54 EASY-MADE SUN-MAID RAISIN RECIPES

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SUN-MAID RAISIN GROWERS ASSOCIATION, FRESNO, CALIFORNIA

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Raisin Almond Bisque

1 cup Sun-Maid Seedless Raisins
1 cup milk
2 tablespoons quick-cooking tapioca
2 eggs
1/2 cup brown sugar

Pour boiling water over raisins, let stand 5 minutes, drain and cool. Combine milk and tapioca and cook in top of double boiler until tapioca is clear, about 15 minutes. Strain, but do not rub tapioca through sieve. Beat eggs very thick and light, then beat in the sugar. Add milk strained from tapioca, nuts, flavorings and raisins and blend lightly. Fold in the cream whipped thick but not stiff. Pour into refrigerator tray, place in freezing unit and freeze. Stir once after standing 1/2 hour. Serves 4 to 6.

Raisin Ice Box Cake

3/4 cup Sun-Maid Seedless Raisins
1 1/2 cups unstrained orange juice
2 tablespoons grated fresh orange rind
1/4 teaspoon salt
2 tablespoons butter

Pour boiling water over raisins and let stand 5 minutes; drain. Combine with orange juice and rind, butter, salt and sugar; bring to a boil and cook until sugar and butter are melted. Remove from heat and add gelatin that has been moistened in cold water. Chill until congealed. Whip cream and fold into raisin mixture. Line a mold or pan (about 9x5x2 1/2 inches) with very thin slices of sponge cake. Pour in half the raisin-cream mixture and cover with very thin slices of sponge cake; add remainder of raisin-cream mixture and cover with cake. Chill until very firm. Unmold and cover top and sides with frosting. Serves 6 to 8.
Topsy-Turvy Cake

BOTTOM OF PAN: Rinse and drain raisins. Melt butter in bottom of pan (about 7x10½x2 inches), add sugar, water and blend. Combine fruits and nuts and distribute evenly over sugar mixture.

BATTER: Cream sugar, shortening and butter thoroughly; add molasses and beat. Add well beaten eggs and blend. Add flour sifted with salt and spices and beat. Add boiling water in which soda has been dissolved and beat. Pour batter over fruit. Bake on a high grate in a moderate oven (325 degrees F.) about one hour. Run knife around edge of cake and invert onto serving plate. Serve warm or cold, plain or with a fruit juice sauce. Serves 10.

Raisin Peanut Brittle Icing

Rinse raisins, drain, dry on a towel, and put through food chopper using medium knife. Work butter and sugar together; add sufficient coffee infusion to moisten. Add raisins, orange rind and peanut brittle, and blend. Add more coffee infusion to give spreading consistency if necessary. Sufficient to ice two layers of cake generously.
Raisin Apple Cobbler

1 cup Sun-Maid Raisins
4 cups plain apple sauce
1/2 cup granulated sugar

Rinse and drain raisins. Blend ingredients, place in a baking dish and set in oven to heat.

BATTER:
1/2 cup granulated sugar
1/4 cup shortening
1 egg
1/2 cup milk

Cream sugar with shortening; add beaten egg and milk. Add flour sifted with baking powder and salt and beat well. Add flavoring and stir to blend. Pour over the hot raisin-apple sauce. Bake in a moderate oven (350 degrees F.) about 40 minutes. Serve hot or cold, plain or with cream.

Serves 6 to 8.

Sun-Maid Surprise

1 cup Sun-Maid Seedless Raisins
1 cup whipping cream
1 cup strawberry preserves
1/8 teaspoon salt
1 teaspoon vanilla extract
1 teaspoon lemon juice
8 squares sponge cake

Rinse raisins in hot water, drain and dry on a towel; cool. Whip cream thick but not too stiff. Combine raisins, preserves, salt, flavoring and lemon juice and blend. Fold into whipped cream. Serve on squares of sponge cake.

Serves 8.
Raisin Fudge Squares

1/2 cup shortening
1/2 cup sugar
2 eggs
2 squares chocolate, melted

Cream shortening with sugar, add beaten eggs, melted chocolate and beat thoroughly. Add flour, raisins, vanilla, and mix well. Pour into a greased shallow pan and spread to about one-half inch in thickness. Bake in moderate oven (350 degrees F.) about 25 minutes. When cool spread with fudge frosting.

