Another Eighteen Unusual Recipes
These unusual recipes will please you. Try them!

They are 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!”

Each one is a simple recipe and if followed exactly, can be made by even inexperienced cooks. 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.

**LEMON PIE FILLING**

METHOD:
Cook sugar, lemon juice and egg yolks in top of double-boiler, stirring constantly for seven minutes. Let this cool, add stiffly beaten whites and lemon rind. Pour into a baked crust and bake in oven until brown about seven minutes (400 degrees).

1 cup Jack Frost Granulated Sugar
5 eggs
rind and juice of 3 lemons
½ teaspoon salt

**PRESERVED CITRON**

or **WATERMELON RIND**

METHOD:
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:

¾ pound Jack Frost Granulated Sugar
½ ounce ginger root or stems, sliced
1 lemon, sliced and the seeds removed
1 inch stick cinnamon

METHOD:
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 lemon 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.
JACK FROST
SIX LAYER CAKE

6 eggs
3 ounces Jack Frost Granulated Sugar
3 ounces flour
2 tablespoons melted butter
rind and juice 1 lemon
1/2 teaspoon salt

METHOD:
Beat yolks and sugar until very light and fluffy, now add lemon juice and rind. Fold the stiffly beaten whites and flour into this mixture, lastly add the hot melted butter. Spread this on greased and floured layer tins, just enough to cover the tin. Bake in a hot oven (400 degrees) about seven minutes. Fill with Chocolate Sweet Butter Filling:

1/2 pound sweet butter
1 cup Jack Frost Confectioners’ Sugar
2 ounces bitter chocolate
1 teaspoon vanilla

METHOD:
Cream the butter and sugar until soft and well blended. Melt chocolate and cool, add to creamed mixture. Lastly add vanilla. Spread between layers and use as the icing.

EMERALD JELLY

1/2 peck apples
Jack Frost Granulated Sugar
1 bunch mint leaves
Green coloring

METHOD:
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.

GINGERBREAD

1 cup butter
1 cup Jack Frost Brown Sugar
1 cup hot water
2 1/2 cups molasses (Puerto Rico)
3 cups flour
3 teaspoons baking powder
2 eggs
2 1/2 teaspoons ginger
1 teaspoon cloves
1 teaspoon cinnamon
1 teaspoon allspice
1/2 teaspoon salt

METHOD:
Cream butter and sugar, add eggs one at a time. Add molasses, flour containing baking powder and spices. Now add hot water, lastly add lemon juice and rind. Bake in well-greased muffin pans or shallow square pan in oven (375 degrees).

CARAMEL CAKE

2 cups Jack Frost Granulated Sugar
2 1/2 cups butter
3/4 cup milk
2 cups flour
2 teaspoons baking powder
5 egg whites
2 teaspoons salt
1 teaspoon vanilla

METHOD:
Cream butter and sugar. Alternate adding flour containing baking powder and milk. Add flavoring, fold in stiffly beaten whites. Pour into three greased and floured layer tins. Bake in a moderate oven (375 degrees). When cold, spread with the following:

CARAMEL FILLING

1 1/2 cups Jack Frost Dark Brown Sugar
1 pint cream

METHOD:
Cook cream and sugar in top of double-boiler until thick. When cold, spread between layers and on top.
FRUIT SHERBET

4 oranges
3 bananas
2 lemons
3/4 cup grated pineapple
2 cups Jack Frost Granulated Sugar
4 cups water
1 tablespoon gelatine dissolved in
2 tablespoons cold water

Method:
Grate rind of oranges and lemons, then squeeze. Break bananas in bowl, stir with a dover egg beater until creamy. Mix all the fruits together. Make a rich syrup of sugar and water, add dissolved gelatine. Mix. When cold pour in freezer and churn until stiff.

MIXED COMPOTE

1 grapefruit
2 oranges
1 apple
1 cup Jack Frost Granulated Sugar
2 cups water

Method:
Boil sugar and water for seven minutes. Peel oranges and grapefruit, removing as much white skin as possible. Peel apple, cut in eighths. Add half the fruit to hot syrup, let simmer gently for five minutes. Carefully remove fruit with a skimmer, add remaining fruit and repeat. After all the fruit has been cooked, reduce the syrup by boiling three minutes longer. Pour this over the fruit. Serve cold.

CHOCOLATE SOUFFLE

3/4 cup grated chocolate (bitter)
1/2 cup butter
3/4 cup Jack Frost Granulated Sugar
5 eggs
1 teaspoon vanilla
1/2 teaspoon salt

Method:
Cook butter, sugar and egg yolks in top of double-boiler about five minutes, stirring constantly, add grated chocolate and cook two minutes longer until stiff. Let mixture cool, add vanilla and fold in the stiffly beaten whites, just before baking. Bake like a custard in a pyrex dish for 25 minutes in oven (375 degrees).

