More Downright Delicious SUN-MAID Raisin Recipes
Raisins
A Distinctive California Product

Raisins are a valuable source of concentrated, quick energy food value. They are rich in natural fruit sugar and body building minerals. They are a splendid food and confection for growing children.

Raisins are delicious by themselves, in raw or cooked form, or as an ingredient to increase the attractiveness of many other foods such as breads, cereals, pastries, puddings, sauces, salads and a variety of main-course dishes.

Sun-Maid raisins are truly a product of nature. When their grapes are fully ripened, Sun-Maid growers pick the grapes from the vines and place them on paper or wood trays between the vine rows where the warm sun rays soon change the grapes to raisins. This process of nature converts the starch content of the grapes to natural fruit sugar which comprises approximately 70% of the weight of top quality raisins. No sugar in any form is added during the raisin processing operations at the Sun-Maid packing plant.

The Sun-Maid Raisin packing plant in Fresno, California, is the world's largest dried fruit processing and packing establishment.
Stewed Raisins
Good for a change!

2 cups Sun-Maid seedless raisins 2 cups water

Combine raisins and water and boil 10 minutes. Cool. Serve plain, or with cream. Makes about 2½ cups (about 5 servings).

Raisin Oatmeal
Chock-full of vitamins and minerals.
(Pictured on opposite page)

1/2 cup Sun-Maid seedless Nectars 1 1/2 cups hot milk
1 1/2 cups boiling water 1 teaspoon salt
1 1/2 cups quick-cooking oats

Rinse and drain raisins. Combine water, milk and salt and stir in oats. Add raisins and cook slowly 5 minutes. Serves 4 to 5.

Topping for French Toast
Delicious! Try it!

1/2 cup seedless raisins* 1/4 cup salted butter or margarine
1/2 cup honey 1 teaspoon grated orange rind

Cover raisins with boiling water and let stand 5 minutes. Drain, cool and chop. Combine with remaining ingredients and beat with fork until well blended. Serve over French Toast or waffles. Makes about 1 1/3 cups.

Raisin Bran Muffins
Good basic recipe—tender 'n' moist.

1 egg 1/2 cup Sun-Maid seedless raisins or currants
3/4 cup milk 3/4 cup sifted all-purpose flour
1 cup bran cereal 2 teaspoons baking powder
1 tablespoon molasses 1/2 teaspoon salt
1 tablespoon melted shortening

Beat egg lightly and combine with milk and bran. Allow to stand 5 minutes. Add molasses, shortening and raisins. Sift together flour, baking powder and salt. Add to first mixture and stir only until all of flour is moistened. Fill greased muffin pan 2/3 full. Bake in hot oven (400 degrees F.) 20 to 25 minutes. Makes 12 small muffins.

*Sun-Maid of course.
Glazed Honey Nut Rolls

2 cups biscuit mix
1/2 cup milk
3 tablespoons melted butter or margarine
1/2 cup honey

Combine biscuit mix and milk, and blend well. Turn out onto lightly floured board and roll to 10-inch square. Spread with 1 tablespoon melted butter, drizzle with about 1/3 of honey and sprinkle with cinnamon and currants. Roll as for jelly roll. Cut into 1-inch slices. Combine remaining butter and honey in 10 x 5 x 3 inch loaf pan. Sprinkle with nuts. Place rolls close together, cut side down in honey mixture. Bake in moderately hot oven (375 degrees F.) about 35 minutes, or until well browned. Let stand 5 minutes. Invert over serving plate and allow honey to drain a minute. Serve warm. Makes 10 rolls.
Sun-Maid Scones

2 1/4 cups biscuit mix
3 tablespoons granulated sugar
3/4 cup seedless raisins or currants*
1 egg
1/2 cup milk

Combine first 3 ingredients. Beat egg lightly, add milk and stir into dry mixture. Divide dough into 3 parts and pat each out to circle about 1/2-inch thick. With sharp knife cut each circle into quarters. Brush tops with milk and sprinkle with sugar if desired. Place on greased baking sheet. Bake in very hot oven (450 degrees F.) 10 to 12 minutes. Serve hot. Makes 1 dozen scones.

Boston Brown Bread

1/2 cup corn meal
1/2 cup whole wheat flour
1/2 cup sifted all-purpose flour or rye flour
3/4 teaspoon salt
1 teaspoon baking soda
1/2 cup Sun-Maid seedless raisins
1 cup sour milk or buttermilk
3/8 cup molasses

Sift together first five ingredients and stir in raisins. Add sour milk and molasses and mix well. Fill greased 1 1/2-quart mold not over 2/3 full. Cover closely. Place on rack in kettle with boiling water to come 1/3 way up on mold. Cover kettle closely and steam 2 hours for small molds, 3 hours if one large mold is used. Turn out onto baking sheet and dry crust in moderate oven (350 degrees F.) 5 to 10 minutes. Serve hot. Makes 1 large loaf or 2 small loaves.

