Recipes for Serving 100 People
MALTEX CEREAL

5 quarts Maltex Cereal
20 quarts boiling water
6 tablespoons salt

To the actively boiling water add the Maltex Cereal and salt. Boil over direct heat 8 to 10 minutes, stirring frequently. If more time can be given, place in double boiler and continue cooking 20 to 30 minutes. Serve with cream or milk. For a special breakfast dish add raisins or dates to the cereal about 5 minutes before removing from the stove.

Because of its rich full-bodied flavor, Maltex Cereal can be mixed with other cereals (particularly the farina type) to give them added taste appeal. Maltex Cereal is also used in a variety of interesting recipes.
MUFFINS

5 quarts flour
3 quarts Maltex Cereal, uncooked
2½ tablespoons salt
1½ cups baking powder
2 cups sugar
16 eggs
4 quarts milk
3 cups melted shortening

Mix ingredients in order given. Beat well and pour into oiled muffin tins. Bake 15 to 20 minutes in hot oven. Chopped raisins may be added if desired.
RAISIN BREAD

4 pounds raisins or prunes
3 quarts boiling water
2 quarts Maltex Cereal, uncooked
3 pounds sugar
8 eggs, beaten
3 quarts flour
5 tablespoons soda
2½ tablespoons salt
½ cup melted shortening

Pour boiling water over chopped dates and Maltex Cereal. Let stand 20 minutes. Add sugar, eggs, flour mixed and sifted with soda and salt, and shortening. Mix well, place in buttered bread tins and bake 45-50 minutes in moderate oven. Nuts may be added to this mixture if desired. Many institutions use this bread as the regular “Saturday night” brown bread.
COFFEE CAKE

4½ quarts flour
1 cup baking powder
1½ quarts Maltex Cereal, uncooked
4 tablespoons salt
3 cups sugar
1 dozen eggs
3 quarts milk
1½ cups melted shortening
cinnamon, sugar, nuts

Mix dry ingredients in a bowl, break in eggs, add milk, mix well. Add shortening. Place in greased shallow pans. Spread top with mixture of cinnamon and sugar, using 3 parts sugar to 1 of cinnamon. Spread melted butter over this and dot with chopped nut meats. Bake 20 minutes in moderate oven. Cut in squares to serve.
Mix and sift flour, baking powder, salt and sugar. Add Maltex Cereal, milk, beaten egg yolks and melted butter or other shortening. Fold in stiffly beaten egg whites. Bake in waffle iron. Serve with Vermont maple syrup.
GRIDDLE CAKES

3 quarts flour
10 tablespoons baking powder
1½ cups sugar
2 tablespoons salt
3 quarts cooked Maltex Cereal
1 dozen eggs
3 quarts milk
¾ cup melted shortening

NEW ENGLAND TREAT

9 quarts cooked Maltex Cereal
3 dozen large apples
18 pounds link sausages

Cook Maltex Cereal according to directions and pack in loaf pans. When cold, slice and dip in uncooked Maltex Cereal. Fry sliced cereal loaf, sausages and sections of apples in sausage fat. Arrange on platter and garnish with parsley. Pour Vermont maple syrup over the fried Maltex Cereal. This is an appetizing and satisfying one-dish menu for breakfast or luncheon.
MEAT LOAF

20 pounds beef, raw, ground
2 1/2 quarts Maltex Cereal, uncooked
6 quarts milk
1 1/2 dozen eggs
20 small onions
6 chopped green peppers
6 1/2 tablespoons salt
2 teaspoons pepper

Mix ingredients thoroughly, pack in well oiled loaf pans. Spread the top with butter and bake in moderate oven for 1 hour. Serve hot or cold. Tomato or mushroom sauce or brown gravy may be poured over the hot loaf before serving. This slices well.
RAISED BREAD

2 quarts Maltex, uncooked
1 1/2 cups shortening (3/4 lb.)
5 tablespoons salt
2 quarts scalded milk
2 quarts boiling water
8 yeast cakes in 2 cups lukewarm water
1 1/2 cups brown sugar
1 cup white sugar
9 quarts enriched flour, sifted

Pour boiling water and scalded milk over Maltex Cereal, sugar, shortening and salt and mix thoroughly. Let cool until lukewarm. Then add the yeast cakes dissolved in warm water, then the sifted flour. Knead or stir until thoroughly mixed. Cover and let rise 4 or 5 hours or overnight if desired. Cut down, divide into 12 parts, knead, place in 12 greased bread pans, let rise to top of pans. Bake 1 hour first 20 minutes at 500°, remainder of time at 325°.
OLD FASHIONED MOLASSES COOKIES

1 quart molasses
2 pounds sugar
4 cups shortening
1 quart boiling water
3 cups Maltex Cereal, uncooked
2 teaspoons salt
4 quarts flour
8 teaspoons soda
8 teaspoons each of cinnamon and ginger
2 cups seedless raisins

Place molasses, sugar, shortening and Maltex Cereal in a bowl. Pour boiling water over this mixture and let stand until shortening is melted. Add flour, soda and salt mixed and sifted together, and raisins. Drop by spoonfuls on oiled cookie sheet. Bake in moderate oven.
INDIAN PUDDING

8 quarts cooked Maltex Cereal
14 cups brown sugar
4 quarts milk
2 cups melted butter or margarine
2 dozen eggs, well beaten
2 tablespoons salt
10 cups chopped raisins
3 tablespoons vanilla
4 tablespoons cinnamon
2 tablespoons clove

Mix all ingredients together, place in buttered baking dish. Bake 1 hour or more in moderate oven. Serve with thin cream.
8 cups Maltex
Cereal, uncooked
8 quarts boiling
water
10 pounds brown
sugar
4 quarts milk
2½ tablespoons salt
4 cups melted butter
1½ dozen eggs, slightly beaten
6 tablespoons vanilla

Cook Maltex Cereal in boiling water. When thoroughly cooked, add other ingredients and mix well. Pour into custard cups and bake in pans of hot water until set. Serve with thin or whipped cream.
MALTEX CEREAL

Is As Wholesome and Nutritious As It Is Delicious

This appetizing brown cereal owes its richly satisfying flavor and delightful aroma to the unique process of combining toasted cracked wheat with malt granules made from wheat flour and barley malt flour. During this process of making the malt granules, the active element of the barley malt, diastase, changes some of the starch in the flour to maltose and dextrin, easily digested natural sugars like those found in honey and sun-ripened fruit.

Maltex Cereal is packaged by modern automatic machinery. From the time it leaves the ovens until it reaches your kitchens, it is not touched by human hands. Each package is triple-sealed.

Like other Vermont products, Maltex Cereal has stood the test of years and now appears as regularly on institution menus as on family breakfast tables. It is frequently acclaimed as “the most popular hot cereal.”
A Recent Analysis

30 GRAMS OF DRY MALTEX CEREAL

when cooked fills a 4 inch sauce dish 1 inch deep and supplies approximately:

Carbohydrate........... 23 grams
Protein.................. 5 grams
Fat...................... .5 gram
Ash...................... .5 gram

Calcium................... .016 gram
Phosphorus............... .081 gram
Iron.................... 1.14 milligrams
Copper................. .15 milligram

Vitamin B₁ (thiamin)........... 50 International Units
Riboflavin.................. 46 micrograms
Nicotinic acid........... 142 micrograms

Calories.................. 115

THE MALTEX COMPANY
BURLINGTON, VERMONT
"I Just Love Maltex"

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