Raisin Tea Fingers

2 cups Sun-Maid Seedless Raisins
1 cup butter
1 cup brown sugar (packed)
1 cup white sugar
4 eggs
1/4 cup sour milk
3 3/4 cups sifted all-purpose flour
1 teaspoon salt
1 teaspoon cloves

Rinse raisins, drain and dry on a towel. Cream butter, add sugars and cream thoroughly; add beaten eggs and mix. Add milk, and flour sifted with salt, spices and soda, and beat well. Add raisins and nuts and stir until well blended. Spread in greased shallow pans (sufficient for 2 pans about 14x10x1 inches). Blend topping ingredients and spread over tops. Bake in a moderate oven (375 degrees F.) about 25 minutes. Cut into strips and serve warm or cold.
Raisin Rice Brittle

3 cups Sun-Maid Seedless Raisins  1 cup granulated sugar  2 tablespoons butter
2 1/2 cups puffed rice  1/2 cup white corn sirup  1/4 teaspoon salt
1/2 cup water  1 tablespoon molasses  1/4 teaspoon soda

Rinse raisins in hot water, drain and dry thoroughly on a towel. Dry rice in oven until a kernel will crush readily between the fingers. Mix raisins and rice together and keep warm in a large bowl or pan. Combine water, sugar and corn sirup and cook, covered, until the grain of the sugar is dissolved. Remove cover and boil until it forms a hard crack (290 degrees F.) when tested in cold water. Turn heat low, add molasses, butter and salt and let come to a good boil. Remove from heat, add soda and stir briskly. Pour onto rice and raisins and mix well. Pour into a warm greased pan and pat or roll candy smooth. When cold, remove from pan and cut into pieces.

A hard crack means that the sirup snaps as it touches the cold water.

Raisin Coconut Candy

2 1/2 cups Sun-Maid Seedless Raisins  1/2 cup marshmallow creme
1 cup granulated sugar  1 teaspoon vanilla extract
2/3 cup white corn sirup  1/4 teaspoon salt
1/2 cup water  1/2 pound shredded coconut
1 tablespoon butter

Rinse raisins, drain and dry thoroughly on a towel. Combine sugar, corn sirup and water and boil until it will form a soft ball (238 degrees F.) when tested in cold water; stir constantly. Remove from heat, add butter, marshmallow creme, flavoring, salt, raisins and coconut and mix thoroughly. Pour onto a greased slab or pan. When set, cut into desired shapes.

A soft ball is one that will hold together and can be formed into a soft mass between the fingers.
**Beef Pot Roast**

- 5 pounds pot roast beef
- 1/2 cup rinsed Sun-Maid Raisins
- 2 tablespoons salt
- 1/4 cup flour
- 1/4 teaspoon pepper
- 4 tablespoons fat
- 1 cup hot water

Wash meat, cut deep slits and fill with raisins; tie meat together or use skewers. Mix salt, flour and pepper and rub well over meat. Sear meat in hot fat in a kettle (iron preferable), add hot water, cover and cook gently until tender, or about 2 hours. Add more water as needed, but always hot water.

SAUCE: Fry onion and garlic in melted fat. Add raisins, Worcestershire sauce, chili powder and cornstarch mixed with cold water. Cook until thick, stirring constantly. When meat is cooked, remove and add sauce to the juice of roast. Serve hot. Serves 6.

**Sun-Maid Cheese Biscuits**

- 2/3 cup Sun-Maid Seedless Raisins
- 2 cups sifted all-purpose flour
- 4 teaspoons baking powder
- 1/2 teaspoon salt
- 6 tablespoons grated American cheese
- 3 tablespoons shortening
- 2/3 cup milk

Rinse raisins in hot water and drain. Sift flour with baking powder and salt. Add raisins and cheese and cut in shortening. Add milk and mix. Shape into thin biscuits and bake in a hot oven (450 degrees F.) until brown, about 15 minutes. Must be served at once. Serves 4 to 6.
Tamale Pie

FILLING: Rinse and drain raisins. Fry onion, garlic and meat in oil about 5 minutes, stirring continuously. Add water and salt and boil about 10 minutes. Combine chili powder and flour, add sufficient water to moisten and mix to a paste. Stir paste into boiling mixture, add raisins, olives and cheese and let come to a boil.

BATTER: Combine water, salt and oil and bring to a boil. Stir corn meal slowly into briskly boiling water and cook until thick (about 5 minutes). Place a layer of prepared corn meal in bottom of a 2-quart casserole or baking dish, add a thick layer of meat mixture and another layer of corn meal, repeating until dish is full, using corn meal for top layer. Brush with butter and bake in a moderately hot oven (400 degrees F.) 25 to 30 minutes. Serves 6.

Raisin Sauce for Mashed Sweet Potato Cases

Rinse raisins. Add strained orange juice to sugar and bring to a boil; add orange rind and raisins and thicken with cornstarch mixed with a little cold water. Stir constantly until the mixture boils. Serve hot in mashed sweet potato cases. Serves 6.
Sun-Maid Puffed Pie

2 cups Sun-Maid Puffed Raisins
1 cup granulated sugar
2 cups water
1/2 teaspoon salt
2 tablespoons butter
3 tablespoons lemon juice
2 tablespoons cornstarch
3 tablespoons cold water
1 teaspoon lemon extract
Pastry for 9-inch crust and strip-top

Rinse and drain raisins; combine with sugar, 2 cups water, salt, butter and lemon juice and cook about 5 minutes. Dissolve cornstarch in 3 tablespoons cold water, add to raisin mixture and cook and stir about 5 minutes; remove from heat, add flavoring and stir to blend. Pour into pastry-lined pie pan and cover with strips of pastry arranged lattice-fashion. Bake 25 to 30 minutes in a hot oven (450 degrees F.). Serves 6.