Sun-Maid Nut Bread

3 cups sifted all-purpose flour
1/2 cup granulated sugar
4 teaspoons baking powder
1 1/2 teaspoons salt
1 cup natural or golden seedless raisins*
3/4 cup coarsely chopped nuts
1 egg
1 1/2 cups milk
2 tablespoons melted shortening

Sift together first four ingredients. Stir in raisins and nuts. Beat egg lightly and combine with milk and shortening. Add to dry mixture, stirring only until all of flour is moistened. Turn into greased loaf pan (about 10 x 5 x 3 inches). Let stand at room temperature 20 minutes. Bake in moderate oven (350 degrees F.) about 1 1/4 hours. Remove from pan and cool on wire rack. Makes 1 loaf.

*Sun-Maid of course.
Swedish Tea Ring

Combine hot roll mixture with sugar, and mix according to package directions, stirring in melted, cooled shortening along with dissolved yeast. Place in covered bowl, set in warm place and allow to rise until doubled in bulk. Turn out onto floured board and roll to rectangle about 12 x 16 inches. Spread with 1 tablespoon butter and sprinkle with brown sugar, cinnamon and raisins. Roll as for jelly roll, to make 16-inch roll. Place on greased baking sheet in circle bringing ends of roll together to form ring. With scissors make cuts ¾ of way through ring at half-inch intervals. Turn each section on its side. Brush with remaining butter. Let rise ½ hour. Bake in moderately hot oven (375 degrees F.) about 35 minutes. Drizzle with confectioners’ sugar icing. Serve hot. Makes 1 (12-inch) ring.
**Hot Cross Buns**  
Pretty brown crust—soft and tasty inside.

(Pictured on back cover)

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
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<tbody>
<tr>
<td>1 package hot roll mix</td>
<td></td>
</tr>
<tr>
<td>1 cup seedless raisins or currants*</td>
<td></td>
</tr>
<tr>
<td>¼ cup diced citron</td>
<td></td>
</tr>
<tr>
<td>2 tablespoons quartered candied cherries (optional)</td>
<td></td>
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<tr>
<td>1 teaspoon cinnamon</td>
<td></td>
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<tr>
<td>¼ cup granulated sugar</td>
<td></td>
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<tr>
<td>2 tablespoons melted shortening</td>
<td></td>
</tr>
<tr>
<td>Confectioners' sugar icing</td>
<td>(about ¾ cup sugar)</td>
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</tbody>
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Dissolve yeast from hot roll mix as directed. Add raisins, citron, cherries, cinnamon, sugar and remaining hot roll mix ingredients. Stir in dissolved yeast and shortening. Blend well. Cover bowl closely and set in warm place until doubled in bulk (approximately 1½ hours). Punch down. Shape into round buns and place on greased baking sheet. Let rise about ¾ hour. With sharp knife cut a cross on top of each roll. Bake in moderately hot oven (375 degrees F.) about 25 minutes, until browned. Cool 5 to 10 minutes. With thick confectioners’ sugar icing make cross on each bun. Makes 12 to 15 buns.

**Raisin Crisp Salad**  
Glowing with health-giving ingredients!

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
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<tbody>
<tr>
<td>¾ cup Sun-Maid golden raisins</td>
<td>Creamy dressing</td>
</tr>
<tr>
<td>2 cups finely shredded cabbage</td>
<td>Lettuce</td>
</tr>
<tr>
<td>1 cup crushed pineapple</td>
<td>Paprika</td>
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Rinse and drain raisins. Combine cabbage, raisins and pineapple with half of dressing. Blend lightly. Serve on lettuce garnished plates. Top with remaining dressing and sprinkle with paprika.

**Creamy Dressing:** Slowly add 2 tablespoons vinegar to ½ cup whipping cream, add 1 tablespoon granulated sugar, ½ teaspoon Worcestershire sauce, ¾ teaspoon salt and 1 teaspoon mustard. Beat until thick. Serves 4.

**Waldorf Salad**  
Raisins add flavor. The men will love it.

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
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<tbody>
<tr>
<td>3 cups unpeeled diced apple</td>
<td></td>
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<tr>
<td>1 cup Sun-Maid seedless Nectars</td>
<td>½ cup salad dressing</td>
</tr>
<tr>
<td>1 cup sliced celery</td>
<td>Salt to taste</td>
</tr>
<tr>
<td>½ cup chopped nuts</td>
<td>Lettuce for garnish</td>
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</tbody>
</table>

Combine all ingredients and blend lightly. Serve chilled on crisp lettuce. Makes 6 to 8 servings.

*Sun-Maid of course.*
Raisin Sunshine Salad

\[\frac{3}{4}\] cup Sun-Maid natural or golden seedless raisins
1 package lemon-flavored gelatin
1\% cups hot water
2 tablespoons lemon juice

1 cup undrained crushed pineapple
\frac{1}{4}\ teaspoon salt
1\% cups grated carrot
Salad greens


Luncheon Salad

\[\frac{1}{2}\] cup Sun-Maid seedless raisins
1 diced apple
\[\frac{1}{2}\] cup chopped nuts
1\frac{1}{2} cups diced cooked chicken

\[\frac{1}{2}\] cup sliced celery
\[\frac{1}{4}\] cup mayonnaise
Salt
Lettuce

Combine raisins, apple, nuts, chicken and celery. Mix lightly with mayonnaise and salt to taste. Serve on crisp lettuce. Makes 4 servings.
Tamale Casserole
Inexpensive way to feed a gang.

