NABISCO DIAMOND JUBILEE RECIPES
The NABISCO DIAMOND JUBILEE certainly is a good reason for celebration. We are proud to present a NABISCO JUBILEE RECIPE BOOK in honor of this special occasion.

It all started in Chicago in 1898 when three groups of bakers—two in the East and the other in the West were brought together to form National Biscuit Company. The new company was barely started when it began a search for a better product, packed in an air-tight carton, which could be of high quality and sold nationally under one brand name. The development work took more than a year, and in 1899 UNEEDA Biscuit was introduced throughout the country.

Over the years the company continued to expand into areas other than food, and in 1971, the company officially changed its name to NABISCO, INC.

In the early days, recipes were passed on from Mother to daughter and by word of mouth. In grandma's day she cooked with "a pinch," "a spoonful" and "size of a walnut" to measure. Spices brought from the Far East in trade found their way into kitchens, and were used both to preserve food and season it.

In this book, we present old favorite recipes, made with some products which had birth dates before 1898, by companies not acquired by NABISCO until later. These NABISCO products have been improved and strengthened over the years, to insure high quality. The packaging has been modernized to keep the crackers and cookies fresh, and designed to help prevent breakage.

The old favorite recipes have been modernized using convenience food products as well as new appliances now available. The recipes are practical, easy to prepare and unusually good. All of the recipes in this book have been developed and tested in the NABISCO Test Kitchens.

We've tried to give you a little history on NABISCO, INC. and hope that it will be a pleasant reading experience. We know you'll enjoy the interesting taste treats.

Mary Ellen Baker
Director, Home Economics
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Uneeda Biscuit

For many years, the cracker barrel, along with the general store became an American institution and a symbol of enterprise, democracy and hospitality.

An old favorite, UNEEDA Biscuit was the first cracker taken out of the Cracker Barrel and triple-wrapped in a package, and introduced in 1899.

Welsh Rabbit

Welsh Rabbit as it was called in the early days, was a dish developed when a Welsh cook ran out of game for a banquet, and the cook produced this cheese dish. Today it is often referred to as “Rarebit.”

1 tablespoon butter or margarine
2 teaspoons all-purpose flour
Few dashes cayenne
¼ teaspoon powdered mustard

1/2 cup milk
1 1/2 cups grated Cheddar cheese
(6-ounces)
UNEEDA Biscuits Unsalted Tops

In top of double boiler melt butter or margarine; stir in next three ingredients; then gradually add milk. Cook while stirring until thickened. Add cheese and stir until melted and smooth. Serve over UNEEDA Biscuits Unsalted Tops. Makes about 1 1/4 cups sauce.

Chicken with Fruit-Nut Stuffing

At the turn of the century dried apricots were on the grocery shelves along with a new cracker—UNEEDA Biscuit—and some imaginative housewife discovered that, together, they make a great stuffing for chicken.
18 UNEEDA Biscuits Unsalted Tops, coarsely crumbled (about 2 1/4 cups crumbs)
1/2 cup chopped celery
3 tablespoons chopped onion
1/2 cup snipped dried apricots
1/2 cup broken walnuts
1 teaspoon grated lemon rind
1/2 teaspoon salt
1/4 teaspoon ground black pepper
1/4 teaspoon crushed rosemary leaves
1/4 teaspoon poultry seasoning
1/2 cup butter or margarine, melted
5 to 5 1/2 pound roasting chicken

Combine first eleven ingredients until well blended. Use to stuff chicken. Bake in a preheated moderate oven (350°F.) 2 1/4 to 2 1/2 hours. Makes 6 (about 12-ounce) servings.

**Holland Rusk**

The origin of rusk is attributed to the Romans, and dates back to the time when the Romans were masters of Europe. Rusk, "the instant toast" is a typical Dutch product, which has become a favorite with many Americans.

A product which was developed in 1875 by the Dutch, is a light, crisp and easily digested product, and is always included in a Dutch breakfast. Today, NABISCO imports this product from Holland.

**EGGS BENEDICT**

New Yorkers for many years have served this attractive and tasty dish on HOLLAND Rusk for lunch or supper.

6 HOLLAND Rusk
Butter or margarine
4-ounces Canadian bacon

6 eggs, poached
Hollandaise sauce
Parsley sprigs

Spread HOLLAND Rusk with butter or margarine. Lightly sauté bacon; place on HOLLAND Rusk. Top each with a poached egg; then top with your favorite Hollandaise sauce. Garnish with parsley. Makes 6 (about 4-ounce) servings.

**ZUIDER ZEE**

A delicious nutritious dessert made with milk and eggs, and typical of those popular in Holland.

3/4 cup granulated sugar
1 (4-ounce) package HOLLAND Rusk, finely rolled (about 1 1/2 cups crumbs)
1 teaspoon ground cinnamon
1/2 cup butter or margarine, softened
2 tablespoons cornstarch
1/4 teaspoon salt
2 cups milk, scalded
3 eggs, separated
1 teaspoon vanilla extract
Thoroughly blend together ¼ cup sugar and next three ingredients; set aside ½ cup. Press remainder against bottom and sides of a 1½-quart greased casserole.*

In top of double boiler, mix cornstarch, salt and ¼ cup sugar. Gradually add milk. Cook over simmering water for 15 minutes, stirring occasionally. Remove from heat; pour slowly over beaten egg yolks. Return to double boiler and cook, stirring constantly, until thick and creamy, about 3 minutes. Add vanilla extract. Cool 10 minutes. Pour into crumb-lined casserole. Beat egg whites until soft peaks form. Gradually beat in remaining ¼ cup sugar and continue beating until moist distinct peaks form. Drop in spoonfuls over custard. Sprinkle reserved crumbs on top. Bake in a preheated slow oven (300°F.) 20 minutes. Serve warm or chilled. Makes 8 (approximately 6-ounce) servings.

*Or eight greased 6-ounce custard cups may be used. Allow ⅛ cup crumbs for each custard cup and reserve ⅛ cup for sprinkling on top.

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**Premium Saltine Crackers**

The PREMIUM Saltine, a soda cracker, has long been a favorite in certain areas of the midwest, and particularly in the Missouri area where it was invented. In 1876, PREMIUM Saltine Crackers won the blue ribbon prize at a county fair. Their tender, flaky texture, mild saltiness and oven-freshness, have a distinctive flavor.

Centuries ago soup was important in the diet and the soup tureen was on every table. Looking in old cookbooks, we found these two colonial classics served with PREMIUM Saltine Crackers, a descendant of the colonial hardtack.
**CREAM OF PEANUT SOUP**

2 tablespoons butter or margarine  
\( \frac{1}{2} \) cup chopped celery  
\( \frac{1}{4} \) cup finely diced carrots  
2 tablespoons minced onion  
2 tablespoons all-purpose flour  
2\%\( \frac{1}{2} \) cups chicken broth  
\( \frac{3}{4} \) cup chunk-style peanut butter  
\( \frac{3}{4} \) cup light cream  
Crisp-fried crumbled bacon or bacon bits  
PREMIUM Saltine Crackers

In saucepan melt butter or margarine; add next three ingredients and sauté until tender. Stir in flour; then chicken broth. Bring to boil; simmer a few minutes. Stir in peanut butter until smooth. Add cream; heat, but do not boil. Sprinkle with bacon. Serve with PREMIUM Saltine Crackers. Makes 6 (about \( \frac{3}{4} \) cup) servings.