Raisin Sour Cream Pie

1 cup Sun-Maid Seedless Raisins
3/4 cup granulated sugar
1 teaspoon flour
3/4 teaspoon cinnamon
1/4 teaspoon salt
1 egg
1 cup thick sour cream
Pastry for double 8-inch crust

Rinse and drain raisins. Combine sugar, flour, cinnamon and salt and blend; add gradually to unbeaten egg and stir to mix. Add cream and raisins and stir to blend. Pour into pastry-lined pie pan and cover with top crust. Bake 10 minutes in a hot oven (450 degrees F.); reduce temperature to moderately hot (400 degrees F.) and continue baking about 20 minutes or until custard is set. Cool before cutting. Serves 6 to 8.
Raisin Sandwich Filling

1 cup Sun-Maid Puffed Raisins
3 hard-cooked eggs
1/2 cup chopped sour cucumber pickle

Rinse raisins, drain, and slice or chop. Chop egg, add raisins, pickle and salt and moisten with mayonnaise. Spread between buttered slices of bread with or without lettuce. Sufficient for 6 sandwiches.

Toasted Raisin Cheese Sandwich

1/2 cup Sun-Maid Seedless Raisins
1 cup grated cheese
4 teaspoons pickle relish
4 teaspoons finely chopped onion

Rinse raisins, drain and slice. Blend raisins with cheese, pickle relish and onion. Spread between buttered slices of bread; toast on both sides. Serve hot. These may be prepared early and toasted just before serving. Sufficient for 6 to 8 sandwiches.

Creamy Sandwich Filling

1 cup Sun-Maid Seedless Raisins
1/4 cup peanut butter
1/2 cup boiled salad dressing
1 cup cottage cheese

Rinse raisins, drain, and slice or chop. Blend peanut butter with salad dressing; add cottage cheese and raisins and blend thoroughly. Spread between buttered slices of bread. Sufficient for 8 sandwiches.
Raisin Sauce for Meat

2 cups Sun-Maid Nectar Raisins
1/2 cup honey
1 cup water

Combine raisins with honey, water, orange peel and ginger. Boil two minutes. Serve cold.

Raisin Rhubarb Relish

1 cup brown sugar
1 cup vinegar
1 cup water
1/2 teaspoon whole allspice
1/2 teaspoon whole cloves
1 4-inch stick cinnamon

1/2 teaspoon mustard seed
1/4 teaspoon celery seed
1 cup finely cut onion
1 1/2 cups sliced rhubarb
1 cup Sun-Maid Seedless Raisins

Combine sugar, vinegar, water and spices in a saucepan, bring to a boil and continue boiling about 2 minutes. Add onion and rhubarb and cook 30 minutes. Add rinsed and drained raisins and cook 10 minutes. This relish is ready to serve when cold, but it may be canned for future use.

Makes about 2 pints.
Raisin-Carrot-Grapefruit Marmalade

1 cup Sun-Maid Seedless Raisins
1 1/2 cups finely sliced grapefruit rind
4 cups shredded uncooked carrots
4 cups water

1 1/2 cups grapefruit juice
4 cups granulated sugar
1/4 cup lemon juice
1/2 cup chopped nut meats (optional)

Rinse and drain raisins. Cut grapefruit rind about 1/8-inch thick and into thin strips. Boil carrots and grapefruit rind in water 10 minutes; add grapefruit juice, sugar and lemon juice and continue boiling until of desired consistency (about 45 minutes). Add raisins and nuts and boil 5 minutes. Pour into sterilized glasses and seal with paraffin. Sufficient for 6 medium-sized glasses.

Watermelon Raisin Preserves

2 pounds peeled watermelon rind
1 1/2 quarts water
3 tablespoons salt
3 cups vinegar

4 1/2 cups granulated sugar
5 3-inch sticks cinnamon
1 tablespoon whole cloves
6 thin slices unpeeled lemon
2 cups Sun-Maid Seedless Raisins

Soak watermelon in water and salt overnight. In morning drain, add fresh water and boil until tender, about 20 minutes; drain. Combine vinegar, sugar, spices, lemon and rinsed raisins in a saucepan; bring to a boil, add melon pieces and boil slowly one hour. Seal while hot. Sufficient for 2 1/2 pints.
**Raisin-Pineapple Ice Cream**

- 2 tablespoons quick-cooking tapioca
- 1 1/2 cups milk
- 2 tablespoons granulated sugar
- 1/8 teaspoon salt
- 1 cup Sun-Maid Seedless Raisins

Cook tapioca in milk over hot water about 10 minutes; strain over the sugar and salt but do not rub the tapioca through the sieve. Pour boiling water over raisins, let stand 5 minutes, drain and cool. Whip cream stiff. When milk is cold, combine with raisins, pineapple, orange rind, flavoring and whipped cream; blend thoroughly. Pour into refrigerator tray, place in freezing unit and freeze. Unmold and slice. This can also be molded in an ice and salt pack. Serves 8.

