DELICIOUS DESSERTS FOR THE FAMILY

RENNET-CUSTARD RECIPES

ICE CREAM RECIPES

RENNET-CUSTARDS AND MILK FOODS
Milk for Health Made Delicious

Every mother knows how hard it is to get her family to drink even a portion of the daily milk quota—a quart for children, a pint for adults.

That’s why many mothers serve rennet-custards made with “Junket” Rennet Powder or “Junket” Rennet Tablets—for rennet-custards are really milk transformed into delicious desserts. They contain all the nutrients of milk and digest even more readily.

Serve rennet-custards often!

PEACH SHORTCAKE

1 package Lemon “Junket” Rennet Powder
1 pint milk

4 pieces sponge cake (leftover cake may be used)
A few thin slices fresh or canned peaches

Place the pieces of cake in the bottom of dessert dishes. Put two or three slices of the canned or fresh peaches over the top of each piece of cake. Make rennet-custard according to directions on package of “Junket” Rennet Powder. Pour over pieces of cake and peaches and let set until firm—about 10 minutes. Chill in refrigerator.

VANILLA RENNET-CUSTARD WITH STRAWBERRIES

1 package Vanilla “Junket” Rennet Powder
1 pint milk

4 tablespoons sugar
4 strawberries
½ cup whipping cream

Make rennet-custard according to directions on package of “Junket” Rennet Powder. Chill in refrigerator. When ready to serve, whip the cream and just before it is stiff, add the sugar. Mix thoroughly together. Put on top of each dish of rennet-custard and garnish with strawberries.
MAPLE-NUT RENNENT-CUSTARD

1 package Maple
“Junket” Rennet Powder
1 pint milk

1/2 cup whipping cream
1/4 cup sugar
Nuts

Make rennet-custard according to directions on package of “Junket” Rennet Powder. Then chill in refrigerator. When ready to serve, whip the cream, adding sugar just before it stiffens. Put whipped cream on dishes of dessert, and place the nuts over the top of the whipped cream.

DATE RENNENT-CUSTARD

1 “Junket” Rennet Tablet
1 tablespoon cold water
1 pint milk

3 tablespoons sugar
20 dates
Maraschino cherries

Dissolve “Junket” Rennet Tablet in 1 tablespoon cold water. Cut 16 dates in small pieces. Mix well with 1/2 cup slightly warmed milk. Press through strainer. Add strained dates and sugar to remaining 1 1/2 cups milk. Warm to LUKERWARM—not hot. Remove from stove. Add dissolved tablet. Stir a few seconds and pour immediately into individual dessert glasses. Let set until firm —about 10 minutes. Chill. Before serving, garnish with slices of dates and maraschino cherries arranged like a flower, using the dates for petals and the cherries for the center.

CHOCOLATE MINT RENNENT-CUSTARD

1 package Chocolate “Junket” Rennet Powder
1 pint milk

1/2 cup marshmallow topping
1/2 cup chocolate syrup
Few drops peppermint flavoring

Make rennet-custard according to directions on package of “Junket” Rennet Powder. Chill in refrigerator. When ready to serve, mix marshmallow topping, chocolate syrup and a few drops of peppermint flavoring together thoroughly. Put on top of each dessert and serve at once.

Dainty Rennet-Custards
Make Any Meal a Party

RENNET-CUSTARD RECIPES

ICE CREAM RECIPES

RENNET-CUSTARDS AND MILK FOODS
Let's Have a Party—

And of course let's have ice cream! For real home-made ice cream, with all that smooth texture and old time flavor, there's nothing like "Junket" Rennet Mix.

It's easy to use, too, just whip one cup of cream until it holds its shape. Add a package of "Junket" Rennet Mix to one cup of milk and beat until smooth. Mix with the whipped cream, pour into a freezing tray and pop the mixture into your automatic refrigerator. Simple, isn't it—and there's no stirring while freezing.

(By using 1 1/2 cups of milk, instead of milk and cream these recipes also make milk sherbets. If all milk is used, whip fruit or fruit juice into sherbet when it is like a soft mush, and then continue freezing.)

