10 TASTE THRILLS
made with
Uneeda
GRAHAM CRACKERS
SOUTH SEA ROLL

8 Uneeda Graham Crackers
½ cup nut meats, broken
½ cup dates, stoned and cut fine
5 tablespoons cream
8 marshmallows, cut fine
1 teaspoon vanilla

Crumble crackers fine and reserve 3 tablespoons of cracker crumbs for coating roll. Combine other crumbs with dates, marshmallows and nut meats. Blend with cream, add vanilla and shape into a roll. Coat with cracker crumbs and place in refrigerator 3-4 hours to set and chill. Serve in slices with added whipped cream. A wonderful ice-box dessert; 6 portions.

MAID-O'-THE-MIST PIE

Crust: 12 Uneeda Graham Crackers
1/3 cup butter 1 tbsp. sugar

Filling: 3 egg yolks 1 lemon
1 cup sugar pinch of salt
3 egg whites, stiffly beaten

Crumble crackers fine and mix with softened butter and sugar. Line buttered pie pan with this mixture.

Beat egg yolks and combine with ½ cup sugar. Add juice of lemon and grated rind and salt. Stir over hot water until thick, about 10 minutes. Beat egg whites until stiff. Add to them the other ½ cup sugar. Fold this mixture into the lemon custard. Turn into crumb lined pan and bake 25 minutes in slow oven (300° F.). A chiffon lemon pie; 6 portions.

MILLIONAIRE FRUIT CAKE

14 Uneeda Graham Crackers
3/4 teaspoon baking powder 4 tablespoons butter
1/2 cup mince meat 3 egg yolks, beaten
1/3 cup sugar 3 egg whites

Crumble crackers and stir in baking powder. Add mince meat, sugar, softened butter and egg yolks. Mix thoroughly and fold in stiffly beaten egg whites. Turn into a buttered loaf pan and bake 35-40 min. in a moderate oven (350° F.).

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CRACKER COOKERY saves time... work... money

Every recipe here is wholesome and suitable for every member of the family. No recipe in this leaflet costs more than 50¢ to make—some as little as 16¢. Even Millionaire Fruit Cake should cost no more than 30¢. And they're failure-proof. You start with a perfect food—Uneeda Graham Crackers—perfectly baked—and merely add a few ingredients of the kind you most likely have on hand. Uneeda Graham Cracker recipes have a marvelous flavor and will add distinction to your meals. These ten recipes merely hint at the uses you can make of Uneeda Graham Crackers. Develop your own recipes. You'll want to, once you see how easy, inexpensive and good these are.

NOTE: Use Crackers from 8 oz. or 1 lb. package for these recipes.

HULA MOON PIE

**Crust:** 20 Uneeda Graham Crackers

\( \frac{1}{2} \) cup butter 1/3 cup sugar

**Filling:** 2 cups crushed pineapple with juice

\( \frac{3}{4} \) cup sugar 1/3 cup flour

\( \frac{1}{2} \) teaspoon salt 1 tbsp. butter

2 tablespoons lemon juice

Crumble crackers fine and mix with softened butter and 1/3 cup sugar. Line buttered pie plate with 2/3 the mixture. Reserve remainder for top crust.

Mix flour, \( \frac{3}{4} \) cup sugar, and salt and add to pineapple and cook over hot water until mixture is thick and transparent. Then add butter and lemon juice. When cold, turn into crumb-lined pan and top with remainder of crust. Bake in a hot oven (400° F.). 15-20 minutes. Pineapple pie, deliciously new; 6 portions.
**5**

**CLUB HOUSE CAKE**

_Crust:_ 20 Uneeda Graham Crackers  
\( \frac{1}{2} \) cup butter  \( \frac{1}{3} \) cup sugar  

_Filling:_ \( \frac{1}{2} \) cup sugar  1 tbsp. flour  \( \frac{1}{2} \) tsp. salt  
\( \frac{1}{2} \) lb. cream cheese or cottage cheese (put through ricer)  
1 teaspoon vanilla  2 eggs  \( \frac{1}{2} \) cup cream

Crumble crackers fine and mix with soft butter and \( \frac{1}{3} \) cup sugar. Reserve \( \frac{1}{4} \) cup of this mixture. Line deep buttered pie plate or small spring form with remainder, pressing mixture firmly with fingers against sides and bottom of pan. Mix \( \frac{1}{2} \) cup sugar, flour and salt and blend thoroughly with cheese. Add vanilla and yolks of eggs and beat; add cream and mix again. Fold in beaten egg whites. Pour mixture into crumb-lined pan. Spread with remaining crumbs. Bake in a moderate oven (350° F.) until center is set, about \( \frac{3}{4} \) hour. A marvelous cheese-cake; 6 portions. Preparation, 10 minutes.