**Raisin Caramel Ice Cream**

- 1 cup Sun-Maid Raisins
- 3/4 cup granulated sugar
- 1/2 cup water
- 1/4 teaspoon salt
- 2 cups heavy cream
- 3 eggs
- 3 cups milk
- 2 teaspoons vanilla extract
- 3/4 cup chopped walnut meats

Rinse raisins in hot water, drain, and slice. Combine sugar, water, and salt, and cook until a medium dark brown in color but do not burn. Add one cup cream and cook and stir until sugar is dissolved; remove from fire and beat slowly into beaten eggs. Add remaining cream, milk, flavoring, raisins, and nuts, and blend. Pour into ice cream freezer and freeze. Makes about 2 quarts.
Raisin Parfait

1 cup evaporated milk
1/2 teaspoon plain gelatin
1 tablespoon cold water
1 cup Sun-Maid Seedless Raisins

Scald milk in double boiler. Soften gelatin in cold water and dissolve in hot milk; chill and beat until stiff. Pour boiling water over raisins, let stand 5 minutes, drain and cool. Boil sirup until it spins a thread when dropped from a spoon; pour over stiffly beaten egg whites and beat until cold. Add flavorings and raisins and combine with whipped milk. Pour into refrigerator tray, place in freezing unit and freeze. Serves 4 to 6.

Chocolate Raisin Ice Cream

1 cup Sun-Maid Seedless Raisins
1 square bitter chocolate
1/3 cup granulated sugar

Pour boiling water over raisins, let stand 5 minutes, drain and cool. Cut chocolate into small pieces and mix with sugar, cornstarch, salt and spice; moisten with 1/4 cup cold milk and stir into remaining milk which has been heated over hot water; continue stirring until chocolate is melted and custard is thick. Add flavoring and cool. Beat cream until stiff and combine with chocolate mixture and raisins. Pour into refrigerator tray, place in freezing unit and freeze; or use mold and pack in ice and salt. Serves 6.
Raisin Corn Meal Muffins

1 cup Sun-Maid Raisins
1/4 cup granulated sugar
2 tablespoons shortening
1 egg
1 cup buttermilk
3/4 cup yellow corn meal
1 1/2 cups sifted all-purpose flour
3 teaspoons baking powder
1/2 teaspoon salt
1/2 teaspoon soda

Rinse and drain raisins. Cream sugar with shortening; add beaten egg, milk and corn meal and stir to blend. Add flour sifted with baking powder, salt and soda and beat thoroughly; add raisins and mix well. Fill greased muffin pans one-half full and bake about 20 minutes in a very hot oven (475 degrees F.). Sufficient for 16 muffins.

Raisin Cup Cakes

1 cup Sun-Maid Seedless Raisins
1/4 cup butter
3/4 cup granulated sugar
1 egg
1/2 cup milk
1 3/4 cups sifted all-purpose flour
3 teaspoons baking powder
1 teaspoon lemon extract

Rinse raisins; slice or chop. Cream butter with sugar; add beaten egg and stir to blend. Sift flour with baking powder and add alternately with milk to creamed mixture. Mix thoroughly, add raisins and flavoring and blend well. Fill greased muffin pans half full. Bake about 20 minutes in a hot oven (425 degrees F.). Makes 12 to 14 cup cakes.
### Sun-Maid Nut Bread

- 1 cup Sun-Maid Seedless Raisins
- 1 egg
- 1 cup milk
- 1 cup granulated sugar

Rinse and drain raisins. Beat egg, add milk and sugar and mix. Combine with flour sifted with baking powder and salt. Add nuts and raisins and beat thoroughly. Pour into a greased, paper-lined bread pan. Bake about 1 1/2 hours in a slow oven (300 degrees F.). Makes one medium-sized loaf.

