Another
Eighteen
Unusual Recipes
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.

ORANGE BISCUITS

Sift the flour, baking powder and salt together and cut in the butter with a knife. Add the milk to make a soft dough. Roll, cut with a small round cutter, and put on greased baking sheet, close together. Dip Jack Frost Tablet Sugar in orange juice and press a tablet down into each biscuit. Grate orange rind over the biscuits and bake in a hot oven. Serves 6 persons.

PRESERVED CITRON

For citron preserves, use the whole melon, discarding only the thin green outer rind and the seeds; for watermelon rind preserves, use only the rind of the melon, discarding the seed portion.

Cut the prepared fruit into squares 1½ inches long or into one-inch cubes. Cover the melon with cold water, adding one tablespoon salt to each quart water, and let stand overnight. Drain, and rinse repeatedly in cold water. Then cook the melon in boiling water until tender and transparent. Drain thoroughly.

To each pound of this cooked melon allow the following:

Cook the ginger, stick cinnamon and lemon in boiling water until tender. Make a syrup of the Jack Frost Granulated Sugar and the water drained from the ginger, cinnamon and lemon. Stick a clove into each cube of melon. Add the melon to the syrup and cook until the melon cubes appear to be filled with syrup. Skim the melon into jars, draining any remaining syrup from the melon. Add the lemon, ginger and cinnamon to all the syrup and cook until thick. Pour over the melon to fill the jars.
OATMEAL ALMOND PETITS FOURS

Grind the oatmeal in the food grinder. Blanch and grind the almonds, reserving a few to decorate the petits fours. Add the Jack Frost Granulated Sugar gradually to the beaten egg yolks; then add the ground almonds, the flour and baking powder sifted together, the ground rolled oats and the flavoring. Fold in the stiffly beaten egg whites and bake in shallow pans in a moderate oven. When cool cut in strips 1/4 inches thick in oblongs. Cover each cake with Butter Cream Frosting and place an almond in the center of each, or cover the tops with shaved almonds.

*Butter Cream Frosting*

1 cup Jack Frost Confectioners’ Sugar
2 tablespoons butter
1 tablespoon water, milk or cream
1 teaspoon vanilla

Cream the Jack Frost Confectioners’ Sugar and the butter. Add the water, milk or cream, and the vanilla flavoring to make the right consistency to spread.

EMERALD JELLY

Wipe the apples, cut in quarters and remove the cores. Add boiling water to barely cover the apples, and cook slowly in a covered preserving kettle until soft. Drain in a jelly bag. To each quart of the drained apple juice, allow three cups Jack Frost Granulated Sugar, heated in shallow pans in the oven. Cook the apple juice and the crushed mint leaves and stalks for twenty minutes, then strain. Heat to the boiling point, add the Jack Frost Granulated Sugar which has been heated, and let boil until it jells. Tint with green food coloring. Pour into hot, sterilized glasses.

CHOCOLATE TEA CAKES with MOCHA ICING

Put chocolate in double boiler with 1/2 cup milk and egg yolks. Cook over hot water stirring constantly until smooth. Remove from fire, add Jack Frost Granulated Sugar, butter and flour alternately with the rest of the milk in which the soda is dissolved. Beat well, fold in the egg whites beaten stiffly, and vanilla. Pour into greased individual pans and bake about fifteen minutes in a 400° F. oven.

*Mocha Frosting*

1 1/2 cup butter
1 1/2 teaspoons salt
1 1/2 cups Jack Frost Confectioners’ Sugar
1 tablespoon boiled coffee
1 egg yolk

Cream the butter and add 1/2 cup Jack Frost Confectioners’ Sugar gradually. Combine with beaten egg yolk, salt, coffee and cocoa. Add remaining Jack Frost Confectioners’ Sugar, working it in well.

PENUCHES

Put the Jack Frost Light Brown Sugar and the cream into a saucepan and cook, stirring constantly, until a temperature of 236° F. is reached. Remove from the fire, add the butter, and set aside, without stirring, to cool. When lukewarm (110° F.) beat until it is thick and creamy. Add the vanilla and the nut meats and mix thoroughly. Pour into a slightly greased pan and cut into squares.

BROWN SUGAR CARAMELS

Mix together all the ingredients with the exception of the vanilla and cook over a low flame to a temperature of 248° F. Remove from the fire, add the vanilla, and turn at once into a very slightly greased pan. When cold, turn the block of candy out of the pan and cut it into squares. Wrap each caramel in waxed paper.
GRAPEFRUIT MERINGUE PIE

- 1/2 grapefruit (juice)
- 1/4 lemon
- 1/4 cup Jack Frost Granulated Sugar
- 1 teaspoon butter
- 2 egg yolks
- 1/2 cup hot water
- 4 tablespoons cornstarch
- 2 tablespoons Jack Frost Powdered Sugar
- 1 teaspoon lemon juice

Meringue—2 egg whites, 2 tablespoons Jack Frost Powdered Sugar, 1 teaspoon lemon juice

Mix the cornstarch and the Jack Frost Granulated Sugar, and add the boiling water, stirring constantly. Cook until smooth and clear; add the butter, slightly beaten egg yolks, and strained fruit juices. Cool, pour into a baked shell and cover with a meringue made with stiffly beaten whites of two eggs, 2 tablespoons Jack Frost Powdered Sugar and 1 teaspoon lemon juice. Bake 15 minutes in a slow oven until set and delicately browned.

