GLORIOUS, SUGAR FROSTED

Candies

Fancy but, Easy-to-Make

Pies

15 Prize-Winning
GEL-COOKERY Recipes!
MODERN GEL-COOKERY
Popular in Today's Kitchens
The wonderful new kinds of candies and desserts in this folder, developed in the Knox kitchens, are an important part of Gel-Cookery. Knox Gel-Cookery also brings to the women of America a modern cooking method for preparing an endless variety of desserts, salads and main dishes with Knox, the real, unflavored Gelatine. Gel-Cookery saves food-money and kitchen-time.
FREE. If you do not already have it, send today for Mrs. Knox's new budget recipe book, "Better Meals With Gel-Cookery." Send a post card to Mrs. Knox, Box CF-1, Johnstown, N. Y.

These 2 Knox Chiffon Pies are mighty Scrumptious Eating

NESSELRODE CHIFFON PIE
Soften: 1 envelope Knox Gelatine in ¼ cup cold water
Scald: 1 cup milk
1 cup cream
Beat slightly: 3 egg yolks
Add: ¼ cup sugar
½ teaspoon salt
Slowly stir the scalded milk and cream into the egg mixture. Cook over hot, not boiling water, stirring constantly, until mixture coats the spoon. Remove from heat. Add gelatine and stir until dissolved. Cool.
Add: 2 teaspoons rum flavoring or 3 tablespoons rum or sherry
Chill until mixture is slightly thicker than the consistency of unbeaten egg whites.
Beat until stiff: 3 egg whites
Beat in gradually: ½ cup sugar
Fold gelatine mixture into egg whites.
Add: 1 tablespoon chopped maraschino cherries.
Pour into baked pastry shell. Sprinkle with shaved chocolate. Chill until firm.

EGGLESS COFFEE CHIFFON PIE
Soften: 1 envelope Knox Gelatine in ¼ cup cold water
Combine: ½ cup sugar
1 tablespoon flour
¼ teaspoon salt
2 teaspoons instant coffee
Stir in slowly: ¼ cup boiling water
Cook, stirring constantly, until mixture thickens. Remove from heat. Add gelatine and stir until dissolved.
Add: ¼ teaspoon vanilla
Chill until mixture is slightly thicker than the consistency of unbeaten egg whites. Beat with rotary egg beater until fluffy.
Whip: ½ cup icy cold evaporated milk
Fold gelatine mixture into whipped evaporated milk. Turn mixture into baked pastry shell and chill until firm. Serve with whipped evaporated milk or whipped cream.

GOOD COOKS EVERYWHERE SAY... "Knox Gelatine makes the world's smoothest, lightest chiffon pies... no other thickening agent can produce such a feathery texture!"
**CHOCOLATE MALLOW PIE**

In a saucepan melt three quarters of unsweetened chocolate in hot water. Stirring frequently, add 1 cup sugar and stir until dissolved. Then in top of double boiler:

Soften: 1 envelope Knox Gelatine in 1/2 cup cold water

Place over boiling water and stir until gelatine is dissolved.

Add: 3/4 cup sugar and stir until dissolved. Remove from heat.

Pour: 1/2 cup Karo light corn syrup in large bowl of electric mixer.

Beat on high speed of electric mixer until stiff peak form. Gradually:

In top of double boiler:

Combine: 1 cup water

3 squares of unsweetened chocolate—set aside to cool.

In a saucepan melt three squares of unsweetened chocolate.

Dissolve: 1 envelope Knox Gelatine in 1/2 cup cold water.

Mix well: 1/2 cup sugar

1/4 teaspoon salt

yolk of egg

Stir in: 1 cup cooked prune pulp

Cook, stirring constantly, until mixture thickens. Remove from heat. Add gelatine and stir until dissolved.

Fold in: 1 cup sugar

1 1/2 teaspoons flavoring

Fold gelatine-coconut mixture into egg yolks. Pour into pastry shell and chill until firm. Garnish with whipped cream and toasted coconut.

