, stirring just enough to blend ingredients.
6. Pour into greased loaf pan (9 3/4 x 2 1/2 x 2 1/2 inches) and let stand 20 minutes.
7. Bake in moderate oven (350°F.) about 1 hour 15 minutes, or until done. Remove from pan to cool. Store over night before slicing.

APPLE UPSIDE DOWN CAKE
(Makes an 8-inch square cake)

1/2 cup butter or margarine
1/2 cup Jack Frost Light Brown Sugar, firmly packed
1 to 2 apples, thinly sliced
1 teaspoon lemon juice
1 1/4 cups sifted cake flour
1 teaspoon vanilla

1 1/4 teaspoons baking powder
1/4 teaspoon salt
1/4 cup vegetable shortening
1/2 cup Jack Frost Granulated Sugar
1 egg, well beaten
1/2 cup milk

1. Melt butter or margarine in 8 x 8 x 2 inch pan. Mix Jack Frost Light Brown Sugar with butter. Arrange apples in layer on sugar mixture. Sprinkle with lemon juice and cinnamon.
2. Sift flour. Measure. Sift again with baking powder and salt.
5. Add flour alternately with milk and vanilla, beating after each addition until smooth.
7. Loosen cake with spatula. Serve upside down; serve warm or cold with whipped cream.

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 or margarine
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.
2. Mix Jack Frost Light Brown Sugar, salt, and spices. Add to apples. Dot with butter or margarine.
3. Add 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.
ECONOMY GOLD CAKE
(Makes two 8-inch layers)

2 cups sifted cake flour 1 cup Jack Frost Granulated Sugar
2 teaspoons baking powder 1/2 teaspoon lemon extract
1/2 teaspoon salt 3 egg yolks
1/2 cup vegetable shortening 3/4 cup milk

1. Sift flour. Measure. Sift twice again with baking powder and salt.
2. Cream shortening until soft. Add Jack Frost Granulated Sugar gradually, beating until very light and fluffy. Add lemon extract.
3. Beat egg yolks until thick and lemon colored; add gradually to sugar mixture, beating well.
4. Add flour alternately with milk, beating well after each addition until smooth.
5. Bake in two greased 8-inch layer pans in moderate oven (375° F.), about 25 to 30 minutes or until done.
6. Let cake stand in pans 5 minutes, then turn out on racks to cool. Spread with Peanut Butter Frosting.

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

1/4 cup butter or margarine 1 cup Jack Frost Confectioners Super X Sugar
1/4 cup peanut butter 4 teaspoons water (about)

1. Cream butter or margarine until very soft and fluffy.
2. Add peanut butter and beat until thoroughly blended.
3. Add Jack Frost Confectioners Super X 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.

CARMEL CUSTARD
(Serves 6)

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

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 cream or, if desired, whipped cream, sprinkle with chopped nut meats.
BROWN SUGAR HERMITS
(Makes about 3 dozen)

1 3/4 cups sifted flour  1 cup Jack Frost Light Brown Sugar, firmly packed
1 teaspoon baking powder  2 eggs, well beaten
1 teaspoon cinnamon  3/4 cup chopped nutmeats
1/2 teaspoon salt  3/4 cup raisins
7/8 cup vegetable shortening

1. Sift flour. Measure. Sift again with baking powder, cinna-
mon, and salt.
2. Cream shortening until soft.
3. Add Jack Frost Light Brown Sugar, gradually beating until
fluffy.
4. Add eggs and beat until smooth.
5. Add flour mixture gradually, beating after each addition
until smooth.
6. Add nutmeats and raisins.
7. Drop from teaspoon on greased baking sheet, about 2 inches apart.
Note: These cookies keep well if stored in tightly covered container.

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

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

1. Combine Jack Frost Dark Brown Sugar, butter, and water
in heavy saucepan.
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 ther-
ometer 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 in diame-
ter, or drop into buttered, individual pie pans.
5. When cool, remove carefully with spatula.

BAKED LIMA BEANS
(Serves 6)

2 cups dried lima beans  1 tablespoon salt
5 cups water  2 teaspoons vinegar
2 tablespoons finely chopped 2 teaspoons Worcestershire
onion sauce
1/4 cup fat 2 strips bacon, cut in half
1/4 cup Jack Frost Dark Brown
Sugar, firmly packed

1. Cook lima beans and water, in large covered saucepan, until
tender (about 1 1/2 hours).
2. Cook onion in fat. Add Jack Frost Dark Brown Sugar, salt,
vinegar, and Worcestershire sauce. Add to lima beans. Mix
well.
3. Place in greased baking dish. Arrange bacon on top.
4. Bake in moderate oven (350°F.) 20 minutes. Place under broiler until bacon
is crisp, turning bacon once.
SUGAR HINTS

Beware of undissolved sugar when making meringue, as undis-
solved grains of sugar cause meringues 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 icebox puddings be sure to use Jack Frost Confectioners Super X Sugar. You need its superlative fineness to give uncooked confections the creamy smoothness they should have. (Don't confuse Verifine 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 Verifine 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.

NEW JACK FROST PACKAGES SAVE YOU TIME AND TROUBLE!

The new modern, attractive Jack Frost packages were specially de-
signed with your convenience in mind. Every package of Verifine, Light Brown, Dark Brown, and Confectioners Super X Sugar has the handy Open-N-Shut Top. This clever new device makes the package easy to open...makes pouring a quick, neat operation... makes the package simple to reclose and store!

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!