1 pound ground lean beef
1 tablespoon cooking oil
1 small onion
1 clove garlic
1 (No. 2) can tomatoes
1 (No. 2) can cream-style corn
1/2 cup Sun-Maid seedless raisins
1 teaspoon salt
2 teaspoons chili powder

1/3 cup cornmeal
1 cup pitted ripe olives

Topping:
1/2 cup cornmeal
2 1/2 cups water
1/2 teaspoon salt
2 tablespoons butter or margarine
3/4 cup grated American cheese

Brown beef in oil. When meat is about half cooked add chopped onion and minced garlic and finish cooking beef. Add tomatoes, corn, raisins, salt and chili powder, and simmer 15 minutes. Slowly stir in cornmeal and cook and stir until thick. Stir in olives. Turn into 2-quart baking dish. Cover with cornmeal topping and sprinkle with cheese. Bake in hot oven (400 degrees F.) about 15 minutes.

Topping: Stir cornmeal into 1 cup cold water. Heat remaining water to boiling. Stir in cornmeal paste. Add salt and butter and cook until thick, stirring frequently. Makes 5 to 6 servings.

Apple Stuffing

1 tart apple
1/3 cup seedless or Puffed Seeded raisins*
4 cups soft stale bread crumbs
1/2 teaspoon poultry seasoning

1 teaspoon celery seed
1/4 teaspoon salt
1/8 teaspoon black pepper
1/4 cup melted butter or margarine

Pare, core and dice apple. Combine with raisins and bread crumbs. Sprinkle with seasonings. Pour butter over mixture tossing lightly to blend. Use to stuff chicken, duck or pork chops.

Red Cabbage Gourmet
Fit for a king.

4 cups shredded red cabbage
3 tablespoons seedless raisins*
Juice of 1/2 lemon

1/3 cup water
1 1/2 tablespoons brown sugar
Dash cloves

Combine and stir well. Cover and cook slowly 20 to 25 minutes. Stir occasionally, and add more water if needed. Makes 3 or 4 servings.

*Sun-Maid of course.
**Sun-Maid Oven Dinner**

Plump seedless raisins give it savory-goodness.

- 6 medium-sized sweet potatoes
- Salt
- Pepper
- 2 tablespoons grated orange rind
- ¼ cup brown sugar (packed)
- ½ cup Sun-Maid seedless raisins
- 6 thin pork chops or
- 1 pound link pork sausages
- ½ cup water

Cook sweet potatoes in boiling salted water until barely tender. Drain and cool. Peel and cut into thick slices. Arrange in layers in casserole sprinkling each layer with salt, pepper, rind, sugar and raisins. Brown meat in skillet and drain off fat. Add water and simmer 5 minutes. Place meat over potatoes and pour on liquid. Bake in moderate oven (350 degrees F.) 45 minutes to 1 hour. Makes 6 servings.

**Barbecue Sauce**

Raisins add undefinable wonderful flavor.

- 1/4 cup chopped onion
- 1/4 cup chopped green sweet pepper
- 1/4 cup chopped celery
- 1 minced small clove garlic
- 3 tablespoons bacon drippings
- 1/2 cup Sun-Maid seedless Nectars
- 1/3 cup tomato catsup
- 1 tablespoon vinegar
- 1 cup water
- 1/4 teaspoon salt
- Dash black pepper
- 1 tablespoon flour

Sauté first four ingredients in bacon drippings 5 minutes. Add remaining ingredients except flour and simmer 20 minutes. Blend flour to smooth paste with a little cold water. Stir into sauce, and cook and stir until mixture boils thoroughly and is thickened. Makes about 2 cups sauce.

**Raisin Sauce**

“I'll take mine with ham.”

- ½ cup natural or golden seedless raisins*
- 1 1/4 cups water
- ¼ cup brown sugar (packed)
- 1 tablespoon cornstarch
- Few grains salt
- 2 tablespoons vinegar
- 1 tablespoon butter or margarine


*Sun-Maid of course.
**Baked Apples**

Made superb with raisins and orange rind.

- 6 large baking apples
- ½ to ¾ cup Sun-Maid seedless raisins
- 1 medium-sized orange
- 1 cup granulated sugar
- 1 cup water
- ⅛ teaspoon cinnamon
- ⅛ teaspoon cloves

Wash and core apples. Place in baking pan and fill centers with raisins. Coarsely grate rind from orange and combine with juice of orange, sugar, water and spices. Heat to boiling and pour over apples. Bake in moderately hot oven (375 degrees F.) 35 minutes to 1 hour, until apples are tender, basting frequently with syrup. Serve warm or cold. Serves 6.

**Old Fashioned Rice Pudding**

For new fashioned folks.