**LEMON CHIFFON PIE**

In top of double boiler:

Soften: 1 envelope Knox Gelatine in 1/2 cup cold water

Add: 3/4 cup sugar

1/2 cup lemon juice

1/2 teaspoon salt

Gradually:

Crush 4 cups of Corn Flakes or ger sprags or crisp chocolate cookies.

Fold into Marshmallow mixture until stiff. Place in top of double boiler and cover over hot water, not boiling water, stirring constantly, until mixture thickens. Remove from heat. Add gelatin and stir until dissolved.

Fold this mixture into beaten egg whites. Pour into baked pastry shell or crust and chill until firm.

Garnish with whipped cream and maraschino cherries.

**KNOX Dainties**

Soften: 4 envelopes Knox Gelatine in 1 cup cold water

Let stand.

Combine: 1/2 cup water

3 egg yolks

1/2 teaspoon salt

Fold gelatine mixture into beaten egg whites. Pour into baked pastry shell or crust and chill until firm. Garnish with whipped cream and maraschino cherries.

**WONDER MARSHMALLOWS**

Lightly cover with fine granulated sugar. Prick marshmallow a few times with a small needle. Place over boiling water and stir until mixture is slightly thicker than consistency of unbeaten egg whites.

**EGGLESS PRUNE CHIFFON**

Soften: 1 envelope Knox Gelatine in 1/2 cup cold water

Mix well: 1/2 cup sugar

1/4 teaspoon salt

sugar mixture.

Stir in: 1 cup cooked prune pulp

Cook, stirring constantly, until mixture thickens. Remove from heat. Add egg yolks and return to double boiler.

Beat until:

stiff:

3 egg whites

Gradually:

Fold gelatine mixture into egg whites. Pour into baked pastry shell and chill until firm.

**COCONUT CHIFFON**

Soften: 1 envelope Knox Gelatine in 1/2 cup cold water

Add: 3/4 cup sugar

3 egg yolks

1/2 cup lemon juice

1/2 teaspoon salt

Fold gelatine mixture into beaten egg whites. Pour into baked pastry shell or crust and chill until firm. Garnish with whipped cream and maraschino cherries.

**GINGER SNAP PIE CRUST**

(1 crust for 9-inch pie)

Combine:

1 1/2 cups flour

1/2 cup sugar

1/2 teaspoon salt

1/2 cup melted butter

1 1/4 cups confectioners sugar

Pat mixture firmly into pie pan. Place pie pan in refrigerator or cold place. Allow to stand for several hours, then fill with pie filling and chill.

**MERINGUE CRUST**

Beat together until frothy:

3 egg whites

1/2 teaspoon salt

Beat until stiff. Add:

1/4 cup sugar

Stir until stiff and dry. Fold into PINEAPPLE CHIFFON.

**CRANBERRY CHIFFON PIE**

4 envelopes Knox Gelatine in 1 cup cold water

Add: 1 teaspoon vanilla

Fold gelatine mixture into beaten egg whites. Pour into baked pastry shell or crust and chill until firm. Garnish with whipped cream and maraschino cherries.

**PINEAPPLE CHIFFON**

Soften: 4 envelopes Knox Gelatine in 1 cup pineapple juice

Let stand.

Combine: 1/2 cups juice

1/2 teaspoon salt

Bring to boiling point, stirring until sugar is dissolved. Remove from heat.

Add:

cornstarch or flour

Fold into large bowl of electric mixer.

Soften:

1 envelope Knox Gelatine

1/2 cup cold water

Add:

1 tablespoon flour

1/2 teaspoon vanilla

Fold gelatine mixture into egg whites. Pour into baked pastry shell and chill until firm.

**KNOX Dainties**

Soften: 4 envelopes Knox Gelatine in 1 cup cold water

Let stand.

Combine:

1/2 cups water

3 egg yolks

1/2 teaspoon salt

Fold boiling point. Stirring constantly, add:

3 egg whites (stiff)

Gradually:

Fold gelatine mixture into egg whites. Pour into baked pastry shell and chill until firm.

**KNOX Dainties**

Soften: 4 envelopes Knox Gelatine in 1 cup cold water

Let stand.

Combine:

1/2 cups water

3 egg yolks

1/2 teaspoon salt

Fold boiling point. Stirring constantly, add:

3 egg whites (stiff)

Gradually:

Fold gelatine mixture into egg whites. Pour into baked pastry shell and chill until firm.

