Vanilla Extract Special

by PARKE DAVIS
Success by Taste Test

First step toward this natural goal of everyone who takes pride in cooking—especially where desserts and pastries are concerned—is the selection of the finest and purest ingredients. That’s where Vanilla Extract, Special by Parke-Davis comes in.

A “Must” for Fine Flavoring—Vanilla Extract, Special, Parke-Davis, is extracted from a blend of carefully selected true vanilla beans, properly aged, combining to provide a delicate, full-bodied, flavoring beyond compare. It is the true vanilla flavor—no artificial flavorings or colorings are added.

Economical to Use—Because of its purity and quality, a surprisingly small amount of Vanilla Extract, Special imparts a delicious flavor to foods and confections that won’t bake out, won’t freeze out.
ONE EGG VANILLA CAKE

\[\begin{align*}
\frac{1}{4} \text{ cup shortening} & \quad \frac{1}{4} \text{ teaspoon salt} \\
1 \text{ cup sugar} & \quad 2 \frac{1}{2} \text{ teaspoons baking powder} \\
1 \text{ egg, unbeaten} & \quad \frac{3}{4} \text{ cup milk} \\
2 \text{ cups sifted cake flour} & \quad 1 \frac{1}{2} \text{ teaspoons Vanilla Extract, Special}
\end{align*}\]


DEVIL'S FOOD CAKE

\[\begin{align*}
\frac{3}{4} \text{ cup butter or other shortening} & \quad 2 \frac{1}{4} \text{ cups sifted cake flour} \\
1 \frac{1}{8} \text{ cups brown sugar} & \quad 1 \frac{1}{2} \text{ teaspoons baking soda} \\
3 \text{ eggs, beaten well} & \quad \frac{3}{4} \text{ teaspoon baking powder} \\
\frac{3}{4} \text{ cup boiling water} & \quad \frac{3}{4} \text{ teaspoon salt} \\
3 \text{ ounces bitter chocolate} & \quad \frac{3}{4} \text{ cup sour milk} \\
& \quad 1 \frac{1}{2} \text{ teaspoons Vanilla Extract, Special}
\end{align*}\]

Cream shortening; add sugar gradually and cream until light and fluffy. Add beaten eggs and beat well. Pour boiling water over chocolate; stir over low heat until smooth and thick; cool and add to egg mixture; blend thoroughly. Sift flour once, measure and combine with remaining dry ingredients and sift together 3 times; then add to chocolate mixture, alternately with milk and Vanilla Extract, Special, combined. Beat well. Pour batter into greased pans which have been lined with waxed paper. Bake in 350° oven until done, 25 to 30 minutes. Makes 3 (8 inch) layers. Frost when cool with boiled Vanilla Extract, Special, frosting.
STANDARD NUT CAKE

1 1/2 cups sifted cake flour  2 eggs separated
1/2 cup shortening  2 teaspoons baking powder
1 cup sugar  1 teaspoon Vanilla Extract, Special
1/2 cup milk  1 cup chopped nutmeats

Cream shortening and sugar, add egg yolks and beat well. Sift flour and baking powder, add alternately with milk and Vanilla Extract, Special. Add nuts and fold in stiffly beaten egg whites. Bake in moderate oven (350°) in a greased loaf pan for 50 minutes.

CHOCOLATE SOUR CREAM CAKE

1/2 cup cocoa  1/2 teaspoon salt
3/4 cup boiling water  1/2 cup sour cream
2 cups sugar  1/2 teaspoon baking soda
1/2 cup shortening  1 teaspoon Vanilla Extract, Special
2 cups sifted cake flour  3 egg whites


BURNT SUGAR CAKE

1 3/4 cups sugar  1/2 teaspoon salt
1/2 cup hot water  3/4 cup butter or other shortening
3 cups sifted cake flour  1 teaspoon Vanilla Extract, Special
3 teaspoons baking powder  3 eggs unbeaten
1/2 cup milk

Put 1/2 cup sugar in a heavy skillet, stirring constantly as sugar melts. When a dark brown color, remove from stove, add hot water
very slowly and stir until completely dissolved. When this syrup is cool, sift flour, baking powder and salt together 3 times. Cream shortening and add remaining sugar (1 ¼ cups) gradually and cream until light and fluffy. Add eggs one at a time, thoroughly beating after each. Add Vanilla Extract, Special, and 3 tablespoons of the syrup and blend. Add dry ingredients and milk alternately, beating until smooth. Pour into pans lined with wax paper and bake in a moderate oven (350°) for 25 to 30 minutes. Makes 2 (9-inch) layers.