- ⅓ cup uncooked rice
- 3 cups milk
- ½ cup granulated sugar
- ½ teaspoon salt
- Nutmeg
- ⅛ cup seedless raisins


**Apple Brown Betty**

Raisins add character to apple betty.

- 2½ cups soft stale bread cubes, firmly packed
- 4 cups finely chopped tart apple
- ¾ cup Sun-Maid seedless raisins
- ¾ cup brown sugar (packed)
- ¼ teaspoon nutmeg
- ½ teaspoon cinnamon
- ¼ cup melted butter or margarine
- 2 tablespoons lemon juice
- ½ cup water

Sprinkle ⅓ of bread cubes in greased baking dish. Combine apple, raisins, sugar and spices. Spread half of this mixture over bread cubes in baking dish. Repeat layers. Cover with remaining bread cubes and pour butter, lemon juice and water over top. Cover. Bake in moderately hot oven (375 degrees F.) 1 hour, uncovering last 20 minutes. Serve warm with cream. Makes 6 servings.

*Sun-Maid of course.*
Raisin Custard Pudding
All time favorite more delicious than ever!

\[
\begin{align*}
\frac{1}{2} \text{ cup Sun-Maid seedless raisins} & \quad \frac{1}{2} \text{ teaspoon vanilla extract} \\
2 \text{ cups bread cubes (3 slices)} & \quad 2 \text{ cups scalded milk} \\
2 \text{ eggs} & \quad \frac{1}{3} \text{ cup graham cracker crumbs (4 crackers)} \\
\frac{1}{8} \text{ cup granulated sugar} & \quad 3 \text{ tablespoons brown sugar (packed)} \\
\frac{1}{8} \text{ teaspoon salt} & \\
\end{align*}
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Rinse and drain raisins. Put raisins and bread cubes in 8-inch round baking dish. Beat eggs lightly and stir in sugar, salt, vanilla and milk. Pour over bread and raisins. Bake in moderate oven (350 degrees F.) about 20 to 25 minutes or until set on top. Blend crumbs and sugar and sprinkle over top. Continue baking 10 to 15 minutes, until custard is set. Top may be browned a minute or two under broiler. Serve slightly warm or chilled, plain, or with cream. Serves 4 to 5.
Sun-Maid Plum Pudding

Don’t wait ’til Christmas to try this.

1 1/2 cups sifted all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon cinnamon
1/2 teaspoon cloves
1/2 teaspoon nutmeg or mace
1/2 cup finely chopped suet
1/2 cup sour milk
1/2 cup molasses
1/2 cup Sun-Maid seedless raisins or currants
1/2 cup finely chopped suet
1/2 cup sour milk
1/2 cup molasses
1/2 cup Sun-Maid seedless raisins or currants

Sift together first 5 ingredients. Add remaining ingredients and mix well. Turn into greased 1-quart mold, filling not more than 2/3 full. Place on rack in kettle containing boiling water to come one-third way up on mold. Cover kettle closely and steam 3 hours, adding more water as needed. Turn out and serve hot with hard sauce. Makes 6 to 8 servings.

Pudding Sauce

Good with apple pie, too.

1/2 cup brown sugar (packed)
1 tablespoon cornstarch
Few grains salt
3/4 cup water
1/4 cup Sun-Maid seedless raisins
1/2 teaspoon grated lemon rind
1 tablespoon lemon juice
1 tablespoon butter or margarine

Mix sugar, cornstarch and salt, add water and raisins, cook and stir until mixture is clear and thickened. Blend in lemon rind, juice and butter. Serve hot. Makes about 1 cup.

Fluffy Mocha Frosting

Save the pan and spoon for the children!

(Pictured on front cover)

1/2 cup seedless raisins*
1/2 cup granulated sugar
1/4 cup light corn syrup
2 tablespoons water
2 egg whites
1 teaspoon instant coffee
1/4 cup chopped candied cherries
1/2 cup chopped walnuts

Cover raisins with boiling water and let stand 5 minutes. Drain and dry thoroughly. Combine sugar, syrup and water in small saucepan and stir over low heat until sugar is dissolved. Boil to 242 degrees F. (syrup dropped from spoon will spin an 8-inch thread). Pour slowly over stiffly beaten egg whites, beating constantly, until stiff enough to hold its shape. Dissolve coffee in a teaspoon of warm water and blend into frosting. Fold in raisins, cherries and walnuts. Makes enough frosting for tops and sides of 2 (8 or 9-inch) layers.

*Sun-Maid of course.
Raisin Cocoa Cake

Don’t be surprised at calls for seconds.

1 cup Sun-Maid seedless Nectars
1/2 cup cocoa
1/2 cup boiling water
2 eggs
1 cup thick sour cream
1 teaspoon vanilla extract
1 1/4 cups sifted all-purpose flour
1 1/2 cups granulated sugar
1 teaspoon soda
3/4 teaspoon salt

Frosting:

Chop raisins. Stir cocoa and water together to make a smooth paste. Cool. Beat eggs well, add sour cream and mix thoroughly. Stir in cooled cocoa paste, vanilla and raisins. Sift together flour, sugar, soda and salt. Add to first mixture and beat thoroughly. Turn into greased 9-inch square cake pan. Bake in moderately slow oven (325 degrees F.) about 1 hour. Cool and frost as below.

