Easy to Make—Wonderful to Eat

Peanut Butter Squares are homemade confections, close cousins to gum drops and full of delightful peanut butter flavor. The ingredients are pantry staples; the candy’s simple to make.

RECIPE INSIDE
**Peanut Butter Squares**

**Measure:** 1/2 cup evaporated milk; add enough water to make 1 1/2 cups.

**In:** Mixing bowl soften 2 envelopes Knox Gelatine in 1/2 cup of the milk and water mixture.

**Blend together:** First soften 1 cup Velvet Homogenized Peanut Butter to consistency of soft butter by heating over hot water, then blend with softened gelatine.

**Combine:** 1 cup milk and water mixture with 2 cups sugar in a sauce pan. Bring to a boil and boil rapidly for 5 minutes, stirring constantly.

Remove from heat.

**Add:** Gelatine and peanut butter mixture and beat until smooth.

Pour into a greased loaf pan about 3 1/2 x 7 1/2 inches, so the candy is about 1/4 inch thick. Let stand overnight in cool place (not a refrigerator). To remove from pan loosen candy around edges of pan with wet, sharp knife. Pull out on cookie sheet or bread board lightly covered with fine granulated sugar. Cut into squares with sharp knife moistened with cold water. Roll in granulated sugar.

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**Peanut Butter Blanc Mange**

In top of double boiler:

**Soften:** 1 envelope Knox Gelatine

**In:** 1/4 cup cold water

Place over boiling water and stir until gelatine is dissolved.

**Add:** 1/2 cup sugar and 1/4 teaspoon salt and stir until dissolved.

Remove from heat. When cooled to about room temperature, place in large bowl of electric mixer and beat at highest speed for 15 minutes.

In smaller bowl of electric mixer:

**Beat:** 1/3 cup Velvet Homogenized Peanut Butter at low speed, adding gradually 1/2 cup evaporated milk, 1/2 cup water and finally 1 teaspoon vanilla.

Mix until completely blended.

Transfer to a large bowl and fold in the beaten gelatine and sugar mixture.

Pour into molds and place at once in the refrigerator.

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**Peanut Butter Cookies**

**Cream:** 4 tablespoons butter

1/2 cup sugar

**Add:** 2 well-beaten eggs

**Mix & Sift:** 2 teaspoons baking powder

1 cup flour

1/2 teaspoon salt

4 tablespoons milk

Add milk and dry mixture alternately to creamed mixture. When well mixed

**Add:** 1 cup Velvet Homogenized Peanut Butter

1 teaspoon lemon juice

Drop from a teaspoon onto an un-buttered baking sheet, leaving one inch or more between the cookies. Place 1 or 2 half peanuts on top of each, and bake in a slow oven from 12 to 15 minutes.
**PERFECTION SALAD**

**Soften:** 1 envelope Knox Gelatine in: ¼ cup cold water  
**Add:** 1 cup hot water  
½ cup mild vinegar  
1 tablespoon lemon juice  
¼ cup sugar  
½ teaspoon salt  
Stir until gelatine and sugar are dissolved. Chill until mixture is the consistency of unbeaten egg whites.

**Stir in:** ½ cup finely shredded cabbage  
1 cup diced celery  
2 tablespoons minced green pepper or  
2 tablespoons chopped pimiento  

Turn into large or individual molds and chill until firm. Unmold on crisp greens and serve with Kraft Mayonnaise or Miracle Whip Salad Dressing. Yield: 6 servings.

**TOMATO MAYONNAISE SALAD**

1 can Campbell's tomato soup  
1 envelope Knox Gelatine  
½ cup cold water  
½ cup sugar  
½ cup lemon juice  
½ teaspoon salt  
½ lb. dry cottage cheese  
1 cup celery, diced  
½ cup Kraft Mayonnaise  

Soften gelatine in cold water. Dissolve over hot water. Add sugar and stir until thoroughly dissolved. Add soup, salt and lemon juice and chill. When cold, add celery and mayonnaise. Place in cool place and when gelatine mixture is the consistency of unbeaten egg whites fold in cottage cheese. Place in a cool place to congeal. Serve on lettuce leaves with mayonnaise or salad dressing.

Note: The above recipe can be made using Kraft Miracle Whip Salad Dressing in place of Kraft Mayonnaise.

**MOLDED MACARONI SALAD**

(6 SERVINGS)

1 envelope Knox Gelatine  
½ cup cold water  
1 cup hot water  
½ cup Kraft American cheese  
1 tablespoonful lemon juice  
1 tablespoonful onion juice  
1 ½ cups cooked macaroni, chopped  
¼ cup celery, chopped  
½ cup Kraft Mayonnaise or Miracle Whip Salad Dressing  
1 teaspoonful parsley, finely chopped  
3/4 teaspoonful salt  
½ cup cream or evaporated milk (whipped)  

Pour cold water in bowl and sprinkle gelatine on top of water. Add hot water and stir until dissolved. Add cheese cut in small pieces and let stand over hot water until cheese has softened. Cool slightly, and add salt, lemon juice, macaroni, celery, parsley and onion juice (extracted by grating onion). Cool, and when it begins to thicken, fold in mayonnaise or salad dressing, and whipped cream or whipped evaporated milk. Turn into ring mold or loaf pan that has been rinsed in cold water and chill until firm. Unmold on lettuce and garnish with strips of red or green pepper or sliced tomatoes. Serve with Kraft Mayonnaise or Miracle Whip Salad Dressing.
Dozens of Easy, Low-Cost RECIPES for Candies, Chiffon Pies, Desserts, Salads and Main Dishes with Gel-Cookery. ADDRESS: Mrs. Knox, Box 202, Johnstown, N. Y.