**QUICK BRUNSWICK STEW**

2 tablespoons butter or margarine  
2 medium onions, sliced  
8 chicken bouillon cubes  
4\%\( \frac{1}{2} \) cups water  
1 (10-ounce) package frozen succotash  
1 (10-ounce) package frozen cut okra  
2 cups cut-up cooked chicken  
1 (8-ounce) can stewed tomatoes  
1 (4-ounce) jar DROMEDARY Pimientos, Diced, drained  
Ground black pepper  
PREMIUM Saltine Crackers

In large saucepan melt butter or margarine and sauté onions until golden. Add bouillon cubes and water. Heat until cubes are dissolved. Add next four ingredients. Bring to boil; then simmer 15 minutes. Add DROMEDARY Pimientos, Diced. Sprinkle with pepper and serve with PREMIUM Saltine Crackers. Makes 6 (about 1\%\( \frac{1}{2} \) cups) servings.
In the 19th century, oysters were very much a part of American life, and one of the most popular recipes was “Scalloped Oysters” made with cracker crumbs.

**SCALLOPED OYSTERS**

- 1½ pints oysters and oyster liquor
- 3 tablespoons light cream
- 45 PREMIUM Saltine Crackers, finely rolled (about 1½ cups crumbs)
- ½ cup butter or margarine, melted
- ½ teaspoon ground black pepper
- Paprika
- Lemon twists

Drain oysters, reserving ¼ cup liquor. Cut oysters in 3 to 4 pieces. Combine liquor and cream. Blend together next two ingredients. Sprinkle one-third of crumb mixture in each of 4 individual scallop shells.* Cover with half the oysters and half the liquor mixture; sprinkle with half the pepper; repeat layers; top with a layer of crumbs and a light sprinkling of paprika. Bake in a preheated hot oven (425°F.) 25 to 30 minutes. Garnish with lemon twists. Makes 4 (4-ounce) servings.

*If not available, use 4 (6-ounce) shallow baking dishes.

**MYSTERY Torte**

This elegant, chewy torte is a winner on two counts—it's absolutely delicious, and it's a conversation piece. Note the unusual dessert ingredient, PREMIUM Saltine Crackers.

- ¼ cup coarsely chopped pecans
- 4 cups cut-up fresh fruits in season, or canned, very well drained
- ½ cup heavy cream, whipped, unsweetened
- ½ cup egg whites, at room temperature (3 to 4)
- ½ teaspoon baking powder
- ½ teaspoon vanilla extract
- 1 cup granulated sugar
- 15 PREMIUM Saltine Crackers, broken in small pieces

Cover a cookie sheet with heavy brown paper; draw an 8½-inch circle in center. Beat egg whites and baking powder until soft peaks form. Add vanilla and gradually add sugar beating constantly until mixture is very stiff and glossy. Fold in combined crumbs and pecans. Spread mixture within circle, making bottom ½-inch thick and edges 1¾-inches high. Bake in a preheated slow oven (300°F.) 45 to 50 minutes. Turn off oven and let cool in oven about 2 hours. Just before serving, place on flat serving plate; fill meringue shell with fruit. Serve cream separately. Makes 10 (about 3-inch) wedges.
Social Tea Biscuit

Introduced in 1889, SOCIAL TEA Biscuit had its origin in England. Rich in milk, eggs, and shortening, it has been a popular favorite for more than half a century. It is a perfect partner for a cup of tea, served with fruit or puddings or made into a luscious dessert.

COOKIE TORTE

Whenever you put coffee and chocolate together, you create a flavor treat ... like this mocha flavored refrigerator torte. It's four layers of SOCIAL TEA Biscuits and rich mocha cream ... an ideal do-ahead party dessert.

1 cup butter or margarine
2 1/4 cups sifted confectioners' sugar
2 egg yolks
3 tablespoons hot water
2-ounces (2 squares) unsweetened chocolate, finely grated
2 teaspoons instant coffee

2 teaspoons grated orange rind
64 SOCIAL TEA Biscuits
1/4 cup orange juice
1/2 cup heavy cream, whipped
1/4 cup toasted slivered almonds
Orange wedges

Beat butter or margarine until creamy; gradually add confectioners' sugar; beat until fluffy. Add egg yolks and beat until light and smooth. Gradually stir water into chocolate and instant coffee, blending well. Add by teaspoonfuls to butter mixture, beating until smooth. Stir in orange rind. Place 16 SOCIAL TEA Biscuits side by side on a flat serving dish, forming a rectangle. Brush with 1 tablespoon orange juice; reserve 1/2 cup chocolate mixture; spread one quarter of remainder over cookies. Repeat three times. Spread reserved chocolate mixture around sides. Refrigerate at least 3 hours, or until firm. Garnish with whipped cream, almonds and orange wedges. Makes 16 (2 1/2 x 1 3/4-inch) servings.
In 1891 a man named Mitchell rendered a great service to cookie lovers for all time to come. He invented the machine that makes FIG NEWTONS Cakes. The cookies were named, as was the custom, after a town—Newton, Massachusetts.

No generation gap in this dessert...nineteenth century FIG NEWTONS Cakes team up with new fangled dessert mix, in a mélange with fresh berries.

Sweeten berries to taste and chill. Thoroughly blend dessert mix and 1/2 cup water in a small, deep, narrow bowl. Whip at highest speed of electric mixer for 1 minute. Add remaining 3/4 cup water. Whip at high speed until mixture thickens again, about 4 minutes. Set aside. Beat egg yolks until lemon colored. Gradually add sugar and sherry. Continue beating at high speed 3 to 4 minutes. Fold into dessert mixture. Cover and chill 1 hour. Just before serving, stir gently until smooth. Line each of ten sherbet glasses with 4 FIG NEWTONS Cakes; spoon in 1/2 cup of cream filling. Arrange strawberries and blueberries around the edge of the glass. Garnish with mint. Makes 10 servings, 1/2 cup cream and 4 FIG NEWTONS Cakes.
Cream of Wheat Cereal

Starting back in 1895, the Diamond Milling Company of Grand Forks, North Dakota, was milling middlings for flour...and nearly every town had a little flour mill. The flour business was not very lucrative in those days. One of the millers who was a Scotchman would take home the middlings and cook them into a porridge. This porridge turned out to be CREAM OF WHEAT Cereal. CREAM OF WHEAT Cereal became associated with NABISCO in 1962. This delicious cereal is high in nutritive value and is especially good for special diets.

QUICK FIXIN’ ZIPPY MEATLOAF

This easy Meatloaf made with CREAM OF WHEAT Cereal gives added nutrition and also helps to stretch the budget.