### Raisin Gingerbread

- 1 cup finely cut Sun-Maid Raisins
- 1 cup granulated sugar
- 1/2 cup butter
- 1/2 cup shortening
- 1/2 teaspoon salt
- 2 teaspoons ginger
- 1 teaspoon cinnamon
- 1 cup light molasses
- 3 eggs
- 3 1/2 cups sifted all-purpose flour
- 1 cup boiling water
- 2 teaspoons soda

Rinse and drain raisins before cutting. Cream sugar with butter and shortening. Add salt, spices and molasses and mix thoroughly; add beaten eggs and stir to blend. Add flour and beat mixture 3 or 4 minutes. Add water in which soda has been dissolved and beat again. Pour two-thirds of mixture into greased baking pan (about 9 1/2x13x2 inches), sprinkle raisins over batter and add remaining batter. Bake about one hour in a slow oven (300 to 325 degrees F.). Serves 12.
Layer Spice Cake

1 cup Sun-Maid Seedless Raisins  5 teaspoons baking powder
2/3 cup shortening  1 teaspoon cinnamon
1 1/2 cups granulated sugar  1 teaspoon nutmeg
3 eggs  1/2 teaspoon cloves
1 cup milk  1/2 teaspoon salt
2 3/4 cups sifted all-purpose flour  2 teaspoons vanilla extract

Rinse raisins, drain and chop fine. Cream shortening with sugar; add well beaten eggs and stir to blend. Add milk alternately with flour sifted with baking powder, spices and salt and beat. Add raisins and flavoring and mix well. Pour into 3 greased 8-inch layer cake pans. Bake 20 to 25 minutes in a moderate oven (375 degrees F.). Put layers together and frost top and sides with boiled frosting to which has been added one cup chopped seedless raisins. Serves 12 to 14.

Raisin Pound Cake

1 1/2 cups Sun-Maid Raisins  9 eggs
2 cups butter  4 1/4 cups sifted all-purpose flour
2 cups granulated sugar  1 teaspoon lemon extract
1 teaspoon mace  1 teaspoon vanilla extract

Rinse raisins in hot water, drain, dry on a towel and slice fine. Cream butter until fluffy, add sugar and spice and cream thoroughly. Add egg yolks that have been beaten until thick and creamy and blend well. Add one-half of flour and mix; add raisins, flavorings and remainder of flour and mix until smooth. Mix in the stiffly beaten egg whites lightly (do not mix batter smooth). Pour into paper-lined loaf pan (about 10x5x3 inches). Bake in a moderate oven (325 degrees F.) 2 1/4 to 2 1/2 hours. Test with cake tester or pick before removing from oven.
**Sun-Maid Fruit Cake**

- 7 cups Sun-Maid Seedless Raisins
- 2 cups Sun-Maid Puffed Raisins
- 6 cups cut citron
- 2 cups halved candied cherries
- 3 1/4 cups ground roasted, unsalted peanuts
- 2 cups broken walnut meats
- 1 cup thick currant jelly
- 4 teaspoons grated fresh orange rind
- 2 cups butter (one pound)
- 1 teaspoon vanilla extract
- 10 eggs
- 3 cups granulated sugar
- 4 teaspoons cinnamon
- 2 cups puffed raisins
- 1 teaspoon nutmeg
- 1 cup walnuts
- 2 teaspoons mace
- 1 teaspoon cloves
- 3/4 cups ground roasted, unsalted peanuts
- 1 1/2 teaspoons soda
- 1 teaspoon baking powder
- 2 teaspoons salt
- 5 1/4 cups sifted all-purpose flour
- 1 teaspoon baking powder
- 2 teaspoons salt

Rinse raisins, drain and dry on towel; slice seeded ones. Rinse, drain and dry citron and cherries before cutting. Combine raisins, citron, cherries, ground peanuts, walnut meats and jelly and let stand overnight. Cream butter, add sugar, spices, orange rind and flavoring and cream thoroughly; cover and let stand overnight. In morning, add beaten eggs to creamed mixture and blend thoroughly. Add flour sifted with soda, baking powder and salt and blend. Add fruit and nut mixture and stir until fruit is well distributed. Bake in 2 paper-lined tube pans (about 9x4 inches) in a slow oven (250 degrees F.) about 3 1/4 hours. Test with pick or cake tester before removing from oven. Baked weight approximately 10 pounds.

**Raisin Angel Food**

- 1 cup Sun-Maid Seedless Raisins
- 1 1/4 cups granulated sugar
- 1 cup sifted all-purpose flour
- 1/4 teaspoon salt
- 1 teaspoon cream of tartar
- 9 egg whites (1 cup)
- 1 teaspoon vanilla extract

Pour boiling water over raisins, let stand 5 minutes, drain and dry on towel. Sift sugar twice; sift flour four times. Add salt and cream of tartar to egg whites and beat until egg whites are stiff but not dry. Fold in sugar gradually, then flour and flavoring. Fold in raisins. Pour into ungreased angel food pan (about 9x3 1/2 inches). Bake about one hour in a slow oven (250 to 300 degrees F.) Invert pan on rack and allow cake to cool; let stand 24 hours before serving.
Frosted Chocolate Drops

1 1/2 cups Sun-Maid Seedless Raisins
1 1/2 cups brown sugar
1 cup shortening
2 squares bitter chocolate
3 eggs
1/2 cup buttermilk

Rinse raisins in hot water and drain. Cream sugar with shortening; add melted chocolate, beaten eggs and buttermilk and mix well. Add raisins, flavoring, and flour sifted with baking powder, soda and salt and beat. Drop from a teaspoon onto greased baking sheet 2 inches apart. Bake about 15 minutes in a moderate oven (375 degrees F.). When cool spread with fudge frosting.
Makes about 4 dozen medium-sized cookies.