APRICOT ICE CREAM—Follow directions on package of Vanilla "Junket" Rennet Mix. Then add 1/2 cup strained apricot pulp and 1 tablespoon lemon juice. Mix well and freeze. For peach ice cream use 1 cup mashed peaches instead of 1/2 cup apricot pulp.

LEMON ICE CREAM—Follow directions on package of Vanilla "Junket" Rennet Mix. Then add the grated rind of 1/4 lemon, 2 tablespoons lemon juice, 2 tablespoons sugar and a few drops Lemon Yellow "Junket" Food Color. Mix well and freeze.

PINEAPPLE ICE CREAM—Follow directions on package of Vanilla "Junket" Rennet Mix. Then add 1/2 cup crushed, drained pineapple and 2 tablespoons lemon juice. Mix well and freeze.

MACAROON ICE CREAM—Follow directions on package of Vanilla "Junket" Rennet Mix. Then add 1/2 cup crumbled macaroons. Mix well and freeze. 1/2 cup peanut brittle or Grape-Nuts may be used instead of macaroons.
FRUIT COCKTAIL ICE CREAM—Follow directions on package of Strawberry “Junket” Rennet Mix. Add 1 small (8 oz.) can fruit cocktail. Mix well and freeze.

STRAWBERRY ICE CREAM—Follow directions on package of Strawberry “Junket” Rennet Mix. Then add $\frac{1}{4}$ cup strawberry jam and $1 \frac{1}{2}$ tablespoons lemon juice. Mix well and freeze.

CHOCOLATE PEPPERMINT ICE CREAM—Follow directions on package of Chocolate “Junket” Rennet Mix. Then add $\frac{1}{4}$ cup finely crushed peppermint candy. Mix well and freeze.

ROCKY ROAD ICE CREAM—Follow directions on package of Chocolate “Junket” Rennet Mix. Then add $\frac{1}{2}$ cup chopped nuts and 8 chopped marshmallows. Mix well and freeze.

MAPLE WALNUT ICE CREAM—Follow directions on package of Maple “Junket” Rennet Mix. Then add $\frac{1}{2}$ cup chopped walnut meats. Mix well and freeze.

Ice Cream Made with “Junket” Rennet Tablets in HAND FREEZER

VANILLA ICE CREAM—Dissolve 2 “Junket” Rennet Tablets in cup with 2 tablespoons cold water. Mix 1 cup heavy cream, 1 cup sugar, 1 tablespoon vanilla with 3 cups milk and warm to LUKEWARM, not hot. Add dissolved tablets. Stir a few seconds and pour into freezer can. Let stand in a warm room until it sets into a firm rennet-custard. Then cool before freezing. Pack in ice and salt (allowing one-fourth as much salt as ice) and freeze.

“Junket” Rennet Tablets make smoother ice cream with less cream in hand freezers.

“Junket” Rennet Mix makes smooth, delicious Ice Cream in either the automatic refrigerator or hand freezer.

ICE CREAM RECIPES

RENNET-CUSTARDS AND MILK FOODS
For Sturdy Youngsters

Help keep your children of normal weight and vigor by giving them plenty of milk. Kiddies love a part of each day’s quart served in dainty nourishing rennet-custards. If you have a milk rebel in your house—try one of these recipes.

**CHILDREN’S DELIGHT**

1 package Vanilla
"Junket" Rennet Powder
1 pint milk
4 or 5 canned apricot halves

Make rennet-custard according to directions on package. Then chill in refrigerator. Just before serving, top each dish of rennet-custard with one of the apricot halves, with the rounded side up.

**SNOW WHITE AND THE SEVEN DWARFS**

1 package Vanilla
"Junket" Rennet Powder
1 pint milk
5 pieces angel food cake
Seeded raisins

Make rennet-custard according to directions on package. After pouring into five dessert glasses place a slice of snow white angel food cake in each dessert while still liquid. Let set. Chill. When ready to serve, top each dessert with whipped cream and seven seeded raisins rolled in Raspberry "Junket" Rennet Powder or pink sugar.