**6**

**GOLDEN FRUIT TARTLETS**

_Crust:_ 12 Uneeda Graham Crackers  
\( \frac{1}{3} \) cup butter  1 tablespoon sugar  

_Filling:_ 1 cup canned apricots (drained)  
\( \frac{1}{4} \) cup sugar  1 egg yolk  

_Meringue:_ 1 egg white, beaten stiff  
2 tablespoons sugar  1 teaspoon vanilla

Crumble Uneeda Graham Crackers fine and mix with softened butter and 1 tablespoon sugar. Line buttered tart pans with this mixture, pressing firmly with fingers against sides and bottom of pan. Press drained apricots through sieve into bowl, add \( \frac{1}{4} \) cup sugar and beaten yolk. Mix and fill tart shells. Bake in a hot oven (425° F.) 10 minutes. Make meringue of stiffly beaten egg white, 2 tablespoons sugar and vanilla. Top each tart, when cooked, with meringue. Return to a slow oven (325° F.) to set and brown, about 10 minutes. 6 portions. Preparation, 12 minutes.

**7**

**DON JUAN PIE**

_Crust:_ 12 Uneeda Graham Crackers  
\( \frac{1}{3} \) cup butter  1 tablespoon sugar  

_Filling:_ 1 can apple sauce  \( \frac{1}{2} \) teaspoon cinnamon  

_Meringue:_ 2 egg whites  
3 tablespoons sugar  1 teaspoon vanilla

Crumble Uneeda Graham Crackers fine and mix with soft butter and sugar. Press mixture firmly with fingers against sides and bottom of buttered pie pan. Turn apple sauce into pie shell and sprinkle with cinnamon. Bake in a hot oven (425° F.) 10 to 15 minutes. Prepare meringue of stiffly beaten egg whites and sugar. Flavor with vanilla. Spread over pie and return to slow oven (325° F.) 10-15 minutes to set and brown. Apple pie with meringue top; 6 portions. Preparation, 10 minutes.
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8 LAZY DAISY LOAF

10 Uneeda Graham Crackers
1½ cups boiled carrots, mashed
2 tbsps. butter or bacon fat
1 egg, beaten light
1 tbsp. chopped celery, or
1 tsp. celery salt

Crumble Uneeda Graham Crackers fine. Mix all ingredients together and put into a greased loaf pan. Bake in a moderate oven (375° F.) about 25 minutes. Turn out and sprinkle with parsley. A fine vegetable loaf. May be served with white sauce if desired; 6 portions. Preparation, 8 min

9 DREAM PUDDING

9 Uneeda Graham Crackers
3 bananas
1 cup sugar
3 tablespoons lemon juice

Crumble Uneeda Graham Crackers and slice bananas thin. Sprinkle ¼ cup of sugar and lemon juice over bananas. Combine beaten egg yolks with milk, crumbs and salt. Stir in bananas. Bake in a greased baking dish, set in hot water. Moderate oven (375° F.) about 40 minutes or until set. Make a meringue of the stiffly beaten egg whites and remainder of sugar. Pile on top of pudding. Return to slow oven (325° F.) to brown, 15-20 minutes. Old-fashioned pudding, new style — 6 portions. Preparation, 10 minutes.

10 PIRATE BARS

14 Uneeda Graham Crackers
½ teaspoon salt
1½ teaspoon baking powder
1¾ cups dates

Crumble Uneeda Graham Crackers fine and mix with salt and baking powder and add chopped pitted dates and nuts. Beat the eggs and sugar together and combine the two mixtures, mixing thoroughly. Turn into well buttered shallow pan. Bake in moderate oven (375° F.) 20-25 minutes. Cut in bars while warm. Delicious soft cookies; this recipe makes 16 bars one inch thick. Preparation, 8 minutes.
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