Raisin Honey-Flake Cookies

1 1/2 cups Sun-Maid Seedless Raisins
1/4 cup milk
1 cup butter
2 cups sifted all-purpose flour
1 cup granulated sugar
1 1/2 teaspoons baking powder
1/2 cup honey
1 teaspoon salt
2 eggs
1 teaspoon cinnamon
3/4 cup shredded coconut
7 cups uncrushed corn flakes

Pour boiling water over raisins and let stand 5 minutes; drain and dry on a towel. Cream butter, add sugar and cream thoroughly. Add honey and beat; add beaten eggs and mix. Add milk, and flour sifted with baking powder, salt and spices, and mix. Add raisins, coconut and corn flakes and blend thoroughly but lightly. Drop by small spoonfuls (about 2 inches apart) onto ungreased cooky sheet. Bake in a moderate oven (375 degrees F.) 15 to 18 minutes.
Makes about 4 1/4 dozen medium-sized cookies.
Raisin Oatmeal Cookies

1 cup Sun-Maid Seedless Raisins
1/2 cup shortening
1 cup granulated sugar
2 eggs
1/4 cup milk

1 1/2 cups quick-cooking oats
1 1/2 cups sifted all-purpose flour
1 teaspoon soda
1/2 teaspoon salt
1 teaspoon cinnamon

Rinse raisins in hot water and drain. Cream shortening with sugar; add beaten eggs, milk, oats and raisins and mix well. Add flour sifted with soda, salt and spice and beat. Drop onto greased cooky sheet and bake about 10 minutes in a moderately hot oven (400 degrees F.).

Makes 6 dozen medium-sized cookies.

Raisin Filled Cookies

FILLING:
1 cup Sun-Maid Seedless Raisins
1/4 cup orange juice
2 teaspoons finely cut fresh orange rind (yellow only)
1/2 cup water
1/2 cup granulated sugar

1/4 teaspoon salt
1/2 cup finely cut walnut meats
3 1/2 cups sifted all-purpose flour
1 teaspoon cinnamon
1/2 teaspoon salt
3 teaspoons baking powder

DOUGH:
1/2 cup butter
1 cup granulated sugar
3 eggs

FILLING: Rinse raisins; combine with orange juice, orange rind, water, sugar and salt. Bring to a boil and continue boiling until very thick. Remove from heat, add nuts and cool.

DOUGH: Cream butter and sugar thoroughly; add beaten eggs and beat until well blended. Add flour sifted with spice, salt and baking powder and mix thoroughly. Work with hands until dough is smooth. Divide into portions of convenient size to handle and work in sufficient flour to make rolling easy; roll very thin on floured board. Cut into rounds, squares or fancy shapes of desired size. Top pieces should have small circles cut from centers. Lay whole pieces on greased cooky sheet and place a portion of filling on centers; cover with corresponding top pieces and press edges together.

GLAZE: Beat egg white and honey together and use to brush tops. Bake in a moderately hot oven (400 degrees F.) about 15 minutes. Makes about 2 1/2 dozen medium-sized cookies.
Mexican Rice

1 cup uncooked rice
2/3 cup Sun-Maid Seedless Raisins
1/4 cup oil
1 pound uncooked hamburger or ground steak
1 small chopped onion
1 small clove garlic, chopped

Wash and drain rice. Rinse raisins in hot water and drain. Heat half the oil in frying pan, add rice and fry to a light brown, stirring to prevent burning. Remove rice, add remaining oil, hamburger, onion, garlic and chili pepper and cook and stir about 10 minutes; add salt, tomatoes and chili powder which has been dissolved in 1/4 cup cold water. Allow mixture to cook a few minutes, then add rice, remainder of water and raisins. Pour into a baking dish and arrange bacon slices over top. Bake in a moderate oven (350 to 375 degrees F.) until rice is tender (about 45 minutes). If bacon browns too rapidly, cover dish.

Serves 6.

Casserole Raisins and Carrots

1/2 cup Sun-Maid Seedless Raisins
4 cups shredded raw carrots
4 tablespoons butter
1/2 teaspoon salt

Rinse raisins in hot water, mix with carrots and place in a greased casserole; dot with butter and sprinkle with salt and pepper. Cover dish and bake about one hour in a moderate oven (350 degrees F.).