3/4 cup CREAM OF WHEAT Cereal, Regular, Quick or Instant
1 (1 3/8-ounce) envelope onion soup mix
1/4 teaspoon ground black pepper

3/4 cup chili sauce
2 pounds ground beef
2 eggs, beaten
1/4 cup water
2 tablespoons prepared mustard

Combine first three ingredients in large mixing bowl. Add 1/2 cup chili sauce and remaining ingredients; mix lightly. Turn into a greased 9x5-inch loaf pan. Spread remaining chili sauce over top. Bake in a preheated hot oven (400°F.) 45 minutes, or until done. Makes 8 (about 1-inch) slices.
SHREDDED WHEAT BREAD

The late 1800's marked the beginning of widespread concern about nutrition and the development of breakfast cereals. In 1893 Mr. Henry Perky, a Denver lawyer, produced the first shredded wheat product that resembled the current shredded wheat in appearance, but was moist and did not keep well. In 1894 Perky moved his small plant to Boston, then to Worcester, then to Niagara Falls. A change in the life of shredded wheat came in 1928 when it was acquired by National Biscuit Company.

For a real taste-treat, serve this home-baked Shredded Wheat Bread. It's nutritious and good-tasting.

1 package active dry yeast
1/4 cup lukewarm water
1 1/2 cups boiling water
3 NABISCO Shredded Wheat biscuits, crumbled (about 1 cup crumbs)

Dissolve yeast in warm water. Pour boiling water over NABISCO Shredded Wheat biscuit crumbs. Stir in next three ingredients. Let stand until lukewarm. Stir in yeast; gradually add flour, mixing to make a smooth dough. Knead on lightly floured board until smooth and satiny. Shape into a ball; place in greased bowl. Cover and let rise until double in bulk. Punch down. Shape into a loaf and place in greased 9x5x3-inch loaf pan. Cover and let rise until double in bulk. Bake in a preheated hot oven (425°F.) 15 minutes; reduce heat to 375°F. and bake about 25 minutes longer, or until done. Remove from pan and cool. Makes 1 (9-inch) loaf.

POACHED PEARS ON BISCUITS

Delicious, crunchy NABISCO Shredded Wheat biscuits topped with pears and custard sauce makes a nutritious breakfast in a bowl.

1/2 cup orange juice
1 1/2 teaspoons lemon juice
1 cinnamon stick, 3 inches long
2 whole cloves
6 tablespoons granulated sugar
4 firm, ripe pears, halved, cored, peeled, if desired
3 eggs
1/8 teaspoon salt
2 cups milk
1 teaspoon vanilla extract
1/2 teaspoon ground nutmeg
2 tablespoons butter or margarine
2 tablespoons light brown sugar, firmly packed
4 NABISCO Shredded Wheat biscuits, split
Canadian bacon or breakfast sausage, optional

Combine first four ingredients and 2 tablespoons sugar in small saucepan; bring to a boil. Pour over pears in shallow baking dish. Cover; bake in a preheated moderate oven (375°F.) 20 to 25 minutes. Uncover and bake 5 minutes longer, or until tender. Meanwhile, beat together next three
ingredients and remaining sugar in top of double boiler. Cook over simmering water, stirring constantly, until mixture thickens and coats a spoon. Remove from heat; stir in next two ingredients; keep warm. Melt butter or margarine; stir in brown sugar until melted. Drizzle over shredded wheat biscuits on cookie sheet. Toast along with pears for last 5 minutes of baking time. Serve in cereal bowls, topping each biscuit half with a pear half and custard sauce. Serve bacon or sausage on the side, if desired. Makes 8 servings of ½ shredded wheat biscuit, ½ pear and ¼ cup custard.

**APPLE DESSERT**

The word “Zwieback” comes from the old Germanic word meaning “double-baked” and one of its classic uses is in this old-world apple dessert. A highly digestible product, recommended for children, Zwieback in America goes back to 1848 when it was first baked in old New York, by Ludwig Anger. His son sold his bakery to the New York Biscuit Company which became a part of NABISCO in 1898.

2 pounds tart cooking apples, pared, cored, cut-up
¾ cup water
¾ cup granulated sugar
¾ teaspoon ground cinnamon
1 (6-ounce) package NABISCO Zwieback, coarsely rolled

Place apples and water in saucepan and cook, covered, 20 to 30 minutes, or until tender, stirring occasionally. Add sugar and cinnamon; then mash to make applesauce. Combine zwieback crumbs and butter or margarine. In greased (2-quart) casserole, place one-fourth of zwieback crumbs, spreading evenly. Spread with half of applesauce. Top with one-third of remaining zwieback crumbs. Blend jam and lemon juice and spread over crumbs. Top with half of remaining crumbs, remaining applesauce, then remaining crumbs. Bake in a preheated moderate oven (375°F.) 25 to 30 minutes. Serve warm with whipped cream. Makes 8 (¾ cup) servings.

**CORN CHOWDER**

Originated in Massachusetts, but also became popular in the South, but they added tomatoes to their corn chowder.

2 strips bacon, snipped
¼ cup chopped onion
¼ cup chopped green pepper
1½ cups cooked diced potatoes
1 (17-ounce) can cream-style corn

Fry bacon until crisp; remove. To drippings add onion and green pepper and sauté until tender. Stir in next five ingredients and bacon. Heat through but do not boil. Serve with OYSTERETTES Soup & Oyster Crackers. Makes 6 (about 1 cup) servings.
NEW ENGLAND CLAM CHOWDER

Chowders are a combination of fish or shellfish or both—and the most famous in America is Clam Chowder—of which there are two varieties . . . New England Style made with milk and Manhattan Clam Chowder made with water and tomatoes.

- 2 dozen clams with liquor
- ¼ pound salt pork, diced
- 1 medium onion, sliced
- 2 tablespoons all-purpose flour
- 2 medium potatoes, diced
- ½ teaspoon ground black pepper
- 3 cups light cream or milk
- 1 tablespoon butter or margarine

Add enough water to clams and liquor to make 1 quart. Bring to boil; drain,-reserving liquid. Chop clams. Brown pork lightly; add onion and sauté until tender. Stir in flour, then next two ingredients and clam liquid. Cook, covered, about 10 minutes, or until potatoes are tender. Add clams, cream and butter. Heat, but do not boil. Serve with DANDY Soup and Oyster Crackers. Makes about 2 quarts.

FROZEN CHOCOLATE LOAF

In 1900, the day of the Gibson Girl and the shirtwaist, NABISCO Sugar Wafers became the popular tea time sweet. Today we call them BISCOS Sugar Wafers.