OMELETTE SOUFFLE with FRESH STRAWBERRIES

- 6 egg whites
- 2 egg yolks
- 1/4 pound Jack Frost Confectioners' Sugar
- 1/2 teaspoon vanilla
- 1 pint firm, ripe strawberries
- 1/4 pound Jack Frost Confectioners' Sugar (for berries)

Whip the egg whites until very stiff and dry. This is very important and when the bowl with the beaten egg whites may be turned upside down without any of the egg whites dropping out, they are beaten sufficiently. Add two ounces of Jack Frost Confectioners' Sugar to the beaten egg whites, whipping well during this process, and add the other two ounces Jack Frost Confectioners' Sugar to the egg yolks in another bowl. Add vanilla to the egg yolk mixture and beat well until perfectly smooth. Very slowly add the egg yolk mixture to the beaten egg whites, stirring all together until well mixed. Take a large platter and grease it with a little butter which must be rubbed all over the bottom of the platter. Dust with one-half teaspoon Jack Frost Confectioners' Sugar and pile the omelette mixture on the platter, retaining a little of the mixture to decorate the omelette just before placing it in the oven. Place the platter with the omelette on another platter a little larger and bake in a moderate oven about 15 minutes or until of a nice golden brown color and well done. Roll the whole strawberries which have been stemmed, washed, and well dried in the quarter pound Jack Frost Confectioners' Sugar and decorate the omelette in any preferred manner. The omelette must be served immediately as it comes from the oven or it will be spoiled. Serves 6 persons.

APRICOT SOUFFLE with Orange Butter

- 1/2 cup dried apricots
- 4 tablespoons Jack Frost Granulated Sugar
- 2 eggs
- 3/4 cup melted butter

Wash the fruit; cook it in enough water to cover, then press through a strainer. Separate the yolks from the whites of eggs, beat the yolks until of a lemon color, add the Jack Frost Granulated Sugar and then the fruit. Mix well and fold in the beaten whites. Put in a buttered baking dish set in a pan of hot water on the floor of the oven and let cook 15 minutes. Serve immediately. Makes 6 portions.

Orange Butter

- 1 cup Jack Frost Powdered Sugar
- grated rind of one orange
- 1/4 cup melted butter

Cream the butter and the Jack Frost Powdered Sugar together. Add the grated rind and enough of the orange juice to make the butter of a good consistency to spread. Serves 6 persons.

BUTTERSCOTCH SNAPS

- 1 cup butter
- 2 cups Jack Frost Light Brown Sugar
- 3 eggs
- 3 cups flour
- 3 teaspoons baking powder
- 1/2 teaspoon salt
- 1 teaspoon vanilla
- 1 cup chopped nuts

Melt the butter, add the Jack Frost Light Brown Sugar and stir over low flame until well blended. Cool, add well beaten eggs, flour, baking powder and salt sifted together, vanilla and chopped nuts. Stir until well mixed. Shape in a roll or square, wrap in waxed paper, place in refrigerator and chill until very firm. Slice. Brush over with a little beaten egg. Bake in a 400°F. oven ten to twelve minutes.

DATE DROP COOKIES

- 1 cup butter
- 1 1/2 cups Jack Frost Dark Brown Sugar
- 3 cups flour
- 3 eggs
- 1 teaspoon cinnamon
- 2 teaspoons baking powder
- 1 package dates, cut fine
- 1/2 cup chopped nuts

Cream the butter and Jack Frost Dark Brown Sugar in a large bowl. Add the eggs, one at a time, and continue to mix. Sift flour, soda, baking powder and spices. Sprinkle some of the flour over the dates and nuts. Add the dry ingredients, and when mixed, add the nuts and dates. Drop by teaspoonsfuls on a cookie sheet. Bake at 400°F. for ten to fifteen minutes. Makes 60 cookies.
TASTY GRAPE MINT

Several long stemmed sprays of fresh mint
2 tablespoons Jack Frost Fruit Powdered Sugar
1 pint grape juice

Pinch the stems of the mint until the bruised sprigs give out their flavor and thrust them into a deep pitcher one-quarter filled with cracked ice. Over them sprinkle 2 tablespoons Jack Frost Fruit Powdered Sugar and let stand one-half hour. Then add grape juice and the lemonade, prepared by making a syrup of the half cup Jack Frost Fruit Powdered Sugar and the water, adding lemon juice when cool. Add charged water just before serving. Serves 6 persons.