**POUND CAKE**

<table>
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<tr>
<th>1 pound butter (2 cups)</th>
<th>10 eggs separated</th>
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<td>1 pound sifted cake flour (4 cups)</td>
<td>1 pound sugar (2 cups)</td>
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<tr>
<td>1 ½ teaspoons Vanilla Extract, Special</td>
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Cream butter and work in flour until mixture is of a mealy consistency. Beat egg yolks and Vanilla Extract, Special, until thick and fluffy. Add first mixture, beating thoroughly. Fold in stiffly beaten egg whites and beat for 5 minutes. Bake in 2 loaf pans lined with waxed paper in a slow oven (325°) for 1 ¼ hours. Makes 2 loaves (8x4 inches).

**QUICKIE CAKE**

| 1 ½ cups sifted cake flour | ¾ cup milk |
| ⅓ cup sugar | 1 teaspoon Vanilla Extract, Special |
| ¼ teaspoon salt | ¼ cup melted shortening |
| 2 teaspoons baking powder | 1 egg thoroughly beaten |

Sift dry ingredients, (3 times) combine remaining ingredients and add slowly to dry ingredients. Beat batter for 2 full minutes. Pour into greased cake pan. Bake in moderate oven (350°) 30 minutes. Makes 1 8x8x2 inch cake.
**CHOCOLATE DROP COOKIES**

- 1 1/2 cups sifted flour
- 1/4 teaspoon salt
- 1 teaspoon baking powder
- 2 ounces (squares) chocolate
- 1/2 cup shortening, melted
- 1 egg
- 1 cup brown sugar
- 1/2 cup milk
- 2 teaspoons Vanilla Extract, Special

Sift flour, salt and baking powder. Melt chocolate and add to melted shortening. Add sugar, egg, milk, and Vanilla Extract, Special. Allow to stand for 10 minutes. Drop from teaspoon onto baking sheet which has been lightly greased. Bake in moderate oven (375°) 12 to 15 minutes. Makes about 3 dozen cookies.

**SOUR CREAM SPICE COOKIES**

- 3 cups sifted cake flour
- 1 teaspoon baking soda
- 1 teaspoon cinnamon
- 1 1/2 teaspoon cloves
- 1/2 teaspoon nutmeg
- 1/2 teaspoon salt
- 1/8 cup shortening
- 2 cups brown sugar
- 2 cups thick sour cream
- 2 eggs well beaten
- 2 teaspoons Vanilla Extract, Special

**ROLLED VANILLA WAFERS**

2 cups sifted cake flour  
1/2 teaspoon salt  
1/2 cup butter  
1 cup sugar  
2 teaspoons baking powder  
1 egg beaten  
1/4 cup milk  
2 teaspoons Vanilla Extract, Special

Sift flour, salt and baking powder together. Cream butter and sugar. Combine milk, egg and Vanilla Extract, Special. Add liquid and dry ingredients alternately to creamed mixture. Spread thinly on greased baking sheet and bake in 325° oven until slightly browned. Cut into 2 or 3 inch squares and roll around handle of wooden spoon. Makes about 30 cookies.

**WALNUT COCOANUT BARS**

1 1/8 cups flour  
1/2 cup brown sugar  
1/2 cup butter  
2 eggs  
1 cup brown sugar  
1 cup broken walnut meats  
2 tablespoons flour  
1 teaspoon Vanilla Extract, Special  
1/2 teaspoon baking powder  
1/4 teaspoon salt  
1 1/2 cups shredded cocoanut

Sift first amount of flour and brown sugar and add butter, mixing until crumbly. Press mixture firmly into buttered 8 inch square cake pan. Bake for 10 minutes in 350° oven.