- 2 (13-ounce) cans evaporated milk
- 2 (6-ounce) packages semi-sweet chocolate pieces
- 2 eggs
- ¼ cup granulated sugar
- 2 teaspoons vanilla extract
- ¼ teaspoon salt

Scald milk. Place next five ingredients in blender; add about half of the milk. Blend first at low speed, then 1 minute at high speed. Stir into remaining milk. Pour into 9x5x3-inch loaf pan. Cover with aluminum foil. Freeze until firm. When ready to serve, dip quickly into hot water; then turn out on serving dish. Garnish with BISCOS Sugar Wafers and whipped dessert topping, if desired. Cut into slices. Serve with more BISCOS Sugar Wafers. Makes about 12 (¾-inch) servings.
Gingersnaps were baked commercially as far back as 1862, and in 1901 saw the arrival of a new one, ZU ZU Ginger Snaps, which became very popular with the children along with the ZU ZU Clown used to advertise the product. Today, we still make ZU ZU, as well as Old Fashion Ginger Snaps.

A hand-me-down recipe from the family tree is this spicy steamed pudding which features Old Fashion Ginger Snaps. Best, served hot, it is an excellent cold weather dessert.

30 Old Fashion Ginger Snaps, broken into 4 or 5 pieces
3 eggs, well beaten
½ cup coarse-cut orange marmalade
¾ cup butter or margarine, melted, cooled
1½ cups sifted all-purpose flour
2½ teaspoons baking powder
¾ teaspoon ground allspice
½ teaspoon ground ginger
½ teaspoon salt

¾ cup dark seedless raisins
¾ cup chopped walnuts
½ cup dark brown sugar, firmly packed

ORANGE CREAM SAUCE:
1½ cups dairy sour cream
½ cup heavy cream
¼ cup granulated sugar
2 teaspoons finely grated orange rind

Place broken ginger snaps in a large bowl. Combine next three ingredients. Pour over ginger snaps. Let stand. Meanwhile, sift together next five ingredients. Add raisins, nuts and brown sugar. Stir into ginger snap mixture; mix well. Turn batter into a well greased 1½-quart mold. Cover tightly. Set mold in boiling water (water should come ¼ from top of mold). Steam in boiling water for 2 hours. Additional boiling water should be added as required. Let stand for 5 minutes before removing from mold. Serve hot with Orange Cream Sauce. Orange Cream Sauce: Combine all ingredients. Heat, stirring constantly over low heat until warm; do not boil. Makes 8 (about 4½-ounce) servings of pudding and 2 cups sauce.
When the circus came to town, it was a "Big Day"—and in 1902 BARNUM'S ANIMALS Crackers were introduced to the nation.

For the children plan a circus party some bright summer day. BARNUM'S ANIMALS Crackers riding atop ice cream balls set the theme.

Make ice cream balls using a large scoop. Roll in plain or tinted flaked coconut and store in the freezer. Just before serving, top each ice cream ball with BARNUM'S ANIMALS Crackers placing some around sides also. Use a circus wagon to serve more BARNUM'S ANIMALS Crackers and you'll have a simple and easy party that is just bound to delight all the youngsters.

QUICK BANANA PUDDING

By 1902 many changes were coming to the American home, and even in the country women were able to have the things they were reading about in the new women's magazines. Through the convenience of the mail-order catalogue, she was able to order knick-knacks for the home. When she went shopping to the local grocery store she found new products, among them a ready-to-eat cookie, Vanilla Wafers. This same cookie was given a new name by NABISCO in 1970, NILLA Vanilla Wafers.

Banana Pudding . . . a traditional Southern pudding, modernized by using a pudding mix, ripe bananas and NILLA Vanilla Wafers. A delicious, rich dessert.

1 (3¼-ounce) package vanilla pudding and pie filling
3 cups milk
2 eggs, separated
30 NILLA Vanilla Wafers
3 ripe bananas, sliced
¼ cup granulated sugar

Prepare pudding and pie filling according to package directions using 3 cups milk. Cool slightly; blend in egg yolks, one at a time. Line bottom of 2-quart casserole with NILLA Vanilla Wafers. Add one-third of the banana slices; top with one-third of the pudding. Continue in this order to make three layers. Cover. Let stand at room temperature 1 to 2 hours. Beat egg whites until foamy, gradually beat in sugar; continue beating until moist distinct peaks form. Drop in large spoonfuls on top of pudding. Bake in a preheated hot oven (425°F.) 4 to 5 minutes. Makes 8 (about ¾ cup) servings.
New Orleans Pie

The City of Dixieland jazz and Mardi Gras—and known for its superb food—try this delicious cream pie in a vanilla wafer crust with a broiled topping of pecans.

CRUST:

41 NILLA Vanilla Wafers
3 tablespoons light brown sugar, firmly packed
1 teaspoon grated orange rind
3 tablespoons butter or margarine, melted

Crush 25 NILLA Vanilla Wafers (approximately 1 cup crumbs). Combine with sugar, orange rind, and butter or margarine. Spread in the bottom of a greased 9-inch pie plate. Press down firmly. Arrange remaining 16 cookies around the sides of pie plate overlapping them slightly. Bake in a preheated moderate oven (375°F.) 8 minutes. Cool.

FILLING:

1 (3 5/8-ounce) package vanilla pudding and pie filling
1 1/2 cups milk
2 egg yolks, well beaten
1 cup dairy sour cream, well chilled

Prepare pudding and pie filling according to package directions using milk and adding egg yolks; cool slightly. Pour into shell. Cover surface with a circle of wax paper. Chill until firm. Remove paper; spread with sour cream completely covering pudding. Combine pecans, sugar and cinnamon; blend in butter. Sprinkle over top of sour cream. Arrange a band of aluminum foil over cookie crust. Broil slowly about 2 minutes. Do not over brown. Serve immediately. Makes 8 (3 1/2-inch) servings.
MOCK INDIAN PUDDING

An old favorite New England dessert, popular on Saturday night, becomes a new taste treat with the addition of NABISCO Graham Crackers crumbs—served warm with ice cream.

2 eggs
⅛ cup granulated sugar
⅛ teaspoon salt
1 teaspoon ground cinnamon
⅛ teaspoon ground ginger
⅛ cup molasses

14 NABISCO Graham Crackers, finely rolled (about 1 cup crumbs)
1 tablespoon butter or margarine
2 cups milk
Vanilla ice cream, optional

Beat together first six ingredients. Add graham cracker crumbs and butter or margarine to milk. Heat; stir into egg mixture. Pour into 6 (5-ounce) greased custard cups. Set cups in shallow pan containing ½-inch of hot water. Bake in a preheated moderate oven (350°F.) about 40 minutes or until set. Serve warm with vanilla ice cream, if desired. Makes 6 (about ½ cup) servings.

GRAHAM CRACKER CREAM PIE

This favorite graham cracker pie has always had a smooth vanilla filling heaped with fluffy meringue in a buttery crust of NABISCO Graham Crackers crumbs.