Garnish with whipped cream and maraschino cherries.

**COCONUT CHIFFON**

Soften: 1 envelope Knox Gelatine in 1/2 cup cold water

Add: 3/4 cup sugar

3 egg yolks

1/2 cup lemon juice

1/2 teaspoon salt

Fold gelatine mixture into beaten egg whites. Pour into baked pastry shell or crust and chill until firm. Garnish with whipped cream and maraschino cherries.

**MERINGUE CRUST**

Heat to boiling point:

2 cups sugar

VARIATION: 1 teaspoon salt

Stir in gelatine until dissolved. Boil slowly 20 minutes.

Add:

1/4 cup orange juice

2 tablespoons lemon juice

Few drops of red coloring

Cool, and when mixture begins to thicken, add:

1/4 cup chopped nuts

1/4 cup raisins

Pour into a 10 x 1 1/2 inch pan that has been rimmed in cold water. Cool until firm. With a wet, sharp knife, loosen around edges of pan with wet, sharp knife. Pull out on board lightly covered with powdered sugar. Cut in cubes and roll in powdered sugar.

**NOTES:** Chopped, dried fruit, such as raisins, dates, or prunes may be substituted. Add:

1/4 cup chopped nuts

1/4 cup raisins

Pour into a 10 x 1 1/2 inch pan that has been rimmed in cold water. Cool until firm. With a wet, sharp knife, loosen around edges of pan with wet, sharp knife. Pull out on board lightly covered with powdered sugar. Cut in cubes and roll in powdered sugar.

**KNOX Dainties**

Soften: 2 envelopes Knox Gelatine in 1/2 cup cold water

Let stand.

Cannot be used if cream is not thoroughly cooked and let stand.

Combine:

1/2 cups sugar

1/2 teaspoon salt

Fold boiling point. Stirring constantly, add:

3 egg whites (stiff)

Gradually:

Fold gelatine mixture into egg whites. Pour into baked pastry shell and chill until firm. Garnish with whipped cream and maraschino cherries.

**PINEAPPLE CHIFFON**

Soften: 1 envelope Knox Gelatine in 1/4 cup cold water

Add:

1/4 cup chopped shredded coconut

1 teaspoon vanilla

Fold gelatine mixture into beaten egg whites. Pour into baked pastry shell or crust and chill until firm.

Garnish with whipped cream and maraschino cherries.

**CRAMER CRACKER PIE CRUST**

(1 crust for 9-inch pie)

Crush with rolling pin to make:

Mix with:

1/2 cup melted butter

1 1/4 cups confectioners sugar

Put mixture firmly into pie pan. Place pie pan in refrigerator or cold place. Allow to stand for several hours, then fill with pie filling and chill.

**GINGER SNAP PIE CRUST**

(1 crust for 9-inch pie)

Crush with rolling pin to make:

Mix with:

1 1/2 cup melted butter

1 cup confectioners sugar

Put mixture firmly into pie pan. Place pie pan in refrigerator or cold place. Allow to stand for several hours, then fill with pie filling and chill.

**CRANBERRY CHIFFON PIE**

4 envelopes Knox Gelatine in 1 cup cranberry juice

Add:

1/4 cup chopped shredded coconut

1 teaspoon vanilla

Fold gelatine mixture into beaten egg whites. Pour into baked pastry shell or crust and chill until firm. Garnish with whipped cream and maraschino cherries.

**COCONUT CHIFFON**

Soften: 1 envelope Knox Gelatine in 1/2 cup cold water

Add:

3 egg yolks

1/2 cup sugar

1/2 teaspoon salt

Fold gelatine mixture into egg whites. Pour into baked pastry shell and chill until firm. Garnish with whipped cream and maraschino cherries.
YOU CAN MAKE 4 DIFFERENT DISHES
Try the ones below! Each dish serves 6 generously
That's 24 Servings to a Single Package

1. PERFECTION SALAD
2. LEMON CHIFFON PIE
3. KNOX'S FAMOUS TOMATO JELLY
4. FRUIT SALAD

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