**ORANGE GEM RENNET-CUSTARD**

1 package Orange
"Junket" Rennet Powder
1 pint milk
4 graham crackers

Break a graham cracker into each of four dessert dishes. Warm milk to LUKEWARM—not hot. Remove from stove. Add "Junket" Rennet Powder. Stir immediately and briskly until dissolved. Pour at once over the graham crackers. Let set until firm—about 10 minutes. Then chill in refrigerator. When ready to serve, garnish with whipped cream and maraschino cherries, if desired.

**BO-PEEP’S PARTY PUDDING**

1 "Junket" Rennet Tablet
1 pint milk
1 teaspoon vanilla
1 tablespoon cocoa
5 tablespoons honey
½ cup heavy cream
1½ cups crisp rice, corn, or wheat flakes

Cook 3 tablespoons honey and the cocoa to a smooth paste, stirring constantly. Make rennet-custard according to directions in package, using honey and cocoa mixture for sugar. Chill. Before serving, whip cream and remaining honey. Stir in a cup of cereal flakes. Top rennet-custards. Garnish with flakes.
COLD MILK SHAKES
Add 1 to 2 tablespoons “Junket” Rennet Mix or 2 teaspoons of “Junket” Rennet Powder, any flavor (Chocolate requires 2 tablespoons) for each glass of cold milk. Beat with an egg beater or shake in a milk shaker or fruit jar until dissolved. Drink within one half hour. Cold milk shakes are delicious when frosted by adding a scoop of ice cream.

Special Recipes

HOT CUP
(The warmth of the milk in the stomach induces relaxation which encourages sleep.)
Warm 1 cup milk just hot enough to drink (about 140°F.). When the milk begins to steam, remove from stove. Then add two heaping teaspoons of “Junket” Rennet Powder, or according to taste. Stir thoroughly with a spoon until dissolved—not more than a minute. Do not use an egg beater or milk shaker. Pour into glass at once. Drink IMMEDIATELY . . . because the milk may begin to thicken within a few minutes.

RENNET-CUSTARD FOR BABIES
Dissolve 1 “Junket” Rennet Tablet in 1 tablespoon cold water. Bring 1 pint (2 measuring cups) fresh milk (not canned or soft curd) to boiling point. Boil slowly for 3 minutes, stirring constantly. Cool at once to LUKEWARM—not hot, 120°F. A few drops of milk on the inside of your wrist should feel comfortably warm. Stir 2 tablespoons of Blue Label Karo Corn Syrup into milk. Add dissolved “Junket” Rennet Tablet to milk and stir quickly for a few seconds only. Pour at once into custard cups. Do not move custard cups until firm—about 10 minutes. Then chill in refrigerator. When ready to feed baby, warm milk slightly by placing custard cup in a pan of hot water.

NOTE:—If a sweeter rennet-custard is desired, add from 1 teaspoon to 3 tablespoons of cane sugar to a pint of milk.

RENNET-CUSTARDS AND MILK FOODS
“Junket” Rennet Powder
for making rennet-custards
Already sweetened and flavored. Just stir into luke-warm milk. 6 flavors:
Vanilla Chocolate Lemon Orange Raspberry Maple

“Junket” Rennet Tablets
for making rennet-custards or ice cream
Make smooth ice cream in hand freezers with less cream. Also delicious rennet-custards and easily digested milk foods. Not sweetened or flavored. Add flavoring and sweetening to taste.

“Junket” Rennet Mix
for making Ice Cream
Used in automatic refrigerators or hand freezers. Already sweetened and flavored. Just mix with milk and cream. No stirring while freezing. 4 flavors:
Vanilla Chocolate Maple Strawberry

"JUNKET" is the trademark of Chr. Hansen’s Laboratory, Inc., for its rennet and other food products and is registered in United States and Canada.

"THE ‘JUNKET’ FOLKS"
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