CRUST:
1 In-Er-Seal Packet NABISCO Graham Crackers, finely rolled (about 1⅛ cups crumbs)
⅝ cup butter or margarine, softened
⅛ cup granulated sugar

FILLING:
1 (¾-ounce) package vanilla pudding and pie filling
2 cups milk
2 eggs, separated
⅛ cup granulated sugar

Thoroughly blend NABISCO Graham Crackers crumbs with softened butter or margarine and sugar. Press firmly against bottom and sides of a 9-inch pie plate. Bake in a preheated moderate oven (375°F.) for 8 minutes. Cool. Prepare pudding and pie filling according to label directions for pie. Remove from heat; cool slightly, add in egg yolks one at a time; cool 5 minutes; stirring twice. Pour into crust. Chill about 4 hours. Beat egg whites until foamy; gradually beat in ⅛ cup sugar; continue beating until stiff peaks form. Spread over filling, sealing to edges of crust. Bake in a preheated hot oven (425°F.) 4 to 5 minutes or until lightly browned. Cool. Makes 8 (about 3½-inch) wedges.
BLACK BOTTOM PIE

Here is an old Southern recipe—try our version made with graham crackers which were introduced in 1902.

CRUST:
1 In-Er-Seal Packet NABISCO Graham Crackers, finely rolled
   (about 1 1/3 cups crumbs)
   1/4 cup sugar
   1/4 cup softened butter or margarine


FILLING:
1 envelope unflavored gelatine
1/4 cup cold water
1/4 cup all-purpose flour
1/4 teaspoon salt
1/4 cup granulated sugar
2 cups milk

3 eggs, separated
2-ounces unsweetened chocolate, cut into small pieces
1 1/2 teaspoons vanilla extract
1/2 cup heavy cream, whipped
Chocolate curls

Soften gelatine in cold water. In the top of double boiler, blend flour, salt and 1/2 cup of the sugar. Add 1/2 cup cold milk and beaten egg yolks. Scald remaining 1 1/2 cups milk, add slowly to above mixture, stirring constantly. Cook 10 minutes over hot water until mixture thickens. Remove from heat; add softened gelatine; stir until dissolved. Measure 1 cup custard and set aside. To remainder add chocolate pieces, stirring until melted; add 1 teaspoon vanilla. Cool. Pour into pie shell. Beat egg whites until frothy; gradually add remaining sugar; beat until stiff. Fold into the 1 cup cooled custard; add remaining vanilla. Allow to thicken slightly. Pile over chocolate filling. Chill 5 hours or until firm. Garnish with whipped cream and chocolate curls. Makes one 9-inch pie.
GRAHAM NUT COFFEECAKE

Grandmother's spacious kitchen was the heart of the home, and many pleasant carefree hours were spent chatting around her table. With afternoon milk, coffee or tea, you could always expect a special treat.

2 packages active dry yeast  
½ cup warm water  
1 cup milk, scalded  
⅔ cup granulated sugar  
2 teaspoons salt  
1 cup butter or margarine  
2 eggs, beaten  
4 cups sifted all-purpose flour  

3 cups NABISCO Graham Cracker Crumbs (approximately 42 NABISCO Graham Crackers, finely rolled)  
2 cups chopped walnuts or pecans  
1 teaspoon ground cinnamon  
1 (8-ounce) package DROMEDARY Chopped Dates or DROMEDARY Pitted Dates, snipped

In measuring cup sprinkle yeast onto water. Stir to dissolve. In large bowl combine milk, ½ cup sugar, salt and ½ cup butter or margarine, cut-up. Cool to lukewarm, then stir in eggs and dissolved yeast. Stir in 2 cups flour; then remaining flour and 2 cups NABISCO Graham Cracker Crumbs; beat until smooth and elastic. Cover and let rise in a warm place until double in bulk. Meanwhile, melt remaining butter or margarine. Combine walnuts, cinnamon, remaining cracker crumbs and remaining sugar. When dough has risen 2 hours, punch down; stir in DROMEDARY Dates. With the use of two teaspoons, break off small pieces and roll in butter or margarine; then in nut mixture. Place in greased 10-inch tube pan or a 3-quart bundt cake pan. Continue in this manner until all dough has been used. Let rise in a warm place; then bake in a preheated moderate oven (350°F.) 45 to 50 minutes, or until done. Cool in pan 10 minutes; then loosen around edges and turn out on rack. Serve warm or cool. Makes about 20 (1½-inch) wedges. Cake may be baked ahead of time and wrapped in aluminum foil until ready to use. To serve, heat in foil in a preheated moderate oven (350°F.) 10 to 15 minutes.
ROYAL CHEESE CAKE

It became easier to make a cheese cake in 1967... the Graham Cracker Crumbs for the crust came packaged ready for use. The same year it became easier for Easterners to visit their Canadian neighbors, via the Northway, one of America's most beautiful highways.

CRUST:
1 3/4 cups NABISCO Graham Cracker Crumbs
5 tablespoons butter or margarine, softened
2 tablespoons granulated sugar

FILLING:
3 (8-ounce) packages cream cheese, softened
3 eggs
3/4 cup granulated sugar
1 teaspoon vanilla extract

TOPPING:
1 (21-ounce) can cherry pie filling

Blend first three ingredients; press firmly against bottom and sides of a 9-inch springform pan. Blend filling ingredients using electric mixer at low speed. Pour into crust and bake in a preheated moderate oven (375°F.) about 40 or 50 minutes, or until set. Chill thoroughly. Garnish edge of cake with some of cherry pie filling; serve rest with cake. Makes 12 (about 2 3/4-inch) wedges.
TRISCUIT Wafers made their introduction on the store shelf in 1902, the year the song “In The Good Old Summertime” was popular. TRISCUIT Wafers, rolled into crumbs, makes a crisp coating for oven-fried chicken—perfect for picnics.

CRUNCHY CHICKEN BAKE

2 (about 3½-pound) frying chickens, cut into servings
¾ cup finely chopped onion
6 whole black peppercorns
1 cup dry white wine

1 (5-ounce) jar pasteurized process American cheese spread, sharp
1 teaspoon salt
46 TRISCUIT Wafers, finely crumbled (about 2 cups crumbs)
½ cup butter or margarine, melted

Place chicken in shallow dish; sprinkle with onion and whole black pepper. Add wine; cover. Refrigerate several hours or overnight. Remove chicken. Strain and reserve marinade. Gradually add ¼ cup of the marinade to cheese spread; blend until smooth. Add salt to crumbs; mix well. Spread skin side of the chicken with cheese mixture and coat evenly with crumbs. Place in shallow baking pan, crumbed side up; drizzle butter or margarine on top. Bake, uncovered, in a preheated moderate oven (350°F.) about 1 hour. Remove from pan and cool. Makes 8 (about 10-ounce) servings.

HAM-COLE SLAW

Most American pimientos are grown in Georgia, so it’s natural to find them with Southern ham and cabbage in a salad. Serve with TRISCUIT Wafers to give the crunch that makes every salad extra good.

¾ cup mayonnaise
¼ cup milk
1 tablespoon vinegar
1 teaspoon salt
¼ teaspoon ground black pepper
2 teaspoons caraway seeds
4 cups finely shredded cabbage

3 cups diced cooked ham
1 cup thinly sliced celery
1 cup chopped green pepper
1 (4-ounce) jar DROMEDARY Pimientos, Sliced, drained
2 tablespoons minced onion
TRISCUIT Wafers

Ice Cream Cones

Cones haven’t always been teamed with ice cream. In fact before 1904 they weren’t even cone shaped but a flat waffle. Then at the St. Louis World’s Fair a vendor helped out by shaping penny waffles into cones to hold ice cream. Today there are three kinds of cones; the old fashioned very crisp waffled sugar cones, pale golden large waffled sugar cones and flat bottom COMET Cups.