Serves 4.
Raisin Cheese Souffle

1/2 cup Sun-Maid Seedless Raisins  
1 cup milk  
1/4 cup quick-cooking tapioca  
1/4 teaspoon dry mustard  
1 teaspoon salt

Rinse raisins, drain and dry on a towel. Combine milk and tapioca in top of double boiler and cook until tapioca is clear, about 15 minutes. Add mustard, salt, cheese and chili pepper and stir until cheese is melted. Remove from heat, add raisins and egg yolks and stir to blend. Fold in stiffly beaten egg whites. Pour into greased baking pan and bake about 40 minutes in a moderate oven (350 degrees F.). Do not set dish in a pan of water. Serves 4 to 6.

Raisin Spaghetti Ring

2 cups uncooked spaghetti  
1/4 cup finely cut parsley  
1 cup Sun-Maid Seedless Raisins  
1 tablespoon finely chopped onion  
2 eggs  
1 cup grated strong cheese  
1 teaspoon salt  
1 cup soft white bread crumbs  
Pepper

Boil spaghetti until tender; drain. Rinse raisins in hot water and drain. Combine spaghetti, raisins, cheese, bread crumbs, parsley, onion, salt and pepper and mix lightly. Beat eggs, add milk and mix with other ingredients. Pour into a greased ring mold, set in a pan of cold water and bake 1 1/4 hours in a moderate oven (350 degrees F.). Unmold on platter and fill center with creamed fish, or serve plain with a garnish of parsley and tomatoes. Serves 6.
Sun-Maid Raisin Pie

1 cup Sun-Maid Seedless Raisins
2 1/4 cups milk
3/4 cup brown sugar
4 tablespoons cornstarch
2 eggs

Rinse and drain raisins. Scald 2 cups milk in top of double boiler. Mix sugar with cornstarch, moisten with 1/4 cup milk, add egg yolks and blend thoroughly. Pour into hot milk and cook, stirring constantly until thick and smooth. Add raisins and butter and beat well; remove from heat, add flavoring and stir to blend. Pour into baked pastry shell. Spread with meringue made of egg whites plus 4 tablespoons sugar and bake about 30 minutes in a slow oven (300 degrees F.). Serves 4 to 6.

Raisin Apple Pie

3 cooking apples
1 cup water
1 cup Sun-Maid Seedless Raisins
1/2 cup granulated sugar

Pare, core and slice apples. Add water and boil 5 minutes; cool. Rinse raisins and drain. Blend sugar with flour, spice and raisins. Mix with apples and pour into pastry-lined pie pan; dot with butter and cover with strips of pastry. Bake 25 to 30 minutes in a hot oven (450 degrees F.). Serves 4 to 6.
Raisin Caramello Pie

- 1 1/2 cups Sun-Maid Seedless Raisins
- 3/4 cup granulated sugar
- 1/3 cup water
- 1 1/2 cups heavy cream
- 3 tablespoons cornstarch
- 2 tablespoons cold milk
- 1/4 teaspoon salt
- 3 eggs
- 1 cup chopped walnut meats
- Baked pastry shell (9-inch)
- 6 tablespoons granulated sugar for meringue

Rinse and drain raisins. Combine 3/4 cup sugar with water in a large saucepan and cook until a golden brown in color. Add cream and cook until sugar is dissolved, stirring continuously; remove from heat. Moisten cornstarch in milk, add salt and beaten egg yolks and blend well; add slowly to hot cream, stirring briskly. Add raisins and nuts, return to heat and cook and stir until thick. Pour into baked pastry shell and cover with meringue made from egg whites and 6 tablespoons sugar. Bake in a slow oven (300 degrees F.) about 30 minutes. Cool before serving.

Serves 6.

Quick Mince Pie

- 4 cups Sun-Maid Seedless Raisins
- 1/2 cup white corn sirup
- 1/4 cup water
- 3 tablespoons vinegar
- 1 tablespoon butter
- 1 teaspoon cinnamon
- 1/2 teaspoon cloves
- 1/2 teaspoon allspice
- 1/4 teaspoon mace
- 1/2 teaspoon salt
- 2 drops maple flavoring
- 1 cup unsweetened apple sauce
- Pastry for 4 8-inch crusts

Rinse raisins in hot water; drain, and chop 3 cups. Combine corn sirup, water, vinegar, butter, spices, salt and flavoring in a saucepan and bring to a boil. Add chopped raisins and simmer 5 minutes; add whole raisins, remove from heat and blend with apple sauce. Pour into 2 8-inch pastry-lined pie pans and cover with top crusts. Bake 25 to 30 minutes in a hot oven (450 degrees F.).
Raisin Rice Pudding

1 cup Sun-Maid Seedless Raisins
3 eggs
5 tablespoons granulated sugar
1/2 teaspoon salt
1/2 teaspoon nutmeg
1 teaspoon vanilla extract
2 cups cooked rice
3 cups milk

Rinse raisins in hot water; drain. Beat eggs slightly, add sugar, salt, spice, flavoring, rice, raisins and milk; mix thoroughly. Pour into a baking dish, place baking dish in a pan of cold water and bake in a slow oven (250 to 300 degrees F.) until custard is set; that is, a knife will come out clean when inserted in center (about one hour). Serves 6.