Frosting: Heat 3 tablespoons butter or margarine and 3 tablespoons milk to boiling. Add 3 tablespoons cocoa, dash of salt, and stir until smooth. Stir in 2 cups sifted confectioners’ sugar and 1/2 teaspoon vanilla. Beat until spreading consistency. Serves 9 to 12.

Orange Glazed Raisin Spice Cake

Delicious baked on icing.

1 cup Sun-Maid seedless raisins
1/4 cup shortening
1 cup brown sugar (packed)
2 eggs
2 cups sifted all-purpose flour
1 teaspoon salt
1 teaspoon baking powder
1/2 teaspoon soda
1 teaspoon cinnamon
1/2 teaspoon nutmeg
1/4 teaspoon cloves
3/4 cup sour milk or buttermilk
ORANGE GLAZE
1 tablespoon grated orange rind
1/2 cup orange juice
1/2 cup granulated sugar

Chop raisins. Cream shortening and sugar together thoroughly. Add eggs one at a time and beat thoroughly after each addition. Sift together flour, salt, baking powder, soda and spices. Add to creamed mixture alternately with sour milk. Blend in raisins. Turn into greased 9-inch square pan. Bake in moderate oven (350 degrees F.) 50 to 60 minutes. While warm, spoon orange glaze over cake, a little at a time, adding more as it is absorbed.

Orange glaze: Combine all ingredients.
Dark Fruit Cake
Sugar 'n' spice, Sun-Maid raisins—all things nice.

| 1 1/2 cups dried apricots | 1 cup coarsely chopped walnuts |
| 1/4 cup honey | 1 cup coarsely chopped pecans |
| 1 cup Puffed Seeded raisins* | 1 cup butter or margarine |
| 2 cups seedless raisins* | 1 1/4 cups brown sugar (packed) |
| 1/4 cup brandy, sweet wine | 4 eggs |
| or fruit juice | 2 cups sifted all-purpose flour |
| 1 cup diced candied pineapple | 1 teaspoon salt |
| 1 cup halved candied cherries | 1 teaspoon cinnamon |
| 1 1/2 cups diced citron | 1/2 teaspoon mace |
| 1 cup diced candied orange peel | 1/4 teaspoon cloves |
| 1 cup sliced dates | 1/4 teaspoon soda |
| 1 cup slivered blanched almonds | |

Rinse apricots, cover with water and boil 10 minutes. Drain, cool and chop. Combine with honey in small saucepan; heat to boiling. Cover and let stand until cool. Chop seeded raisins. Turn apricots and honey into large bowl, add raisins and pour brandy over all. Cover and let stand overnight. Candied fruits, citron, peel, dates and nuts may be prepared and added to this bowl the same day, but do not mix. This allows dried fruits to soak in honey and brandy. Following day, cream shortening and sugar together thoroughly. Beat in eggs, one at a time. Sift together flour, salt, spices and soda, and mix thoroughly into creamed mixture. Now mix fruits in large bowl by lifting from bottom of bowl with large spoon or broad mixing fork. Pour batter over fruits and mix very thoroughly. Turn into pans which have been lined with 2 thicknesses of greased brown paper and 1 of greased waxed paper (1 large tube pan or two 9 1/2 x 5 1/4 x 2 3/4 inch loaf pans may be used). Pack batter down into pans lightly. Bake in slow oven (275 degrees F.) 3 to 3 1/2 hours, with shallow pan of hot water in bottom of oven. Age 4 weeks before cutting. Makes 6 1/2 to 7 pound cake.

Creamy Fruited Icing
Used to “spruce up” plain cake.

| 1/2 cup Sun-Maid seedless raisins | 2 to 2 1/2 cups sifted confectioners' sugar |
| 2 tablespoons milk or cream | 1/2 teaspoon vanilla extract |
| 2 tablespoons butter or margarine | |


*Sun-Maid of course.
Rinse apricots, cover with water and boil 10 minutes. Drain, cool and cut into slices. Combine sugar and water; cook and stir until sugar is dissolved. Add apricot strips and cook slowly 25 to 30 minutes, stirring frequently to prevent sticking. Drain well. Cut almonds into slivers. Combine all fruits and nuts. Cream shortening and sugar together thoroughly. Beat in eggs, one at a time. Sift together flour, baking powder and salt. Blend into creamed mixture. Stir in vanilla. Pour batter over fruits and nuts and mix thoroughly. Pack lightly into 2 loaf pans (8½ x 4½ x 2½ inches) which have been lined with 2 thicknesses of greased brown paper and one of greased waxed paper. Bake in slow oven (275 degrees F.) about 3 hours with shallow pan of hot water in bottom of oven. Makes about 5⅓ lb. cake.
Raisin Cup Cakes

1 cup natural or golden seedless raisins*
1/3 cup shortening
2/3 cup granulated sugar
1 egg
1 1/2 cups sifted all-purpose flour
3 teaspoons baking powder
1/2 teaspoon salt
1/2 cup milk
1 teaspoon vanilla extract