CONE SPIKED LOG

To ½ pint heavy cream add 3 tablespoons chocolate flavored syrup; whip until very stiff; set aside ¾ cup. Spread between 1 In-Er-Seal Packet NABISCO Graham Crackers (22 crackers). Stack together in four groups of 5 on a cookie sheet; attach groups to form a log. Spread reserved cream over top and sides. Refrigerate 4 to 5 hours. Just before serving, generously cover top and sides with COMET Rolled Sugar Cones, broken in small pieces. Makes 8 (approximately ¾-inch) servings.

CRUNCHY CONE-STUDDED FRUIT SALAD WITH SHERBET DRESSING

Blend together ½ cup dairy sour cream, 1 tablespoon each honey and fresh lemon juice and ½ pint partially softened lemon sherbet. Freeze until mushy. Spoon on fruit salads. Sprinkle liberally with crushed COMET Rolled Sugar Cones.

PUDDING DELIGHT

Prepare 1 (3¾-ounce) package vanilla instant pudding following label directions. Just before serving, spoon alternate layers of pudding, mixed summer fruit and coarsely crumbled COMET Rolled Sugar Cones into parfait glasses.

CHICKEN CUPPED SALAD

Combine ½ cup mayonnaise, ¾ teaspoon salt, ⅛ teaspoon ground black pepper, 1 teaspoon finely chopped onion, ⅛ cup grated raw carrot, ½ cup diced natural Swiss cheese, 2 cups diced, cooked chicken and ¼ cup DROMEDARY Chopped Dates. Blend. Chill ½ hour or longer. Spoon ½ cup salad into each COMET Cup. Serve immediately. Makes 5 (½ cup) servings.
FAMOUS CHOCOLATE WAFFER
REFRIGERATOR DESSERT
(formerly known as Ice Box Cake)

Probably the most popular refrigerator dessert of all, and certainly the easiest to make is this Classic favorite.

1 cup heavy cream  
½ teaspoon vanilla extract  
¼ cup confectioners' sugar  
20 Famous Chocolate Wafers

Whip cream with sugar and vanilla, until stiff. Reserve 1 cup. Spread Famous Chocolate Wafers with remaining cream and arrange in stacks of 4 or 5. Chill 15 minutes. Lay stacks on edge to make one long roll. Spread remaining cream on outside of roll. Chill 3 to 4 hours, or overnight—covered. To serve, cut diagonally. Makes 8 (about ¾-inch) slices.

Variation: Substitute 1 tablespoon instant coffee for vanilla extract, and garnish with chocolate curls.

FRUIT FLUFF COOKIE TARTS

In 1912 when LORNA DOONE Shortbread and OREO Creme Sandwich Cookies were making an appearance on the market, the dance craze was the turkey trot, and Alexander's Ragtime Band was the hit song.

For patriotic holidays, this luscious red, white and blue dessert made with LORNA DOONE Shortbread was served to neighbors after the parades.
1 (10-ounce) package LORNA DOONE Shortbread, finely rolled
(about 2½ cups crumbs)

3 eggs, separated

½ cup water

½ cup granulated sugar

1 teaspoon grated lemon rind

½ teaspoon salt

1 cup heavy cream, whipped

1 cup sliced strawberries

1 cup blueberries

Blend LORNA DOONE Shortbread crumbs with next four ingredients. Divide into 18 (2½ x 1½-inch) paper-lined muffin pan cups. Press firmly against bottom and sides. Place in freezer while preparing filling. Soften gelatine in lemon juice. Cook egg yolks, water and ½ cup of the sugar until mixture just comes to a boil, stirring constantly. Remove from heat. Stir in softened gelatine and lemon rind. Cool until mixture mounds slightly, stirring occasionally. Add salt to egg whites; beat until foamy. Gradually add remaining sugar, while beating until stiff and glossy. Fold into gelatine mixture with whipped cream. Then, gently fold in strawberries and blueberries. Pile in prepared cups. Refrigerate until set. Makes 18 (2½-inch) tarts.

GRASSHOPPER PIE

Two of the most compatible of all flavors are chocolate and mint. This "Grasshopper Pie" named after a popular after-dinner treat, is a happy ending to a meal.

CRUST:

25 OREO Creme Sandwiches

Coarsely crumble 15 OREO Creme Sandwiches. Combine with butter or margarine. Press in the bottom of 9-inch pie plate. Stand remaining cookies around the sides of pie plate.

GRASSHOPPER FILLING:

1 envelope unflavored gelatine

3 eggs, separated

½ cup granulated sugar

1/4 cup milk

1/4 cup green Crème de Menthe

1/4 cup white Crème de Cacao

1 cup heavy cream, whipped

Combine gelatine, sugar, salt in saucepan. Beat egg yolks and milk together; stir into gelatine mixture. Place over low heat and stir constantly until gelatine dissolves, 4 to 5 minutes. Remove from heat. Stir in Crème de Menthe and Crème de Cacao. Chill, stirring occasionally until mixture is consistency of unbeaten egg white. Beat egg whites until soft peaks form; add reserved sugar; beat until moist distinct peaks form. Fold into gelatine mixture, together with cream. Pour into crust. Chill overnight. Makes 10 (approximately 2½-inch) wedges.
Quick-frozen foods and buttery RITZ Crackers introduced in 1934 were popular during that time along with the big bands and Hollywood greats. Our savory pie teams up the two in a colorful side dish that bakes in the oven with the main course.

3-ounces spinach egg noodles
(2 generous cups)
4 tablespoons butter or margarine, melted
21 RITZ Crackers, finely rolled
(about ¾ cup crumbs)
¼ pound lean bacon, snipped into 1-inch pieces

1 medium onion, thinly sliced
3 eggs, beaten
⅛ teaspoon ground white pepper
4-ounces process American cheese spread, shredded
1 (10-ounce) package frozen mixed vegetables, cooked until crisp-tender

Cook noodles in boiling water until tender, about 8 minutes. Drain, rinse with warm water, drain again. Toss with 2 tablespoons butter and ½ cup crumbs. Arrange in lightly greased 9-inch pie plate to form shell. While noodles are cooking, brown bacon in skillet; drain off all but 1 tablespoon of the drippings. Add onion to bacon; sauté until golden. Combine with next four ingredients, mixing well. Pour into noodle shell. Sprinkle with remaining crumbs tossed with 1 tablespoon butter. Brush remaining butter over noodles around edge of pan. Bake in a preheated moderate oven (350°F.) 20 to 25 minutes, or until crumbs are crisp and toasted. Makes 6 (about 4½-inch) wedges.
MOCK APPLE PIE

Did you ever taste an "apple" pie that contains no apples? Try this old recipe for your family or friends and keep them guessing. They'll never solve the mystery... the clue... it's made of RITZ Crackers.