Sun-Maid Steamed Pudding

1/2 cup Sun-Maid Puffed Raisins
1 cup Sun-Maid Seedless Raisins
1/2 cup cut citron
1/2 cup sliced candied cherries
2/3 cup fat
3/4 cup granulated sugar
1 teaspoon cinnamon
1 teaspoon mace
1/4 teaspoon cloves
1/2 teaspoon vanilla extract
1/2 teaspoon soda
1/2 teaspoon salt
1 cup whole wheat flour
2/3 cup coarsely chopped walnut meats

Rinse raisins, drain and dry on a towel. Rinse citron and cherries and dry on a towel before cutting. Cream fat, sugar, spices and flavoring together. Add beaten eggs and mix. Add cider and white flour sifted with soda and salt and mix. Add whole wheat flour and beat. Add fruits and nuts and stir until well blended. Pour into a mold or other container of approximately 1 3/4-quart capacity. Cover and steam about 3 3/4 hours. Test with sterilized straw or cake tester before removing from steamer, as cooking time will depend somewhat on depth of pudding in mold. Serves 10 to 12.
Sun-Maid Custard Bread Pudding

1 cup Sun-Maid Puffed Raisins
3 slices bread cut 1/2-inch thick
4 eggs
2 1/2 cups milk

Rinse and drain raisins. Cut bread into cubes or strips and place in buttered baking dish. Beat 2 whole eggs and 2 egg yolks (save 2 whites for meringue), add milk, sugar, flavoring, spices and raisins; blend well and pour over the bread. Place baking dish in pan of warm water and bake in a moderate oven (350 degrees F.) until custard is set, about 1 1/2 hours. Spread with meringue for last 15 minutes' baking.

Raisin Crusty Pudding

1 1/2 cups Sun-Maid Puffed Raisins
6 cups toasted bread cubes
3 cups chopped cooking apples
1 cup coarsely chopped walnut meats
1 cup granulated sugar
1/4 teaspoon salt

Rinse and drain raisins. Arrange a layer of bread cubes in the bottom of a buttered baking dish or casserole (1 1/2-quart size). Add a layer of raisins, a layer of apples, and a sprinkling of nuts; another layer of bread cubes, alternating until dish is full, using bread for top layer. Cream sugar, salt, butter, cornstarch, and spice together, add boiling water (amount will depend on variety of apples used), bring to a boil and boil briskly 4 minutes. Remove from fire, add flavoring, and pour mixture over pudding. Cover and bake in a moderate oven (375 degrees F.) one to 1 1/4 hours, or until apples are tender. Serve with plain or whipped cream. Serves 6 to 8.
Raisin Jellied Salad

1 cup Sun-Maid Raisins
1 package lemon flavored gelatin
2 cups hot water
2 tablespoons finely cut green chili

Rinse and drain raisins. Pour water over gelatin and stir until dissolved. Add raisins and chill until thick but not firm. Add chili pepper, celery and cubed pineapple; blend thoroughly. Pour into 6 individual molds and chill until firm. Unmold on lettuce and garnish with mayonnaise.

Vitamin Salad

1 cup Sun-Maid Seedless Raisins
1 tablespoon plain gelatin
3 tablespoons cold water
1/4 cup tomato catsup
1 teaspoon prepared mustard
Salt to taste
1 cup mayonnaise for mixture

Rinse raisins in hot water and drain. Soften gelatin in cold water and dissolve over hot water. Combine catsup, mustard, salt and mayonnaise; add dissolved gelatin and stir to blend. Pour over combined raisins and vegetables and mix well. Place in individual molds and chill. Unmold and serve on lettuce with a garnish of mayonnaise. Makes 8 small molds.
Creamy Salad

1 cup Sun-Maid Seedless Raisins
2 cups finely cut celery
1 tablespoon plain gelatin
1/4 cup cold water

Rinse raisins in hot water, drain, cool and add to celery. Soften gelatin in cold water and melt over hot water. Cream peanut butter with salad dressing, add cottage cheese, dissolved gelatin, raisins and celery, and mix thoroughly. Pour into one large or 6 small molds; chill. Serve on shredded salad greens.

Serves 6.

Raisin Apple Cart-Wheels

1 cup Sun-Maid Seedless Raisins
3 medium-sized tart apples
1 teaspoon prepared mustard

Rinse raisins, drain and slice. Pare apples, slice in rings about 1/4-inch thick and core. Combine raisins, mustard, Worcestershire sauce, and cheese to give mixture desired spreading consistency. Cover each apple ring with raisin spread. Decorate edges and centers of rings with remaining cheese by forcing cheese through a pastry gun or paper cone (if cheese is too thick to force through gun, thin by blending with mayonnaise). Serve on lettuce garnished salad plates, allowing 3 rings to a serving. Serves 4.