flavor from FRESH FRUIT

ROYAL FRUIT FLAVORED GELATIN
The fragrance tells you its flavor comes from fresh fruit!

Yes! there it is—the minute you open the package: the delicate fragrance of fresh fruit!

Pour on the boiling water—again that delicious, unmistakable aroma!

There are no synthetics in Royal Fruit Gelatins—no aromatics.

Their delightful fragrance, their marvellous flavor are derived solely from fresh, sun-ripened fruits.
Be sure that measuring cup holds $\frac{1}{2}$ pint

**Royal Fruit Gelatin Clear Jellies**
Dissolve contents of package in 1 cup ($\frac{1}{2}$ pint) boiling water. Stir until dissolved. Add 1 cup ($\frac{1}{2}$ pint) cold water. Stir. Pour into mould and chill until firm. Serve cold, plain or with cream.

**Royal Fruit Gelatin Whips**
Dissolve and add cold water as above. When mixture begins to thicken, whip to a very stiff froth with egg beater in bowl surrounded with cracked ice or very cold water. Serve cold.

**Royal Fruit Gelatin with Moulded Fruits**
Dissolve and add cold water as above. Pour part of mixture into mould. Chill; when it thickens, add portion of fresh or canned fruit drained from juice or syrup. Cover with layer of mixture. Chill until thick and add another layer of fruit. Continue until all is used. Chill until firm and serve cold.

**Peach Dessert**
Dissolve 1 package Royal Orange in 1 cup boiling water; add 1 cup cold water. Chill. Drain syrup from 1 can halved peaches. Place peaches with cut side down in muffin pans or small moulds and pour orange mixture over each to just cover peaches. Chill until firm. Turn out on plate and serve with hollow of each peach filled with whipped cream. Serves 10.

**Banana Fluff**
Dissolve 1 package Royal Lemon in 1 cup boiling water. Rub 3 or 4 bananas thru sieve; add to lemon mixture and cool. When almost set, place bowl in pan of cracked ice or very cold water; beat with egg beater to a very stiff froth. Pile lightly in glasses. Serve at once or keep in cool place until ready to serve. Serves 8.

**Apple and Orange Squares**
(Don't forget for children)
Dissolve 1 package Royal Orange in 1 cup boiling water; add $1\frac{1}{4}$ cups cold tart apple sauce and pour into a mould. Chill until firm. Cut into squares and serve with top milk or cream. A square pan makes a most convenient mould. Serves 6.

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Because they are made by the makers of Royal Baking Powder you know they are "absolutely pure" and best!