Pastry for two crust 9-inch pie
1 Stack Pack RITZ Crackers
(about 36 crackers)
2 cups water
2 cups sugar

2 teaspoons cream of tartar
2 tablespoons lemon juice
Grated rind of one lemon
Butter or margarine
Ground cinnamon

Roll out bottom crust of pastry and fit into 9-inch pie plate. Break RITZ Crackers coarsely into pastry-lined plate. Combine water, sugar and cream of tartar in saucepan; boil gently for 15 minutes. Add lemon juice and rind; cool. Pour syrup over crackers, dot generously with butter or margarine and sprinkle with cinnamon. Cover with top crust, trim and flute edges together; cut slits in top crust to let steam escape. Bake in a preheated hot oven (425°F.) 30 to 35 minutes, until crust is crisp and golden. Serve warm, with a garnish of cheese apples if desired. (Cheese apples: roll small balls of cheese in paprika for a rosy glow and insert a whole clove in each for the stem and a fresh mint leaf.) Makes 8 (3 1/2-inch) wedges.

HAM PINWHEELS

Here's an easy, quick appetizer which can be made ahead of time then sliced and served atop RITZ Crackers, the ever popular all-around cracker.

1/4 pound Roquefort cheese, crumbled
1/4 cup cream cheese, softened
1/4 cup butter or margarine, softened

4 slices boiled ham, about 1/6" thick
RITZ Crackers

Combine cheeses and butter or margarine. Blend until smooth. Spread on ham slices. Roll up as for jelly roll; wrap in wax paper and chill in the refrigerator. Keeps well for several days. Slice as needed to top RITZ Crackers. Makes about 2 1/2 dozen.
PERFECTION SALAD

Ladies served Perfection Salad, one of the first jelled salads, for church suppers and family gatherings; and swooned over Clark Gable at the movies the year RITZ Crackers appeared in the new self-service grocery stores.

2 envelopes unflavored gelatine  
1 cup cold water  
1 1/2 cups boiling water  
1/2 cup granulated sugar  
1 1/2 teaspoons salt  
1/2 cup cider vinegar  
1 tablespoon lemon juice  
1/4 cup chopped green pepper  
1 (4-ounce) jar DROMEDARY Pimientos, Sliced, drained  
1 1/2 cups shredded cabbage  
1/2 cup shredded carrot  
1/2 cup diced celery  
1/2 cup chopped cucumber  
RITZ Crackers

Soften gelatine in cold water. Add to boiling water and stir until gelatine is dissolved. Stir in next four ingredients. Cool until slightly thickened. Add next six ingredients and mix well. Pour into 8 (5-ounce) custard cups or an 8x8x2-inch pan. Chill until set. Unmold and serve with RITZ Crackers. Makes 8 (about 1/2 cup) servings.

CORN PUDDING

Corn was considered to be the “staff of life” by many during the days of our early settlers. Corn Pudding became a favorite both in the South as well as New England. Here is a modern version of an old time favorite.

1 (12-ounce) can vacuum-packed whole kernel corn, drained or  
1 (10-ounce) package frozen whole kernel corn, thawed, drained  
1/4 cup butter or margarine, melted  
3 eggs, beaten  
2 teaspoons sugar  
3/4 teaspoon salt  
1/4 teaspoon ground white pepper  
1/2 teaspoon ground nutmeg  
2 cups milk, scalded  
27 RITZ Crackers, finely rolled  
(Parsley sprigs)

Spread corn on bottom of greased 10x6x1 1/4-inch baking dish. Combine 2 tablespoons melted butter with next six ingredients. Pour over corn. Set in pan of hot water. Bake in a preheated slow oven (325°F.) 40 to 45 minutes or until almost set. Combine cracker crumbs with remaining butter. Sprinkle evenly over top. Bake 10 minutes longer. Let stand 5 minutes before serving. Garnish with parsley. Makes 8 (about 3x2 1/2-inch) servings.
BRAN MUFFINS

NABISCO 100% Bran Cereal was developed and introduced in 1939, and is a delicious, nutritious, ready-to-eat cereal. A perfect accompaniment with summer salads—Bran Muffins.

1 cup sifted all-purpose flour  
½ teaspoon salt  
2 teaspoons baking powder  
1 cup NABISCO 100% Bran Cereal  
1 cup milk  
3 tablespoons soft shortening  
¼ cup sugar  
1 egg, lightly beaten

Sift flour, salt and baking powder. Add NABISCO 100% Bran to milk; let stand for 5 minutes. Beat shortening with sugar until light. Add egg and beat until smooth. Stir in bran. Add flour mixture and stir just until mixed. Fill greased muffin pans ⅔ full. Bake in a preheated hot oven (400°F.) 20 to 25 minutes. Makes 10-12 muffins.

COLONIAL GINGERBREAD

NABISCO entered the cake-mix business when it purchased Hills Brothers in 1954, makers of the DROMEDARY line, one of the oldest, companies dating back to 1871.

Gingerbread, one of the oldest kinds of cakes, was not always a plain flat cake. The Colonists baked gingerbread in wooden gingerbread molds. This famous DROMEDARY product was first introduced to the American public at the Century of Progress Exposition held in Chicago in 1933. The recipe is owned by the Fredericksburg, Virginia chapter of the Daughters of the American Revolution. Begin with DROMEDARY Gingerbread Mix to make interesting gingerbread desserts.

1 (14-ounce) package DROMEDARY Gingerbread Mix  
1 cup water  
¼ cup applesauce, chilled  
1 small ripe banana, sliced  
¼ cup flaked coconut, toasted  
½ pint heavy cream, stiffly whipped

Prepare DROMEDARY Gingerbread Mix according to package directions using 1 cup water. Pour into 2 greased (8-inch) layer pans. Bake in a preheated moderate oven (350°F.) 20 to 25 minutes. Cool for five minutes before removing from pans. When gingerbread is completely cool, fold applesauce into 1 cup of the whipped cream. Spread over one of the gingerbread layers. Add second layer and spread top with remaining whipped cream. Garnish with banana slices and coconut just before serving. Makes 8 (3-inch) wedges.
Settlers in the Carolinas found that creative women of the Cherokee tribe sweetened their cornmeal batter and spooned it over native fruit to form a cobbler.

PEACH COBBLER

1 (29-ounce) can peach halves, drained*
1 tablespoon fresh lemon juice
2 tablespoons light brown sugar, firmly packed
1 (14-ounce) package DROMEDARY Gingerbread Mix
1 (8-ounce) package DROMEDARY Corn Muffin Mix
3 tablespoons grated orange rind
(1 large orange)
2 eggs
1/2 cup buttermilk
3 tablespoons butter or margarine, melted
3 tablespoons orange marmalade
Light cream
Freshly grated nutmeg

Combine first three ingredients. Pour into a greased 1 1/2-quart round cake dish. Blend next three ingredients. Add eggs and buttermilk. Beat by hand 1/2 minute. Set aside 2 cups batter. Spoon remainder over fruit. Blend butter or margarine and marmalade into reserved batter. Pour into 12 greased 2 1/2-inch muffin-pan cups. Place cobbler on lower shelf, muffins on upper shelf of a preheated moderate oven (375°F.). Bake muffins about 20 minutes, cobbler 30 to 35 minutes. Cool cobbler 10 minutes. Serve warm with cream flecked with nutmeg. Makes 6 (about 4 1/2-ounce) servings and 12 (2 1/2-inch) muffins.

