Snowdrift
pure · rich · creamy

For making delicate cake, biscuit or pastry. For candies. For enriching vegetables. For wholesome frying. And every other use for a fine cooking fat.

We would like to send you a copy of the new Snowdrift Cook Book, with our compliments. Just write "Cook Book" and your name and address on a postal to

SNOWDRIFT
120 Broadway, New York City
QUICK PASTRY

1 Cupful Flour
1/4 Cupful Snowdrift
1/2 Teaspoonful Salt
1/4 Teaspoonful Baking Powder
3 Tablespoonfuls Water

Sift together the dry ingredients and cut in the Snowdrift with a knife, keeping the mixture flaky. Then add the water and roll out.

EVERYDAY CAKE

4 Tablespoonfuls Snowdrift
1 1/2 Cupful Sugar
1 Egg
1/2 Teaspoonful Desired Flavoring
1 1/2 Cupfuls Flour
1 1/2 Tablespoonfuls Baking Powder
1/8 Teaspoonful Salt
1/2 Cupful Milk

Stir the Snowdrift, and gradually work in the sugar, flavoring and egg yolk, beaten. Sift together the dry ingredients and add them alternately to this first mixture with the milk, then fold in

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the egg-white, beaten stiff. Transfer to a medium-sized cake-pan, which has been rubbed lightly with Snowdrift, and bake from thirty-five to forty minutes in a moderate oven, 350 degrees F. Cover with any desired icing.

**FUDGE**

1 Tablespoonful Snowdrift  
2 Cupfuls Sugar  
2 Ounces (squares) Chocolate  
½ Cupful Milk  
⅛ Teaspoonful Cream of Tartar  
Few Grains Salt  
½ Teaspoonful Vanilla

Combine the sugar, the chocolate cut in small pieces, the Snowdrift, salt, cream of tartar, and milk in a saucepan, and stir over the heat until the sugar is dissolved. Boil until a little of the mixture when tried in cold water forms a soft ball. Then cool until it may be dented with the finger, add the vanilla and beat until creamy. Pour a half inch deep into a pan lightly rubbed with Snowdrift and mark into inch squares.

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DOUGHNUTS

1 Cupful Sugar
2 Eggs and 1 Egg Yolk
1 Cupful Milk
2 Tablespoonfuls Snowdrift
1 Teaspoonful Cinnamon
1/4 Teaspoonful Clove
1 1/2 Teaspoonfuls Salt
2 Teaspoonfuls Baking Powder
From 4 to 5 Cupfuls Flour

Beat the eggs, then cream in the sugar and add the milk. Sift together the dry ingredients, using four cupfuls of flour. Add the melted Snowdrift to the first mixture, beat in the dry ingredients and mix thoroughly. Put a fourth of the mixture at a time onto a slightly floured board, roll over the dough, to coat it with flour, then roll it out to one-fourth inch in thickness and shape with a doughnut cutter. Fry in deep Snowdrift, hot enough to brown a bit of bread in a minute. Drain on crumpled paper, dust with sugar and a little cinnamon, if desired, and serve hot or cold. The doughnut mixture should be kept as soft as it can be handled.

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NUTMEG SAUCE

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\begin{align*}
&\frac{2}{3} \text{ Cupful Sugar} \\
&1\frac{1}{4} \text{ Cupfuls Boiling Water} \\
&1\frac{1}{4} \text{ Tablespoonfuls Flour} \\
&1\frac{1}{2} \text{ Tablespoonfuls Snowdrift} \\
&\frac{1}{2} \text{ Teaspoonful Nutmeg} \\
&\frac{1}{8} \text{ Teaspoonful Salt}
\end{align*}
\]

Combine the sugar, flour and salt, and mix thoroughly. Gradually pour in the boiling water, add the Snowdrift, stirring constantly, bring to boiling-point and boil for five minutes. Then add the nutmeg and serve hot.

CREAM or WHITE SAUCE

(For Creaming Vegetables or Macaroni)

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\begin{align*}
&\frac{1}{2} \text{ Tablespoonful Snowdrift} \\
&1 \text{ Tablespoonful Flour} \\
&\frac{1}{3} \text{ Teaspoonful Salt} \\
&\text{Few Grains Pepper} \\
&1 \text{ Cupful Milk}
\end{align*}
\]

Melt the Snowdrift in a sauce-pan, stir in the flour and seasonings and very gradually add the milk, a little at a time, so that with each addition it will be entirely taken up. Bring to boiling-point,

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let boil three minutes, or cook over boiling water for ten minutes when it is ready to use.

**BAKING POWDER BISCUITS**

3 Cupfuls Flour  
6 Teaspoonfuls Baking Powder  
3/4 Teaspoonful Salt  
1/2 Tablespoonful Sugar  
3 Tablespoonfuls Snowdrift  
Equal Parts Milk and Water (about a Cupful)

Sift together the dry ingredients, then rub in the Snowdrift with the fingertips or the back of the mixing-spoon, until the mixture looks flaky. Pour in equal parts of milk and water to moisten—approximately a cupful—then quickly turn the mixture onto a slightly floured board and pat or roll it to one-half inch in thickness. Shape into rounds with the biscuit cutter, tucking under the edges as you work, so there will be no remnants. Place, scarcely touching, on a baking-pan oiled with Snowdrift, and bake in a quick oven, 375 degrees F., about fifteen minutes.

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