Applesauce Cake

1/2 cup shortening
1 cup granulated sugar
1 egg
1 cup thick strained unsweetened applesauce
2 cups sifted cake flour
1 teaspoon salt
1 teaspoon soda
1 teaspoon baking powder
1 teaspoon cinnamon
1/2 teaspoon allspice
1/2 teaspoon nutmeg
1/4 teaspoon cloves
1 cup Sun-Maid seedless raisins
1/4 cup chopped walnuts


Raisin Fudge Squares

(Pictured on front cover)

1/2 cup shortening
2 squares unsweetened chocolate
2 eggs
1 cup granulated sugar
1 1/2 cups sifted all-purpose flour
1/4 teaspoon salt
1 cup seedless Nectars*
1 teaspoon vanilla extract


*Sun-Maid of course.
Raisin Butter Cookies
(Pictured on front cover)

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\begin{align*}
\frac{3}{4} \text{ cup Sun-Maid golden seedless raisins} & \quad 2 \text{ cups sifted all-purpose flour} \\
\frac{3}{4} \text{ cup butter or margarine} & \quad \frac{1}{2} \text{ teaspoon salt} \\
\frac{1}{2} \text{ cup granulated sugar} & \quad 1 \text{ teaspoon vanilla extract} \\
1 \text{ egg yolk} & \quad 2 \text{ drops almond extract} \\
\frac{1}{4} \text{ cup chopped candied cherries} & \\
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Raisin Molasses Cookies
(Pictured on front cover)

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\begin{align*}
1 \text{ cup Sun-Maid seedless raisins} & \quad 1 \text{ teaspoon ginger} \\
\frac{1}{2} \text{ cup shortening} & \quad 1 \text{ teaspoon cinnamon} \\
\frac{1}{4} \text{ cup granulated sugar} & \quad 1 \frac{1}{2} \text{ teaspoons baking powder} \\
1 \text{ egg} & \quad \frac{1}{2} \text{ teaspoon salt} \\
\frac{3}{4} \text{ cup molasses} & \quad \frac{1}{4} \text{ teaspoon soda} \\
2 \text{ cups sifted all-purpose flour} & \\
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Best Oatmeal Cookies
(Pictured on front cover)

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\begin{align*}
\frac{3}{4} \text{ cup shortening} & \quad 1 \text{ teaspoon baking powder} \\
1 \text{ cup brown sugar (packed)} & \quad 1 \text{ teaspoon vanilla extract} \\
1 \text{ egg} & \quad 2 \text{ cups rolled oats} \\
1 \text{ cup sifted all-purpose flour} & \quad 1 \text{ cup Sun-Maid seedless raisins} \\
1 \text{ teaspoon salt} & \\
\end{align*}
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Melt shortening and stir in sugar. Add unbeaten egg and beat until well blended. Sift together flour, salt and baking powder, and stir into first mixture. Blend in vanilla, oats and raisins. Drop by teaspoonfuls onto greased baking sheet. Bake in moderate oven (350 degrees F.) 15 to 20 minutes. Remove to wire rack to cool. Makes about 5 dozen.
Raisin Filled Cookies
Approved by young and old.
(Pictured on front cover)

**FILLING**
- ¾ cup Sun-Maid seedless raisins
- 1 teaspoon grated orange rind
- ½ cup orange juice
- ¼ cup granulated sugar
- ¼ cup chopped walnuts

**DOUGH**
- ½ cup butter or margarine
- 1 cup granulated sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 2¼ cups sifted all-purpose flour
- ½ teaspoon baking powder
- ½ teaspoon salt

**Filling**: Rinse and drain raisins. Add orange rind, juice, and sugar and boil slowly until thick. Cool. Stir in walnuts.

**Dough**: Cream butter and sugar together thoroughly. Add eggs one at a time, beating well after each. Blend in vanilla. Sift flour with baking powder and salt. Blend into creamed mixture. Chill dough thoroughly.

Roll out half of dough on lightly floured board and cut with 2½-inch cutter. Put a teaspoonful of filling on center of each. Roll remaining dough as before, cutting smaller hole in center of each round. Place over filled rounds, pressing edges together lightly. Bake in moderately hot oven (375 degrees F.) about 15 minutes, until edges are browned. Remove to wire rack to cool. Makes about 3½ dozen cookies.

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**Fiesta Cookies**
Chocolate bits and raisins make these unusual.

| 8 ounces semi-sweet chocolate | 1⅛ cups sifted all-purpose flour |
| 2 eggs | ½ teaspoon salt |
| 1 cup granulated sugar | ½ teaspoon baking powder |
| 1 teaspoon vanilla extract | 1 cup Sun-Maid seedless raisins |
| ½ cup melted butter or margarine |

Raisin Roughs

1 cup shortening  
½ cup peanut butter  
2 cups granulated sugar  
3 eggs  
1 cup sifted all-purpose flour  
¾ teaspoon salt

¾ teaspoon baking soda
1½ teaspoons cinnamon
½ cup milk
1½ teaspoons vanilla extract
3½ cups rolled oats
2 cups seedless raisins*

Cream shortening, peanut butter and sugar together thoroughly. Add eggs, one at a time beating well after each addition. Sift together flour, salt, soda and cinnamon and blend into creamed mixture. Add milk and vanilla. Stir in oats and raisins. Drop by heaping teaspoonfuls onto greased baking sheet. Bake in moderately hot oven (375 degrees F.) about 15 minutes. Remove to wire rack to cool. Makes 60 large cookies.