*Or substitute 6 very ripe persimmons mashed to make about 2 cups pulp for peaches.
The recipe for Pound Cake appears in very early cook books, and the one used in the development of DROMEDARY Pound Cake Mix was a treasured old recipe from the South. Pound cake is as popular today as it has been through the decades, and by using the mix, which was introduced in 1955, special desserts are easy to make.

This dessert is truly the "queen of desserts" combining the old-fashioned goodness of homemade pound cake with the richness of a Sabayon Filling.

Place pound cake mix and orange rind in small bowl of the electric mixer. Add milk; blend until dry ingredients are moistened; beat 1 minute at medium-low speed. Add orange juice; blend; beat 1 minute at medium-low speed. Place egg whites in large bowl of mixer; add cream of tartar; beat until soft peaks form—tips will curl over slightly when beater is slowly raised. Fold beaten egg whites gently but completely into cake batter. Turn into a greased and lightly floured 9-inch springform pan with a 3-inch tube in the center. Bake in a preheated slow (325°F.) oven for 40 to 45 minutes or until a cake tester inserted in the center comes out clean. Cool in pan placed on wire rack for 10 minutes. Turn cake out on rack; cool completely. About an hour before serving, dust the cake generously with confectioners' sugar; place on serving plate. Prepare Sabayon Filling and spoon into center, placing any extra filling in a small serving bowl to offer separately. Refrigerate ½ to 1 hour. Garnish with fresh fruit—strawberries and pineapple make a delightful combination. Note: If the springform pan specified in recipe is not available, you may bake cake in a 9-inch angel cake pan or similar tube pan; filling may be served separately.
SABAYON FILLING
(for Buttercup Cake)

\[
\frac{1}{2} \text{ teaspoon unflavored gelatine} \quad \frac{1}{2} \text{ cup granulated sugar} \\
1 \text{ tablespoon cold water} \quad \frac{1}{2} \text{ cup lemon juice} \\
4 \text{ egg yolks} \quad \frac{1}{2} \text{ teaspoon vanilla extract}
\]

Soften gelatine in water; reserve. Place egg yolks and sugar in the top of a double boiler and beat with a rotary beater to blend. Gradually beat in lemon juice. Place over hot water and cook, beating constantly, until mixture foams in the pan and thickens. This takes from 3 to 5 minutes—do not overcook. Remove from heat, but not from hot water. Beat in softened gelatine and vanilla. Transfer to a metal bowl. Cool quickly in ice water, stirring until quite cold. Now use as filling for cake as directed in Buttercup Cake recipe.

GEORGIA POUND CAKE
(Photo on front cover)

In this great nut-producing state, nuts became an ingredient in pies, cookies, breads. We give you this delicious nut pound cake, particularly nice for teatime.

3 large eggs
1 cup granulated sugar
\(\frac{1}{4}\) cup water
2 tablespoons fresh lemon juice
1 tablespoon light corn syrup
\(\frac{1}{4}\) teaspoon salt

1 (17-ounce) package DROMEDARY Pound Cake Mix
\(\frac{1}{4}\) teaspoon ground mace
1 tablespoon grated lemon rind
\(\frac{1}{4}\) cup milk
\(\frac{1}{4}\) cup finely chopped pecans

Separate one egg. Combine egg white in top of double boiler with next five ingredients. Cover; set aside. Combine DROMEDARY Pound Cake Mix with next two ingredients. Prepare according to package directions, adding the extra yolk with the whole eggs. Turn into a greased 9x5x3-inch loaf pan. Bake in a preheated slow oven (325°F.) 1\(\frac{1}{4}\) hours, or until done. Cool in pan 10 minutes. Remove from pan and cool completely. With electric hand mixer, beat ingredients in double boiler until blended. Place over simmering water. Beat at high speed about 5 minutes or until frosting stands in soft peaks. Remove from heat; beat one minute longer. Cut cake into three horizontal layers. Spread half cup frosting and one-fourth cup pecans on two layers. Spread remaining frosting on entire cake; sprinkle remaining pecans on top. Makes 12 (about \(\frac{3}{4}\)-inch) slices.
**HAMBURGER STROGANOFF DIP**

In the sixties, as America enjoyed an abundance of food, with thousands of items on the supermarket shelves, new fashions in eating were evolving. One that was to take hold was the cream cheese, sour cream or cottage cheese ‘dip’...easy to make and serve with NABISCO Snacks.

<table>
<thead>
<tr>
<th>Ingredient</th>
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<tbody>
<tr>
<td>¼ pound fresh mushrooms, finely chopped</td>
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<td>¼ cup chopped onion</td>
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<tr>
<td>1 garlic clove, minced</td>
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<td>¼ cup butter or margarine</td>
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<td>¼ teaspoon ground black pepper</td>
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<tr>
<td>¾ pound ground beef</td>
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<tr>
<td>1 (10½-ounce) can condensed cream of chicken soup</td>
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<td>2 tablespoons cornstarch</td>
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<tr>
<td>½ cup red Burgundy</td>
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<tr>
<td>¾ cup dairy sour cream</td>
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<tr>
<td>Snipped parsley for garnish</td>
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<tr>
<td>Assorted NABISCO Snack Crackers</td>
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Sauté mushrooms, onion and garlic in butter or margarine 5 to 7 minutes, stirring occasionally. Stir in spices. Add beef, cook until it loses pinkness (4 to 5 minutes). Stir in soup. Blend cornstarch with Burgundy. Add to meat mixture. Cook, stirring over medium heat until mixture thickens and begins to bubble. Cool; freeze. On day dip is to be served, thaw completely. Heat well, stir in sour cream. Heat again but do not boil. Garnish with chopped parsley. Serve with assorted NABISCO Snack Crackers. Makes about 4½ cups.

**PARTY LOG**

(Phot on front cover)

Our Party Log is a subtle blend of cheeses. Surround it with an assortment of crisp NABISCO Snack Crackers...such as SOCIABLES, Buttery Sesame Crackers or TWIGS Sesame/Cheese Flavored Snack Sticks.

<table>
<thead>
<tr>
<th>Ingredient</th>
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<tbody>
<tr>
<td>4-ounces Camembert cheese</td>
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<td>4-ounces pasteurized process Gruyère cheese, grated</td>
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<tr>
<td>4-ounces blue cheese or Roquefort cheese, crumbled</td>
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<tr>
<td>3 (8-ounce) packages cream cheese, softened</td>
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</tr>
<tr>
<td>Snipped parsley</td>
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<tr>
<td>Assorted NABISCO Snack Crackers</td>
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