COCOA NUT BALLS
(Uncooked Candy)

1 cup cocoa
3/4 cup walnuts chopped
3/4 cup Jack Frost Powdered Sugar
3/4 cup cream
1 tablespoon vanilla
3/4 cup pistachio nuts chopped

Method:
Mix sugar, cocoa, nutmeats and cream containing vanilla into a smooth paste. Take a tablespoon of the mixture, roll into balls. Roll the balls in finely chopped pistachio or walnut meats. Place in icebox to harden.

FIG and DATE CAKES

2 egg whites
3/4 cup Jack Frost Powdered Sugar
3/4 cup almonds (chopped fine)
25 dates (pitted and put through a meat grinder)
6 figs (put through a meat grinder)
rind and juice 1 lemon
2 tablespoons cocoa if desired
1/2 teaspoon salt

Method:
Add sugar to the stiffly beaten whites, fold in other ingredients, lastly add lemon juice. Drop the mixture from a tablespoon on a greased baking sheet. Bake in a moderate oven (325 degrees) about 30 minutes.

The cocoa may be added to half of mixture for variety. Garnish with small pieces of candied cherries and angelique.
METHOD:
Let sugar and coffee come to a boil, pour this over dissolved gelatine. Set this mixture in a pan of cold water, stir until it thickens. Add the stiffly-beaten cream. Pour into serving glasses, and chill. Decorate with a little whipped cream (if desired).

TASTY GRAPE MINT
Several long stemmed sprays of fresh mint
2 tablespoons Jack Frost Powdered Sugar
1 pint grape juice
3/4 cup Jack Frost Powdered Sugar
1 pint water
2 lemons
1 pint charged water

METHOD:
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 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 Powdered Sugar and the water, adding lemon juice when cool. Add charged water just before serving. Serves 6 persons.

COFFEE CREAM
1 tablespoon gelatine dissolved in
3/4 cup cold water
3/4 cups strong coffee
3/4 cup Jack Frost Granulated Sugar
3/4 teaspoon salt
3/4 pint cream

METHOD:
Let sugar and coffee come to a boil, pour this over dissolved gelatine. Set this mixture in a pan of cold water, stir until it thickens. Add the stiffly beaten cream. Pour into serving glasses, and chill. Decorate with a little whipped cream (if desired).

CARAMEL SYRUP
1 cup Jack Frost Confectioners' Sugar
2 tablespoons cold water
3/4 cup cold water (to be added later as instructed)

METHOD:
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 pudding sauce. Serves 6 persons.

BIRTHDAY CAKE
1/2 cup butter
1 cup Jack Frost Granulated Sugar
3 eggs
1/2 cup milk
2 cups flour
3 teaspoons baking powder
1/2 teaspoon salt
1 teaspoon vanilla

METHOD:
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 tablespoons cornstarch
1 tablespoon butter
2 egg yolks
1/2 teaspoon vanilla
1/2 teaspoon salt

METHOD:
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 Confectioners' (xxxx) Sugar
3/4 cup cold water
2 tablespoons butter or oleo
3/4 teaspoon vanilla

METHOD:
Mix Jack Frost Granulated Sugar, butter and water. Bring to boil, stirring constantly. Remove from fire, add 2 1/2 cups Jack Frost Confectioners' (xxxx) Sugar. Stir until smooth. Lastly, add vanilla. Spread on cake.
**APRICOT JAM**

2 cups Jack Frost Granulated Sugar  
2 pounds evaporated apricots  
6 cups water

**METHOD:**
Wash apricots, soak overnight and cook in the same water until soft, mash with a potato masher. Heat slowly until it comes to a boil, add sugar, cook until thick, stirring occasionally. Pour into sterilized glasses, cover with paraffine.

**ORANGE CRYSTALS**

Peel of 4 oranges  
1 cup Jack Frost Granulated Sugar  
Cold Water  
3/4 cup water  
Jack Frost Granulated Sugar

**METHOD:**
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 3/4 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.

**ANISE ROLLS**

3/4 cup Jack Frost Granulated Sugar  
2 eggs  
3/4 cup flour  
3 tablespoons aniseed  
1/4 teaspoon salt

**METHOD:**
Beat eggs and sugar until light. Add flour, salt and one tablespoon aniseed. Drop from tablespoon on greased and floured cooky sheet, sprinkle the top with remaining aniseed. Bake in a hot oven (425 degrees) for five minutes. Remove from pan at once, roll on handle of wooden spoon while hot.

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