Old Fashioned Raisin Pie

(Pictured on back cover)

2 cups Sun-Maid seedless Nectars  
2 cups water  
½ cup brown sugar (packed)  
2 tablespoons cornstarch  
½ teaspoon cinnamon

¼ teaspoon salt  
1 tablespoon vinegar  
1 tablespoon butter or margarine  
Pastry for double 9-inch crust

Combine raisins and water and boil 5 minutes. Blend sugar, cornstarch, cinnamon and salt. Add to hot raisins and cook and stir until clear. Remove from heat and stir in vinegar and butter. Cool slightly. Turn into pastry-lined pan. Cover with top pastry or lattice strips. Bake in hot oven (425 degrees F.) 30 to 35 minutes. Makes 1 (9-inch) pie.

Raisin Apple Pie

4 to 6 cooking apples  
1 cup granulated sugar  
2 tablespoons flour  
1 teaspoon cinnamon

Few grains salt  
1 cup seedless raisins*  
Pastry for double 9-inch crust  
2 tablespoons butter or margarine

Peel and chop apples to make 4 cups. Blend together sugar, flour, cinnamon and salt. Mix with raisins and apples. Turn into pastry-lined pie pan. Dot with butter. Cover with top pastry and seal edges. Bake in very hot oven (450 degrees F.) 10 minutes. Reduce heat to moderate (350 degrees F.) and bake 35 minutes longer. Serves 6 to 8.

*Sun-Maid of course.
Rinse raisins and add hot water. Blend 1 cup sugar, cornstarch and salt together thoroughly and stir into hot raisins. Cook and stir over direct heat until clear and thickened. Place over boiling water. Cover and cook 20 minutes longer, stirring occasionally. Separate eggs and beat yolks lightly. Stir slowly into hot mixture, and continue cooking and stirring 3 to 4 minutes longer. Remove from heat and blend in lemon rind, juice and butter. Cool. Pour into baked pastry shell. Beat egg whites until stiff. Gradually beat in remaining sugar. Pile lightly on filling. Sprinkle with coconut. Bake in moderately slow oven (325 degrees F.) about 20 minutes, until lightly browned. Serves 6.
Mock Mince Pie
Quick version of old-time favorite.

4 medium-sized tart apples
1 1/2 cups seedless or Puffed Seeded raisins*
Grated rind 1 medium orange
Juice 1 medium orange
1/2 cup apple cider

1/2 cup brown sugar (packed)
1/4 teaspoon cinnamon
1/4 teaspoon cloves
3 tablespoons fine cracker crumbs
2 tablespoons butter or margarine
Pastry for double 9-inch crust

Pare, core and slice apples. Combine raisins, apples, orange rind, juice and cider. Cover and simmer until apples are very soft. Blend sugar, spice, crumbs and butter. Pour into pastry-lined pie pan. Top with pastry, seal and flute edges. Bake in hot oven (450 degrees F.) 25 to 30 minutes, or until pastry is browned. Serves 6 to 8.

Raisin Cranberry Pie
Something special—on the tart side.

1 cup seedless raisins*
2 1/2 cups fresh cranberries
1 1/4 cups brown sugar (packed)
1 1/2 tablespoons cornstarch

1 1/2 cups water
2 tablespoons butter or margarine
Pastry for single 9-inch crust and strip top

Combine raisins with cranberries, sugar, cornstarch and water, and boil 5 to 10 minutes, until most of cranberries have “popped.” Stir in butter. Cool slightly. Pour into pastry-lined pie pan. Cover with pastry strips arranged lattice fashion. Bake in very hot oven (450 degrees F.) 25 to 30 minutes. Serves 6 or more.

Sour Cream Raisin Pie
For year ’round enjoyment.

1 whole egg or 2 yolks
1 cup sour cream or buttermilk
1 tablespoon vinegar
3/4 cup granulated sugar
2 tablespoons flour
3/4 teaspoon cinnamon

1/2 teaspoon nutmeg
1/4 teaspoon salt
2 cups Sun-Maid natural or golden seedless raisins
Pastry for single 9-inch crust

Beat egg lightly and blend in sour cream and vinegar. Mix sugar, flour, spices and salt and stir into first mixture. Add raisins and turn into pastry-lined pan. Bake in hot oven (450 degrees F.) 10 minutes. Reduce heat to moderate (350 degrees F.) for 30 to 35 minutes longer. Serve warm or cold. Makes 1 (9-inch) pie.