Beat eggs until thick and lemon colored. Add second amounts of flour and brown sugar, baking powder, salt and Vanilla Extract, Special, and mix until well blended. Fold in cocoanut and walnuts. Pour over first mixture and return to oven at once. Bake for 25 minutes longer at same temperature. When done, the mixture will pull away from sides of pan. Cut into bars and serve warm with a topping of whipped cream, to which Vanilla Extract, Special, has been added. This recipe when baked, can also be cut into smaller squares or bars, rolled in powdered sugar and served as cookies.
VANILLA SOUFFLE

1/4 cup butter  1/4 cup sugar
1/4 cup flour   3 eggs separated
1 cup milk scalded 1 1/2 teaspoons Vanilla Extract, Special

Make a white sauce of butter, flour, milk and sugar. Add to beaten egg yolks and Vanilla Extract, Special. Mix thoroughly. Fold in stiffly beaten egg whites, then pour on greased baking dish, set dish in pan of hot water and bake in moderate oven (350°) 45 to 50 minutes or until souffle is firm to the touch. Serve immediately with cream.

COTTAGE PUDDING

1 3/4 cups sifted flour  1 cup sugar
2 1/2 teaspoons baking powder  1 egg
1/2 teaspoon salt  1 teaspoon Vanilla Extract, Special
1/4 cup shortening  2/3 cup milk

Sift flour, baking powder and salt together. Cream shortening and add sugar gradually. Beat in egg and Vanilla Extract, Special. Alternately add flour and milk to sugar mixture, beating after each addition until smooth. Pour into 8 x 8 x 2 inch greased pan and bake in moderate oven (350°) 30 to 45 minutes. Serve with jelly. Serves 6.

STEAMED CHOCOLATE PUDDING

1 1/2 squares chocolate  1/2 teaspoon salt
1 tablespoon butter  1 egg
1 cup sifted flour  1/2 cup sugar
1 1/2 teaspoon baking powder  1/2 cup milk
1 teaspoon Vanilla Extract, Special

Melt chocolate and butter together. Sift flour, baking powder and salt together. Beat egg, add sugar gradually and continue beating.
until mixture is creamy. Add melted chocolate and mix thoroughly. Add dry ingredients alternately with milk and Vanilla Extract, Special, beating until smooth after each addition. Fill greased pudding mold 2/3 full, cover tightly and steam 1 hour. Serve hot with any desired sauce or with whipped cream, to which Vanilla Extract, Special, has been added. Serves 4 to 6.

**FRUIT PUDDING**

<table>
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<tr>
<td>1/2 cup brown sugar</td>
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<tr>
<td>Cooked fruit, drained</td>
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<tr>
<td>1 1/4 cups sifted flour</td>
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<tr>
<td>3/4 cup granulated sugar</td>
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<td>1 teaspoon Vanilla Extract, Special</td>
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**MOCK BUTTERSCOTCH CUSTARD PUDDING**

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<td>1 cup brown sugar</td>
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<td>3 cups milk</td>
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<td>3 eggs separated</td>
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<td>3/4 teaspoon Vanilla Extract, Special</td>
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Mix sugar and flour thoroughly. Add milk, slowly stirring until smooth. Cook over boiling water 15 minutes. Stir small amount into beaten egg yolks, then return to remaining hot mixture and cook 2 minutes longer, stirring constantly. Remove from heat and fold gently into egg whites, beaten until stiff but not dry. Add Vanilla Extract, Special. Cool. Serves 6.
**FRUIT MOUSSE**

1 pint rich cream  
\[ \frac{3}{4} \text{ teaspoon Vanilla Extract, Special} \]

1 cup fruit pulp

Whip and drain the cream. Mix with it the pulp of any fruit, free of juice and sprinkled well with powdered sugar. Add Vanilla Extract, Special, mold, and pack in ice and salt for three hours, or pack and freeze in the trays of the refrigerator.