CARAMEL CUP

CUSTARD "Prudence Penny"

5 eggs
3/4 cup Jack Frost Confectioners' Sugar
1 pint milk (boiling)

Put one teaspoon caramel syrup in each custard cup and set in refrigerator to chill thoroughly. Beat the eggs and Jack Frost Confectioners' Sugar well together for at least ten minutes. Add the vanilla and salt. Have the boiling milk ready and pour it into the mixture of eggs, Jack Frost Confectioners' Sugar, vanilla and salt, beating all the ingredients well while doing so. Then very carefully fill each cup up to within one-eighth of an inch from the top. Place the custards in a baking pan containing boiling water to half the depth of the custard cups. Bake in a moderate oven for about 40 minutes or until set. Care should be taken not to allow the water to boil during the baking process or the custards will be watery. When serving, turn the custards out of the cups into pudding dishes. Serves 6 persons.

Caramel Syrup

1 cup Jack Frost Confectioners' Sugar
2 tablespoons cold water

Place the Jack Frost Confectioners' Sugar and the two tablespoons of cold water in a saucepan on a slow fire, and cook the sugar to a golden brown, taking care not to burn the sugar. Stir constantly while cooking. When the sugar is golden brown, slowly add the half cup of cold water and allow the syrup to boil for about ten minutes. Then strain very carefully through a clean piece of muslin or jelly bag. Set aside to chill and use as directed. Leftover caramel syrup may be used as a pudding sauce. Serves 6 persons.

BIRTHDAY CAKE

1/2 cup butter
1 cup Jack Frost Granulated Sugar
3 eggs
3/4 cup milk

Cream butter; add sugar a little at a time, beating well; add egg yolks and vanilla. Now add milk, a little at a time alternately with the sifted flour and baking powder. Mix thoroughly. Fold in the stiffly beaten whites. Bake in three greased and slightly floured layer tins. Oven 375 degrees for twenty minutes.

Cream Filling

1/2 cup Jack Frost Granulated Sugar
2 cups milk
2 egg yolks
2 tablespoons cornstarch
1/2 teaspoon salt

Mix dry ingredients, add scalded milk containing butter. Gradually pour on the slightly beaten yolks. Cook in double boiler, stirring constantly until thickened. Cool and add vanilla.

Birthday Icing

1/2 cup Jack Frost Granulated Sugar
2 1/4 cups Jack Frost Confectioners' Sugar
3 1/4 cup cold water
2 tablespoons butter or oleo

COCOA CREAM ROLL

2 eggs  6 tablespoons cocoa
1 cup Jack Frost Fruit Powdered Sugar 1 teaspoon baking powder
1 cup flour 2 tablespoons milk

Beat the eggs until light. Add the Jack Frost Fruit Powdered Sugar and beat again. Sift the flour, cocoa and baking powder together and fold into the egg mixture. Add the milk and the melted butter and bake in a jelly-roll pan which has been lined with greased paper. Bake in a moderate oven (350° F.) for twenty minutes. When cool, spread with whipped cream sweetened with Jack Frost Powdered Sugar and vanilla. Roll.

ORANGE CRYSTALS

Peel of 4 oranges 1 cup Jack Frost Granulated Sugar
Cold water 1/2 cup water
Jack Frost Granulated Sugar

Remove the peel in lengthwise sections and cover with cold water. Bring to the boiling point, then allow it to cook slowly until the peel is soft and tender. Drain. Remove the fibrous inside portion leaving the thin peel. Cut into narrow strips.

Make a syrup of 1 cup Jack Frost Granulated Sugar and 1/2 cup water, and boil until the syrup spins a thread when tested. Cook the strips of orange peel in the syrup until the peel is clear. Remove the peel, and when cool, roll the strips in Jack Frost Granulated Sugar.

SPICED SYRUP FOR TEA

1 cup water 1 tablespoon whole cloves
3/4 cup Jack Frost Fruit Powdered Sugar 2-inch stick cinnamon
2 lemons

Heat the Jack Frost Fruit Powdered Sugar and the water to the boiling point. When the sugar is dissolved, add the spices which have been tied loosely in a bag. Boil gently to a thin syrup or 215°F. When cool add the lemon juice. Allow about 2 to 2 1/2 tablespoons of syrup to each cup of tea. Serve with chipped ice in tall glasses. Serves 6 persons.
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129 FRONT ST. NEW YORK
We appreciate very much the interest you displayed in our Jack Frost Sugar Exhibit during your recent visit to “A Century of Progress” Exposition in Chicago.

We hope you will like our Eighteen Unusual Jack Frost Recipes and find them a pleasant reminder of your trip.

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