*Sun-Maid of course.
### California Chess Pie

**As luscious as it sounds.**

| 1/2 cup butter or margarine | 1 cup chopped seedless or Puffed Seeded raisins* |
| 1/4 teaspoon salt            | 1 teaspoon vanilla extract | Pastry for single 9-inch crust |
| 1 cup granulated sugar      |                             |                             |
| 3 eggs                      |                             |                             |
| 1 cup chopped walnuts       |                             |                             |

Cream butter, salt and sugar together thoroughly. Add eggs one at a time, beating well after each addition. Blend in walnuts, raisins and vanilla. Turn into pastry-lined pie pan. Bake in hot oven (425 degrees F.) 10 minutes. Reduce heat to moderately slow (325 degrees F.) 30 to 35 minutes longer. Makes 1 (9-inch) pie.

### Orange Peach Conserve

**Good with fowl or game, too.**

| 1 lemon                  | 2 cups Sun-Maid seedless raisins |
| 6 oranges                | 1/4 cup distilled vinegar        |
| 8 fresh peaches          | 1 cup walnuts or almonds         |
| Sugar, about 7 cups granulated |                             |

Squeeze juice from lemon and oranges. Chop rind of lemon and 4 oranges. Peel, halve and pit peaches. Slice fruit. Combine lemon and orange juices and rinds with peaches and measure into large kettle. Add an equal measure sugar. Add raisins and vinegar and cook stirring frequently until mixture sheets off spoon (222 degrees F.). Add nuts, and remove from heat as soon as mixture boils again. Pour into sterilized jars and seal at once with paraffin. Makes about 5 1/2 pints.

### Carrot Raisin Marmalade

**To bring cheer to winter menus.**

| 3 oranges | 3 tablespoons lemon juice |
| 4 cups water | 4 cups granulated sugar |
| 1 cup coarsely grated carrot | 1 cup seedless raisins* |

Pare oranges and cut peel into very thin strips. Cook in water until tender. Add carrots and boil 10 minutes longer. Cut oranges into thin slices and add to carrot mixture. Add remaining ingredients. Boil, stirring frequently, until jelly stage is reached (222 degrees F., or when mixture will sheet from spoon). Pour into sterilized jars and seal at once with paraffin. Makes about 2 1/2 pints.

*Sun-Maid of course.
Sun-Maid Quickies

Ground raisins give cake a sweet, fruity flavor all the way through. Put them through a food chopper and add to the batter just before it goes into the pan to bake. They’re a good addition to plain, spice or chocolate batters.

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Raisin sauce and ham are two old-time partners. We like to serve this sauce on corned pork or baked luncheon meat. Combine ½ cup each water and Sun-Maid raisins and boil together 5 minutes. Add ½ cup sugar, 1 cup currant jelly and heat until jelly melts. Taste and if you like a sharper accent, add 1 tablespoon vinegar.

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A sandwich filling particularly good on whole wheat bread is one made with cottage cheese and ground raisins. Another delicious combination is chopped raisins, peanut butter and a bit of crisp chopped bacon. Both these fillings are packed with an extra amount of good nutrition.

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Don’t overlook the goodness of a carrot and raisin salad during winter months. Grate the carrot rather coarsely. If you like the raisins puffy, plump them for a few minutes in hot water. Combine the two with a lemon-accented mayonnaise.

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A salad that carries easily in a lunch box is one made of finely shredded cabbage, plump seedless Sun-Maid Nectars, chopped apple and mayonnaise. Pack it in one of those convenient-sized paper cup containers which have their own tight fitting tops.

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Finely chopped Sun-Maid raisins and walnuts mixed with thick sour cream make a delicious filling between layers of devil’s food cake. It’s so rich and good no frosting is needed.
Treat your family to a coffee cake Sunday morning. Combine 2 cups biscuit mix with 1/3 cup sugar, 1 lightly beaten egg and 1/2 cup milk. Pour into a greased 8-inch pan and top with a mixture of 3/4 cup Sun-Maid seedless raisins, 1/3 cup brown sugar, 3 tablespoons biscuit mix and 1/4 teaspoon spice. Bake 35 minutes in a moderately hot oven.

For the youngster's camping trips, hikes in the woods or picnics in the park, remember to tuck a few small packages of Sun-Maid seedless raisins into the lunch bags. They're an ideal sweet and good munching food to eat along the way.

Stuffed celery makes good nibbling food, either as an hors d'oeuvre or as a crisp dinner relish. For a simple filling, blend finely chopped Sun-Maid raisins with softened cream cheese. A sprinkling of minced parsley adds a bright touch.

For out-of-this-world flavor in raisin pie, add a handful of grated sharp American cheese to the filling before the top pastry goes on.

Combine Sun-Maid seedless raisins, chopped hard-cooked egg and shredded carrot with mayonnaise, and season with chopped pickle and prepared mustard to make a tasty sandwich filling.

Serve "Minted Raisins" with your next roast. To make, combine 1 cup of Sun-Maid seedless raisins, 1 cup water, 2 tablespoons chopped fresh mint leaves, cover and simmer 10 minutes. Remove from heat, keep covered, cool and serve.
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