**CHARLOTTE GLACÉ**

\[ \frac{1}{2} \text{ tablespoon gelatin} \]

\[ \frac{1}{4} \text{ cup powdered sugar} \]

4 tablespoons cold water

1 pint thick cream

1 teaspoon Vanilla Extract, Special

Dissolve sugar in cream. Add Vanilla Extract, Special. Soften the gelatin in cold water. Dissolve over heat and combine the two mixtures. Fill a cylindrical mold and pack in salt and ice for 2 hours. (Or in trays of refrigerator.) Turn out on platter, surround with lady fingers, cover the top with whipped cream and serve.

**CHOCOLATE-VANILLA BOMBE**

\[ \frac{1}{4} \text{ cup butter} \]

\[ \frac{1}{2} \text{ cup sugar} \]

1 egg

\[ \frac{1}{8} \text{ teaspoon salt} \]

1 teaspoon gelatin

1 cup water

2 teaspoons Vanilla Extract, Special

2 cups irradiated evaporated milk

Cream butter. Add sugar and cream until fluffy. Beat in egg. Soften gelatin in 2 tablespoons water. Scald 1 cup milk. Add gelatin to
milk. Stir hot gelatin-milk mixture into butter-sugar mixture. Add remaining water, milk, salt and Vanilla Extract, Special. Freeze. To make chocolate: beat 2 ounces finely chopped bitter chocolate, with one cup of the milk, add softened gelatin and dissolve. Proceed as above with ingredients as for Vanilla.

**VANILLA RENNEN CUSTARD ICE CREAM**

2 rennet tablets 1 cup heavy cream 1 cup sugar 1 tablespoon Vanilla Extract, Special 3 cups milk 2 tablespoons cold water 1 cup sugar 2 tablespoons cold water

Dissolve rennet tablets in cold water. Warm the milk, cream, sugar, and Vanilla Extract, Special, until lukewarm (110°). Remove from stove. Add dissolved tablets, stir a few seconds; pour at once into freezer can. Let stand until firm and cool. Freeze.

**AMERICAN VANILLA ICE CREAM**

1 pint milk 3/4 cup sugar 2 tablespoons flour 2 egg yolks 2 tablespoons water 1 cup heavy cream 1 1/2 teaspoons Vanilla Extract, Special

Scald milk, stirring constantly. Mix flour and cold water to a smooth paste and add to it slowly the scalded milk, continuing the stirring. When thickened, cook over hot water for about 15 minutes. Add sugar and beaten egg yolks and cook two minutes. Strain the custard through a fine sieve and, when cold, add the cream and Vanilla Extract, Special, and freeze. For variation, use dark brown sugar or maple sugar instead of white.
VANILLA SAUCE
(for use over puddings, etc.)

1/2 cup sugar
1 tablespoon cornstarch
Dash nutmeg

Dash Salt
2 tablespoons butter
1 cup boiling water
1 teaspoon Vanilla Extract, Special

Mix the sugar and cornstarch, add the boiling water and a pinch of salt, and boil until thick and clear. Continue cooking over hot water for twenty minutes. Beat in the butter, the Vanilla Extract, Special, and nutmeg.

VANILLA FUDGE FROSTING

2 cups sugar
1/2 cup milk
1 1/2 tablespoons butter
2 squares chocolate

1 tablespoon corn syrup
1 teaspoon Vanilla Extract, Special
6 marshmallows or 2 heaping tablespoons marshmallow whip

Put first five ingredients into a saucepan and boil to soft-ball stage (234°). Remove from fire and stir in the marshmallows just until they dissolve. Cool and add Vanilla Extract, Special, and beat until right consistency to spread on cake.

VANILLA CREAM PIE

1 1/2 cups milk
3/4 cup sugar
1/4 teaspoon salt
3 tablespoons flour
1/2 teaspoon Vanilla Extract, Special

1 egg yolk
1 tablespoon butter
1 baked pastry shell
Whipped cream

Scald 1 cup milk over boiling water. Mix sugar, salt, flour and remaining milk together. Stir into hot milk and cook slowly until
thickened, stirring constantly. Cover and cook over boiling water for 5 minutes. Add mixture slowly to egg yolk and cook 1 minute longer. Add butter and Vanilla Extract, Special. Cool. Pour into pastry shell and spread with whipped cream. Makes 1 (8 inch) pie.

CHOCOLATE MACAROONS

4 egg whites  

\( \frac{1}{2} \text{ cup water} \)  

\( \frac{2}{3} \text{ cup sugar} \)  

\( \frac{1}{2} \text{ teaspoon salt} \)  

1 tablespoon flour  

2 ounces chocolate melted (squares)  

21/2 cups shredded cocoanut  

2 teaspoons Vanilla Extract, Special

Beat egg whites with cold water until stiff but not dry. Beat in sugar and Vanilla Extract, Special. Add salt and flour and blend carefully. Fold in melted chocolate and cocoanut. Drop from teaspoon onto heavy paper on baking sheet and bake in slow oven (325°) 25 to 30 minutes. Makes 30 cookies.

BOILED VANILLA FROSTING

1 cup sugar  

\( \frac{1}{2} \text{ cup water} \)  

2 egg whites  

\( \frac{1}{2} \text{ teaspoon Vanilla Extract, Special} \)  

Cook the sugar and water together, stirring until the sugar has dissolved. Then cook without stirring. Cook to 244°. Remove from the fire and allow to cool while you are beating the egg whites stiff, then pour the syrup in a thin stream over the stiff whites, beating the mixture constantly until thick enough to spread. Add Vanilla Extract, Special.
**WHITE TAFFY**

2 cups granulated sugar  
1/2 cup water  
1 teaspoon Vanilla Extract, Special  
1 teaspoon glycerin  
2 1/2 tablespoons vinegar

Boil the sugar, water, glycerin, and vinegar to the hard-ball stage (260°). Add Vanilla Extract, Special. Pour onto a greased platter. When cool enough to handle, pull until very white, stretch into a long rope and cut into short pieces.

**VANILLA CARAMELS**

2 cups sugar  
1/2 cup corn syrup  
1/2 cup milk  
1 teaspoon Vanilla Extract, Special  
4 tablespoons butter  
1 cup cream or condensed milk

Cook the ingredients, except the Vanilla Extract, Special, to the stiff-ball stage or 246°. Remove from the fire, add the Vanilla Extract, Special, and pour into a buttered pan. When it is cold, turn it out of the pan and cut into squares.

**CHOCOLATE FUDGE**

2 cups sugar  
1 or 2 squares chocolate  
1/2 cup milk  
1 teaspoon Vanilla Extract, Special  
1/2 teaspoon cream of tartar or 2 tablespoons corn syrup  
2 tablespoons butter

Mix the sugar, milk, grated chocolate, cream of tartar or corn syrup, and boil rather slowly, stirring until the ingredients are well blended. Boil to the soft-ball stage (238°). Remove from stove, add the butter, but do not stir in. When lukewarm, add the Vanilla Extract, Special, and beat until it creams. When the fudge will hold its shape when dropped from a spoon, spread it in a buttered pan, and when hardened, mark into squares.
True Vanilla Extract comes from that Royal Family, Orchidaceae, the Orchids. Though its flowers are not the most beautiful, Vanilla's hidden charm lies in the flavoring principle stored in its beans.

Careful selection and blending of three varieties of Vanilla beans from far places—Mexican, Bourbon, and Tahitian—produce the delightful, delicate, but lasting, bouquet of Vanilla Extract, Special, by Parke-Davis. No artificial flavorings or colorings are added.

"Life and Soul" of Desserts and Delicacies—Vanilla Extract, Special imparts that "second helping" desirability to desserts, pastries, iced dishes, beverages and candies.

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For a true, delightful, lasting Vanilla flavor, use Vanilla Extract, Special, by Parke-Davis. Get it at your Drug Store.

MADE BY

PARKE, DAVIS & COMPANY

MILLER'S PHARMACY
8 E. Main Street
Buckhannon, W. Va.